

# **-FUJIOH-**

Built-in Induction Hob  
Instruction Manual

**FH-ID5228**

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

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## **IMPORTANT SAFETY INSTRUCTIONS**

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

## Safety Warnings

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

### Installation

#### Electrical Shock Hazard

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

#### Cut Hazard

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

#### Important safety instructions

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

- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## **Operation and maintenance**

### **Electrical Shock Hazard**

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

### **Health Hazard**

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

### **Hot Surface Hazard**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing, or any item other than suitable

cookware to contact the induction glass until the surface has cooled.

- **Beware:** Magnetizable metal objects worn on the body may become hot near the cooktop. Gold or silver jewelry will not be affected.
- Keep children away.
- Handles of saucepans may become hot to touch. Ensure saucepan handles do not overhang other cooking zones that are operating, and keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### **Cut Hazard**

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

### **Important safety instructions**

- Never leave the appliance unattended when in use. Boil-overs cause smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetizable 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 after 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 result in serious injury.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or individuals with a disability that limits their ability to use the appliance should be instructed by a responsible and competent person. The instructor should ensure that they can use the appliance safely, without risk to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the induction glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- 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.

- This appliance can be used by children aged 8 years and older, and individuals with reduced physical, sensory or mental capabilities, or those with limited experience and knowledge, provided they have been given supervision or instruction concerning safe use of the appliance and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, instead, switch off the appliance and then cover flame with a lid or a fire blanket.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

**CAUTION:** The cooking process must be supervised. Short term cooking times require continuous supervision.

**WARNING:** In order to prevent tipping of the appliance, stabilizing mechanism must be installed. Refer to the instructions for installation.

**WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or those recommended in the appliance's instructions as suitable, or those incorporated into the appliance. Use of inappropriate guards can cause accidents.

This appliance incorporates an earth connection for functional

purposes only.

## **Congratulations** on the purchase of your new Induction Hob.

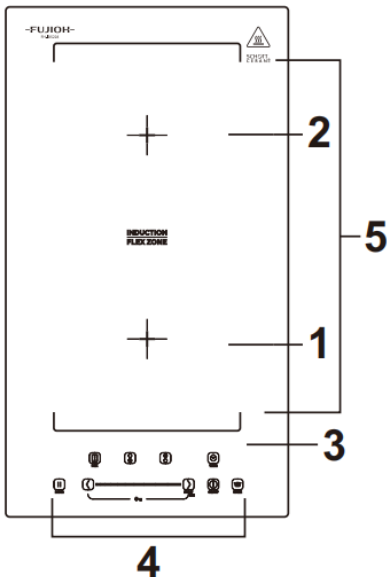
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

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

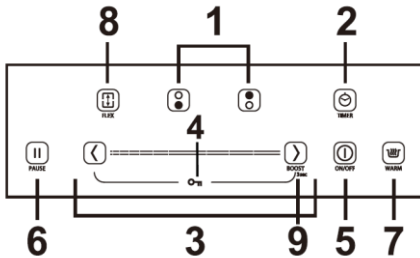
## **Product overview**

### **Top View**



1. 2000 Boost 2300 W zone (180mm)
2. 1500 Boost 1800 W zone (180mm)
3. Glass plate
4. Control panel
5. Flex zone 2500W Boost 2800W

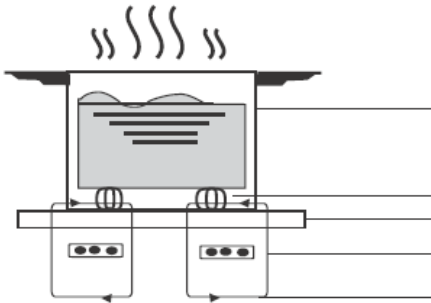
## Control Panel



1. Heating zone selection controls
2. Timer control
3. Power/Timer regulating key
4. keylock control
5. ON/OFF control
6. Stop and go function control
7. keep warm control
8. Flex zone control / BBQ function control
9. Boost 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.



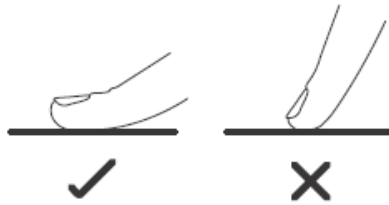
- Iron pot
- Magnetic circuit
- Ceramic glass plate
- Induction coil
- Induced currents

## 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 and dry with no objects (e.g. utensil or cloth) covering them. Even a thin film of water may make the controls difficult to operate.



## Choosing the right Cookware

### WARNING

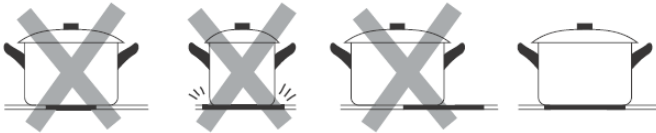
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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.
- 



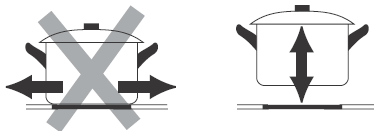
- Do not use cookware with jagged edges or a curved base.



- 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 with diameter that matches the size of the selected cooking zone graphic. Using a pot that is slightly wider will maximize the energy. If you use smaller pot efficiency could be less than expected. Pots with a diameter of less than 120 mm may not be detected by the hob. Always center your pan on the cooking zone.



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



## Pan dimensions

The cooking zones automatically adapt to the diameter of the pan, up to a certain limit. However, the bottom of the pan must have a minimum diameter appropriate for the corresponding cooking zone. To achieve the best efficiency of your hob, please place the pan in the center of the cooking zone.

## Minimum induction cookware base diameter guide

Cooking zone	Minimum diameter (mm)
1, 2 (180mm)	120
Flex zone	160mm*270mm or 240mm

The required base diameter may vary depending on the quality of the cookware.

## Using your induction cooktop

### To start cooking

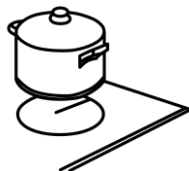
1. Touch the ON/OFF control.

After power turns 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 the indicator next to the key will flash.



4. Select a heat setting by touching “ < ” or “ > ” control or slide along the “ - ” control, or just touch



any point on the “—”.

- If you don't choose a heat setting 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.
- By holding down either of these buttons, the value will adjust



### If the display alternately flashes

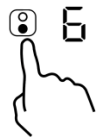
This means that:

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

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

### When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off.
2. Turn the cooking zone off by scrolling down to "0". Make sure the display shows "0".
3. Turn the whole cooktop off by touching the ON/OFF control.



#### 4. Beware of hot surfaces

"H" will indicate on the cooking zone is hot to touch and will disappear once the surface has cooled down to a safe temperature. It can also serve as an energy saving function if you wish to heat additional pans, use the hotplate that is still hot.

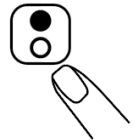



### Using the Boost

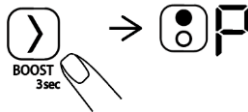
Boost is a function that increases the power of one zone to a higher level within one second, lasting for 5 minutes. This allows for more powerful and faster cooking.

### Using the Boost to get larger power

1. Touch the heating zone selection control that you wish to boost, and the indicator next to the key will flash.



2. Touch the boost control, "  " and hold for 3 seconds , the heating zone will begin to run 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.

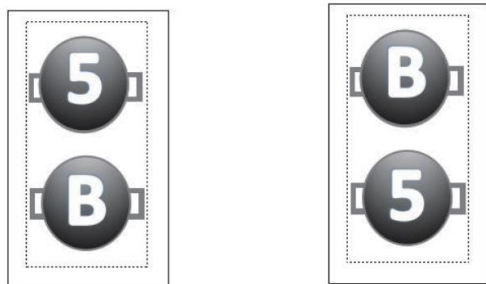


4. If you want to cancel the boost during the 5 minutes, touch the heating zone selection control, an indicator next to the key will flash. And then touch the boost control "⏸" and hold for 3 seconds. The heating zone will go back to the power stage which was set before boost.



## Load management

Each zone on this hob can be used with boost function. If you use boost on one zone, make sure that the other zone is working at power level 5 or below.




## Using the Keep warm

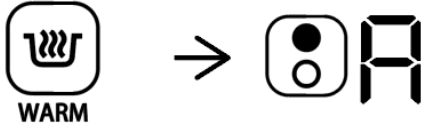
Keep warm function is suitable for keeping food warm.


### Using the Keep warm to get stable temperature

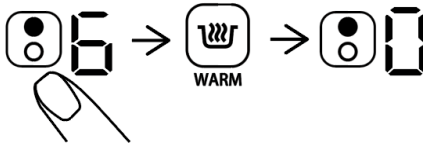
1. Touch the heating zone selection button that you wish to use keep warm, an indicator next to the key will flash.



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





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



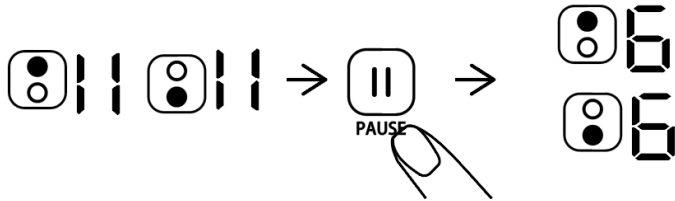
## Using the Pause function- Stop and Go

The pause function can be used at any time during the cooking. It allows you to pause and resume heating.

1. Make sure the cook zone is working.
2. Touch the control  , the cooking zone indicator will show "II".
3. The operation of the induction cooktop will be deactivated for all cooking zones, except the  , ON/OFF, and lock keys.



4. To cancel the pause status, touch the pause control. The cooking zone will then return to the power level that was set previously.

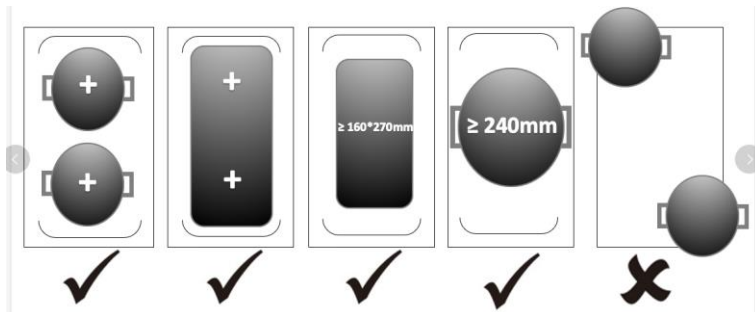


### Flex zone

- This area can be used as a single zone or as two separate zones, depending on cooking needs at any time.
- Flexible area consists of two independent inductors that can be controlled separately. When used as a single zone, a cookware can be moved from one zone to the other within the flexible area, maintaining the same power level as the zone where the cookware originally was placed. The part not covered by cookware will not heat.

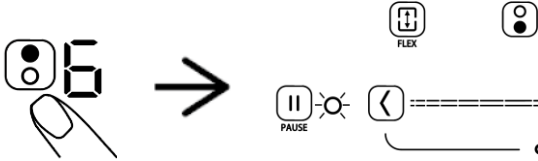
Important: Make sure to place cookware centered on the single cooking zone. In case of large pots, oval, rectangular and elongated pans, ensure the pans are centered on the cooking zone, covering both crosses.

Examples of good and bad pot placements:

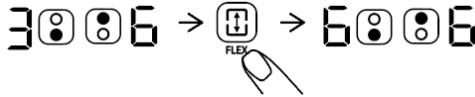


## Using the flexible zone

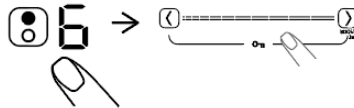
1. Touch the heating zone selection control you wish to use for flex zone cooking. An indicator next to the key will light up.



2. Touch the flex zone selection control to activate the flexible area as a single large zone. The power level indicators of the front and rear zones will show the same power level, and the LED indicator will light up.



3. Touch one of the heating zone selection controls, then you can touch the " < " , " > " or slide along the "—" control, or simply touch any point on the "—" to adjust the power level.



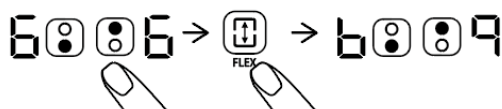
4. To cancel the flex zone, touch any heating zone selection control, then touch the flex zone control. The LED indicator will disappear.



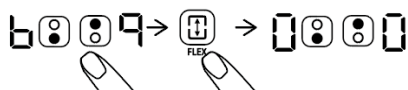
## Using the Barbecue function

Barbecue is a function used in flexi zone mode that maintains the pan surface temperature at a reasonable level.

1. Touch the heating zone selection control, then touch and hold the flex zone control for 3 seconds. The hob will enter barbecue mode and show "b" and "q".



2. If you want to cancel the barbecue mode, touch the heating zone selection control, then touch the flex zone control. The zone will return to power level "0", and you can now reset the power.



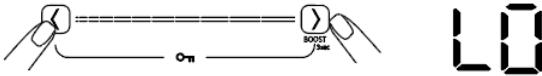
## Locking the Controls

- 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

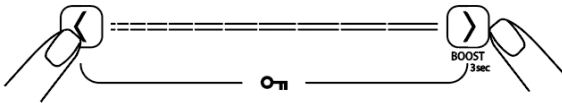
1. Touch and hold "⏪" and "⏩" control at the same time for 3 seconds.

2. The timer indicator will show "Lo".



### To unlock the controls

1. Make sure the induction hob is turned on.
2. Touch and hold the "⏪" & "⏩" control at the same time for 3 seconds.



3. You can now start using your induction hob.



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

### Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the 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 any small item (e.g. knife, fork, key) is left on the hob, the hob will

automatically go into standby mode after 1 minute. The fan will continue cooling the induction hob for an additional 1 minute.

## **Auto Shutdown Protection**

Auto shut down is a safety function for your induction hob. It automatically shuts off if you forget to turn off your induction hob. 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	II
Default working timer (hour)	8	8	8	4	4	4	2	2	2	2	2

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

## **Using the Timer**

You can use the timer in two different ways:

1. You can use it as a minute minder. In this case, the timer will not turn off any cooking zone when the set time is up.
2. You can set it to turn off a cooking zone after the set time is up. You can set the timer up to 99 minutes.

## **Using the Timer as a Minute Minder**

### **If you do not select any cooking zone**

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even without selecting any cooking zone.

2. Touch timer control, the minute minder indicator will start flashing while "30" appear on the timer display.



3. Set the time by touching the "◀" or "▶" control of the timer.

**Hint:**

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



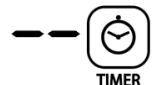
4. Touch the "Timer" control to cancel the timer, and the "--" will appear in the minute display.



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



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



## Setting the timer to turn off a cooking zone

Turn off any cooking zone with this feature by:

1. Touch the heating zone selection control that you want to set the timer for.



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



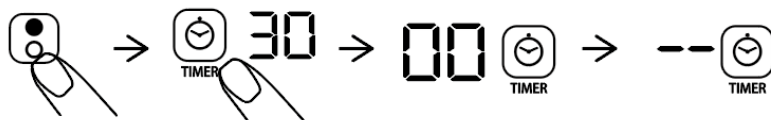
3. Set the time by touching the "◀" or "▶" control of the timer.

### Hint:

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



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



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



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



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



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

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

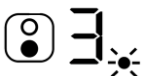
1. If this function is used for more than one heating zone, the timer indicator will show the shortest time. When the short timer finishes counting, the longer time will show on the display. (e.g. zone 2# setting time of 6 minutes, zone 1# setting time of 3 minutes, the timer indicator shows "03".)

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

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



(set to 6 minutes)



(set to 3 minutes)



- When cooking timer is completed, 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 oil and fat heat up very quickly, especially if you're using Boost power. At extremely high temperatures, oil and fat can ignite spontaneously, posing a serious fire risk.

## Cooking Tips

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

## Simmering, cooking rice

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

## Searing steak

To cook juicy flavorsome steaks:

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

### **For stir-frying**

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

### **Heat Settings**

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 you best.

<b>Heat setting</b>	<b>Suitability</b>
1 - 2	<ul style="list-style-type: none"> <li>• Delicate warming for small portions of food</li> <li>• Melting chocolate, butter, and foods that burn quickly</li> <li>• Gentle simmering</li> <li>• Slow warming</li> </ul>
3 - 4	<ul style="list-style-type: none"> <li>• Reheating</li> <li>• Rapid simmering</li> <li>• Cooking rice</li> </ul>
5 - 6	<ul style="list-style-type: none"> <li>• Pancakes</li> </ul>
7 - 8	<ul style="list-style-type: none"> <li>• Sautéing</li> <li>• Cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>• Stir-frying</li> <li>• Searing</li> <li>• Bringing soup to the boil</li> <li>• Boiling water</li> </ul>

## Care and Cleaning

<b>What?</b>	<b>How?</b>	<b>Important!</b>
Everyday soiling on glass (fingerprints, marks, stains from food or non-sugary spills)	<ol style="list-style-type: none"> <li>1. Turn off the power to the cooktop.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!).</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Turn the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is turned off, “hot surface” indicator will not be displayed, but the cooking zone may still be hot! Take extreme caution.</li> <li>• Heavy-duty scourers, certain nylon scourers and harsh or abrasive cleaning agents may scratch the glass. Always read the label to ensure your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>

Boil-overs, melts, and hot sugary spills on the glass.	Remove boil-overs, melts, and hot sugary spills immediately but cautious of hot cooking zone surfaces: <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Wipe up the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for "Everyday soiling on glass" above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• <b>Cut hazard:</b> When the safety cover is retracted, the blade in the scraper is razor-sharp. Use with extreme caution and always store safely, out of reach of children.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn off automatically, and the touch controls may not function while there is liquid on them. Be sure to wipe the touch control area dry before turning the cooktop back on.</li> </ul>

## Hints and Tips

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
The induction hob cannot be turned on.	No power.	<ul style="list-style-type: none"> <li>• Make sure the induction hob is connected to the power supply and that it is switched on.</li> <li>• Check whether there is a power outage in your home or area.</li> <li>• If you've checked everything and the problem persists, call a qualified technician.</li> </ul>
Touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section "Using your induction cooktop" for instructions.
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.

<p>The glass is scratched.</p>	<ul style="list-style-type: none"> <li>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</li> </ul>	<ul style="list-style-type: none"> <li>Use cookware with flat and smooth bases. See "Choosing the right cookware". See "Care and cleaning".</li> </ul>
<p>Some pans make crackling or clicking noises.</p>	<p>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</p>	<p>This is normal for cookware and does not indicate a fault.</p>
<p>The induction hob makes a low humming noise when used on a high heat setting.</p>	<p>This is caused by the technology of induction cooking.</p>	<p>This is normal, but the noise should lessen or disappear completely when you decrease the heat setting.</p>
<p>Fan noise coming from the induction hob.</p>	<p>A cooling fan built into your induction hob has activated to prevent the electronics from overheating. It may continue running even after the induction hob has been turned off.</p>	<p>This is normal and needs no action. Do not switch off the power to the induction hob at the wall while the fan is running.</p>
<p>Pans do not become hot and " E " appears in the display.</p>	<ul style="list-style-type: none"> <li>The induction hob cannot detect the pan because it is not suitable for induction cooking.</li> </ul> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</p>	<ul style="list-style-type: none"> <li>Use cookware suitable for induction cooking. See section "Choosing the right cookware".</li> </ul> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
<p>The induction hob or a cooking zone has turned off, a tone sounds and an error code is displayed (alternating with one or two digits in the cooking timer display).</p>	<p>Technical fault.</p>	<p>Please note down the error letters and numbers, switch off the power to the induction hob at the wall, and contact a qualified technician.</p>

## Failure Display and Inspection

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

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

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

Model Name	FH-ID5228
Cooking Zones	2 Zones
Supply Voltage	220-240V~,50-60Hz
Installed Electric Power	3000-3800W
Product Size W×D×H (mm)	288X520X60
Cut-out Dimensions A×B (mm)	268X500

Weight and Dimensions are approximate. As we continuously strive to

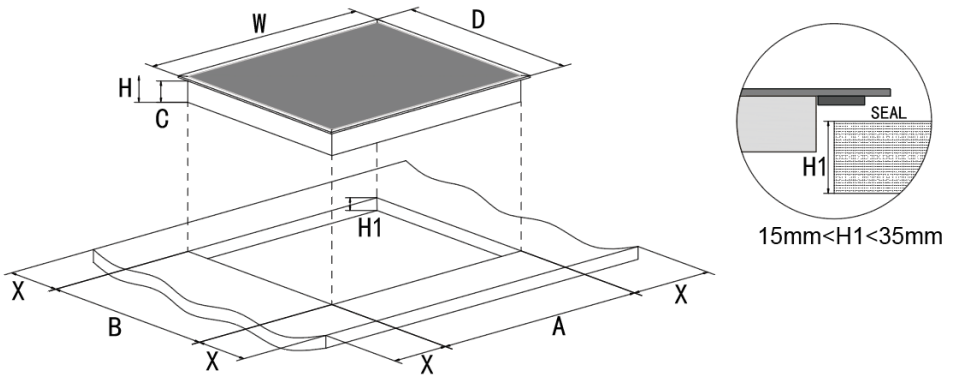
improve our products, we may change specifications and designs without prior notice.

## Installation

### Selection of installation equipment

Cut the work surface according to the dimensions shown in the drawing. For proper installation and use, ensure a minimum of 5 cm space around the hole.

The work surface thickness must be at least 30mm. Please select heat-resistant material for the work surface to prevent excessive deformation caused by the heat radiation from the hotplate. As shown below;

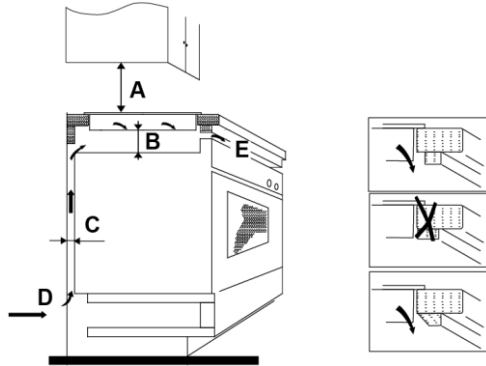


W(m)	D(mm)	H(mm)	C(mm)	A(mm)	B(mm)	X (mm)
288	520	60	56	268	500	50 mini

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



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



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

## Before you install the hob, make sure that

- the work surface is square and level, with no structural members interfering with required space
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt

regarding installation

- you 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**

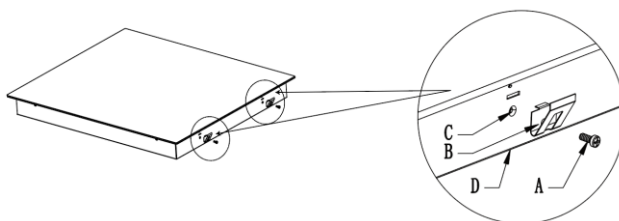
- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating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

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

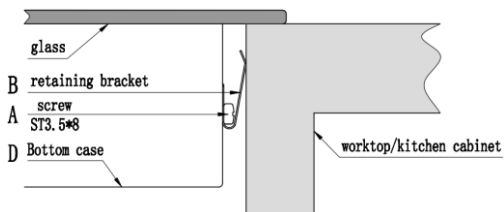
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

### **Adjusting the bracket position**

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



A	B	C	D
Screw	Bracket	Screw hole	Base



## 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 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 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 hob's power requirements
  2. the voltage matches the value given in the rating plate
  3. the power supply cable 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.

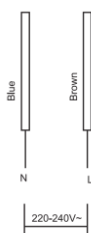
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



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

## Environmental protection & disposal



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

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

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

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

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

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Rev1 2024



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