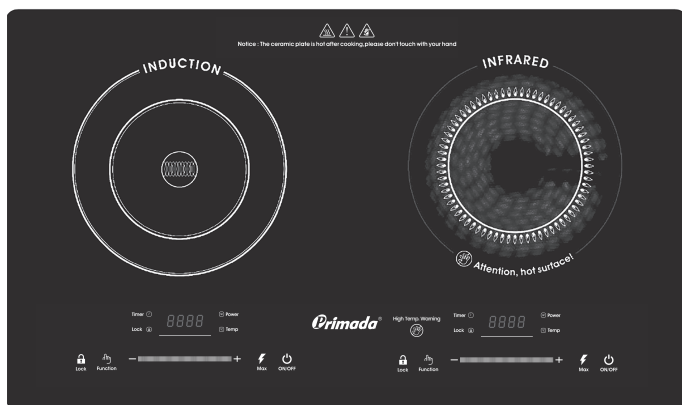


電陶電磁雙頭爐 | PIC2820

Combi Induction and Ceramic Stove

ZH-HK 說明書

EN Instruction Manual



Primada 寶康達®

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感謝您選購寶康達產品 —— 電陶電磁雙頭爐！希望您使用愉快，我們相信這款全新電陶電磁雙頭爐將幫助您烹調更快速方便，讓您重新感受到烹飪的樂趣及擁有不一樣的美食滋味。

使用中如果遇到任何問題，請聯絡我們的售後服務中心，將有專業人員為您解答問題。

如欲了解更多產品資訊請登入：www.primada.com.hk

本資料產品以實物為準，原廠保留產品更新的權利，如有變動，恕不另行通知。

感謝您的選擇！

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1. 安全注意事項

使用電器產品前請仔細閱讀此說明書。

請保管好此說明書。

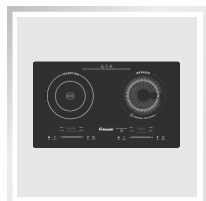
使用電器產品時，請保持一貫的警惕性，遵循以下事項：

1. 若忽視安全指示，本公司恕不負損壞責任。
2. 只能按照本說明書中指示的方式使用本產品。
3. 如果您將設備交給其他用戶，請務必將設備手冊與設備一起交出。
4. 在使用設備之前，請檢查電源電壓是否與設備銘牌上標明的電壓相符。
5. 由於身體、感官或心理能力或缺乏經驗或知識而無法以安全方式使用本產品的人（包括兒童），在沒有負責人的監督或指示的情況下，絕不能使用本產品。
6. 使用時切勿將設備置於無人監管狀態。
7. 如果兒童靠近器具，必須密切監督，以避免他們將其用作玩具。
8. 不時檢查設備及其電源線是否有損壞。如果電源線或設備出現任何損壞跡象，切勿使用本產品。在這種情況下，所有維修都應由合格的合格電工(*)進行。如果顯示明顯損壞，切勿使用本產品。
9. 只能將本產品用於家用和本說明書中指明的方式。
10. 為避免電擊，切勿將設備浸入水中或任何其他液體中，無論出於何種原因。切勿將其放洗碗機。
11. 切勿在靠近高溫表面或靠近對磁性敏感的物體附近使用本產品。
12. 清潔之前，請務必從電源上拔下電源插頭。
13. 切勿在室外使用本產品，並始終將其置於乾燥環境中。
14. 切勿使用製造商不推薦的配件。它們可能對用戶構成危險並且可能損壞設備。
15. 切勿拉動電源線移動電器。確保電線不會被任何方式夾住。請勿將電線纏繞在電器周圍，也不要彎曲。
16. 將設備放在桌子或平面上，與外邊緣保持足夠的距離。不要堵塞通風口。確保設備有足夠的可用空間。
17. 當鍋或平底鍋放在上面時，請勿移動本產品。
18. 請勿在平板上放置任何空盤，金屬物品，易燃物品或低熱阻物體。
19. 在清潔和存放之前，確保設備已冷卻。
20. 確保電源線永遠不會與設備的高溫部件接觸。
21. 請勿觸摸加熱板，因為使用後會發燙。
22. 確保設備在使用時不會接觸到易燃材料，如窗簾，布等，因為可能會發生火災。
23. 不使用時，請務必拔下電源插頭。
24. 要非常小心，因為油或脂肪製劑在過熱時可能著火。
25. 在抽油煙機下使用本產品時，請務必遵守生產商建議的最小距離。將這個距離加倍是更明智的。
26. 只能將本產品用於本應煮熟的食物。
27. 如果出現裂縫或缺陷，請立即拔下電源插頭，並確保由合資格的合格電工(*)維修或檢測。(*) 合資格的服務：生產者或進口者的售後服務中心或任何有資格進行此類維修的人員，以避免一切危險。如有需要，您應將設備退回。

2. 產品組成

2.1 包裝隨附物件

隨機配件



PIC2820



說明書



產品保用證

2.2 技術參數

產品名稱	電陶電磁雙頭爐
型號	PIC2820
定時	3小時
電陶爐溫度	最高500°C
電陶爐溫度範圍	50/100/150/200/250/300/350/400/450/500°C
電磁爐溫度	最高240°C
電磁爐溫度範圍	60/80/100/120/140/160/180/200/220/240°C
電源	220-240V~50/60Hz
總功率	2800W
電陶爐/電磁爐 功率範圍	200/500/800/1000/1200/1500/1800/ 2000/2400/2800W
產品尺寸	730x430x90mm (包含腳座25mm)
開孔尺寸	680x395mm

* 因產品持續改善，原廠保留產品更新的權利，如有變動，恕不另行通知。

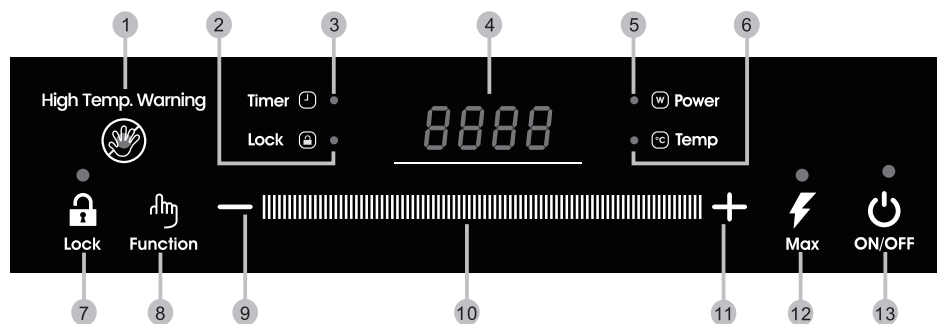
2. 產品組成

2.3 組件名稱

主機



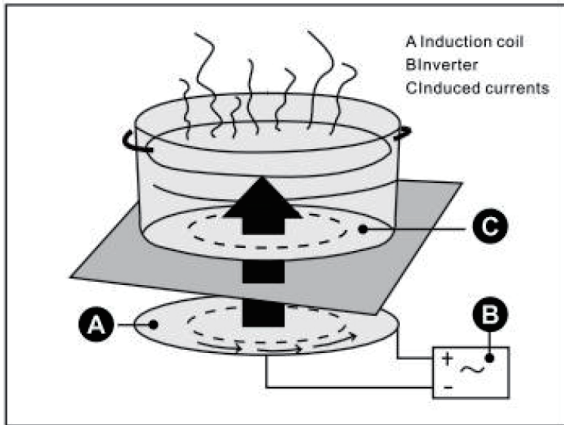
控制面板



- | | | |
|------------------|------------|--------------|
| 1. 高溫顯示燈 (只限電陶爐) | 6. 溫度顯示燈 | 11. 增加功率控制 |
| 2. 安全鎖燈 | 7. 安全鎖 | 12. 一鍵直達最高功率 |
| 3. 定時顯示燈 | 8. 功能選擇 | 13. 開/關 |
| 4. LED顯示幕 | 9. 減少功率控制 | |
| 5. 功率顯示燈 | 10. 滑條功率控制 | |

3. 電器原理圖

3.1 電磁爐



電磁爐感應烹飪使用感應加熱來直接加熱烹飪容器。感應線圈位於每個烹飪區下方。當接通感應元件（烹飪區）時，電子電路單元（逆變器）為感應線圈加電。並且當產生振盪磁場時，交流電流流過線圈。這個磁場在頻率和強度方面不斷變化，並在炊具底部產生感應電流並將其加熱。熱量直接傳遞給正在烹飪的食物。烹飪區域通過炊具發出的熱量間接加熱。因此，感應加熱使炊具成為直接的熱源，具有高效率 and 極低的能量損失。

3.2 電陶爐

- 電陶爐是引用德國先進技術---發熱盤發熱原理，爐內的發熱元件可在數秒內產生高達500°C-600°C的高溫，然後通過反光絕熱材料，將熱能聚結在一起，並反射至爐面微晶玻璃板上，再由微晶板傳導熱能到器具，從而達到烹調食物的目的，並且該熱量以紅外射線存在，透射能力強，熱輻射能量高，也可直接通過熱輻射對食物加熱，即傳導和熱輻射同時加熱，既熱效高又健康。
- 本電陶爐對烹調器具的材料不受限制，鐵、鋁、銅、陶瓷、砂鍋及耐熱玻璃的器具都適用，建議選擇平底及不反光的鍋具，讓熱力傳送更有效。
- 烹調完成後：請按開關鍵關機，如果爐面高溫指示燈長亮，散熱風機轉動，說明爐面高溫，請勿用手觸摸面板以免燙傷，等高溫指示燈熄滅後，再撥掉電源插頭，清潔面板表面。

4. 產品安裝

4.1 安裝注意事項

- 我們要指出，將塑料層壓板粘到家具上的粘劑必須能承受不低於150°C的溫度，以避免裂開。
- 設備必須裝在耐熱和裝置中。
- 設備的牆壁必須能夠抵抗高於室溫75°C的溫度。
- 爐灶面可以嵌入於30至40mm厚和600mm深的工作表面。
- 當你完成烹調，請確保把電器產品關掉並拔出插頭。

為了將本電陶電磁雙頭爐安裝到廚房固定裝置中，必須製作一個尺寸如圖4.1所示的孔，並考慮到以下因素：

- 爐灶面不得直接安裝在洗碗機，冰箱，冰櫃，洗衣機或乾衣機上方，因為濕度可能會損壞灶具電子設備。
- 如果爐灶面安裝在烤箱上方，烤箱應配備冷卻風扇。兩個電氣產品應該獨立分開連接。
- 產品必須與任何側壁保持不小於60mm的距離。
- 後壁必須距離電磁爐至少50mm。

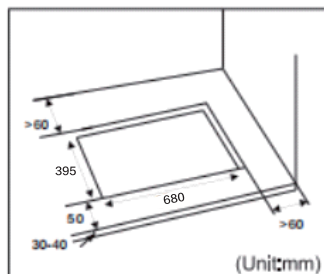


圖4.1

- 爐灶面與位於上方的任何壁櫃或抽油煙機之間的距離必須至少為650mm（見圖4.2）
- 爐灶附近的單元壁或器具的塗層必須耐熱。

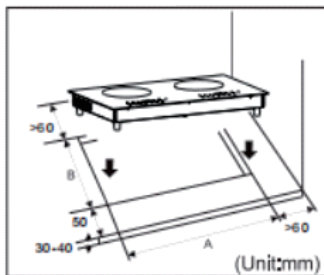


圖4.2

- 重要注意：這個爐灶面需要充足的新鮮冷空氣才能充分發揮作用。爐灶面的底座必須對安裝灶台的房間進行直接無限制的通風。遵循圖4.3的要求。
- 如果爐盤安裝在烤箱上方，則從爐灶下方到烤箱頂部至少保持55mm的距離，或按照烤箱製造商手冊中的說明操作。如果有疑問，請跟隨更遠的距離。

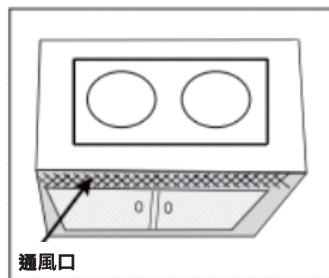
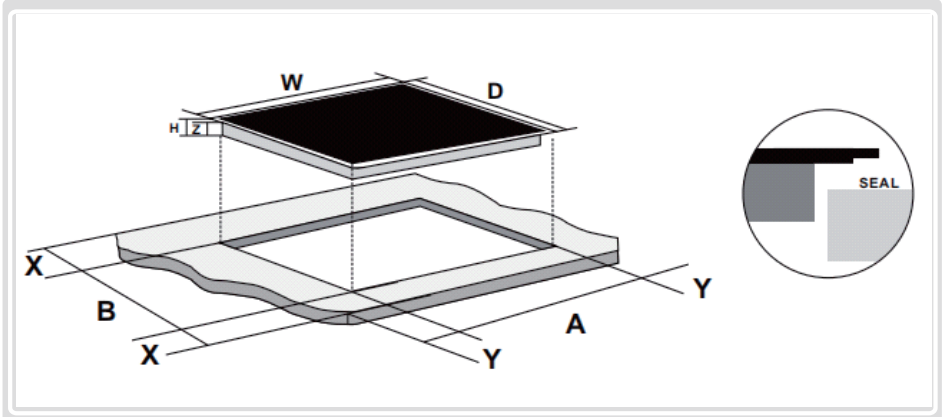


圖4.3

4. 產品安裝

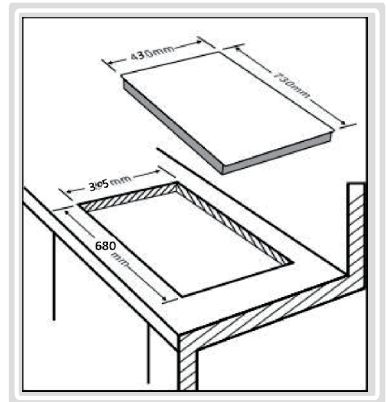
4.2 安裝說明



型號	A(MM)	B(MM)	W(MM)	D(MM)	H(MM)	Z(MM)	Y(MM)	X(MM)
PIC2820	680	395	730	430	90	70	60	50

以毫米(mm)做測量單位。

- 切割位與後牆的距離最少保留50毫米(mm)。
- 切割位於左右兩旁的距離最少保留60毫米(mm)。
- 檯面下方連接的抽屜內高度最少保留75毫米(mm)。
- 檯面下方裝置的烤箱位置高度最少保留60毫米(mm)。
- 從後臺距離保留30毫米(mm)以作通風空間。



5. 產品使用

5.1 操作說明及使用方法

1. 通電:

本電陶電磁雙頭爐通電後，蜂鳴器發出聲響，進入待機狀態。此時，顯示屏出現 "OFF"。

2. 開關:

按此鍵進入工作狀態: 數碼顯示 "ON", 此時才可操作控制板的其他功能按鍵。

3. 功能選擇:

按此鍵可任意選擇 "功率"、"溫度" 及 "定時" 三個功能。

3.1 功率

按 "功能" 鍵啟動產品，顯示屏上顯示1200 (左和右) 作為開機功率的標準默認值。向上或向下按或向右或向左滑動調節功率的大小之間進行選擇。向左滑動是降低功率，向右滑動是增加功率。

3.2 溫度

按右邊 (電陶爐) "功能" 鍵切換到溫度指示，其值為400°C。按向上或向下按鈕選擇溫度設置。

按左邊 (電磁爐) "功能" 鍵切換到溫度指示，其值為200°C。按上或向下按鈕選擇溫度設置。

3.3 定時

按 "定時器" 鍵 - 顯示屏上出現0:00。按向上或向下按鈕設置時間; 通過連續按 "+" 按鈕或 "-" 按鈕，您可以長按 "+" 以5分鐘為單位增加或減少操作時間。但是，如果您沒有按上或按下，則不會設置時間限制。

4. 安全鎖

按 "安全鎖" 鍵進入鎖定模式，所有功能鍵無法在 "鎖定" 鍵的情況下工作，長按 "鎖定" 即可解鎖。

5. 最大功率

"MAX" 功能，當其中一個爐頭處於 "MAX" 功能或2800W時，另一個爐頭將自動停止。因為兩個爐頭同時工作，最大功率為2800W。

注意: "高溫指示燈" 指示燈長亮表示圈內面板還有餘熱, 請勿觸摸!

注意: 兩個爐頭同時工作時, 電磁爐之工作功率最小為1000W。如電陶爐功率超過1800W時, 電磁爐會自動停止工作。

5.2 適用鍋具

1. 電陶爐適用於所有鍋具。

2.1 電磁爐可用的鍋具

鋼或鑄鐵鍋，琺瑯鑄鐵鍋，不銹鋼鍋，或平底鍋以直徑12厘米至26厘米。



琺瑯鑄鐵鍋



鐵或琺瑯鑄鐵茶壺



鑄鐵平底鍋



鐵鍋



深煎平底鍋



不銹鋼鍋



鐵板鍋

2.2 電磁爐不可用的鍋具

耐热玻璃鍋，陶瓷器皿，銅鍋，鋁鍋，圓形鍋底直徑少於12厘米。



圓底鍋



鋁鍋壺



鍋底少於12厘米



帶腳的鍋



陶瓷器皿



耐热玻璃鍋

6. 疑難排解

產品使用過程中，若遇上以下情況可對照查詢，自主解決。

電磁爐故障

故障代碼	故障原因	解決方案
E0	沒有放鍋具或不是鐵制品鍋具	請放置在加熱區或者放置適合得鍋具。
E1	使用電壓少於100V	請檢查電源電壓,然後拔下電源插頭,等待約2分鐘,然後重新通電。如果有問題請聯繫售後服務中心。
E2	使用電壓大於280V	
E3	爐面傳感器溫度過高或短路	請稍等幾分鐘讓晶板表面或鍋具冷卻。如果有問題請聯繫售後服務中心。
E4	爐面傳感器溫度斷路或失效	請聯繫售後服務中心。
E5	半導體器件傳感器超溫或短路	請稍等幾分鐘讓晶板表面或鍋具冷卻。如果有問題請聯繫售後服務中心。
E6	半導體器件傳感器斷路或無效	請聯繫售後服務中心。

電陶爐故障

故障代碼	故障原因	解決方案
E1	使用電壓少於100V。	請檢查電源電壓,然後拔下電源插頭,等待約2分鐘,然後重新通電。如果有問題請聯繫售後服務中心。
E2	使用電壓大於280V。	
E3	爐面傳感器溫度斷路或失效。	請聯繫售後服務中心。
E4	爐面傳感器溫度過高或短路。	請稍等幾分鐘讓晶板表面或鍋具冷卻。如果有問題請聯繫售後服務中心。
E5	散熱器傳感器溫度過高或風扇不轉。	請聯繫售後服務中心。

Congratulations on the purchase of your Primada Combi Induction and Ceramic Stove! We hope it brings you many years of satisfaction. We trust the purchase of your new stove will help you for fast/convenient cooking. Let you enjoy cooking and delicious foods.

Should you encounter situations that have not been properly addressed in this Instruction Manual, please contact our Customer Service Center where a technician can address your specific problem or question.

For more information, please visit the official website: www.primada.com.hk

The Company reserves the right to make technological and/or design changes to this product for continuous improvement.

Thank you for choosing!

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1. Important Safety Instructions

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
PLEASE KEEP THE INSTRUCTION MANUAL**

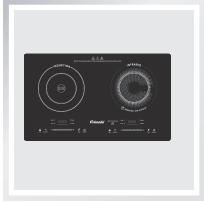
When using our product, basic precautions should always be followed, including the following:

1. The Appliance must be used in accordance with the directions in this Instruction Manual.
Primada cannot be held liable or responsible for any damages or injuries caused by improper use.
 2. Only use the appliance in the way indicated in this instruction manual.
 3. Should you hand over the appliance to another user, make sure to hand over the instruction manual together with the appliance.
 4. Check that your mains voltage corresponds to that stated on the rating plate of the appliance before using the appliance.
 5. People (including children) who are not able to use the appliance in a safe way, due to their physical, sensorial or mental capacity or their lack of experience or knowledge, must never use the appliance without supervision or instructions of a responsible person.
 6. Never leave your appliance unsupervised when in use.
 7. Close supervision is necessary if children are near the appliance in order to avoid that they use it as a toy.
 8. From time to time check the appliance and its cord for damages. Never use the appliance if cord or appliance shows any signs of damage. In that case, all repairs should be made by a competent qualified electrician (*). Never use the appliance if it shows visible damage.
 9. Only use the appliance for domestic purposes and in the way indicated in these instructions.
 10. To avoid electric shocks, never immerse the appliance in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
 11. Never use the appliance near hot surfaces or near objects that are sensitive to magnetism.
 12. Before cleaning, always unplug the appliance from the power supply.
 13. Never use the appliance outside and always place it in a dry environment.
 14. Never use accessories that are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
 15. Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way. Do not wind the cord around the appliance and do not bend it.
 16. Stand the appliance on a table or flat surface with ample distance to the outer edges. Do not block the ventilation opening. Make sure that the appliance has sufficient free space.
 17. Do not move the appliance when pots or pans are standing on it.
 18. Do not put any empty pans, metal objects, inflammable objects or objects with low heat resistance on the plate.
 19. Make sure the appliance has cooled down before cleaning and storing it.
 20. Make sure the cord never comes into contact with the hot parts of the appliance.
 21. Do not touch the hotplate, as it may be hot after a long use.
 22. Make sure the appliance never comes into contact with inflammable materials, such as curtains, cloth, etc. when it is in use, as a fire might occur.
 23. Always unplug the appliance when it is not in use.
 24. Be extremely careful, as oil or fat preparations might catch fire when overheated.
 25. When using the appliance under an extractor hood, make sure to observe the minimal distance advised by the producer. It is even wiser to double this distance.
 26. Only use the appliance for food that is supposed to be cooked.
 27. Immediately unplug the appliance if a crack or defect appears and make sure it is controlled by a qualified competent electrician (*).
- (*) Competent qualified service: after-sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In case of need you should return the appliance.

2. Package Contents and Technical Specifications

2.1 Package Contents

Standard Accessories



PIC2820



Instruction Manual



Warranty

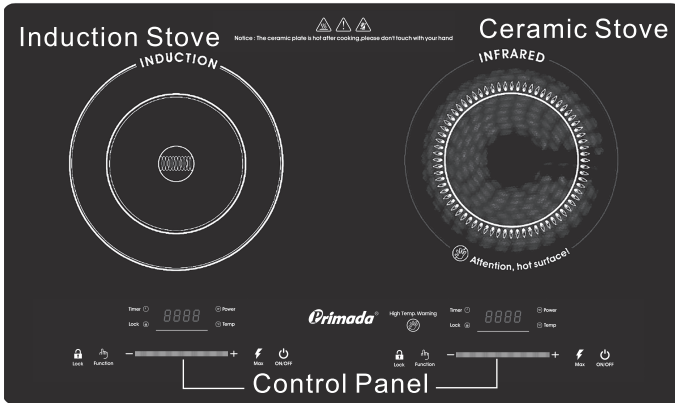
2.2 Technical Specifications

Product	Combi Induction and Ceramic Stove
Model	PIC2820
Ceramic Stove's temperature	500°C Max
Timer	3 Hours
Ceramic Stove's temperature range	50/100/150/200/250/300/350/400/450/500°C
Induction Stove's temperature	240°C Max
Induction Stove's temperature range	60/80/100/120/140/160/180/200/220/240°C
Voltage	220-240V~50/60Hz
Total Power	2800W
Power range (Ceramic/Induction Stove)	200/500/800/1000/1200/1500/1800/2000/2400/2800W
Product Size	730x430x90mm (with feet 25mm)
Built-in Size	680x395mm

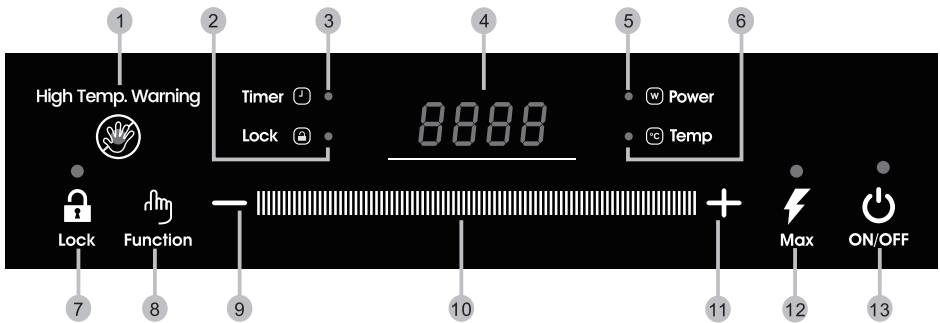
* Package Contents and Technical and design specifications may be changed in the course of continuous product improvement.

2. Package Contents and Technical Specifications

2.3 Product Diagram



Control Panel



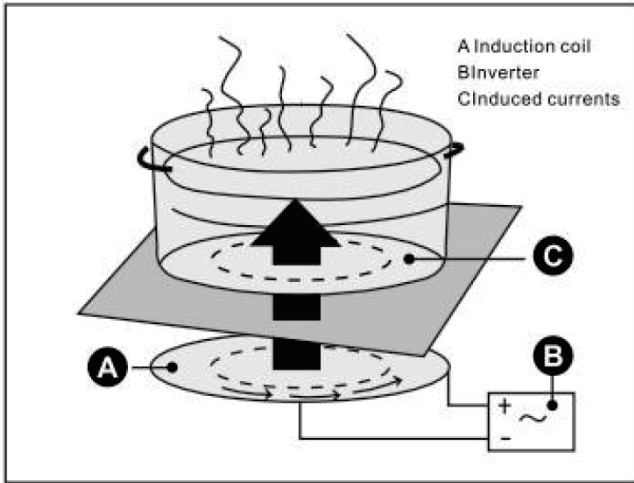
1. High temp. warning
(Only applicable on ceramic stove)
2. Lock Light
3. Timer Light
4. LED Display
5. Power Light

6. Temp Light
7. Lock Switch
8. Function Switch
9. Down Switch
10. Slide Function

11. Up Switch
12. Boost Switch
13. On/Off Switch

3. Schematic Diagram

3.1 Induction Stove



Induction cooking uses induction heating to directly heat a cooking vessel. An induction coil is located under each cooking zone. When an induction element (cooking zone) is switched on, the electronic circuit unit (inverter) powers up the induction coil. An alternating electric current flows through the coil, which produces an oscillating magnetic field. This magnetic field continuously changes in terms of frequency and intensity, and creates induced currents in the base of the cookware and heats it up. The heat is directly transferred to the food being cooked. The cooking zone is heated up indirectly by the heat given off by the cookware.

Thus, induction heat makes the cookware a direct source of heat, featuring high level of efficiency with extremely low energy loss.

3.2 Ceramic Stove

- Ceramic Stove based on the principle of far infrared for heating that is imported from German talents. The heating parts inside the stove can reach more than 500°CJ- 600°CJ in several seconds, and the glistening and heat-concentrating materials can put the heat energy together in order to reflex to the crystallite plate and heat up the cookware bottom and the food inside,
- Heat-resistant materials suitable for all kinds of material cookware, include iron, aluminum, copper, earthen pot and heat resistant glass cookware. Its better to choice flat-bottomed and no reflective light cooking utensils.
- Press button ON/OFF after cooking is completed, the surface is hot if the high temperature indicator is light up and cooling fan is rotation. Do not touch the panel with hand to avoid burns, after the high temperature indicator light turns off, then disconnect the power plug and clean the surface.

4. Product Installation

4.1 Before Installation

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 75°C above room temperature.
- The cooktop can be built into a working surface 30 to 40 mm thick and 600 mm deep.
- Please switch off the power after you finished the cooking.

In order to install the Combi Induction and Ceramic Stove into the kitchen fixture, a hole with the dimensions shown in fig.4.1 has to be made, keeping in consideration of the following:

- The cooktop shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan. The two electrical supply with independent connections.
- The induction hob must be kept no less than 60mm away from any side wall.
- The rear wall must be at least 50mm from the induction hob.
- There must be a distance of at least 650mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig.4.2)
- The coatings of the walls of the unit or appliances near the cooktop must be heat resistant.

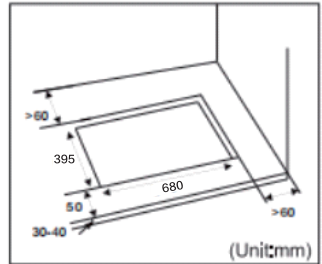


fig.4.1

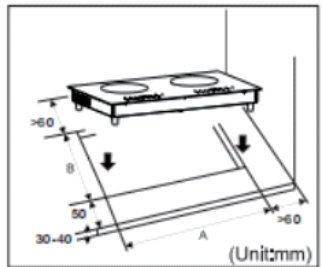


fig.4.2

- **IMPORTANT ATTENTION:** This cooktop requires adequate supply of fresh, cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Follow the requirements of figure 4.3.
- If the hob is installed above an oven, maintain a minimum distance of 55mm from the underside of the hob to the top of the oven, or follow the distance as instructed in the oven's manufacturer's manual. Follow the higher distance if in doubt.

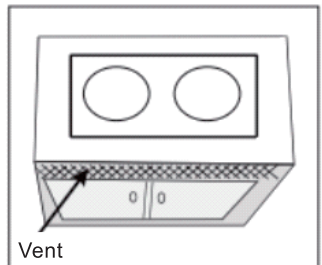
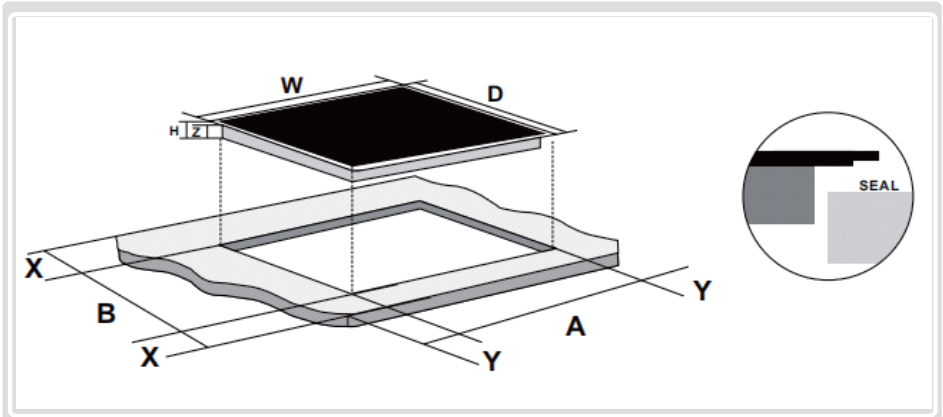


fig.4.3

4. Product Installation

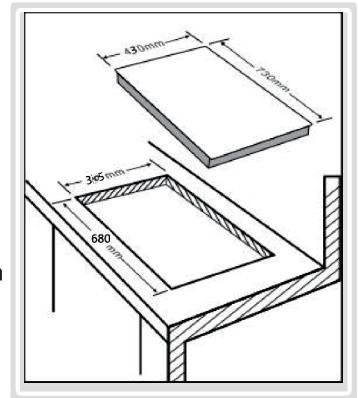
4.2 Installation Details



Model	A(MM)	B(MM)	W(MM)	D(MM)	H(MM)	Z(MM)	Y(MM)	X(MM)
PIC2820	680	395	730	430	90	70	60	50

Measurements in mm.

- Min. 50mm from hob cut-out to back wall.
- Min. 60mm from hob cut-out to side wall.
- Min. 75mm from the bench top with a fitted drawer underneath.
- Min. 60mm from the benchtop with a fitted oven underneath.
- Min. 30mm from back cabinet for ventilation gap.



5. Operating

5.1 Operation and Use

1. Power supply:

After electrified the Combi Induction and Ceramic Stove, electric buzzer prompt, then the Combi Induction and Ceramic Stove been into the standby mode, "OFF" appears on the display.

2. On/OFF:

Press the "ON" key into stand by mode, the digital display "ON", then the machine can select the other function.

3. Function:

Touch "Function" to select "POWER", "TEMPERATURE" and "TIMER" function.

3.1 Power

Start the product with a press on the "Function" key, 1200(left&right) appears on the display as standard default for the power. Press up or down or slid right or left to choose between the power settings . Slid left is reduce power, slid right is increase power.

3.2 Temperature

Press the right zone(Ceramic Stove) "Function" key again to switch to the temperature indication, which is standing on value 400°C. Press up or down to choose between the temperature settings.

Press the Left zone (Induction Stove) "Function" key again to switch to the temperature indication, which is standing on value 200°C. Press up or down to choose between the temperature settings.

3.3 Timer

Press the "Timer" key – 0:00 appears on the display. Press up or down to set the time;By continuously pressing the '+' button or '-' button you can increase or reduce the operating time in 5-minute intervals. However, if you do not press up or down, no time limit is set.

4. Safty Lock

Press the "Lock" key into the lock mode,all function keys can't work beside the "Lock" key, long touch "Lock" to unlock.

5. Max Function

"Max" Function, when one burner under "Max" function or in 2800W the other buner will stop. Because of two burners working at the same time, max power share is 280

Notes: Please don't touch the panel when the light of the "High temperature notice" is on as it still heats.

Notes : When both stove are working, Induction stove minimum rating power should be 1000W. If ceramic stove rating power over 1800W, induction stove will stop working.

5. Operating

5.2 Applicable Utensils

1. Ceramic Stove is suitable for all common pots.

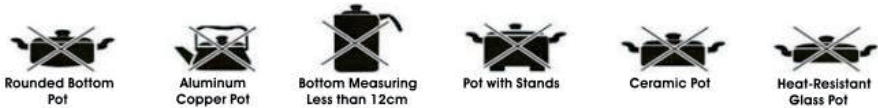
2.1 Usable Pans for Induction Stove

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans/pots with diameter from 12 to 26cm.



2.2 Non-Usable Pans for Induction Stove

Heat-resistant glass, ceramic container, copper, aluminum pans/pots, Rounded-bottom pans/pots with bottom measuring less than 12cm.



6. Troubleshooting

Please use this chart to troubleshoot common problems using Combi Induction and Ceramic Stove.

Error code for Induction Stove only

Error code	Possible Causes	Solutions
E0	No pot/pan on the plate; Non-usable Pans on the plate;	Put suitable cooking utensils on the plate.
E1	Abnormal supply voltage: voltage too low.	Please check power supply, power on after power supply back to normal.
E2	Abnormal supply voltage: voltage too high.	
E3	Plate surface temperature too high; Empty pot/pan heating leads to too high temperature.	Please wait for some minutes until the unit cools down; Please check pot/pan. Please contact the supplier or go to a service center.
E4	Temperature sensor failure.	Please contact the supplier or go to a service center.
E5	IGBT sensor temperature too high or short circuit.	Please wait for some minutes until the unit cools down; Please check pot/pan. Please contact the supplier or go to a service center.
E6	IGBT sensor failure.	Please contact the supplier or go to a service center.

Error code for Ceramic Stove only

Error code	Solutions	
E1	Abnormal supply voltage, voltage too low.	Please check power supply, power on after power supply back to normal.
E2	Abnormal supply voltage, voltage too high.	
E3	Plate surface temperature sensor failure.	Please contact the supplier or go to a service center.
E4	Plate surface temperature too high or short circuit.	Please wait for some minutes until the unit cools down; Please check pot/pan. Please contact the supplier or go to a service center.
E5	Fan failure, air intake/ exhaust vent blocked.	Please contact the supplier or go to a service center.

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