



Cooker Hood
Instruction Manual

FH-IC6020

Please read this manual carefully
before using this appliance.

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1. Foreword

1.1 Safety Warnings

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

1.2 Installation

1.2.1 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.

1.2.2 Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

1.2.3 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.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface 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 before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 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.

1.3.3 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 Ceramic glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check that saucepan handles do not overhang on other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 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.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover 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 (i.e. by using the touch controls). 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

Ceramic 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 Ceramic glass.
- **WARNING:** If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Danger of fire: do not store items on the cooking surfaces.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **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 e.g. with a lid or a fire blanket.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- 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.

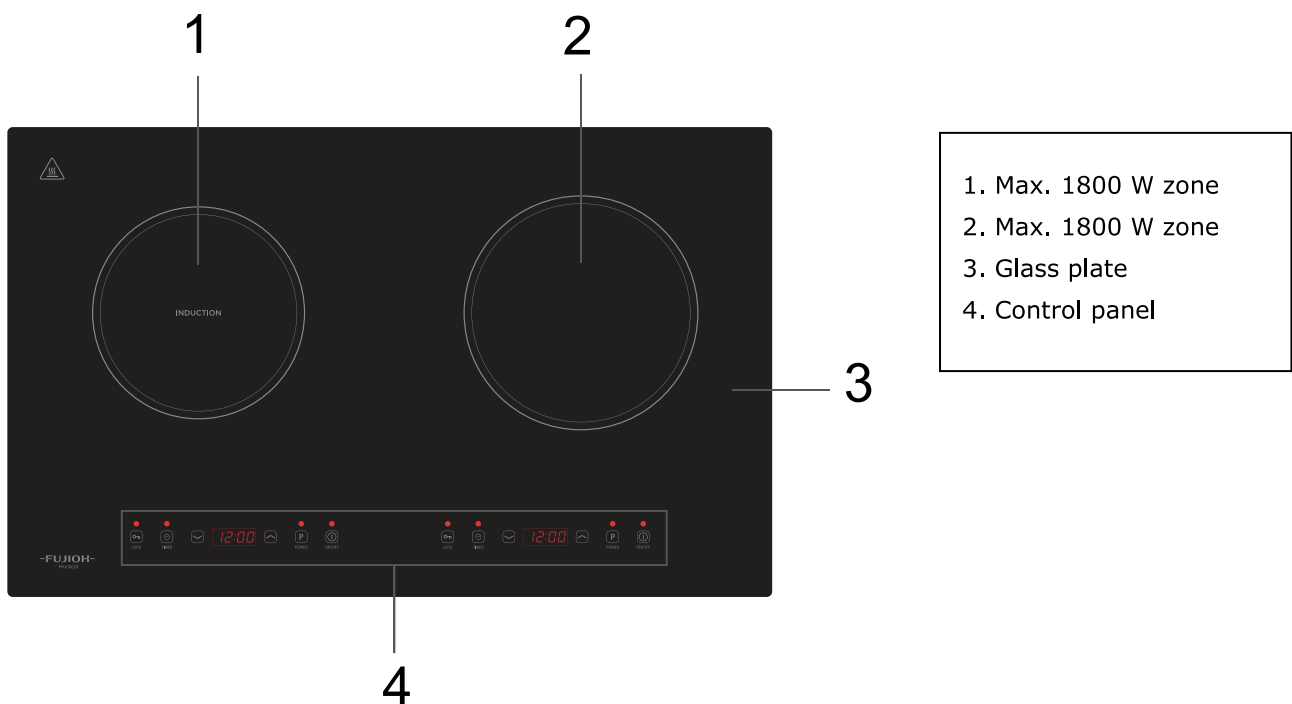
- Keep the appliance and its cord out of reach of children less than 8 years.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

Congratulations on the purchase of your new Induction & Ceramic Hob.

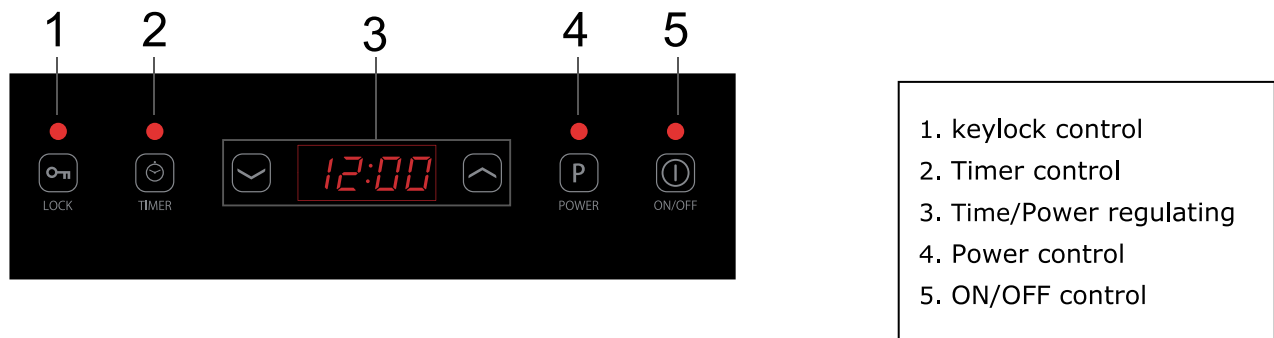
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation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

2. Product Introduction

2.1 Top View



2.2 Control Panel



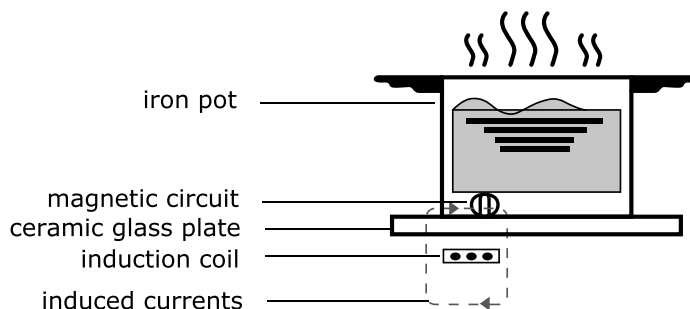
2.3 Working Principle

- **Right ceramic zone:**

Ceramic cooking directly employs resistance wire heating, and adjust the output power by the power regulation with the touch controls.

- **Left induction zone:**

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.



2.4 Before using your New Hob

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

2.5 Technical Specification

Cooking Hob	FH-IC6020
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50Hz-60Hz
Installed Electric Power	3200 W
Product Size D×W×H(mm)	700X430X82
Building-in Dimensions A×B (mm)	670X400
Ampere required [A] (Base on 230V)	15

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

The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

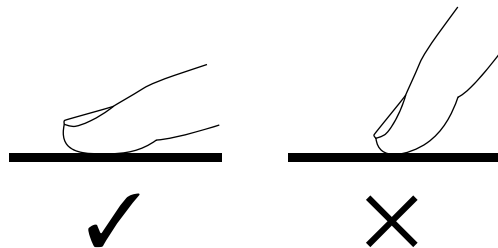
Cooking Zone	The base diameter of induction cookware	
	Minimum (mm)	Maximum (mm)
180mm	140	180

3. Operation of Product

3.1 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)

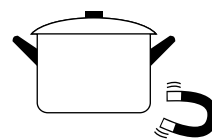
covering them. Even a thin film of water may make the controls difficult to operate.



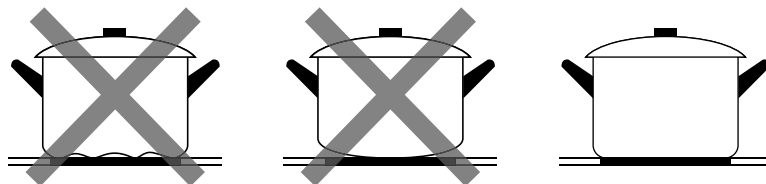
3.2 Choosing the right Cookware



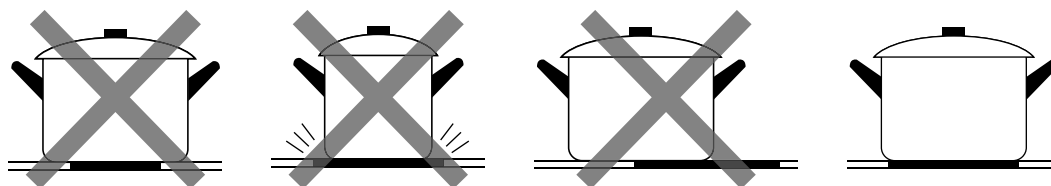
- Only use cookware with a base suitable for induction cooking and with a diameter between 140 to 200mm. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. 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 the buzzer does not beep on the heat setting and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



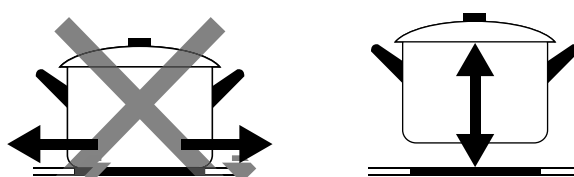
Do not use cookware with jagged edges or a curved base.



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 centre your pan on the cooking zone.


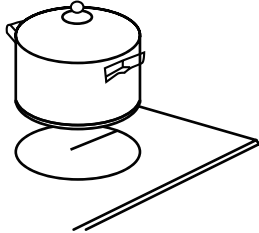



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



3.3 How to use FH-IC6020

3.3.1 Start cooking

<p>Touch the ON/OFF control for about two seconds. After power on, the buzzer beeps once, the power indicator light will flicker, indicating that the induction hob has entered the state of standby mode.(If no any operation for 60 seconds after that it will enter into power off state.)</p>	
<p>Place a suitable pan on the cooking zone that you wish to use.</p> <ul style="list-style-type: none">• Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
<p>Select a heat setting by touching the " ▾ " or " ▴ " control.</p> <ul style="list-style-type: none">• You can modify the heat setting at any time during cooking.	

• If the buzzer beep alternately with the heat setting (Only induction zone).

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.



• If Right ceramic zone is activated, Left induction zone is limited up to 1400W.

3.3.2 Finish cooking



Turn the whole cooktop off by touching the ON/OFF control.	
<p>Beware of hot surfaces</p> <p>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.</p>	

3.3.3 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 lock control 	The timer indicator will show " Loc "
To unlock the controls	
Touch and hold the lock control  for a while (about 2 second).	






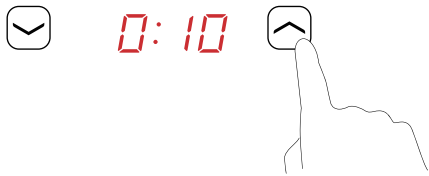


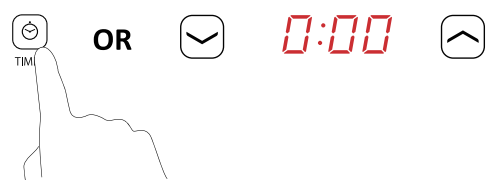
When the hob is in the lock mode, all the controls are disable except the ON/OFF  , you can always turn the ceramic hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

3.3.4 Timer control

- You can set it to turn one or more cooking zones off after the set time is up.
- The timer of maximum is 180 minutes.

a) Setting the timer for one cooking zone

Set one zone	
Touch the timer control of the corresponding cooking zone you want to set the timer for.	
<p>Set the time by touching the or control of the timer Hint:</p> <p>Touch the "  " or "  " control of the timer once will decrease or increase by 1 minute.</p> <p>Touch and hold the "  " or "  " control of the timer will decrease or increase by 10 minutes.</p>	

Touch and hold the timer control for about two seconds or touch the "⏏" button to "0:00", the timer will be cancelled.	
<p>When the time is set, it will begin to count down immediately. The display will show the remaining time.</p> <p>When cooking timer expires, the corresponding cooking zone will be switched off automatically.</p>	



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

3.3.5 Power control

This function can be used only if there is a timing case ; The purpose is to change a timer setting display to a heat setting display, so as to be able to control a heat setting.

3.3.6 Over-Temperature Protection

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

3.3.7 Default working times

Another safety feature of the hob is automatic shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown time is 2 hours:

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

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

4.1.1 Simmering, cooking rice

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

4.1.2 Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat 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 and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – 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.

4.1.3 For stir-frying

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

4.2 Detection of Small Articles

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

5. 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 & Ceramic hob to find the settings that best suit you.

Heat setting	Suitability
200 - 400	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
600 – 800	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
1000 – 1200	<ul style="list-style-type: none">• pancakes
1400 – 1600	<ul style="list-style-type: none">• sauteing• cooking pasta
1800	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

6. 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"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • 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. • 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. • Never leave cleaning residue on the cooktop: the glass may become stained.
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 Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • 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. • 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.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • 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.

7. Hints and Tips

Problem	Possible causes	What to do
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The cooktop cannot be turned on.	No power.	Make sure the Induction & Ceramic hob 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 "3.3.3 Locking the Controls" at Pg 12
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 "6. Care and Cleaning" at Pg 16.
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 & Ceramic hob 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 & Ceramic hob.	The built in cooling fan has automatically turned on to prevent electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch off the power supply while the fan is running.
Pans do not become hot and appears in the display.	The Induction & Ceramic hob cannot detect the pan because it is not suitable for induction cooking. The Induction & Ceramic hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section "3.2 Choosing the right Cookware" at Pg 10 Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob 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).	Water spills over on the touch control.	1. Wipe the touch control area with a clean damp sponge or cloth. 2. Wipe the area completely dry with a paper towel. 3. Switch the power to the cooktop back on.
	Technical fault.	Please note down the error letters and numbers, switch off the power supply and contact the customer service centre.

8. Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

1) Failure code occur during customer using & Solution;

Failure code	Problem	Solution
E1	Ceramic plate temperature sensor failure--open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure--short circuit.	
E3	High temperature of ceramic plate sensor .	Touch "ON/OFF" button to restart unit. Wait for the temperature of ceramic plate return to normal.
E4	Temperature sensor of the IGBT failure. (open circuit)	Replace the power board.
E5	Temperature sensor of the IGBT failure. (short circuit)	
E6	High temperature of IGBT.	Touch "ON/OFF" button to restart unit. Wait for the temperature of IGBT return to normal. Check whether the fan runs smoothly; if not , replace the fan.
E7	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E8	Supply voltage is above the rated voltage.	
EB	Ceramic plate temperature sensor failure—invalid . (F5 for 1#,F8 for2#)	Check the connection or replace the ceramic plate temperature sensor.

2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	

Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not , replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and hear a beep every second.	Pan Type is wrong.	Use the proper pot (refer to section "3.2 Choosing the right Cookware" at Pg 10	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	The Thermal link is broken	Replace the Thermal link.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

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.

9. Installation

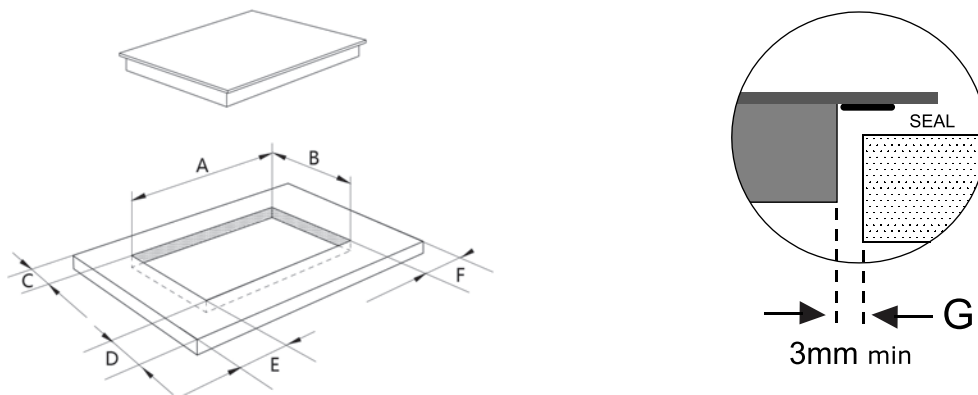
9.1 Selection of installation equipment

1) Use as Built in

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

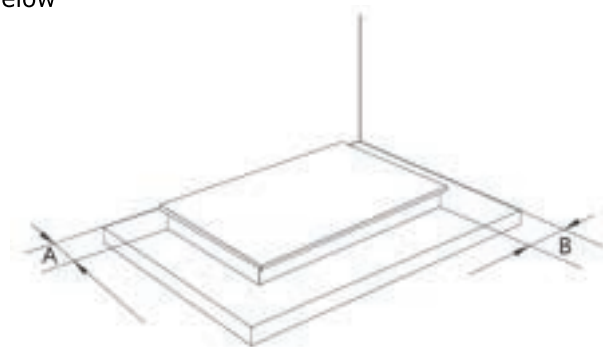
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



A	B	C	D	E	F	G
670 ⁺⁴ -0 mm	400 ⁺⁴ -0 mm	50mm min.	50mm min.	50mm min.	50mm min.	3mm min.

2) Use as Free Standing on Table Top

The Induction & Ceramic hob can be used on the table top of cabinet. The hob should be placed horizontally. As shown below

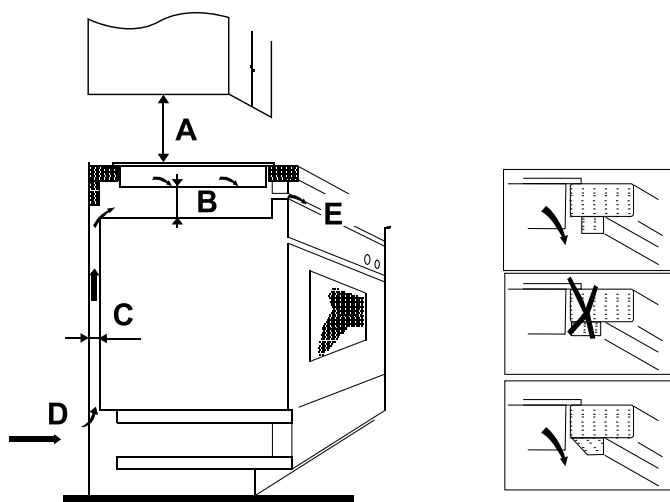


A	B
50mm min.	50mm min.

Under any circumstances, make sure the Induction & Ceramic hob is well ventilated and the air inlet and outlet are not blocked. Ensure the 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.

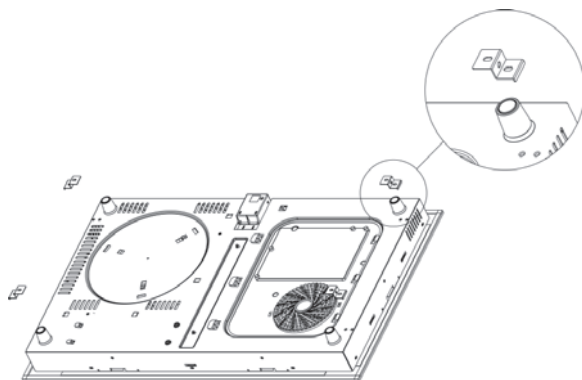


A(mm)	B(mm)	C(mm)	D	E
760	50min	30min	Air intake	Air exit 10 mm

9.2 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.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation. Adjust the bracket position to suit for different work surface's thickness.

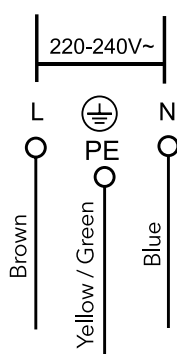


9.3 Cautions

1. The Induction & Ceramic hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The Induction & Ceramic hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The Induction & Ceramic hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. The Induction & Ceramic hob can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

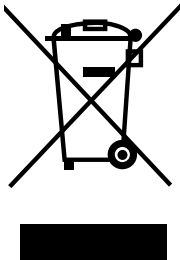
9.4 Connecting the hob to the mains power supply

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 replacing, this should be done by an after-sales technician using the proper tools, so as 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 complies with safety regulations.

4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

	Correct disposal of this product
	<p>This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. It should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.</p>

Global Website

<https://global.fujioh.com>

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Rev1 2024



Website

-FUJIOH-

電磁爐
安裝及操作手冊

FH-IC6020

在使用本產品前，
請仔細閱讀本手冊。

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1. 前言

1.1 安全警告

我們重視您的安全。使用本產品前，請閱讀以下資訊。

1.2 安裝

1.2.1 觸電危險

- 在進行任何操作或維護之前，請切斷產品與主電源的連接。
- 產品需要地線系統連接妥當。
- 只能由合資格電工來更改家居佈線系統。
- 不遵循此建議可導致觸電或死亡。

1.2.2 割傷危險

- 注意面板邊緣非常鋒利。
- 不小心使用可導致受傷或割傷。

1.2.3 重要安全說明

- 安裝或使用本產品之前，請仔細閱讀本手冊。
- 任何時候均不得將易燃材料或產品放上本產品。
- 請向產品安裝人員提供此資訊，因為這可降低您的安裝成本。
- 為免發生危險，本產品必須按照本安裝說明安裝。
- 本產品只能由具適當資格的人員妥善安裝及接地。
- 本產品應連接至裝有隔離開關的電路，以能完全斷開與電源的連接。
- 產品安裝不當可令任何保證或責任索賠無效。

1.3 操作及維護

1.3.1 觸電危險

- 請勿在損壞或破裂的爐面上烹調。如果爐面損壞或破裂，請立即關閉主電源（牆上插座），並聯絡合資格的技術人員。
- 清潔或維護前，請於牆上關閉產品。
- 不遵循此建議可導致觸電或死亡。

1.3.2 健康危險

- 本產品符合電磁安全標準。
- 但是，使用心臟起搏器或其他電植入物（例如胰島素泵）的人士在使用本產品之前，必須諮詢醫生或植入物製造商，以確保其植入物不會受到電磁場影響。
- 不遵循此建議可導致死亡。

1.3.3 表面高溫危險

- 在使用期間，本產品的可觸及部件會變得很熱，從而導致燙傷。
- 在表面冷卻之前，請勿讓身體、衣服或合適鍋具以外的任何物品接觸陶瓷玻璃。
- 讓兒童遠離產品。
- 鍋具手柄可能會燙手。檢查鍋具手柄不會懸掛在其他使用中的烹飪區上方。請將手柄放在兒童不能觸及的地方。
- 不遵循此建議可導致灼傷及燙傷。

1.3.4 割傷危險

- 產品的刮刀刀片鋒利，收回安全蓋時，刀片會向外露出。請格外小心使用，並務必將其安全存放在兒童不能觸及的地方。
- 不小心使用可導致受傷或割傷。

1.3.5 重要安全說明

- 使用期間切勿讓產品無人看管。沸溢會產生煙霧，溢出可燃油脂。
- 切勿將產品當作工作或存放表面使用。
- 切勿將任何物品或器皿留在產品上。
- 請勿在產品附近擺放任何可磁化物體（如信用卡、記憶卡）或電子產品（如電腦、MP3 播放器），以免受到產品的電磁場影響。
- 切勿使用產品給房間供暖或供熱。
- 使用後，請按照本手冊說明關閉烹飪區及爐面（即使用觸控控制鈕）。拿走鍋具時，請勿依靠鍋具檢測功能來關閉烹飪區。
- 請勿讓兒童把玩本產品或坐上、站上或爬上產品。
- 請勿將兒童感興趣的物品存放在產品上方的櫥櫃。兒童爬上爐面可能會造成嚴重傷害。
- 請勿讓兒童獨自留在正在使用產品的地方或使其無人看管。
- 兒童或使用產品能力有限的殘疾人士應在合資格的責任人指導下使用。指導人員應確保他們可在不危及自身及周圍環境安全的情況下使用產品。
- 除非手冊特別建議，否則請勿修理或更換產品的任何部件。所有其他維修應由合資格的技術人員進行。
- 請勿使用蒸汽清潔器清潔爐面。
- 請勿將重物放在或丟到爐面上。
- 請勿站上爐面。
- 請勿使用邊緣凹凸不平的鍋具，或在陶瓷玻璃表面拖拉鍋具，以免刮花玻璃。
- 請勿使用百潔布或任何其他粗糙的研磨清潔劑清潔爐面，以免刮花陶瓷玻璃。

- **警告：**電線如有損壞，請由製造商、代理商或具類似資格的專業人士更換，以免發生危險。
- 請勿將刀、叉、湯匙及蓋子等金屬物體放於煮食爐表面，以免受熱。
- 本產品不能以外部計時器或單獨的遙控系統操作。
- 火災危險：請勿在烹調表面存放物品。
- **注意：**烹飪過程期間必須看管產品。短時間的烹飪過程亦必須常時看管產品。
- **警告：**在有油脂或油的煮食爐上烹調時，若無人在場，可能會有危險，並可能導致火災。
- 切勿嘗試用水滅火，而應關閉產品，然後用蓋子或防火毯等覆蓋火焰。
- 如果表面破裂，請關閉產品，以免觸電，煮食爐表面的玻璃陶瓷或類似材料可保護帶電部件。
- 在缺乏負責其安全的人士監督或指導之下，身體感到不適、精神狀態不佳或缺乏相關經驗與知識的人士（包括兒童），均不適宜使用本產品。（IEC）
- 請照看兒童，確保他們不會把玩電器。
- **警告：**只使用產品製造商設計的，或說明手冊指定的，或產品隨附的煮食爐防護裝置。使用不適當的防護裝置可導致意外發生。
- 8 歲或以上兒童，以及身體、感官或心智弱能人士，或缺乏經驗及知識人士，需在了解相關風險，並得到監督或指引有關本電器的安全使用方法之下方可使用。兒童不得把玩本產品。兒童不得在沒有監督的情況下清潔及維護產品。
- 請將本電器及其電線放在8歲以下兒童接觸不到的地方。
- **警告：**產品及其可觸及部件在使用期間發熱。
- 注意避免接觸加熱元件。
- 未滿 8 歲的兒童，除非常時受到看管，否則應遠離產品。

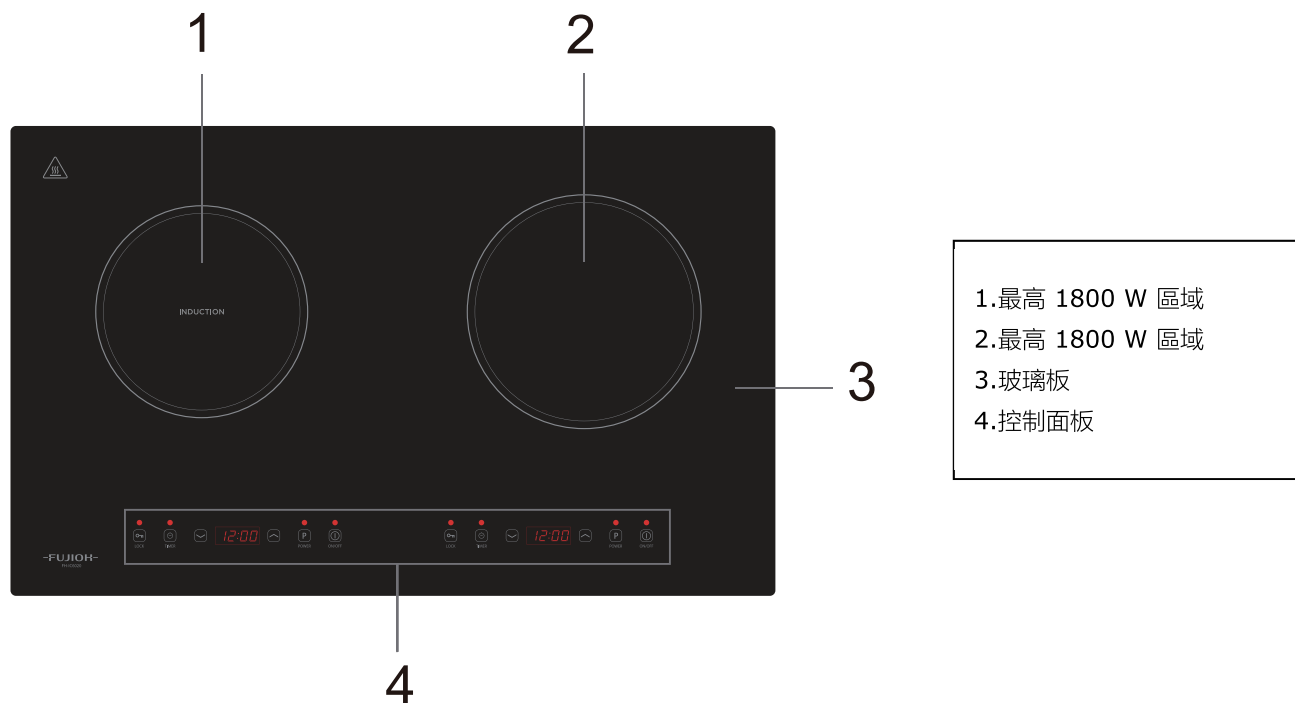
恭喜您購買新的電陶爐。

建議您花時間閱讀本說明/安裝手冊，以全面了解如何正確安裝及操作產品。有關安裝，請參閱安裝一節。

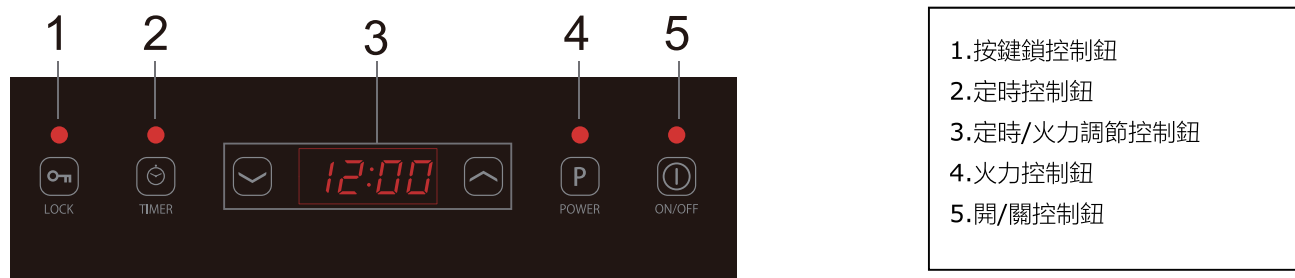
使用前請仔細閱讀所有安全說明，並妥善保存本說明/安裝手冊，以備日後參考。

2. 產品介紹

2.1 頂視圖



2.2 控制面板



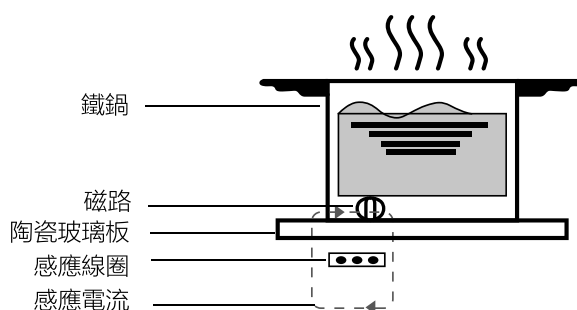
2.3 工作原理

- **右側電陶爐區：**

電陶爐烹調直接採用電阻絲加熱，並以觸控控制鈕調節火力來調節輸出功率。

- **左側電磁爐區：**

電磁爐烹調是一種安全先進，高效經濟的烹調技術。它透過電磁振動直接在鍋裡產生熱力，而不是透過加熱玻璃表面間接產生熱力。玻璃發熱只是因為鍋具最後將其變熱。



2.4 使用本產品前

- 請閱讀本手冊，尤其注意「安全警告」部分。
- 移除電陶爐上可能仍有的保護膜。

2.5 技術規格

煮食爐	FH-IC6020
烹飪區	2 個區
電源電壓	220-240V~ 50Hz-60Hz
功率	3200 W
產品尺寸 深×闊×長 (mm)	700X430X82
嵌入式尺寸 A×B (mm)	670X400
額定電流[A] (在230V時)	15

重量及尺寸均為近似值。我們不斷努力改善產品，規格及設計如有更改，恕不另行通知。

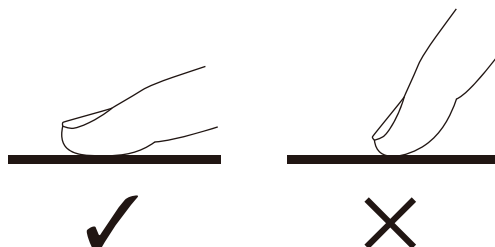
- 在一定的範圍內，烹飪區域會自動適應鍋的直徑。然而，對於電磁加熱區平底鍋的底部必須有一個最小直徑和最大直徑，為了使電臺發揮最佳效能，請將平底鍋放在烹飪區中央。

烹飪區域	電磁烹飪炊具的直徑	
	最小直徑 (mm)	最大直徑 (mm)
180mm	140	180

3. 產品運作

3.1 觸控控制鈕

- 控制鈕為觸控，因此無需用力按壓。
- 使用指腹，而不是指尖。
- 每次按下按鈕時，您都會聽到嗶一聲。
- 確保控制鈕常時乾淨、乾燥，而且沒有被物件（如器具或布）覆蓋。即使是薄薄的水膜，也可能使控制鈕難以操作。



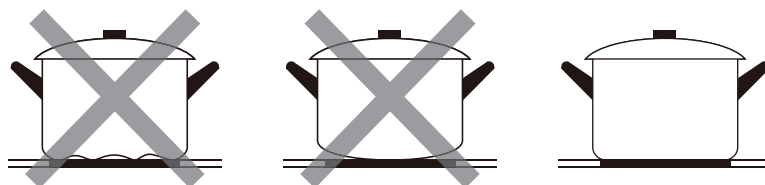
3.2 選擇合適的鍋具



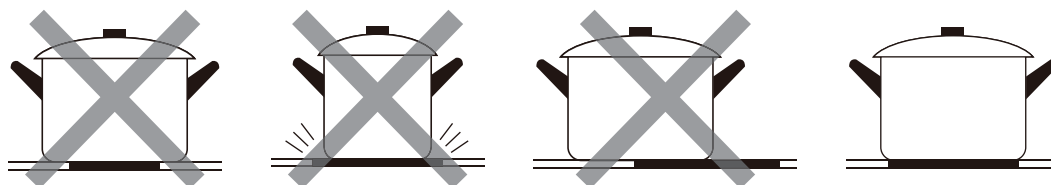
- 只能使用底部適用於電磁爐烹調的鍋具。
在鍋具包裝或鍋底尋找電磁感應符號。
- 您可以利用磁石測試來檢查鍋具是否合適。
向鍋底移動磁石。如果被磁石吸著，鍋具則適用於電磁爐。
- 如果沒有磁石：
 1. 將少量水倒進要檢查的鍋具。
 2. 如果蜂鳴器在加熱設定時沒有發出嗶聲，並且水正在加熱，則表示鍋具適合使用。
- 以下材料製成的鍋具均不適用：純不銹鋼、非磁性鍋底的鋁或銅、玻璃、木、白瓷、陶瓷及陶土。



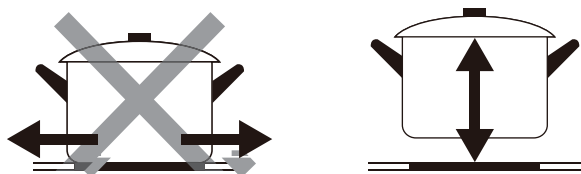
請勿使用邊緣凹凸不平或底部弧形的鍋具。



確保鍋具底部光滑，平放在玻璃上，並與烹飪區大小相同。務必將鍋具放在烹飪區中央。



務必將鍋具從電陶爐提起，請勿滑動鍋具，否則可能會刮花玻璃。



3.3 如何使用 FH-IC6020

3.3.1 開始烹調

<p>按開/關控制鈕約兩秒。開啟電源後，會響起嗶一聲，電源指示燈會閃動，表示電磁爐已進入待機模式（如果 60 秒內沒有任何操作，則會進入電源關閉狀態）。</p>	
<p>在要使用的烹飪區放上合適的鍋具。</p> <ul style="list-style-type: none">• 確保鍋底及烹飪區表面清潔乾燥。	
<p>按「」或「」控制鈕選擇加熱設定。</p> <ul style="list-style-type: none">• 您可在烹調期間隨時更改加熱設定。	

- 如果蜂鳴器在加熱設定時不斷發出嗶聲（只限電磁爐區）。

這代表：





- 您沒有將鍋具放在正確的烹飪區上，或
- 您使用的鍋具不適用於電磁爐烹調，或
- 鍋具太小或並未正確放在烹飪區的中央位置。

烹飪區只會在放有合適鍋具時加熱。

如果沒有放上合適鍋具，顯示屏會在 1 分鐘後自動關閉。



- 如果啟用右側電陶爐區，左側電磁爐區的最大火力將限制為 1400 W。

3.3.2 完成烹調



按開/關控制鈕，關閉整個煮食爐。	
<p>小心高溫表面</p> <p>H 表示烹飪區會燙手。它會在表面冷卻到安全溫度時消失。它亦能當作省電功能使用，如果想繼續給鍋具加熱，可趁熱使用加熱板。</p>	  

3.3.3 鎖定控制鈕

- 您可以鎖定控制鈕，以防止意外使用（例如，兒童意外開啟烹飪區）。
- 鎖定控制鈕後，開/關控制鈕以外的所有控制鈕均會無法使用。

鎖定控制鈕	
按鎖定控制鈕 	定時指示燈會顯示「Loc」
將控制鈕解鎖	
長按鎖定控制鈕  一段時間（約 2 秒）。	












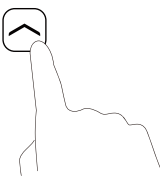




煮食爐處於鎖定模式時，開/關  以外的所有控制鈕均會無法使用，在緊急情況下，您可以隨時使用開/關  控制鈕關閉電陶爐，但您應在下一個操作前先將控制鈕解鎖。

3.3.4 定時控制鈕

- 您可以設定在指定時間結束後關閉一個或多個烹飪區。
- 定時器最長時間為 180 分鐘。

a) 設定一個烹飪區的定時器

設定一個烹飪區	
在要設定定時器的烹飪區按相應的定時控制鈕。	    
<p>按定時提示控制鈕設定時間：按一下定時器的「」或「」控制鈕減少或增加 1 分鐘。</p> <p>長按定時器的「」或「」控制鈕減少或增加 10 分鐘。</p>	  

<p>長按定時控制鈕約兩秒，或將「」按鈕按到「0:00」，定時器將被取消。</p>	
<p>設定時間後，它會立即開始倒數。顯示屏會顯示剩餘時間。</p> <p>設定時間到時，相應的烹飪區會自動關閉。</p>	



如果其他烹飪區先前已開啟，它們將繼續運作。

3.3.5 火力控制鈕

在進行定時的情況下才能使用此功能；目的是將定時設定顯示更改為加熱設定顯示，以能控制加熱設定。

3.3.6 過熱保護

配備的溫度感應器可以監控電陶爐內部的溫度。監測到溫度過高時，電陶爐會自動停止運作。

3.3.7 預設運作時間

產品的另一個安全功能是自動關機。每當您忘記關閉烹飪區時就會啟動。預設關機時間為 2 小時：

4. 烹調指引



煎炸時要小心，因為油脂升溫很快，尤其是在使用火力提升功能時。油脂會在極端高溫下自燃，並帶來嚴重火災的危險。

4.1 烹調技巧

- 食物沸騰時，降低溫度設定。
- 使用蓋子可縮短烹調時間，並可保存熱量以節省電源。
- 盡量減少液體或油脂的份量，以縮短烹調時間。
- 以較高溫度設定開始烹調，並在食物加熱後降低溫度。

4.1.1 炆煮、煮飯

- 炆煮在沸點以下（約 85°C）進行，此時氣泡會偶爾浮上液體表面。這是烹調美味湯汁和嫩燉菜的關鍵，因為在味道形成期間，食物沒有被過度烹煮。使用雞蛋及麵粉增稠的醬汁亦應在沸點以下烹調。
- 利用吸收法煮飯等部分烹調方法所需的設定可能高於最低設定，以確保在建議時間內將食物烹調妥當。

4.1.2 油煎牛排

烹調多汁味美的牛排：

1. 烹調前，將牛肉在室溫靜置約 20 分鐘。
2. 加熱厚底煎鍋。
3. 在牛排兩面刷上油。滴少量油到熱鍋，然後將肉放進熱鍋。
4. 烹調期間只將牛排翻轉一次。實際的烹調時間視乎牛排厚度及烹調方式。每面可能需時 2 至 8 分鐘不等。按壓牛排來判斷生熟程度，牛排愈硬愈熟。
5. 將牛排放入溫暖的盤子靜置幾分鐘，使肉質變得柔嫩後再上碟。

4.1.3 武火

1. 選擇適用於電陶爐的平底鑊或大煎鍋。
2. 準備好所有食材及設備。武火的速度要快。如果烹調份量多，應分幾次逐少烹調。
3. 短暫預熱鍋具，加入兩湯匙油。
4. 先烹調肉類，然後放置一旁保溫。
5. 炒蔬菜。當蔬菜變熱但仍鮮脆時，將烹飪區調至較低的設定，將肉放回鍋中，並加入醬料。
6. 輕炒材料，以確保材料熟透。
7. 立即上菜。

4.2 檢測細小物品

如果電磁爐上放有尺寸不合適或非磁性的鍋具（例如鋁），或其他細小物品（例如刀、叉、鑰匙），電磁爐會在1分鐘內自動進入待機模式。風扇會繼續冷卻電磁爐1分鐘。

5. 加熱設定

以下設定只供參考。實際設定視乎多個因素，包括鍋具及烹調份量。利用電陶爐嘗試找出最適合的設定。

加熱設定	適用於
200 - 400	<ul style="list-style-type: none">• 加熱少量食物• 融化朱古力、牛油及快速燃燒的食物• 溫和炆煮• 慢熱
600 - 800	<ul style="list-style-type: none">• 翻熱• 快速炆煮• 煮飯
1000 - 1200	<ul style="list-style-type: none">• 熱香餅
1400 - 1600	<ul style="list-style-type: none">• 煎炒• 烹調意粉
1800	<ul style="list-style-type: none">• 武火• 油煎• 將湯煮滾• 煲水

6. 保養及清潔

什麼？	如何？	重要事項！
玻璃上的日常污漬（玻璃上的指紋、痕跡、食物污跡或非糖溢出物）	<ol style="list-style-type: none"> 1. 關掉產品電源。 2. 在玻璃尚有餘溫（但不熱！）的情況下，使用爐面清潔劑。 3. 用乾淨的抹布或紙巾沖洗並擦乾。 4. 重新開啟產品電源。 	<ul style="list-style-type: none"> • 電磁爐電源關閉時，將不會顯示「高溫表面」提示，但是烹飪區可能尚有餘熱！請格外小心。 • 堅硬的百潔布、部分尼龍百潔布及粗糙/研磨性清潔劑可能會刮花玻璃。務必細閱標籤以檢查清潔劑或百潔布是否合適。 • 切勿在爐面留下清潔殘留物：可能會弄髒玻璃。
玻璃上的沸溢物、融化物及熱糖溢出物	<p>立即以適用於陶瓷玻璃爐面的鑊鏟、鏟刀或刮刀將其去除，但注意烹飪區表面帶熱：</p> <ol style="list-style-type: none"> 1. 於牆上關掉產品電源。 2. 握住刀片或工具，以 30°角將污垢或溢出物刮到爐面的冷卻區域。 3. 用抹布或紙巾清潔污垢或溢出物。 4. 遵循上述「玻璃上的日常污垢」的第 2 至 4 步。 	<ul style="list-style-type: none"> • 盡快清除融化物、含糖食物或溢出物留下的污漬。如果玻璃上的污漬冷卻，則可能難以清除，甚至永久損壞玻璃表面。 • 割傷危險：收回安全蓋時，刮刀的刀片非常鋒利。請格外小心使用，並務必將其安全存放在兒童不能觸及的地方。
觸控控制鈕上的溢出物	<ol style="list-style-type: none"> 1. 關掉產品電源。 2. 吸走溢出物。 3. 用乾淨的濕海綿或抹布擦拭觸控控制鈕區域。 4. 用紙巾完全擦乾區域。 5. 重新開啟產品電源。 	<ul style="list-style-type: none"> • 電磁爐可能會發出嗶聲並自行關閉，而觸控控制鈕上有液體時，可能會無法運作。重新開啟電磁爐之前，請確保將觸控控制鈕區域擦乾。

7. 提示及技巧

問題	可能的原因	應對措施
無法開啟產品。	沒有電源。	確保電陶爐已連接電源並已開啟。檢查您的住所或所在區域是否停電。如果檢查所有項目後問題仍然存在，請致電合資格的技術人員。
觸控控制鈕沒有反應。	控制鈕被鎖定。	將控制鈕解鎖。相關說明請參閱「使用電陶爐」一節。
觸控控制鈕難以操作。	控制鈕上可能有少許水膜，或可能用了指尖按控制鈕。	確保觸控控制鈕區域乾燥，並用指腹按控制鈕。
玻璃被刮花。	鍋具邊緣粗糙。 使用了不適當的研磨性百潔布或清潔產品。	使用平整光滑的鍋具。請參閱「選擇合適的鍋具」。 請參閱「保養及清潔」。
部分鍋具會發出啪啪聲或咕嗒聲。	這可能是由鍋具構造引起（不同的金屬層以不同的方式震動）。	這是鍋具的正常現象，並不表示有故障。
在高溫設定下使用時，電磁爐會發出低音的嗡嗡聲。	這是由感應烹調技術引起。	這是正常現象，但噪音應在降低加熱設定時平靜下來或完全消失。
風扇噪音來自電磁爐。	電磁爐內置的冷卻風扇已經啟動，可以防止電子零件過熱。電磁爐即使關閉，亦可能會繼續運作。	這是正常現象，無需採取任何行動。風扇運行時，請勿在牆上關閉電磁爐電源。
鍋具沒有變熱，並在顯示屏出現。	鍋具不適用於電磁爐，因此電磁爐檢測不到。 烹飪區上的鍋具太小或並未正確放在中央位置，因此電磁爐檢測不到。	使用適用於電磁爐的鍋具。請參閱「選擇合適的鍋具」一節。 將鍋具置於中央，並確保鍋底與烹飪區的大小匹配。
電磁爐或烹飪區突然關閉，發出聲音並顯示故障代碼（通常在烹調定時顯示屏與一位或兩位數交替顯示）。	水溢出在觸摸控制上。	1. 用幹淨的濕海綿或布擦拭觸摸控制區域。 2. 用紙巾完全擦幹。 3. 把電臺的電源重新打開。
	技術故障。	請記下故障代碼，在牆上關閉電磁爐電源，然後聯絡合資格的技術人員。

8. 故障顯示及檢查

電磁爐擁有自我診斷功能。通過此項測試，技術人員無需拆卸或從工作表面拆下電磁爐，就可以檢查多個組件的功能。

故障排除

1) 使用期間出現的故障代碼及解決方法；

故障代碼	問題	解決方法
E1	陶瓷板溫度感應器故障——開路。	檢查連接或更換陶瓷板溫度感應器。
E2	陶瓷板溫度感應器故障——短路。	
E3	陶瓷板感應器溫度過高。	按「開/關」按鈕重啟本機。等待陶瓷板溫度恢復正常。
E4	IGBT 的溫度感應器故障。（開路）	更換電源板。
E5	IGBT 的溫度感應器故障。（短路）	
E6	IGBT 溫度過高。	按「開/關」按鈕重啟本機。等待 IGBT 溫度恢復正常。 檢查風扇運轉是否順暢；如果不是，請更換風扇。
E7	電源電壓低於額定電壓。	請檢查電源供應是否正常。電源供應正常後再次連接電源。
E8	電源電壓高於額定電壓。	
EB	陶瓷板溫度感應器故障——無效。 （F5 代表 1#，F8 代表 2#）	檢查連接或更換陶瓷板溫度感應器。

2) 具體故障及解決方案

故障	問題	解決方法 A	解決方法 B
本機連接電源時，LED 指示燈沒有亮起。	沒有電源供應。	檢查插頭是否牢固插進插座，以及插座是否正在運作。	
	輔助電源板及顯示板連接失敗。	檢查連接。	
	輔助電源板損壞。	更換輔助電源板。	
	顯示板損壞。	更換顯示板。	
部分按鈕無法使用，或 LED 顯示屏失常。	顯示板損壞。	更換顯示板。	

故障	問題	解決方法 A	解決方法 B
烹調模式指示燈亮起，但未開始加熱。	產品溫度過高。	環境溫度可能太高。進氣口或通風口可能被堵塞。	
	風扇出現問題。	檢查風扇運轉是否順暢；如果不是，請更換風扇。	
	電源板損壞。	更換電源板。	
在操作期間突然停止加熱，並每秒聽到一次嗶聲。	鍋具類型不對。	使用合適的鍋具（請參閱說明手冊。）	鍋具檢測電路損壞，請更換電源板。
	鍋具直徑太小。		
	熱熔體斷開。	更換熱熔體。	
風扇摩打聲音異常。	風扇摩打損壞。	更換風扇。	

以上是對常見故障的判斷及檢查。

請勿自行拆卸本機，以免對電磁爐造成任何危險及損壞。

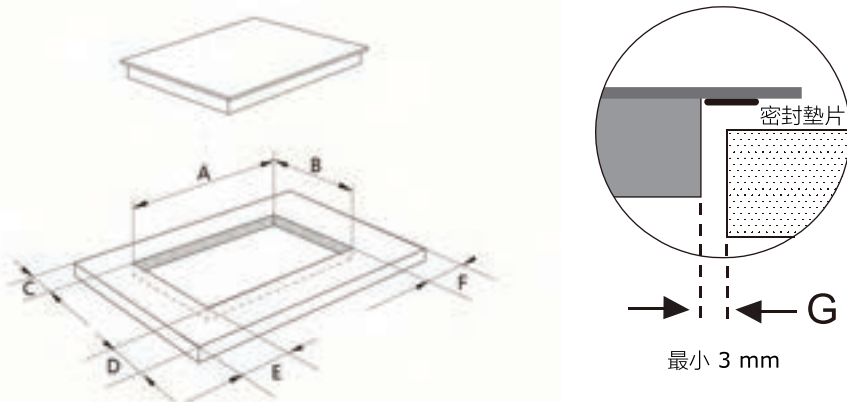
9. 安裝

9.1 安裝設備選擇

根據圖紙所示的尺寸切出工作表面。

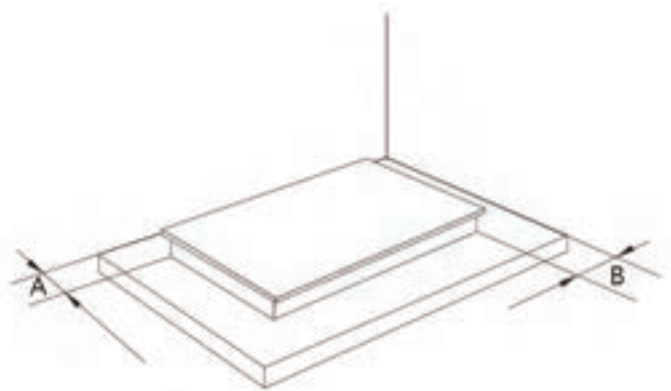
為了安裝及使用，開孔周圍應預留至少 50 mm 的空間。

確保工作表面的厚度至少為 30 mm。請選擇耐熱的工作表面材料，以免因加熱板產生的熱輻射嚴重變形。如下所示：



A	B	C	D	E	F	G
670^{+4}_{-0} mm	400^{+4}_{-0} mm	最小 50 mm	最小 50 mm	最小 50 mm	最小 50 mm	最小 3mm

可於櫥櫃的枱面使用電陶爐。電陶爐應水平放置。如下所示：

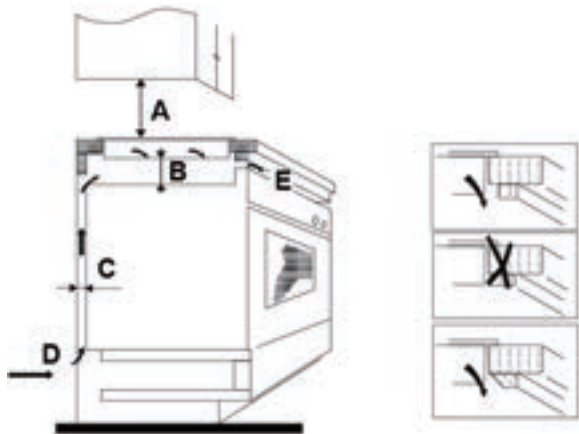


A	B
最小 50 mm	最小 50 mm

在任何情況下，確保電陶爐通風良好，以及進氣口及排氣口沒有堵塞。確保電陶爐運作狀態良好。如下所示



註：加熱板與加熱板上方的櫥櫃之間的安全距離應至少為 760 mm。

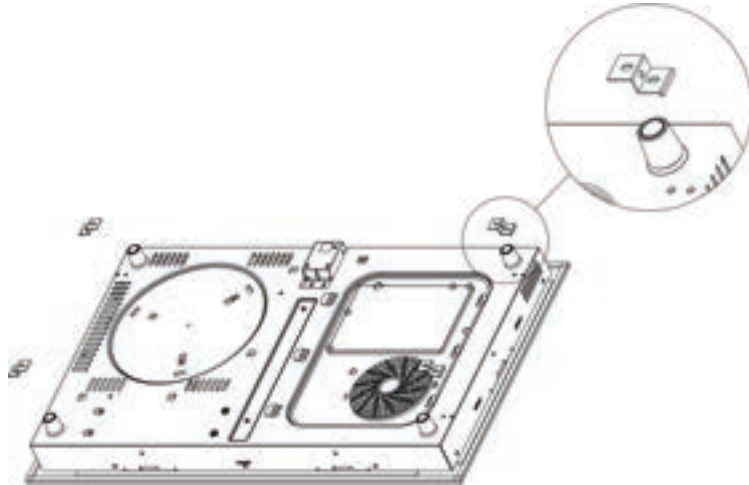


A(mm)	B(mm)	C(mm)	D	E
760	最小 50	最小 30	進氣口	排氣口 10 mm

9.2 安裝固定托架前

本機應置於平穩表面（使用包裝）。請勿用力按壓電磁爐上突出的控制鈕。

安裝後，將產品底部的四個托架擰緊，將其固定在工作表面（參見圖片）。視乎工作表面厚度調整托架位置。

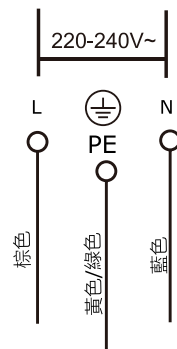


9.3 注意


1. 電陶爐必須由合資格人士或技術人員安裝。我們有專業人員為您服務。請勿自行安裝。
2. 電陶爐不得安裝在冷卻設備、洗碗機及烘乾機上。
3. 電陶爐應安裝在散熱良好的地方，以提高其可靠性。
4. 工作表面上方的牆壁及感應加熱區域應耐熱。
5. 為避免損壞，夾層及接合劑必須耐熱。
6. 請勿使用蒸汽清潔器。
7. 本電陶爐只能連接到系統阻抗 0.427 歐姆以下的電源。如有必要，請諮詢供應商以獲取系統阻抗資料。

9.4 將本產品連接到電源

電源連接應符合相關標準或單極斷路器。連接方法如下所示。



1. 如果電線損壞或需要更換，應由售後技術人員以適當工具進行更換，以免發生意外。
2. 如果產品直接連接到電源，則必須安裝全極斷路器，並於觸點之間至少預留 3 mm 空隙。
3. 安裝人員必須確保電氣連接正確，並符合安全法規。
4. 切勿彎曲或擠壓電線。
5. 必須定期檢查電線，並只能由合資格人士進行更換。

	正確處置本產品
	<p>產品或產品包裝上的此符號表示本產品不得視為家居廢物。應將其送到適當的廢物收集點，以回收電器及電子產品。正確處置本產品，將有助避免對環境及人體健康造成負面影響，錯誤處置本產品可引起上述影響。有關回收本產品的詳細資訊，請聯絡您的當地政府、家居廢物處理服務商或購買本產品的店鋪。</p>

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