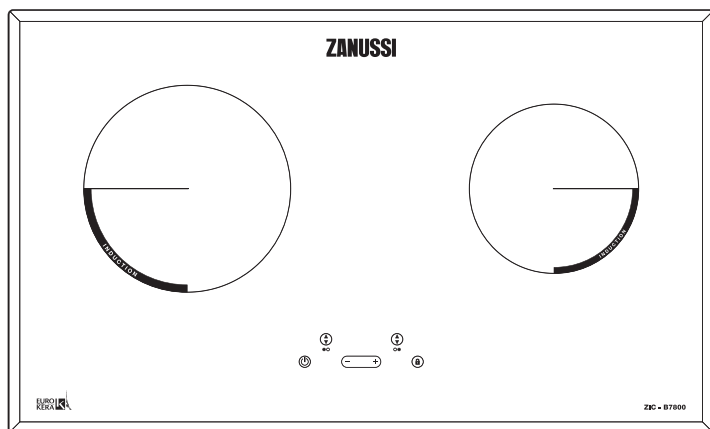


意大利 金章牌

ZANUSSI



ZIC-B7800

2-Zone Built-in Induction Cooker Installation and Instruction Manual

雙頭嵌入式電磁煮食爐
安裝及使用說明書

Section 1

Introduction

Thanks for choosing **ZANUSSI** 2-Zone induction hob. 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.

PRECAUTIONS AND ADVICE

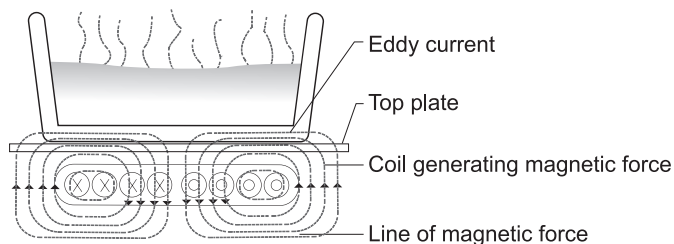
1. This cooker complies with all applicable safety and electromagnetic compatibility legislations. However, people with pacemakers should avoid using the appliance. Please consult a doctor or the pacemaker manufacturer about your particular situation.
2. The appliance can become extremely hot: keep children away from it.
3. Always keep the cooking surface and bottom of pans/pots dry before use.
4. 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.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Cleaning and maintenance by children is strictly prohibited.
7. **WARNING:** The appliance and its accessible parts become hot during use.
8. Children less than 8 years of age shall be kept away unless continuously supervised.
9. **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result a fire.
10. **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.
11. **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass ceramic or similar material which protect live parts.
12. A steam cleaner shall not be used for cleaning the surface.
13. Do not place metal objects such as kitchen utensils (knives, forks, spoons, ...), lids or other similar items on the cooking zones as they can become very hot.
14. **Danger of fire:** Do not store items on the cooking surfaces.
15. **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
16. After use, switch off the hob element by its control and do not rely on the pan detector.
17. Appliance is not intended to be operated by means of external timer or separated remote-control system.
18. 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.
19. For installation, please refer to Section 3 Basic Installation (built-in) & Section 4 Installation and Connection.

Section 1

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.

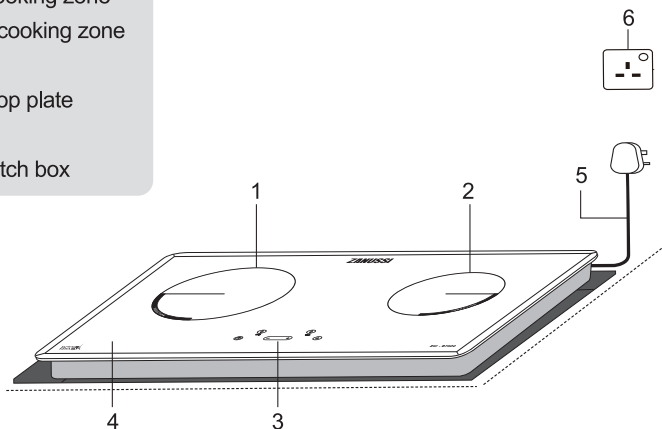


b. Benefits

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 dirts and scratches, you could easily clean and maintain your appliance.

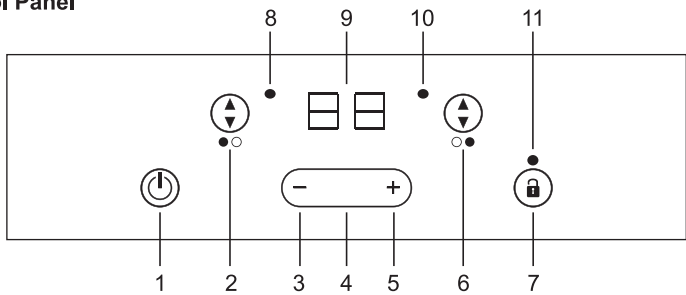
c. Parts Identification

1. Left Induction cooking zone
2. Right Induction cooking zone
3. Control panel
4. Ceramic glass top plate
5. Supply cord
6. Double pole switch box



Section 1

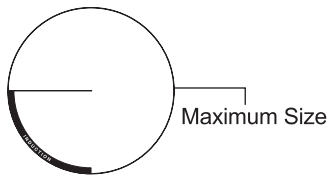
d. Control Panel



1	ON/OFF key
2	Left cooking zone select key / Booster
3	Minus key
4	Timer combination key
5	Plus key
6	Right cooking zone select key
7	Safety lock for children
8	Left cooking zone Timer Indicator
9	Power Indicator / Timer Indicator
10	Right cooking zone Timer Indicator
11	Key-Lock Indicator

e. Dimension of cooking zone

Specified dimension of suitable cookware
(Please refer to details in Chapter 2 regarding "Cookwares")



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

For the testing of energy efficiency scheme, suitable pot should be used :

- 1. for cooking zone on the left, B4 pot (260mm) should be used.
- 2. for cooking zone on the right, B3 pot (200mm) should be used.

For cooking zone on the left, using pots with bottom diameter bigger than 220mm but not exceeding 260mm in order to get the most efficient performance of Grade 2 for IHs.
For cooking zone on the right, using pots with bottom diameter bigger than 180mm but not exceeding 200mm in order to get the most efficient performance of Grade 2 for IHs.

Section 2

Usable and Non - usable Pans/Pots

1. Usable Pans/Pots

Induction Cooker works ONLY with pans/pots 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)



1. Steel or cast iron with a magnetic base



- A pan/pot with bottom thickness 0.8mm or thicker is regarded "usable", but less heat will be conveyed.
- Some multi-layer pans/pots may not be used on induction cookers.



2. Enameled iron



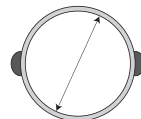
Stainless steel

b. Shape and size

- Flat-bottomed pans/pots with bottom diameter measuring greater than 90mm 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 pans/pots



Diameter > 90mm

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



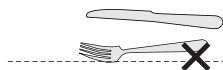
2. Aluminum and copper

b. Shape and size

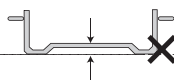
- The pan / pot with rounded bottom.
- The pan / pot with a concave of 4 mm or more at the bottom or the pan / pot with legs 4 mm or more in height.
- Small objects with dimension less than 100x20mm.



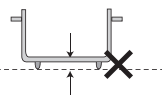
3. Heat-resistant glass or ceramic



<100x20 mm



Gap ≥ 4mm



Gap ≥ 4mm

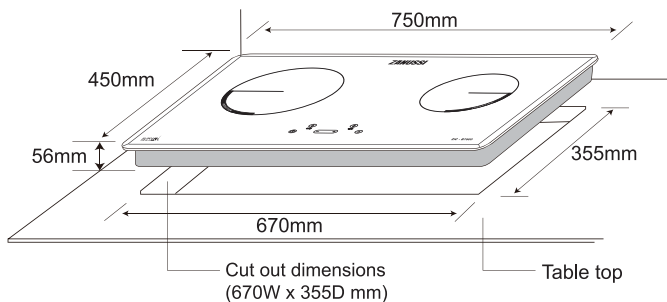
Note: Do not use pans/pots with thin bottom on this appliance, and never heat up empty pans/pots, as that may cause damage to the pans/pots, or even the appliance.

Section 3

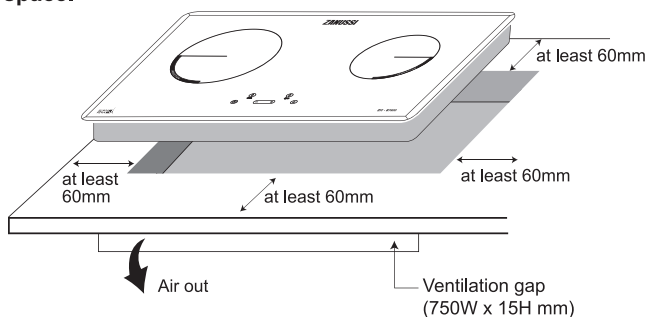
Basic installation

The voltage, rated load and fusing are listed on the data plate. Please make sure that these match your household supply mains.

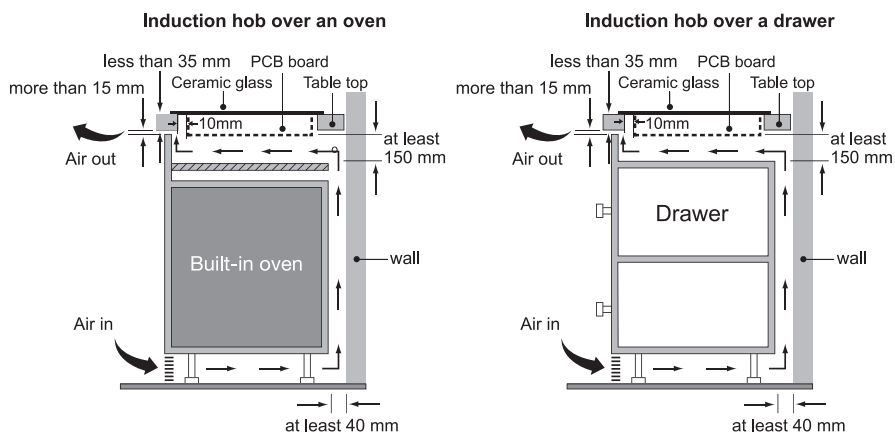
a. Dimensions of space to be provided for the appliance



b. Dimensions and positions of the means for supporting and fixing the appliance within this space.



c. Minimum dimensions of ventilation gaps



Section 3

d. Connection of the appliance to the supply mains

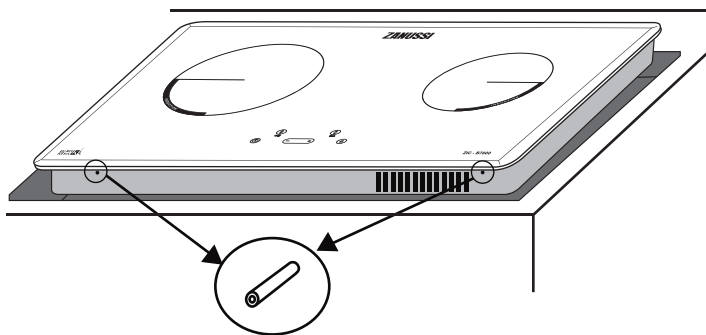
The connection between the plug and the appliance should use the power cord provided by the manufacturer, which should not be longer than 1.5m. If the socket is not accessible after installation, an additional means of disconnection must be provided for all poles.



Note: If the power cord is damaged, it must be replaced by the manufacturer or its service department or similar professional in order to avoid the dangerous.

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 cannot 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 appliance.

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 appliance. The paper may get burnt.
- Do not heat the empty pans / pots or overheat it.
- Never place hot pans / pots 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 appliance to rise. The overheating protection will activate and the appliance will stop functioning automatically.
- If a drawer is fitted directly underneath the appliance, ensure to keep adequate space between the contents in the drawer and the underside to the appliance to ensure sufficient ventilation for the appliance.

Section 4

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-handled 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 getting a burnt
- 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 supervised to ensure that they do not play with the appliance.
- Ensure the cable of the appliance does not touch the hot cooking zone 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 must be heat-resistant.

Section 4

- 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 throughout 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 contact the retailer where the product was purchased. They may take this product for environmental safe recycling.

Warning: To avoid electric shock, cut the power immediately when the cooktop is crack, call a qualified technician for service.

Section 5

Operation Manual

1. Product Specification

- 1.1 Voltage: 220-240V/50Hz
- 1.2 Suitable Environment: -25°C to 40°C
- 1.3 9 levels of power control
- 1.4 Power: 3.5 kW

2. Functions

2.1 On/off control sensor

When appliance has been connected to power, pressing button (⏻), will set the appliance to functioning module. Two LEDs display "0" simultaneously. If there is no control instruction given in 20 seconds after the appliance is turned on, the control sensor will automatically be turned off accompanied by buzzing notification.

2.2 Power level setting

2.2.1 Power level is displayed by two LEDs. The LED on the left represents the power of the cooking zone on the left. The LED on right represents the power level of the cooking zone on the right. Users can control the power setting by touching the sensor (– and +) for increasing or decreasing the power of the corresponding cooking zone.


2.2.2 Every time the (⏻) key is pressed, (⏻) the two LEDs will display "0". Put a suitable pan / pot on the ceramic surface, then press the key (⏻) to select desired cooking zone. Start choosing power level by pressing (–) from "0" to "9" the highest level. Another touch will reduce power level from "9" to "8" and each subsequent touch will reduce the power until it comes to "0". If (+) is pressed on, power level will start from level 4. Each subsequent touch will increase the power by one level up until it reaches "9". Every time you want to set the power level of the cooking zone you will need to press (⏻) button first.

2.2.3 The 2 cooking zones have 14 levels of power. Where the power of the left cooking zone is set at 9, the maximum power of the right cooking zone will be at level 5.

2.2.4 Boost function, left cooking zone has boost function, the user can directly touch the left select key twice (⏻), triggering boost function. an alphabet "p" will be display on the left display band simultaneously, Exit boost function by touching the level minus key, the boost function time is 8 minutes, after the time limitation, the level will jump to level 9, if you want to use boost function again, you can touch the left select key (⏻) again.

Section 5

2.3 Timer

2.3.1 If you need to set the cooking time, user will need to press () on the desired cooking zone, the relevant LED will be lit. Press (– and +) keys at the same time, the two LEDs will display "00" now. At this time, press (– and +) to set up your desired cooking time. The time setting shows "01." - "99." (minute) and "2h-5h" (hours), If user wants to set the time beyond 99 minutes, 99 minutes, one will need to press " + " again, so the timer will be increased to set at 1 hour intervals.



2.3.2 Time setting function has been set up for both cooking zones, the display for "time set" will only show the balance cooking time pre-set for cooking zone chosen earlier. If within 10 seconds, there is no control instruction detected, the timer will start counting down.


2.3.1 Cancelling the timer function

Press (– and +) keys at the same time, Set the timer to "00" will turn off the timer. Switch off the cooking zone or turn the power level to "0".

2.4 Safety lock

2.4.1 This model of induction cooker is a power sharing one, the safety lock is also shared by the left and the right cooking zones. Pressing the safety lock again will discharge the lock.

2.4.2 For the safety of children and for the avoidance of danger caused by accidental activation / changing the operation, after finished cooking, user may press () button, hold it once (for 3 seconds) to lock up the adjustment by pressing the key (, – , + so that the time for cooking cannot be adjusted when the safety lock is functioning, the indicator lamp will be lit up.

2.4.3 When the safety lock is activated, if user pressed the () button for over 1 second control sensor will be automatically shut down (but the safety lock status has not lost its function). After the appliance has been shut down, the indicator lamp for safety lock will be out when user activates the appliance again, the indicator lamp for safety lock will light up again, hinting that this appliance is still under the safety lock, Otherwise, if there is no control instruction detected, the appliance will be automatically shut down after 20 seconds.

2.4.4 Discharging the safety lock: when appliance is turned on or at start mode, under the safety lock status, press the safety lock key for 1 second will discharge the safety lock and the indicator lamp for safety lock will be out.

2.5 Residual heat indication

After the appliance is turned off and the temperature is above 65°C, the LED on the relevant cooking zone will show "H" on the display, During this time, user should not touch the cooking zone directly until the indicating lamp "H" goes out.

2.6 Continuous working of ventilation fan

When the appliance is turned off, the ventilation fan in it will keep working to remove hot air inside the appliance. The working time of the ventilation fan will be decided in accordance with the temperature inside the appliance, there is no set rule as to how long the fan will keep working.

Section 5

2.7 Error Code and Troubleshooting

2.7.1 When continuously pressing on a key for 10 seconds or to continuously pressing two keys for 10 seconds, error code "E" will be displayed on LED, the appliance will stop heating coupled with continuous buzzing for around 2 minutes. The error code will be displayed continuously until the key (s) is / are released.

2.7.2 Error code on cooking zone will be displayed on LED intermittently, the possible error codes are tabled.

below:

Error Code Display	Description	Possible Cause	Remedy
E2	Temperature limits are exceeded.	Pot or glass temperature is too high.	System must cool down.
E3	Cooking zone working status not stable.	Unsuitable pot or module failure.	The module has to be changed if the error comes after restart the cooking zone.
E4	Unconfigured induction module	Induction module is not configured.	1.Delete the appliance configuration and activate the manual configuration. 2.If the listed points are not successful, replace the module.
E5	Induction module failure.	Induction module failure.	Induction module failure, replace the module.
E6	Main power disturbance	Wrong power mains for induction.	Check power and line connections to see if the connections is ok,replace the module.
E8	Fan failure	Fan failure	Check if the fan is blocked, if not replace the module.
E9	Defect T sensor on indicator or heatsink	Sensor signal out of valid range: sensor or electronic is defective.	Replace the module.
EH	Fixed sensor value (test function for T sensor on indicator)	Not enough temperature change after switch on the appliance.	System must cool down.
Others	Induction module failure.	Induction module failure.	Need professional repair.

第一章

介紹電磁爐

感謝您選擇了 **ZANUSSI** 雙頭電磁爐。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

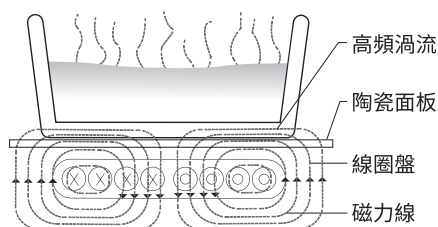
1. 本爐具符合所有適用的安全及電磁兼容性法例。但安裝了心臟起搏器人士應與本產品保持一定的安全距離。基於無法確保市面所有型號的心臟起搏器均符合本產品測試所需符合的標準，因此我們無法保證本產品不會對有關物品構成有害干擾。
2. 由於爐圈在使用時會達到非常高溫，請讓兒童遠離本產品以免燒傷或燙傷。
3. 使用爐具前請確保加熱範圍和烹食器底部乾淨。
4. 本產品不適合供下列人士(包括兒童)使用：身體感官或心智能力退化者，或是經驗與使用知識缺乏者，除非有負責他們安全的人員在旁監督，或指示產品的使用方法，方可使用。
5. 時刻監督兒童，以確保他們不要玩耍本產品。
6. 沒有監督的情況下，兒童不得清潔和保養該設備。
7. 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。
8. 不到8歲的兒童應遠離該設備，除非他們一直被給予監督。
9. 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。
10. 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。
11. 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。
12. 應告知使用者可揮發的清潔劑不能使用於該設備。
13. 請勿將金屬物件例如廚房用具(刀、叉、匙…)、煲蓋或其他類似物件放置於爐圈上，以免物件產生高溫。
14. 火災危險：請勿將物品存放在烹飪表面上。
15. 注意：必須對烹飪過程進行監督。短期烹飪過程必須持續進行監督。
16. 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。
17. 該產品不能外接計時器遙遠控制系統。
18. 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。
19. 有關安裝，請參閱第三章“基本安裝（嵌入式）”和第四章“安裝和連接”。

第一章

電磁爐的使用說明

1. 電磁爐原理介紹

電磁爐是將電力轉變成高頻渦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，從而達到煮食目的。

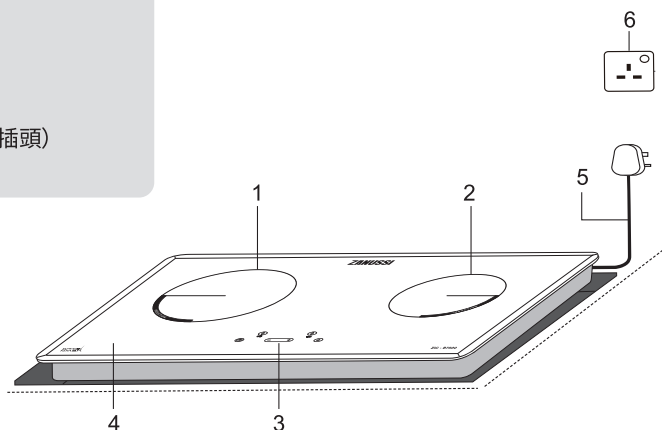


2. 優點

- 無氣體、無明火、無油煙，更無須擔心爆炸、火災和被燙傷。熱量散失少、安全可靠。
- 高效率，省時省電。輕鬆享受高效烹飪的快樂。
- 陶瓷面板不易被污染和刮傷，只需用布輕抹，清理快捷輕鬆。

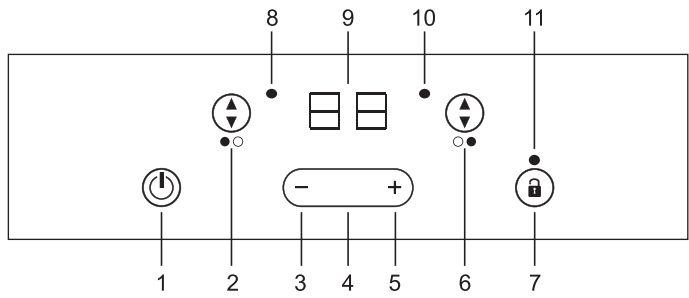
3. 組成部分介紹

1. 左邊烹飪區
2. 右邊烹飪區
3. 控制區
4. 陶瓷面板
5. 電源線 (帶BS插頭)
6. 開關掣



第一章

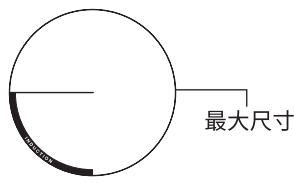
4. 控制面板



1	開關鍵
2	左加熱區選擇/火力提升鍵
3	減少鍵
4	定時器選擇鍵
5	增加鍵
6	右加熱區選擇鍵
7	兒童安全鎖鍵
8	左區加熱定時指示燈
9	功率顯示/定時器顯示
10	右區加熱定時指示燈
11	鍵鎖指示燈

5. 烹飪區的尺寸

指定合適的鍋具尺寸 (參照第二章關於“使用的器皿”的說明)



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

如作能效測試鍋具之選配如下:

- 1、左邊爐區配B4鍋(直徑260mm)
- 2、右邊爐區配B3鍋(直徑200mm)

左邊爐區使用小於鍋底直徑260mm及大於直徑220mm之爐具能達至2級能效表現
右邊爐區使用小於鍋底直徑200mm及大於直徑180mm之爐具能達至2級能效表現

第二章

合適和不合適的鍋具

1. 合適的鍋具

具有磁性底板的鍋具覆蓋烹飪區後，電磁爐才能夠工作。

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毫米或者更厚的鍋具可以列作“適合鍋具”，但是會傳送較少的熱量。
- 多層的鍋具不能用於加熱。



1. 有磁性底板的鋼或者鑄鐵



2. 塗有瓷漆的鐵

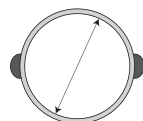
不銹鋼

b. 形狀和尺寸：

- 鍋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/右邊烹飪區的底板直徑大於90毫米。
- 如果鍋具底板直徑太小，電磁爐加熱工作將不能正常進行。



3. 平底鍋具



直徑大於90毫米

2. 不合適的鍋具

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



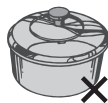
1. 無磁性底板的不銹鋼



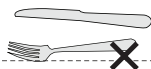
2. 鋁和銅

b. 形狀和尺寸：

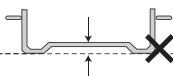
- 球形底部。
- 凹進深度大於或等於4毫米，“支腳”高度多於或等於4毫米
- 尺寸小於100x20毫米的小物品



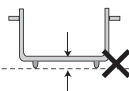
3. 耐熱玻璃或陶瓷器具



尺寸<100x20毫米



凹進深度≥4毫米



支腳≥4毫米

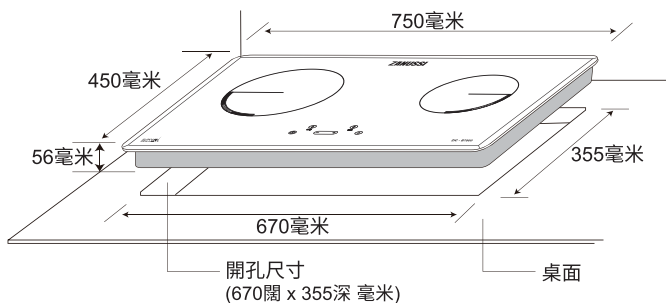
注意：除非是製造商建議，否則請勿將薄底，或空的鍋具進行加熱，因為這樣將會對鍋具或電磁爐造成損壞。

第三章

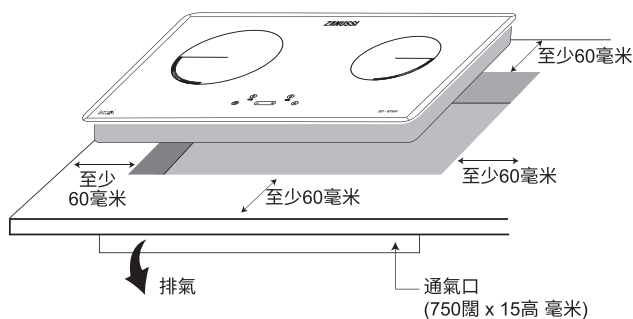
基本的安裝

電壓、額定負載和電源均列在銘牌上，請確保它們與您家裏的電源相配。

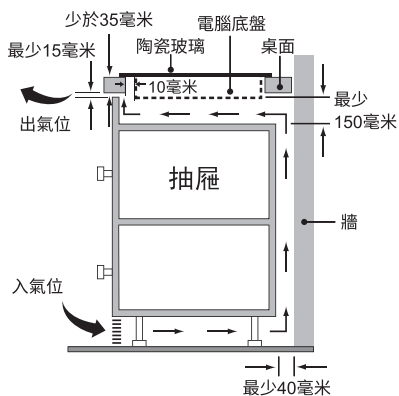
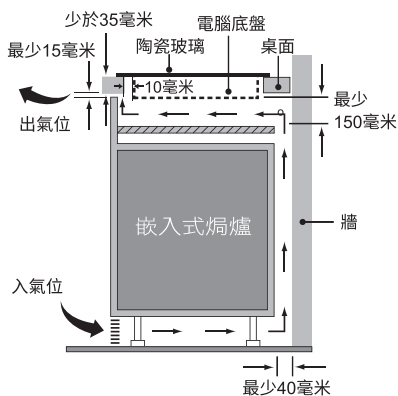
a. 櫃面開孔尺寸



b. 位置和尺寸大小固定裝置



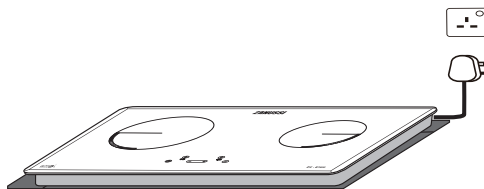
c. 最小的通風間隙



第三章

d. 連接電源線之要求

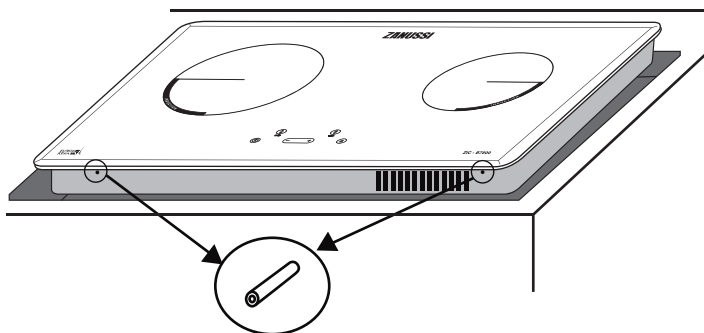
連接電磁爐和電源線之間的距離不可以超過1.5米，開關盒必須是雙極的。



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

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

安全措施

在安裝和操作電磁爐時，必須採取下列的安全措施。

1. 在使用之前

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

2. 安裝和連接

- 所有檢測應該由合格技師完成，必須嚴格按照當地的安全條例安裝。
- 電磁爐必須與相配的電源連接，其安裝應該按照當地的布線、接地和安全條例。製造商對因錯誤安裝而導致電磁爐損壞將不承擔任何責任，例如由於缺少或沒有足夠的有效接地系統或因不正確的安裝而造成的電擊。
- 不要通過排蘇連接電源。排蘇不能保證達到設備所需的安全保證，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碟機、洗衣機、干衣機或冰箱之上，因為它散發出來的高熱量會損壞下面的其他電子設備，從而損害電磁爐的通風系統。
- 在剛安裝的數天裏，陶瓷玻璃邊緣上可能出現間隙，但它會隨著電磁爐的使用而減少，並不會影響設備的電力安全。

3. 保護電磁爐不受損壞

- 不要往陶瓷表面拋任何東西，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。如果陶瓷表面裂了，請立即關掉電磁爐，關掉電源，然後聯絡當地的合格技師進行維修。
- 確保在同一段時間只有一個控制鍵被按下。不要讓熱的物件與控制鍵接觸，因為這樣做會令電磁爐出現錯誤反應。
- 不要將金屬物體如刀、叉、勺子、蓋子、鐵罐或鋁箔放在爐面上，因為它們會吸取陶瓷表面上的熱力。
- 不要在鍋具與電磁爐陶瓷面板之間放任何紙張，因為紙張有可能被點燃。
- 不要加熱空的鍋具或使之過熱。
- 不要將熱的鍋具靠近控制區，因它們會損壞該控制區的電子部件。
- 不要阻塞進氣孔和出氣口，因這樣會導致底盒溫度上升。此時過熱保護功能會啟動，讓電磁爐自動停止工作。
- 如果有抽屜裝在爐圈的下面，應檢查抽屜內裏的物件與電磁爐的底部之間有足夠空間，以確保電磁爐能充分通風。

第四章

4. 保護電磁爐，以防發生火警

- 只可使用平底鍋具做煮食(請參考第二章“適用的鍋具”)。否則，電磁爐的溫度感應功能可能失靈，導致過熱或起火。
- 電磁爐在使用時，其表面是有溫度的，而且在關掉設備或移開鍋具之後，其表面在一段時間內仍然保持高溫。請注意在剩餘熱量未散發之前，仍存在被燙傷的可能，故應讓小孩遠離該設備。
- 在電磁爐冷卻下來以後，才對其進行清洗。
- 應將爐具放在小孩觸摸不到的地方，並將鍋柄朝裏放置及遠離鍋圈的邊緣。
- 當用脂肪或食油烹飪時。絕對不要放鬆對該爐具的看管。非常熱的油能夠引起火焰，從而損壞其它電子設備，在對脂肪進行加熱的過程中，應該緩慢地加熱，並注意觀察。
- 不要在電磁爐上面或附近儲藏任何可能引起小孩感興趣的東西，否則，有機會誘使小孩冒著被燙傷的危險爬到爐上。
- 萬一食油或脂肪起火的話，不要用水來滅火，應使用合適的滅火毯或滅火器。
- 不要嘗試加熱沒有開封的罐頭食品，因氣壓可能會在罐內積聚並引起爆炸，導致身體受損害和燙傷。

5. 清洗和保養

- 清潔和安裝前請拔掉插頭。
- 絕對不要使用蒸汽，腐蝕性或磨砂清潔劑來清洗該電磁爐面，它們會造成爐面及零件的永久性損壞，而製造商對此將不會承擔任何責任。
- 不要在陶瓷表面使用清潔餐具的洗滌劑，因為這樣做會為爐面留下污印。
- 不要擦刮陶瓷表面。
- 陶瓷表面應定期進行清洗，最好是每次使用之後都進行清洗。
- 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廚房專用紙巾來抹除大的污漬，並使用一些用於陶瓷表面的專用清潔劑。
- 任何遺留的清洗痕跡都會在下一次加熱時，產生負面影響。請確認在清洗後，用濕的抹布徹底地清除每一個痕跡。

6. 其他注意事項

- 時刻讓小孩遠離電磁爐。監督小孩不要玩耍電磁爐。
- 當在電磁爐附近使用電子插座時，請確認電線沒有接觸到已啟用的烹飪區。否則電線的絕緣部分將會損壞，並帶來危險。
- 請確認鍋具已放在烹飪區的正上方中心位置，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附近，如信用卡，磁盤。
- 噴霧罐、煙霧劑或其它易燃物質都不能存放在設備正下方的抽屜內。
- 應根據當地之電工條例去拆裝此電磁爐。
- 如果電源線損壞的話，應聯絡製造商、當地代理商或合格技師進行更換，以防發生危險。
- 使用完後，應把鍋具從電磁爐上移走。
- 使用完後，請斷開電源，而不應只靠鍋具感應器。
- 控制板只能連接到指定的加熱單元，從而避免可能發生的危險。

正確處理本產品



這個標誌表明該產品不能與其它家用垃圾一同處理。為防止對環境和他人構成傷害，請您把廢置的煮食爐送往回收系統或者聯絡此產品的銷售者，他們可以將它回收加以再利用。

警告: 如果陶瓷玻璃表面出現裂紋或破裂的話，必須關閉煮食爐，立即截斷電源，以防觸電。

第五章

操作說明

1. 產品規格

- 1.1 額定電壓: 220~240伏特/50赫茲
- 1.2 通用的環境溫度範圍: -25°C ~40°C
- 1.3 9檔火力調節
- 1.4 額定功率: 3.5千瓦

2. 功能介紹

2.1 觸摸控制器開/關

接入產品電源，按開關鍵(Ⓢ)啟動操作模式，兩個七段數碼管，同時顯示“0”。若打開觸摸控制器，20秒內，無後續任何操作，觸摸控制器將自動關閉。同時會伴有蜂鳴器的提示音。

2.2 火力設定

- 2.2.1 火力段數是由兩個七段數碼管顯示，左邊數碼管顯示代表左爐加熱區火力檔位；相反，右邊數碼管顯示代表右爐加熱區火力檔位。用戶可通過觸摸相應的火力調節鍵(－與＋)來調節當前加熱區的火力大小。
- 2.2.2 每按一次開關鍵(Ⓢ)兩個七段數碼管會顯示“0”當放置適合鍋具於陶瓷面板上，再按左爐或右爐加熱區選擇按鍵(Ⓢ)，開始如按(－)鍵即時把火力從“0”檔調節至最高火力“9”檔，再按一次火力會從9檔至8檔，然後每按一次，火力會減少一檔，直至0檔。如按(＋)即時火力會從4檔開始，每按一次，火力調節就增加1檔，至到9檔，每次你要調較火力前都必須先按你所要調較加熱區的选择鍵(Ⓢ)。
- 2.2.3 雙爐左右合共有14段火力，如：當左爐的火力為9檔時，右邊的爐最大火力為5檔。
- 2.2.4 火力提升功能
左邊煮食區擁有火力提升功能，用戶可以通過直接按左邊選擇鍵(Ⓢ)，觸發火力提升功能，同時左邊顯示窗口會顯示一個“P”，字。退出火力提升功能，按火力減少鍵即可，火力提升功能工作時間為8分鐘，8分鐘到後自動跳到9檔，如需要再次使用火力提升功能時，可再次按左邊選擇鍵(Ⓢ)。

2.3 定時功能

- 2.3.1 若需要調定蒸煮時間時，用戶先是選擇你要加熱區的按鍵(Ⓢ)、相應的指示燈也亮起來，然後同時按(－與＋)鍵，此時兩個七段數碼管同時顯示“00”此時即可通過(－與＋)鍵來設定你需要的時間。設定時間時，時間顯示為“01” - “99” (分鐘)和“2h - 5h” (小時)，如果定時時間大於99分鐘，需再次按增加“＋”鍵，則時間會以1小時為單位增加。
- 2.3.2 如兩個加熱區被進行了定時操作“定時時間”指示燈只會顯示當前選擇加熱區的剩餘時間。若10秒內沒有對定時時間做任何操作，定時開始倒數。
- 2.3.3 取消定時功能
同時按(－與＋)鍵，將定時時間設定為“00”即可關閉定時器。
關閉當前加熱區或將加熱區的火力調節為“0”即可關閉定時器。

2.4 安全鎖功能

- 2.4.1 此型號電磁爐左右兩邊是共用力火的型號，兩邊爐頭的安全鎖是共用同一按鍵安全鎖是解鎖狀態。
- 2.4.2 為了兒童觸碰或其他意外觸碰而啟動/更改操作模式，完成烹調設定後，可按(Ⓢ)鍵、按鍵一次(3秒鐘)鎖定調節按鍵(包括 Ⓢ、-、+)，使之不能調節火力時間。在鎖住狀態時，安全鎖按鍵上的指示燈會亮起來。
- 2.4.3 當按鍵鎖定功能啟用時，如果用戶按下開關鍵超過1秒鐘，觸摸控制器會關閉(但按鍵鎖定模式仍然沒有失效)。產品被關閉後，按鍵鎖定指示燈將會熄滅。當用戶再次啟動產品時，按鍵鎖定指示燈會再次亮起，提示此時產品仍處於按鍵鎖定狀態下，用戶應關閉按鍵鎖定，否則如不進行任何操作，20秒後產品會再次自動關閉。
- 2.4.4 解除安全鎖鎖定: 在待機或開機模式下，在按鍵鎖定的狀態下，長按“按鍵鎖定”鍵約1秒即可解除按鍵鎖定狀態，此時“按鍵鎖定”指示燈會熄滅。

2.5 餘熱提示功能


關機後，當溫度高於65°C或以上，左右爐頭加熱區數碼管會顯示“H”。此時用戶請不要直接觸摸加熱區，直至“H”指示燈熄滅。

2.6 散熱風扇延時轉動

當關閉電磁爐後，電磁爐散熱風扇會持續轉動，用作排除機內的熱氣，電磁爐會根據爐內溫度來決定延時轉動時間，並沒有固定的延時轉動時間。

第五章

2.7 故障代碼及排除

2.7.1 當長按某個按鍵時約10秒或長按兩個功能鍵約10秒，故障代碼會顯示於數碼顯示窗上“”電磁爐會停止加熱，同時伴有蜂鳴器鳴響，蜂鳴器會持續約2分鐘的時間，但故障代碼會一直持續顯示，直至按鍵被放開。

2.7.2 加熱區故障代碼會在數碼管上閃爍顯示，具體為交替顯示E和1位故障代碼如下表。

顯示	描述	可能產生的原因	採取措施
E2	電磁加熱模組過熱	鍋具或玻璃溫度過高	散熱
E3	電磁加熱模組工作不穩定	鍋具異常或電磁加熱模組故障	關機後重試。 如果一直出現該現象， 更換加熱模塊
E4	電磁加熱單元沒有被配置或沒有通信	電磁加熱單元沒有被配置或配置錯誤 電磁加熱單元沒有電源輸入 連接單元沒有輸出電壓	1. 正確配置電磁加熱單元 2. 檢查電源和通信連接 更換連接單元電磁加熱單元故障
E5	電磁加熱單元故障	電磁加熱單元故障	電磁加熱單元故障
E6	電源輸入干擾	電源輸入頻率不對或過壓	檢查電源輸入電壓和頻率， 如果一切正常，則更換加熱模組
E8	電磁加熱模組風扇故障	電磁加熱模組風扇故障	檢查風扇是否堵住， 如果不是，更換模組
E9	線圈溫度感測器短路、斷路或失效	線圈溫度感測器失效或接觸不良	更換溫度感測器
EH	感測器升溫異常報錯	開機後，感測器沒有足夠升溫	開機後，感測器沒有足夠升溫，專業維修
其它	電磁加熱模組故障	電磁加熱模組故障	專業維修

Specifications

Description	2-Zone Built-in Induction Cooker
Model	ZIC-B7800
Power Supply	220-240V / 50Hz
Total Rated Power	3.5 kW
Ceramic Glass	EURO KERA France
Timer Function	1-99 minute / 2-5 hours
Overall Dimensions (WxDxH)	750 x 450 x 56 mm
Cut-out Dimensions (WxD)	670 x 355 mm
Net Weight	9.5 kg
Gross Weight	10.9 kg
Packing Dimensions (WxDxH)	820 x 520 x 140 mm

產品規格

說明	雙頭嵌入式電磁煮食爐
型號	ZIC-B7800
電壓	220-240V / 50Hz
總額定功率	3.5 kW
陶瓷玻璃面板	法國 EURO KERA
時間掣	1-99分鐘 / 2-5小時
產品尺寸(闊x深x高)	750 x 450 x 56 毫米
櫃面開孔尺寸(闊x深)	670 x 355 毫米
淨重	9.5 千克
毛重	10.9 千克
包裝尺寸(闊x深x高)	820 x 520 x 140 毫米

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