



# **Domino Electric Cooker**

## **Domino電能煮食爐**

**Model/型號: EC-7... Series/系列**

**For domestic use only (只供家居使用)**

# **Installation & Operating Instructions**

## **產品使用說明書**

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Thank you for choosing **Garwoods EC-7... Domino Electric Cooker**. Please read this operation manual carefully before installing or using this product and keep the operation manual for future use.

## 1 、 Function & Characteristics

- **Energy-efficient**: The electric cooker utilizes the brand-new calefaction principle and the thermal efficiency is extremely high.

**Induction cooker or Induction cooking zone** – it is time saving & energy efficient because it directly heats up the bottom of the cookware and the heat transfer efficiency up to 90% is achieved.

**Infrared cooker or infrared cooking zone** – it utilizes radiant heating element and the surface remains a residual heat for short-time cooking without power after cooking. It is energy-saving.

- **Multi-function** : The electric cooker utilizes newest micro-computer chip program control. It offers multiple scales for heating power level regulation.
- **Safety & Environmental Friendly** : Safety & Environmental Friendly of the product is on our top priority. The electric cooker contains a series of safety system such as safety lock; high temperature indicator (Infrared cooker or infrared cooking zone); auto-temperature adjustment (Infrared cooker or infrared cooking zone); overheat prevention (Induction cooker or induction cooking zone); cookware sensor (Induction cooker or induction cooking zone) etc.
- **Easy-to-clean Surface** : Ceramic glass top panel is easy to clean. When the surface is cool down after cooking, wipe it with a damp cloth.

**【Notice】** : **The surface on the infrared cooker or infrared cooking zone is under a very high temperature condition after cooking, please do not place any combustible materials on the surface and touch the surface to avoid any risk of fire and getting burnt**

- **Touch Buttons Operation** : Touch button design is easy for use.
- **Intellectual Power** : The electric cooker adopts intellectual power distribution technology and the specified power can be distributed to each cooking zone by the micro-computer system.

## 2 、 Installation Guideline

★ Installation should be followed below requirements :

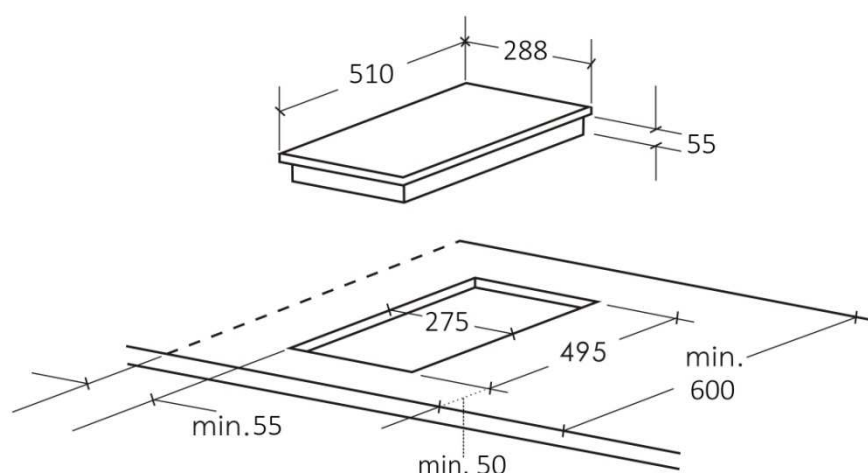
1. The walls on top of the working face and next to the installation of electric cooker must be heat-proof.
2. The laminated boards and adhesive used for installation must be heat-resistant.
3. For any installation method, the air under the electric cooker and behind the cooking range should have enough space for cooling in order to ensure the safety of operating the electric cooker.
4. Based on the prescribed dimensions, a square hole is opened on the work table. Ensure the distance between any side of the work table and the walls is  $\geq 55\text{mm}$ .
5. Protect the opening: If in contact with damp, the laminated boards used in marking the work table will easily expand more. It is required to stick varnish or special adhesive onto the edge of the opening in order to prevent any steam from condensation under the work table.
6. For any condition of installation, the electric cooker should have a good ventilation condition with air inlet and air outlet not blocked.
7. Don't place other equipments on the working face of the cooking zone of the electric cooker and within the range of 30cm around the working face.
8. If choosing a table-top installation, ventilation hole shall be at least 55mm from wall surface.
9. The electric cooker must be complied with a 13A power outlet.

★ Steps on Installation :

~ Open an installation hole on the worktop of cabinet as per 【illustration 1】 .  
(Note : The height shall be more than 100mm)

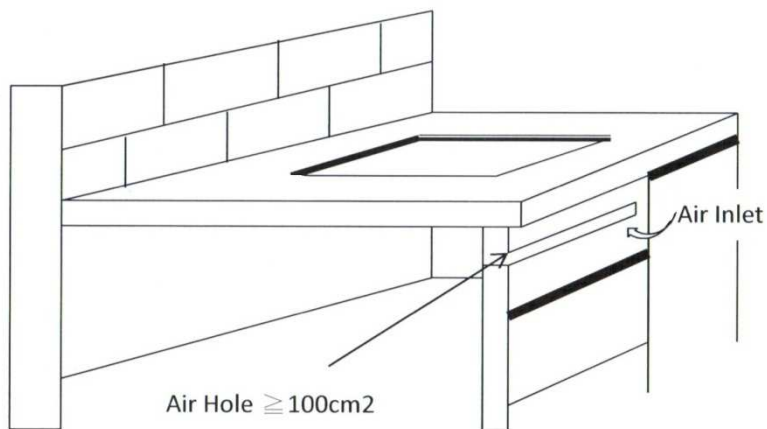
Cut out dimensions(unit/mm) : (W) 275 x (D) 495 x (H) 100

【illustration 1】



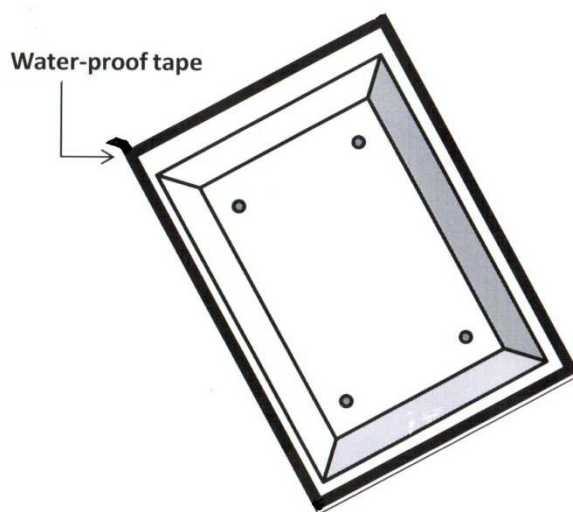
~ In front of the cabinet, open an air inlet with more than 100cm<sup>2</sup> under the location of electric cooker as per 【illustration II】. If the cabinet is not sealed, the air inlet may not be opened so as to ensure heat elimination.

【illustration II】



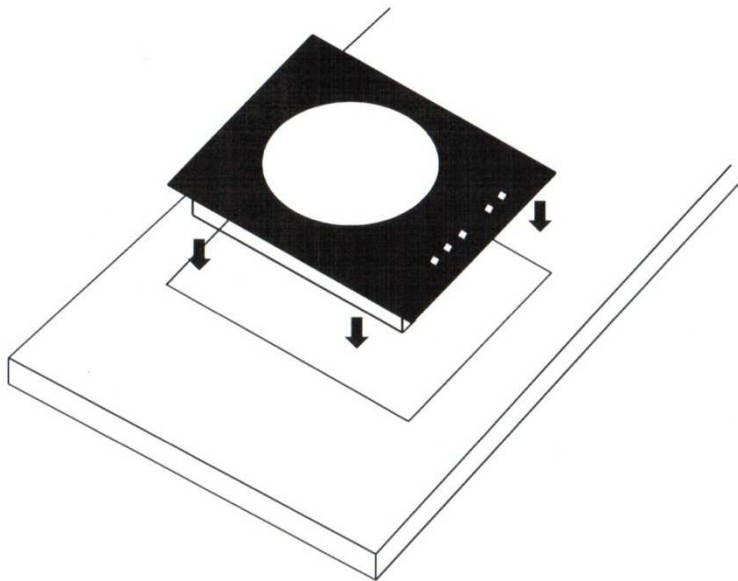
~ Before put the electric cooker into the hole, an water-proof type is properly applied on the bottom of front panel of the electric cooker as per 【illustration III】.

【illustration III】



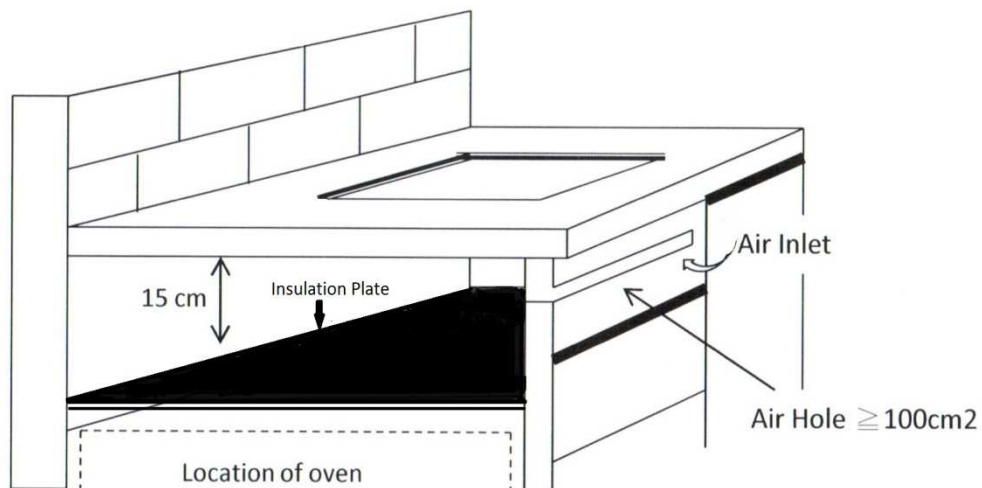
~ Put the electric cooker into hole. Insert plug of power line into corresponding socket. The electric cooker can be used after power connection as per 【illustration IV】 .

**【illustration IV】**



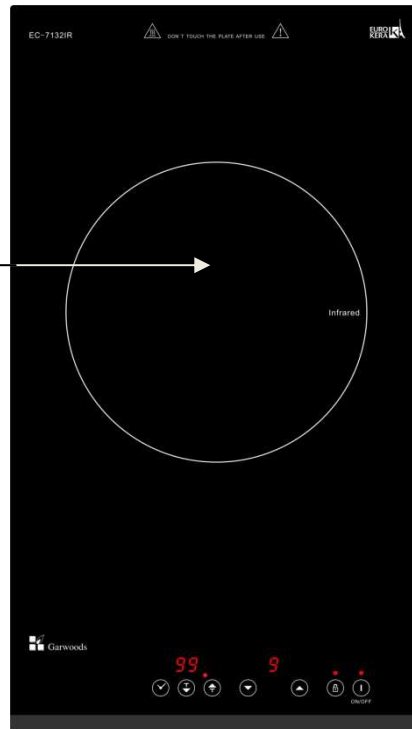
~ If the electric cooker is installed above an oven, fix an insulation part at least 15cm under the electric cooker as per 【illustration V】. Also, open an air inlet with more than 100cm<sup>2</sup> under the location of the electric cooker to ensure ventilation and operation in good conditions

**【illustration V】**



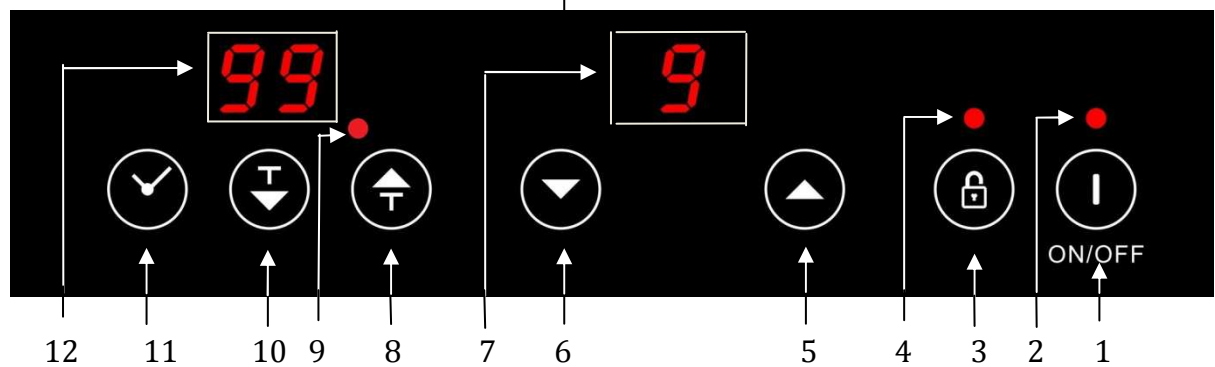
### 3 、 Control Panel Instruction

Model : EC-7132IR



【Cooking Zone】

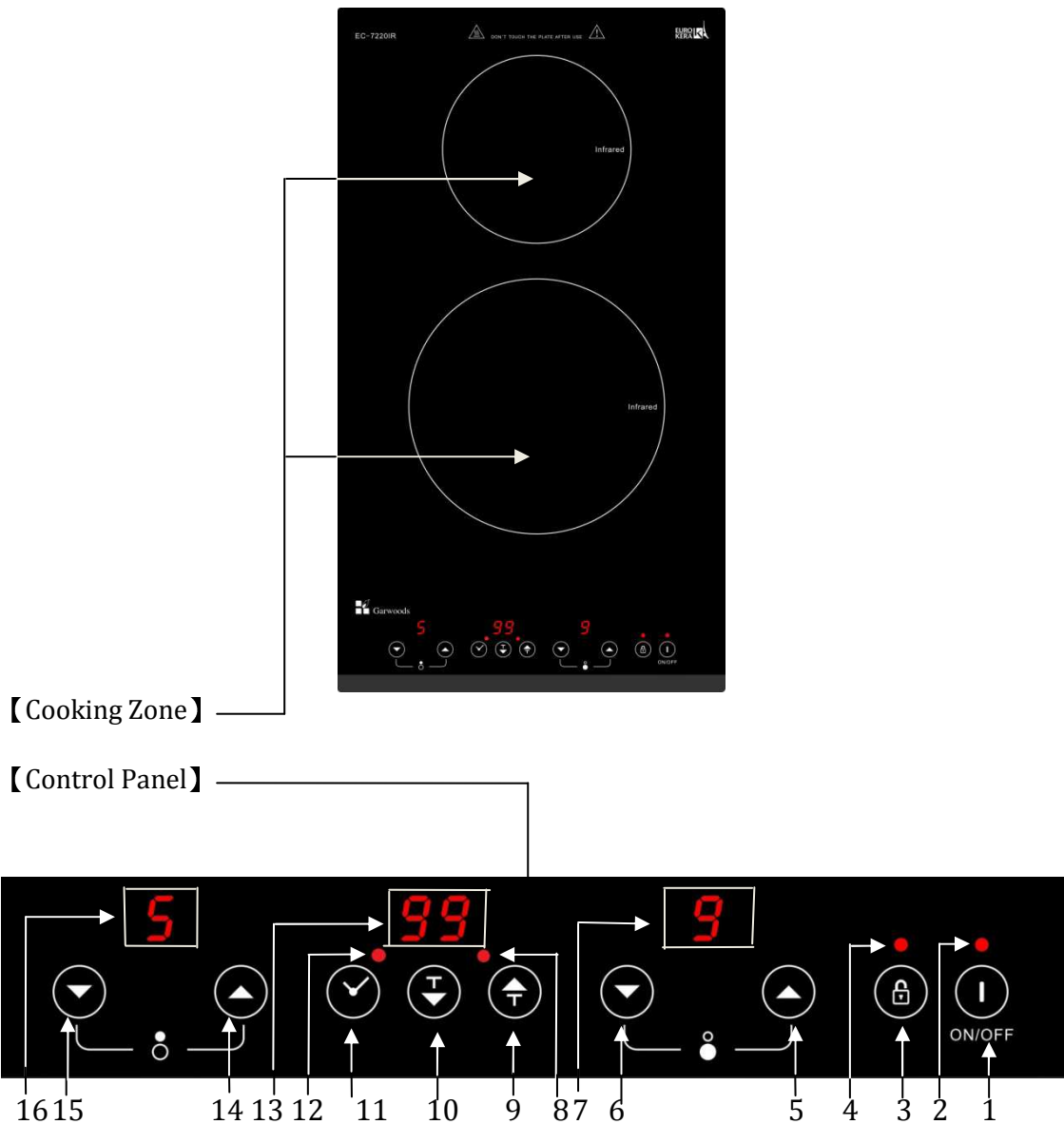
【Control Panel】



- 1...On/Off
- 3...Lock Key
- 5...Power Plus Key
- 7...LED Digital Indicator (Power/High Temperature)
- 8...Timer Plus Key
- 10...Timer Minus Key
- 12...LED Digital Indicator (Timer)

- 2...On/Off Indicator
- 4...Lock Indicator
- 6...Power Minus Key
- 9...Timer Indicator
- 11...Timer Key

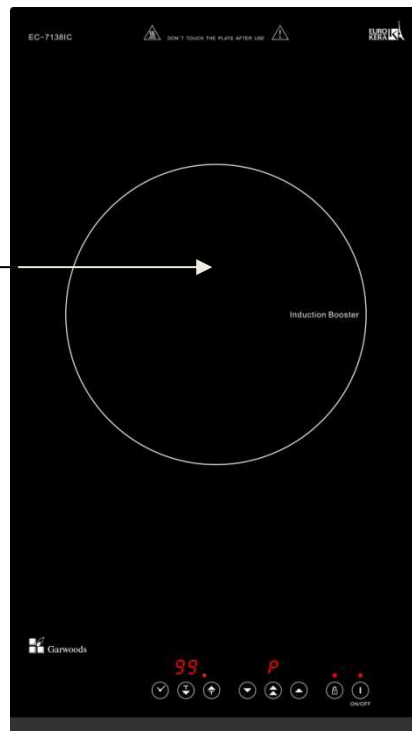
Model : EC-7220IR



- |   |   |
|---|---|
| 1...On/Off  | 2...On/Off Indicator  |
| 3...Lock Key  | 4...Lock Indicator  |
| 5...Power Plus Key (Front Zone)                                 | 6...Power Minus Key (Front Zone)                                |
| 7...LED Digital Indicator (Power/High Temperature - Front Zone) | 8...Timer Indicator (Front Zone)                                |
| 9...Timer Plus Key  | 10...Timer Minus Key  |
| 11...Timer Key  | 12...Timer Indicator (Rear Zone)                                |
| 13...LED Digital Indicator (Timer)                              | 14...Power Plus Key (Rear Zone)                                 |
| 15...Power Minus Key (Rear Zone)                                | 16...LED Digital Indicator (Power/High Temperature - Rear Zone) |

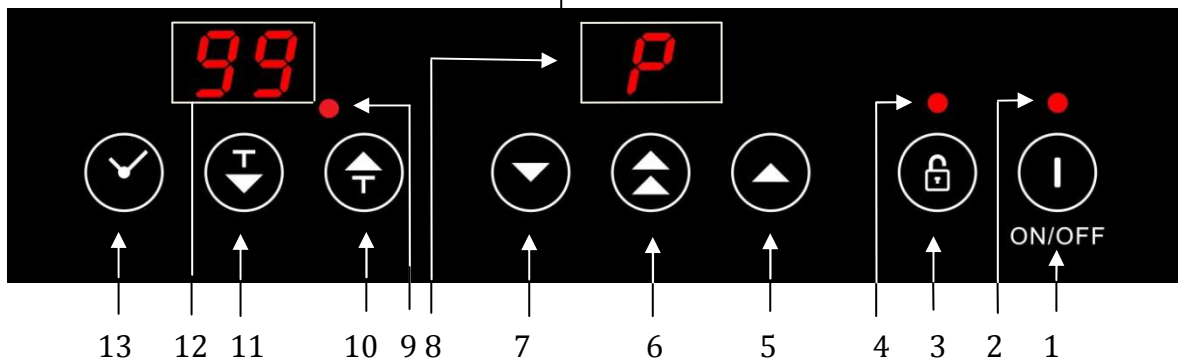


Model : EC-7138IC



【Cooking Zone】

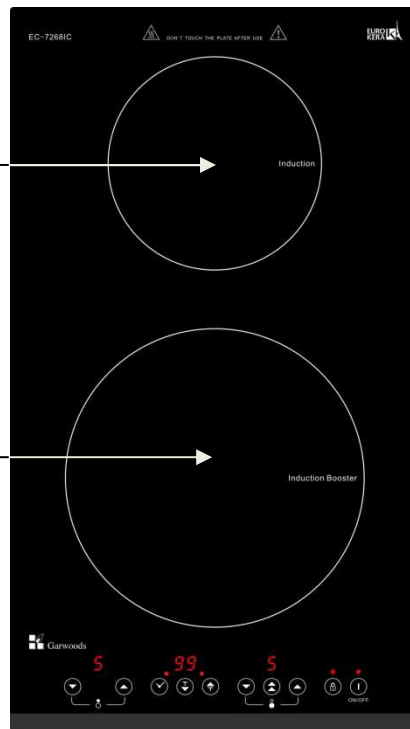
【Control Panel】



- 1...On/Off
- 3...Lock Key
- 5...Power Plus Key
- 7...Power Minus Key
- 9...Timer Indicator
- 11...Timer Minus Key
- 13...Timer Key

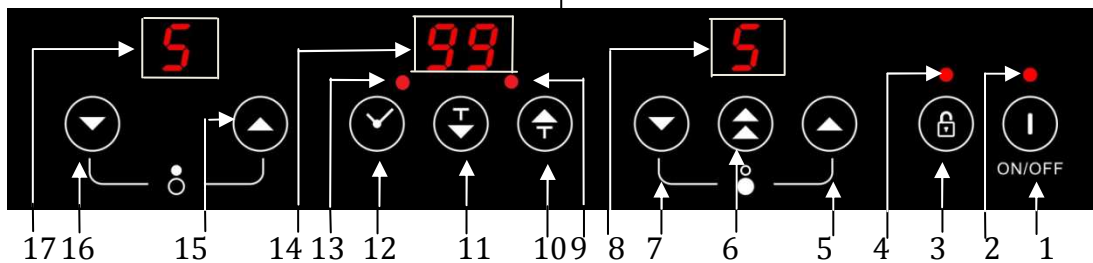
- 2...On/Off Indicator
- 4...Lock Indicator
- 6...Booster Power Key
- 8...LED Digital Indicator (Power)
- 10...Timer Plus Key
- 12...LED Digital Indicator (Timer)

Model : EC-7268IC



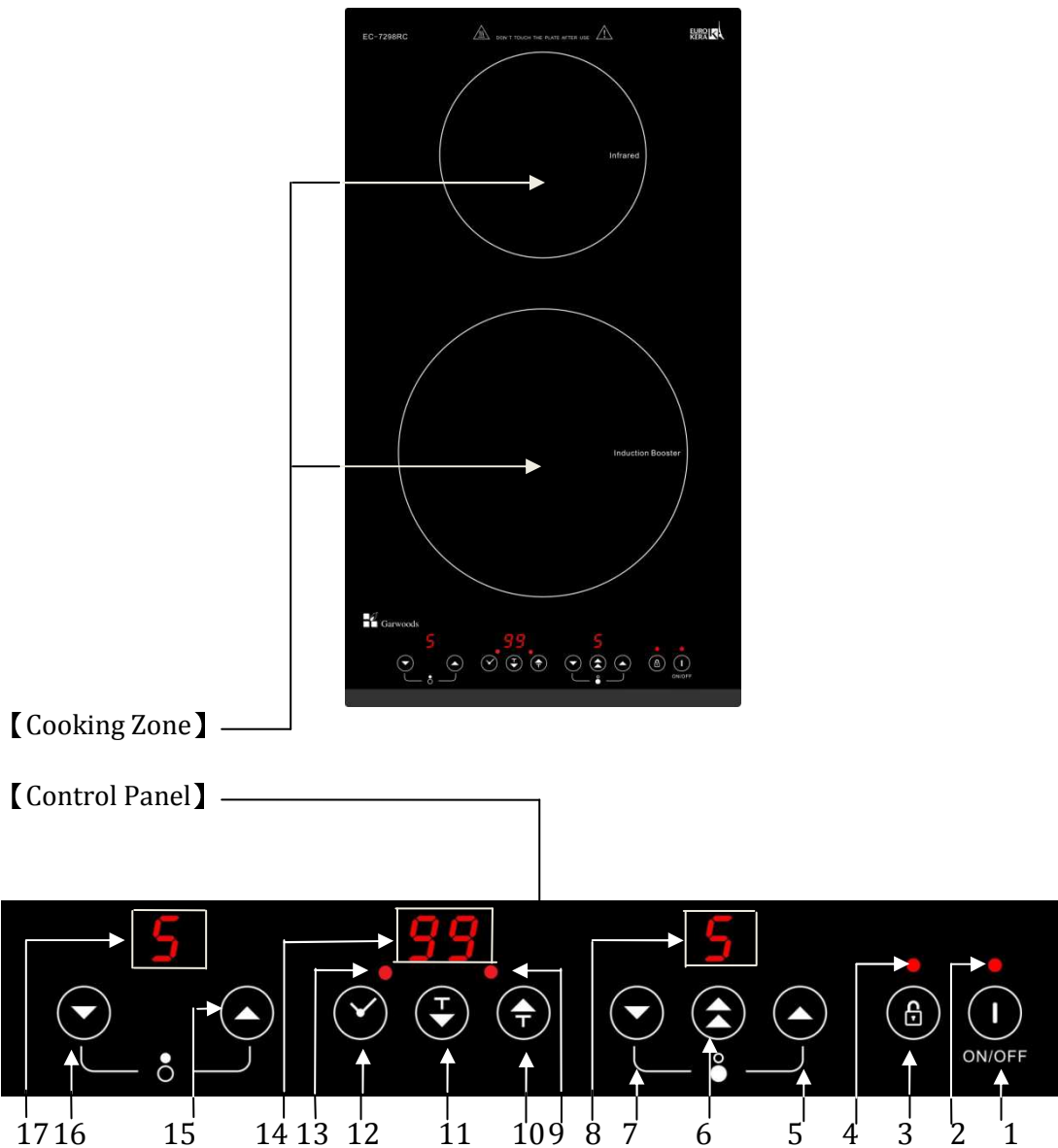
【Cooking Zone】

【Control Panel】



- |  |  |
|--|--|
| 1...On/Off                                     | 2...On/Off Indicator                           |
| 3...Lock Key                                   | 4...Lock Indicator                             |
| 5...Power Plus Key (Front Zone)                | 6...Booster Power Key (Front Zone)             |
| 7...Power Minus Key (Front Zone)               | 8...LED Digital Indicator (Power - Front Zone) |
| 9...Timer Indicator (Front Zone)               | 10...Timer Plus Key                            |
| 11...Timer Minus Key                           | 12...Timer Key                                 |
| 13...Timer Indicator (Rear Zone)               | 14...LED Digital Indicator (Timer)             |
| 15...Power Plus Key (Rear Zone)                | 16...Power Minus Key (Rear Zone)               |
| 17...LED Digital Indicator (Power - Rear Zone) |  |

Model : EC-7298RC



- |   |  |
|---|--|
| 1...On/Off  | 2...On/Off Indicator                           |
| 3...Lock Key  | 4...Lock Indicator                             |
| 5...Power Plus Key (Front Zone)                                 | 6...Booster Power Key (Front Zone)             |
| 7...Power Minus Key (Front Zone)                                | 8...LED Digital Indicator (Power - Front Zone) |
| 9...Timer Indicator (Front Zone)                                | 10...Timer Plus Key                            |
| 11...Timer Minus Key  | 12...Timer Key                                 |
| 13...Timer Indicator (Rear Zone)                                | 14...LED Digital Indicator (Timer)             |
| 15...Power Plus Key (Rear Zone)                                 | 16...Power Minus Key (Rear Zone)               |
| 17...LED Digital Indicator (Power/High Temperature - Rear Zone) |  |

## 4 、 Operation Method

### 4.1 、 Operation Instructions :

- **Power Connection** : After power connection, buzzer will make a short sound and the LED digit will show “—”. That means the electric cooker keeps at the stand-by mode. If no working of the electric cooker after 15 sec., the electric cooker will automatically be locked and entering sleeping mode.
- **Sleeping Mode** : If no working of the electric cooker after 15 sec. when power connection or surface of the electric cooker has been thoroughly cool down after cooking, the electric cooker will automatically enter sleeping mode for energy saving. If resume and re-start the working of the electric cooker, just touch any keys on the control panel, then press the “ON/OFF” key.
- **Lock Function** : When lock indicator is on , that means the lock function is active. At this time, all keys will be locked in order to avoid mis-operation. If resume the lock function, by pressing “Lock” key, buzzer will make a short sound and the lock indicator will be off. If start again the lock function, by pressing the “Lock” key, buzzer will make a short sound and lock indicator will be on.
- **On switching** : Place cookware on heating zone (Pls. refer to Usable and Non-usable Cookware), by pressing the “ON/OFF” key, then by pressing “Power Plus” key, LED will show the pre-set power level.
- **Power Level Alteration** : At the power function, by pressing “Power Plus” Or “Power Minus” key to increase or decrease power level. LED digit shows the set power level. To stop the power output, by pressing “Power Minus” key to decrease the power level to “—” , two-zone electric cooker should decrease the power level to “—” at the same time. After 15 sec. , the electric cooker will be automatically locked and power off or by pressing “ON/OFF” key to power off the cooker directly.

(**Notice** : The surface on the Infrared cooker or infrared cooking zone is under a very high temperature condition after cooking, therefore, when you decrease the power level to “—”, the LED digit will show “H” instead of “—”. That means that the cooker is under cooling down (Pls. refer to below high temperature indicator).

Induction cooker or induction cooking zone with high power consumption offers a booster function. By pressing “Booster Power” key, the cooking zone may be used to shorten heating-up times and the LED digit will show “P”. The booster works for max 5 min. and the cooking power will return to previous power level when the work time of booster power is reached.

- **High Temperature Indicator** : When using infrared cooker or infrared cooking zone after cooking, the LED digit will show “H” , that means the temperature on the heating zone is over 70°C. At this time, the heating zone is under a very high temperature condition, please do not attempt to place any combustible materials on the heating zone and touch the heating zone to avoid any risk of fire and getting burnt until the “H” in the LED Digital Indicator is vanished.
- **Selecting Timer** : By pressing “Timer” key, the time indicator will be on. At the time, by pressing “Timer plus ” Or “Timer minus” key to set the required time. The operational setting range is between 1 min. and 99 min. When set time is reached, buzzer will make a long sound and the electric cooker stops heating. To cancel time setting, set the timing to “ZERO”.
- **Off Switching** : During heating, by pressing “ON/OFF” key to switch off.

## 4.2 、 Usable and Non-usable Cookware :

1. Please refer to below information to select a suitable cookware cater for all delicious cuisine by the **infrared cooker or infrared cooking zone**.
  - Most of materials for a flat bottom cookware are suitable for use of the infrared cooker or infrared cooking zone, such as stainless steel pot, iron pot, aluminum pot, ceramic pot and glass pot etc. The diameter of the flat bottom cookware is within 12-24 cm. For a good effect, it is recommended for an around 22 cm in diameter and depends on the thickness of the cookware at the flat bottom.
  - It is normal that feeling hot from the heating zone if the flat bottom cookware does not cover the circle on the heating zone because it will release far infrared rays when cooking.
2. Please refer to below information to select a suitable cookware cater for all delicious cuisine by the **induction cooker or induction cooking zone**.

Usable Cookware	Non-usable Cookware
<b>【Materials】</b> Iron, cast iron, stainless steel and enamel cookware.	<b>【Materials】</b> Cookware made of pottery, aluminum, glass, copper or bronze.
<b>【Shape and size】</b> The diameter more than 120mm (4.5 inches) are recommended.	<b>【Shape and size】</b> The bottom diameter of the cookware is less than 120mm (4.5 inches). And, the cookware with curved bottom, with concave bottom (the concave depth $\geq$ 4mm) or with legs (the height $\geq$ 4mm).
<b>【Sorts of suitable cookware】</b> Stainless steel kettle, iron tray, bottom pan, iron pot, iron tray, enamel pot etc.	<b>【Sorts of un-suitable cookware】</b> Copper, bronze and aluminum pot, glass pot, pottery pot, bronze pan etc.

3. It is normal that sound “ze..ze..” from the cookware when heating.
4. The cookware is placed in the center of the circle at the heating zone.

### 4.3 、Heating Power Level :

- When two zones are operating at the same time, the total power level is up to 2800W. However, the power of one single zone will reduce automatically when the other zone is being cooking so as to maintain the total power level will not exceed 2800W.
- Induction cooker or induction cooking zone with high power consumption offers a booster function. By pressing “Booster Power” key, the cooking zone may be used to shorten heating-up times and the LED digit will show “P”. The booster works for max 5 min and the cooking power will return to previous power level when the work time of booster power is reached.

**Model : EC-7132IR**

Power Level	Power (W)
— /H	Stop power output
1	400
2	800
3	1100
4	1400
5 (Pre-set level)	1700
6	2000
7	2300

**Model : EC-7220IR**

Front Zone		Rear Zone	
Power Level	Power(W)	Power Level	Power(W)
— /H	Stop power output	— /H	Stop power output
1	200	1	200
2	400	2	400
3	600	3	600
4	800	4	800
5	1000	5	1000
6	1200	6 (Pre-set level)	1200
7	1400		
8 (Pre-set level)	1600		
9	1800		

**Model : EC-7138IC**

Power Level	Power (W)
—	Stop power output
1	300
2	600
3	900
4	1200
5 (Pre-set level)	1600
6	1800
7	2000
8	2200
9	2500
P (Booster function)	2800

**Model : EC-7268IC**

Front Zone		Rear Zone	
Power Level	Power(W)	Power Level	Power(W)
—	Stop power output	—	Stop power output
1	300	1	300
2	600	2	600
3	900	3	800
4	1200	4	1000
5 (Pre-set level)	1600	5 (Pre-set level)	1200
6	1800		
7	2000		
8	2200		
9	2500		
P (Booster function)	2800		

**Model : EC-7298RC**

Front zone/Induction cooking zone		Rear zone/Infrared cooking zone	
Power Level	Power(W)	Power Level	Power(W)
—	Stop power output	— /H	Stop power output
1	200	1	200
2	600	2	600
3	1000	3	800
4	1300	4	1000
5 (Pre-set level)	1600	5 (Pre-set level)	1200
6	1800		
7	2000		
8	2200		
9	2400		
P (Booster function)	2600		



## 5 、 Safety Precautions

### 5.1 Safety Notes :

- No other objects then cookware to be placed on the calefaction area.
- Do not insert any objects like iron wire etc. into the vent in order to prevent any electric shock.
- Do not put anything to block the air outlet °
- Do not heat up unopened tins of food on the heating zone as pressure will build up in the tin and it can explode, which in turn could result in injury and scalding or damage.
- Do not use the electric cooker in a high temperature environment. Keep it far away from fire.
- Always keep children away from the electric cooker.
- Keep a distance between the water supply and the electric cooker, to prevent any electric shock and interference or malfunction on function of the electric cooker.
- Water or liquid on the control panel will affect interference or malfunction on function of the electric cooker.

### 5.2 、 Warning :

- The electric cooker must not be installed over any metal work top or electrical appliances such as dishwasher, oven, and fridge etc.
- Do not place metallic objects such as knives, forks, scoops or spoons on the electric cooker, calefaction area in order to prevent any danger caused by high temperature
- The surface is under a very high temperature condition after cooking, please do not place any combustible materials on the surface and touch the surface to avoid any risk of fire and getting burnt
- If power wire is broken, you must shut off the power supply immediately and contact our After Sales Service professional to change the broken wire. User does not allow repairing by yourself, otherwise the maintenance of the electric cooker will be invalid.
- Do not smash the glass surface, switch off the electric cooker when the glass surface is cracked.

## 6 、 Daily Maintenance

- Clean the electric cooker only when it has cooled down and high temperature indicator is off.
- Do not put any tinder of acid or alkaline materials near the electric cooker in order to avoid the electric circuits inside the stove from the erosive damages of acidity and alkali which can affect the life span of the electric cooker.
- Never use a steam cleaner or aggressive or abrasive detergent to clean the electric cooker.
- Do not swash the electric cooker directly with water.
- When cleaning the ceramic surface, wipe all coarse soiling off using a damp soft cloth and apply a few drops of proprietary-cleaning agent for ceramic surfaces.
- Do not let the bottom of the electric cooker rubs the glass surface of the working area so as to prevent lacerating. (The laceration of the glass surface of the working area does not affect the normal operation of the electric cooker).
- The air inlet should be cleaned regularly in order to have a good ventilation condition.
- Be sure to remove stains from the bottom of cookware. Otherwise, the stains will be scorched and stuck on the top plate.

## 7 、 Product Specification

<b>Description</b>	Single-zone Infrared Cooker
<b>Model</b>	EC-7132IR
<b>Power Supply</b>	AC220V/50Hz
<b>Total Rated Power</b>	2300W
<b>Overall Dimension(W x D x H)</b>	288x 510x 55mm
<b>Net Weight</b>	5 kgs

<b>Description</b>	Two-zone Infrared Cooker
<b>Model</b>	EC-7220IR
<b>Power Supply</b>	AC220V/50Hz
<b>Total Rated Power</b>	2800W
<b>Overall Dimension(W x D x H)</b>	288x 510x 55mm
<b>Net Weight</b>	5 kgs

<b>Description</b>	Single-zone Induction Cooker
<b>Model</b>	EC-7138IC
<b>Power Supply</b>	AC220V/50Hz
<b>Total Rated Power</b>	2800W
<b>Overall Dimension(W x D x H)</b>	288x 510x 55mm
<b>Net Weight</b>	6 kgs

<b>Description</b>	Two-zone Induction Cooker
<b>Model</b>	EC-7268IC
<b>Power Supply</b>	AC220V/50Hz
<b>Total Rated Power</b>	2800W
<b>Overall Dimension(W x D x H)</b>	288x 510x 55mm
<b>Net Weight</b>	8 kgs

<b>Description</b>	2 IN 1 Electric Cooker
<b>Model</b>	EC-7298RC
<b>Power Supply</b>	AC220V/50Hz
<b>Total Rated Power</b>	2800W
<b>Overall Dimension(W x D x H)</b>	288x 510x 55mm
<b>Net Weight</b>	6 kgs

## 8 、 Trouble-shooting Guideline

### 8.1 、 Code Of Breakdown :

In case of improper installation or use, abnormal power supply or breakdown of the electric cooker, the LED digit on front panel will display code of breakdown, first display shows “E”, then numeral and flicker.

Infrared cooker or infrared cooking zone:-

Code of breakdown	Root cause of breakdown
E5	High power voltage
E6	Low Power voltage

Induction cooker or induction cooking zone:-

Code of breakdown	Root cause of breakdown
E0	Failure of Circuit
E1	Cookware not be sensed on the cooking zone
E2	High temperature inside induction heater
E3	Failure of heater temperature sensor
E4	Failure of IGBT temperature sensor
E5	High power voltage
E6	Low Power voltage

## 8.2 、 Trouble Shooting :

Garwoods's electric cooker has adopted the most advanced micro-computer inspection and control technology. Some phenomena appeared in the course of working may not indicate problems to occur.

Please check the electric cooker according to the follow specifications :

Situation	Reason	Solution
<b>Infrared cooker or infrared cooking zone:-</b>		
No power for the light indicators	The power cord may not be properly connected to power outlet	Check the power cord if it has been connected or not
Auto-power off during working of product	<ol style="list-style-type: none"> <li>1. The inlet of fan is off.</li> <li>2. The fan stops working.</li> <li>3. The surrounding temperature is too high. Pls. check if there is some heating device nearby.</li> <li>4. The temperature of the stuff being heated rises too high.</li> <li>5. Errors of timer setting</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean and remove the stuff in the inlet of fan.</li> <li>2. Ask help from a professional service technician.</li> <li>3. Improve the ventilation.</li> <li>4. Improve the ventilation.</li> <li>5. Power off and re-start the product</li> </ol>
<b>Induction cooker or induction cooking zone:-</b>		
The heater works for a while and stop, indicating "E1"	<ol style="list-style-type: none"> <li>1. No cook ware put on the cooking zone</li> <li>2. Non-usable cookware is used</li> </ol>	<ol style="list-style-type: none"> <li>1. Put the cookware on the cooking zone</li> <li>2. Refer to "Usable and Non-usable cookware" in the operation manual</li> </ol>
The heater works for a while and stops, indicating "E2" .	<ol style="list-style-type: none"> <li>1. The inlet of fan is off.</li> <li>2. The fan stops working.</li> <li>3. The surrounding temperature is too high. Pls. check if there is some heating device nearby.</li> <li>4. The temperature of the stuff being heated rises too high.</li> <li>5. The outlet ventilation is off.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean and remove the stuff in the inlet.</li> <li>2. Ask help from a professional service technician.</li> <li>3. Improve the ventilation.</li> <li>4. Remove the cause for fry heating and continue to use the electric cooker after the calefaction area is cooling down.</li> <li>5. Inspect the outlet ventilation condition.</li> </ol>
The heater works for a while and stop, indicating "E3" or "E4" .	The temperature sensor breakdown.	Ask help from a professional service technician.

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多謝選購Garwoods EC-7... Domino電能煮食爐。請在安裝及使用本產品之前，仔細閱讀本說明書，然後好好保存，以備將來不時之需。

## 一、產品性能特點

- **節能效益：** 產品採用先進加熱原理，從而達到煮食節能效果：  
  
**電磁爐或電磁烹煮區** - 直接傳熱至鍋具底部，熱效率高達90%，加熱快捷。  
  
**電陶爐或電陶烹煮區**- 採用紅外線加熱，高熱效率，節能環保。在使用烹煮食物過程中，更可因應情況下截斷電源利用爐面產生餘下的高溫而作短暫烹煮，以達到節省燃料之效果。
- **齊全功能：** 採用最新微電腦晶片程式操作，具有多段火力功率調節，方便實用。
- **環保安全：** 產品設有安全功能，如安全鎖、餘溫警告指示燈(電陶爐或電陶烹煮區)、自動調溫功能(電陶爐或電陶烹煮區)、過熱保護裝置(電磁爐或電磁烹煮區) 及鍋具檢知功能(電磁爐或電磁烹煮區) 等。
- **容易清潔：** 高級耐熱陶瓷玻璃面板、易潔耐用。烹調後，待玻璃面板冷卻，才可進行清潔。  
  
【注意：使用電陶爐或電陶烹煮區烹煮後，面板仍處於高溫狀態，請勿放置任何易燃物件或接觸面板，以免造成火災及燙傷。】
- **輕觸式操作：** 輕觸式設計，只需要用手指輕輕觸摸玻璃控制面板上功能鍵，簡單易用。
- **智能功率：** 產品採用智能功率分配技術。由微電腦根據用戶使用狀況，將規定的總功率分配到每個爐區。

## 二、產品安裝說明

★安裝須遵守以下說明要求：

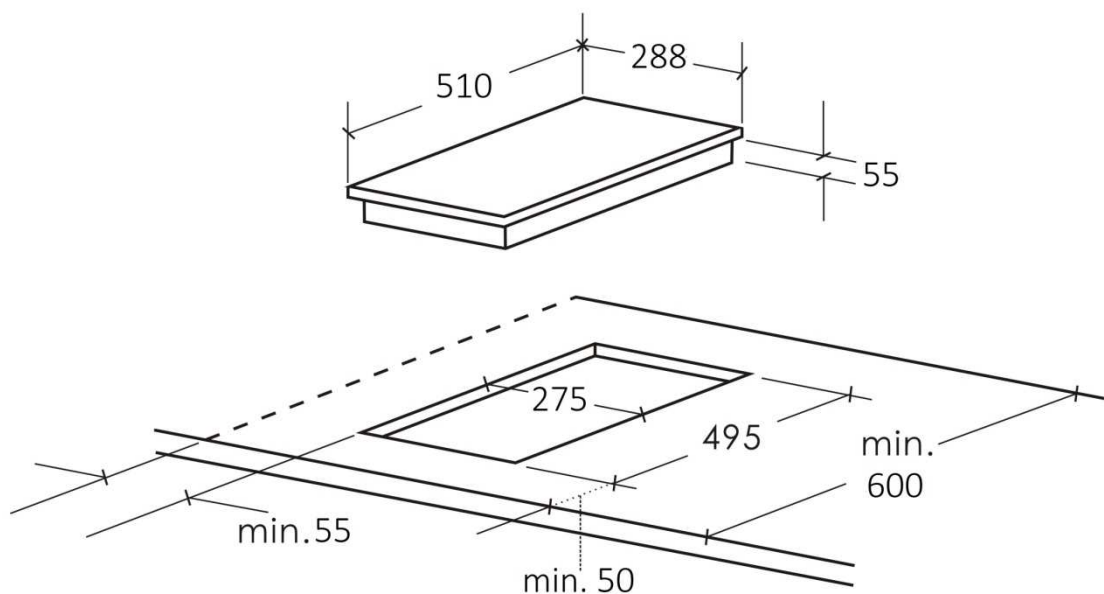
- 1、工作枱面及靠近電能煮食爐的牆壁必須是耐熱的。
- 2、用於安裝電能煮食爐與廚櫃的層板和膠黏劑必須是耐熱的。
- 3、在任何安裝方式中，應確保爐具底下及爐面後側能徹底散熱，以確保安全。
- 4、按規定尺寸在枱面上開一個安裝孔，同時確保任何一面距牆面距離牆壁至少55毫米。
- 5、安裝孔防水保護：若與濕氣接觸，製作廚櫃所用的層板相對容易膨脹，在開口邊緣塗上透明漆或專用膠黏劑，可防止水氣滲入造成蒸氣在廚櫃枱面下產生冷凝。
- 6、在各種安裝條件下，電能煮食爐都需要良好的通風，要確保進氣口和出氣口不會被堵塞。
- 7、電能煮食爐爐面四周及爐面垂直上方30厘米範圍內不要設置其它設備。
- 8、如選擇座檯式安裝時，亦須確保排風口距離牆壁至少55毫米。
- 9、使用電能煮食爐時必須配備13安培獨立開關掣或固定接線座。

★安裝步驟

1. 按照【安裝圖 一】尺寸，在廚櫃枱上開一安裝孔  
（注意：高度距離枱面需超過100毫米）。

開孔尺寸(單位/毫米)：(闊) 275 x (深) 495 x (高) 100

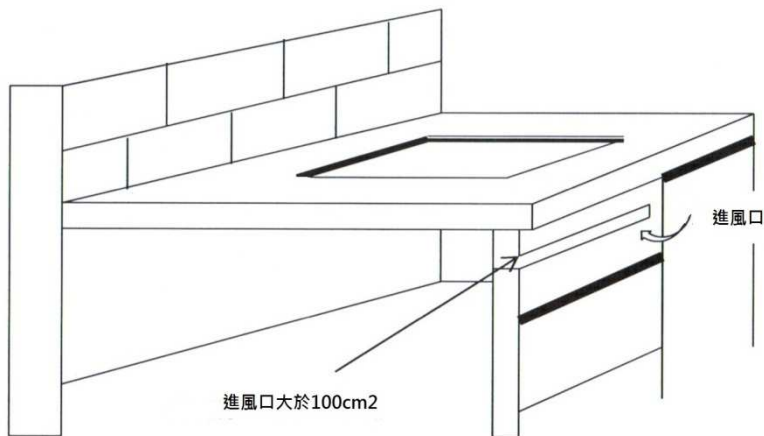
【安裝圖 一】





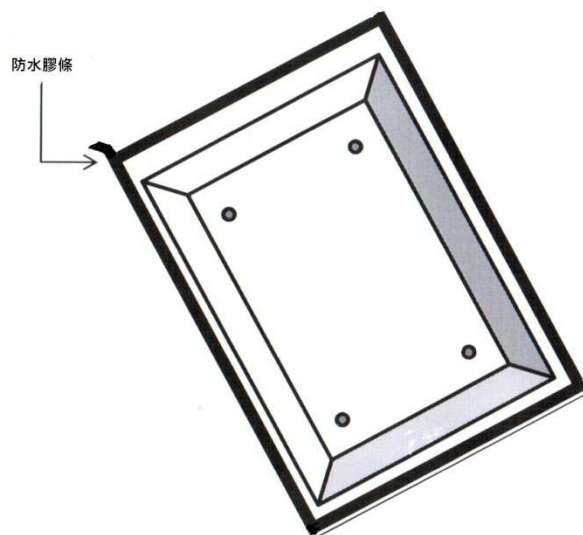
2. 在櫥櫃前側電能煮食爐擺放位置的下方開出一個大於100平方厘米的進風口如【安裝圖二】，以確保電能煮食爐有足夠的散熱，如果櫥櫃不是密封式的，可以不開此口，但電能煮食爐下方不可有任何雜物堵塞通風。

【安裝圖 二】



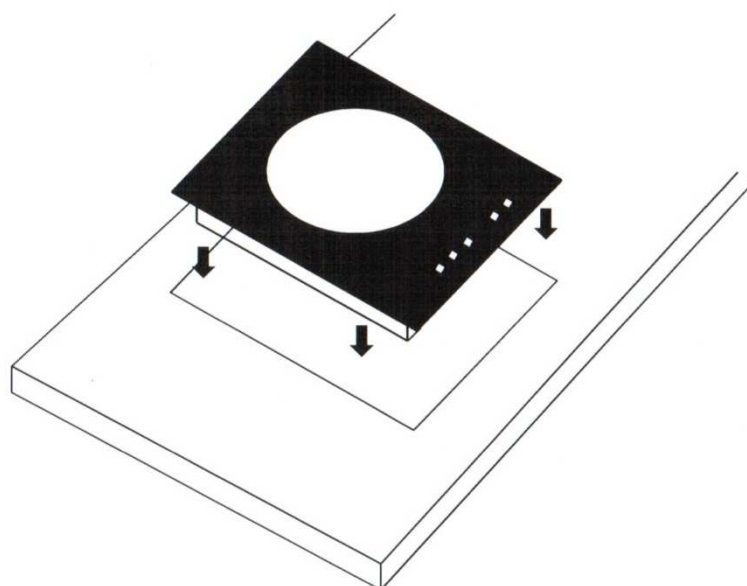
3. 安裝電能煮食爐在櫥櫃枱面前，必須將隨爐具所附的防水膠條如【安裝圖 三】，貼在面板下方的四邊。

【安裝圖 三】



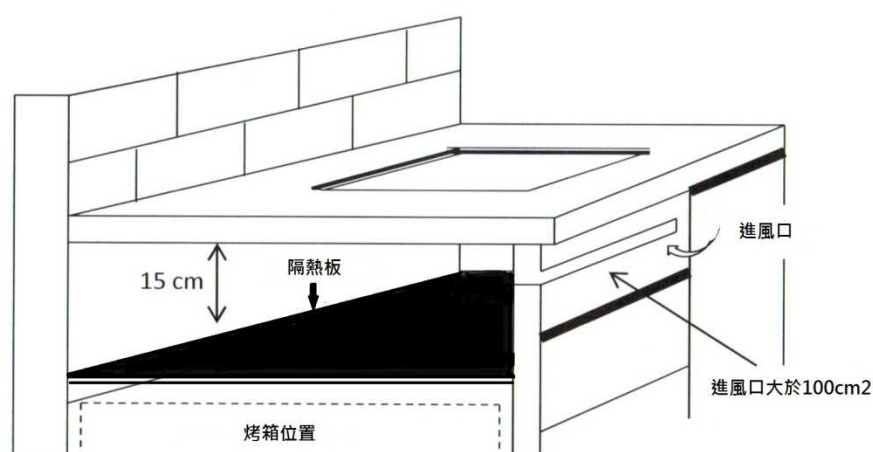
4. 將貼好防水膠條的電能煮食爐放入枱面開孔中如【安裝圖 四】，然後將電源線插頭插入對應的插座中，通電即可正常使用。

【安裝圖 四】



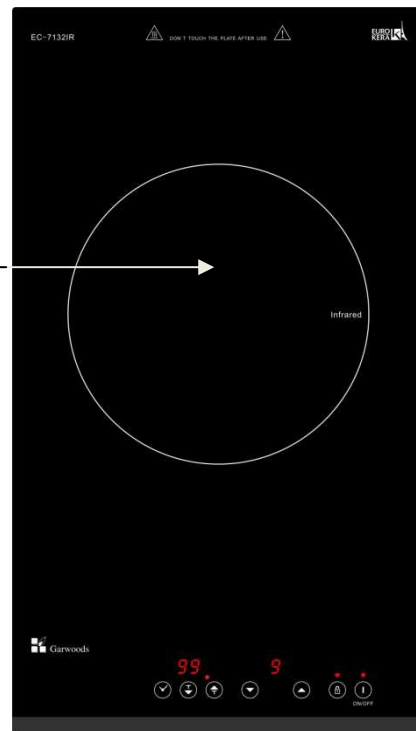
5. 如安裝電能煮食爐在烤箱上方時，櫥櫃內電能煮食爐與烤箱中必須加裝一個隔熱板如【安裝圖 五】隔熱板與電能煮食爐底部至少有15厘米的距離：電能煮食爐安裝位置的前側必須開出一個大於100平方厘米的進風口以確保電能煮食爐磁與烤箱能夠有足夠的通風。

【安裝圖 五】



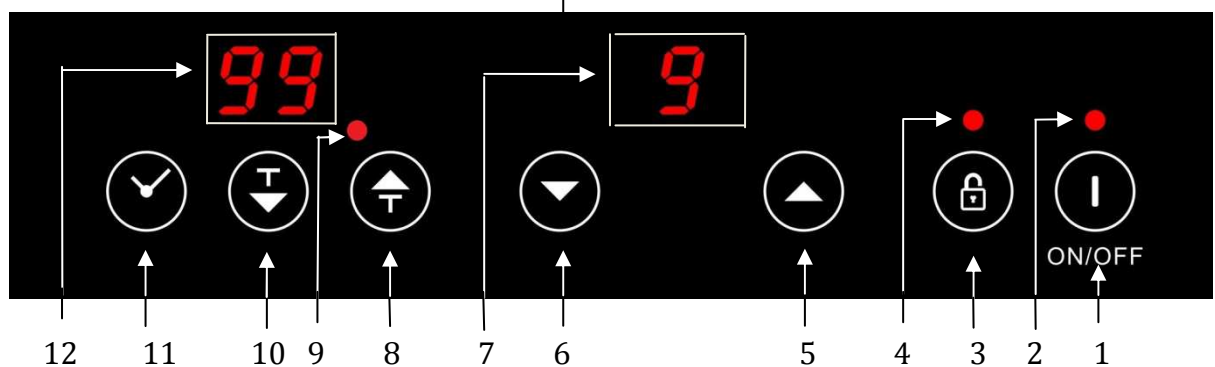
### 三、控制面板說明

型號：EC-7132IR



【加熱區】

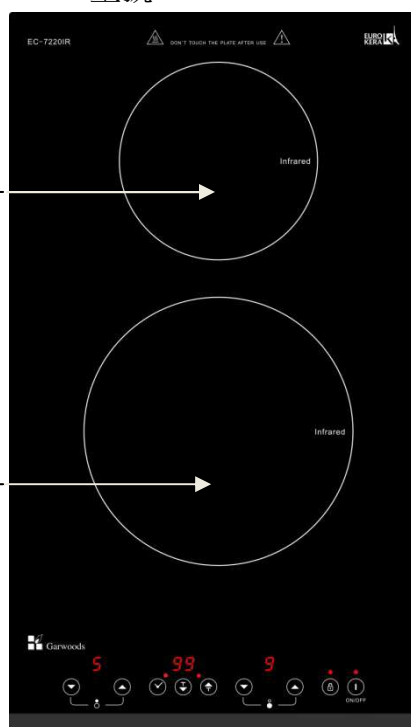
【功能鍵】



- 1...開關鍵
- 3...安全鎖鍵
- 5...火力調高鍵
- 7...LED數碼顯示區(火力及高溫指示)
- 9...定時指示燈
- 11...定時鍵

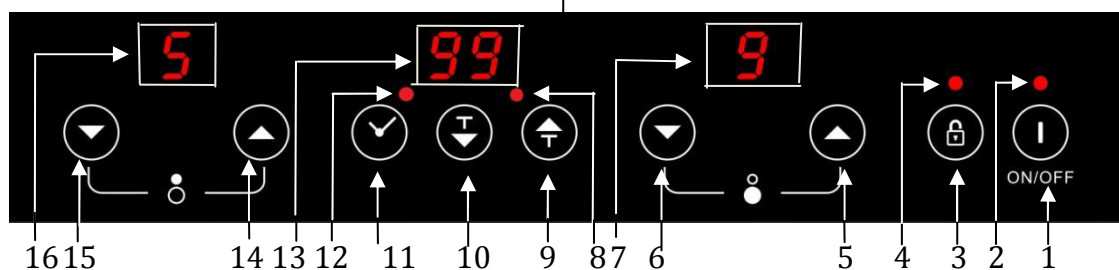
- 2...開關指示燈
- 4...安全鎖指示燈
- 6...火力調低鍵
- 8...定時調高鍵
- 10...定時調低鍵
- 12...LED數碼顯示區 (定時)

型號：EC-7220IR



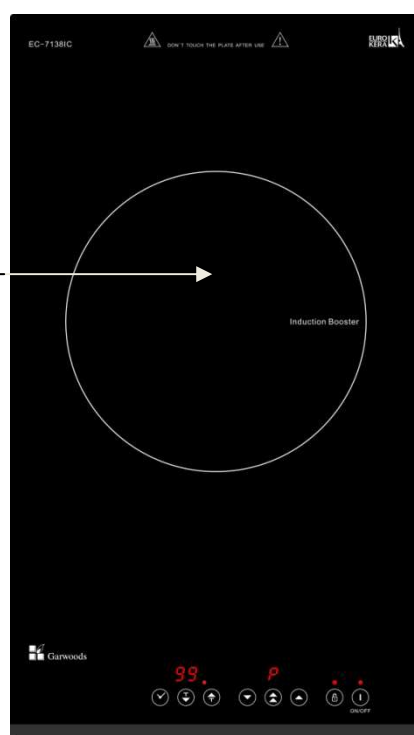
【加熱區】

【功能鍵】



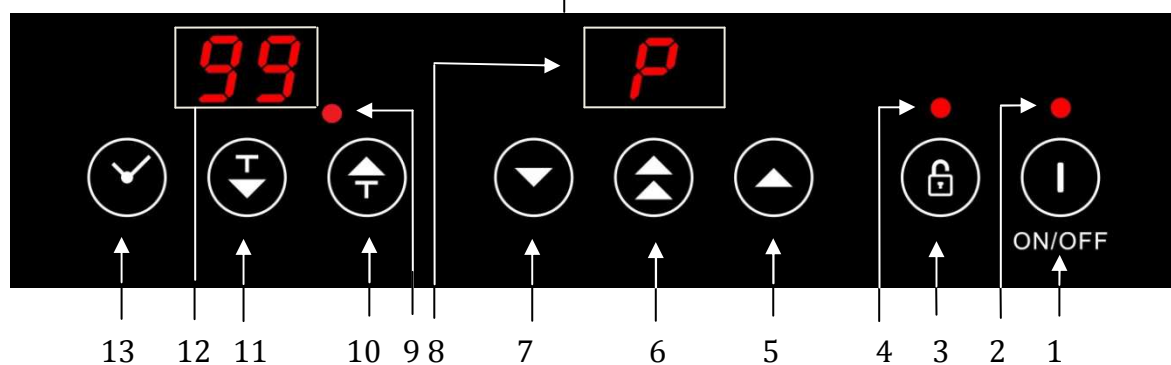
- |                              |                    |
|------------------------------|--------------------|
| 1...開關鍵                      | 2...開關指示燈          |
| 3...安全鎖鍵                     | 4...安全鎖指示燈         |
| 5...火力調高鍵(前方爐區)              | 6...火力調低鍵(前方爐區)    |
| 7...LED數碼顯示區 (火力及高溫指示-前方爐區)  |                    |
| 8...定時指示燈(前方爐區)              | 9...定時調高鍵          |
| 10...定時調低鍵                   | 11...定時鍵           |
| 12...定時指示燈(後方爐區)             | 13...LED數碼顯示區 (定時) |
| 14...火力調高鍵(後方爐區)             | 15...火力調低鍵(後方爐區)   |
| 16...LED數碼顯示區 (火力及高溫指示-後方爐區) |                    |

型號：EC-7138IC



【加熱區】

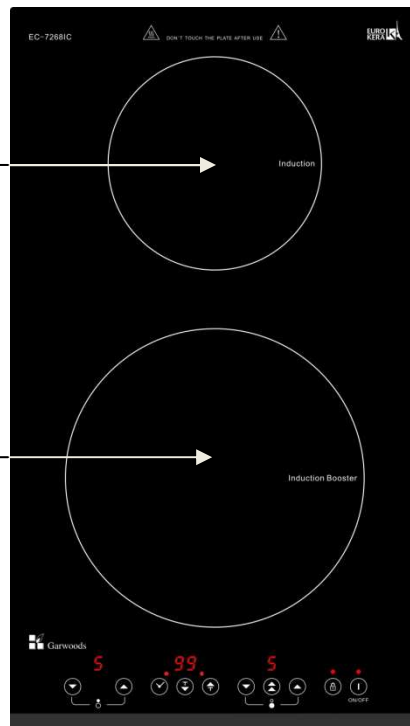
【功能鍵】



- 1...開關鍵
- 3...安全鎖鍵
- 5...火力調高鍵
- 7...火力調低鍵
- 9...定時指示燈
- 11...定時調低鍵
- 13...定時鍵

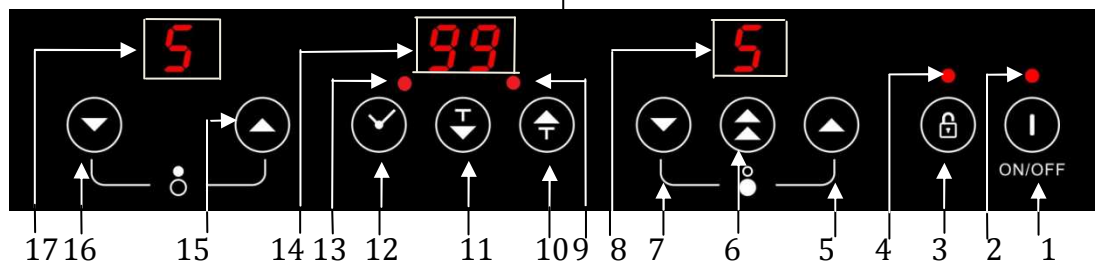
- 2...開關指示燈
- 4...安全鎖指示燈
- 6...火力提升功能
- 8...LED數碼顯示區(火力)
- 10...定時調高鍵
- 12...LED數碼顯示區(定時)

型號：EC-7268IC



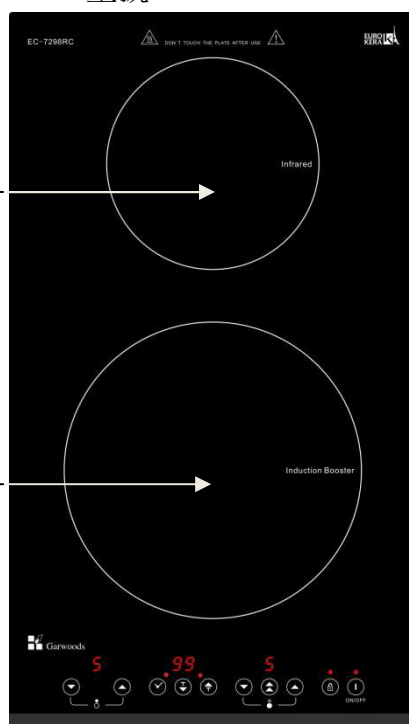
【加熱區】

【功能鍵】



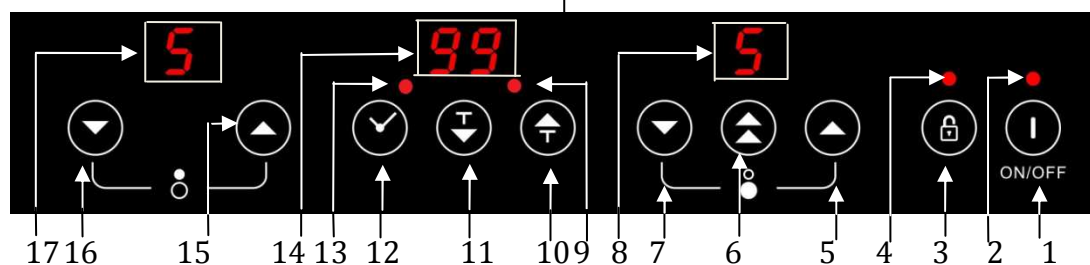
- |                        |                       |
|------------------------|-----------------------|
| 1...開關鍵                | 2...開關指示燈             |
| 3...安全鎖鍵               | 4...安全鎖指示燈            |
| 5...火力調高鍵(前方爐區)        | 6...火力提升功能(前方爐區)      |
| 7...火力調低鍵(前方爐區)        | 8...LED數碼顯示區(火力-前方爐區) |
| 9...定時指示燈(前方爐區)        | 10...定時調高鍵            |
| 11...定時調低鍵             | 12...定時鍵              |
| 13...定時指示燈(後方爐區)       | 14...LED數碼顯示區 (定時)    |
| 15...火力調高鍵(後方爐區)       | 16...火力調低鍵(後方爐區)      |
| 17...LED數碼顯示區(火力-後方爐區) |                       |

型號：EC-7298RC



【加熱區】

【功能鍵】



- |                             |                       |
|-----------------------------|-----------------------|
| 1...開關鍵                     | 2...開關指示燈             |
| 3...安全鎖鍵                    | 4...安全鎖指示燈            |
| 5...火力調高鍵(前方爐區)             | 6...火力提升功能(前方爐區)      |
| 7...火力調低鍵(前方爐區)             | 8...LED數碼顯示區(火力-前方爐區) |
| 9...定時指示燈(前方爐區)             | 10...定時調高鍵            |
| 11...定時調低鍵                  | 12...定時鍵              |
| 13...定時指示燈(後方爐區)            | 14...LED數碼顯示區 (定時)    |
| 15...火力調高鍵(後方爐區)            | 16...火力調低鍵(後方爐區)      |
| 17...LED數碼顯示區(火力及高溫指示-後方爐區) |                       |

## 四、產品操作說明

### I、操作說明：

- **通電待機：** 電源接通後，蜂鳴器會發出一短聲，表示電源已接通， LED數碼顯示會顯示“—”，電能煮食爐將處於待機狀態。如通電後15秒沒有任何工作，電能煮食爐的鎖定功能將會自動啟動及進入睡眠模式。
- **睡眠模式：** 如電能煮食爐通電後15秒沒有任何工作或烹煮後待玻璃面板冷丟，電能煮食爐將進入睡眠模式。從而減少耗電量，節能環保。如需重新啟動電能煮食爐，只需輕觸任何按鍵，然後取消鎖定功能，按“開關鍵” 便可有再次使用。
- **鎖 定：** 當鎖定功能啟動，安全鎖指示燈會亮着，其它按鍵將被鎖定而無法操作以防止兒童觸碰或其他意外觸碰操作。若取消鎖定功能，按住“安全鎖鍵”，蜂鳴器發出一短聲，安全鎖指示燈熄滅，鎖定狀態被解除。若要自行啟動鎖定功能，只需按住“安全鎖鍵”，蜂鳴器會發出一短聲，同時安全鎖指示燈會亮着，鎖定功能啟動。
- **開機：** 在加熱區放置所需的鍋具(請參考鍋具的選擇和使用)，按住“開關鍵”，蜂鳴器會發出一短聲，開關指示燈會亮着，然後按“火力調高鍵”LED數碼顯示會顯示預設火力段數。
- **火力調節：** 當火力功能運作時，按“火力調高鍵”或“火力調低鍵”可增大或減小火力段數，而LED數碼顯示區亦顯示所設定的火力段數。如需停止火力輸出，按“火力調低鍵”將火力段數調節至“—”，而雙頭電能煮食爐必須將兩個烹煮區同時調節至“—”。如15秒後沒有功能運作，鎖定功能將會自動啟動及關機，你亦可直接按“開關鍵”作即時關機（注意：由於使用電陶爐或電陶烹煮區烹煮後，加熱區爐面面板仍存在高溫，當停止火力輸出調節至“—”，LED數碼顯示區會顯示“H”。即代表需要進行降溫(請參考下述餘溫警告指示)。

大功率的電磁爐或電磁烹煮區設有火力提升功能，將火力段數調高至“P”檔，火力就能瞬間集中加熱，減少烹飪時間，節能環保（注意：火力提升加熱時間為5分鐘，當達到使用時間，火力將會自動恢復至原先使用火力段數）。



- **餘溫警告指示：** 使用電陶爐或電陶烹煮區烹煮後，LED數碼顯示區會顯示“H”，即表示加熱區爐面面板溫度達70°C，切勿放置任何易燃物件或接觸面板，以免造成火災及燙傷。待爐面面板溫度降至70°C以下，LED數碼顯示區顯示“H”會消失。
- **設置定時：** 先按“定時鍵”，然後按“定時調高鍵”或“定時調低鍵”設定所需要的定時時間，時間設定範圍為《1至99分鐘》，當設定完成後，定時指示燈會亮着，LED數碼會顯示所設定時間。當達到設定時間，蜂鳴器會發出一長聲，電能煮食爐將會停止加熱，定時指示燈會熄滅。若要運作中取消定時設定，只需要將設定時間設為0。
- **關機：** 在加熱過程中，可按“開關鍵”即時關機，同時開關指示燈將會熄滅。

## II、鍋具的選擇與使用：

1. 配合電陶爐或電陶烹煮區煮食，應參考下列好好選擇與使用適合的鍋具。
  - 電陶爐或電陶烹煮區適用於各種材質的平底鍋具，包括不銹鋼、鐵、鋁、銅、耐熱玻璃、陶瓷及紫砂鍋等。而底部直徑必須在12-24厘米範圍內。若要達到最佳烹調效果，建議鍋具底部直徑約22厘米左右及底部厚度不要太厚。
  - 在煮食過程中，因電陶爐或電陶烹煮區會釋放紅外線而產生高熱效率，若鍋具底部直徑未能覆蓋加熱區，將會感受有些微熱力，這情況下是屬於正常現象。
2. 配合電磁爐或電磁烹煮區煮食，亦應參考下列好好選擇與使用適合的鍋具。

適合的鍋具	不適合的鍋具
<b>【物料】</b> 鐵或導磁不鏽鋼底的鍋具，最好選用註明「適合電磁爐煮食」的鍋具。	<b>【物料】</b> 以非鐵金屬(如鋁、銅)、陶瓷、耐熱玻璃等物料為鍋底的鍋具。
<b>【形狀】</b> 底部直徑必須在12-26cm範圍的平底鍋，鍋具重量連同盛載食物每邊不可起過20kg。	<b>【形狀】</b> 底部凹凸差距過大(凹陷深度大於4mm)、弧形鍋底、鍋底腳座高度高於或等於4mm或底部直徑不超過120mm的鍋具。
<b>【適合鍋具種類】</b> 不銹鋼壺、鐵板、平底鍋、鐵鍋、鐵製烤盤及換搪磁鐵鍋等	<b>【不適合鍋具種類】</b> 鋁鍋、玻璃鍋、陶瓷鍋及銅鍋等

3. 在加熱過程中，鍋具發出“滋、滋”的聲音，這情況下是屬於正常現象，因不同鍋具工作時振動頻率不同而產生電磁聲，這對使用者不會造成任何安全害
4. 除使用適合的鍋具、鍋具亦需放置在面板上加熱區的中央位置。

### III、火力段數及功率說明：

■ 當兩個煮食爐區同一時間運作時，兩邊火力段數之和最高為2800瓦，當一邊火力段數增大，另一邊火力段數將自動下調，以保持火力段數之和不超過2800瓦。

■ 大功率的電磁爐或電磁烹煮區設有火力提升功能，將火力段數調高至“P”檔，火力就能舜間集中加熱，減少烹飪時間，節能環保（注意：火力提升加熱時間為5分鍾，當達到使用時間，火力將會自動恢復至原先使用火力段數）。

**型號：EC-7132IR**

火力段數	火力功率 (瓦)
—/H	停止火力輸出
1	400
2	800
3	1100
4	1400
5 (預設檔)	1700
6	2000
7	2300

**型號：EC-7220IR**

前方爐區		後方爐區	
火力段數	火力功率(瓦)	火力段數	火力功率(瓦)
— /H	停止火力輸出	— /H	停止火力輸出
<b>1</b>	<b>200</b>	<b>1</b>	<b>200</b>
<b>2</b>	<b>400</b>	<b>2</b>	<b>400</b>
<b>3</b>	<b>600</b>	<b>3</b>	<b>600</b>
<b>4</b>	<b>800</b>	<b>4</b>	<b>800</b>
<b>5</b>	<b>1000</b>	<b>5</b>	<b>1000</b>
<b>6</b>	<b>1200</b>	<b>6</b> (預設檔)	<b>1200</b>
<b>7</b>	<b>1400</b>		
<b>8</b> (預設檔)	<b>1600</b>		
<b>9</b>	<b>1800</b>		

**型號：EC-7138IC**

火力段數	火力功率 (瓦)
—	停止火力輸出
<b>1</b>	<b>300</b>
<b>2</b>	<b>600</b>
<b>3</b>	<b>900</b>
<b>4</b>	<b>1200</b>
<b>5</b> (預設檔)	<b>1600</b>
<b>6</b>	<b>1800</b>
<b>7</b>	<b>2000</b>
<b>8</b>	<b>2200</b>
<b>9</b>	<b>2500</b>
<b>P</b> (火力提升檔)	<b>2800</b>

**型號：EC-7268IC**

前方爐區		後方爐區	
火力段數	火力功率(瓦)	火力段數	火力功率(瓦)
—	停止火力輸出	—	停止火力輸出
<b>1</b>	<b>300</b>	<b>1</b>	<b>300</b>
<b>2</b>	<b>600</b>	<b>2</b>	<b>600</b>
<b>3</b>	<b>900</b>	<b>3</b>	<b>800</b>
<b>4</b>	<b>1200</b>	<b>4</b>	<b>1000</b>
<b>5</b> (預設檔)	<b>1600</b>	<b>5</b> (預設檔)	<b>1200</b>
<b>6</b>	<b>1800</b>		
<b>7</b>	<b>2000</b>		
<b>8</b>	<b>2200</b>		
<b>9</b>	<b>2500</b>		
<b>P</b> (火力提升檔)	<b>2800</b>		

**型號：EC-7298RC**

前方爐區/電磁烹煮區		後方爐區/電陶烹煮區	
火力段數	火力功率(瓦)	火力段數	火力功率(瓦)
—	停止火力輸出	—/H	停止火力輸出
<b>1</b>	<b>200</b>	<b>1</b>	<b>200</b>
<b>2</b>	<b>600</b>	<b>2</b>	<b>600</b>
<b>3</b>	<b>1000</b>	<b>3</b>	<b>800</b>
<b>4</b>	<b>1300</b>	<b>4</b>	<b>1000</b>
<b>5</b> (預設檔)	<b>1600</b>	<b>5</b> (預設檔)	<b>1200</b>
<b>6</b>	<b>1800</b>		
<b>7</b>	<b>2000</b>		
<b>8</b>	<b>2200</b>		
<b>9</b>	<b>2400</b>		
<b>P</b> (火力提升檔)	<b>2600</b>		

## 五、使用注意事項

### I、安全注意事項

- 電能煮食爐上不要放置除加熱鍋具外的任何物體。
- 排氣口與吸氣口請勿插入鐵絲等異物，以避免發生觸電危險。
- 切勿堵塞排氣口。
- 請勿加熱沒有開封的罐頭類產品，因氣壓內積聚並會引起爆炸；導致身體受損或傷害。
- 請勿將爐具擺放在高溫環境中使用，並且這遠離火源。
- 時刻讓小朋友遠離電能煮食爐。
- 水源與電能煮食爐必須保持距離，以避免發生觸電危險及水份滲入電能煮食爐而產生功能上的干擾或故障。
- 水或類似液體留在電能煮食爐控制區域或附近表面，會令電能煮食爐產生功能上的干擾或故障。

### II、警告

- 禁止將電能煮食爐擺放在鐵製檯面或家用電器上工作（如鐵製廚櫃、消毒碗櫃、雪櫃、焗爐、洗碗碟機等）。
- 爐具工作時請勿將金屬物件，如刀、叉、勺、蓋等物件放在上面，防止被意外加熱。
- 爐具使用後，因受加熱鍋具高溫影響，加熱區留有餘溫頗高，請勿用手觸摸爐面加熱區。
- 電能煮食爐出現異常情況，如電源線破損等，須由代理商或被授權的維修專業人員進行更換維修。用戶不得自行更換拆卸，否則不予保修（因此產生的安全事故，本公司概不負責）。
- 如陶瓷玻璃面板破裂，請立即關機，拔掉電源插頭以防觸電。

## 六、日常保養注意事項

- 清洗電能煮食爐前，電能煮食爐應先冷卻及勿用手觸摸爐面加熱區。
- 爐具周圍請勿放置任何易燃、酸性或鹼性物品，以免酸、鹼對電能煮食爐中的電路板受腐蝕而影響電能煮食爐的壽命。
- 禁止使用蒸汽、腐蝕性或磨砂的清潔劑來清洗電能煮食爐。
- 請勿用水直接沖洗機體。
- 陶瓷玻璃面板的清潔：陶瓷玻璃面板髒污的時候，用布沾水輕輕擦拭，如擦不掉時用稀釋中性去污粉或清潔劑清潔後，再用濕布擦拭即可。
- 請勿用有機溶劑或含苯等化學藥品擦拭電能煮食爐，以免產生化學作用。切勿使用硬刷子刷洗爐面，使用鍋具底部時不要摩擦工作區的陶瓷玻璃面板表面，以免造成面板刮傷（工作區陶瓷玻璃面板表面刮傷不影響電能煮食爐的使用）。
- 定期清理進風口污漬與灰塵。
- 請確保移除器皿底部污漬。否則，污漬會燒焦後附在面板上。

## 七、產品規格

產品	單頭電陶爐
型號	EC-7132IR
適用電源	AC220伏特/50赫茲
總輸出火力功率	2300瓦
爐身尺寸(闊 x 深 x 高)	288x 510x 55毫米
淨重量	5千克

產品	雙頭電陶爐
型號	EC-7220IR
適用電源	AC220伏特/50赫茲
總輸出火力功率	2800瓦
爐身尺寸(闊 x 深 x 高)	288x 510x 55毫米
淨重量	5千克

產品	單頭電磁爐
型號	EC-7138IC
適用電源	AC220伏特/50赫茲
總輸出火力功率	2600瓦
爐身尺寸(闊 x 深 x 高)	288x 510x 55毫米
淨重量	6千克

產品	雙頭電磁爐
型號	EC-7268IC
適用電源	AC220伏特/50赫茲
總輸出火力功率	2800瓦
爐身尺寸(闊 x 深 x 高)	288x 510x 55毫米
淨重量	8千克

產品	雙頭2合1電能煮食爐
型號	EC-7298RC
適用電源	AC220伏特/50赫茲
總輸出火力功率	2800瓦
爐身尺寸(闊 x 深 x 高)	288x 510x 55毫米
淨重量	6千克

## 八、維修指南

### I、錯誤代碼

當電能煮食爐安裝或使用不當、供電不正常或出現故障時，面板上的LED數碼顯示區將顯示下列錯誤代碼，錯誤代碼顯示會先出現E，然後數值及不斷閃爍。

#### 電陶爐/電陶烹煮區：

錯誤代碼	錯誤原因
E5	供電電壓過高
E6	供電電壓過低

#### 電磁爐/電磁烹煮區：

錯誤代碼	錯誤原因
E0	電路故障
E1	鍋具未能感應
E2	機內溫度過高
E3	爐面溫度感測器失效
E4	IGBT溫度感測器失效
E5	供電電壓過高
E6	供電電壓過低



## II、簡易故障的判別和排除

由於本產品採用了最先進的微電腦檢測控制技術，所以在爐具工作中出現的一些現象並不意味有故障，請先按以下說明檢查。

現象	可能原因	解決方式
<b>電陶爐/電陶烹煮區：</b>		
指示燈不着	電源未正確地接駁或接觸不良	驗查電源插頭是否已正確地接駁電源插座及是否有鬆脫情況
自動停機	<ol style="list-style-type: none"> <li>1. 風扇進風口被塞堵。</li> <li>2. 風扇停轉</li> <li>3. 安裝使用環境溫度過高</li> <li>4. 散熱位置被堵塞</li> <li>5. 定時設定錯誤</li> </ol>	<ol style="list-style-type: none"> <li>1. 清潔、去除進風口堵塞物</li> <li>2. 由專業維修人員修理</li> <li>3. 改善環境條件</li> <li>4. 改善環境條件</li> <li>5. 關機及重新設定</li> </ol>
<b>電磁爐/電磁烹煮區：</b>		
電磁爐不工作，指示“E1”。	<ol style="list-style-type: none"> <li>1. 沒有放置鍋具至煮食爐區。</li> <li>2. 使用不適用鍋具。</li> </ol>	<ol style="list-style-type: none"> <li>1. 放置合適鍋具。</li> <li>2. 參考本說明書內「鍋具的選擇與使用」。</li> </ol>
電磁爐工作一段時間，停機不工作，指示“E2”。	<ol style="list-style-type: none"> <li>1. 電磁爐風扇進風口被堵。</li> <li>2. 電磁爐風扇停轉</li> <li>3. 電磁爐使用環境溫度過高，檢查一下周圍有否發熱器具</li> <li>4. 被加熱物體溫升過高</li> <li>5. 電磁爐排風口被堵。</li> </ol>	<ol style="list-style-type: none"> <li>1. 清潔、去除進風口堵塞物</li> <li>2. 由專業維修人員修理</li> <li>3. 改善環境條件</li> <li>4. 消除幹燒等原因，待電磁爐加熱區表面冷卻後可繼續啟動工作</li> <li>5. 檢查排風口有否被堵。</li> </ol>
電磁爐不工作，指示“E3”“E4”。	溫度感測器故障	由專業維修人員修理

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