

# FOTILE

## USER MANUAL

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Please read this instruction manual carefully before using

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## ELECTRIC HOB

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MEG70201

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Honorable user, Thank you for your choice of FOTILE products. Please read through the manual to be familiar with the correct operation norms and enjoy the cooking.

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Please read this manual carefully before use and keep it for future reference. The actual product is subject to the packaging contents. Changes to design or features may be made without prior notice.

## I. Precautions

■ When using this appliance, the following actions are strictly prohibited:

1. Do not use the induction cooktop in damp environments or near open flames.
2. Do not place the cooktop on iron plates, iron tables, or stainless-steel surfaces.
3. Do not move the cooktop while it is connected to power supply or with cookware on it.
4. Do not rinse or immerse the induction cooktop in water for cleaning.
5. Do not allow children to operate the cooktop alone to avoid risks such as burns or injuries.
6. Do not place metal objects such as knives, forks, spoons, lids, or aluminum foil on the cooktop surface, as they may heat up.
7. Do not place paper, cloth, or similar items between the cookware and the cooktop surface, as excessive heat may cause fire.
8. Do not use the induction cooktop on carpets or tablecloths, as this may block air inlets/outlets and affect heat dissipation. If necessary, place a piece of hard cardboard underneath the unit.
9. Do not heat-sealed containers (e.g., canned foods), as the expansion of internal air may cause an explosion.
10. Do not use the induction cooktop on top of a gas stove - the magnetic field may heat metal parts of the gas stove, causing danger.
11. Do not insert foreign objects such as iron wires, or block the air outlet or inlet, as this may cause danger.
12. Do not operate the cooktop with an empty pan or overheat cookware. This may cause deformation or damage to the cookware and may result in irreversible discoloration of the cooktop surface.
13. Avoid impacts to the glass panel. If the surface is cracked, turn off the appliance immediately to prevent the risk of electric shock. Do not touch the plastic top cover during or after heating, as it may cause burns.
14. Do not use steam cleaners to clean the cooktop.
15. Do not operate the cooktop using external timers or separate remote-control systems.
16. The appliance is not intended to be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
17. NOTE: The cooking process should be monitored. Short-time cooking processes should be continuously monitored.
18. "Fire hazard: Do not store items on the cooking surface."
19. Warning: Cooking fats or oils on the hob without supervision can be hazardous and may cause a fire.
20. "NOTE: In order to avoid hazards from unintentional resetting of thermal cut-outs, the appliance cannot be supplied via an external switching device such as a timer, or connected to a circuit which is switched on and off according to a regular pattern of operation."

■ When using this appliance, also observe the following precautions:

1. Place the induction cooktop on a level surface, with at least 10 cm of clearance from walls or other objects.
2. Please use a wiring switch with a capacity of 16A or more, and do not use it simultaneously with other appliances on the same switch.
3. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified technician to prevent hazards.
4. The glass panel of the induction cooktop supports up to 50 kg. Do not apply excessive force, heavy pressure, or scratch the surface with sharp objects.
5. Regularly clean the cooktop to prevent debris from entering the fan and causing malfunction.
6. Do not attempt to repair the appliance yourself. If it malfunctions, contact an authorized service center.
7. Users with pacemakers or other medical devices should not use this product, or should consult a doctor before use to avoid potential risks.
8. During and after use, maintain cleanliness and take proper precautions against insects, dust, and moisture. Cockroaches and other pests may enter the cooktop and cause short circuits in the internal circuit board. For long-term storage, it is recommended to clean the unit and cover it with a plastic bag.
9. To ensure proper performance, it is recommended to use cookware with a flat bottom, made of ferromagnetic material, with a diameter greater than 100 mm and less than 260 mm. Refer to the user manual for suitable cookware types.
10. When cooking, always place the cookware at the center of the heating circle on the glass panel.
11. Turn off the power supply when the cooktop is not in use.
12. Installation & wiring/electrical connections must be carried out/engage by an qualified personnel / technician.
13. Installation & wiring must conform to local regulation or permanently connected to the electricity supply through a double pole linked switch having a contact separation of at least 3mm in all poles incorporated in the circuit.  
If the power grid is experiencing interference or if the internal components overheat, a temporary reduction in power or a short pause in heating may occur.

**Warnings:** 1. During or after cooking, the heating area of the glass panel may retain residual heat. When the digital display shows "H", do not touch the surrounding glass area to avoid burns.

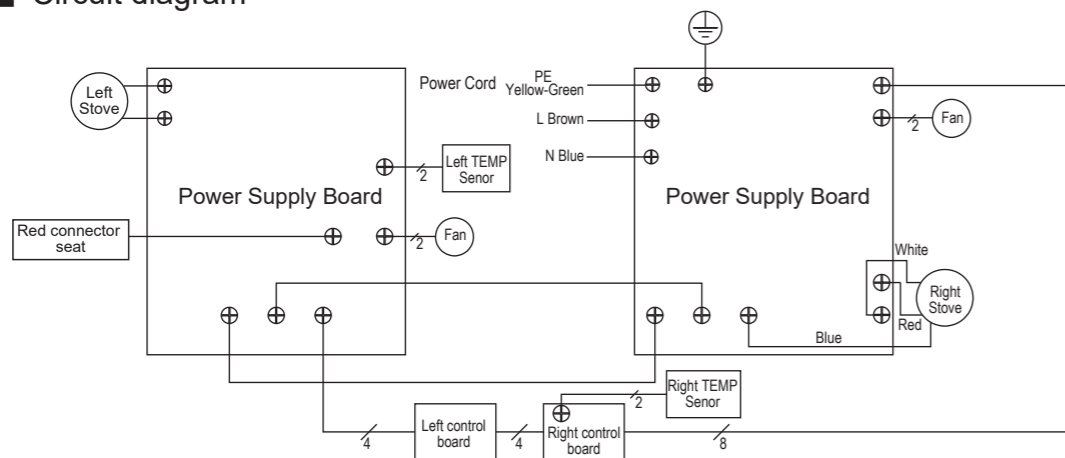
2. Cookware handles may remain hot during or after cooking - handle with care to prevent burns.

**Disposal of Packaging:** When discarding packaging materials, please hand them over to local recycling centers or similar authorities. Do not dispose of them improperly!

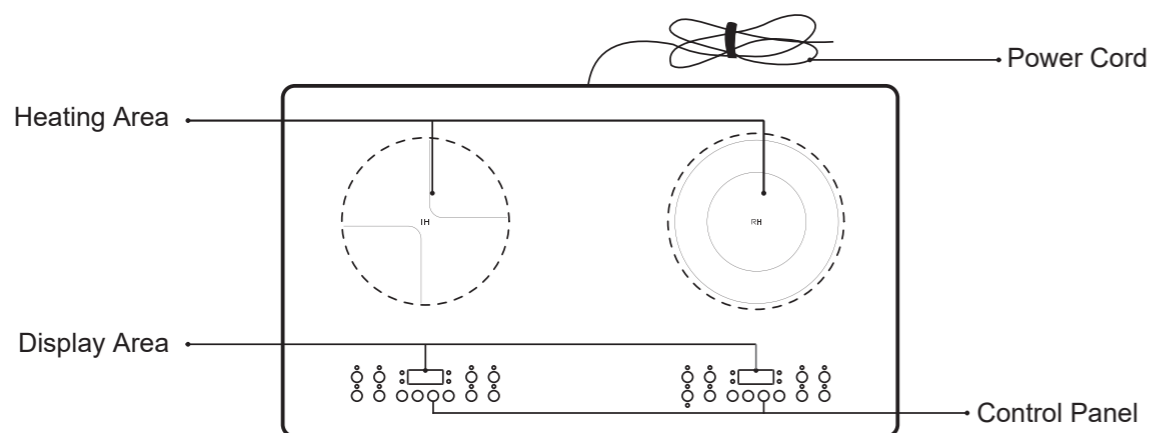
**Disposal of the Product:** When the product is no longer repairable or intended for use, dispose of it through local recycling facilities or appropriate authorities. Do not dispose of it improperly!

## II. Operating Instructions

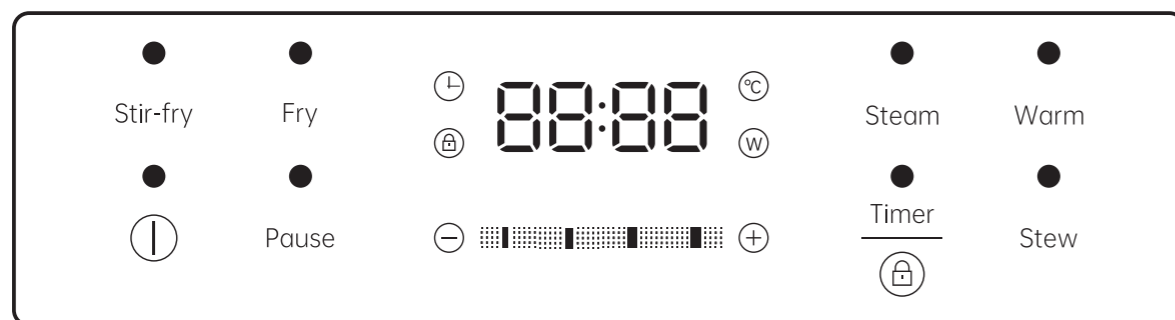
### Circuit diagram



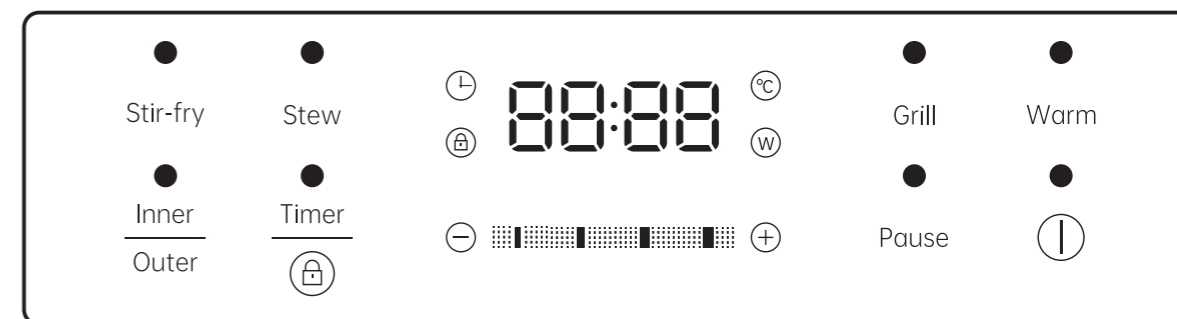
### Product Structure



### Left Hob Control Panel



### Right Hob Control Panel



### Product Specifications

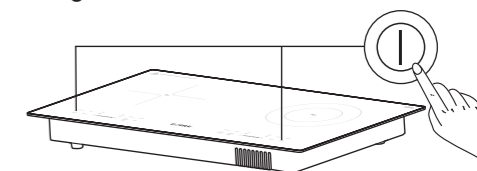
Rated Voltage	Rated Frequency	Rated Power
220-240 V~	50-60Hz	3600W

### Operating Instructions

- Clean Cookware and Cooktop:** Ensure the bottom of the cookware and the cooktop surface are free from water stains, food residues, or any other debris.
- Place the cookware at the center of the induction heating area.
- Ensure that the power cord is in good contact with the wiring switch.

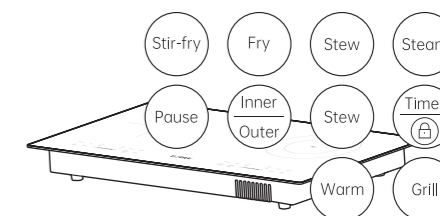
#### 4. Power On/Off

Press the "⏻" button to start the appliance and enter standby mode. After cooking is complete, press the "⏻" button again to turn off the appliance.



#### 5. Function Selection

For example, Press the "⏻" button and then, press the "Fry" button - the corresponding function indicator will light up, and the cooktop will begin heating.



#### 6. Adjusting Power/Temperature/Time

In adjustable modes, swipe right to quickly increase temperature, power, or time. Swipe left to quickly decrease them.

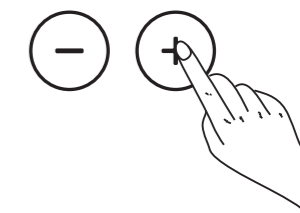
Press the +/- buttons to adjust:

Power: ±100W increments and

Temperature: ±20°C increments

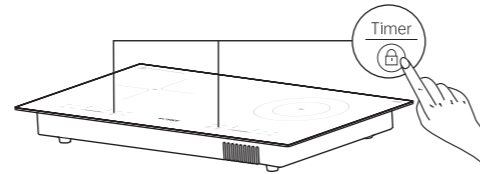
Time: - Up to 1 hour: ±1-minute increments

- Over 1 hour: ±5-minute increments



7. Timer/Child Lock

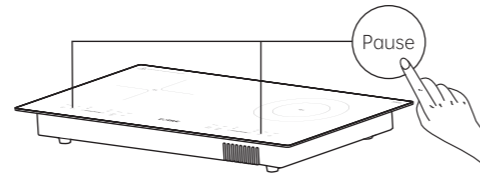
(i) While in working mode, the timer can be adjusted in a loop within the range of "0:00 to 10:00"h. Once the desired time is set, the digital display will flash for 5 seconds, or press the Timer button again to confirm the setting; Pressing the Timer button again will cancel the countdown; When the countdown ends, the induction cooktop will automatically power off.



(ii) In both standby and working modes, press and hold the "Child Lock" button to activate the child lock function. The child lock indicator will light up. All buttons except the power button will be disabled. The indicator will flash for 2 seconds upon activation. Press and hold the button again to deactivate the child lock.

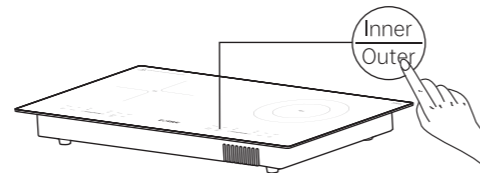
8. Pause Function

In working mode, press the Pause button to enter pause mode. All buttons except the Power and Child Lock buttons will be disabled. Press the Pause button again to resume the current working state.



9. Inner/Outer Ring Heating

By default, the right hob operates in dual-ring mode, with both inner and outer ring LED indicators lit. Press the Inner/Outer Ring button to cycle between inner ring, outer ring, and dual ring modes. The corresponding LED indicator will light up. Only the Stir-fry function (right hob) supports switching between inner/outer rings while other functions do not support ring selection.



(i) Dual-ring mode: Adjustable power from 100 W to 2200 W. If the left hob is also turned on, its power is limited to 1300 W, adjustable from 100-1300 W.

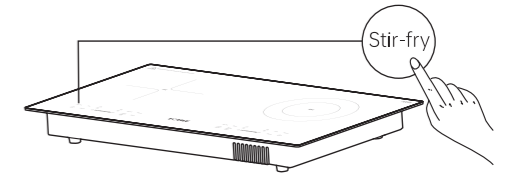
(ii) Inner-ring only: Adjustable power from 100 W to 1000 W. If the left hob is turned on, it can operate from 100 W to 2200 W.

(iii) Outer-ring only: Adjustable power from 100 W to 1200 W. If the left hob is turned on, it can operate from 100 W to 2200 W.

10. Menu Function Key Descriptions:

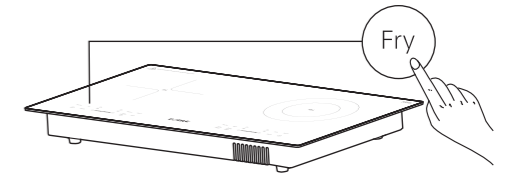
(i) Stir-fry (Left Hob)

Default power: 2200 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



(ii) Fry (Left Hob)

Default temperature setting: 200°C; Adjustable temperature range: 60-240°C. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.

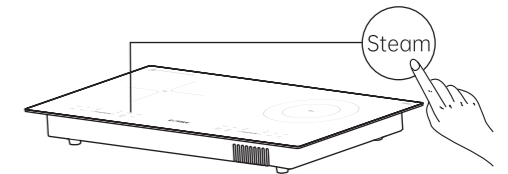


Temperature and Power Levels in Fry Mode:

Temperature (°C)	60±20	80±20	100±20	120±20	140±20	160±20	180±20	200±20	220±20	240±20
Power (W)	600	800	1000	1200	1400	1600	1800	2000	2100	2200

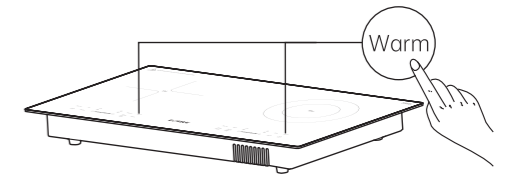
(iii) Steam (Left Hob)

Default time setting 45 mins. Countdown starts after pressing the button. Automatically shuts off when time ends. Power level is not adjustable; The timer can be adjusted using the +/- buttons.



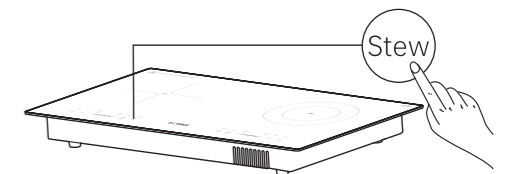
(iv) Warm

Default time setting: 2 hours. Countdown starts after pressing the Start button. Automatically shuts off when time ends. Power level is not adjustable; the temperature is maintained at 60-80°C. The timer can be adjusted using the +/- buttons.



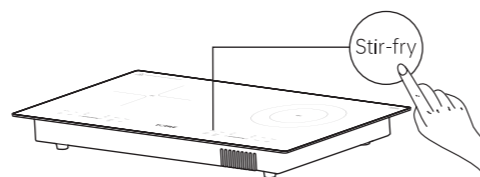
(v) Stew (Left Hob)

Default time setting 15 mins. Countdown starts automatically. Automatically shuts off when time ends. Power level is not adjustable; default power is 2200 W; The timer can be adjusted using the +/- buttons.



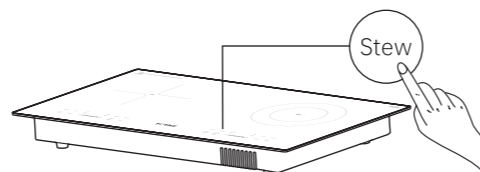
(vi) Stir-fry (Right Hob)

Default power: 2200 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



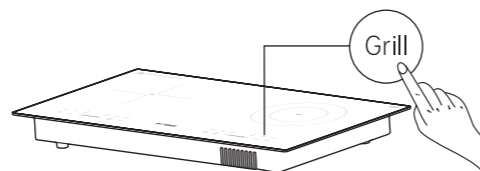
(vii) Stew (Right Hob)

Default power: 1900 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



(viii) Grill (Right Hob)

Default temperature setting: 220°C; Adjustable temperature range: 80-260°C. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



Temperature and Power Levels in Grill Mode:

Temp Setting (°C)	80	100	120	140	160	180	200	220	240	260
Surface Temp (°C)	180±70	200±70	220±70	240±70	260±70	280±70	300±70	320±70	340±70	380±70
Power (W)	800	800	800	1000	1000	1200	1400	1600	1800	2200

(viii) Power Display

Left Hob:

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100
Power (W)	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

Note: Levels 100-400 are intermittent power levels

Level 100: Intermittent Level 1: 400 W (ON 1s / OFF 3s)

Level 200: Intermittent Level 2: 400 W (ON 2s / OFF 2s)

Level 300: Intermittent Level 3: 400 W (ON 3s / OFF 1s)

Level 400: Intermittent Level 4: 500 W (ON 4s / OFF 1s)

Right Hob (Dual-Ring):

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100
Power (W)	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

Right Hob (Inner Ring):

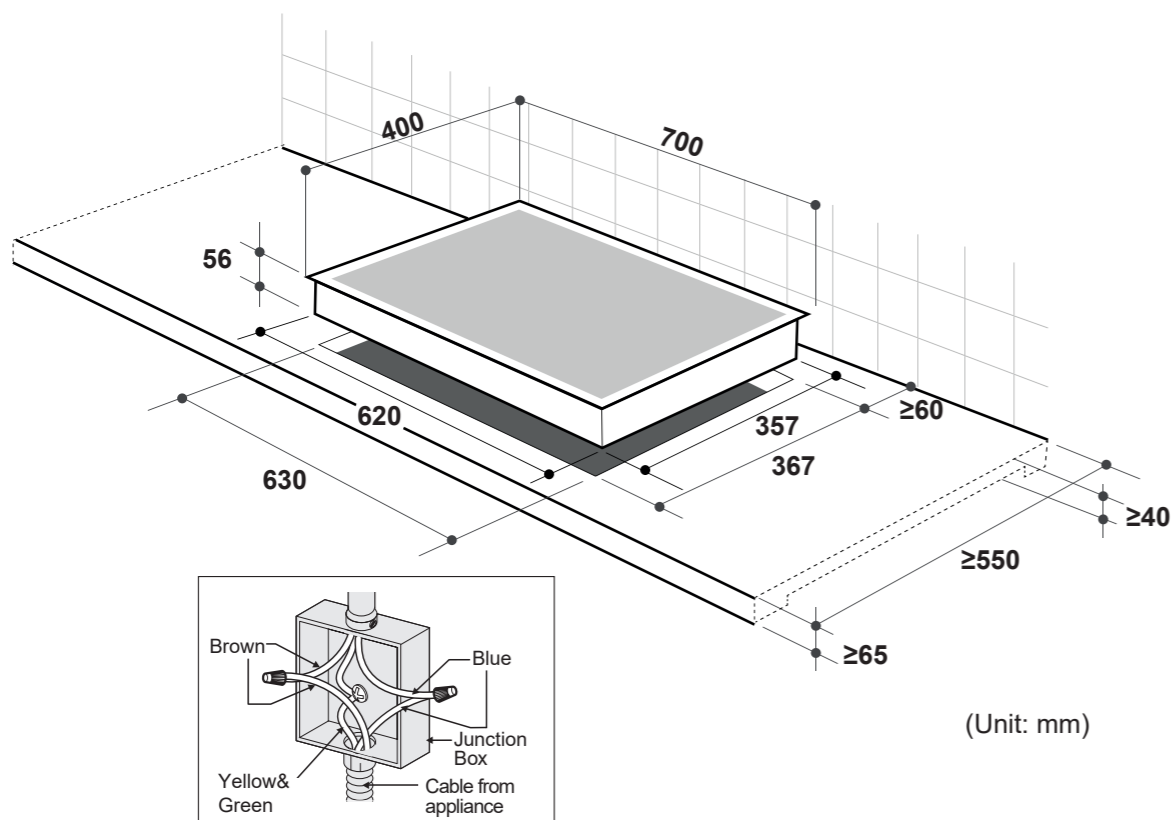
Power (W)	100	200	300	400	500	600	700	800	900	1000
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Right Hob (Outer Ring):

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100	1200
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### III. Installation Instructions

#### ■ Induction Cooktop Installation



Cut a square opening into a level countertop as shown in the diagram, and insert the induction cooktop into the opening.

Note:

1. Ensure sufficient space is reserved for the induction cooktop installation. After installation, there must be at least 150 mm of free space beneath the unit;
2. Ensure the air intake vent at the bottom of the cooktop is open to the atmosphere;
3. After installation, ensure the side clearance between the cooktop and the wall is greater than 100 mm.

### IV. Maintenance and Care

#### ■ Cooktop Cleaning

Before cleaning, unplug the power cord from the socket and wait for the glass panel of the induction cooktop to cool down. Then proceed with the following steps:

##### 1. Glass Panel:

For heavy dirt, wipe with a damp cloth. If necessary, use a gentle abrasive cleaner or polishing powder first, then wipe with a damp cloth.

##### 2. Cooktop Body and Control Panel:

Wipe with a soft, damp cloth. For stubborn grease, use a mild neutral detergent first, then wipe clean with a soft, damp cloth until no residue remains.

##### 3. Air Inlet/Outlet Surfaces:

Use a cotton swab to remove dust. For greasy residues, carefully clean using a toothbrush with a small amount of non-abrasive cleaner safe for cookware.

#### ■ Cookware for Left Hob (Applicable Pot Types)



Enameled iron teapots



Cast iron pot



Frying/stir-fry pans with magnetic induction-compatible multi-layer bases



Soup pots with magnetic induction-compatible multi-layer bases



Specially designed stainless-steel pots



Iron plates



Cookware made of special composite materials

Cookware made of ferrous materials (such as enameled iron, cast iron, or stainless steel) or with a magnetic induction-compatible composite base; Cookware with a flat bottom diameter of 10 cm or more.

## ■ Troubleshooting and Repairs

No.	Fault Description	Possible Cause		Solution
1	Left Hob E0	Circuit fault detection error		Send to designated service center for repair
2	Left Hob E1	No cookware detected or incompatible cookware material		Send to the FOTILE after-sales service point.
3	Left Hob E2	Power transistor sensor open/short circuit		Send to designated service center for repair
4	Left Hob E3	Overvoltage	Overvoltage protection activated	Resume when voltage normal
	Left Hob E4	Undervoltage		
5	Left Hob E5	Cooktop surface sensor open circuit	Sensor detection failure	Send to the FOTILE after-sales service point.
6	Left Hob E6	Cooktop surface sensor short circuit		
7	Left Hob E7	Cooktop surface sensor failure		
8	Left Hob display remains unchanged	Over-temperature protection		Resume normal heating once cooktop temperature decreases.
9	Left Hob won't start	Small-object detection protection		Use cookware with a bottom diameter over 10 cm to start normally.
10	Right Hob E1	Thermocouple sensor open/short circuit		Send to the FOTILE after-sales service point.
11	No display after plugging in	Poor contact between plug and socket		Ensure correct connection
		Product malfunction		Send to designated service center for repair.
12	Continuous beeping followed by shutdown	Cookware not properly positioned		Reposition cookware; alarm will cancel automatically.
		Cookware smaller than 10 cm	Incompatible cookware material	Use correctly sized cookware in the proper position
		Ambient temperature too high		
13	Heating stops unexpectedly during use	Air inlet/outlet blocked		Clean the air inlet and outlet
		Keep-warm mode reached target temperature		Normal condition
		Protection program activated		Send to the FOTILE after-sales service point.
14	Temperature control failure during use	Uneven cookware bottom		Use flat-bottomed cookware

## V. After-Sales Service

### ■ Warranty Information

- Customers must present a valid purchase receipt and warranty card when requesting repairs;
- The following situations are not covered under the free warranty service:
  - ◆ Damage caused by improper handling, installation, usage, maintenance, or storage by the user;
  - ◆ Malfunctions or damage caused by operating the product beyond normal usage conditions (e.g., damage caused by applying power supply voltages above 264 V or below 187 V);
  - ◆ Products installed, disassembled, or repaired by anyone other than authorized service personnel or service centers designated by Fotile;
  - ◆ Purchase receipt and warranty card information do not match the product;
  - ◆ Damage caused by force majeure (e.g., natural disasters, wars, etc.);
  - ◆ Malfunctions or damage caused by failure to follow the instructions provided in this manual.

# FOTILE

## 产品使用说明书

使用前请仔细阅读本说明书

## 电灶

MEG70201

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使用前请仔细阅读此说明书，并妥善保管。产品以包装实物为准，若有改型，恕不另行通知。

## 一、安全须知

### ■ 使用本产品时，严禁进行下列操作：

1. 请勿在潮湿环境或明火附近使用本电磁灶。
2. 请勿将本电灶放置在铁板、铁桌或不锈钢台面上使用。
3. 接通电源或放有锅具时，请勿移动本电灶。
4. 请勿用水冲洗或将本电灶浸入水中进行清洁。
5. 请勿让儿童单独操作灶具，以免发生烫伤或受伤等危险。
6. 请勿将刀、叉、勺、锅盖、铝箔等金属物品放置在灶具表面，以免金属物品受热升温。
7. 请勿在锅具与灶具表面之间放置纸张、布料等易燃物品，以免过热引起火灾。
8. 请勿在地毯或桌布上使用本电灶，以免堵塞进风口/出风口，影响散热。如有必要，请在机身下方垫一块硬纸板。
9. 请勿加热密封容器（如罐装食品），内部空气膨胀可能导致爆炸。
10. 请勿将本电灶放置在燃气灶上使用——磁场可能会加热燃气灶的金属部件，从而引发危险。
11. 请勿插入铁丝等异物，或堵塞出风口/进风口，以免造成危险。
12. 请勿空烧或过度加热锅具。否则可能导致锅具变形或损坏，并可能造成灶具表面永久性变色。
13. 避免撞击玻璃面板。如果面板表面破裂，请立即关闭设备以防止触电危险。加热期间或加热后请勿触摸塑料顶盖，否则可能导致烫伤。
14. 请勿使用蒸汽清洁器清洁灶具。
15. 请勿使用外部定时器或独立遥控系统操作灶具。
16. 本产品不适用于体能、感官或心智能力受限者（含儿童）或缺乏操作经验及常识的人员，除非在负责其安全的监护人员的监督或指导下，方可使用。
17. 注意：烹饪过程必须有人看管。短时间的烹饪过程也须全程在场看管。
18. 火灾风险：切勿在烹饪区域存放物品。
19. 警告：使用灶具烹饪油脂时，若无人看管，可能引发火灾，十分危险。
20. 注意：为避免因热断路器意外复位而产生危险，本产品不得通过外部开关装置（如定时器）供电，亦不得连接至按固定模式通断的电路。

### ■ 使用本产品时，还请遵守以下预防措施

1. 请将电灶放置在平整的台面上，并与墙壁或周边物体保持至少10厘米的距离。
2. 请使用额定电流不低于16A的接线开关，且不要与其他电器同时共用一个开关。
3. 如果电源软线损坏，必须由制造商、授权服务商或具备资质的专业人员进行更换，以防发生危险。
4. 本电灶玻璃面板最大可承受50公斤重量。请勿用力按压、重压放置，或用尖锐物体刮擦面板。
5. 请定期清洁灶具，以防止杂物进入风扇导致故障。
6. 请勿自行维修本产品。如果发生故障，请联系授权服务中心处理。
7. 植入心脏起搏器或其他医疗设备的用户请勿使用本产品；如确需使用，请务必提前咨询医生，以免引发意外。
8. 使用过程中及使用结束后，请及时清洁灶具并采取适当的防虫、防尘和防潮措施。蟑螂等害虫有可能钻入电灶内部，导致电路板短路。如需长期存放，建议清洁本机并用塑料袋罩住。
9. 为保证良好加热效果，建议使用平底、铁磁性材质、直径大于100mm且小于260mm的锅具。适用锅具类型详见本说明书相关章节。
10. 烹饪时，请务必将锅具放置在玻璃面板加热环的中心位置。
11. 电磁灶不使用时，请切断电源。
12. 安装及接线/电气连接必须由合格的专业人员/技术人员执行。
13. 安装及接线必须符合当地法规，或者通过一个双极联锁开关永久连接到电源上，该开关电极中的触点距离至少要3mm以上。  
当电网有干扰信号或者内部器件温升过高时，会出现短暂的功率下降或短暂停止加热情况。

警告：1. 烹饪过程中或烹饪结束后，电灶面板的烹饪区域留有余热，当数码管显示“H”时请勿触摸加热区域的附近玻璃板，小心烫伤。

2. 锅具把手在烹饪过程中或烹饪结束后留有余热，小心烫伤。

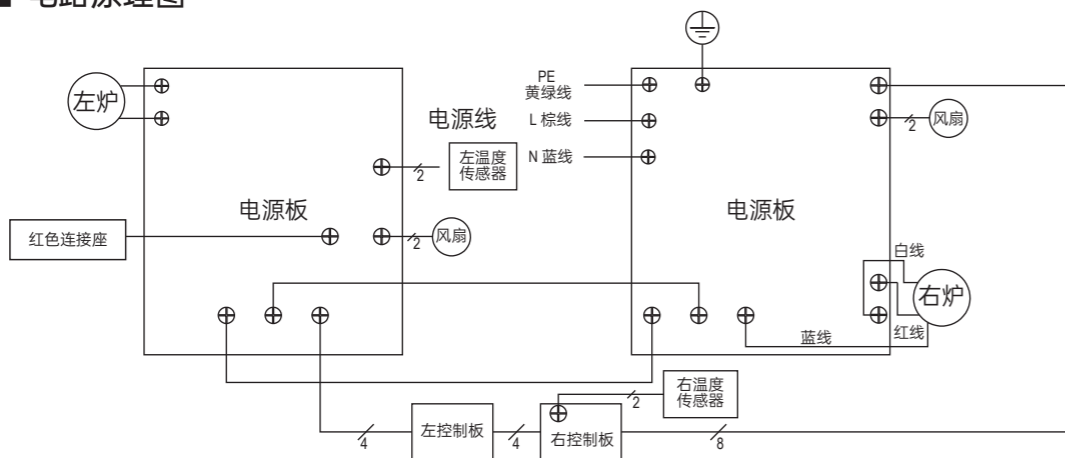
包装物的处理：产品的包装物丢弃时，应交由当地的回收机构或类似部门回收处理，切勿随意丢弃！

产品无法再修理和打算丢弃时，应交由当地的回收机构或类似部门

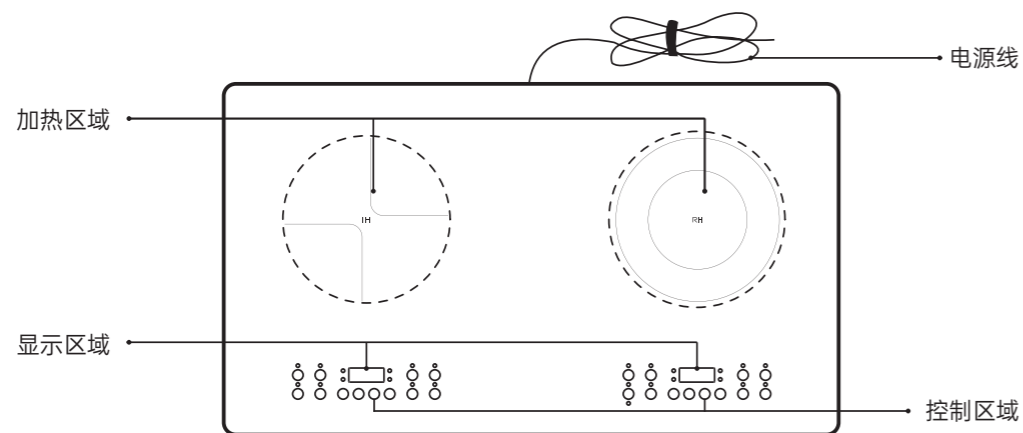
产品的处理：回收处理，切勿随意丢弃！

## 二、使用说明

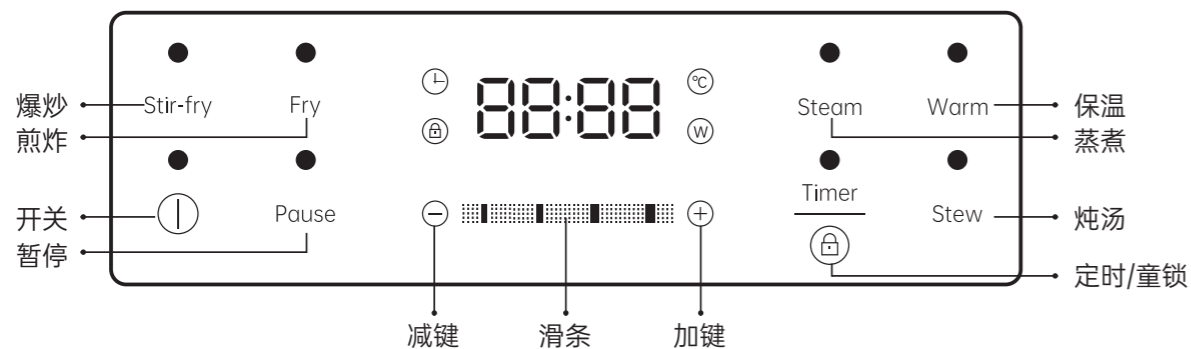
### ■ 电路原理图



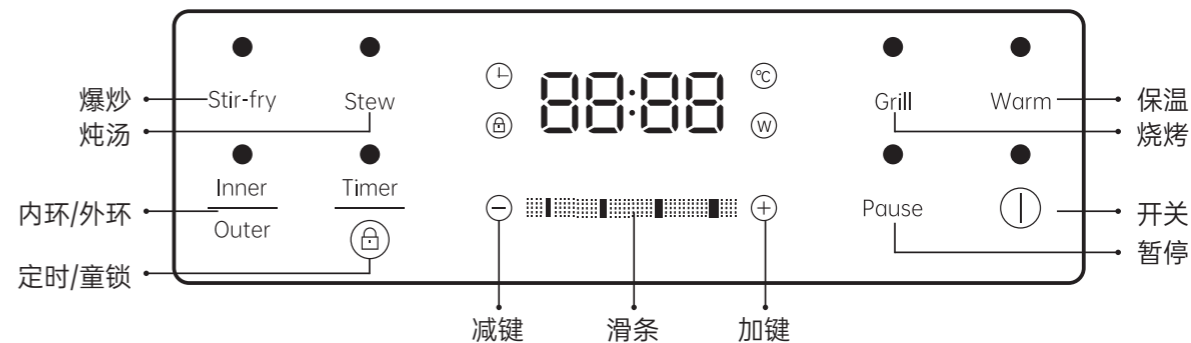
### ■ 产品结构



### ■ 左控制区域



### ■ 右控制区域



### ■ 产品规格

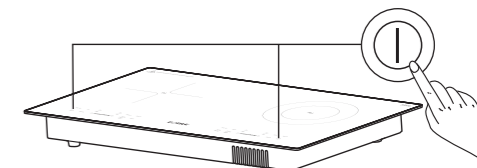
电压	频率	功率
220-240 V~	50-60Hz	3600W

### ■ 操作使用说明

1. 清洁锅具和灶体: 请确保锅底和灶体没有水渍、饭粒等杂物。
2. 锅具放在电灶加热区中心位置。
3. 确保电源线与电源插座的连接良好固定。

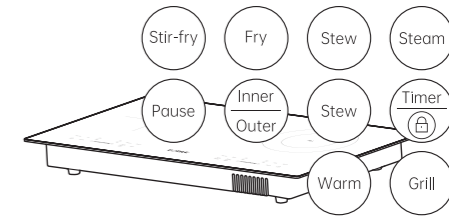
#### 4. 电源开/关

按下“⏻”键，启动开机进入待机状态，烹饪完成后，按下“⏻”键关机。



#### 5. 功能选择

例如，先按下“⏻”键，然后按下“Fry”煎炸键，对应的功能指示灯亮起，开始进入加热工作状态。



#### 6. 调节功率/温度/时间

在可调节模式下，向右滑动可快速调高温度、功率或时间，向左滑动可快速调低此类参数。

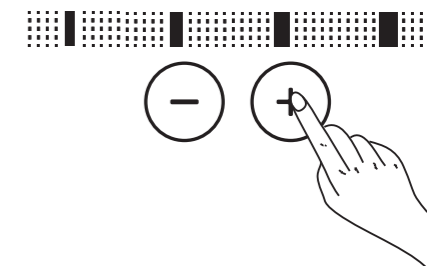
按+/-键进行调节：

功率：增减幅度为±100W

温度：增减幅度为±20°C

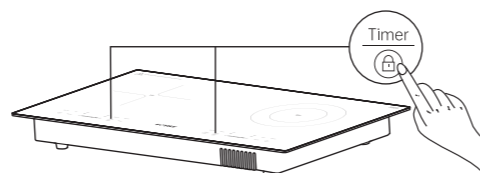
时间：- 1小时以内：以1分钟为单位增减

- 超过1小时：以5分钟为单位增减



## 7. 定时/童锁

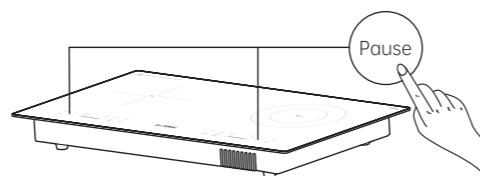
①在工作模式下，定时器可在“0:00 到 10:00”小时内循环调节。设定好时间后，数码显示屏会闪烁5秒以提示确认；您也可以再次按下“定时”键提前确认设置。如需取消倒计时，只需再次按下“定时”键即可。倒计时结束时，电灶将自动关闭电源。



②在待机模式或工作模式下，长按“童锁”键即可开启童锁功能。此时，童锁指示灯亮起。除电源键外，其它所有按键将被禁用。童锁功能开启时，指示灯将闪烁2秒。如需解除童锁，再次长按“童锁”键即可。

## 8. 暂停功能

在工作模式下，按“Pause”暂停键即可进入暂停模式。此时，除电源键和童锁键外，其它所有按键均无效。再次按下“Pause”暂停键，即可恢复当前工作状态。



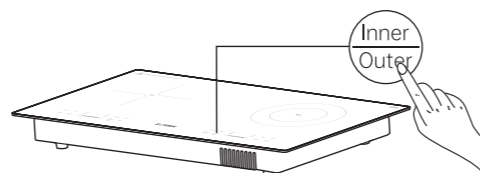
## 9. 内/外环加热

右炉工作状态默认双环工作，内环与外环LED灯同时亮，按内外环键循环切换内环/外环/双环，对应LED灯亮；除了爆炒功能(右炉)外，其它功能不可以单独切换内环或者外环。

①双环同时工作，100-2200W功率可调，若同时开启左炉，左炉最大功率限制在1300W，左炉100-1300W功率可调。

②内环单独工作，100-1000W功率可调，若同时开启左炉，左炉100-2200W功率可调。

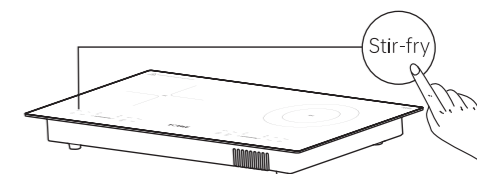
③外环单独工作，100-1200W功率可调，若同时开启左炉，左炉100-2200W功率可调。



## 10. 菜单功能键说明：

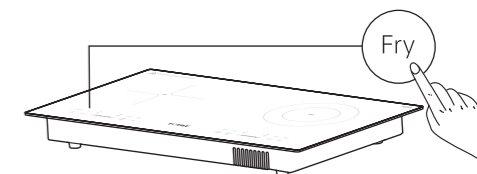
### ①Stir-fry 爆炒（左灶）

默认功率2200W，功率档位调节范围“100-2200W”。默认工作时间2小时，并以分递减，时间结束时自动关机；可以通过“定时”键修改工作时间。



### ②Fry 煎炸（左炉）

默认温度档200℃，温度点调节范围为“60-240℃”。默认工作时间2小时，并以分递减，时间结束时自动关机；可以通过“定时”键修改工作时间。

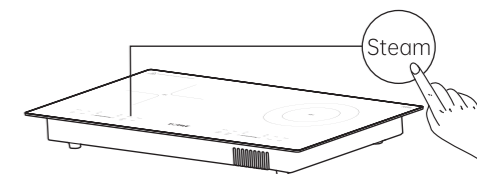


煎炸模式下的温度和功率档位：

温度℃	60±20	80±20	100±20	120±20	140±20	160±20	180±20	200±20	220±20	240±20
功率W	600	800	1000	1200	1400	1600	1800	2000	2100	2200

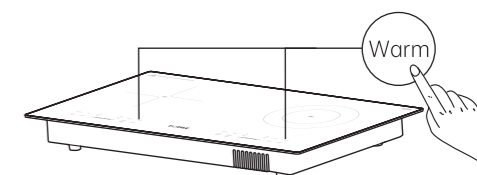
### ③Steam 蒸煮（左炉）

默认定时时间“0:45”，按下开始倒计时，定时时间到自动关机，不能调节功率大小，可通过+/-键调节定时时间。



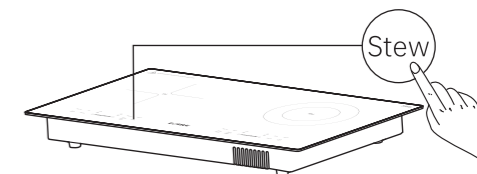
### ④Warm 保温

默认定时时间“2:00”，按下开始倒计时，定时时间到自动关机，不能调节功率大小，保持温度60-80℃。可通过+/-键调节定时时间。



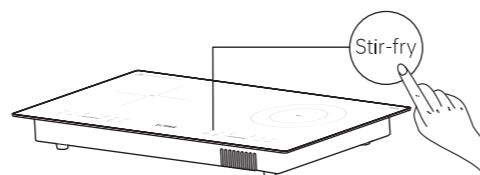
### ⑤Stew 炖煮（左炉）

默认定时时间“00:15”分钟，并开始倒计时，定时时间到自动关机。不能调节功率大小，默认功率2200W；可通过+/-键调节定时时间。



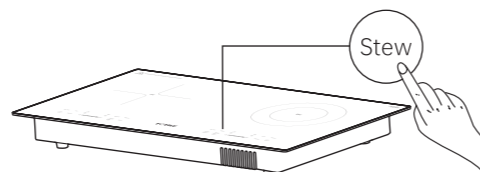
### ⑥ Stir-fry 爆炒 (右灶)

默认功率2200W，功率档位调节范围“100-2200W”。默认工作时间2小时，并以分递减，时间结束时自动关机；可以通过“定时”键修改工作时间。



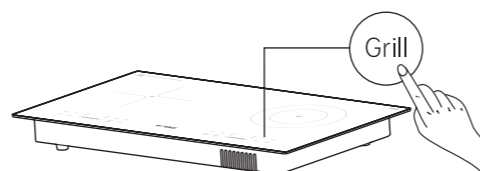
### ⑦ Stew 炖煮 (右炉)

默认功率1900W，功率档位调节范围“100-2200W”。默认工作时间2小时，并以分递减，时间结束时自动关机；可以通过“定时”键修改工作时间。



### ⑧ Grill 烧烤 (右炉)

默认温度档220℃，温度点调节范围为“80-260℃”。默认工作时间2小时，并以分递减，时间结束时自动关机；可以通过“定时”键修改工作时间。



烧烤模式下的温度和功率档位：

温度档位℃	80	100	120	140	160	180	200	220	240	260
炉面温度℃	180±70	200±70	220±70	240±70	260±70	280±70	300±70	320±70	340±70	380±70
功率W	800	800	800	1000	1000	1200	1400	1600	1800	2200

## 11. 功率显示

左炉

功率W	100	200	300	400	500	600	700	800	900	1000	1100
功率W	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

备注：100-400档位都为间歇档

100档为间歇1档：400W 开1秒停3秒

200档为间歇2档：400W 开2秒停2秒

300档为间歇3档：400W 开3秒停1秒

400档为间歇4档：500W 开4秒停1秒

右灶 (双环)

功率W	100	200	300	400	500	600	700	800	900	1000	1100
功率W	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

右灶 (内环)

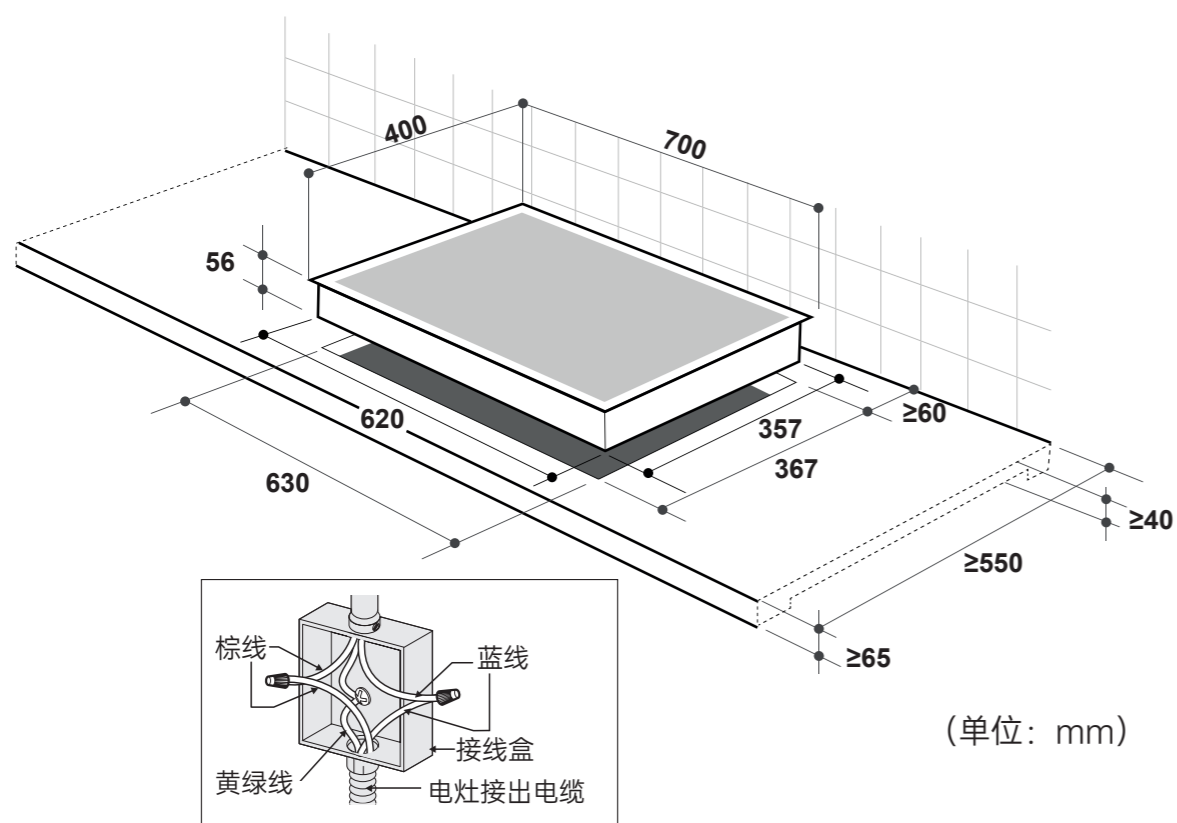
功率W	100	200	300	400	500	600	700	800	900	1000
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右灶 (外环)

功率W	100	200	300	400	500	600	700	800	900	1000	1100	1200
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### 三、安装方法

#### ■ 电灶安装



将安装电灶的水平台面开置如图所示的方孔，将电灶放入即可。

注意：

1. 必须保证有安放电灶所需的空间，且保证安放后底部至少有150mm的自由空间；
2. 必须保证电灶底面吸风孔能与大气相通；
3. 必须保证电灶安装后，侧面与墙要有大于100mm以上的距离。

### 四、保养与维护

#### ■ 炉体清洁

清洁前，请先断开电灶电源，将固定的电源线与电源插座分离，确保电灶不通电，并等待电灶玻璃面板完全冷却。然后按照以下步骤进行操作：

##### 1. 面板：

面板较脏时，请用湿抹布擦拭；或者先用去污粉或亮光粉擦拭后，再用湿抹布擦拭。

##### 2. 机体、控制面板：

以柔软的湿抹布擦拭，对不易擦拭之油污，可用中性洗洁剂擦拭后，再以柔软的湿抹布擦拭至不留残渣。

##### 3. 吸气/排气孔位表面：

可用棉花棒将尘埃除去，如油渍，可用牙刷加少许不损器皿的清洁剂小心除去。

#### ■ 左炉使用器皿(适用的锅类、容器)



铁制珐琅  
茶壶



精铸铁锅



磁感应材料复  
底煎(炒)锅



磁感应材料  
复底汤锅



特制不锈钢锅



铁板



专用复合材料锅

铁系(珐琅、铸铁、不锈钢)或磁感应材料复底锅；底部平坦直径10cm以上的锅具。

## ■ 常见故障的判别与维修

序号	故障现象	产生原因		排除方案
1	左炉E0	电路故障检测功能异常		送至方太售后服务点
2	左炉E1	无锅或锅具材质不正确		放置材质正确的锅具退出故障状态
3	左炉E2	功率管传感器开(短)路		送至方太售后服务点
4	左炉E3	电压过高	过压保护 功能启动	电压恢复正常后继续工作
	左炉E4	电压过低		
5	左炉E5	炉面传感器开路	传感器检 测功能异 常	送至方太售后服务点
6	左炉E6	炉面传感器短路		
7	左炉E7	炉面传感器失效		
8	左炉显示不变	锅底过温保护		炉面温度降到一定值时恢复正常加热
9	左炉不启动	小件不启动保护		放置底部10cm以上的锅具正常启动
10	右炉E1	热电偶传感器开路、短路		送至方太售后服务点
11	产品通电后无显示	通电接触不良		正确连接
		产品故障		送至方太售后服务点
12	蜂鸣器连续报警后停机	锅体未放正		锅体放正后会报警取消
		锅体小于10cm		放入正确的位置和锅具
		锅具材质不正确		
		环境温度太高		待温度降低时再使用
13	使用中突然终止加热	吸气口、排气口堵塞		清理吸气口、排气口
		保温模式已达设定温度		正常现象
		保护程序启动		送至方太售后服务点
14	使用中温度无法控制	锅具锅底不平		使用平整的锅体

## 五、售后服务

### ■ 保修注意事项

1. 用户送修时必须持有销售凭证和保修卡；
2. 下列项目不属于免费保修范围：
  - ◆ 用户搬运、安装、使用、维护、保管不当而损坏的；
  - ◆ 超出正常使用条件，强行使用本产品造成的故障和损坏（例如电压超出264V或低于187V而损坏的）；
  - ◆ 自行或非方太指定服务人员或服务机构安装和拆修的产品；
  - ◆ 购买凭证和保修卡信息与产品不符的；
  - ◆ 因不可抗力造成产品损坏的（如自然灾害、战争等）；
  - ◆ 不根据“使用说明书”的规定使用，造成产品故障和损坏的。

尊敬的用户，感谢您选择方太产品。请仔细阅读本手册，熟悉正确操作规范，享受烹饪乐趣。