

Domino Hob

多米诺炉盘

MIS 52204 E

User Manual

用户手册

Blomberg

Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities and under strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
 - You must strictly observe the safety instructions.
 - Keep this User Manual within easy reach for future reference.
 - Also read other documents supplied with the product.
- Remember that this User Manual may also be applicable for several other models. Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.



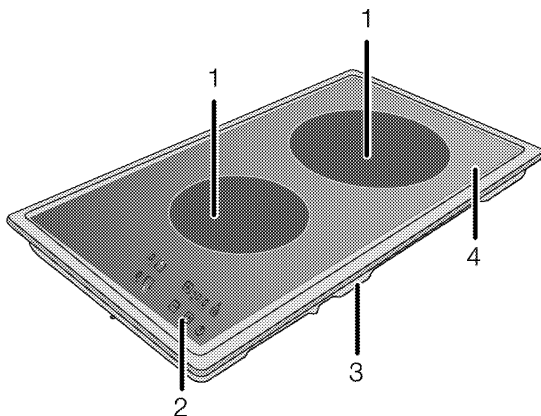
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1 General information

Overview



- 1 Induction cooking plate
2 Control panel

- 3 Base cover
4 Vitroceramic surface

Technical specifications

Voltage / frequency	1N~220-240~50 Hz
Total power consumption	max. 3600 W
Fuse	min. 16 A
Cable type / section	H05VV-F 3 x 1,5 mm ²
Cable length	max. 2 m
External dimensions (height / width / depth)	75 mm/288 mm/510 mm
Installation dimensions (width / depth)	268 mm/490 mm
Burners	
Rear	Induction cooking plate
Dimension	200 mm
Power	2000/3000 W (P)
Front	Induction cooking plate
Dimension	160 mm
Power	1400 W



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- 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.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 20*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Make sure that the product function knobs are switched off after every use.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates of your oven are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking, page 12*, selecting the pots.



As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Intended use

This product is designed for domestic use.

Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.
- Electrical and/or gas products are dangerous to children. Keep children away

from the product when it is operating and do not allow them to play with the product.

- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- Do not place any items above the appliance that children may reach for.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

SAVE THESE INSTRUCTIONS

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical and gas installation for the product is under customer's responsibility.



DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.



DANGER

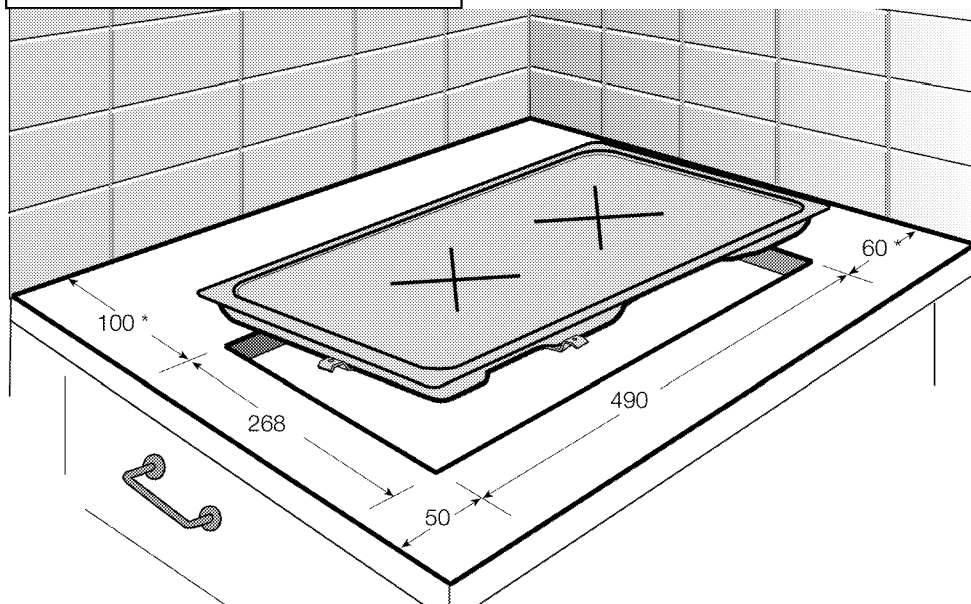
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.



Risk of broken glass!
Do not put the ceramic hob down on a corner or edge.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER

Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.



DANGER

Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.



DANGER

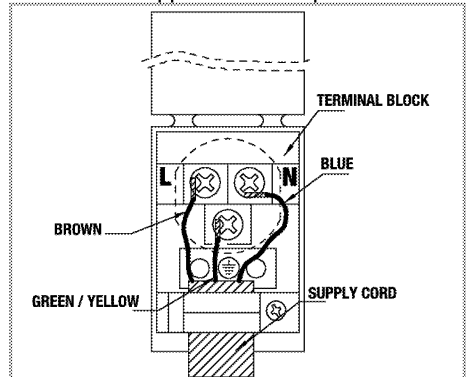
Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Connecting the power cable

1. If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

If a cable is supplied with the product:

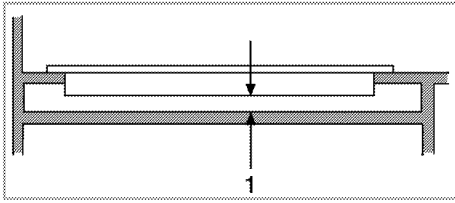


2. For single-phase connection, connect the wires as identified below:
 - Brown/Black cable = L (Phase)
 - Blue/Grey cable = N (Neutral)
 - Green/yellow cable = (E) \equiv (Ground)

Installing the product



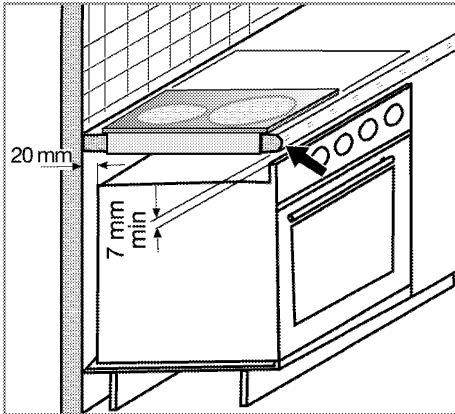
If it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



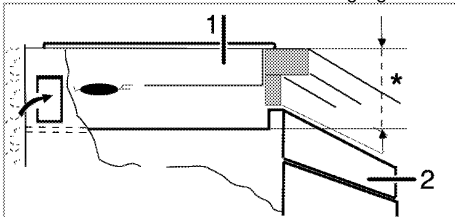
1 min. 25mm

i When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-in oven.

If the oven is below:



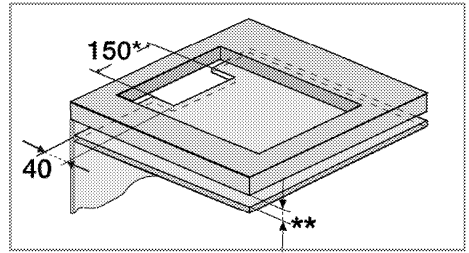
It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the furniture as illustrated in the following figure.



* min. 25mm

- 1 Hob
- 2 Oven

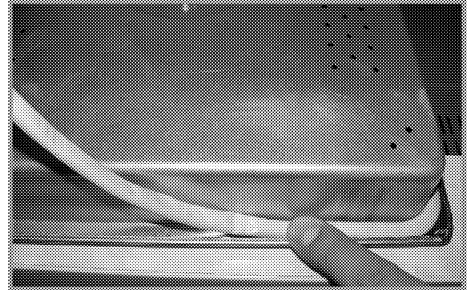
If the board is below:



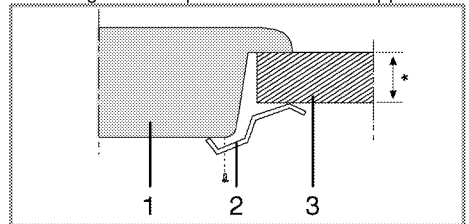
* min.

** min. 25 mm

1. Turning the hob upside down, place it on a flat surface.
2. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package on the contours of the lower housing of the hob but make sure that the putty does not overlap.



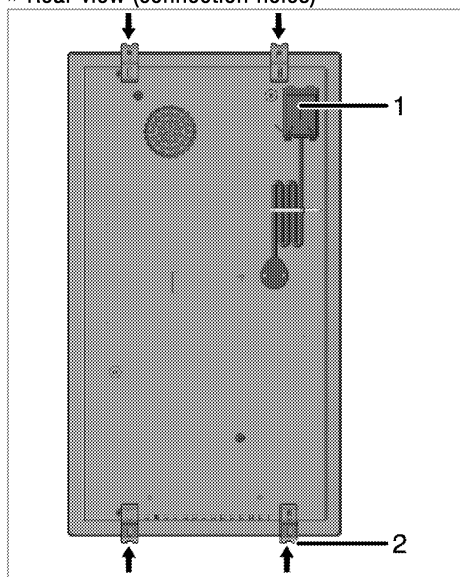
3. Turning the hob again, align and place it on the counter.
4. You can secure your hob to the counter by using the clamp and the screws supplied.




* min. 30 mm

- 1 Hob
- 2 Installation clamp
- 3 Counter

» Rear view (connection holes)



- 1 Terminal Block
- 2 Assembly clamp

 Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

Compliance with EEE Directive

This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment" (EEE) issued by the T.R. Ministry of Environment and Forest.

Complies with the EEE Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.

- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.

Initial use

First cleaning of the appliance



The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating



Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

5 How to use the hob

General information about cooking



DANGER

Risk of fire by overheated oil!
When you heat oil, do not leave it unattended.

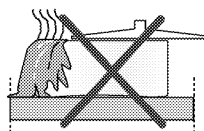
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

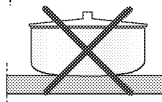
the cooking zone you want instead of sliding it.

Tips about glass ceramic hobs

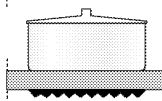
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.



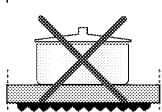
Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer. If the diameter of the saucepan is too small, energy will be wasted.



Saucepan selection

For induction hobs, use only vessels suitable for induction cooking.

Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the

saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and symbol flashes alternately.


Safe use


Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

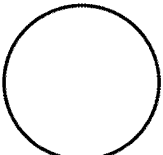
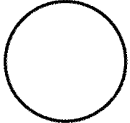
Selecting cooking zone suitable to the vessel

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Never use aluminium folio for cooking. Never place food items wrapped with aluminium folio onto the cooking zone.

 If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.

 When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Large cooking zone	Normal cooking zone Ø 20 cm 	Small cooking zone Ø 16 cm 
<p>Large cooking zone</p> <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare. 	<p>Normal cooking zone</p> <ul style="list-style-type: none"> Automatically fits to the saucepan. Distributes the power ideally. Provides perfect heat distribution. Used for all kinds of cookings. 	<p>Small cooking zone</p> <ul style="list-style-type: none"> Used for slow cookings (sauces, creams) Used to prepare small portions or portions based on number of persons.

Using the hobs



DANGER

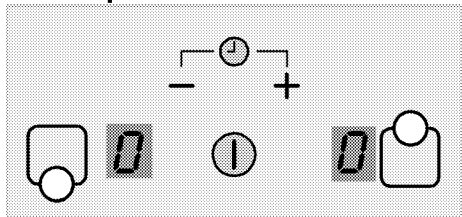
Broken glass!

Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.

Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

Control panel



Specifications



On / Off key



Temperature setting/Increasing timer



Temperature setting/Decreasing timer

Front Left Cooking Zone Selection key

Rear Left Cooking Zone Selection key



Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.



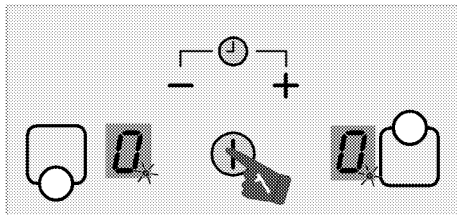
This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.



Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch the "ⓘ" key on the control panel. On all cooking zone displays, "0" icon appears and decimal points flash on lower right corner of this icon.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Turning off the hob

1. Touch the "ⓘ" key on the control panel. The hob will turn off and return to Standby mode.



If "H" symbol appears on the cooking zone display when the hob is turned off, this indicates that the cooking zone is still hot. Do not touch cooking zones.

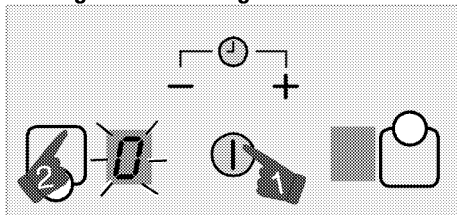
Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. The symbol will disappear when the cooking zone cools down or when it is activated.




When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "ⓘ" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"0" symbol appears on the cooking zone display and the related display illuminates more brightly.

 If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

Touch "+" or "-" keys to set the temperature level between "1" and "9" or "9" and "1".

Turning off the cooking zones:

A cooking zone can be turned off in 2 different ways:

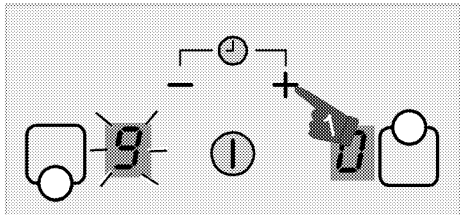
1. **By dropping the temperature level to "0"**
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By using the turning off through the timer option for the desired cooking zone**
When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on all displays.
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

Booster is a function which facilitates cooking. All cooking zones indicated with "P" symbol in the Technical Specifications table are equipped with Booster function.

Turning on High Power (Booster):

1. Touch "⌚" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Touch "+" or "-" and firstly reach level "9".




4. When the cooking zone is on level "9", touch "+" once to change cooking zone's temperature to "P".

Turning off High Power (Booster):

- To disable the Booster function, touch "—" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".
- You can decrease the temperature level by touching "—" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

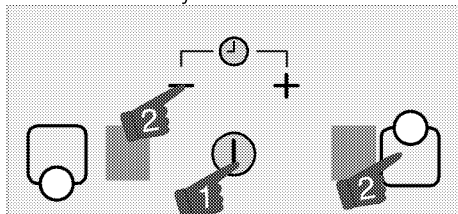
Child Lock

You can protect the hob by child lock to prevent children from changing hob functions.

 Child lock can be activated within 10 seconds after the hob is switched on. It cannot be activated after 10 seconds.

Activating the Child Lock

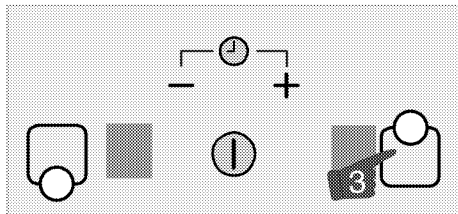
1. Touch "⌚" key to turn on the hob.




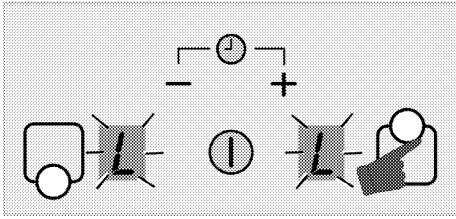
2. Touch "—" and "⌚" keys simultaneously.

Then touch "⌚" key again to activate the child lock.

Child lock function will be activated.



 If any key is pressed when the child lock is active, "L" symbol will appear on cooking zone displays.



Deactivating child lock temporarily

1. When the child lock is active, touch "-" and "Ⓘ" keys simultaneously.

» Child lock will be deactivated temporarily and "0" symbol will appear on all cooking zone displays.



If the hob is turned off and on in this condition, child lock will be still active.

Deactivating child lock permanently

1. When the child lock is active, touch "Ⓘ" key to switch on the hob.
2. Within 10 seconds, touch "-" and "Ⓘ" keys simultaneously. Then, touch "-" key again.

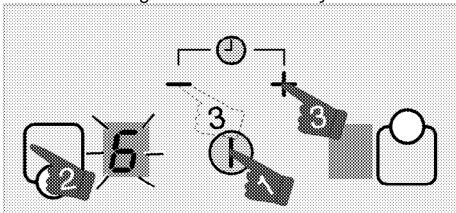
» Child lock will be deactivated permanently and "0" symbol will appear on all cooking zone displays.

Timer function

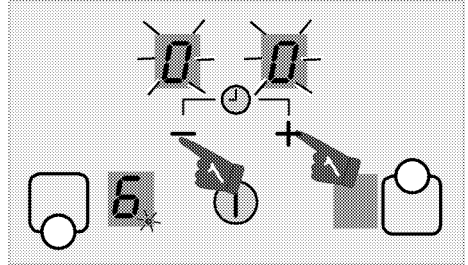
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

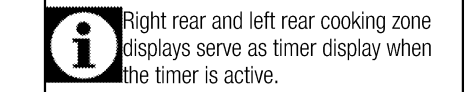
1. Touch "Ⓘ" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "+" or "-" keys to set the desired temperature level.

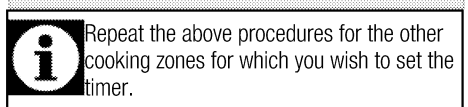
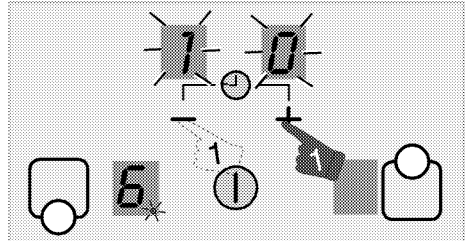


4. Touch "+" and "-" keys simultaneously to activate the timer. "00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.

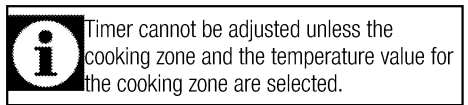


Right rear and left rear cooking zone displays serve as timer display when the timer is active.

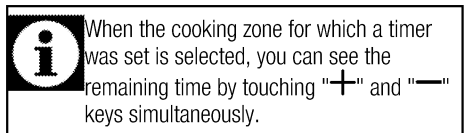
5. Touch "+" or "-" keys to set the desired time.




Repeat the above procedures for the other cooking zones for which you wish to set the timer.



Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.



When the cooking zone for which a timer was set is selected, you can see the remaining time by touching "+" and "-" keys simultaneously.


 On the display of the cooking zones whose timer is activated, a dot shaped light will illuminate.

Using the timer as an alarm function (Egg-timer)


With this function, it is possible to setting the timer independently from cooking zone.

1. Touch "⌚" key to turn on the hob.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Touch "+" and "-" keys simultaneously to activate the timer.

"00" symbol will be displayed by a blinking of both decimal dots in the timer displays.

 Right rear and left rear cooking zone displays serve as timer display when the timer is active.

4. Touch "+" or "-" keys to set the desired time.

 If no Timer value is selected you can start at 30 minutes by pressing "-" key.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

1. Select the cooking zone you want to turn off.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Until "00" appears on the timer screen, touch "-" to set the value to "00".


Dot shaped light on the relevant cooking zone display and the timer display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various

advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up.

Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

 Your hob can be equipped with induction cooking zones with a diameter of 160, 200 and 250 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit - hour
0	0
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
Booster	5 minutes (*)
(*) The hob will drop to level 9 after 5 minutes (optional)	

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.
- E2 error might be given.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will give error and the hob will be automatically turned off.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.

- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.

Error messages

Table-2: Error codes and error sources

Cause of error	Indicator	Display
Overheat error	"E2" symbol flashes	Relevant cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
Mains errors	"E6" symbol flashes	Cooking zone display
Sensor failure	"E9" symbol flashes	Relevant cooking zone display



For further information about error messages that may appear on the touch control panel, see Table-2.



If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.



Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER

Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.



Do not use steam cleaners for cleaning.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

7 Troubleshooting

Product does not operate.

The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
If the display does not light up when you switch the hob on again.	Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.
Overheat protection is active.	Allow your hob to cool down.
The cooking pot is not suitable.	Check your pot.

symbol appears on the cooking zone display.

You have not placed the pot on the active cooking zone.	Check if there is a pot on the cooking zone.
Your pot is not compatible with induction cooking.	Check if your cooking pot is compatible with induction hob.
The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone.	Choose a pot wide enough and center the pot on the cooking zone properly.
Cooking pot or cooking zone is overheated.	Allow them to cool down.

Selected cooking zone suddenly turns off during operation.

Cooking time for the selected cooking zone may be over.	You may set a new cooking time or finish cooking.
Overheat protection is active.	Allow your hob to cool down.
An object may be covering the touch control panel.	Remove the object on the panel.

The pot does not get warm even if the cooking zone is on.

Your pot is not compatible with induction cooking.	Check if your cooking pot is compatible with induction hob.
The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone.	Choose a pot wide enough and center the pot on the cooking zone properly.

Even though there is no pot on the active cooking zone, does not light.

Cooking zone is supplied with two phases and one phase is defective.



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

请首先阅读本手册！

亲爱的顾客，

我们的产品使用先进设备生产，并通过严格的质量控制检测，希望您能从中获取最大的效益。

因此，建议您在**使用本产品前**仔细阅读本用户手册，并妥善保管，以备日后参考。如果将本产品转让他人，请一并移交该用户手册。

该用户手册将帮助您快速、安全地使用本产品。

- 安装和启动本产品前，请阅读用户手册。
- 您必须严格遵循安全规定。
- 妥善保管该用户手册，以备日后参考。
- 也请阅读本产品随附的其它文件。

请注意，该用户手册也适用于其它多种型号。

手册中将清晰标出不同型号之间的差异。

符号解释

本用户手册中，使用了下列符号：



有关应用的重要信息或有用的提示。



有关生命和财产之危险情况的警告。



触电警告。



火灾危险之警告。

高温表面之警告。

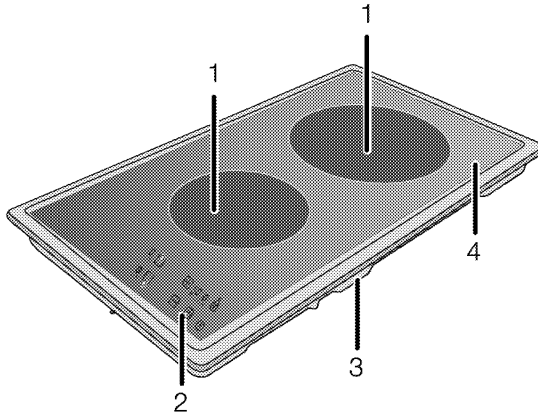


Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sülüce/Istanbul/TURKEY
Made in TURKEY

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处置废旧产品	12		

1 般信息

概况



1 感应式烹饪盘

2 控制面板

3 底盖

4 玻璃陶瓷表面

技术规格

电压/频率	1N~220-240~50 Hz
总功率消耗	最高 3600 W
保险丝	分钟 16 A
电缆类型/截面	H05VV-F 3 x 1,5 mm ²
电缆长度	最高 2 m
外部尺寸 (高度/宽度/深度)	75 mm/288 mm/510 mm
安装尺寸 (宽度/深度)	268 mm/490 mm
燃烧嘴	
后部	感应式烹饪盘
尺寸	200 mm
功率	2300/3000 W (P)
前部	感应式烹饪盘
尺寸	160 mm
功率	1400 W



为了改善产品质量，技术规格可能变更，恕不另行通知。



该手册中的插图仅为示意性质，可能与您的产品不完全一致。





产品标签或所附文件中注明的数值是根据相关标准，在实验室条件下获得的。根据产品的操作和环境条件，这些数值可能有所不同。

2 重要安全须知

本节包含帮助您避免受伤和发生损害之危险的安全须知。如果您没有违反这些说明，将导致所有保修条款失效。

一般安全性

- 本产品并非设计供体力、感知力或脑力下降或经验和知识缺乏的人士（包括儿童）使用，除非有负责他们安全的人员给出有关本产品之使用的监督或指导。
必须照管好儿童，防止他们摆弄本产品。
- 将本产品连接到由适当容量之保险丝保护的接地插座/线路上。保险丝容量在“技术规格”表中注明。该产品使用或者不使用变压器时，接地安装工作应当由具有资历的电工完成。对于没有根据当地规定，使用接地装置导致的任何损害，我公司不承担任何责任。
- 如果电源线损坏，必须由制造商或其维修代理以及具有类似资历的人员更换，以免发生危险。
- 如果本产品有缺陷或者任何明显的损害，请勿操作之。
- 请勿在本产品上实施任何修理或改装。但是，您可以纠正那些不需要任何修理或改装的故障。请参见故障排除，页码 23。
- 切勿用水清洗该产品！有触电的危险！
- 在判断力或者协调能力受到酒精和/或药物损害时，切勿使用本产品。
- 实施安装、维护、清洁和修理的过程中，本产品必须与电源断开连接。
- 菜品中使用酒精饮料时，请多加小心。在高温下，酒精会挥发，在与灼热的表面接触时，可能点燃，导致起火。
- 请勿在烤箱内加热封闭的罐头和玻璃罐。罐体内产生的压力可能导致其爆裂。
- 请勿在本产品附近放置任何易燃材料，在使用过程中，其侧壁温度极高。
- 所有通风口应不受阻碍。
- 使用后，确保关闭本产品的电源。
- 因为炉盘表面或锅底的水分产生的蒸汽压力可能导致锅吸附在炉盘上。因此，应确保烤箱表面和锅底始终是干燥的。
- 烤箱的加热板配备有“感应”技术。感应式炉盘可以节约时间和金钱，但是，必须用于适合感应式烹调的锅具；否则，加热板将不工作。请参见有关烹调的一般信息，页码 14，选择锅具。

	由于感应式炉盘会产生磁场，所以，可能对使用胰岛素注射器或起搏器的人员产生有害影响。
	产品必须由具备资历的人员，按照现行规定实施。否则，保修条款将失效。

用电安全注意事项

电器有缺陷是导致住宅发生火灾的重大隐患之一。

- 在电气设备和系统的任何工作都只能由经过授权和具有资历的人员实施。
- 如果发生任何损坏，关闭该产品，并从主电源断开连接。方法是，关闭家庭中的保险丝。
- 确保保险丝电流与该产品兼容。

既定用途

该产品设计供家庭使用。不允许用于商业场合。

"注意：该装置仅能用于烹调之目的。切勿用于其它目的，例如，不得用于房间取暖。"

对于使用或处置不当导致的任何损坏，制造商不承担任何责任。

儿童安全

- 电气和燃气产品会对儿童带来危险。在该产品工作时，儿童应远离，且不得允许儿童摆弄该产品。
- 该产品使用期间，可接近的部分温度很高，在该装置冷却前，儿童应保持远离。
- 请勿在设备上放置儿童可以触及的任何物品。
- 包装材料可能给儿童带来危险。包装材料应远离儿童。请根据环境标准，处置所有包装材料。

3 安装

产品必须由具备资历的人员，按照现行规定实施。否则，保修条款将失效。对于未经授权之人员执行的步骤导致的损害，制造商不承担任何责任，并可能导致保修条款失效。



该产品安装位置和电力及燃气设施的预备工作由客户负责。



危险

必须根据当地所有的燃气和/或电气规定，安装该产品。



危险

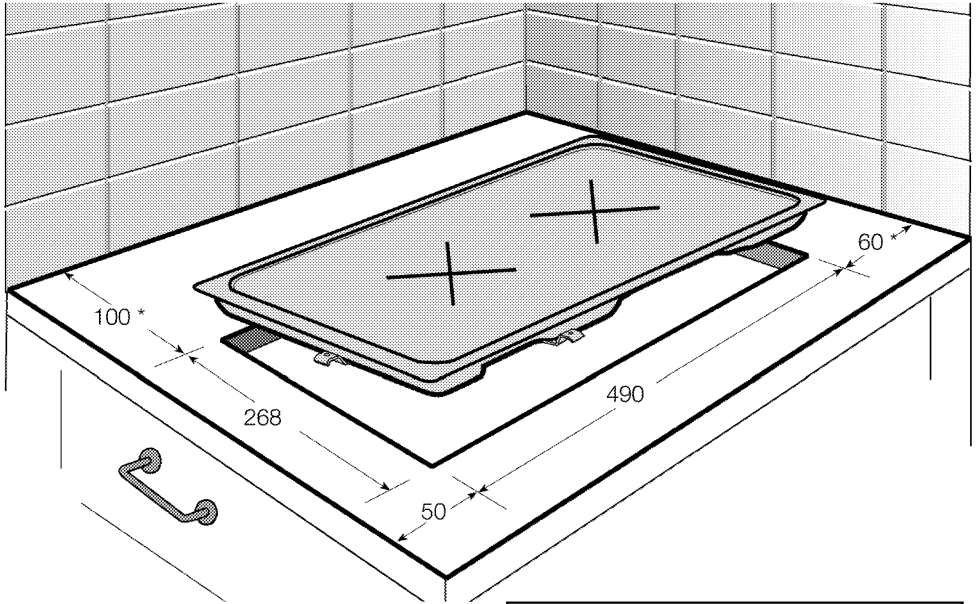
安装前，请目测检查该产品是否有任何缺陷。如果有，请勿安装。

该产品受损可能威胁您的安全。

安装前

炉盘设计安装在市面上出售的灶台中。在本设备与厨房墙壁和家具之间必须保持安全距离。请参见插图（数值单位 mm）。

- 其也可以在自由站立位置使用。在炉盘表面上方至少保持 750mm 的距离。
- (*) 如果要在厨具上方安装厨具罩，请参见厨具罩制造商有关安装高度的说明（最低 650 mm）。
- 拆卸包装材料和运输锁。
- 使用的表面、合成层压板和粘结剂必须耐热（至少 100 °C）。
- 灶台必须对准，且水平固定。
- 按照安装尺寸，在台面上切割炉盘用的孔腔。



* 分钟

安装与连接

- 本产品必须根据当地所有燃气和电气规定安装。

i 打碎玻璃的危险！
请勿将陶瓷炉盘放到边角上。

电气连接

将本产品连接到由适当容量之保险丝保护的接地插座/线路上。保险丝容量在“技术规格”表中注明。该产品使用或者不使用变压器时，接地安装工作应当由具有资历的电工完成。对于没有根据当地规定，使用接地装置导致的任何损害，我公司不承担任何责任。



危险

非专业安装会导致触电、短路或起火危险！

本设备只能由经授权的专业人士连接至主电源，且只有正确安装的设备才享受保修。



危险


电源线损坏会导致触电、短路或起火的危险！

电源线不得受压、弯曲、夹紧或者与设备的灼热零件接触。

如果电源线损坏，必须由专业电工更换。

- 连接必须符合国家规定。
- 电源数据必须与产品铭牌上指定的数据相符。型号标签位于本产品后部外壳上。

- 本产品的电源线必须符合“技术规范”表格中的数值。



危险
触电危险！

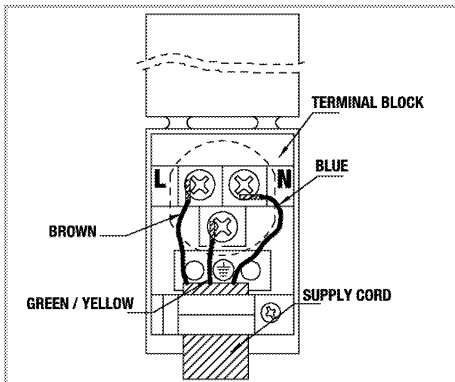
开始电气安装的任何工作前，请从主电源断开本设备的连接。

连接电源线

1. 如果无法断开电源中的所有极，必须连接接触间隙至少 3 mm 的断开装置（保险丝，线路安全开关，接触器），且该断开装置的所有极必须根据 IEE 指令，靠近本产品（不得在上方）。若违反该指令，可能导致操作出现问题和丧失保修资格。


建议采用残留电流断路器提供额外的保护。

如果本产品附带电缆：




2. 对于单极连接，如下文所述实施连接电线：

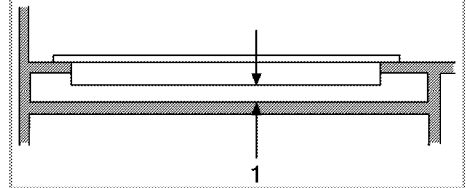
- 棕/黑色电缆 = L (相)
- 灰色/蓝色电缆 = N (零线)

- 绿色/黄色电缆 = (E)  (接地)


安装产品



因为是安装在抽屉上，如果可以接触产品底部，必须使用木板，覆盖该部分。

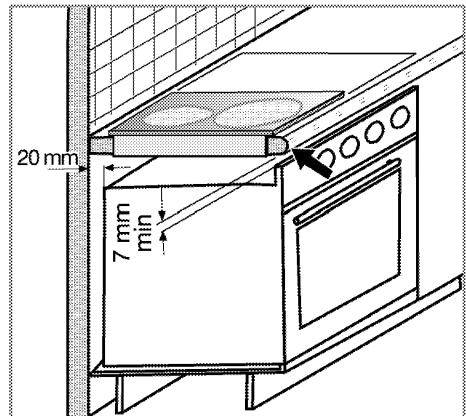


1 分钟 25mm

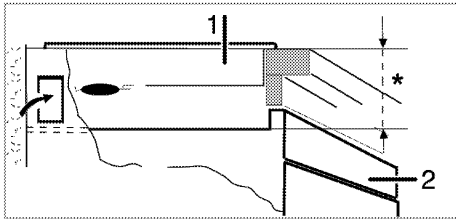


在橱柜上安装炉盘时，必须安装支架，以便将橱柜与炉盘进行隔离，如上图所示。安装在嵌入式烤箱时，没有此项要求。

如果烤箱位于下方：



需要在家具后部至少留出 180 cm² 的通风开口，如下图所示。

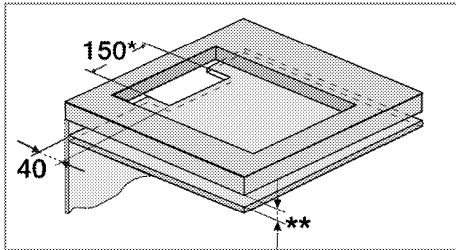


* 分钟 25mm

1 炉盘

2 烤箱

如果电路板的下方：



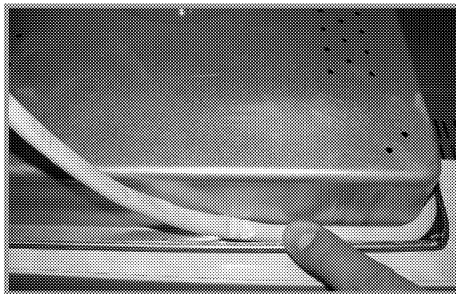
* 分钟

** 分钟 25 mm

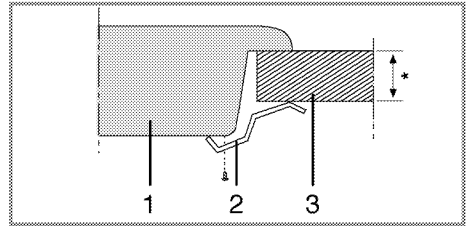
1. 从产品上拆卸炉盘的灶台、灶台盖子和烤架。

上下颠倒炉盘，将其放置在水平表面上。

2. 为了避免异物和液体渗透到炉盘与工作台之间，将包装中附带的灰泥涂抹到炉台下部壳体的轮廓上，但确保灰泥没有堆叠。



3. 再次转动炉盘，放在台面上，并对准。
4. 您可以使用附带的夹子和螺丝，将炉盘固定到工作台面。



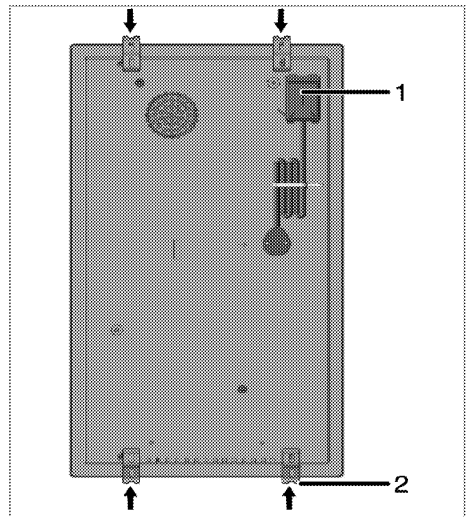
* 分钟 30 mm

1 炉盘

2 安装夹

3 台面

后视图（连接孔）



1 接线板

2 组装线夹

i 从安全角度而言，连接到不同的孔并不是一个很好的做法，因为这会损坏燃气和电气系统。

最终检查

1. 插入电源线插头，并开启产品的保险丝。
2. 检查功能。

处置

处置包装材料

- 包装材料会给儿童带来危险。应妥善保管包装材料，置于儿童不可及之处。该产品的包装材料采用可回收材料制成。应根据废物回收说明，适当处置和分类。请勿随日常生活垃圾一起处置。

处置废旧产品

- 保留该产品的原始包装箱，运输时，应使用原始包装箱。遵循包装箱上的说明。如果没有原始包装箱，在泡沫包装或厚纸板箱中包装该产品，并用胶带缠紧。



检查该产品的总体外观情况，确定运输途中没有发生任何损坏。

处置废旧产品



以环保的方式，处置废旧产品。

该设备带有废旧电器和电子设备

(WEEE) 选择性分类标记。这表示该设备必须根据欧盟指令 2002/96/EC 处置，进行回收或拆解，将其对环境的影响降到最少。有关更多信息，请与当地或地区权利机构联系。

若要了解如何处置废旧产品，请咨询当地经销商或固体垃圾收集中心。

处置该产品前，请切断电源线插头，并破坏门锁（如果有），以免给儿童带来危险情况。

4 准备工作

节能小贴士


下列信息有助于您经济地使用该装置，并节约能源：

- 冰冻的鱼肉在烹调前应解冻。
- 使用带有盖子的锅/罐烹调。如果没有盖子，能量消耗可能提高 4 倍。
- 选择适合烹调所用锅具底部尺寸的燃烧嘴。始终针对菜品选择正确的锅具尺寸。较大的锅具需要更多的能量。
- 使用电炉盘烹调时，注意使用平底锅具。
底部较厚的锅具提供的导热效果更好。您最多可以节约 1/3 的能源。
- 容器和锅具必须与烹调区间兼容。容器或锅具的底部不得小于加热板。

- 烹调区间和锅具底部应保持清洁。灰尘会减少烹调区间与锅具底部之间的热传导。

初次使用


初次清洁本设备

 某些清洁剂或清洁材料会损坏烤箱表面。

请勿使用腐蚀性清洁剂、去污粉/膏，亦或任何锋利的物体。

1. 去除所有包装材料。
2. 使用湿抹布或者海绵擦拭设备表面，并用抹布擦干。

初始加热

 初次加热期间，可能发出异味和冒烟。确保房间得到良好通风。

5 如何使用炉盘

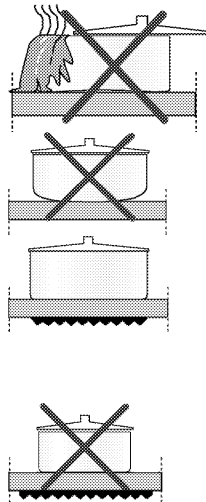
有关烹调的一般信息

- 煎炸食物前，应首先晾干，并轻轻放入热油中。煎炸前，冷冻的食物应完全解冻。
 - 加热食油时，请勿覆盖容器。
 - 放入锅和汤锅时，确保把手不会在炉盘上方，以免把手被加热。请勿在炉盘上放置不平衡和容器倾斜的容器。
 - 请勿在开启的烹调区放置空的容器和汤锅。其可能受损。
 - 在没有放置容器或汤锅的情况下，操作烹调区可能导致该产品受损。烹调结束后，关闭烹调区。
 - 由于该产品的表面可能很热，请勿在上面放置塑料和铝制容器。立即清除产品表面上熔融的此类材料。此类容器也不得用于盛放食物。
 - 只能使用平底的汤锅或容器。
 - 在汤锅和锅具内放置适当数量的食物。这样，确保不会因为食物溢流导致需要进行任何不必要的清洁工作。
- 请勿在烹调区放置汤锅或锅具的盖子。
- 放置汤锅时，确保其在烹调区居中。想要将汤锅移动到另一个烹调

区时，将其抬起，然后放下，而不是在表面上滑动。

使用玻璃陶瓷炉盘的提示

- 玻璃陶瓷表面是防热的，不受到大温差的影响。
- 请勿使用玻璃陶瓷表面存放食物或用作切菜板。
- 只能使用具有有机加工底部的汤锅和锅具。锋利的边缘可能在表面形成划痕。
- 请勿使用铝制容器和汤锅。铝会损坏玻璃陶瓷表面。



喷溅物可能损坏陶瓷表面，甚至引起火灾。

请勿使用底部呈凹凸状的容器。

只能使用具有平底的汤锅和锅具。这样可以更容易导热。

如果汤锅的直径太小，会浪费能源。

选择汤锅

对于感应式炉盘，只能使用适合感应式烹调的容器。

汤锅测试

使用下列方法，测试您的汤锅是否适用于感应式炉盘。

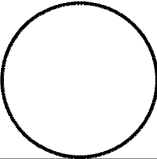
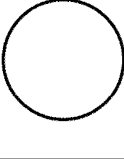
1. 如果底部能够吸住磁铁，则表示其适用。
2. 在您将汤锅放到烹调区，并启动炉盘后，如果不闪烁，则表明汤锅适用。

您可以使用带有标签或警告，显示汤锅适用于感应式烹调，且具有特殊磁力底部的钢制、特氟纶或铝制汤锅。不得使用带有无磁性的铝制锅底的玻璃和陶瓷容器、罐子和不锈钢容器。

汤锅识别对准系统

在感应式烹调中，只有相关烹调区上的容器覆盖的区域通电。系统可以识别出容器底部，且自动仅对该区域加热。烹



选择适合容器的烹调区

大烹调区	正常烹调区 Ø 20 cm 	小烹调区 Ø 16 cm 
<p>大烹调区</p> <ul style="list-style-type: none"> • 自动适应汤锅。 • 理想地分配功率。 • 提供完美的热量分配。用于烹制大片的薄煎饼或半熟或很嫩的大块鱼肉。 	<p>正常烹调区</p> <ul style="list-style-type: none"> • 自动适应汤锅。 • 理想地分配功率。 • 提供完美的热量分配。用于各种烹调。 	<p>小烹调区</p> <ul style="list-style-type: none"> • 用于文火烹调（煲汤，乳酪） • 用于制作小份的食物或根据人数制作食物。

调期间，如果容器离开烹调区，则停止烹调。选择的烹调区和符号交替闪烁。

安全使用

使用没有油或只有少量油的不粘锅（特氟纶）时，请勿选择高加热水平。请勿将叉子、餐刀或汤锅的盖子放到炉盘上，否则，这些金属器皿会被加热。烹调时，请勿使用铝箔。切勿将使用铝箔包裹的食物放到烹调区上。

	如果炉盘下方有烤箱，且如果烤箱运转，炉盘的传感器可能调低烹调水平或关闭烤箱。
	炉盘运转时，具有磁性的物品（如信用卡或磁带）应远离炉盘。

使用炉盘



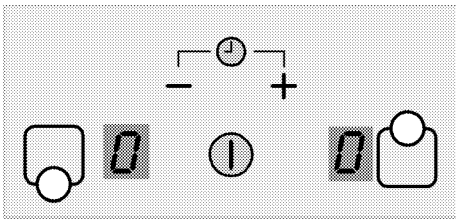
危险

打碎玻璃！

不得有任何物体落入炉盘。即使小物体（例如，盐瓶）也可能损坏炉盘。

请勿使用出现裂缝的玻璃陶瓷炉盘。水可能进入裂缝，导致短路。如果表面出现任何形式的损坏（例如，可见的裂纹），立即关闭该装置，以减少触电的危险。

控制面板



规格

- ⓘ 开/关键
- +
- 温度设置/增加定时器
- 温度设置/减少定时器
- 左前烹调区选择键
- 左后烹调区选择键



图形和数字仅供参考。实际的显示和功能视炉盘型号之不同而异。



该产品使用触控板控制。您在触控板上的每个操作由一个声音信号确认。

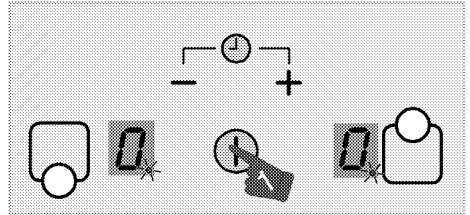


控制面板始终保持清洁和干燥。表面潮湿或脏污可能导致功能出现问题。

开启炉盘

1. 触碰控制面板上的"ⓘ"按键。

在所有烹调区显示屏上，出现图标"0"，且在该图标的右下角，小数点闪烁。



在 20 秒种内，如果没有执行操作，炉盘将自动返回待机模式。

关闭炉盘

1. 触碰控制面板上的"ⓘ"按键。

炉盘将关闭，并返回“待用”状态。



炉盘关闭后，如果烹调区显示屏出现"H"符号，表示烹调区仍然是热的。请勿触碰烹调区。

残留热量指示器

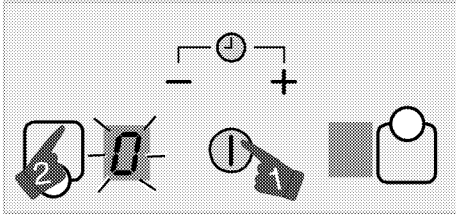
烹调区显示屏上出现的"H"符号表示炉盘仍然很热，可以用于为少量食物保温。

烹调区冷却或其启动时，该符号将消失。



电源切断后，残留热量指示灯将不亮起，且不会警告用户注意热烹调区。

开启烹调区



1. 触碰“①”键，开启炉盘。
2. 触碰您想要开启的烹调区的选择键。烹调区显示屏上出现“0”符号，且相关显示屏更明亮地亮起。

i 在 20 秒钟内，如果没有执行操作，炉盘将自动返回待机模式。

设置温度水平

触碰“+”或“-”键，将温度水平设置为“1”和“9”或“9”和“1”之间。

关闭烹调区：

可以使用 2 种不同的方式关闭烹调区：

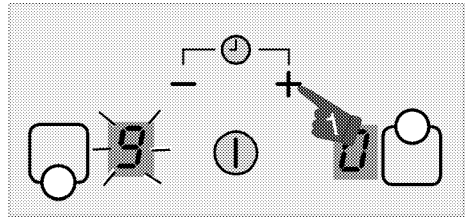
1. **温度水平下降到“0”**
您可以将温度水平下降至“0”，关闭烹调区。
2. **对于所需烹调区域，通过定时器选项关闭。**
时间结束时，定时器将关闭分配给其的烹调区。“0”和“00”将出现在所有显示屏上。
在时间结束时，可以听到声音警报。触碰控制面板上的任何按键，取消声音警报。

高功率（增压器）

增压器功能可以促进烹调。在技术规格表中，所有标记有“P”符号的烹调区配备有增压器功能。

开启高功率（增压器）：

1. 触碰“①”键，开启炉盘。
2. 触碰您想要开启的烹调区的选择键。
3. 触碰“+”或“-”，并首先到达水平“9”。



4. 烹调区到达水平“9”时，触碰“+”一次，将烹调区的温度变更为“P”。

关闭高功率（增压器）：

- 若要停用增压器功能，触碰“-”，并将温度设置为水平“9”。烹调区退出增压器功能，并继续在水平“9”工作。
- 您可以通过触碰“-”，调低温度水平；或将温度水平降低为“0”，完全关闭烹调区。

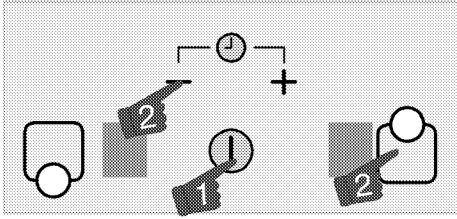
儿童锁



您可以使用儿童锁，防止儿童更改炉盘的功能，对炉盘加以保护。

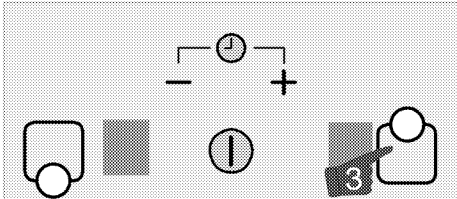
i 在炉盘开启 10 秒钟内，可以启动儿童锁。10 秒钟后，不可启动儿童锁。

启动儿童锁

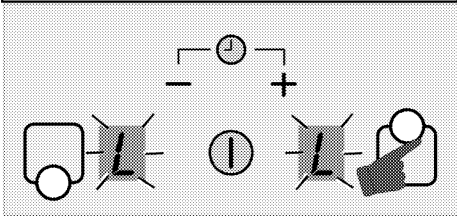
1. 触碰“①”键，开启炉盘。




2. 同时触碰“—”和“”按键。之后，再次触碰“”键，启动儿童锁。将启动儿童锁功能。



i 儿童锁活动时，如果按下任何按键，烹调区显示屏上将出现“L”符号。




临时解除儿童锁

1. 儿童锁活动时，同时触碰“—”和“”键。
» 儿童锁将临时解除，且所有烹调区显示屏上将出现“0”符号。

i 在该条件下，如果炉盘关闭和再次开启，儿童锁仍将活动。

永久解除儿童锁

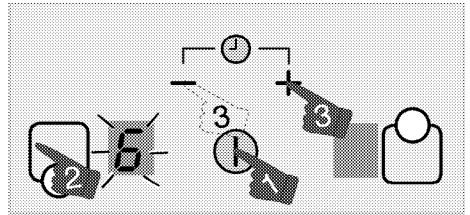
1. 儿童锁活动时，触碰“①”键，开启炉盘。
2. 在 10 秒钟内，同时触碰“—”和“”键。之后，再次触碰“—”键。
» 儿童锁将永久解除，且所有烹调区显示屏上将出现“0”符号。

定时器功能

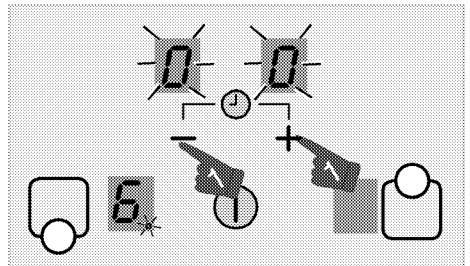
该功能可以方便进行烹调。不需要在整个烹调期间一直照管烤箱。在您选择的时间结束后，烹调区将自动关闭。

启动定时器

1. 触碰“①”键，开启炉盘。
2. 通过触碰烹调区选择键，选择所需的烹调区。



3. 触碰“+”或“-”键，设置要求的温度水平。

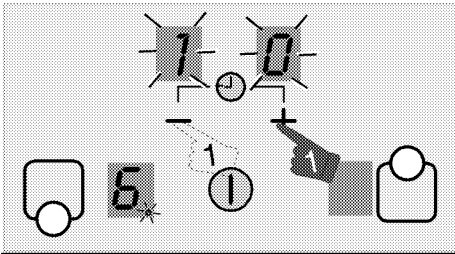


4. 同时触碰“+”和“-”按键，启用定时器。

在定时器显示屏上，“00”符号将亮起，且所选烹调区显示屏上出现小数点。

i 定时器活动时，右后和左后烹调区显示屏作为定时器显示屏。

5. 触碰“+”或“-”键，设置要求的时间。



i 对于想要设置定时器的其它烹调区，重复上述步骤。

i 如果没有选择烹调区及其温度值，则不能调节定时器。

i 选择设置了定时器的烹调区时，可以同时触碰“+”和“-”键，查看剩余时间。

i 在定时器活动的烹调区显示屏上，一个圆点形状的灯会亮起。

使用定时器作为报警器功能（煮蛋定时器）

使用该功能可以独立于烹调区设置定时器。

1. 触碰“①”键，开启炉盘。

2. 同时触碰“+”和“-”按键，启用定时器。

3. 同时触碰“+”和“-”按键，启用定时器。

在定时器显示屏上，显示“00”符号，并有两个小数点闪烁。

i 定时器活动时，右后和左后烹调区显示屏作为定时器显示屏。

4. 触碰“+”或“-”键，设置要求的时间。

i 如果未选择定时器数值，可以按下“-”键，在30分钟启动。

解除定时器

一旦设置的时间结束，炉盘将自动关闭，并发出声音警告。

按下任何按键，取消声音警告。

提前关闭定时器

如果您提前关闭定时器，炉盘将在设置的温度继续工作，直至其关闭。

1. 选择您想关闭的烹调区。
2. 同时触碰“+”和“-”按键，启用定时器。
3. 直至定时器显示屏上出现“00”，触碰“-”，将数值设置为“00”。

在闪烁特定时间和取消定时器后，相关烹调区显示屏上的圆点形灯和定时器显示屏自身完全关闭。

安全和有效地适用感应式烹调区

操作原理：感应式炉盘直接加热烹调容器，作为其操作原理之特色。因此，与

其它类型的炉盘相比，其具有不同的优势。其操作更搞笑，且炉盘表面不会加热。

感应式炉盘具有优越的安全系统，为您提供最大的使用安全性。



根据型号，您的炉盘可以配备直径160、200，和250 mm的感应式烹调区。由于具有感应功能，每个烹调区均可以检测放置上面的每个容器。只有与烹调区接触的容器所在的位置才会产生能量，这样，可以将能量消耗降到最低。

操作时间限制

炉盘控制配备有操作时间限制。一个或多个烹调区意外保持开启时，在特定的时间段后，烹调区将解除（参见表1）。如果烹调区分配了定时器，则定时器显示屏之后也将关闭。

操作时间限制取决于选择的温度限制。在该温度水平，应用最长的操作时间。烹调区自动关闭后，用户可以按照上述说明重新启动之。

表-1:操作时间限制

温度水平	操作时间限制 - 小时
9	1,5
增压器	5 分钟 (*)
(*) 5 分钟后，炉盘将下降到水平 9 (可选)	

过热保护

炉盘配备有一些传感器，确保防止过热。如果过热，可能出现下列情况：

- 活动的烹调区可能关闭。
- 选择的水平可能下降。但是，无法在指示器上看到该条件。
- 可能显示 E2 错误。

溢流安全系统

您的炉盘配备有溢流保护系统。如果有任何溢流溅入控制面板，系统将显示错误信息，且炉盘将自动关闭。

精密电源设置

感应式炉盘可以立即对指令做出反应，这是其操作原理独有的特色。其迅速改变功率设置。这样，即使烹调器皿（装有牛奶，水等）将要溢溅，也可以有效阻止溢溅。

操作噪声

感应式炉盘可能发出一些噪声。这些声音是正常的，是感应式烹调的一部分。

- 在高温水平，噪声可能很明显。
- 汤锅的合金可能导致出现噪声。
- 在低水平，可能会听到常规的开/关声音，这是其操作原理使然。

温度水平	操作时间限制 - 小时
0	0
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5




- 如果加热空汤锅，可能会听到噪声。您在里面放入水或食物后，声音将消失。
- 也可能会听到冷却电气系统的风机噪声。

错误信息

表-2: 错误代码和错误源

出错原因	指示器	显示屏
电源错误	"E6"符号闪烁	烹调区显示屏
传感器故障	"E9"符号闪烁	相关烹调区显示屏

出错原因	指示器	显示屏
过热错误	"E2"符号闪烁	相关烹调区显示屏
炉盘过热	"H"符号闪烁	烹调区显示屏

	有关触控板上可能出现的错误信息的详情，请参见表-2。
	如果触控面板的表面暴露于密集的蒸汽，整个控制系统可能解除和发出错误信号。
	触控面板的表面应保持清洁。可能出现错误操作。

6 维护与保养

一般信息

如果能定期清洁该产品，可以有效延长产品的使用寿命，并减少经常出现的问题。



危险

触电危险！

清洁本设备前，关闭电源，以免触电。



危险

炽热的表面可能导致灼伤！

清洁前先使设备冷却。

- 每次使用后，应彻底清洁该产品。通过这种方式，可以更容易去除烹饪残留物，从而避免下次使用该装置时，这些残留物燃烧。
- 清洁该产品时，不需要使用特殊的清洁剂。使用含有清洁剂的温水、柔软的抹布或海绵清洁该产品，并用干抹布擦拭。
- 清洁后，请务必彻底擦掉任何多余的液体，并立即擦干任何溢溅物。
- 请勿使用含有酸或氯化物的清洁剂清洁不锈钢或内表面和把手。使用柔软的抹布，蘸取清洁剂（不得具有磨蚀性质），将这些零件擦净，并注意在一个方向擦拭。



某些清洁剂或清洁材料会损坏烤箱表面。

请勿使用腐蚀性清洁剂、去污粉/膏，亦或任何锋利的物体。



清洁时，请勿使用蒸汽清洁器。

清洁炉盘

玻璃陶瓷表面

使用蘸有冷水的抹布，擦拭玻璃陶瓷表面，注意不得在上面遗留任何清洁剂。使用柔软、干燥的抹布擦干。下次使用炉盘时，残留物可能导致玻璃陶瓷表面损坏。在任何情况下，均不得使用钩形刀片、钢丝绒或类似工具，刮擦玻璃陶瓷表面上干燥的残留物。

使用少量除垢剂（例如，醋或柠檬汁），去除钙化的污渍。您也可以使用市面上出售的合适产品。

如果表面严重脏污，在海绵上涂抹清洁剂，并等待直至其吸收好。之后，用湿抹布清洁炉盘表面。



含糖的食物（例如，高脂稀奶油和糖浆）必须立即清洁掉，不得等待表面冷却下来。否则，玻璃陶瓷表面可能永久受损。

长时间使用后，涂层或其它表面可能出现轻微褪色。这不会影响产品的使用。玻璃陶瓷表面上的褪色和斑点是正常情况，并非缺陷。

7 故障排除

产品不工作。	
电源保险丝有缺陷或跳闸。	检查保险丝盒中的保险丝。视需要，更换或重置。
再次开启炉盘时，如果显示屏没有亮起。	在断路器断开该设备。等待 20 秒钟，然后重新连接。
过热保护活动。	等待炉盘冷却。
烹调器皿不合适。	检查器皿。
符号出现在烹调区显示屏上。	
没有在活动的烹调区放置器皿。	检查烹调区是否有器皿。
器皿与感应式烹调不兼容。	检查烹调器皿是否与感应式炉盘兼容。
烹调器皿未适当居中，或者相对烹调区而言，器皿底部表面不够宽。	选择足够宽的器皿，并将器皿在烹调区适当居中放置。
烹调器皿或烹调区过热。	等待它们冷却。
操作期间，选择的烹调区突然关闭。	
所选烹调区的烹调时间可能结束。 >>> 您可以设置新的烹调时间或结束烹调。	所选烹调区的烹调时间可能结束。 >>> 您可以设置新的烹调时间或结束烹调。
过热保护活动。 >>> 等待炉盘冷却。	过热保护活动。 >>> 等待炉盘冷却。
可能有物体覆盖住触控面板。 >>> 从面板去除物体。	可能有物体覆盖住触控面板。 >>> 从面板去除物体。
即使烹调区开启，器皿也未被加热。	
器皿与感应式烹调不兼容。	检查烹调器皿是否与感应式炉盘兼容。
烹调器皿未适当居中，或者相对烹调区而言，器皿底部表面不够宽。	选择足够宽的器皿，并将器皿在烹调区适当居中放置。
尽管活动烹调区上没有器皿，其仍未亮起。	
烹调区使用两相电供电，其中一项有缺陷。	
 在实施了本节中说明的措施后，如果仍不能纠正故障，请咨询授权服务代理或您购得本产品的经销商。切勿尝试自行修理有缺陷的产品。	

185.2613.15/R.AB/17.09.2012

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