

Built-In Induction Cooker

DIC-148DB



Made in Germany

Please read these instructions and warranty information carefully before use and keep them handy for future reference.

Online Warranty Registration



Please register your warranty information now!

For Warranty Terms & Conditions,
please refer to the last page of this user manual.

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Safety Cautions

Precautions Before Usage

- Unpack all the materials.
- The installation and electrical connection of the appliance has to be done by a certified technician. The manufacturer can not be responsible for damage caused by installation or connecting errors.
- The appliance must be installed in a kitchen cabinet and an adapted and approved working surface.
- This domestic appliance is exclusively for preparation of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass surface.
- Do not change or alter the appliance.
- The cooking plate can not be used as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: Steam may damage the electronic of the appliance.

Using The Appliance

- Switch the heating zones off after use.
- Keep an eye on the used greases or oils: they may quickly ignite.
- Be careful not to burn yourself on the glass surface while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the ceramic glass surface or a hot cooking utensil.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the surface of the cook top since they can get hot.
- In general do not place any metallic objects except adequate pots and pans on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Cookware Suitable For Induction Cooktop

- This cooktop model offers heating zones for induction use only. Therefore it is important that you use only metal pans that are specifically designed and/ or approved for use on Induction cooktops.

WARNING: Never allow melamine or plastic containers to come in contact with the heat zones.

Safety Cautions

Precautions To Prevent Damage To The Appliance

- Rough pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass and could scratch the surface.
- Sand or other abrasive materials may damage the ceramic glass.
- Avoid dropping objects, even little ones, on the ceramic surface.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty pots or saucepans on the vitroceramic hobs.
- Sugar, synthetic/plastic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: Switch on the appliance and take them immediately off the hot heating zone.

Be careful: Do not burn yourself !

- Never place any hot container over the control panel.
- If a drawer is situated under the built-in appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guarantee a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. Cutlery drawers below the cooktop must be resistant to heat.

Precautions In Case Of Appliance Failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must cut-off the electrical supply in the fuse box or disconnect the appliance from the power and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other Precautions

- Be sure that pots and pans are always centered on the cooking zone. The bottom of the utensil must cover as much as possible the cooking zone.
- For the users of pacemakers, the magnetic field could influence its operating. We recommend getting information from the supplier or the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.

Technical Specifications

Model	DIC-148DB	
Total Power (Max)	4800 W	
Position of the heating zone	Left: Induction Hob	Right: Induction Hob
Nominal Power	Left: 2000 W (Booster: 2400 W)	Right: 2000 W (Booster: 2400 W)
Hob Diameter	Left: 230 mm	Right: 230 mm

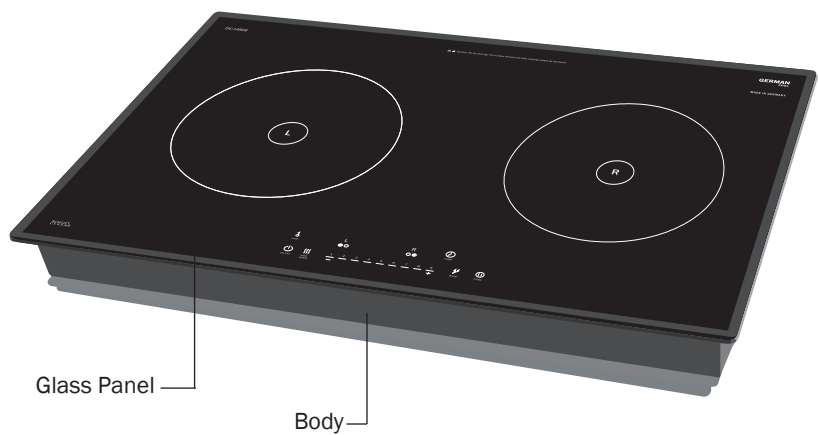
Specifications are subject to change without prior notice.

If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.

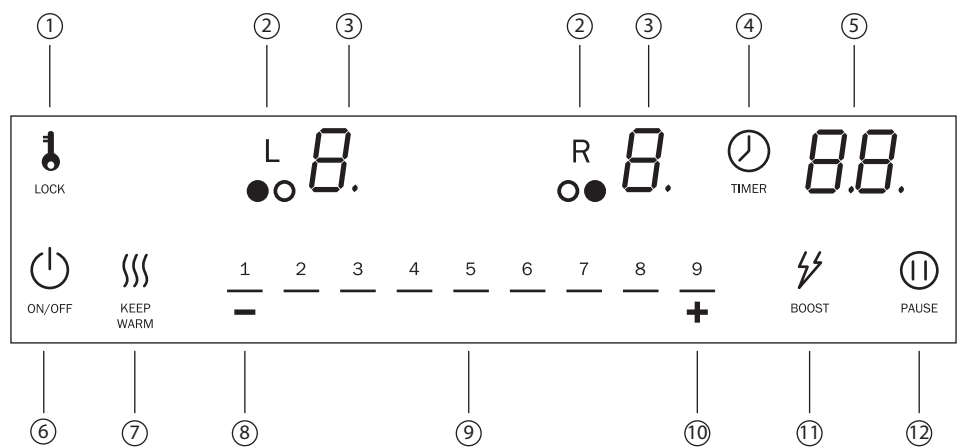
Refer to www.germanpool.com for the most up-to-date version of the User Manual.

Product Structure

Main Body



Control Panel



- ① Child Lock
- ② Zone selection
- ③ Power display
- ④ Timer key
- ⑤ Timer display
- ⑥ On/Off key
- ⑦ Keep-Warm key
- ⑧ Decrease power level
- ⑨ Power selection zone "SLIDER" and timer setting zone
- ⑩ Increase power level
- ⑪ Booster key
- ⑫ Pause / Recall key

Notice Before Use

Sensitive Touch

Your ceramic glass cooktop is equipped with electronic controls and sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number on the display and/or a “Beep” sound.

For normal use press only one key at the same time.

Display Indication

Display	Designation	Function
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
P	“Power”	Booster function is activated.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
Lo	Child Lock	Control panel locked.
U	Keep warm	Maintain automatically of 70 °C.
U	Pot missing	No suitable pot detected.

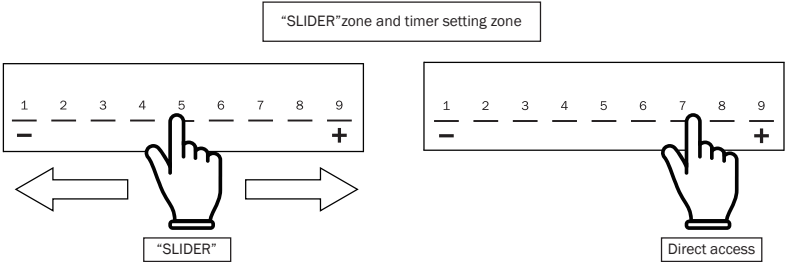
Operating Instructions

Before The First Use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergents which risks causing blue-tinted colour on the glass surface.

“SLIDER” Zone And Timer Setting zone



To select the power with the slider, slide your finger on the “SLIDER” zone. You can also have direct access if you put your finger directly on the chosen level.






Operating Instructions

Starting-Up

Start up / switch off the hob:

Action	Control panel	Display
To start	Press key 	2 x [-] are displayed
To stop	Press key 	Nothing or [H]

Start up / switch off a heating zone:

Action	Control panel	Display
Zone selection	Press selected zone   	[0] is blinking
To set (adjust the power)	Slide on the “SLIDER” or press [+] and [-]	[0] to [9]
To stop	Slide to [0] on “SLIDER” or press [-] until [0]	[0] or [H]

If no action is made within 5 seconds the electronic returns in waiting position.

Residual Heat Indication

After switching off a heating zone or the complete stop of the hob, the heating zones can be hot from the used pots and pans. The cooktop will indicate [H] on the display.





The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**





Power Booster

The Booster function allows you to boost the power of the selected cooking zone for a maximum of 5 minutes.

Activating the booster function :

Action	Control panel	Display
Zone selection	Press selected zone   	[0] is blinking
Activate booster function	Press key 	[P] is displayed on the selected zone

Deactivating the booster function :

Action	Control panel	Display
Zone selection	Press selected zone   	[P] is blinking
Deactivate booster function	Press key 	[9] is displayed on the selected zone




Operating Instructions

Timer

The timer can be used simultaneously with all 2 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

Setting and modification of the cooking time:




Example for 16 minutes at power 7 :

Action	Control panel	Display
Zone selection	Press selected zone  	[0] is blinking
Select the power level	Slide on the "SLIDER" to [7]	[7]
Select Timer	Press key 	[00] is blinking
Set the units	Press [+] until [16]	[16] is blinking

The chosen time will be confirmed after 5 seconds. Then the display stops blinking.

To stop the cooking time:

Example for 13 minutes at power 7 :

Action	Control panel	Display
Zone selection	Press selected zone  	[7] is blinking
Select Timer	Press key 	Display changes from [13] to [00]

Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer display will show [-] and a sound will ring. To stop the sound just turn the cooktop off.



Tips:

If you keep pressing the [+] or [-] key on the "SLIDER" for longer than 1 second the timer will adjust in decimal steps.

Child Lock Function

This function brakes all the hob's cooking activities and locks the cooktop for children.

Switching on/off the Child Lock function :



Action	Control panel	Display
Engage Child Lock	Press key 	[Lo] is displayed
Stop Child Lock	Press key  for 3 seconds	Display shows [00]

Operating Instructions



Keep-Warm Function

This function allows you to simmer your food and keep it warm on very low power.

Activating the Keep-Warm function :

Action	Control panel	Display
Zone selection	Press selected zone 	[Power Level] is blinking
Activate Keep-Warm function	Press key 	[U] is displayed



Deactivating the Keep-Warm function :

Action	Control panel	Display
Zone selection	Press selected zone 	[U] is blinking
Deactivate Keep-Warm function	Press key 	[Saved Power Level] blinking, [0] to [9]

Pause / Recall Function

This function brakes all the hob's cooking activities, but saves them, so you can recall them as soon as the Pause / Recall key is pressed again.

Switching on/off the Pause / Recall function :

Action	Control panel	Display
Engage Pause function	Press key 	[11] is displayed
Resume cooking	Press key 	[Saved Power Level] is displayed

Cooking Advices

Examples of cooking power setting

(The values below are indicative)

Power Level	Cooking Function	Ingredients & Dishes
1 to 2	Melting	Sauces, butter, chocolate, gelatine
	Reheating	Dishes prepared beforehand
2 to 3	Simmering	Rice, pudding, sugar syrup
	Defrosting	Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Boil	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking	Meat, lever, eggs, sausages
	Simmering	Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting	Steaks, omelettes, fried dishes
	Boiling water	Water
P	Boiling water	Water

Care & Maintenance

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because there is the risk of burning.

- Remove light marks with a damp cloth by using dish detergent diluted with water. Then rinse with cold water and dry the surface thoroughly.
- Persistent and burned residuals can be removed by a razor blade scraper supplied with your cooktop. Afterwards clean with a damp cloth and some mixed dish detergent.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure based appliance for cleaning.
- Do not use any tools or pointing objects which may scratch the ceramic glass.
- Ensure that pans and pots are dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately as long the surface is still warm. You will thus prevent the surface of being damaged.

Troubleshooting

The hob or the cooking zone does not start :

- The hob is not connected correctly to the electrical network.
- The protection fuse is cut-off.
- The locking function is activated.
- The sensitive touch keys are covered with grease or water.
- An object is put on a touch key.

The control panel displays [E5] :

- This indicates high temperature. Allow the cooktop to cool down for some time.

One or all cooking zone cut-off :

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The cooking zones turned off, as you forgot to put a pot or pan onto the cooking zone.

The cooktop makes a “clicking” noise during use :

- This is normal – it is the sound of the induction coils during operating.

A fan system seems to be running after turning off the cooktop:

- The cooktop has an automatic cooling system built-in. This protects the electronic components from getting damaged.

If one of the symbols above persists or other error codes, call the customer service and repair centre.

Environment Preservation

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to a proper functionality and the safety of the appliance.



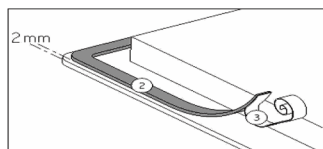
- Don't throw your appliance with the household waste
- Get in touch with the waste collection centre of your commune that is responsible for the recycling of household appliances.

Installation Instructions

The installation comes under the exclusive responsibility of a certified technician.
The installer is held to respect the legislation and the standards enforced in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids into the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket ② two millimeters from the external edge of the glass, after removing the protection sheet ③.

Fitting - installing:

The cutout sizes are:

Model	Cutout size			Glass panel size		
	Height	Width	Depth	Width	Depth	Thickness
DIC-148DB	≥ 110mm	≥ 710mm	≥ 410mm	730mm	430mm	4mm

- Ensure that there is a distance of 50 mm between the hob and the wall or sides.
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units on either side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob will be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resistant.
- Do not install the hob to the top of a not ventilated oven or a dishwasher.
- Guarantee **under the bottom of the hob a min. space of 100 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the cooktop, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops resistant in contact with water. To protect the cutout edges, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive foam rubber gasket supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood (air hood) placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after installing, with no mechanical constraint, such for example of the fact of the drawer.

Electrical Connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to a certified electrician who is aware of the normative regulations and respects them scrupulously.
- The electrical parts should always be protected after the installation.
- The relevant data of connection are on the stickers placed on the bottom of the appliance.
- The appliance should be separated from the main power supply by using a multipolar circuit breaker. The contact opening must be at least 3 mm.
- The electrical circuit must be separated from the mains by adapted devices, such as circuit breakers, fuses or (differential) contactors.
- The cooktop must be incorporated into the fixed installation, in accordance with the national and local installation regulations.
- The power cord must be positioned so that it does not touch any of the hot parts of the hob or oven and can not be squeezed by adjacent components, drawers or furniture.

Caution!

This appliance may only be connected to a network 220-240 V~ 50 Hz.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~1P+N 50Hz	1 Phase + N	3 x 2.5 mm²	H 05 VV - F H 05 RR - F	25 A*

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

Connection of the hob

The cooktop can be connected in: Monophase 230V~1P+N

Setting up the configuration:

Monophase 230V~1P+N

Attach the green-yellow earth wire to the terminal “earth”. Connect the blank and black wire to the phase or line “L” and connect the blue wire to “N” neural.

Caution! Ensure that you:

- Tighten the screws properly.

We cannot be held responsible for any incidents resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection

請即進行保用登記！

有關保用條款細則，請看本說明書最後一頁。

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安全注意事項

使用前注意事項

- 開箱，取出所有部件。
- 本機安裝及電氣連接須由專業人員進行。安裝及連接失誤引起的損壞，廠商概不負責。
- 本機須安裝在廚櫃中及合適的工作枱面上。
- 該家用電器僅供烹飪食物用，不得作其他家用、商用和工業用途。
- 移除陶瓷玻璃面板上的所有標籤和粘合劑。
- 請勿變更和改裝本產品。
- 爐面不能作為工作枱面使用。
- 本機必須連接地線，且連接須符合當地標準。
- 勿使用延長線連接本機。
- 本機不能放在洗碗機和轉筒式乾燥機上使用：蒸氣會損壞本機的電子部件。

使用時注意事項

- 使用後關閉加熱區域。
- 留心濺出的油脂：油脂可能會迅速點燃。
- 使用本機時及之後，注意不要碰到玻璃面板而燙傷自己。
- 確保固定或移動電器的電線沒有接觸到陶瓷玻璃面板和高溫廚具。
- 本機運行時，附近不應放置磁性物品（信用卡、軟碟、計算器）。
- 爐面上不應放置刀叉、湯匙和蓋子等金屬物品，這些物品會變熱。
- 除了適用鍋具，勿將其他金屬物品放在玻璃面板上。以防機器突然運行或餘熱而導致物品受熱、融化，甚至燃燒。
- 勿用布和保護膜遮蓋本機，否則會導致高溫、著火。
- 本機不適宜由肢體不健全、感覺或精神上有障礙或缺乏相關經驗和知識的人（包括兒童）使用，除非有負責他們安全的人對他們使用本產品進行監督或指導。
- 照看好兒童，確保他們不玩耍該產品。

煮食爐適用鍋具

- 電磁爐加熱區域專為電磁感應使用。因此，您僅能使用專為電磁爐設計和經批准可用於電磁爐的金屬鍋具。

警告：三聚氰胺和塑膠容器絕不可接觸本機加熱區域。

安全注意事項

防損措施

- 底部粗糙的鍋具和破損的燉鍋（非搪瓷鑄鐵鍋）會損壞陶瓷玻璃，刮傷其表面。
- 沙子和磨砂物品會損壞陶瓷玻璃。
- 避免拋落物品至陶瓷面板，即使是小物品。
- 勿用燉鍋敲擊玻璃邊緣。
- 根據廠商提供的說明，確保本機通風設備正常運行。
- 勿將空鍋放在或遺留在陶瓷爐頭上。
- 糖、合成/塑膠材料和鋁片不得接觸加熱區域。這些物品在加熱冷卻後會導致陶瓷玻璃破裂或發生其他變化：開啟本機，立即將這些物品移離高溫加熱區域。

小心：勿燙傷自己！

- 控制面板上勿放置熱的容器。
- 若嵌入式爐具下邊為抽屜，確保抽屜內的物品與本產品底部的距離足夠長（2厘米）。這對保證正常通風至關重要。
- 陶瓷爐頭底下的抽屜勿放置易燃物品（如噴劑）。爐具底下的餐具抽屜必須耐熱。

爐具故障注意事項

- 如發現故障，關閉本產品並關掉電源。
- 如果陶瓷玻璃破裂、龜裂，務必在保險箱斷開電源或切斷本機電源，並聯繫客戶服務。
- 維修必須由專業人員進行。請勿擅自拆開本產品。
- **警告：**如果表面破裂，關閉本產品以防觸電。

其他注意事項

- 確保鍋具放在加熱區域中央。鍋具底部務必儘量覆蓋住加熱區域。
- 帶有心臟起搏器的用戶使用，磁場可能會影響其起搏器運行。詳細建議諮詢供應商或醫生。
- 勿使用鋁合金和合成材料製成的容器：這些容器在高溫加熱區域會熔化。

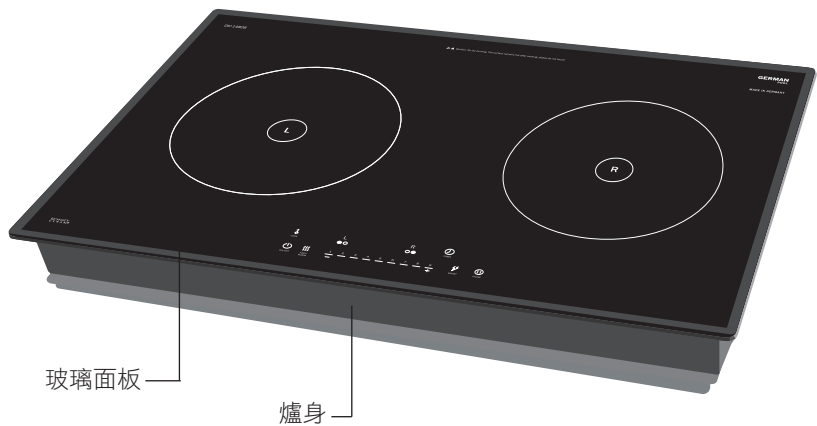
技術規格

型號	DIC-148DB	
總功率 (最大)	4800 W	
加熱區域位置	左：電磁爐頭	右：電磁爐頭
額定功率	左：2000 W (最大火力：2400 W)	右：2000 W (最大火力：2400 W)
爐頭直徑	左：230 mm	右：230 mm

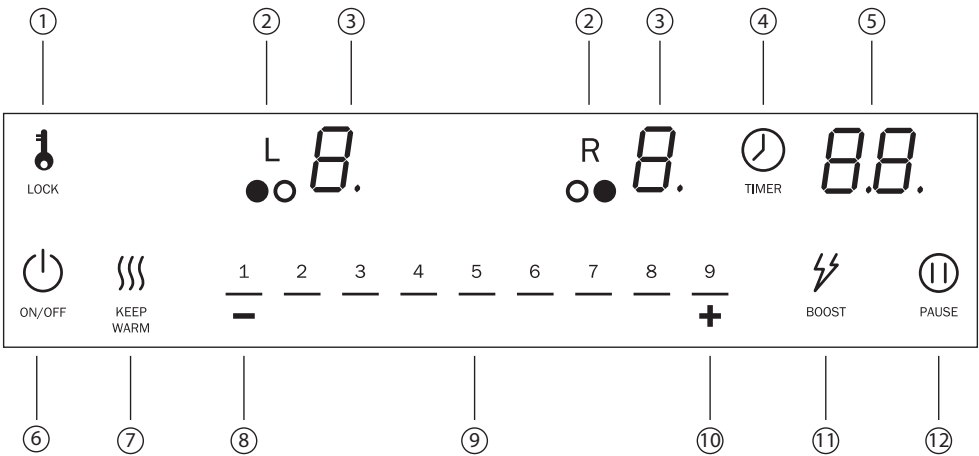
產品規格及設計如有變更，恕不另行通知。
中英文版本如有出入，一概以英文版為準。
本產品使用說明書以www.germanpool.com 網上版為最新版本。

產品結構

主機



控制面板



- | | |
|---------|----------------------|
| ① 童鎖 | ⑧ 降低火力檔位 |
| ② 區域選擇 | ⑨ 火力選擇區域“滑動條”和定時設置區域 |
| ③ 火力顯示 | ⑩ 提高火力檔位 |
| ④ 定時鍵 | ⑪ 最大火力鍵 |
| ⑤ 定時顯示 | ⑫ 暫停/繼續鍵 |
| ⑥ 電源開關鍵 | |
| ⑦ 保溫鍵 | |

注意事項

觸控感應按鍵

電磁爐配備電子控制裝置和觸控感應按鍵。手指按壓按鍵即可啟動相應指令。此時，相應指示燈亮起，顯示屏顯示字母或數位，且/或發出“嗶嗶”聲。

正常使用情況下，同一時間只能按一個按鍵。

顯示說明

顯示	指示	功能
0	零	加熱區域啟動。
1...9	火力檔位	選擇烹調火力。
P	“火力”	最大火力啟動。
E	錯誤資訊	電子故障。
H	餘熱	加熱區域處於高溫狀態。
Lo	鎖定	控制面板已鎖定。
U	保溫	自動保溫70° C。
U	無鍋	未檢測到適用鍋具。

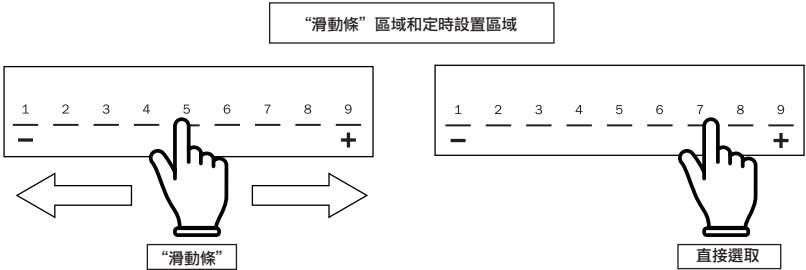
操作說明

初次使用前

用濕布清潔爐具，隨後徹底擦乾其表面。不要使用會導致玻璃表面染上藍色的清潔劑。

“滑動條”區域和定時設置區域



在“滑動條”區域滑動手指即可用滑動條選擇火力。通過手指直接觸摸所需火力檔位亦可直接選取火力。






操作說明

啟動

啟動 / 關閉爐具：

操作	控制面板	顯示
開啟	按  鍵	顯示2個 [-]
關閉	按  鍵	無顯示或顯示 [H]

啟動 / 關閉加熱區域：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵   	[0] 閃爍
設置（調節火力）	滑動“滑動條”或按 [+] 鍵和 [-] 鍵	[0] 至 [9]
關閉	滑動滑動條至 [0] 或按 [-] 鍵至 [0]	[0] 或 [H]

如5秒內無任何操作，本機將自動返回待機狀態。

餘熱指示

關閉加熱區域或完全關閉電磁爐，由於剛用過，加熱區域會處於高溫狀態。電磁爐顯示屏將顯示 [H]。





標誌 [H] 消失後，方可觸碰加熱區域。

只要餘熱指示還顯示，勿觸摸加熱區域並且勿在其上放置任何易熱物品。**有燒焦和火災危險。**

最大火力

最大火力功能可將所選烹調區域的火力提高到最高，持續5分鐘。

啟動最大火力：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵   	[0] 閃爍
啟動最大火力功能	按  鍵	所選區域顯示 [P]

停用最大火力：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵   	[P] 閃爍
停用最大火力功能	按  鍵	所選區域顯示 [9]

操作說明

定時

2個加熱區域可同時運行定時功能，並且各個加熱區域可選擇不同的時間設置（0至99分鐘）。

設置和更改烹調時間：



以7檔火力烹調16分鐘為例：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵   	[0] 閃爍
選擇火力檔位	滑動“滑動條”至[7]	[7]
選擇定時	按  鍵	[00] 閃爍
設置時間	按[+]至[16]	[16] 閃爍

所選時間在5秒後確認。時間顯示停止閃爍。

關閉烹調時間：

以7檔火力烹調13分鐘為例：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵   	[7] 閃爍
選擇定時	按  鍵	顯示由[13]變為[00]

烹調時間倒數完成後自動停止：

所選烹調時間一倒數完成，定時顯示屏就會顯示[--]，同時鈴聲響起。關閉爐具，鈴聲即停止。



貼士：

如果在“滑動條”上按壓[+]或[-]鍵1秒以上，定時將以10分鐘為單位變化。

童鎖功能

該功能制止爐具的所有烹調活動，並鎖定爐面按鍵以防兒童使用。

開啟 / 關閉童鎖功能：


操作	控制面板	顯示
啟用童鎖功能	按  鍵	顯示[Lo]
關閉童鎖功能	按  鍵	顯示[00]

操作說明


保溫功能

該功能可以非常低的功率加熱食物並保溫。


啟動保溫功能：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵 ● ^L ○ ● ^R	[火力檔位] 閃爍
啟動保溫功能	按  鍵	顯示 [U]


啟動 / 關閉加熱區域：

操作	控制面板	顯示
區域選擇	輕觸區域選擇鍵 ● ^L ○ ● ^R	[U] 閃爍
關閉保溫功能	按壓  鍵	[已選火力檔位] 閃爍，[0] 至 [9]

暫停 / 繼續功能

該功能中止爐具的所有烹調活動，但保留所選程式。因此，只要再次按暫停/繼續  鍵即可繼續原先烹調活動。

開啟 / 關閉暫停 / 繼續功能：

操作	控制面板	顯示
啟用暫停功能	按  鍵	顯示 [11]
繼續烹調	按  鍵	顯示 [已選火力檔位]

烹調指引

以烹調功率設定為例

(以下數值供參考)

火力檔位	烹調方式	食材及菜式
1至2檔	融化	醬汁、牛油、朱古力、明膠
	翻熱	預先準備好的菜肴
2至3檔	慢燉	米飯、布甸、糖漿
	解凍	脫水蔬菜、魚類、冷凍食品
3至4檔	蒸煮	蔬菜、魚、肉
4至5檔	煮	蒸薯仔，湯，意粉，新鮮蔬菜
6至7檔	中火烹調	肉、肝、蛋、香腸
	燜燉	燉牛肉、肉卷、牛肚
7至8檔	烹煮	薯仔、油炸餅、威化餅
9檔	油炸、烤	牛扒、煎蛋、炒菜
	煲水	水
P	煲水	水

清潔與保養

清潔前請先切斷電源。

電磁爐表面玻璃溫度較高時請勿清潔電磁爐，因為存在燃燒的危險。

- 將洗滌劑用水稀釋，潤濕抹布後清潔輕微污漬。隨後用冷水清洗抹布後再擦淨，待其風乾即可。
- 頑固或燒焦的殘留物可用隨機附送的刮刀清除。隨後用沾有洗滌劑的抹布擦淨即可。
- 避免使用可能會造成劃痕的強腐蝕性和強剝蝕性清潔劑。
- 請勿使用帶有蒸氣噴射功能或利用壓力進行清潔的設備清洗本機。
- 清潔時，請勿使用任何可能刮花陶瓷玻璃的工具或尖銳物品。
- 確保鍋具底部乾燥乾淨。爐具表面及鍋具底部未沾有灰塵顆粒。在爐面滑動底部粗糙的燉鍋會刮花玻璃表面。
- 糖、果醬、啫喱等溢出時，須在玻璃表面冷卻前及時清除，否則可能損壞玻璃表面。

常見故障及解決方法

爐具或加熱區域不工作：

- 未正確連接電源
- 保險絲熔斷了
- 爐具已鎖定
- 觸控感應按鍵上附有油脂或水
- 有物品放置在觸控按鍵上

控制面板顯示 [E5]：

- 表示溫度過高，待爐具稍微降溫

其中一個或所有烹調區域斷電：

- 安全保護系統已啟動
- 長時間未關閉烹調區域
- 一個或多個感應按鍵被覆蓋
- 鍋內無食物，鍋的底部過熱
- 未將鍋具放在烹調區域上

使用時發出“嗒嗒”聲響

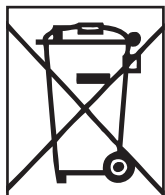
- 屬於正常情況，說明感應線圈正在工作

關閉爐具後風扇仍在運轉：

- 該爐具內置有自動冷卻系統，可保護電子零件免受損壞
- 若上述故障仍未消失或有其他故障代碼，請聯繫售後服務及維修中心

環保措施

- 包裝物料環保且可回收。
- 電磁爐產品中含有可回收的零件，有時會含有有害環境的材料，但這些材料是保證產品功能及安全所必需的。



- 請勿將本產品與垃圾一起丟棄。
- 請聯繫當地的廢品收集處理中心處理。

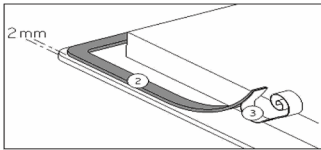
安裝指引

電磁爐的安裝需要由授權的技術人員進行，安裝時必須遵守當地相關法律及標準。

如何粘貼墊片：

隨機附贈的墊片可避免液體流進機器內部。

墊片的安裝需仔細完成，具體如下圖



撕下③保護片，將墊片②粘貼在離爐外邊緣 2mm 的位置上。

安裝指引：

開孔尺寸如下：

型號	開孔尺寸			玻璃面板尺寸		
	H	W	D	W	D	T
DIC-148DB	≥ 110mm	≥ 710mm	≥ 410mm	730mm	430mm	4mm

- 電磁爐應安裝在離牆及周邊至少50mm的位置上。
- 電磁爐的熱保護是Y級。理想狀態下，電磁爐兩邊需留有足夠的空間。然而電磁爐的後方可能有牆和大物件或側方可能有牆，**但需確保電磁爐的另一側無任何高於電磁爐的物體。**
- 安裝電磁爐的櫃體或者支架上的塗層及用於密封的膠水必須能承受100℃的高溫。
- 裝飾線必須是耐高溫的。
- 請勿將電磁爐安裝在不通風的焗爐或洗碗碟機上。
- 確保**電磁爐下方至少有100mm的空間**，確保空氣流通。
- 若電磁爐下方裝有抽屜，避免將易燃或不耐高溫的物品（如噴劑）放置在抽屜內。
- 為保護開口邊緣，可使用如清漆或特殊的密封膠等用於防水的材料。隨機附贈的墊片需小心粘貼，避免液體滲透至支撐的廚櫃上，並確保墊圈正確地密封。
- 電磁爐及抽油煙機的間隔請遵從抽油煙機的指引。若指引中無說明，建議兩者間距至少760mm。
- 安裝完成後，電源線應避免擠壓，例如抽屜。

電氣連接

- 電磁爐的安裝及電線連接需要由授權的技術人員進行，並須嚴格遵守相關安裝指引。
- 安裝後，需保護好電線免受損壞。
- 電線連接的相關資訊已標識在爐具底部。
- 應先連接多極斷路器，再接通主電源。斷路器觸點開口寬度至少3mm。
- 電磁爐應先連接入斷路器、保險絲等設備，再連接至主電源。
- 根據國家及當地安裝要求，爐具需進行固定連接。
- 應固定好電源線，避免接觸電磁爐或焗爐等高溫表面，亦不能被鄰近的元件、抽屜或傢俱擠壓電線。

警告!

電磁爐只能連接在220V-240V 50Hz電源上。

設備必須接地線。

需按照線路圖進行電線連接。

接線盒位於爐殼下方，需選用中號螺絲刀打開後蓋。

電源	連接	電源線要求	電線	額定電流
230V~1P+N 50Hz	1 Phase + N	3 x 2.5 mm²	H 05 VV - F H 05 RR - F	25 A*

* 按EN 60 335-2-6/1990標準進行計算

爐盤的連接

電磁爐接入：單相 230V~1P+N

配置的設定：

單相 230V~1P+N

將黃綠色地線連接至“earth”（地線）端子，將黑色電線連接至“L”端，藍色的連接至“N”端。

警告! 請確保螺絲已經上緊。

因錯誤連接或因爐具未接地而引起的事故，我司不承擔任何責任。

[illegible]

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用
(自購買日起計算)。

- * 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之
保用登記表格

[www.germanpool.com/
warranty](http://www.germanpool.com/warranty)

- 2) 填妥保用登記卡，
郵寄至本公司。



Warranty Terms & Conditions

Under normal operations, the product will guarantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

- * This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

- 1) Visit our website and register online:

[www.germanpool.com/
warranty](http://www.germanpool.com/warranty)

- 2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。
Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No. : **DIC-148DB**

機身號碼 Serial No. : _____ 發票號碼 Invoice No. : _____

購買商號 Purchased From : _____ 購買日期 Purchase Date : _____

- 未能出示購買發票正本者，將不獲免費維修服務。
- 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞 (包括運輸及其他)；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
- 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
- 總代理有權選擇維修或更換配件或其損壞部份。
- 產品一經被轉讓，其保用即被視作無效。

- Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including material transfer and others);
 - operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
- This warranty is invalid if:
 - the purchase invoice is modified by an unauthorized party;
 - the product is used for any commercial or industrial purposes;
 - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - the serial number is modified, damaged or removed from the product.
- German Pool will, at its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

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145 Rua de Francisco Xavier Pereira,

Macau

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此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

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香港(S MARK)
安全認證



中國郵政/旅行業
十大影響力品牌



CEO非凡品牌大賞



香港優質商標



香港工商業獎



2007
最具實質
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香港中小企業
最佳拍攝大獎



香港消費者推崇品牌



香港(Q獎)
優質服務證書



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD

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