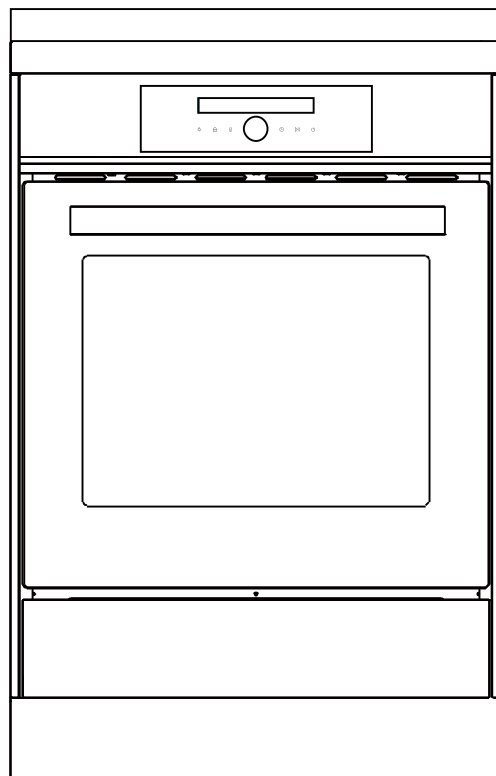


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Installation and Operating Instructions

Model:

FS600SI02



PARMCO

inspiring kitchens, entertaining homes

p: 09 573 5678
f: 09 573 5699
e: sales@parmco.co.nz
w: www.parmco.co.nz

*Parmco Appliances
extended 7 year
warranty*



The Warranty:

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- Wear and tear caused by normal domestic use of the product.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
 - Normal or scheduled maintenance including blocked filters or ducting.
 - Consumable items such as light bulbs.
 - Any damage to hobs caused by spills when cooking.
 - Any breakage or damage of glass items.
 - Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
 - Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
 - Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____
Serial Number _____
Dealer / Retailers Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.

Subject to updates without prior notice, please visit www.parmco.co.nz for the latest version.

E & O.E. 727618112022



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us online at www.parmco.co.nz.

Regards,
The Parmco Team

PARMCO

Inspiring kitchens, entertaining homes

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SAFETY INSTRUCTIONS

- The cooker becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker. While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not allow the cooktop to get soiled and prevent liquids from boiling over onto the surface of the cooktop, Any spillages should be cleaned up when they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the cooktop (irremovable stains).
- Do not switch on the cooktop until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the cooktop.
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- The cooker should not be cleaned using steam equipment.
- **WARNING:** In order to prevent accidental tipping of the cooker, for example by a child climbing onto the open door, the stabilizing means must be installed.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- Ensure that the cooker is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts will become hot when the grill is in use. Children should be kept away.
- The cooker is not intended to be operated by means of an external timer or separate remote-control system.
- This cooker 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 cooker by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the cooker.
- 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.
- Use pans which are specified by the manufacturer on the induction hob.
- If the surface is cracked, switch off the cooker to avoid the possibility of electric shock.

SAFETY INSTRUCTIONS

- Do not use pans with sharp edges that may cause damage to the induction hob. Do not look directly at the halogen heating zone (not covered with a pan) when they are warming up.
 - 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.
 - Do not let your body, clothing, or any item other than suitable cookware contact the Induction glass until the surface is cool.
 - Metallic objects such as knives, forks, spoons, and lids should not be placed on the hob surface since they can get hot.
 - 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 or scalds.
 - Do not place or leave any magnetized objects (e.g. credit cards, memory cards) or electronic devices (e.g., computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual by using the touch controls. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use pans with sharp edges that may cause damage to the induction hob.
- The cooker should not be immersed in water or under running water or any kind of liquids.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money, but also helps the environment. So let's save energy! And this is how you can do it:

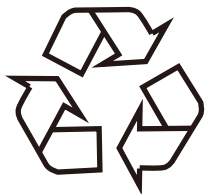
- Use proper pans for cooking. Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates. A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!). Do not open the door unnecessarily.
- Switch off the oven in good time and make use of residual heat. For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
- Only use the oven when cooking larger dishes. Meat up to 1 kg can be prepared more economically in a pan on the hob.
- Make use of residual heat from the oven. If the cooking time lasts longer than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

Caution!

When using the timer set appropriately, the cooking times can be shorter according to the dish being prepared.

- The grill with fan function can work after closing the door.
- Make sure the oven door is properly closed. Heat can leak through spillages from the door seals. Clean up any spillages immediately.
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

DESCRIPTION OF THE APPLIANCE

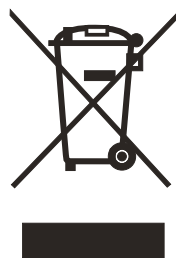


During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

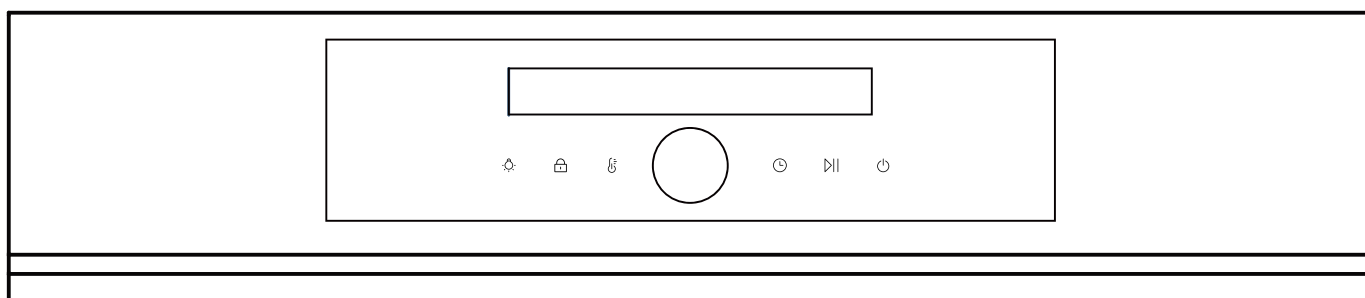
A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

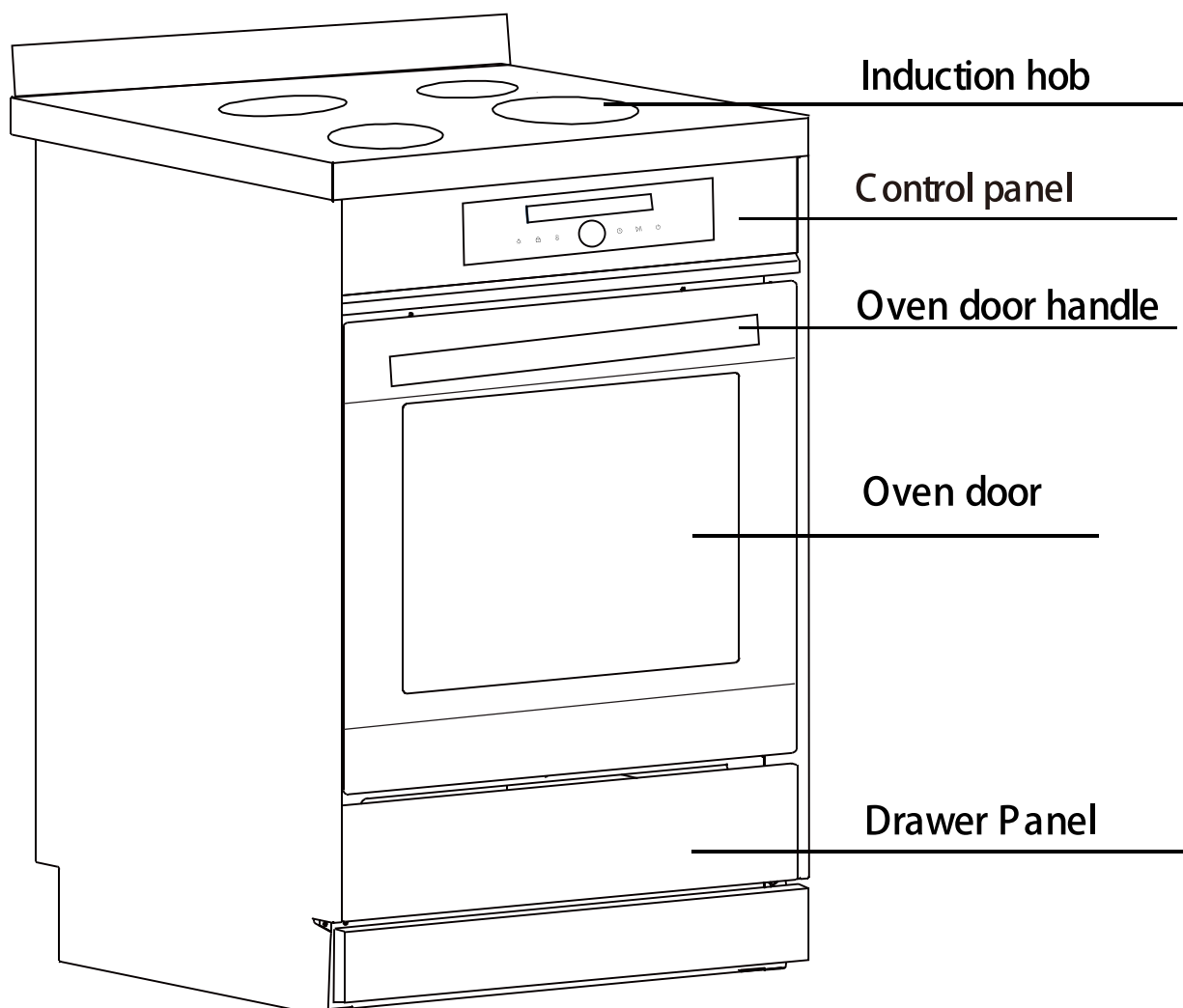
Information on appropriate disposal centers for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

Control panel



DESCRIPTION OF THE APPLIANCE



INSTALLATION

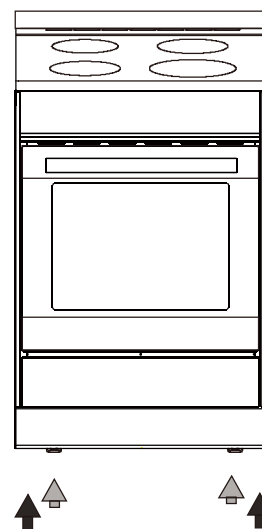
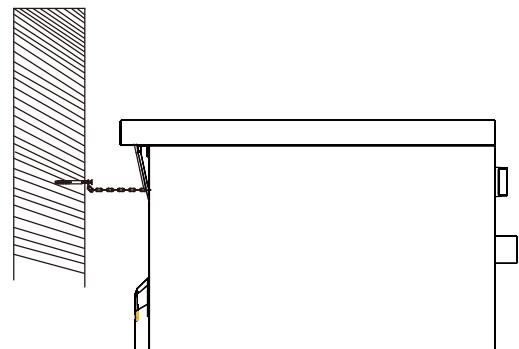
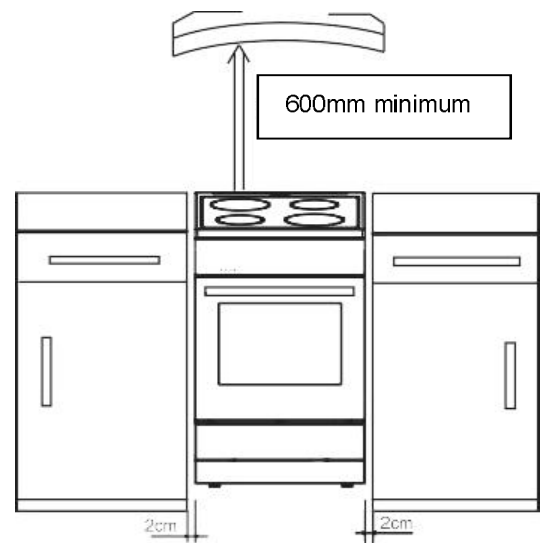
The following instructions are addressed to the qualified specialist installing the cooker. These instructions aim to ensure that installation is performed as professionally as possible.

▶ Installing the cooker

- The kitchen where the appliance is to be installed must be dry and well ventilated.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around

*Fix the cooker to the back wall with 2 chains

- Anti-tilt chains are located at the rear of the appliance and must be secured to the wall behind the appliance to prevent accidental tipping/tilting. The chain length must be as short as practicable to stop appliance tilting forward and also diagonal to avoid appliance moving sideways.
- The cooker should stand on a hard, even floor (do not put it on a base.) Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/-5mm.
- To fit the rear panel/splash back, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



OPERATION

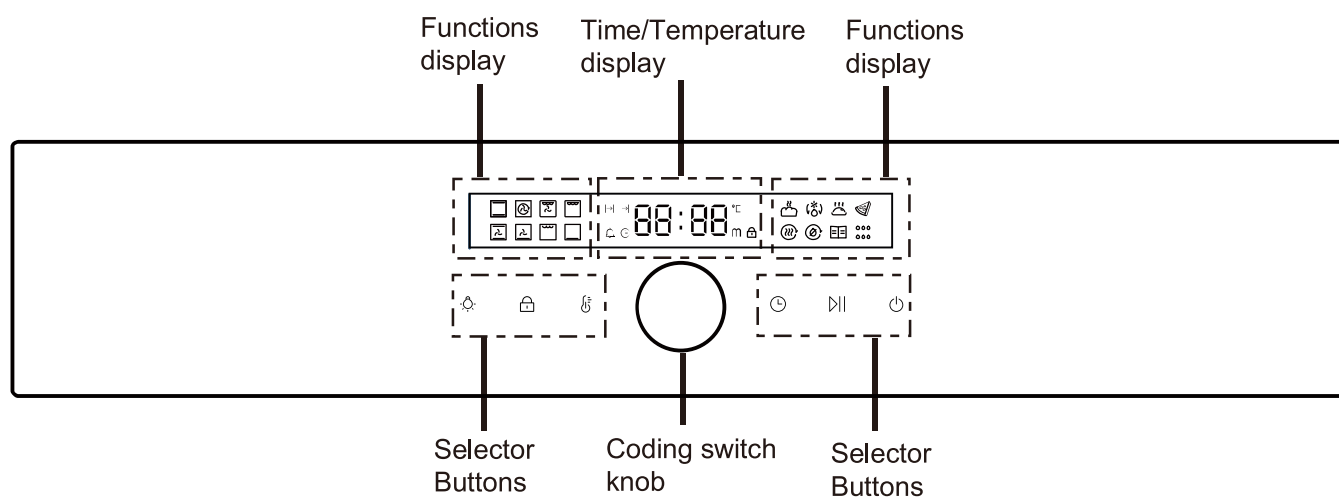
▷ Prior first use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully.


Caution!

When heating the oven for the first time, it is normal to give off smoke and peculiar smell. This will disappear about 30 min later.

▷ Electronic programmer



 — ON/OFF button


 — Child lock

 — Oven lamp

 — Clock setting

 — temperature setting

 — Cooking time

 — End of cooking time

 — Start / pause key

OPERATION

How to operate the oven

1. When the power is turned on for the first time, it enters the standby state, the display is completely 1s, buzzer prompt, time display the default time 12:00 and flash.
2. The rotary coding switch can set the time, after setting is completed Tap the coded switch confirmation or 5 seconds automatically confirm.
3. In standby mode, press and hold the power button for 2 seconds to turn on, After boot, the first function is selected by default, display the default temperature and time.
4. When the oven function is selected, after setting the working temperature and related working time, press the key **▷||** once, and the oven will start to run.
5. During the operation of the oven, if you want to switch functions, you need to press the power button **⏻** to exit the current program, and then rotate the knob to select a function.

Caution!

1. The clock can only be set in the standby state. After confirming, if you want to set the time again, click the time button to set (same as the first power-on);
2. Return to standby for 10 minutes without operation under power-on state.

Semi-automatic operation



1. Setting the semi-automatic mode, click the time button **⌚** or knob to set the duration, the icon **↳|** is lit, the clock display interface displays the set continuous working time, the encoding switch settings. After the setting is complete, click the knob to enter the next setting and confirm the previous one, or click the key **▷||** to directly start the confirmation.
2. When the oven begins to run, the working time enters the countdown mode, the timing is a decrement count.
3. When the duration remains for 1 min, the duration icon starts to flash, the display interface shows the countdown, when the countdown is 0, the time display area and the key are flicker, after the buzzer continuous buzzer 120s, the sound signal can be automatically stopped by pressing any key or after 120 seconds.

Caution!

1. After the duration function is activated, if you want to cancel the continuous working time, you can cancel the function by setting the time to "0". (After canceling the duration, it will run according to the maximum working time).
2. Return to standby after 10 minutes of no operation after cooking.

OPERATION

Automatic operation

After the duration setting is completed, click the knob to set the end time, the icon  flashes, the knob is set, after the setting is completed, press the knob to enter the next item and confirm the previous item or click the key  to confirm

After the oven is set to the fully automatic mode, the clock display interface will display the end time of the oven. After the appointment time is over, the oven starts to work (the working method is the same as semi-automatic operation).



For example: Now the clock is set to 12:00 and the duration is set to 30 minutes, After the end time is 14:00, then the automatic mode is turned on, the clock display interface displays 14:00 and the time button is always bright, and when the clock is 13:30 minutes, The oven begins.


Caution!

End of cooking time range: current time < end of cooking time < current time + 24 hours.



End of cooking time = current time + cooking time + waiting time .

Temperature and time regulation

When the oven working program is selected, before starting to run, if you want to change the operating temperature and operating time, you can press the key  and  (Click the knob to cycle through the settings).

1. After selecting the cooking function, the default temperature value is displayed, point the temperature button, the temperature display module flashes, and the rotary coding switch can set the temperature. After the setting is completed, click the coding switch or click the start button to directly start the confirmation.
2. Touch time key sequentially to switch duration and end time, the display module displays the default time and flash, and the rotation coding switch can set the length of time. After the setting is complete, press the "

Setting the alarm



1. Select the alarm setting by pressing the  button, Alarm  clock on. The rotary coding switch can set the time. After activating the cooking function, the alarm clock starts counting down.
2. When the alarm time is up, and the buzzer will sound for 90 seconds to remind the user. To silence the sound, press any key or it will automatically stop beeping after 90 seconds, and the alarm clock icon will go out.
3. After the alarm function is activated, if you want to cancel the alarm, you can cancel the alarm function by setting the alarm time to "0".

OPERATION

Oven light

- 1.The oven light can be turned on/off by the oven light button in the boot state.
- 2.After selecting a function to start, the oven light will turn on, and the oven light will automatically turn off after turning on for 1 minute.

Child Safety Device

- 1.In the boot state, press  and hold for 3 seconds to enter the child lock function, accompanied by a prompt sound; except for the power button and the stove lamp button, the rest of the buttons will not be touched. Enabling/cancelling child lock does not affect the operation of existing functions.
- 2.Press  and hold for 3 seconds to cancel the child lock function and restore the state before the child lock. When the key is invalid in the child lock state, there will be a prompt sound.

Automatic shut-off feature

Each mode has a maximum working time, auto shut off function noted in the following criteria:

Temperature	Working Hours
$\leq 120\text{ }^{\circ}\text{C}$	24h
121-200 $^{\circ}\text{C}$	6 h
201-250 $^{\circ}\text{C}$	4 h

When select oven cook time, its prior to the auto shut off function (assume that set shut off temperature to 201 $^{\circ}\text{C}$ -250 $^{\circ}\text{C}$, set cook time to 5 hours, so oven will not auto shut off when working for 4hours, and keep working when reach 5 hours).

OPERATION

▷ Oven

Possible settings of the oven function knob



Bottom and top element on

This function uses the upper and lower heating elements, creating a natural convection oven.



Bottom element

The warming oven programme uses heat from the bottom element only.



Full Grill

This function radiates the heat from the grill element and the top element. This function allows a higher temperature at the top of the cooking area which is ideal for grilling large portions.

Note: The end time cannot be set for this function.



Circular element fan

At this function, allows the oven to be heated up with forced air by the thermofan, which is in the central part of the oven tank. Heating the oven up in this way permits even heat circulation around the dish that is in the oven.



Fan Assisted Oven

Using the top and bottom elements and the fan, this cooking function distributes the heat around the oven to give an even temperature throughout.



Fan with Lower Heater

This programme uses the bottom heater and the fan function. This is ideal for certain pastries and one-pot dishes.



Economy Grill

Use this grill function for grilling a small amount of food.

Note: The end time cannot be set for this function.



Ferment

At this function is ferment mode, fan with rear heater is ON.

Note: If the temperature is higher than the limit value, it cannot be started.

OPERATION



Fanned Grill

This function uses the fan to circulate the heat from the grill element around the food.

Note: The end time cannot be set for this function.



Keep warm

The fan with rear heater of the oven works to keep the cavity temperature.



Defrost

Using the fan with rear heater, this oven function circulates the air around the oven cavity, speeding up the natural defrost process.



Pizza

Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.

For best results, pre-heat a pizza stone for at least 1 hour and bake on oven shelf position 1 or 2.

Pizza	Type	Accessories/ cookware	Shelf position	Temperature in °C	Cooking time in mins
Frozen	Thin base	Wire rack	2	200	15-20
	Thick base	Wire rack	2	200	20-25
Homemade	Thin base	Baking tray	2	200	10-15
	Thin base	Pizza tray	2	250	8-12
	Thick base	Baking tray	2	200	15-20
	Thick base	Pizza tray	2	200	15-20

IMPORTANT!

Except for 310°C, if you don't set a duration for Pizza mode, the oven will continuously work until you stop the oven manually. You should pay more attention to observe the status of food to avoid the food overcooked.

The 310°C is suitable for homemade thin-crust pizza. Put the pizza tray or other containers in the oven to preheat. When the oven reaches set temperature the reminder buzzer will activate, put the pizza on the preheated container and use the high temperature inside the cavity and the container to finish cooking around 5 minutes. The whole cooking time of this is 30 minutes and cannot be changed.

OPERATION



Air dry

In this mode, both the rear heater and the fan are on.

Recommended air drying temperature 60-100°C.

Note: Use above 100°C is easy to cause air-drying failure due to overcooking.

Menu	Prepare	Temperature	Time	Shelf position
Cabbage leaf	Boiled	70°C	1H30min	3
Long bean	Boiled	55°C	3H	3
Sweet potato wedge	Steamed	55°C	13H, flip after 2H	3
Mango slice	/	70°C	8H, flip after 4H	3
Banana slice	Dipped in salt water	55°C	7H, flip after 2H	3
Lemon slice	/	55°C	15H, flip after 2H	3
Apple slice	Dipped in salt water	55°C	8H, flip after 2H	3
Raw pork lean	/	55°C	7H, flip after 2H	3
Raw chicken breast	/	70°C	5H, flip after 1H	3
Prawn with shell	Boiled	70°C	6H, flip after 2H	3
Beef jerky	Boiled and marinated	90°C	2H	3

The cooking advice given is approximate and can be adjusted based on your previous experience and cooking preferences.

○○○

○○○

Aqua cleaning

Remove as much dirt as possible manually. Remove the accessories and the shelf support to clean the side walls. The Aqua cleaning functions support the steam cavity cleaning of the appliance. For a better performance you should start the function when the appliance is cool. The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by user.

When the Aqua cleaning function is active, you cannot set temperature and time.

1. Pour 400ml water to the oven liner.
2. Choose the Aqua cleaning function ○○○.
3. Press ▶| to start the function.
4. An acoustic signal sounds when the program is completed.
5. After function selection, wipe the internal surface of the appliance with a non-abrasive surface care sponge.

You can use warm water or oven detergents to clean the cavity.

After cleaning keep the oven door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150°C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

WARNING:

- Do not open the oven door when the oven is generating steam to avoid risk of burns.
- Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- Always use clean drinking water to fill the liner. Do not use any other liquids to fill.
- When you clean the cavity surface with sponge, wear a Hot-Insulating glove to protect hands.
- Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

OPERATION



Air fry

Fast cooking with top grill, bottom grill, rear heater and rear fan. Mainly used for non-fried food.

Menu	Temperature	Time	Shelf position
Chicken nuggets	200 °C	20-25min	3
Chicken wings	200 °C	18-23min	3
Fish fillet	180 °C	23-27min	3
French fries	200 °C	17-20min	4
Onion rings	200 °C	15-18min	4

The cooking advice given is approximate and can be adjusted based on your previous experience and cooking preferences.



Auto menu

For better experience of cooking, there are some programs for recipes you can select.

1. Use to select the display will show P1, press , P1 blinks, turn the knob to switch the menu.

2. 7 recipes are set in the oven, you can use to select P1~P7.

3. Refer to below chart, use to select a recipe which you need.

4. Press or to view the recommended temperature, and you can adjust it.

Press or to view the recommended time, and you can adjust it.

5. Press to start preheat.

6. When the temperature is reached, the bee buzzes three times to prompt the food to be put in.

7. Press to start cooking.

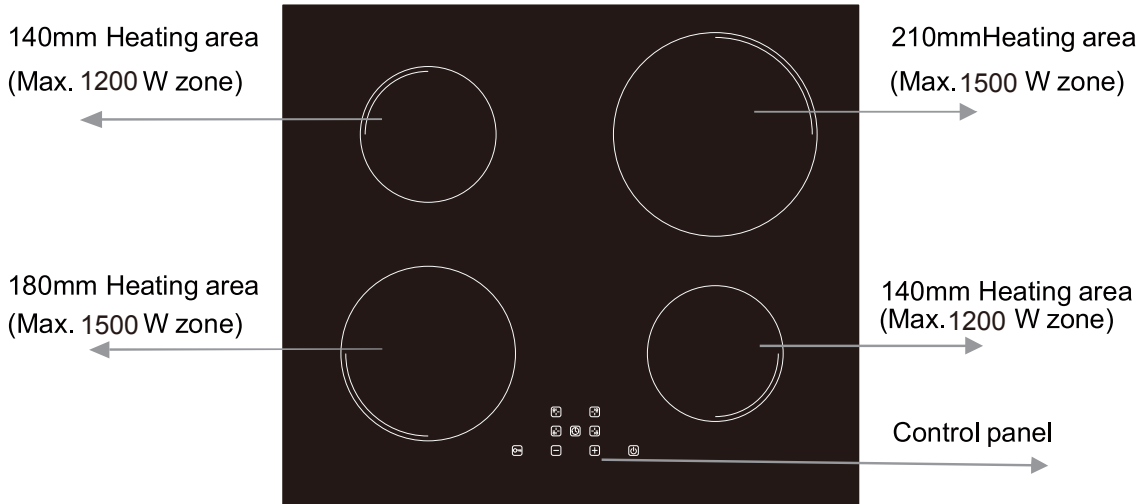
Menu	Auto	Temperature	Time	Amount of food
P1	Chiffon cake	160 °C	35min	500g
P2	Small cake	160 °C	18min	20pcs
P3	Egg tart	190 °C	21min	12pcs
P4	Cookies	190 °C	9min	20pcs
P5	Chicken nuggets	200 °C	17min	20pcs
P6	Chicken wings	200 °C	18min, flip after 6min	1200g
P7	Ribs	220 °C	19min	670g

The time showed in the table is only for reference.

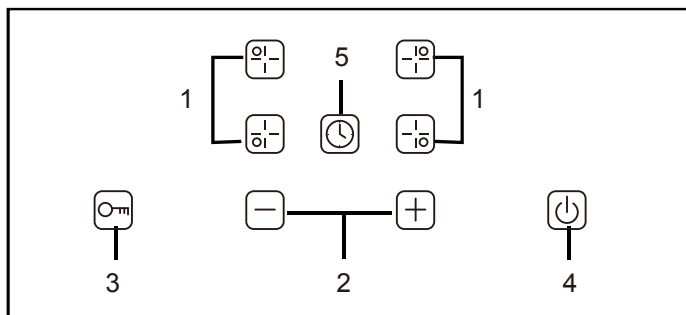
Some functions include auxiliary heating of heating pipes and fans, which can be turned back to the set load after reaching the temperature.

OPERATION

➤ Zone heating



PRODUCT OVERVIEW TECHNICAL DATA Top View



- | | |
|-------------------------|---------------------------------|
| 1. Heating zone control | 2. Power / Timer regulating key |
| 3. Keylock control | 4. ON/OFF control |
| 5. Timer control | |

Before using your induction Hob

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

Using the Touch Controls

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



Choosing the right cookware

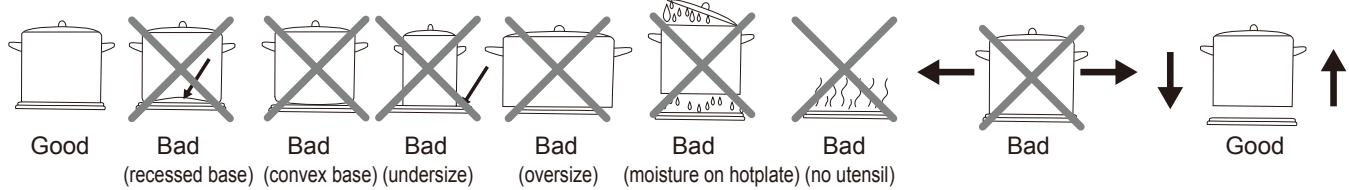
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

If you do not have a magnet:

1. Put some water in the pan you want to check.
 2. If it does not flash "E" in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- NOTE: Do not use cookware with jagged edges or a curved base.

OPERATION

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 slightly wider pot and 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. Always lift pans off the Induction hob - do not slide, or they may scratch the glass.



To start cooking

1. Power On

When the mains power supply is switched on, all the indicators light up for 1 second, then go out. This indicates that the induction hob has entered standby mode. When the hob is in the standby mode the indicator lights do not shine, all the controls are disabled except the "ON/OFF" and "keylock" control.

2. Touch the ON/OFF control.

After power on, all displays show "—" or " — —", indicating that the induction hob has entered power on status.

When the hob is on, touch "ON/OFF", all heating areas will be off. Another touch means the hob enters power on status.

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

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

4. Touching the heating zone selection control, and an indicator next to the key will flash

- Select a heat setting by touching the "-" or "+" control.
- If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 2.
- You can modify the heat setting at any time during cooking.

5. If the display flashes "E" alternately with the heat setting.

This means that:

- You have not placed a pan on the correct cooking zone .
- The pan is not suitable for induction cooking .
- The pan is too small or not properly centered on the cooking zone.

NOTE: No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minute if no suitable pan is placed on it.

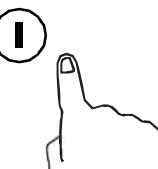
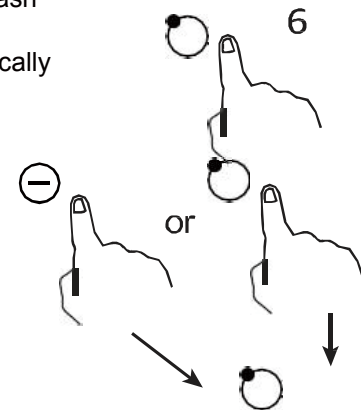
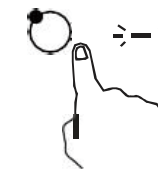
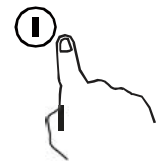
Cooling fan

When the hob starts heating, the cooling fan will start work together.

When heating area stops work, cooling fan will keep working for 2 minutes then stop.

When you have finished cooking

- Touch the heating zone selection control that you wish to switch off.
- Turn the cooking zone off by scrolling down to "0". Or press and hold button for heating area for 3 seconds, the heating zone stop working, and the button is off.
- Make sure the display shows "0", then show "H".



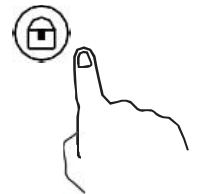
OPERATION



- Turn the whole cooktop off by touching the ON/OFF control.
- Be ware of hot surfaces: "H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat more pans use the hotplates that are still hot.

Note: When "H" is shown on display, although the hob is off, the temperature of induction glass is still very high, do not let your fingers touch induction glass directly in case of scalds.

Note: After use, switch off the hob element by its control and do not rely on the pan detector.



Locking the Controls

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When the controls are locked, all the controls except the ON/OFF control are disabled. To lock the controls: Touch the keylock control. The timer indicator will show "Lo".

To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for 3s.
3. You can now start using your Induction hob.

When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the induction hob off with the ON/OFF control in an emergency, but you must unlock the hob before the next operation.

Over-Temperature Protection

The temperature sensor will monitor the temperature inside the induction hob. When an excessive temperature is reached, "E3" or "E5" is shown on display, the hob will turn off, the internal cooling fan keeps running until internal temperature is cooler, then the hob will re-start heating.

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 goes on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 2 minutes.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shuts down automatically when you forget to turn off your hob. The default working times for various power levels are shown in the below table:

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

When a pot is removed, the induction hob will stop heating immediately and the hob automatically switches off after 1 minute.



People with a heart pace maker should consult with their doctor before using this unit.

OPERATION



Using the Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes. Setting the timer to turn one cooking zone off. Cooking zones set for this feature will:
- Touch the heating zone selection control that you want to set the timer for.
- Touch timer control. The minder indicator will start flashing and "30" will show in the timer display. The red point near the heating zone will be lit.
- Set the time by touching the "-" or "+" control of the timer hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Decrease or touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.
- Touching the "-", when the "00" shows in the minute display, the timer is cancelled.
- When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.
- When cooking timer expires, the corresponding cooking zone will be switched off automatically.
- Timer for multiple heating areas delay off, the shortest delay off time will be shown on display. To check remaining delay off time of other heating areas, you should press the button for the different heating area.

NOTE:

After setting the delay off time, the time shown on display shows heating area with a red point twinkling.

 Other cooking zones will keep operating if they were turned on prior to the timer.

  5000-watt maximum power setting

- At any one time, the maximum power of the unit has been factory set so it can't exceed 5000W. This means when starting 3 or 4 heating zones at the same time, the total power of the unit should not exceed 5000W.
- If users adjust power of heating areas by pressing buttons and total power of the unit will exceed 5000W, then operation on buttons will fail, the buzzer of the unit will beep to alert users that the unit is at its power limit.
- If users want to increase power of one heating area. If it is necessary to reduce power of other heating areas or turn off other heating areas.
- If 3 areas have been set to Level 9, the fourth area can only be set to less than level 6.

Cooking guidelines

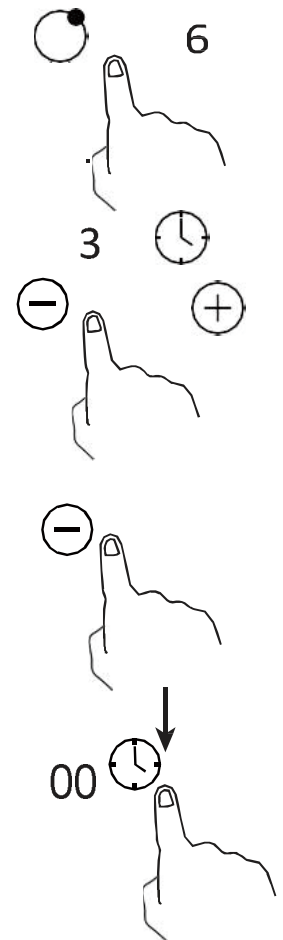


Take care when frying as oil and fat heat up very quickly at extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Heat setting

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.



OPERATION

Heat setting	Suitability
1-2	<ul style="list-style-type: none">• Delicate warming for small amounts of food.• Melting chocolate, butter, and foods that burn quickly.• Gentle simmering.• Slow warming.
3-4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5-6	<ul style="list-style-type: none">• Pancakes
7-8	<ul style="list-style-type: none">• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water

This function allows a higher temperature at the top of the cooking area which gives amore intense browning of the food and for larger portions to be grilled.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes(with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250 °C , but for the function fan and grill it must be set to a maximum of 200 °C .

Warning!

When using grill function it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

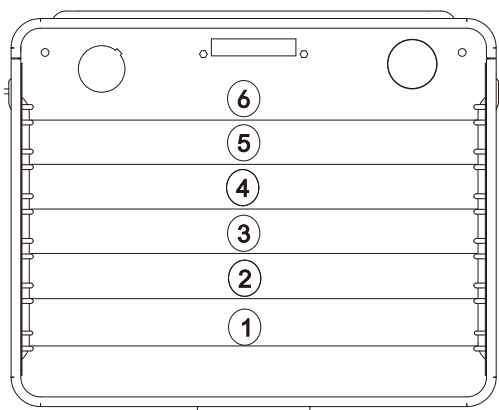
OPERATION

▷ Oven shelf guide levels

There are 6 different guide levels that can be used for the oven shelves and baking trays (see illustration).

These levels are referred to in the cooking tables at the end of the manual.

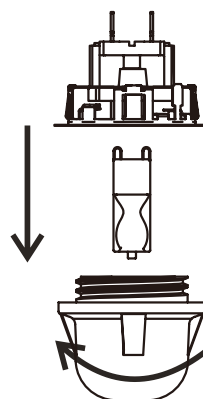
Always count the levels from the bottom upwards.



▷ Replacing the oven light bulb

IMPORTANT! Before any maintenance, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down completely before attempting any maintenance.

- Unscrew the glass protective cover. Once remove the cover, we recommend washing and drying the cover before replacing it.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C or 350°C) having the following specifications: 220-240V, 25W, G9 fitting.
- Replace the protective cover.



IMPORTANT!

Never use screwdrivers or other tools to remove the light cover. This could damage the enamel of the oven or the lamp holder. Only remove by hand.

IMPORTANT!



Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

PLEASE NOTE:

The bulb replacement is not covered by the guarantee.

BAKING IN THE OVEN

Baking

Type of pastry	Shelf Level (as per shelf guide)	Temp(°C) • 	• Shelf level (as per shelf guide)	Temp (°C) 	Baking time (in min.)
Sweet pastry					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff paste	2	180-190	3	160-170	40-60
Salty pastry					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
Cookies					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Cream puff	3	190-210	3	170-200	25-45
Deep frozen pastry					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheese cake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips for oven	2	210-230	3	200-220	20-35
Potato fries for	2	210-230	3	200-220	20-35

ROASTING IN THE OVEN

▷ Roasting

Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered the roast will be cooked sooner. Roast large chunks of meat directly on the rack, with roasting pan underneath.




Attention when roasting !

Roasting tables indicate suggested temperatures, guide levels and roasting times. Roast time largely depends upon the type of meat, its size and quality. So you may expect some variations.

- Roasting of large chunks of meat may produce excessive steaming and moisture formation at the oven door. This is quite normal, and does not affect the operation of the oven.
However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is recommended if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked at all times. And liquid added if necessary.
- At approximately the middle of the indicated time turn the roast, especially if you use the deep roast dish.
- When roasting on the grill rack, place the rack in the deep roasting pan and insert both into the sliding guide. The roasting pan will capture dripping fat .
- Never leave roast to cool in the oven, as it might produce moisture and corrosion of the oven.

ROASTING IN THE OVEN

Roasting table

Type of meat	Weight (in grams)	Shelf level (as per shelf guide)	Temp (°C) 	Roasting time (in min.)	Temp (°C) 	Roasting time (in min.)	Temp (°C) 	Roasting time (in min.)
Beef								
Beef loin	1000	2	210-230	100-120	200-220	100-120	200-220	100-120
Beef loin	1500	2	210-230	120-150	200-220	120-150	200-220	120-150
Roast beef, rare	1000	2	230-240	30-40	220-230	30-40	220-230	30-40
Roast beef, well done	1000	2	230-240	40-50	220-230	40-50	220-230	40-50
Pork								
Pork roast with skin	1500	2	190-200	140-160	170-180	140-160	170-180	140-160
Flank	1500	2	200-210	120-150	180-190	120-150	180-190	120-150
Flank	2000	2	190-210	150-180	170-200	150-180	170-200	150-180
Pork loin	1500	2	210-230	120-140	200-220	120-140	200-220	120-140
Meat roll	1500	2	210-230	120-140	200-220	120-140	200-220	120-140
Pork cutlet	1500	2	190-210	100-120	170-200	100-120	170-200	100-120
Minced meat roast	1500	2	220-230	60-70	210-220	60-70	210-220	60-70
Veal								
Veal roll	1500	2	190-210	90-120	170-200	90-120	170-200	90-120
Veal knuckle	1700	2	190-210	120-130	170-200	120-130	170-200	120-130
Lamb								
Lamb prime ribs	1500	2	200-210	100-120	180-200	100-120	180-200	100-120
Mutton blade bone	1500	2	200-210	120-130	180-200	120-130	180-200	120-130
Ham	1500	2	200-220	100-120	180-210	100-120	180-210	100-120
Poultry								
Chicken entire	1200	2	210-220	60-70	200-210	60-70	200-210	60-70
Hen	1500	2	210-220	70-90	200-210	70-90	200-210	70-90
Duck	1700	2	190-210	120-150	170-200	120-150	170-200	120-150
Goose	4000	2	170-180	180-200	150-160	180-200	150-160	180-200
Turkey	5000	2	160-170	180-240	140-150	180-240	140-150	180-240
Fish								
Fish, entire	1000	2	210-220	50-60	200-210	50-60	200-210	50-60
Fish soufflé	1500	2	190-210	50-70	170-200	50-70	170-200	50-70

GRILLING IN THE OVEN

▷ Grilling

- Take extra precautions when grilling. Intensive heat from elements heater makes the oven and the accessories extremely hot. Use protective gloves and appropriate utensils!
- Perforated roast may produce spurting of hot grease(sausages). Use long tongs to prevent skin burns and protect your eyes.
- Check the grill at all time. Excessive heat may quickly burn your food and cause fire!
- Do not let the children in the vicinity of the grill.


Grilling is especially suitable for the preparation of low-fat sausages, meat, fish fillets steaks, for browning and crisping the roast skin.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill rack before placing the food, otherwise food might stick to the rack.
- Place the meat upon the rack, then place the rack upon the grease roasting pan. Insert both trays into the oven guides.
- Turn the meat after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

GRILLING IN THE OVEN

Grill table

Type of meat for grill	Weight (in grams)	Shelf level (as per shelf guide)	Temp (°C) 	Grill time (in min.)
Meat and sausages				
2 beef steaks, rare	400	5	240	14-16
2 beef steaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal staeks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices of meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1.side) 23-28(2.side.)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 slices of whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven, will have a significant influence on the continuing fault-free operation of your cooker.

Damaged caused by lack of or improper cleaning will void the warranty.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

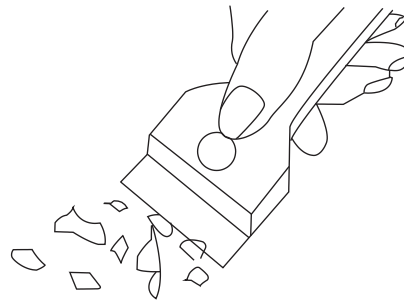
▷ Oven

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the cooker with pressurized hot steam cleaner!
- The oven cavity should only be washed with warm water and a small amount of washing-up liquid.
- Steam cleaning
 - Pour 250ml of water (1 cup) into a bowl placed in the oven on the first level from the bottom.
 - Close the oven door.
 - Set the temperature knob to 100 °C, and the function knob to the bottom heater position.
 - Heat the oven chamber for approximately 30 minutes.
 - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

Caution !

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass.

- When cleaning do not use cleaning agents with a strong abrasive effect, such as scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes etc. They may scratch the surface, causing irreversible damage.
- Large spillages that are firmly stuck to the hob can be removed by a special scraper, but be careful not to damage the induction hob frame when doing this.



Scraper for cleaning the hob

Caution !

The sharp blade should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument - keep out of reach of children.

- Appropriate light cleaning or washing products are recommended, such as any kind of liquids emulsions for fat removal. Alternatively a solution of warm water with a little washing-up liquid or cleaning products for stainless steel can be used.

CLEANING AND MAINTENANCE

▷ Hob

1. Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).

- 1) Switch the power to the cooktop off.
- 2) Apply a cooktop cleaner while the glass is still warm (but not hot!)
- 3) Rinse and wipe dry with a clean cloth or paper towel.
- 4) Switch the power to the cooktop back on.

NOTE: When the power to the cooktop is switched off, there will be no hot surface indication, but the cooking zone may still be hot! Take extreme care.

- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch. Check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.

2. Boil overs, melts, and hot sugary spills on the glass. Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for induction glass cooktops, but be aware of hot cooking zone surfaces:

- Switch the power to the cooktop off at the wall.
- Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
- Clean the soiling or spill up with a dish cloth or paper towel.
- Follow steps 2 to 4 for everyday soiling on glass above.

NOTE: Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.

NOTE: Cut hazard: when the safety cover is retracted, use with extreme care, and always store safely and out of reach of children.

3. Spillovers on the touch controls

- 1). Switch the power to the cooktop off.
- 2). Soak up the spill
 1. Wipe the touch control area with a clean damp sponge or cloth.
 2. Wipe the area completely dry with a paper towel.

3. Switch the power to the cooktop back on.
NOTE: The cooktop may beep and turn itself off, and the touch controls may not function when there is liquid on them.

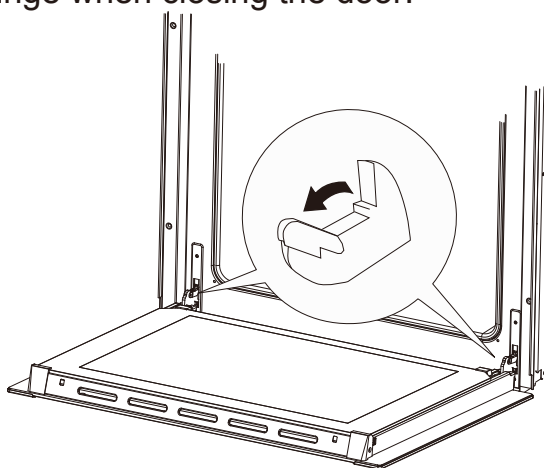
Make sure you wipe the touch control area dry before turning the cooktop back on.

CLEANING AND MAINTENANCE

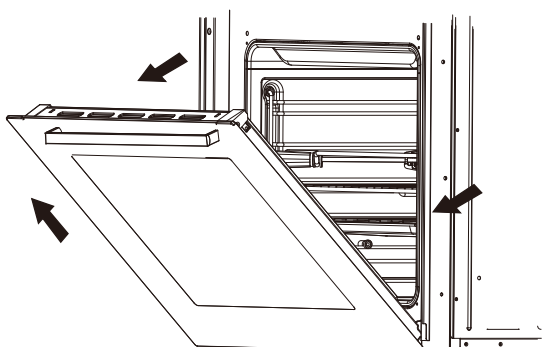
▷ Door removal

In order to access to the oven cavity for cleaning, it is possible to remove the door easily.

To do this, tilt the safety catch (part of the hinge) upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



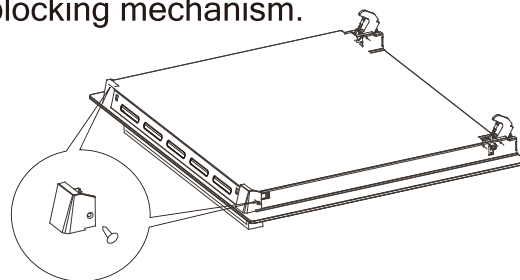
Tilting the hinge safety catches



Door removal

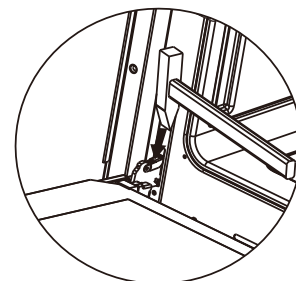
▷ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

▷ Install door



▷ Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

Caution !

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should switch off all working units of the oven.

OPERATION IN CASE OF EMERGENCY

➤ Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the warranty has expired, you should have a technical inspection of the cooker carried out by a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off all working sections of the stove's cooktop and oven.
- Disconnect the mains plug.
- Call the service centre.
- Some minor faults can be call the by referring to the instruction given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1.The appliance does not work.	Break in power supply.	Check the household fuse box if there is a blown fuse replace it.
	Choose wrong function.	Check of function knobs, temperature knobs are set to the correct position.
2.The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb. (see Cleaning and Maintenance)

Failure Display and Inspection

If an abnormality arises, the induction hob will enter a safe state automatically and display corresponding codes:

Problem	Possible	What to do
The appliance does not work	Break in power supply	<ol style="list-style-type: none"> 1.Please check the main power is normal if the leakage protection switch is off if there is a blown fuse replace it with a new one. 2. If the main power is normal, check if the plug is securely connected with the socket. 3.If the hob is a wire connection type, disconnect the power, check if the wire is loose. -Disconnect the power, check if main plug is off. Excluding above reasons, call the service centre to arrange repair.
During heating the unit	Delay off timer activated.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time is up.

OPERATION IN CASE OF EMERGENCY

<u>U</u>	No pan or pan unsuitable	No pan, please put proper pan. PCB synchronization or drive circuit fault, please call the service centre for repair.
E2	Input power too low	Low voltage, voltage of the main power is less 180V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please call the service centre for repair.
E1	Input power too high	High voltage, voltage of the main power exceeds 250V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please call the service centre for repair.
F3	Thermistor of coil short	Sensor of coil thermistor connection error. Or detection part of PCB coil thermistor failure. Call the service centre for repair.
F4	Thermistor of coil open	
E5	Too high temperature of IGBT thermistor.	Too high temperature of IGBT thermistor, air outlet is blocked. Open air outlet, re-start the unit. If still unsolved, it is possible that cooling fan connection error, cooling fan damaged, or drive circuit of fan failure, call service center for repair. IGBT temperature sensor open circuit /short circuit. Temperature detection part of PCB IGBT failure, call service center for repair.
E3	Too high temperature of coil thermistor.	Too high temperature on induction glass surface, please check if there is no water in pan. After treatment, connect with power again. If still unsolved, it is possible that sensor of cooktop failure, call service center for repair.
F9	IGBT thermistor.	Sensor of IGBT thermistor connection error. Or detection part of IGBT PCB sensor failure, Call service center for repair.
FA	IGBT thermistor.	

Note: The above are common failures.

CAUTION! Never disassemble the unit by yourself to avoid danger and damage.

TECHNICAL INFORMATION

MODEL	FS600SI02
Dimensions (height/width/depth) cm	90/60/60
Oven	
Temperature regulator / function mode switch	1/1
Guide levels	6
140 induction hobs(W)	2*1200
180induction hobs(W)	1*1500
210 induction hobs(W)	1*1500
Top heater(kW)	0.85
Bottom heater(kW)	1.15
Grill heater(kW)	1.1
Oven illumination (W)	25
Rear heater (kW)	1.6
Max. temperature	250 C/310 C
Electrical connection	220-240V/380-415V 3N~ 50/60Hz
Nominal voltage of heaters	230V
Total connected power (kW)	8.1
Oven total (kW)	3.1
Hotplate total (kW)	5

Electrical connection

Warning:

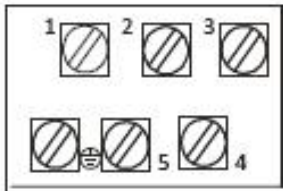

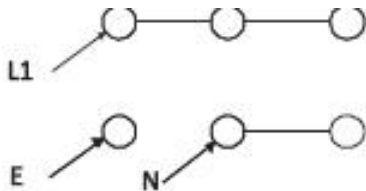

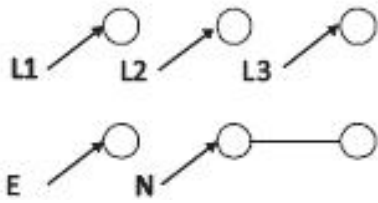
All electrical work must be carried by a suitably qualified and authorized electrician. No alterations or willfull changes in the electricity supply should be carried out.

The unit must only be installed according to municipal or government regulations and in compliance with the instruction manual.

Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.

Connection(by authorized electrician):

- Use no less than 32A **control switch (circuit breaker)**.
- Connect the **cab**le at the rear of the product on **control switch** (cable already assembled on the rear of product).
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection
- Tighten the relief device security , and check the connection mode must according to below figure

<p>CONNECTION DIAGRAM</p> <p>Caution! Voltage of heating elements 230V</p> <p>Caution! In the event of any connection the safety Wire must be connected to the E terminal.</p>			Recommended type of connection lead
<p>For 220-240V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to .</p>		H05VV-F3G4	
<p>For 380-415/220-240V earthed three phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, the safety wire to .</p>		H05VV-F5G1,5	
<p>L1=R, L2=s, L3=T, Neutral wire terminal, E - Earthing wire termina</p>			

Colour code

L = exterior live wires, usually coloured black , brown ,red.

N = neutral, usually coloured blue, white

G = earthing wire ,the color is green , yellow, green/yellow(two color)