



Built-in Induction Hob
Instruction Manual

FH-ID3530

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 hob.

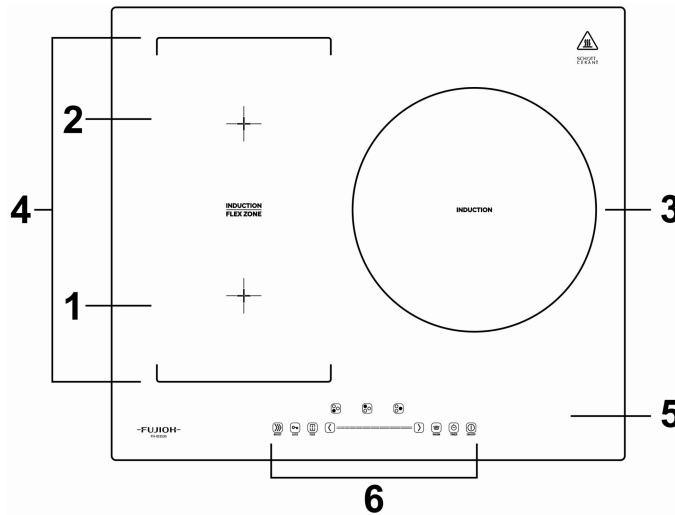
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand on how to install correctly and operate it.

For installation, please read the installation section.

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

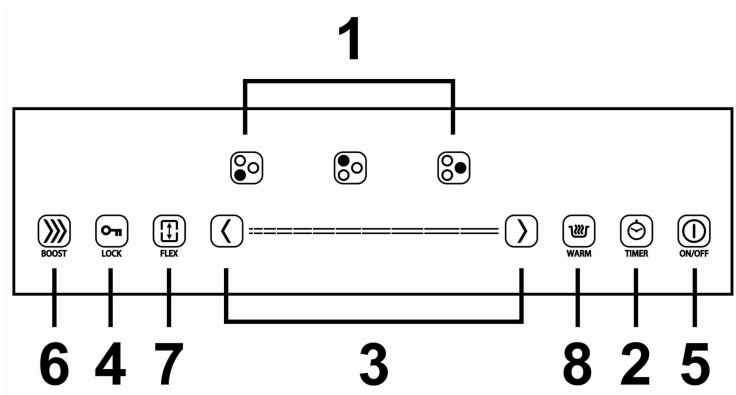
Product Overview

Top View



- 1. 2000 W zone, boost to 2600W
- 2. 1500 W zone, boost to 2000W
- 3. 2300 W zone, boost to 3000W
- 4. Flex zone, 2800W boost 3300W
- 5. Glass plate
- 6. Control panel

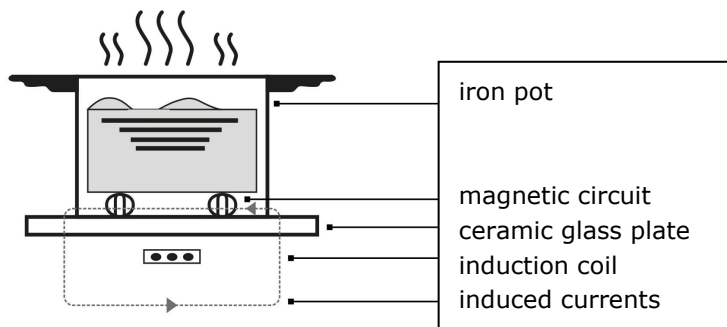
Control Panel



- 1. Heating zone selection controls
- 2. Timer control
- 3. Power/Timer regulating key
- 4. Keylock control
- 5. ON/OFF control
- 6. Boost function control
- 7. Flex zone control/BBQ function control
- 8. Keep warm function control

A Word on Induction Cooking

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.

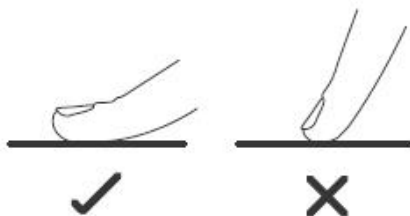


Before using your New Induction Hob

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


Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, 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



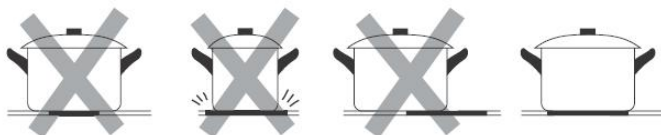
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



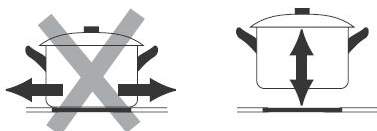
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.



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



Pan dimensions

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 centre of the cooking zone.

The base diameter of induction cookware

Cooking zone	Range (mm)
1, 2 (180*180mm)	120-180mm
3 (280mm)	180-280mm
4 (FlexiZone)	160mm*270mm Or 240-mm

The above may vary according to the quality of the pan used.

Using your Induction Hob

To start cooking

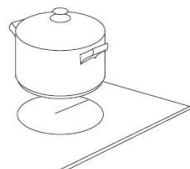
1. Touch the ON/OFF control.

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



2. Place a suitable pan on the cooking zone that you wish to use.

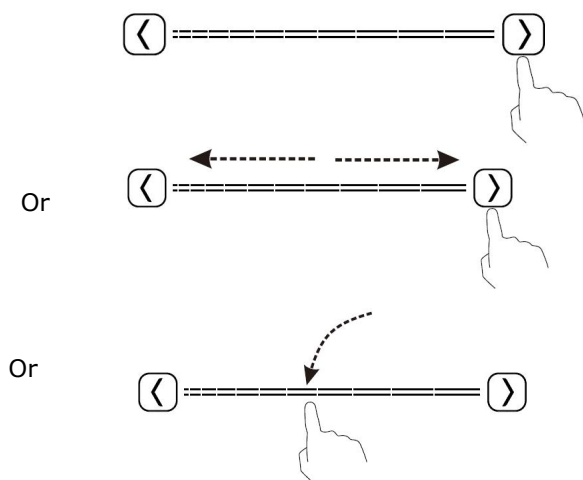
- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Touch the heating zone selection control, and then a 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 “==”.



- If you don't select the heating zone within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- 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

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 centred 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

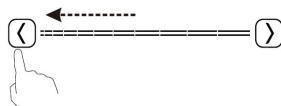
1. Touch the heating zone selection control that you wish to switch off.



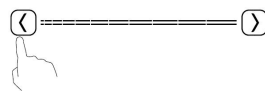
2. Turn the cooking zone off by touching the "◀" and scrolling down to "0". Or slide along the "===" to the left point, and then touch the "◀".



Or



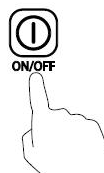
and then



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 (around 45 degrees Celsius). It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



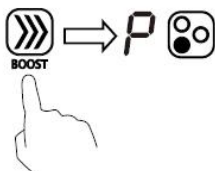
Using the Boost

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



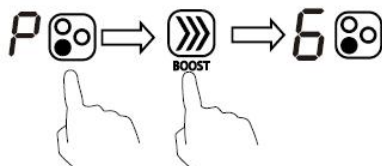
1. Touch the heating zone selection button that you wish to boost, then an indicator next to the key will flash.
2. Touch the Boost button, the heating zone will begin to work at Boost mode. The power display will show "P" to indicate that the zone is boosting.



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 5 minutes, 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.



Power management function for Induction Hob

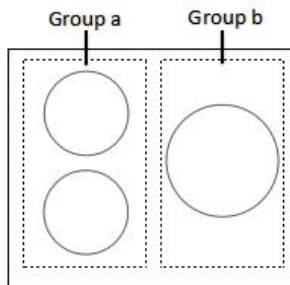
The induction hob max power is 3300W.

The hob has the power management function which activates when the total electrical loading of the cooking zones exceeds 3300W.

When the total power set exceeds 3300W, the cooking zone's power cannot increase .

Restrictions when using Boost function

The hob have three zones ,every zone have boost function , due to the limit ,we can't active boost for three zones in the same time ,we only active one zone with boost at most .



Using the Keep warm

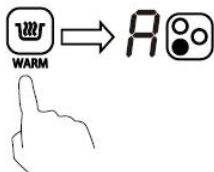
Keep warm function is suitable for keeping food warm.

Using the Keep warm to get stable temperature

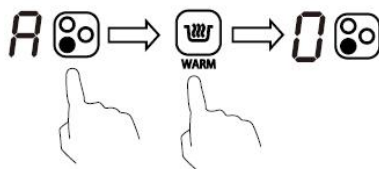
1. Touch the heating zone selection button that you wish to use keep warm,an indicator next to the key will flash.



2. Touch the keep warm button , the cooking zone indicator will display “A”.



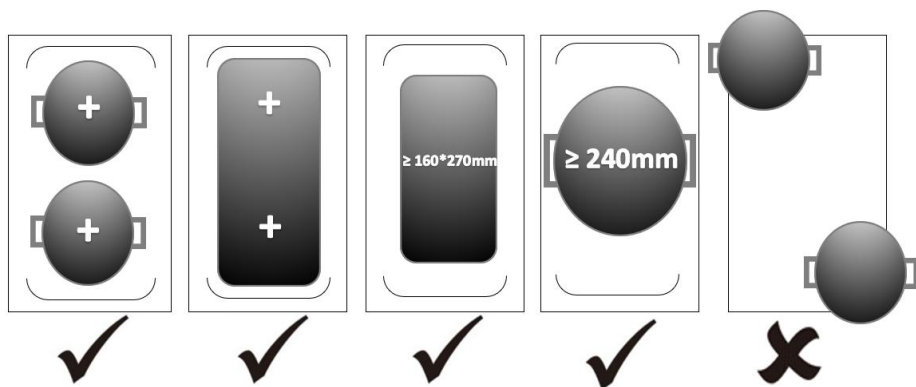
3.To cancel the keep warm function ,by touch the heating zone button ,and then touch keep warm button .The heating zone will go back to “0” power stage.



Flex Zone

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.
- Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

Examples for good and bad pot placements:

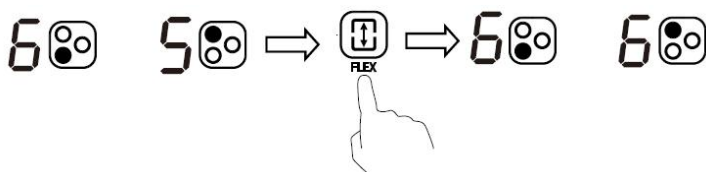


As big zone

1. Touch the heating zone selection button that you hope to go into flexizone cooking, an indicator next to the key will flash.



2. Touch the flex zone selection button, to activate the flexible area as a single big zone, the power level indicators of the front zone and the rear zone will indicate the same power level and the led indicator next to the flex zone button will light up .

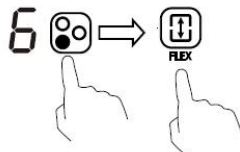


3. Touch one of the heating zone selection button, then you can touch the "<" , ">" or slide along the "===" control, or just touch any point of the "===" to adjust the power level.



As two independent zones

1. If you want to cancel the flex zone , touch one of the buttons of the two heating zone selection, and then touch the button of the flex zone , the led indicator next to the flex zone button will disappear.



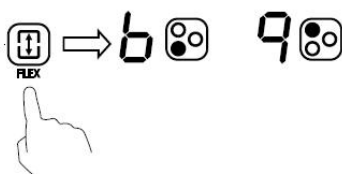
Using the Barbecue function

BBQ is the function that used at the flexizone mode which will allow the pan surface temperature stay at a reasonable level.

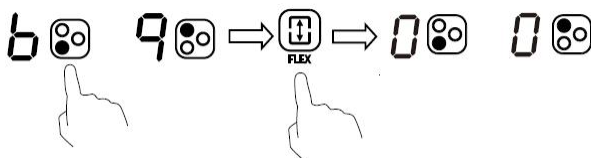
1.Touch the heating zone selection button that you wish to use BBQ , an indicator next to the key will flash.



2. Touch the flexizone button and hold for 3 seconds, the hob will go into the BBQ mode and show 'b', 'q'.



3.If you want to cancel the barbecue function,touch the heating zone selection button,and then touch the flexizone control, then the zone will return to power level "0" , you can reset the power now.



Locking the Controls

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

To lock the controls

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

To unlock the controls

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



When the hob is in the lock mode, all the controls are disable except the ON/OFF, you can always turn the induction 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 hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

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 go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut off is a safety protection function for your induction hob. It shut off automatically if ever you forget to turn off your cooking.

The default working times for various power levels are shown in the below table:

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

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.



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.



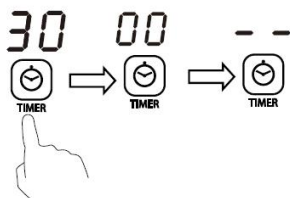
3. Set the time by touching the "<" or ">" control.

Hint:

Touch the "<" or ">" control once to decrease or increase by 10 minute.
Hold the "<" or ">" control of the timer to decrease or increase by 10 minutes.



4. Touch the 'Timer', the timer is cancelled, and the "--" will show in the minute display.



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 beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.



Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

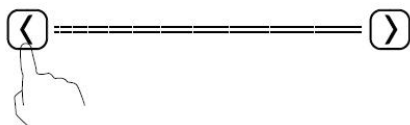


1. Touching the heating zone selection control that you want to set the timer for. (e.g. zone 1#)

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 "<" or ">" control.

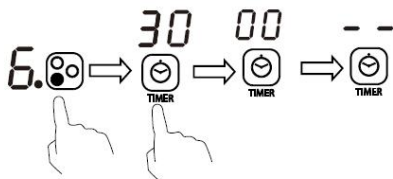


Hint:

Touch the "<" or ">" control once will decrease or increase by 1 minute.

Touch and hold the "<" or ">" control, the timer will decrease or increase by 10 minutes.

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 that zone is selected.



6. When cooking timer expires, the corresponding cooking zone will be automatically switch off 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

- If use this function to more than one heating zone, the timer indicator will show the shortest time.
(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 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 selection control. The timer will indicate its set time.



(set to 3 minutes)



(set to 6 minutes)

2. When cooking timer expires, the corresponding heating zone will be automatically switch off and show "H".



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

Cooking Guidelines



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

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.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below 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 flourthickened 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.

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 into the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and 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.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. In case, large quantity cooking is required, 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.

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 hob to find the settings that suits your best.

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

9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water
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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"> 1. Switch off the product at the mains 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 on the product back at the mains. 	<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 as 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 Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch off the product at the mains. 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 these can 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 off the product at the mains. 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 on the product back at the mains. 	<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.
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Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction 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 '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 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 hob.	A cooling fan built into your induction hob has come on to prevent the 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 the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears "U" in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction 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 'Choosing the right cookware'. 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 or an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Water spills over on the touch control.	<p>1.Wipe the touch control area with a clean damp sponge or cloth.</p> <p>2.Wipe the area completely dry with a paper towel.</p> <p>3.Switch the power to the cooktop back on.</p>
	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Failure Display and Inspection

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

Problem	Possible causes	What to do
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.

Technical Specification

Cooking Hob	FH-ID3530
Cooking Zones	3 Zones
Supply Voltage	220-240V~, 50-60Hz
Installed Electric Power	3000-3500W
Product Size L×W×H(mm)	590X520X60
Cut-out Dimensions A×B (mm)	560X490

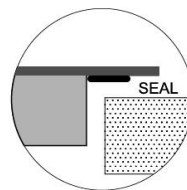
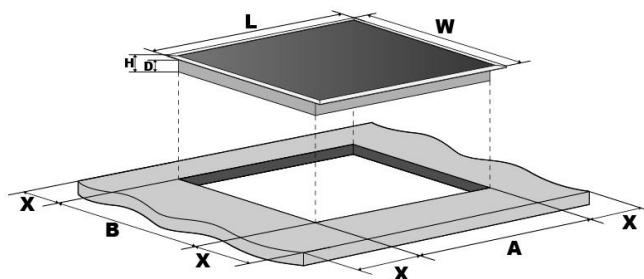
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

Selection of installation equipment

Cut 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:

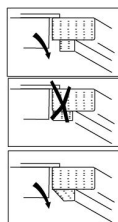
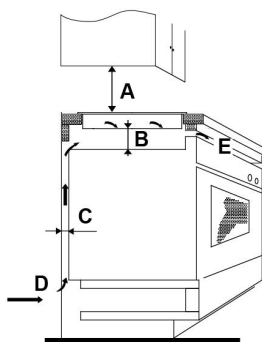


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	60	56	560 ₊₅	490 ₊₅	50 mini

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 above the hotplate should be at least **760mm**.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	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 should have 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

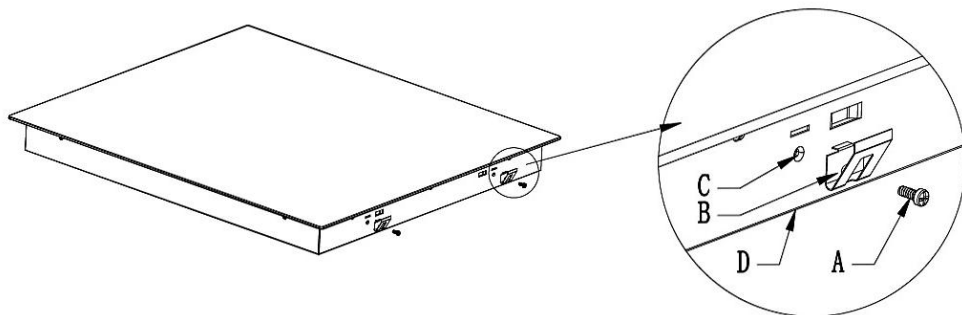
- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier should be installed below the base of the hob
-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

Before locating the fixing brackets

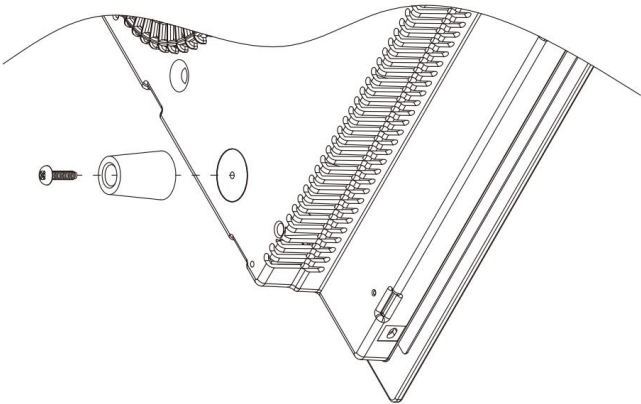
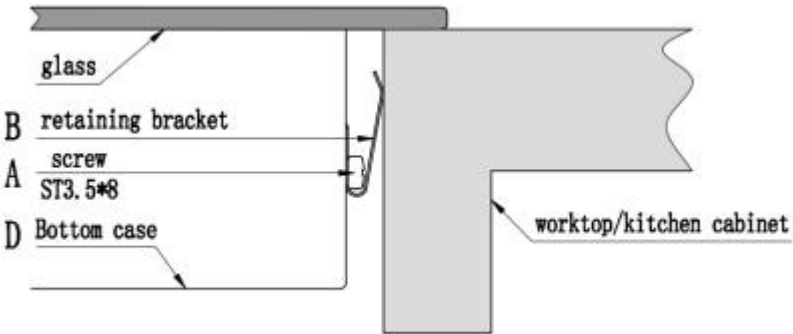
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

Fix the the hob on the work surface by fixing 4 brackets at the bottom of the hob with the screw after installation (see the picture below).



A	B	C	D
Screw	Bracket	Screw hole	Bottom case



For free standing use, please add 4 feet.

accessories package	screws	8 pcs
	fixing brackets	4 pcs
	feet	4 pcs

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



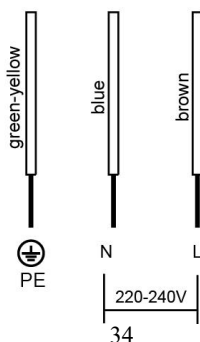
This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

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.



- If the cable is damaged or to be replaced, the operation must be carried out the by the 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 authorised technicians only.

<div data-bbox="138 667 308 911">  </div> <div data-bbox="92 970 358 1157"> <p>DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.</p> </div>	<div data-bbox="389 624 1072 778"> <p>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.</p> </div> <div data-bbox="389 810 1072 887"> <p>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.</p> </div> <div data-bbox="389 919 1072 1023"> <p>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.</p> </div> <div data-bbox="389 1054 1072 1157"> <p>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.</p> </div>
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安全警告

您的安全对我们很重要。请在使用电磁炉前阅读此信息。

安装

触电危险

- 在对电器进行任何操作或维护之前，请断开电器的主电源连接。
- 必须连接到良好的接地布线系统。
- 只能由合格的电工对家用布线系统进行改动。
- 不遵守此建议可能会导致触电或死亡。

割伤危险

- 请小心 - 面板边缘锋利。
- 不小心可能会导致受伤或割伤。

重要安全说明

- 在安装或使用此电器之前，请仔细阅读这些说明。

- 任何时候都不得将易燃材料或产品放置在此电器上。
- 请将此信息提供给负责安装电器的人员，这可以降低安装成本。
- 为了避免危险，必须按照安装说明安装此电器。
- 本电器只能由具有适当资格的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，该开关可完全断开电源。
- 未正确安装电器可能会导致保修或责任索赔失效。

触电危险

- 请勿在破损或有裂纹的炉灶上烹饪。如果炉灶表面破损或有裂纹，请立即关闭主电源（墙壁开关）并联系合格的技术人员。
- 清洁或维护前，请关闭墙壁上的炉灶开关。
- 不遵守此建议可能会导致触电或死亡。

健康危险

- 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（如胰岛素泵）的人在使用本电器前必须咨询医生或植入物制造商，以确保其植入物不会受到电磁场的影响。不遵守此建议可能会导致死亡。

热表面危险

- 使用过程中，本电器的可接触部件会变得非常热，足以导致烫伤。
- 在表面冷却之前，请勿让您的身体、衣服或任何除合适炊具以外的物品接触电磁炉玻璃。
- 让儿童远离。
- 平底锅的手柄可能很烫。检查平底锅手柄是否悬在正在使用的其他烹饪区上方。
- 将手柄放在儿童接触不到的地方。
- 不遵守此建议可能会导致烧伤和烫伤。

割伤危险

- 安全盖缩回时，炉灶刮刀的锋利刀片会暴露在外。使用时要格外小心，并始终将其存放在安全且儿童接触不到的地方。

- 不小心使用可能会导致受伤或割伤。

重要安全说明

- 使用时切勿让电器无人看管。沸腾会导致冒烟和油腻溢出，可能会着火。
- 切勿将电器用作工作或存储面。
- 切勿在电器上留下任何物品或器具。
- 请勿在电器附近放置或留下任何可磁化物体（例如信用卡、存储卡）或电子设备（例如计算机、MP3播放器），否则可能会受到电磁场的影响。
- 切勿使用电器来加热或加热房间。
- 使用后，请务必按照本手册所述关闭烹饪区和炉灶面（使用触摸控制）。移除平底锅时，请勿依赖平底锅检测功能关闭烹饪区。
- 请勿让儿童玩耍电器或坐、站或爬上电器。
- 请勿将儿童感兴趣的物品存放在电器上方的橱柜中。儿童爬上炉灶可能会严重受伤。
- 请勿让儿童独自或无人看管时待在运行电器的附近。

- 儿童或因残疾而无法使用电器的人应由负责任且有能力的人指导其使用。指导者应确信他们可以在不危及自己或周围环境的情况下使用电器。
- 除非手册中明确建议，否则请勿维修或更换电器的任何部件。所有其他维修工作应由合格的技术人员完成。
- 请勿在炉灶上放置或掉落重物。
- 请勿站在炉灶上。
- 请勿使用边缘参差不齐的平底锅或在电磁炉玻璃表面上拖拽平底锅，否则可能会划伤玻璃。
- 请勿使用擦洗器或其他任何粗糙的研磨性清洁剂清洁炉灶，否则可能会划伤电磁炉玻璃。
- 如果电源线损坏，必须由制造商、其维修代理或类似合格人员更换，以避免危险。
- 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；-酒店、汽车旅馆和其他住宅类型环境中的客户；-食宿型酒店。
- 警告：电器及其可接触部件在使用过程中会发热。

- 应注意避免接触加热元件。
- 除非有人持续看管，否则8岁以下的儿童应远离电器。
- 本电器可供8岁及以上的儿童以及身体、感官或精神能力较差或缺乏经验和知识的人使用，前提是受到监督或指导，以安全的方式使用电器并了解所涉及的危险。
- 儿童不得玩弄本电器。儿童不得在无人监督的情况下进行清洁和用户维护。
- 警告：在炉灶无人看管时烹饪脂肪或油可能很危险，并可能导致火灾。切勿试图用水灭火，而应关闭电器，然后用盖子或防火毯盖住火焰。
- 警告：火灾危险：请勿在烹饪表面上存放物品。
- 警告：如果表面有裂纹，请关闭电器以避免触电，因为电磁炉表面由玻璃陶瓷或类似材料制成，可保护带电部件。
- 不得使用蒸汽清洁器。
- 本电器不适用于通过外部定时器或单独的遥控系统操作。
- 小心：烹饪过程必须有人看管。短期烹饪过程必须有人持续看管。

- 警告：为防止电器倾倒，必须安装此稳定装置，安装时请参阅说明。

警告：仅使用由烹饪电器制造商设计的或电器制造商在说明书中指示的或电器内置的炉灶防护罩。使用不合适的防护罩可能会导致事故。

警告：



烹饪后陶瓷板很烫，请勿用手触摸。烹饪时或烹饪后，炉灶主体和底壳很烫，请勿用手触摸。不遵守建议可能会导致烧伤和烫伤。

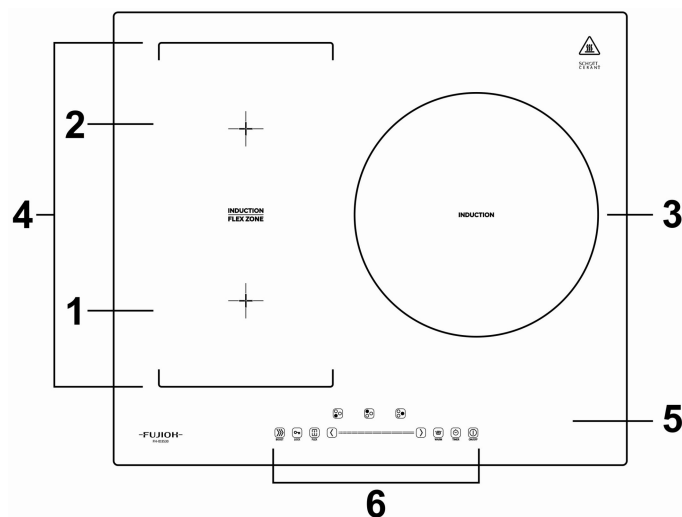
感谢您购买本公司的电磁炉。

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。有关安装，请阅读安装部分。

使用前请仔细阅读所有安全说明，并保留本说明/安装手册以供将来参考。

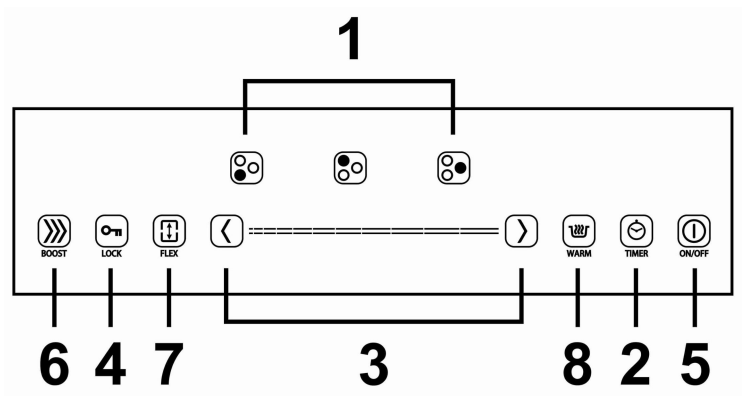
产品概述

顶视图



1. 2000瓦区域，可增强至2600瓦
2. 1500瓦区域，可增强至2000瓦
3. 2300瓦区域，可增强至3000瓦
4. 灵活区域，2800瓦增强至3300瓦
5. 玻璃板
6. 控制面板

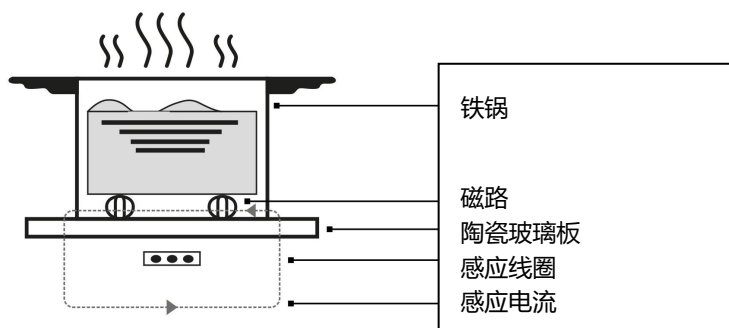
控制面板



- 1. 加热区域选择控件
- 2. 定时器控件
- 3. 功率/定时器调节键
- 4. 键锁控件
- 5. 开/关控件
- 6. 增强功能控件
- 7. 灵活区域控件/烧烤功能控件
- 8. 保温功能控件

工作原理

电磁烹饪是一项安全、先进、高效且经济的烹饪技术。它通过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。玻璃变热只是因为被锅加热。

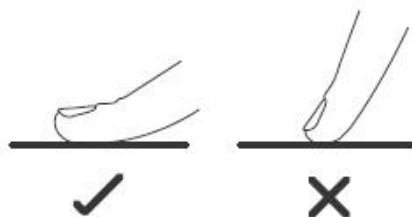


使用新电磁炉前

- 阅读本指南，特别注意“安全警告”部分。
- 去除陶瓷炉上可能存在的任何保护膜。

触摸控制

- 控制器对触摸有反应，因此无需施加任何压力。
- 使用指腹，而不是指尖。
- 每次触摸时都会听到哔声。
- 确保控制器始终干净、干燥，并且没有物体（例如餐具或布）覆盖。即使是薄薄的水膜也可能使控制器难以操作。




选择合适的炊具



- 仅使用适合电磁炉烹饪的锅具。
- 可以通过进行磁铁测试来检查炊具是否合适。
将磁铁移向锅底。
如果磁铁被吸引，则锅适合电磁炉。

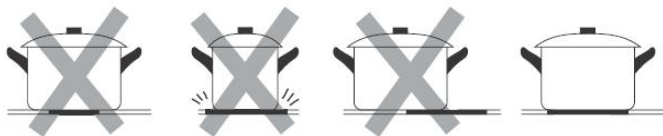


- 如果没有磁铁：
 1. 可以在要检查的锅中放一些水。
 2. 如果显示屏上  没有闪烁并且水正在加热，则锅适合。
- 不适用由以下材料制成的炊具：不带磁性底座的纯不锈钢、铝或铜、玻璃、木材、瓷器、陶瓷和陶器。

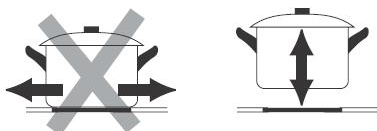
请勿使用边缘参差不齐或底部弯曲的炊具。



确保锅具的底部光滑、平放在玻璃上，并且与烹饪区大小相同。使用直径与所选区域图形一样大的锅具。使用稍宽一点的锅时，将以最大效率使用能量。如果使用较小的锅，效率可能会低于预期。始终将锅具放在烹饪区的中心。



务必将锅具从陶瓷炉灶上提起，不要滑动，否则可能会划伤玻璃。



锅尺寸

烹饪区域有限制，并自动适应锅直径。但是，锅底的最小直径根据相应的烹饪区域而固定。为了获得炉灶的最佳效率，请将锅放在烹饪区域的中心。

电磁炉炊具底部直径

烹饪区	范围 (毫米)
1, 2 (180*180毫米)	120-180毫米
3 (280毫米)	180-280毫米
4 (灵活区域)	160毫米*270毫米或240毫米

以上可能因所用锅具的质量而异。

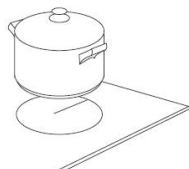
使用电磁炉

开始烹饪

1. 触摸开/关控制一秒钟。开机后，蜂鸣器发出一次哔哔声，所有显示屏显示“-”或“- -”，表示电磁炉已进入待机模式。



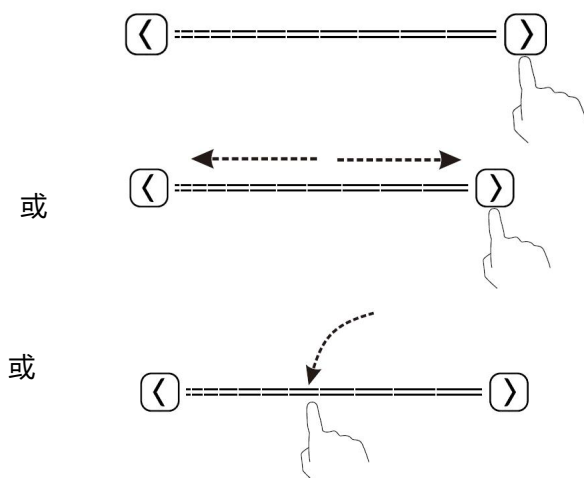
2. 将合适的锅放在要使用的烹饪区上。
 - 确保锅底和烹饪区表面清洁干燥。



3. 触摸加热区选择控制，按键旁边的指示灯将闪烁。



4. 通过触摸 “<”、“>” 或沿 “===” 控件滑动来设置功率级别，或者只需触摸 “===” 的任意点即可。



- a. 如果在1分钟内未选择加热区，电磁炉将自动关闭。您需要从第1步重新开始。
b. 可以在烹饪过程中随时修改热量设置。
c. 如果沿着 “===” 滑动，可在2级至8级范围内调节功率。

按 “<”，功率每次减少一级，直到第0级。
按 “>”，功率每次增加一级，直到第9级。

如果显示屏与加热设置交替闪烁

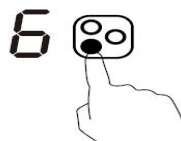
这意味着：

- 锅具没有放在正确的烹饪区，或者
- 使用的锅具不适合电磁炉烹饪，或者
- 锅太小或未正确居中放置在烹饪区。

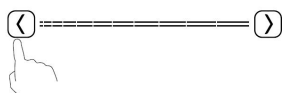
除非烹饪区上有合适的锅具，否则不会加热。
如果没有合适的锅具，显示屏将在1分钟后自动关闭。

烹饪完成后

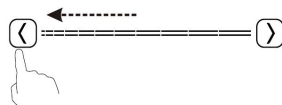
1. 触摸要关闭的加热区选择控件。



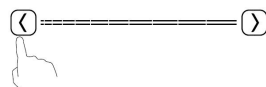
2. 触摸 “<” 并向下滑动到 “0” 关闭烹饪区。
或沿着 “===” 滑动到左侧点，然后触摸 “<” 。



或



然后



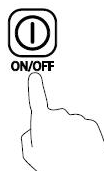
确保功率显示屏显示 “0” ， 然后显示 “H” 。



然后



3. 触摸开/关 控件关闭整个炉灶。



4. 小心热表面

H将显示哪个烹饪区过热不能触摸。当表面冷却到安全温度（大约45摄氏度）时，H将消失。也可以用作节能功能，如果想加热更多锅具，请使用仍然热的加热区。

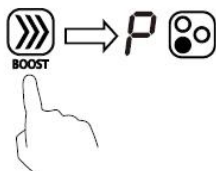


使用增强

增强是在一秒钟内使一个区域升到更大功率并持续5分钟的功能，以实现更强大和更快的烹饪。

使用增强获得更大功率

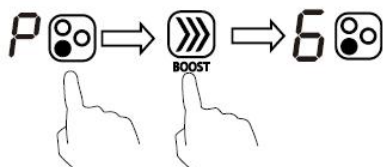
1. 触摸要增强的加热区选择按钮，然后按键旁边的指示灯将闪烁。
2. 触摸“增强”按钮，加热区将开始在增强模式下工作。功率显示屏将显示“P”，说明该区域正在增强。



3. 增强功率将持续5分钟，然后该区域将返回到增强之前设置的功率级。



4. 如果要在5分钟内取消增强，请触摸加热区选择按钮，按键旁边的指示灯将闪烁，然后触摸“增强”按钮，加热区将返回到增强之前设置的功率级。



电磁炉功率管理功能

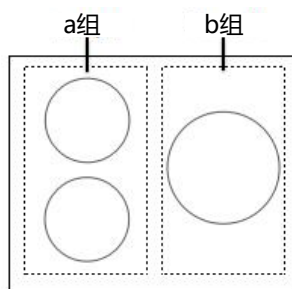
电磁炉最大功率为3300瓦。

电磁炉具有功率管理功能，当烹饪区的总电负荷超过3300瓦时，该功能将激活。

当设置的总功率超过3300瓦时，烹饪区的功率无法增加。

使用增强功能时的限制

炉灶有三个区域，每个区域都有增强功能，由于限制，不能同时激活三个区域的增强，最多只能激活一个区域的增强。



使用保温

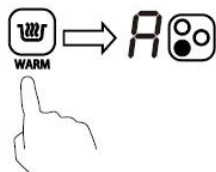
保温功能适用于保持食物的温度。

使用保温获得稳定的温度

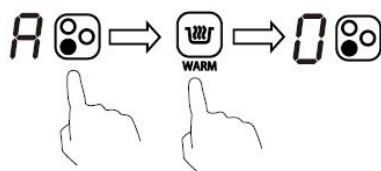
1. 触摸要使用保温的加热区选择按钮，按键旁边的指示灯将闪烁。



2. 触摸保温按钮，烹饪区指示灯将显示“A”。



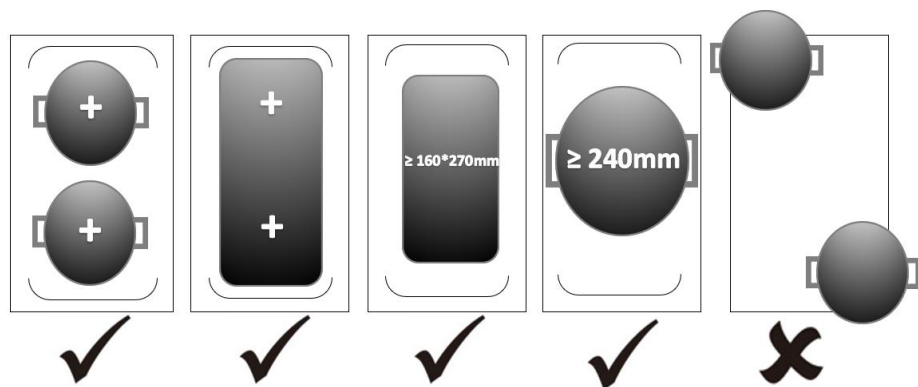
3. 要取消保温功能，请触摸加热区按钮，然后触摸保温按钮。加热区将返回“0”功率阶段。



灵活区域

- 此区域可用作单个区域或两个不同的区域，可随时根据烹饪需求使用。
- 灵活区域由两个独立的电感器组成，可以单独控制。当作为单区工作时，炊具在灵活区域内从一个区域移动到另一个区域，保持炊具最初放置区域的相同功率水平，未被炊具覆盖的部分不会加热。
- 重要提示：确保将炊具放置在单个烹饪区的中心。如果是大锅、椭圆形、矩形和细长锅，请确保将锅放置在烹饪区的中心，覆盖两个交叉点。

锅具放置示例：

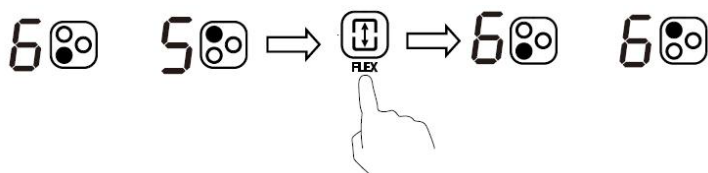


作为大区域

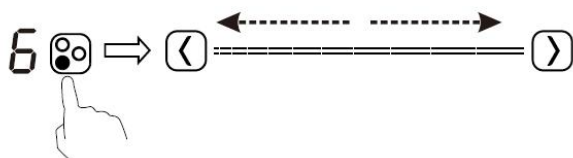
1. 触摸要进入灵活区域烹饪的加热区域选择按钮，按键旁边的指示灯将闪烁。



2. 触摸灵活区域选择按钮，将灵活区域激活为单个大区域，前区和后区的功率级别指示灯将指示相同的功率级别，灵活区域按钮旁边的LED指示灯将亮起。



3. 触摸其中一个加热区域选择按钮，然后可以触摸 “<” ， “>” 或沿着 “==” 控件滑动，或者只需触摸 “==” 的任意点即可调整功率级别。



作为两个独立区域

1. 如果要取消灵活区域，请触摸两个加热区域选择按钮之一，然后触摸灵活区域的按钮，灵活区域按钮旁边的LED指示灯将消失。

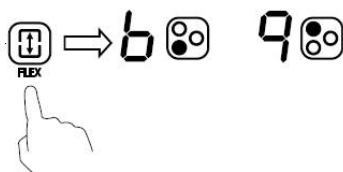
使用烧烤功能

烧烤是在灵活区域模式下使用的功能，可使锅具表面温度保持在合理水平。

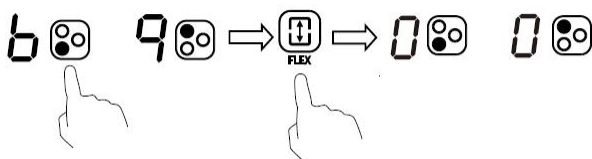
1. 触摸要使用烧烤的加热区域选择按钮，按键旁边的指示灯将闪烁。



2. 触摸灵活区域按钮并按住3秒钟，炉灶将进入烧烤模式并显示“b”、“q”。



3. 如果要取消烧烤功能，请触摸加热区域选择按钮，然后触摸灵活区域控制，区域将返回到功率级别“0”，然后可以重置功率。



锁定控件

- 可以锁定控件以防止意外使用（例如，儿童意外打开烹饪区）。
- 控件锁定时，除开/关控件外的所有控件都将被禁用。

要锁定控件

触摸锁定控件。定时器指示灯将显示“Lo”。

要解锁控件

1. 确保电磁炉已打开。
2. 触摸并按住锁定控件—3分钟。
3. 现在可以开始使用电磁炉了。



当炉灶处于锁定模式时，除开/关之外的所有控件都将被禁用，在紧急情况下始终可以使用开/关控件关闭电磁炉，但在下一次操作时应先解锁炉灶。

过热保护

配备的温度传感器可以监测电磁炉内部的温度。当监测到温度过高时，电磁炉将自动停止运行。

小物件检测

当炉灶上留有尺寸不合适或非磁性锅具（例如铝锅）或其他小物件（例如刀、叉、钥匙）时，炉灶将在1分钟内自动待机。风扇将继续为电磁炉冷却1分钟。

自动关机保护

自动关机是电磁炉的安全保护功能。如果忘记关闭烹饪，电磁炉会自动关闭。

下表显示了不同功率级别的默认工作时间：

功率级别	1	2	3	4	5	6	7	8	9	A
默认工作计时器 (小时)	8	8	8	4	4	4	2	2	2	2

当锅被移开时，电磁炉可以立即停止加热，炉灶在2分钟后自动关闭。



佩戴心脏起搏器的人在使用本设备前应咨询医生。

定时器控制

可以用两种不同的方式使用定时器：

- 将其用作分钟提醒器。在这种情况下，定时器不会在设定的时间到时关闭任何烹饪区。
- 将其设置为在设定时间结束后关闭一个或多个烹饪区。
- 定时器的最大时间为99分钟。

使用定时器作为分钟提醒器

如果未选择任何烹饪区

1. 确保灶具已开启。

注意：必须至少有一个区域处于活动状态才可以使用分钟提醒器。

2. 触摸定时器的控件。提醒器指示灯将开始闪烁，定时器显示屏上将显示“30”。

3. 通过触摸定时器的 “<” 或 “>” 控件来设置时间。

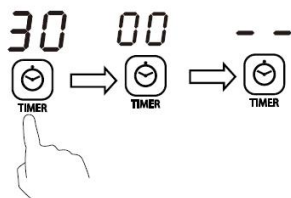


触摸定时器的 “<” 或 “>” 控件可减少或增加 1 分钟。

触摸并按住定时器的 “<” 或 “>” 控件可减少或增加 10 分钟。



4. 触摸“定时器”，计时器将被取消，分钟显示中将显示“--”。



5. 设定时间后，会立即开始倒数，显示屏会显示剩余时间，计时器指示灯会闪烁5秒。



6. 当设定时间结束时，蜂鸣器会发出30秒的哔哔声，定时器指示灯会显示“--”。



设置定时器关闭一个或多个烹饪区

设置一个区域：

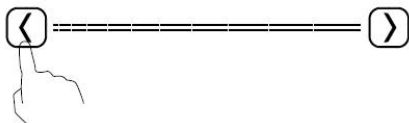


1. 触摸要为其设置定时器的加热区选择控件（例如 1# 区域）。

2. 触摸定时器控件，提醒指示灯将开始闪烁，定时器显示屏上将显示“30”。



3. 通过触摸定时器的“<”或“>”控件来设置时间。

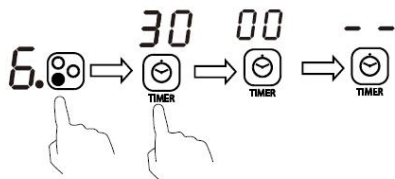


提示：

触摸定时器的“<”或“>”控件可减少或增加 1 分钟。

触摸并按住定时器的“<”或“>”控件可减少或增加 10 分钟。

4. 要取消定时器，请触摸加热区选择控件，然后触摸“定时器”，定时器被取消，分钟显示屏上将显示“00”，然后显示“--”。



5. 时间设定完成后，将立即开始倒计时。显示屏将显示剩余时间，定时器指示灯闪烁5秒。



注意：功率级别指示灯旁边的红点将亮起，表示已选择该区域。



6. 烹饪定时器到期后，相应的烹饪区将自动关闭。



如果之前已打开其他烹饪区，则将继续运行。

设置定时器以关闭多个烹饪区

1. 如果将此功能用于多个加热区，定时器指示灯将显示最短的时间。
(例如，1#区设置时间为3分钟，2#区设置时间为6分钟，定时器指示灯显示“3”。)

注意：功率级别指示器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定时间，请触摸加热区选择控件。定时器将显示其设定时间。



(设置为3分钟)



(设置为6分钟)



2. 当烹饪定时器到期时，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。

快速入门指南



煎炸时要小心，因为油和脂肪会很快升温，特别是如果使用PowerBoost。在极高的温度下，油和脂肪会自燃，这会带来严重的火灾风险。

烹饪技巧

- 食物煮沸后，请降低温度设置。
- 使用盖子可以减少烹饪时间，并且可以保留热量以节省能源。
- 尽量减少液体或脂肪的量以减少烹饪时间。
- 开始在高温下烹饪，当食物加热完毕后降低设置。

炖煮，煮饭

- 炖煮发生在沸点以下，大约 85°C，此时气泡偶尔会升到烹饪液体的表面。这是美味汤和嫩炖菜的关键，因为味道会增加而不会过度烹饪食物。还应在沸点以下烹饪鸡蛋和面粉增稠酱汁。
- 某些任务，包括用吸收法煮饭，可能需要高于最低设置，以确保在建议的时间内正确烹饪食物。

煎牛排

要烹饪多汁可口的牛排：

1. 烹饪前将牛肉在室温下放置约20分钟。
2. 加热厚底煎锅。

3. 在牛排的两面刷上油。将少量油倒入热锅中，然后将牛肉放入热锅中。
4. 烹饪过程中只需翻转一次牛排。确切的烹饪时间取决于牛排的厚度和您想要的熟度。每面的时间可能在2到8分钟之间。按压牛排以判断其熟度 - 感觉越硬，则熟得越好。
5. 将牛排放放在温热的盘子上静置几分钟，使其放松并变软后再上桌。

炒

1. 选择兼容陶瓷的平底炒锅或大煎锅。
2. 准备好所有食材和设备。炒菜应快速完成。如果烹饪大量食物，请分几批烹饪食物。
3. 短暂预热锅并加入两汤匙油。
4. 先炒肉，放在一边保温。
5. 炒蔬菜。当菜变热但仍酥脆时，将烹饪区调至较低设置，将肉放回锅中并加入酱汁。
6. 轻轻搅拌食材，确保其充分加热。
7. 炒完即可享用。

加热设置

以下设置仅供参考。确切设置将取决于几个因素，包括炊具和烹饪量。尝试使用电磁炉以找到最合适的设置。

加热设置	适用性
1 - 2	<ul style="list-style-type: none"> • 适用于少量食物的温和加热 • 融化巧克力、黄油和易烧焦的食物 • 温和煨煮 • 慢速加热
3 - 4	<ul style="list-style-type: none"> • 翻热 • 快速煨煮 • 煮饭
5 - 6	<ul style="list-style-type: none"> • 煎饼
7 - 8	<ul style="list-style-type: none"> • 煎炒 • 烹饪意大利面

9	<ul style="list-style-type: none"> • 翻炒 • 炙烤 • 煮汤 • 烧开水
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清洁和维护

内容	方法	重要提示!
玻璃上的日常污垢 (指纹、痕迹、食物留下的污渍或玻璃上的非糖溢出物)	<ol style="list-style-type: none"> 1. 关闭炉灶电源。 2. 在玻璃还温热时 (但不烫手!) 涂抹炉灶清洁剂 3. 冲洗并用干净的布或纸巾擦干。 4. 重新打开炉灶电源。 	<ul style="list-style-type: none"> • 关闭炉灶电源后, 不会出现“热表面”指示, 但烹饪区可能仍然很热! 请格外小心。 • 重型擦洗器、某些尼龙擦洗器和刺激性/研磨性清洁剂可能会刮伤玻璃。请务必阅读标签, 检查清洁剂或擦洗器是否合适。 • 切勿在炉灶上留下清洁残留物: 玻璃可能会被弄脏。
玻璃上的沸水、融化物和热糖溢出物	<p>应立即用鱼铲、调色刀或适合陶瓷玻璃炉灶的刀片刮除, 但要小心热的烹饪区表面:</p> <ol style="list-style-type: none"> 1. 从墙上关闭炉灶的电源。 2. 以30°角握住刀片或器具, 将污渍或溢出物刮到灶具的凉爽区域。 3. 用洗碗布或纸巾擦干净污渍或溢出物。 4. 按照上述“玻璃上的日常污渍”中第2步至第4步操作。 	<ul style="list-style-type: none"> • 尽快清除融化物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。 • 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, 并始终安全存放在儿童接触不到的地方。

触摸控件上的溢出	<ol style="list-style-type: none"> 1. 关闭灶具电源。 2. 吸干溢出物。 3. 用干净的湿海绵或布擦拭触摸控件区域。 4. 用纸巾将该区域完全擦干。 5. 重新打开灶具电源。 	<ul style="list-style-type: none"> • 灶具可能会发出蜂鸣声并自动关闭，并且当触摸控件上有液体时，触摸控件可能无法工作。确保在重新打开灶具之前将触摸控件区域擦干。
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故障排除

问题	可能的原因	可能的原因
灶具无法打开。	没有电。	<p>确保电磁炉已连接到电源并已打开。</p> <p>检查家中或所在地区是否停电。如果已全部检查，但问题仍然存在，请致电合格的技术人员。</p>
触摸控件无响应。	控件已锁定。	解锁控件。有关说明，请参阅“使用电磁炉”部分。
触摸控件难以操作。	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。
玻璃被划伤。	边缘粗糙的炊具。 使用不合适的研磨性刷子或清洁产品。	使用底部平坦光滑的炊具。请参阅“选择合适的炊具”。 请参阅“保养和清洁”。
有些锅会发出噼啪声或咔嚓声。	这可能是由炊具的构造（不同金属层的振动不同）引起的。	这对于炊具来说是正常现象，并不表示有故障。
电磁炉在高火设置下使用时会发出低嗡嗡声。	这是由电磁烹饪技术引起的。	这是正常现象，但当降低热量设置时，噪音应该会减弱或完全消失。

电磁炉发出风扇噪音。	电磁炉内置的冷却风扇已启动，以防止电子设备过热。即使关闭电磁炉，风扇仍可能继续运行。	这是正常现象，无需采取任何措施。风扇运行时，请勿关闭电磁炉的电源。
锅具不会变热，显示屏上会出现。	电磁炉无法检测到锅具，因为它不适合电磁烹饪。 电磁炉无法检测到锅具，因为锅具对于烹饪区来说太小或没有正确居中放置。	使用适合电磁烹饪的炊具。请参阅“选择合适的炊具”部分。 将锅具置于烹饪区中央，并确保其底座与烹饪区尺寸相匹配。
电磁炉或烹饪区意外关闭，会发出提示音或者显示错误代码（通常与烹饪计时器显示屏上的一位或两位数字交替显示）。	水溅到触摸控件上。	<ol style="list-style-type: none"> 1. 用干净的湿海绵或布擦拭触摸控件区域。 2. 用纸巾将该区域完全擦干。 3. 重新打开灶具电源。
	技术故障。	请记住错误字母和数字，关闭电磁炉电源，并联系合格的技术人员。

故障显示及检查

当发生异常时，电磁炉会自动进入保护状态，并显示相应的保护代码：

故障	可能的原因	处理方法
F3/F4	电磁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。 电源正常后再开机。

E3	电磁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。	请待电磁炉冷却后再开机。

以上为常见故障的判断与检查。
请勿自行拆卸设备，以免造成危险和电磁炉损坏。

规格

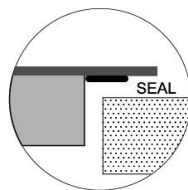
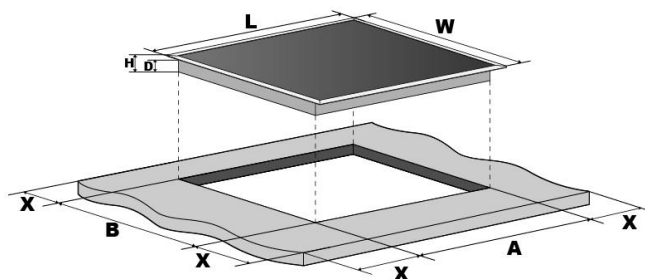
电磁炉	FH-ID3530
烹饪区	3个
电源电压	220-240V~ 50Hz或60Hz
安装功率	3000-3500W
产品尺寸 长×宽×高（毫米）	590X520X60
内置尺寸 A × B（毫米）	560X490

重量和尺寸均为近似值。由于产品不断改进，规格和设计如有更改，恕不另行通知。

产品安装

根据图纸所示尺寸切割工作面。

为了安装和使用，应在孔周围保留至少5厘米的空间。确保工作面厚度至少为30毫米。请选择耐热和绝缘的工作面材料（木材和类似的纤维或吸湿材料不得用作工作面材料，除非经过浸渍）以避免电炉热辐射引起的电击和较大变形。如下图所示：

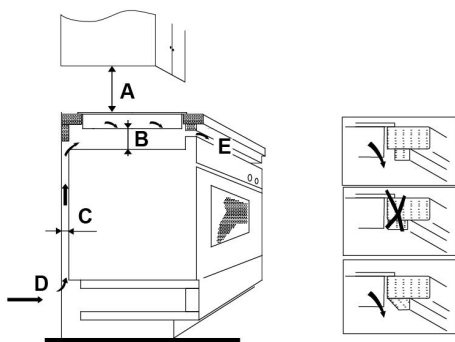


长 (毫米)	宽 (毫米)	高 (毫米)	深 (毫米)	A (毫米)	B (毫米)	X (毫米)
590	520	60	56	560 ₊₅	490 ₊₅	最小50

在任何情况下，确保电磁炉炉盘通风良好，进风口和出风口没有被堵塞。确保电磁炉炉盘处于良好的工作状态。如下图所示。



注意：电磁炉炉盘与炉盘上方的橱柜之间的安全距离至少为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

安装炉灶前，请确保

- 工作表面方正且水平，并且没有结构构件干扰空间要求。
- 工作表面由耐热绝缘材料制成。
- 如果炉灶安装在烤箱上方，则烤箱应内置有冷却风扇。
- 安装应符合所有间隙要求和适用的标准和法规。
- 永久接线中包含一个合适的隔离开关，可完全断开与主电源的电源连接，其安装和定位符合当地接线规则和法规。

隔离开关必须是经批准的类型，并在所有极点（或所有有源[相]导体，如果当地接线规则允许这种要求变化）中提供3毫米的气隙接触分离。

- 安装炉灶后，客户可以轻松接触到隔离开关。
- 如果对安装有疑问，请咨询当地建筑主管机构和条例。
- 炉灶周围的墙面应使用耐热且易于清洁的饰面（如瓷砖）。

安装炉灶后，请确保

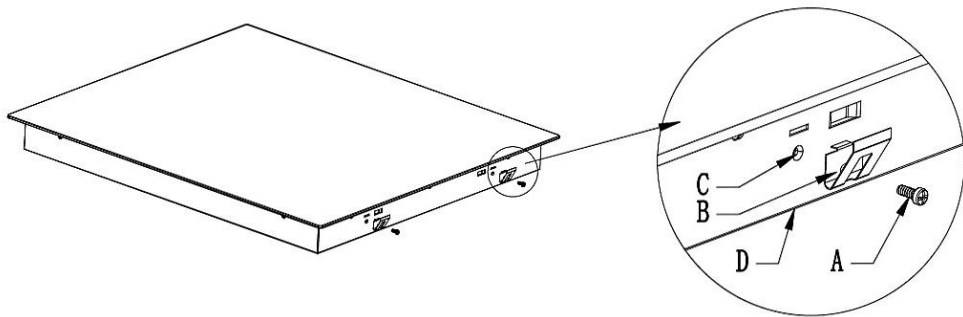
- 电源线不能通过橱柜门或抽屉接触。
- 橱柜外部有足够的新鲜空气流到炉灶底座。
- 如果炉灶安装在抽屉或橱柜空间上方，则应在炉灶底座下方安装热保护屏障。
- 客户可以轻松接触隔离开关。

在定位固定支架之前

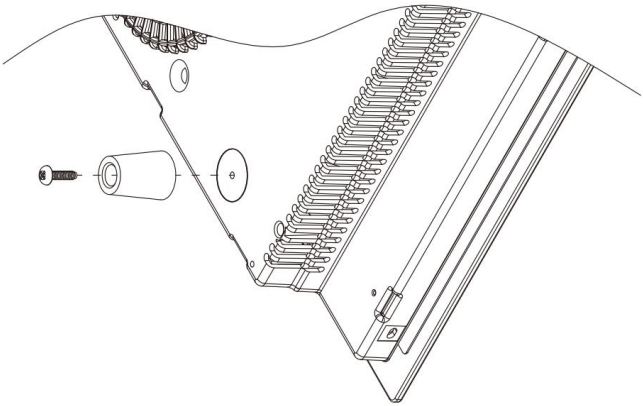
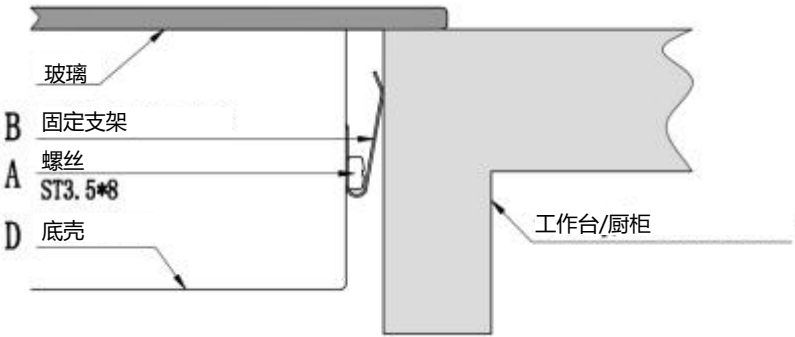
应将电器放置在稳定、光滑的表面上（使用包装）。请勿对从炉灶伸出的控件施加力。

调整支架位置

安装后，在炉灶底部拧上4个支架（见图）将炉灶固定在工作表面上。调整支架位置以适应不同的桌面厚度。



A	B	C	D
螺丝	支架	螺丝孔	底壳



配件包	螺丝	8个
	固定支架	4个
	支脚	4个

小心

1. 电磁炉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，否则湿气可能会损坏炉灶电子设备。
3. 电磁炉应安装在能够确保更好的热辐射的地方，以提高其可靠性。
4. 桌面上方的墙壁和感应加热区应耐热。
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



只有合格的人员才能将此炉灶连接到主电源。在将炉灶连接到主电源之前，请检查：

1. 家用布线系统是否适合炉灶的功率。
2. 电压与铭牌值是否相符。
3. 电源线部分可以承受铭牌上指定的负载。

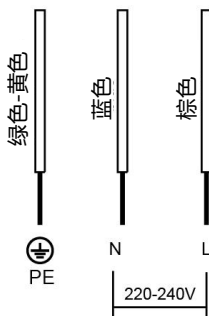
要将炉灶连接到主电源，请勿使用适配器、减速器或分支设备，否则可能会导致过热和火灾。

电源线不得接触任何热部件，并且必须将其放置在温度不超过75°C的位置。



请电工检查家用布线系统是否适合而无需进行任何改动。任何改动只能由合格的电工进行。

电源应按照相关标准连接，或使用单极断路器。连接方法如下所示。



- 如果电缆损坏或需要更换，必须由售后代理使用专用工具进行操作，以避免发生任何事故。
- 如果电器直接连接到电源，则必须安装全极断路器，触点之间的最小开口为3毫米。
- 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。
- 电缆不得弯曲或压缩。
- 必须定期检查电缆，并且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生活垃圾处理。需要单独收集此类垃圾进行特殊处理。

本电器符合欧洲废弃电气和电子设备（WEEE）指令 2012/19/EU。

正确处置本电器有助于防止任何可能对环境 and 人类健康的损害，而如果处置不当，则可能会造成损害。

产品上的符号表示不能作为普通家庭垃圾处理，而应交给电气和电子产品回收点。

本电器需要专业的废物处理。有关本产品的处理、回收和再利用的更多信息，请联系您当地的议会、生活垃圾处理服务商或产品零售商。

有关本产品的处理、回收和再利用的更多详细信息，请联系您当地的市政办公室、生活垃圾处理服务商或产品零售商。

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<https://global.fujioh.com>

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