



ZH 电磁灶
EN Hob

用户手册 2
User Manual 16



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以客為尊

感謝您選購 Electrolux 產品。您選擇的這項產品，融合了數十年的專業經驗與創新特色。本產品兼具精巧與時髦的特點，採用以客為尊的設計理念。因此無論您何時使用，保證您都能獲得絕佳的效果。

歡迎使用 Electrolux 產品。

造訪我們的網站以獲取：



取得使用建議、手冊、檢修工具、服務資訊：

www.electrolux.com/webselfservice



登錄您的產品以獲得較佳的服務：

www.registerelectrolux.com



購買本機的配件、耗材和原廠備用零件：

www.electrolux.com/shop

客戶關懷與服務

建議您使用原廠零配件。

與「授權服務中心」聯絡時，請確保您已備妥下列資料：型號、PNC、序號。

您可在銘牌上找到該資訊。

⚠ 警告 / 注意 - 安全資訊

ℹ 一般資訊和提示

🌿 環境資訊

如有更改恕不另行通知

1. ⚠ 安全資訊

請在安裝和使用本機之前，仔細閱讀所提供的指示。對於安裝和使用錯誤所造成的人身傷害或損害，製造商概不負責。務必將說明書擺放在安全可觸及的地方，以便將來參考。

1.1 兒童和易受傷者安全事項

- 8 歲 (含) 以上之兒童、身體官能或心智能力衰退者，或是經驗與使用知識缺乏者，在負責其安全的人員在旁看護或指示本機的使用方法，並讓他們了解可能之危險的情況下，方可使用本機。
- 除非有人持續監督，否則年齡介於 3 至 8 歲的兒童以及有非常廣泛及複雜殘疾情況的人應遠離本機。
- 3 歲以下的兒童應遠離本機，除非有人持續監督。
- 勿讓孩童將本機當成玩具。
- 將所有包裝放在兒童不易觸及之處，並妥善丟棄。
- 本機運作中或冷卻時，請讓兒童和寵物遠離本機。可觸及的配件會在使用時會變得灼燙。
- 如果本機配有兒童安全裝置，請將其啟用。
- 不得由兒童在無人監督的情況下進行清潔與使用者維護。

1.2 一般安全須知

- 警告：本機及其可觸及的配件會在使用時會變得灼燙。請務必小心，避免碰觸加熱元件。
- 警告：以爐架烹調脂肪或油脂卻無人監管時，可能發生危險而且或許會引發火災。
- 切勿試圖以水滅火，而是要關閉本機後利用鍋蓋或防火毯之類的東西來覆蓋火焰。
- 注意：本機不得由外部開關裝置 (如計時器) 供應，或是連接至會由公用程式定期開啟和關閉的電路。
- 注意：烹煮過程期間必須有人在旁監看。短期烹煮過程期間必須有人在旁持續監看。
- 警告：可能會有失火危險！請勿在烹飪表面上放置物品。
- 刀子、叉子、湯匙和蓋子之類的金屬物品由於放在爐架表面會變灼熱，因此不該放在爐架表面上。
- 在內建結構中安裝之前，請勿使用本機。
- 請勿使用蒸汽清潔機來清潔本機。
- 使用後用控制器關閉爐架，不要依賴鍋具偵測器。
- 玻璃陶瓷表面/玻璃表面若是裂開，請關閉本機電源並將其插頭從電源插座拔除。如果是使用電源接線盒將本機插頭連接到電源插座，則移走保險絲，以中斷本機的電源。無論是何種情況，都請聯絡「授權服務中心」。

- 如果電源線已損壞，則必須由製造商、授權服務中心或類似的合格人員更換，以避免發生危險。
- 警告：僅使用烹飪設備製造商設計的爐架防護裝置或是設備製造商在使用說明中所指定的爐架防護裝置，以作為適用裝置或是組合在設備中的爐架防護裝置。使用不適當的防護裝置可能會造成意外。

2. 安全信息

2.1 安裝



警告！
僅能由合格人員安裝本機。



警告！
受傷或對器具造成損害的風險。

- 移除所有的包裝。
- 本機若受損，請勿安裝或使用。
- 請按照本機隨附的安裝指示進行安裝。
- 請與其他器具和裝置保持最小的距離。
- 移動本機時務必小心，因為器具很重。請務必使用安全手套，並穿上有包覆性的鞋子。
- 使用密封劑密封切割表面，可避免造成膨脹的濕氣。
- 請保護本機底部免受蒸氣與水氣的損害。
- 請勿將本機安裝於門邊或窗戶下方。如此可避免開啟門或窗戶時，使得高溫的炊具從機台上掉落。
- 每個本機底部都有冷卻風扇。
- 如果將本機安裝在抽屜上方：
 - 請勿在抽屜中放置任何小片紙張，因為這可能會吸入本機，而且可能毀損冷卻風扇或破壞冷卻系統。
 - 讓本機底部和存放於抽屜中的物品至少保存 2 cm 的距離。
- 移除安裝於本機下方櫥櫃的任何分離面板。
- 確定銘牌上的參數與主電源電功率額定值相容。
- 請確認本機已正確地安裝。鬆動或不當的電源電纜或插頭 (若適用) 可能導致端子過熱。
- 請使用正確的電源電纜。
- 請勿讓電源電纜糾纏在一起。
- 請確認已安裝防震保護。
- 請在電纜上使用電源線扣夾。
- 當您連接本機到最鄰近的插座時，請確認電源電纜或插頭 (若適用) 不會接觸到灼熱的本機或高溫的炊具。
- 請勿使用多插頭轉接插座和延長線。
- 請確認本機的電源插頭 (若適用) 和電纜不會遭到損壞。請聯絡授權服務中心或電工更換受損的電源電纜。
- 防震的帶電零件和絕緣零件，必須鎖緊到需使用工具才能卸下的程度。
- 只有在安裝結束時才能將電源插頭接上電源插座。請確認於安裝之後，電源插頭位於伸手可及之處。
- 如果電源插座鬆脫，請勿連接電源插頭。
- 請勿以拉扯電源線的方式拔掉本機電源線。請一律從電源插頭處拔下。
- 僅能使用良好的絕緣裝置：線路保護切斷、保險絲 (從固定器取下的螺絲型保險絲)、接地漏電跳脫和接觸器。
- 供電線路必須有絕緣裝置，使您可以切斷本機與所有主電源的連接。絕緣裝置必須有寬度至少為三公釐的接點開口。

2.2 電氣連接



警告！
可能會導致火災和觸電危險。

- 所有的電氣連接皆應由合格的電工執行。
- 本機必須接地。
- 進行任何作操作前，請確認本機已斷電。



警告！
可能會導致受傷、燙傷和觸電的危險。

- 初次使用前，請移除所有包裝、標籤和保護膜 (如適用)。
- 本機僅供一般家庭使用。
- 請勿變更本機的規格。
- 請確定通風開口沒有阻塞。

2.3 使用方式

- 請勿在無人監管的情況下讓本機運作。
- 每次使用後務必將烹飪區設定在「關」的位置。
- 不要依賴鍋具偵測器。
- 請勿將餐具或鍋蓋放置於烹飪區域。這些器具可能會變得灼燙。
- 雙手潮濕或本機沾到水時，請勿操作本機。
- 請勿將本機當作工作檯或儲存檯。
- 若本機表面裂開，請立即拔除本機的電源纜線。如此可避免觸電危險。
- 裝有心臟起搏器的使用者，在本機運轉時，必須與電磁爐烹飪區保持至少 30 公分的距離。
- 您將食物放入熱油中時，油可能會噴濺。



警告!

可能會有起火和爆炸的危險。

- 脂肪和油脂加熱後會釋出可燃蒸氣。烹煮脂肪和油脂時，請確保遠離火花或加熱的物品。
- 炙熱油脂所釋出的蒸氣可能會自燃。
- 使用過的油脂因為可能含有食物殘渣，所以起火的溫度會比第一次使用該油脂時的溫度還要低。
- 請勿將燃產品或沾染可燃產品的物品放在本機內部、附近或上方。



警告!

對本機造成損害的風險。

- 請勿將高溫的炊具放在控制面板上。
- 請勿將灼燙鍋蓋放在爐架的玻璃表面上。
- 請勿讓炊具乾燒。

3. 安裝



警告!

請參閱「安全性」一章。

3.1 在安裝前

安裝爐架前，請記下銘牌的下列資訊。銘牌位於爐架的底部。

序號

3.2 爐架的內置

僅能於爐架組裝入符合標準的正確內建單元和工作檯之後，您才能使用內建的爐架。

- 請小心勿讓物體或炊具摔落在本機上。表面可能會受損。
- 請勿在使用空的炊具或不使用任何炊具時啟動烹飪區。
- 切勿將鋁箔紙放在本機上。
- 以鑄鐵或鋁製造的、或者底部受損的炊具，都會在玻璃 / 玻璃陶瓷上造成刮痕。當您需要移動這些器具時，請務必將其自烹飪表面提起。
- 本機僅適用於烹飪用途。本機不得使用於其他用途，例如室內保溫加熱。

2.4 保養與清潔

- 請定期清洗本機以避免表面材質惡化。
- 請先停用並冷卻本機，再清潔本機。
- 拔除本機的電源線再進行維護。
- 請勿使用噴霧或蒸氣來清潔本機。
- 以柔軟的濕布清潔本機。僅限使用中性和清潔劑。請勿使用研磨性產品、研磨性清潔抹布、溶劑或金屬物體。

2.5 服務中心

- 聯絡「授權服務中心」以修復本機。
- 請只使用原廠備用零件。

2.6 廢棄處理



警告!

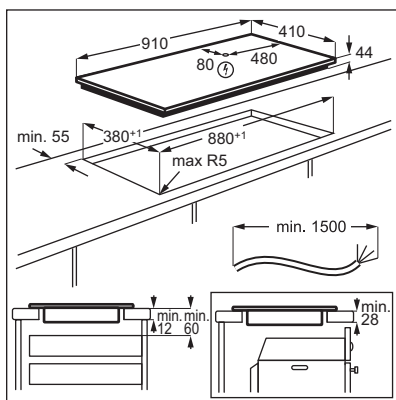
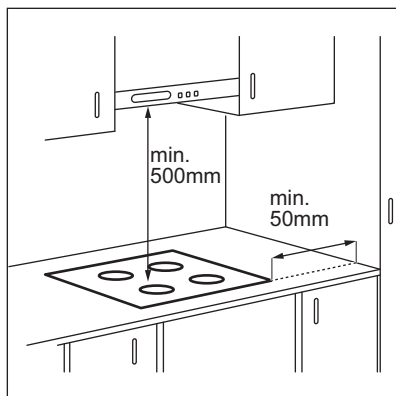
受傷或窒息的風險。

- 請聯絡您的市府單位，詢問如何正確地丟棄本機。
- 拔除本機的主電源線。
- 剪斷本機附近的主電源線並丟棄。

3.3 連接線

- 爐架隨附連接線。
- 若要更換受損的電源線，請使用電源線類型：H05V2V2-F 其可抵禦 90 °C 或以上的溫度。請聯絡當地的服務中心。

3.4 組裝



如果將本機安裝在抽屜上方，
在烹調程序期間，爐架通風可
能會導致抽屜中存放的物品
溫度升高。



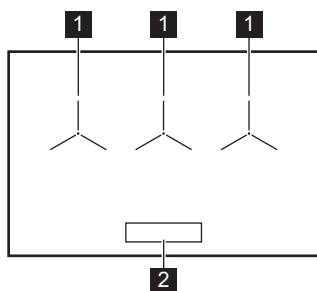
www.youtube.com/electrolux
www.youtube.com/aeg

How to install your Electrolux
Induction Hob - Worktop installation



4. 產品說明

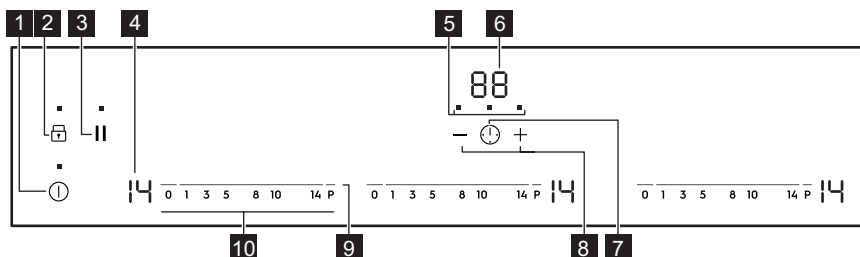
4.1 烹飪表面佈局



1 電磁爐烹飪區

2 控制板

4.2 控制面板版面配置



使用感應欄位操作本機。顯示器、指示燈和聲響會告訴您哪些功能正在運轉。

感應欄位	功能	註解
1	①	開/關
2	🔒	鎖定/兒童安全裝置
3		暫停
4	-	加熱設定顯示器
5	-	烹飪區定時指示燈
6	-	定時顯示器
7	🕒	-
8	+/-	-
9	P	PowerBoost
10	-	控制列

4.3 加熱設定顯示項目

顯示項目	說明
⏸	烹飪區已經停用。
🕒 - 14	烹飪區運轉。
⏸	暫停運轉。
🕒	自動加熱運轉。
P	PowerBoost 運轉。
⚠ + 數字	發生故障。

顯示項目	說明
	OptiHeat Control(3 段餘溫指示器)：持續烹飪 / 保溫 / 餘熱。
	鎖定/兒童安全裝置 運轉。
	炊具不正確或太小，或者烹飪區上無炊具。
	自動關閉運轉。

4.4 OptiHeat Control (3 段餘溫指示器)



警告!

 會有因餘溫造成燙傷的危險。

指示器顯示您正在使用的烹飪區餘溫等級。即使您未使用烹飪區，指示器也可能會顯示鄰近烹飪區的溫度。

電磁爐烹飪區會直接在炊具底部提供烹飪過程所需的熱度。玻璃陶瓷溫度會因炊具的熱度而上升。

5. 日常使用



警告!

請參閱「安全性」一章。

5.1 啟用和停用

輕觸  1 秒以啟用或停用爐架。

5.2 自動關閉

此功能會在以下情況下自動停用爐架：

- 所有烹飪區均已停用，
- 您啟用爐架後，並未設定加熱設定，
- 您灑出某些東西，或者將某些東西放在控制面板上超過 10 秒 (鍋具、布等)。會發出聲響，然後爐架會停用。請拿走物品或清理控制面板。
- 爐架變得過熱 (例如燉鍋煮乾時)。請先冷卻烹飪區再重新使用爐架。
- 您使用的炊具不正確。  符號會出現，且烹飪區會在 2 分鐘後自動停用。
- 您並未停用烹飪區或變更加熱設定。

一段時間後，  符號會出現，且爐架會停用。

停用爐架後，加熱設定及時間之間的關係：

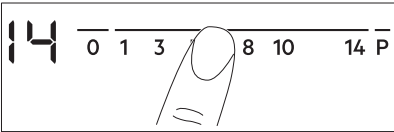
加熱設定	爐架將於下列時間後停用
 , 1 - 3	6 小時
4 - 7	5 小時

加熱設定	爐架將於下列時間後停用
8 - 9	4 小時
10 - 14	1.5 小時

5.3 加熱設定

設定或變更加熱設定：

在控制列上輕觸正確的加熱設定，或沿著控制列移動您的手指直到觸及正確的加熱設定。



5.4 自動加熱

啟動此功能以便在較短時間內取得所需的加熱設定。啟動時，烹飪區會在一開始的最高設定運轉，然後以所需的加熱設定持續烹飪。



若要啟用此功能，烹飪區必須冷卻。

為烹飪區啟用此功能：輕觸 **P** ( 會出現)。立即輕觸所需的加熱設定。 會在 3 秒後出現。

要停用功能：變更加熱設定。

5.5 PowerBoost

此功能可提供更多火力給電磁爐烹飪區使用。只能在有限的時段內，為電磁爐烹飪區啟用此功能。過了此時段後，電磁爐烹飪區就會自動設回最高加熱設定。

 請參閱「技術資料」一章。

為烹飪區啟用此功能：輕觸 **P**。 會亮起。

要停用功能：變更加熱設定。

5.6 定時器

倒數定時器

您可以使用此功能設定烹飪區單次烹飪工作階段要運轉多久。

先設定烹飪區的加熱設定，再設定功能。

設定烹飪區：一次次輕觸 ，直到所需烹飪區的指示燈亮起。

要啟用功能：輕觸定時器的  來設定時間 (00 - 99 分鐘)。烹飪區指示燈開始緩緩閃爍時，時間就開始倒數。

查看剩餘時間：以  設定烹飪區。烹飪區指示燈會開始快速閃爍。顯示器會顯示剩餘時間。

更改時間：以  設定烹飪區。輕觸  或 。

停用功能：以  設定烹飪區並輕觸 。剩餘的時間計數會恢復成 00。烹飪區指示燈會熄滅。

 時間結束時會發出聲響，且 00 會閃爍。烹飪區便會停用功能。

停止聲響：輕觸 。

CountUp Timer

您可以使用此功能監控烹飪區的運轉時間長度。

設定烹飪區：一次次輕觸 ，直到所需烹飪區的指示燈亮起。

啟用功能：輕觸定時器的 。 會出現。烹飪區指示燈開始緩緩閃爍時，時間就開

始起算。顯示器會在  與計數的時間 (分鐘) 之間切換。

查看烹飪區運轉的時間：以  設定烹飪區。烹飪區指示燈會開始快速閃爍。顯示器會顯示烹飪區運轉的時間長度。

停用功能：以  設定烹飪區並輕觸  或 。烹飪區指示燈會熄滅。

計時器提醒裝置

當爐架啟用且烹飪區未運轉時，您可以將此功能作為計時器提醒裝置。加熱設定顯示器會顯示 。

要啟用功能：請輕觸 。輕觸定時器的  或  可設定時間。時間結束時會發出聲響，且 00 會閃爍。

停止聲響：輕觸 。

 此功能對烹飪區的運作沒有影響。

5.7 暫停

此功能可以將所有烹飪區設為以最低加熱設定運轉。

功能運轉時，控制面板上的所有其他符號都會遭到鎖定。

此功能不會停用定時功能。

輕觸  來啟用功能。

 會出現。已將加熱設定降至 1。

要停用功能，請輕觸 。之前的加熱設定會出現。

5.8 鎖定

您可以在烹飪區運轉時鎖定控制面板。此功能可防止不慎變更加熱設定。

先設定加熱設定。

要啟用功能：請輕觸 。 出現 4 秒。「定時」保持開啟。

要停用功能：請輕觸 。隨即出現上一個加熱設定。

 停用爐架時，也會停用此功能。

5.9 兒童安全裝置

此功能可防止意外操作爐架。

要啟用此功能：使用  啟動爐架。請勿進行任何加熱設定。輕觸  4 秒。 會亮起。以  停用爐架。

停用此功能：使用  啟動爐架。請勿進行任何加熱設定。輕觸  4 秒。 會亮起。以  停用爐架。

僅針對某個烹飪時段停用功能：使用  啟動爐架。 會亮起。輕觸  4 秒。在 10 秒內進行加熱設定。您可以操作爐架。以  停用爐架時，功能會再次運轉。

5.10 OffSound Control(啟用與停用聲音)

停用爐架。輕觸  3 秒。畫面出現後消失。輕觸  3 秒。 否則  會出現。輕觸定時器的 ，選擇下列其中一個選項：

-  關閉聲響
-  開啟聲響

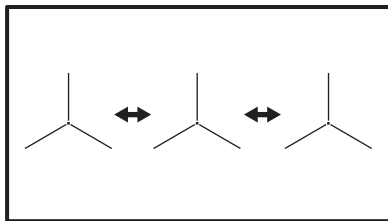
若要確認選項，請等到爐架自動停用。

將功能設為  時，只有在下列情況下才會聽到聲音：

- 輕觸 
- 計時器提醒裝置下降
- 倒數定時器下降
- 您將某些東西放在控制面板上。

5.11 火力管理

- 所有烹飪區均已連接到單相。請參閱圖例。
- 當烹飪區的電力負荷總數超過相位的電力負荷上限時會啟用此功能。
- 此功能可分配烹飪區之間的電力。
- 此功能會減少其他烹飪區使用的電力。
- 調降區的加熱設定顯示器會在選擇的加熱設定和調降的加熱設定之間變動。經過一段時間之後，調降區的加熱設定顯示器會保持調降的加熱設定。



6. 提示與訣竅



警告！
請參閱「安全性」一章。

6.1 炊具



電磁爐烹飪區會有強大的電磁場，在炊具中快速生熱。



使用電磁爐烹飪區時請用適合的炊具。

炊具材質

- 正確：鑄鐵、鋼、搪瓷鋼、不銹鋼，底部為多層式製造 (附有正確的製造商標章)。
- 不正確：鋁、銅、黃銅、玻璃、陶瓷、瓷。

符合以下條件才是電磁爐爐架的適合炊具：

- 在設為最高加熱設定的區域，水很快就會沸騰。

- 磁力會吸附住炊具底部。



炊具的底部一定要越厚越平越好。
確保平底鍋底座乾淨且乾燥，然後再放到爐架表面上。

炊具尺寸

電磁爐烹飪區會根據炊具底部的面積自動調整。

烹飪區效能與炊具直徑有關。若炊具直徑不到最小值，就只能接收到烹飪區產生的部分火力。



請參閱「技術資料」。

6.2 運轉中噪音

若您聽見：

- 碎裂聲：炊具是以數種不同材質製作 (三明治構造)。

- 哨聲：您以高火力等級使用烹飪區，且炊具是以數種不同材質製作（三明治構造）。
 - 低鳴聲：您使用高火力等級。
 - 敲擊聲：發生電力開關。
 - 嘶嘶聲、嗡嗡聲：風扇運轉。
- 噪音是正常狀況，不代表任何故障。

6.3 Öko Timer (環保定時器)

為了節省能源，烹飪區的加熱器會在倒數定時發出聲響前停用。運轉時間的差異取決於加熱設定等級和烹飪運轉的時間長度。

6.4 烹飪方式的範例

加熱設定與烹飪區耗電量之間，並非線性關聯。您調高加熱設定時，耗電量不會成正比增加。也就是說，使用中加熱設定的烹飪區使用的電量不到高加熱設定的一半。



表格中的資料僅供參考。

加熱設定	用途：	時間 (分鐘)	提示
1	烹煮好的食物保持溫熱。	視需要	為炊具蓋上鍋蓋。
1 - 3	荷蘭醬、融化：奶油、巧克力、吉利丁。	5 - 25	適時攪拌。
1 - 3	凝固：鬆軟的美式蛋捲、烘蛋。	10 - 40	烹煮時蓋上鍋蓋。
3 - 5	燉飯和以牛奶為基底的菜餚、加熱現成的熟食。	25 - 50	添加至少為米量兩倍的水、牛奶菜餚在烹煮至一半步驟時要攪拌。
5 - 7	蒸蔬菜、魚、肉。	20 - 45	加入幾湯匙的水。
7 - 9	蒸馬鈴薯。	20 - 60	750 克的馬鈴薯請加最多 ¼ 公升的水。
7 - 9	烹煮大量的食物、燉菜和湯。	60 - 150	最多 3 公升的水加食材。
9 - 12	輕度煎炒：薄肉片、藍帶小牛排、肉排、肉餅、臘腸、肝、乳酪麵糊、蛋、鬆餅、甜甜圈。	視需要	中途翻轉。
12 - 13	深度油炸、薯餅、背脊牛排、牛排。	5 - 15	中途翻轉。
14	煮沸水、煮義大利麵、煎烤肉類（匈牙利燉牛肉、燉牛肉）、炸洋芋片。		
P	煮沸大量的水。PowerBoost 已啟動。		

7. 保養與清潔



警告！
請參閱「安全性」一章。

7.1 一般資訊

- 每次使用後請清潔爐架。
- 一定要使用底部乾淨的炊具。

- 表面上的刮傷或深色污跡不會影響爐架的運作方式。
- 請使用適用於爐架表面的特殊清潔劑。
- 請使用玻璃專用的特殊刮刀。

7.2 清潔爐架

- 立即去除：溶化的塑膠、塑膠膜、糖與有糖的食物，否則污垢會導致爐架損壞。小心處理以避免燙傷。使用特製

- 爐架刮刀，以銳角角度置於玻璃表面上並在其上移動刀片。
- 等爐架充分冷卻時再去除：水垢圈、水漬圈、油脂污跡、閃亮的金屬變色。用濕布與非磨蝕性的清潔劑清潔爐架。清潔後，使用軟布擦乾爐架。
- 去除閃亮的金屬變色：使用混合水和醋的溶液並使用一塊布清潔玻璃表面。

8. 疑難排解



警告！
請參閱「安全性」一章。

8.1 狀況的處理方法

問題	可能原因	解決辦法
您無法啟動或操作爐架。	爐架沒有接上電源或是未正確連接。	檢查是否已將爐架正確地連接到電源。請參閱接線圖。
	保險絲熔斷。	請確定保險絲是故障的原因。若保險絲一再熔斷，請洽詢合格的電工。
	您未設定加熱設定達 10 秒鐘。	再次啟動爐架，並在 10 秒內進行加熱設定。
	您同時輕觸 2 個以上感測器欄位。	僅輕觸一個感測器欄位。
	暫停運轉。	請參閱「日常使用」。
	控制面板上有水或油脂污跡。	清理控制面板。
會發出聲響，然後爐架會停用。爐架停用時會發出聲響。	您將某些東西放在一個或多個感測器欄位上。	請將物品從感測器欄位拿走。
爐架將會停用。	您將某些東西放在感測器欄位上 ①。	請將物品從感應欄位拿走。
餘溫指示燈不亮。	烹飪區的溫度不高是因為烹飪區才開始運作很短的時間，或是感測器已毀損。	若烹飪區運作很長的時間才會變熱，請與授權服務中心聯絡。
自動加熱無法運轉。	烹飪區很燙。	讓烹飪區充分冷卻。
	已設定最高加熱設定。	最高加熱設定與此功能的功率相同。
加熱設定會在兩個等級之間變動。	火力管理運轉。	請參閱「日常使用」。

問題	可能原因	解決辦法
感測器欄位變燙。	炊具過大，或者您擺放的位置太靠近控制器。	如果可行，請在後烹飪區放置大型炊具。
輕觸面板的感測器欄位時未發出聲音。	聲音已停用。	啟動聲音。請參閱「日常使用」。
L 會出現。	兒童安全裝置或 鎖定 運轉。	請參閱「日常使用」。
F 會出現。	烹飪區上沒有炊具。	在烹飪區上擺放炊具。
	炊具不適合。	使用適合的炊具。請參閱「提示與訣竅」。
	炊具底部直徑對烹飪區而言太小。	使用尺寸正確的炊具。請參閱「技術資料」。
E 及數字會出現。	爐架出現錯誤。	停用爐架，然後在 30 秒之後再次啟用。如果 E 再次啟動，從電源插座將爐架拔下。30 秒之後，再次連接爐架。如果問題持續出現，請聯絡「授權服務中心」。
您會聽到持續的嗶聲噪音。	電氣連接不正確。	拔從電源插座將爐架拔下。請合格的電工檢查安裝。

8.2 如果找不到解決的辦法...

如果您自己找不到問題的解決辦法，請聯絡經銷商或授權服務中心。請提供銘牌上的資料。另外提供玻璃陶瓷的三位數字母代碼（代碼位於玻璃表面的角落）以及出現

的錯誤訊息。請確認爐架的操作方式正確無誤。即使在保固期內，如果不是由技術員或經銷商進行維修，則所提供的不是免費的服務。關於服務中心與保證條件的說明都包含在保證書內。

9. 技術數據

9.1 銘牌

型號 EIT913
 類型 61 E3A 00 AA
 電磁爐 6.9 千瓦
 序號.....
 ELECTROLUX

產品號 949 599 099 00
 220 - 240 V 50 - 60 Hz
 德國製造
 6.9 千瓦


9.2 烹飪區規格

烹飪區	額定功率 (最大加熱設定) [瓦]	PowerBoost[W]	PowerBoost 期間上限 [分鐘]	炊具直徑 [公釐]
背面左側	2300	3200	10	125 - 210

烹飪區	額定功率 (最大加熱設定) [瓦]	PowerBoost[W]	PowerBoost 期間上限 [分鐘]	炊具直徑 [公釐]
背面中央	2300	3200	10	125 - 210
背面右側	2300	3200	10	125 - 210

烹飪區的功率與表格中的資料可能有細微的差異。它會隨著炊具的材質和尺寸而改變。

為了獲得最佳的烹飪效果，請使用比台面的尺寸更小的炊具。

10. 能源效率

10.1 根據 EU 66/2014 的產品資訊僅適用於歐盟市場

型號	EIT913	
爐架類型	爐架的內置	
烹飪區數量	3	
加熱技術	電磁爐	
圓形烹飪區的直徑 (Ø)	背面左側 背面中央 背面右側	21.0 cm 21.0 cm 21.0 cm
每個烹飪區的耗電量(EC electric cooking)	背面左側 背面中央 背面右側	178.4 瓦時/公斤 179.3 瓦時/公斤 189.4 瓦時/公斤
爐架的耗電量(EC electric hob)	182.4 瓦時/公斤	

- EN 60350-2 - 住家電子烹飪設備 - 第 2 部分：爐架 - 衡量效能的方法
- 10.2 節能
- 如果您依照下列提示進行，就能在每日烹飪活動中節省能源。
- 當您要將水加熱時，請只使用所需的水量。

• 如果可以，請隨時將炊具蓋上鍋蓋。

• 先將炊具放到烹飪區上，然後再啟動烹飪區。

• 將直徑較小的炊具放在直徑較小的烹飪區上。

• 直接將炊具放在烹飪區中央位置上。

• 使用餘熱讓食物保溫或溶化。
11. 台灣區服務與擔保
1. 適用對象：

• 本三年保固條款僅適用於由台灣櫻花銷售之伊萊克斯 Electrolux Inspiration 系列廚配產品。

2. 產品在正常使用情況下發生故障，於保固期內得享免費維修服務。伊萊克斯 Inspiration 產品提供二年基本保固，消費者於購買後 30 天內將回函卡寄回或線上登錄者延長保固一年。

3. 三年保固起始日期為回函卡登錄之日期；未登錄回函卡之客戶及產品僅享二年保固，其保固起算日期以產品製造日期為準。

4. 基本保固範圍包括：

• 功能性組件(如：電控機板、幫浦、馬達、加熱系統等)

5. 展示機、非功能組件、耗材或配件(包括照明類組件、烤盤、烤架、洗碗籃

架、爐架、爐頭、塑膠玻璃層板、收納箱等)不適用以上條款，其保固期限為一年。

6. 保固期間內，台灣櫻花提供免費維修服務。如超過保固期間，則消費者必須負擔零件及維修服務費。消費者若無法接受維修價格，台灣櫻花得不受理維修。如有維修，更換下之零件其所有權歸屬於台灣櫻花。
7. 在下列狀況下，將無法提供免費保固：
 - 產品已超出本公司所提供之保固期限
 - 因天災、蟲(鼠)害、雷擊等不可抗力因素所造成之損害或故障
 - 不當使用或安裝、未依機器規格(使用手冊)使用及自行改裝或拆修
 - 安裝後移動或運送所發生之人為故障
 - 使用非原廠之零件或耗材
 - 曾經交由台灣櫻花公司以外之他人維修
 - 產品做為商業用途者(如餐廳、廚藝教室、烘培坊等)
 - 非台灣櫻花公司代理之型號或商品
8. 為確保您的產品保固權益，請您務必於產品購買同時，要求購買店家確實為您填寫回函卡上相關資料並加蓋經銷商

店章，並將回函卡寄回台灣櫻花進行登錄並請保留購物發票以供核對相關資料。

維修資訊：

1. 服務專線：0800-021818
服務信箱：service@sakura.com.tw
2. 本公司之服務人員均穿著制服配戴服務證，請謹防假冒。申請維修或檢測服務，請告知商品資訊。

維修費用收費標準

1. 產品故障在保固範圍內，保固期內維修免費。
2. 產品故障不在保固範圍內或者超出保固期，經檢測後不維修均需酌收檢測費用。
3. 產品故障不在保固範圍內或者超出保固期，經檢測後維修需酌收更換之零件價格，不需收取檢測費用。
4. 因零件品項眾多，零件價格均在檢修後才可確認，以台灣櫻花公司訂定之報價為準。

本產品遵守台灣限用物 (RoHS) 法令規章，揭露路徑：官網 / 產品頁面 (RoHS 圖示) / RoHS 專頁 (品類 / 品項 / XX 機型)

12. 環境關懷

回收有標誌  的材料。請將包裝材料放到適當的容器中予以回收。回收電子和電氣器具廢棄物有利於保護環境及人類健康。請勿將有標誌  的器具與家用廢棄

物一同處理。請將產品送至當地回收廠或聯絡市政府辦公室。

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WE'RE THINKING OF YOU

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 **Warning / Caution-Safety information**

 **General information and tips**

 **Environmental information**

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result

of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- 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 the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts may become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **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 appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- 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.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- 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.

2. SAFETY INSTRUCTIONS

2.1 Installation


WARNING!

Only a qualified person must install this appliance.


WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware falling from the appliance when the door or the window is opened.
- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
 - Do not store any small pieces or sheets of paper that could be pulled in, as they can damage the cooling fans or impair the cooling system.
 - Keep a distance of minimum 2 cm between the bottom of the appliance and parts stored in the drawer.
- Remove any separator panels installed in the cabinet below the appliance.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you

2.2 Electrical Connection


WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.

disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.3 Use



WARNING!

Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower

temperature than oil used for the first time.

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

2.4 Care and cleaning

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

2.5 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.6 Disposal



WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.

3. INSTALLATION



WARNING!

Refer to Safety chapters.

3.1 Before the installation

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Serial number

3.2 Built-in hobs

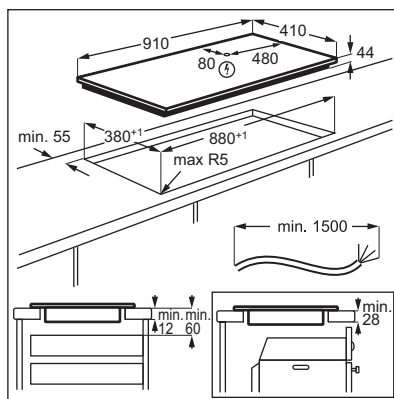
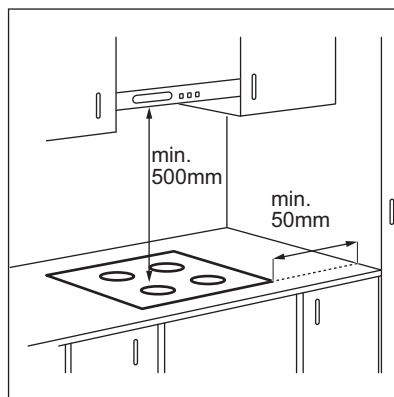
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

3.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90 °C or higher. Speak to your local Service Centre.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3.4 Assembly



If the appliance is installed above a drawer, the hob ventilation can warm up the items stored in the drawer during the cooking process.


YouTube

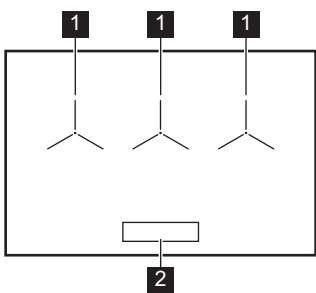
www.youtube.com/electrolux
www.youtube.com/aeg

How to install your Electrolux
 Induction Hob - Worktop installation



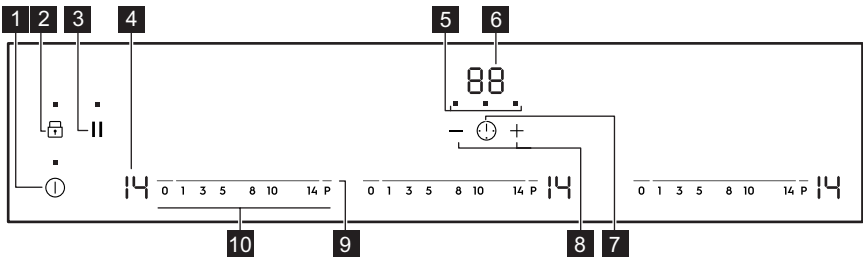
4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- 1 Induction cooking zone
- 2 Control panel

4.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sen-sor field	Function	Comment
1 ①	ON / OFF	To activate and deactivate the hob.
2 	Lock / Child Safety De-vice	To lock / unlock the control panel.
3	Pause	To activate and deactivate the function.
4 -	Heat setting display	To show the heat setting.

	Sensor field	Function	Comment
5	-	Timer indicators of cooking zones	To show for which zone you set the time.
6	-	Timer display	To show the time in minutes.
7		-	To select the cooking zone.
8	+ / -	-	To increase or decrease the time.
9	P	PowerBoost	To activate the function.
10	-	Control bar	To set a heat setting.

4.3 Heat setting displays

Display	Description
	The cooking zone is deactivated.
 - 	The cooking zone operates.
	Pause operates.
	Automatic Heat Up operates.
	PowerBoost operates.
 + digit	There is a malfunction.
 /  / 	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic Switch Off operates.

4.4 OptiHeat Control (3 step Residual heat indicator)



WARNING!

 /  /  There is a risk of burns from residual heat.

The indicators show the level of the residual heat for the cooking zones you

are currently using. The indicators may also come on for the neighbouring cooking zones even if you are not using them.

The induction cooking zones produce the heat necessary for the cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

5. DAILY USE



WARNING!
Refer to Safety chapters.

5.1 Activating and deactivating

Touch  for 1 second to activate or deactivate the hob.

5.2 Automatic Switch Off

The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

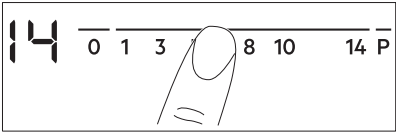
The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
 , 1 - 3	6 hours
4 - 7	5 hours
8 - 9	4 hours
10 - 14	1.5 hour

5.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



5.4 Automatic Heat Up

Activate this function to get a desired heat setting in a shorter time. When it is on, the zone operates on the highest setting in the beginning and then continues to cook at the desired heating setting.



To activate the function the cooking zone must be cold.

To activate the function for a cooking

zone: touch **P** ( comes on). Immediately touch a desired heat setting.

After 3 seconds  comes on.

To deactivate the function: change the heat setting.

5.5 PowerBoost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.



Refer to “Technical data” chapter.

To activate the function for a cooking

zone: touch **P** .  comes on.

To deactivate the function: change the heat setting.

5.6 Timer

Count Down Timer

You can use this function to set how long the cooking zone should operate for a single cooking session.

First set the heat setting for the cooking zone then set the function.

To set the cooking zone: touch  again and again until the indicator of a necessary cooking zone comes on.

To activate the function: touch  of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash slowly the time counts down.

To see the remaining time: set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.

To change the time: set the cooking zone with . Touch  or .

To deactivate the function: set the cooking zone with  and touch . The remaining time counts back to 00. The indicator of the cooking zone goes out.

 When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

To stop the sound: touch .

CountUp Timer

You can use this function to monitor how long the cooking zone operates.

To set the cooking zone: touch  again and again until the indicator of a necessary cooking zone comes on.

To activate the function: touch  of the timer.  comes on. When the indicator of the cooking zone starts to flash slowly the time counts up. The display switches between  and counted time (minutes).

To see how long the cooking zone operates: set the cooking zone with .

The indicator of the cooking zone starts to flash quickly. The display shows how long the zone operates.

To deactivate the function: set the cooking zone with  and touch  or . The indicator of the cooking zone goes out.

Minute Minder

You can use this function as a **Minute Minder** when the hob is activated and the cooking zones do not operate. The heat setting display shows .

To activate the function: touch .

Touch  or  of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes.

To stop the sound: touch .

 The function has no effect on the operation of the cooking zones.

5.7 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates, all other symbols on the control panels are locked.

The function does not stop the timer functions.

Touch  to activate the function.

 comes on. The heat setting is lowered to 1.

To deactivate the function, touch . The previous heat setting comes on.

5.8 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

Set the heat setting first.

To activate the function: touch   comes on for 4 seconds. The Timer stays on.

To deactivate the function: touch . The previous heat setting comes on.

 When you deactivate the hob, you also deactivate this function.

5.9 Child Safety Device

This function prevents an accidental operation of the hob.

To activate the function: activate the hob with . Do not set any heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with .

To deactivate the function: activate the hob with . Do not set any heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with .

To override the function for only one cooking time: activate the hob with .  comes on. Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with  the function operates again.

5.10 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob. Touch  for 3 seconds. The display comes on and goes out. Touch  for 3 seconds.  or  comes on. Touch  of the timer to choose one of the following:

-  - the sounds are off
-  - the sounds are on

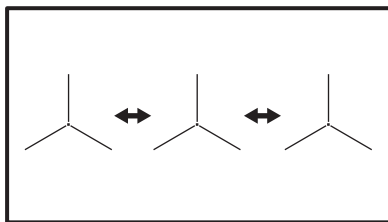
To confirm your selection wait until the hob deactivates automatically.

When the function is set to  you can hear the sounds only when:

- you touch 
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

5.11 Power management

- All cooking zones are connected to one phase. See the illustration.
- The function activates when the total electricity loading of the cooking zones exceeds maximum electricity loading of the phase.
- The function divides the power between cooking zones.
- The function decreases the power to the other cooking zones.
- The heat setting display of the reduced zones alternates between the chosen heat setting and the reduced heat setting. After some time the heat setting display of the reduced zones stays on the reduced heat setting.



6. HINTS AND TIPS



WARNING!
Refer to Safety chapters.

6.1 Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with suitable cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from a manufacturer).

- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is suitable for an induction hob if:

- water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.
Ensure pan bases are clean and dry before placing on the hob surface.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a diameter smaller than the minimum receives only a part of the power generated by the cooking zone.



Refer to "Technical data".

6.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (a sandwich construction).

- whistle sound: you use a cooking zone with a high power level and the cookware is made of different materials (a sandwich construction).
- humming: you use a high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not indicate any malfunction.

6.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

6.4 Examples of cooking applications

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It means that a cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
 - 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 3	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 3	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
3 - 5	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.

Heat setting	Use to:	Time (min)	Hints
5 - 7	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
7 - 9	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
7 - 9	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
9 - 12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
12 - 13	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
14	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		
P	Boil large quantities of water. PowerBoost is activated.		

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar,

otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.

8. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 10 seconds.	Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	Pause operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Automatic Heat Up does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management operates.	Refer to "Daily use".
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones, if possible.

Problem	Possible cause	Remedy
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
 comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
 comes on.	There is no cookware on the zone.	Put cookware on the zone.
	The cookware is unsuitable.	Use suitable cookware. Refer to "Hints and tips".
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
 and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If  comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.

8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass

surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

9. TECHNICAL DATA

9.1 Rating plate

Model EIT913
Typ 61 E3A 00 AA
Induction 6.9 kW
Ser.Nr.
ELECTROLUX

PNC 949 599 099 00
220 - 240 V 50 - 60 Hz
Made in Germany
6.9 kW



9.2 Cooking zones specification

Cooking zone	Nominal power (maximum heat setting) [W]	PowerBoost [W]	PowerBoost maximum duration [min]	Cookware diameter [mm]
Left rear	2300	3200	10	125 - 210
Middle rear	2300	3200	10	125 - 210
Right rear	2300	3200	10	125 - 210

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal cooking results use cookware no larger than the diameter in the table.

10. ENERGY EFFICIENCY

10.1 Product information according to EU 66/2014 valid for EU market only

Model identification		EIT913
Type of hob		Built-In Hob
Number of cooking zones		3
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Left rear	21.0 cm
	Middle rear	21.0 cm
	Right rear	21.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left rear	178.4 Wh / kg
	Middle rear	179.3 Wh / kg
	Right rear	189.4 Wh / kg
Energy consumption of the hob (EC electric hob)		182.4 Wh / kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

10.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

11. SERVICE AND GUARANTEE IN TAIWAN

The appliance is guaranteed by Taiwan Sakura, the authorized agent of Electrolux major kitchen appliance in Taiwan. Sakura guarantees to the end user 2 year free warranty services and an extendable free warranty plan for 1 year, subject to the terms and conditions listed below:

1. Service and warranty are only applied to Electrolux Inspiration major kitchen appliances sold by Taiwan Sakura in Taiwan.
2. Taiwan Sakura provides free maintenance service for 2 year commencing from the date of appliance production. End users that register their products online or through mailing back the warranty cards within 30days after purchasing can extend the free warranty for 1 year commencing from the date of registration.
3. Free maintenance service is valid for the functional components, including PCBs, pumps, motors, heating system...etc.
4. One year free maintenance service is provided for non-functional components, accessories, demo products, and consumptive materials.
5. Within the period of warranty, Taiwan Sakura shall provide free maintenance service to end users. After the expiration date of warranty, end users will have to afford the fee of repairing and parts. If services occur, the replaced parts belong to Taiwan Sakura.
6. Warranty is invalid in the below cases:
 - The warranty has expired.
 - Damages or malfunctions caused by force majeure, including natural calamities, thunder, accidents...etc.
 - Damages or malfunctions caused by misusing, negligence, improper

installation, modification and disassembly, and transportation.

- Using unauthorized parts.
- Repaired by other parties.
- Products used under commercial circumstances, including restaurants, cooking classrooms, baking shops...etc.
- Not the products imported by Taiwan Sakura.

The execution shall obey the latest announced clauses.

7. To ensure your right of warranty, please register the products while purchasing. Ask the retailer to fill up related info for you on the warranty cards and mail them back to Taiwan Sakura or simply register online. Please keep your invoices for data checking.

Service Info

1. Telephone: 0800-021818
2. E-mail: service@sakura.com.tw
3. Service personnel of Taiwan Sakura will be wearing uniform and service ID card for distinguishing.
4. Within the period of warranty, services are free of charge.
5. When the warranty expired and end users choose not to repair the appliance after inspection, Taiwan Sakura will have to charge inspection fee each time.
6. When the warranty expired and end users choose to repair the appliance after inspection, Taiwan Sakura will have to charge the fee of the parts required. Inspection fee will be free of charge.
7. Prices of parts differ from component to component; Taiwan Sakura will have to confirm it after inspection according to the latest quotation.

12. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol .
Put the packaging in relevant containers

to recycle it. Help protect the environment and human health by

recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol 

with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop



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