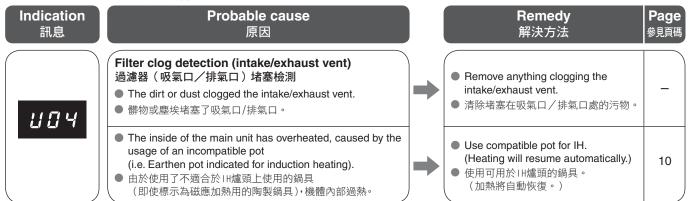
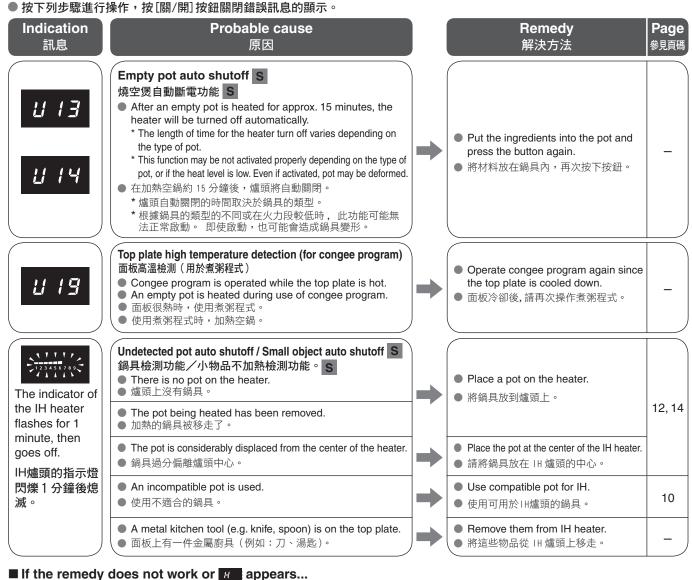
Error Indications 錯誤訊息顯示

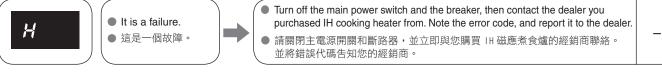
■ When the safety function is activated, a buzzer will sound and an error indication will appear. ■ 啟動安全功能時,蜂鳴器鳴響並顯示錯誤訊息。



Proceed as follows and press the [Off/On] button to turn off the error indication.



■如果按照解決方法仍然無法正常使用,或顯示了 # …



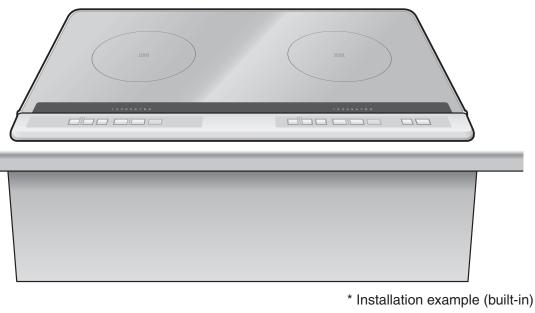
Panasonic Corporation Web Site: http://panasonic.net

ZY02HC63 F0113K0 Printed in Japan

Operating Instructions 使用說明書

Induction Heating Cooktop IH磁應煮食爐

型號



Thank you very much for purchasing this Induction Heating Cooktop. Please read these instructions carefully before using this product. This product is intended for household use only.

This product 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.

This product can be selected as free-standing or built-in. Operating Instructions correspond to both installations.

Any malfunction or accident, etc. resulting from failure to follow Installation Instructions is not covered under warranty.

Keep Operating Instructions, Installation Instructions and Guarantee Certificate.

非常感謝您購買本IH磁應煮食爐。

請在使用本產品前仔細閱讀本説明書。本產品只適合家庭使用。 體質虛弱、感覺或精神遲鈍、或缺乏經驗和知識的人(包括兒童)不能使用本產品, 除非負責他們安全的人員給予監管或説明如何使用本設備。

本產品安裝方式可採用嵌入式或座檯式。此使用説明書適合於兩種安裝方式。

不按照安裝説明書進行安裝所發生的故障或事故等,不在保證範圍內。

保證書、使用説明書、安裝説明書請一起妥善保管。



Model No. KY-E227B / KY-C227C

*安裝示例圖(嵌入式)



Main Features

主要功能

New IH cooktop brings you... MORE COMFORTABLE, EASIER & MORE EFFICIENT COOKING

COMFORT:

Less radiation heat maintain clean air in the kitchen. Also, no direct flame sets you free from worrying about catching fire/fire-going-out.

EASY-TO-CLEAN:

 \blacksquare The flat top plate can be cleaned easily with simple wiping. (\blacksquare Page 20)

POWERFUL HEATING:

The 3.0 kW (KY-E227B) or the 2.6 kW (KY-C227C) IH cooktops give a high heating power for any kind of food.

新型IH磁應煮食爐將帶給您······

更加舒適、方便、高效的烹調

使用舒適:

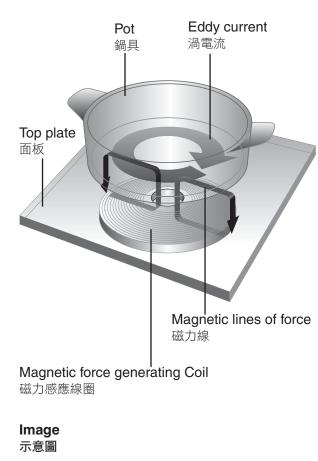
● 更少的熱的散發保持了廚房內空氣的清潔舒適。而且沒有明火,您不用擔心失火/熄火。

便於清潔:

●平坦光滑的面板只要簡單一抹便可清潔乾淨。(☞ 參見頁碼20)

火力強勁:

● IH磁應煮食爐分別有3.0千瓦(型號KY-E227B)及2.6千瓦(型號KY-C227C),可以給任何食物提供強勁的火力。



IH heating mechanism IH (induction heating) with the magnetic lines of force causes pots to generate heat themselves.

Magnetic lines of force are generated by the passage of an electric current through the generating coil.

The magnetic lines of force induce Eddy current when they pass through the pot's bottom.

The Eddy current is then converted to heat by the electrical resistance of the pot's material. Thus, the pot becomes hot.

IH加熱原理

採用IH磁場導熱(磁應加熱)可使鍋具自己 產生熱量。 ^{電流流過感應線圈產生磁力線。} ↓

磁力線經過鍋具底部時產生渦電流。 ↓ 渦電流通過鍋具材料的電阻轉化成熱量。 這樣,鍋具就變熱了。

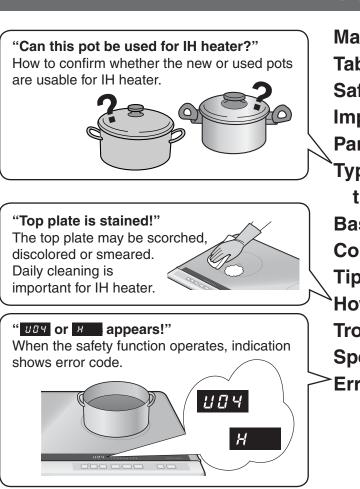


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WARNING : Failure to follow these instructions may cause a risk of personal injury or death.

To prevent fire, burn, or electrical shocks

Avoid cooking deep-frying.

Overheated oil may catch fire when you cook deep-frying because this unit does not have The Oil Temperature Control System.

When stir-frying with IH heaters, observe the following cautions:

- Do not leave this product unattended.
- Do not overheat.
- Use lower heat levels for preheating.

(If a small quantity of oil is used and heated excessively, the oil temperature will rise rapidly and the oil may catch fire.)

(If the bottom of the pot is thin or curved, it may become red heat.)

Stir liquids (e.g. soup, stewed food) before heating.

If you heat liquids without stirring:

Pot jumping damages top plate.

Bumping liquids causes burns or injuries.

Do not touch the top plate/top frame during or after use.

(Be especially careful when the high-temperature caution light lights up or flashes.)

Clean the product after it has cooled down.

Avoid contact with the top plate after use for a while, because the top plate remains hot due to the heat of the pot.

To protect the top plate (glass surface) from damaging, read the following instructions:

- Do not place portable gas burners, steel cylinders or canned goods. (They would burst if they are mistakenly heated.)
- Do not let metallic objects such as knives, forks, spoons, lids, aluminum foil/tray, retort pouch, magnetic ring, watch or accessories be placed on/near the top plate or be touched to cookwares during IH heater is operating as they may get hot and cause burns or injuries.
- Do not give high pressure on top plate or drop things on it. (If the surface is cracked, it will be cause of electric shock.)

WARNING: If the surface is cracked, do not touch it and turn off the main power switch to avoid the possibility of electric shock.

For safe use of IH heaters, read the following instructions:

■ Keep all combustible materials away. (It may cause fire.)

- Do not allow people unaccustomed to handling this product from using it without supervision. Children should be supervised to ensure that they do not play with the appliance. Keep it out of reach of infants.
- Do not insert metallic objects such as pins or wire into the intake/exhaust vent.
- Do not disassemble, attempt to repair, or modify this product.
- → For repair, contact the dealer where you purchased this product.

After use, switch off the hob element by its controls (Off/On Switch and Main power Switch) and do not rely on the pot detector (safety functions).

Turn off the breaker while the unit is not used for a long time.

If the unit results in malfunction, immediately stop use of this product. (Otherwise, it has a risk of smoke, burns and electric shock.)

Turn off the main power switch/breaker, then contact the dealer for check & repair service. Accident Example:

- Smells like something is burning.
- Plug or cord gets overheated.
- Feels like electric shock when touched.
- A crack is on the top plate.
- Moving a cord gets the heater turned off.

→ If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

CAUTION : Failure to follow these instructions may cause a risk of personal property damage.

To prevent ignition or accidents

Beware of the following in order to avoid accidents:

- If you wear a pacemaker, consult your doctor. (The operation of this product may affect pacemakers.) ■ Keep pots stable. (If the pots fall off, it may cause injuries or burns.)
- Do not place paper, etc. under the pot. (The paper scorch due to the heat of the pot.)
- Do not heat empty pots or overheat. (The ingredients may burn or the pot may be damaged.)
- Do not use the product for purposes other than cooking. (If you use the product except for cooking, it may cause malfunction.)

Important

When using the IH heater

This product emits magnetic lines of force.

Keep away anything affected by magnetism.

- Radios, TVs, hearing aids, etc may be susceptible to noise interference.
- The records of the cassette tapes, automatic turnstile tickets, or bankcards, etc. may be erased or damaged.

Do not use other IH cooking appliances on the top plate.

Electro magnetic wave generated by the IH products, such as IH rice cooker or portable induction cooktop, may damage the IH heater.

Do not place seasoning, food items, etc. below the product, such as in the cabinet.

(The exhaust heat may spoil them.)

If acidic food (e.g. vinegar, jam, food which contains lemon juice or plum) sticks to the top plate, wipe it off immediately.

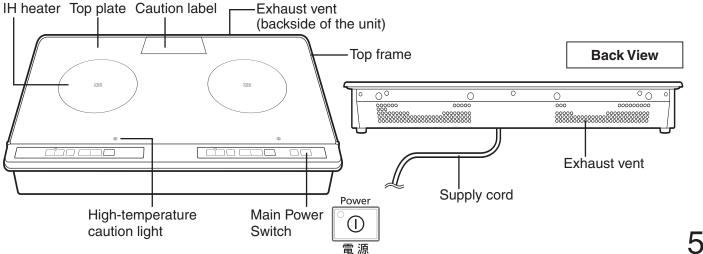
(Otherwise, the top plate or top frame may be discolored.)

When using the heat level [9] of IH heater

Do not use heat level [9] for stir-frying. (The heating power is very strong and the bottom of the pot may be deformed.)

Do not use heat level [9] for simmering.

(The heating power is very strong. The ingredients may boil over.)



Do not rub the top frame with the bottom of pot, or place a hot pot on it.

- (The top frame may be damaged or discolored.)
- Do not place overheated pots on the caution labels located the center of top plate.
- (The labels may melt.)

Do not clog up the intake/exhaust vent.

- The filter (intake/exhaust vent) clog detection may be activated and turn off the power automatically.
- The intake vent is found at the bottom of the unit. • Do not place paper or sheet under the unit. (If the
- intake vent is clogged, it may cause malfunction.)

Do not use a steam cleaner.

(If the water enters the electrical parts built into the unit, it may cause malfunction.)

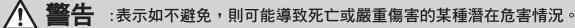
When boiling water, turn down the heat level as soon as the water has boiled.

(The heating power is very strong and the water may boil over or splash around.)

unit)	
-------	--

n	framo
μ	trame





為了防止火災、灼傷和觸電

請避免油炸烹飪。

■本機不帶油温控制系統。因此,在油炸時可能會因油過熱而導致火災。

使用IH爐頭烹炒時,遵守以下事項:

- ■使用本機時,切勿無人看顧。
- ■切勿過度加熱。

■使用低火力段預熱。

(如果油量少且加熱過度,則因油温將迅速上升而可能導致火災發生。) (如果鍋具底部很薄或者彎曲,則鍋具底部可能變赤熱。)

加熱前攪拌液體(如湯、燉的食物)。

如果您不攪拌而加熱液體:

- 跳動的鍋具會損害面板。
- 暴沸的液體會造成灼傷或受傷。

在使用時或使用後,切勿面板及邊框。

- (在高溫顯示燈點亮或閃爍時,尤其要小心。)
- ■請在冷卻後清潔本產品。

請避免在使用後的短時間內觸摸面板,由於鍋具的温度會使面板的温度仍然很熱。

避免面板(微晶玻璃面板)受倒損壞,遵守以下事項:

- ■切勿將攜帶式氣體爐、石油氣罐、以及罐裝食品放在其上。 (如果它們被誤加熱,將會爆裂。)
- ■切勿在IH運行時,將類似刀、叉、湯匙、蓋子、鋁箔或鋁盤這樣的金屬物,或真空包裝食品、磁性指 環、手表以及附件等放在面板上或面板的附近,或接觸炊具,否則會變熱造成灼傷或受傷。
- ■切勿使面板受到重壓或使東西掉落在上面。
 - (如果表面破裂,將導致觸電。)

警告 如果表面破裂,切勿觸摸。請立即關閉主電源開關,以免發生觸電。

為安全使用IH磁應煮食爐,遵守以下事項:

- ■切勿將易燃材料放在附近。(否則,可能會導致火災。)
- ■切勿讓不習慣操作本產品的人獨自使用本產品。 應對兒童加以監管確保其不玩弄本設備。切勿讓嬰幼兒靠近。 ■切勿將金屬物(如針或金屬線)插入吸氣口/排氣口。
- ■切勿拆卸、試圖維修或改裝本產品。
- ➡ 若要維修,請與您購買本產品的經銷商聯絡。

使用後,通過其控制器(關/開按鈕和主電源開關)切斷灶臺元件,

不要依靠鍋具檢測器(安全功能)。

■長時間不使用本機時,請關閉斷路器。

如果灶頭出現故障,請立即停止使用。

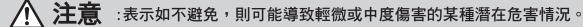
(否則,將會產生冒煙、灼傷和觸電的危險。) 關閉主電源開關/斷路器,然後聯絡經銷商進行檢查和維修。 事故舉例:

- ■聞到有東西被燒的氣味。
- ■接觸時有觸電的感覺。
- ■面板上出現裂痕。

➡ 如果附帶的電線破損,則必須經廠家或客戶服務代表或者類似有資格的人員來更換,以免發生危險。

■插頭或者電線過熱。

■移動電線使灶頭關閉。



防止火災或發生意外

為了避免發生意外,請注意下列事項:

■如果您佩帶起博器,請諮詢醫生。(本產品的使用可能會影響起博器。) ■保持鍋具平穩。(如果鍋具掉下來,可能會導致損傷或灼傷。) ■切勿將紙等物放於鍋具下。(由於鍋具的熱量,紙會燒焦。) ■切勿加熱空煲或過度加熱。(材料可能會燃燒,進而損壞鍋具。) ■切勿將本產品用於烹飦之外的其他用途。(如果本產品用於烹飦之外,則可能會發生故障。)

要事項

使用IH爐頭時

本產品釋放出磁力線。

請將任何易受磁力影響之物遠離本機。

● 收音機、電視機、助聽器等可能容易受到噪音幹擾。 ● 盒式錄音帶、自動門門卡或銀行卡等的記錄可能會被清除 或損壞。

請勿在面板上使用其他HI調理設備。

● IH電飯煲、攜帶型 IH磁應煮食爐等電磁產品所產生的電磁 波可能會損壞本產品。

請勿在本產品的下面放置調味料、食物等, 如在櫥柜 内。

(釋放的熱量可能會使它們損壞。)

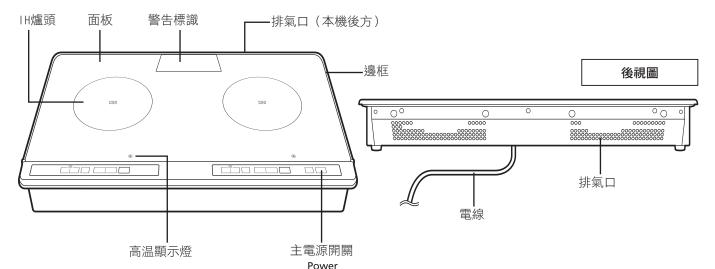
如果酸性食物(例如: 醋、果醬、帶有檸檬汁的食物 或梅子等)黏在面板或邊框上,請立即清潔。 (否則,面板或邊框可能會褪色。)

使用IH爐頭的[9]段火力調校時

請勿使用[9]段火力烹炒食物。 (由於輸出熱力太強,可能會造成鍋具底部變形。)

請勿使用[9]段火力烹炆食物。

(由於輸出熱力太強,材料可能會煮沸溢出。)



 \bigcirc

雷源

請勿用鍋底摩擦邊框,或將熱鍋放在上面。

(邊框可能會損壞或褪色。)

請勿將過熱的鍋具放在位於面板中間的警告標識上。 (標識可能會熔化。)

請勿堵住吸氣口/排氣口。

(可能會啟動吸氣口/排氣口過濾堵塞檢測裝置,致使電源 白動關閉。)

- 吸氣口位於本機的底部。
- 請勿將紙或墊子舖在本機的下面。
 - (如果吸氣口堵塞,可能造成故障。)

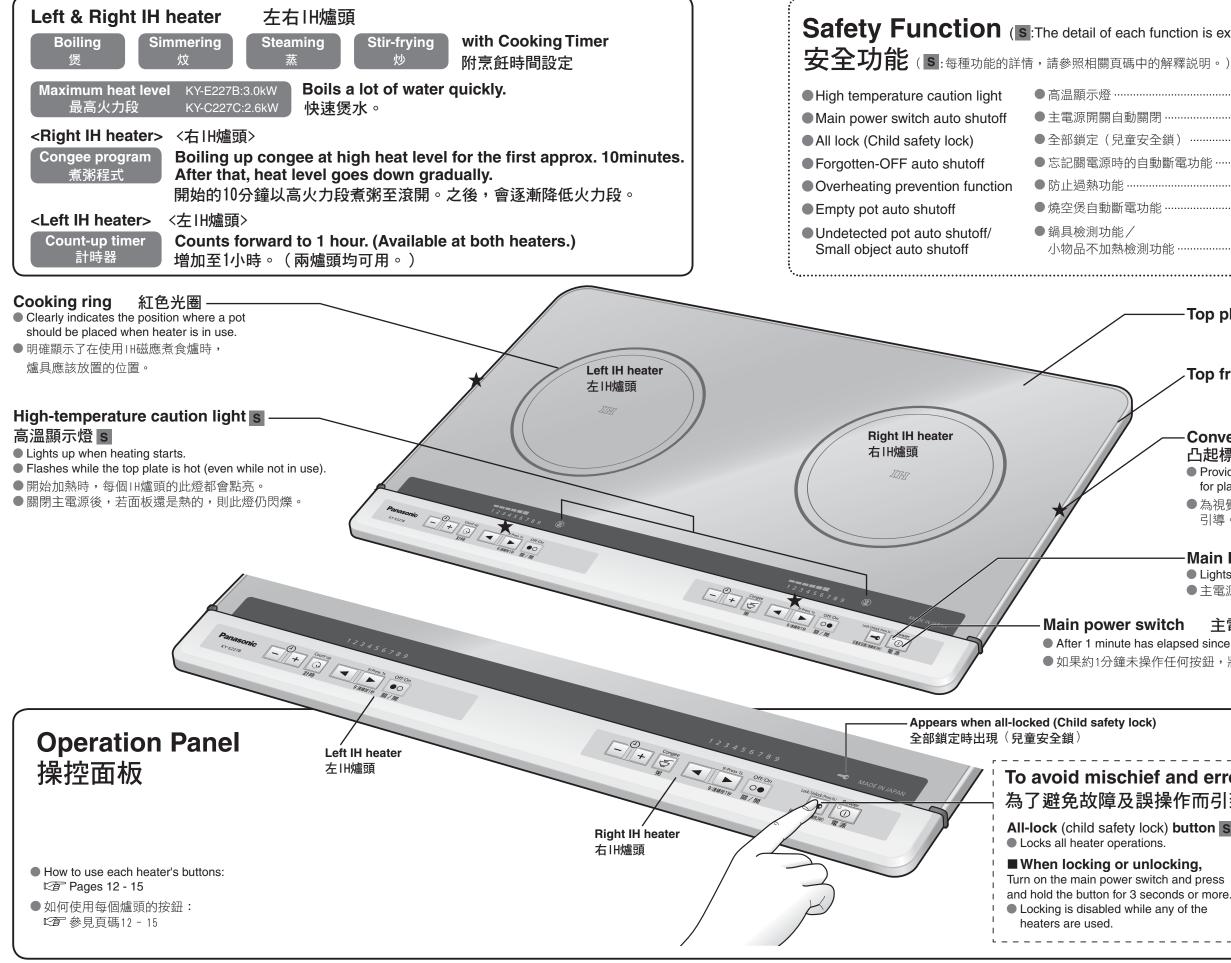
請勿使用蒸氣清潔器。

(如果本機的電器部件進水,則可能造成故障。)

燒水時,水一旦沸騰,請立即降低火力段。

(由於輸出熱力太強,水可能會煮沸溢出或噴濺。)

Parts Identification 零件識別



*This appliance is not intended to be operated by means of an external timer or separate remote-control system. 8 *此設備不對應外置時間設定和單獨的遙控系統

function	is	explained	in	referred	page.)
					p=.90.)

(🖅 Page 8)	
閉 ······ (☞ Page 9)	
全鎖)	
動斷電功能	
(🖅 Page 21)	
能 (<i>吃</i> Backcover, 封底)	
功能 ······ (ເ≌ີອ Backcover, 封底)	

Top plate 面板

Тор	frame	邊框
-----	-------	----

−Convex marks (★4 locations)	
凸起標記(★4處)	
Provided for people with impaired vision as	

Provided for people with impaired vision as guides for placing pots at the center of IH heaters.

- 為視覺障礙者提供了可將鍋具放於11/爐頭中心的 引導。
- Main Power light 主電源燈
- Lights up when the main power switch is turned on. ●主電源開啟後,此燈點亮。

Main power switch 主電源開闢

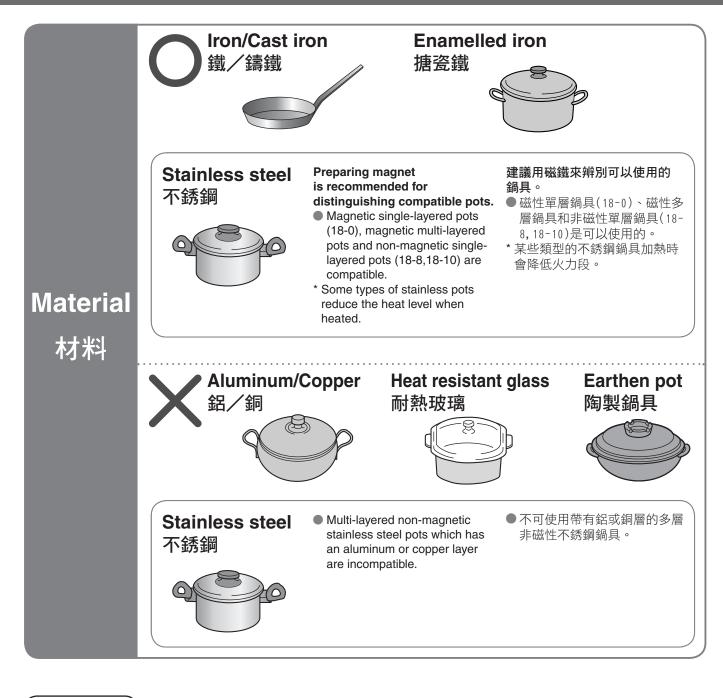
• After 1 minute has elapsed since last operation, it turns off automatically. ● 如果約1分鐘未操作任何按鈕,將自動關閉。 S

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K)	
ef and erro 發操作而引到	neous operations. 汝傷害。
ock) button S	全部鎖定 (兒童安全鎖) 按鈕 S ● 鎖定所有爐頭操作。
llocking, vitch and press econds or more. e any of the	 ■上鎖或解鎖時, 開啟主電源開關,並按住此按鈕 3秒鐘以上。 ●使用任何一個爐頭時,鎖定將失效。

9

Types of Pots and Pans that can be used



Caution

Do not use ceramic pots such as earthen pots, even if they are for induction heating.

- Some ceramic pots may damage the IH heater by their shape.
- When the IH heater reaches a high temperature, the heating power will be controlled to reduce the heat level and cooking will not be done properly, or the power will be turned off by safety functions.

About enamelled pots

Do not heat and scorch empty enamel pots. Top plate may be damaged by melted bottom.

注意事項

● 即使陶製鍋具可以用於磁應加熱,也最好不要使用陶製的鍋具。

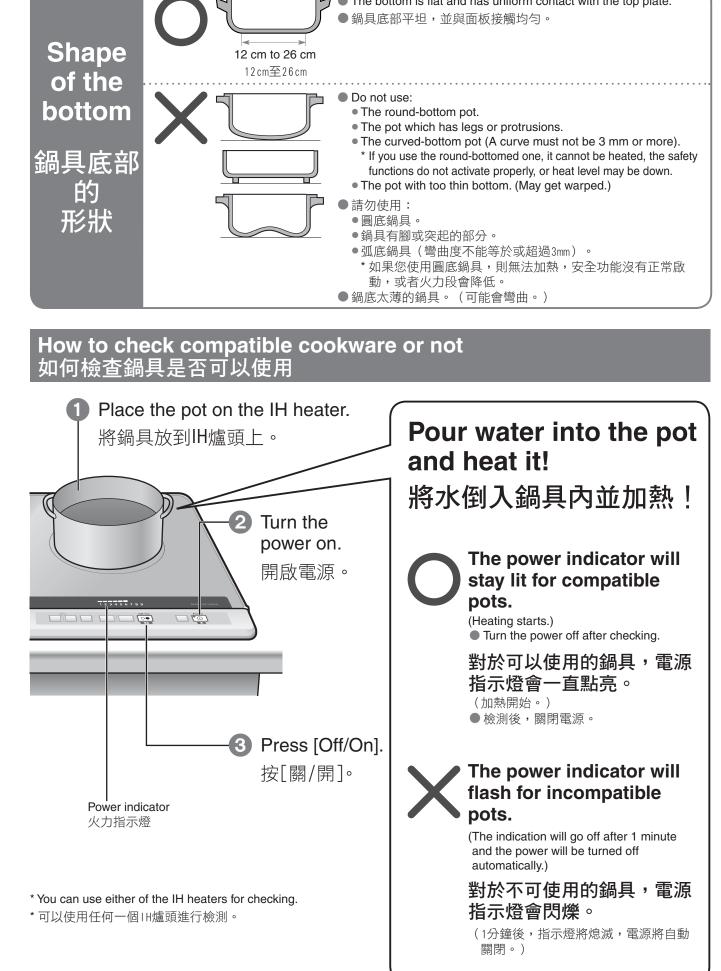
●某些陶製鍋具可能因其形狀而損壞Ⅲ爐頭。

● III爐頭達到很高的温度時,加熱功率將被控制以降低火力等級,烹飪效果可能不會太好,或會啟動安全功能將電源關閉。

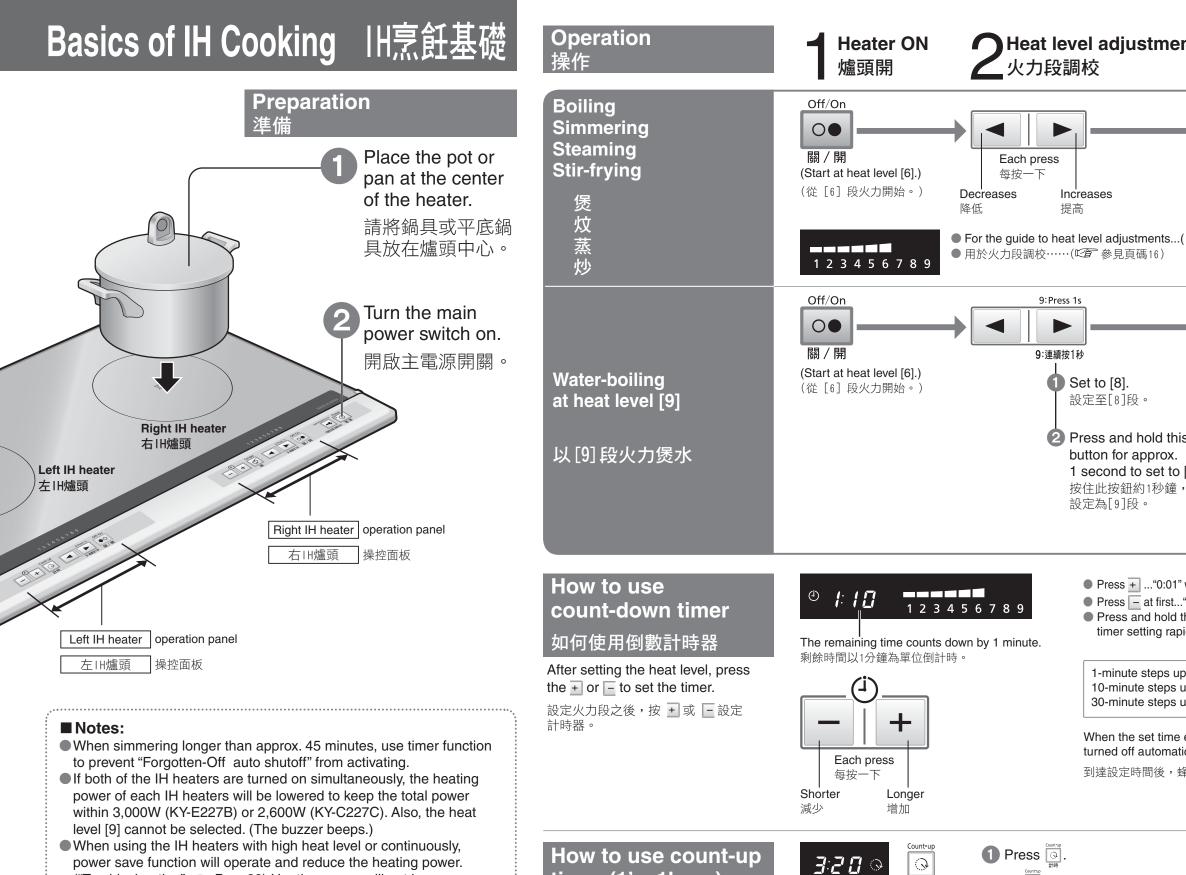
關於搪瓷鍋

● 請勿加熱且燒焦空的搪瓷鍋具。 面板可能被搪瓷鍋具溶化的底部損壞。





• The bottom is flat and has uniform contact with the top plate.



When using the IH heaters with high heat level or continuously, power save function will operate and reduce the heating power. ("Troubleshooting" Page22) Heating power will not increase even pressing the button while the main unit is in high temperature.

■注意事項:

- ●若長時間炖制(約45分鍾以上)時,必須使用烹調定時設定,以防止啟動 "忘記關電源時的自動斷電功能"。
- 若兩個爐頭同時使用時,為了保持總功率3000W(KY-E227B)或2600W(KY-C227C)以內,各爐頭的火力段會下降,並且不能設定火力段[9](則蜂鳴器會報警,並且火力段保持不變)。
- 若爐頭以高火力段或連續使用時、火力抑制功能會啟動並降低火力。 (℃27 參見頁碼22)

主機的温度很高時,即使按動按鈕,加熱功率也不會提高。

How to use count-up timer (1's–1hour) 如何使用計時器 (1秒鐘-1小時)

Press \bigcirc to set count timer and the display shows elapsed time since the start of cooking.

按 J 可以設定計數計時器, 表示窗表示烹調開始後的經過時間。 1秒~9分59秒:以1秒為單位正計時。
 10 min ~ 1 h: Counts up by 1 minute.
 10分鐘~1小時:以1分鐘為單位正計時。
 2 Press ③ again to stop count.
 再按 ④ 停止計時。
 3 Press ④ again to turn off the count-up timer.

• 1 sec ~ 9 min. 59 sec: Counts u

再按 问 關閉計時器。

按 💿 。

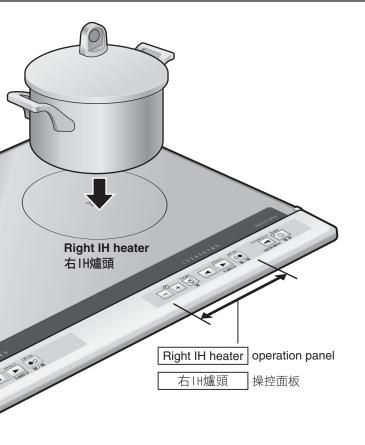
計時

nt	3 Heater OFF 爐頭關
	Off/On O● 關 / 開
(<i>吃</i> 了 Page 16)	
	Off/On O● 關 / 開
1 2 3 4 5 is [9]. 1 2 3 4 5	6 7 8 9 ● When approx. 10 minutes elapses at
."9:30" will be displayed.	 ● 按表示 "0:01" ● 首先按表示 "9:30" ● 一直按住可以快速改變時間設定。
up to 3 h. 组	每次增加1分鐘,至20分鐘 每次增加10分鐘,至3小時 每次增加30分鐘,至9小時30分鐘
e elapses, the buzzer wi tically. 蜂鳴器將鳴響,電源將自	ill sound and the power will be 目動關閉。
	●

Basics of IH Cooking

IH烹飪基礎

Congee Program





Preparation 準備



Measure rice, and wash it. 準備適量的米并將米洗淨。

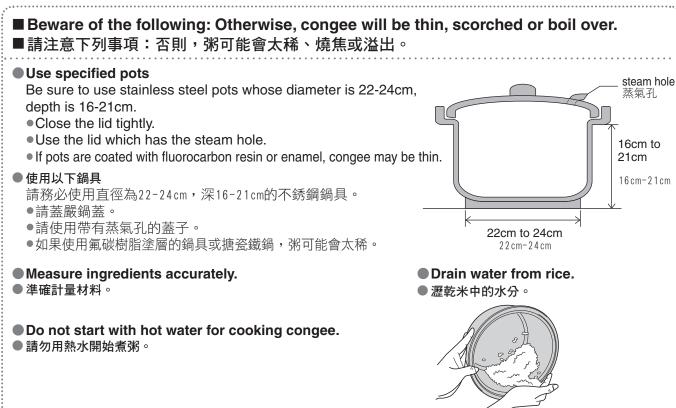
Drain water from rice. Put rice into the pot, and add measured water. 瀝乾米中的水分。

將米放入鍋內,並加入適量的水。

Ingredients 材料

_	Rice 米	Water 水
2 servings 2人份量	85g (approx. 100ml) 85g(約100ml)	1.3L
4 servings 4人份量	170g (approx. 200ml) 170g(約200ml)	2.4L

- Place the pot at the center of the heater. 請將鍋具放在爐頭中心。
- Turn the main power switch on. 開啟主電源開關。



*In case congee boil over.

Let the steam escape through the space made between the lid and the pot. (by putting a lid on chopsticks inserted between the pot and the lid on both sides, etc.)

■ For 4 servings ■4人份量 Congee Š 粥 Press [Congee] button. 按[粥]按鈕。 Flashes 閃爍 二日 23456789 Confirm [4] is indicated. Congee 確認指示位於[4]。 煮粥 For 2 servings ■2人份量 Congee Š 粥 Press [Congee] button 2 times. 按[粥]按鈕2次。 Flashes 閃爍 入12345678 Confirm [2] is indicated. ⊕ **∃:00** € 123 To change the initial time setting The remaining time counts (3 hours): 剩餘時間以1分鐘為單位倒言 若要改變初始時間 設定(3小時) + Each press 每按一下 10 minutes shorter 10 minut 減少10分鐘 增加10:

Operation

操作

When cooking thin congee, set the timer for a short period of time Setting of timer and servings cannot be changed while congee pro-How to cancel Congee program....Press [Congee] button repeated

After heating, press [Off/On] bu

*In case congee is thin....Simmer congee again at heat level [3]-[5]

● 煮稀粥時,可將計時器設為較短的時段。

● 在煮粥程式運行時,無法改變時間設定和份量的設定。

● 如何取消煮粥程式…反覆按[粥]按鈕至指示燈熄滅。若要在加熱後取 *煮出的粥很稀時…請再以[3]-[5]段火力小心炆煮。

Note: Do not acitivate congee program while the top plate is hot. (**注意事項:**面板很熱時,請勿啟動煮粥程式。(℃) 封底)

*粥溢出時。 使鍋蓋和鍋具之間留有空隙,以排出鍋內的蒸汽。(例如在鍋蓋和鍋具之間兩側放上筷子,然後再將鍋蓋放在筷子上。)

14



When 3 hours (or the setting time) elapses, the buzzer will sound and the power will be turned off automatically.

經過3小時(或設定的時間) 後,蜂鳴器將鳴響,電源將自 動關閉。

Congee Program

煮粥程式

確認指示位於[2]。

		i i i i i i i i i i i i i i i i i i i
4567	89	
down by 1 十時。	minute.	
HJ V	 Each press brings 10 minutes within 2-3 hours. Press and hold the button to change timer setting rapidly. 每按一下,就會在2-3小時範圍內增加或減少10分鐘。 一直按住可以快速改變時間設定。 	
tes longer 分鐘	 * In case room temperature is low, cooked congee may be thin. * 如果房間温度太低,則煮的粥可能會很稀。 	
e. ogram is ru dly until ind utton to can carefully.	lications are disappeared.	
双消,請按[關/開]按鈕。	
疍 Backcov	/er)	15

Tips for IH Cooking

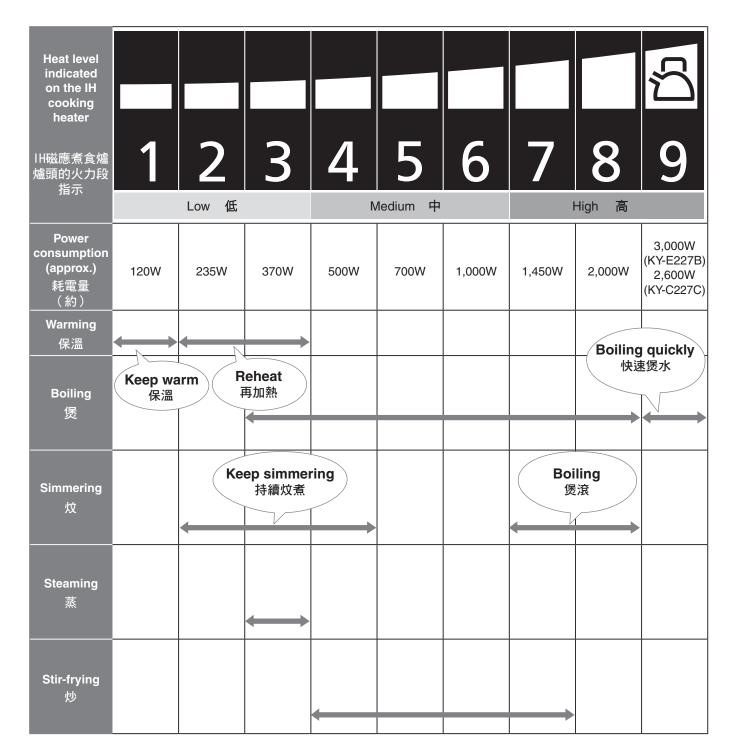
III烹飪技巧

A Guide on the Heat Level Adjustment.

- The heat intensity generated by pots varies depending on their materials. Adjust the heat level in accordance to what you are cooking.
- *Iron pots generate the highest heat intensity → followed by enamelled pots → magnetic stainless steel (18-0) pots → single-layered non-magnetic stainless steel (18-8 or 18-10) pots.

火力段調校的指導。

●由於鍋具的材料不同,因此所產生的火力強度也不同。請根據您所烹調的菜餚調校適當火力段。
 *鐵鍋產生的熱量最高, → 其次是搪瓷鍋, → 磁性不銹鋼(18-0)鍋具, → 單層非磁性不銹鋼鍋具(18-8或18-10)。









炆





In case simmering for a long time, using timer is recommended.

若長時間炖制,建議使用烹調定時設定。

When simmering longer than approximately 45 minutes time, use timer function to prevent "Forgotten-OFF auto shutoff" from activating. (2 Page 21) 若長時間炖制,使用烹調定時設定,以防止啟動"忘記關電源時的自動斷電功能"。 (2 参見頁碼21)

The IH heater is efficient for boiling water.

- To speed up the boiling time, use heat level [9].
 Will be indicated.
- When heat level [9] is used, lower the heat level before putting the ingredients into the pot.

IH爐頭於煲水效能更高。

- ●若要加快煲水的速度,請使用[9]段火力。
 → 出現 집 指示。
- 如果使用 [9]段火力,請把材料放到鍋內之前,降低火力段。

Adjust heat level for each purpose.

- For boiling. \Rightarrow Heat level **7-8**.
- For simmering dishes in a light broth.
- \rightarrow Heat level **3-4**.
- For simmering dishes in a thick broth.
 - Heat level 2-3.

針對各種烹調而調校火力段。

●煲滾。	➡ 火力 7-8 段。
●清湯炆煮。	➡ 火力 3-4 段。
●濃湯炆煮。	➡ 火力 2-3 段。

Stir the ingredients occasionally to avoid scorching at the bottom of the cookware.

 To reheat, stir the ingredients occasionally at low heat level.

Beware of bumping. (🖙 Page 4)

為了避免食物黏在鍋具底部,請不時地 攪動食物。

●要重新加熱,請使用低火力段並不時地攪動食物。
 ●請注意不要溢出。(©) 參見頁碼6)

Tips for IH Cooking

Points for each cooking method

H烹飪技巧



The pan will be heated up quickly on the IH heater thanks to its strong heat power.

Short time is enough for preheating pans.

- Using lower heat level is recommended when: • Heating with a small quantity of oil.
- Using small or light pots. (When heated with high heat level, they have a risk of red heat or change in shape.)
- *If a pan is heated excessively, the oil temperature will rise rapidly and the oil may catch fire. (🖙 Page 4)
- Prepare cooking tools and make necessary arrangements for ingredients before preheating.
- Sufficiently coat the pan with oil. *Be especially careful for pans without fluorocarbon resin coating.

由於IH爐頭的輸出功率很大,炒鍋會很快變熱。

短時間足夠預熱平底鍋具。

- ●以下情形建議使用較低的火力段:
- 加熱少量油。
- ●使用小或輕的鍋具。(使用較高火力段加熱時,鍋具) 會有赤熱或變形的危險。)
- *如果鍋具加熱過度,油温會迅速上升,因此油可能會 起火。(℃ 參見頁碼6)
- ●請在預熱前準備好烹飪工具,並安排好必要的材料。 將油充分覆蓋鍋底。

*在使用沒有鐵氟龍塗層的鍋具時,尤其要小心。

Use a spatula or similar one to stir the whole ingredients.

Ingredients remaining on the bottom of the pan for too long can get scorched or sticky easily.

使用鍋鏟或類似的物品攪動所有食物。

●長時間留在鍋具底部的食物會很容易燒焦或黏在鍋底。



If scorching is anticipated, lift the pan or move it away from the IH heater.

Do not stir-fry a large amount of food at a time.

如果感到材料快被燒焦, 請拿起炒鍋或從IH爐頭上移開炒鍋。 一次不要炒過多的食物。



雞

Method

Welsh onion etc.

皮蛋、胡荽、蔥等

蓋頭:

- (Reserve the soaking water for congee.)
- 2. Shred ginger to small pieces and set aside.
- Set aside.
- 4. Wash rice.

Congee

煮粥

- Be sure to make surface flat. Place the block of chicken on the top. (For 2 servings, cut the chicken into size to be soaked.)
- 6. Close the lid, press [Congee] button and then press [Off/On] button to start.
- 7. When congee is done, stir ingredients equally in the pot.
- Flake the chicken by using ladle. Season with salt.

方法

- 1. 將乾瑤柱在水中浸泡到軟為止,然後將瑤柱撕成絲放在一邊備用。 (將泡瑤柱的水留下煮粥。)
- 2. 將生薑切成小塊放在一邊備用。
- 3. 切去雞皮、除去脂肪部分,然後洗淨、瀝乾。將雞肉上抹上鹽,放在一邊備用。
- 4. 將米洗淨。
- 5. 在深鍋內放入米、薑、泡好的瑤柱絲和水(包括滲入的水)。 請務必使表面平坦。將雞肉塊放在上面。 (煮2人份時,請將雞肉切開,並且浸沒水中。)
- 6. 將鍋具蓋蓋上, 按[粥] 按鈕, 再按[關/開] 按鈕開始。
- 7. 粥煮好後,將鍋裡的材料攪拌均匀。用勺子剝下雞肉。加鹽調味。
- **注意事項**:需不時攪動,以免材料焦著在鍋具底部。 大約煮3個小時。如果煮的時間太短,雞肉會煮不爛。

炒

Stir-frying



Congee with Chicken & Dried Scallons

ried Scallops		
Ingredients	4 servings /	2 servings
Fresh chicken	200 g	100 g
 Dried scallops 	20 g	10 g
 Rice 	170 g	85 g
 Water (including soaking water) 	2.2 L	1.2 L
 Ginger 	1 slice (15 g)	1/2 slice (7.5 g)
●Salt	teaspoon 1	teaspoon 1/2
肉乾瑤柱粥		
材料	4人份量 /	2人份量
●新鮮雞肉	200 g	100 g
●乾瑤柱	20 g	10 g
●米	170 g	85 g
●水(包括滲入的水)	2.2 L	1.2 L
● <u>薑</u>	1片(15g)	1/2片(7.5g)
● <u>鹽</u>	1 茶匙	1/2 茶匙

1. Soak dried scallops in water until soft, then cut into small pieces and set aside.

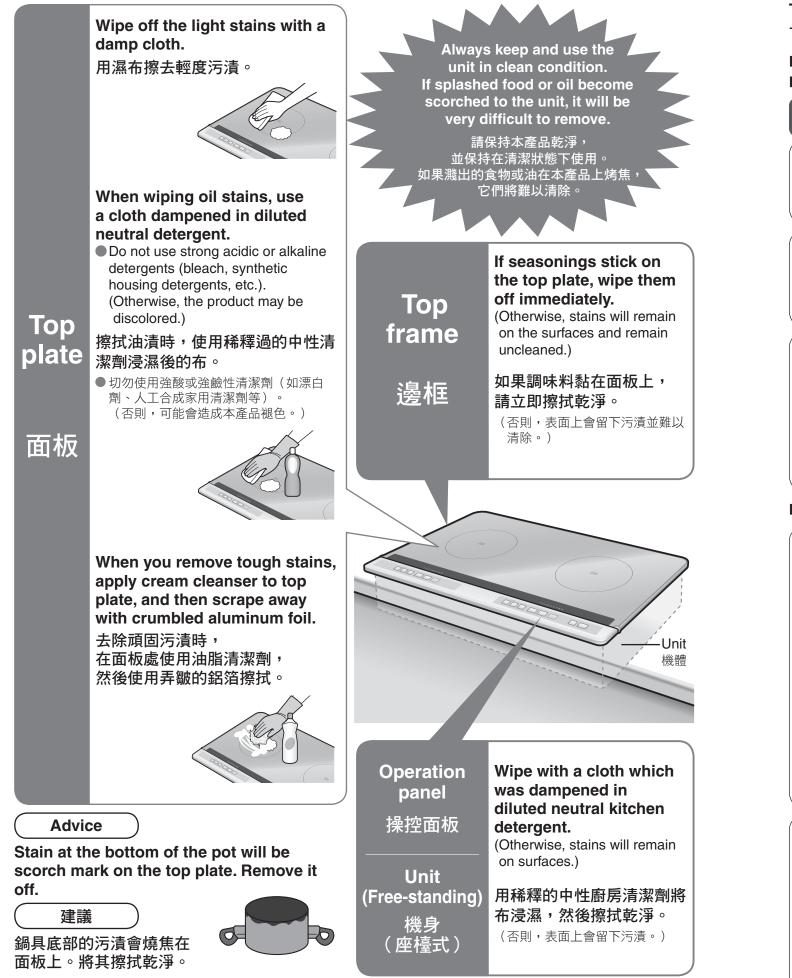
3. Peel the chicken and remove the fat. Clean and dry. Rub salt in the chicken.

5. Place rice, ginger, soaked scallops and water (including soaking water) in a deep pot.

Note: Stir the ingredients occasionally to avoid scorching at the bottom of cookware. Simmer for 3 hours. If heating time is short, chicken will be raw.

Tips for IH Cooking IH烹飪技巧

How to Clean 如何清潔

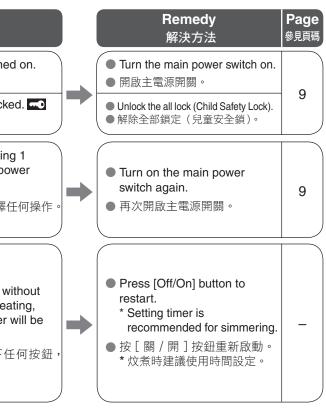


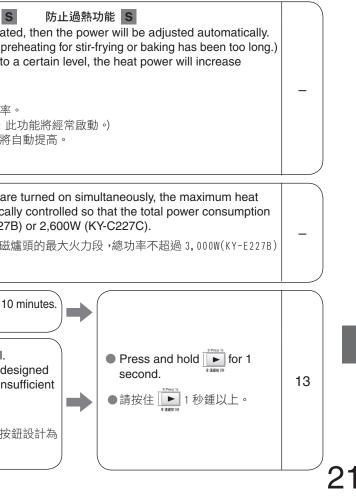
Troubleshooting 故障排除

The following symptoms are not failures. Check before you contact the dealer. 下述症狀並非故障。在聯絡經銷商送修之前,可先按照下表症狀檢查故障原因,並自我排除之。

■ The heater cannot be turned on / The heater is turned off automatically. ■不能開啟爐頭或爐頭自動地關閉。

Symptom 症狀	Probable cause 原因
The IH heater cannot be turned ON.	 The main power switch is not turned 没有開啟主電源開關。
IH爐頭無法啟動。	● All cooking buttons have been locke ● 全部烹飪按鈕被鎖定。 ■●
Button operation is disabled. 按鈕操作失效。	 No operation has been made during minute after turning on the main powswitch.
	● 主電源開關開啟 1 分鐘後 ·沒有選擇任
The heater has been turned off when in use. 使用時,爐頭被關閉。	 Forgotten-OFF auto shutoff S 忘記關電源時的自動斷電功能 S After approx. 45 minutes elapses wi any button being pressed while heat a buzzer will sound and the heater w shut off automatically. 大約加熱了 45 分鐘後,並未按下任 蜂鳴器鳴響,爐頭將自動關閉。
The heat power ha	as reduced. 加熱功率降低。
The heat power of the IH heater seems to have reduced. IH爐頭的加熱功率似乎降 低了。	 Overheating prevention function S If the bottom of the pan is overheated (This function is easily activated if prevention of the temperature decreases to automatically.
	 如果鍋具底部過熱,將自動調校功率 (當炒菜或烘烤的預熱時間過長時,此 温度降低到一定程度時,加熱功率將)
	 When both of the two IH heaters are level of each heater are automatical does not exceed 3,000W (KY-E227E) IH 爐頭同時開啟時,將自動調整電磁頻 或 2,600W(KY-C227C)。
Pressing the button does not allow heat level [9] to be selected.	● The heat level [9] was kept using for 10 ● 持續使用 [9] 段火力 10 分鐘時。
即使按下按鈕,也無法選擇 [9]段火力。	 The heat level [9] is very powerful. For safety reasons, this button is de so that a brief pressing button is ins for activating. [9] 段火力的功率非常大。 因此,基於安全因素本機特別將此按: 非輕觸式按鈕。





How to Clean / Troubleshooting 如何清潔 \mathbf{n} 故障排除

Troubleshooting 故障排除

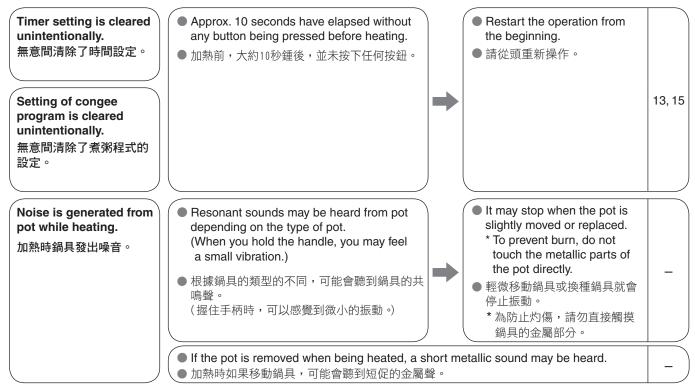
■The heat power has reduced. 加熱功率降低。

Symptom 症狀	Probable cause 原因	Remedy 解決方法	Page 參見頁碼
 When using IH heater The heat power has reduced in a phased manner. The heat does not go up even pushing the button. 使用 IH爐頭時 加熱功率以一定的方式 降低。 	 The power save function 節能功能 If the internal temperature of the main unit becomes very high, the heating power will be reduced in a phased manner to power [6]. 如果機體內的温度過高,則輸出火力會按照 一定的規律降低到 [6] 段火力。 In case using high power or continuously using. 使用高火力或連續使用時。 	Increasing heat levels will be enabled after the unit is cooled down. 機體冷卻後,便可以提高火力 段。	12
● 即使按下按鈕,也不增 加火力。	 Power save function is activated with the intake/exhaust vent clogged. 當吸氣口 / 排氣口被堵塞時,將啟動功率抑制功能。 	 Remove anything that is clogging the intake/exhaust vent. 清除堵塞在吸氣口/排氣口的所有物體。 	_
	 Pots such as earthen pots (even if they are indicated for induction heating) causing the IH heater to overheat are used. 使用了可使 IH 爐頭過熱的鍋具,如陶製鍋具(即使標示為磁應加熱用)。 	 ● Use a pot that is compatible with the IH heater. ● 使用適合於 IH 爐頭使用的鍋 具。 	10

■ Noise from the main unit (cooling fan) **機體發出的噪音**(散熱風扇)

Even after the main power switch is turned off, the fan is still running.	 The cooling fan normally operates in order to suppress the temperature rise in the main unit. After the temperature decreases to a certain level, the fan will stop automatically. 	
即使關閉主電源開關,風扇 仍然運轉。	 散熱風扇正常運轉以抑制機體內温度的升高。 温度降低到一定程度後,風扇會自動停止。 	

■Others 其他



Specifications 規格

	KY-E227B	KY-C227C
Power supply	Single phase 220 V \sim 50 Hz	
Power consumption	3,000 W	2,600 W
Dimensions (approx.)	749 mm (W) × 450 mm (D) × 108 mm (H)	
Weight (approx.)	12.0 kg	
Heat adjustment (approx.)	9-level adjustment Equivalent to 120W to 3,000W	9-level adjustment Equivalent to 120W to 2,600W
Cooking timer	1 minute to 9 hours and 30 minutes	

Standby power consumption: approx. 2.5W * When the power switch is turned off.

■ If IH heaters are turned on simultaneously,

The maximum power of the IH heaters will be adjusted automatically so as to keep the total power under 3,000W (KY-E227B) or 2,600W (KY-C227C).

• Heat level of the IH heater will go down when the other IH heater is used.

• If you attempt to select heat level [9], you will hear a buzzer and the power will remain unchanged.

	K Y – E 2 2
電源	
耗電量	3,000
體積(約)	749 mm
重量(約)	
火力調校(約)	9段調 相當方 120W-3,0
時間設定	
●待機耗電量:約2.5W	* 電源開闢關閉時。

■如果將兩個IH爐頭同時開啟,

● 使用另一個爐頭時,當前爐頭的火力段會下降。

● 如果試圖選擇[9]段,則會聽到蜂鳴器鳴響而且功率仍然保持不變。

7 B	K Y - C 2 2 7 C	
單相220	V \sim 50 Hz	
W	2,600 W	
(闊) X 450 mm	n(深)X 108 mm(高)	
12.0 kg		
交 令 00W	9段調校 相當於 120W-2,600W	
1分鐘至9/	小時30分鐘	