

# **-FUJIOH-**

Built-in Hybrid Hob  
Installation Manual

**FH-IC7020**

**FH-IC7030**

Please read this manual carefully  
before using this appliance.

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## **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.
- Connection to a good 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**

- Take care - 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 these instructions for

installation.

- 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 should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall switch before cleaning or maintenance.
- Failure to follow above advice may result in electrical shock or death.

### **Health Hazard**

- This appliance complies with electromagnetic safety standards. However, persons 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 contact the Induction until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Avoid overhanging of saucepan handles over other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow above 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 and 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-over causes 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.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- 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. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- 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 persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger 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 in order to avoid 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.
- Care should be taken to avoid contact with heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way 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, but switch off the appliance and then cover flame with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- A steam cleaner should not to be used.
- The appliance is not intended to be operated by an external timer or separate remote-control system.  
**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** In order to prevent tipping of the



appliance, this stabilizing means must be installed. Refer to the instructions for installation.

**WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacture of the appliance in the instruction manual or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**WARNING:**



The ceramic plate is hot after cooking, please don't touch with your hand.

The body and bottom case of cooktop are hot when cooking or after cooking, please don't touch with your hand.

Failure to follow about advice could result in burns and scalds.

**Congratulations** on the purchase of your new Hybrid hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand on how to install correctly and operate it.

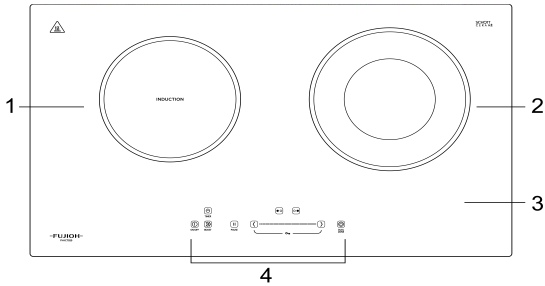
For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

# Product Overview

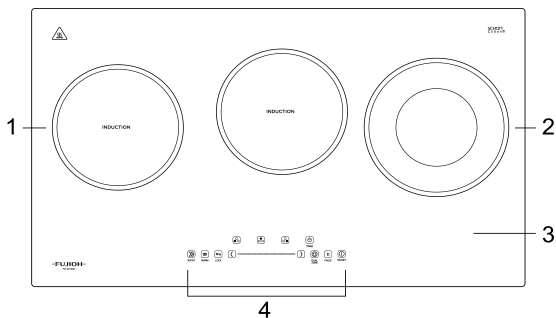
## Top View

For model: **FH-IC7020**



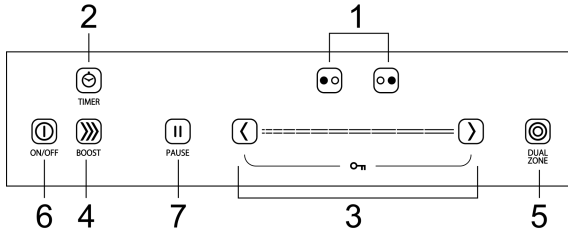
1. Induction hob 2000W zone ,boost to 2300W
2. Ceramic hob max 2200/1000W Double ring zone
3. Glass plate
4. Control Panel

For model: **FH-IC7030**



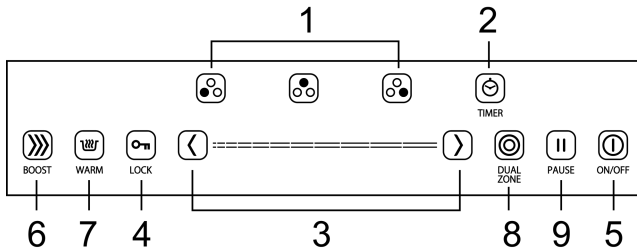
1. Induction hob 2000W zone, boost to 2300W
2. Induction hob 1500W zone, boost to 2000W
3. Ceramic hob max 1000/2000W Double ring zone
4. Glass plate
5. Control Panel

## Control Panel For model: FH-IC7020



1. Heating zone selection controls
2. Timer control
3. Power / Timer regulating key / Child Lock control
4. Boost function control
5. Dual zone control
6. ON/OFF control
7. Stop and go function control

## For model: FH-IC7030



1. Heating zone selection controls
2. Timer control
3. Power / Timer regulating key
4. Child Lock control
5. ON/OFF control
6. Boost function control
7. Keep warm function control
8. Dual zone control
9. Stop and go function control

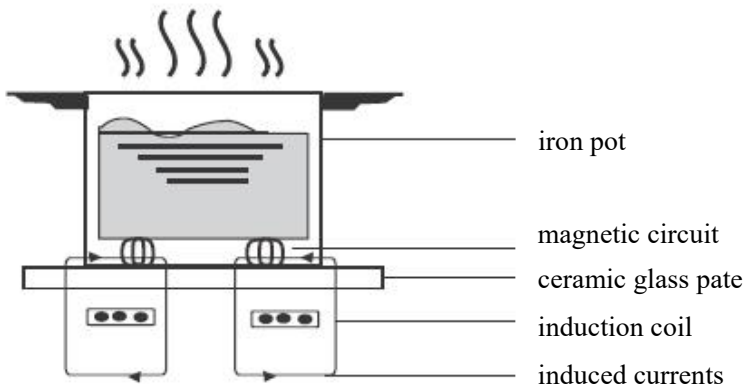
## Product Information of Ceramic Hob

- The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection. The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.
- Ceramic hob cooking is based on ceramic heating technology; the nickel chrome wires of the hob would radiate heat and give out the ceramic to warm up the food.
- Ceramic hob do not pick pot. You can use any kind of pot or pan, such as copper pots, stainless steel, cookware, glass pot, casserole and ceramic pot.



## Production Information of Induction Hob

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

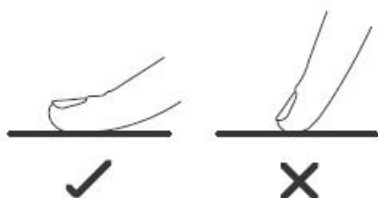


## Before using your New Induction and Ceramic Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction and Ceramic 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, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



## Choosing the right Cookware for induction cooking side



- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

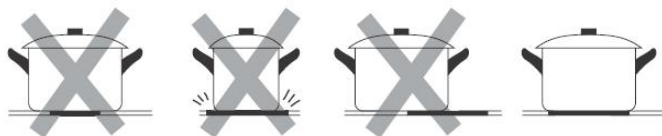


## Remarks: Don't pick the pot for the ceramic hob cooking side

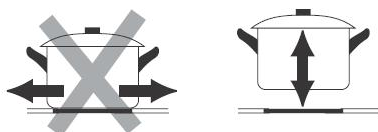
Do not use cookware with jagged edges or a curved base.



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 cooker – do not slide, or they may scratch the glass.



## Pan dimensions for induction hob

The cooking zones are up to a limit, and automatically adapts to the pan diameter. However minimum diameter of the bottom of pan is fixed according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the center of the cooking zone.

### The base diameter of induction cookware

#### For model: FH-IC7020

Cooking zone (mm)	Minimum (mm)
1	120

#### For model: FH-IC7030

Cooking zone (mm)	Minimum (mm)
1,2	120

## Using your Induction and Ceramic Hob

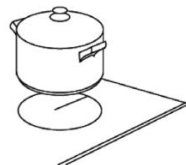
### To start cooking

1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show “-” or “- -”, indicating that the hob has entered the state of standby mode.



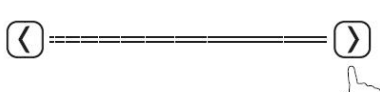
2. Place a suitable pan on the cooking zone that you wish to use.
  - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



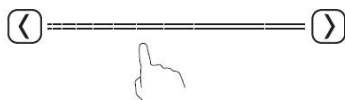
3. Touch the heating zone selection control, then an indicator next to the key will flash.



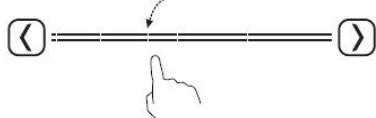
4. Set a power level by touching the "<" , ">" , or slide along the "====" control, or just touch any point of the "====".



Or



Or



- a. If you don't select a heat zone within 1 minute, the hob will automatically switch off. You will need to start again at step 1.
- b. You can modify the heat setting at any time during cooking.
- c. If slide along the "====", power will vary from stage 2 to stage 8.

Press "<" , power will decrease by one stage each time till stage 0.

Press ">" , power will increase by one stage each time till stage 9.

## If the display flashes alternately with the heat setting for induction hob

This means that:

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centered on the cooking zone.

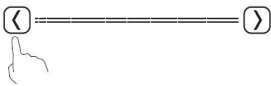
No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

## 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 "◀" and scrolling down to "0". Or slide along the "===== " to the left point, and then touch the "◀". Or touch the left point of "===== ", and then touching the "◀".



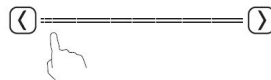
Or



and then



Or



and then



Make sure the power display shows "0", then shows "H".



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



4. Beware of hot surfaces


'H' will show which cooking zone is hot to touch. It will disappear when the



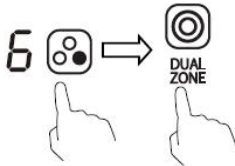
surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



## Using the Dual zone function of Ceramic hob

1. Make sure ceramic hob is working, touch the right heating zone selection control, then touch  button, dual zone will begin to work. The LED indicator will light up.


2. When dual zone is working, turning off dual zone by touching the right heating zone selection control, and then touch  button.

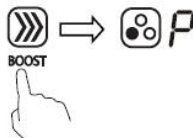


## Using the Boost function of Induction Hob

Boost is the function that one zone rising to a larger power in one second and lasting for 5 minutes. Thus you can get a more powerful and faster cooking.

### Using the Boost to get larger power

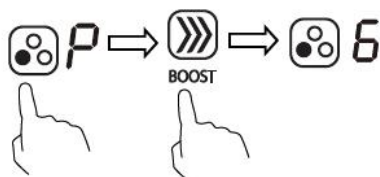
1. Touch the heating zone selection button that you wish to Boost, then an indicator next to the key will flash. 
2. Touch the Boost button, the heating zone will begin to work at Boost mode. The power display will show "P" to indicate that the zone is boosting.



3. The Boost power will last for 5 minutes and then the zone will go back to the power stage which was set before Boost.



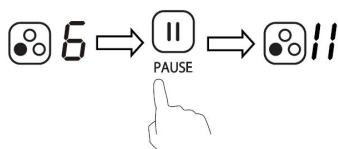
4. If you want to cancel the Boost during this 5minutes, touch the heating zone selection button, an indicator next to the key will flash. And then touch the Boost button. The heating zone will go back to the power stage which was set before Boost.



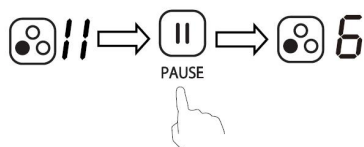
## Using the Pause function- STOP and GO

Pause function can be used at any time during cooking. It allows to pause the induction cooktop and return back to the same heating.

1. Make sure the cooking zone is working.
2. Touch the button STOP and GO, the cooking zone indicator will show "||". And then the operation of the induction cooktop will be deactivated within the scope of all cooking zones, except the STOP and GO, on/off and lock keys.



3. To cancel the pause status, touch the button STOP and GO, then the cooking zone will go back to the power stage which you set before.



## 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.

## For model: FH-IC7020

### To lock the controls

Touch the " < " and " > " two button at the same time. The timer indicator will show 'Lo'.

### To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch the " < " and " > " two button at the same time .
3. You can now start using your hob.



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

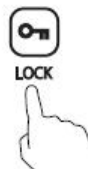
## For model: FH-IC7030

### To lock the controls

Touch the keylock control for 3 second. The timer indicator will show "Lo".

### To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the keylock control for 3 second.
3. You can now start using your hob.



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

## Over-Temperature Protection

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

## Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

## Detection of Small Articles for induction hob

When an unsuitable size or non-magnetic pan (e.g. aluminum), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

## Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

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



People with a heart pace maker should consult with their doctor before using this unit.

## 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 after the set time is up.

- You can set the timer up to 99 minutes.

## Using the Timer as a Minute Minder

### If you are not selecting 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 zone.

2. Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.



2. Set the time by touching the " " or " " control of the timer.

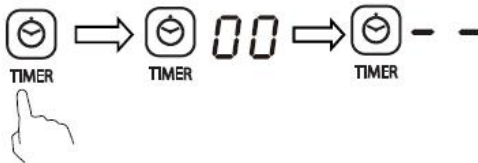
Hint: Touch the " " or " " control of the timer once to decrease or increase by 1 minute.

Hold the " " 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.



4. To cancel the timer, touch the "Timer", the timer will be cancelled, and the "00" will appear in the minute display, and then "--".



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



6. Buzzer will bip for 30 seconds and the timer



indicator will show "--" when the setting time is finished.

## Setting the timer to turn one cooking zone off

1. Touch to select the heating zone selection control that you want to set the timer for. (e.g. zone 3#)



2. Touch timer control, The minder indicator will start flashing and "30" will show in the timer display.



3. Set the time by touching the control of the timer.

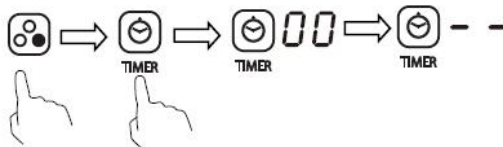
Hint: Touch the "⏪" or "⏩" control of the timer once to decrease or increase by 1 minute.

Touch and hold the "⏪" 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.



4. To cancel the timer, touch the heating zone selection control, and then touch the "Timer", the timer is cancelled, and the "00" will show in the minute display, and then "--".



5. When 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 the selected zone.

6. When cooking timer ends, the corresponding cooking zone will be switched off automatically and show "H".



Other cooking zone will keep operating if they are turned on previously.

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

1. While using this function to more than one heating zone, the timer indicator will show the shortest time.

(e.g. zone 1# setting time of 6 minutes, zone 2# setting time of 3 minutes, the timer indicator shows "3".)

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 slide control once. The timer will indicate its set time.



6.

(set to 6 minutes)



3

(set to 3 minutes)



2. When cooking timer ends the corresponding heating zone will be automatically switched off and show "H".

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




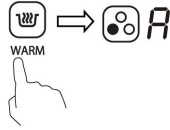
## Using the Keep warm of Induction Hob for model FH-IC7030


Keep warm function is suitable for keeping food warm.

## Using the Keep warm to get stable temperature

1. Touch the heating zone selection button that you wish to use keep warm, an indicator next to the key will flash.

2. Touch the  button, the cooking zone indicator will display "A".



3. If you want to cancel the keep warm, touch the heating zone selection button, and then touch the button . The heating zone will go back to "0" power stage.



## Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction cooker to find the settings that suits your best.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> <li>• delicate warming for small amount of food</li> <li>• melting chocolate, butter, and food that burns quickly</li> <li>• gentle simmering</li> <li>• slow warming</li> </ul>
3 - 4	<ul style="list-style-type: none"> <li>• reheating</li> <li>• rapid simmering</li> <li>• cooking rice</li> </ul>
5 - 6	<ul style="list-style-type: none"> <li>• pancakes</li> </ul>
7 - 8	<ul style="list-style-type: none"> <li>• sautéing</li> <li>• cooking pasta</li> </ul>



9	<ul style="list-style-type: none"> <li>• stir-frying</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>
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## Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch off the product at the mains.</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. Switch on the product back at the mains.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot. Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop as the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the off the product at the mains.</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. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or these can even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>

Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch off the product at the mains.</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> <li>5. Switch on the product back at the mains.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>
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## Hints and Tips

Problem	Possible causes	What to do
The induction cooker cannot be turned on.	No power.	Make sure the induction cooker 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 induction 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.
The induction cooker makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.

Fan noise coming from the induction cooker.	A cooling fan built into your induction cooker has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooker off.	This is normal and needs no action. Do not switch the power to the induction cooker off at the wall while the fan is running.
Pans do not become hot or appears "U" in the display.	The induction cooker cannot detect the pan because it is not suitable for induction cooking. The induction cooker cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction cooker or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (Typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction cooker off at the wall, and contact a qualified technician.

## Failure Display and Inspection

### for Induction Hob cooking zone

### for model FH-IC7020 and FH-IC7030

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

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
F3/F4	Temperature sensor of the induction coil failure.	Please contact the supplier.
F9/FA	Temperature sensor of the IGBT failure.	Please contact the supplier.
E1/E2	Abnormal voltage supply.	Please inspect whether power supply is normal. Switch on after the power supply is normal.

E3	High temperature of the induction coil temperature sensor.	Please contact the supplier.
E5	High temperature of the IGBT temperature sensor.	Please restart after the hob cools down.

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

## Failure Display and Inspection for Ceramic

### Hob cooking zone for model FH-IC7020

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	Open or short circuit or heating element sensor.	Shut down and restart the hob or replace a new heating element sensor.
E2	Heating element sensor damaged.	Replace a new heating element sensor.
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.

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic hob.

## Technical Specification

<b>Cooking Hob</b>	FH-IC7020	FH-IC7030
<b>Cooking Zones</b>	2 Zones	3 Zones
<b>Supply Voltage</b>	220-240V~, 50-60Hz	220-240V~, 50-60Hz
<b>Installed Electric Power</b>	4100-4800W	5000~6100W
<b>Product Size L×W×H(mm)</b>	730*430*68	730*430*80
<b>Cut-out Dimensions A×B (mm)</b>	680*380	695*410

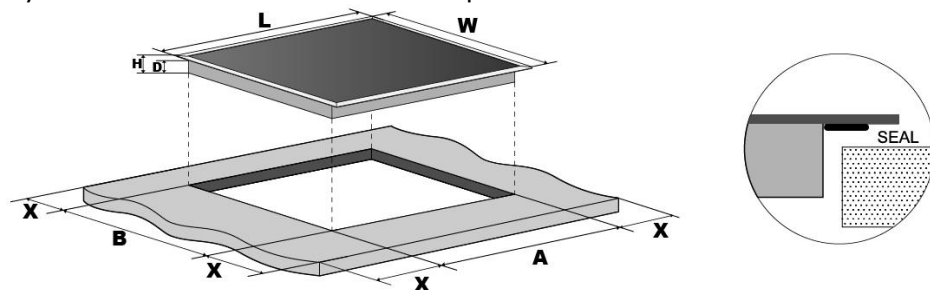
Weight and Dimensions are approximate. Because we continually strive to improve our products, we may change specifications and designs without prior notice.

## Installation

### Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least **30mm**. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

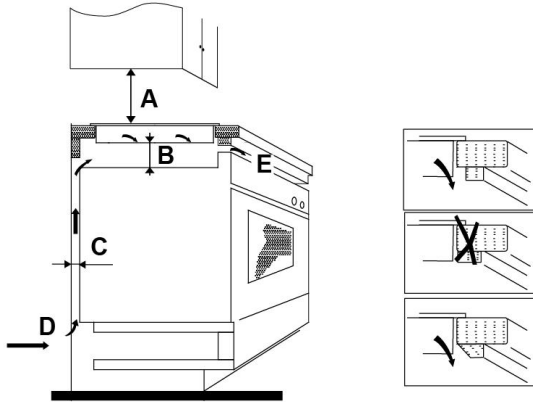


Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
FH-IC7020	730	430	68	64	680	380	50 min
FH-IC7030	730	430	80	76	695	410	50 min

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction 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	E
760	50 min	20 min	Air intake	Air exit 5mm

## Before you install the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local

wiring rules allow for this variation of the requirements)

- The isolating switch will be easily accessible to the customer with the hob installed.
- Consult local building authorities and by-laws if in doubt regarding installation.
- Use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

### **When you have installed the hob, make sure that**

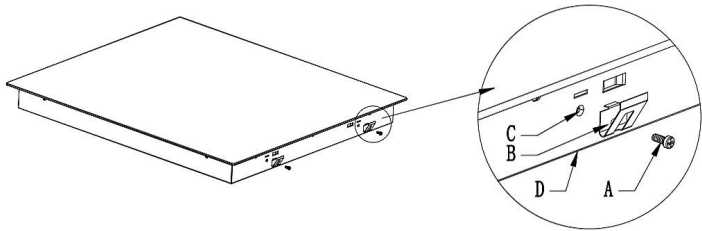
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier should be installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

### **Before locating the fixing brackets**

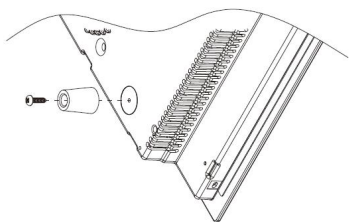
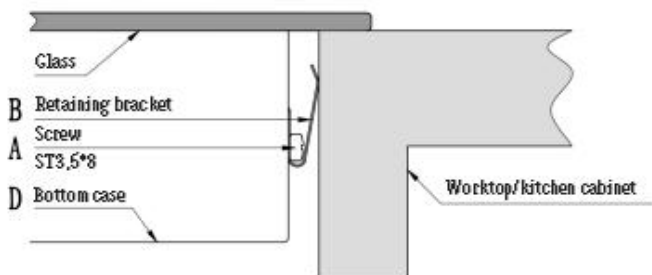
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

### **Adjusting the bracket position**

Fix the hob on the work surface by fixing 4 brackets at the bottom of the hob with the screw after installation.



A	B	C	D
Screw	Bracket	Screw hole	Bottom case



For free standing use, please add 4 feet.

## Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

## Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate
3. The power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

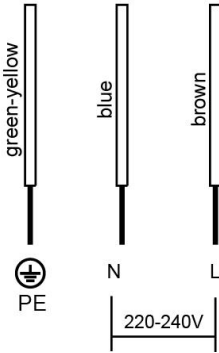




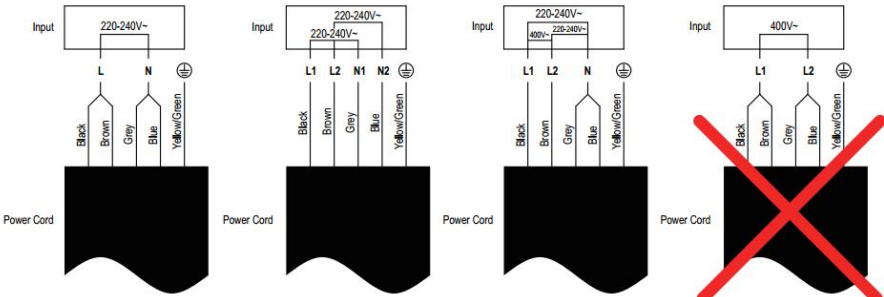
Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

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.

For model FH-IC7020



For model FH-IC7030



- If the cable is damaged or to be replaced, the operation must be carried out by after-sales agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker, it must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

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, recover 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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## 安全警告

您的安全对我们很重要。请在使用灶具之前阅读此信息。

### 安装

#### 触电危险

- 在对电器进行任何工作或维护之前，请断开电器的主电源。
- 必须连接到良好的接地线系统。
- 家庭布线系统的改动只能由合格的电工进行。
- 不遵循此建议可能会导致触电或死亡。

#### 割伤危险

- 小心- 面板边缘很锋利。
- 不小心可能导致受伤或割伤。

#### 重要安全说明

- 在安装或使用本电器之前，请仔细阅读这些说明。
- 任何时候都不得在本电器上放置易燃材料或产品。
- 请将此信息提供给负责安装电器的人员，以降低安装成本。
- 为避免危险，必须按照这些安装说明安装本电器。
- 本电器只能由符合资质人员正确安装和接地。
- 本电器应连接到包含隔离开关的电路，以完全断开电源。
- 未能正确安装电器可能会使任何保修或责任索赔失效。

### 操作和维护

#### 触电危险

- 请勿使用破损或破裂的灶台烹饪。如果灶台表面破损，请立即关闭设备的主电源（墙壁开关）并联系合格的技术人员。
- 在清洁或维护之前，通过墙壁开关关闭灶具。
- 不遵守上述建议可能会导致触电或死亡。

#### 健康危害

- 本电器符合电磁安全标准。但是，装有心脏起搏器或其他电子植入物（例如胰岛素泵）的人在使用本电器之前必须咨询医生或植入物制造商，以确保植入物不会受到电磁场的影响。不遵循此建议可能会导致死亡。

## 高温危险

- 在使用过程中，本产品可触及的部分会变得很热，从而导致烫伤。
- 在表面冷却之前，请勿让身体、衣服或除合适炊具以外的任何物品接触电磁炉。
- 请勿将刀、叉、勺子和盖子等金属物品放在炉灶表面，否则会供暖或供热。
- 让儿童远离产品。
- 平底锅的手柄摸起来可能很烫。避免平底锅手柄悬垂在其他开放的烹饪区上方。将手柄放在儿童接触不到的地方。
- 不遵循上述建议可能导致烧伤和烫伤。

## 割伤危险

- 当安全盖缩回时，灶台刮刀锋利的刀片会暴露出来。使用时要格外小心，并始终安全地存放在儿童接触不到的地方。
- 不小心使用可能导致受伤或割伤。

## 重要安全说明

- 使用时切勿让电器无人看管。煮沸会导致冒烟和油脂溢出，引起燃烧。
- 切勿将电器用作工作台或存储台。
- 切勿将任何物品或器具留在电器上。
- 请勿将任何可磁化物体（如信用卡、存储卡）或电子设备（如电脑、MP3播放器）放置或留在本产品附近，否则可能会受到其电磁场的影响。
- 切勿使用本电器为房间加热。
- 使用后，始终按照本手册中的说明关闭烹饪区和炉灶。取下平底锅时，请勿依赖平底锅检测功能来关闭烹饪区。
- 请勿让儿童玩耍本产品或坐在、站立或攀爬本产品。
- 请勿将儿童感兴趣的物品存放在电器上方的橱柜中。儿童爬上灶台可能会受重伤。
- 请勿将儿童单独留在正在使用该产品的地方或无人看管。
- 儿童或能力受限的人士使用本电器时应有负责且称职的人员指导。指导人员应确保他们可在不危及自身或周围环境的情况下使用该产品
- 除非手册中特别推荐，否则请勿修理或更换电器的任何部件。所有其他维修应由合格的技术人员完成。
- 请勿使用蒸汽清洁器清洁炉灶。
- 请勿将重物放置或掉落在炉灶上。
- 请勿站在炉灶上。
- 请勿使用边缘呈锯齿状的平底锅或将平底锅拖过感应玻璃表面，否则会划伤玻璃。
- 请勿使用去污剂或任何其他粗糙的研磨性清洁剂清洁炉灶，否则会划伤感应玻璃。

- 如果电源线损坏，必须由制造商、其服务代理或具有类似资质的人员更换，以避免发生危险。
- 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、旅馆、汽车旅馆和其他住宅类型环境以及食宿型酒店的客户。
- 警告：电器及其可触及部件在使用过程中会变热。
- 应小心避免接触加热元件。
- 8岁以下的儿童应远离，除非有持续的监督。
- 本电器可供8岁及以上的儿童以及身体、感官或心智有障碍或缺乏经验和知识的人使用，前提是他们接受了有关安全使用本电器的监督或指导并了解涉及的危险。
- 儿童不得玩耍本电器。儿童不得在没有监督的情况下进行清洁和用户维护。
- 警告：在无人看管的情况下用脂肪或油在炉灶上烹饪会很危险，可能会导致火灾。切勿尝试用水灭火，而是关闭电器，然后用盖子或灭火毯盖住火焰。
- 警告：火灾危险：请勿将物品存放在烹饪表面上。
- 警告：如果表面破裂，请关闭电器以避免触电。
- 请勿使用蒸汽清洁器。
- 本电器不适合由外部定时器或单独的遥控系统操作。
- 注意：烹饪过程必须有人监督。必须持续监督短时烹饪过程。
- 警告：为防止电器倾翻，必须安装稳定装置。请参阅安装说明。
- 

警告：只能使用由烹饪器具制造商设计的或设备制造商在使用说明书中注明的或电器集成的炉灶防护装置。使用不适当的防护装置可能会导致事故。

警告：



烹饪后陶瓷盘会很烫，请勿用手触摸。

烹饪时或烹饪后，灶具本体和底壳会很烫，请勿用手触摸。

不遵循建议可能会导致烧伤和烫伤。

祝贺您购买了新的混合炉灶。

我们建议您花一些时间阅读本说明/安装手册，以便充分了解如何正确安装和操作。

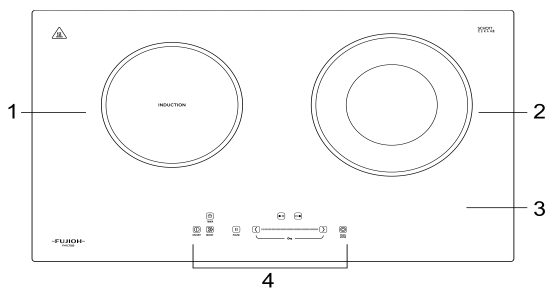
关于安装，请阅读安装部分。

使用前请仔细阅读所有安全说明，并妥善保管本说明/安装手册以供日后参考。

## 产品概述

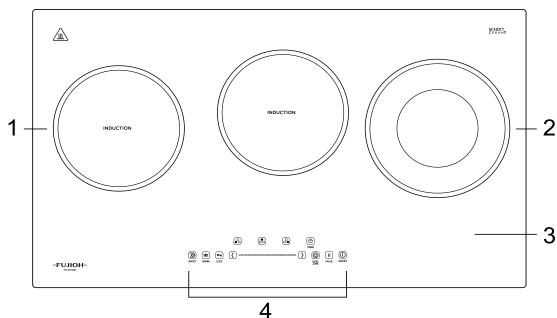
### 上视图

#### 适用机型：**FH-IC7020**



1. 电磁炉2000W区，爆炒至2300W
2. 电陶炉最大2200/1000W双环区
3. 玻璃板
4. 控制面板

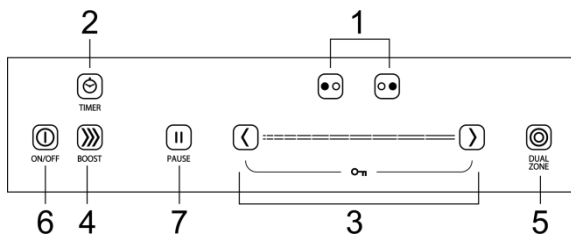
#### 适用机型：**FH-IC7030**



1. 电磁炉2000W区，爆炒至2300W
2. 电磁炉1500W区，爆炒至2000W
3. 电陶炉最大1000/2000W双环区
4. 玻璃板
5. 控制面板

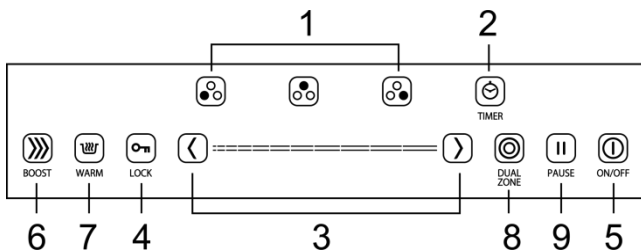
# 控制面板

## 适用机型：FH-IC7020



1. 加热区选择控制
2. 定时器控制
3. 功率/定时调节键/童锁控制
4. 爆炒功能控制
5. 双区控制
6. 开/关控制
7. 起停功能控制

## 适用机型：FH-IC7030



1. 加热区选择控制
2. 定时器控制
3. 功率/定时调节键
4. 童锁控制
5. 开/关控制
6. 爆炒功能控制
7. 保温功能控制
8. 双区控制
9. 起停功能控制



## 电陶炉产品信息

• 微电脑电陶炉灶，电阻丝加热，微电脑控制，多档功率选择，满足不同烹饪需求。电陶炉灶以客户为中心，采用个性化设计。炉灶性能安全可靠，让您的生活倍感舒适，充分享受生活的乐趣。

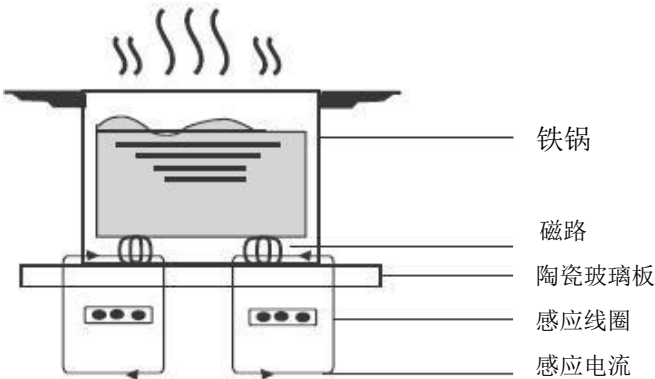
• 电陶炉烹饪基于陶瓷加热技术；炉灶的镍铬线会散发热量并传递给陶瓷来加热食物。

• 电陶炉不挑锅。您可以使用任何类型的锅或平底锅，例如铜锅、炒锅、不锈钢锅、炊具、玻璃锅、砂锅和陶瓷锅。



## 电磁炉产品信息

感应烹饪是一种安全、先进、高效、经济的烹饪技术。其工作原理是电磁振动直接在锅中产生热量，而不是通过加热玻璃表面间接产生热量。玻璃变热只是因为锅最终将其加热。

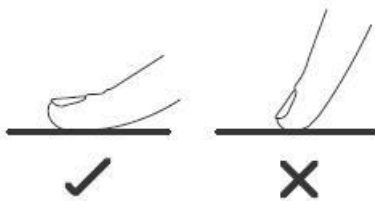


## 使用新电磁炉和电陶炉之前

- 阅读本指南，特别注意“安全警告”部分。
- 去除电磁炉和电陶炉上可能仍然存在的所有保护膜。


## 使用触控

- 控件可响应轻触，因此无需施加任何压力。
- 使用指腹，而不是指尖。
- 每次轻触生效时您都会听到哔声。
- 确保控件始终清洁、干燥，并且没有物体（例如器具或布料）覆盖。即使是一层薄薄的水膜也可能使控件难以操作。



## 为电磁炉选择合适的烹饪用具



- 只能使用底部适合感应烹饪的烹饪用具。可在包装上或锅底寻找是否有感应符号。
- 可以通过磁力测试来检查烹饪用具是否合适。将磁铁移向锅底。如果被吸引，则该锅适合感应。
- 如果没有磁铁：
  1. 在要检查的锅中放一些水。
  2. 如果显示屏上  不闪烁且水正在加热，则锅是合适的。
- 不适合使用以下材料制成的烹饪用具：纯不锈钢、无磁性底座的铝或铜、玻璃、木材、瓷器、陶器和陶器。

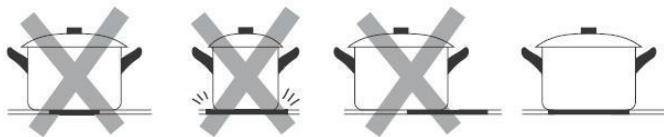


**备注：电陶炉灶面不挑锅具。**

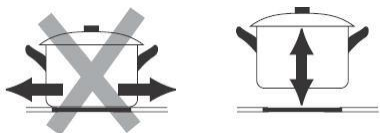
请勿使用边缘呈锯齿状或底部弯曲的烹饪用具。



确保锅的底部光滑，平放在玻璃面板上，并且与烹饪区大小相同。始终将锅放在烹饪区的中央。



从电陶炉具上拿起锅具时应向上提--请勿滑动，否则可能会划伤玻璃面板。



## 电磁炉用锅具尺寸

烹饪区域有限制，自动适应锅径，但是锅底的最小直径是根据相应的烹饪区域固定的。为获得炉灶的最佳效率，请将锅具放在烹饪区的中央。

电磁炉底径

适用机型：FH-IC7020

烹饪区（毫米）	最小（毫米）
1	120

适用机型：FH-IC7030

烹饪区（毫米）	最小（毫米）
1,2	120

## 使用电磁炉和电陶炉

### 要开始烹饪

#### 1. 轻触开/关控制。

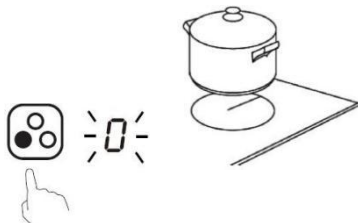
开机后，蜂鸣器响一声，所有显示屏显示“-”或“--”，表示炉灶进入待机状态。



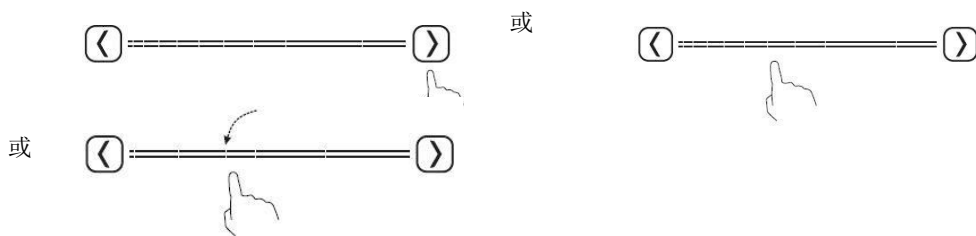
2. 将合适的锅具放在要使用的烹饪区。

- 确保锅底和烹饪区表面清洁干燥。

3. 轻触加热区选择控件，该键旁边的指示灯将闪烁。



4. 通过轻触“<”、“>”或沿“====”控件滑动，或仅轻触“====”上的任意点来设置功率级别。




a. 如果在1分钟内未选择加热区，电磁炉将自动关闭。此时需要从第1步重新开始。

b. 您可以在烹饪过程中随时修改加热设置。

c. 如果沿“====”滑动，功率从第2档到第8档变化。按“<”键，每按一次，功率递减一级，直至第0档。

按“>”键，每次功率递增一级，直至第9级。

**如果显示屏上  与电磁炉加热设置交替闪烁**

这表示：

- 锅具未放在正确的烹饪区，或者，
- 使用的锅具不适合电磁炉烹饪，或者，
- 锅具太小或未正确放置于烹饪区的中央。

除非烹饪区上有合适的锅具，否则不会进行加热。如果没有放置合适的锅具，显示屏将在1分钟后自动关闭。

## 烹饪结束时



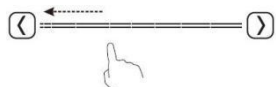
1. 轻触要关闭的加热区选择控件。

2. 轻触“<”并向下滑动至“0”，关闭烹饪区。

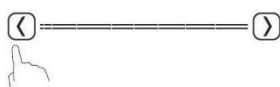
或沿“=====”滑动到左点，然后轻触“<”。或轻触“=====”的左边点，然后轻触“<”。



或



然后



或



然后



确保功率显示屏显示“0”，然后显示“H”。



然后



3. 轻触开/关控制，关闭整个炉灶。




4. 小心高温表面


“H”显示哪个烹饪区温度很高。当表面冷却到安全温度时，“H”就会消失。

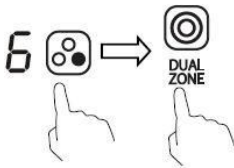
也可以用于节能，如果想加热更多锅具，请在加热板仍然很热时使用。



## 使用电陶炉的双区功能

1. 确保电陶炉正在工作，轻触右侧的加热区选择控件，然后轻触  按钮，双区将开始工作。LED指示灯将亮起。

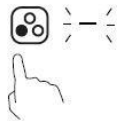
2. 双区工作时，通过轻触右侧加热区选择控件关闭双区，然后轻触  按钮。



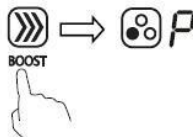
## 使用电磁炉的爆炒功能

爆炒功能是指一个区域在一秒内上升到更大功率并持续5分钟，可以获得更强劲、更快的烹饪。

### 使用爆炒功能获得更大的功率



1. 轻触想要爆炒的加热区选择按钮，然后该键旁边的指示灯将闪烁。
2. 轻触爆炒按钮，加热区将开始以增强模式工作。功率显示屏将显示“P”，表示该区域正在增强。



3. 爆炒功率将持续5分钟，然后该区域将返回到爆炒之前设置的功率档位。



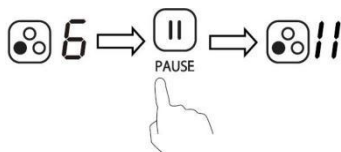
4. 如果要在5分钟内取消增强功能，请轻触加热区选择按钮，该键旁边的指示灯将闪烁。然后轻触爆炒按钮。加热区将返回到爆炒之前设置的功率档位。



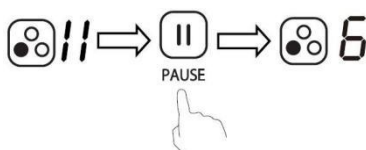
## 使用暂停功能 -起停

暂停功能可在烹饪过程中随时使用，可暂停电磁炉灶并返回相同的加热状态。

1. 确保烹饪区工作正常。
2. 轻触起停按钮，烹饪区指示灯将显示“||”，除起停、开/关和锁定键外，电磁炉的操作将在所有烹饪区范围内停用。



3. 要取消暂停状态，轻触起停按钮，然后烹饪区将回到之前设置的功率档位。



## 锁定控件

- 可以锁定控件以防止意外使用（例如儿童不小心打开烹饪区）。

- 当控件锁定时，除开关控件外的所有控件都被禁用。

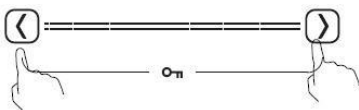
## 适用机型：FH-IC7020

### 锁定控件

同时轻触“<”和“>”两个按钮。定时器指示灯将显示“Lo”。

### 解锁控件

1. 确保电磁炉已开启。
2. 同时轻触“<”和“>”两个按钮。
3. 现在可以开始使用炉灶了。



当灶具处于锁定模式时，除开关之外的所有控件均禁用，您可以在紧急情况下随时使用开关控件关闭炉灶，但在下次操作时应先解锁炉灶。

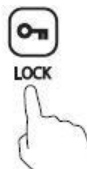
## 适用机型：FH-IC7030

### 锁定控件

轻触键锁控件3秒钟。定时器指示灯将显示“Lo”。

### 解锁控件

1. 确保炉灶已开启。
2. 轻触并按住键锁控件3秒钟。
3. 现在可以开始使用炉灶了。



当灶具处于锁定模式时，除开关之外的所有控件均禁用，您可以在紧急情况下随时使用开关控件关闭炉灶，但在下次操作时应先解锁炉灶。



## 过温保护

配备的温度传感器可以监测感应元件和炉灶内部的温度。当监测到温度过高时，感应元件和炉灶将自动停止运行。

## 余热警告

炉灶运行一段时间后，会有一些余热。显示字母“H”警告您远离。

## 电磁炉小物检测

当尺寸不合适的或非磁性锅（例如铝）或其他一些小物品（例如刀、叉、钥匙）留在炉灶上时，炉灶会在1分钟后自动进入待机状态。风扇将继续冷却电磁炉1分钟。

## 自动关机

炉灶的另一个安全功能是自动关机。当您忘记关闭烹饪区时，就会发生这种情况。默认关机时间如下表所示：

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



装有心脏起搏器的人士在使用本装置前应咨询医生。

## 使用定时器

可以通过两种不同的方式使用定时器：

- 您可以将其用作分钟提示器。在这种情况下，定时器不会在设定时间结束时关闭任何烹饪区。
- 可以将其设置为在设定时间结束后关闭一个烹饪区。

- 最多可以将定时器设置为99 分钟。

## 将定时器用作分钟提示器

### 如果没有选择任何烹饪区

1. 确保炉灶已开启。

**注意：**即使您没有选择任何烹饪区，也可以使用分钟提示器。

2. 轻触定时器控件，提示器指示灯将开始闪烁，定时器显示屏上将显示“30”。



2. 轻触定时器的“<”或“>”控件设置时间。

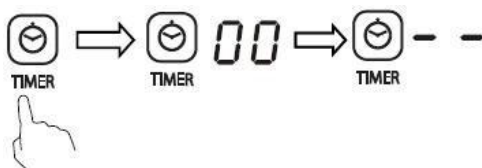
提示：轻触定时器的“<”或“>”控件一次可减少或增加1分钟。

按住定时器的“<”或“>”控制键可减少或增加10分钟。

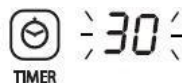
如果设置时间超过99分钟，定时器将自动返回 0 分钟。



4. 要取消定时器，轻触“定时器”，定时器取消，分钟显示屏显示“00”，然后显示“- -”。



5. 时间设定后，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秒钟。



6. 蜂鸣器鸣响30秒，设定时间结束时，定时器指示灯显示“- -”。

## 设置定时器以关闭一个烹饪区

1. 轻触选择要为其设置定时器的加热区选择控件。（例如3#区）



2. 轻触定时器控件，提示器指示灯将开始闪烁，定时器显示屏上将显示“30”。



3. 轻触定时器控件设置时间。

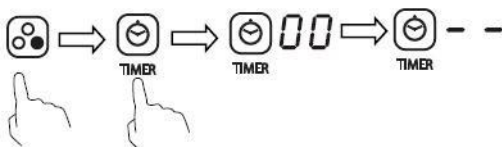
提示：轻触定时器的“<”或“>”控件一次可减少或增加1分钟。

轻触并按住定时器的“<”或“>”控件可减少或增加10分钟。

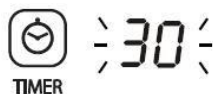
如果设置时间超过99分钟，定时器将自动返回0分钟。



4. 要取消定时器，轻触加热区选择控件，然后轻触“定时器”，定时器取消，分钟显示屏显示“00”，然后显示“--”。



5. 设定时间结束后，倒计时立即开始。显示屏将显示剩余时间，定时器指示灯闪烁5秒钟。



**注意：**功率档位指示灯旁边的红点将亮起，指示所选区域。



6. 当烹饪定时器结束时，相应的烹饪区将自动关闭并显示“H”。



其他烹饪区如果之前已打开，将继续运行。



### 设置定时器以关闭多个烹饪区

1. 对多个加热区使用此功能时，定时器指示灯会显示最短时间。

（如1#区设置时间为6分钟，2#区设置时间为3分钟，定时器指示灯显示“3”。）

注意：功率档位指示灯旁边闪烁的红点表示定时器指示灯正在显示加热区的时间。

如果要查看其他加热区的设置时间，请轻触一次加热区滑动控件。计时器将指示其设定的时间。



6.

（设置为6分钟）



3

（设置为3分钟）



2. 当烹饪定时器结束时，相应的加热区将自动关闭并显示“H”。

注意：如果要在设置定时器后更改时间，则必须从第1步开始




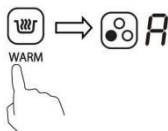
## 使用FH-IC7030型电磁炉的保温功能


保温功能适用于食物保温。

### 使用保温获得稳定的温度

1. 轻触要保温的加热区选择按钮，该键旁边的指示灯会闪烁。

2. 轻触按钮，烹饪区指示灯将显示“A”。



3. 如果要取消保温，轻触加热区选择按钮，然后轻触按钮。加热区将回到“0”功率档。



## 加热设置

以下设置仅供参考。确切的设置取决于几个因素，包括烹饪用具和烹饪量。试用电磁炉，找到最适合的设置。

热量设置	适用性
1 - 2	<ul style="list-style-type: none"><li>• 加热少量食物</li><li>• 融化巧克力、黄油和快速燃烧的食物</li><li>• 温火慢炖</li><li>• 缓慢加温</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• 再加热</li><li>• 快速炖煮</li><li>• 煮饭</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• 薄煎饼</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• 嫩煎</li><li>• 烹调面食</li></ul>
9	<ul style="list-style-type: none"><li>• 快炒</li><li>• 烧灼</li><li>• 烧汤</li><li>• 烧水</li></ul>

## 保养和清洁

什么？	怎么办？	重要！
玻璃上的日常污渍（指纹、痕迹、食物留下的污渍或玻璃上的无糖溢出物）	<ol style="list-style-type: none"><li>1. 关闭产品电源。</li><li>2. 在玻璃还温（但不烫！）时使用炉灶清洁剂</li><li>3. 冲洗并用干净的布或纸巾擦干。</li><li>4. 打开产品电源。</li></ol>	<ul style="list-style-type: none"><li>• 当炉灶电源关闭时，不会有“表面高温”指示，但烹饪区可能仍然很热。请务必小心。</li><li>• 重型擦洗器、一些尼龙擦洗器和刺激性/研磨性清洁剂可能会划伤玻璃面板。请务必阅读标签以检查清洁剂或去污剂是否适用。</li><li>• 切勿将清洁残留物留在炉灶上，因为玻璃面板可能会被弄脏。</li></ul>

玻璃上煮沸、融化和热的含糖溢出物	<p>立即用适用于感应玻璃炉灶的煎鱼铲、铲刀或刀片刮刀将其去除，但要注意高温烹饪区表面：</p> <ol style="list-style-type: none"> <li>1. 关闭产品电源。</li> <li>2. 使刀片或器具呈30°角，将污物或溢出物刮到灶台的冷却区域。</li> <li>3. 用洗碗布或纸巾清洁污渍或溢出物。</li> <li>4. 按照“玻璃上的日常污渍”第2至4步操作。</li> </ol>	<ul style="list-style-type: none"> <li>• 尽快清除融化和含糖食物或溢出物留下的污渍。如果留在玻璃上冷却，可能很难去除，甚至会永久损坏玻璃表面。</li> <li>• 割伤危险：当安全盖缩回时，刮刀中的刀片非常锋利。使用时要格外小心，并始终安全地存放在儿童接触不到的地方。</li> </ul>
触摸控件上的溢出物	<ol style="list-style-type: none"> <li>1. 关闭产品电源。</li> <li>2. 吸起溢出物。</li> <li>3. 用干净的湿海绵或布擦拭触摸控制区域。</li> <li>4. 用纸巾彻底擦干该区域。</li> <li>5. 打开产品电源。</li> </ol>	<ul style="list-style-type: none"> <li>• 灶台可能会发出蜂鸣声并自行关闭，触摸控件在沾有液体时可能无法工作。确保在重新打开炉灶之前将擦干触摸控制区域。</li> </ul>

## 提示和技巧

问题	可能的原因	怎么办
电磁炉无法打开。	没电。	确保电磁炉已连接电源并已打开。检查家中或所在地区是否停电。如果您检查了所有内容但问题仍然存在，请咨询合格的技术人员。
触摸控件没有响应。	控件已锁定。	解锁控件。有关说明，请参阅“使用电磁炉”部分。
触摸控件很难操作。	控件上可能有一层薄薄的水膜，或者可能在触摸控件时使用了指尖。	确保触摸控制区域干燥，并在触摸控件时使用指腹。
玻璃面板有划痕。	烹饪用具边缘粗糙。使用了不合适的磨蚀性清洁剂或清洁产品。	使用底部平整光滑的烹饪用具。请参阅“选择合适的烹饪用具”。请参阅“保养和清洁”。
有些锅具会发出噼啪声或咔哒声。	可能是由烹饪用具的结构引起的（不同金属层的振动不同）。	这对烹饪用具来说是正常的，并不表示有故障。
在高温设置下使用时，电磁炉会发出低沉的嗡嗡声。	由感应烹饪技术造成的。	这是正常现象，但当您降低加热设置时，噪音应该会减弱或完全消失。
电磁炉发出的风扇噪音。	电磁炉内置的冷却风扇已启动，以防止电子设备过热。即使您关闭电磁炉，风扇也可能继续运行。	这是正常现象，无需采取任何措施。风扇运转时，请勿关闭电磁炉的电源。
锅具不会变热或在显示屏上出现“U”。	电磁炉检测不到锅具，因为锅具不适合电磁炉。电磁炉无法检测到锅具，因为锅具对于烹饪区而言太小或未正确居中。	使用适合感应烹饪的烹饪用具。请参阅“选择合适的烹饪用具”部分。将锅具居中并确保其底部与烹饪区的大小相匹配。
电磁炉或烹饪区意外关闭，发出提示音并显示错误代码（通常与烹饪定时器显示屏中的一位或两位数字交替显示）。	技术故障。	请记下错误字母和数字，关闭电磁炉的电源，并联系合格的技术人员。

## FH-IC7020、FH-IC7030电磁炉烹饪区故障显示及

### 检查

如果出现异常，电磁炉会自动进入保护状态并显示相应的保护代码：

问题	可能的原因	怎么办
F3/F4	感应线圈温度传感器故障。	请联系供应商。
F9/FA	IGBT温度传感器故障。	请联系供应商。
E1/E2	电源电压异常。	请检查电源是否正常。 供电正常后开机。
E3	感应线圈温度传感器温度过高。	请联系供应商。
E5	IGBT温度传感器温度过高。	请在炉灶冷却后重新启动。

以上是常见故障的判断和检查。

请勿自行拆卸本机，以免对电磁炉造成任何危险和损坏。

## FH-IC7020 电陶炉烹饪区故障显示及检查

如果出现异常，电陶炉会自动进入保护状态并显示相应的保护代码：

问题	可能的原因	怎么办
E1	加热元件传感器开路或短路。	关闭并重新启动炉灶或更换新的加热元件传感器。
E2	加热元件传感器损坏。	更换新的加热元件传感器。
E3	炉顶温度过高。	关闭炉灶以冷却。
E4	加热元件传感器开路。	重新连接加热传感器或更换新的加热元件传感器。

以上是常见故障的判断和检查。

请勿自行拆卸本机，以免对电陶炉造成任何危险和损坏。

## 技术规范

烹饪炉灶	FH-IC7020	FH-IC7030
烹饪区	2个区	3个区
电源电压	220-240V~, 50-60Hz	220-240V~, 50-60Hz
装机功率	4100-4800W	5000~6100W
产品尺寸 长×宽×高(毫米)	730*430*68	730*430*80
开孔尺寸 <b>A×B</b> (毫米)	680*380	695*410

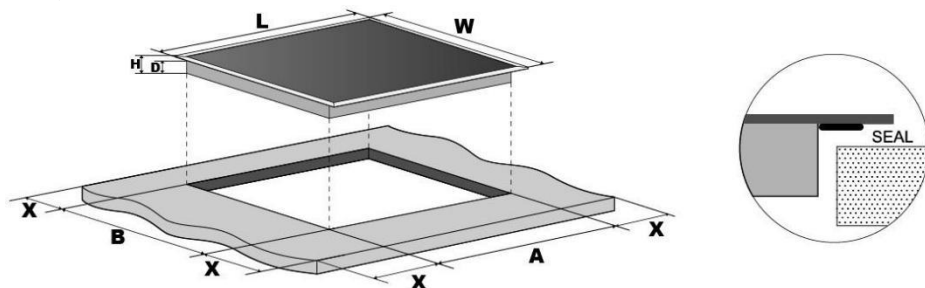
重量和尺寸为近似值。由于产品不断改进，规格和设计如有更改，恕不另行通知。

## 安装

### 安装设备的选择

根据图中所示的尺寸切割工作台面。为便于安装和使用，孔周围至少应留有**5厘米**的空间。

确保工作台面的厚度至少为**30毫米**。请选择耐热的工作台面材料，以免因电热板的热辐射造成较大的变形。如下所示：



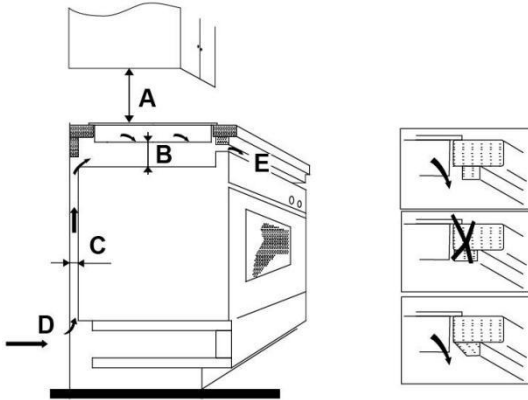


型号	L (毫米)	W (毫米)	H (毫米)	D (毫米)	A (毫米)	B (毫米)	X (毫米)
FH-IC7020	730	430	68	64	680	380	至少50
FH-IC7030	730	430	80	76	695	410	至少50

在任何情况下，确保电磁炉灶具通风良好，进风口和出风口没有堵塞。确保电磁炉灶具处于良好的工作状态。如下所示。



注意：电热板与电热板上方的橱柜之间的安全距离应至少为760毫米。



A (毫米)	B (毫米)	C (毫米)	D	E
760	至少50	至少20	进气口	出气口5毫米

### 安装炉灶之前，请确保

- 工作台面方正且水平，没有结构构件干扰空间要求。
- 工作台面由耐热材料制成。
- 如果炉灶安装在烤箱上方，则烤箱应有内置冷却风扇。
- 安装应符合所有间隙要求和适用的标准和法规。
- 永久布线中有合适的隔离开关用于与主电源完全断开，安装和定位符合当地的布线规则和规定。

隔离开关必须是经批准的类型，并且在所有极（或所有有源[相]导体中，如果当地布线规则允许这种要求的变化）提供3毫米的气隙触点分离

- 安装炉灶的客户可以轻松触及隔离开关。
- 如果对安装有疑问，请咨询当地建筑主管部门和细则。
- 在炉灶周围的墙壁表面使用耐热且易于清洁的饰面（如瓷砖）。

## 安装炉灶后，请确保

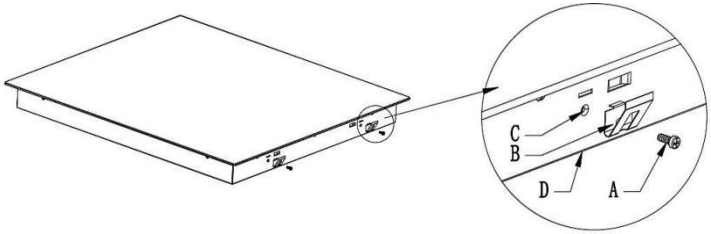
- 不能通过橱柜门或抽屉接触到电源线。
- 从橱柜外部到炉灶底部有充足的新鲜空气。
- 如果炉灶安装在抽屉或橱柜空间上方，则应在炉灶底部下方安装隔热屏障。
- 客户可以方便地接触到隔离开关。

## 定位固定支架之前

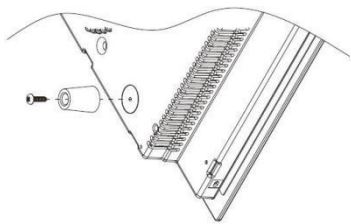
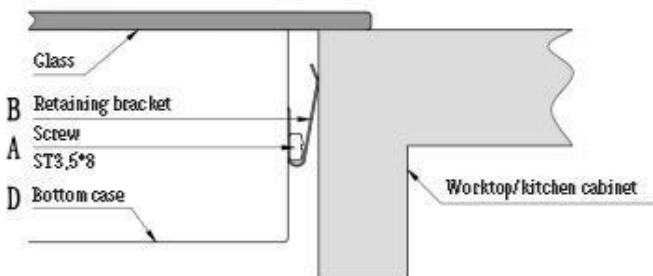
设备应放置在稳定、光滑的表面上（使用包装）。请勿对从炉灶突出的控件施加力。

## 调整支架位置

安装后，用螺丝固定炉灶底部的4个支架，将炉灶固定在工作台面上。



A	B	C	D
螺丝	支架	螺丝孔	底壳



如需独立使用，请增加4个炉脚。

## 注意事项

1. 感应加热板必须由合格人员或技术人员安装。本公司有专业人员为您服务。切勿自行操作。
2. 炉灶不得直接安装在洗碗机、冰箱、冰柜、洗衣机或干衣机上方，否则湿度可能会损坏炉灶电子设备。
3. 感应加热板的安装应确保更好的散热，以提高其可靠性。
4. 台面以上的墙体和感应加热区要耐热。
5. 为避免任何损坏，夹层和粘合剂必须耐热。

## 将炉灶连接到主电源



只能由合格人员将本炉灶连接到主电源。在将炉灶连接到主电源之前，请检查：

1. 家用布线系统适合炉灶的工作功率。
2. 电压与铭牌给定值一致。
3. 供电电缆截面能承受铭牌上规定的负载。要将电磁炉连接到主电源，请勿使用适配器、减速器或分支设备，否则可能导致过热和火灾。

电源线不得接触任何热部件，并且必须妥善放置，使其温度在任何时候都不会超过75°C。

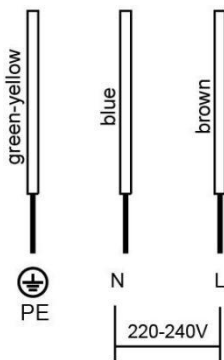


与电工一起检查家庭布线系统是否适用，无需改动。

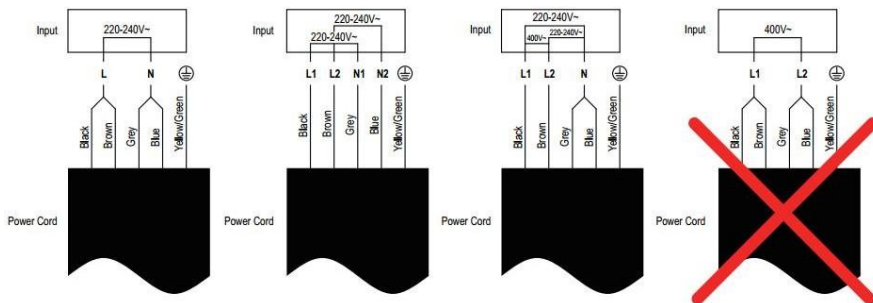
任何改动只能由合格的电工进行。

电源应按相关标准连接，或使用单极断路器，连接方法如下图。

适用机型： FH-IC7020



适用机型： FH-IC7030



- 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。
- 如果电器直接连接到主电源和全极断路器，则必须在触点之间留出至少3毫米的空隙。
- 安装人员必须确保已进行正确的电气连接并且符合安全规定。
- 不得弯曲或压缩电缆。
- 电缆必须定期检查并只能由授权技术人员更换。



**处置：请勿将本产品作为未分类的城市垃圾处理。此类垃圾需单独收集进行特殊处理。**

本电器的标签符合关于废弃电子电气设备（WEEE）的欧洲指令 2012/19/EU。正确处置本电器有助于防止错误处置可能对环境和人类健康造成的任何损害。

产品上的符号表示不得将其作为普通生活垃圾处理。应将其送至电子电气产品回收站。

本电器需要专业的废物处理。有关本产品的处理、回收和再循环的更多信息，请联系您当地主管机构、生活垃圾处理服务机构或您购买产品的商店。

有关本产品的处理、回收和再循环的更多详细信息，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该产品的商店。

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