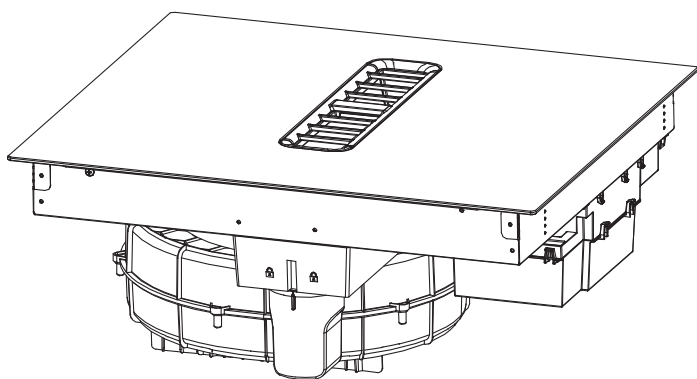




Placa com exaustor incorporado

MANUAL DE USUÁRIO

MI 6 FLOW

Aviso: Antes de usar este produto, por favor leia este manual cuidadosamente e mantenha para future.
Consulte o fabricante ou a loja para detalhes.
O diagrama é só uma referência.

AGRADECIMENTO

Antes de usar o produto, leia o manual todo para assegurar como funciona o produto e as suas funções.

CONTEÚDOS

Agradecimento	01
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Instruções de segurança

Intenção de uso

As seguintes instruções pretendem prevenir o risco ou dano de uma utilização incorrecta do aparelho. Verifique a embalagem quando o aparelho chega para ver que tudo está conforme. Um uso indevido pode dar origem a perda de garantia.

Explicação dos símbolos



Perigo

Este símbolo indica os perigos de vida e saúde devido ao gas inflamável.



Aviso de choque eléctrico

Este símbolo indica perigo de vida devido à voltage.



Aviso

Este sinal indica perigo de nível médio, pode resultar em morte ou lesão séria.



Aviso

Este sinal indica perigo de nível baixo, pode resultar numa lesão moderada.



Quente

Não toque para evitar queimaduras.



Atenção

Indica informação importante mas não perigosa.



Observe as instruções

O técnico deve apenas operar o aparelho em linha com estas instruções.

AVISO

- . Este manual aplica-se a vários produtos. Veja as descrições individuais para ver se se aplicam ao seu aparelho
- . Não deve ser usado por pessoas com capacidade reduzida.
- . As crianças têm que ser supervisionadas para não interferirem com o produto.
- . Este produto pode ser usado por pessoas com mais de 8 anos desde que supervisionadas.
- . Crianças não devem brincar com o aparelho.
- . A limpeza e manutenção não deve ser realizada por crianças.
- . Se o cabo está danificado, deve trocar junto com a marca ou um agente autorizado.
- . Deve ter ventilação suficiente na área quando usa o exaustor.
- . Não faça flambé debaixo do exaustor.
- . AVISO: as partes acessíveis podem ficar quentes quando cozinha.
- . Este aparelho usa 4 elementos de placa no máximo.
- . Verifique se a voltagem corresponde à exigida.
- . Para aparelhos de Classe I deve fazer uma ligação segura.
- . O diâmetro do tubo de exaustão deve ser no mínimo de 120mm.
- . A rota de saída de ar deve ser a mais curta possível.
- . Não ligue a extracção do exaustor a outras condutas que podem ter saída de combustão.
- . O exaustor foi concebido para uso doméstico e para eliminar cheiros da cozinha.
- . Não use para outros fins.
- . Quando está a fritar com óleos deve monitorizar para não derramar.
- . Deve limpar regularmente o filtro do exaustor.
- . Limpe o exaustor com um pano húmido.
- . CUIDADO: Não use o aparelho com placas de gás.
- . AVISO: Se a superfície rachar contacte o fabricante.
- . Não coloque materiais metálicos na placa, como facas, podem aquecer.
- . Após usar, desligue a placa.
- . Não deve utilizar com controlos remoto externos.
- . Perigo de fogo: não armazene material nas zonas de calor.
- . CUIDADO: o cozinhado deve ser supervisionado.
- . AVISO: cozinhar sem Supervisionar pode originar fogo.
- . NUNCA tente extinguir o fogo com água. Desligue o aparelho e cubra a chama com um tampa ou cobertor de fogo.
- . Por favor limpe o filtro, pelo menos a cada 2 meses.

Operação e Manutenção

Perigo de Choque Eléctrico

- . Não cozinhe numa superfície estragada ou rachada. Mude de aparelho.
- . Se não cumprir pode apanhar choque eléctrico.

Perigo de Saúde

- . O aparelho cumpre com as normas de electromagnetismo.
- . Uma pessoa com pacemaker não pode se aproximar do aparelho.
- . Pode resultar em morte

Superfície quente

- . Durante o uso, as partes acessíveis estão quentes.
- . Mantenha as crianças afastadas.
- . Pode resultar em queimaduras.

Especificações

Informação técnica	MI 6 FLOW
Voltagem	220 – 240 V~
Voltagem	380 – 415 V 3N~
Frequência	50/60 Hz
Consumo máximo de potência	7.38 kW
Amperagem	2 x 16 A
Dimensões (L x P x A)	600 x 515 x 260 mm
Dimensões embalagem	730 x 625 x 365 mm
Material	glass ceramics
Níveis de Potência	1 – 8, b
Dimensão zona traseira	185*195mm
Dimensão zona frontal	185*195mm
Potência zona frontal	2500 W
Potência zona traseira	2500 W
Potência de programação zona frontal	3600 W
Níveis de potência	1 – 7, 8, b
Filtro	Sim

Descrição produto	Placa indução com exaustor integrado
Mode operação	Exaustão
Consumo energia	Value
Consumo energia anual standard	32.4 kWh/a
Filtro gordura	
Nível máximo P	66.0%
Nível classe máximo P	D
Potência	180 W
Extracção mínimo 1	288 m³/h
Extracção máximo 7	477 m³/h
Extracção máximo 9 (boost)	589.2 m³/h
Potência sonora	
Nível mínimo 1	53 dB(A)
Nível máximo 7	67 dB(A)
Nível máximo 9 (boost)	74 dB(A)
Detalhes da norma 66/2014	
Consumo em modo off mode	0.59 W
Factor de incremento de tempo	1.2
Índice de eficiência energética	42.0
Classe de eficiência energética	A+
Eficiência dinâmica de fluídos	23.2
Classe de eficiência dinâmica de fluídos	B
Extracção no ponto óptimo de eficiência	170.0
Pressão no ponto óptimo de eficiência	152
Potência de entrada no ponto óptimo de eficiência	30.0
Consumo de energia por zona calculado por kg	Esquerda: 189.9 Direita: 188.7
Consumo de energia para a placa calculado por kg	189.3

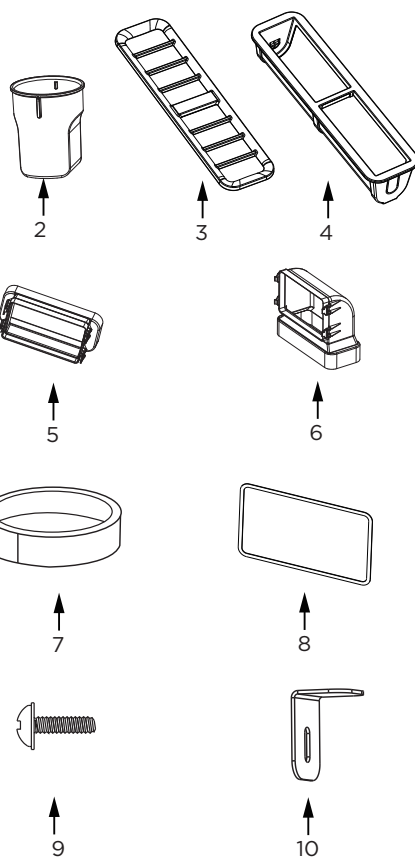
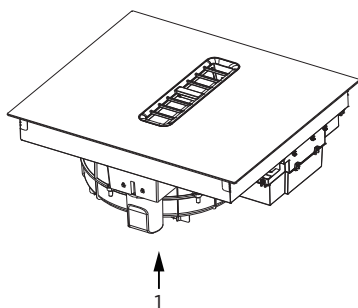
Descrição produto

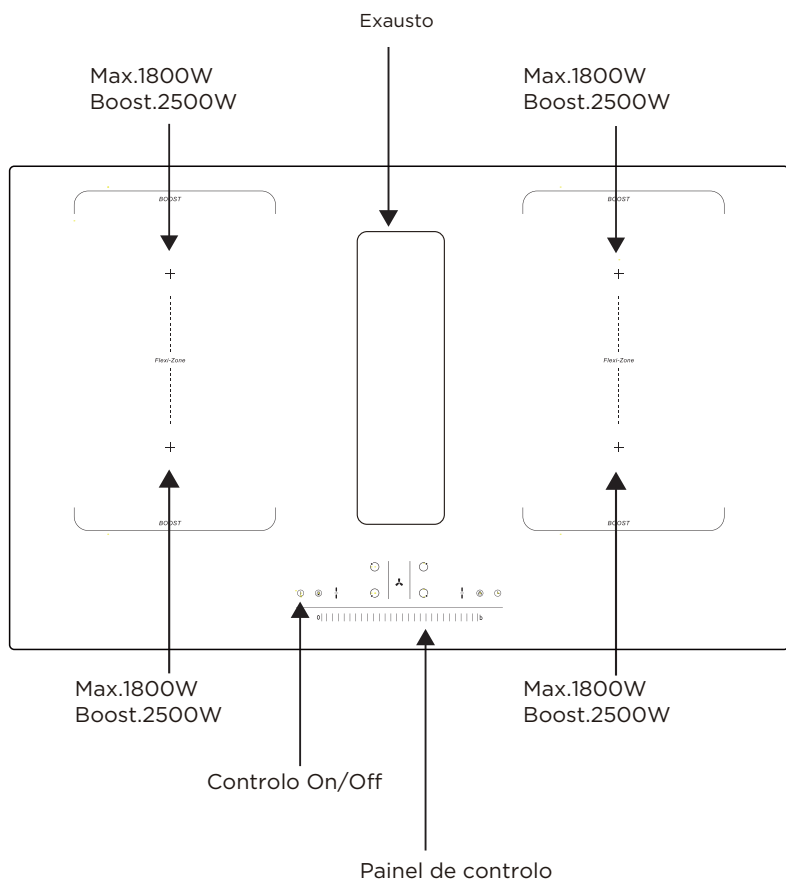
- . Aquece pratos
- . Duplo bridge
- . Controlo infantil
- . Programador individual
- . Touch & Slide control
- . Maior volume de ar
- . Baixo ruído
- . Fácil limpar
- . Motor inverter BLDC
- . Alta eficiência

VISTA DO PRODUTO

Componentes

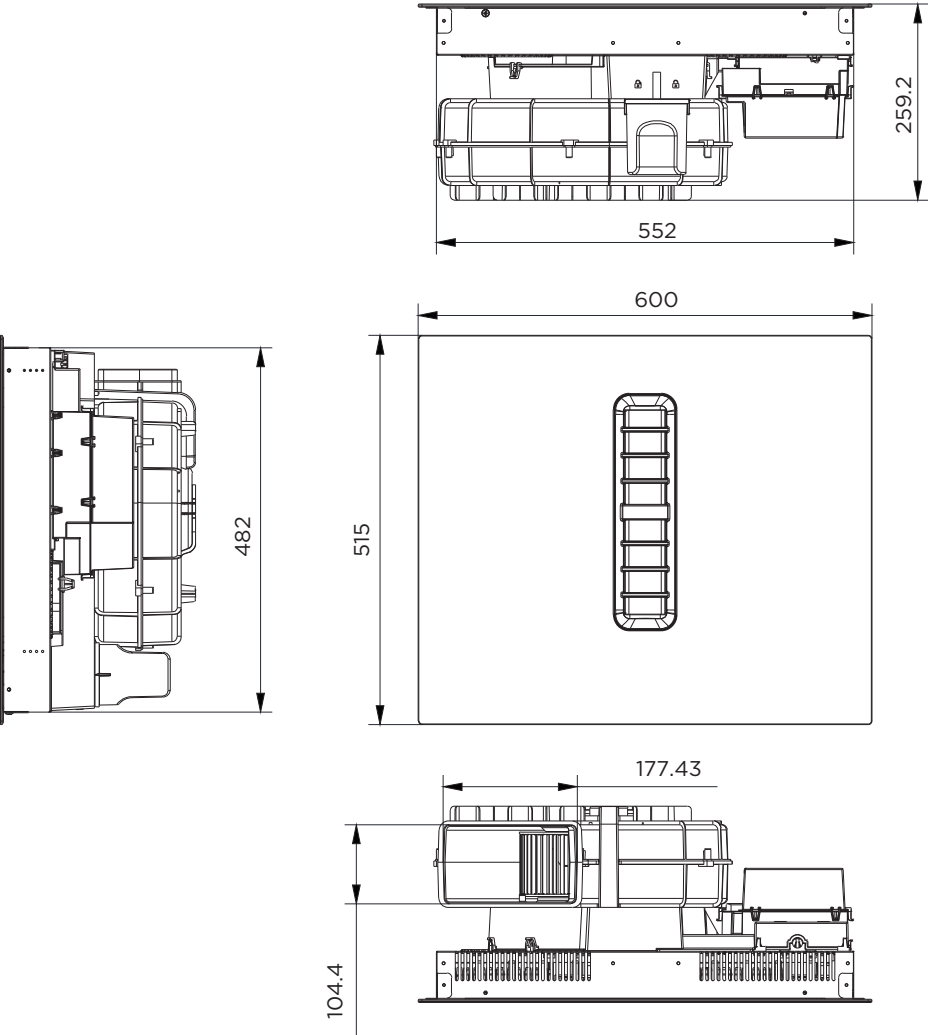
Ref.	Qt	Componente
1	1	Corpo
2	1	Copo
3	1	Grelha
4	2	Suporte filtro
5	1	Conversão directa
6	1	Cabeça rotativo 90°
7	1	Anel borracha
8	1	Tira esponja
9	4	Parafuso M4*10
10	4	Suporte montagem





Dimensões

unit: mm



INSTALAÇÃO DO PRODUTO

Instalação

Antes de instalar o produto verifique

- . Que a banca está bem nivelada.
- . O material da banca é resistente ao calor.
- . A instalação cumpre com os requisitos e normas aplicáveis.
- . A caixa de derivação permite a desconexão desde a tomada geral.
- . A caixa de derivação está acessível a cliente após a instalação.
- . Consulte especialistas para a instalação.

Após instalar o produto verifique

- . Existe entrada e saída de ar suficiente na cabine onde instalou a placa.

Cuidados

- . A placa deve ser instalada por profissionais.
- . A placa não deve estar em contacto directo com nenhum outro electrodoméstico. A humidade pode danificar o produto.
- . Deve deixar um rasgo de saída de ar debaixo da placa de indução, na zona frontal do móvel, de pelo menos 0,5cm.

Conexão da placa ao quadro central



Verifique com um eletricista a correcta ligação eléctrica.

- 1.A ligação é correcta para a potência da placa.
 - 2.A voltage corresponde ao pedido.
 - 3.As secções da Caixa de derivação suportam as potência de cada área da placa.
- Não use adaptadores ou redutores.

Furação na parede e suporte de Fixação

Instalação ao nível da bancada

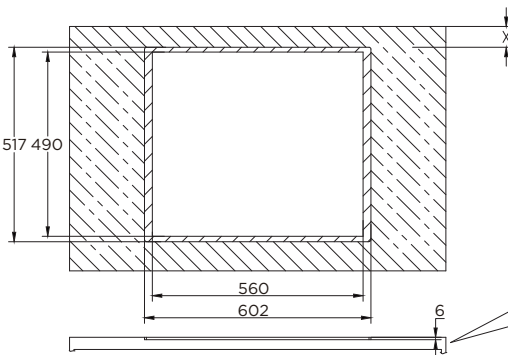
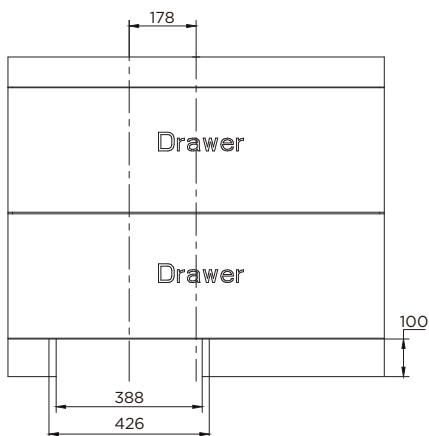
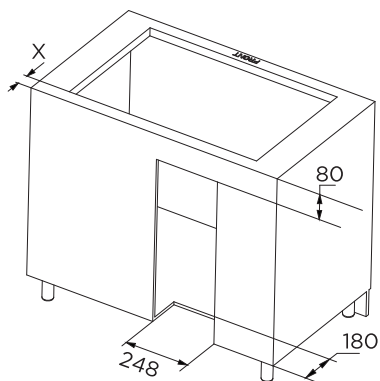


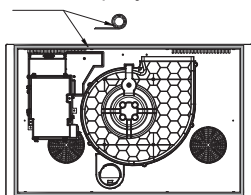
Tabela de largura(Y)	X
600-650mm	54mm
≥650mm	65mm



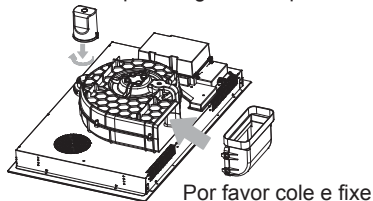
Circulação interna

1. Colocar as fitas de esponja

Fitas de esponja

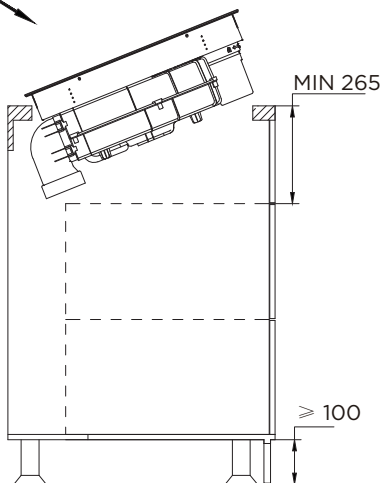
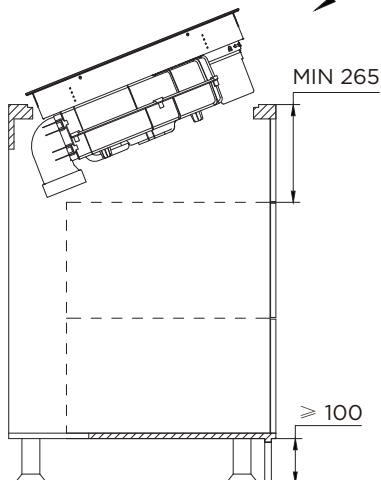


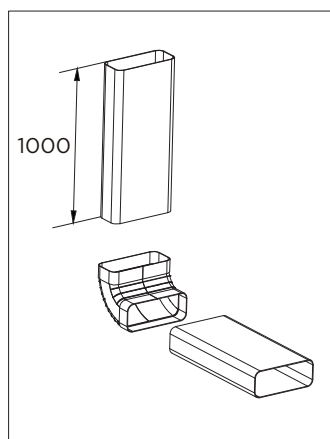
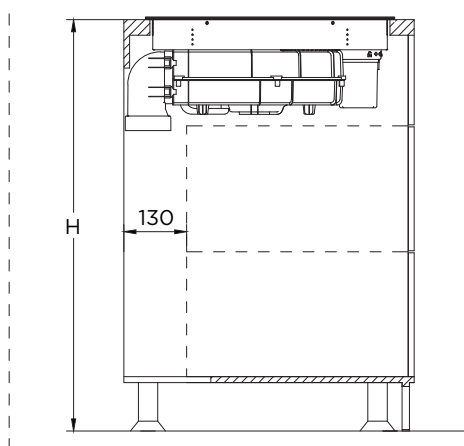
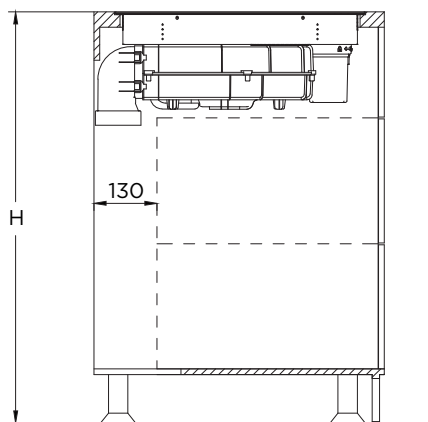
2. Instalar o copo de água e adaptador



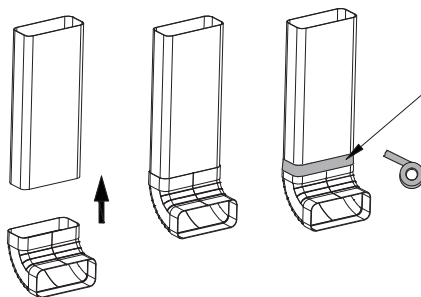
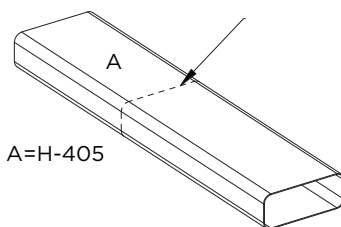
Ponha a máquina toda na cabine

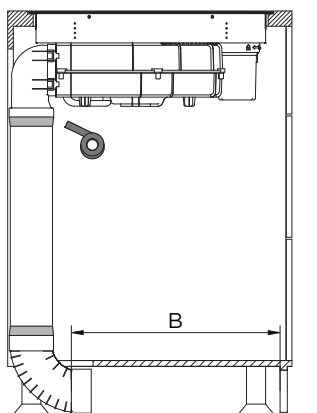
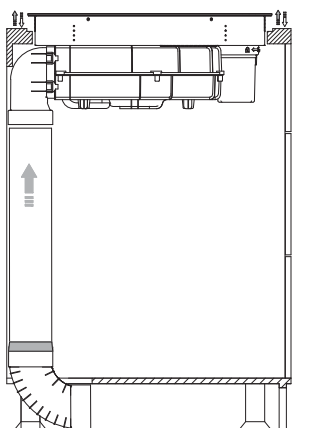
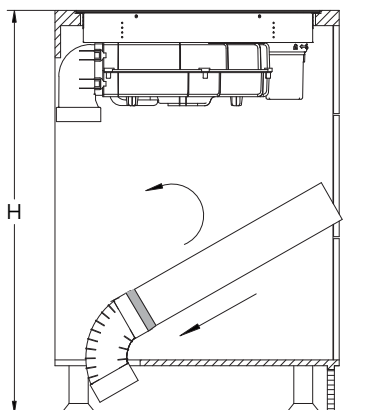
Para ajustar o produto



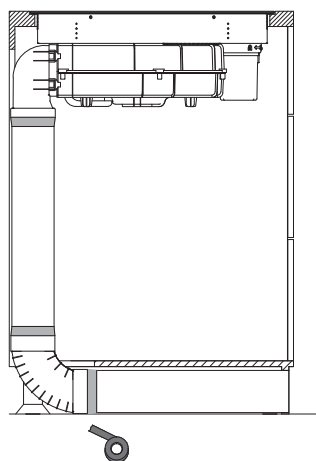
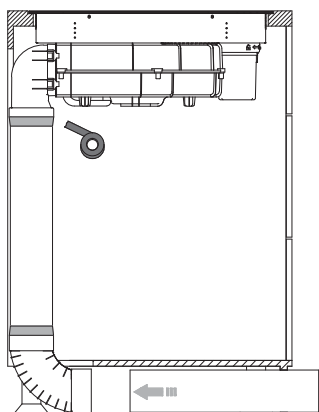
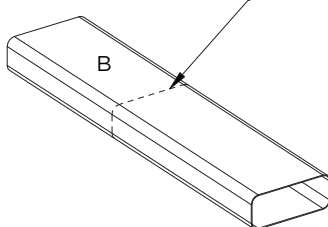


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Naber S04020



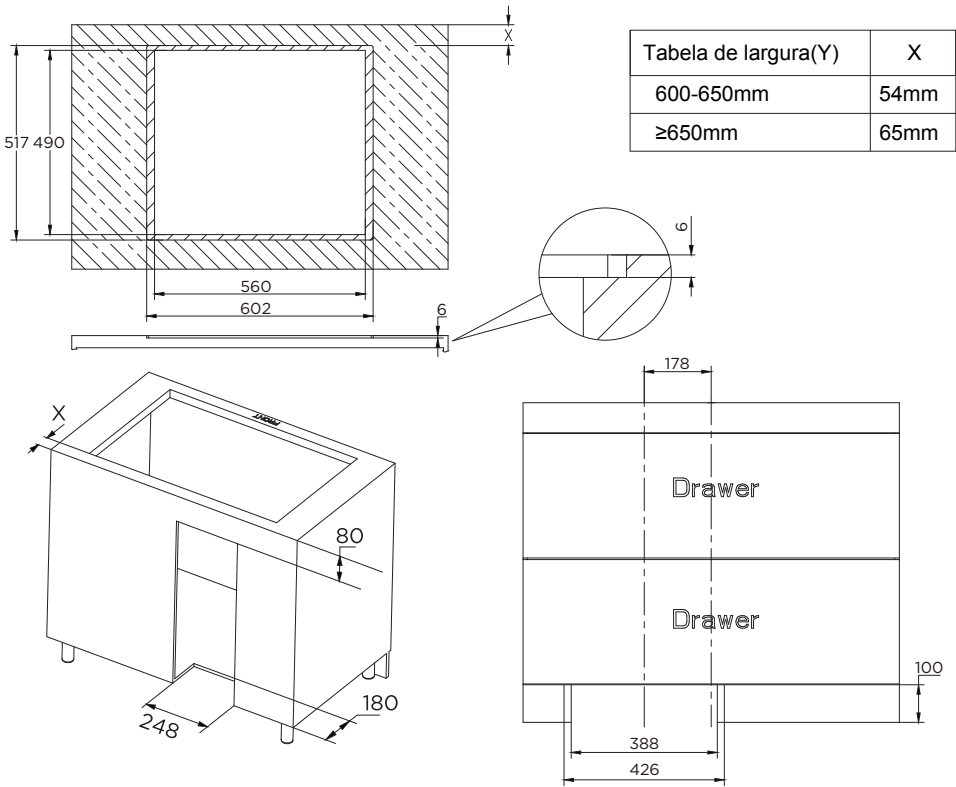


Use uma serra para cortar o tubo com a Dimensão que pretende



Tamanho de abertura da cabine

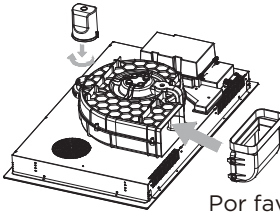
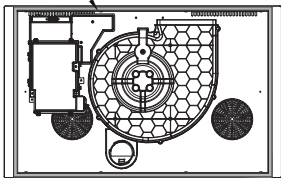
Instalação ao nível da bancada



Circulação externa

1. Colocar as fitas de esponja
2. Instalar o copo de água e adaptador 90º

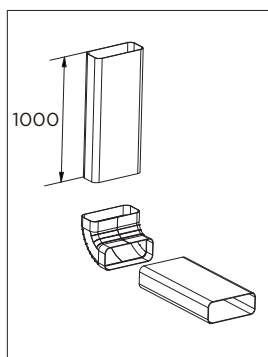
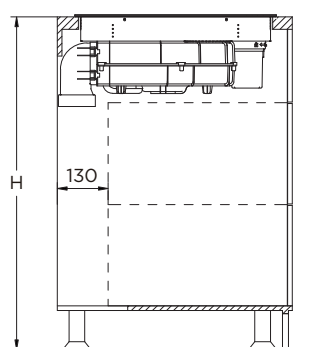
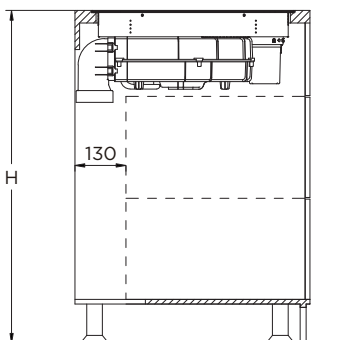
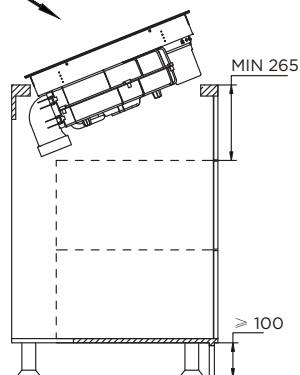
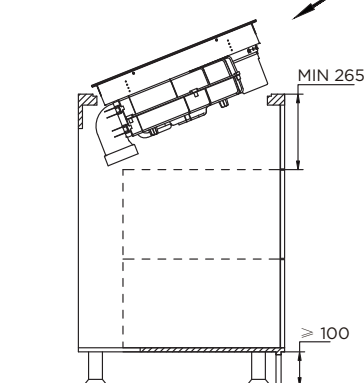
Fitas de esponja



Por favor cole e fixe

Ponha a máquina toda na cabine

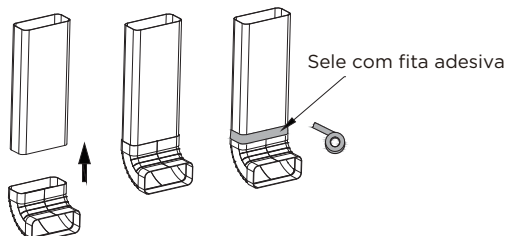
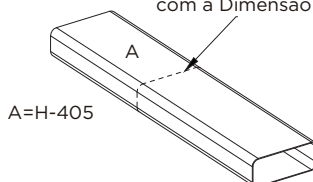
Para ajustar o produto

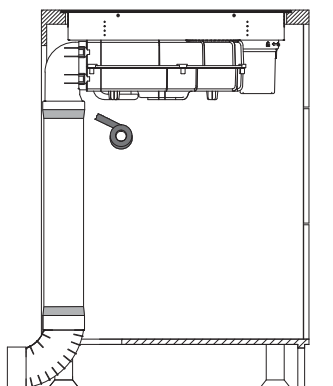
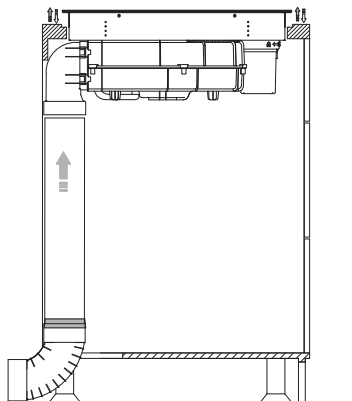
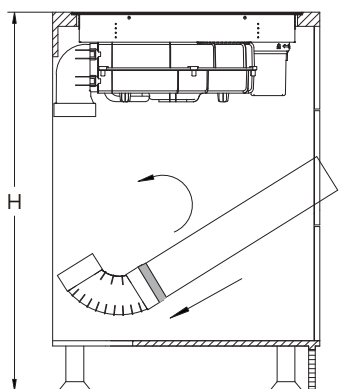


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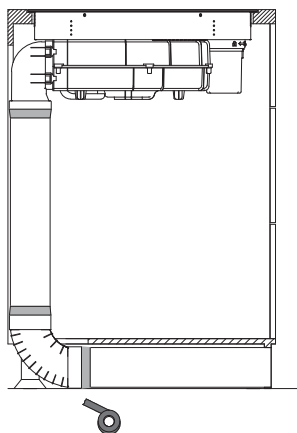
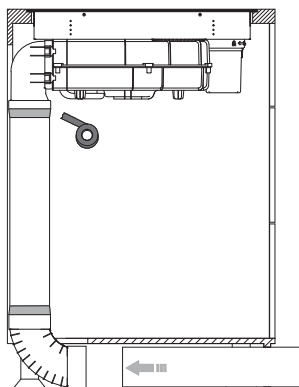
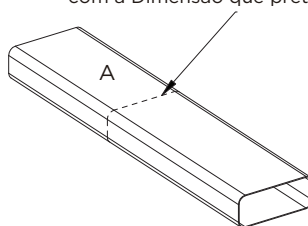


Use uma serra para cortar o tubo com a Dimensão que pretende





Use uma serra para cortar o tubo com a Dimensão que pretende



Esquema I: Instalação do copo e adaptador

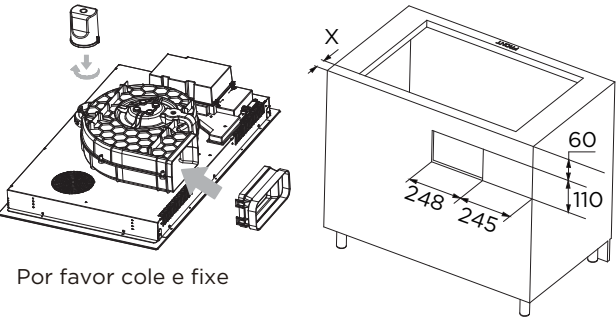
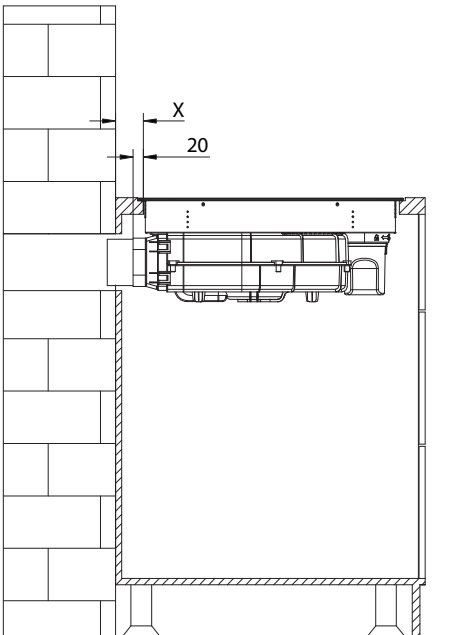
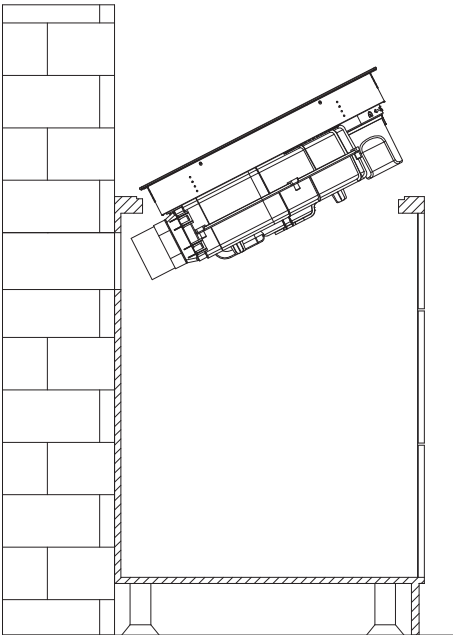
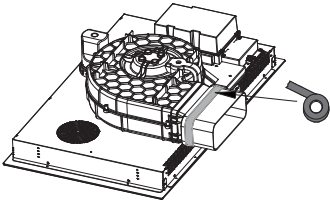
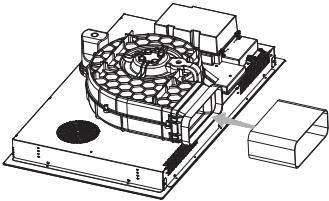
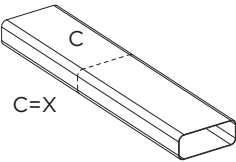


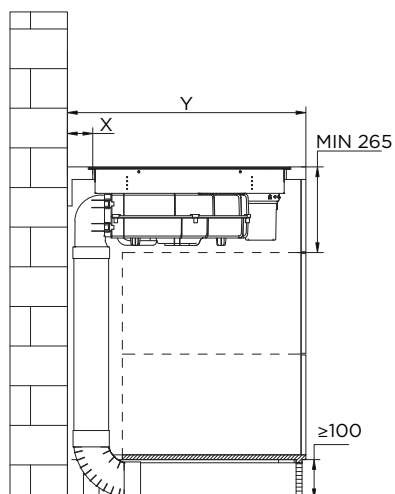
Tabela de largura(Y)	X
600-650mm	54mm
≥650mm	65mm

Por favor cole e fixe

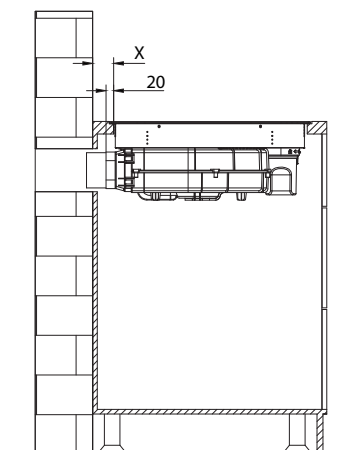
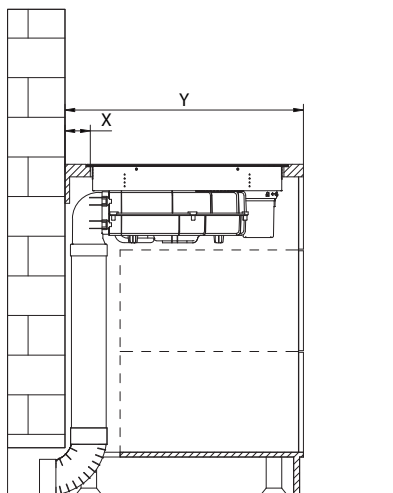




Circulação interna



Circulação externa



Após o produto estar instalado, coloque os quatro suportes em ambos os lados do produto para ele ficar bem seguro.

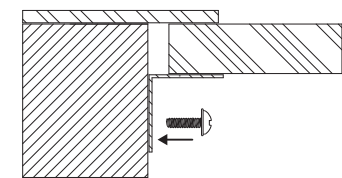
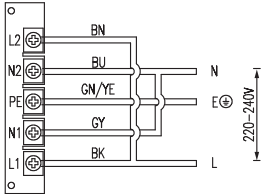
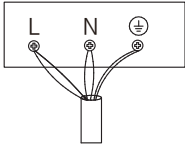
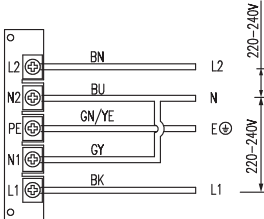
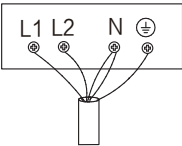
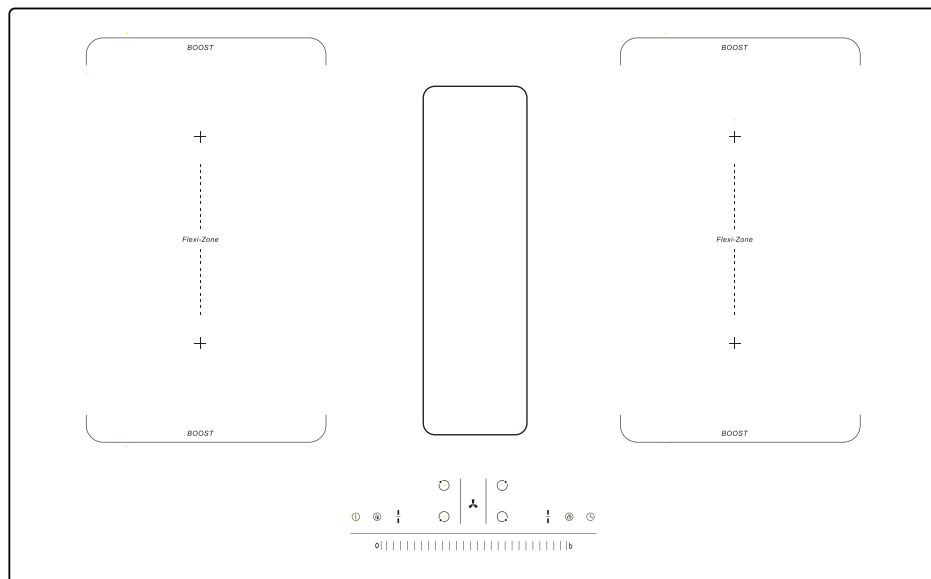


 Diagrama esquemático eléctrico

	Conexão eléctrica	Conexão diagram lado casa	Cabo
220-240V~			5G2.5mm² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
380-415V~			5G2.5mm² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
L1,L2=Phase, N1,N2=Neutral, PE=Earth			

INSTRUÇÕES DE OPERAÇÃO

Ajuste de Velocidade



Controlo principal



Bloqueio infantil



Zona Flexível



Escolha de zona



Seleccção de Ventoinha



Manter quente



Temporizador



Controlo de potência



Activar estado da luz



Display da potência ou ventoinha



Display activação ventoinha



Demonstrador de tempo

Comando	Função	Notas
• 	Controlo principal	A placa ligada com o On, aparece demonstrador de luz, ao desligar apaga-se a luz
• 	Bloqueio infantil	Premir longo do comando de bloqueio, qualquer outro comando fica invalido a não ser o bloqueio e o controlo principal.
• 	Zona Flexível	Premir curto o botão da esquerda, e activa as duas áreas da esquerda. Em modo de funcionamento, ao premir novamente cancela a operação. Do lado inverso igual, consegue usar os dois lados em simultâneo.
• 	Manter quente	Premir o botão para passar ao estado de manter quente, activa a potência mais leve e aparece o L. Quando premir novamente cancela, e volta à potência em que se encontrava.
	Temporizador	Se não seleccionar uma zona é invalido. Ao seleccionar uma zona, prima o temporizador e escolha o tempo. O tempo inicia em 0 minutos, e pode premir o + e – para ajustar. Ajuste primeiro o tempo do primeiro dígito e quando não seleccionar por 5 segundos vai automaticamente inserir o ajuste dos dez dígitos como máximo pode ir até 99 minutos.
	Controlo de potência superior esquerdo	A zona superior esquerda é seleccionada para potência e tempo, e o indicador que pisca indica o estado do tubo digital e inicia na potência 5. Quando selecciona a zona, o demonstrador pisca 3 segundos e pode ajustar o botão para a potência que pretende.
	Controlo de potência inferior esquerdo	Selecione a zona inferior esquerda para escolher a potência e tempo, e o indicador que pisca indica o estado do tubo digital e inicia na potência 5. Quando selecciona a zona, o demonstrador pisca 3 segundos e pode ajustar o botão para a potência que pretende.

Comando	Função	Notas
	Controlo de potência superior direito	A zona superior direita é seleccionada para potência e tempo, e o indicador que pisca indica o estado do tubo digital e inicia na potência 5. Quando selecciona a zona, o demonstrador pisca 3 segundos e pode ajustar o botão para a potência que pretende.
	Controlo de potência inferior direita	Selecione a zona inferior direita para escolher a potência e tempo, e o indicador que pisca indica o estado do tubo digital e inicia na potência 5. Quando selecciona a zona, o demonstrador pisca 3 segundos e pode ajustar o botão para a potência que pretende.
	Display activação Ventoinha	Quando a ventoinha é accionada pela primeira vez, o botão liga-se e a ventoinha é activada. Selecione o comando, e pode controlar a potência da Ventoinha de 1-8 e ainda com o b, a potência mais alta. Após 3 minutos na b, desça para a 7. Se seleccionou a potência 8, desça para a 7 ao fim de 8 minutos. Quando selecciona a ventoinha, prima novamente para activar o desligamento automático em 1 minuto. Se premir novamente a Ventoinha desliga-se.
	Tubo de display duplo	1.Display de tempo, 00-99min; 2.Se tiver falha, aparece um Código de falha 3.Display O é o modo standby
	Slider	1.Pode ajustar a potência, a velocidade da ventoinha, e o tempo, ao deslizar a barra da esquerda para a direita. 2.Quando desliga uma zona ou a Ventoinha, vai scanear a zona 1, depois a 2, a 3, e a 4, a ventoinha e transfere o controlo para o que está activo.

Comando	Função	Notas
(↵)	Display activação Ventoinha	O botão de ligação é activo quando o produto é conectado. Pressione 3 segundos para cancelar o estado. Pressione longo a luz de Velocidade da Ventoinha para colocar a potência de acordo com o fumo da placa. (1)Obtenha o valor máximo da placa ao sincronizar a potência da Ventoinha com a potência da placa. Se a potência das quatro zonas estiver em 8 por defeito, a Ventoinha deve estar no 8. (2)Tem uma função automática de ajuste da Ventoinha ao fumo produzido. -Por exemplo, quando a zona está na potência 5 e a potência da Ventoinha está no 6, $6-5=1$. Então, a potência da zona volta para o N outra vez, a potência da Ventoinha será $N+1$; Quando a Ventoinha chega ao 9, não poderá aumentar. -Por exemplo, quando a zona está na potência 5 e a potência da Ventoinha está no 4, $4-5=-1$. Então, a potência da zona volta para o N outra vez, a potência da Ventoinha será $N-1$; Quando a Ventoinha chega ao 1, não poderá reduzir.

1.Coordenação de potência (a saída de potência não pode ultrapassar os 3600W quando trabalho com duas zonas do mesmo lado em simultâneo).

Durante o ajustamento, reduz a potência da zona não utilizada para não ultrapassar o máximo permitido.

2.O processo de ajustamento: pressione os dois comandos para colocar a potência. Depois pressione o comando flexível do lado esquerdo para reduzir a potência máxima, e pressione no comando flexível do lado direito para aumentar a potência máxima. Há 5 níveis de potência, 2800W, 3600W, 4600W, 5800W, 7200W. Se não ajustar por 30 segundos ou premir o comando central, o sistema desliga-se.

3.A Ventoinha tem dois modos de trabalho: modo de circulação e modo de exaustão. O tradicional é trabalhar em circulação. No caso de desligar, pressione longo o comando de zona e o comando da ventoinha do lado esquerdo inferior para colocar o modo de alteração por 2 segundos. Para entrar no modo alteração, pressione a mudança de Ventoinha. 0 é o modo de circulação e 1 é o modo de exaustão.

Distribuição da potência (Nota: intermitente: 1000W)

Velocidade	0	1	2	3	4	5	6	7	8	b
Potência (W)	0	100	200	300	800	1200	1400	1600	1800	2500

Distribuição da potência em função flexível

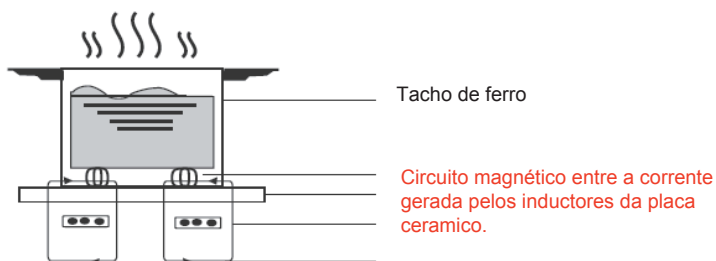
Velocidade	0	1	2	3	4	5	6	7	8	b
Potência (W)	0	100	200	300	800	1000	1200	1400	1600	1800

Distribuição da Velocidade da ventoinha

Velocidade	0	1	2	3	4	5	6	7	8	b
Volume de ar (m³/h)	0	290	310	340	360	380	420	470	540	580
Tempo de operação (min)	Tempo longo								8	5

Teoria de funcionamento

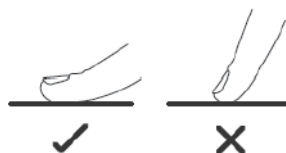
A indução é uma forma de cozinhar segura, eficiente, económica, avançado. Funciona por vibrações de electromagnetismo que geram calor directamente no tacho em vez de aquecer o vidro cerâmico. O vidro só eventualmente ficará quente por estar em contacto com o tacho quente.



Operação do produto

Touch control

- . Os controlos respondem ao toque, não precisa aplicar pressão.
- . Use a bola do seu dedo e não a ponta.
- . Ouvirá um beep sempre que activar uma função.
- . Use um pano para limpar os comandos, devem estar sempre secos.



Usar o Ménage correcto



Só use ménage adequado a placa de indução.
Veja o símbolo de indução na embalagem ou no fundo da placa.

. Pode fazer o teste do magneto, para ver se é atraído ao fundo do tacho.

. Pode colocar o tacho na zona da placa:

1. Ponha água dentro para verificar
2. Se o U não aparecer e a água não aquecer, o tacho não funciona.



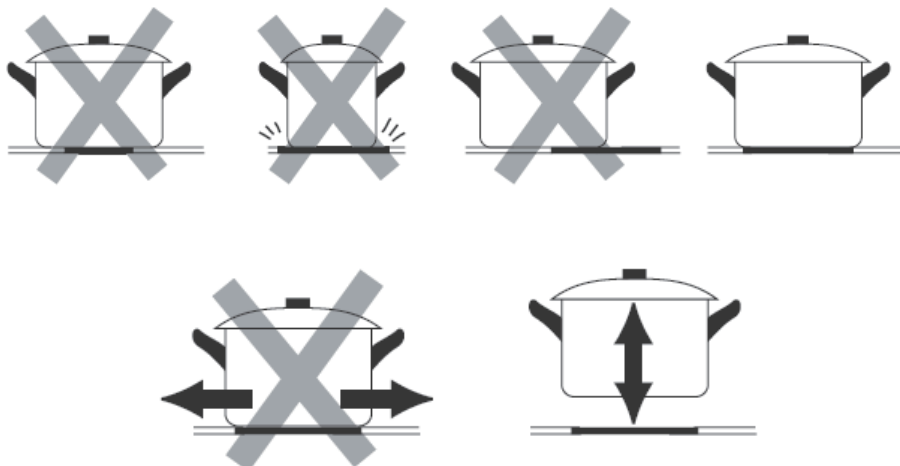
Não use tachos com bases curvas



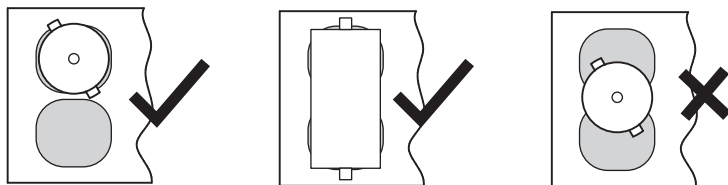
Não use panelas de pressão



Assegure-se que a base do tacho é suave, e assenta na placa ocupando a zona adequada. Tachos abaixo de 14cm não são detectados.



Quando usa o produto, por favor veja na ilustração como colocar o tacho. Não coloque o tacho no meio.



Cooking Guidelines

 Cuidado quando frita óleo e a gordura aquece muito rapidamente se usar o Booster. Pode incendiar espontaneamente.

Dicas para cozinhar

- . Quando a comida ferve, reduza a temperatura.
- . Ao usar uma tampa irá reduzir os tempos de cozedura, pois poupa energia e retém o calor.
- . Minimizar a quantidade de líquido, ou gordura, para reduzir tempos.
- . Comece a cozinhar numa potência alta e vá reduzindo à medida que cozinha.

Ferver, cozinhar arroz

- . Fervura, ocorre antes do ponto de ebulição, perto dos 85°C quando as borbulhas começam a surgir. É a chave para deliciosas sopas e guisados. Mantendo o sabor sem sobrecozinhar. Os ovos cozidos também.
- . Cozinhar arroz, pelo método da absorção podem requerer uma potência mais alta do que a baixa recomendada para cozinhar devidamente.

Bife grelhado

Para cozinhar com bife tenro com sumo:

- . Mantenha o bife à temperatura ambiente por 20 minutos.
- . Aqueça a Frigideira.
- . Salpique com óleo. O tempo de cozedura depende da Espessura do bife. Vire o bife quando estiver a sair sangue no topo. Pode demorar de 2 a 8 minutos a cozinhar cada lado. Se pretender bem grelhador, quando mais firme estiver melhor.
- . Deixe no final o bife a descansar uns minutos no prato.

Para fritar

- . Escolha uma base compatível de Frigideira.
- . Tenha todos os ingredientes prontos. Deve ser rápido para fritar. Se cozinhar quantidades grandes, divida em vários lotes.
- . Pré-aqueça a Frigideira com duas colheres de óleo.
- . Comece pelas carnes, e deixe a amainar de lado.
- . Passe para os vegetais que são mais rápidos, quando estiverem crocantes vire, pode voltar a colocar a carne e no fim o molho.
- . Sirva imediatamente.

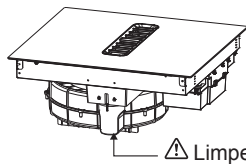
Escolha de potência

- Abaixo tem o guia das temperaturas. Vai depender de vários factores, como os tachos, e as quantidades de comida.

Escolha de potência	Adequado
1 - 2	. Derreter chocolate, manteiga e comida lenta . Ferver gentil . Cozinhar lentamente
3 - 4	. Re-aquecer . Ferver rápido . Cozinhar arroz
5 - 6	. Panquecas
7 - 8	. Sautés . Cozinhar pasta
b	. Fritar . Selar . Ebulir sopa e água

MANUTENÇÃO E LIMPEZA

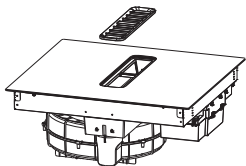
1. Superfície de vidro, diário



Use um pano húmido, não deixe entrar água na grelha

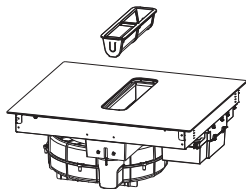
⚠ Limpe a água do copo regularmente

2. Limpe a grelha



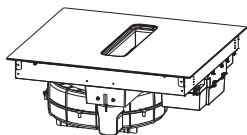
Retire, limpe cuidadosamente, e volte a colocar

3. Limpe o suporte de filtros



Retire o suporte dos filtros horizontalmente, retire os filtros, e lave o suporte na máquina de lavar a loiça ou manualmente

4. Copo de água



Rode o copo, despeje a água, e volte a colocá-lo.

TABELA DE ERROS

Problema	Razão possível	Solução
Não consegue ligar	Sem energia	Veja se a placa está bem conectada e a energia ligada. Se persistir contacte um técnico.
O touch não responde	Pode estar bloqueado	Desbloqueie os comandos.
Está difícil operar o touch	Pode ter água	Desbloqueie os comandos.
A placa está riscada	- Está a usar tachos redondos - Está a usar produtos abrasivos de limpeza	Use tachos com a base rasa Veja "Limpeza e cuidados"
A placa ligou sozinha, Apresenta um Código de erro	Falha técnica	Aponte o Código e contacte um técnico
Os tachos não aquecem	- Pode não ser o tacho adequado - Pode não estar centrado ou cumprir as medidas	Use tachos adequados e centre na zona
Ventoinha faz barulho	A Ventoinha previne que a electrónica sobreaqueça	É normal
A luz liga mas o motor não	- O capacitor está danificado - O motor está danificado	Substitua Substitua

Problema	Razão possível	Solução
A luz e motor não ligam	• O mesmo que em cima	O mesmo
Verte óleo	• A tomada e entrada de ar não está bem vedadas	Retire e sele com cola
Vibração	• A lamina está danificada	Substitua a lamin
	• A placa não está bem instalada	Instale melhor a placa
Sucção insuficiente	• Demasiada ventilação	Feche uma janela ou porta.

Função auto diagnóstico

Código erro	Razão	Solução
01	• Circuito aberto NTC	Substitua o NTC
02	• Curto circuito NTC	Substitua o NTC
03	• Temperatura NTC muito alta	Espere arrefecer para tentar operar
04	• O dissipador de calor está aberto	Substitua
05	• O radiador do NTC deu curto	Substitua
06	• Heat dissipation The NTC temperature is too high	Espere arrefecer para tentar operar
07	• Voltagem baixa	Veja se a voltagem é inferior a 150V
08	• Voltagem alta	Veja se a voltagem é superior a 270V
09	• Falha comunicação	Substitua o cabo de comunicação
10	• Falha NTC	Veja se o sensor não está demasiado quente
11	• Internal fault, open disk, no synchronization signal	Veja se o disco de cabo está aberto, substitua
12	• Falha interna, disco aberto	Veja se o modulo está aberto
13	• Seco	Desligue e ligue

Falha	Problema	Solução A	
O LED não liga	• Sem energia • Falha do display • O board falha • Falha do display	Não liga sem energia Veja a conexão Substitua Substitua	
Alguns comandos, não funcionam	• Falha do display	Substitua	
Liga o indicador, mas não aquece	• Alta temperatura da placa	Ambiente quente, ventilação bloqueada	
O aquecimento para E mostra um "u"	• Tipo Frigideira errado	Use tacho adequado Reinicie	Detector de tachos está danificado
	• Tacho pequenos • Placa sobreaqueceu		
Zonas da placa Mostram o "u"	• Falha sistema • Display danificado • Main board danificada	Veja conexão Substitua Substitua	
Ventoinha anormal	• Ventoinha danificada	Substitua	

DISPOSIÇÕES LEGAIS

Todas as funções descritas e as instruções estão actualizadas no momento da impressão do manual.

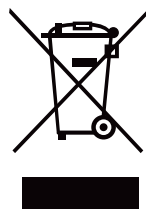
RECICLAGEM

Importantes instruções para o ambiente

Este produto cumpre a Directiva de REEE (Resíduos Equipamentos Eléctricos e Electrónicos). A Directiva 2012/19/UE.

Este Símbolo indica que o produto não deve ser colocado no lixo doméstico normal. Procure centros de recolha oficiais para electrodomésticos, contacte a loja onde comprou ou a marca.

A correcta reciclagem do produto vai proteger o ambiente e a saúde humana.



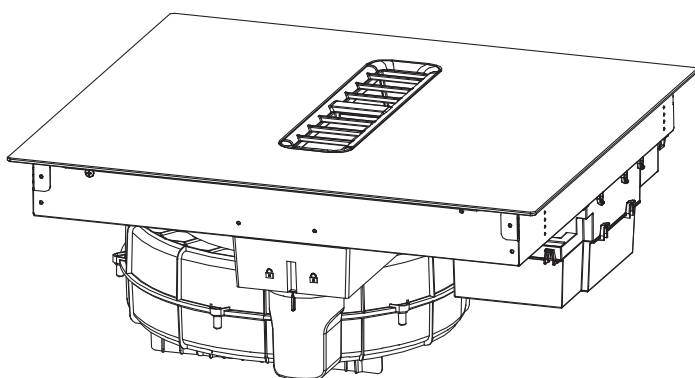
Cumprimento com a Directiva RoHS

Este produto que comprou cumpre Directiva RoHS 2011/65/UE.
Não contém materiais perigosos e proibidos.

Informação embalagem

O material da embalagem também é reciclável, coloque-o nos locais apropriados.





Extractor Hob or Flow In

USER MANUAL

MI 6 FLOW

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Before using your new product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



The Hot

Do not touch to prevent burns.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

WARNING

- The instructions for Use apply to several versions of this appliance. Accordingly, you may find descriptions of individual features that do not apply to your specific appliance.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- 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. (EN 60335-1 & EN 60335-2-31)
- Children shall not play with the appliance. (EN 60335-1 & EN 60335-2-31)
- Cleaning and user maintenance shall not be made by children without supervision. (EN 60335-1 & EN 60335-2-31)
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance incorporates an earth connection for functional purposes only.
- There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- There is a fire risk if cleaning is not carried out in accordance with the instructions;
- Do not flambé under the range hood.
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- The minimum distance between the supporting surface for the cooking vessels on the hob and the lowest part of the range hood is 650 mm.
- Regulations concerning the discharge of air have to be fulfilled.
- The appliance uses 4 hob elements at most.
- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
- Check that the mains voltage corresponds to that indicated on the rating plate fixed to the hood.
- For Class I appliances, check that the domestic power supply guarantees adequate earthing.
- Connect the extractor to the exhaust flue through a pipe of minimum diameter 120mm.
- The route of the flue must be as short as possible.
- Do not connect the extractor hood to exhaust ducts carrying combustion flumes (boilers, fireplaces, etc.).
- If the instructions for installation for the gas hob specify a greater distance specified above, this has to be taken into account.

- The extractor hood has been designed exclusively for domestic use to eliminate kitchen smells.
- Never use the hood for purposes other than for which it has been designed.
- Never leave high naked flames under the hood when it is in operation.
- Adjust the flame intensity to direct it onto the bottom of the pan only, making sure that it does not engulf the sides.
- Deep fat fryers must be continuously monitored during use: overheated oil can burst into flames.
- The cooker hood and its filter should be cleaned regularly according to the instruction.
- Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.
- Clean the hood using a damp cloth and a neutral liquid detergent.
- CAUTION: This appliance is not intended to be used with gas hobs.
- Necessity to allow disconnection of the appliance from the supply after installation, unless the appliance incorporates a switch complying with 24.3. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- 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.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: 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.
- Please clean the filter screen regularly, at most once every 2 months.
- When the range hood and appliances supplied with energy other than electricity are simultaneously in operation, the negative pressure in the room must not exceed 4 Pa (4×10^{-5} bar).

Operation And Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop 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.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

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 Induction glass until the surface is cool.
- 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 cooktop 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.

Foreword



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.
- 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.
- 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.
- 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. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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.

SPECIFICATIONS

Technical data	MI 6 FLOW
Supply voltage	220 – 240 V~
Supply voltage	380 – 415 V 3N~
Frequency	50/60 Hz
Maximum power consumption	7.38 kW
Fuse protection / power supply	600 x 515 x 260 mm
Dimensions (WxDxH)	730 x 625 x 365 mm
Size of package	560*490 mm
Surface material	glass ceramics
Power levels	1 – 8, b
Back cooking zone dimensions	185*195mm
Front cooking zone dimensions	185*195mm
Front cooking zone power	1800 W
Back cooking zone power	2500 W
Front cooking zone power setting	1800 W
Maximum static pressure	2500 W
Power levels	1 – 7, 8, b
Smoke machine air outlet	312 x 82 mm
Filter medium	yes

Product description

surface induction glass ceramic cooktop with 4 cooking zones and integrated cooktop extractor

Operating mode	Exhaust air
Energy consumption	Value
Annual energy consumption(AEChood)	14 kWh/a
Standard Annual energy consumption(AEChood)	32.4 kWh/a
Grease filtering	
Level P maximum(GFE hood)	66.0%
Class level Pmaximum	D
Power	180 W
Air flow level 1minimum	288 m³/h
Air flow level 7 maximum (Qmax)	477 m³/h
Air flow level 9 maximum(Qboost)	589.2 m³/h
Sound power level	
Level 1 minimum	53 dB(A)
Level 7 maximum (Qmax)	67 dB(A)
Level 9 maximum(Qboost)	74 dB(A)
Details accoring to 66/2014	
Power consumption in off mode(Ps)	0.59 W
Time increase factor	1.2
Energy efficiency index (EEI hood)	42.0
Energy efficiency class	A+
Fluid dynamic efficiency (FDE hood)	23.2
Fluid dynamic efficiency class	B
Air volume flow at the best efficiency point (Qbep)	170.0
Pressure at the best efficiency point (Pbep)	152
Electric power input at the best efficiency point(WBEP)	30.0
Energy consumption per cooking zone or area calculated per kg	Left area:189.9 Right area:188.7
Energy consumption for the hob calculated per kg	189.3

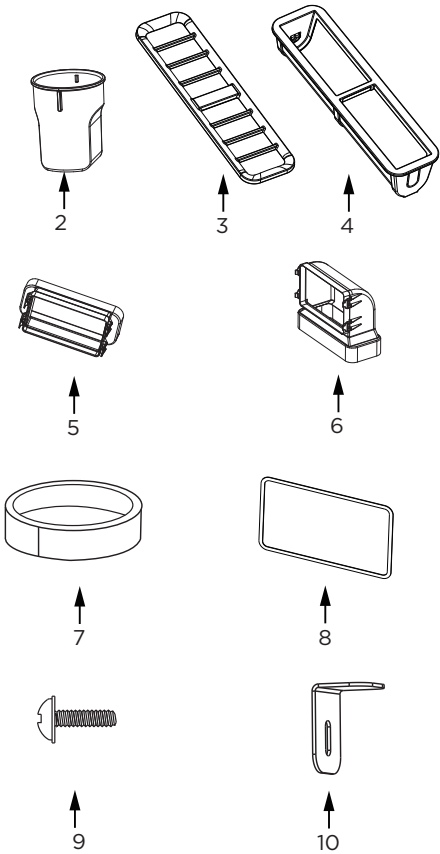
Product description

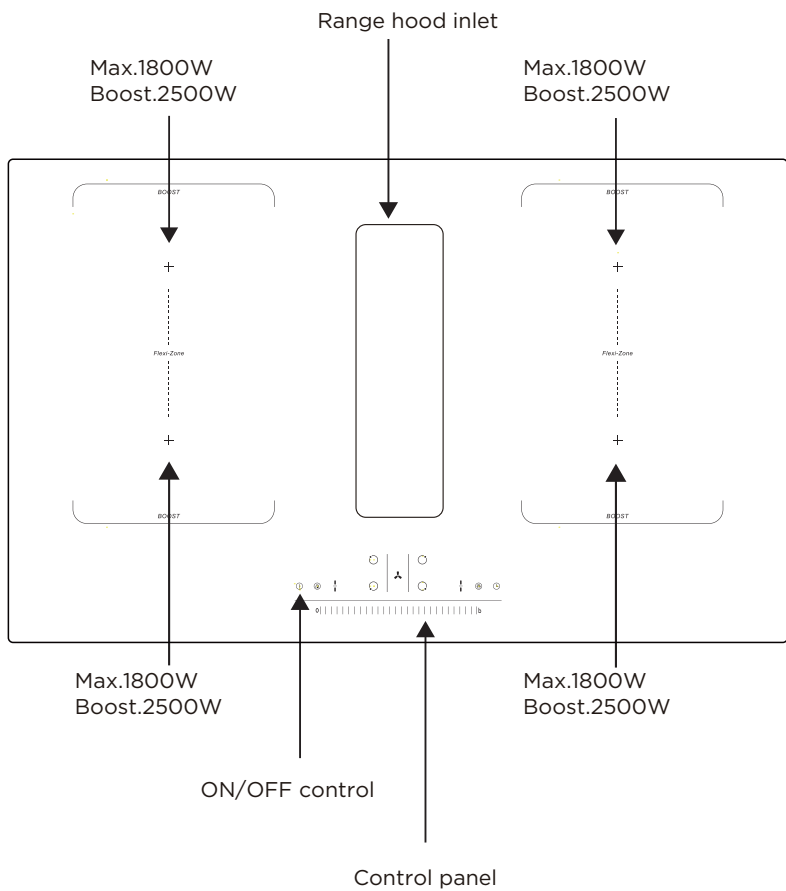
- Dish warmer
 - Dualbridge
 - Individual hob timer
 - Auto Extract
 - Child lock
 - Touch&Slide Control
 - High air volume
- Low noise
 - 1 minute delay shutdown
 - Easy to clean
 - Brushless DC motor
 - High Energy Efficiency
 - CB CE GS

PRODUCT OVERVIEW

Components

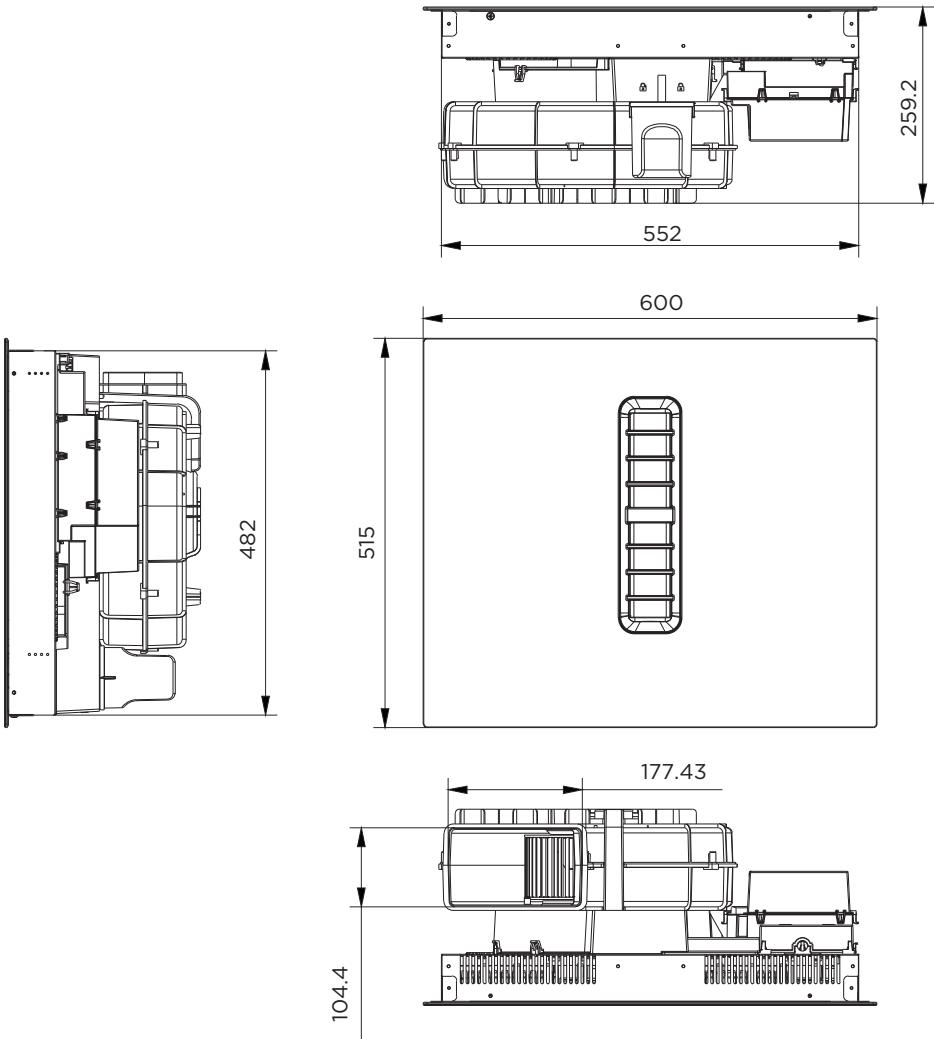
Ref.	Qty.	Product Components
1	1	The main body
2	1	Cup
3	1	Grille
4	2	Filter
5	1	Direct conversion
6	1	90°conversion head
7	1	Rubber ring
8	1	Sponge strip
9	4	Screw M4*10
10	4	Mounting Bracket





Dimensions

unit: mm



PRODUCT INSTALLATION

Installation

Before installing 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 and insulated 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.

After installing the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh 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.
- Please locate at the lower part of the stove and set a ventilation hole with a total area of no less than 100cm² to maintain the circulation with the outside air, otherwise it will cause the accumulation of leaking gas and cause explosion. If liquefied petroleum gas cylinder is used, the distance between the stove and the gas cylinder should be greater than 100cm.

Cautions

- The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
- The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
- The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.

Connecting the hob to the mains power supply

 Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

This hob must be connected to the mains power supply only by a suitably qualified person.

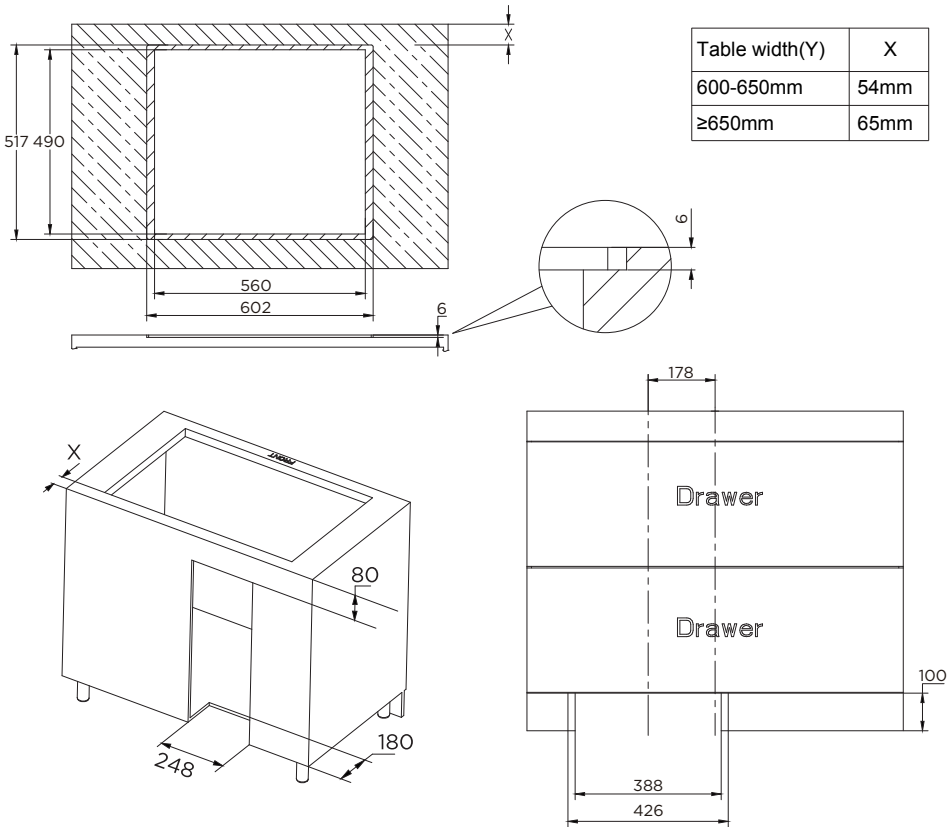
Before connecting the hob to the mains power supply, check that:

- 1.The domestic wiring system is suitable for the power drawn by the hob.
 - 2.The voltage corresponds to the value given in the rating plate.
 - 3.The power supply cable sections can withstand the load specified on the rating plate.
- To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Wall Drilling And Bracket Fixing

INSTALLATION FLUSH TOP

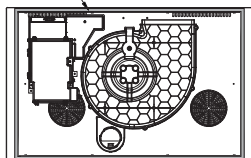




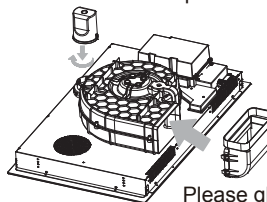
Internal circulation

1. Stick sponge strips

Sponge strip

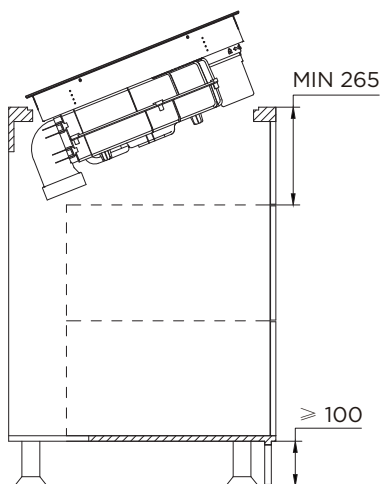


2. Install the water cup and adapter

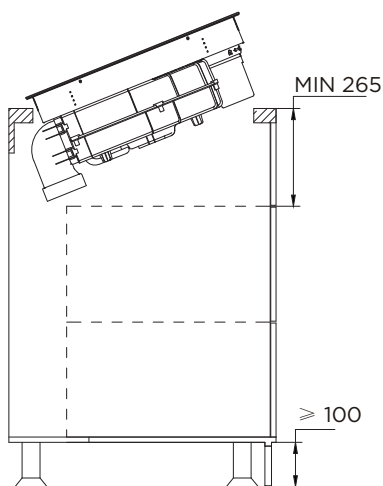


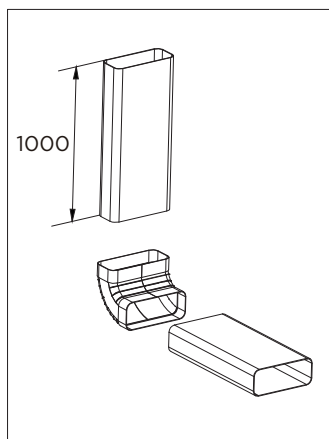
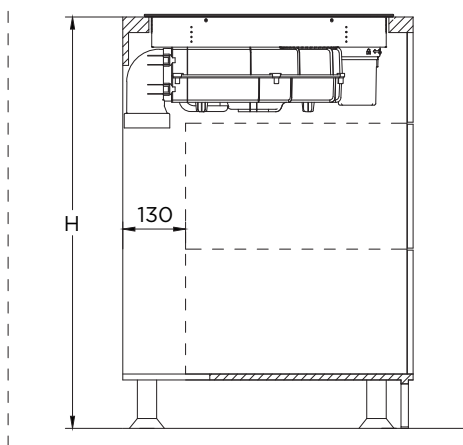
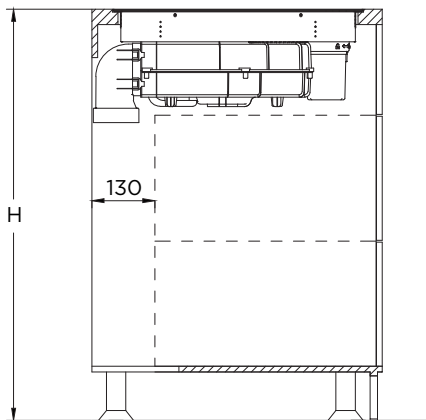
Please glue and fix
after installation

Put the whole machine in the
cabinet and adjust the product

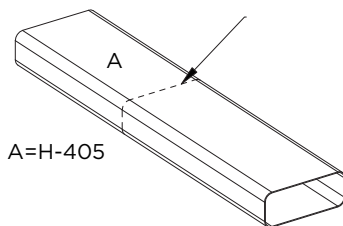


Put the whole machine in the
cabinet and adjust the product

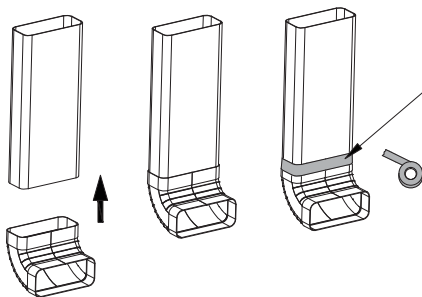


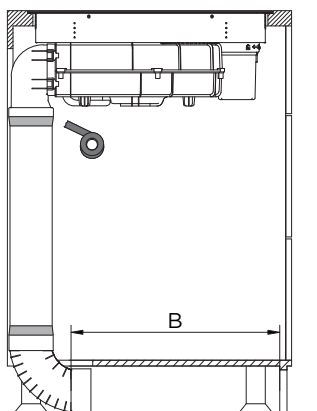
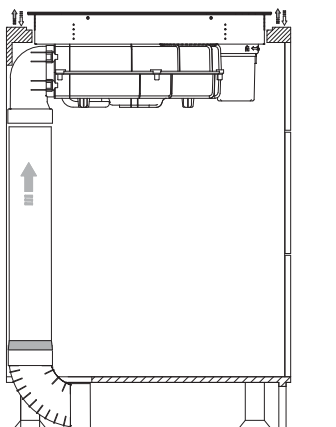
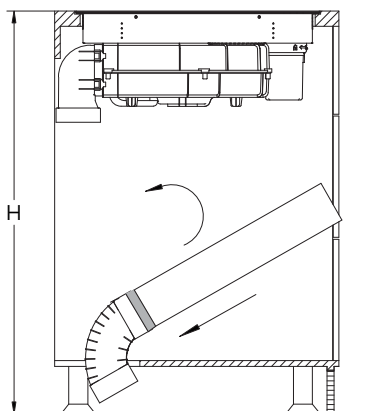


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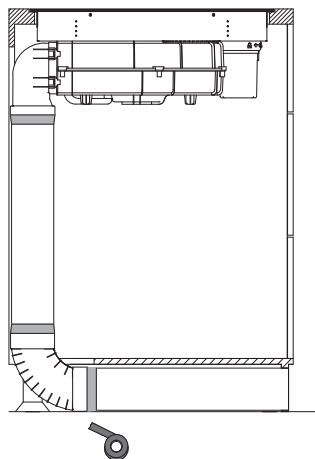
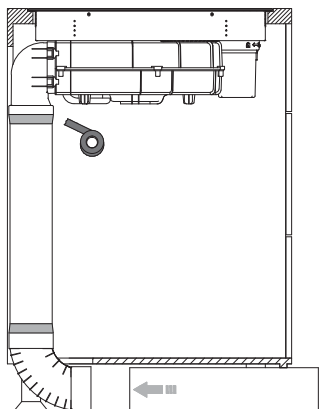
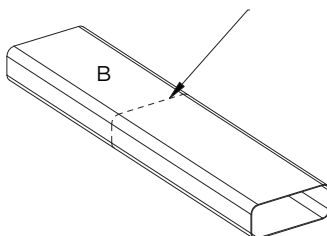


$A = H - 405$





Use a saw to cut the pipe to the required length



Cabinet opening size

INSTALLATION FLUSH TOP

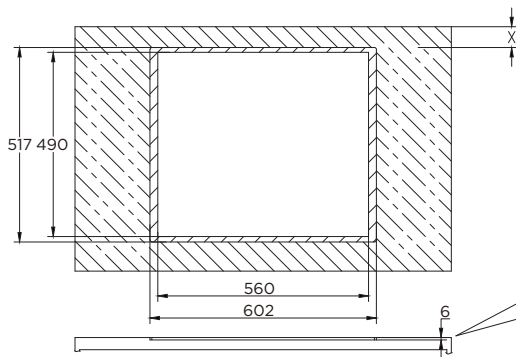
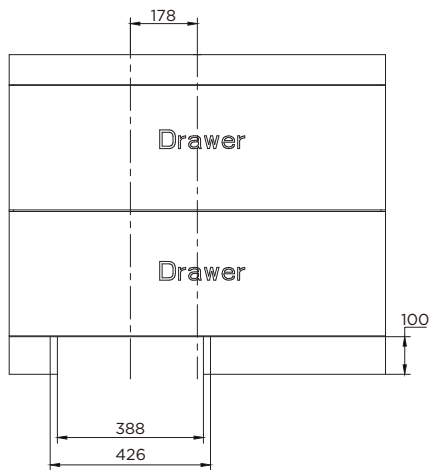
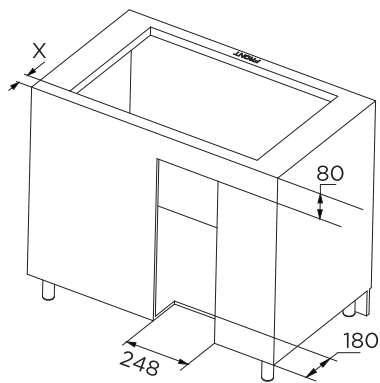


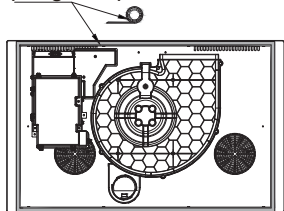
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≥650mm	65mm



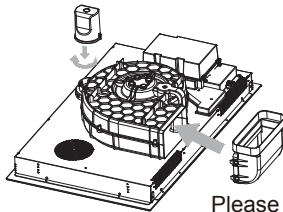
External circulation

1. Stick sponge strips

Sponge strip



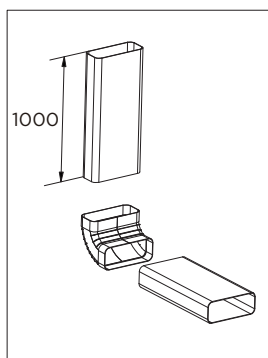
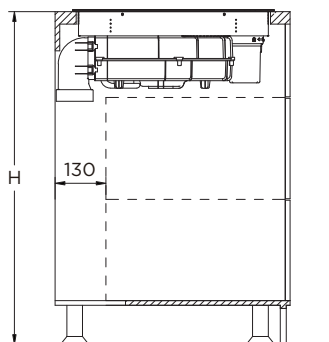
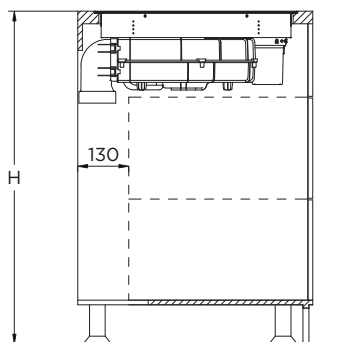
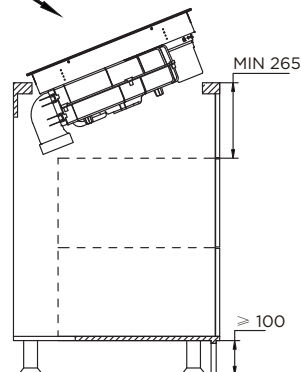
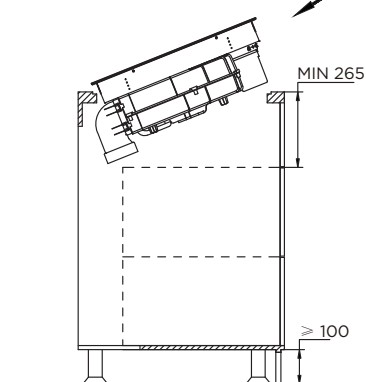
2. Install the water cup and 90° adapter



Please glue and fix after installation

Put the whole machine in the cabinet and adjust the product

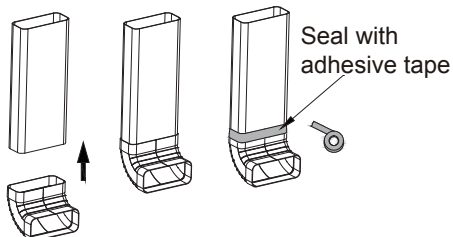
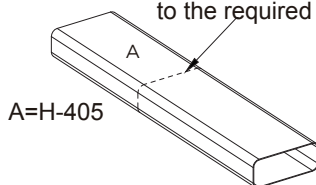
Put the whole machine in the cabinet and adjust the product

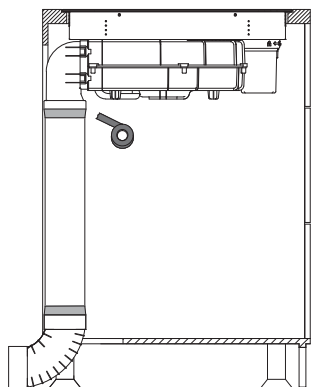
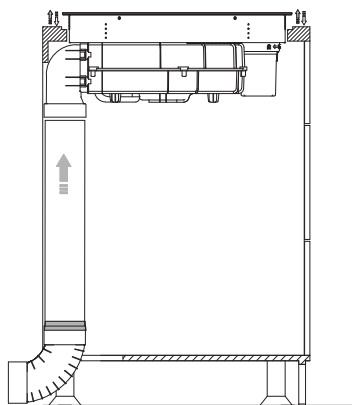
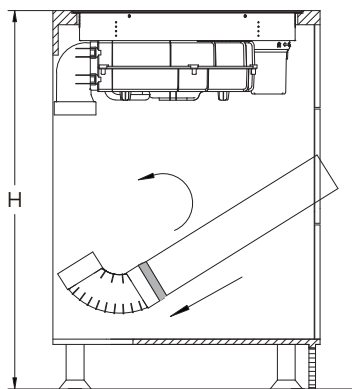


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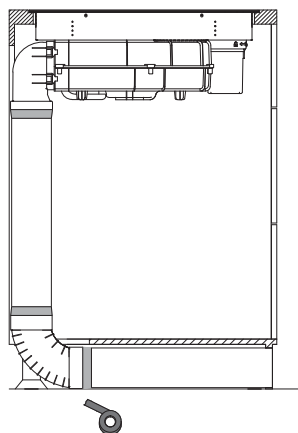
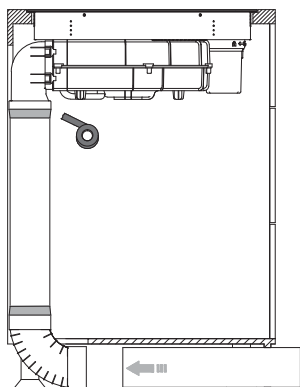
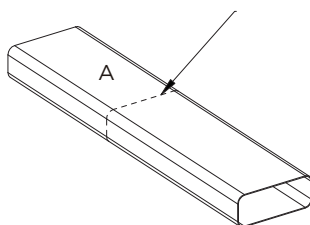


Use a saw to cut the pipe to the required length

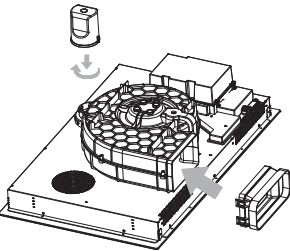




Use a saw to cut the pipe to the required length



Scheme I: Installation of water cup and straight adapter



Please glue and fix after installation.

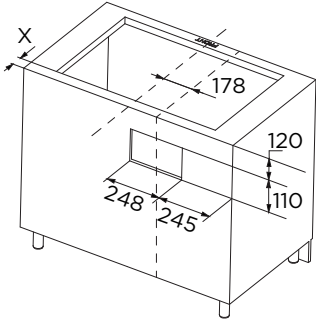
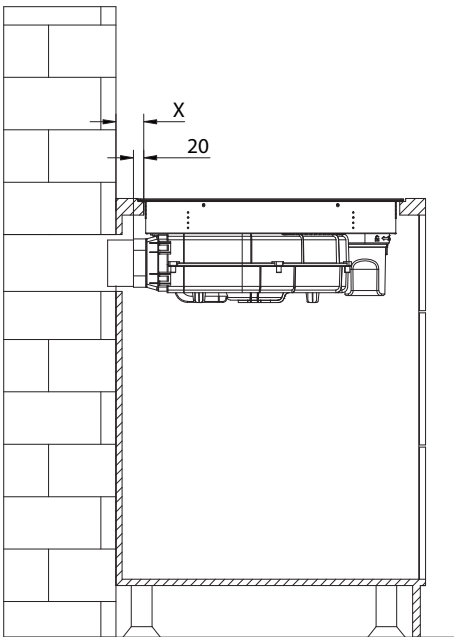
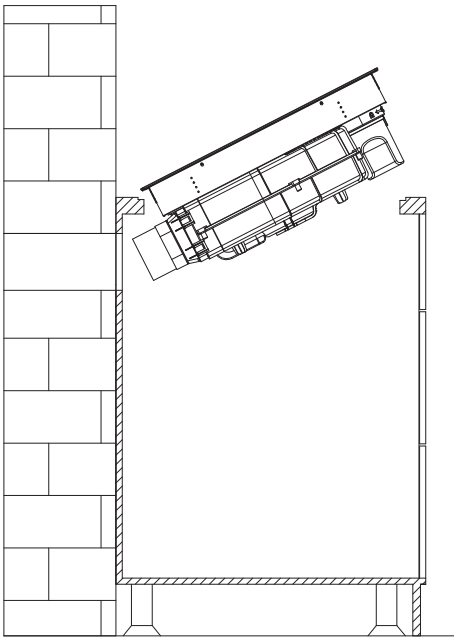
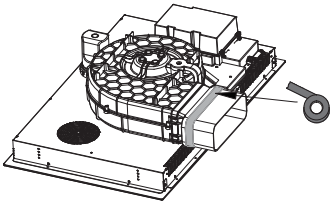
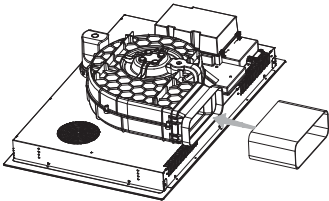
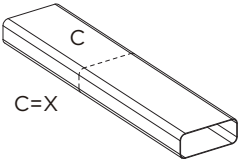
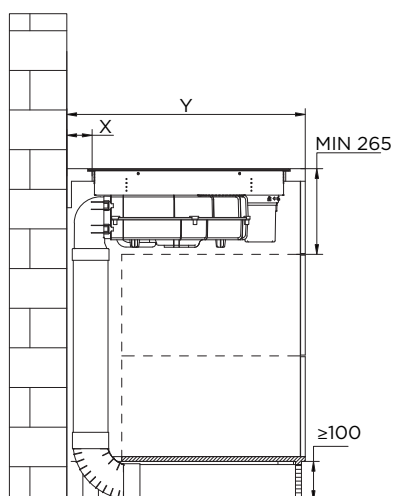


Table width(Y)	X
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≥650mm	65mm

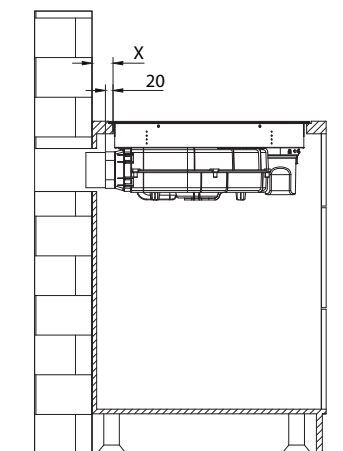
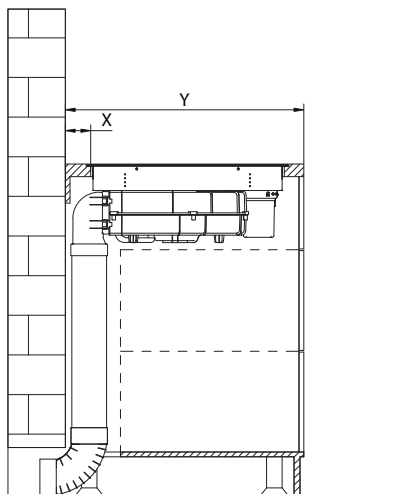




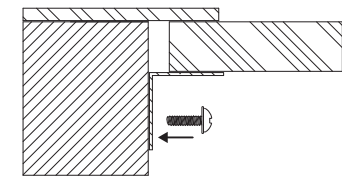
Internal circulation



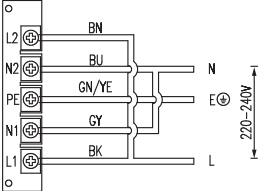
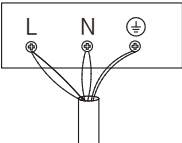
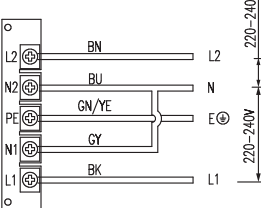
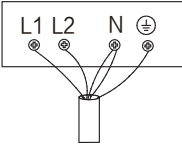
External circulation



After the product is installed, install four supports on both sides of the product to prevent the product from falling off.

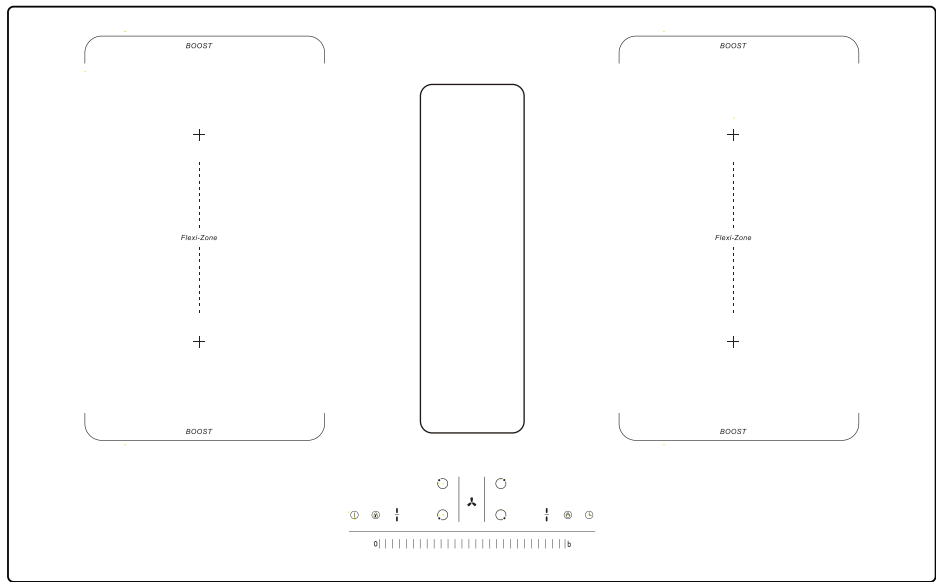


 Electrical schematic diagram

	Electrical connection	Connection diagram home side	Power Cord
220-240V~			5G2.5mm ² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
380-415V~			5G2.5mm ² H07RN-F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
L1,L2=Phase, N1,N2=Neutral, PE=Earth			

OPERATION INSTRUCTIONS

Speed Adjustment. (For Some Models)



The main switch



child lock



Bridging



Furnace head to choose



The fan selection



Heat preservation



time



Gear control area

- Activation status light



Fan or furnace head gear display light



Fan linkage activation display



Time display

Button	Function	Remarks
	The main switch	The stove always open key, short press start/shut down, start indicator light on, shut down indicator light off.
	child lock	Long press the child lock button to enter the lock mode, the child lock indicator light on, except the switch button and the child lock button, other keys are invalid. Long press the button to unlock. The child lock indicator light goes off and other keys are restored.
	Bridging	Short press the bridge button on the left, the indicator light is in the active state, the left furnace head is started, and the gear is closed before the power default. The left furnace head can be controlled by addition and subtraction at the same time. In the working state, short press will cancel the bridging operation and close the right furnace head. In the bridging state, the left furnace head can be operated regularly at the same time. Short press the bridge button on the right, the indicator light is in the active state, the furnace head on the right is started, and the gear is turned off before the power default. The right furnace head can be controlled by addition and subtraction at the same time. In the working state, short press will cancel the bridging operation and close the right furnace head. In the bridging state, the right furnace head can be operated regularly at the same time.
	Heat preservation	Press the heat preservation button to enter the heat preservation state. The current working furnace head is running in the lowest gear, and the screen shows L; When the other buttons are pressed again, the heat preservation state is cancelled, and the furnace head will return to the previous working state. Under the condition of heat preservation, the indicator light is on.

Button	Function	Remarks
	Time	When the corresponding furnace head is not selected, the key is invalid. Under the selected state of the furnace head, press the timing button to enter the timing setting state. The initial timing time is 0 minutes, and press the plus or minus button to adjust it. Adjust the time of one digit first, and when there is no adjustment for 5s, it will automatically enter the ten digit adjustment, and the maximum can be adjusted to 99 minutes.
	Upper left furnace selection key	The upper LEFT furnace IS selected FOR power or timing setting, and the blinking indicator light on the left indicates that the current digital tube displays the state of the furnace head, and the initial setting of 5 levels of power is performed. When the furnace head is selected, the corresponding screen flashes for 3 seconds, and the sliding button can adjust the gear.
	Lower left furnace selection key	Select the lower left furnace for power or timing setting, the left indicator blinking indicates that the current digital tube displays the state of the furnace head, the initial setting of 5 levels of power, select the furnace head, the corresponding screen flashing for 3 seconds, sliding button can adjust the gear.
	Right upper furnace selection key	The upper RIGHT furnace IS selected FOR power or timing setting, and the blinking indicator on the right indicates that the current digital tube displays the state of the furnace head, and the initial setting of the power of 5 levels is performed. When the furnace head is selected, the corresponding screen flashes for 3 seconds, and the sliding button can adjust the gear.

Button	Function	Remarks
	Lower right furnace selection key	The upper RIGHT furnace IS selected FOR power or timing setting, and the blinking indicator on the right indicates that the current digital tube displays the state of the furnace head, and the initial setting of the power of 5 levels is performed. When the furnace head is selected, the corresponding screen flashes for 3 seconds, and the sliding button can adjust the gear.
	Fan selection button	When the fan is powered on for the first time, the linkage button is on and the fan is in linkage state. Select the fan button, the sliding bar can directly control the size of the fan (1-8 b gear), the highest can be b gear, after 3min, jump to 7 gear, if you select 8 gear, after 8 minutes, jump to 7 gear. The screen on the fan button shows the fan gear. When selecting the fan, press the fan button again to enter the 1-minute delay shutdown state, and the screen will run the light. If you press it again, the fan will be shut down directly.
	Single 8 nixie tube	1. Display 1-8 gears of current burner fire; 2. "b" stove head frying gear and smoke machine wind speed gear display; 3. "u" means no pot; 4. "H" furnace surface residual temperature is too high reminder; "u" means no pot; 5. Display 0 to stop the power output of the furnace head; 6. Under the fault state, the wind speed gear of the current faulty furnace head or smoker is displayed as "E".
	Double 8 nixie tube	1. Timing display, 00-99min; 2. Under the fault state, the current fault code is displayed; 3. Display " " is standby mode.

Button	Function	Remarks
⋮	Slider gear control function	1. The stove head gear, wind speed gear, timing time can be set by sliding the sliding bar left and right. 2. When shutting down a stove head or fan, it will scan furnace 1, furnace 2, furnace 3, furnace 4, fan in turn, and transfer the control to the working stove head or fan.
(••)	Linkage activation display	The linkage button is activated when the product is powered on for the first time, and the previous state is remembered each time the product is powered on. Long press 3S to cancel the linkage laser state. Wind speed key light long press to enter the linkage gear adjustment of the smoke cooker: (1) Obtain the maximum power value of the current stove to synchronize the fan power with the maximum power of the current stove. If the maximum power of the four furnaces is set to 8 by default, the fan will also be set to 8. (2) Smoke stove linkage has adaptive function. - For example, when the furnace head at the maximum gear is working at the 5th gear, and the fan gear is manually adjusted to the 6th gear, $6-5=1$; Then when the furnace gear is manually adjusted to N gear again, the fan gear is $N+1$; Of course, when the fan gear reaches 9 gear, the fan gear will not increase. - For example, when the furnace head at the maximum gear is working at the 5th gear, and the fan gear is manually adjusted to the 4th gear, $4-5=-1$; Then when the furnace gear is manually adjusted to N gear again, the fan gear is $n-1$; Of course, when the fan gear reaches 1 gear, the fan gear will no longer be reduced.

1. Power coordination (ensure that the output power will not exceed 3600W when the two furnace heads on the same side work simultaneously)

In the current working adjustment process of induction furnace, the maximum power of the two furnace heads on the same side should not exceed 3600W. If the calculated total power exceeds 3600W during the adjustment process, reduce the unoperated furnace head power on the same side to ensure that the current power is the target power desired by the user and the total power does not exceed 3600W.

2. Power adjustment function: Press two linkage keys to enter the power adjustment state. After entering the power adjustment state, press the left bridge key to reduce the maximum power and press the right bridge key to increase the maximum power. There are 5 power levels, 2800W, 3600W, 4600W, 5800W, 7200W. If you do not adjust the maximum power for 30 seconds or press the power button, the system enters the shutdown state.

3. There are two modes in the product, energy-saving mode (external mode) and conventional mode (internal cycle mode). There is no boost power in the energy-saving mode, and there is two boost power in the conventional mode, which is the conventional mode by default; In standby mode, press and hold the fan key and child lock key 2S to enter the mode switching state. At this time, press the fan key to switch modes. 0 indicates the normal mode and 1 indicates the energy saving mode.

Furnace power gear distribution (Note: Intermittent: 1000W for intermittent)

gear	0	1	2	3	4	5	6	7	8	b
Power(W)	0	100	200	300	800	1200	1400	1600	1800	2500

Power distribution in the state of bridge connection

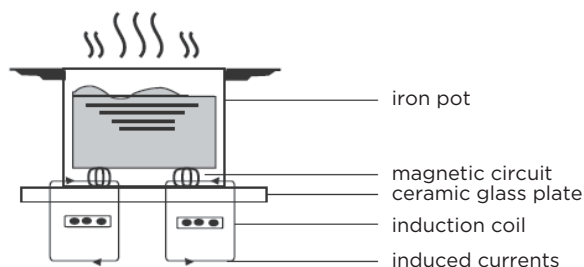
gear	0	1	2	3	4	5	6	7	8	b
Power(W)	0	100	200	300	800	1000	1200	1400	1600	1800

Fan power gear distribution

gear	0	1	2	3	4	5	6	7	8	b
Air volume (m ³ /h)	0	290	310	340	360	380	420	470	540	580
Time of operation (min)	Long run								8	5

Working Theory

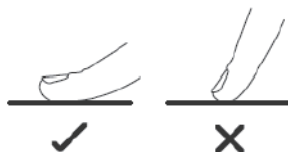
- Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Operation of Product

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.



Hoosing the right Cookware



Only use cookware with a base 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:

- Put some water in the pan you want to check.
- If **L** does not flash in the display and the water is heating, the pan is suitable.



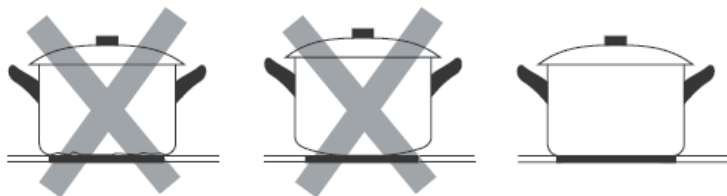
Cookware made from the following materials is not suitable: pure stainless steel, aluminium or

- copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

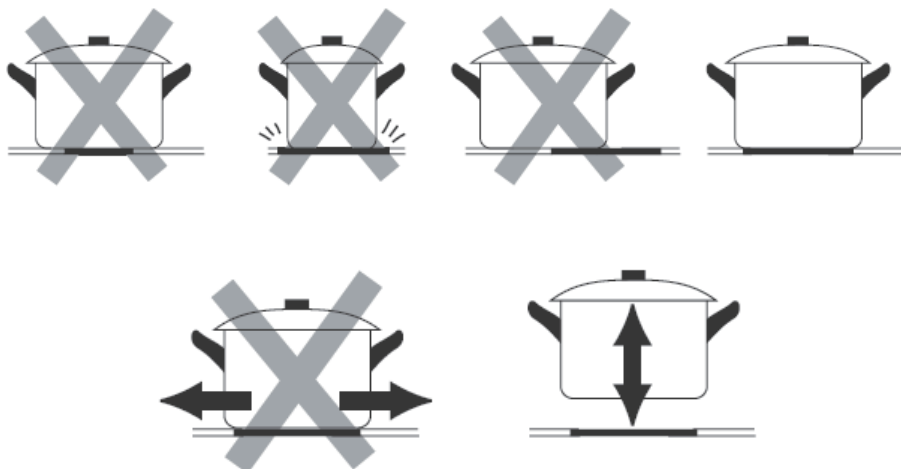
Do not use cookware with jagged edges or a curved base.



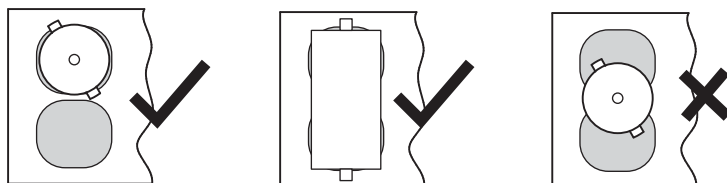
Do not use pressure cookers for heat



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



When using the product, please refer to the following illustration for placing the pot. Do not place the pot in the middle.



Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. 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 temperature 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 flavours 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:

- Stand the meat at room temperature for about 20 minutes before cooking.
- Heat up a heavy-based frying pan.
- 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.
- 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. 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

- Choose an induction compatible flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep warm.
- 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.
- Stir the ingredients gently to make sure they are heated through.
- Serve immediately.

Detection of Small Articles

- When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

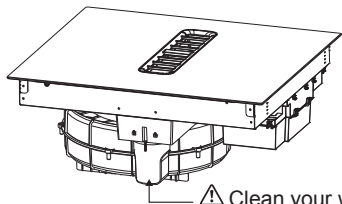
Heat Settings

- The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
b	• stir-frying • searing • bringing soup to the boil • boiling water

CLEANING AND MAINTENANCE

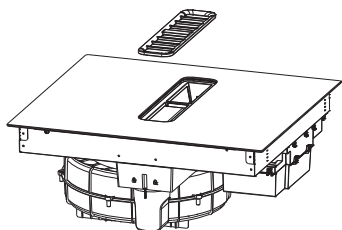
1. Glass surface cleaning, daily maintenance cleaning



When using cloth to clean, try not to put clean water into the grate.

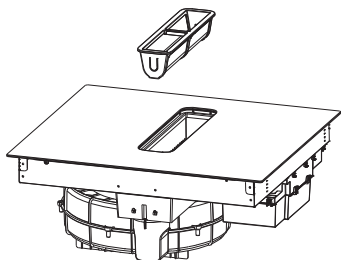
⚠ Clean your water glass regularly.

2. Clean the grille and perform routine maintenance



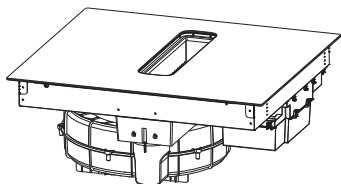
Take the grate, clean it carefully, and then put it back.

3. Filter screen cleaning, daily maintenance cleaning



Take out the filter bracket horizontally, remove the filter from the bracket, and wash it in the dishwasher, or manually clean the filter. The residual water of the filter bracket is taken out horizontally and dumped into the waste water pool.

4. Water cup cleaning, daily maintenance cleaning



Rotate out the water cup, dump the waste water inside, and install it back.

TROUBLESHOOTING

Problem	Possible reason	Solution
The induction hob cannot be turned on	No power.	Make sure the induction 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 induction cooktop' for instructions.
The touch controls are difficult to operate	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.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
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).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
The induction hob makes a low humming noise when used on a high heat setting	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

Problem	Possible reason	Solution
Fan noise coming from the induction hob.	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.	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.
Some pans make crackling or clicking noises	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
Light on, but motor does not work	The blades are blocked.	Check the blades
	The capacitor is damaged.	Replace capacitor.
	The motor is damaged.	Replace motor.
	The internal wiring of motor is cut off/disconnected. An unpleasant smell may be produced.	Replace motor.
Both light and motor do not work	Apart from the above mentioned, check the following:	
	Light damaged.	Replace lights.
	Power cord loose.	Connect the wires as the electric diagram.
Oil leakage	Outlet and the air ventilation entrance are not tightly sealed.	Take down the outlet and seal with glue.
Vibration	The blade, if damaged, can cause vibrating.	Replace the blade.
	The motor is not tightly fastened.	Fasten the motor tightly.
	The cooker hood is not tightly fixed.	Fixed the cooker hood tightly.
Insufficient suction	The distance between the cooker hood and the cooker top is too large.	Readjust the distance.
	Too much ventilation from open doors or windows.	Choose a new place to install the appliance or close some doors / windows.
The machine inclines	The fixing screws are not tight enough.	Tighten the fixing screw and make it horizontal.
	The hanging screws are not tight enough	Tighten the hanging screw and make it horizontal.

Self diagnosis function

The error code	reason	Solution
01	Furnace surface NTC open circuit	Replace the furnace surface NTC
02	NTC short circuit on furnace surface	Replace the furnace surface NTC
03	The NTC temperature of the furnace surface is too high	After the shutdown error is reported, wait for the cooling to resume normal operation
04	The heat sink NTC is open	Replace the heat sink NTC
05	The radiator NTC is short-circuited	Replace the heat sink NTC
06	Heat dissipation The NTC temperature is too high	After the shutdown error is reported, wait for the cooling to resume normal operation
07	The input low voltage	Check whether the external input voltage is lower than 150V
08	The input high voltage	Check whether the external input voltage is higher than 270V
09	Reception communication failure	Check whether the connection between the display board and the induction cooker board is faulty, and replace the communication cable
10	Furnace surface NTC failure	Check whether the temperature sensor of the furnace surface is in contact with the furnace surface, and whether there is glass glue contact
11	Internal fault, open disk, no synchronization signal	Check whether the cable disk is open, and determine whether to replace the cable disk
12	Fan fault	Check whether the fan module is open
13	Dry	Shut down and run again

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in	No power supplied.	The LED does not come on when unit is plugged in	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u"	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display "u"	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal	The fan motor is damaged.	Replace the fan.	

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.

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

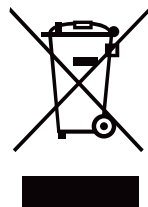
DISPOSAL AND RECYCLING

Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



