

意大利金章牌

**ZANUSSI**

The All New

of Built-in Induction Cooker

全新“系列嵌入式電磁煮食爐

**ZIC-B7500**

操作及安裝說明書

Operating and Installation Instructions

## Section 1

### Introduction

Thanks for choosing **ZANUSSI** *PROMMA-X Series* built-in induction hob. We are always glad to offer you quality service. Please read these operating instructions carefully before installing or using the appliance. We hope that the following information will help you quickly familiarize yourself with features of the appliance and use it successfully and safely. Any question about our products or services, kindly call our local agent (For company details, please refer to the back cover of this booklet).

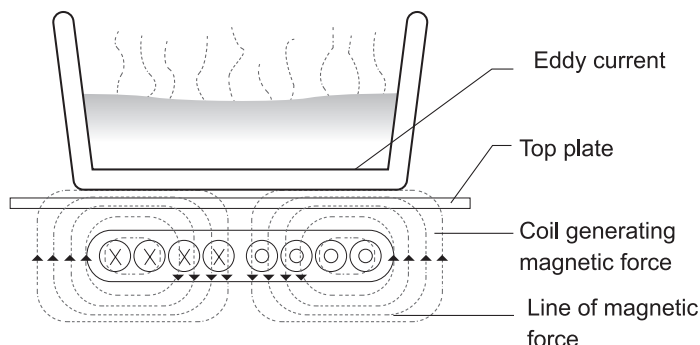
#### ⚠ PRECAUTIONS AND ADVICE

1. This cooktop is complying with all applicable safety and electromagnetic compatibility legislation. However, individuals fitted with a heart pacemaker should maintain a safe distance from the appliance. This is because it is not possible to guarantee that all pacemakers on the market comply with the standards in compliance with which this appliance was tested so it is not possible to provide an absolute guarantee of the absence of potentially harmful interference.
2. The cooking zones become extremely hot during use: keep children away from the appliance to avoid the risk of scalding or burns.
3. Make sure the cooking zones and the bottoms of pots are dry before use.
4. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
5. Cleaning and user maintenance shall not be made by children without supervision.
6. **WARNING:** The appliance and its accessible parts become hot during use.
7. Children less than 8 years of age shall be kept away unless continuously supervised.
8. **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result a fire.
9. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.  
**WARNING:** Danger of fire: do not store items on the cooking surfaces.
10. **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hop surfaces of glass ceramic or similar material which protect live parts.
11. A steam cleaner shall not be used for cleaning the surface.
12. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
13. After use, switch off the hob element by its control and do not rely on the pan detector.
14. Appliance is not intended to be operated by means of external timer or separated remote-control system.
15. Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

### Description of the Appliance

#### a. IH Cooking

The induction hob is based on the electromagnetic induction principle. After power on, lines of magnetic force create eddy currents in the pan/pot, causing the whole pan / pot to generate heat.

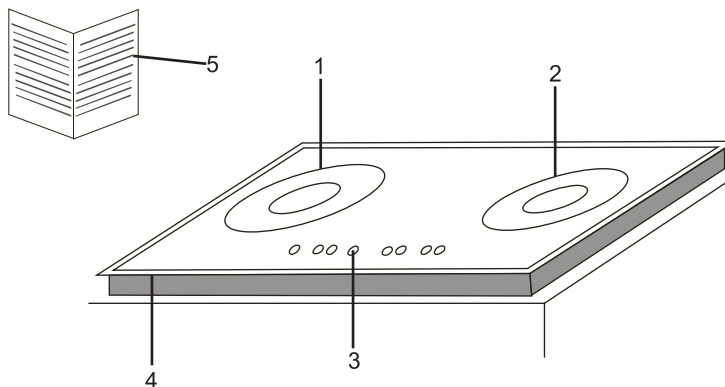


#### b. Benefits

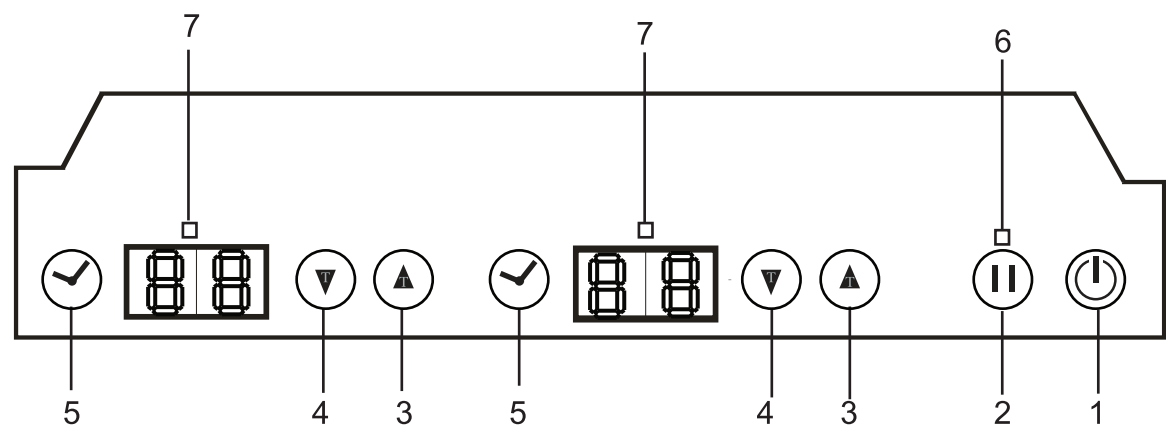
1. No gas, no flames, no smoke, no need to heat the air; you are free from concerning explosions, fires and burns as well as extra air-conditioning.
2. Higher energy efficiency than conventional electric cookers; you could enjoy saving cost and time by faster cooking.
3. Well protected from dirt and scratches, you could easily clean and maintain your appliance.

#### c. Parts Identification

1. Left cooking zone
2. Right cooking zone
3. Control panel
4. Ceramic glass top plate
5. Operating manual



d. Control Panel

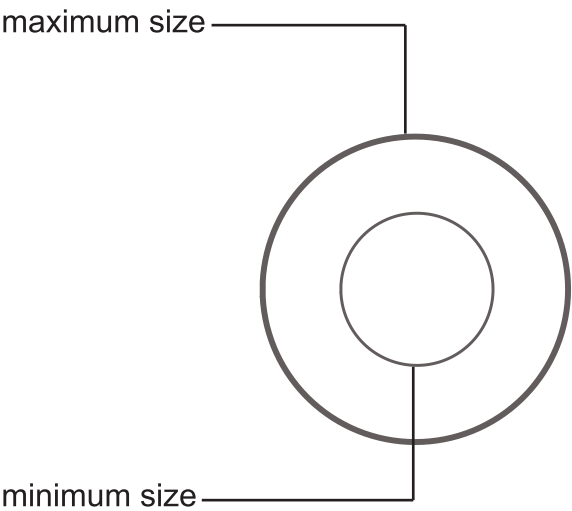


Picture1: Touch Domino inct all keys,displays and LEDs

1	ON / OFF Switch	Switch control unit ON / OFF
2	Pause key	Active or cancel Break function
3	Plus Key	Increase cooking level
4	Minus Key	Reduce cooking level
5	Timer Key	Timer select key
6	Key Lock LED	Key Lock Indication LED
7	Timer LED	Programming timer or cooking level

e. Enclosure Mark

Indicate the minimum / maximum size of usable pans / pots.  
(refer to Section 2 on “ suitable pans / pots” for details)



Cooking zones	Diameter in mm	Rating in kW
Left	110 / 220	Normal : 2.2 Booster: 2.9
Right	90 / 180	Normal : 1.4

## Section 2

### Usable and Non Usable-Pans/Pots

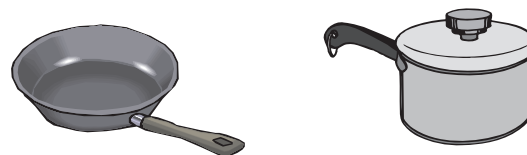
#### 1.Suitable Pans / Pots

Induction cooking zones will ONLY work when covered by a pan / pot with a magnetic base.

##### a.Materials

1. Steel or cast iron with a magnetic base
2. Enameled iron
3. Stainless steel (18, 18-8, 18-10)

- The pan / pot with base thickness 0.8 mm or more is regarded as “suitable pan / pot”, but less heating power will be conveyed.
- Some sorts of multi-layer pans / pots cannot be used for heating.



1. Steel or cast iron with a magnetic base



2. Enameled iron

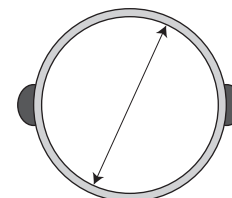
Stainless steel

##### b.Shape and size

- Flat-bottomed pans / pots with bottom diameter measuring greater than 110 mm (left) or 90 mm (right) are recommended
- The diameter of the pan / pot base must be at least as big as the inner marking on the zone it is being used on.
- If the diameter of the base is too small, the induction heating will not work.



3. Flat-bottomed pots / pans

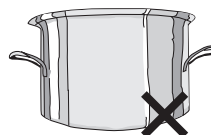


Diameter > 110 mm (left)  
Diameter > 90mm (right)

#### 2.Non-usable Pans / Pots

##### a.Materials

1. Stainless steel without a magnetic base
2. Aluminum and copper
3. Heat-resistant glass or ceramic



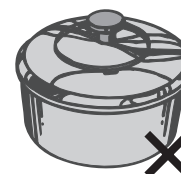
1. Stainless steel without a magnetic base



2. Aluminum and copper

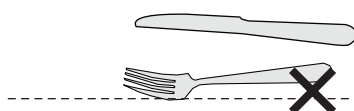


3. Heat-resistant glass or ceramic

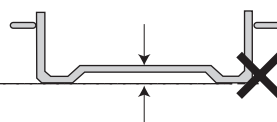


##### b.Shape and size

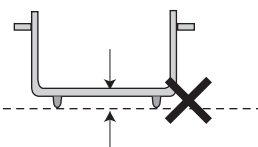
- The pan / pot with rounded bottom.
- The pan / pot with a concave of 4 mm or more at the bottom or pot with legs 4 mm or more in length.
- Small objects with Dimension less than 100×30 mm.



Dimension < 100×30 mm



Gap  $\geq$  4 mm



Gap  $\geq$  4 mm

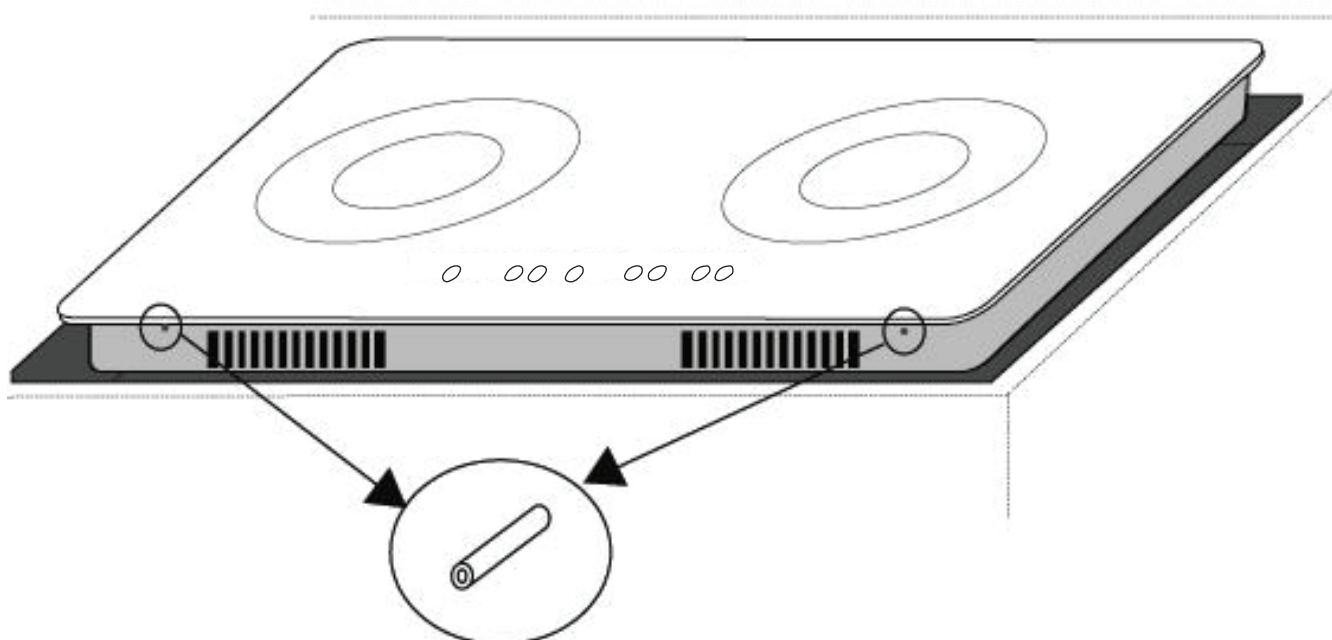
Note: Do not use pans / pots with very thin base on this appliance, and never heat up empty pans / pots as they could get damaged unless the manufacturer states that you can do so. This could also damage your appliance.





## SPECIAL POINT TO NOTE ON INSTALLATION

Please do not disassemble the screws fixed on the two sides on the top of the ventilation point of the induction cooker. These two screws are fixed to ensure a gap of 10 mm is kept between the induction cooker and the kitchen cabinet, guaranteeing the induction cooker to have a good ventilation. The manufacturer is not responsible for any faults and problems caused by unauthorised disassembling.



## Section 4

### Safety Precautions

The following safety precautions must be taken when installing or operating the appliance.

#### 1.Before Use

- Do not use when the supply cord is damaged.
- Do not attempt to modify the parts or repair the appliance by yourself if it is damaged in any ways.
- Keep away from water and heat. Make sure there is sufficient space to be provided for the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance is for domestic use only, but not for commercial purposes.

#### 2.Installation and Connection

- All electrical work should be completed and inspected by a qualified technician in strict compliance with local safety regulations.
- The appliance must be connected with its own specific power source, which should be installed in compliance with local wiring, earthing and safety regulation. The manufacturer can not be held liable for damage such as electric shock caused by the lack or inadequacy of an effective earthing system or any incorrect installation.
- Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance such as the prevention of overheating.
- This appliance must not be installed over a dishwasher, washing machine, dryer or fridge-freezer. The high temperatures radiated by the appliance could damage other electrical appliances below, resulting in impairing the appliance's ventilation system.
- A small gap may be visible between the ceramic glass edges and the worktop during the first few days after installation of the appliance. This gap will reduce with time as the appliance is used. It will not affect the electrical safety of your job.

#### 3.Protecting the appliance from Damage

- Do not drop anything on the ceramic surface. Even a small and light item could trigger electric shock or damage to the appliance in certain circumstances. If the ceramic surface is cracked, please immediately switch off, unplug the appliance and contact your local qualified technician for service.
- Make sure that only one sensor control is touched at a time. Do not put hot things or pans on the sensor control as the appliance may react wrongly.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and foils on the top plate since they could get hot.
- Do not place paper between the pan/pot and the unit. The paper may get burnt.
- Do not heat the empty pans/pots or overheat it.
- Never place hot pots/pans near the control area. They could damage the electronic controls underneath.
- Do not block air intake or exhaust vent, which may cause the temperature inside the unit to rise. The overheating protection will activate and the unit will stop functioning automatically.
- If a drawer is fitting directly underneath the appliance, ensure to keep adequate space between the drawers' contents and the underside of the appliance to ensure sufficient ventilation for the unit.

#### 4.Protecting the appliance from Burning

- The surface of the appliance is hot when in use and remains hot for a while after being turned off or removing the pan/pot. There is still a chance of getting burnt until the residual heat indicators go out. Children should be kept away from the appliance.
- Clean the appliance only when it has cooled down.
- Keep all pans/pots out of reach of children. Turn pan-handles inwards and away from the edge of the appliance.
- Never leave the appliance unattended when cooking with fat or oil. Very hot oil can catch fire and cause damage to other electrical appliances. Always heat fat bit by bit, keep watching as it heats up.
- Do not store anything above or next to the appliance which might arouse children's interest. Otherwise, they could be tempted to climb onto the appliance with the risk of burning themselves.
- In case oil or fat catches fire, do not put out the flames with water. Use a suitable fire blanket or fire extinguisher.
- Do not heat up unopened tins of food on the appliance as pressure will build up in the tin and it can explode, which in turn could result in injury and scalding or damage.

## 5.Cleaning and Care

- Unplug the appliance before cleaning and installing.
- Never use a steam cleaner or aggressive or abrasive detergent to clean this appliance. They could cause permanent damage to the surface and the components, of which the manufacturer cannot accept the liability.
- Do not use washing up liquid on the ceramic surface as it can leave a blue sheen on the surface which may be difficult to remove.
- Do not scratch on the ceramic surface.
- The ceramic surface should be cleaned regularly, preferably after each use.
- Before cleaning, firstly let the appliance cool down. Then, wipe all coarse soiling off using a damp soft cloth or kitchen paper towel and apply a few drops of proprietary-cleaning agent for ceramic surfaces.
- Any remaining trace of clean could have a corrosive effect on the appliance when it is heated up next time. Make sure that each trace has been removed from the surface by wiping the surface carefully and thoroughly with a damp cloth after cleaning.

## 6.Further Safety Notes

- Always keep children away from the appliance. Children should be kept away from the appliance.
- Ensure the cable of the appliance does not touch the hot cooking zones when using an electric socket near the appliance. The insulation on the cable could be damaged, giving rise to an electric shock hazard.
- Ensure pans / pots are placed centrally over the cooking zone to prevent unnecessary exposure to the electromagnetic field.
- Do not lay objects, which are susceptible to the magnetic fields such as credit cards, diskettes in the immediate vicinity of the appliance.
- Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the appliance. Cutlery inserts must be heat-resistant.
- Assembling and disassembling of this appliance should be carried out in accordance with the local wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, local agent or qualified technicians in order to avoid any hazard.
- This appliance is not intended for use 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.
- After cooking, pans / pots should be removed from the appliance.
- Disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- After use, switch off the appliance element by its control and do not rely on the pan detector
- Control panel could only be connected to the specific heating element in order to avoid a hazard.

### Correct Disposal of this product .



This marking indicates that this product should not be disposed with other household wastes through out the EU.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

**Warning :** If the surface is cracked, you should switch off the appliance and disconnect it from the mains electricity supply immediately to avoid the danger of electric shock.

## Section 5

### 1. Specifications

- 1.1 voltage : 220V / 50Hz
- 1.2 Suitable range of room temperature: -25°C ~ 40°C
- 1.3 9 levels of power setting
- 1.4 power rating: 3.5 kW

### 2 Function

#### 2.1 Initial connection to voltage supply

After the Touch Control has been connected to voltage supply, it changes from voltage-free mode into OFF mode. The Touch Control emits no audible signal after these 5 sec; each display located on the right side of all available cooking zones shows “\_”. for 1 sec (decimal dot in lower segment). After 1 sec the display is cut off. After that, the control unit remains in OFF mode. Error or heat signals are indicated, if necessary.

#### 2.2 ON/OFF switching of cooking zone

By pressing the ON/OFF key (⏻) for 1 sec the Touch Control changes from OFF mode into standby mode emitting a short buzzing signal as well as a visible “0” on the cooking zone display. Instead of “0” the cooking zone display can also show an “H” meaning “hot cooking surface” or, alternatively, an “E” meaning “error”. If no key is touched within the 10 sec after activating the standby mode, the Touch Control unit changes back into OFF mode.

#### 2.3 ON/OFF switching of a cooking zone

##### 2.3.1 ON switching

A cooking zone can be directly activated via the corresponding plus / minus keys while in standby or active mode, unless the cooking zone had not been set by the optional timer programming.

- Starting position: Cooking zone is in OFF mode. Display: “0”: If starting out with the “▲” key, the cooking stage display moves from “0” up to “4”. If starting out with the “▼” key, the cooking stage display moves from “0” up to “9” (i. e. the highest configured cooking stage available).
- Starting position: Cooking zone is in OFF mode. Display: “0”: the automatic heat-up function can be activated by simultaneously holding the “▲” and “▼” keys, while the cooking stage display moves from “0” up to “A”.
- While pressing the “▲” or “▼” key, the cooking stage is increased / reduced automatically. The time difference occurring during changing from one stage to another is about 0.5 sec. The buzzer only emits an audible signal at the first change of cooking stages. Once the highest or lowest stage is reached, the cooking stage remains there (limit stop).
- when the left cooking stage is “9”, Another touch on the “▲” key activates the booster function. The corresponding cooking stage display shows a static “P” symbol. For safety reasons the booster function of each cooking zone is only available for a limited period time (Basic Induction 8 minutes). After 8 minutes the cooking stage will return to “9”.
- If the cooking stage is not “0”, you can touch “▲” and “▼” set the cooking stage to “0” directly.

##### 2.3.2 OFF switching

A cooking zone can be switched off in the following way:

- by pressing the “▲” and the “▼” keys of the desired cooking zone simultaneously.
  - by selecting cooking zone “0” for the desired cooking zone by pressing the “▼” key.
- Upon switching off the last cooking zone, the control unit switches back into OFF mode after 10 sec, if no further modes are activated. All cooking zones are switched off immediately pressing the ON/OFF key (⏻) for 1 sec.

#### 2.4 Cooking levels


The cooking levels of the cooking zones are represented each by a corresponding 7-segment display. As a standard, there are 9 cooking levels with the digits “1” to “9” on the display.

If the cooking stage is “P”, the 7-segment will show “P”.

Special symbols which are displayed alone or alternating with the cooking stage digits, such as “P” for booster or the symbol for “—” are only displayed on the right of 7-segment.

#### 2.5 Automatic heat-up function

##### 2.5.1 Normal information

 Automatic heat-up function can be activated for every cooking zone. After that the cooking zone is powered at the highest cooking stage (100 %) for the duration of heating up. After expiry of the heating-up period, the cooking zone switches back automatically to the simmering mode set by you. Here, the heating up period depends on the power level of the simmering mode previously set. The values are to be entered as parameters.

Operational sequence automatic heat-up:

- If a cooking zone remains on cooking level “0”, the automatic heat-up function can be activated by simultaneously holding the “▲” and “▼” keys for 1 sec (“A” flashes, see above).
- The corresponding cooking zone display shows the symbol “A” for heating-up alternating with the cooking level.



- If there are no cooking stage was set with in 10 minutes after the automatic heat-up function was activated, the cooking stage will be set to the Maximum stage(9 cooking stage)
- After the automatic heat-up function was activated, you can via “▼”key quit it.
- It is insignificant to activated automatic heat-up function when the right cooking is in “9”.
- while the automatic heat-up function be activated, you can set the of cooking stage to “0” to shut down it.
- If expiry the automatic heat-up function period , the cooking level which you have set will display statically.

## 2.6 Residual heat indication



When the surface temperature of cooking zone is over + 65 °C, The residual heat indicator( “ H ” ) will appear, please do not touch the cooking zones or put any heat sensitive object on them .

A hot cooking zone is indicated by an “H” on the corresponding 7-segment display.

Heat signals from inactive cooking zones are indicated by a permanent “H” on the display both in ON mode and in OFF mode.

In case of error signals occurring at the same time, the “H ” symbol would alternate with the error code concerned.

## 2.7 Auto-Power OFF (Operating time limitation)

A certain maximum operating time had been fixed for every activated cooking zone. The maximum operating time depends on the selected cooking stage (see annex). After expiry of the maximum operating time the cooking zone is switched off automatically providing that no alteration of the settings for that cooking zone had been made. Any touching of a key assigned to a cooking zone results in resetting the countdown timer to its starting position. Upon response of the operating time limiter of a cooking zone the cooking zone itself is switched off and the corresponding display shows the residual heat signal 'H' for as long as residual heat exists. A short buzzing signal is edited and no error codes appear on the displays. The parametric ability is to be noted here. Timer settings have, compared to operating time limitations, priority when it comes to high cooking level selections, i. e. the cooking zone is only disabled by the expired timer and not by a request from the auto-power OFF function. (e.g. timer 99 min on cooking level 9).

## 2.8 Key-lock function

### 2.8.1 Display of a locked cooking zone

LED 6 serves as display of the key-lock status.

### 2.8.2 Activating Key-Lock :

Locking and unlocking can be done by pressing the minus key “▼”and timer key “⌚” of a cooking zone at the same time. The assigned Key-Lock LED 6 will shine statically. The control unit continues in the previously selected mode, however, it can no longer be modified by any key but by the Key-Lock key( the minus key “▼”and timer key “⌚”) itself or the ON/OFF key“⏻”. While activating key-lock, you can turn on and off the cooking via the ON/OFF key “⏻”. Release the key-lock while only the control unit is on. Key-lock function can be remembered. Even though in OFF mode, the key-lock function is effective.

### 2.8.3 Unlocking / Disabling Key-Lock

Touching the Key-Lock key ( the minus key “▼”and timer key “⌚”) again about 2s while in standby or active mode results in unlocking the Touch Control and the relevant Key-Lock LED ( LED 6 ) is switched off. All sensor keys can now be operated regularly again.

## 2.9 Timer function

### 2.9.1 Basics



The timer function module provides a timer for each of both cooking zones of a Touch Control. This can be implemented as cooking zone timer or as independent egg timer – however, not at the same time. The two 7-segment displays of each cooking zone serve as displays of the remaining time ( in minutes ) until a timer alarm is set off. All timers are countdown timers. The optional setting range is between 1 and 99 minutes. After the timer is set, it counts backwards in minute steps down to 0. Then,a visible and audible alarm signal is emitted. As for a cooking zone related mode, the corresponding cooking zone is disconnected automatically upon expiry of the timer. Before operating a timer, the Touch Control is to be switched into at least standby mode via the ON/OFF key (⏻). Switching off the Touch Control disables the cooking zone related timer, programmed egg timers continue running.

### 2.9.2 Selecting Timer

- In order to program a timer, the Touch Control has to be in standby or ON mode.Touching the timer key (⌚)serves as selection of the timer module for a cooking zone. Left timer key (⌚) serves for left cooking zone and right timer (⌚) key serves for right. whether a cooking zone or timer is programmed via the ▲/▼ key, it is indicated by LED 7, the LED 7 flashing meaning the value of the 7-segment display refers to the timer and can be edited. A statically shining timer LED means that the relevant timer had been programmed and that its countdown is running. Touching the timer key (⌚) depends on the previously set operating status:



Visible signal: Segments b, e and g of the relevant 7-segment display flash providing that the key concerned is assigned to a display.

- Simultaneous multiple operation:

Several keys are touched simultaneously or permanently. No function is applied by simultaneous multiple operation of keys. No audible or visible signals are emitted while no permanent operation is being executed.

- Sequention multiple operation:

A key is touched or held (thus, the corresponding key function is triggered). Then an additional one or several keys are touched simultaneously or one after another or simply held. The touch control identifies this and suppresses the relevant functional executions. NO audible or visible signals occur while no permanent operation is being executed.

- Cancellation of faulty operation.

First, the control unit must ensure that no key has been pressed to be able to accept new input. As soon as the ON/OFF key (⏻) is one of the wrongly operated keys, its function will always dominate disconnection processes. The control unit is switched into OFF mode. However, this does not apply to switching on here, the ON/OFF key (⏻) has no dominating effect.

### 3. Safe Handling

#### 3.1 Hot Show:

If the cooking zone temperature anomalies, or temperature is too high, then 7-Segment will display “E2”, the corresponding cooking zone will be shut down, we need to wait a few minutes, until the temperature returns to normal, the cooking zone could be restarted.

#### 3.2 Pot Protection:

When pot is abnormal, or the user has continually moved the pot, the cooking zone in order to protect their own devices so that the corresponding cooking zone will be shut down, the 7-Segment will display “E3”, We need to wait a few minutes since the restoration, the cooking zone could be restarted.

## 4 Annex

Standard 9 cooking stages:

Cooking level	Power[%] [Ø220]	Power[%] [Ø180]	Operation time Limit [Min]	Automatically Heating up [sec]
0	0	0	720	-
1	3	3	520	40
2	5	5	402	72
3	8	8	318	120
4	12	12	260	176
5	18	18	212	256
6	28	28	170	432
7	42	42	139	120
8	64	64	113	192-
9	100	100	90	-
P	100+X	-	8	-

“-”: means that it does not have this function.

Note: The prolonged time use of high cooking level will make the temperature around the cooking zone rise, Before the ceramic cooldown, please do not touch it with hand.

## 第一章

### 介紹電磁爐

感謝您選擇了**ZANUSSI** *EROMEX* 雙頭電磁爐。我們將為您提供高效率、高品質的服務。請在安裝和使用電磁爐之前認真閱讀說明書。如果對我們的產品和服務有諮詢之處，請與我們的當地代理商聯繫。

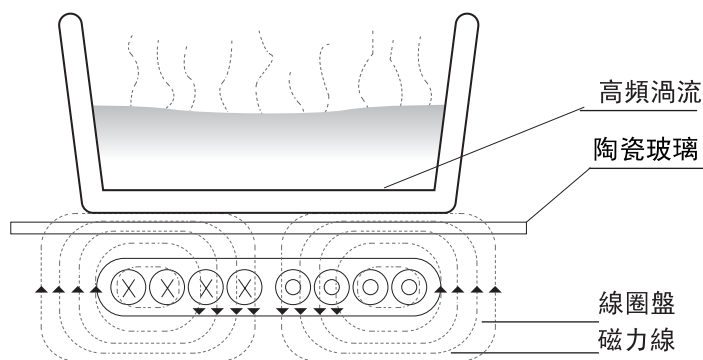
#### ⚠ 注意及建議事項

1. 本爐具符合所有適用的安全及電磁兼容性法例。但安裝了心臟起搏器人士應與本產品保持一定的安全距離。基於無法確保市面所有型號的心臟起搏器均符合本產品測試所需符合的標準，因此我們無法保證本產品不會對有關物品構成有害干擾。
2. 由於爐圈在使用時會達到非常高溫，請讓兒童遠離本產品以免燒傷或燙傷。
3. 使用爐具前請確保加熱範圍和烹食器底部乾淨。
4. 8歲及8歲以下兒童，或已缺少物理知覺或精神能力，或缺乏經驗和知識人士，只有當他們被給予監督或指示，這些人士掌握設備的使用安全方式並了解所涉及的風險，他們才可以使用該設備，否則不能使用該設備。
5. 在沒有監督的情況下，兒童不得清潔和保養該設備。
6. 警告：在使用過程中，該設備及其可觸及零配件不能發熱。應注意避免接觸熱元件。
7. 不到8歲的兒童應遠離該設備，除非他們一直被給予監督。
8. 警告：當用脂肪或食油烹飪時，絕對不要放鬆對該鍋具的看管，否則會很危險。
9. 起火時，不要用水來滅火，應使用合適的滅火毯或滅火器。警告：火災危險，不要加熱沒有開封的罐裝食品。
10. 警告：假若爐面出現損壞（陶瓷玻璃面板損壞或類似的絕緣材料損壞），為了避免電擊，請關閉該設備。
11. 應告知使用者可揮發的清潔劑不能使用於該設備。
12. 請勿將金屬物件如刀、匙、保護蓋放置於爐圈上，以免物件產生高溫。
13. 如使用完該設備後，請通過開關鍵關閉該爐具，而不應依靠鍋具自動感應器關機。
14. 該產品不能外接計時器遙遠控制系統。
15. 爐具的使用說明書由爐具廠家設計，即廠家設計的使用說明書滿足家用電器產品的安全使用規則，不合適的指導使用說明書可能引起事故。

### 電磁爐的使用說明

#### a. 電磁爐原理介紹

電磁爐是將電轉變成高頻交流通過線圈盤後形成的交變磁場在鍋具底部形成渦流，最終使得我們的鍋底發熱，從而達到烹食目的。

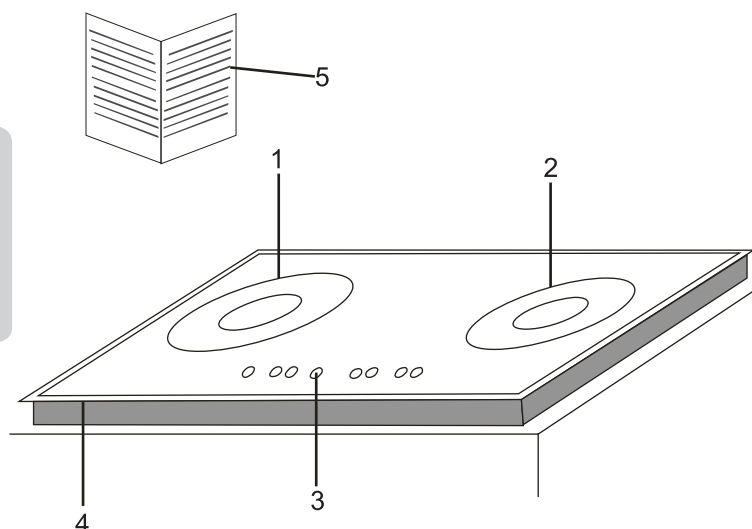


#### b. 優點

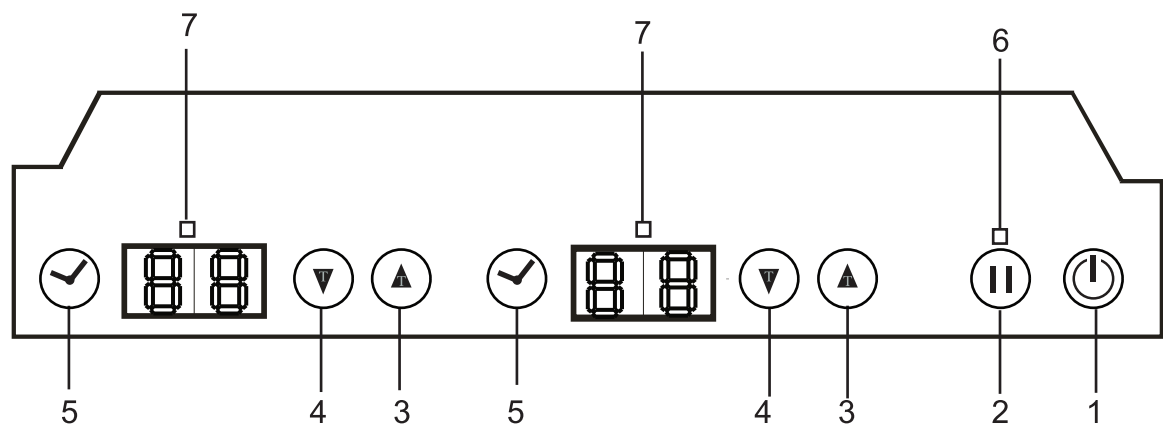
1. 無氣體、無明火、油煙，更無須擔心爆炸、火災和被燙傷。熱量散失少、安全可靠。
2. 高效率，省時省電。輕鬆享受高效烹飪的快樂。
3. 陶瓷玻璃不易被污染和刮傷，只須用布輕抹，清理快捷輕鬆。

#### c. 組成部分介紹。

1. 左邊烹飪區
2. 右邊烹飪區
3. 控制區
4. 陶瓷玻璃
5. 說明書



d. 控制面板

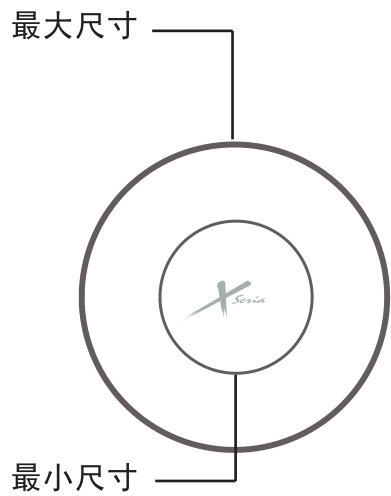


1	開關鍵	打開/關閉控制器電源
2	暫停鍵	設置/解除暫停功能
3	加鍵	增加功率檔或定時時間
4	減鍵	減少功率檔或定時時間
5	定時鍵	選擇定時功能
6	兒童安全鎖指示燈	兒童安全鎖指示
7	定時指示燈	定時指示

e. 烹飪區的尺寸

指定合適的爐具尺寸

（參照第二章關於“合適和不合適爐具的說明”的說明）



烹飪區	直徑（毫米）	功率（千瓦）
左邊	110 / 220	一般       ：2.2 火力提升：2.9
右邊	90 / 180	一般       ：1.4

### 合適和不合適的爐具

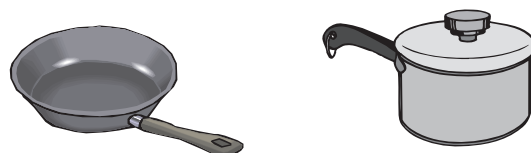
#### 1. 合適的爐具

烹飪區只有被具有磁性底板的爐具覆蓋以後才能夠工作。

##### a. 材料：

1. 鋼或者鑄鐵
2. 搪瓷
3. 不銹鋼（18，18-8，18-10）

- 底板厚度0.8毫米或者更厚的爐具可以列作“適合爐具”，但是會傳送較少的熱量。
- 多層的爐具不能用於加熱。



1. 有磁性底板的鋼或鑄鐵



2. 塗有瓷漆的鐵

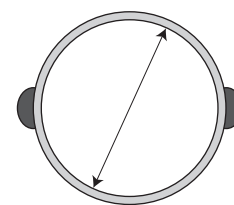
不銹鋼

##### b. 形狀和尺寸：

- 爐具的底板直徑必須與烹飪區的內部標示的尺寸一樣大。
- 推薦左邊烹飪區的底板直徑大於110毫米，右邊烹飪區的底板直徑大於90毫米的爐具
- 如果爐具底板直徑太小，電磁爐加熱工作將不能正常進行。



3. 平底爐具

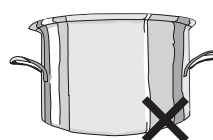


直徑大於110 毫米（左邊）  
直徑大於 90 毫米（右邊）

#### 2. 不合適的爐具。

##### a. 材料：

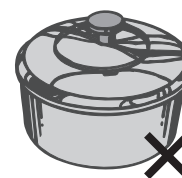
1. 無磁性底板的不銹鋼
2. 鋁和銅
3. 耐熱玻璃或陶瓷器具



1. 無磁性地板的爐具



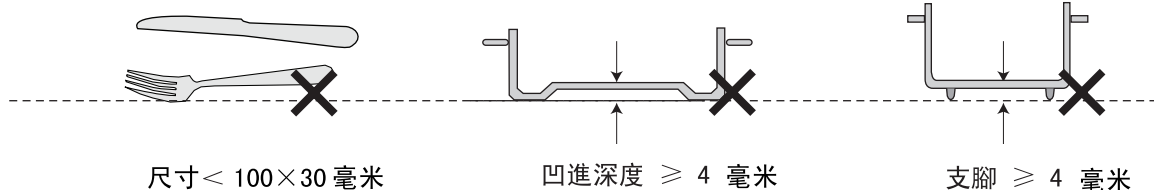
2. 鋁或銅



3. 耐熱玻璃和陶瓷

##### b. 形狀和尺寸

- 球形底部
- 凹進深度大於等於4毫米  
“支腳”長度大於等於4毫米
- 尺寸小於100×30 毫米的小物品

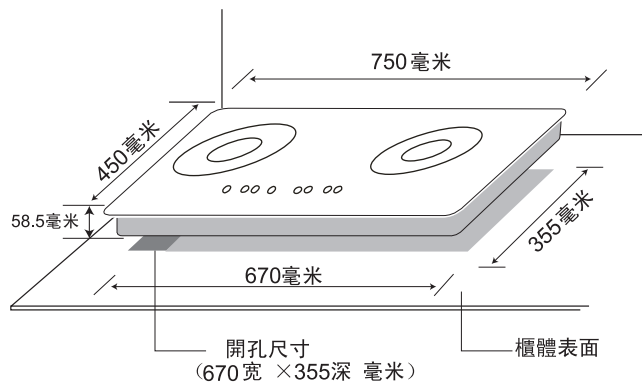


注意：除非是製造商建議，否則請勿將薄底的爐具，而且是不對空的爐具進行加熱，因為這樣將會對爐具和電磁爐造成損壞。

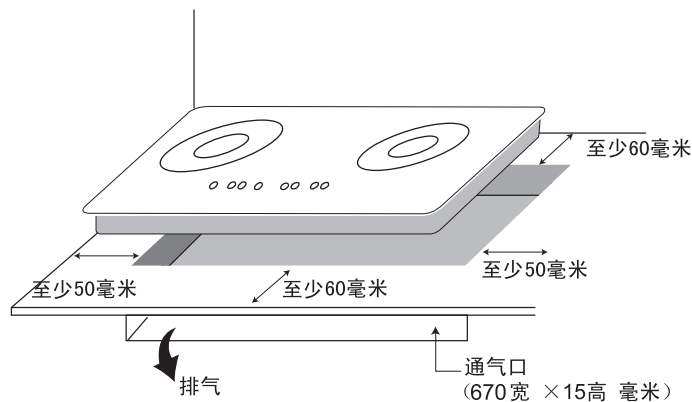
#### 基本的安裝

額定電壓、額定負載和電源均列出在銘牌上。請確保它們與您家裏的電源相配。

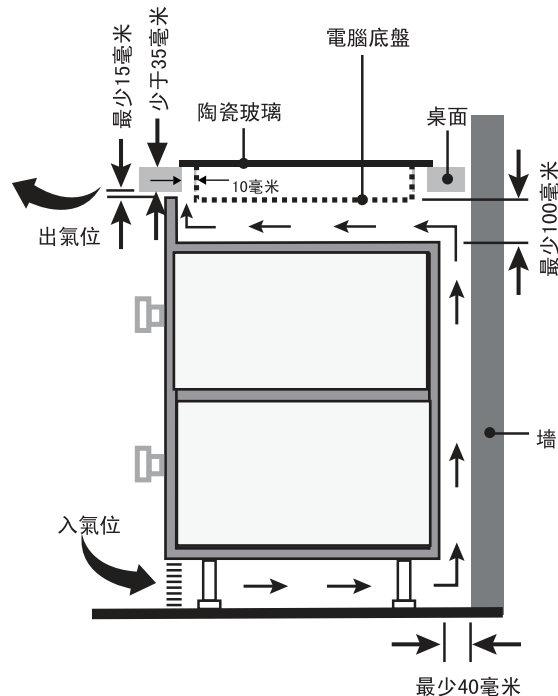
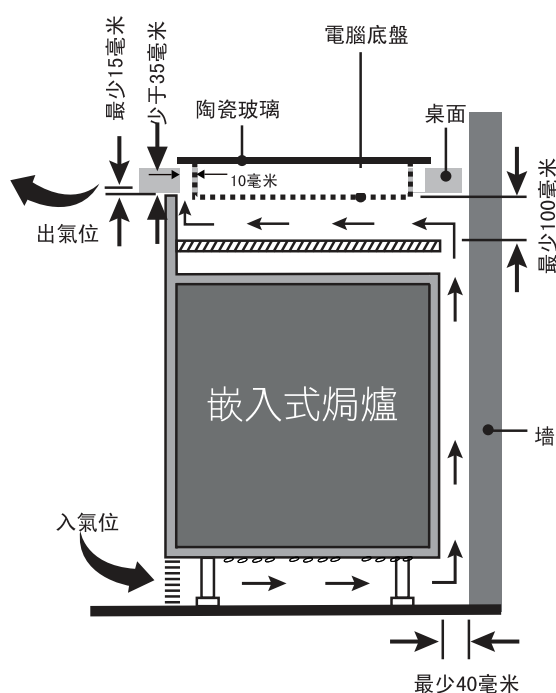
##### a. 櫃面開孔尺寸



##### b. 位置和尺寸大小固定裝置



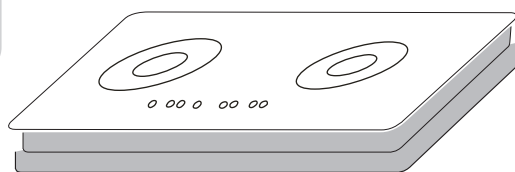
##### c. 最小尺寸的通风间隙



##### d. 連接電源線之要求

連接電磁爐和電源線之間的距離不可以超過1.5米，開關盒必須是雙極的。

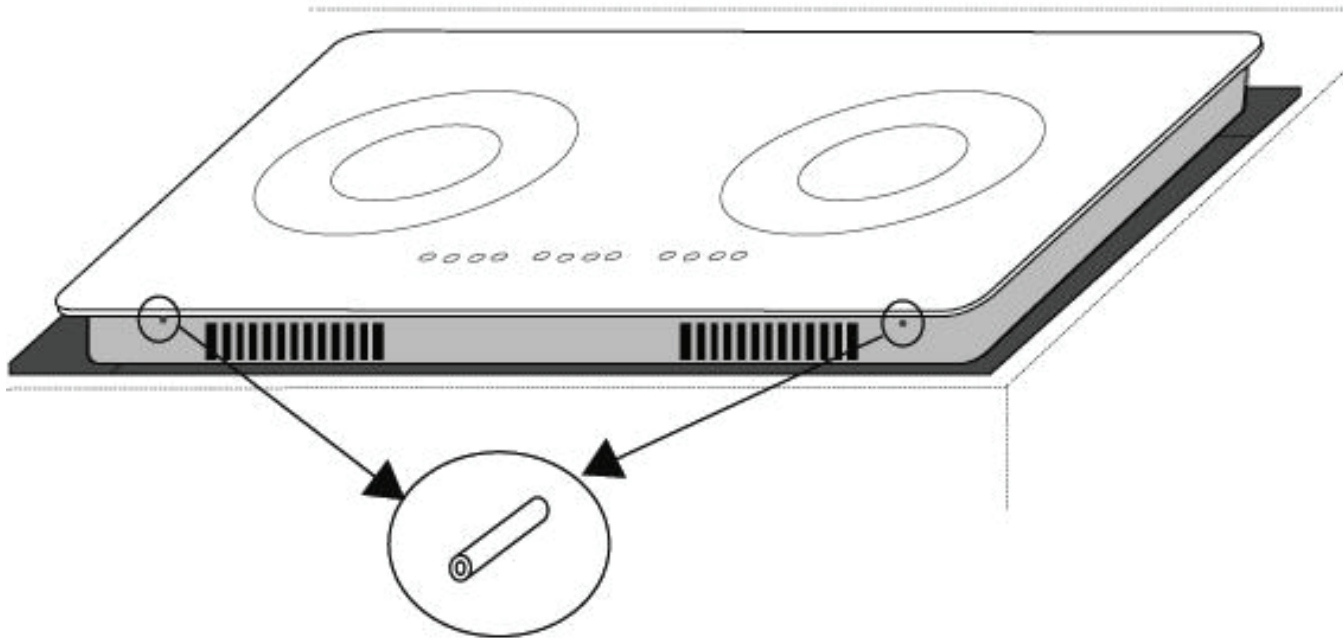
主板制造于德國，符合：  
IEC 60335-2-6: 2002  
(連同 IEC 60335-1: 2001)



注意：如果電源軟線損壞，爲了避免危險，必須由製造廠或其維修部或類似的專業人員來更換。

## 安裝特別注意事項

請勿自行拆除電磁爐通風口位置上面左右兩端的定位螺母，此兩個定位螺母是確保電磁爐與櫥櫃之間保持有10毫米空隙，以保證電磁爐的良好通風。未經廠方同意自行拆除而引起故障問題，廠方將不對其負責。





## 第四章

在安裝和操作電磁爐的同時，必須採取以下安全措施。

### 1. 使用之前

- 當電源線已經損壞時，請勿使用。
- 無論電磁爐發生任何形式的損壞，請不要嘗試自行維修。
- 遠離水和熱源，並確保給電磁爐提供了足夠的空間。
- 基於安全因素，電磁爐只有被正確的安裝以後才能夠使用。
- 此電磁爐僅限於家用，不可用於商業用途。

### 2. 安裝和連接

- 所有的檢測應該由合格的技師完成，必須按照當地的安全條例安裝。
- 電磁爐必須連接相配的電源。安裝必須按照當地的佈線、接地和安全條例。製造商對因為錯誤安裝而致使電磁爐損壞將不承擔任何的責任。例如由於缺少或不足夠的有效接地系統，或不正確安裝造成的電擊。
- 不要通過額外的導線連接到電源上。應為額外的導線滿足設備的安全所需。如預防過熱。
- 產品應該通過一個合格的隔離裝置或者雙極的、並裝有保險絲的開關盒（該開關盒必須符合當地的條例）進行連接。
- 電磁爐不能安裝在洗碗機、洗衣機，幹衣機或雙門冰箱之上。因為它散發出來的熱量會損壞下麵的電子設備。從而損害電磁爐的通風設備。
- 在剛安裝的數天，陶瓷面板邊緣上可能會出現間隙，但是它會隨著電磁爐的使用而減少，並不影響設備的電力安全。

### 3. 保護電磁爐不受損壞

- 不要向電磁爐的表面丟任何的東西，即使是小而輕的物件也可能造成電擊或對設備有一定程度的損壞。如果陶瓷表面裂開，請立即停止使用電磁爐，關掉電源。然後聯繫當地的合格技師進行維修。
- 確保在同一個時間只有一個按鍵被按下（暫停功能除外）。不要讓熱的物件和控制板接觸，因為這樣會令電磁爐出現錯誤的反應。
- 不要將金屬物如刀、叉、勺子、蓋子、鐵罐或者鋁箔放在爐面上。因為他們會吸收陶瓷面板上的熱。
- 不要在爐具與電磁爐陶瓷面板之間放任何的紙張，因為紙張可能會被點燃。
- 不要加熱空的爐具或者使之過熱。
- 不要將熱的爐具靠近控制區，因為它們可能會損壞該控制區的電子部件。
- 不要阻塞進氣孔和出氣口，因為這樣會導致底盒的溫度的上升。此時過熱保護功能會啟動，讓電磁爐停止工作。
- 如果有抽屜在電磁爐的下面，應確保抽屜內部發熱物件與電磁爐的底部之間有足夠的空間，以確保電磁爐的充分通風。

### 4. 保護電磁爐，以防著火。

- 電磁爐在使用的時間。其表面是有溫度的；而在關掉或者一開爐具之後，其表面在一段時間內，仍然保持高溫。在剩餘熱量散發完之前，仍存在被燙傷的可能。故應該讓小孩遠離該設備。
- 電磁爐只有在冷卻下來以後才可以進行清洗。
- 應將爐具放在小孩觸摸不到的地方，並將鍋柄朝裏並遠離爐具的邊緣。
- 當用脂肪或油烹飪時，絕對不要放鬆對該設備的看管。非常熱的油能夠引起火災，從而損壞電子設備。在對脂肪進行加熱的過程中，應當緩慢的加熱，並注意觀察。
- 萬一油或者脂肪起火，請不要用水滅火，應當使用合適的滅火毯或者滅火器。
- 不要在電磁爐的上面或者附近存放小孩好奇的物品，以免小孩冒著被燒傷、燙傷的危險爬到電磁爐上去。
- 不要嘗試加熱沒有開封的罐頭食品，因氣壓可能在罐內積聚並引起爆炸，導致身體受到損害和燙傷。

### 5. 清洗和保養

- 絕對不要使用蒸汽，腐蝕性或者磨砂的清洗劑來清洗電磁爐。它們會造成爐面及零件的永久性的損壞。而製造商將不承擔任何的責任。
- 不要在陶瓷面板表面使用清洗玩具的洗滌劑來清洗，因為這樣會在電磁爐的面板上留下汙漬。
- 不要亂刮陶瓷表面
- 陶瓷面板的表面要定期清洗，最好是每次使用之後進行清洗。
- 在清洗之前，首先應使電磁爐冷卻下來。然後用濕的軟抹布或者廚房專用的紙巾清除大塊的汙漬，並使用一些專用的清洗劑清洗。
- 任何遺留的清洗痕跡都會在電磁爐的下次加熱時，對電磁爐發生負面的影響。請確認在清洗之後，用抹布仔細和徹底的除去痕跡

### 6. 注意事項。

- 時刻讓小孩遠離電磁爐。
- 當在電磁爐附近使用電子插座時，請確認電源沒有接觸到已經啟動的烹飪區。否則，電源線的絕緣部分將被損壞，並帶來危險。
- 請確認爐具放到了烹飪區的中心位置。以防止電磁場不必要的暴露。
- 不要放置一些會影響磁場的物品在電磁爐的附近，如信用卡或磁片。
- 噴霧劑、煙霧劑或其他易燃物品不能存放在設備的正下方的抽屜內，刀叉、刀片需要耐熱。
- 應當根據當地的電工條例去拆裝此電磁爐。
- 如果電源線損壞，應當聯繫製造商、當地代理商或合格的技師進行更換，以防發生危險。
- 長時間使用後面板溫度高，請勿觸摸。

#### 正確處理本產品



這個標誌表明該產品不能與其他家用垃圾一同處理。為防止對環境和他人構成傷害，請您把廢置的電磁爐送往回收系統或者聯絡此產品的銷售者，他們將回收加以再利用。

警告：如果陶瓷面板表面出現破裂，您必須關閉電磁爐，立即切斷電源，以防觸電。

## 如何使用

### 1. 規格

1.1 電壓：220V/50Hz

1.2 適用室溫：-25℃ ~ 40℃

1.3 9段火力設置

1.4 功率：3.5千瓦

### 2 功能

#### 2.1 電氣連接

上電后，在每個加熱區七段數碼管的右邊顯示“\_”1秒。在1秒后，結束顯示。之后，觸摸控制器變為關機模式。如有錯誤或余熱，那么相應信息將被顯示。

#### 2.2 加熱區的開/關

當長按觸摸開/關鍵(⏻)大約1秒，觸摸控制器從OFF模式進入待機模式，并發出一個短的蜂鳴信號，在加熱區顯示(LED 7)上顯示“0”。如果有錯誤或余熱，那么加熱區顯示上不顯示“0”，顯示其他符號，若顯示“H”，則代表加熱區有余熱，若顯示“E”則表示有錯誤。在待機模式中，若10秒內沒有任何鍵觸摸，那么觸摸控制器將回到關機模式。

#### 2.3 一個加熱區的開/關

##### 2.3.1 開機操作

一個加熱區在開機模式下，可以通過觸摸相關“▲”/“▼”鍵調節加熱區檔位工作。

- 開始位置：當相關加熱區在加熱檔0檔位，觸摸“▲”鍵，加熱檔從“0”跳到“4”。觸摸“▼”鍵，那么加熱檔從“0”跳到“9”（加熱區的最高加熱檔）。
- 開始位置：當加熱區在加熱檔0檔位，通過同時觸摸相關加熱區“▲”/“▼”鍵，可以開啟自動加熱功能。當長按“▲”或“▼”鍵時，加熱檔會自動遞增或遞減。
- 當左邊加熱區處於最大檔（即9檔）時，觸摸“▲”鍵，可以開啟加熱區火力提升檔，火力提升檔的最大工作時間為8分鐘，到了時間后，會自動回到最大檔（即9檔）。
- 只要相關加熱區不處於加熱檔0，那么同時觸摸相關加熱區“▲”、“▼”鍵，可以直接把加熱檔設為0。

##### 2.3.2 關機操作

可以通過下面的方法來關閉一個加熱區：


- 如果加熱檔不為0，同時觸摸想要關閉的加熱區的“▲”、“▼”鍵，可以讓加熱檔設為0。
- 通過觸摸“▼”鍵，一直減到0檔位。
- 如果沒有其他功能在工作，那么當所有的加熱區都被關閉后，觸摸控制器將在10秒后自動回到OFF模式。
- 通過觸摸ON/OFF鍵(⏻)，所有的加熱區立即被關閉。

### 2.4 加熱檔

一個加熱區由他們各自對應的7段數碼管來顯示加熱檔。顯示相應的“1”檔到“9”檔。如果火力提升檔位被選擇，七段數碼管會顯示“P”（顯示在加熱區左邊的7段數碼管上）。

### 2.5 自動加熱功能


#### 2.5.1 基本概况

 自動加熱功能可以用于每個加熱區。如果一個加熱區被啟動自動加熱功能，它將在加熱時間段內以最高功率檔的功率工作。當到達了加熱時間后，加熱區自動切換到用戶設定的加熱檔工作。在這裡說到的加熱時間是根據先前的加熱檔來設定的。

自動加熱的操作順序：

- 當加熱區加熱檔處於0檔，通過同時觸摸加熱區的“▲”、“▼”鍵，可以觸發自動加熱功能。
- 自動加熱功能中的顯示是加熱檔數字和自動加熱符號“A”交替在對應的加熱區顯示器上顯示。兩個符號是交替顯示的。
- 通過同時觸摸加熱區的“▲”、“▼”鍵直接選擇自動加熱功能后，如果在10秒內加熱檔未被選擇，那么加熱檔自動變成最大檔（即9檔）。
- 當自動加熱功能被觸發，10秒后，觸摸“▼”鍵可以退出自動加熱功能，觸摸“▲”鍵，加熱檔會自動遞增。
- 在最大檔的自動加熱功能沒有意義，10秒后會自動取消。
- 如果在自動加熱時加熱區被關閉或者功率被設到“0”，那么自動加熱功能也將因此被關閉。
- 如果因為上面所說的自動加熱功能結束，那么加熱檔正常顯示。靜態的顯示加熱檔值。

### 2.6 余熱指示

 當加熱區溫度高于約+65℃，為了用戶安全，會有余熱指示（警示用戶不要觸摸該加熱區）。余熱指示是在相關有余熱的加熱區上的7段數碼管上顯示“H”。

不管控制單元是否是在ON或OFF模式，只要一個不工作的加熱區有余熱信號，那么都會在這個加熱區的7段數碼管上顯示“H”。如果此時有錯誤信號發生，那么“H”將和錯誤代碼交替顯示。

## 2.7 自動關閉電源（工作時間限制）

加熱區的每個加熱檔都有一個最大工作時間。最大的工作時間依據選擇的加熱檔（參見附錄）。

當到達最大的工作時間后，如果沒有對加熱區做相應設定上的變更，那么該加熱區會被自動關閉。任何相關功率鍵的觸碰都會重新開始工作時限的計算。

當到了相應加熱區的最大工作時間后，該加熱區自身被關閉，如果剩余熱量存在，那么會有相應的余熱顯示。并同時伴隨一個短的蜂鳴信號。



相對於工作時間限制，定時器功能有優先權。例如：加熱區只在定時器到了定時時間而被關閉，而不是被一個自動關閉的功能關閉。（例如：在加熱檔9檔定時99分鐘）。

## 2.8 兒童安全鎖



### 2.8.1 兒童安全鎖狀態的顯示

LED6用于顯示兒童安全鎖狀態。

### 2.8.2 激活兒童安全鎖：



在待機或加熱時同時觸摸同一加熱區的減鍵和定時鍵（“”和“”，約2秒）將激活兒童安全鎖功能并且兒童安全鎖指示燈亮。控制器仍然工作于原來的狀態，但它不再對除了兒童安全鎖組合鍵和開關鍵之外的其他鍵做出反應。開機狀態下，如果兒童安全鎖功能被開啟了，長按開關鍵可以開啟和關閉爐灶，只有在開機狀態下才可以解除兒童安全鎖功能。兒童安全鎖功能具有記憶性，即使在開機狀態，兒童安全鎖功能依然有效。

### 2.8.3 兒童安全鎖解鎖

在開機狀態下，同時觸摸同一加熱區的減鍵和定時鍵（“”和“”，約2秒），可以解除兒童安全鎖功能。

## 2.9 定時功能




### 2.9.1 基本概況

  定時功能模塊對每一個加熱區都提供了一個定時器功能。它可以用于加熱區定時器或碼表（然而不能同時用）。每個加熱區的2個7段數碼管用于顯示它的剩余時間（以分鐘為單位）。所有的定時器都有倒數計時。可選擇的設定範圍是1—99 分鐘。定時器設定好后，它就開始以分鐘為單位倒數計時，直到0（最后10秒時，會作顯示），然后觸發定時報警（蜂鳴器會叫，顯示區會閃爍）。至于在加熱區相關的模式，如果對應加熱區的定時時間到了，那么相關加熱區就會被關閉。必須在開機狀態下才能操作定時器。關閉觸摸控制器就關閉了相關加熱區對應的定時器但碼表繼續工作。




### 2.9.2 選擇定時器

- 為了編輯一個定時器，觸摸控制器必須在開機狀態下。觸摸加熱區定時鍵（）可以選擇相應定時器。定時器如果被選擇，相應LED7閃爍，則表示定時器可以通過相應“、”鍵進行編輯。當LED7靜態的亮，表示定時器正在工作。根據先前設定的操作狀態觸摸定時鍵：







a) 加熱檔0位時，定時器選擇：

開機狀態下，如果相應加熱區加熱檔位為0，那么通過觸摸定時器選擇鍵（），可以開啟碼表，并且通過“/”鍵可以進行編輯，當觸摸控制器被關閉時，碼表工作，如果觸摸控制器依然處於開機狀態，那么碼表一直處於編輯狀態，但定時器也在工作。



b) 加熱檔不為0時，定時器選擇：

如果加熱區加熱檔不為0，那么通過觸摸定時器選擇鍵（），可以選擇相應的加熱區定時器，并且通過“ ”鍵可以進行編輯。如果處於編輯狀態的定時器定時時間為“00”超過10秒或者觸摸定時器選擇鍵，定時器自動關閉；如果處於編輯狀態的定時器定時時間不為0，超過10秒，定時器自動運行。

### 2.9.3 設定定時器時間

- 在選擇好定時器后，相對應的LED燈會按照上面所說的進行閃爍。通過觸摸“”“”鍵可以編輯定時時間。
- 若以“”鍵開始，顯示的值會從“01”開始并以1分鐘為單位向上，直到“99”（上限）。
- 若以“”鍵開始，顯示的值會從“30”開始并以1分鐘為單位向下，直到“01”（下限，并伴隨一個聲音信號）。
- 為了到達“00”，“”鍵必須被釋放然后在觸摸一下才可以選擇回到“00”。然后再次觸摸“”鍵不會改變“00”的顯示。
- 一般而言，只要定時器被定好時就會開始倒數計時。例如：一個定時器通過加鍵設定好“01”值后，即開始倒數計時。

### 2.9.4 定時器倒數計時/定時器警報與確認

- 當定時時間剩余10秒時，剩余的秒數時間將被顯示在定時器的7段數碼管上直到定時時間到為止。
- 當定時的時間到了會發出定時報警，定時器所對應的加熱區將被立即關閉。
- 加熱區的顯示是加熱檔顯示“0”和“H”（如果有余熱的話）交錯閃爍顯示，同時還有相關的定時器LED指示燈。
- 定時器警報有其優先權。當定時報警時，操作者的鍵操作可以被用來作為定時報警的確認。蜂鳴器警報。
- 如果沒有警報確認，那么警報信號將持續最多2分鐘。
- 當滿2分鐘或者通過觸摸任意鍵，警報信號會取消。蜂鳴器信號和定時器LED指示燈被關閉。
- 例：ON/OFF鍵（）：通過 ON/OFF 鍵（）觸摸超過約300毫秒可以對警報進行確認，關閉警報信號。如果超過約300毫秒但鍵還沒有被放掉，當到達約1秒后，觸摸控制器將進入OFF模式。



### 2.9.5 關閉定時器/改變定時器設置

- 無論在待機或者加熱模式，定時器時間的設定都可以在選好定時器后通過“▲”鍵或“▼”來設定。（碼表可以直接設置）
- 關閉定時器可以通過按“▼”鍵來設定到“00”或者通過同時按“▲”“▼”鍵來重置到“00”。

## 2.10 暫停功能

### 2.10.1 暫停狀態的顯示



顯示暫停狀態。

- 暫停狀態下功率指示，七段數碼管（每個加熱區LED7）將靜態顯示。

### 2.10.2 激活暫停

在開機狀態（加熱區工作時）通過觸摸暫停鍵（⏸）來激活暫停功能。


### 2.10.3 暫停解除

- 通過觸摸暫停鍵（⏸）然后再觸摸另一個其他任意鍵來解除暫停功能。關閉加熱區可以自動關閉暫停功能。

### 2.10.4 暫停狀態

加熱、定時功能都暫停，暫停功能最多持續10分鐘，10分鐘后自動關機。

### 2.10.5 誤操作

- 長時間觸摸一個按鍵   
當任意一個按鍵被按超過10秒，則會在個加熱區對應的顯示區七段數碼管上出現上面的報錯圖標。（在按鍵鎖功能下沒有長按報錯）
- 同時多鍵操作  
同時多鍵操作，不會觸發相應功能，當超過10秒后，會出現上面報錯圖標。
- 順序的多鍵操作  
順序的多鍵操作，只會觸發正常情況下第一個按鍵的功能，后面按鍵的功能不會被觸發，當超過10秒后，會出現上面報錯圖標。
- 誤操作的取消  
首先，控制器必須保證沒有鍵被觸摸，以便接收新的輸入，一旦開/關鍵成為誤操作的按鍵之一，那么它的功能將處於斷開處理狀態。控制器被調到OFF模式，在這裡，不能通過開關鍵打開控制器。

## 3 安全處理

### 3.1 過熱保護

加熱區如果溫度變化異常或者溫度過高，那么觸摸顯示器將顯示“E2”，并且關閉相應加熱區，需等待幾分鐘，只要溫度恢復正常且“E2”消失加熱區就可以被重新開啟。

### 3.2 鍋子保護

當碰到鍋子異常或者用戶一直移動鍋子，加熱區會因為保護自身元器件，而關閉相應加熱區并顯示“E3”，需要等幾分鐘且“E3”消失后，加熱區就可以被重新開啟。

## 4 附錄

標準9加熱檔：

加熱檔	功率 [%] [Ø 220 ]	功率 [%] [Ø180 ]	操作時限[分鐘]	自動加熱[秒]
0	0	0	720	—
1	3	3	520	40
2	5	5	402	72
3	8	8	318	120
4	12	12	260	176
5	18	18	212	256
6	28	28	170	432
7	42	42	139	120
8	64	64	113	192
9	100	100	90	—
P	100+X	—	8	—

“—” 表示沒有此項功能

注意：長時間使用大火力會使煮食區周圍的溫度升高。在陶瓷面板冷卻之前，切勿用手觸摸。

## Specifications

Description	2 - Zone Built-in Induction Cooker
Model	ZIC-B7500
Power Supply	220 V / 50 Hz
Total Rated Power	3.5 kW
Overall Dimensions(W× D× H)	750×450×58.5 mm
Packing Dimensions(W× D× H)	820×520×145 mm
Net Weight	9.2 kg
Gross Weight	10.6 kg

## 規格

說明	雙頭嵌入式電磁煮食爐
型號	ZIC-B7500
電源供應	220 伏特 / 50 赫茲
總額定功率	3.5 千瓦
爐身尺寸 (闊× 深× 高)	750×450×58.5 毫米
包裝尺寸 (闊× 深× 高)	820×520×145 毫米
淨重	9.2 千克
毛重	10.6 千克



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