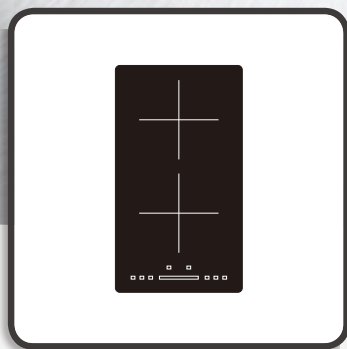


Whirlpool



**Health & Safety, Use & Care, Installation Guide and
Online Warranty Registration Information**

健康與安全、使用與維護、安裝指南及在線保修登記信息

Model 產品型號: IWSH3020SP



www.whirlpool.com.hk



INDUCTION COOKTOP USE AND CARE GUIDE

Dear User,

Thank you for choosing our products. We are sure you will find your new appliance a pleasure to use. Before you use the appliance, we recommend that you read through these instructions carefully and retain for future reference. Design and specification may change due to product development, no prior notice will be given.

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IMPORTANT SAFETY INSTRUCTIONS

Safety Instructions Important To Be Read And Observed

Download the complete instruction manual on Whirlpool official website or call the phone number shown on the official website.

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 cooktop 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 cooktop 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 cooktop 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 cooktop 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 cooktop 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.

⚠ 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.

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.

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.

INSTALLATIONS

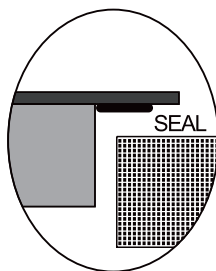
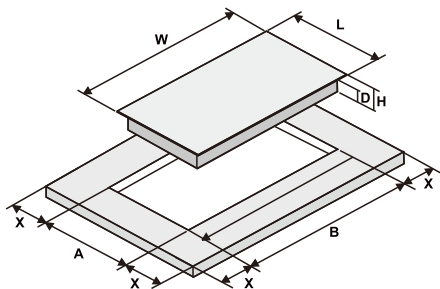
The appliance must be installed and connected in accordance with current regulations. After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact the "seller/ dealer/ Whirlpool After-Sales Service" immediately.

Selection of installation equipment

-Cut out the work surface according to the sizes shown in the drawing.

-For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

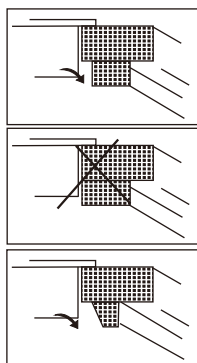
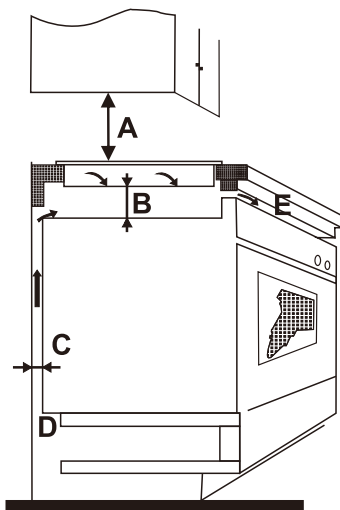
-Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.



Model	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X-min (mm)
IWSH3020SP	288	515	56	52	265	490	50

Under any circumstances, make sure the induction cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooktop is in good work state. As shown below:

⚠ Note: The clearance between the hood and hob must meet or exceed the minimum specified in the installation instructions for the hood.



A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
650 minimal	50 minimal	20 minimal	Air intake 20 minimal	Air exit 5 minimal

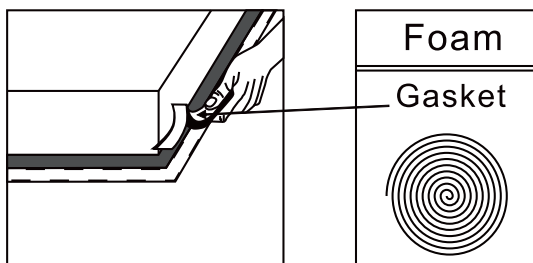
Installing the foam gasket

Before inserting the cooktop into the opening in the kitchen worktop, the supplied foam gasket (in a plastic bag) must be attached to the lower side of the ceramic glass.

Do not install the cooktop without the foam gasket!

The gasket should be attached to the cooktop in the following method:

- Remove the protective film from the gasket.
- Then attach the gasket to the lower side of the glass, next to the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

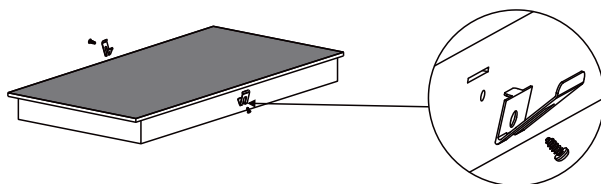


Fix clips to cooktop

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the cooktop.

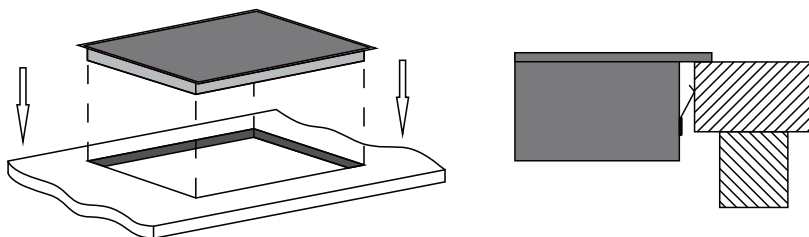
There is one easy fit kit package for each cooktop, including fixing clips and screws (total 2pcs of clips and 2pcs of screws).

Insert the fixing clips into the fixing holes on the 2 sides of housing. Fix the clip to the housing with the screw, after which insert the cooktop to the cabinet/work surface.



Fix cooktop to cabinet

Insert the cooktop into the cabinet/work surface as below diagrams and the mounted clips on the sides can secure your cooktop sturdily.



Connecting the cooktop to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The appliance has a large power rating and must be connected to electricity by a Qualified Electrician.

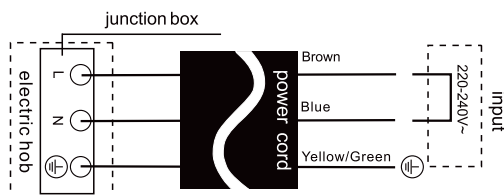
Notes:

1. If the cable is damaged or needs replacement, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
3. The cable must not be bent or compressed.
4. The cable must be checked regularly and only replaced by qualified technician.

Cautions

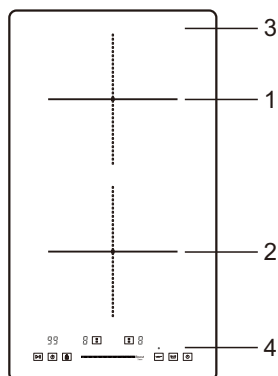
1. The cooktop must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
2. The induction cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The induction cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.
6. A steam cleaner is not to be used.

Note: For those model power cord without plug, the method of connections shown below.



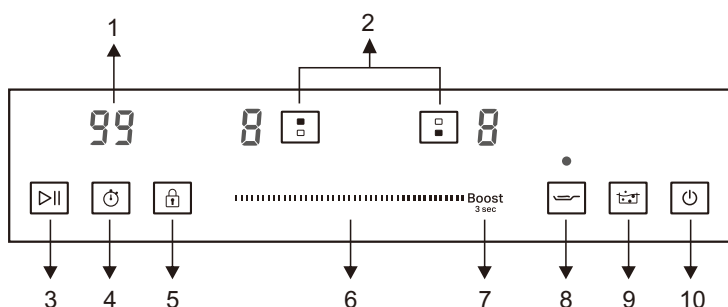
OPERATION INSTRUCTIONS

Model: IWSH3020SP



1. 2000W, booster 2600W Cooking Zone
2. 1500W, booster 2000W Cooking Zone
3. Glass plate
4. Control panel

Control Panel



- 1.Timer indicator
- 2.Cooking Zone selection button
- 3.Stop & Go control button
- 4.Timer control button
- 5.Child Lock control button
- 6.Cooking level/Timer slider control
- 7.Booster button
- 8.Stir-fry button
- 9.Boiling button
- 10.ON/OFF button

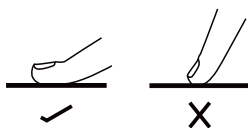
Notes: Product diagrams in the manual for reference only, there might be slightly difference due to continually product improvements.

Before Using Your New Cooktop

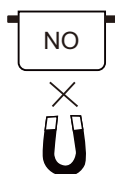
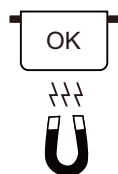
- Review this guide, paying close attention to the 'Safety Warnings' section.
- Remove all protective film from the induction cooktop.

Using The Touch Controls

- The controls are touch-sensitive; pressure is not required for operation.
- Use the ball of your finger to activate the controls (not the fingertip).
- A beep will sound to confirm each successful touch registration.
- Ensure the control panel is always clean and dry. Do not allow any object (such as utensil or cleaning cloth) to cover the controls. Note that even a thin film of water may interfere with the control panel operation.



Accessories Pots and Pans



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

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

- Check 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 indicators 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 cooktop 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 thin base

Do not use empty pots or pans when the cooktop is on. The cooktop is equipped with an internal safety system that monitors the temperature, activating the “automatic off” function where high temperature 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 the components to cool down.

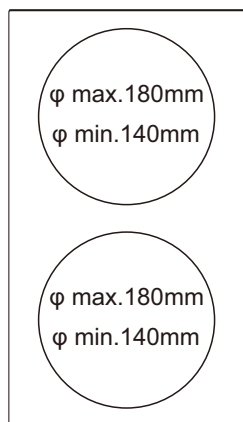
If any error messages appear, call the service centre.

Cookware Requirements

To ensure the cooktop 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.



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.

POWER MANAGEMENT

At the time of purchase, the hob is set to the maximum power. Adjust the setting concerning the limits of your mains power supply as described in the following paragraph. Depending on the power level selected for the cooktop, some of the cooking zone power levels and functions could be automatically limited to avoid overload.

To set the power of the cooktop:

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

Press and hold the Child Lock button  until the timer indicator displays "Lo". Next, press and hold the Stop & Go button until the timer indicator displays "PL".

Use the Child Lock button  to select the desired power level. The power levels available are: 2.8 kW - 3.6 kW. At the time of purchase, the cooktop is set to the maximum power.

Confirm by pressing Stop&Go button .

To switch the cooktop, press the ON/OFF button  for until a buzzer beeps once and the cooking zone displays light up.

Note:

- 1.The power level selected will stay in the memory even if the power supply is interrupted.
- 2.To change the power level, disconnect the appliance from the mains power supply, plug it back in, and repeat the above steps.
- 3.Each step needs to be completed within 60 seconds.
- 4.During normal use, if the user tries to increase the maximum available power level when reached, the level of the zone in use will not increase the power level.

Daily Use



Switching the cooktop on/off

To turn the cooktop on, press the power button for around 3 seconds. A beep and the power levels and timer indicators showing “-” indicate that the cooktop is on standby mode.

To turn the cooktop off, press the same button again, and all cooking zones will be deactivated.



Positioning

Locate the desired cooking zone by referring to the position symbols. Do not cover the control panel symbols with the cooking pot.

Please note: Ensure the pan bottom and the cooking zone surface are clean and dry.

Activating/deactivating cooking zones and adjusting power levels

Press the required cooking zone button to activate it. The power level of the cooking zone will flash. Set heating level of cooking zone. You can adjust heat setting from 0-9 by touching the slider control.



Note:

- The cooktop will automatically enter Standby mode and turn off if no action is taken within 1 minute. A beep will confirm entry into this mode.
- The power level can be adjusted from 0 to 9.
- When adjusting the power level, the cooking level indicator for the selected zone will flash. The new setting is confirmed when the indicator stops flashing after 5 seconds.
- If power is cut off during cooking, all current settings will be cancelled.
- The induction cooktop cooling fan will remain operational for approximately 1 minute after the cooktop has been turned off.

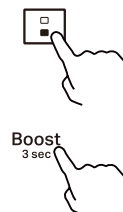
BOOSTER

You can use the “Booster” function to boost the power of relevant cooking zone for a maximum power rating for 5 minutes. This function could reduce the cooking time, which is convenient for cooking when in a hurry.

To activate the booster function

1. Turn on the cooking zone you want to use with the booster function. Select the cooking zone you would like to activate the booster with the heating zone selection control button.

2. Press the Booster function control button **Boost** 3 sec around 3 seconds the cooking level indicator will show “b” and flash for 5 seconds. The Booster function is activated.



Note:

1. When two cooking zones in the same vertical direction are working at the same time, the booster function can be activated for one of the zones while the other zone will automatically be lowered.
2. After the booster finish, the cooking zone will return to original setting.
3. When two or two more cooking zones are working at the same time, only one cooking zone can be activated with the booster function.

To cancel the booster function

1. Ensure the cooking zone with the activated Booster function is selected. Touch the Booster function control button to cancel.
2. Otherwise, adjust the power level setting for the selected cooking zone.

BOILING

IWSH3020SP come with boiling function, which makes it ideal for bringing water to the boil and keep it boiling, with lower energy consumption.

To active boiling function when hob is working, please follows below:

1. Select boiling function button of the cooking zone you wish to use.



2. Touch the boiling function button , the heating zone indicator will show “” and flashing then stop flashing, the boiling function be activated.

Cancel the boiling function

Follow above practice of active boiling function one more time when boiling is working, could cancel the boiling function.

STIR-FRY

IWSH3020SP feature a Stir-fry function that sets the cooking zone to the maximum temperature, helping to reduce your cooking time.

To active stir-fry function when hob is working, please follows below:

1. Touch stir-fry function button of the cooking zone you wish to use.

2. Touch the stir-fry function button , the heating zone indicator will show “” and flashing for 5 seconds then stop flashing, the stir-fry function be activated.

Cancel the stir-fry function

Follow above practice of active stir-fry function one more time when stir-fry is working, could cancel the stir-fry function.

Note:

1. When Stir-fry function activates, the Stir-fry function indicator lights up.

2. When two cooking zones in the same vertical direction are working at the same time, the stir-fry function can be activated for one of the zones while the other zone will automatically be lowered.

CHILD LOCK SAFETY CONTROL



Child Lock

To lock the settings and prevent it from accidental activation of the hob. Press the Child Lock button once; an acoustic signal and the timer indicator displays “Lo”. The control panel is locked except for the switching off function and Child Lock function. To deactivate the Child Lock, press the Child Lock button for 3 seconds; an acoustic signal and the display “Lo” goes off and the cooktop is active again.



 In an emergency, immediately press the ON/OFF button to switch off the cooktop. If the cooktop is turned off while the Child Lock is active, the lock will remain engaged the next time the cooktop is powered on. To resume cooking, unlock the Child Lock before the cooktop can be turned on and operated.

USING THE TIMER

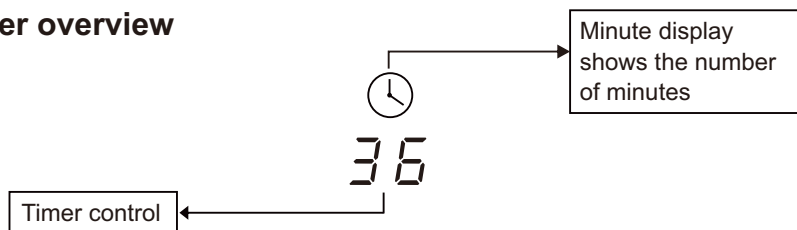


Timer

When the cooktop is powered on, the timer function can be used in two ways:

- As a Minute Minder, where the timer will sound an alert when the set time expires but will not turn off any cooking zones.
- As an Automatic Shut-off Timer, which can be set to turn off one or more specific cooking zones when the time is up.
- The minute minder or timer can be set for a maximum duration of 99 minutes.

Timer overview



Setting the Minute Minder

To use the timer as a Minute Minder:

1. Ensure no cooking zones are currently selected.
2. Touch the timer control button; The number of single digit in timer indicator flashing.
3. Then adjust single digit of minute minder setting by sliding the slider control.
4. Press the timer control button again, the number of tens digit in timer indicator flashing, then adjust tens digit of minute minder setting by sliding the slider control.



5. To confirm the setting, press the timer button again.

Note:

The minute minder works in the following sequence:

Single Digit → Tens Digit → Confirm Setting → Single Digit...

The timer can set up to 99 mins.

88

Setting timer to turn cooking zone off

1. Select the corresponding zone selection control button to choose the zone you wish to program.
2. Touch the timer control button; The number of single digit in timer indicator flashing.
3. Then adjust single digit of minute minder setting by sliding the slider control.
4. Press the timer control button again, the number of tens digit in timer indicator flashing, then adjust tens digit of minute minder setting by sliding the slider control.



— :: +

5. To confirm the setting, press the timer button again.

Note: By continuously touching the timer control button, the timer adjustment slider cycles the following sequence:

Single Digit → Tens Digit → Confirm Setting → Single Digit...

6. Once the timer is set, it will immediately begin counting down, and the display will show the remaining time.

6 □

3_x □

Note:

A red dot next to its power level indicator will illuminate when a cooking zone is set with a timer.

If timers are active on more than one cooking zones, the main timer indicator will display the lowest remaining time among all active timers, and the red dot next to the power level indicator of the corresponding zone will flash.

— □

7. When the set time elapses, the corresponding cooking zone will be automatically turned off.

Note:

The default setting for both minute minder and timer is 30 minutes.

The timer setting is confirmed when the timer indicator flashes for 5 second and then stops.

The minute minder and timer can be used at the same time; in this case, the main time indicator will always display the lowest remaining time. If the minute minder is the lowest setting, the red dot next to the timer indicator will flash. If a cooking zone timer is the lowest setting, the red dot next to the corresponding cooking zone's power level indicator will flash.

If the indicator is showing the timer setting of a cooking zone, you can temporarily check the minute minder setting by pressing the timer control button; the indicator will then show the minute minder setting.

FUNCTION

Stop & Go

The Stop & Go button is designed for momentary interruptions during cooking (eg. answering the door or phone).

Press the "Stop & Go" button. The power level displays of all active zones will show "P" when this function is activated. All settings will be paused and the cooktop will stop heating to prevent food from burning. To resume cooking at the original power level settings, simply touch the "Stop & Go" button again.

 While the Stop&Go function is active, most control buttons are disabled. Only the following buttons remain operational: ON/Off, Stop & Go (for resuming operation) and Child Lock.

Safety Note: The cooktop will automatically turn off if the Stop & Go function remains active for more than 10 minutes.

DEMO MODE

To set the Demo Mode:

- Connect the cooktop to the mains power supply, you can set the demo mode within 1 minute.
- Wait for the switch-on sequence, with buzzer beeps once.
- **Step 1:** Press and hold the Child Lock button() for a while. The letter "Lo" will appear on the timer indicator.
- **Step 2:** Press the Child Lock button() and Stop&Go button() simultaneously for a while, "dE" will flash on the timer setting indicator.
- **Step 3:** Press the Stop&Go button() to confirm that Demo Mode works. "dE" displays on the timer setting indicator.
- **Step 4:** Press and hold the ON/OFF button() for a while to turn on the cooktop. Now the cooktop enters into standby mode, all cooking zones indicators and timer setting indicators shows "-".
- You can select any cooking zone, then adjust power level and operate other function. No need to put a cookware on the cooking zone and the cooktop will do not heat up, which is only for demonstration.

Cancel Demo Mode:

- To deactivate demo mode by following steps when "dE" displays on the timer setting indicator.
- **Step 1:** Press the Stop&Go button() for a while, the letter "dE" will disappear on the timer indicator.

- **Step 2:** Press and hold the ON/OFF button() for a while, you can normally use the cooktop.

Notes:

1. The Demo Mode will be saved if the mains power supply is disconnected.
2. Every step must be finished within 1 minute.
3. When the cooktop in Demo mode, all indicators will be off if no operation for more than 1 minute, "dE" will light up again when any button on the cooktop is pressed.

DETECTION OF PAN AND SMALL ARTICLES

For induction cooktop, If the cooking level indicator flashes “  ” alternately with heat setting.

- You have not placed a pan on the correct cooking zone or,
- The pan that you are using is not suitable for induction cooking or,
- Refer to Suggested Cookware Dimensions for more information.

Notes:

1. No heating takes place unless there is a suitable pan on the cooking zone.
2. The display will turn off automatically after 1 minute if no suitable pan is placed on it.
3. When an unsuitable size or non-magnetic pan (e.g. aluminum), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the corresponding cooking zone will turn off automatically in 1 minute.

RESIDUAL HEAT WARNING

Beware of hot surfaces

When the cooktop has been operating for some time, there will be some residual heat. The letter “ H ”appears in cooking level indicator to warn you to keep away from it.



It can also be used as an energy saving function:

If you want to heat up your pans, you may use the cooking zone when it is still hot.

AUTO SHUTDOWN

Another safety feature of the cooktop is auto shutdown feature. This is useful when you forget to switch off the cooktop after cooking. The default shutdown times as 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

OVER-HEAT PROTECTION

A temperature sensor equipped can monitor the temperature inside the cooktop. When an excessive temperature is monitored, the cooktop will auto stop operation.

OVER-FLOW PROTECTION

For your safety, the induction cooktop will shut off the power automatically if boiling liquid spilled over or wet cloth touching the control panel. All control buttons became invalid except ON/OFF and Child Lock button. Keep the control panel dry to resume operation.

COOKING GUIDELINES

Be careful when frying as the oil and fat heat up quickly, particularly if you are using the Booster function. At extremely high temperature, oil and fat will ignite spontaneously and this presents a risk of fire.

Cooking Tips

- Lower the power setting when food comes to boil.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavorsome steaks:

1. Bring the meat to room temperature before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then put the meat onto the hot pan.
4. Flip the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how you would like the steak to be cooked. Cooking time may vary from about 2-8 minutes per side.
5. Rest the steak on a warm plate for a few minutes to allow everything to relax and redistribute the juice, which creates a more tender, juicier cut.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients ready. Stir-frying should be quick. If cooking in large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook the meat first, put it aside and keep warm.
5. Stir-fry the vegetables till crisp. Turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated thoroughly.
7. Serve immediately.

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.

Heat setting		LEVEL USE (indicating cooking experience and habits)
 Zero power Maximum power	1- 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
	3- 4	• reheating • rapid simmering • cooking rice
	5- 6	• pancakes
	7- 8	• sautéing • cooking pasta
	9	• stir-frying • searing • bringing soup to the boil • boiling water

CLEANING AND MAINTENANCE

Important: Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from ELECTRICITY supply and ensure the appliances is completely cool.

Cleaning the cooktop surface

Clean spillages from the cooktop surface as soon as possible. Always ensure the surface is cool enough before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface, you may need to use a specialist vitro-ceramic glass cleaner, which is available in most of the supermarkets.

Do not use other abrasive cleaners and/or wire wool etc., as it may scratch the ceramic glass surface of your cooktop.

Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances to avoid permanent damage of the glass surface.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

Hints and Tips

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non- sugary spillovers on the glass)	1.Switch off the power supply. 2.Apply a vitro-ceramic glass cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. Switch on the power supply to the cooktop.	•When turn off the power supply of cooktop, 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 the glass. Always read the label to check if your cleaner or scourer is suitable. •Never leave cleaning residue on the cooktop glass surface: the glass may become stained.
Boil over, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass of cooktop, but beware of hot cooking zone surfaces: 1.Switch off the power supply. 2.Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3.Clean the soiling or spill up with a dish cloth or paper towel. 4.Follow steps 2 to 4 for 'Everyday soiling on glass' above.	•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. •Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	1.Switch off the power supply. 2.Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. Switch on the power supply to the cooktop.	•The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

TROUBLESHOOTING

If there is a problem with the hob, please check the points listed below before calling for service:

1. There is no power to the appliance:

- Check whether there is a power cut of your department;
- Check whether the appliance is connected to the electricity properly;
- Check whether the timer setting has elapsed;
- Check whether the appliance reaches the longest cooking time setting and auto shut off;
- Check whether there is liquid boiling over touch control panel and overflow protection devices auto shut off;

2. Touch control panel is not active:

- Whether it's under "Child Lock", which there is "Lo" shows in timer displayer;
- Whether liquid/wet cloth over touch control panel active overflow protection;

3. After cooking there is "H" shows on display:

- This is normal. The cooktop is with Residual Heat Warning safety features. It will remain on until the surface is cool enough for touch.

4. After turn off, the fan of induction cooktop remains working for a while:

- This is normal, this is to help appliances completely cool down.

5. Some pans make crackling or clicking noises during use of induction cooktop:

- This is normal, it's the sound of induction coils during working, and for different construction of your cookware, the clicking might be slightly different.

-Crackling sounds. These noises can normally be attributed to the pans and the different materials used in their construction. The pan base will be a composition of different materials which will expand at different rates as the pan heats.

-Clicking noises. These are normally created by the electronic components within the appliance as they switch on and off.

-Whistling noises. These can be caused when one or more cooking zones are in operation at a high power level and as a result of the cookware being constructed of different materials.

-Humming noises. These noises can be created when a high power level is selected i.e. boost function. Noises related to high power levels will reduce as the pans heat to temperature and the power level is reduced.

-Hissing/humming noises. These noises can be normally heard when the hob's cooling fan is in operation.

All of the noises listed above are quite normal and do not indicate a fault.

6. The glass is being scratched:

- Check whether you use unsuitable cookware, like rough-edged cookware.
- Check whether unsuitable, abrasive scourer or cleaning products being used.

TECHNICAL SPECIFICATIONS

Model No.	IWSH3020SP
Rated Voltage & Frequency	220-240V~, 50-60Hz
Rated Power	3600W
Product Size	515*288*56mm
Carton Size	563*350*110mm
Net Weight	4.8kg
Gross Weight	5.6kg

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

If an abnormality comes up, the induction cooktop will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
E1/E2	Abnormal supply voltage	Please check whether power supply is normal, Power on after the power supply is normal.
E3	High temperature of the pan sensor	Check whether no liquid in pan, fill with liquid then restart.
E5	High temperature of the IGBT temperature sensor	Please restart after the induction cooktop cools down.
	1.If a pan is too small for the induction zone, it can still be used. However, if the pan is a lot smaller than the zone, you may find that the induction cooktop won't activate when the pan is placed in the zone. This is simply because the pan is too small to register on the magnets. 2.Wrong pot size used by the customer. Pot not appropriate for induction cooktops.	1.The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM"  2.Use a magnet to check if the bottom of the pot is suitable for the induction cooktop: bottom of the pots and pans are unsuitable if not magnetically detectable.

For all other error codes, switch off and call Customer Service.

AFTER-SALES SERVICE

To receive complete assistance, please register your product in your local market.

Before calling the after-sale service:

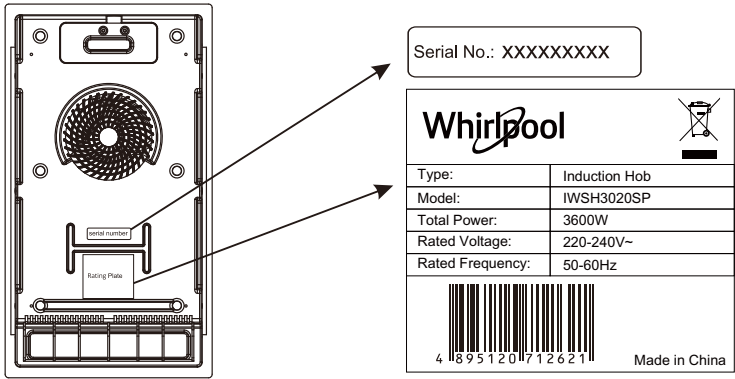
- 1. See if you can solve the problem by yourself with the help of the TROUBLESHOOTING suggestions.
- 2. Switch the appliance off and on again to see if the fault persists.

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 website's instructions.

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(on the rating plate located under the appliance);
- 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).



電磁爐 使用說明

尊敬的用戶：

感謝您選擇我們惠而浦電磁爐。我們竭誠為您提供無憂服務，方便您的居家生活。請仔細閱讀本說明書，並妥善保管，以備日後查閱，維修。因公司產品不斷改進，如有更改，恕不另行通知。

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安全說明

必須閱讀和遵守的重要安全說明

在產品官網下載完整的說明手冊或撥打官網上的電話號碼。

在使用設備之前，請閱讀這些安全說明。將它們放在附近以備將來參考。這些說明和設備本身提供了重要的安全警告，請始終遵守。對於未能遵守這些安全說明、不當使用設備或不正確設置控制裝置，製造商不承擔任何責任。

⚠ 警告：如果爐具表面破裂，請勿使用該設備 - 有觸電危險。

⚠ 警告：火災危險：不要將物品存放在爐具表面上。

⚠ 注意：烹飪過程必須受到監督。必須持續監督短暫的烹飪過程。

⚠ 警告：在帶有脂肪或油的灶台上無人看管的烹飪可能是危險的 - 有火災危險。切勿繚陀用水滅火；而是關閉設備，然後蓋上火焰，例如：用蓋子或防火毯。

⚠ 請勿將爐具用作工作檯面或支架。讓衣服或其他易燃材料遠離設備，直到所有組件完全冷卻。 - 有火災危險。

⚠ 刀具、叉子、勺子和蓋子等金屬物體不應放在爐具表面，因為它們會變熱。

⚠ 非常年幼的兒童（0-3 歲）應遠離本產品。 除非持續有人看管，否則幼兒（3-8 歲）應遠離設備。8歲及以上的兒童以及身體、感官或精神能力下降或缺乏經驗和知識的人只有在有人監督或獲得安全使用說明並了解所涉及的危險的情況下才能使用本設備。兒童不得玩弄本電器。兒童不得在沒有監督的情況下進行清潔和用戶維護。

⚠ 使用後，通過其控制關閉爐具元件，不要依賴鍋探測器。

⚠ 警告：設備及其可觸及部件在使用過程中會變熱。應注意避免接觸加熱元件。除非持續有人看管，否則 8 歲以下的兒童應遠離。

允許使用

⚠ 注意：本設備不能通過外部開關設備（例如定時器）或單獨的遠程控制系統來操作。本設備旨在用於家庭和類似應用，例如：商店、辦公室和其他工作環境中的員工廚房區域； 農舍； 酒店、汽車旅館、住宿加早餐旅館和其他住宅環境中的客戶。

⚠ 不允許其他用途（例如供暖室）。

⚠ 請勿在戶外使用本產品。

安裝

⚠ 設備必須由兩人或多人操作和安裝 - 有受傷風險。 使用防護手套拆包和安裝 - 割傷風險。

⚠ 安裝，包括供水（如果有）、電氣連接和維修必須由合格的技術人員進行。 除非用戶手冊中特別說明，否則請勿修理或更換設備的任何部件。讓兒童遠離安裝地點。打開設備包裝後，請確保在運輸過程中沒有損壞。如果出現問題，請聯繫經銷商或離您最近的售後服務部。安裝後，包裝廢棄物（塑料、聚苯乙烯泡沫塑料部件等）必須存放在兒童接觸不到的地方 - 有窒息風險。在進行任何安裝操作之前，必須斷開設備與電源的連接 - 有電擊危險。

在安裝過程中，確保設備不會損壞電源線 – 有火災或電擊危險。僅在安裝完成後激活設備。

⚠ 在安裝設備之前執行所有櫥櫃切割操作並清除所有木屑和鋸末。

⚠ 如果設備未安裝在烤箱上方，則必須在設備下方的隔間中安裝分隔板（不包含在產品配件內）。

電氣警告

⚠ 必須可以通過在插頭可觸及的情況下拔下設備或根據接線規則在插座上游安裝多極開關來斷開設備與電源的連接，並且設備必須按照國家電氣安全進行接地標準。

⚠ 不要使用延長線、多個插座或適配器。安裝後用戶不得接觸電氣元件。

請勿在濕身或赤腳時使用本產品。如果本設備的電源線或插頭損壞、不能正常工作、或已損壞或跌落，請勿操作本設備。

⚠ 如果電源線損壞，必須由製造商、其服務代理或具有類似資格的人員更換為相同的電源線，以避免危險 – 觸電風險。

清潔與維護

⚠ 警告：執行任何維護操作前，請確保設備已關閉併斷開電源連接；切勿使用蒸汽清潔設備 – 存在觸電風險。

⚠ 請勿使用研磨性或腐蝕性產品、含氯清潔劑或洗鍋劑。

節能小貼士

在完成烹飪前幾分鐘將其關閉，以充分利用電爐的餘熱。鍋底應完全蓋住熱板；比熱板小的容器會導致能量浪費。

烹飪時用緊密的蓋子蓋住平底鍋和鍋具，並儘可能少用水。開蓋烹飪會大大增加能耗。

只能使用含有磁性的平底鍋和鍋具。

注意

使用心臟起搏器或類似醫療設備的人在此電磁爐打開時站在附近時應小心。電磁場可能會影響起搏器或類似設備。請諮詢您的醫生或心臟起搏器或類似醫療設備的製造商，了解有關其對電磁灶電磁場的影響的更多信息。

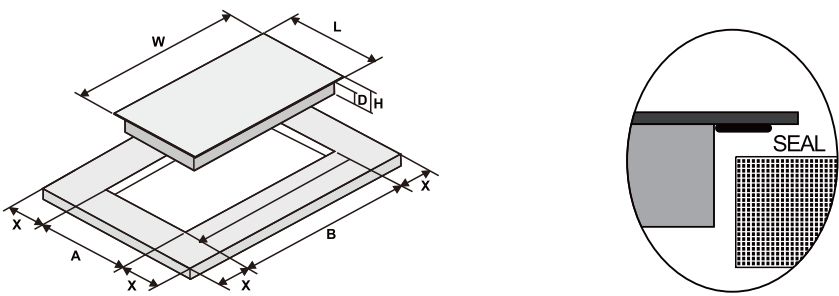
安裝

安裝說明

必須按照現行規定安裝和連接設備。
打開設備包裝後，確保沒有可見的損壞。如果在運輸過程中損壞，請勿使用，請立即聯繫您購買的地方。

安裝設備的選擇

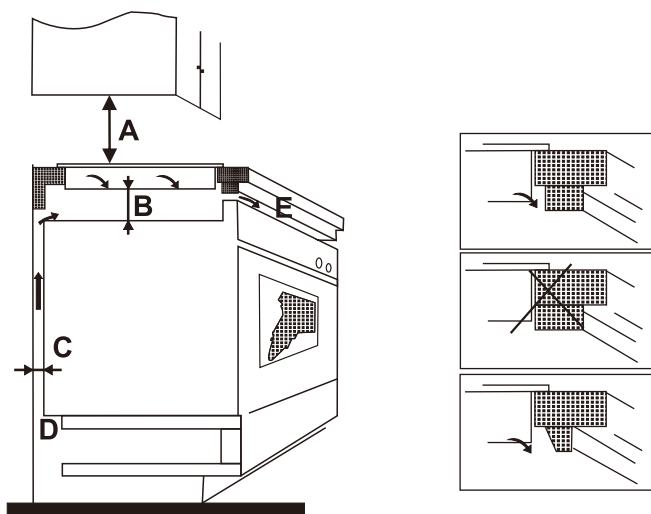
根據圖紙所示尺寸切割工作檯面。
為了安裝和使用的目的，孔周圍應至少保留 5 cm 的空間。
確保工作表面的厚度至少為 30 mm。請選擇耐熱的工作檯面材料，以免因電磁爐加熱後高溫輻射造成較大的變形。如下所示：



型號	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X-min (mm)
IWSH3020SP	288	515	56	52	265	490	50

在任何情況下，請確保電磁爐通風良好，進出風口不堵塞。確保電磁爐處於良好的工作狀態。如下所示：

 注意：煙機與電磁爐的距離必須符合或超過煙機安裝說明中規定的最小距離。



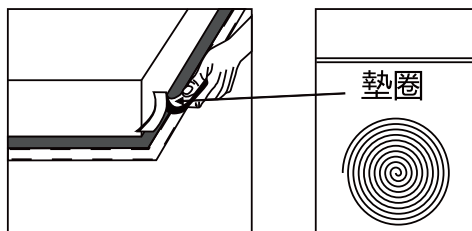
A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
最小650	最小50	最小20	進風口最少20	出風口最小5

安裝海棉墊圈

在將爐具面插入廚房檯面的開口之前，必須將隨附的海棉墊圈（塑料袋中）粘貼到陶瓷玻璃邊緣的下側。

不要在沒有海棉墊圈的情況下安裝爐具！海棉墊圈應按以下方法連接到爐具上：

- 去除墊圈上的保護膜。
- 然後將墊圈粘貼到玻璃的下側，靠近邊緣。
- 墊圈必須沿著玻璃邊緣的整個長度粘貼，並且不應在角落重疊。
- 安裝墊圈時，確保玻璃不接觸任何尖銳物體。

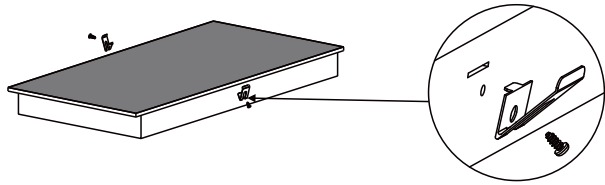


將固定夾安裝至爐具

設備應放置在穩定、光滑的表面上（例如放置在產品包裝上）。請勿對從灶台突出的部分施力。

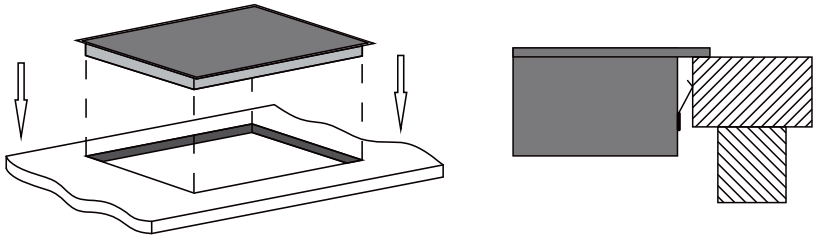
每台爐具均附有一組簡易安裝配件包，內含固定夾和螺絲（共包含2個固定夾和2枚螺絲）。

將固定夾插入爐具外殼兩側的固定孔。使用螺絲將固定夾固定在外殼上，隨後將爐具嵌入櫥櫃或操作檯面中。



將爐具固定到櫥櫃上

如下圖所示將爐具面插入櫥櫃/工作檯面，以牢固地固定爐具。



將爐具連接到主電源

電源應連接符合相關標準，或單極斷路器。

該設備具有較大的額定功率，必須由合格的電工連接電源。

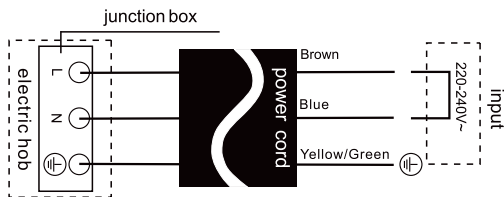
注意：

1. 如果電纜損壞或需要更換，應由售後技術人員使用適當的工具進行，以免發生意外。
2. 安裝人員必須確保進行了正確的電氣連接並且符合安全規定。
3. 電纜不得彎曲或壓縮。
4. 電纜必須定期檢查，並且只能由合格的技術人員更換。

注意事項

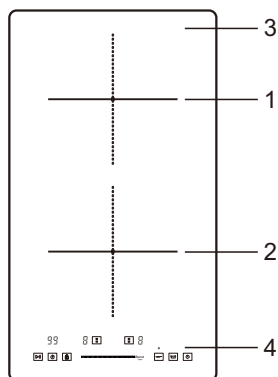
1. 爐具必須由合格人員或技術人員安裝。請勿自行操作。
2. 電爐灶不得安裝在冷卻設備、洗碗機和旋轉式烘乾機上。
3. 電磁爐的安裝要保證更好的散熱，提高可靠性。
4. 工作面以上的牆壁和感應加熱區應能耐熱。
5. 為避免損壞，夾層和粘合劑必須是耐熱的。
6. 不得使用蒸汽清潔器。

註：對於不帶插頭的型號電源線，請採用下述連接方法。



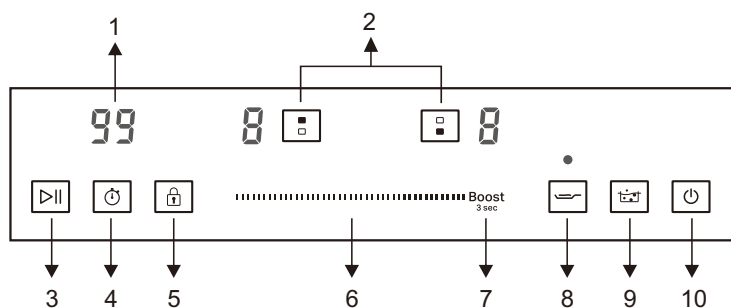
操作說明

型號: IWSH3020SP



1. 2000W 最大2600W, 烹飪區
2. 1500W 最大2000W, 烹飪區
3. 陶瓷玻璃面板
4. 控制面板

控制面板



1. 定時器指示器
2. 烹飪區域選擇按鈕
3. 暫停控制按鈕
4. 計時器控制按鈕
5. 兒童鎖安全控制按鈕
6. 火力控制/定時器感應鈕
7. 強力加熱按鈕
8. 爆炒控制按鈕
9. 微沸按鈕
10. 電源開關

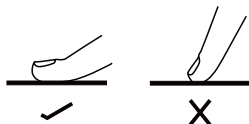
注意: 手冊中的產品圖僅供參考, 由於本公司產品不斷精益求精, 因此規格與設計若有變動時, 請恕本公司不另行通知。

使用新電磁爐之前

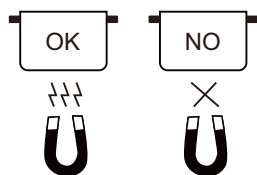
- 閱讀本指南，特別注意“安全警告”部分。
- 去除新電磁爐上可能仍存在的任何保護膜。

使用觸控控制

- 按鍵對觸摸做出響應，因此您無需施加任何壓力。
- 使用指肚，而不是指尖。
- 每次有效觸摸時，您都會聽到嗶聲。
- 確保控制面板始終清潔、乾燥，並且沒有物體（例如器具或布）覆蓋它們。即使是一層薄薄的水膜也可能使控制裝置難以操作。



選擇合適的鍋具



僅使用底部適合的鍋具感應烹飪。
尋找包裝上或底部有感應符號的鍋。

- 搪瓷鍋
- 鑄鐵鍋
- 適用於電磁爐烹調的特製不銹鋼鍋具

您可以通過檢查  標識按以下方式進行磁鐵測試，檢查您的鍋具是否合適。將磁鐵移向鍋底，如果被吸引則鍋具適合用於電磁爐。

- 鍋底的質量與結構會影響烹飪性能。某些關於鍋底直徑的標示數據，並非與其實際的鐵磁感應面直徑相符。
- 部分鍋具的底部僅有部分區域由鐵磁性材料製成，其餘部分則採用不適用於電磁烹飪的材料；在此類情況下，鍋底不同區域的受熱程度可能會有所差異，或整體溫度偏低。在某些特定情況下，若鍋底主要由非鐵磁性材料構成，爐具可能無法辨識該鍋具，導致烹飪區域無法啟動。
- 為確保最佳效率，請務必使用底部平坦且能均勻傳熱的鍋具。若鍋底不平，將會影響功率及熱傳導效果。

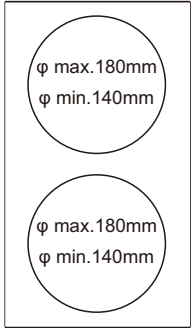
空鍋或薄底鍋具

請勿在爐具開啟時使用空鍋或空煎鍋。本爐具內建溫度監控安全系統，一旦偵測到高溫，即會啟動「自動關機」功能。若使用空鍋或薄底鍋具，溫度可能會極速升高，導致「自動關機」功能無法立即觸發，損壞鍋具或爐具表面。若發生此類情況，請勿觸碰任何部件，並等待其冷卻。
如顯示任何錯誤訊息，請聯絡售後服務中心。

炊具要求

為確保爐具正常運作，請使用底部直徑符合最低要求的鍋具（詳見下表）。請務必選擇與鍋具底部最小直徑最匹配的烹飪區進行使用。

放置鍋具時，請確保其完全居中於正在使用的烹飪區上。建議不要使用底部直徑超出目前烹飪區範圍的鍋具。



適用於非電磁爐專用鍋具的轉接器

使用此配件，即可在電磁爐上使用原本不適用於電磁加热的鍋子。請務必注意，使用此配件會影響加熱效率，進而延長食物的加熱所需時間。建議限制該配件的使用頻率，因為其表面的溫度高低在很大程度上取決於所用鍋具的材質、底部平整度以及烹飪食物的種類。若使用的鍋具直徑小於適配器圓盤的直徑，可能會導致熱量無法有效傳遞至鍋具，進而造成熱量積聚，進而導致電磁爐面板及適配器圓盤變黑。請確保您所使用的鍋具及電磁爐爐灶的直徑與轉接器的直徑相符。

功率管理

購買時，爐具預設為最大功率。請根據下一段的說明，結合您家庭電源供電能力的限制來調整相關設定。
視您為爐具所選定的功率等級而定，部分烹飪區的功率等級及功能可能會受到自動限制，以防止發生過載。

設定爐具功率：

將爐具連接至電源後，您可在 60 秒內設定功率等級。

按住“童鎖”按鈕 ，直到定時器顯示幕顯示“Lo”。隨後，按住“暫停”(Stop&Go) 按鈕 ，直到定時器顯示幕顯示“PL”。

使用“童鎖”按鈕  選擇所需的功率等級。可選功率範圍為：2.8 kW - 3.6 kW。出廠時，爐具預設為最大功率。

按下“暫停”按鈕  以確認設定。

若要開啟爐具，請按住“開關”(ON/OFF) 按鈕  直到蜂鳴器響一聲和烹飪區的顯示幕亮起。

即使電源中斷，所選的功率等級也會保留在記憶中。

若需改功率檔位，請先將設備從電源上斷開，隨後重新接通電源，並重複上述操作步驟。每個步驟均需在60秒內完成。

在正常使用過程中，若使用者試圖在已達到最大可用功率檔位時繼續調高功率，則目前正在使用的加熱區域其功率檔位將不會發生變化。

日常使用

開啟/關閉爐具

若要開啟爐具，請按住電源鍵約3秒鐘。聽到一聲蜂鳴提示，且功率檔位及定時器顯示器均顯示“-”符號時，即表示爐具已進入待機模式。
若要關閉爐具，請再次按下相同按鍵；此時，所有烹調區域將停止運作。

放置鍋具

請參考位置符號，將鍋具放置在所需的烹調區域。切勿用鍋具遮蓋控制面板上的符號。
請注意：請確保鍋底與烹飪區域的表面均保持清潔、乾燥。

啟用/停用烹飪區域及調節功率檔位

按下所需的烹飪區域按鍵以將其啟用。該烹飪區域的功率檔位顯示將開始閃爍。隨後，即可設定該烹調區域的火力等級。您可以通過觸摸滑塊控件在 0-9 範圍內調整火力設置。



注意：

- 如果在 1 分鐘內未進行任何操作，爐具將自動進入待機模式並關閉。一聲蜂鳴提示音將確認已進入此模式。
- 火力等級可在 0 到 9 之間進行調節。
- 調節時所選區域的熱定值指示燈閃爍。調整後數字閃爍 5 秒後停止閃爍，然後確認設置。
- 若在烹調過程中發生斷電，所有目前設定將取消。
- 爐具關閉後，電磁爐的散熱風扇將繼續運轉約 1 分鐘。

使用強力加熱功能

您可以使用“強力加熱”功能來提高相關烹飪區的功率，最大功率轉出持續 5 分鐘。此功能可以減少烹飪時間，方便趕時間的烹飪！

要在電磁爐工作時使用強力加熱功能，請執行以下操作：

1. 開啟您希望使用“強力加熱”（Booster）功能的烹飪區。
請透過“加熱區選擇”控制按鈕，選取您想要啟動強力加熱功能的烹調區。
2. 按住“強力加熱”功能控制按鈕約 3 秒；此時，烹調檔位指示器將顯示字母“b”並閃爍5秒鐘。至此，強力加熱功能已成功啟動。



注意：

1. 當位於同一垂直方向的兩個烹飪區同時運作時，可為其中一個烹飪區啟用“強力加熱”（Booster）功能，而另一個烹飪區的火力將自動降低。
2. “強力加熱”功能結束後，此烹調區將自動恢復至原先的設定。
3. 當兩個或多個烹飪區同時工作時，僅允許為一個烹飪區啟用“強力加熱”功能。

取消強力加熱功能

1. 確保已選取啟用了“強力加熱”（Booster）功能的烹調區。觸摸“強力加熱”功能控制按鈕即可取消。
2. 否則，請調整所選烹飪區的功率設定。

使用微沸功能

IWSH3020SP 配備了“微沸”功能，使其成為燒滾水並持續保持微沸騰狀態的理想之選，且能耗更低。

若要在爐具工作期間啟用“微沸”功能，請依下列步驟操作：

1. 選擇您希望使用的烹調區域所對應的“微沸”功能按鈕。
2. 輕觸該“微沸” 功能按鈕；此時，加熱區域的指示燈將顯示  並開始閃爍，隨後停止閃爍，即表示“微沸”功能已成功啟用。

取消微沸功能

當“微沸”功能正在運作時，再次執行上述操作，即可取消此沸騰功能。

使用爆炒功能

IWSH3020SP 配備爆炒功能，可將烹飪區域溫度設定為最高檔，從而顯著縮短烹飪時間。要在爐具工作期間啟用“爆炒”功能，請依下列步驟操作：

1. 直接觸摸您希望使用“爆炒”功能鍵烹飪區。
2. 觸摸“爆炒” 功能按鈕，對應烹飪區的指示燈將顯示  並閃爍 5 秒；隨後指示燈停止閃爍，即表示“爆炒”功能已成功啟用。

取消爆炒功能

在炒菜過程中再次執行上述主動“爆炒”功能操作，可取消“爆炒”功能。

注意：

1. 當“爆炒”功能激活時，“爆炒”功能指示燈會亮起。
2. 當同一垂直方向上的兩個烹飪區同時工作時，可為其中一個區域啟用“爆炒”功能，而另一區域的火力將自動降低。

兒童鎖安全控制

兒童鎖

您可以通過激活童鎖功能鎖定控制面板以防止意外使用（例如兒童意外打開烹飪區）。觸摸童鎖控制  按鈕，定時器指示器將顯示“Lo”，童鎖功能啟動。當控制面板被鎖定時，除開關按鈕和童鎖按鈕外，其他觸摸控制按鈕都被禁用。如需解除兒童鎖，請持續按住兒童鎖按鈕約3秒；蜂鳴器響一聲，定時器指示燈“Lo”消失，童鎖解除。爐具即可重新啟用。

 在緊急情況下，隨時使用開關控制按鈕關閉爐具。如果在激活童鎖功能的情況下關閉爐具，稍後打開爐具時，童鎖功能仍然有效，需先解鎖童鎖控制按鈕可正常使用爐具。

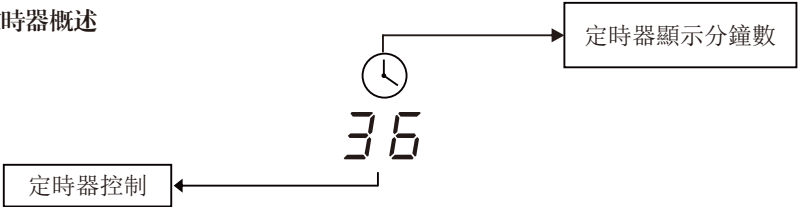
使用定時器

定時器

當爐具通電後，定時器功能可按兩種方式使用：

- 作為分鐘提醒，當設定時間到期時，定時器會發出警報，但不會關閉任何烹飪區域。
- 作為自動關閉定時器，可以設定在時間到時關閉一個或多個特定的烹飪區域。
- 分鐘提醒或定時器的最大設定時間為 99 分鐘。

定時器概述



設定鬧鐘提醒

要將定時器用作鬧鐘提醒：

1. 確保目前沒有選擇任何烹飪區域。
2. 觸摸定時器按鈕；定時器顯示上的數字將開始閃爍。
3. 然後通過滑動滑桿控制來調整鬧鐘提醒設定的個位數字。
4. 再次按下定時器控制按鈕，定時器顯示幕中的十位數字會閃爍，然後通過滑動滑桿控制來調整鬧鐘提醒設定的十位數字。
5. 要確認設定，請再次按下定時器按鈕。



注意：

定時器的設定順序如下：

“個位數 → 十位數 → 確認設定 → 個位數”。定時器可設定最多 99 分鐘。

設置定時器以關閉烹飪區

1. 通過觸摸激活您想要設置定時器的烹飪區選擇按鈕。
2. 觸摸定時器按鈕；定時器顯示上的數字將開始閃爍。
3. 然後通過滑動滑桿控制來調整鬧鐘提醒設定的個位數字。
4. 再次按下定時器控制按鈕，定時器顯示幕中的十位數字會閃爍，然後通過滑動滑桿控制來調整鬧鐘提醒設定的十位數字。
5. 要確認設定，請再次按下定時器按鈕。

一旦定時器設定完成，它將立即開始倒數，顯示屏將顯示剩餘時間。

注意：當烹飪區設置了定時器時，其火力檔位指示燈旁的紅點將會亮起。

如果多個烹飪區的定時器同時啟動，定時器指示燈將顯示所有運行定時器中最短的剩餘時間，而對應烹飪區域火力檔位指示燈旁的紅點將閃爍。

7. 當設定的時間到期時，對應的烹飪區將自動關閉。

注意：

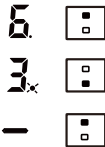
分鐘提醒和定時器的預設設定均為30分鐘。

時間設定在定時器指示燈閃爍5秒後停止，即表示設定完成。

分鐘提醒和計時器可以同時使用；在這種情況下，時間指示燈將始終顯示最短剩餘時間。

如果分鐘提醒設定為最短時間，定時器指示燈旁的紅點會閃爍。如果烹飪區的定時器設定為最短時間，對應烹飪區火力檔位指示燈旁的紅點會閃爍。

如果指示燈顯示烹飪區的定時器設定，你可以按下定時器控制按鈕暫時檢查分鐘提醒設定；指示燈將會顯示分鐘提醒的設定。



功能

暫停功能

暫停按鈕用於烹飪過程中的暫時中斷（例如，開門或接電話）。

要激活暫停功能，按一下暫停按鈕。當此功能啟動時，所有設定的指示燈顯示“P”。所有設定將暫停，爐面將停止加熱以防止食物燒焦。要以原來的功率設定恢復烹飪，只需再次觸按暫停按鈕。

 當暫停功能激活時，大多數控制按鈕將被禁用。只有以下按鈕仍然可操作：開關按鈕、暫停按鈕和童鎖按鈕。

安全提示：如果暫停功能持續超過 10 分鐘，爐具將自動關閉。

演示模式

設定演示模式：

- 將爐具連接到主電源，您可以在1分鐘內設定演示模式。
- 等待開機，蜂鳴器會響一次。
- 步驟1：長按童鎖按鈕 ，定時顯示器上會顯示“Lo”。
- 步驟2：同時按住童鎖按鈕  和暫停按鈕  一會兒，定時顯示器上會閃爍“dE”。
- 步驟3：按暫停按鈕  確認展示模式已啟動。定時顯示器上顯示“dE”。
- 步驟4：長按開關按鈕  一會兒啟動爐具。此時爐具進入待機模式，所有烹飪區檔位指示燈和定時設置指示燈顯示“-”。
- 您可以選擇任何烹飪區，調整火力等其他功能。無需在烹飪區放置鍋具，爐具不會加熱，此模式僅供演示使用。

退出演示模式：

- 當定時顯示器顯示“dE”時，按照以下步驟退出演示模式。
- 步驟 1：按住暫停按鈕  一會兒，定時顯示器上“dE”將消失。
- 步驟 2：長按開關按鈕  一會兒，即可正常使用爐具。

注意：

1. 若切斷主電源供應，示範模式將會保留。
2. 每個步驟必須在 1 分鐘內完成。
3. 當爐具處於示範模式時，若超過 1 分鐘沒有操作，所有指示燈將熄滅；按下爐具上的任何按鈕時，“dE”將再次亮起。

鍋具及小型物體的檢測

對於電磁爐，如果烹飪檔位指示燈交替閃爍 “ ”

- 您沒有將鍋具正確地放在烹飪區，或者
- 您使用的鍋具不適合感應烹飪，或者
- 鍋具的鍋底太小或未正確放在烹飪區的中心。

注意事項：

1. 除非烹飪區有合適的鍋具，否則不會加熱。
2. 如果沒有放置合適的鍋具，顯示屏將在1分鐘後自動關閉。
3. 當放置不合適尺寸或非磁性鍋具（例如鋁鍋），或其他一些小物品（例如刀、叉、鑰匙）在爐具上時，對應的烹飪區會在1分鐘後自動關閉。

餘熱警告

小心高溫表面

爐具運行一段時間後，會有一些餘熱。顯示屏出現字母 “H”

以警告您遠離它。

它也可以用作節能功能：

若需加熱鍋具，可在烹飪區仍保持高溫時使用。



自動關機

爐具的另一個安全功能是自動關機。當您忘記關閉烹飪區時，就會出現這種情況。

默認關機時間（小時）如下表：

火力等級	1	2	3	4	5	6	7	8	9
默認工作時間（小時）	8	8	8	4	4	4	2	2	2

過熱保護

配備的溫度傳感器可以監測爐具內的溫度。當監測到溫度過高時，爐具將自動停止運行。

防溢保護

為了您的安全，如果觸摸控制面板上有液體或濕布，程序將自動關閉電源。除開關按鈕和童鎖按鈕外，所有控制按鈕均無效，除非您將觸摸控制區域擦乾。

烹飪準則

油炸時要小心，因為油和脂肪會迅速升溫，尤其是在使用 強力加熱Booster 功能時。在極高的溫度下，油脂會自燃，這存在著火的危險。

烹飪技巧

- 當食物開始沸騰時，請將火力設定值調小。
- 蓋上鍋蓋可以減少烹調時間，並且確保溫度以節約能源。
- 盡量減少液體或脂肪的量，以減少烹飪時間。
- 開始烹調時先設定在高火力，然後在食物熟透之後降低火力

慢燉、煮飯

- 燉煮溫度約 85° C、液體邊緣會開始冒出泡泡。利用低於沸點的溫度設定，可以讓湯或慢燉時的食材風味更為濃郁也可避免過度烹煮。您也可以利用這樣的溫度設定來烹煮蛋類料理及收乾醬汁。
- 如悶煮米飯之類的烹調方式，需先設定較高的加熱段數再調低，以確保食物可在建議時間內適當烹煮完成。

煎煮牛排

要烹製多汁美味的牛排：

1. 烹飪前將肉類恢復至室溫。
2. 將厚底煎鍋加熱。
3. 在牛排兩麪均勻塗抹油。焗熱鍋中淋少許油，然後將肉放入鍋中。
4. 烹飪過程中隻需翻動牛排一次。具體烹飪時間取決於牛排的厚度以及您希望達到的烹飪程度；每邊牛排的烹飪時間大約在2至8分鐘之間。
5. 將牛排放在溫暖的盤子上靜置幾分鐘，讓它在上菜前放鬆並變軟。

熱炒

1. 請選擇適用於電磁爐的平底炒鍋或大號煎鍋。
2. 熱炒多為高溫快炒，請先將所有所有配料和設備準備好。若食材份量較多，請以少量多次進行烹調。
3. 請先預熱鍋具並加入兩湯匙的油。
4. 請先烹煮肉類並靜置保溫。
5. 當青菜炒熟但仍清脆的程度時，將火力調低，再將炒過的肉倒翻炒並調味。
6. 輕輕拌炒食材以確保食物完全加熱。
7. 請馬上享用。

烹飪技巧列表

烹飪技巧列表提供每個火力檔位的烹飪類型示例。每個火力檔位的實際輸出功率取決於烹飪區的尺寸。

加熱設置		檔位使用 (反映烹飪經驗和習慣)
零檔 最大檔	1 - 2	• 適合少量食物的細膩加熱 • 融化巧克力、奶油及容易快速燒焦的食物 • 輕柔的慢煮 • 慢速加熱
	3 - 4	• 重新加熱 • 快速燉煮 • 煮飯
	5 - 6	• 煎餅
	7 - 8	• 快炒 • 煮義大利麵
	9	• 快炒 • 煎烤 • 將湯煮沸 • 煮水

清潔與維護

重要提示：在進行任何維護或清潔工作之前，請斷開設備與電源的連接，並確保設備完全冷卻。

清潔爐具表面

使用後應儘快清除灶台表面的溢出物。清潔前務必確保表面足夠冷卻。

使用軟布或廚房紙清潔表面。如果溢出物已在表面乾燥，您可能需要使用專業的陶瓷玻璃清潔劑，大多數超市都有售。

請勿使用其他研磨清潔劑和/或鋼絲絨等，因為它可能會劃傷爐具的陶瓷玻璃表面。

含糖溢出物和熔化塑料造成的損害

去除熱物質時應特別小心，以免對玻璃表面造成永久性損壞。

含糖溢出物（如果凍、軟糖、糖果、糖漿）或熔化的塑料可能會導致爐具表面出現凹坑（不在保修範圍內），除非溢出物在仍然很熱時被清除。

提示與技巧

清潔項目	步驟	注意
玻璃上的日常汙漬(玻璃面上的指紋、汙漬、食物殘渣及不含糖分的汙漬等)。	1. 關上電源。 2. 於玻璃爐面尚有餘溫(非高溫)時使用爐面清潔劑清理 3. 用乾淨的布或紙巾洗淨並擦乾。 4. 重新啟動電源。	• 當電磁爐電源關掉時，“高溫爐面”的顯示也會熄滅，但是烹調區可能還是很燙！請特別小心。 • 強效菜瓜布、某些尼龍菜瓜布以及腐蝕性清潔劑可能刮傷玻璃面。一定要閱讀標籤說明以確認您的清潔用品是否適合。 • 切勿將清潔劑殘留餘爐具玻璃表面，以免玻璃表面會留下汙漬痕跡。
清除玻璃表面上的外溢或融化殘渣及含糖份的汙漬等。	請立即用鍋鏟或者電磁爐玻璃適用的刮刀將這些汙漬去除，但請注意烹調區表面的高溫： 1. 關掉電磁爐牆上的電源。 2. 將刮刀或其他工具保持 30° 角，將汙漬物刮除並移到較涼處。 3. 用抹布或廚房紙巾將刮下來的汙漬拭除。 4. 依照上述「清除玻璃上日常汙漬」的步驟 2 到 4 清理。	• 食物融化殘渣和含糖份的汙漬應盡快清理。如果這些汙漬留在玻璃面上冷卻後會很難清理，甚至會造成玻璃永久損傷。 • 割傷危險：刮刀的刀鋒很鋒利，當刮刀安全拿起時，請留意刀鋒以免割傷。使用時也請特別注意，也請務必將刮刀存放於孩童無法拿取的位置。
清除觸控按鈕上的外溢殘渣、或融化殘渣。	1. 關掉電磁爐的電源。 2. 將汙漬弄濕軟化。 3. 用乾淨的海綿或抹布沾水擦拭觸碰控制區。 4. 用廚房紙巾將此區域完全擦乾。 5. 將電磁爐的電源打開。	• 當觸碰感應區有水時，爐具可能會發出嗶聲並自動關閉，且觸控感應區將可能無法運作。請先確認觸碰面板區域已擦乾再重新啟動爐具。

故障排除

如果您發現您的爐具出現問題，請在聯繫服務人員或購買地點之前檢查以下是否：

1. 電器沒電：
 - 檢查您所在公寓是否停電；
 - 檢查電器是否正確連接電源；
 - 定時器設置是否已過；
 - 是否達到最長烹飪時間設置並自動關閉；
 - 觸摸控制面板是否有液體沸騰和溢出保護裝置自動關閉；
2. 觸控面板按鍵無法激活：
 - 是否在“兒童鎖”下，定時器顯示有“Lo”；
 - 觸摸控制面板上的液體/濕布是否主動溢出保護；
3. 烹飪後顯示“H”：
 - 這是正常的。爐具有餘熱警示功能。它會一直閃爍，直到表面冷卻到可以觸摸為止。
4. 關閉後，電磁爐風扇繼續工作一段時間：
 - 這是正常的，這是為了幫助電器完全冷卻。
5. 有的鍋具在使用電磁爐時會發出劈啪聲或咔嚓聲：
 - 這是正常的，是感應線圈工作時發出的聲音，不同的鍋具結構，咔嚓聲可能會略有不同。

–**劈啪聲**。這些聲音通常可歸因於鍋具及其製造所使用的不同材料。鍋底將由不同材料組成，當鍋加熱時，這些材料會以不同速度膨脹。

–**咔嚓聲**。這些聲音通常由電器內的電子元件在開關作動時產生。

–**哨聲**。當一個或多個烹飪區以高功率運作，並且因鍋具由不同材料製成時，可能會發出此聲音。

–**嗡嗡聲**。當選擇高功率（例如增強功能）時，可能會產生這種聲音。與高功率相關的噪音會隨著鍋具加熱到指定溫度並降低功率而減少。

–**嘶嘶聲 / 嗡嗡聲**。當爐具的冷卻風扇運作時，通常可以聽到這些聲音。
6. 玻璃被劃傷：
 - 檢查您是否使用了不合適的鍋具，例如邊緣粗糙的鍋具。
 - 檢查是否使用了不合適的研磨劑或清潔劑。

技術規格

型號	IWSH3020SP
額定電壓與頻率	220-240V~, 50-60Hz
額定功率	3600W
產品尺寸	515*288*56mm
外箱尺寸	563*350*110mm
淨重	4.8kg
毛重	5.6kg

重量和尺寸為近似值，由於本公司產品不斷精益求精，因此規格與設計若有變動時，請恕本公司不另行通知。

故障顯示與檢查

問題	可能的原因	該怎麼辦?
E1/E2	供電電壓異常	請檢查供電是否正常。 確認供電正常之後請將再開機。
E3	陶瓷玻璃板溫度過高	請檢查鍋具是否無水，請裝水後重新開機。
E5	IGBT 溫度傳感器高溫	請在電磁爐溫度降低之後重新開機。
	1. 如果電磁爐的鍋較小，仍然可以使用。但是，如果鍋具底部比烹飪區小很多，您可能會發現將鍋具放在烹調區上時電磁爐不會啟動。這是因為鍋具底部尺寸太小而無法被識別。 2. 客戶使用的鍋尺寸錯誤。 3. 鍋具不適用於電磁爐。	1. 如果鍋的大小不合適，烹飪區將不會啟動。 只可使用帶有“電磁爐適用”標識的鍋具。  2. 使用磁鐵檢查鍋底是否適合電磁爐：如果鍋底不能被磁性吸附，則不適合。

關於所有其他錯誤代碼，請關閉並致電您的服務提供商。

售後服務

為了獲得完整的協助，請在您當地的市場註冊您的產品。
在致電售後服務之前：

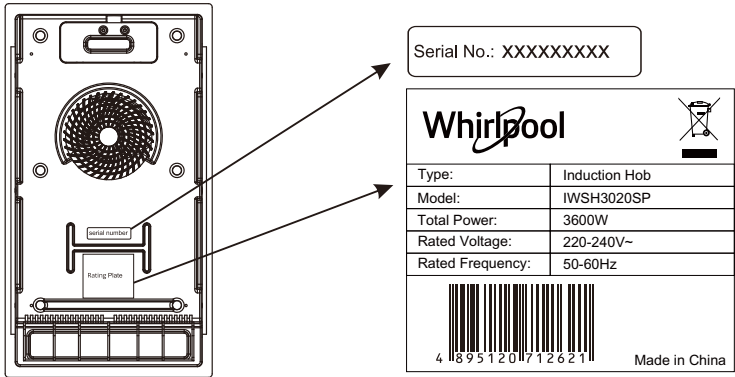
- 1. 查看是否可以利用故障排除建議自行解決問題。
- 2. 將電器關閉再重新開啟，看看故障是否仍然存在。

如果經過上述檢查後故障仍然發生，請與最近的售後服務聯繫。

如需獲得協助，請撥打手冊上顯示的電話號碼或依照網站上的指示操作。

聯繫我們的客戶售後服務時，請務必說明：

- 故障的簡要描述；
- 電器的類型及具體型號；
- 序列號（位於電器下方的銘牌上）；
- 您的完整地址；
- 您的電話號碼。



如需任何維修，請聯絡授權售後服務中心（以保證使用原廠零件並正確進行維修）。

REGISTER YOUR PRODUCT ONLINE

For Hong Kong Market



Scan QR Code or visit
www.whirlpool.com.hk
to register your product warranty online.

This QR Code is only applicable to Hong Kong.

You can download the user manual by

- Visiting our website www.whirlpool.com.hk
- Contracting our Customer Service Center at (852) 2406 9138

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