FOTILE

使用说明书

请妥善保管,以备参阅

使用产品前请仔细阅读 本说明书

电磁灶

EIG30102

尊敬的用户,您好!感谢您选购方太公司为您精心制造的方太系列产品,使用前请通读本《使用安装说明书》(以下简称说明书),此说明书将有利于您熟悉灶具安全信息、操作和保养维修等,并让您享受到全新的下厨乐趣。

请您在使用前务必认真阅读说明书,并遵从说明书要求进行使用。本说明书的操作说明对于维持产品的良好工作状况十分重要,若因使用不当造成产品故障,您将失去免费保修的权利,任何直接或间接的免费保修申请将不被本公司各地授权的服务中心所接受。同时我们建议您在质量保修期内及保修期后,如有需要维修时请与方太公司当地授权的服务中心联系,这对您和我们都是非常重要的。

我们授权的服务中心将为您提供方太公司专业的零部件及技术支持,使您的产品得到优质快捷的维修保障,同时让您得到最轻松细心的服务。

如果您需要服务,您将需要提供产品型号和序列号。

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安全注意事项

为了避免对使用人员及其他人员造成危害及财产损害,特作如下区分及标志。 均为有关安全的重要事项,敬请严格遵守,并在充分理解内容的基础上正确使用。

■ 根据危害、损害程度进行的内容区分

若忽视这一标志,并进行错误操作,极有可能导致人员危险,重伤或引起火灾。

若忽视这一标志,并进行错误操作,有可能导致人员危险,重伤或引起火灾。

若忽视这一标志,并进行错误操作,有可能导致人员受伤或造成物品损害。

注意、禁止内容的图标



















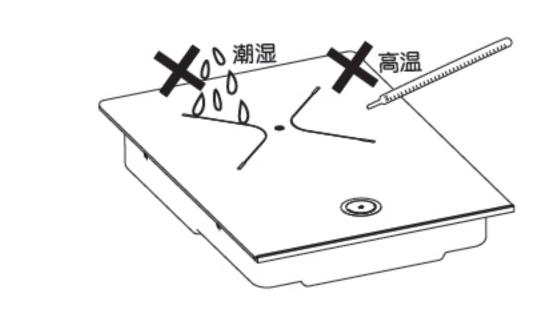
的手操作

<u>小</u>警告:由于不遵守该使用说明书中规定的注意事项,所引起的任何故障和损失不在厂家的免费 保修范围内,厂家亦不承担任何相关责任。请妥善保管好所有文件。

危险



做台面灶使用时,请勿在受潮或靠 近火焰的地方使用电磁灶。

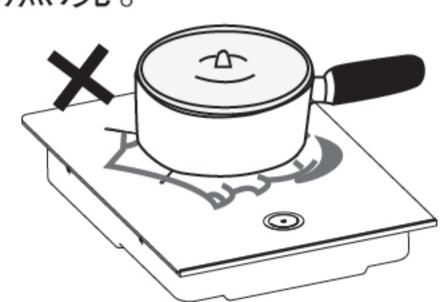


非专业维修人员严禁拆修!

电磁灶存在危险电压和脉冲高压,



请勿以纸张、布等物品垫在灶面板 上进行间接加热,以免锅底温度过 高引起燃烧。

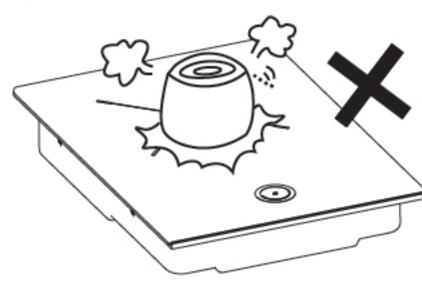


清洁时请先将电磁灶插头从电源插 座拔出,并待电磁灶面板冷却后再 做清洁。

警告

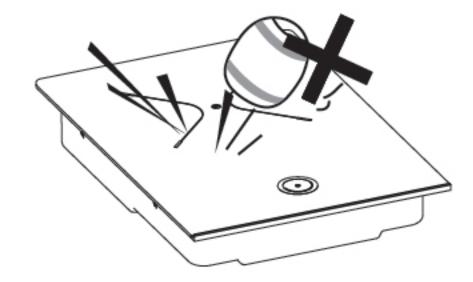


请勿加热罐头等密封容器盛装的 食品,它们可能会受热膨胀而引 起爆裂。





请勿碰撞灶面,如表面出现裂纹, 应立即切断电源,并致电方太全国 服务热线。



警告



请勿让儿童玩耍塑料薄膜和包装箱, 这可能会产生窒息事故, 所以请让包 装材料远离儿童,包装材料不是玩具。

当灶具使用时,切勿穿着宽松或者衣

物上有悬挂物的衣服。这些服饰可能

因接触灶具表面而被点燃,从而造成



请确认灶具是由具有资质的技术 人员根据所提供的安装指导进行 安装。



切勿使用灶具用于取暖或加热房屋。



当灶具使用时,切勿使儿童单独 在附近停留。切勿使儿童站或者 坐在任何机器的部件上。



除此手册特别说明外,切勿自行 维修替换任何灶具部件。请联系 具有资质的技术人员进行维修。



严重的烧伤。

切勿将易燃物靠近或者放置在灶具表 面,包括纸张、塑料、隔热垫、亚麻 布、墙布、窗帘、汽油或者其他可燃 的气体和液体。



当发生火灾时,不要使用水灭火。 切勿拿起正燃烧的锅具。关掉灶 具,使用合适尺寸的非易燃物覆 盖灭火或使用干粉、泡沫灭火器 等方式灭火。



只能使用干燥的隔热垫 - 将沾水或 潮湿的隔热垫用于仍有余温的灶具表 面可能导致被烫伤。切勿让隔热垫接 触仍有余温的灶具表面或加热元件。 切勿使用毛巾或者其他厚重的布料替 代隔热垫。



此电器具有一个或多个不同尺寸 的加热区域,使用锅具时,务必 使锅具底部完全覆盖加热区域。 如果加热区域未完全覆盖,可能 使得部分加热区域暴露从而存在 引燃衣物的风险。正确使用锅具 还可以提升加热效率。



当灶具在中高温烹饪时,切勿离开, 过度沸腾或者油脂乱溅会可能会导致 火灾。



仅有某些类型的玻璃、陶瓷、以 及其他含釉面的容器适合在灶具 上烹饪, 其他容器可能因温度的 突然变化而损坏。



为减小可燃物被灼烧或者点燃的风 险,锅具的把手应朝前放置,不能 朝向相邻的加热表面。



切勿在表面破损的灶具上烹饪, 如果机器表面破损, 烹饪时溅出 的液体、清洁时使用的清洁剂等 可能从破损处渗入灶具内部, 存 在电击的风险。如出现灶具表面 破损,请立即联系方太客服。



请使用微晶玻璃清洁块或者不会刮伤 玻璃便面的清洁用品进行清洁。请等 待灶具表面冷却,高温指示灯熄灭后 再进行清洁。使用湿海绵或者抹布清 洁仍有余温的加热区域时,可能被烫 伤。请注意有些清洁剂遇到高温可 能产生有毒气体。



无论在使用中还是使用后,切勿 触摸或者使用抹布等可燃材料触 碰或者靠近加热元件。这些加热 元件可能仍有余温,从而导致烫 伤。请先使其冷却。



请勿在灶具上方的橱柜中摆放让儿童感兴趣的物品,避免儿童爬上灶具去取造成严 重的伤害。

警告



器具不打算由存在肢体、感官或精神 能力缺陷或缺少使用经验和知识的人 (包括儿童) 使用, 除非有负责他们 安全的人对他们进行与器具使用有关 的监督或指导。



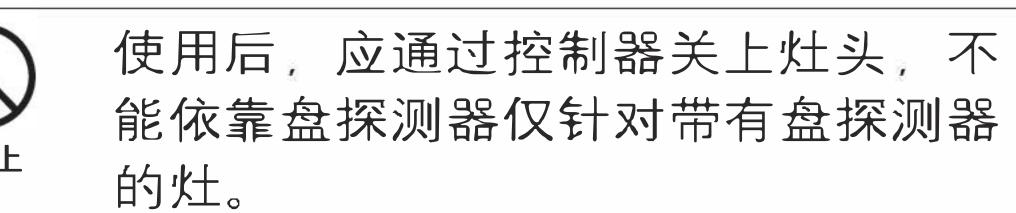
如果电源软线损坏。为了避免危 险必须由制造商、其服务机构 或类似的专业人员更换。



警告。如果该表面有裂纹,关掉器具 以避免可能出现的电击。



金属物体如刀、叉、勺和盖不应 放在灶台表面。因为它们可能变





灶台的使用说明应指出器具不打 算通过一个外部定时器或独立遥 控系统操作。



火灾危险:不要在烹饪表面存放物品。



注意。烹饪过程应被监控。短时 烹饪过程应被连续监控。



警告。无人照看时在灶台上烹饪脂肪 或油会产生危险,并可能引起火灾。



应照看好儿童。确保他们不玩耍 本器具。

注意



不能使用蒸汽清洁器对本电磁灶 进行清洁!



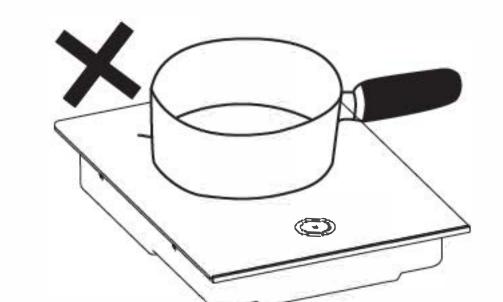
经常保持清洁,以免蟑螂等进入机 器及风扇内,引发故障。



请勿将空锅加热。



仅家用和室内使用。



请勿在装载锅具或未断开电源的



使用高温设置时,需要有人监督。



金属物体如刀、叉、勺和盖不应放 在灶台表面。因为他们可能变热。





烹饪结束后,面板温度很高,为 防止烫伤, 请勿触碰该面板。



使用。身体上、触觉上或精神上有 缺陷者,及缺乏经验和知识者,除 非得到了在其安全负责人对该产品 使用的监护和指导。

本产品以下人员(包括儿童)不能



使用后, 应通过控制器关上灶头, 不能依靠盘探测器。

小孩应被严格照看,以确保他们不 会玩耍该器具。

注意



电磁灶的磁场对电子心脏起搏器会 产生干扰, 所以带心脏起搏器的用 户,要避免靠近使用中的电磁灶。



电源软线损坏,为了避免危险必 须由制造商其维修部或类似部门 的专业人员更换。

装箱单

请您开箱后逐一检查以下产品和附件是否齐全,如有缺少或损坏:

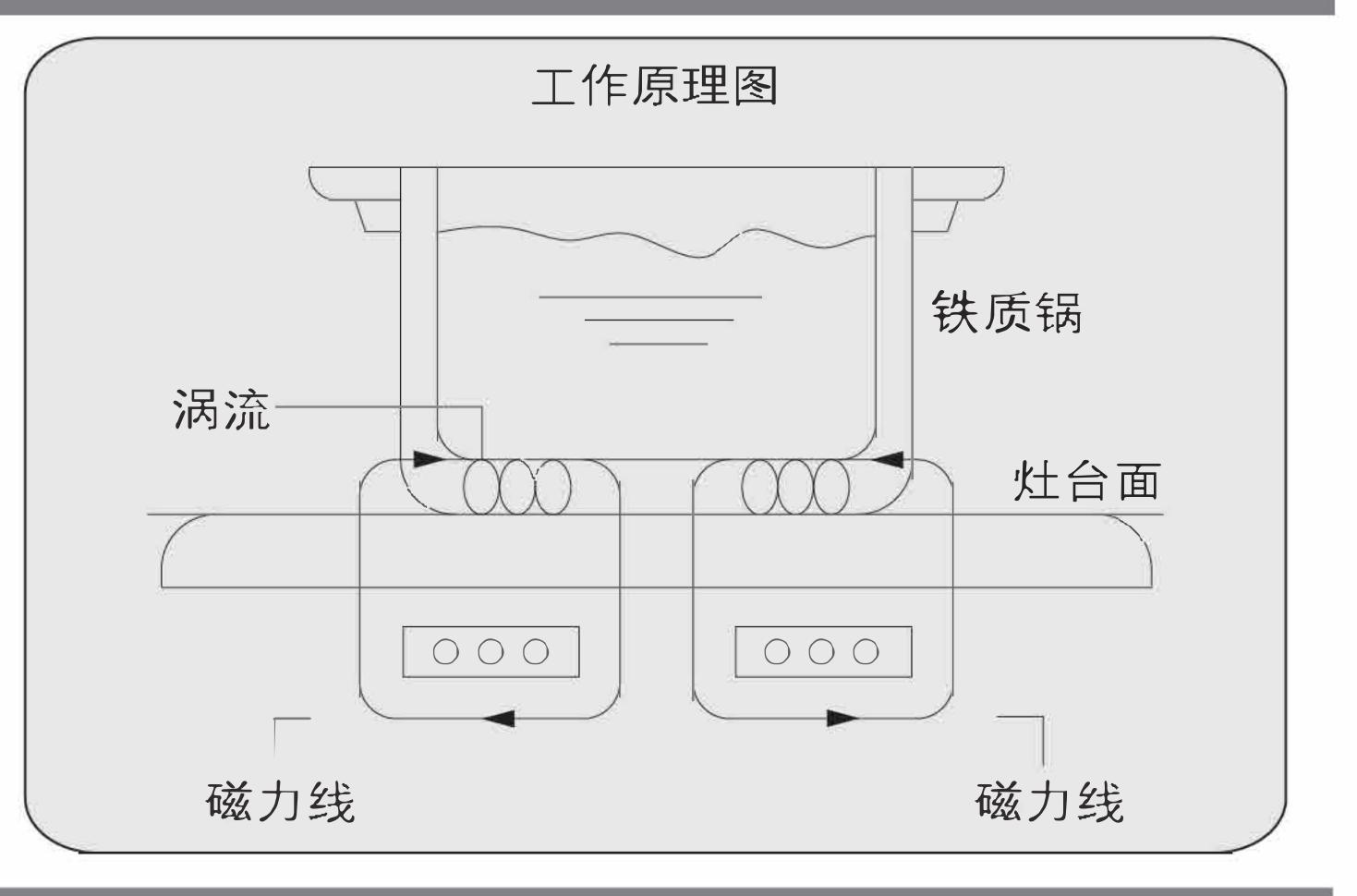
- 属本公司或销售商责任的,请与销售商联系处理;
- ■属用户自行责任的,请致电方太全国服务热线。

整机 1台 使用说明书 1份

保修卡	1 张

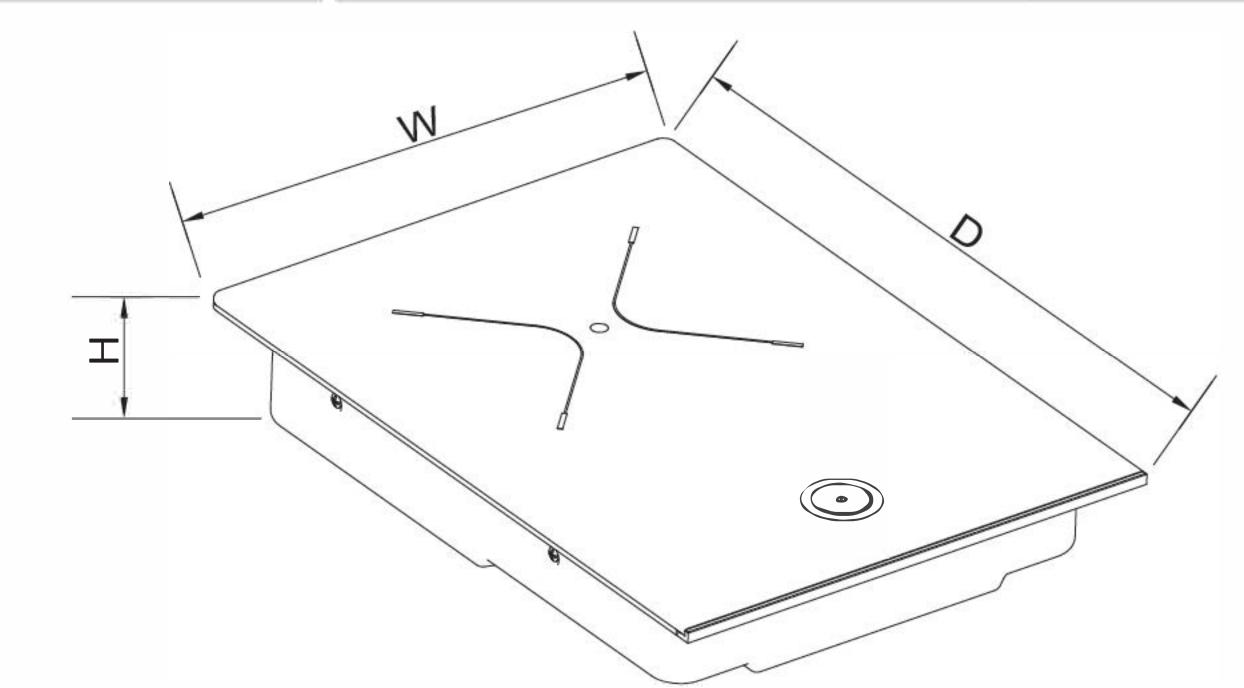
产品说明

电磁灶是采用电磁感应涡流加热原理, 它利用电流通过线圈产生磁场,当磁场 内之磁力线通过铁质锅具的底部时,即 会产生无数小涡流. 使铁质锅具本身自 行高速发热,从而达到煮熟食物的目的 。由于其它材质的锅具不导磁或磁导率 较低, 所以电磁灶要求使用铁质锅具。 (附加插图见右侧)



性能规格表

型 号	EIG30102	额定输入功率	3000W		
额定电压	220-240V	额定频率	50Hz		
电源线长度	120mm				
整机尺寸:宽(W)×深(D)×高(H)	320mm x 453mm x 69mm				
产品外观特性	微晶玻璃+铝装饰条组合				



安装方法

- 1. 按下方图示尺寸在台面开孔,注意区分单台与多台拼装时开孔尺寸的区别。
- 2. 底下未安装烤箱等电器时,台面距离隔板≥160mm。橱柜后部开至少150cm²以上的通风孔(相当于3个直径80mm的圆孔)以满足电磁灶的通风散热要求。
- 3. 底下装有烤箱等电器时, 橱柜后部开至少150cm²以上的通风孔(相当于3个直径80mm的圆孔),

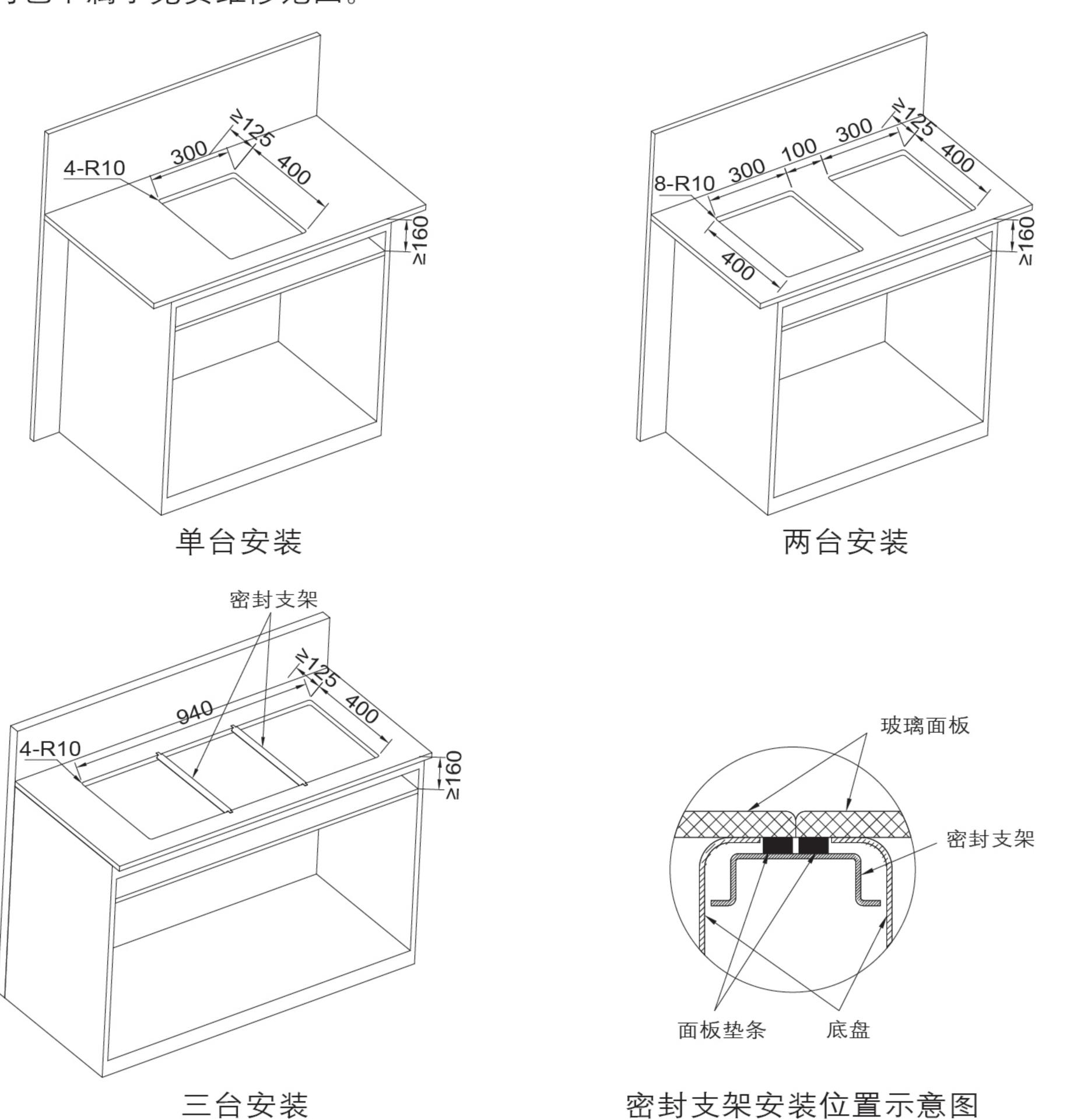
白色(中性线)

绿线(地线)

三线

- 并且在橱柜两侧侧板处开400x120的切口,以满足电磁灶的通风散热要求。
- 4. 电磁灶要单独使用一个20A的线路,且引入插座的铜芯线的截面积≥2.5mm²。
- 5. 建议电磁灶的电源线单独连接到能承载20A电流的小型断路器上, 以满足最大功率下能正常工作。
- 6. 灶具安装后,如果不能触及电源插头,则应由符合布线规定的固定布线的开关完成,以满足维修或突发事件时,通过此开关切断电源。
- 7.接线方式。
- 8.根据产品电线连接要求,电气连接必须要有可靠接地。连接电源线后,检查设备上所有电气部件是否正常工作。

如因消费者委托非本公司指派的人员或消费者自行安装和维修而导致产品不能正常使用的即使在保修期内也不属于免费维修范围。



试机确认

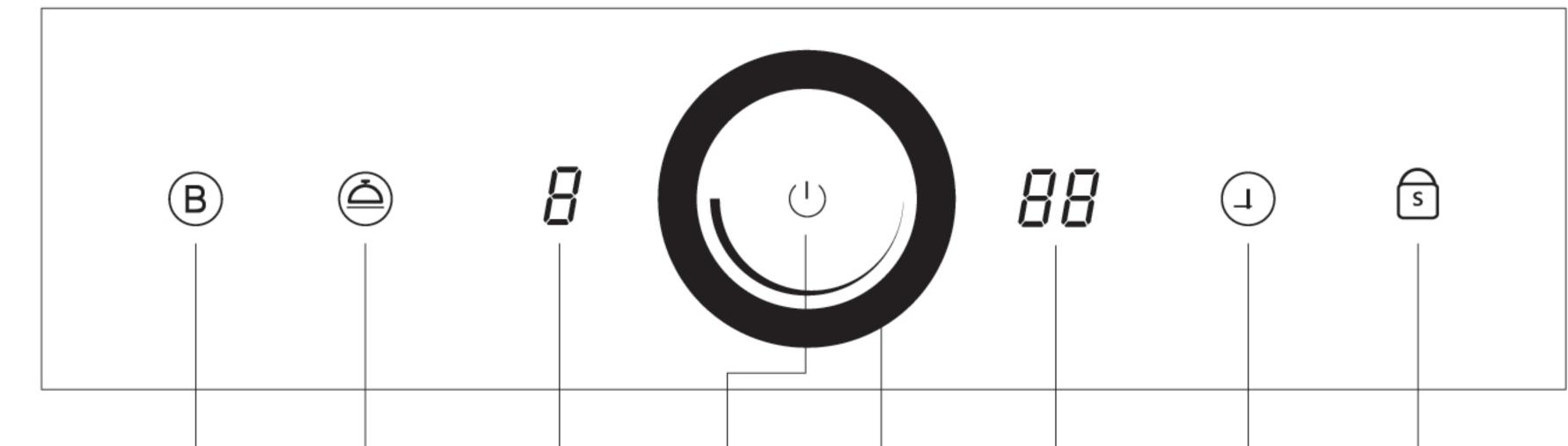
为确保您的利益,请在安装前先进行试机确认。

在灶面板加热区域处放装有少量水的电磁灶适用锅具。

- ★ 插上电源,机器"嘀"的一声鸣响,所有数码管亮约1秒钟,电磁灶进入待机状态。
- ★ 测试方法: 在灶头加热区域处放装有少量水的电磁灶专用锅具, 触摸电源键 ① 开机, 灶头 数码管显示 "-", 进入待机状态, 再顺时针在环形滑控上滑动调节档位, 灶头开始工作, 水被加热,即可判定灶头正常。

使用方法介绍

操作界面



火力加强键 保温键 火力显示 电源键 环形滑控 定时显示 定时键 童锁键

- 1. 界面介绍:整机有一个灶头,有火力、定时以及多种功能按键。
- 2. 上电:插上电源,机器"嘀"的一声鸣响,所有数据管亮约1秒钟,电磁灶进入待机状态。
- 3. 待机:上电1秒钟后,机器进入待机状态。机器使用完,灶头关闭后,且余热保护消失,机器进入待机状态。
- 4. 开机:
 - 4.1 待机状态下,按一下电源键(一),灶头开机。
 - 4.2 开机后,在环形滑控上顺时针滑动调节火力,火力显示相应的火力档位,机器开始加热。
 - 4.3 开机后,按保温 或火力加强 功能,灶头将进入相应功能,开始加热,火力显示相应功能。
 - 4.4 灶头开机状态下,灶头没有设置加热并持续1分钟后,灶头将自动关机。(电源键失效时可用该方法紧急关机)
- 5. 火力调节:
 - 5.1 在环形滑控区顺时针或(或逆时针)滑动可增大(或减小)火力档位,灶头档位范围为1~9档。
 - 5.2 灶头最大功率为3000W。
 - 5.3 各档位参考功率:

档位	保温	0	1	2	3	4	5	6	7	8	9	火力加强
火力	100	不加热	300	500	700	900	1100	1300	1600	1800	2100	3000
加热	间歇加热	不加热	连续加热									



- 1. 上述功率的分布可能因所用锅具不同而产生偏差,此处仅为参考。
- 2. 火力加强默认持续时间为10分钟。
- 6. 保温功能:
- 6.1 灶头开机后或工作过程中,按保温键 🕒 ,灶头进入保温模式,火力显示" 💆 "。
- 6.2 烹饪完成后,使用保温功能。

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- 6.3 保温模式默认时间为2小时,时间到后灶头停止加热。
- 6.4 保温模式下,再次按保温按键可退出保温模式,灶头停止加热。保温模式下也可以直接调节 档位或开启其它功能,灶头将退出保温模式,进入所设置的加热状态。
- 7. 火力加强功能:
- 7.1 灶头开机后或工作过程中,按火力加强键 ⑧ ,灶头进入火力加强模式。火力数码管显示
- 7.2 火力加强模式每次持续时间为10分钟,时间到后自动退出并进入到开启火力加强模式前的档 位,若开启之前档位为0,则默认进入到9档。
- 7.3 火力加强模式下,再次按火力加强按键可退出火力加强模式,灶头退出火力加强模式并进入 到开启火力加强模式前的档位,若开启之前档位为0,则默认进入到9档。
- 8. 手动定时功能:
 - 8.1 灶头开启加热后,按定时键,灶头进入手动定时设置状态,定时显示闪烁,此时可以滑动环 形滑控区调节定时时间。最大定时为99分钟。
 - 8.2 选择为手动定时设置状态时,可以在环形滑控区顺时针(或逆时针)滑动,来调节加减。顺 时针(或逆时针)滑动一定角度后,手指停住保持长按,将进入快速调节模式。
 - 8.3 定时无操作持续6秒后将退出手动定时设置状态,或定时设置完成后按定时按键退出定时设 置状态。
- 8.4 定时时间到后,灶头关闭,并且机器持续鸣叫30秒。此时操作有效按键可停止机器鸣叫。
- 8.5 长按定时按键可以快速关闭手动定时。
- 8.6 调节档位不影响手动定时时间。
- 9. 默认定时功能:灶头所有档位(1~9档)默认定时加热时间为2小时,时间到后灶头关闭。更换 档位后默认定时将被重置为2小时,重新开始计时。
- 10. 关机:灶头工作过程中,按电源键,灶头将直接关闭。
- 11. 童锁:
 - 11.1 整机开机状态下,长按童锁按键 ⑤,锁定操作区域按键,除电源键和童锁键外所有按键 均不能操作。同时除电源键和童锁键外其它按键灯将熄灭。
 - 11.2 童锁状态下,按电源键可以关闭灶头,关机后童锁将不会解除。开机状态下,长按童锁键 3秒可以解除童锁。
- 12. 余热指示:烹饪完毕,灶头关闭后,如果加热区域面板温度高于55℃,则灶头火力显示"H", 低于45℃时,余热指示消失。
- 13. 烹饪完毕,关闭灶头后,风扇将继续运行1分钟后停止。
- **14**. 无锅提示:灶头开启加热后,机器检测到无锅时,火力显示 "EI" 指示代码,持续1分钟后 灶头将自动关闭。放置合适锅具后 "EI" 指示消失,火力显示为对应火力。

电磁灶使用注意事项

- ☆ 电磁灶在切断电源之前,请先关闭电磁灶。
- ☆ 为使电源接触良好,应单独使用电源接线盒。
- ☆ 灶面与锅底之间应光洁干净,不能衬垫纸、布等东西。请确保平底锅的锅底紧贴灶面。
- ☆ 请按安装说明预留散热空间,否则可能使机器性能下降。
- ☆ 要保持通风孔畅通,不能插入任何物件。电磁灶内带电体很多,切勿使用金属棒、针去捅进气 口和排气口,以免发生触电或损坏机器。
- ☆ 放置电磁灶的位置除不可堵塞通风孔外,还要有一定的空间让空气流通,以免灶内温度升高, 使功率管烧坏。
- ☆ 电磁灶使用时,不要靠近其他高温热源或潮湿的地方,以免灶内温升过高或受潮。
- ☆ 电磁灶电压必须与额定电压一致,太高或太低都会损坏电磁灶,必要时使用调压器以保证电压 符合要求。

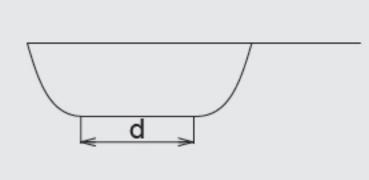
清洁

- ☆ 清洁前请先将电源切断,待电磁灶面板冷却后进行。
- ☆ 清洁时请使用中性洗洁剂,避免使用强酸、强碱等溶剂,严禁使用汽油、甲苯等有机溶剂擦拭。
- ☆ 严禁用水直接冲洗! 以免产生重大故障或影响产品的安全性能。
- ☆ 如有任何塑胶制品、厨用锡纸、食糖或含糖食品不慎熔掉在面板上,请在面板冷却以前,立即 用柔软的干抹布清除,以防损坏面板;禁止用手直接接触面板!
- ☆ 在清洁、保养电磁灶时,请轻搬轻放,不得剧烈震动电磁灶。
- ☆ 经常对电磁灶进行日常清洁与保养,以免昆虫或者其它异物进入风扇以及电磁灶内,引发故障。

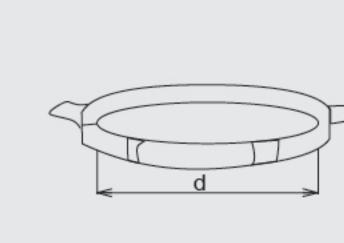
锅具选择说明

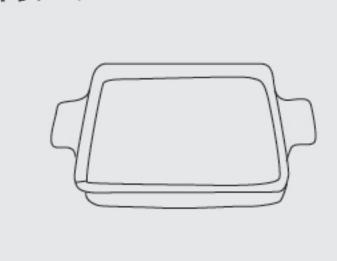
适用的锅具

铁系(珐琅、不锈钢、铸铁等)底部直径140-240mm的锅具











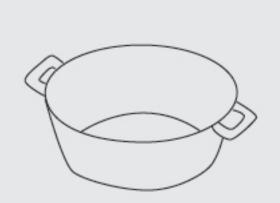
平底炒锅

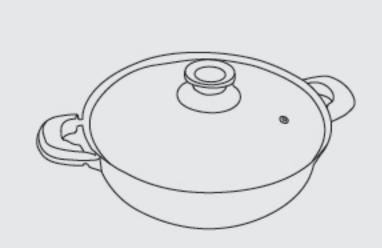
煎锅

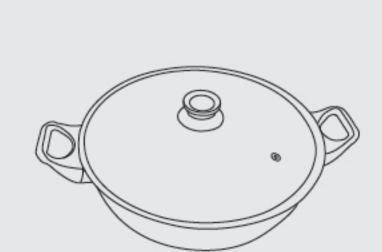
铁锅

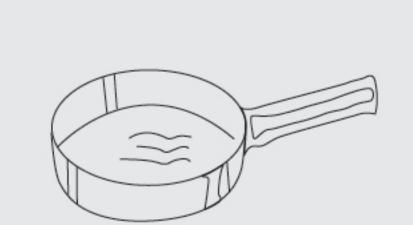
不适用的锅具

锅底为陶瓷、耐热玻璃、铜、铝、铝合金的锅具或直径小于140mm的锅具











铝铜锅

耐热玻璃锅

陶瓷锅

底部不平

直径小于140mm



请尽量使用厚度大于2.5mm的铸铁锅具,因为此种材料和厚度的锅具电磁噪声低,热效率与标准锅相当。复合底锅具用底部内的层料的可能力力。 标准锅相当。复合底锅具因底部内外层粘接可能存在间隙,使用时可能产生刺耳噪音。

常见故障的识别与处理

在出现类似以下的情形时,并不完全表示机器发生故障,请在送去检修之前,先自行检查。

故障现象	检查及处理方法
在插好插头时未听到"滴"声, 按电源键而指示灯不亮	①检查电源是否接好 ②开关、插座、保险丝、电源线是否完好 ③是否停电
连续发出短促"滴"声警告 60秒停机	①使用的锅具是否合适 ②锅是否摆放在面板十字丝印中心 ③锅底面直径是否大于12mm
使用中突然终止加热	①四周环境的温度是否很高 ②进风口、出风口是否堵塞 ③保温状态时,表示已达到所设定温度 ④保护装置发生作用,等待数分钟稍微冷却后再确认

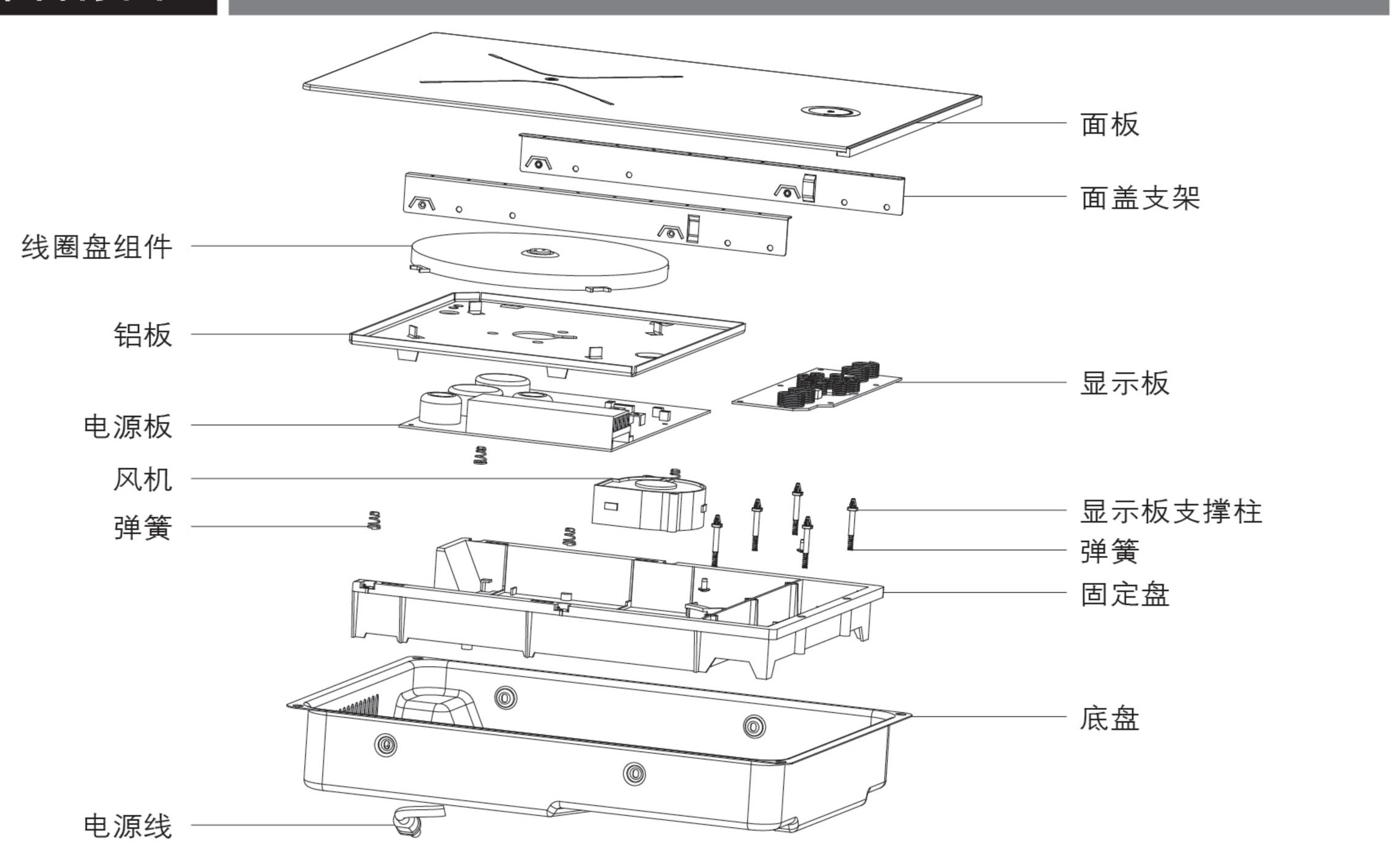
⚠ 警告:1. 经过以上检查仍不能排除故障,请致电方太全国服务热线。

- 2. 机内存在危险电压和脉冲高压,非专业维修人员严禁拆修!
- 3. 如果电源软线损坏,为避免危险必须由制造商其维修部门或类似部门的专业人员更换。

附:《故障代码表》

代码	故障	说明
E1	无锅或锅的材质不符	连续检锅15秒,1分钟后关机。检到锅后恢复
E2	IGBT过温保护、开路或短路	不能自动恢复。或者,在故障过程中,过温消失后恢复
E3	电源过压保护	电源电压常后能自动恢复
E4	电源欠压保护	电源电压定常后能自动恢复
E5	炉面热敏电阻过温	在故障过程中,过温消失后恢复
E6	炉面热敏电阻开路或短路	不能自动恢复
E7	电源板故障	电源板损坏
H1	显示板通信故障	1分钟后关机,通信恢复后,故障自动恢复

部件名称图



FC)TILE

USER MANUAL

Read all instructions before using this appliance

Induction cooktop

EIG30102

Dear User, thank you for purchasing the Fotile cooktop. At Fotile, we manufacture exquisite appliances that are expertly crafted with the finest materials. Before using the Fotile cooktop, please take some time to read through this Product Manual (manual). It will familiarize you with important safety, operation and maintenance instructions, as well as help maximize your culinary experience.

Before using the Fotile cooktop, you must follow the instructions, as specified in this manual. Any damage resulting from the improper operation and/or maintenance of the appliance may result in the loss of warranty. The warranty will become invalid, and your warranty application, whether direct or indirect, will not be accepted by authorized service center of Fotile.

If you require warranty or post-warranty after-sale service, please contact the local authorized service center of Fotile nearest you.

Your satisfaction with the Fotile brand is important to us. Our after-sales service centers provide assistance in resolving issues with Fotile appliances.

Product model and serial number are required if you need services.

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PACKING LIST	5
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COMPONENT CHART	12

_1.

Safety precautions

In order to avoid harm and property damage to users and other personnel, the following distinctions and signs are made.

All are important matters related to safety, and you are required to strictly abide by them and use them correctly on the basis of fully understanding of the contents.

Content distinguished based on the degree of harm and damage.



Ignorance of this sign and conduct of incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.



/! Warning

Ignorance of this sign and conduct of incorrect operations will be likely to cause personal damage, serious injury, or fire.



∠!\ Caution

Ignorance of this sign and conduct of incorrect operations will be likely to cause personal injury or property damage.

Caution and prohibition signs



Caution,



electric shock



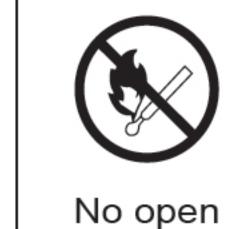
Execute





required

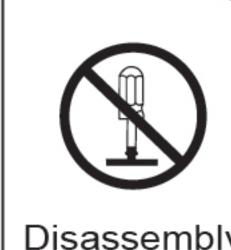




flames







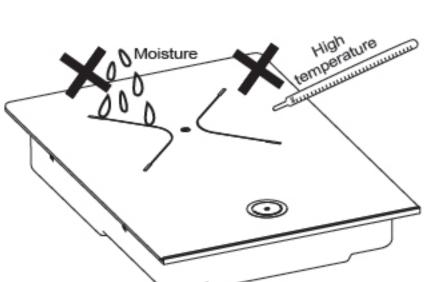
Disassembly with wet hands prohibited

⚠ Warning: Any fault and loss caused by non-compliance with the precautions specified in the Operation Instructions are not covered by the free warranty of the manufacturer, and the manufacturer will not bear any relevant responsibility. Please keep all documents properly.

/!\ Danger



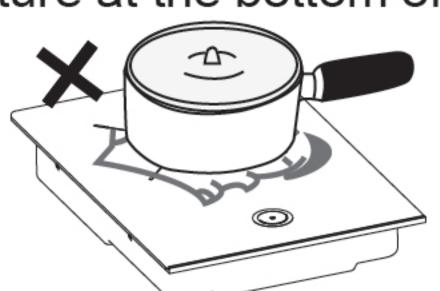
When using it as the countertop Cooktop, do not use the induction Cooktop in damp places or places near flames.





There is dangerous voltage and pulse high voltage in the induction Cooktop, so non-professional maintenance personnel are strictly prohibited to dismantle and repair it!

Do not put paper, cloth and other items on the hot panel for indirect heating, so as to avoid burning caused by too high temperature at the bottom of the pot.



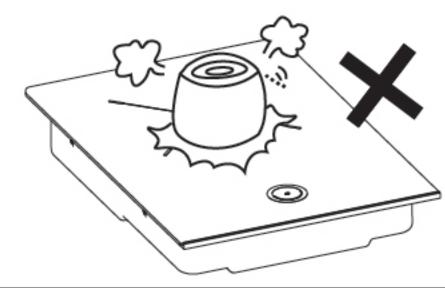


Please unplug the power plug from the power socket and let the panel cool down before cleaning.

Warning

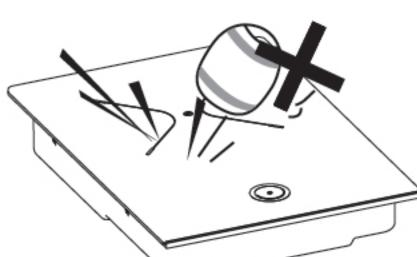


Do not heat the food contained in sealed containers such as cans, because they may expand and burst due to heat.





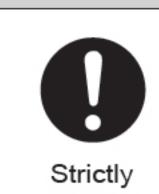
Do not collide with the panel. If there is a crack on the surface, cut off the power supply immediately and call FOTILE national service hotline.



Warning



Do not allow children to play with plastic films and packing boxes, which may cause suffocation accidents. Therefore, keep the packaging materials away from children, because the packaging materials are not toys.



Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.



Never use your cooktop for warming or heating the room.



Do not leave children alone-children should not be left alone or unattended in an area where the cooktop is in use . They should never be allowed to climb, sit or stand on any part of the cooktop.



Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.



Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual . All other servicing should be performed by a qualified technician.



Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.



In the event of a fire, do not use water or grease on fires . Never pick up a flaming pan . Turn the controls off .Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray . Use a multi-purpose dry chemical or a foam-type fire extinguisher.



Execute

Use only dry pot holders-moist or damp potholders on hot surfaces may result in burns from steam . Do not let pot holders touch hot surface units or heating elements .Do not use a towel or other bulky cloth in place of pot holders.



Use the proper pan size-select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.



Never leave the surface units unattended at medium or high heat settings . Boilovers cause smoking and greasy spillovers that may catch on fire.



Only certain types of glass, glass/ ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.



To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.



Execute

Use a ceramic cooktop cleaner and non-scratch cleaning pad to clean the cooktop . Wait until the cooktop cools and the indicator light goes out before cleaning . A wet sponge or cloth on a hot surface can cause steam burns . Some cleaners can produce noxious fumes if applied to a hot surface.



Do not cook on a broken cooktop . If the glass cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately .



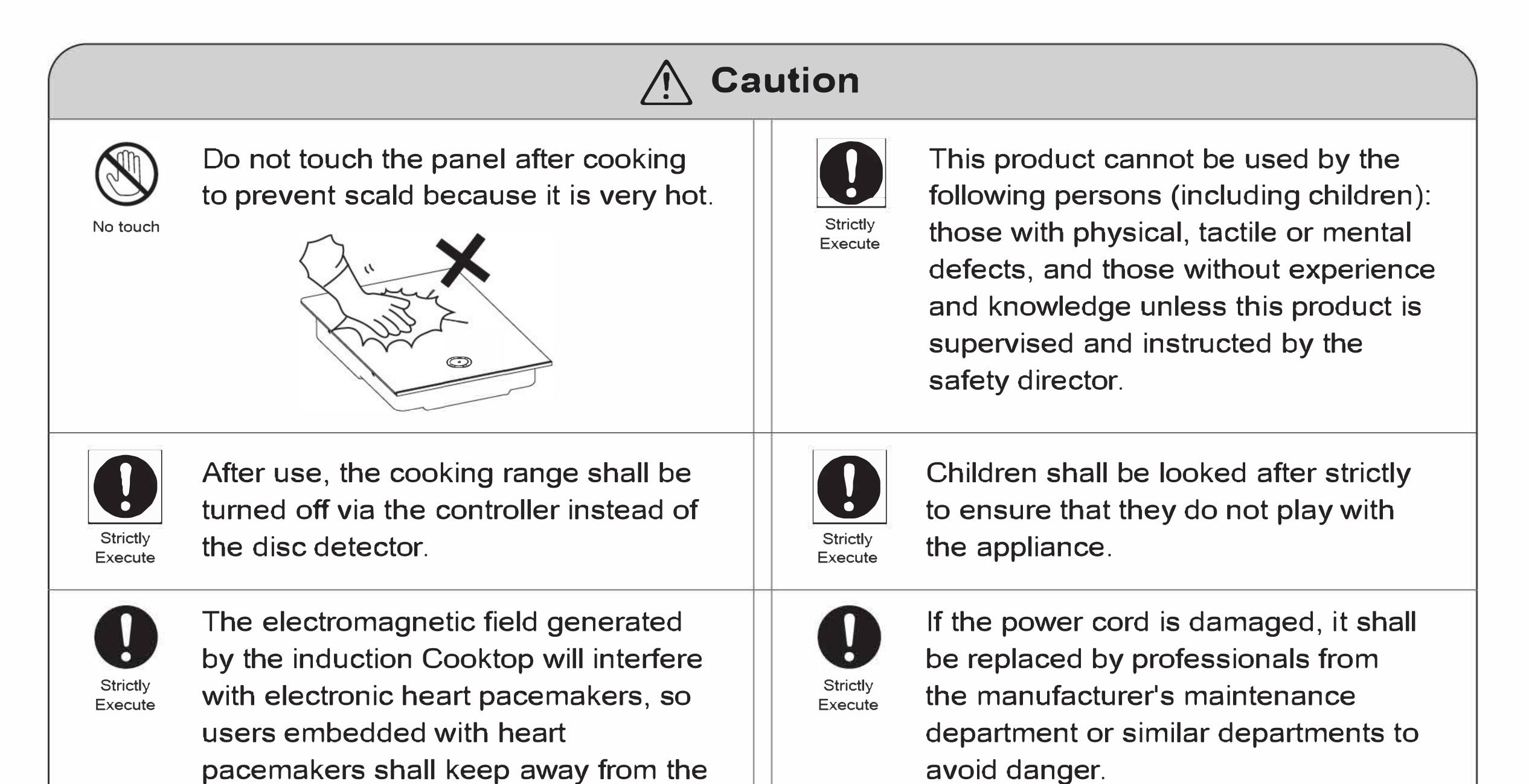
Do not touch surface elements. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface elements or areas nearby the surface elements; allow sufficient time for cooling first.



Do not store items of interest to children in cabinets above the cooktop - children climbing on the cooktop to reach items could be seriously injured.

/!\ Warning If the supply cord is damaged, it must This appliance is not intended for use by persons (including children) with be replaced by the manufacturer, its reduced physical, sensory or mental service agent capabilities, or lack of experience and or similarly qualified persons in order knowledge, unless they have been to avoid a hazard. given supervision or instruction concerning use of the appliance by a person responsible for their safety. Metallic objects such as knives, forks, WARNING: If the surface is cracked, spoons and lids should not be switch off the appliance to avoid the possibility of electric shock. placedon the hob surface since they can get hot. After use, switch off the hob element by The appliance is not intended to be its control and do not rely on the pan operated by means of an external timer or separate remote-control detector. system. Danger of fire: Do not store items on the CAUTION: The cooking process has to be supervised. A short term cooking cooking surfaces. process has Forbidden to be supervised continuously. WARNING: Unattended cooking on a hob Children should be supervised to with fat or oil can be dangerous and may ensure that they do not play with the result in a fire. appliance.

<u> </u>	ution
Do not use a steam cleaner to clean this induction Cooktop! Strictly Execute	Always keep it clean to prevent cockroaches from entering the machine and fan and causing faults.
Do not heat empty pots.	This appliance is intended for normal family householduse only. It is not approved for outdoor use. See theStatement of Limited Product Warranty. If you have anyquestions, contact the manufacturer.
	Never Leave Surface Units Unattender at High Heat Settings-Boilover causes smoking and greasy spillovers that maignite.
Do not move the induction Cooktop when cookware is on it or it is powered on.	Metal objects such as knives, forks, spoons and covers shall not be placed on the surface of the Cooktop because they may get hot.



Packing list

Please check the following products and accessories item by item for completeness when unpacking. In case of missing or damage:

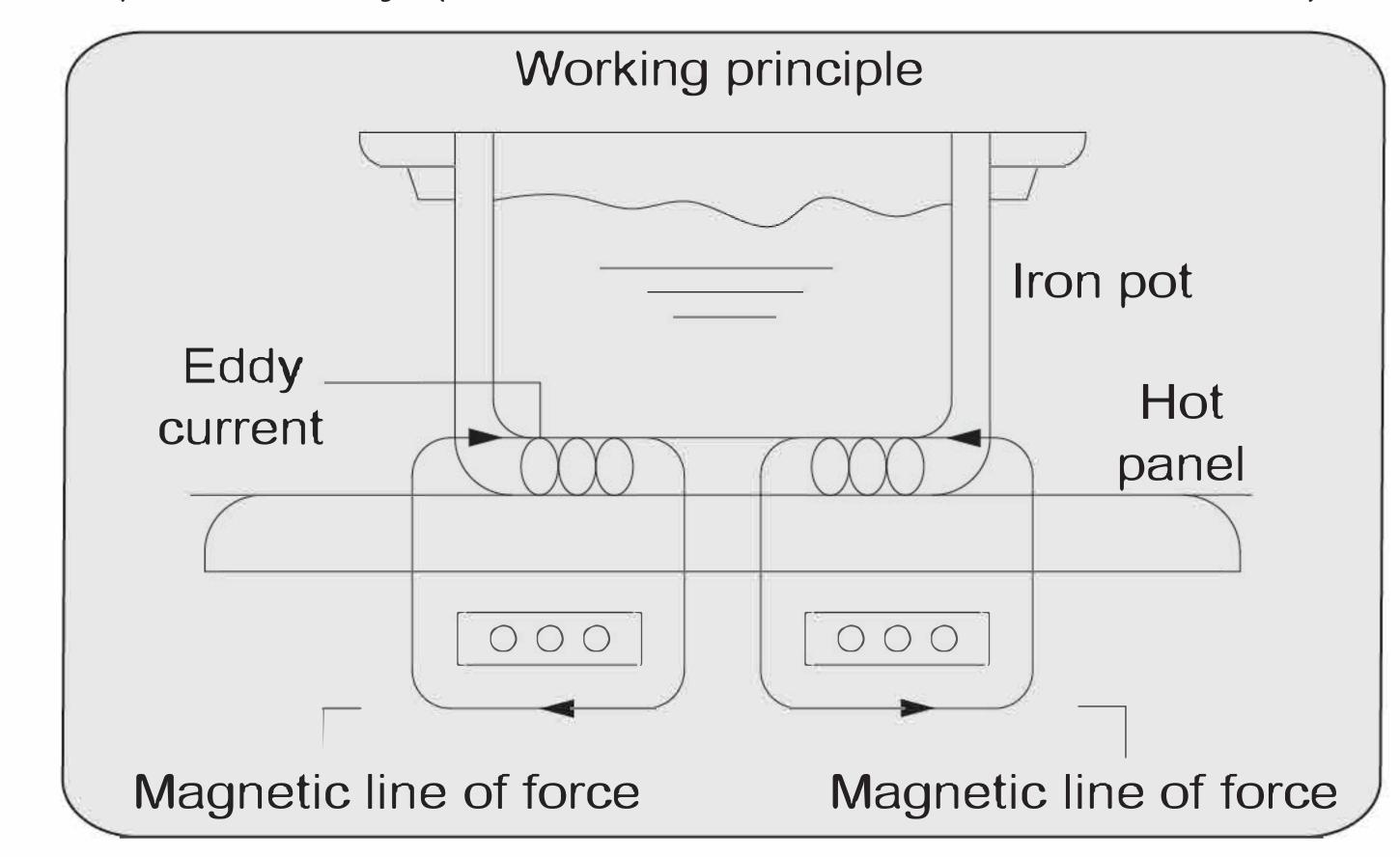
- Please contact the distributor to deal with it if the responsibility lies with the Company or the distributor;
- Please contact FOTILE national service hotline if the responsibility lies with the user itself.

Cooktop	1	warranty card	1
Operation Instructions	1		

Product description

induction Cooktop in use.

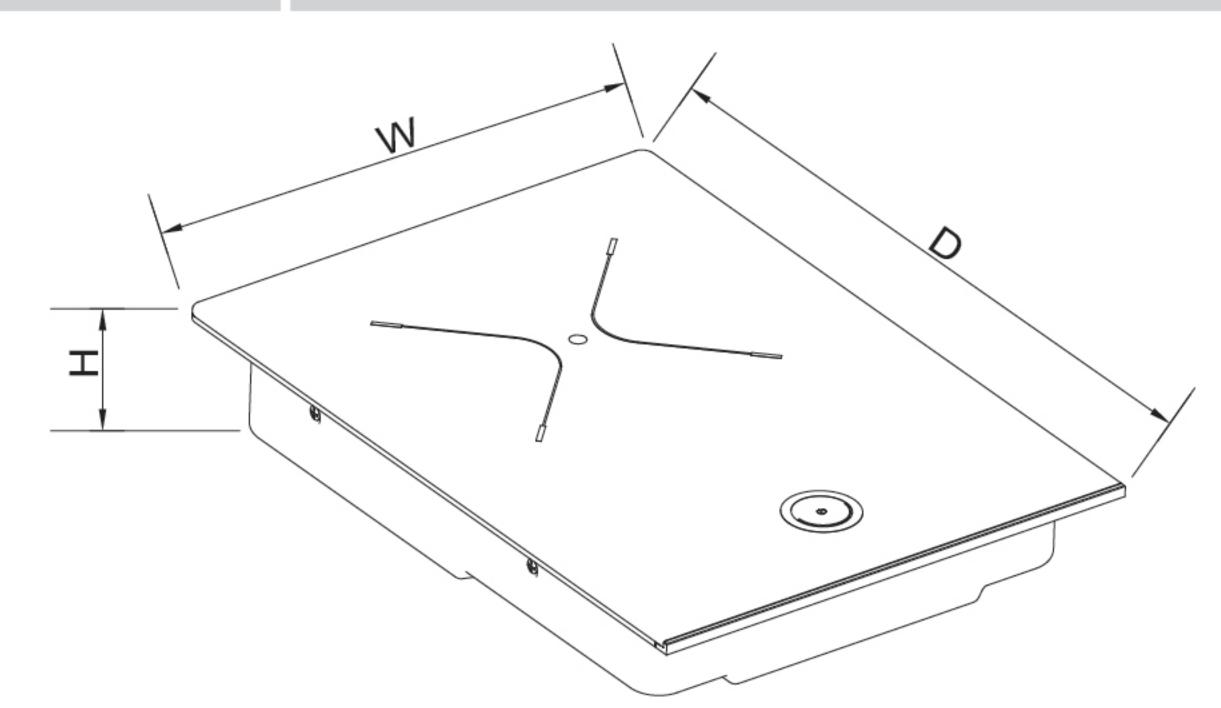
The induction Cooktop adopts the magnetic induction eddies for heating. It produces the magnetic field by allowing the high-frequency current to pass through the coils. When the magnetic lines of force inside the magnetic field reach the bottom of the iron pot, it results in numerous small eddies and the pot itself rapidly emits heat, thereby heating the food inside the Cooktop. Iron pots shall be used because pots of other materials are not magnetically permeable or have low magnetic permeability. (See below for additional illustrations)



-4-

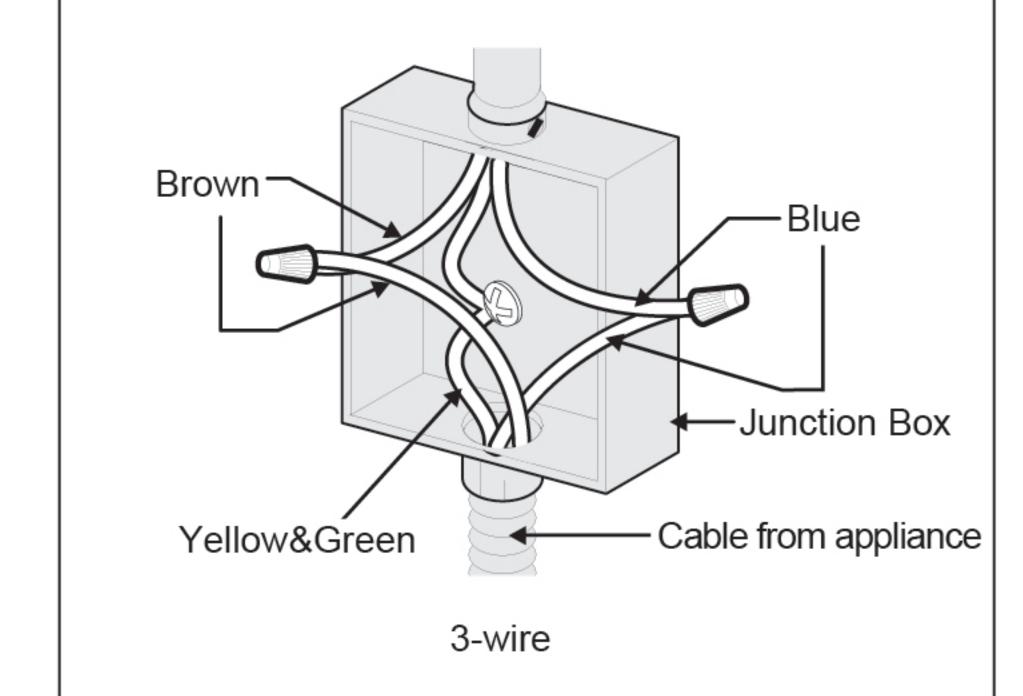
Specification sheet

Model	EIG30102	Rated input power	3000W		
Rated voltage	220-240V	Rated frequency	50HZ		
Power cable length	1200mm				
Oven dimensions: Width(W)xDepth(D)xHeight(H)	320mmX453mmX69mm				
Appearance	Devitrified glass + aluminum decorative strip combination				



Installation methods

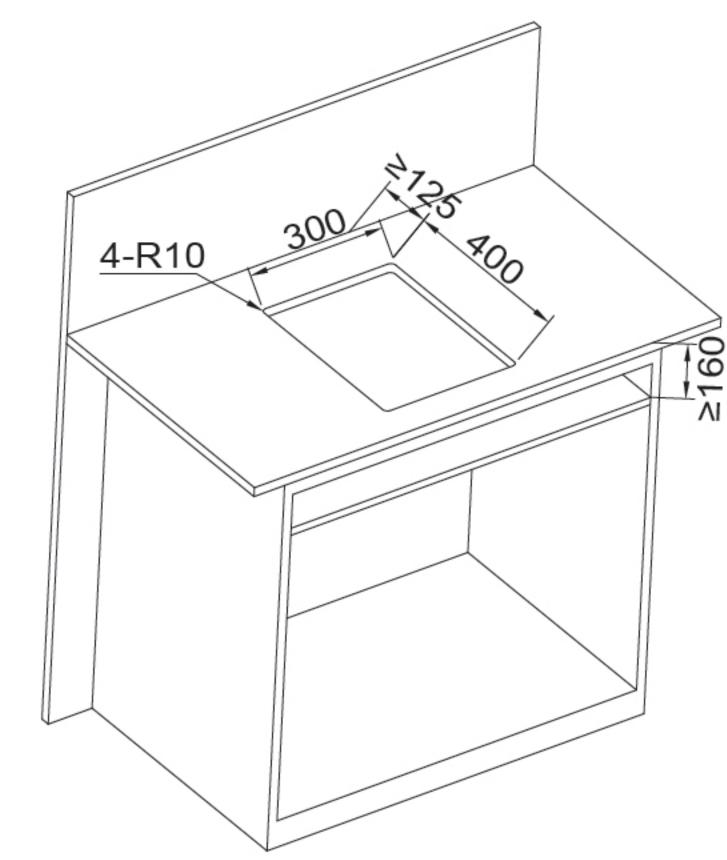
- 1. Drill holes on the countertop according to the sizes shown in the figure below and pay attention to the difference between the opening sizes when assembling a single set and multiple sets.
- 2. When the oven and other electrical appliances are not installed underneath, the distance between the countertop and the partition shall be more than or equal to 160mm. Ventilation holes of at least 150cm² (equivalent to 3 round holes with a diameter of 80mm) shall be drilled at the rear of the cupboard to meet the ventilation and heat dissipation requirements of the induction cooktop.
- 3. When oven and other electrical appliances are installed under the cupboard, ventilation holes of at least 150cm²(equivalent to 3 round holes with a diameter of 80mm) shall be drilled at the rear of the cupboard, and 400×120 incisions shall be made at the side boards on both sides of the cupboards to meet the ventilation and heat dissipation requirements of the induction cooktop.
- 4. A 20A circuitry shall be used separately for the induction cooktop, and the cross-sectional area of the copper core wire introduced into the socket shall be more than or equal to ≥2.5mm².
- 5. It is recommended that the power cable of the induction cooktop be separately connected to a
- small circuit breaker that can carry a current of 20A, so that it can work normally under the maximum power.
- 6. After the cooktop is installed, if it cannot reach the power plug, it shall be connected by a switch with fixed wiring that complies with the wiring regulations, so that the power can be cut off through this switch in case of repair or emergencies.
- 7. Connect power supply.



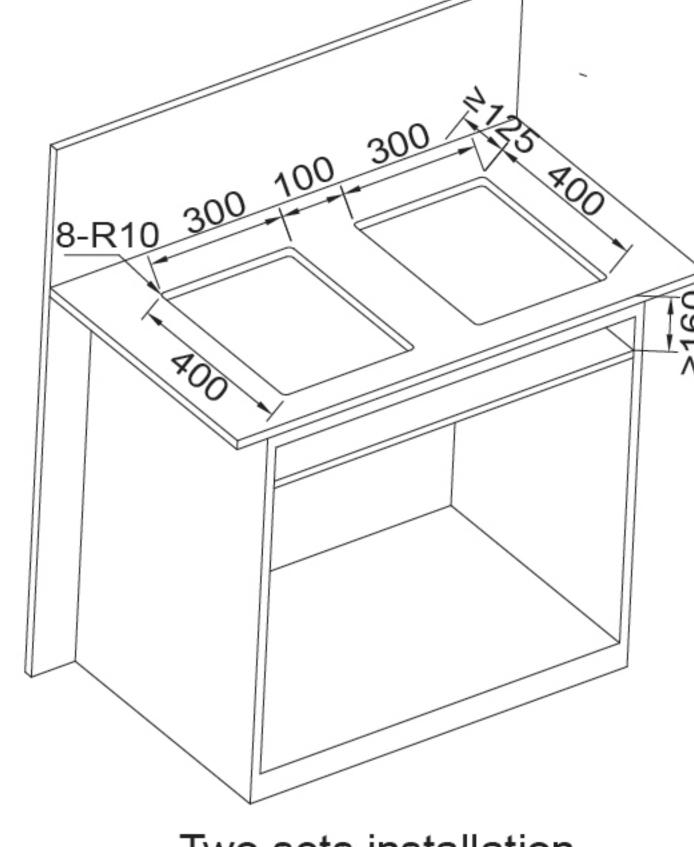
8. The electrical connection has adequate earthing in accordance with regulations in force.

After making the electrical connection, verify the correct working of all the electrical parts of the cooktop.

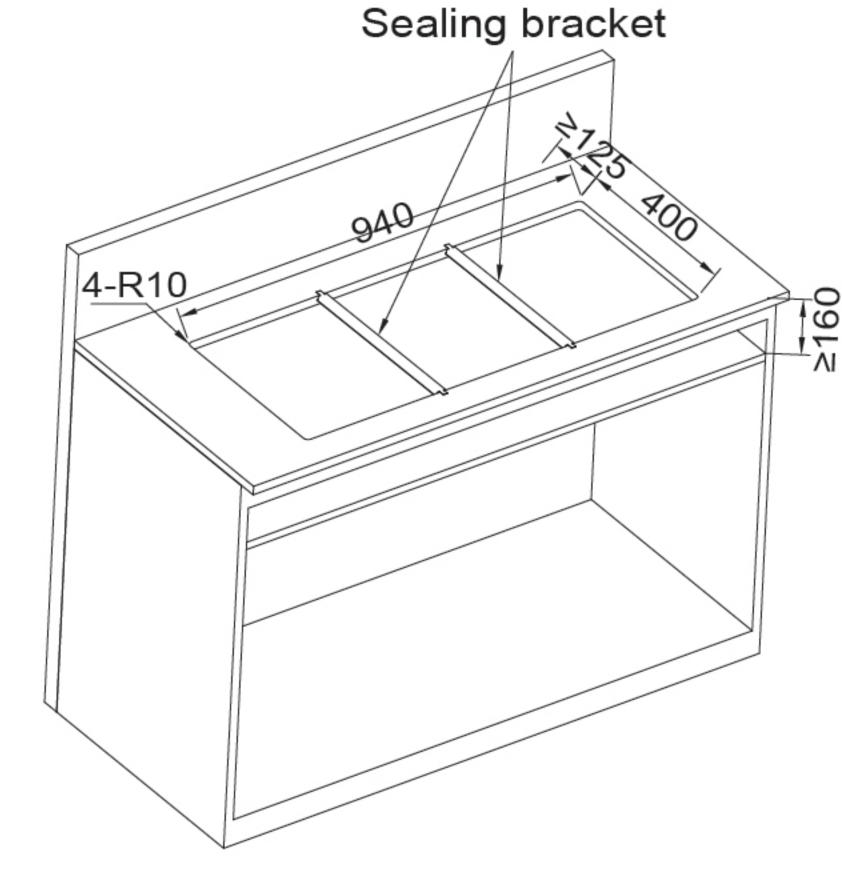
The manufacture is not liable for any direct or indirect damage caused by faulty installation operations are carried out by unqualified personnel or not complying with the local and general regulation in force.



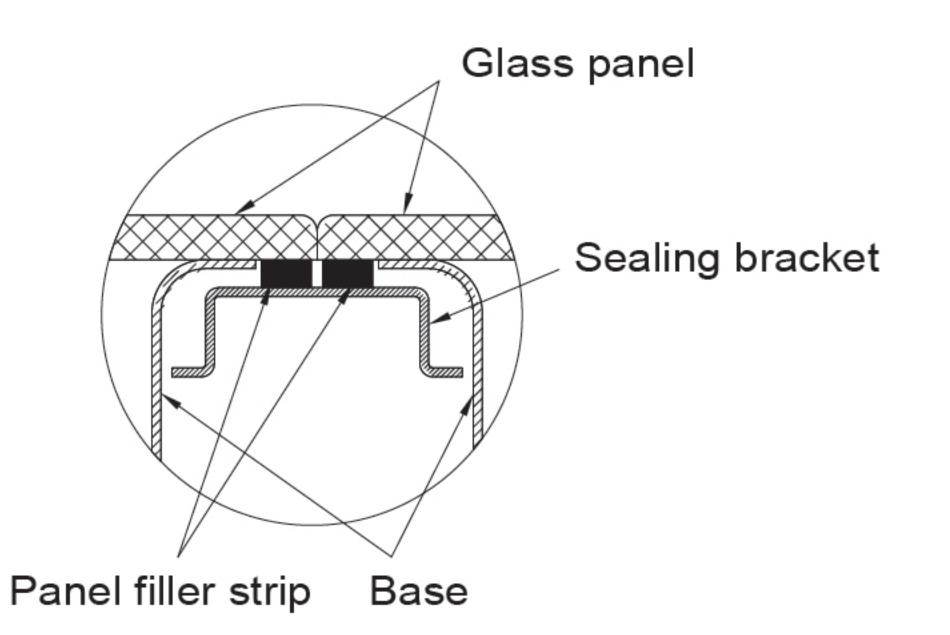
Single set installation



Two sets installation



Three sets installation



Schematic Diagram of Installation Position of Sealing Bracket

Trial run confirmation

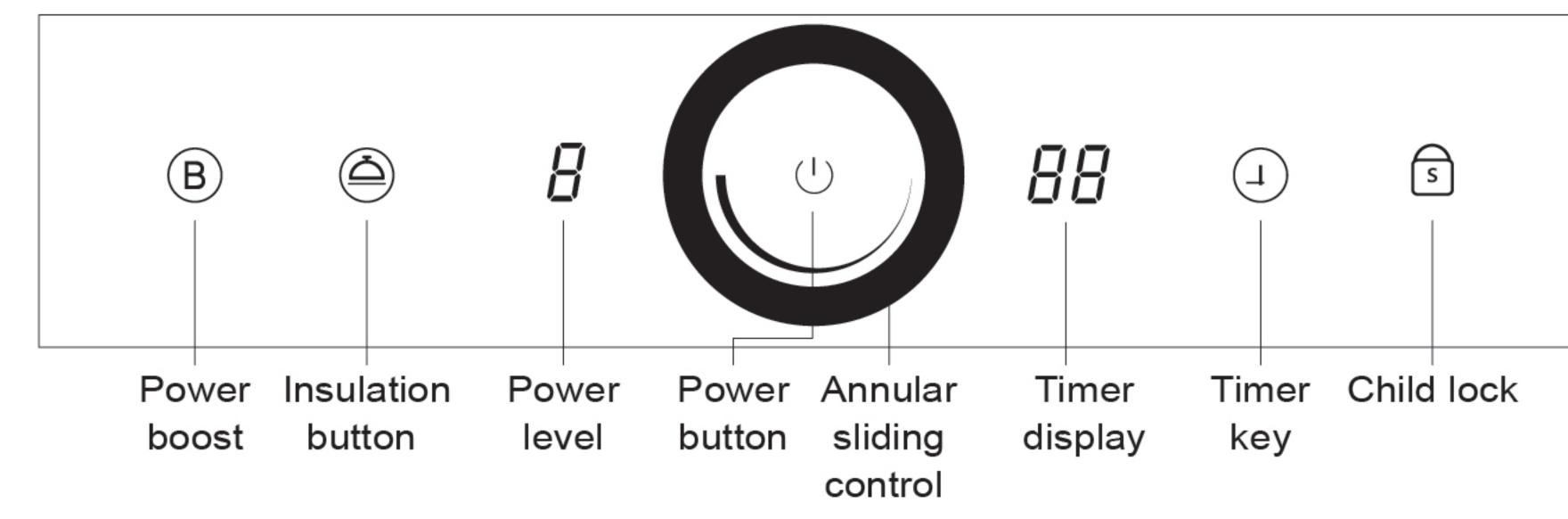
In order to ensure your interests, please make a trial run confirmation before installation. Place a pot applicable to the induction cooktop with a small amount of water on the heating zone of the hot panel.

- ★ After plugging in the power supply, the machine will "beep", all nixie tubes will be on for about 1 second, and the induction cooktop will enter the standby state.
- ★ Test method: place a special pot with a small amount of water in the heating zone of the cooking range and touch the power button () to turn it on. At this time, the nixie tube of the cooking range will show "-" and the induction cooktop will enter the standby state. Then, after sliding and adjusting the gear on the annular sliding control clockwise, the cooking range will start to work, and the water will be heated, indicating that the induction cooktop is normal.

-7-

Introduction to use

Operation interface



- 1. Interface introduction: the oven has a cooking range with power, timing and multiple function buttons.
- 2. Power on: connect the power, the appliance will beep once, all nixie atubes will be on for about 1 second, and the induction Cooktop will enter the standby state.
- 3. Standby: 1 second after power on, the appliance enters the standby state. The appliance will enter the standby state after the cooking range is turned off and the residual heat protection stops.
- 4. Power on:
- 4.1 In standby state, press the power button(1) to turn on the cooking range.
- 4.2 After power on, adjust the power by sliding clockwise on the ring sliding control. At this time, the corresponding power gear will be shown, and the appliance will start to heat.
- 4.3 After power on, press the function of heat preservation or power boost, and the cooking range will enter the corresponding function, such as starting heating and power indiation.
- 4.4 The cooking range will be turned off automatically after heating is not set for 1 minute. (This method can be used for emergency shutdown when the power key fails.)
- 5. Power adjustment:
- 5.1 Sliding clockwise or (or counterclockwise) in the annular sliding control area can increase (or decrease) the power gear, and the cooking range is 1 to 9 gears.
- 5.2 The maximum power of the cooking range is 3,000W.
- 5.3 Reference power of each gear:

Gear	Heat preser- vation	0	1	2	3	4	5	6	7	8	9	Power boost
Power	100	No heating	300	500	700	900	1100	1300	1600	1800	2100	3000
Heating mode	Inter- mittent heating	No heating	Contin- uous heating									



- 1. The above power distribution may vary due to different cookwares used, so it is only for reference here.
- 2. The power boost lasts for 10 minutes by default.
- 6. Heat preservation function:
 - 6.1 When the cooking range is turned on or in work, press Heat Preservation Button to allow the cooking range to enter heat preservation mode. At this time, the power shows " ".".
 - 6.2 After cooking, use the heat preservation function.
 - 6.3 Heat preservation lasts for 2 hours by default and the cooking range stops heating up when the heat preservation time expires.

6.4 In heat preservation mode, press the Heat Preservation Button again to exit the heat preservation mode, and the cooking range will stop heating. In the "Heat preservation" mode, adjust the power gear or enable other functions. At this time, the cooking range will exit the "Heat preservation" mode and enter the set heating states.

'. Power boost function:

- 7.1 When the cooking range is turned on or in work, press Power Boost Button ® to allow the cooking range to enter power boost mode. " b " will be shown on the power nixie tube.
- 7.2 Power boost mode lasts for 10 minutes each time and it will automatically exit after time expires to enter the gear before enabling power boost mode. If the former gear is 0 before the cooking range is on, the cooking range will run at gear 9 by default.
- 7.3 In power boost mode, press the Power Boost Button again to exit the fire boost mode. The cooking range exits the power boost mode and enters the gear before enabling power boost mode. If the former gear is 0 before the cooking range is on, the cooking range will run at gear 9 by default.

8. Manual timing:

- 8.1 After the burner is turned on for heating up, press "Timing" button to enter the manual timing setting state and the timing indicator flashes to allow you to adjust the time by sliding the circular sliding control. The maximum timing is 99 min.
- 8.2 When the manual timing setting is selected, you can slide clockwise (or counterclockwise) in the circular sliding control area to adjust the addition and subtraction. After sliding a certain angle in a clockwise (or counter-clockwise) direction, stop sliding and hold it for a long time to enter the quick adjustment mode.
- 8.3 If there is no operation for 6 seconds, it will exit the manual timing setting state, or after the timing setting is completed, press the timing button and exit the timing setting state.
- 8.4 When the time you set expires, the burner should be turned off and the appliance will continue to beep for 30 s. Press the valid button and stop the beeping.
- 8.5 Long press the Timing Button to quickly turn off manual timing.
- 8.6 Gear switching works irrespective of manual timing.
- 9. Default timing: the default timing heating time for all gears (gears 1-9) of the stove head is 2 h, and the burner should be turned off after the time expires. After gear switch, the default time will be reset to 2 h and timing will be restarted.
- 10. Shutdown: When the burner is working, press the power button, and the burner will be turned off directly.

11. Child lock:

- 11.1 When the whole oven is turned on, long press the Child Lock Button to lock the buttons in the operation area. All the buttons except the Power Button and the Child Lock Button cannot be operated. At the same time, the indicators for all buttons except the Power Button and the Child Lock Button will go off.
- 11.2 In the child lock state, press the Power Button to turn off the burner, and the child lock will not be released after the burner is shut down. Under the power-on state, press and hold the Lock button for 3 s to release the lock.
- 12. Residual heat indication: After cooking, if the panel temperature in the heating area is higher than 55°C after the burner is turned off, the burner fire will show "H". When the temperature is lower than 45°C, the residual heat indication disappears.
- 13. After the cooking is completed and the burner is turned off, the fan may continue to operate for approx. 1 min, and then stop.

8

14. Pot-free reminder: after the burner is turned on for heating and when the appliance detects no pot is in place, the firepower will show "FI" code, and 1 min. later the burner will automatically turn off. The indication "F," disappears after appropriate cookware is put in place and the corresponding firepower appears.

Precautions for use of electromagnetic stove

- ☆ Please turn off the electromagnetic stove before unplugging the power.
- $\not \simeq$ To ensure good power contact, the power junction box shall be used separately.
- The surface between the cooktop and the bottom of the pot should be smooth and clean, and no paper, cloth and other things can be lined. Make sure the bottom of the pot is closely against the cooktop.
- A Please reserve heat dissipation space as per the installation instructions; otherwise the performance of the appliance may be degraded.
- ☆ To keep the vent open and unobstructed, no objects can be inserted. There are many charged bodies in the electromagnetic stove, so do not use metal rods or needles to poke the air inlet and the air outlet to avoid electric shock or damage to the appliance.
- In addition to not blocking the vent hole, the location of the electromagnetic stove should have a certain space for air circulation, so that the temperature rise can be avoided in the stove, which will lead to the power tube burning out.
- ☆ When the electromagnetic stove is in use, do not get it close to other high-temperature heat sources or damp places, so as to avoid excessive temperature rise or dampness in the stove.
- The voltage of the electromagnetic stove must be consistent with the rated voltage. Too high or too low voltage will damage the electromagnetic stove. If necessary, a voltage regulator is provided to ensure that the voltage meets the requirements.

Cleaning

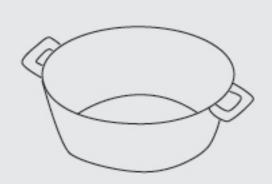
- the power plug from the socket before cleaning, and wait for the electromagnetic stove panel to cool down.
- the Use neutral detergent when cleaning, and avoid using strong acid, strong alkali and other solvents. It is strictly forbidden to wipe with organic solvents such as gasoline and toluene.
- ☆ It is strictly forbidden to rinse it directly with water! So as not to cause major fault or affect the safety performance of the product.
- A If any plastic products, kitchen tin foil, sugar or sugary food are accidentally melted on the panel, remove them with a soft dry rag in time before the panel cools down to prevent damage to the panel; It is strictly forbidden to touch the panel directly with your hands!
- ☆ When cleaning and maintaining the electromagnetic stove, please handle it gently, and do not shake it violently.
- ☆ Clean and maintain the electromagnetic stove at regular basis, so as to prevent insects or other foreign matters from entering the fan and electromagnetic stove, thus causing faults.

Pot selection description

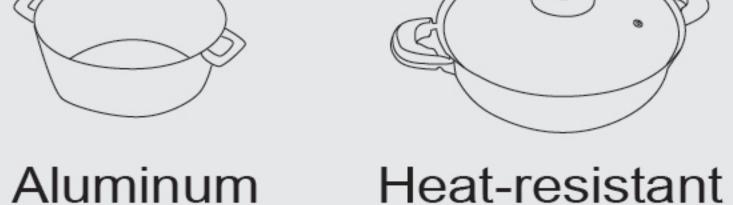
Suitable pot Iron (enamel, stainless steel, cast iron, etc.) cookware with a bottom diameter of 140mm to 240mm Flat bottom pot Stainless steel pot Frying pan Cast iron pot Iron pot

Unsuitable pot

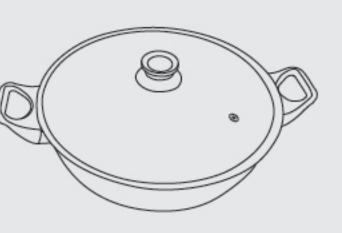
Cookware with the bottom made of ceramic, heat-resistant glass, copper, aluminum and aluminum alloy or a diameter less than 140mm



copper pot



glass pot



Ceramic pot





Diameter less than 140mm



Please use cast iron cookware with a thickness of more than 2.5mm because it produces low electromagnetic noise and its thermal efficiency is equivalent to that of a standard pot. Cookware with a composite bottom may produce harsh noises during use due to gaps between the inner and outer layers of the bottom.

TROUBLESHOOTING

Circumstances similar to the following do not mean faults of the appliance. Please check it at your own discretion before sending it for maintenance.

Faults	Inspection and treatment methods
No "beep" sound will be heard when	①Check whether the power is properly plugged in
the plug was plugged in.Press the	②Check whether the switch, socket, fuse and power
power button and the indicator light is	cable are in good condition
not on	③Check for power failure
	①Check whether the pot used is suitable
Cive short "been" sound werning for	②Check whether the pot is placed in the cross screen
Give short "beep" sound warning for	center of the panel
60 s to stop the appliance	③Check whether the diameter of the bottom surface of
	the pot is greater than 12mm.
	①Check whether the ambient temperature is very high
	②Check whether air inlet and air outlet are blocked
Sudden termination of heating in	③Check in the state of heat preservation, whether it in
the course of use	dicates that the set temperature has been reached
	④Check whether the protective device is working. Wait
	a few minutes for a little cooling before confirming

- Warnings: 1. After the above inspection, if the fault cannot be eliminated, please call FOTILE National Service Hotline.
 - 2. There is dangerous voltage and pulse high voltage in the appliance, so non-professional maintenance personnel are strictly prohibited to dismantle and repair it!
 - 3. The damaged power cable must be replaced by specialized personnel from the manufacturer, its repair department, or a similar department to avoid danger.

Annex: Codes of Faults

Code	Fault	Description
E1	There is no pot or the material of the pot is not suitable	Check the pot continuously for 15 s, and turn it off after 1 min. Restore after finding the pot
E2	IGBT over-temperature protection, open circuit or short circuit	It cannot recover automatically. Or in the process of fault, the over-temperature disappears and then it recovers
E3	Overvoltage protection of power supply	The power supply can automatically recover after normal voltage is supplied
E4	Undervoltage protection of power supply	The power supply can automatically recover after normal voltage is supplied
E5	Over temperature of cooktop thermistor	During the fault, it will recover after over-temperature disappears.
E6	Open circuit or short circuit of cooktop thermistor	It cannot recover automatically
E7	Power panel fault	Power panel damage
H1	Communication fault of display	Turn off the appliance after 1 min., and the fault will automatically recover after the communication is restored

Component chart

