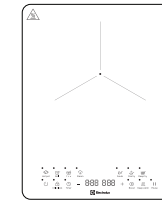
ETIS457CG

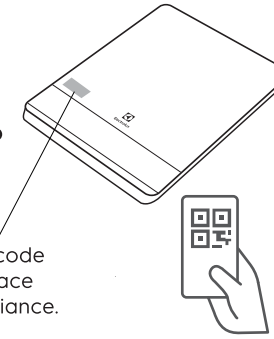


EN Freestanding Induction Hob

User Manual

Enjoy peace of mind. Register your appliance today.

Stay updated on better living services, safety notices and shop for accessories.



1. **Open the camera app on your smartphone and point at the QR code to scan.**

   Product Registration QR code is located on the top surface or underside of your appliance.

2. **Tap the notification or link to open the registration form.**

3. **Complete your details and enjoy peace of mind.**

Electrolux

Welcome to the world of Electrolux
Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer quality products that make your life more comfortable. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

CONTENTS

Description of the Appliance	2
Safety Instructions	3
Specifications	6
Operation Instructions	7
Cleaning and Maintenance	9
Troubleshooting	10

The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance

General information and tips

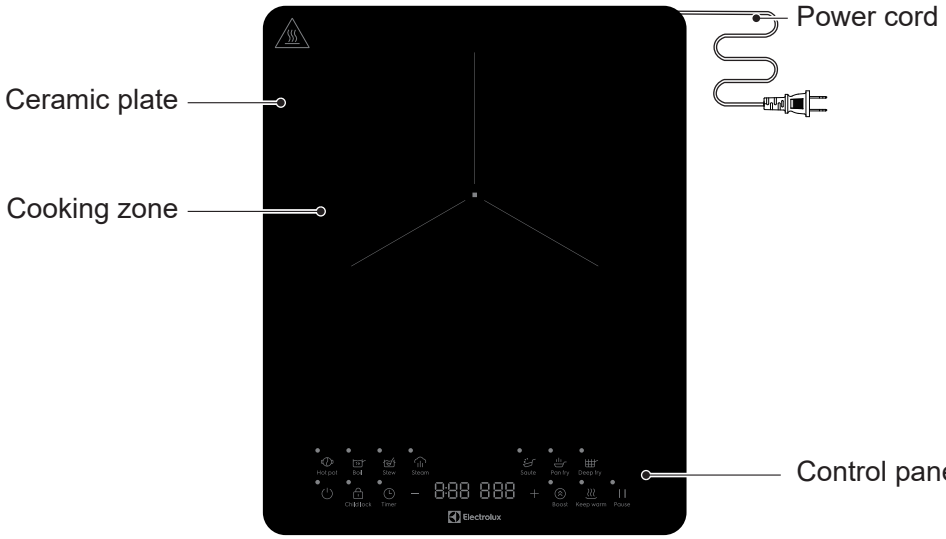
Environmental information

PRODUCT OVERVIEW

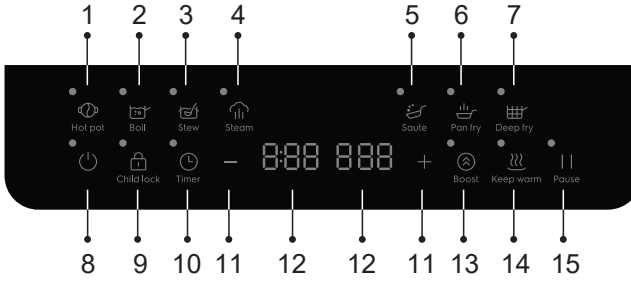
Component Name

ETIS457CG

This induction cooker is designed for household use. Please refer to the instructions for detailed cooking methods.



Control Panel



1.Hot pot
2.Boil
3.Stew
4.Steam
5.Sauté
6.Pan Fry
7.Deep Fry
8.On/Standby
9.Child lock
10.Timer
11.“-” “+”
12.Display screen
13.Boost
14.Keep warm
15.Pause

Warning

The air entry is at the bottom of induction cooker. Make sure fresh air can get in. Forbid cover. Prevent burning by residual heat. After turning it off, the heat area shall be cooled down after a while.

SAFETY INSTRUCTIONS

- For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
- Ignoring safety warnings may result in injuries.
- 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.

⃠ Forbidden

- Never heat food in sealed containers such as compressed products like cans or coffee pots, to avoid explosion caused by heat expansion.



- Never let the appliance run unattended. Do not use empty vessels to avoid affecting product performance and to prevent injury.



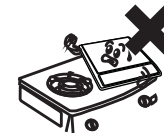
- Do not heat iron items on the induction cooker heating plate. It can get heated due to high temperature.



- Do not rinse this induction cooker under water. Avoid spilling water and soup into the internal parts of the induction cooker.



- Do not place the induction cooker when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove)



- Children should be operating this appliance under supervision to avoid injuries.



- To avoid danger, do not insert any foreign objects, such as iron wire, nor block the air ventilation opening or entry port.



- Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate.



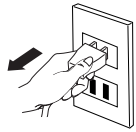
- Do not put it on any metal platforms (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the cooker is in use.



- 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.
- Never connect this appliance to an external timer switch in order to avoid a hazardeous situation.
- Do not plug in the appliance or operate the control panel with wet hands.

Mandatory

- Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.



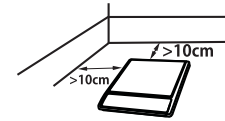
- People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



- Avoid causing impacts on the heating plate. It may damage the plate. If cracking is found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



- When using the induction cooker, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. Please keep the ventilation opening free, for release of heat.



- Do not use the appliance if the plug or the main cord or the appliance is damaged. If the power cord is damaged, have it replaced by agent of the manufacturer, its service department or specialized person from a similar department.



- Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. It is advisable not to share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.



- Always make sure the plug is inserted firmly into the socket.

⚠ Warning

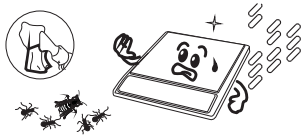
- Do not place the induction cooker onto a carpet, tablecloth or thin paper while on use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.



- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



- When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put into a plastic bag to store it.



- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments ;
  - bed and breakfast type environments.
- Appliance are not intended to be operated by means of an external timer or separate remote-control system.
- Keep the main cord out of the reach of children. Do not let the main cord hang over the edge of the table or worktop on which the appliance stands.
- Do not touch the cooking plate after cooking, as it retains heat from the cookware.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- After being used for a long time, the corresponding heating zone of the induction hotplate still hot. Never touch the ceramic surface to avoid burning.
- ♨ Caution, hot surface, The surfaces are liable to get hot during use.
- The appliance must not be immersed.
- Do not use outdoors.

⚠ Attention

- Do not place the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or in an environment with high temperature.



- Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.



SPECIFICATIONS

Product Model	ETIS457CG
Rated Voltage	110V~
Rated Frequency	50Hz or 60Hz
Rated Power	1100W
Power Adjustment Range	120W-1100W
Appearance Dimension(mm)	350x280x45

Preparation

- Before using, please first check if the power plug connects well with the power outlet.
- After the power supply is connected, a beep will be heard. indicating that the induction cooker is in standby mode.
- Before placing the pot on the cooker plate, please clean up water stains, oil spots or any other adherent dirt from the outside surface of the pot and cooker plate.
- Please put the pot to be heated on the central part of the induction cooker. Do not put an empty pot on the cooker plate to be heated.

Function Selection

On/Standby

Connecting the power and switching on

- After press the “On/Standby” key, press the function keys to select the required mode. The induction cooker enters working mode.
- After press the “On/Standby” key, if no function key is pressed for 10 seconds, the induction cooker will switch off automatically.
- After press the function key, if there is no proper pot on the cooker plate, the induction cooker will not heat up and the alarm will sound while “ U ” is displayed, U will flash to indicate that a pot is required. One minute later, it will switch o automatically.
- In standby mode, the On/Standby key light flashes, and the digital tube displays “0”.

Switch off

- When the operating time is over, the induction cooker switches off automatically.
- If switch off is needed in advance, press the “On/Standby” key to turn the appliance off.

Note:

Do not touch the surface of the ceramic while “H” is displayed, it means the temperature high.

Pause Status

Function selection

- In the working state, press the “Pause” key, the buzzer will beep briefly as a prompt, entering the pause state, and the digital tube flashes and displays “II”.
- In the pause state, if no function key is pressed, the induction cooker will automatically shut down after 10 minutes.

Requirements for the pause state:

- In the pause state, the timer is paused, and “+” and “–” are invalid.
- The induction cooker does not heat.
- Under the “Rapid Heating Assist” and “Keep Warm Assist” functions, press the Pause key to exit the assist function and enter the pause state.

Hot pot Pan Fry Steam Saut®Boil Stew Deep Fry Keep Warm Boost

Function selection

- After switching on the appliance, press the “Function” to enter the desired cooker mode.
- Please refer to “Function Cooking Mode Instruction” for the details of the corresponding heating process for each cooking mode.

ñ-ò , ñ+ò

Power adjustment

- After selecting a mode, you can press “+” or “-” to adjust the power.
- For some modes, during the heating procedure, the induction cooker can automatically adjust the power according to the cooking requirement.
- For certain modes, the power is restricted complying with the cooking requirement.

ñTimerò

Timer adjustment

- If timer function is not activated, the induction cooker will heat the ingredients for the default time duration.
- If timer is needed, first press the “Timer” key. When the numbers blink on the display, press the key “+” or “-” to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down.
- When the counting down is over, the induction cooker automatically stops heating and switches off.

Functional Cooking Mode Instructions

Users can select among the different cooking modes according to cooking purpose. For your convenience, we provide the following instructions:

Hot pot

- The cooking modes of “Hot pot” individually fit to heating requirements, such as hotpot and boiling water. In the heating procedure, the time and power can be adjusted at any time.

Pan Fry

- The cooking modes of “Pan Fry” fit to high temperature cooking. In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Steam

- For the cooking modes of “Steam”, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time.

Saut®

- The cooking modes of “Sauté” fit for Sauté.In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Boil

- “Boil” mode is for boiling water. When the operating time is over, the induction cooker can switch off automatically.

Note:

- It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling water.
- When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect.
- Please use the specific stock pot or water kettle when boiling water.

Stew

- For the cooking modes of “Stew”, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under these modes, the power can be adjusted within the adjustable power range at any time.

Deep Fry

- The cooking modes of “Deep Fry” fit for preparing fried food.In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Keep Warm

- Keeping warm cooking mode fits for cooking that needs gentle heat to maintain warmth. Under this mode, the induction cooker heats the ingredients with gentle power to maintain a certain temperature inside the pot.

Note:

- Under this mode, the power cannot be adjusted.

Note:

Do not touch the surface of the ceramic while "H" is displayed, it means the temperature high.

Boost- (Main function)

- The cooking modes of "Boost" fit to High-power cooking.In the heating procedure, the time and power can be adjusted at any time. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

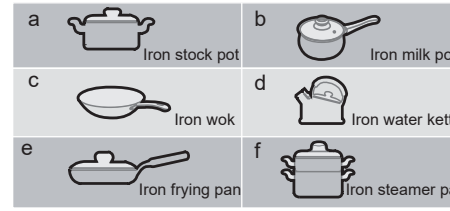
Boost- (Auxiliary function)

1. While another function is in operation, pressing the Boost key will activate the auxiliary Boost function. The auxiliary function lasts for 3 minutes (displaying "P"), after which the system automatically reverts to the previous function.
2. During Boost mode, you may press the Boost key again to exit, or press the [–] key to return to the previous function, while the power level decreases by 1. If you press any other function key, it will enter the heating mode of that other function.
3. When the temperature of the ingredients reaches the temperature level provided by the selected mode (the highest temperature of various modes are different), the induction cooker will switch to interval heating or stops heating. After the temperature cools down, the induction cooker restarts heating.

Note:

- Under this mode, the power cannot be adjusted

Proper Pots



- The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- If other pots are used, please comply with the following conditions:
  - Requirements for pot material: containing iron material.
  - Requirement of pot shape: with even bottom, the diameter is not less than 15 cm while not more than 18 cm.

Note:

- For optimum performance, please use the standard pots provided.
- In working mode, if there is no pot or proper pot on the induction cooker, the digital tube will display " U " and " – " alternately to suggest user to put a pot on.
-

Cleaning and Maintenance

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

Note:

- Please do not rinse it with water.
- For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.
- When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

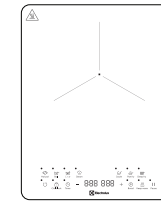
Troubleshooting

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the table below carefully in order to save your time and money that may cost for calling to the service center.

Abnormalities			Key checking points and trouble shooting
After plugging in the power cord and pressing the “ON/STANDBY” key, the indicator and display do not light up.			• Is the power plug properly connected? Is the switch, power outlet, fuse or power cord damaged?
The “ON/STANDBY” indicator lights up and the display works normally, but heating does not start.			• Is the pot material proper? • For other causes, please take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.			• Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? • Is the air inlet or air outlet of the induction cooker blocked? • Is the default heating time of the induction cooker over? • The self-safety protection of the induction cooker starts, wait for several minutes and connect power to use it.
Code of failure	C2	IGBT sensor high-temperature	• Wait a moment and press the “ON/OFF”or “STANDBY” button when the temperature of the hotplate becomes normal, the induction hotplate will operate as usual.
	EH	Voltage sensor high-voltage protection	• Turn off the hotplate, when the voltage becomes normal, and then turn on the hotplate, it will operate as usual.
	EL	Voltage sensor low-voltage protection	
	E1 E2	Main sensor open-circuit/ short-circuit	• Please contact the special maintenance department.
	E3 E4	IGBT sensor open-circuit/ short-circuit	
	E7	Main sensor failure protection	
	EU	Communication anomaly protection	

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or inquiry by calling service number.
- In products without display function, switch/power indicators will blink to signal potential issues Please pay attention to the key points of checking to solve the problems.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

ETIS457CGB



TW **桌上型(單口)感應爐** **使用手冊**

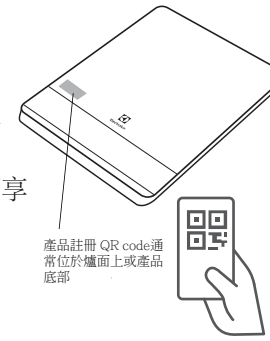
享受伊萊克斯貼心服務
立即註冊您的家電產品

註冊以獲得關於永續服務、安全提醒、及配件購買資訊

1.使用手機掃描產品上的 QR code

2.打開連結前往官網註冊

3.填寫所需的資訊後即可享受貼心的保固服務



Electrolux

歡迎選購伊萊克斯的產品

感謝您選擇本 Electrolux 產品。我們精心打造這款產品，旨在為您提供多年卓越不凡的使用表現，利用創新科技讓生活更輕鬆，使您享受到其他家電沒有的特色功能。請花幾分鐘閱讀本說明，以獲得最佳使用體驗。

目錄	1
產品說明	2
安全須知	3
技術規格	6
技術規格	7
清潔保養	9
疑難排解	10

圖示說明

本圖示說明涉及人身安全的相關資訊，以及如何避免損壞產品的相關資訊

本圖示說明有關產品使用的提示與說明

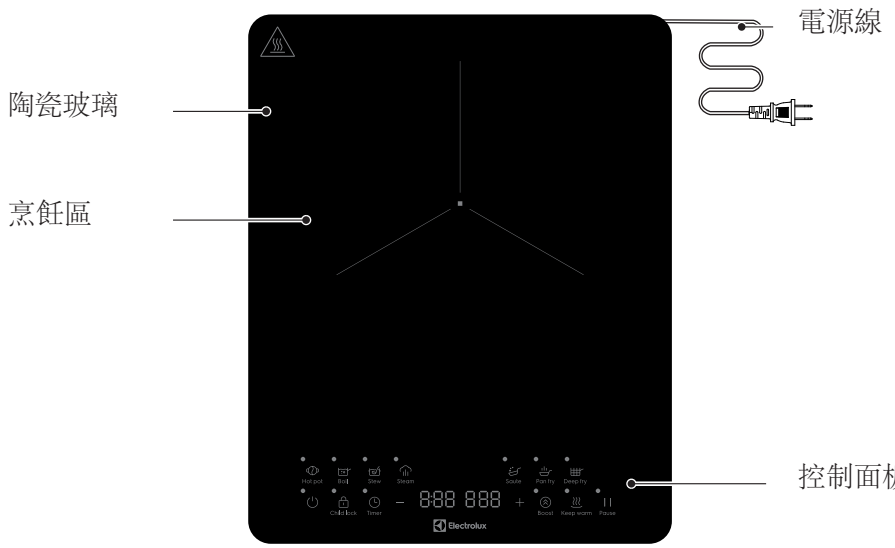
本圖示說明節能與環保相關的建議與資訊

產品說明

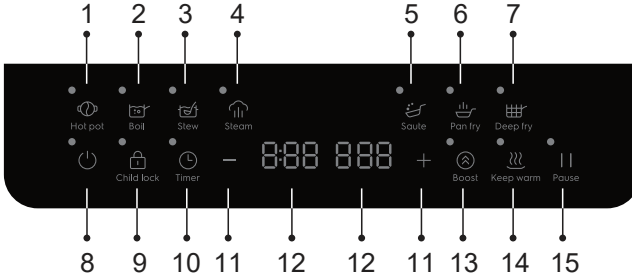
產品介紹

ETIS457CG

本感應爐適用於家庭使用。詳細烹飪方法請參閱使用用說明。



控制面板



1.鍋物模式
2.沸煮模式
3.燉煮模式
4.蒸煮模式
5.快炒模式
6.煎烤模式
7.油炸模式
8.開/關鍵
9.兒童鎖
10.計時器
11."-" "+"
12. 顯示螢幕
13.瞬熱模式
14.保溫模式
15.暫停

⚠ 注意

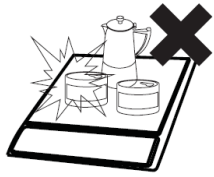
本感應爐底部設有進風口，請確保新鮮空氣能順利進入，禁止遮蓋。 本感應爐適用於家庭使用。詳細烹飪方法請參閱使用說明。 請注意餘熱可能造成灼傷。關機後加熱區域需一段時間才能冷卻。

安全須知

- 為了安全並避免對本產品造成損壞或人員受傷，請遵守以下安全指示:
- 忽視安全警告可能導致人身傷害。
- 本產品可供年滿 8 歲以上之兒童，以及身體、感官或心智能力較弱或缺乏經驗與知識的人使用，但必須在有人監督或已接受安全使用指導並理解相關危險的情況下操作。兒童不得玩弄本產品。未經監督，兒童不得進行清潔或使用維護。

⃠ 禁止

- 切勿在密封容器中加熱食物，例如罐頭或咖啡壺等壓縮產品，以免因熱膨脹而發生爆炸。



- 請勿讓本產品在無人看管的情況下運行。避免使用空鍋，以免影響產品性能並造成危險。



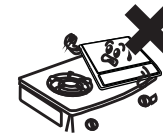
- 請勿在感應爐加熱區放置鐵製物品，因高溫可能導致其被加熱。



- 請勿將本感應爐直接沖洗或浸入水中，避免水或湯汁流入內部零件。



- 使用時，請勿將感應爐放置於瓦斯爐上（磁場可能加熱瓦斯爐金屬部件）。



- 兒童操作本產品時必須在監督下進行，以避免受傷。



- 為避免危險，請勿插入異物（如鐵絲），亦不得堵塞通風口或進風口。



- 請勿在加熱區放置紙張、鋁箔、布料或其他不適合的物品。



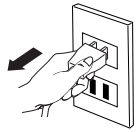
- 請勿將本產品放置於任何金屬平台上（如鐵、不鏽鋼、鋁），亦勿在使用時於加熱區放置厚度不足 10 公分的非金屬墊片。



- 本產品不適用於身體、感官或心智能力較弱，或缺乏經驗與知識的人使用，除非在負責其安全的人員監督或指導下，並已了解安全使用方式。兒童必須在監督下使用，以確保不會玩弄本產品。
- 切勿將本產品連接至外部定時開關，以避免危險情況。
- 請勿在手部潮濕時插拔電源或操作控制面板。

強制性安全注意事項

- 使用後請拔掉電源插頭，以避免因長時間連接電源而引起火災或損壞電子元件。
- 配戴心臟起搏器的人應避免使用本產品。建議就個人情況諮詢醫師或起搏器製造商。

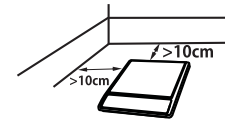




- 請避免對加熱區造成撞擊，以免損壞爐面。若發現爐面有裂痕，請立即關閉電源，以避免可能發生的觸電危險。



- 使用感應爐時，請水平放置，並確保爐體兩側及背面與牆壁之間至少留有 10 公分的空隙。請勿在狹窄空間中使用，並保持通風口暢通以利散熱。



- 當插頭、電源線或產品本體損壞時，請勿使用本產品。若電源線損壞，必須由製造商授權代理商、服務部門或具專業資格人員更換。



- 請使用專用且品質良好的高功率插座（10A－16A）。請勿使用劣質插座，並避免與空調、電爐等高功率電器共用插座，以免因插座過載而引發火災。

- 插頭必須牢固插入插座。



⚠ 警告

- 使用時請勿將感應爐放置於地毯、桌布或薄紙上，以免阻塞進風口或出風口，影響散熱。



- 刀具、叉子、湯匙及鍋蓋等金屬物品請勿放置於加熱區，因其可能因高溫而被加熱。



- 使用或停用後，請保持感應爐清潔，避免蟲害、灰塵及潮濕。請防止蟑螂等昆蟲進入機體內部，以免造成電路板短路。長時間不使用時，請清潔後放入塑膠袋保存。



- 本產品適用於家庭及類似環境，例如:
  - 商店、辦公室及其他工作場所的員工廚房;
  - 農舍;
  - 旅館、汽車旅館及其他居住型環境的客戶;
  - 民宿等住宿環境。
- 本產品不得透過外部定時器或獨立的遙控系統操作。

· 請將電源線置於兒童無法觸及之處。切勿讓電源線懸掛於桌面或工作檯邊緣。

· 烹飪後請勿觸碰加熱區，因其仍會保留鍋具的餘熱。

· 清潔、維護或移動本產品，以及長時間不使用時，請務必關閉電源並拔掉插頭。

· 長時間使用後，加熱區仍會保持高溫，請勿觸碰陶瓷面板，以免燙傷。

⚠ 注意：表面在使用過程中可能會變熱。

· 本產品不可浸入水中。

· 請勿於室外使用。

⚠ 注意

· 請勿將感應爐放置於瓦斯爐、煤油爐、瓦斯灶具附近，或任何有明火或高溫的環境中。



- 請務必保持感應爐清潔，以防髒污進入風扇，影響正常運作。



技術規格

產品型號	ETIS457CG
瓦數/赫茲	110V 60Hz
總功率	1100W
適用鍋具尺寸範圍	直徑15-18公分
功率調整範圍	120W-1100W (P1-P9)
產品尺寸（mm）	350x280x45

	符號	內容	單位
產品型號	-	ETIS457CG	
感應爐類型	-	桌上型感應爐	
烹飪區數量	-	1個烹飪區	
加熱技術（感應烹飪區與烹飪面、輻射加熱區、實心爐盤）	-	感應烹飪區與烹飪面	
圓形電加熱區：每個電加熱烹飪區的有效表面直徑	ø	單一烹飪區: 19.8	cm
非圓形電加熱區或加熱面：每個電加熱區或加熱面的有效表面長度與寬度	L,W	---	cm
每個加熱區或加熱面的能耗，以每公斤計算	$EC_{電加熱烹飪}$	180,5	Wh/kg
整體爐面的能耗，以每公斤計算	$EC_{電加熱烹飪}$	180,5	Wh/kg

初次使用

- 使用前請先確認電源插頭是否與插座連接良好。
- 接通電源後會聽到提示音，表示感應爐已進入待機模式。

- 在將鍋具放置於爐面之前，請先清除鍋具外表面及爐面上的水漬、油漬或其他附著污垢。
- 請將需加熱的鍋具置於感應爐中央位置。切勿將空鍋放置於爐面加熱。

功能說明

開機/待機

接通電源並開機

- 按下開/關機鍵後，再按功能鍵選擇所需模式，感應爐即進入工作狀態。
- 按下開/關機鍵鍵後，如 10 秒內未按任何功能鍵，感應爐將自動關閉。
- 按下功能鍵後，若爐面上未放置適用鍋具，感應爐將不會加熱，並會發出提示聲，同時顯示“ ”且閃爍，表示需要放置鍋具。若 1 分鐘內仍未放置鍋具，機器將自動關機。
- 在待機模式下，電源/待機鍵的指示燈會閃爍，數位管螢幕則顯示「0」。

關機

- 當設定的操作時間結束後，感應爐將自動關閉。
- 若需提前關閉，請按下開/關機鍵以關閉本產品。

注意：當顯示螢幕出現『H』時，表示爐面溫度仍然很高，請勿觸碰陶瓷表面，以免燙傷。

暫停功能

- 在加熱運作狀態下，按下暫停鍵，蜂鳴器會短響一聲提示，並進入暫停模式，顯示器會閃爍並顯示“II”。
- 在暫停模式下，若未按下任何功能鍵，感應爐將於 10 分鐘後自動關機。

暫停模式說明

· 在暫停狀態下，計時功能會同步暫停，”+”與”－“按鍵無法操作。
· 感應爐將停止加熱。
· 在瞬熱或保溫功能下，按下暫停鍵會退出輔助功能並進入暫停模式。

鍋物、沸煮、燉煮、蒸煮、快炒、煎烤、油炸、瞬熱、保溫模式

功能選擇

• 開啟本產品後，請按下功能鍵以進入所需的烹飪模式。
• 各烹飪模式的加熱過程詳情，請參閱『烹飪模式說明』。

“-”，“+” 火力調整

火力調整

- 選擇模式後，可按"＋"或"-" 鍵調整火力。

- 在某些模式下，加熱過程中感應爐會依照烹飪需求自動調整功率。

- 在特定模式下，功率會依照烹飪需求受到限制。

計時器

計時功能

- 若未啟用定時功能，感應爐將依預設時間持續加熱食材。

- 若需使用定時功能，請先按下計時器鍵。當顯示螢幕上的數字閃爍時，按"＋"或"－"鍵以調整時間。

- 調整完成後，數字會在閃爍數秒後固定顯示，感應爐即開始倒數計時。

- 當倒數結束時，感應爐將自動停止加熱並關閉。

烹飪模式說明

使用者可依照不同的烹飪目的選擇相應的烹飪模式。 為方便使用，我們提供以下模式供選擇

鍋物模式

- 此模式以高功率起始（P9，約 1100W），並採用正數計時方式，可自行調整火力與時間。默認功能時間為 2 小時，定時範圍可設定 0:01–3:00。適合火鍋、湯品或大骨湯等需要長時間持續沸騰的料理。

煎烤模式

- 此模式起始功率稍低（P8，約 1000W），並採用正數計時方式，可自行調整火力與時間。默認功能時間為 1 小時，定時範圍可設定 0:01–3:00。適合煎牛排、烤魚或煎餅等料理。由於需要掌握表面焦香程度，議使用者必須在旁看顧並調整火力。

蒸煮模式

- 此模式以高功率起始（P9，約 1100W），並採用倒數計時方式，可自行調整火力與時間。默認功能時間為 1 小時，定時範圍可設定 0:01–3:00。適合蒸魚、蒸包子或蒸蛋等料理。使用者可在設定時間內完成蒸煮過程。

快炒模式

- 此模式以高功率起始（P9，約 1100W），並採用正數計時方式，可自行調整火力與時間。默認功能時間為 30 分鐘，定時範圍可設定 0:01–3:00。適合炒青菜、炒飯或炒肉絲等需要快速翻炒的料理。由於加熱過程需要持續操作，議使用者必須在旁看顧並掌握火候。

沸煮模式

- 此模式以高功率起始（P9，約 1100W），並採用倒數計時方式，可自行調整火力與時間。默認功能時間為 20 分鐘，定時範圍可設定 0:01–3:00。適合煮水、煮麵或川燙蔬菜等料理。

保溫模式

此模式以低功率起始（P1，約 120W），並採用倒數計時方式。默認功能時間為 2 小時，定時範圍可設定 0:01–3:00。

- 此模式專為保持食物溫度而設計，適合在料理完成後維持湯品、粥品或其他餐點的溫熱狀態。火力不可調整，但時間可依需求設定，確保食物在安全溫度下持續保溫。

燉煮模式

- 此模式以高功率起始（P9，約 1100W），並採用倒數計時方式，可自行調整火力與時間。默認功能時間為 2 小時。定時範圍可設定 0:01–3:00。適合燉牛肉、燉雞湯或紅燒料理等需要慢火長時間烹煮的食材。使用者可設定時間後，讓料理在設定火力下持續燉煮。

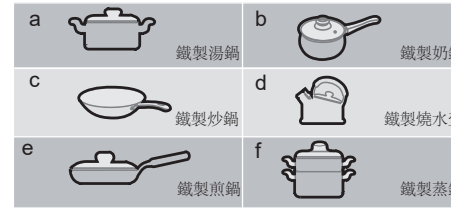
油炸模式

- 此模式起始功率較低（P7，約 900W），並採用正數計時方式，可自行調整火力與時間。默認功能時間為 30 分鐘，定時範圍可設定 0:01–3:00。適合炸薯條、炸雞塊或天婦羅等料理。由於油炸過程需要精確控制油溫，建議使用者必須全程在旁看顧。

瞬熱模式

- 此模式以高功率起始（P9，約 1100W），並採用正數計時方式。默認功能時間為 1 小時，定時範圍可設定 0:01–3:00。此模式適合需要快速加熱的情境，例如快速煮沸水或短時間加熱食材。火力與時間皆可調整，使用者可依需求靈活設定，並在操作過程中全程看顧。

適用鍋具



•煎鍋最大承載重量為 4 公斤。使用時，食材重量不可超過此限制，以避免危險。

· 若使用其他鍋具，請遵守以下條件：

– 鍋具材質要求：必須含有鐵質材料。
– 鍋具形狀要求：底部需平整，直徑不得小於 15 公分，且不得大於 18 公分。

功 能	鍋物模式	煎烤模式	蒸煮模式	快炒模式	沸煮模式	燉煮模式
起始功率	P9 (1100W)	P8 (1000W)	P9 (1100W)	P9 (1100W)	P9 (1100W)	P9 (1100W)
火力調節範圍	P1-P9	P1-P9	P1-P9	P1-P9	P1-P9	P1-P9
計時/定時設定 (時:分)	0 : 00 (正數計時)	0 : 00 (正數計時)	1 : 00 (倒數計時)	0 : 00 (正數計時)	00:20 (倒數計時)	2 : 00 (倒數計時)
定時設定 (當設定時間結束後，感應爐將自動停止加熱並關閉電源)(時:分)	2 : 00	1 : 00	1 : 00	1 : 00	1 : 00	2 : 00
定時範圍	0 : 01-3 : 00	0 : 01-3 : 00	0 : 01-3 : 00	0 : 01-3 : 00	0 : 01-3 : 00	0 : 01-3 : 00
建議烹飪料理	適合火鍋、湯品或大骨湯等需要長時間持續沸騰的料理	適合煎牛排、烤魚或煎餅等料理	適合蒸魚、蒸包子或蒸蛋等料理	適合炒青菜、炒飯或炒肉絲等需要快速翻炒的料理	適合煮水、煮麵或川燙蔬菜等料理	適合燉牛肉、燉雞湯或紅燒料理等需要慢火長時間烹煮的食材

功 能	油炸模式	保温模式	瞬熱模式			
起始功率	P7(900W)	P1 (120W)	P9 (1100W)			
火力調節範圍	P1-P9	不可調整	P1-P9			
計時/定時設定 (時:分)	0 : 00 (正數計時)	2 : 00 (倒數計時))	0 : 00 (正數計時)			
定時設定 (當設定時間結束後，感應爐將自動停止加熱並關閉電源)(時:分)	1 : 00	2 : 00	1 : 00			
定時範圍	0 : 01-3 : 00	0 : 01-3 : 00	0 : 01-3 : 00			
建議烹飪料理	適合炸薯條、炸雞塊或天婦羅等料理	適合在料理完成後維持湯品、粥品或其他餐點的溫熱狀態	適合快速煮沸水或短時間加熱食材			

清潔保養

- 清潔前，請先關閉本產品，並拔下電源插頭。待感應爐爐面冷卻後再開始清潔。
- 長時間使用後，進氣口與排氣口可能會堆積灰塵或其他污垢，請使用柔軟乾布擦拭。
- 進氣口與排氣口內部的灰塵可使用軟毛刷或小型吸塵器清理。

注意:

- 請勿以水直接沖洗本產品。
- 若爐面有油漬，請使用柔軟的濕布沾取少量牙膏或溫和中性清潔劑擦拭，之後再以柔軟的濕布擦拭，直至無污漬殘留。
- 長時間不使用時，請拔下電源插頭，並妥善保護感應爐，避免灰塵或昆蟲進入。

疑難排解

操作過程中可能會出現錯誤或故障。以下表格列出了可能的原因以及解決錯誤訊息或故障的注意事項。建議使用者仔細閱讀下表，以節省因聯繫服務中心而可能產生的時間與費用。

<table>
<tr><th colspan="3">問題</th><th>可能的原因/處理方法</th></tr>
<tr><td colspan="3">插上電源並按下「開/待機」鍵後，指示燈與顯示螢幕未亮起。</td><td>• 請確認電源插頭是否已正確插入插座。
• 請檢查插座是否有電源供應。
• 請確認電源線是否損壞或鬆脫。</td></tr>
<tr><td colspan="3">開/關機指示燈亮起，顯示螢幕運作正常，但加熱未開始</td><td>• 請確認鍋具材質是否正確，必須含有鐵質材料，才能被感應爐偵測並啟動加熱。
• 請檢查鍋具底部是否平整，直徑是否介於 15 公分至 18 公分之間。</td></tr>
<tr><td colspan="3">加熱過程中突然停止</td><td>• 請確認油炸時油溫是否過高。
• 請檢查周圍環境溫度是否過高。
• 請確認感應爐的進氣口或排氣口是否被阻塞。
• 請檢查感應爐的默認加熱時間是否已到。
• 感應爐可能啟動了自我安全保護機制。請等待數分鐘後再重新接通電源使用</td></tr>
<tr><td rowspan="6">錯代碼</td><td>C2</td><td>IGBT 感測器高溫</td><td>• 當爐面溫度恢復正常後，請稍候片刻，再按下開/關機鍵，感應爐即可恢復正常運作</td></tr>
<tr><td>EH</td><td>電壓感測器
高電壓保護</td><td rowspan="2">• 當電壓恢復正常後，請先關閉感應爐，再重新開啟，即可恢復正常運作。</td></tr>
<tr><td>EL</td><td>電壓感測器
低電壓保護</td></tr>
<tr><td>E1 E2</td><td>主感測器
開路/短路</td><td rowspan="4">• 請聯繫伊萊克斯客服中心。</td></tr>
<tr><td>E3 E4</td><td>IGBT 感測器
開路/短路</td></tr>
<tr><td>E7</td><td>主感測器故障保護</td></tr>
<tr><td>EU</td><td>通訊異常保護</td></tr>
</table>

- 以上說明僅供診斷與檢查常見問題之用。若問題仍無法解決，請將產品送至維修與保養中心，或撥打服務電話諮詢。
- 對於無顯示功能的產品，開關/電源指示燈會閃爍以提示可能的異常狀況。請特別留意檢查要點，以便排除問題。
- 請勿自行拆卸或修理產品，以避免造成產品損壞或人身傷害。