

**INDUCTION HOB** 

A781H2BK

OPERATION / INSTALLATION MANUAL 使用说明书

> Please read this manual carefully before using this appliance. 使用前请仔细阅读说明书

芙子帝风商贸(上海)有限公司 FUJIOH TRADING SHANGHAI CO.,LTD.

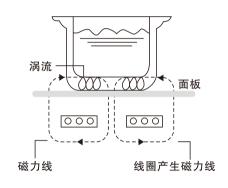
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# 工作原理 规格型号

# ●工作原理

电磁灶是采用磁场感应涡流加热原理。它利用高频电流通过线圈产生磁场,当磁场内磁力线通过铁质锅的底部时,即会产生无数小涡流,使锅体本身自行高速发热,然后加热锅内食物。



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本公司采用国际先进技术、先进工艺及完善的品质管理体系,生产出本系列优质电磁灶。该产品由微电脑控制,无明火、安全省时,让传统烹调隐患一去不返。本系列电磁灶各项性能指标均达到国家标准要求,整个灶身设计美观大方。配以不同的功能,一灶多用,满足多种烹调习惯,令厨艺工作变得轻松简便。

## ●规格型号

额定日	220V~ 50Hz		
型号	额定功率	能效等级	开孔尺寸
A 781 H 2 BK 3400W(左2000W+右2600W)		2级	670x400mm

#### 特别声明:

本资料上所有内容均经过认真核对,如有任何印刷错漏或内容上的误解,本公司保留解释权,若产品有技术上改进,会编进新版说明书,恕不另行通知,产品外观颜色如有改动,以实物为准。

# 注意事项 安全保护 使用器皿

# ●电磁灶使用注意事项

本产品未考虑以下情况:

- ——无人照看的幼儿和残疾人对器具的使用。
- ——儿童玩耍器具的情况。
- 1.勿对空锅加热或加热过度。
- 2.请使用优质专用插座,容量不得低于15A。
- 3.切勿在装载器具的状况下搬运电磁灶。
- 4.请勿让儿童单独操作,以免烫伤等危险发生
- 5.器具工作期间,黑晶板表面的温度很高,请勿触摸。
- 6.切勿在浴室、煤气炉等受潮或靠近易燃易爆物品的地方使用电磁灶。
- 7.金属物体刀、叉、勺和盖不应放在烹饪区域表面,因为它们可能变热。
- 8.使用时电磁灶应水平放置,不可紧贴墙面或物件,周边间隙至少10cm以上。
- 9.请勿以纸张,布等物品垫在面板上间接加热,以免锅底温度过高引致燃烧。
- 10.请勿加热罐头等密封容器盛装的食品,否则会因容器内受热膨胀而引致爆炸。
- 11.请勿以铝泊纸直接或间接加热的方式使用,为免将铝泊纸烧红,而引致危险。
- 12.本产品是家庭厨具产品,不得用于工业、医疗等其它场所上使用,以免事故发生。
- 13.使用完后将电源线插头拔离插座,避免长时间通电引起电子元器件损坏,甚至起火。
- 14.烹调结束后,锅具产生的高温热量会传导至电磁灶黑晶板,切勿立即触摸该黑晶板。
- 15.如果电源软线损坏,为了避免危险,必须由制造商、其维修部或类似的专业人员来更换。
- 16.切勿将电磁灶放置在铁质、不锈钢、铝质等金属面板上使用,因磁力线作用会导致其发热 而烧坏电磁灶灶底。
- 17.电磁灶的黑晶板的承重是有限的,不要放太重的东西在黑晶板上,否则会导致黑晶板损坏。
- 18.请勿用硬物碰撞黑晶板或用锋利器具接触黑晶板,以免黑晶板开裂等损坏。如果该表面有 裂纹,关掉器具以避免可能出现的电击。
- 19.请勿在地毯或台布上使用电磁灶,以免阻塞吸气口或排气口,影响散热,要使用时,请在电磁灶下面加上硬纸卡。
- 20.在使用本机"爆炒"档功能并选择高于150℃以上的温度档位前,应确保锅具底部平坦, 以免因锅底不平导致实际温度过高,而造成锅内物体过温或起火。
- 21.切勿直接用水冲洗或者浸入水中刷洗,也不能使用蒸汽清洁器,以免机体浸水而发生故障。
- 22.电磁灶不能在外接定时器或独立的遥控控制系统的方式下运行。
- 23.使用后应通过控制器关上电磁灶,不能依靠盘探测器。

# ●安全保护

- 1.电源电压过低,过高保护:电源电压过低或过高时,电磁灶将自动补偿电压,调整功率输出, 并低于100±5V时操作无反应;高于270±5V不工作。
- 2.小件物品保护:对一些小件的铁质金属制品,电磁灶将无功率输出,防止不当加热。
- 3.无锅或锅的材质不符合保护: 当灶面没有放置器皿,或器皿放置太偏,或器皿材质不适合时 电磁灶都不会有功率输出,且发出"BI"声报警,直至灶面放置正确的器皿时,才会恢复正 常工作。
- 4.当电磁灶灶面温度过高时,电磁灶会自动停止功率输出,直至灶面温度恢复正常。
- 5.电源需要设置220V~,16A以上的专用电路及漏电断路器.
- 并且,需要单独使用适合电源插头的专用插座.
- ※供电能力不足及设置不当的情况下,有触电及发生火灾的危险,

# ● 使用器皿

适用的锅类、容器

铁系(珐琅、铸铁、不锈钢)或磁感应材料复底锅,底部直径12cm以上,22cm以下并且平坦的锅具。













不锈钢锅

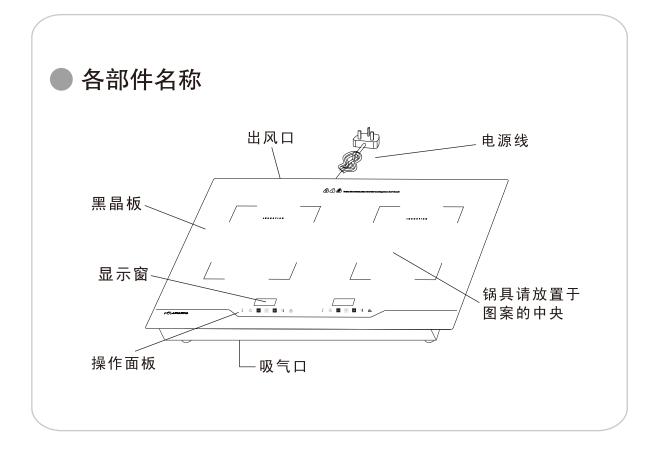
铁盘

搪瓷炊具 搪瓷不锈钢壶

铁制平底锅 铁质

铁质油煎平底锅 锐

# 各部件名称



# 使用方法

#### ● 电磁灶的开机、关机

- 1、插上电源,蜂鸣器Bi一声响,电源灯常亮,整机进入关机状态;
- 2、在关机状态,长按"开/关"键1.5s,进入待机状态;
- 3、在待机状态下按功能键(除开关键),电磁灶开始进行工作;
- 4、在任何状态下(除关机状态),按"开关"键,所有工作状态取消恢复到关机状态。

#### ● 火力的使用方法

- 1、开机后,按"火力/温度"键选择火力功能,窗口显示火力"设定值"。
- 2、按"+"键可调大火力,按"-"键可调小火力。
- 3、按"定时"键,再按"+"键或"-"键可设置关机时间。

#### ● 温度的使用方法

- 1、开机后,按"火力/温度"键选择温度功能,窗口显示温度"设定值"。
- 2、按"+"键可调大温度,按"-"键可调小温度。
- 3、按"定时"键,再按"+"键或"-"键可设置关机时间。

### ● 爆炒的使用方法

- 1、开机后,按爆炒功能,"爆炒"指示灯亮,窗口显示 "设定值"。
- 2、按"+"键可调大火力,按"-"键可调小火力。
- 3、按"定时"键,再按"+"键或"-"键可设置关机时间。

### ● 蒸煮的使用方法

- 1、开机后,按"蒸煮"键选择蒸煮功能,"蒸煮"指示灯亮,默认为模式1,窗口显示"1:00",重复按"蒸煮"键,可选择模式2,窗口显示"1:30"。
- 2、在蒸煮状态下不可调节火力和温度。
- 3、使用本功能时请在锅内加入不多于1kg的水,以保证自动功能正常使用。

#### ● 定时的使用方法

- 1、在工作状态下,按"定时"键,定时指示灯亮,默认调整为分钟,数码管低两位闪烁,按"+"或"-"键可设定分钟,再按一次"定时"键选择调整小时,高两位数码管闪烁,按"+"或"-"键可设定小时。
- 2、在定时设定状态下如果 5秒钟内没有操作则自动退出设定状态, 回到原来的操作功能状态。

#### ● 锁定的使用方法

1、用来锁定电磁灶头,在"锁定"状态下按任何按键无效(除"锁定"、"开关"键)。









关机状态下,按"开关"键一次,进入待机状态。 工作状态下,按"开关"健一次,进入关机状态。



开机后,按"火力/温度"键,选择"火力"功能,电磁灶进入火力工作状态。







开机后,按"火力/温度"键,选择"温度"功能, 电磁灶进入定温工作状态。







开机后,按"爆炒"键,选择"爆炒"功能, 电磁灶进入爆炒工作状态。







开机后,按"蒸煮"键,选择"蒸煮"功能, 电磁灶进入蒸煮工作状态。







按"定时"键,电磁灶进入"定时"功能;按"+"或"-"键可修改时间。



# 简易故障检查方法 环保清单

# ●简易故障检查方法

在出现类似以下的情形时,并不完全是表示机器故障,请在送去检修之前,

元日17位世一下。	
现象	检查方法
在插电源插头时未听	● 插头是否脱落?
到(BI)一声,按开关	● 保险丝或断路器是否已跳开?
键指示灯不亮。	● 是否已停电?
连续发出短促(BI)	● 使用的锅具是否合适?
一声警告10秒钟左	● 锅具是否置于面板的正中央?
右停机。	● 锅具底面直径是否小于12cm?
使用时突然停止加热	<ul> <li>□ 四周环境温度是否过高?</li> <li>● 进、出风口是否被堵塞?风扇是否转动?</li> <li>● 保温状态时,表示已达到所设定温度。</li> <li>● 可能机器的保护装置作用,请等数秒至20秒钟再确认。</li> </ul>
(保温)使用中温度无 法控制	<ul><li>● 所使用的锅底是否凹凸不平,或中心部位凹陷?</li><li>● 加热功能指示灯是否亮?</li></ul>
故障代码表	<ul> <li>● E1 电压过低</li> <li>● E2 电压过高</li> <li>● E3 IGBT热敏电阻开路、短路</li> <li>● E4 灶面热敏电阻失效</li> <li>● E5 灶面热敏电阻开路、短路</li> <li>● E6 灶面干烧引起的超温保护</li> </ul>

- ※ 当出现以上情形时请重新插拔电源启动一次,让电磁灶进行自复位。
- ※ 经过以上检查后仍不能排除故障,请马上与本公司特约维修点联系,切勿自行 拆机。否则,我公司将不负任何责任。
- ※ 在清洗或维修电磁灶之前必须将电源插头从插座中拔出。

# 环保清单

依据中华人民共和国《电器电子产品有害物质限制使用管 理办法》规定,列出电器电子产品中可能含有的有毒有害物质或 元素的名称含量于以 下表格中



电器电	<b>工</b> 本 5	三夕形	7. 由	碳水
电流电	$+$ $\Gamma$	口石树	): P.	1220 次1

电晶电子 加石物:电磁及						
	有毒有害物质或元素					
部件名称	铅(Pb) 及其化合物	汞(Hg) 及其化合物	镉(Cd) 及其化合物	六价铬(Cr(VI)) 化合物	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
PCB板组件	×	0	0	0	0	0
线盘组件	0	0	0	0	0	×
风扇	0	0	0	0	0	0
电源线	0	0	0	0	0	0
上下盖	0	0	0	0	0	0
黑晶板	0	0	0	0	0	0

- 〇:表示该有毒有害物质在该部件所有均质材料中的含量均在GB/T 26572-2011标准规定的限量要
- ×: 表示该有毒有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572-2011标准规定的

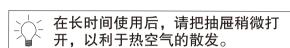
注意: 我公司生产的产品其材料尽可能使用无毒无害以上含有有害物质材料,物质或元素的部件 皆因全球发展水平及行业现阶段工艺水平限制而无法实现有毒有害物质的替代,如遇技术及物质材料 升级, 恕不另行通知。

# 安装说明

# 安装说明

警告:安装员对不当安装造成的所有损坏和伤害承担责任。为保证安装准确无误,电磁灶必须安装在 平整的平面上。

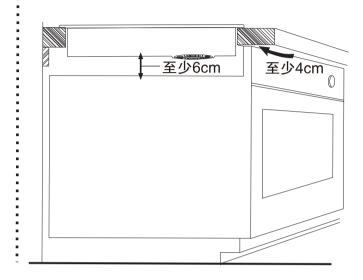
# 安装在厨柜或抽屉上面 愚大30mm **1** ✓ 至少10cm



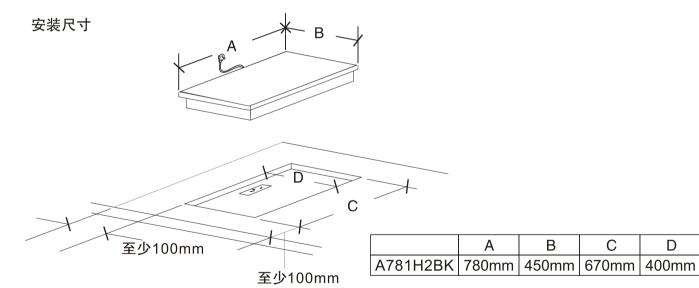


确保横木不会阻碍空气的流通,如果有必要 可以给横木倒角。

#### 安装在烤箱上面



D

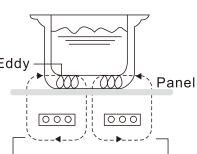


# Working Principles, Specifications and Models



## Working principles

The induction hob adopts the magnetic induction method for heating. It produces the magnetic field by allowing the high-frequency current to pass through the coils. When the magnetic lines of force inside the magnetic field reach the bottom of the iron pot, it results in numerous small eddies and the pot itself rapidly emits heat, thereby heating the food inside the pot.



## Specifications and models ......7 General Recommedations ......8 Safety protection ......8 Use of utensils ......9

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Contents

Magnetic line of force Magnetic line of force produced by coils

This company adopts the world-leading technology, state-of-the-art process, and sound quality management system for the production of this series of excellent induction hobs. This product, controlled through a microcomputer, produces no naked flame and is thus safe and time-saving, eliminating the hazards posed by the traditional cooking method. This series of induction hobs reaches the national standards in terms of the various performance indexes, and has a beautiful, great overall appearance. Equipped with different functions for multiple purposes, the hob can meet varied cuisine requirements, and make cooking an easy, convenient job.



## Specifications and models

	220V~ 50Hz		
Model	Rated power	Energy efficiency grade	Size of opening
A 781 H 2 BK 3400W(L2000W+R2600W)		Grade II	670x400mm

#### Special explanations:

All contents stated herein have already been carefully verified. Should there be any printing omissions or misunderstanding about the contents, this company reserves the right of interpretation. If the products are improved technologically, new user manual will be formulated without further notice. The external color of the products is subject to the real objects.



# General Recommedations, Safety protection, How to use

### **General Recommedations**

- Not including the following situations:
  --The young children and the disabled without caring use this product.
- -- The children play cookware.
- 1. Heating of the empty pot or excessive heating is prohibited.
- 2. Please use the high-quality specialized socket, with a capacity not lower than 15A.
- 3. Do not move the induction hob with loaded utensils.
- 4. Do not allow children to use the induction hob independently, so as to prevent such hazards as
- 5. Do not touch the black hob or the surface of utensils during the use process due to the high temperature.
- 6. Do not use the induction hob in a humid condition such as inside the bathroom, nor near the flammable and explosive objects, such as gas stove.
- 7. Do not place such metal objects as knife, fork, spoon, or lid on the cooking surface, since these objects may be heated.
- 8. Place the induction hob on an even surface, and leave a gap of at least 10cm from the wall or other objects.
- 9. Do not place such objects as paper and cloth between the hob and the pot, so as to prevent combustion which may be caused by high temperature.
- 10. Do not heat the food in sealed containers, such as the tin can; otherwise, the container may explode due to the heat-induced expansion.
- 11. Do not use the direct or indirect heating method of aluminium foil, so as to prevent the burning of aluminium foil and the explosion.
- 12. This product is a household kitchen appliance, and shall not be used for industrial, medical etc. purposes, so as to prevent accident from happening.
- 13. Disconnect the hob from the socket after use, so as to prevent the damage of electronic elements or even fire hazard due to the long-time power connection.
- 14. The high temperature of the utensils may be transmitted to the black hob of the induction cooker after use; thus, do not touch the black hob immediately after use.
- 15. If the power lines are damaged, these must be replaced by the manufacturers, maintenance department or other similar professionals, so as to prevent risks.
- 16. Do not place the induction hob on the metal surface, such as iron, stainless steel or aluminum objects, since these objects may heat and burn the bottom of the induction hob due to the role of the magnetic line of force.
- 17. Since the black panel of the induction hob has a limited load capacity, excessively heavy objects on the black panel will damage the black panel.
- 18. Do not collide the black panel or touch the black panel with a sharp tool, so as to prevent causing damage to the black panel. If there is a crack on the surface, turn off the cooker in order to prevent possible electric shock.
- 19. Do not use the induction hob when it is placed on the carpet or soft cloth, since it may block the air inlet or outlet and affect its heat dissipation. Please place the hard cardboard under the induction hob before using.
- 20. Please ensure that the bottom of the pot is placed horizontally before selecting the "STIR-FRY" function and selecting the temperature range above 150°C, so as to prevent excessively high temperature or burning inside the pot.
- 21. Make sure that no water can get inside the appliance when cleaning. Never spray the appliance with water or steam jet. Penetrating water can cause damage.
- 22. The appliance can not be operated if connect other timer and remote control.
- 23. After used the induction hob, it should be off by pressing ON/OFF controller, can not rely on temperature sensor.

## Safety protection

- 1. Protection of excessively high or low power voltage: If the power voltage is excessively high or low, the induction hob will automatically compensate the voltage and adjust the power output. The operation is disabled if the power is lower than 100±5V or higher than 270±5V.
- 2. Protection for small objects: For some small iron objects, the induction hob will not produce power output, so as to prevent improper heating.





- 3. Protection for heating without pot or for pot made of unqualified material: If there are no Cookware or the utensil is not placed correctly on the cooker surface, or the Cookware is made of improper material, the induction hob will not produce power output, and emit the "beep" warning sound. It will not resume operation until the utensil is placed correctly on the cooker surface.
- 4. When the surface of the induction hob reaches an excessive temperature, the induction hob will automatically cease the power output, until the temperature of the panel returns to normal.
- 5. Power supply requires dedicated circuit of 220V ~ 16A or more and earth leakage circuit breaker.

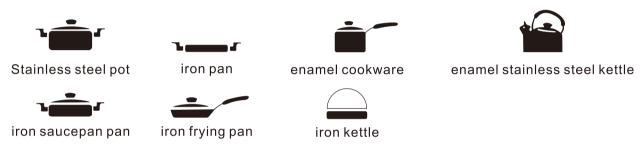
Also, it requires exclusive outlet suitable for power plug.

XIf there is insufficient capacity of the power supply circuit or incomplete installation, electric shock or fire may result.

#### Use of Cookware

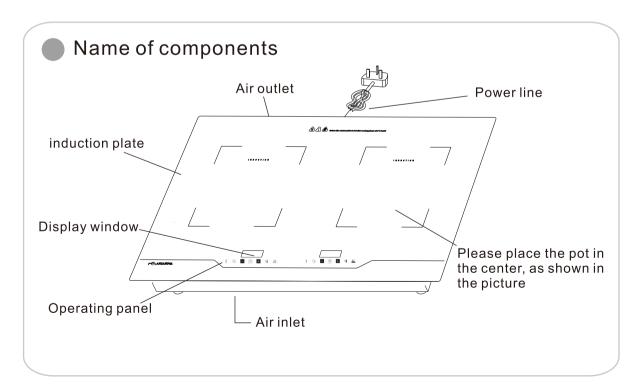
## Suitable pots and containers

Pots and pans with composite bottom made of iron category (enamel, cast iron, stainless steel) or magnetic induction materials, and with a bottom diameter of more than 12cm and less than 22cm.





## Name of components



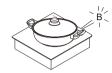
#### How to use

#### Turning on and off the induction hob

- 1. Plug into the power and a buzzer will inform you on device activation. When the power lamp lights up, it means the induction hob is in the OFF mode:
- 2. In the OFF mode, 1.5 seconds long press the "ON/OFF"
- button to place the induction hobr in the standby mode;
- 3. After pressing the function buttons (except ON/OFF button) in the standby mode, the induction hob begins to operate:
- 4. Under any states (except ON/OFF mode), pressing the "ON/OFF" button will cancel all operating modes and restore the induction hob to the OFF state.



#### Plug into the power





Under the OFF state, pressing the "ON/OFF" button will enter the standby state.

Under the operating state, pressing the "ON/OFF" button will enter the OFF state.

#### Use of the heat power

- 1. After turning on the device, press the "HEAT/TEMP" button to select the function of heat power and the window displays the "set value" of the heat.
- 2. Press "+" button to turn up the heat and "-" button to turn down the heat.
- 3. Press "TIMER" button and then press "+" or "-" button to set the OFF time.







After turning on the cooker, press the "HEAT/TEMP" button to select the "HEAT" function and the induction hob enters the operating state with set heat.

#### Use of the temperature

- 1. After turning on the device, press the "HEAT/TEMP" button to select the function of temperature and the window displays the "set value" for temperature.
- 2. Press "+" button to turn up temperature and "-" button to turn down temperature.
- 3. Press "TIMER" button and then press "+" or "-" button to set the OFF time.



After turning on the cooker, press "HEAT/TEMP" button to select the "TEMP" function and the induction hob enters the operating state with a set temperature.

### Use of stir-frying

- 1. After turning on the device, press the "STIR-FRY" button to select the function of stir-frying and the window displays the "set value".
- 2. Press "+" button to turn up the heat and "-" button to turn down the heat.
- 3. Press "TIMER" button and then press "+" or "-" button to set the OFF time.



After turning on the cooker, press the "STIR-FRY" button to select the "STIR-FRY" function and the induction hob enters the operating state for stir-frying.

#### Use of steaming and cooking

- 1. After turning on the device, press the "STEAM" button to select the function of steaming and cooking and the "STEAM" indicator lights up; the default is mode 1, and window displays "1:00"; press the "STEAM" button once again to select the mode 2 and window displays "1:30".
- 2. Heat and temperature adjustment is disabled under the steaming and cooking mode.
- 3. Add in less than 1kg water in the pot when using this function, in order to ensure the normal use of automatic function.







After turning on the cooker, press the "STEAM" button to select the "STEAM" function and the induction hob enters the operating state for steaming and cooking.

#### Use of the timer

- 1. Under the operating state, press the "TIMER" button and the timer indicator lights up. The default adjustment is the unit of minute. The low two digits on the LED display flashes; press "+" or "-" button to set the number of minutes; press the "TIMER" button once again to set the number of hours. The high two digits on the LED display flashes; press "+" or "-" button to set the number of hours.
- 2. If there is no operation within 5 seconds under the timersetting state, it automatically exits the setting state and returns to the original state of operating functions.



Press the "TIMER" button and the induction hob enters the "TIMER" function and press "+" or "-" to revise the time.

#### Use of the locking function

1. It is used for locking the operations of the induction hob. Under the "LOCKED" state, all buttons are disabled (except the "LOCKED" and "ON/OFF" buttons).



# Simple trouble-shooting and list of environmentally-friendly parts

# Simple trouble-shooting

Occurrence of the circumstances similar to the following does not mean the breakdown of the cooker. Please inspect the cooker independently before sending it for maintenance.

Problems	Inspection methods
The cooker does not beep when it is plugged into the power and the ON/OFF button indicator does not light up.	<ul><li>Check whether the plug is loose?</li><li>Whether the fuse or breaker trips off?</li><li>Whether there is power outage?</li></ul>
Continuously emit the short beep warning sound for nearly 10s before stopping.	<ul> <li>Whether the pot is suitable?</li> <li>Whether the pot is placed in the dead center on the surface?</li> <li>Whether the diameter of the pot bottom is smaller than 12cm?</li> </ul>
Heating suddenly stops when in use	<ul> <li>Whether the ambient temperature is too high?</li> <li>Whether the air outlet/inlet is blocked? Whether the fan is working?</li> <li>Under the insulation state, it means it reaches the pre-set temperature.</li> <li>It may be caused by the protective device of the cooker. Confirm this by waiting several to 20 seconds.</li> </ul>
Temperature is not controlled during the (insulation) use process	<ul> <li>Whether the pot used is uneven or whether the center part is sunken?</li> <li>Whether the heating indicator lights up?</li> </ul>
Codes of the fault	<ul> <li>E1: voltage is too low</li> <li>E2: voltage is too high</li> <li>E3: IGBT thermistor is open or short-circuited</li> <li>E4: thermistor of the surface becomes invalid</li> <li>E5: thermistor of the surface is open or short-circuited</li> <li>E6: over-temperature protection caused by the dry cooking on the surface</li> </ul>

X In the event of the above circumstances, please disconnect and then connect the power to enable the induction hob to reset.

if the problems cannot be solved through the above inspection, please contact the special maintenance point of this company, and do not independently dismantle the cooker. Otherwise, this company will not bear any liability.

<sup>\*\*</sup> The power plug must be disconnected from the socket before cleaning or maintaining the induction hob.



## List of environmentally-friendly components

In accordance with the Management Measures for the use of hazardous substances in Electrical and Electronic Products of the People's Republic of China, the names and contents of the toxic and hazardous materials or elements possibly contained in the electronic information products are listed in the table below.



#### Name of electric and electronic products: Induction Hob

	Toxic and hazardous materials or elements						
Name of components	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	chromium VI (Cr (VI))	Polybrominated biphenyls (PBB)	Polybrominated diphenyl ethers (PBDE)	
PCB component	×	0	0	0	0	0	
Wire coil	0	0	0	0	0	×	
Fan	0	0	0	0	0	0	
Power line	0	0	0	0	0	0	
upper and lower cover	0	0	0	0	0	0	
Black hob	0	0	0	0	0	0	

- O: It means that the content of the toxic and hazardous materials among the uniform material of this component is lower than the limit stipulated by GB/T 26572–2011 Standards.
- x: It means that the content of this toxic and hazardous material in at least one uniform material of this component exceeds the limit stipulated by GB/T 26572–2011 Standards.

Notes: This company adopts the non-toxic and harmless materials for its production of products as far as possible. Due to the limitations of the global industrial development and the current technological process, it is impossible to fully replace the toxic and hazardous materials used in the components. The technical or material upgrading will be made without further notice.



### Instructions for installation

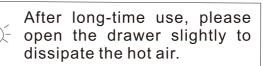


### Instructions for installation

Warning: The installation staff bears responsibility for all the damage or breakage caused by the improper installation. In order to ensure the correct installation, the induction hob must be installed on a level surface.

#### Installed on the kitchen cabinet or drawer



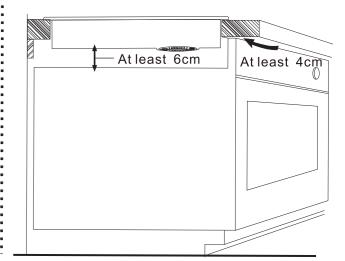


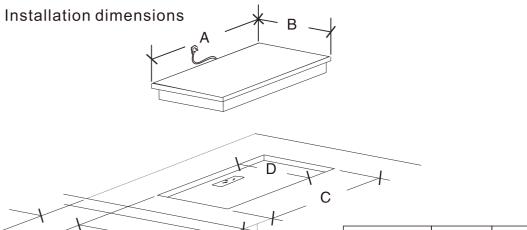


Ensure that the horizontal bar will not block the air circulation. If necessary, the corner of the horizontal bar shall be cut.

At least 100mm

#### Installed on the oven





At least 100mm

A781H2BK 780mm 450mm 670mm 400mm