

FOTILE

USER MANUAL

Read all instructions before
using this appliance

Induction cooktop

EIG30102

Dear User, thank you for purchasing the Fotile cooktop. At Fotile, we manufacture exquisite appliances that are expertly crafted with the finest materials. Before using the Fotile cooktop, please take some time to read through this Product Manual (manual). It will familiarize you with important safety, operation and maintenance instructions, as well as help maximize your culinary experience.

Before using the Fotile cooktop, you must follow the instructions, as specified in this manual. Any damage resulting from the improper operation and/or maintenance of the appliance may result in the loss of warranty. The warranty will become invalid, and your warranty application, whether direct or indirect, will not be accepted by authorized service center of Fotile.

If you require warranty or post-warranty after-sale service, please contact the local authorized service center of Fotile nearest you.

Your satisfaction with the Fotile brand is important to us. Our after-sales service centers provide assistance in resolving issues with Fotile appliances.

Product model and serial number are required if you need services.

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Safety precautions


In order to avoid harm and property damage to users and other personnel, the following distinctions and signs are made.
All are important matters related to safety, and you are required to strictly abide by them and use them correctly on the basis of fully understanding of the contents.



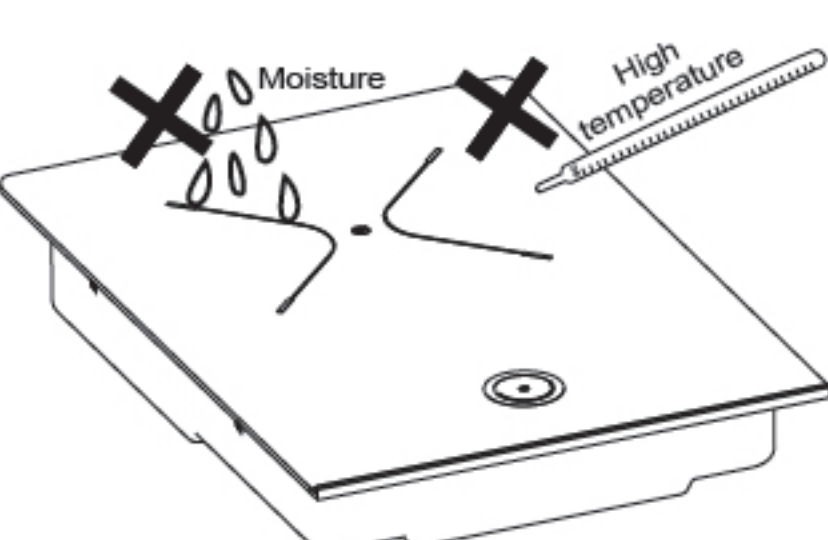

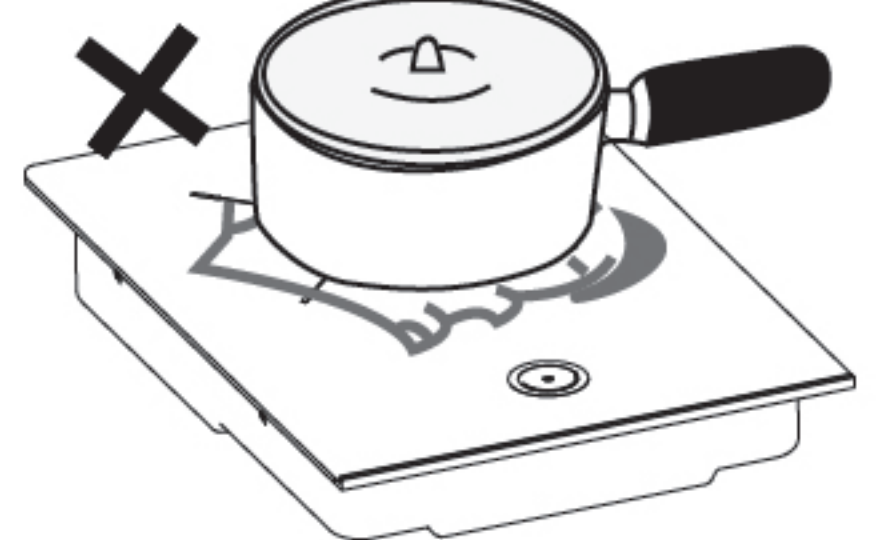


■ Content distinguished based on the degree of harm and damage.



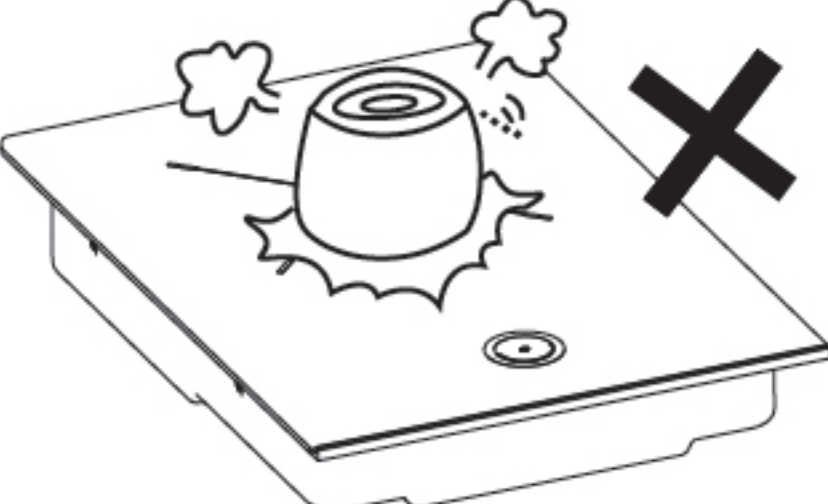


 Danger	Ignorance of this sign and conduct of incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.
 Warning	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal damage, serious injury, or fire.
 Caution	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal injury or property damage.



















■ Caution and prohibition signs











								
Caution, scald	Caution, electric shock	Strictly Execute	Grounding required	Forbidden	No open flames	No touch	Do not operate with wet hands	Disassembly prohibited




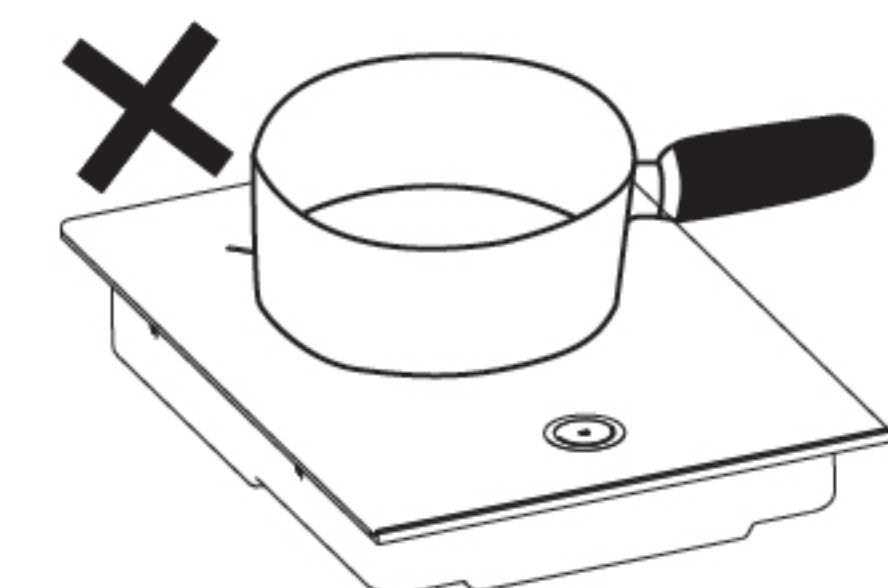



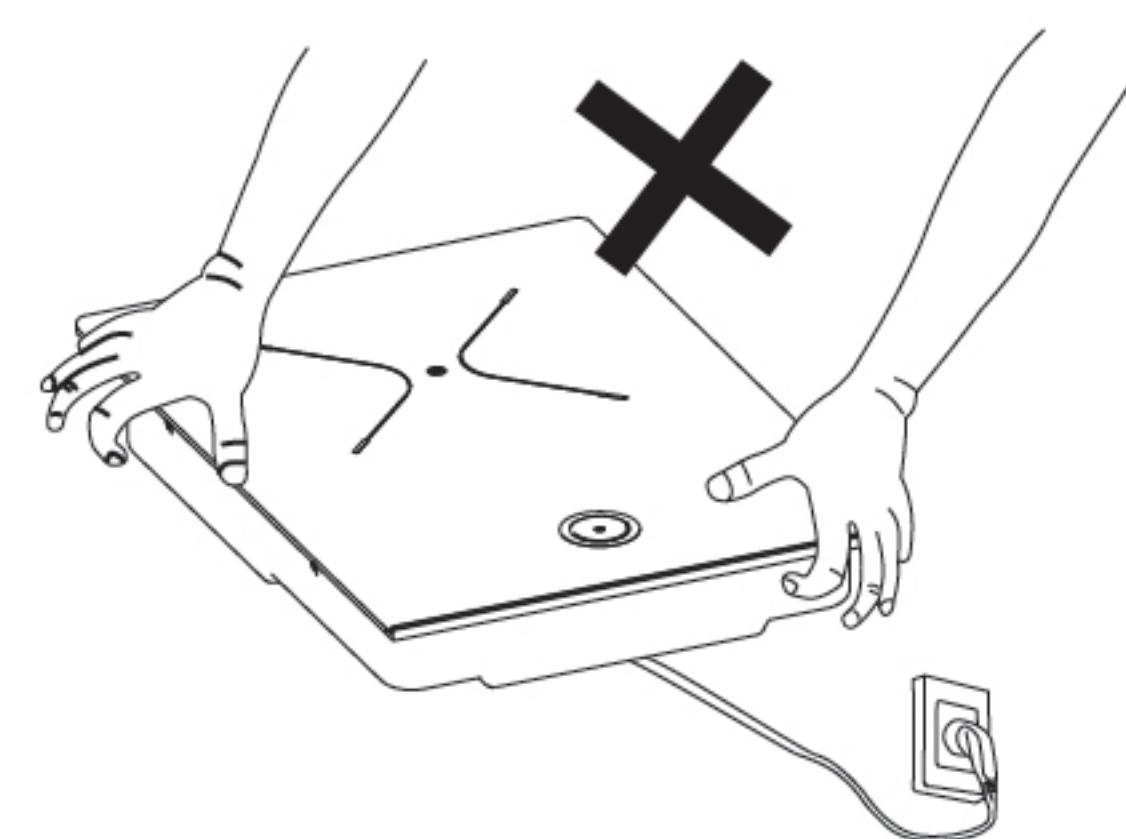

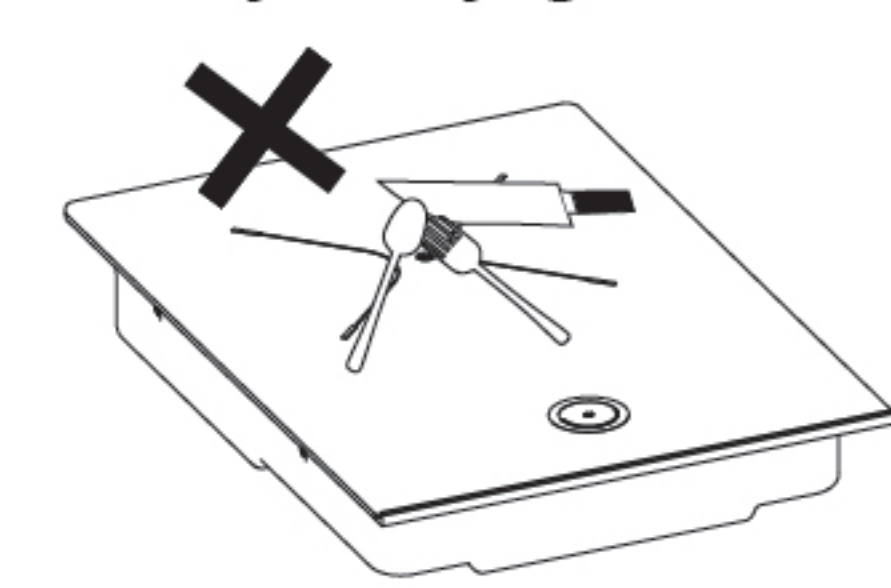
 **Warning:** Any fault and loss caused by non-compliance with the precautions specified in the Operation Instructions are not covered by the free warranty of the manufacturer, and the manufacturer will not bear any relevant responsibility. Please keep all documents properly.


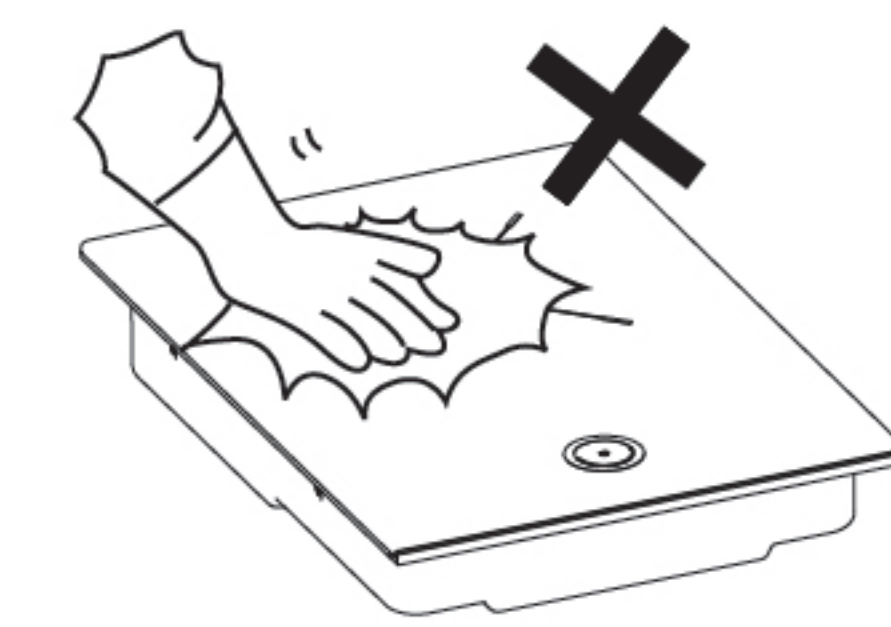





 Danger	
 Forbidden When using it as the countertop Cooktop, do not use the induction Cooktop in damp places or places near flames. 	 Forbidden Do not put paper, cloth and other items on the hot panel for indirect heating, so as to avoid burning caused by too high temperature at the bottom of the pot. 
 Forbidden There is dangerous voltage and pulse high voltage in the induction Cooktop, so non-professional maintenance personnel are strictly prohibited to dismantle and repair it!	 Strictly Execute Please unplug the power plug from the power socket and let the panel cool down before cleaning.

 Warning	
 Forbidden Do not heat the food contained in sealed containers such as cans, because they may expand and burst due to heat. 	 Strictly Execute Do not collide with the panel. If there is a crack on the surface, cut off the power supply immediately and call FOTILE national service hotline. 

 Warning	
 Forbidden Do not allow children to play with plastic films and packing boxes, which may cause suffocation accidents. Therefore, keep the packaging materials away from children, because the packaging materials are not toys.	 Strictly Execute Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
 Forbidden Never use your cooktop for warming or heating the room.	 Forbidden Do not leave children alone-children should not be left alone or unattended in an area where the cooktop is in use . They should never be allowed to climb , sit or stand on any part of the cooktop.
 Forbidden Never wear loose-fitting or hanging garments while using the cooktop . These garments may ignite if they contact hot surfaces causing severe burns.	 Forbidden Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual . All other servicing should be performed by a qualified technician .
 Forbidden Do not store or use flammable materials near the cooktop , including paper , plastic , pot holders linens, wall coverings , curtains , drapes and gasoline or other flammable vapors and liquids.	 Forbidden In the event of a fire , do not use water or grease on fires . Never pick up a flaming pan . Turn the controls off .Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid ,cookie sheet or flat tray . Use a multi-purpose dry chemical or a foam-type fire extinguisher .
 Strictly Execute Use only dry pot holders-moist or damp potholders on hot surfaces may result in burns from steam . Do not let pot holders touch hot surface units or heating elements .Do not use a towel or other bulky cloth in place of pot holders.	 Strictly Execute Use the proper pan size-select cookware having flat bottoms large enough to cover the surface heating element . The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing . Proper relationship of cookware to surface unit will also improve efficiency.
 Forbidden Never leave the surface units unattended at medium or high heat settings . Boilovers cause smoking and greasy spillovers that may catch on fire.	 Forbidden Only certain types of glass , glass / ceramic ,earthenware or other glazed containers are suitable for cooktop service ; others may break because of the sudden change in temperature.
 Strictly Execute To minimize the possibility of burns , ignition of flammable materials and spillage , the handle of a container should be turned toward the center of the range without extending over nearby surface units.	 Forbidden Do not cook on a broken cooktop . If the glass cooktop should break , cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock . Contact a qualified technician immediately .
 Strictly Execute Use a ceramic cooktop cleaner and non-scratch cleaning pad to clean the cooktop . Wait until the cooktop cools and the indicator light goes out before cleaning . A wet sponge or cloth on a hot surface can cause steam burns . Some cleaners can produce noxious fumes if applied to a hot surface.	 Strictly Execute Do not touch surface elements . These surfaces may be hot enough to burn even though they are dark in color . During and after use , do not touch ,or let clothing or other flammable materials contact the surface elements or areas nearby the surface elements ; allow sufficient time for cooling first .
 Forbidden Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.	

Warning	
 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.	 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.	 Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
 After use, switch off the hob element by its control and do not rely on the pan detector.	 The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 Danger of fire: Do not store items on the cooking surfaces.	 CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
 WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.	 Children should be supervised to ensure that they do not play with the appliance.

Caution	
 Do not use a steam cleaner to clean this induction Cooktop!	 Always keep it clean to prevent cockroaches from entering the machine and fan and causing faults.
 Do not heat empty pots. 	 This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Statement of Limited Product Warranty. If you have any questions, contact the manufacturer.  Never Leave Surface Units Unattended at High Heat Settings-Boilover causes smoking and greasy spillovers that may ignite.
 Do not move the induction Cooktop when cookware is on it or it is powered on. 	 Metal objects such as knives, forks, spoons and covers shall not be placed on the surface of the Cooktop because they may get hot. 

Caution	
 Do not touch the panel after cooking to prevent scald because it is very hot. 	 This product cannot be used by the following persons (including children): those with physical, tactile or mental defects, and those without experience and knowledge unless this product is supervised and instructed by the safety director.
 After use, the cooking range shall be turned off via the controller instead of the disc detector.	 Children shall be looked after strictly to ensure that they do not play with the appliance.
 The electromagnetic field generated by the induction Cooktop will interfere with electronic heart pacemakers, so users embedded with heart pacemakers shall keep away from the induction Cooktop in use.	 If the power cord is damaged, it shall be replaced by professionals from the manufacturer's maintenance department or similar departments to avoid danger.

Packing list

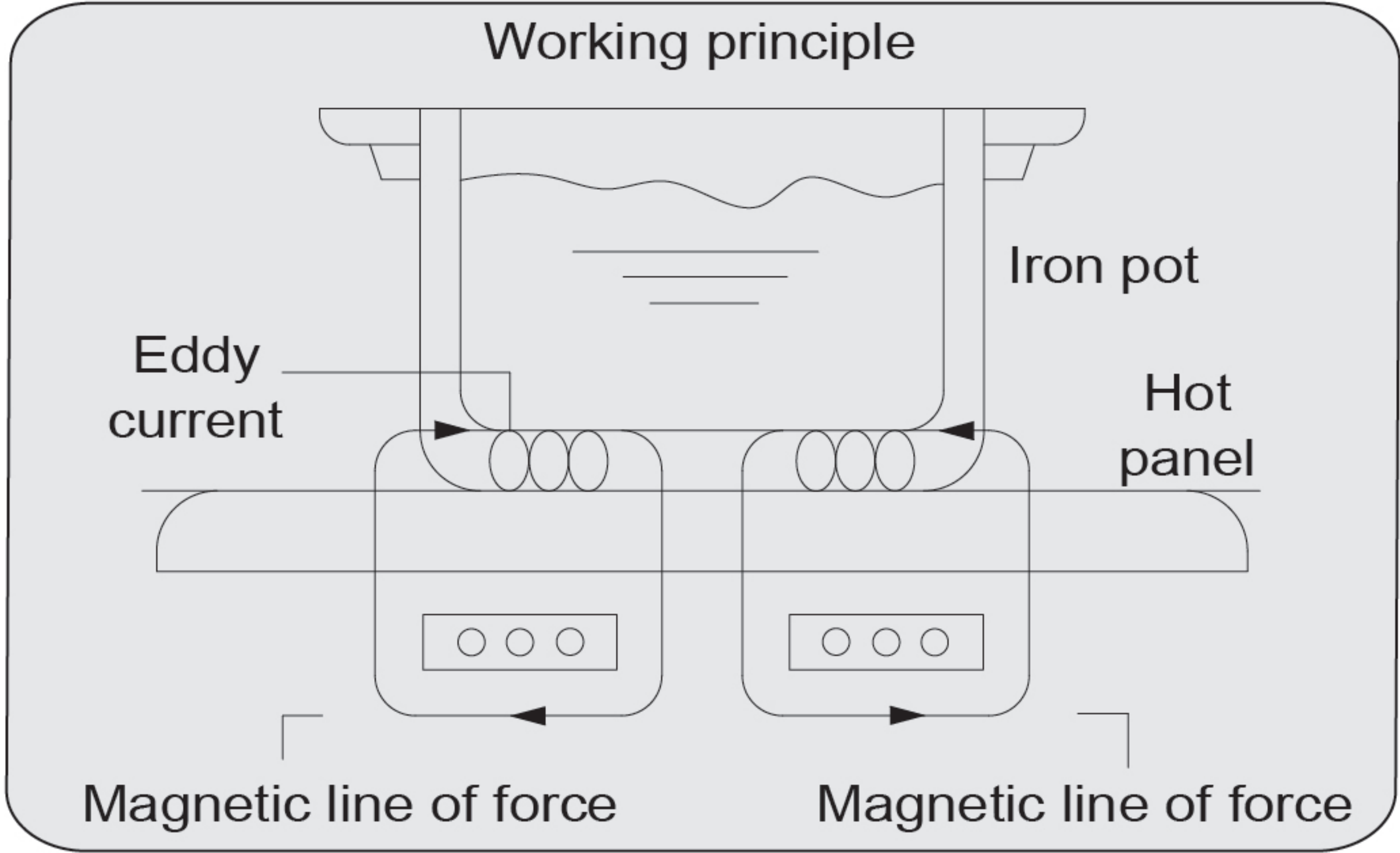
Please check the following products and accessories item by item for completeness when unpacking. In case of missing or damage:

- Please contact the distributor to deal with it if the responsibility lies with the Company or the distributor;
- Please contact FOTILE national service hotline if the responsibility lies with the user itself.

Cooktop	1	warranty card	1
Operation Instructions	1		

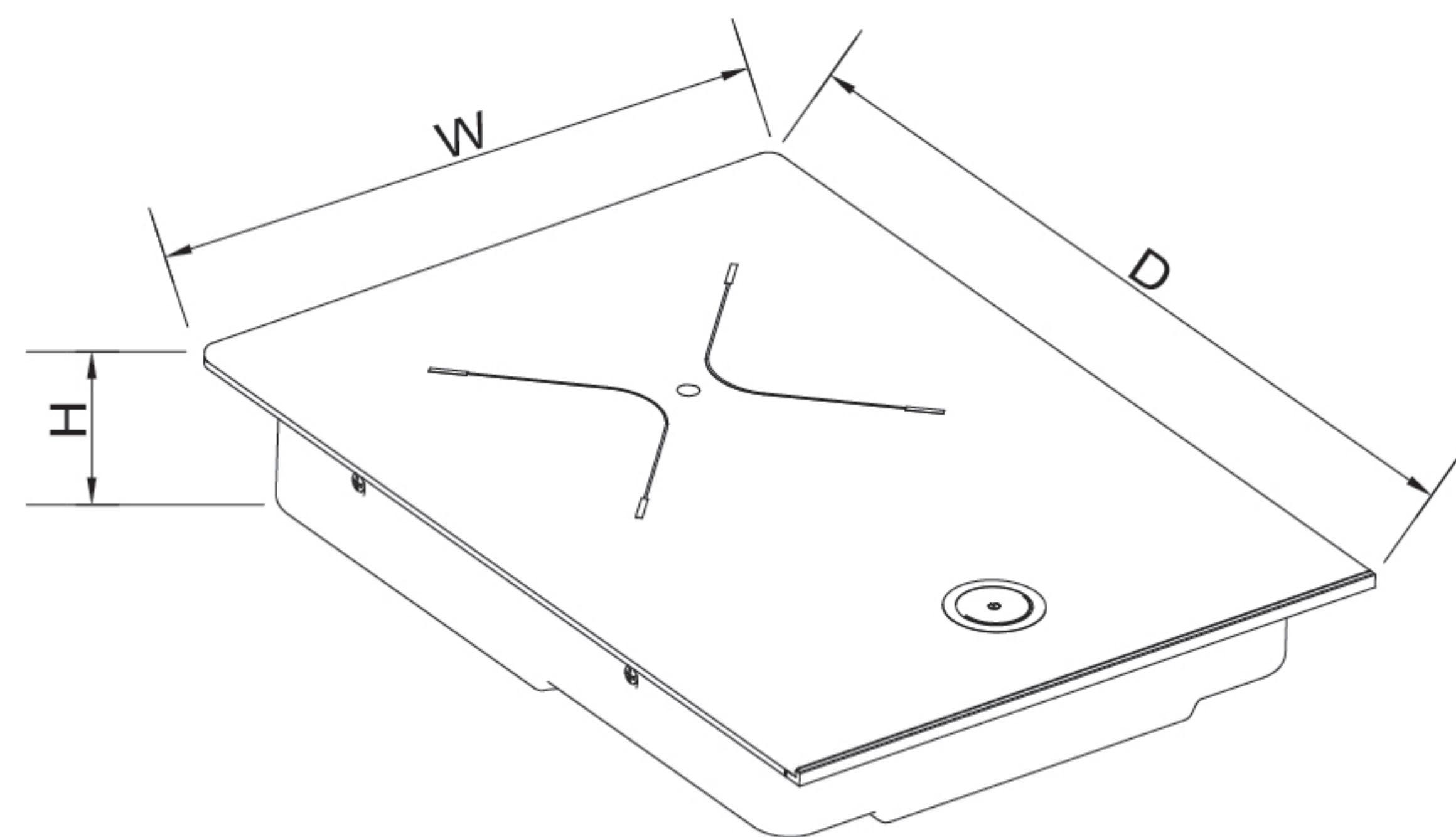
Product description

The induction Cooktop adopts the magnetic induction eddies for heating. It produces the magnetic field by allowing the high-frequency current to pass through the coils. When the magnetic lines of force inside the magnetic field reach the bottom of the iron pot, it results in numerous small eddies and the pot itself rapidly emits heat, thereby heating the food inside the Cooktop. Iron pots shall be used because pots of other materials are not magnetically permeable or have low magnetic permeability. (See below for additional illustrations)



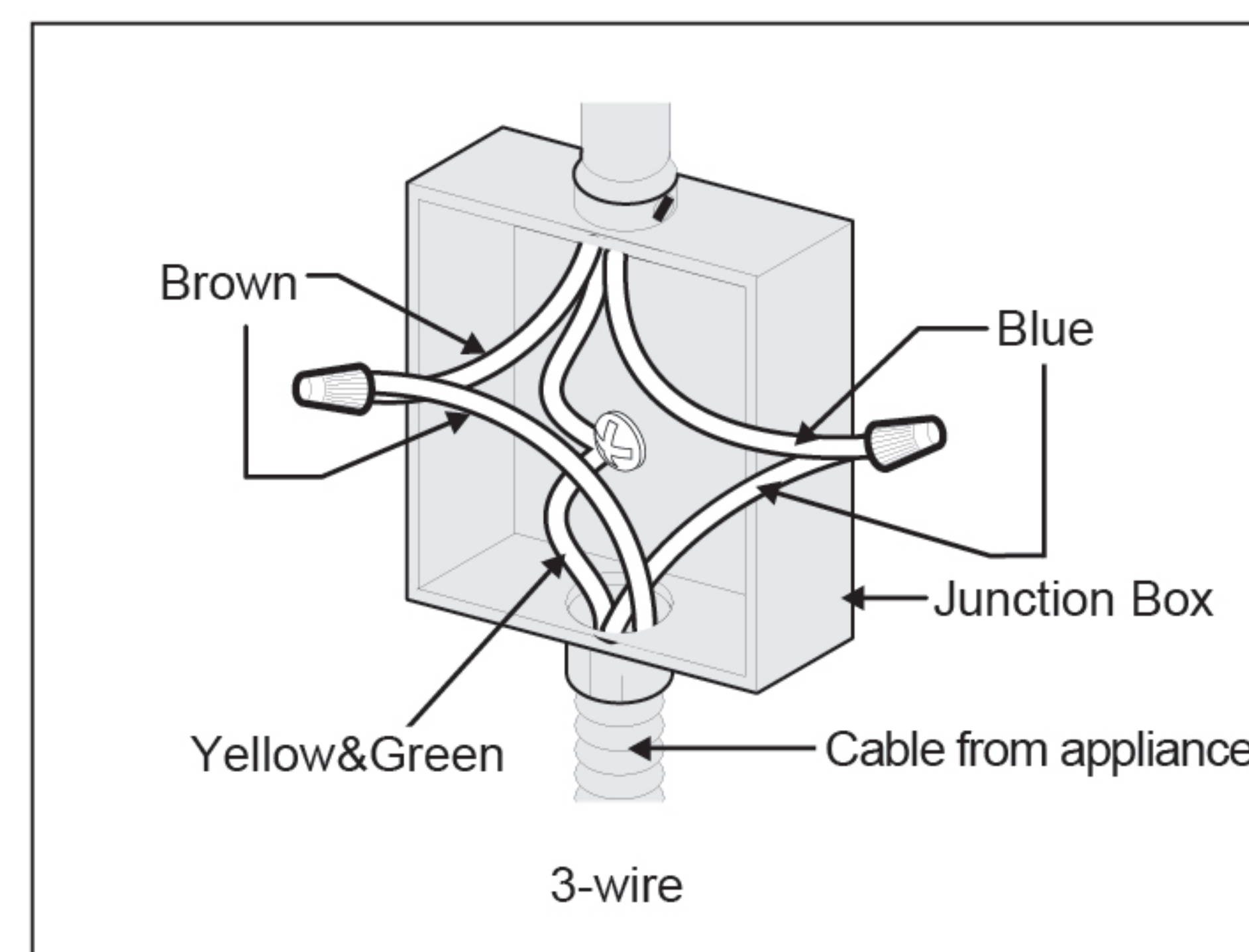
Specification sheet

Model	EIG30102	Rated input power	3000W
Rated voltage	220-240V	Rated frequency	50HZ
Power cable length	1200mm		
Oven dimensions: Width(W)xDepth(D)xHeight(H)	320mmX453mmX69mm		
Appearance	Devitrified glass + aluminum decorative strip combination		



Installation methods

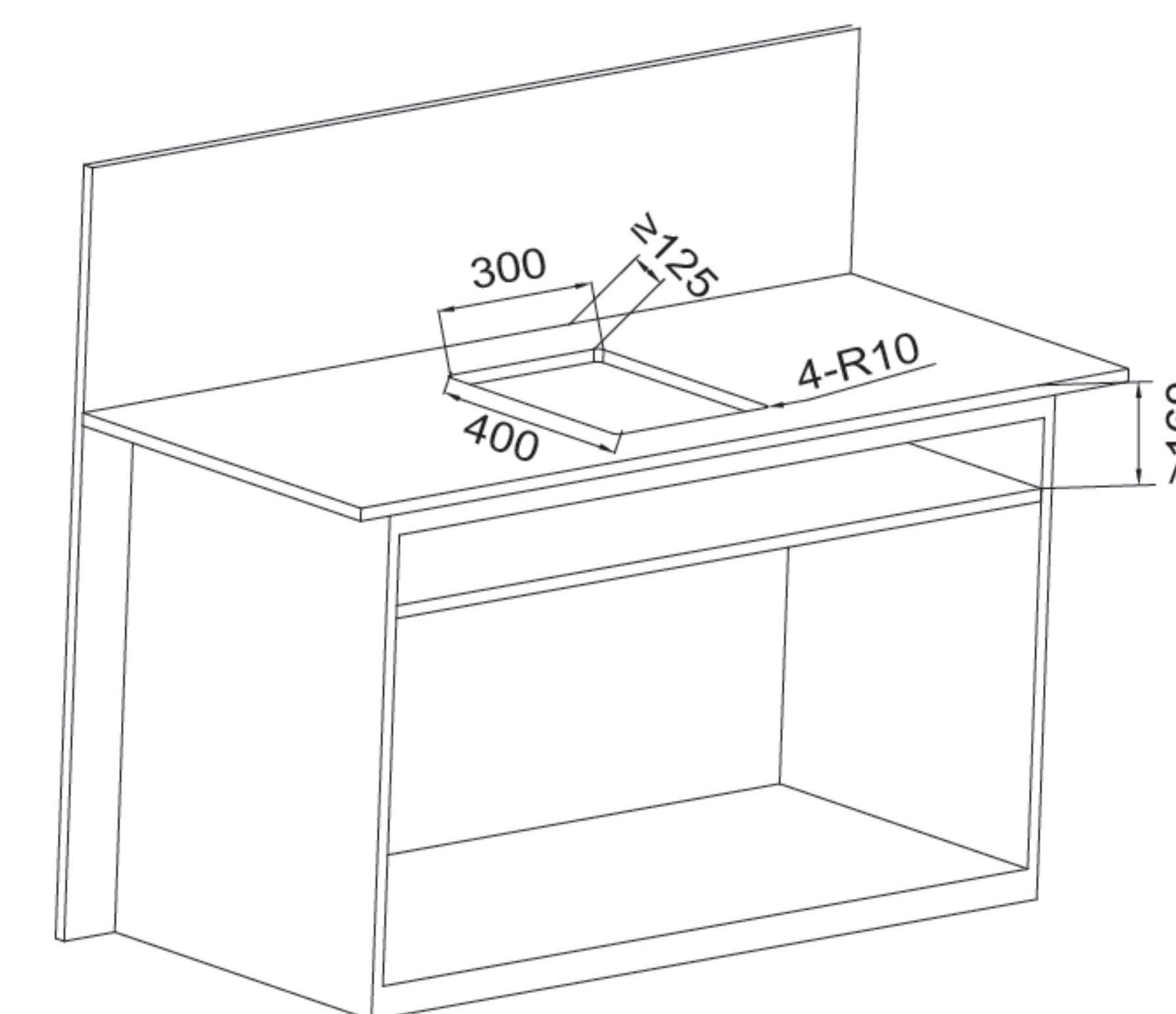
1. Drill holes on the countertop according to the sizes shown in the figure below and pay attention to the difference between the opening sizes when assembling a single set and multiple sets.
2. When the oven and other electrical appliances are not installed underneath, the distance between the countertop and the partition shall be more than or equal to 160mm. Ventilation holes of at least 150cm² (equivalent to 3 round holes with a diameter of 80mm) shall be drilled at the rear of the cupboard to meet the ventilation and heat dissipation requirements of the induction cooktop.
3. When oven and other electrical appliances are installed under the cupboard, ventilation holes of at least 150cm² (equivalent to 3 round holes with a diameter of 80mm) shall be drilled at the rear of the cupboard, and 400×120 incisions shall be made at the side boards on both sides of the cupboards to meet the ventilation and heat dissipation requirements of the induction cooktop.
4. A 20A circuitry shall be used separately for the induction cooktop, and the cross-sectional area of the copper core wire introduced into the socket shall be more than or equal to ≥2.5mm².
5. It is recommended that the power cable of the induction cooktop be separately connected to a small circuit breaker that can carry a current of 20A, so that it can work normally under the maximum power.
6. After the cooktop is installed, if it cannot reach the power plug, it shall be connected by a switch with fixed wiring that complies with the wiring regulations, so that the power can be cut off through this switch in case of repair or emergencies.
7. Connect power supply.



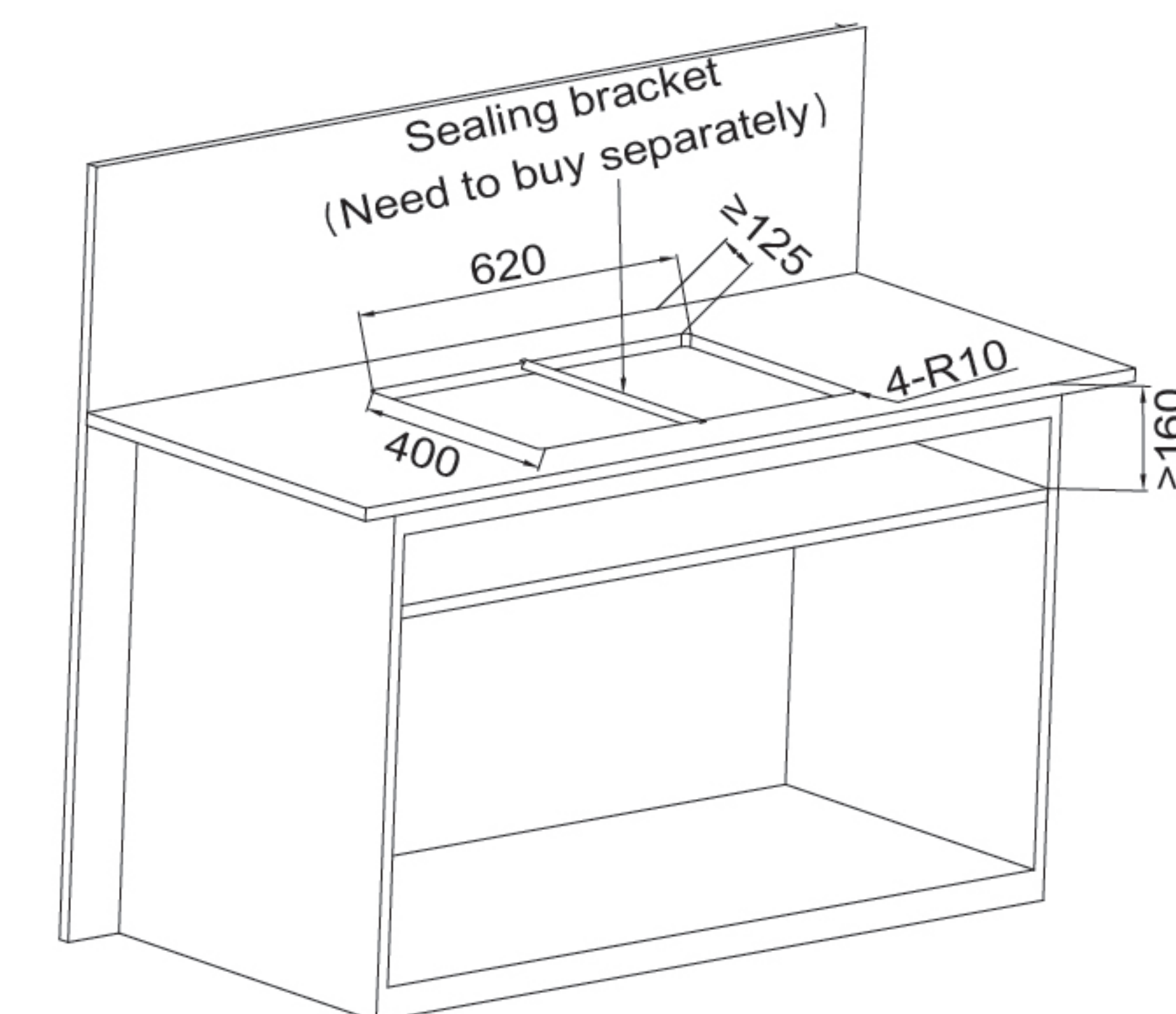
8. The electrical connection has adequate earthing in accordance with regulations in force.

After making the electrical connection, verify the correct working of all the electrical parts of the cooktop.

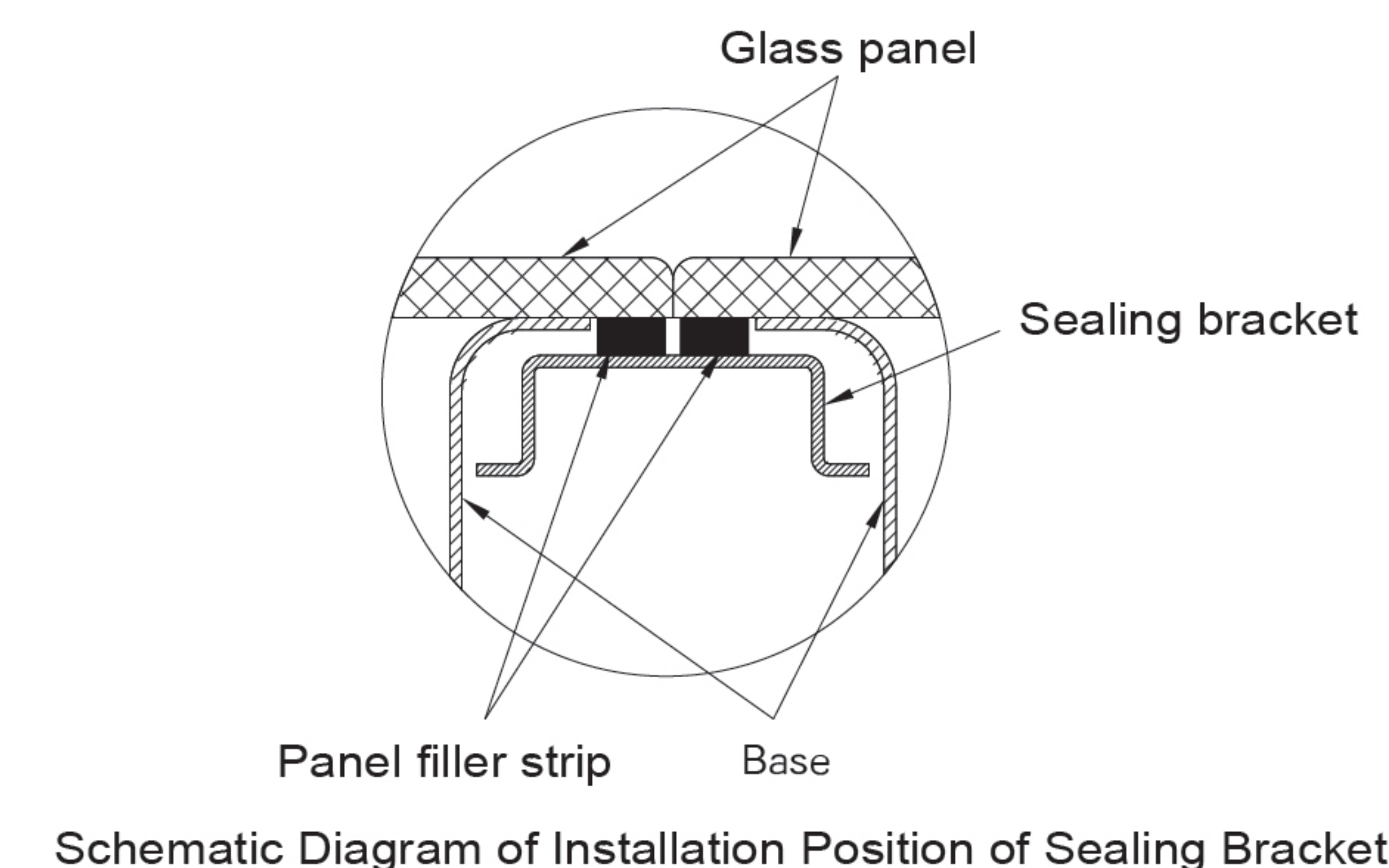
The manufacture is not liable for any direct or indirect damage caused by faulty installation operations are carried out by unqualified personnel or not complying with the local and general regulation in force.



Single set installation



Two sets installation



Trial run confirmation

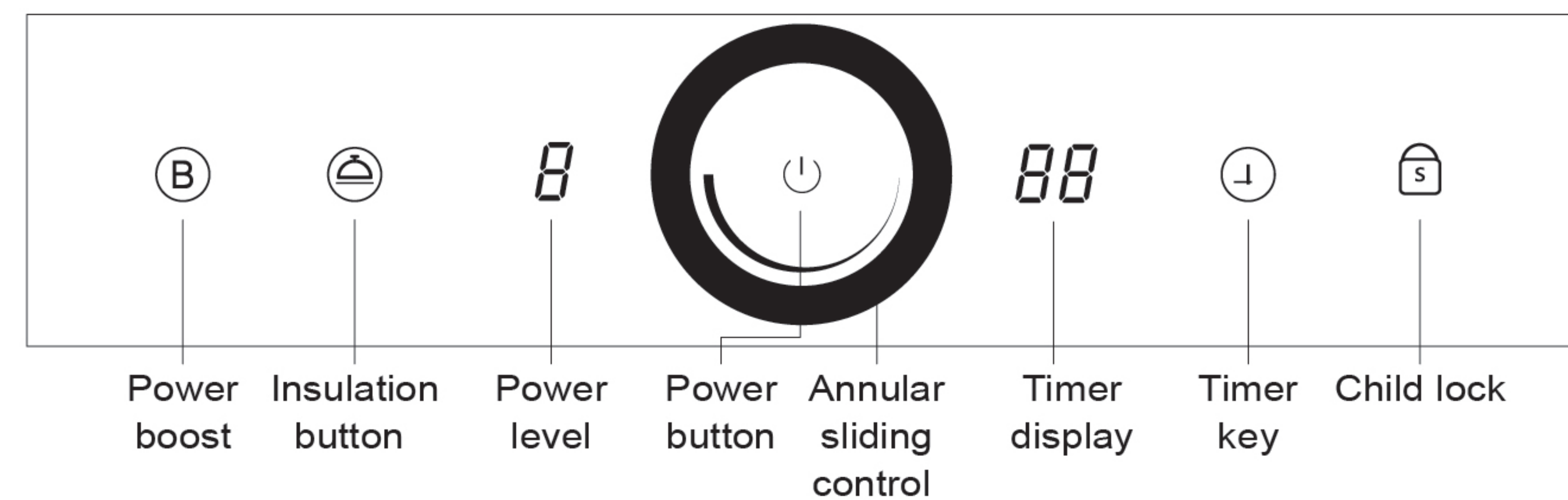
In order to ensure your interests, please make a trial run confirmation before installation.

Place a pot applicable to the induction cooktop with a small amount of water on the heating zone of the hot panel.

- ★ After plugging in the power supply, the machine will "beep", all nixie tubes will be on for about 1 second, and the induction cooktop will enter the standby state.
- ★ Test method: place a special pot with a small amount of water in the heating zone of the cooking range and touch the power button (⏻) to turn it on. At this time, the nixie tube of the cooking range will show "-" and the induction cooktop will enter the standby state. Then, after sliding and adjusting the gear on the annular sliding control clockwise, the cooking range will start to work, and the water will be heated, indicating that the induction cooktop is normal.

Introduction to use

Operation interface



1. Interface introduction: the oven has a cooking range with power, timing and multiple function buttons.
2. Power on: connect the power, the appliance will beep once, all nixiea tubes will be on for about 1 second, and the induction Cooktop will enter the standby state.
3. Standby: 1 second after power on, the appliance enters the standby state. The appliance will enter the standby state after the cooking range is turned off and the residual heat protection stops.
4. Power on:
 - 4.1 In standby state, press the power button (⏻) to turn on the cooking range.
 - 4.2 After power on, adjust the power by sliding clockwise on the ring sliding control. At this time, the corresponding power gear will be shown, and the appliance will start to heat.
 - 4.3 After power on, press the function of heat preservation or power boost, and the cooking range will enter the corresponding function, such as starting heating and power indiation.
 - 4.4 The cooking range will be turned off automatically after heating is not set for 1 minute. (This method can be used for emergency shutdown when the power key fails.)
5. Power adjustment:
 - 5.1 Sliding clockwise or (or counterclockwise) in the annular sliding control area can increase (or decrease) the power gear, and the cooking range is 1 to 9 gears.
 - 5.2 The maximum power of the cooking range is 3,000W.
 - 5.3 Reference power of each gear:

Gear	Heat preservation	0	1	2	3	4	5	6	7	8	9	Power boost
Power	100	No heating	300	500	700	900	1100	1300	1600	1800	2100	3000
Heating mode	Intermittent heating	No heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating	Continuous heating



1. The above power distribution may vary due to different cookwares used, so it is only for reference here.
 2. The power boost lasts for 10 minutes by default.
6. Heat preservation function:
 - 6.1 When the cooking range is turned on or in work, press Heat Preservation Button (🔒) to allow the cooking range to enter heat preservation mode. At this time, the power shows "H".
 - 6.2 After cooking, use the heat preservation function.
 - 6.3 Heat preservation lasts for 2 hours by default and the cooking range stops heating up when the heat preservation time expires.

- 6.4 In heat preservation mode, press the Heat Preservation Button again to exit the heat preservation mode, and the cooking range will stop heating. In the "Heat preservation" mode, adjust the power gear or enable other functions. At this time, the cooking range will exit the "Heat preservation" mode and enter the set heating states.

7. Power boost function:
 - 7.1 When the cooking range is turned on or in work, press Power Boost Button (B) to allow the cooking range to enter power boost mode. "B" will be shown on the power nixie tube.
 - 7.2 Power boost mode lasts for 10 minutes each time and it will automatically exit after time expires to enter the gear before enabling power boost mode. If the former gear is 0 before the cooking range is on, the cooking range will run at gear 9 by default.
 - 7.3 In power boost mode, press the Power Boost Button again to exit the fire boost mode. The cooking range exits the power boost mode and enters the gear before enabling power boost mode. If the former gear is 0 before the cooking range is on, the cooking range will run at gear 9 by default.
8. Manual timing:
 - 8.1 After the burner is turned on for heating up, press "Timing" button to enter the manual timing setting state and the timing indicator flashes to allow you to adjust the time by sliding the circular sliding control. The maximum timing is 99 min.
 - 8.2 When the manual timing setting is selected, you can slide clockwise (or counterclockwise) in the circular sliding control area to adjust the addition and subtraction. After sliding a certain angle in a clockwise (or counter-clockwise) direction, stop sliding and hold it for a long time to enter the quick adjustment mode.
 - 8.3 If there is no operation for 6 seconds, it will exit the manual timing setting state, or after the timing setting is completed, press the timing button and exit the timing setting state.
 - 8.4 When the time you set expires, the burner should be turned off and the appliance will continue to beep for 30 s. Press the valid button and stop the beeping.
 - 8.5 Long press the Timing Button to quickly turn off manual timing.
 - 8.6 Gear switching works irrespective of manual timing.
9. Default timing: the default timing heating time for all gears (gears 1-9) of the stove head is 2 h, and the burner should be turned off after the time expires. After gear switch, the default time will be reset to 2 h and timing will be restarted.
10. Shutdown: When the burner is working, press the power button, and the burner will be turned off directly.
11. Child lock:
 - 11.1 When the whole oven is turned on, long press the Child Lock Button to lock the buttons in the operation area. All the buttons except the Power Button and the Child Lock Button cannot be operated. At the same time, the indicators for all buttons except the Power Button and the Child Lock Button will go off.
 - 11.2 In the child lock state, press the Power Button to turn off the burner, and the child lock will not be released after the burner is shut down. Under the power-on state, press and hold the Lock button for 3 s to release the lock.
12. Residual heat indication: After cooking, if the panel temperature in the heating area is higher than 55°C after the burner is turned off, the burner fire will show "H". When the temperature is lower than 45°C, the residual heat indication disappears.
13. After the cooking is completed and the burner is turned off, the fan may continue to operate for approx. 1 min, and then stop.

14. Pot-free reminder: after the burner is turned on for heating and when the appliance detects no pot is in place, the firepower will show "E!" code, and 1 min. later the burner will automatically turn off. The indication "E!" disappears after appropriate cookware is put in place and the corresponding firepower appears.

Precautions for use of electromagnetic stove

- ☆ Please turn off the electromagnetic stove before unplugging the power.
- ☆ To ensure good power contact, the power junction box shall be used separately.
- ☆ The surface between the cooktop and the bottom of the pot should be smooth and clean, and no paper, cloth and other things can be lined. Make sure the bottom of the pot is closely against the cooktop.
- ☆ Please reserve heat dissipation space as per the installation instructions; otherwise the performance of the appliance may be degraded.
- ☆ To keep the vent open and unobstructed, no objects can be inserted. There are many charged bodies in the electromagnetic stove, so do not use metal rods or needles to poke the air inlet and the air outlet to avoid electric shock or damage to the appliance.
- ☆ In addition to not blocking the vent hole, the location of the electromagnetic stove should have a certain space for air circulation, so that the temperature rise can be avoided in the stove, which will lead to the power tube burning out.
- ☆ When the electromagnetic stove is in use, do not get it close to other high-temperature heat sources or damp places, so as to avoid excessive temperature rise or dampness in the stove.
- ☆ The voltage of the electromagnetic stove must be consistent with the rated voltage. Too high or too low voltage will damage the electromagnetic stove. If necessary, a voltage regulator is provided to ensure that the voltage meets the requirements.

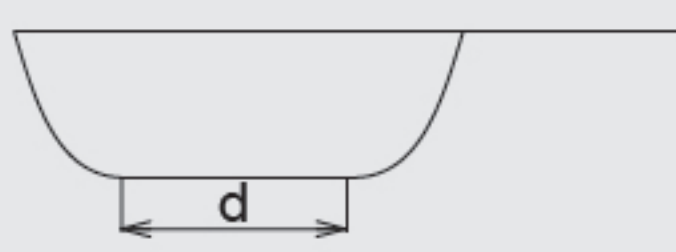
Cleaning

- ☆ Unplug the power plug from the socket before cleaning, and wait for the electromagnetic stove panel to cool down.
- ☆ Use neutral detergent when cleaning, and avoid using strong acid, strong alkali and other solvents. It is strictly forbidden to wipe with organic solvents such as gasoline and toluene.
- ☆ It is strictly forbidden to rinse it directly with water! So as not to cause major fault or affect the safety performance of the product.
- ☆ If any plastic products, kitchen tin foil, sugar or sugary food are accidentally melted on the panel, remove them with a soft dry rag in time before the panel cools down to prevent damage to the panel; It is strictly forbidden to touch the panel directly with your hands!
- ☆ When cleaning and maintaining the electromagnetic stove, please handle it gently, and do not shake it violently.
- ☆ Clean and maintain the electromagnetic stove at regular basis, so as to prevent insects or other foreign matters from entering the fan and electromagnetic stove, thus causing faults.

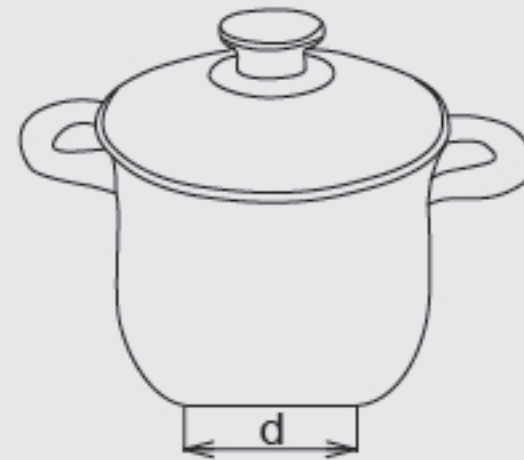
Pot selection description

Suitable pot

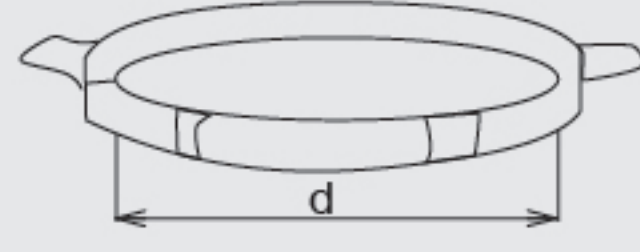
Iron (enamel, stainless steel, cast iron, etc.) cookware with a bottom diameter of 149mm to 240mm



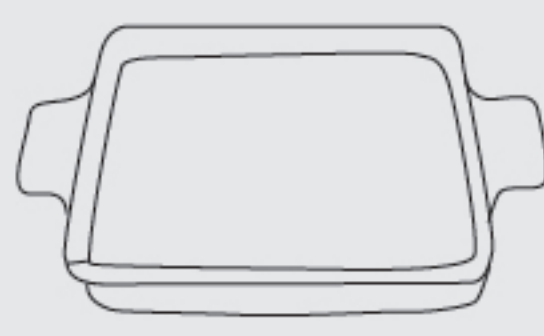
Flat bottom pot



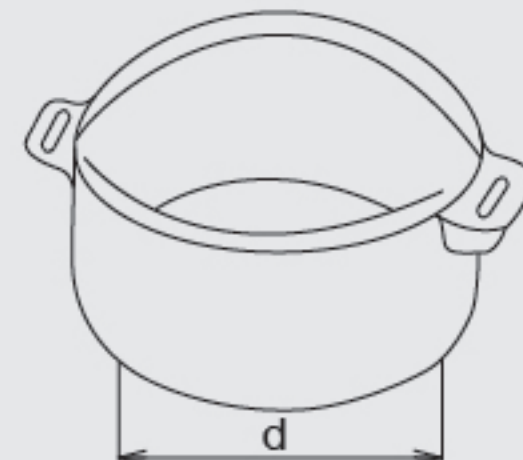
Stainless steel pot



Frying pan



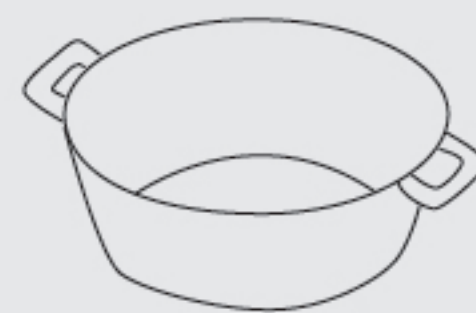
Iron pot



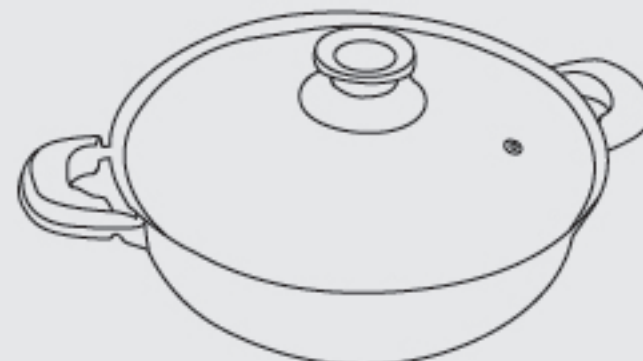
Cast iron pot

Unsuitable pot

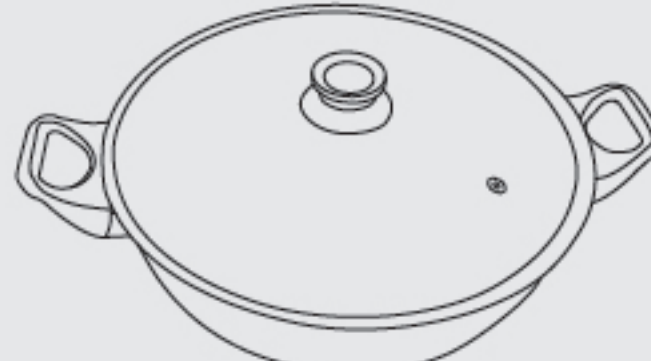
Cookware with the bottom made of ceramic, heat-resistant glass, copper, aluminum and aluminum alloy or a diameter less than 140mm



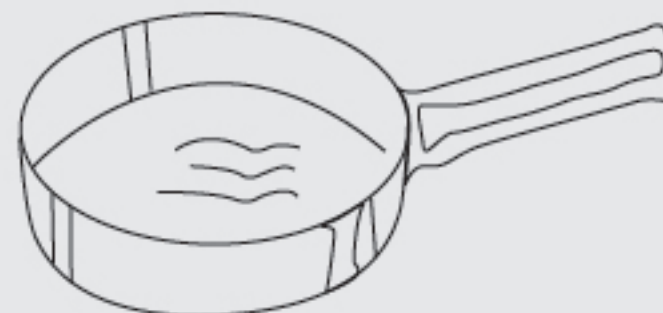
Aluminum copper pot




Heat-resistant glass pot



Ceramic pot



Uneven bottom



Diameter less than 140mm

Please use cast iron cookware with a thickness of more than 2.5mm because it produces low electromagnetic noise and its thermal efficiency is equivalent to that of a standard pot. Cookware with a composite bottom may produce harsh noises during use due to gaps between the inner and outer layers of the bottom.

TROUBLESHOOTING

Circumstances similar to the following do not mean faults of the appliance. Please check it at your own discretion before sending it for maintenance.

Faults	Inspection and treatment methods
No "beep" sound will be heard when the plug was plugged in.Press the power button and the indicator light is not on	①Check whether the power is properly plugged in ②Check whether the switch, socket, fuse and power cable are in good condition ③Check for power failure
Give short "beep" sound warning for 60 s to stop the appliance	①Check whether the pot used is suitable ②Check whether the pot is placed in the cross screen center of the panel ③Check whether the diameter of the bottom surface of the pot is greater than 12mm.
Sudden termination of heating in the course of use	①Check whether the ambient temperature is very high ②Check whether air inlet and air outlet are blocked ③Check in the state of heat preservation, whether it indicates that the set temperature has been reached ④Check whether the protective device is working. Wait a few minutes for a little cooling before confirming

- ⚠ **Warnings:**
1. After the above inspection, if the fault cannot be eliminated, please call FOTILE National Service Hotline.
 2. There is dangerous voltage and pulse high voltage in the appliance, so non-professional maintenance personnel are strictly prohibited to dismantle and repair it!
 3. The damaged power cable must be replaced by specialized personnel from the manufacturer, its repair department, or a similar department to avoid danger.

Annex: Codes of Faults

Code	Fault	Description
E1	There is no pot or the material of the pot is not suitable	Check the pot continuously for 15 s, and turn it off after 1 min. Restore after finding the pot
E2	IGBT over-temperature protection, open circuit or short circuit	It cannot recover automatically. Or in the process of fault, the over-temperature disappears and then it recovers
E3	Overvoltage protection of power supply	The power supply can automatically recover after normal voltage is supplied
E4	Undervoltage protection of power supply	The power supply can automatically recover after normal voltage is supplied
E5	Over temperature of cooktop thermistor	During the fault, it will recover after over-temperature disappears.
E6	Open circuit or short circuit of cooktop thermistor	It cannot recover automatically
E7	Power panel fault	Power panel damage
H1	Communication fault of display	Turn off the appliance after 1 min., and the fault will automatically recover after the communication is restored

Component chart

