



gemini
ITALY

**BUILT-IN/FREESTANDING 2 IN 1
INDUCTION COOKER &
CERAMIC COOKER**
**二合一雙頭電磁
及電陶煮食爐**

MODEL NO.:GVI28AA
型號:GVI28AA



A GILMAN GROUP BRAND

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Operation / Installation Manual

MODEL/SERIES	RATED POWER(W)	TYPE
GVI28AA	2850	BUILT-IN/FREESTANDING G 2 IN 1 INDUCTION COOKER & CERAMIC COOKER

Safety warnings

Please read this user manual thoroughly before attempting to use this appliance for the first time. This manual contains important information on safe installation, use and care of the appliance. Keep these instructions for reference and pass them on to future user.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.

- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked hob. If the hob surface is break or crack,switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.

- Do not use a steam cleaner to clean your hob.
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your hob, as these can scratch the ceramic glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty!
- **WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- 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.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

- **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

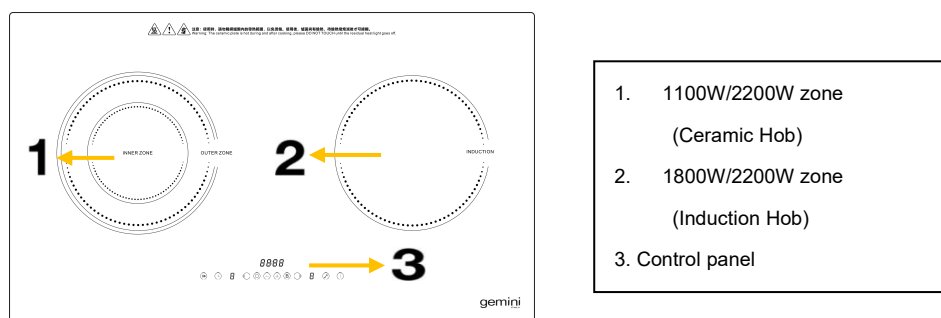
- A steam cleaner is not to be used.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Congratulations on the purchase of your new hob.
 We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.
 For installation, please read the installation section.
 Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

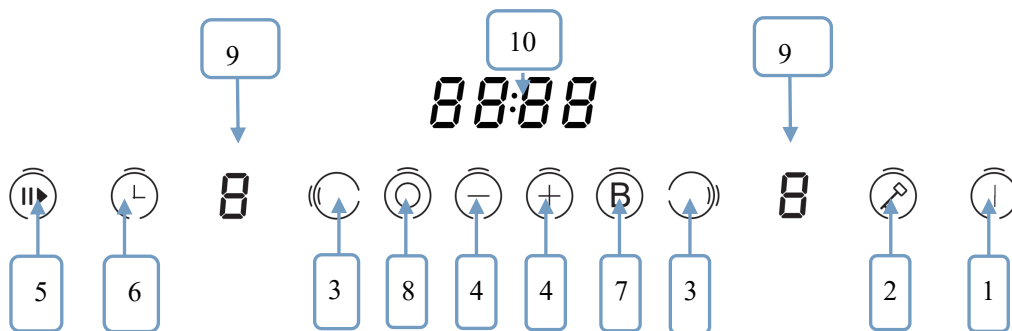
Guide to the appliance

Top View



- 1. 1100W/2200W zone
(Ceramic Hob)
- 2. 1800W/2200W zone
(Induction Hob)
- 3. Control panel

Control panel



Function key List

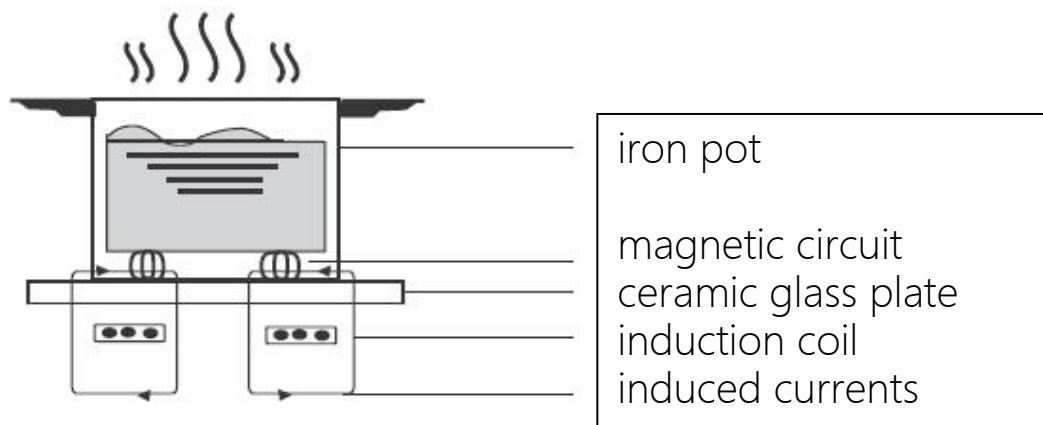
Symbol/NO.	Function
1	Main Power ON/OFF key
2	Child lock key
3	Cooking zone selection keys
4	Power level or timer adjusting keys
5	Pause key
6	Timer key
7	Power Booster
8	Extendable zone key
9	Heating power level display LED
10	Timer display LED

Product Information

The induction hob represents a modern cooking appliance from the traditional hob, due to its advantages like easy cleaning, high efficiency, ECO-friendly and safety features.

A word on induction cooking (for induction hob only)

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

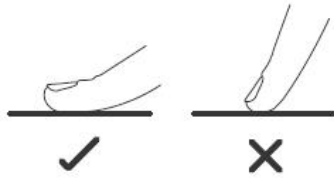


Before using your new hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your hob.
- Remove any protective film that may still be on your Induction hob.

Using the touch controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right cookware (for induction hob)



- Only ferromagnetic cookwares are suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

- If you do not have a magnet:

1. Put some water in the pan you want to check.

2. Follow the steps under 'To start cooking'.



3. If  does not flash in the display and the

water is heating, the pan is suitable.

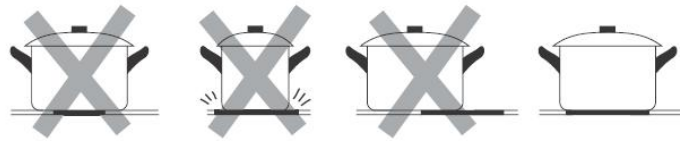
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Size of hob(mm)	The minimum hob(diameter /mm)
210	160

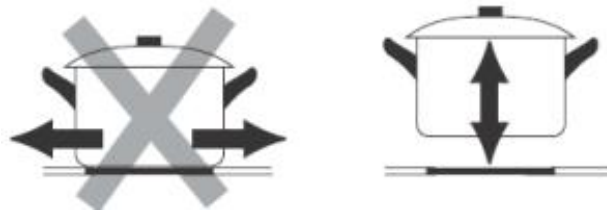
Do not use cookware with jagged edges or a curved base.



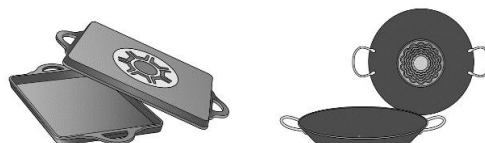
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the hob – do not slide, or they may scratch the glass.



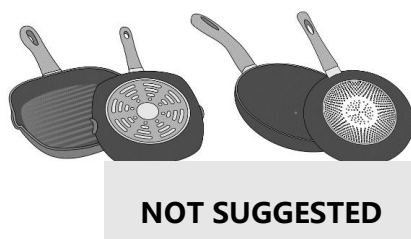
If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.



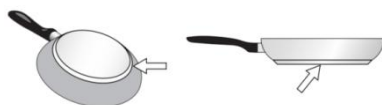
NOT SUGGESTED

The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will

not become sufficiently hot or even that it will not be detected.



The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy. Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



Using your hob

To start cooking

- After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the hob has entered standby mode.

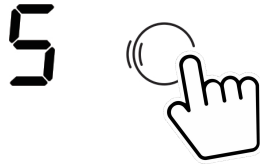
1. Touch the main switch key  . All the LED indicators show "- " or "---".

- If you don't choose a heat setting within 1minute, the hob will automatically switch off. You will need to start again at step 1.

2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

Touching the burner selecting key, an indicator shows "5" next to the key and it will flash for 3s.



4. Select power level by touching the \oplus or \ominus control.

- You can modify the heat setting at any time during cooking.

When you have finished cooking

1. Selecting the burner key that you wish to switch off.

2. Turn the cooking zone off by touching \ominus until power level reduce to "0". Make sure the LED display shows "0", and 3s later it will turn to show "-".

3. Turn the whole hob off by touching the main switch $\textcircled{1}$.


4. Beware of hot surfaces

H "H" will flash show which cooking zone is too hot. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function


if you want to heat further pans, use the cooking zone that is still hot.

Using Boost function (induction hob)

Activated the boost function

1. Select the zone with boost function (with word "Booster").
2. Touch BOOST function key  and power level indication LED shows "P".

Cancel Boost function

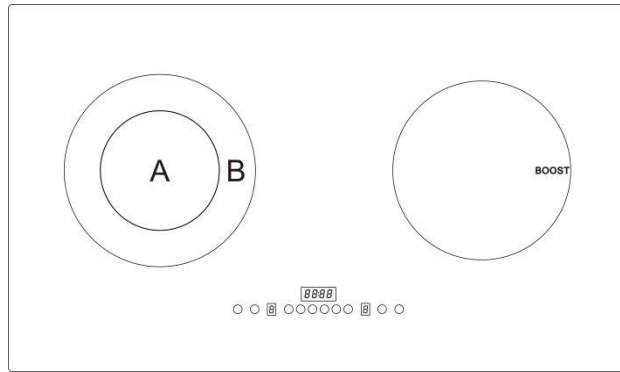
1. Select the zone under BOOST mode.
 2. Touching the power changing key  to cancel the Boost function, and select the level you want to set.
- Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.

Using the extendable zone function


Your hob is equipped with an extendable zone, it can be used in the following modes:

A: Center zone – only first heating unit is turned on


B: Extended zone (Center + Outer) – Both first and second heating circuits are turned on



Upon selecting the cooking zone, only the center zone will be turned on, to activate the outer zone:

1. Select a cooking zone with the extendable zone function
2. Touch the extendable zone key  , the LED indicator display will show " = "




To cancel the outer zone, press the extendable zone key  to turn off the second heating circuit, then select the desired power level by touching the power adjusting keys.


Child lock function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the key lock  control for 3 second. The timer indicator LED will show "LOC".

To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the key lock control  for 3 second.
3. You can now start using your new hob.



When the hob is in lock mode, all the controls are disable except the main switch key, you can always turn the hob off with the main switch in an emergency, but you shall unlock the hob first in the next operation.

Residual heat warning

When the hob has been operating for some time, there will be some residual heat. The letter " H "appears to warn you to keep away from it.



Auto shut down

Safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Touching the heating zone selection control that you want to set the timer for.



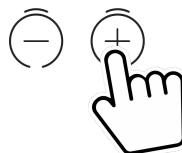
2. Touch timer control, the "30" will show in the timer display. and the "0" flashes.

00:30



3. Set the time by touching the "-" or "+" control of the timer.

- Quick adjust 10 min by long touching "-" or "+" control



4. When the time is set, it will begin to count down immediately. The display will show the remaining time.

- NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

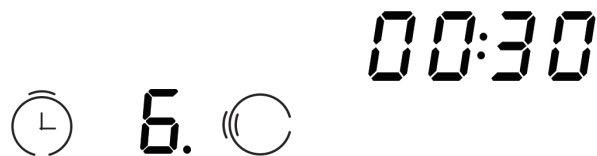


Other cooking zones will keep operating if they are turned on previously.

If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes.

2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



- Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Cancel the timer

1. Touching the heating zone selection control that you want to cancel the timer.




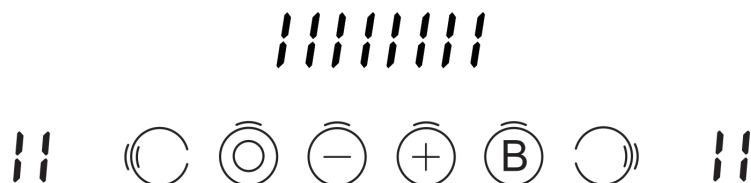
2. Touching the timer control, the indicator flash



3. Touch the "-" control to set the timer to "00", the timer is canceled.

Using the Pause function

1. Select the pause function  , all the heating zones stop working, All the zone indication LED show "||".



2. Touching the Pause function  one more time, all the heating zones will revert to its original setting.

- The function is available the one or more heating zones is working.
- If you don't cancel the stop working mode within 30 minutes, the induction hob will automatically switch off.

Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power

Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes

per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.

5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.

2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.

3. Preheat the pan briefly and add two tablespoons of oil.

4. Cook any meat first, put it aside and keep warm.

5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.

6. Stir the ingredients gently to make sure they are heated through.

7. Serve immediately.

Heating Power and Settings

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming

3 - 4	<ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice
5 - 6	<ul style="list-style-type: none"> • pancakes
7 - 8	<ul style="list-style-type: none"> • sauteing • cooking pasta
9/Booster	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

Care and Cleaning

What?	How?	Important!
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<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> 1. Switch the power to the hob off. 2. Apply a hob cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the hob back on. 	<ul style="list-style-type: none"> • When the power to the hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the hob: the glass may become stained.
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<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the hob off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
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Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the hob off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the hob back on. 	<ul style="list-style-type: none"> • The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.
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Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your hob' for instructions.

<p>The touch controls are difficult to operate.</p>	<p>There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.</p>	<p>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</p>
<p>The glass is being scratched.</p>	<p>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</p>	<p>Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.</p>
<p>Some pans make crackling or clicking noises.</p>	<p>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</p>	<p>This is normal for cookware and does not indicate a fault.</p>
<p>The induction hob makes a low humming noise when used on a high heat setting.</p>	<p>This is caused by the technology of induction cooking.</p>	<p>This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.</p>

<p>Fan noise coming from the induction hob.</p>	<p>A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.</p>	<p>This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.</p>
<p>Pans do not become hot and appears in the display.</p>	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>

<p>The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).</p>	<p>Technical fault.</p>	<p>Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.</p>
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Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
E3/E7	Temperature sensor failure	Please contact the supplier.
E5	Overheat protection of ceramic glass	Please re-connect the power supply and turn on the hob after 30min.
E4/E6	Temperature sensor of the IGBT failure	Please contact the supplier.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the

		power supply is normal.
E8	Fan does not rotate or fan cord is not plugged in properly	Please contact the supplier.
Er	PCBA Failure	Please contact the supplier.
Et	Overflow Protection	Dry the surface water and restart

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

Technical Specification

Cooking Zones	2 Zones
Supply Voltage	220-240V~
Installed Electric Power	2850W
Product Size L×W×H(mm)	730X430X58
Building-in Dimensions A×B (mm)	650X350

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

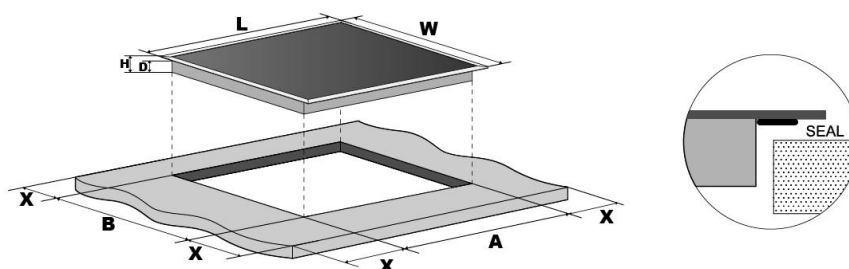
Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

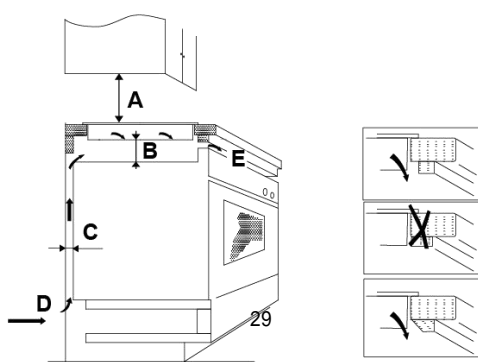


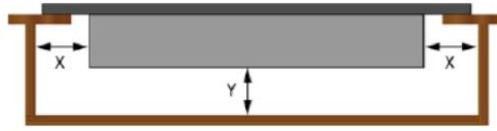
	L(m)	W(m)	H(m)	D(m)	A(m)	B(m)	X(m)
GVI28AA	730	430	62	58	650	350	15 mini

Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.





A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air outake 5mm mini

X(mm)	Y(mm)
Min.150	Min.100

Before you install the hob, make sure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)

- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation

- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that

- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of air from outside the cabinetry to the base of the hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- the isolating switch is easily accessible by the customer

Before locating the fixing brackets

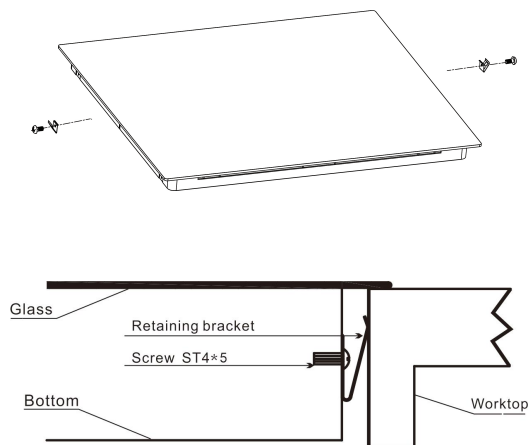
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.

Adjust the bracket position to suit for different work surface's thickness.



Cautions

1. The hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.

1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipotent circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.

5. The cable must be checked regularly and only replaced by a proper qualified person.

V1.2

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操作/安裝手冊

型號/系列	額定功率(W)	類型
GVI28AA	2850	台嵌兩用組合爐灶

安全警告

首次使用本設備之前，請通讀本用戶手冊。本手冊包含有關安全安裝、使用和維護設備的重要信息。保留這些說明以供參考，並傳遞給未來的用戶。

安裝 電擊危險

- 在對設備進行任何工作或維護之前，請斷開設備的電源。
- 必須與良好的接地系統連接。
- 只能由合格的電工對家用布線系統進行改動。
- 不遵守此建議可能導致觸電或死亡。

割傷危險

- 小心——面板邊緣鋒利。
- 不小心使用可能導致受傷或割傷。

重要安全說明

- 在安裝或使用本設備之前，請仔細閱讀這些說明。
- 任何時候都不得將易燃材料或產品放置在本設備上。
- 請將此信息提供給負責安裝設備的人員，因為這可以降低您的安裝成本。
- 為了避免危險，必須按照這些安裝說明安裝本設備。
- 本設備只能由具有適當資格的人員正確安裝和接地。
- 本設備應連接到包含隔離開關的電路，該隔離開關可與電源完全斷開。
- 未能正確安裝設備可能導致任何保修或責任索賠無效。

操作和維護

電擊危險

- 不要在破損或破裂的爐灶上烹飪。如果爐灶表面破損或破裂，請立即關閉電源（牆壁開關）並聯繫合格的技術人員。
- 清潔或維修前，關閉牆壁處的爐灶。
- 不遵守此建議可能導致觸電或死亡。

健康危害

- 該設備符合電磁安全標準。

熱表面危害

- 在使用過程中，本器具可接觸到的部分會變熱，足以造成燒傷。
- 在陶瓷玻璃表面冷卻之前，不要讓您的身體、衣服或合適的炊具以外的任何物品接觸陶瓷玻璃。
- 刀子、叉子、勺子和蓋子等金屬物品不應放在爐灶表面，因為它們會變熱
- 讓兒童遠離。
- 燉鍋的把手摸起來可能很燙。檢查燉鍋把手是否伸出其他已打開的烹飪區。將把手放在兒童接觸不到的地方。
- 不遵守這一建議可能導致燒傷和燙傷。

割傷危險

當安全蓋縮回時，爐灶刮刀鋒利的刀片暴露在外。請格外小心地使用，並始終安全存放在兒童接觸不到的地方。

- 不小心使用可能導致受傷或割傷。

重要安全說明

- 使用時切勿讓設備無人看管。沸騰會導致冒煙和油膩溢出物，可能會點燃。
- 切勿將您的電器用作工作或儲存表面。
- 切勿將任何物品或器具留在器具上。
- 切勿使用電器取暖或加熱房間。
- 使用后，務必按照本手冊所述（即使用觸摸控制）關閉烹飪區和爐灶。
- 不要讓兒童玩電器或坐、站或爬上電器。
- 不要將兒童感興趣的物品存放在電器上方的櫃子中。爬上爐灶的兒童可能會受重傷。
- 不要將兒童單獨或無人看管地留在使用器具的區域。
- 限制兒童或殘疾人使用器具能力的殘疾兒童或殘疾人應由一名負責任和稱職的人員指導他們使用器具。教師應該確信他們可以使用該設備而不會對自己或周圍環境造成危險。
- 除非手冊中特別建議，否則不要修理或更換設備的任何部分。所有其他維修應由合格的技術人員完成。
- 不要使用蒸汽清潔器清潔爐灶。
- 不要在爐灶上放置或掉落重物。
- 不要站在爐灶上。
- 不要使用邊緣有鋸齒的平底鍋或在玻璃表面拖動平底鍋，因為這可能會划傷玻璃。
- 不要使用擦洗器或任何其他粗糙的研磨清潔劑來清潔爐灶，因為它們會划傷陶瓷玻璃。

- 如果電源線損壞，必須由製造商、其服務代理或類似的合格人員更換，以避免危險。
 - 本設備僅適用於家庭環境！製造商的保修不包括任何形式的商業用途！
 - 警告：電器及其可接觸的部件在使用過程中會變熱。應注意避免接觸加熱元件。8歲以下的兒童應被禁止入內，除非有人持續監督。
 - 8歲以上的兒童和身體、感官或智力能力下降或缺乏經驗和知識的人，如果得到關於安全使用該器具的監督或指導，並了解所涉及的危險，可以使用該器具。
 - 兒童不得玩該器具。兒童不得在無人監督的情況下進行清潔和用戶維護。
 - 警告：在有脂肪或油的爐灶上無人看管的烹飪可能是危險的，並可能導致火災。切勿試圖用水滅火，而是關閉電器，然後用蓋子或滅火毯等蓋住火焰。
 - 警告：火災危險：不要在烹飪表面存放物品。
 - 警告：如果表面有裂縫，請關閉設備，以免觸電，對於保護帶電部件的玻璃陶瓷或類似材料的爐灶表面，請關閉設備，以免觸電
- 不得使用蒸汽清潔器。
- 該設備不打算通過外部定時器或單獨的遙控系統來操作。

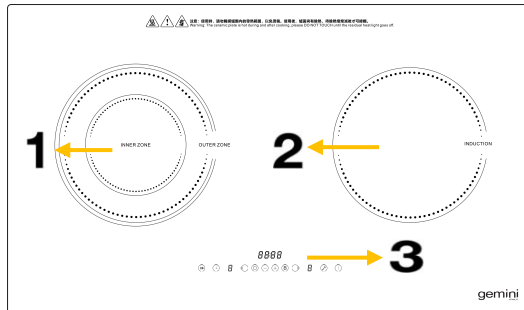
祝賀你購買了新爐灶。

我們建議您花些時間閱讀本說明/安裝手冊，以便完全理解如何正確安裝和操作。

有關安裝，請閱讀安裝部分。使用前請仔細閱讀所有安全說明，並保留本說明/安裝手冊以備將來參考。

設備指南

俯視圖



1.1100W/2200W 區域

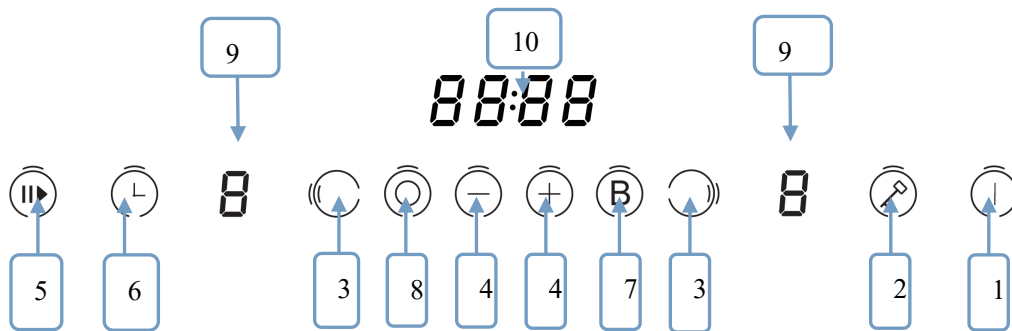
(電陶爐)

2.1800W/2200W 區域

(電磁爐)

3.控制面板

控制面板



功能鍵列表

編號	功能
1	主電源開/關鍵
2	兒童鎖鑰匙
3	烹飪區選擇鍵
4	檔位調節或定時器調節鍵
5	暫停鍵
6	定時器鍵
7	電磁爐Booster爆炒鍵

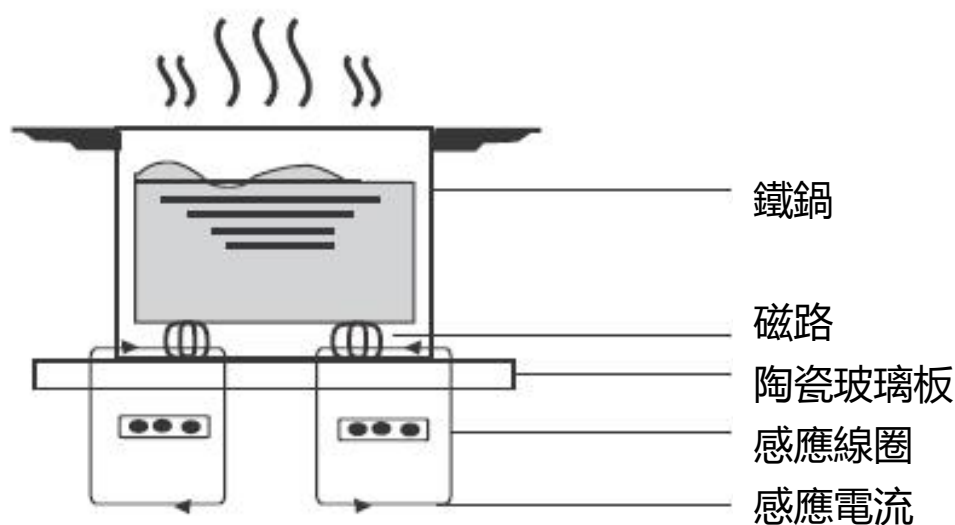
8	電陶爐內外環切換鍵
9	檔位顯示LED
10	定時器顯示LED

產品信息

感應式爐灶是傳統爐灶的現代烹飪用具，具有易於清潔、高效、環保和安全等優點。

淺談電磁爐烹飪（僅適用於電磁爐）

電磁感應式烹飪是一種安全、先進、高效、經濟的烹飪技術。它的工作原理是電磁振動直接在鍋里產生熱量，而不是通過加熱玻璃表面間接產生熱量。玻璃杯變熱只是因為鍋最終加熱了它。

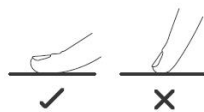


在使用你的爐灶之前

- 閱讀本指南，特別注意“安全警告”一節。
- 去除爐灶上可能殘留的任何保護膜。
- 去除電磁爐上可能殘留的任何保護膜。

使用觸摸控制

- 控制裝置可響應觸摸，因此無需施加任何壓力。
- 使用指尖，而不是指尖。
- 每次記錄觸摸時，您都會聽到嘟嘟聲。
- 確保控制裝置始終保持清潔、乾燥，並且沒有任何物體（例如器具或布）覆蓋控制裝置。即使是一層薄薄的水也可能使控制裝置難以操作。



選擇合適的炊具（用於電磁爐）



- 只有鐵磁性炊具適合感應烹飪。尋找包裝上或鍋底的感應符號。


• 你可以通過磁鐵測試來檢查你的炊具是否合適。將磁鐵移向鍋底。如果被吸引，鍋適合感應。

• 如果沒有磁鐵：



1. 在你要檢查的鍋里放些水。

2. 按照“開始烹飪”下的步驟操作。

3. 如果顯示器  不閃爍，且水正在加熱，則鍋是合適的。

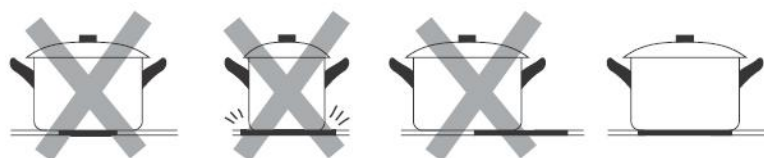
• 不適合使用以下材料製作的炊具：沒有磁性底座的純不銹鋼、鋁或銅、玻璃、木材、瓷器、陶瓷和陶器。

爐灶尺寸 (毫米)	最小爐灶 (直徑/毫米)
210	160

不要使用邊緣參差不齊或底部彎曲的炊具。



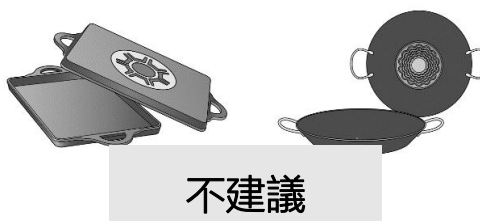
確保你的鍋底光滑，平放在玻璃上，並且和烹飪區的大小一樣。總是把你的鍋放在烹飪區的中心。



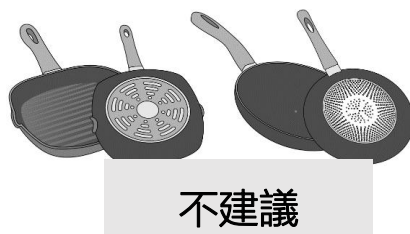
一定要把鍋從爐灶上拿下來——不要滑動，否則它們會划傷玻璃。



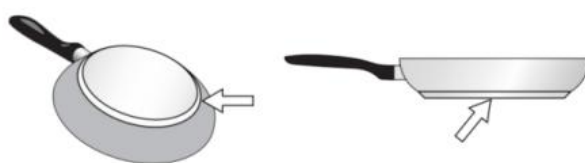
如果炊具的底部只有部分鐵磁性，只有鐵磁性區域會變熱。這可能意味着熱量不會均勻分佈。非鐵磁性區域可能不會加熱到足夠的溫度用於烹飪。



例如，如果製造炊具底座的材料含有鋁，鐵磁面積也會減少。這可能意味着炊具不會變得足夠熱，甚至不會被檢測到。



製作炊具底座的材料會影響烹飪效果。使用由熱量均勻分佈的材料製成的鍋碗瓢盆，如三層底座的不銹鋼鍋，可以節省時間和能源。使用平底炊具；如果炊具底部不平，可能會影響供熱。



使用爐灶

開始烹飪

- 通電后，蜂鳴器發出一次蜂鳴聲，所有指示燈亮起 1 秒鐘，然後熄滅，表明爐灶已進入待機模式。

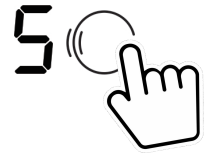
- 1.觸摸主開關鍵 。所有 LED 指示燈都顯示“-”或“-”。

- 如果您在 1 分鐘內沒有後續操作，爐灶將自動關閉。您需要在步驟 1 重新開始。

- 2.在你想用的烹飪區放一個合適的鍋。

- 確保鍋底和烹飪區表面清潔乾燥。

3. 觸摸烹飪區選擇鍵，該鍵旁邊的指示燈會顯示“5”並閃爍 3s。



4. 通過觸摸 \oplus 或 \ominus 控制選擇檔位。

• 您可以在烹飪過程中隨時更改加熱設置。

當你烹飪完的時候

1. 選擇您希望關閉的爐灶鍵。

2. 通過觸摸 \ominus 關閉烹飪區，直到功率水平降低到“0”。確保 LED 顯示屏顯示“0”，3s 後 LED 顯示屏顯示“-”。

3. 按下主開關 $\textcircled{1}$ ，關閉整個爐灶。

4. 小心烹飪區表面過熱



“H”將閃爍顯示哪個烹飪區太熱。當表面冷卻到安全溫度時，它就會消失。它還可以用作節能功能。如果你想進一步加熱鍋，使用餘熱的烹飪區。

使用Booster爆炒鍵功能（電磁爐）


啟動了Booster功能

1. 選擇電磁爐烹飪區域（玻璃上帶單詞“Booster”）。

2. 觸摸 Booster 功能鍵 \textcircled{B} 後，功率指示 LED 顯示“P”。

取消Booster功能

1.選擇電磁爐烹飪區域。

2.觸摸檔位切換鍵  取消 Booster 爆炒功能，並選擇您想要設置的檔位。

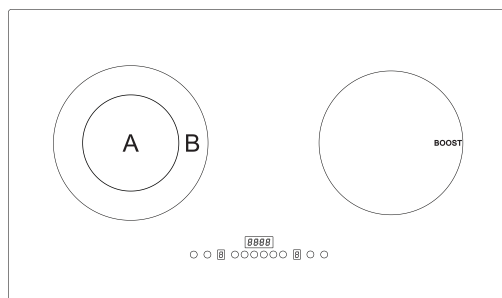
•Booster 爆炒功能只能持續 5 分鐘，之後區域將自動進入 9 級。

使用電陶爐內外環火力功能

您的電陶爐配有內外環火力功能，可用於以下模式：

A：內環加熱區域--選擇電陶爐烹飪區時，首先啟動的加熱區域

B：擴展區（內外環同時加熱區域）




在選擇電陶爐烹飪區域后，只有內環加熱區域啟動後，才能激活外環加熱區域，具體操作如下：

1.選擇電陶爐烹飪區域，調節內外環火力檔位啟動加熱；

2.觸摸內外環火力切換鍵  後，LED 指示燈會顯示“=”




要取消外環加熱區域，請按下火力切換鍵  關閉外環加熱區域功能，然後通過調整檔位調節鍵選擇內環加熱區域所需的檔位。

兒童鎖功能


- 您可以鎖定控制裝置，以防止意外使用（例如兒童意外打開烹飪區）。
- 當控件鎖定時，除開/關控件外的所有控件均被禁用。

鎖定

觸摸兒童鎖按鍵  3 秒。定時器指示燈 LED 將顯示“LOC”。

解鎖控制

確保爐灶已待機或工作狀態。

2.觸摸並按住兒童鎖按鍵 3 秒鐘。 

3.你現在可以開始使用你的新爐灶了。



當爐灶處於鎖定模式時，除主開關鑰匙外，所有控制都被禁用，在緊急情況下，您可以隨時使用主開關關閉爐灶，但在下一次操作中，您應首先解鎖爐灶。

餘熱預警

當爐灶運行一段時間后，會有一些殘留熱度，LED 顯示字母“H”是在警告你小心餘熱。



自動關閉

爐灶的安全功能是自動關閉。每當你忘記關閉烹飪區時，就會發生這種情況。

默認關機時間顯示在下錶：

功率級	1	2	3	4	5	6	7	8	9
默認工作定時器 (小時)	8	8	8	4	4	4	2	2	2

使用定時器

設置定時器以關閉一個或多個烹飪區

如果定時器設置在任一個區域：

1. 觸摸要設置的定時器的烹飪區選擇鍵。



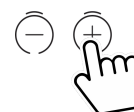
2. 觸摸定時器按鍵，定時器顯示幕上將顯示 "30"，同時 "0" 會閃爍。

00:30



3. 輕觸定時器的 "-" 或 "+" 控制鈕設置時間。

• 長按 "-" 或 "+" 控制鈕，可快速調節 10 分鐘。



4. 觸摸定時器按鍵，確定時間后，立即開始倒計時。顯示屏將顯示剩餘時間。

注：檔位顯示旁邊的紅點將亮起，表示該烹飪區域已設置計時。



5. 當烹飪定時器到期時，相應的烹飪區將自動關閉。



其它的烹飪區域如果已打開並沒有設置計時，將繼續運行。

如果需要設置多個烹飪區的定時器功能：

- 1.同時為多個烹飪區設置時間時，相關烹飪區的小數點會亮起。分鐘顯示幕顯示分鐘計時器。相應區段的點閃爍。
- 2.倒計時結束後，相應區段將關閉。然後會顯示新的分鐘計時器，相應區段的圓點會閃爍。



- 觸摸烹飪區選擇按鍵，定時器指示器將顯示相應的設定時間。

取消定時器

1. 觸摸要取消定時器的烹飪區域選擇鍵。



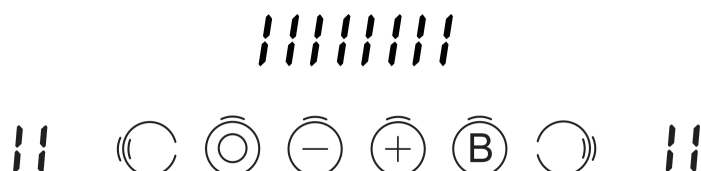
2. 觸摸定時器按鍵，顯示器會閃爍。



3. 觸摸"-控制鈕將計時器設置為 "0:00"，計時器將被取

使用暫停功能

- 1.選擇暫停鍵 (⏸)，所有加熱區域停止工作，所有區域指示 LED 顯示"||"。



- 2.再次觸摸暫停功能 (⏸)，所有加熱區域將恢復到其原始設置。

- 該功能可用于一個或多個正在工作的烹飪區域。

- 如果您在 30 分鐘內沒有取消暫停工作模式，電磁爐將自動關閉。

烹飪指南



油炸時要小心，因為油和脂肪會很快升溫，特別是如果你使用 Booster 爆炒檔的話。在極高的溫度下，油和脂肪會自燃，這會帶來嚴重的火災風險。

烹飪技巧

- 當食物煮沸時，降低檔位設置。
- 使用蓋子可減少烹飪時間，並可保持熱量，從而節省能源。
- 盡量減少液體或脂肪量，以減少烹飪時間。
- 開始烹飪時調高溫度，當食物熱透時調低溫度。

煨，煮米飯

- 慢燉發生在沸點以下，大約 85°C，此時氣泡偶爾會上升到烹飪液體的表面。這是美味的湯和嫩燉菜的關鍵，因為味道的發展不會過度烹飪食物。你也應該在沸點以下煮雞蛋醬和麵粉醬。
- 有些任務，包括用吸收法煮飯，可能需要高於最低設置的設置，以確保食物在建議的時間內適當煮熟。

烤焦的牛排

烹飪多汁美味的牛排：

1. 烹飪前將肉在室溫下放置約 20 分鐘。

- 2.加熱厚底煎鍋。
- 3.在牛排兩面刷上油。在熱鍋里淋少量油，然後把肉放在熱鍋里。
- 4.烹飪時只翻一次牛排。確切的烹飪時間將取決於牛排的厚度和你想要的烹飪方式。每邊的時間可以從大約 2-8 分鐘不等。按壓牛排，判斷它有多熟——感覺越硬，它就越“熟”。
- 5.將牛排放在溫熱的盤子上幾分鐘，讓它放鬆，變軟，然後上菜。

炒菜用

- 1.選擇與陶瓷兼容的平底炒鍋或大煎鍋。
- 2.準備好所有的原料和設備。炒菜要快。如果烹飪量很大，把食物分成幾個小批量。
- 3.將鍋預熱，加入兩湯匙油。
- 4.先把肉煮熟，放在一邊保溫。
- 5.炒蔬菜。當它們熱但仍然脆的時候，把烹飪區調到較低的溫度，把肉放回鍋里，加入你的調味汁。
- 6.輕輕攪拌配料，確保它們被加熱透。
- 7.立即上菜。

加熱檔位和設置

熱定形	適宜性
1 - 2	<ul style="list-style-type: none">•對少量食物進行精細加熱•融化的巧克力、黃油和快速燃燒的食物•慢燉•緩慢升溫
3 - 4	<ul style="list-style-type: none">•重新加熱•快速煨制•煮飯
5 - 6	<ul style="list-style-type: none">•薄煎餅
7 - 8	<ul style="list-style-type: none">•嫩煎•煮麵食
9/Booster爆炒檔	<ul style="list-style-type: none">•炒菜•灼熱•將湯煮沸•開水

保養和清潔

需清潔的污跡	怎麼做?	注意!
玻璃上的日常污垢 (指紋、痕迹、食物留下的污漬或玻璃上不含糖的溢出物)	<ol style="list-style-type: none">1.關閉爐灶電源。2.在玻璃還熱的時候 (但不要太熱)使用爐灶清潔劑3.用乾淨的布或紙巾沖洗並擦乾。4.重新打開爐灶的電源。	<ul style="list-style-type: none">•當爐灶的電源關閉時,將不會有“熱表面”指示,但烹飪區可能仍然很熱!格外小心。•重型擦洗器、一些尼龍擦洗器和粗糙/研磨性清潔劑可能會划傷玻璃。請務必閱讀標籤,檢查您的清潔劑或擦洗器是否合適。•切勿將清潔殘留物留在爐灶上:玻璃可能會被弄髒。

<p>沸騰，融化， 和 熱糖灑在 玻璃</p>	<p>立即用魚片、調色刀或適用於陶瓷玻璃爐灶的刀片刮刀去除這些，但要小心熱烹飪區表面：</p> <ol style="list-style-type: none"> 1. 關掉牆上爐灶的電源。 2. 以30°角握住刀片或器具，將污垢或溢出物刮到爐灶涼爽的地方。 3. 用洗碗布或紙巾清理污漬或溢出物。 4. 按照上面的步驟2到4“玻璃上的日常污垢”。 	<ul style="list-style-type: none"> • 清除熔體留下的污漬含糖食物或溢出物盡可能地。如果讓它冷卻玻璃，它們可能很難移除或永久移除損壞玻璃表面。 • 割傷危險：當安全罩是縮回的，刮刀中的刀片非常鋒利。使用時要格外小心，並始終安全存放在兒童接觸不到的地方。
<p>外溢效應 觸摸控制</p>	<ol style="list-style-type: none"> 1. 關閉爐灶電源。 2. 吸收溢出物 3. 用乾淨的濕海綿或布擦拭觸摸控制區域。 4. 徹底擦乾傷口用紙巾。 5. 重新打開爐灶的電源。 	<ul style="list-style-type: none"> • 爐灶可能會發出嘟嘟聲並轉動自動關閉，觸摸控制當存在時可能不起作用上面有液體。在重新打開爐灶之前，請確保將觸摸控制區域擦乾。

提示

問題	可能的原因	怎麼辦
爐灶不能被打開。	沒電了。	確保爐灶已連接到電源並已打開。 檢查你家或區域是否停電。如果您已經檢查了所有內容，但問題仍然存在，請致電合格的技術人員。
觸摸控制沒有反應。	控制裝置被鎖住了。	解鎖控制裝置。 參見“用你的爐灶”來指導。
觸摸控制很難操作。	可能有一層薄薄的控制裝置上的水或你可能是用你的手指觸碰控制。	確保觸摸控制區域乾燥，並在觸摸控制時使用手指球。
玻璃被划傷了。	邊緣粗糙的炊具。不合適，研磨擦洗器或正在使用的清潔產品。	使用底部平坦光滑的炊具。參見“選擇合適的炊具”。 參見“護理和清潔”。

<p>有些鍋會發出噼啪聲或咔嗒聲。</p>	<p>這可能是由炊具的構造(不同金屬層振動不同)。</p>	<p>這對於炊具和不表示故障。</p>
<p>電磁爐在高溫下使用時會發出很低的嗡嗡聲。</p>	<p>這是技術造成的感應烹飪。</p>	<p>這是正常的，但是當你降低溫度設置時，噪音應該會安靜下來或者完全消失。</p>
<p>電磁爐發出風扇噪音。</p>	<p>一個冷卻風扇內置在您的電磁爐已開始防止電子設備過熱。它可能會繼續跑，即使你已經把電磁爐關閉。</p>	<p>這是正常的，不需要任何行動。風扇運轉時，不要在牆上關閉電磁爐的電源。</p>
<p>平底鍋不會變熱，並出現在顯示屏上。</p>	<p>電磁爐不能檢測平移，因為它不是適合感應烹飪。電磁爐無法檢測到鍋，因為它對於烹飪區來說太小，或者沒有正確地居中。</p>	<p>使用適合感應烹飪的炊具。參見“選擇合適的炊具”一節。</p> <p>將平底鍋居中，確保其底部與烹飪區的大小相匹配。</p>

<p>電磁爐或烹飪區意外自動關閉，發出提示音並顯示錯誤代碼（通常與烹飪定時器顯示中的一個或兩位數字交替出現）。</p>	<p>技術故障。</p>	<p>請記下錯誤字母和數字，開關電磁爐電源在牆邊，聯繫一個合格的技術員。</p>
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故障顯示與檢查

如果出現異常，電磁爐將自動進入保護狀態，並顯示相應的保護代碼：

問題	可能的原因	怎麼辦
E3/E7	溫度傳感器故障	請聯繫售後維修。
E5	陶瓷玻璃的過熱防護	30 分鐘后，請重新連接電源並打開爐灶。
E4/E6	IGBT 故障的溫度傳感器	請聯繫售後維修。
E1/E2	電源電壓異常	請檢查電源供應正常。 通電后通電供應正常。
E8	風機不轉或者風機沒	請聯繫售後維修。

	有插好	
Er	PCBA 故障	請聯繫售後維修。
Et	溢流保護	擦乾表面的水，重新啟動

以上是對常見故障的判斷和檢查。

請不要自行拆卸設備，以免對電磁爐造成任何危險和損壞。

技術規範

烹飪區	2 區
電源電壓	220-240V~
裝機容量	2850W
產品尺寸長×寬×高 (毫米)	730X430X58
內置尺寸 A × B (毫米)	650X350

重量和尺寸是近似值。因為我們不斷努力改進我們的產品，我們可能會在不事先通知的情況下更改規格和設計。

安裝

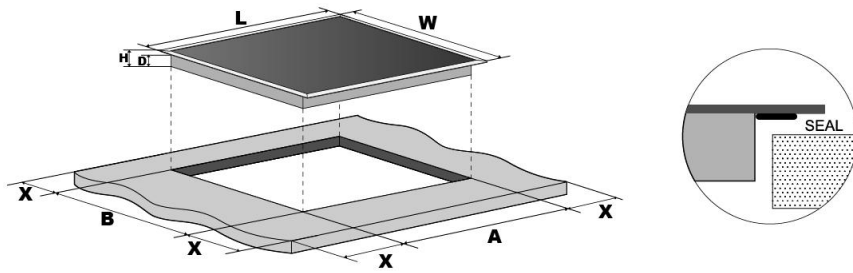
安裝設備的選擇

根據圖中所示的尺寸切割工作面。

出於安裝和使用的目的，孔周圍應至少保留 50 毫米的空間。

確保工作表面的厚度至少為 30 毫米。請選用耐熱的工作表面材料，以避免因

熱板發出的熱輻射。如下圖所示：

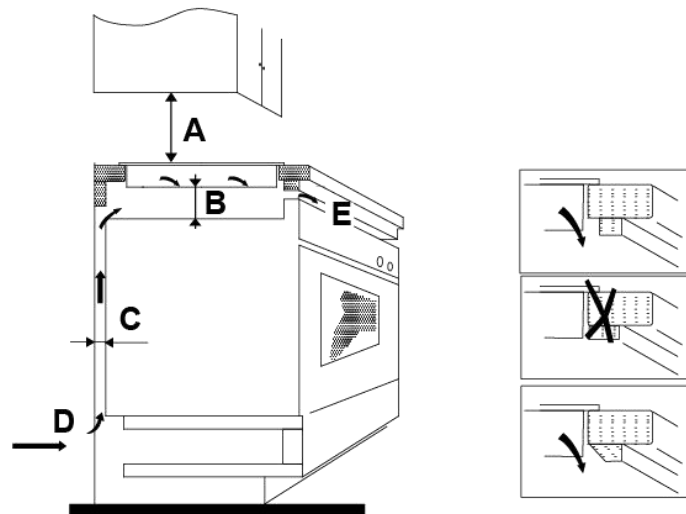


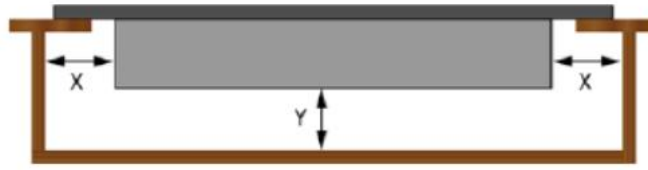
	L (毫米)	寬 (毫米)	高 (毫米)	D (毫米)	A (毫米)	B (毫米)	X (毫米)
GVI2 8AA	730	430	62	58	650	350	15最小

在任何情況下，確保爐灶通風良好，進氣口和出氣口沒有堵塞。確保爐灶處於良好的工作狀態。如下圖所示



注意：電爐和電爐上方櫥櫃之間的安全距離至少應為 760 毫米。





A (毫米)	B (毫米)	C (毫米)	D	E
760	50最小	20最小	進氣口	出氣口5毫米最小

X (毫米)	Y (毫米)
最小150	最小100

在安裝爐灶之前，請確保

- 工作面是方形和水平的，沒有任何結構構件干擾空間要求
- 工作表面由耐熱材料製成
- 如果爐架安裝在烤箱上方，烤箱有內置冷卻風扇
- 設施將符合所有清理要求和適用的標準和條例
- 在永久布線中安裝一個適當的隔離開關，使其與主電源完全斷開，其安裝和定位符合當地布線規則和條例。

隔離開關必須是經批准的類型，並在所有電極（或所有有源[相位]導線，如果當地布線規則允許這種要求的變化）中提供 3 mm 的空氣間隙接觸間隔

安裝了爐灶后，客戶可方便地接觸到隔離開關

- 如對安裝有疑問，請諮詢當地建築當局和地方法規
- 爐灶周圍的牆面使用耐熱且易於清潔的飾面（如瓷磚）。

安裝好爐灶后，請確保：

無法通過櫃門或抽屜接觸到電源線

- 有足夠的空氣從櫥櫃外部流向爐灶底部
- 如果爐灶安裝在抽屜或櫥櫃上方，則在爐灶底座下方安裝熱防護屏障
- 隔離開關便於客戶使用

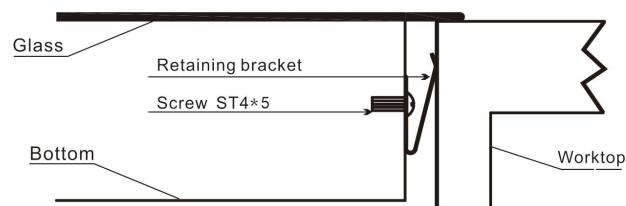
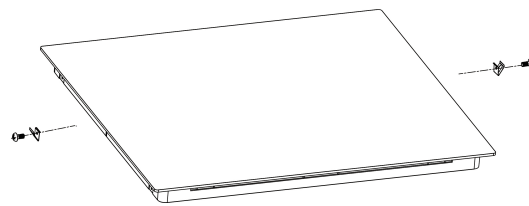
在定位固定支架之前

該裝置應放置在穩定、光滑的表面上（使用包裝）。不要對從爐灶伸出的控制裝置施加壓力。

定位固定支架

該裝置應放置在穩定、光滑的表面上（使用包裝）。不要對從爐灶伸出的控制裝置施加壓力。

安裝后，用螺絲將爐灶底部的四個支架固定在工作面上（見圖）。調整支架位置，以適應不同的工作表面厚度。



注意事項

1. 爐灶必須由合格人員或技術人員安裝。我們有專業人員為您服務。請不要獨自進行手術。
2. 爐灶不得安裝在冷卻設備、洗碗機和旋轉式乾衣機上。
3. 爐灶的安裝應確保更好的散熱，以提高其可靠性。
4. 工作面上方的牆壁和感應加熱區應能承受熱量。
5. 為避免任何損壞，夾層和粘合劑必須耐熱。
6. 不得使用蒸汽清潔器。
7. 這種陶瓷只能連接到沒有系統阻抗的電源上比 0.427 歐姆。如有需要，請向供貨當局查詢系統阻抗信息。

將爐灶連接到主電源

電源應按照相關標準或單極斷路器連接。連接方法如下所示。

1. 如果電纜損壞或需要更換，應由售後技術人員使用適當的工具進行更換，以避免任何事故。
2. 如果電器直接連接到主電源，必須安裝一個全極性斷路器，觸點之間的最小間隙為 3 mm。
3. 安裝者必須確保電氣連接正確，並符合安全規定。
4. 電纜不得彎曲或壓縮。
5. 電纜必須定期檢查，並且只能由適當的合格人員更換。

1.2 版

