

SAFETY INSTRUCTIONS

Download the complete instruction manual on <http://docs.whirlpool.eu> or call the phone number shown on the warranty booklet.

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ **WARNING:** If the hob surface is cracked, do not use the appliance - risk of electric shock.

⚠ **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

⚠ **CAUTION:** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

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

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

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

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

PERMITTED USE

⚠ **CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

IMPORTANT TO BE READ AND OBSERVED

⚠ 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, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

ELECTRICAL WARNINGS


⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.


⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service


agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

 **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

 Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE) and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended).

By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.

The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted.

Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

DECLARATION OF CONFORMITY

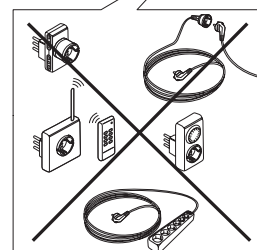
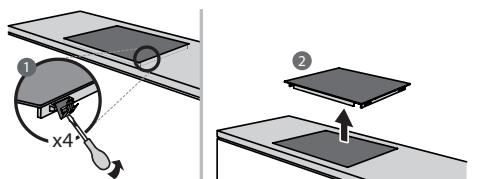
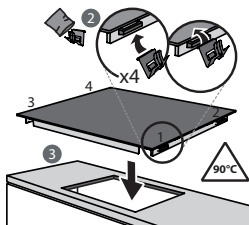
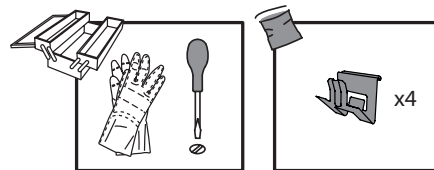
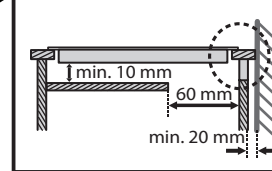
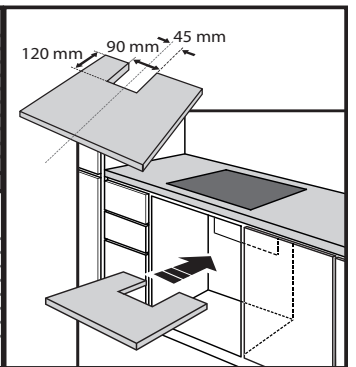
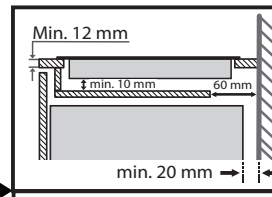
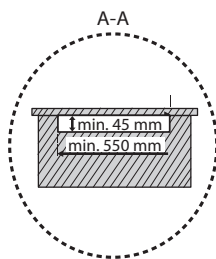
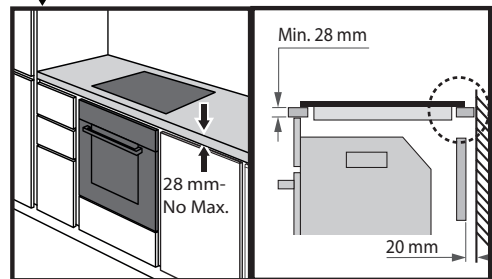
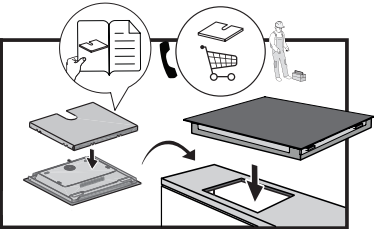
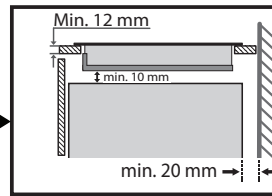
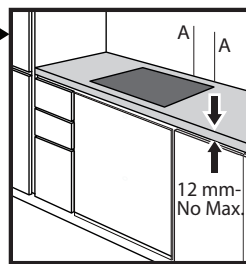
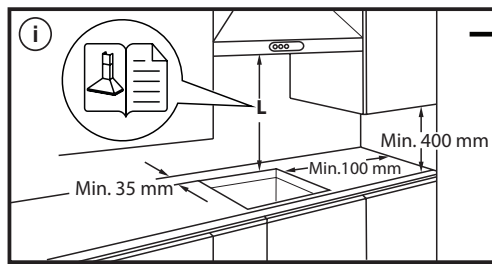
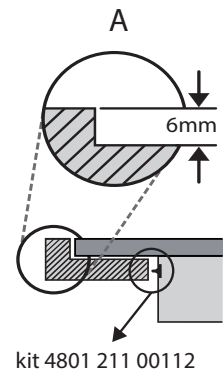
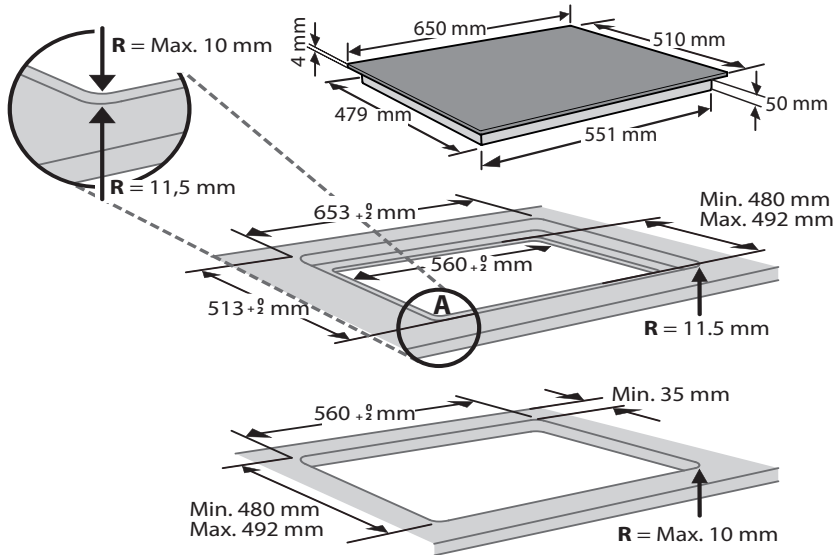
This appliance meets Ecodesign requirements of European Regulation 66/2014 and The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019 in compliance with the European standard EN 60350-2.

NOTE

People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.



INSTALLATION



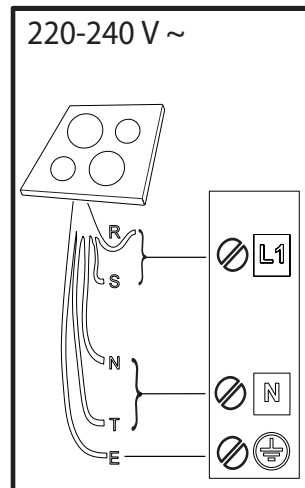
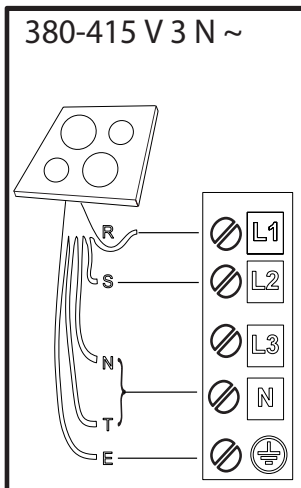
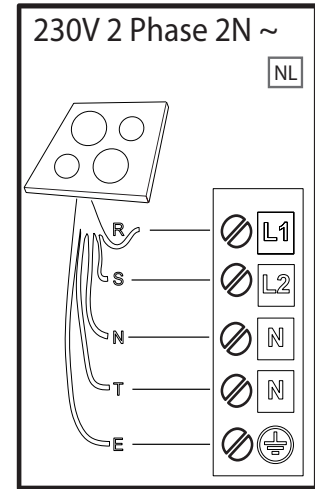
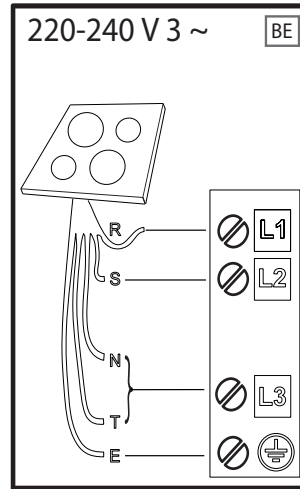
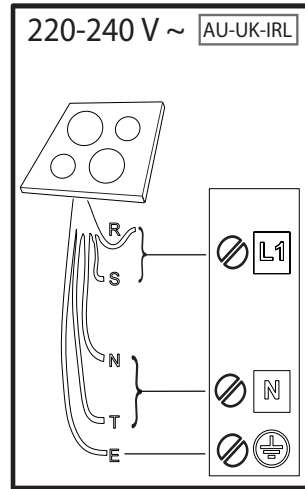
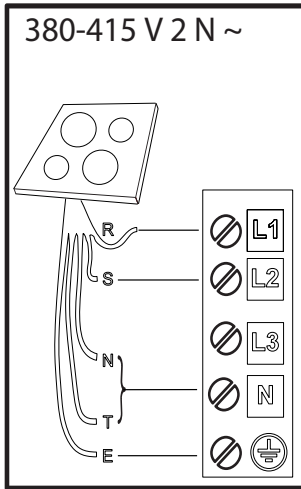
ELECTRICAL CONNECTION

Electrical connection must be made before connecting the appliance to the electricity supply.

Installation must be carried out by qualified personnel who know the current safety and installation regulations. Specifically, installation must be carried out in compliance with the regulations of the local electricity supply company.

Make sure the voltage specified on the data plate located on the bottom of the appliance is the same as that of the home.

Regulations require that the appliance be earthed: use conductors (including the earth conductor) of the appropriate size only.



R

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brown-marrone-marrón-marrom-καφέ-pruun-brüuns-rudas-brązowy-braunen-brun-bruin-маго-кафяв-браон-rjava-smeđ-коричневый-коричневий-қоңыр-hnědý-hnedý-barna-brunt-ruskea-brunt-brun-kahverengi-donn

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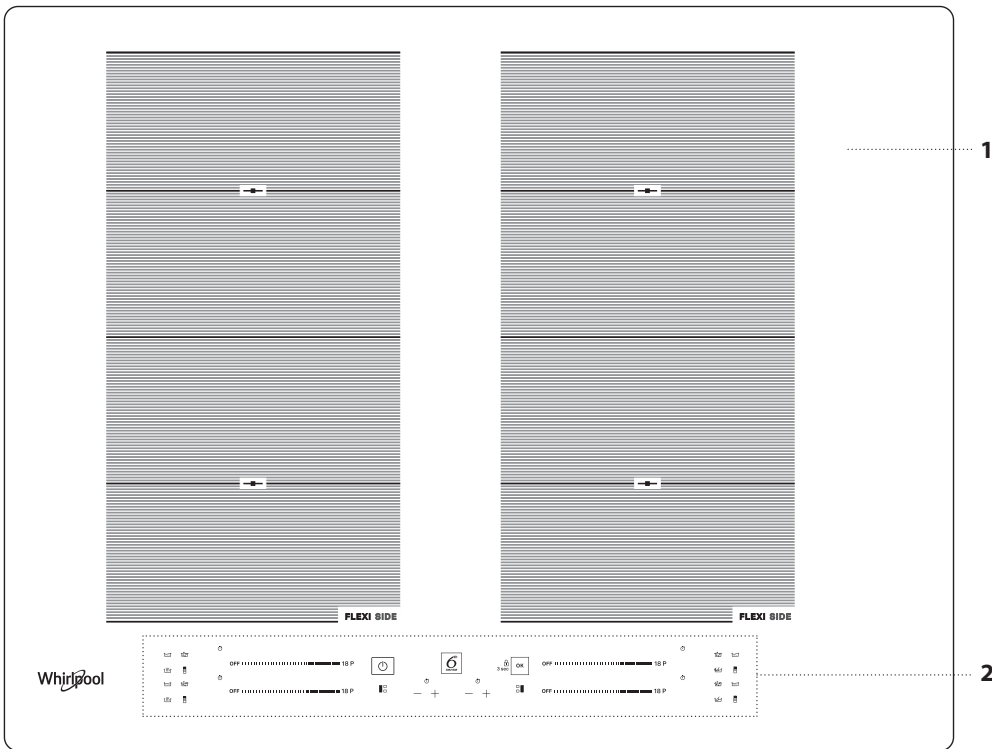
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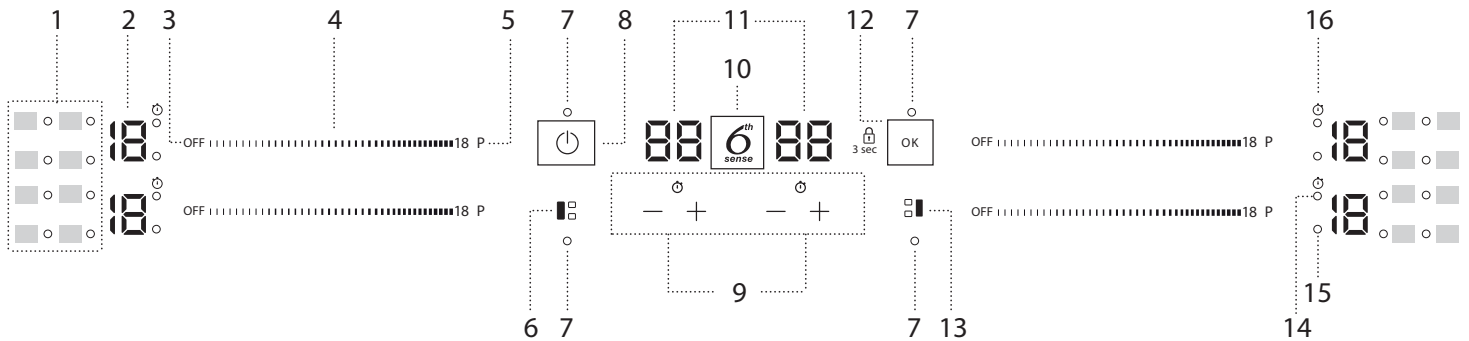
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PRODUCT DESCRIPTION



- 1. Cooktop
- 2. Control panel

CONTROL PANEL



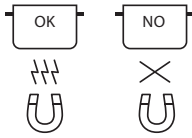
- 1. Symbols/activation of special functions
- 2. Cooking level selected
- 3. Cooking zone off button
- 4. Scroll keypad
- 5. Fast heating button (Booster)
- 6. FLEXISIDE button (left)

- 7. Indicator light – function active
- 8. On/Off button
- 9. Timer
- 10. 6th Sense button
- 11. Cooking time indicator
- 12. OK/Key lock button – 3 seconds

- 13. FLEXISIDE button (right)
- 14. Timer active indicator
- 15. Zone selection indicator
- 16. Timer indicator symbol


ACCESSORIES

POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs:

- enamelled steel
- cast iron
- special pots and pans in stainless steel, suitable for induction cooking

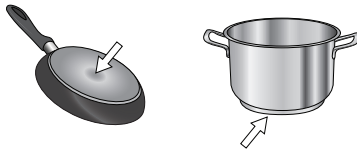
Check for the  symbol (usually stamped on the bottom) to determine whether a pot is suitable. A magnet may be used to check whether pots are magnetic.

The quality and the structure of the pot base can alter cooking performance. Some indications for the base's diameter do not correspond to the actual diameter of the ferromagnetic surface.

Some pots and pans have only a part of the bottom in a ferromagnetic material, with parts in another material not suitable for induction cooking. These areas may heat up at different levels or lower temperatures. In certain cases, where the bottom is made mainly of non-ferromagnetic materials, the hob might not recognise the pan and therefore not switch on the cooking zone.



To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.



Empty pots or pots with a thin base

Do not use empty pots or pans when the hob is on. The hob is equipped with an internal safety system that constantly monitors the temperature, activating the "automatic off" function where high temperatures are detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the "automatic off" function may not be triggered immediately, damaging the pan or the hob surface. If this occurs, do not touch anything and wait for all components to cool down. If any error messages appear, call the service centre.

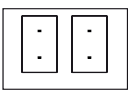
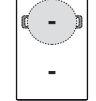
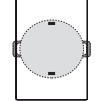

Minimum diameter of pot/pan base for the different cooking areas

To ensure that the hob functions properly, use pots of a suitable minimum diameter (refer to the table below).

Always use the cooking zone that best corresponds to the minimum diameter of the bottom of the pot.

Place the pot making sure it is well centered on the cooking zone in use.

It is recommended not to use pots that exceed the perimeter of the cooking zone in use.

		
ø min. 	150 mm	200 mm

ADAPTER FOR POTS/PANS UNSUITABLE FOR INDUCTION

Using this accessory makes it possible to use pots and pans that are not suitable for induction hobs. It is important to bear in mind that using it affects efficiency and, consequently, the time needed to heat food. Its use should be limited because the temperatures reached on its surface depend significantly on the pot/pan used, its flatness and the type of food being cooked. Using a pot or pan with a smaller diameter than the adapter disc may cause heat to build up that is not transmitted to the pot or pan, which could blacken both the hob and the disc. Adapt the diameter of your pots/pans and the hob to the diameter of the adapter.

FIRST TIME USE

POWER MANAGEMENT

At the time of purchase, the hob is set to the maximum possible power. Adjust the setting concerning the limits of your home's electrical system as described in the following paragraph.

N.B: Depending on the power selected for the hob, some of the cooking zone power levels and functions (e.g. boil or fast heating) could be automatically limited to prevent the selected limit from being exceeded.

To set the power of the hob:

Once you have connected the device to the mains power supply, you can set the power level within 60 seconds.

Press the far right timer "+" button for at least 5 seconds. The display shows "PL".

Press the  button to confirm.

Use the "+" and "-" buttons to select the desired power level.

The power levels available are: 2.5 kW – 4.0 kW – 6.0 kW – 7.2 kW.

Confirm by pressing .

The power level selected will stay in the memory even if the power supply is interrupted.

To change the power level, disconnect the appliance from the mains for at least 60 seconds, plug it back in, and repeat the above steps.

If an error occurs during the setting sequence, the "EE" symbol will appear, and you will hear a beep. If this happens, repeat the operation. If the error persists, contact the After-Sales Service.

ACOUSTIC SIGNAL ON/OFF

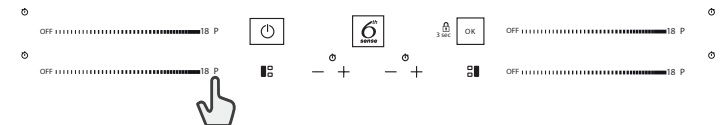
To switch the acoustic signal on/off:

- Connect the hob to the power supply;
- Wait for the switch-on sequence;
- Press the "P" button of the first scroll keypad at the top left for 5 seconds. Any alarms set will remain active.

DEMO MODE (reheating deactivated, see the section on "Troubleshooting")

To switch the demo mode on and off:

- Connect the hob to the power supply;
- Wait for the switch-on sequence;
- Within the first minute, press the fast heating button "P" of the bottom left keypad for 5 seconds (as shown below);
- "DE" will show on the display.



DAILY USE

SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second. To turn the hob off, press the same button again, and all cooking zones will be deactivated.

POSITIONING

Do not cover the control panel symbols with the cooking pot.

Please note: In the cooking zones close to the control panel, it is advisable to keep pots and pans inside the markings (taking both the bottom of the pan and the upper edge into consideration, as this tends to be larger). This prevents excessive overheating of the keypad. When grilling or frying, please use the rear cooking zones wherever possible.



ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

OFF 18 P

To activate the cooking zones:

Move your finger horizontally across the scroll keypad (SLIDER) of the required cooking zone to activate it and adjust the power. The level will be shown in line with the area and the indicator light identifying the active cooking zone. The "P" button can be used to select the fast heating function (Booster).

To deactivate the cooking zones:

Select the "OFF" button at the beginning of the scroll keypad.

CONTROL PANEL LOCK

To lock the settings and prevent it from accidentally switching on, press and hold the OK/Key lock button for 3 seconds. A beep and a warning light above the symbol indicate that this function has been activated. The control panel is locked except for the switching off function (OFF). To unlock the controls, repeat the activation procedure.

TIMER

There are two timers - one controls the left-hand cooking zones, while the other controls the right-hand cooking zones.

To activate the timer:

Press the "+" or "-" button to set the desired time on the cooking zone in use. An indicator light will be activated in line with the specific symbol. Once the set time has elapsed, a beep will sound, and the cooking zone will switch off automatically.

The time can be changed at any point, and several timers can be activated simultaneously.

In case 2 timers on the same side of the hob are activated simultaneously, "Zone selection indicator" flashes and the relative cooking time selected is displayed on the central display.

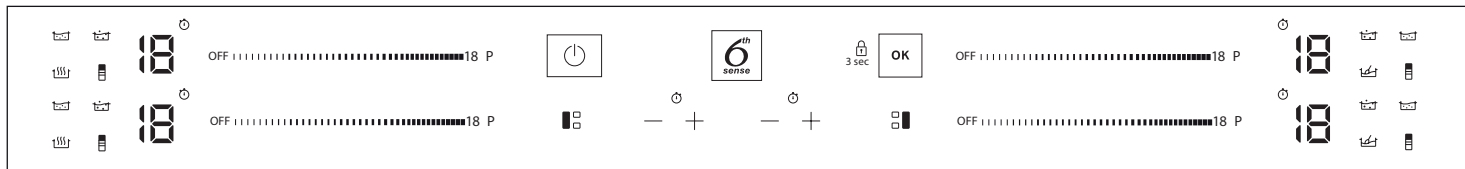
To deactivate the timer:

Press the "+" and "-" buttons together until the timer is deactivated.

TIMER INDICATOR

This LED (when ON) indicates that the timer has been set for the cooking zone.

FUNCTIONS



FLEXISIDE

By selecting the "FLEXISIDE" button, you can combine two cooking zones and use them at the same power by covering the entire surface with a large pot or partially with a round/oval pot.

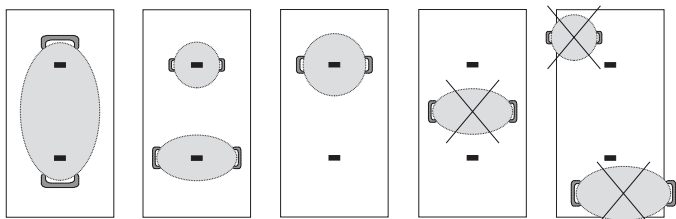
The function always remains on and, when using only one pot, can be moved over the entire area. In this case, both scroll keypads (left and right) can be used indifferently.

Ideal for cooking with oval or rectangular pots or with pan supports.

To deactivate the function, press the "FLEXISIDE" button.

N.B. Special functions cannot be selected when using this feature.

IMPORTANT: Place the pots in the center of the cooking zone so that they cover at least one of the reference points (as shown below).



6TH SENSE

The "6th Sense" button activates the special functions.

Place the pot in position and select the cooking zone.

Press the "6th Sense" button. The display of the selected area will show "A". The indicator for the first special feature available for the cooking zone will light up.

Select the desired special function by pressing the "6th Sense" button one or more times.

The function is activated once the "3 sec OK" button has been pressed to confirm. To select another special function, press "OFF" and then the "6th Sense" button to choose the required function.

To deactivate the special functions and return to manual mode, press "OFF". The power level when using special functions is pre-set by the hob and cannot be modified.

MELTING

This function allows you to bring food to the ideal temperature for melting and maintain the food condition without the risk of burning.

This method is ideal, as it does not damage delicate foods such as chocolate and prevents them from sticking to the pot.



KEEP WARM

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete or reducing liquids very slowly. Ideal for serving foods at the perfect temperature.



SIMMERING

This function is ideal for maintaining a simmering temperature, allowing you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid sauces.



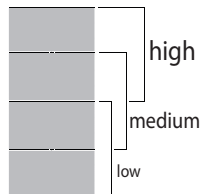
BOILING

This function allows you to bring water to the boil and keep it boiling, with lower energy consumption. About 2 litres of water (preferably at room temperature) should be placed in the pan.

In all cases, users are advised to monitor the boiling water closely and check the amount of water remaining regularly. If the pots are big and the water quantity is higher than 2 litres, we recommend using a lid to optimize boiling time.



CHEF CONTROL



The flexible zone is divided into three cooking zones (see the figure) activated at a pre-set power (high, medium or low) depending on the position of the pot/pan: move the pot/pan over the surface to continue cooking at different temperatures without having to use the controls.

INDICATORS



RESIDUAL HEAT

If "H" appears on the display, this means that the cooking zone is hot. The indicator lights up even if the zone has not been activated but has been heated due to the adjacent zones' use or because a hot pot has been placed on it.

When the cooking zone has cooled down, the "H" disappears.



POT INCORRECTLY POSITIONED OR MISSING

This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.

COOKING TABLE

The cooking table offers an example of the cooking type for each power level. The actual delivered power of each power level depends on the cooking zone dimension.

POWER LEVEL		TYPE OF COOKING	LEVEL USE (indicating cooking experience and habits)
Maximum power	P	Fast heating/Booster	Ideal for rapidly increasing food temperature to a fast boil (for water) or for rapidly heating cooking liquids.
	14 – 18	Frying – boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning – sautéing – boiling – grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 – 14	Browning – cooking – stewing – sautéing – grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking – stewing – sautéing – grilling – cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 – 9	Cooking – simmering – thickening – creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk) and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
	1 – 4	Melting – defrosting	Ideal for softening butter, gently melting chocolate, thawing small items.
		Keeping food warm – creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.
Zero power	OFF	–	Hob in standby or off mode (possible end-of-cooking residual heat, indicated by an "H").

MAINTENANCE AND CLEANING



WARNING

- Do not use steam cleaning equipment.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

Important:

- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- A surface that is not kept suitably clean may reduce the sensitivity of control panel buttons.
- Use a scraper only if residues are stuck to the hob. Follow the scraper manufacturer's instructions to avoid scratching the glass.
- Sugar or foods with high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If the iXelium™ logo appears on the glass, the hob has been treated with iXelium™ technology, an exclusive Whirlpool finish which ensures perfect cleaning results, as well as keeping the surface of the hob shiny for longer.


To clean iXelium™ hobs, follow these recommendations:

- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you cannot turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

DISPLAY CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
F0E1	Cookware is detected but it is not compatible with requested operation.	The cookware is not well positioned on the cooking zone, or it is not compatible with one or more cooking zones.	Press On/Off button twice to remove the F0E1 code and restore the functionality of the cooking zone. Then, try to use the cookware with a different cooking zone, or use different cookware.
F0E7	Wrong power cord connection.	The power supply connection is not exactly as indicated in "ELECTRICAL CONNECTION" paragraph.	Adjust the power supply connection according to "ELECTRICAL CONNECTION" paragraph.
F0EA	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F0E9	The cooking zone turns off when the temperatures are too high.	The internal temperature of electronic parts is too high.	Wait until the cooking area has cooled off before using it again.
F0E2, F0E4, F0E6, F0E8, F0EC, F1E1, F2E1, F6E1, F6E3, F7E5, F7E6	Disconnect the hob from the power supply. Wait a few seconds, then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		
dE [when the hob is off]	The hob does not switch heat up. The functions do not come on.	DEMO MODE on.	Follow the instructions in the "DEMO MODE" paragraph.
e.g.  → -	The hob does not allow a special function to be activated.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph "Power management".
e.g. P → S [Power level lower than level requested]	The hob automatically sets a minimum power level to ensure that the cooking zone can be used.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph "Power management".

SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the pan bottoms' characteristics (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and the amount of food it contains and not the symptom of something wrong.

AFTER-SALES SERVICE

To receive more complete assistance, please register your product on www.whirlpool.eu/register.

BEFORE CALLING THE AFTER-SALES SERVICE:

1. See if you can solve the problem by yourself with the help of the **TROUBLESHOOTING** suggestions.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website www.whirlpool.eu.

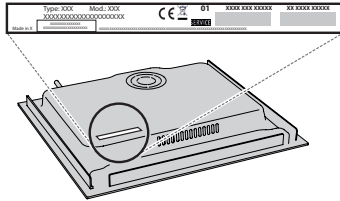
For markets outside Europe:

To register your product and to receive more comprehensive local help and support, please call the number shown on the warranty booklet specific to your country or follow the website's instructions on:

Australia: www.whirlpool.com.au
New Zealand: www.whirlpool.co.nz
Hong Kong: www.whirlpool.com.hk

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the serial number (number after the word SN on the rating plate located under the appliance). The serial number is also indicated in the documentation;

SERVICE

SN 000000000000



- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

In the case of flush-mounted installation, call the After Sales Service to request assembly of screws kit 4801 211 00112.

In case of installation not over a built-in oven, you can call the After Sales Service to buy the divider kit C00628720 (cooktop 60 and 65 cm) or C00628721 (cooktop 77 cm).

If you prefer not to buy the divider kit please ensure that a separator is installed according to the installation instructions.

在 <http://docs.whirlpool.eu> 下載完整版說明手冊，或撥打保養小冊子上顯示的電話號碼。

使用本家電前，請仔細閱讀說明。請妥善保管文件以便日後參考。

這些說明與家電本身均提供重要安全警告，請務必隨時遵守。未遵守這些安全說明、不當使用本家電或控制裝置設定不正確，製造商均無法保固。

⚠ 警告：若爐具表面破損，請勿使用本家電，以避免觸電風險。

⚠ 警告：起火危險：請勿將物品放置於烹調表面上。

⚠ 小心：烹調過程不可無人注意。短時間烹調亦必須不斷注意。

⚠ 警告：在無人注意的情況下於爐具上烹調油脂非常危險，以避免起火風險。切勿嘗試用水滅火：而是要關閉本家電，然後用鍋蓋或滅火毯覆蓋火焰。

⚠ 請勿將爐具用作工作臺面或支撐物。在所有元件均冷卻前，請讓衣物或其他易燃物遠離本家電，以避免起火風險。

⚠ 刀具、叉子、勺子和鍋蓋等金屬物體不得放在爐具表面，因為它們會變熱。

⚠ 幼童（0-3 歲）應遠離本家電。請勿在無人注意的情況下讓兒童（3-8 歲）靠近本家電。8 歲以上兒童與殘疾人士或經驗與知識不足之人員，僅可在有人監督且已了解安全使用說明及相關風險後才能使用本電器。請勿讓兒童將本家電當作玩具。請勿讓無人注意之孩童進行清潔與使用者保養。

⚠ 使用後，請透過控制鍵關閉爐具元件，請勿倚靠鍋具探測器。

⚠ 警告：本家電及其外露的零件在使用時會變燙。請小心避免與加熱元件接觸。8 歲以下的兒童應遠離本家電，除非一直在有人看管下。

用途

⚠ 小心：本家電不可搭配外接開關裝置如計時器或獨立遙控系統使用。

⚠ 本家電旨在用於家庭和類似應用，例如：商店、辦公室及其他工作環境的員工廚房區；農舍；飯店、汽車旅館、民宿及其他居住環境用戶。

⚠ 不得用於其他用途（例如為房間供暖）。

⚠ 本家電不適用於專業用途。請勿在戶外使用本家電。

安裝

⚠ 本家電必須至少由兩個人搬運和安裝，以避免受傷的風險。在開箱與安裝時請穿戴保護手套，以避免割傷風險。

⚠ 必須由合格的技術人員進行安裝，包括供水（若有）、電器連接和維修。除非使用手冊特別載明，否則請勿維修或更換本家電零件。請讓孩童遠離安裝地點。家電包裝拆掉後，請確認機身無因運送所造成之損傷。若出現問題，請與經銷商或最近的售後服務中心聯絡。安裝後，請務必將包裝廢棄物（塑膠、發泡膠件等）收納於兒童無法觸及之處，以避免窒息風險。安裝前，請務必將本家電的電源中斷，

以避免觸電風險。安裝過程中，請確保家電不要造成電源線損壞，以避免起火或觸電風險。僅可在安裝工作全部完成後才可啟動本家電。

⚠ 將本家電安裝於傢俱中前請先完成所有櫥櫃切割作業，並將所有木屑及鋸渣清除。

⚠ 若本家電不是安裝於烤箱上方，則必須於本家電下方的隔間中安裝一塊分隔板（未隨附）。

電器警告

⚠ 在可接觸到插頭的情況下必須能透過拔掉插頭的方式，或依配線原則在插座上層安裝多極開關將本家電的電源中斷，且本家電必須依國家電器安全標準進行接地。

⚠ 請勿使用延長線、多重插座或轉接器。安裝後，使用者不得接觸電器組件。請勿在身體潮濕或赤腳的情況下使用本家電。若家電有電源線或插頭損壞的情況，或是無法正常運作，或曾遭到損壞或掉落過，均請不要使用本家電。


⚠ 若電源線損壞，必須由製造商、其服務代理或相關合格人員以同等產品進行更換，以避免觸電風險。

清潔和維護

⚠ 警告：在進行任何保養作業前請確認本家電已關閉並斷電；請勿使用蒸氣清潔設備，以避免觸電風險。


⚠ 請勿使用具摩擦性或腐蝕性的產品、氯成份清潔劑或煎鍋刷。

包裝材料廢棄處理

包裝材料均為 100% 可回收並有貼有回收標章 。故各部包裝材料均應依當地廢棄物處理主管機關法規妥善進行處理。

家電的報廢處理

本家電使用可回收或再利用之材料製成。請依照當地廢棄物處理規定處理。如需取得進一步有關處理、取回和回收家電之資訊，請與您當地合格授權機構、家用廢棄物回收服務或您購置該機器的店家聯絡。本家電的標示均符合歐盟指令 2012/19/EU 廢棄電子與電器設備（WEEE）及廢棄電子與電器設備法規 2013（修正版）。透過正確處理本產品，可避免對環境及人類健康造成負面影響。

產品或相關文件上的符號  表示其不可作為家用廢棄物處理，必須送合適之電子與電器回收中心。

節能秘訣

在完成烹調前幾分鐘將爐具關閉，以充分利用熱板的餘熱。鍋底應完全覆蓋熱板；尺寸小於熱板的容器會造成能源浪費。烹調時用緊密的鍋蓋蓋好鍋，並盡可能少用水。烹調時不蓋鍋蓋會大大增加能量消耗。限使用平底深鍋和煎鍋。

符合性聲明

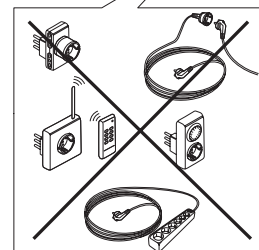
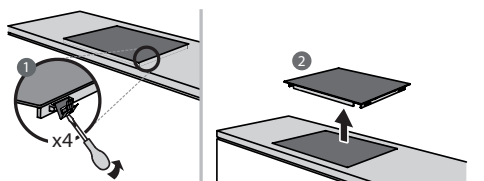
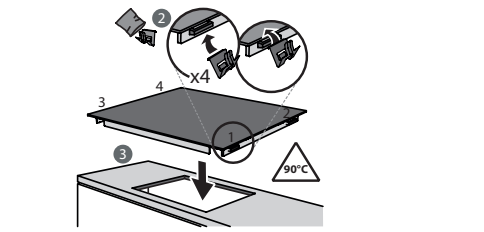
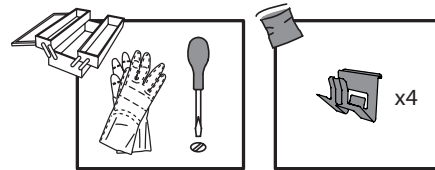
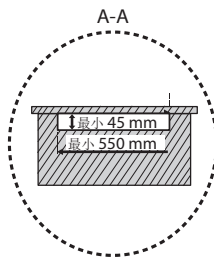
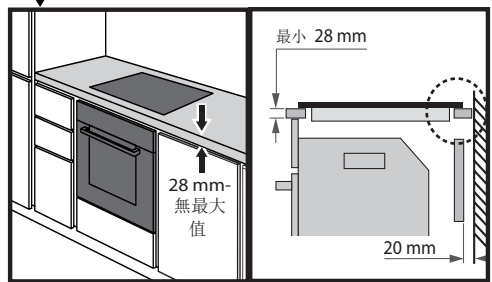
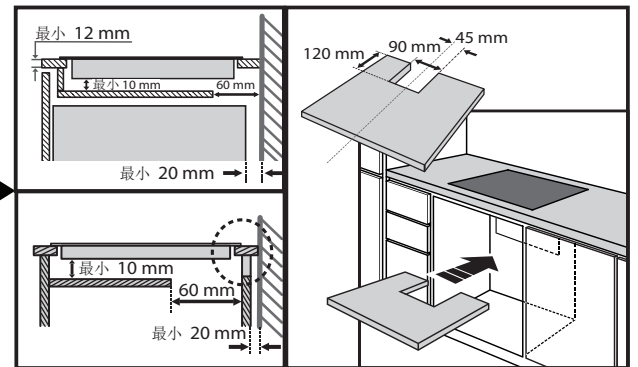
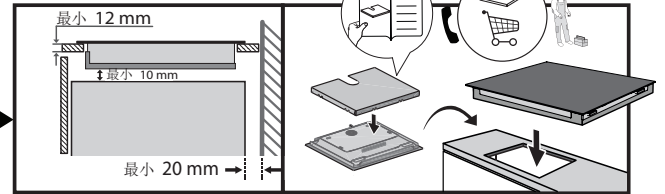
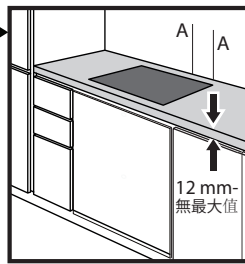
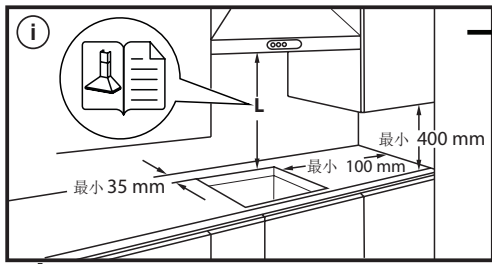
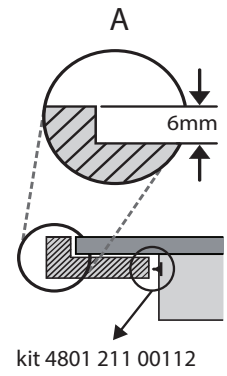
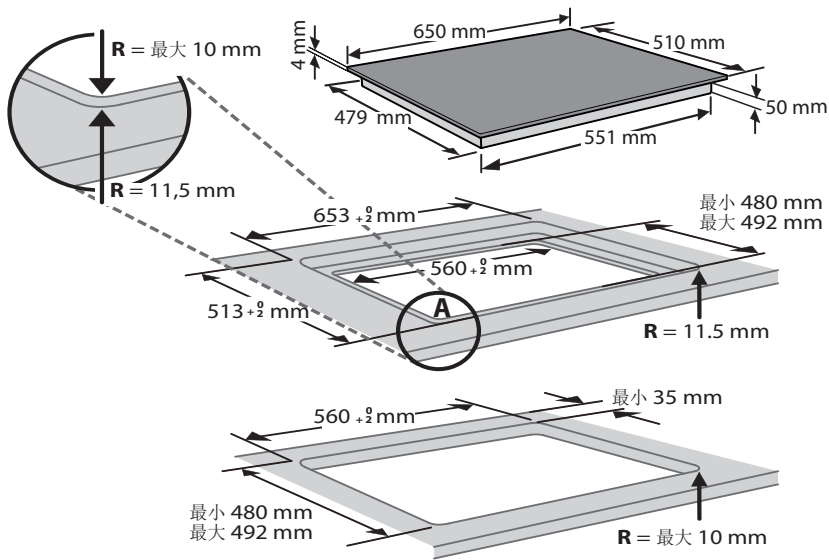
本家電符合《歐洲第 66/2014 號條例》及《2019 年生態設計和能效標籤法規》（修訂版）（歐盟退出）的生態設計要求，符合歐洲標準 EN 60350-2。

注意

使用起搏器或類似醫療器械的人士在靠近處於打開狀態的電磁爐面時應小心。電磁場可能會對起搏器或類似醫療器械產生影響。請諮詢您的醫生或者起搏器或類似醫療器械的製造商，瞭解其對電磁爐面電磁場影響的更多資訊。

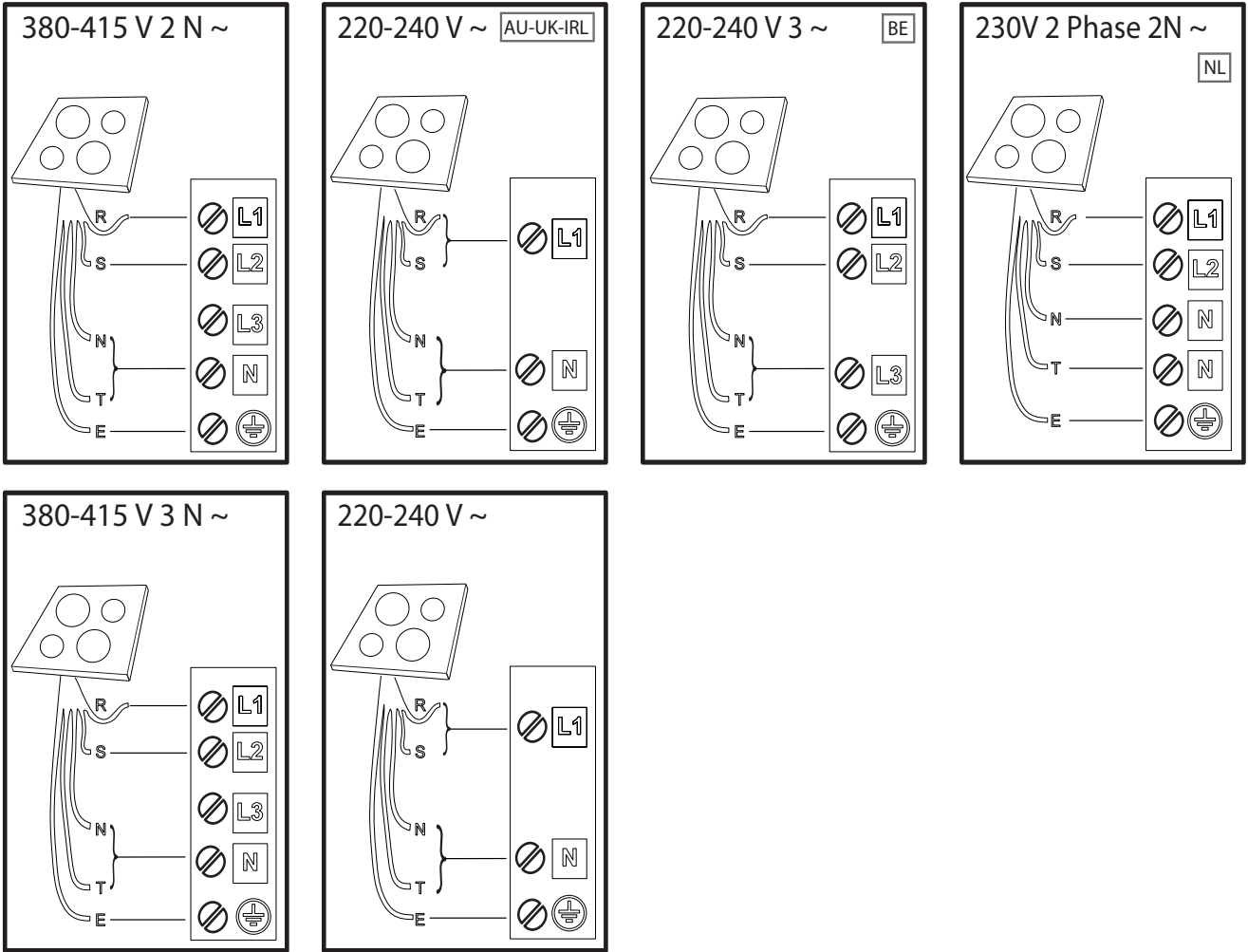


安裝



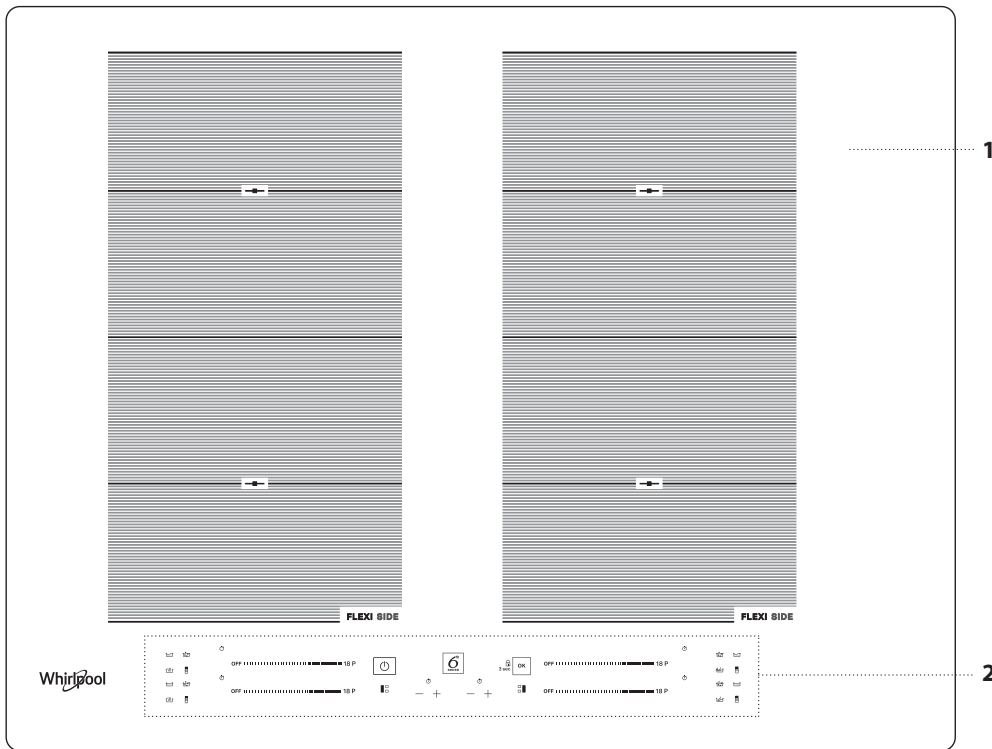
電器連接

在將本家電接通電源之前，必須先進行電器連接。
 必須由瞭解現行安全和安裝規定的合格人員進行安裝。具體來說，必須按照當地供電公司的規定進行安裝。
 確保家電底部銘牌上規定的電壓與家用電壓相同。
 條例規定本家電必須接地：只能使用適當尺寸的導體（包括接地導體）。



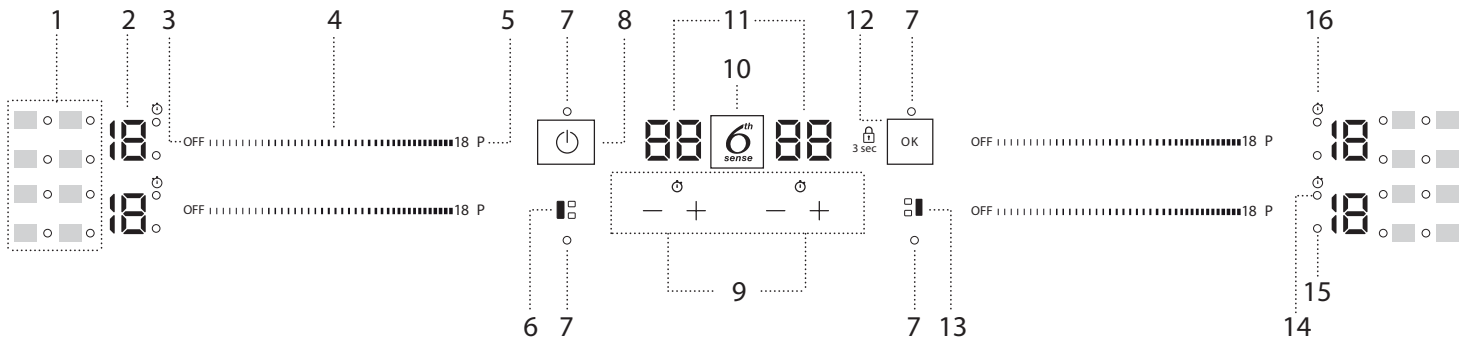
- R** black-nero-negro-preto-μαύρος-must-melns-juodas-czarny-schwarz-noir-zwart-negru-черно-црн-črna-crno-черный-чорний-қара-černá-čierna-fekete-svart-musta-svart-sort-siyah-dubh-黑色
- S** brown-marrone-marrón-marrom-каφέ-pruun-brüns-rudas-brązowy-braunen-brun-bruin-marò-кафья-браон-rjava-smeđ-коричневый-коричневий-қоңыр-hnědý-hnedý-barna-brunt-ruskea-brunt-brun-kahverengi-donn-棕色
- T** blue (gray)-blu (grigio)-azul (gris)-azul (cinza)-μπλε (γκρι)-sinine (hall)-zila (pelēka)-mėlyna (pilkas)-niebieski (szary)-blau (grau)-bleu (gris)-blauw (grijs)-albastru (gri)-синьо (сиво)-плава (сива)-modro (sivo)-plava (siva)-синий (серый)-синий (сірий)-көк (сұр)-modrý (šedá)-modrý (sivá)-kék (szürke)-blá (grá)-sininen (harmaa)-blá (grá)-blát (grát)-mavi (gri)-gorm (liath)-藍色 (灰色)
- E** (⏏) yellow/green-giallo/verde-amarillo/verde-amarelo/verdekίτρινο/πράσινο-kollane/roheline-dzeltens/zařš-geltona/žalia-zólyt/zielony-gelb/grün-jaune/vert-geel/groen-galben/verde-жълто/зелено-жудо/зелена-rumeno/zeleno-žuto/zelena-желтый/зеленый-жовтий/зелений-жасыл/сары-žlutá/zelená-žltá/zelená-sárga/zöld-gul/grønn-keltainen/vihreä-gul/grön-gul/grøn-sarı/yeşil-bui/glas-黃色/綠色
- N** blue-blu-azul-azul-μπλε-sinine-zila-mėlyna-niebieski-blau-bleu-blauw-albastru-синьо-плава-modro-plava-синий-синий-көк-modrý-modrý-kék-blá-sininen-blá-blát-mavi-gorm-藍色

產品介紹



- 1. 爐面
- 2. 控制面板

控制面板



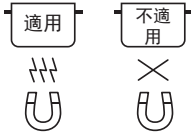
- 1. 特殊功能的符號/啟動
- 2. 所選的烹調火力等級
- 3. 烹調區關閉按鈕
- 4. 滾動鍵盤
- 5. 快速加熱按鈕 (Booster)
- 6. FLEXISIDE 按鈕 (左)

- 7. 指示燈 — 功能啟動
- 8. 開/關按鈕
- 9. 計時器
- 10. 6th Sense 按鈕
- 11. 烹調時間指示燈
- 12. OK/鎖定鍵按鈕 — 3 秒

- 13. FLEXISIDE 按鈕 (右)
- 14. 計時器啟動指示燈
- 15. 烹調區選擇指示燈
- 16. 計時器指示燈符號


配件

深鍋和煎鍋



僅使用電磁爐適用的由鐵磁材料製成的深鍋和煎鍋：

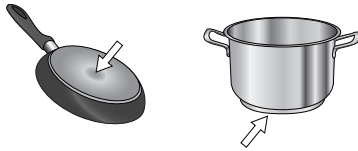
- 搪瓷鋼
- 鑄鐵
- 電磁爐適用的特殊不銹鋼深鍋和煎鍋

若要確定深鍋是否合適，請檢查是否有  符號（通常印在鍋底）。可以使用磁鐵檢查深鍋是否有磁性。鍋底的品質和結構會改變烹調性能。有些鍋底直徑的指示與鐵磁表面的實際直徑不一致。

有些深鍋和煎鍋的鍋底只有一部分為鐵磁材料，其他部分由電磁爐不適用的其他材料製成。這些區域可以在不同火力等級或較低溫度下升溫。某些情況下，如果鍋底主要由非鐵磁材料製成，爐具可能無法識別煎鍋，因此無法開啟烹調區。



為確保達到最佳效率，務必使用熱量分佈均勻的平底深鍋和煎鍋。如果鍋底不平，會影響火力和導熱。

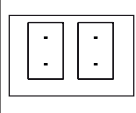
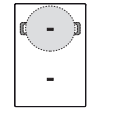
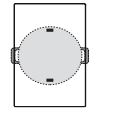



空載深鍋或薄底深鍋

請勿在爐具開啟時使用空的深鍋或煎鍋。爐具配備了一個內部安全系統，它可以持續監控溫度，並在偵測到高溫時啟動「自動關閉」功能。使用空的深鍋或薄底深鍋時，溫度可迅速升高，而「自動關閉」功能可能不會立即觸發，從而導致煎鍋或爐具表面損壞。如果發生這種情況，請勿觸摸任何部位，等待所有組件冷卻。如果出現任何錯誤訊息，請致電服務中心。

不同烹調區域的深鍋/煎鍋鍋底最小直徑

為確保爐具正常工作，請使用最小直徑合適的深鍋（請參閱下表）。務必使用最適合深鍋鍋底最小直徑的烹調區。放置深鍋時，確保將其放在所使用的烹調區的中心位置。建議不要使用超過所使用的烹調區周長的深鍋。

		
Ø 最小 	150 mm	200 mm

電磁爐不適用的深鍋/煎鍋的轉接器

使用此配件即可使用電磁爐不適用的深鍋和煎鍋。切記，使用它會影響效率，從而影響加熱食物所需的時間。應限制其使用，因為其表面達到的溫度在很大程度上取決於所使用的深鍋/煎鍋、其平整度和所烹調食物的類型。使用直徑小於轉接盤的深鍋或煎鍋可能會導致熱量積聚，沒有傳遞至深鍋或煎鍋，使爐具和轉接盤變黑。根據轉接器的直徑調整深鍋/煎鍋和爐具的直徑。

初次使用

火力管理

購買時，將爐具設為可能的最大火力。按照下文的說明調整您家電器系統的限值設定。

注意：根據為爐具選擇的火力，可能會自動限制某些烹調區的火力等級和功能（例如煮沸或快速加熱），以免超出所選限值。

若要設定爐具的火力：

將該裝置接通電源後，您可以在 60 秒內設定火力等級。

按下最右側的計時器「+」按鈕至少 5 秒鐘。顯示螢幕顯示「PL」。

按  按鈕確認。

用「+」和「-」按鈕選擇所需的火力等級。

可用的火力等級為：2.5 kW - 4.0 kW - 6.0 kW - 7.2 kW。

按  確認。

即使斷電，記憶體也會保留所選的火力等級。

若要更改火力等級，請將本家電與電源斷開連接至少 60 秒，然後重新插入插頭並重複上述步驟。

如果在設定過程中出現錯誤，將顯示「EE」符號，您也會聽到蜂鳴聲。如果發生這種情況，請重複該操作。

如果錯誤仍然存在，請聯絡售後服務部。

聲音信號開/關

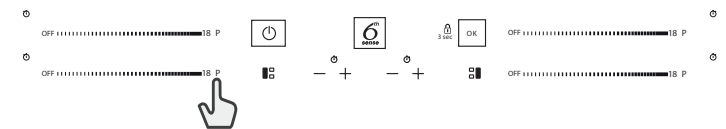
若要打開/關閉聲音信號：

- 將爐具接通電源；
 - 等待開機過程結束；
 - 按住左上角第一個滾動鍵盤的「P」按鈕 5 秒鐘。
- 任何設定的警報均將保持啟動狀態。

演示模式（重新加熱停用，請參見「故障排除」部分）

若要打開和關閉演示模式：

- 將爐具接通電源；
- 等待開機過程結束；
- 在第一分鐘內，按住左下方鍵盤上的快速加熱按鈕「P」5 秒鐘（如下圖所示）；
- 顯示螢幕上將顯示「DE」。



日常使用



打開/關閉爐具

若要打開爐具，請按住電源按鈕約 1 秒鐘。若要關閉爐具，請再次按下相同的按鈕，所有烹調區將停用。

放置

請勿用烹調深鍋蓋住控制面板符號。

請注意：在靠近控制面板的烹調區，建議將深鍋和煎鍋放在標記範圍內（兼顧鍋底和上邊緣，因為上邊緣往往大於鍋底）。這樣可以防止鍵盤過熱。燒烤或煎炸時，請盡可能使用後面的烹調區。



啟動/停用烹調區和調節火力等級

OFF 18 P

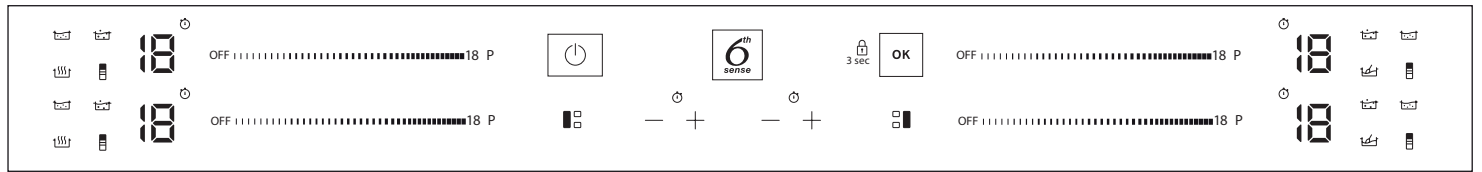
若要啟動烹調區：

在所需烹調區的滾動鍵盤（滾動條）上水平移動手指，啟動該烹調區並調節火力。將根據烹調區域和標識啟動狀態烹調區的指示燈顯示火力等級。可使用「P」按鈕選擇快速加熱功能（Booster）。

若要停用烹調區：

選擇滾動鍵盤開頭的「OFF」按鈕。

功能



FLEXISIDE

選擇「FLEXISIDE」按鈕後，您可以合併兩個烹調區，用一個大深鍋覆蓋整個表面或者用一個圓形/橢圓形深鍋覆蓋部分表面，以相同的火力使用這兩個烹調區。

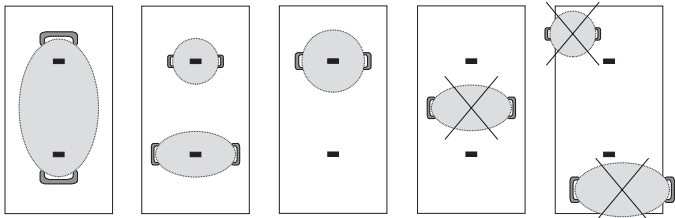
該功能始終保持打開狀態，當僅使用一個深鍋時，可以在整個區域內移動。在這種情況下，可以隨意使用兩個滾動鍵盤（左側和右側）。

非常適合使用橢圓形或矩形深鍋或煎鍋鍋架進行烹調。


若要停用該功能，請按「FLEXISIDE」按鈕。

注意：使用此功能時，無法選擇特殊功能。

重要資訊：將深鍋放在烹調區的中央，使其至少覆蓋一個參考點（如下圖所示）。



控制面板鎖


若要鎖定設定並防止其意外開啟，請按住 OK/鎖定鍵按鈕 3 秒鐘。若發出蜂鳴聲並且符號上方的警告燈亮起，表示已啟動此功能。除關閉功能（）外，控制面板所有功能均處於鎖定狀態。若要解除鎖定，請重複啟動程序。



計時器

共有兩個計時器 — 一個控制左側烹調區，一個控制右側烹調區。

若要啟動計時器：

按「+」或「-」按鈕設定所使用的烹調區所需的時間。將根據具體的符號  啟動指示燈。設定的時間結束後，會發出蜂鳴聲，烹調區將自動關閉。

可以隨時更改時間，並且可以同時啟動多個計時器。

如果爐具同一側的 2 個計時器同時啟動，「烹調區選擇指示燈」將閃爍，中央顯示螢幕上顯示所選的相應烹調時間。

若要停用計時器：

同時按下「+」和「-」按鈕，直至計時器停用。



計時器指示燈

此 LED 指示燈（亮起時）表示已設定該烹調區的計時器。



6th SENSE


「6th Sense」按鈕可啟動特殊功能。

將深鍋放置在合適的位置並選擇烹調區。

按下「6th Sense」按鈕。所選區域的顯示螢幕將顯示「A」。

烹調區可用的第一個特殊功能的指示燈將亮起。

逐次按下「6th Sense」按鈕，選擇所需的特殊功能。

按下  按鈕進行確認後，即啟動該功能。

若要選擇其他特殊功能，請按「OFF」，然後按「6th Sense」按鈕選擇所需的功能。

若要停用特殊功能並返回手動模式，請按「OFF」。

使用特殊功能時的火力等級由爐具預設，不能修改。



融化

您可以透過此功能將食物加熱至合適的融化溫度並保持食物的狀態，以免燒焦。

此方法非常適用，因為它不會破壞巧克力等易受損食物，還可以防止粘鍋。




保溫

您可以透過此功能將食物保持在理想溫度，通常是在烹調完成後或者在想要非常緩慢地減少湯汁時使用此功能。

非常適合供應合適溫度的食物。

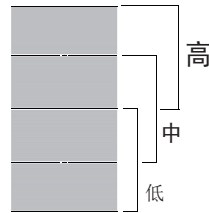
 文火慢煮

此功能非常適合保持文火慢煮的溫度，讓您可以長時間烹調食物而沒有燒焦的風險。
非常適合長時間烹調醬汁的食譜（米飯、調味醬、烤肉）。

 煮沸

您可以透過此功能以較低的能量消耗將水煮沸並保持沸騰。
煎鍋中應放入約 2 升水（最好在室溫下）。
在任何情況下，使用者都應密切監測沸水的狀態並定期查看剩餘水量。
如果深鍋很大且水量高於 2 升，我們建議您使用鍋蓋來優化煮沸時間。

 CHEF CONTROL (廚師控制鍵)



靈活烹調區分為三個烹調區（見圖），根據深鍋/煎鍋的位置以預設火力（高、中或低）啟動：在表面上移動深鍋/煎鍋，無需使用控制鍵即可在不同溫度下持續烹調食物。

指示燈

 餘熱


如果顯示螢幕上顯示「H」，則表示烹調區很熱。即使該烹調區未啟動，但由於使用了相鄰的烹調區或者其上放置了熱鍋而溫度升高，該指示燈也會亮起。
烹調區冷卻後，「H」即消失。

 深鍋位置不正確或缺失

如果深鍋不適用於電磁爐、位置不正確或尺寸不適合所選烹調區，則會顯示此符號。如果在選擇烹調區後30秒內未偵測到深鍋，烹調區將關閉。

烹調表

烹調表提供了各火力等級烹調類型的示例。每個火力等級的實際輸出火力取決於烹調區的尺寸。

火力等級		烹調類型	所用的等級 (體現了烹調經驗和習慣)
最大火力	P	快速加熱/Booster	非常適合快速加熱食物至快速沸騰狀態（對於水）或者快速加熱烹調液體。
	14 - 18	煎炸 - 煮沸	非常適合煎烤，開始烹調，煎炸冷凍產品，將液體快速煮沸。
		煎烤 - 煸炒 - 煮沸 - 燒烤	非常適合進行煸炒，保持沸騰狀態，烹調和燒烤。
	10 - 14	煎烤 - 烹調 - 燉煮 - 煸炒 - 燒烤	非常適合進行煸炒，保持輕微沸騰狀態，烹調和燒烤，以及預熱配件。
		烹調 - 燉煮 - 煸炒 - 燒烤 - 烹調至湯汁濃稠	非常適合進行燉煮，保持輕微沸騰狀態，烹調和燒烤（長時間）。
	5 - 9	烹調 - 燉煮 - 勾芡 - 收汁	非常適合用於慢煮烹調液體狀（例如水、酒、肉湯、牛奶）的食譜（米飯、調味醬、烤肉、魚）或奶油義大利面。
			非常適合用於慢煮烹調液體狀（例如水、酒、肉湯、牛奶）的食譜（1 升以下：米飯、調味醬、烤肉、魚）。
1 - 4	融化 - 解凍	非常適合軟化黃油，慢慢融化巧克力，解凍小塊食物。	
	為食物保溫 - 義大利調味飯	非常適合保存小部分剛烹製完成的食物或為菜餚保溫，以及為義大利調味飯收汁。	
零火力	OFF	-	爐具處於待機或關閉模式（可能存在烹調結束後的餘熱，「H」指示燈亮起）。

保養與清潔



警告

請勿使用蒸汽清潔設備。
清潔前，請確保烹調區已關閉，且餘熱指示燈（「H」）未顯示。

重要資訊：

- 請勿使用磨砂海綿或百潔布，因為它們可能會損壞玻璃。
- 每次使用後，請清潔爐具（冷卻後），以清除任何食物殘渣和污漬。
- 未保持妥善清潔的表面可能會降低控制面板按鈕的靈敏度。
- 只有當食物殘渣粘在爐具上時，才能使用刮刀。請按刮刀製造商的說明操作，以免劃傷玻璃。
- 糖或含糖量高的食物會損壞爐具，必須立即清除。
- 鹽、糖和沙子會劃傷玻璃表面。
- 使用軟布、吸水廚房紙或專用爐具清潔劑（按照製造商的說明）。
- 烹調區內的液體溢出會使深鍋移位或振動。
- 清潔爐具後，徹底晾乾。

如果玻璃上顯示 iXelium™ 徽標，則表示已採用 iXelium™ 技術處理爐具，該技術是 Whirlpool 的獨家表面處理技術，可確保達到完美的清潔效果，並使爐具表面持久閃亮。


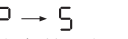
若要清潔 iXelium™ 爐具，請遵循以下建議：

- 使用蘸有水或日常玻璃清潔劑的軟布（最好是微纖維布）。
- 若要獲得最佳效果，請將濕布放在玻璃爐具表面上幾分鐘。

故障排除

- 檢查是否已關閉電源。
- 如果使用後無法關閉爐具，請斷開其電源。
- 如果打開爐具時顯示螢幕上顯示字母數位代碼，請參閱下表中的相關說明。

請注意：爐具表面有水、液體從鍋中溢出或將任何物體放在任何爐具按鈕上都可能會意外啟動或停用控制面板鎖定功能。

顯示代碼	描述	可能的原因	解決方式
FOE1	偵測到炊具，但與所請求的操作不相容。	未將炊具正確放置在烹調區，或者炊具與一個或多個烹調區不相容。	按兩次開/關按鈕將 FOE1 代碼清除並恢復烹調區的功能。然後，嘗試在其他烹調區使用該炊具，或使用其他炊具。
FOE7	電源線連接錯誤。	未完全按照「電器連接」部分的說明進行電源連接。	根據「電器連接」部分調整電源連接。
FOEA	由於溫度過高，控制面板關閉。	電子零件的內部溫度過高。	等待爐具冷卻後再使用。
FOE9	當溫度過高時，烹調區關閉。	電子零件的內部溫度過高。	等待烹調區冷卻後再使用。
FOE2, FOE4, FOE6, FOE8, FOEC, F1E1, F2E1, F6E1, F6E3, F7E5, F7E6	斷開爐具的電源。 等待幾秒鐘，然後重新接通爐具的電源。 如果問題仍然存在，請致電服務中心並說明顯示螢幕上顯示的錯誤代碼。		
d E [當爐具關閉時]	爐具不加熱。 各項功能不能操作。	演示模式處於打開狀態。	按照「演示模式」部分的說明進行操作。
例如 	爐具不允許啟動特殊功能。	火力調節器根據為爐具設定的最大值限制火力等級。	請參見「火力管理」部分。
例如  [火力等級低於要求]	爐具自動設定最低火力等級，以確保烹調區可以使用。	火力調節器根據為爐具設定的最大值限制火力等級。	請參見「火力管理」部分。

操作時發出的聲音

電磁爐在正常操作期間可能會發出呼嘯聲或嘎吱聲。這些噪音實際上來自炊具，並與鍋底的特性有關（例如，鍋底由不同層數的材料製成或者不規則）。

這些噪音可能會因所用炊具的類型及其所容納食物的數量而有所不同，與出現的問題無關。

售後服務

若要獲得更全面的援助，請在 www.whirlpool.com.hk/chinese/helpcenter/help/WarrantyRegistration 註冊您的產品。

與售後服務中心聯絡前準備工作：

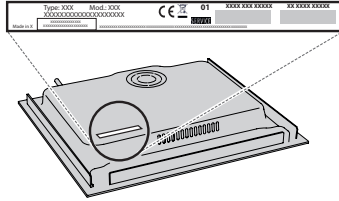
1. 確認是否可依故障排除中的建議自行解決問題。
2. 將家電關閉再重新啟動看故障是否仍存在。

若上述檢查後故障仍存在，請與最近的售後服務中心聯絡。

請撥打保養小冊子上顯示的電話號碼或依照網站 www.whirlpool.com.hk 上的說明獲得援助。

與售後顧客服務中心聯絡時，請務必提供：

- 故障的簡要描述；
- 電器的類型與確實型號；



- 序號（家電下方銘牌上 SN 字樣後的編號）。文件中也會注明序號；

SERVICE

SN 000000000000



- 您的完整地址；
- 您的電話號碼。

若需要任何維修，請與授權售後服務中心聯絡（以確保能使用原廠零件並正確執行維修）。

若要進行嵌入式安裝，請致電售後服務部，請求組裝螺釘套件4801 211 00112。

如果不安裝在嵌入式烤箱的上方，您可以致電售後服務部，購買分隔套件C00628720（60 和 65 cm 電磁爐面）或 C00628721（77 cm 電磁爐面）。

如果您不想購買分隔套件，請確保按照安裝說明安裝隔板。



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