

FOTILE

USER MANUAL

Please read this instruction
manual carefully before using

ELECTRIC HOB

MEG70201

Honorable user, Thank you for your choice of FOTILE products. Please read through the manual to be familiar with the correct operation norms and enjoy the cooking.

Contents

I. Precautions	2
II. Operating Instructions	4
III. Installation Instructions	10
IV. Maintenance and Care	11
V. After-Sales Service	13

Please read this manual carefully before use and keep it for future reference. The actual product is subject to the packaging contents. Changes to design or features may be made without prior notice.

I. Precautions !

■ When using this appliance, the following actions are strictly prohibited:

1. Do not use the induction cooktop in damp environments or near open flames.
2. Do not place the cooktop on iron plates, iron tables, or stainless-steel surfaces.
3. Do not move the cooktop while it is connected to power supply or with cookware on it.
4. Do not rinse or immerse the induction cooktop in water for cleaning.
5. Do not allow children to operate the cooktop alone to avoid risks such as burns or injuries.
6. Do not place metal objects such as knives, forks, spoons, lids, or aluminum foil on the cooktop surface, as they may heat up.
7. Do not place paper, cloth, or similar items between the cookware and the cooktop surface, as excessive heat may cause fire.
8. Do not use the induction cooktop on carpets or tablecloths, as this may block air inlets/outlets and affect heat dissipation. If necessary, place a piece of hard cardboard underneath the unit.
9. Do not heat-sealed containers (e.g., canned foods), as the expansion of internal air may cause an explosion.
10. Do not use the induction cooktop on top of a gas stove - the magnetic field may heat metal parts of the gas stove, causing danger.
11. Do not insert foreign objects such as iron wires, or block the air outlet or inlet, as this may cause danger.
12. Do not operate the cooktop with an empty pan or overheat cookware. This may cause deformation or damage to the cookware and may result in irreversible discoloration of the cooktop surface.
13. Avoid impacts to the glass panel. If the surface is cracked, turn off the appliance immediately to prevent the risk of electric shock. Do not touch the plastic top cover during or after heating, as it may cause burns.
14. Do not use steam cleaners to clean the cooktop.
15. Do not operate the cooktop using external timers or separate remote-control systems.
16. The appliance is not intended to be operated 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.
17. NOTE: The cooking process should be monitored. Short-time cooking processes should be continuously monitored.
18. "Fire hazard: Do not store items on the cooking surface."
19. Warning: Cooking fats or oils on the hob without supervision can be hazardous and may cause a fire.
20. "NOTE: In order to avoid hazards from unintentional resetting of thermal cut-outs, the appliance cannot be supplied via an external switching device such as a timer, or connected to a circuit which is switched on and off according to a regular pattern of operation."

■ When using this appliance, also observe the following precautions:

1. Place the induction cooktop on a level surface, with at least 10 cm of clearance from walls or other objects.
2. Please use a wiring switch with a capacity of 16A or more, and do not use it simultaneously with other appliances on the same switch.
3. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified technician to prevent hazards.
4. The glass panel of the induction cooktop supports up to 50 kg. Do not apply excessive force, heavy pressure, or scratch the surface with sharp objects.
5. Regularly clean the cooktop to prevent debris from entering the fan and causing malfunction.
6. Do not attempt to repair the appliance yourself. If it malfunctions, contact an authorized service center.
7. Users with pacemakers or other medical devices should not use this product, or should consult a doctor before use to avoid potential risks.
8. During and after use, maintain cleanliness and take proper precautions against insects, dust, and moisture. Cockroaches and other pests may enter the cooktop and cause short circuits in the internal circuit board. For long-term storage, it is recommended to clean the unit and cover it with a plastic bag.
9. To ensure proper performance, it is recommended to use cookware with a flat bottom, made of ferromagnetic material, with a diameter greater than 100 mm and less than 260 mm. Refer to the user manual for suitable cookware types.
10. When cooking, always place the cookware at the center of the heating circle on the glass panel.
11. Turn off the power supply when the cooktop is not in use.
If the power grid is experiencing interference or if the internal components overheat, a temporary reduction in power or a short pause in heating may occur.

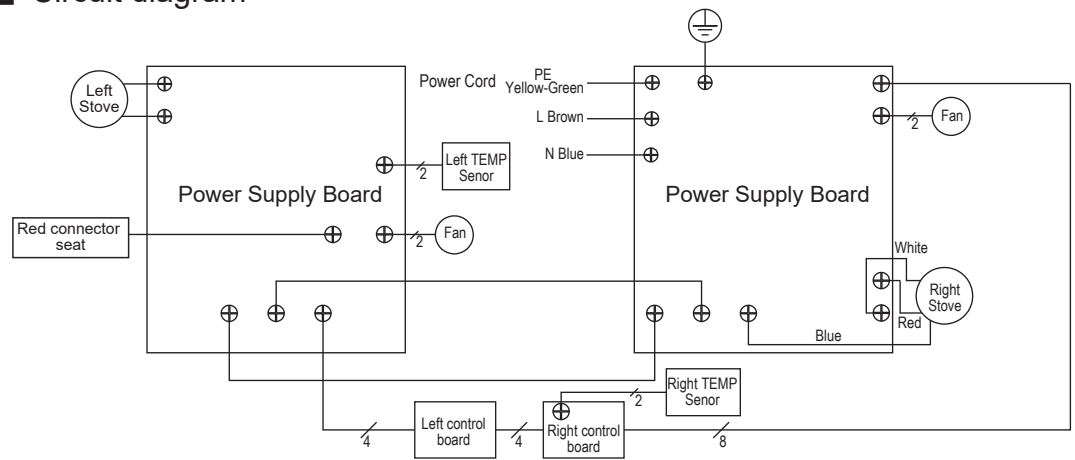
Warnings: 1. During or after cooking, the heating area of the glass panel may retain residual heat. When the digital display shows "H", do not touch the surrounding glass area to avoid burns.
2. Cookware handles may remain hot during or after cooking - handle with care to prevent burns.

Disposal of Packaging: When discarding packaging materials, please hand them over to local recycling centers or similar authorities. Do not dispose of them improperly!

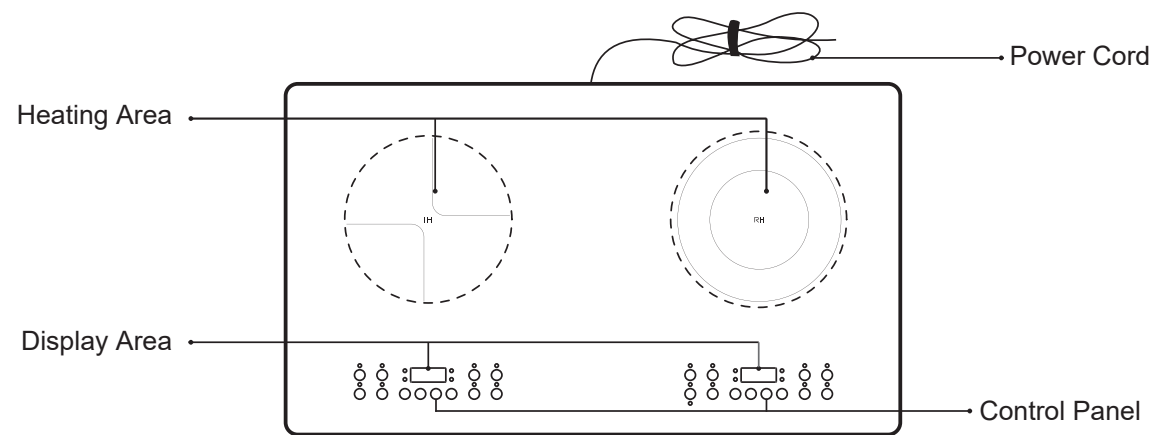
Disposal of the Product: When the product is no longer repairable or intended for use, dispose of it through local recycling facilities or appropriate authorities. Do not dispose of it improperly!

II. Operating Instructions

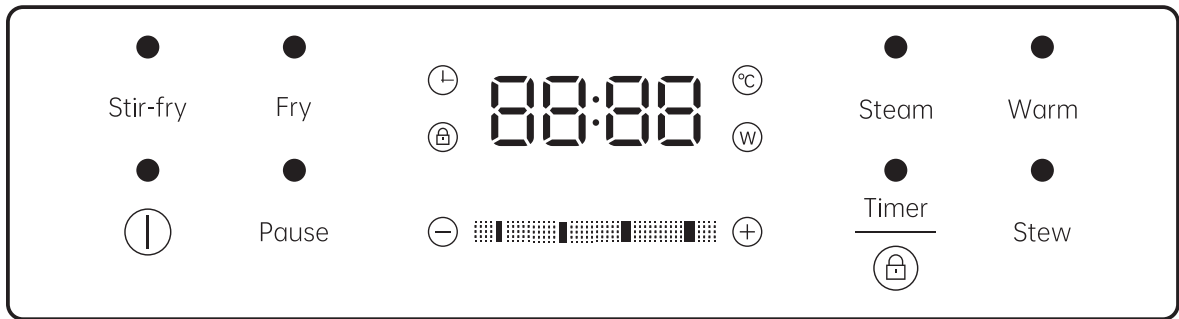
Circuit diagram



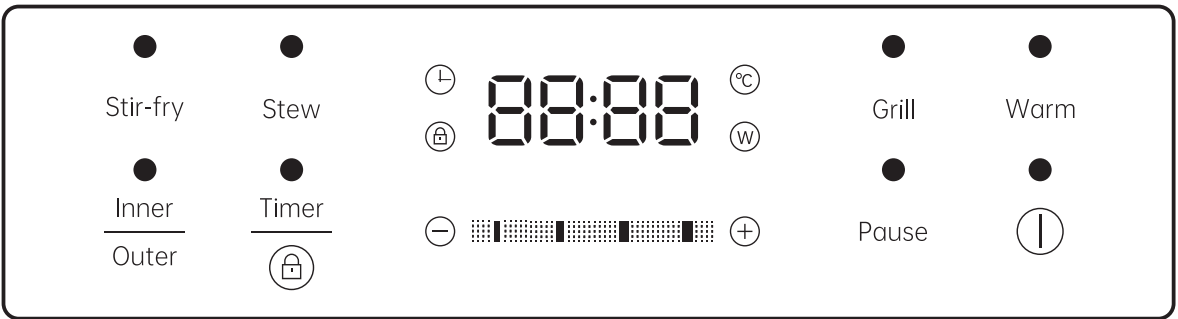
Product Structure



Left Hob Control Panel



Right Hob Control Panel



Product Specifications

Rated Voltage	Rated Frequency	Rated Power
220-240 V~	50-60Hz	3600W

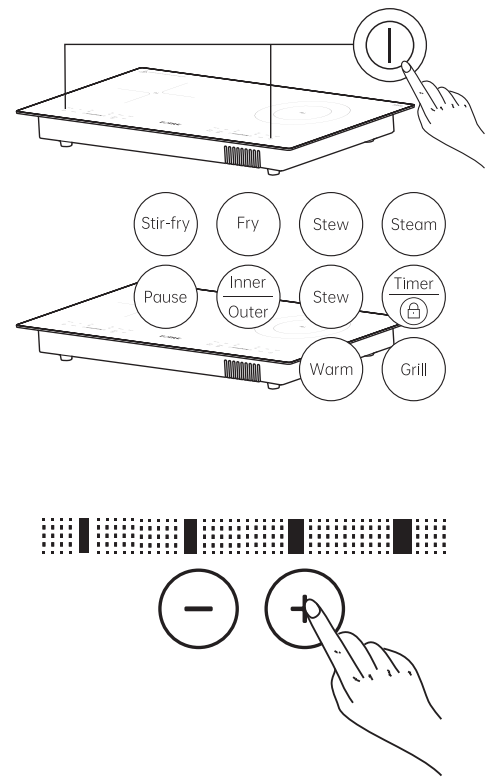
Operating Instructions

1. Clean Cookware and Cooktop: Ensure the bottom of the cookware and the cooktop surface are free from water stains, food residues, or any other debris.
2. Place the cookware at the center of the induction heating area.
3. Ensure that the power cord is in good contact with the wiring switch.

4. Power On/Off
Press the "I" button to start the appliance and enter standby mode. After cooking is complete, press the "I" button again to turn off the appliance.

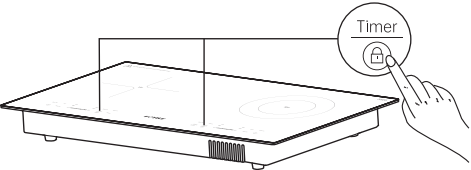
5. Function Selection
For example, Press the "I" button and then, press the "Fry" button - the corresponding function indicator will light up, and the cooktop will begin heating.

6. Adjustng Power/Temperature/Time
In adjustable modes, swipe right to quickly increase temperature, power, or ttme. Swipe left to quickly decrease them.
Press the +/- buttons to adjust:
Power: ±100W increments and
Temperature: ±20°C increments
Time: - Up to 1 hour: ±1-minute increments
- Over 1 hour: ±5-minute increments



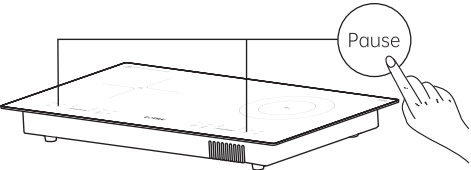
7. Timer/Child Lock

- (i) While in working mode, the timer can be adjusted in a loop within the range of "0:00 to 10:00"h. Once the desired time is set, the digital display will flash for 5 seconds, or press the Timer button again to confirm the setting; Pressing the Timer button again will cancel the countdown; When the countdown ends, the induction cooktop will automatically power off.
- (ii) In both standby and working modes, press and hold the "Child Lock" button to activate the child lock function. The child lock indicator will light up. All buttons except the power button will be disabled. The indicator will flash for 2 seconds upon activation. Press and hold the button again to deactivate the child lock.



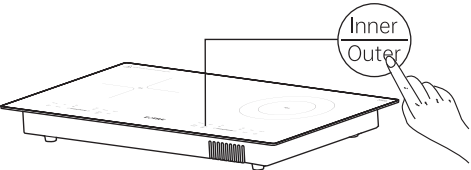
8. Pause Function

In working mode, press the Pause button to enter pause mode. All buttons except the Power and Child Lock buttons will be disabled. Press the Pause button again to resume the current working state.



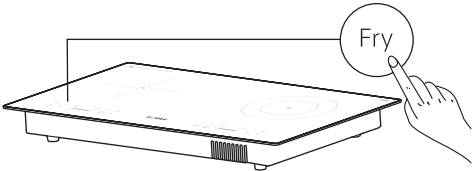
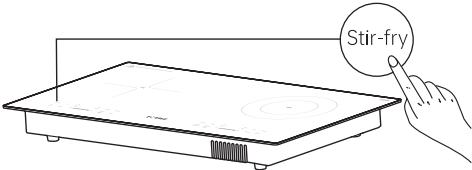
9. Inner/Outer Ring Heating

- By default, the right hob operates in dual-ring mode, with both inner and outer ring LED indicators lit. Press the Inner/Outer Ring button to cycle between inner ring, outer ring, and dual ring modes. The corresponding LED indicator will light up. Only the Stir-fry function (right hob) supports switching between inner/outer rings while other functions do not support ring selection.
- (i) Dual-ring mode: Adjustable power from 100 W to 2200 W. If the left hob is also turned on, its power is limited to 1300 W, adjustable from 100-1300 W.
 - (ii) Inner-ring only: Adjustable power from 100 W to 1000 W. If the left hob is turned on, it can operate from 100 W to 2200 W.
 - (iii) Outer-ring only: Adjustable power from 100 W to 1200 W. If the left hob is turned on, it can operate from 100 W to 2200 W.



10. Menu Function Key Descriptions:

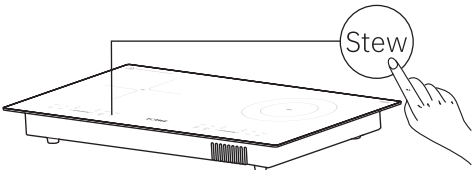
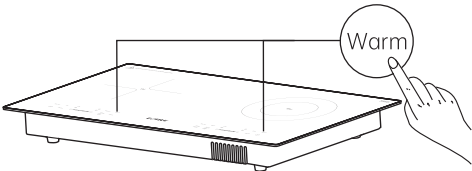
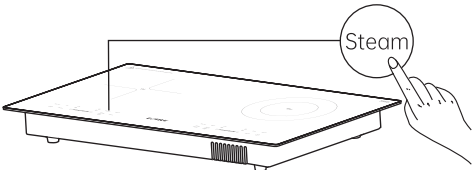
- (i) Stir-fry (Left Hob)
Default power: 2200 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.
- (ii) Fry (Left Hob)
Default temperature setting: 200°C; Adjustable temperature range: 60-240°C. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



Temperature and Power Levels in Fry Mode:

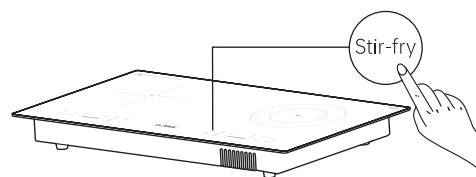
Temperature (°C)	60±20	80±20	100±20	120±20	140±20	160±20	180±20	200±20	220±20	240±20
Power (W)	600	800	1000	1200	1400	1600	1800	2000	2100	2200

- (iii) Steam (Left Hob)
Default time setting 45 mins. Countdown starts after pressing the button. Automatically shuts off when time ends. Power level is not adjustable; The timer can be adjusted using the +/- buttons.
- (iv) Warm
Default time setting: 2 hours. Countdown starts after pressing the Start button. Automatically shuts off when time ends. Power level is not adjustable; the temperature is maintained at 60-80°C. The timer can be adjusted using the +/- buttons.
- (v) Stew (Left Hob)
Default time setting 15 mins. Countdown starts automatically. Automatically shuts off when time ends. Power level is not adjustable; default power is 2200 W; The timer can be adjusted using the +/- buttons.



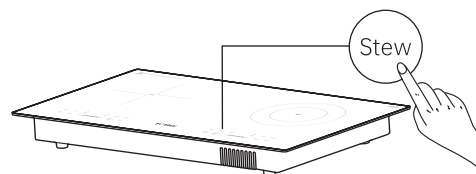
(vi) Stir-fry (Right Hob)

Default power: 2200 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



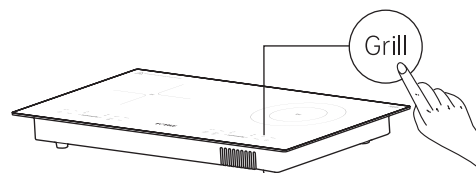
(vii) Stew (Right Hob)

Default power: 1900 W; Adjustable power range: 100-2200 W. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



(viii) Grill (Right Hob)

Default temperature setting: 220°C; Adjustable temperature range: 80-260°C. Default working time: 2 hours, counting down by the minute. Automatically shuts off when time ends; Working time can be adjusted using the "Timer" button.



Temperature and Power Levels in Grill Mode:

Temp Setting (°C)	80	100	120	140	160	180	200	220	240	260
Surface Temp (°C)	180±70	200±70	220±70	240±70	260±70	280±70	300±70	320±70	340±70	380±70
Power (W)	800	800	800	1000	1000	1200	1400	1600	1800	2200

(viii) Power Display

Left Hob:

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100
Power (W)	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

Note: Levels 100-400 are intermittent power levels

Level 100: Intermittent Level 1: 400 W (ON 1s / OFF 3s)

Level 200: Intermittent Level 2: 400 W (ON 2s / OFF 2s)

Level 300: Intermittent Level 3: 400 W (ON 3s / OFF 1s)

Level 400: Intermittent Level 4: 500 W (ON 4s / OFF 1s)

Right Hob (Dual-Ring):

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100
Power (W)	1200	1300	1400	1500	1600	1700	1800	1900	2000	2100	2200

Right Hob (Inner Ring):

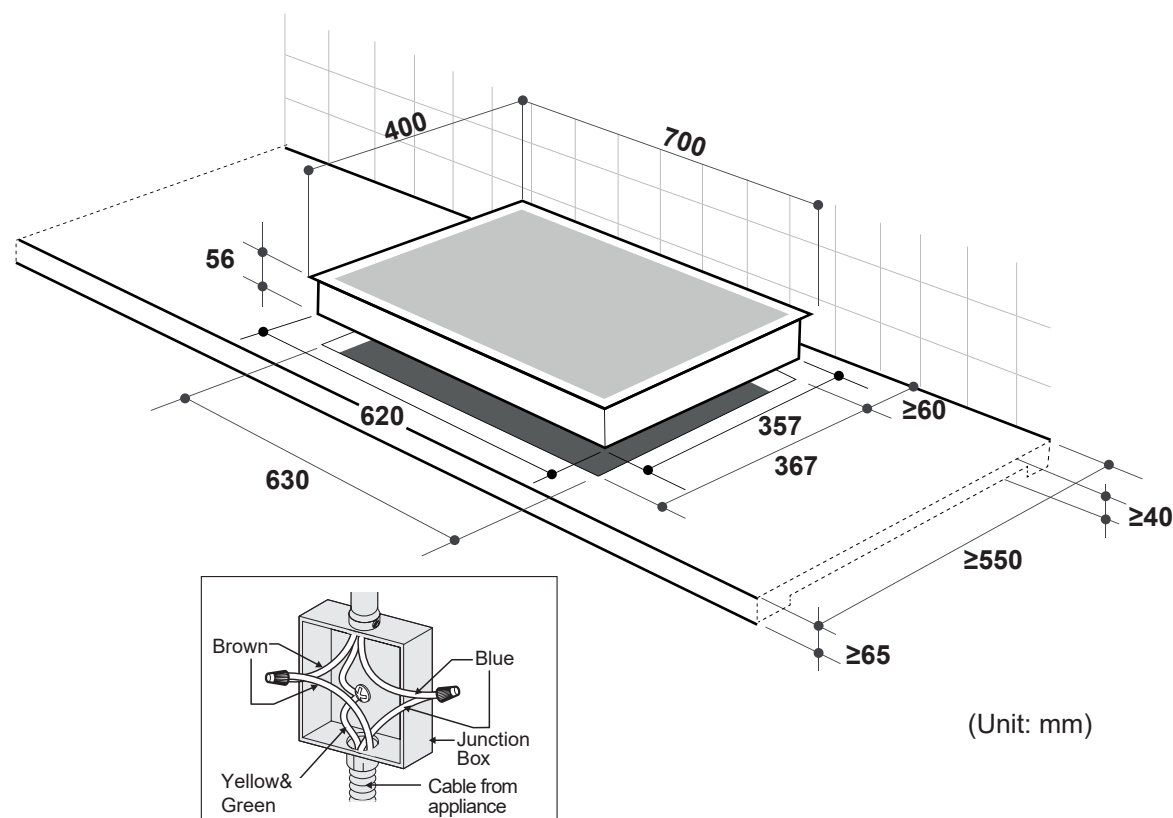
Power (W)	100	200	300	400	500	600	700	800	900	1000
-----------	-----	-----	-----	-----	-----	-----	-----	-----	-----	------

Right Hob (Outer Ring):

Power (W)	100	200	300	400	500	600	700	800	900	1000	1100	1200
-----------	-----	-----	-----	-----	-----	-----	-----	-----	-----	------	------	------

III. Installation Instructions

■ Induction Cooktop Installation



Cut a square opening into a level countertop as shown in the diagram, and insert the induction cooktop into the opening.

Note:

1. Ensure sufficient space is reserved for the induction cooktop installation. After installation, there must be at least 150 mm of free space beneath the unit;
2. Ensure the air intake vent at the bottom of the cooktop is open to the atmosphere;
3. After installation, ensure the side clearance between the cooktop and the wall is greater than 100 mm.

IV. Maintenance and Care

■ Cooktop Cleaning

Before cleaning, unplug the power cord from the socket and wait for the glass panel of the induction cooktop to cool down. Then proceed with the following steps:

1. Glass Panel:

For heavy dirt, wipe with a damp cloth. If necessary, use a gentle abrasive cleaner or polishing powder first, then wipe with a damp cloth.

2. Cooktop Body and Control Panel:

Wipe with a soft, damp cloth. For stubborn grease, use a mild neutral detergent first, then wipe clean with a soft, damp cloth until no residue remains.

3. Air Inlet/Outlet Surfaces:

Use a cotton swab to remove dust. For greasy residues, carefully clean using a toothbrush with a small amount of non-abrasive cleaner safe for cookware.

■ Cookware for Left Hob (Applicable Pot Types)



Enameled iron teapots



Cast iron pot



Frying/stir-fry pans with magnetic induction-compatible multi-layer bases



Soup pots with magnetic induction-compatible multi-layer bases



Specially designed stainless-steel pots



Iron plates



Cookware made of special composite materials

Cookware made of ferrous materials (such as enameled iron, cast iron, or stainless steel) or with a magnetic induction-compatible composite base; Cookware with a flat bottom diameter of 10 cm or more.

■ Troubleshooting and Repairs

No.	Fault Description	Possible Cause		Solution
1	Left Hob E0	Circuit fault detection error		Send to designated service center for repair
2	Left Hob E1	No cookware detected or incompatible cookware material		Send to the FOTILE after-sales service point.
3	Left Hob E2	Power transistor sensor open/short circuit		Send to designated service center for repair
4	Left Hob E3	Overvoltage	Overvoltage protection activated	Resume when voltage normal
	Left Hob E4	Undervoltage		
5	Left Hob E5	Cooktop surface sensor open circuit	Sensor detection failure	Send to the FOTILE after-sales service point.
6	Left Hob E6	Cooktop surface sensor short circuit		
7	Left Hob E7	Cooktop surface sensor failure		
8	Left Hob display remains unchanged	Over-temperature protection		Resume normal heating once cooktop temperature decreases.
9	Left Hob won't start	Small-object detection protection		Use cookware with a bottom diameter over 10 cm to start normally.
10	Right Hob E1	Thermocouple sensor open/short circuit		Send to the FOTILE after-sales service point.
11	No display after plugging in	Poor contact between plug and socket		Ensure correct connection
		Product malfunction		Send to designated service center for repair.
12	Continuous beeping followed by shutdown	Cookware not properly positioned		Reposition cookware; alarm will cancel automatically.
		Cookware smaller than 10 cm		Use correctly sized cookware in the proper position
		Incompatible cookware material		
		Ambient temperature too high		Resume use after temperature decreases
13	Heating stops unexpectedly during use	Air inlet/outlet blocked		Clean the air inlet and outlet
		Keep-warm mode reached target temperature		Normal condition
		Protection program activated		Send to the FOTILE after-sales service point.
14	Temperature control failure during use	Uneven cookware bottom		Use flat-bottomed cookware

V. After-Sales Service

■ Warranty Information

- Customers must present a valid purchase receipt and warranty card when requesting repairs;
- The following situations are not covered under the free warranty service:
 - ◆ Damage caused by improper handling, installation, usage, maintenance, or storage by the user;
 - ◆ Malfunctions or damage caused by operating the product beyond normal usage conditions (e.g., damage caused by applying power supply voltages above 264 V or below 187 V);
 - ◆ Products installed, disassembled, or repaired by anyone other than authorized service personnel or service centers designated by Fotile;
 - ◆ Purchase receipt and warranty card information do not match the product;
 - ◆ Damage caused by force majeure (e.g., natural disasters, wars, etc.);
 - ◆ Malfunctions or damage caused by failure to follow the instructions provided in this manual.