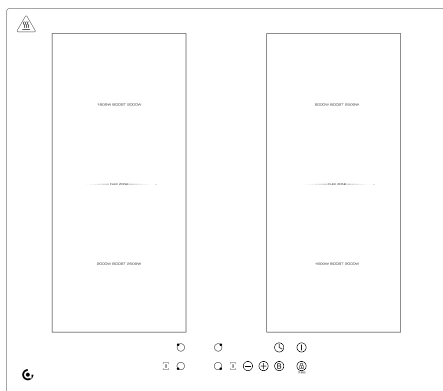
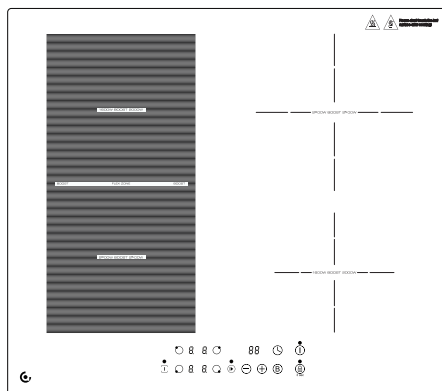




FS-I72S-FFDD06



FS-I72S-FFDD07

USER MANUAL

24 Inch Built-in Induction Cooker

Model: FS-I72S-FFDD06 /

FS-I72S-FFDD07

220-240V~ 50/60Hz 7200W





Scan the QR code to
activate the extended
warranty and get start-

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🔑 Installation Instruction

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

Safe installation

Follow these safety instructions when installing the appliance. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.

Built-under

- If the hob is installed above refrigerators, dishwashers, non-ventilated ovens, or washing machines, a minimum distance of 50 mm / 1.97 inch is needed.
- Make sure that projecting parts such as the mains housing or the mains cable do not collide, e.g., with a drawer.

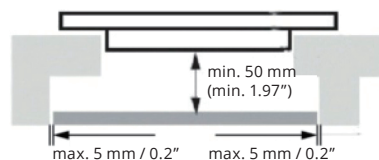
Intermediate floor

If the hob is installed above a drawer, furniture compartment or similar, or if the hob is accessible from below: Install an intermediate floor of heat-resistant material (e.g., made of perforated plate to ensure ventilation) at a minimum distance of at least 50 mm / 1.97 inch below the hob.

When using adhesive, make sure that the temperature resistance is 100°C / 212°F.

Preparing the units

- The worktop must be level, horizontal and stable.
- Be sure the thickness of the work surface is at least 30 mm / 1.18 inch.
- The fitted units, including wall finishing strips, must be heat-resistant to at least 100°C / 212°F.
- Niche cladding within 50 mm / 1.97 inch of the back wall must not be combustible (for example, tiles, stone).
- Seal the cut surfaces to make them heat-resistant. This prevents the worktop from swelling as a result of moisture.

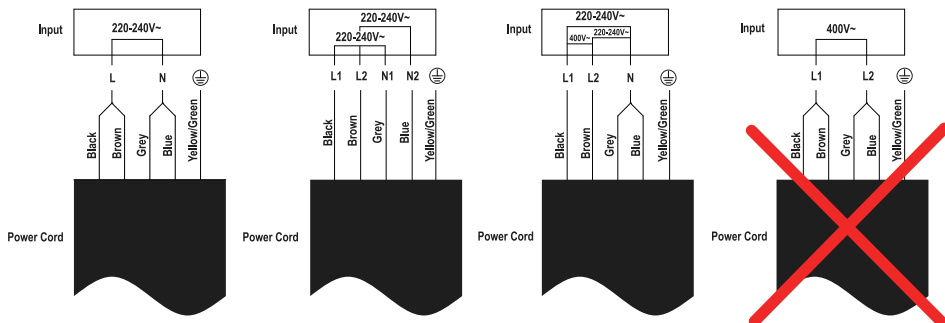


Electrical connection

Electrical connection must only be carried out by licensed specialist staff. An incorrect connection will invalidate the warranty.

Connecting the hob to the mains

Make sure that the data on the rating plate (V) matches your supply voltage.



To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.

If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C / 167°F at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

Installing the hob

Electrical connection must only be carried out by licensed specialist staff. An incorrect connection will invalidate the warranty.

Cutting the worktop

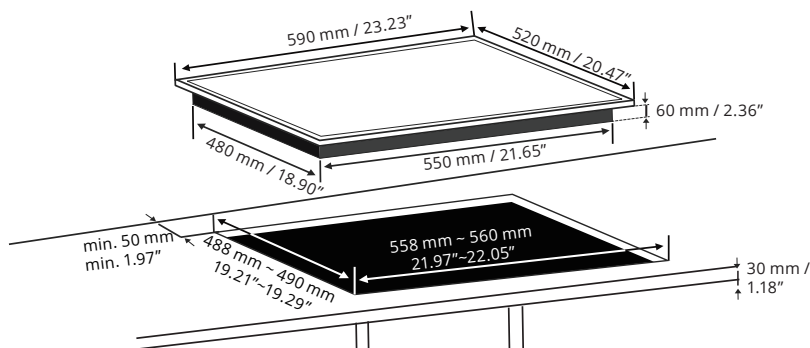
Clean the worktop surface and make a proper cut-out (L*W):

(558~560)*(488~490) mm / (21.97~22.05)*(19.21~19.29) inch.

Be sure the thickness of the worktop surface is at least 30 mm / 1.18 inch.

A minimum of 50 mm / 1.97 inch space shall be preserved around the cut-out.

If the oven is a built-under type, route the cable along the rear corners of the oven to the main socket.

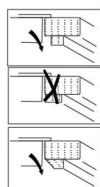
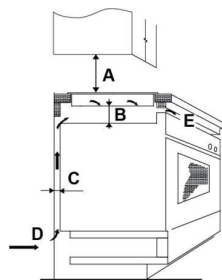


Note: Before carving, check that the dimensions indicated correspond to the dimensions of the product.



Ventilation

Make sure the hob is well-ventilated and the air inlet and outlet are not blocked:



Item	Data (")	Data (mm)
A	29.92"	760 mm
B	min. 1.97"	min. 50 mm
C	min. 0.79"	min. 20 mm
D	Air intake	-
E	min. 0.39"	min. 10 mm
	(Air exhaust)	

Note: The safety distance between the hob and the cupboard above the hob should be at least 760 mm / 29.92 inch.



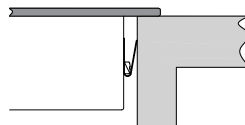
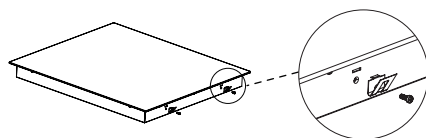
Inserting the hob

Note: Outside the hob, there are ventilation openings. When inserting the hob, make sure that they are not blocked by the worktop.



Screw mounting brackets to the bottom base of the hob.

Insert the hob into the cut-out. The mounting brackets on the sides can secure your hob sturdily.



Removing the hob

1. Disconnect the appliance from the power supply.
2. Push out the hob from below.

⚠ Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

■ This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

■ This appliance is intended for use up to a maximum height of 2000 meters above sea level.

■ Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. These can cause accidents.

■ This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

■ Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Note: We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear **a pacemaker or a similar medical device**. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities.



Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Never placing metal objects with a diameter or length of less than 80 mm on the hob.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always breaker in the fuse box. Contact the after-sales service.

Causes of damage

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.

- Damage can occur if hard or pointed objects fall on the hob.

- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

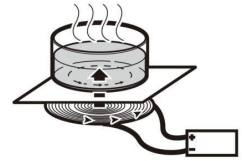
The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food Spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic	Check your cookware.
Discoloration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Induction Cooking

Induction cooking is very different from traditional cooking methods, as heat builds up directly in the item of cookware by electromagnetic vibrations.

- Electromagnetic fields can affect electronic circuits and interfere with portable radios and phones.
- Do not put magnetically active objects (e.g. credit cards, computer diskettes, cassettes) on or near the ceramic glass surface while one or more induction cooking zones are in use.



Cookware

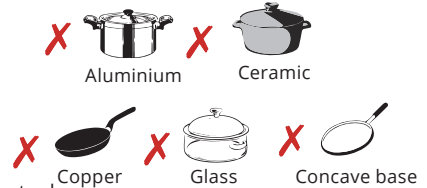
Cookware material

Never use pans made from common thin steel, glass, earthenware, copper and aluminium.

Only use ferromagnetic cookware for induction cooking, such as:

- Cookware made from enamelled steel
- Cookware made from cast iron
- Special induction-compatible cookware made from stainless steel

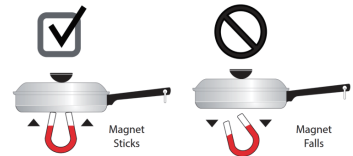
Cookware sold as induction-ready will often have a symbol  printed on the bottom by the manufacturer.



The magnet test

To see if a piece of cookware will work on your induction hob, try to stick a magnet to it.

If the magnet clings firmly to the bottom of the cookware, it will work on your induction hob. If the magnet clings weakly or not at all, the cookware will not heat up on your



Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the  icon will show on the corresponding cooking zone display. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 1 minute, the hotplate will switch off automatically.

Note: Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.



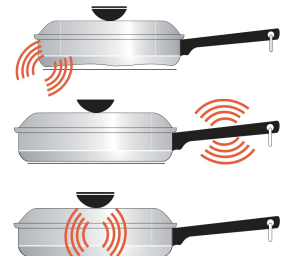
Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise.

You may also hear a fan that cools the electronics inside the hob.

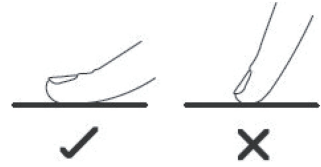
Below sounds are not unusual, especially at high settings:

- Cookware that is not perfectly flat on the bottom may vibrate slightly against the hob.
 - A loose handle may vibrate in its socket.
 - Multi-material cookware may allow small vibrations in its structure.
- (Sounds are less likely to occur with heavier, higher quality cookware.)



💡 Hints & Tips

- When touching the control panel, use the ball of your finger, not the tip.
- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. Use a heat-resistant glass lid to easily view the inside without lifting it.
- Use pots and pans with even bases. Uneven bases increase energy consumption.
- The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses.



Note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.



- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.
- Always cover as large an area of the hotplate as possible with your saucepan.
- Switch to a lower heat setting in good time.
- Select a suitable ongoing cooking setting. You will waste energy by using an ongoing cooking setting which is too high.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time.

Correct



Cookware centered correctly on Cooking Zone surface.



Flat pan bottom & straight sides.



Pan size meets or exceeds the recommended minimum size for the Cooking Zone.



Pan rests completely on the cooktop surface.

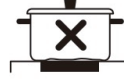


Pan is properly balanced.

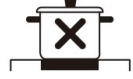
Incorrect



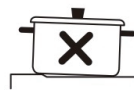
Cookware not centered on Cooking Zone surface.



Curved or warped pan bottoms or sides



Pan does not meet the minimum size required for the Cooking Zone used.



Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.

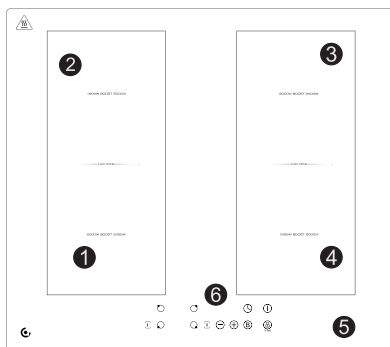


Heavy handle **tilts pan.**

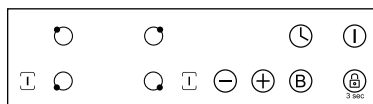
Getting to Know Your Appliance

Overview

Model: FS-I72S-FFDD06

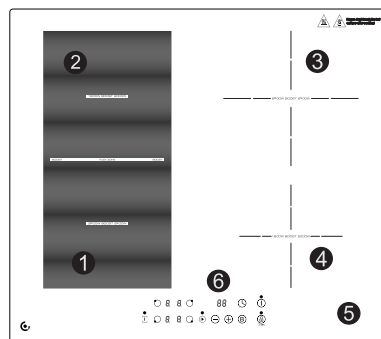


- ① Max. 2000W boost to 2500W
- ② Max. 1600W boost to 2000W
- ③ Max. 2000W boost to 2500W
- ④ Max. 1600W boost to 2000W
- ⑤ Glass plate
- ⑥ Control panel

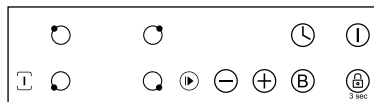


- ① ② ③ ④ Hotplate selection
- ⑤ Timer
- ⑥ Boost
- ⑦ ⑧ Power / timer adjustment
- ⑨ Child lock
- ⑩ ON/OFF control
- ⑪ Flex zone

Model: FS-I72S-FFDD07



- ① Max. 2000W boost to 2500W
- ② Max. 1600W boost to 2000W
- ③ Max. 2000W boost to 2500W
- ④ Max. 1600W boost to 2000W
- ⑤ Glass plate
- ⑥ Control panel



- ① ② ③ ④ Hotplate selection
- ⑤ Timer
- ⑥ Boost
- ⑦ ⑧ Power / timer adjustment
- ⑨ Child lock
- ⑩ ON/OFF control
- ⑪ Flex zone
- ⑫ Pause

Notes:

When you touch a button, an audible signal sounds and the respective function is activated.

Always keep the controls dry. Moisture reduces their effectiveness.

Do not pull pans close to the displays and sensors. The electronics could



The hotplates

Touch the  button to select the hotplate.

When the hotplate is connected, the corresponding indicator lights up and shows .

Residual heat indicator

Once the surface temperature exceeds 60°C / 140°F, the residual heat indicator will activate (by displaying "H"), signaling that the hob is still too hot to touch.

It may be used, for example, to keep a small meal warm or to melt cooking chocolate. The display remains lit until the hotplate has cooled sufficiently.



Over-temperature protection

Equipped with a temperature sensor, the hob can monitor internal temperatures and will automatically cease operation if they exceed safe levels.

Detection of small articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob will automatically switch to stand-by mode in 1 minute. And the fan will keep cooling down the hob for another 1 minute.

Auto shutdown protection

The auto shutdown feature is a safety measure for your hob, ensuring it switches off automatically if left unattended. The default working hours is 2 hours.

Over-flow protection

If the control panel is touched or getting wet for over 8 seconds, the hob will switch off automatically. Wipe dry with a cloth or paper towel, and the hob will work fine.

Setting the Hob

This part provides instructions on how to set the hotplates.

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: Touch the ON/OFF button. An audible signal sounds.

The indicator above the main switch lights up. The hob is ready for use.

To switch off: Touch the ON/OFF button and the displays go out. All hotplates are switched off.

The residual heat indicator  remains on until the hotplates have cooled down sufficiently.

Starting to cook

1. After switching on the hob, touch the  button to select the hotplate. The corresponding power indicator will start flashing.

2. Use the  and  buttons to set the desired heat setting.

Heat setting 1 = lowest setting

Heat setting 9 = highest setting

3. To change the heat setting: touch the  or  button until the desired heat setting appears.

After approx. 5 seconds the heat setting is accepted.



Note: If you don't choose a heat setting within 30 seconds, the hob will automatically switch off.



If the  icon appears on the cooking zone display

The hob has an automatic recognition system for suitable cookware. If no cookware suitable for induction is detected on a cooking zone, this is indicated by the  icon on the corresponding cooking zone display.

■ The cookware used is not suitable for induction.

■ The cookware was not placed on the selected cooking zone.

■ The cookware was not placed in the middle of the cooking zone.

■ The cookware is too small.

To select cookware that is suitable for induction cooking, see section Induction Cooking.

Heat setting

Heat setting	Suitability
1-2	Delicate warming for small amounts of food
	Melting chocolate, butter and foods that boil quickly
	Gentle simmering
	Slow warming
3-4	Reheating
	Rapid simmering
	Cooking rice

Heat setting	Suitability
5-6	Pancakes
7-8	Saut�ing Cooking pasta
9	Stir-frying Searing Bringing soup to the boil, boil water

Stop cooking

Use the  button to select the hotplate. Touch the  button until  appears.
To turn off a specific hotplate, you can also press and hold the  button for 3 seconds.
To switch off the hob, press the ON/OFF button.
The residual heat indicator  appears if the surface is too hot.

Flex Zone

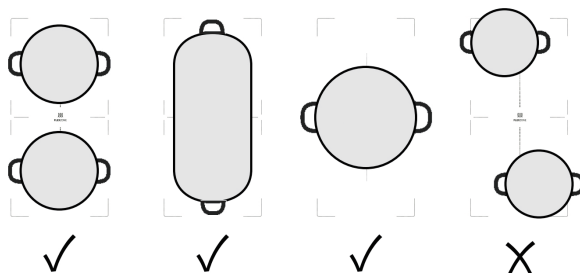
Kindly note: Model FS-I72S-FFDD07 only has one flex zone area.
You can use the flex zone as a single hotplate or as two independent hotplates, as required.
Each flex zone consists of two inductors that work independently of each other.
If using the flex zone as a single hotplate, only the area that is covered by cookware is activated.

As a single hotplate

To activate the function, touch the related  and then the  button. When activated, the indicator above the Flex Zone button lights up.

When working as a single zone, the two inductors will keep the same heat setting at all time.
You can adjust the heat setting by selecting either one of the hotplates within the same zone.

Note: the cookware must be placed in the middle of the zone, so that the both cooking zones are evenly covered.



As two independent hotplates

To cancel the single zone, touch the  button for 3 seconds. The indicator above the Flex Zone button turned off.

Boost mode

The Boost function enables you to heat up large quantities of water faster than when using heat setting 9.

To activate the function, touch the desired  button, and then touch the  boost button.

When activated, the hotplate display will show .

To cancel the function, touch the related  button, and then touch the  button. The hotplate will set to heat setting 9 and the boost function is canceled.

Note:

- When two hotplates in the same group are both in boost mode, the total power in that group will not exceed 3600W.
- Boost function will last for 10 minutes; After that the zone will go back to the previous heat setting.
- In certain circumstances, the boost function can switch itself off automatically in order to protect the electronic elements inside the hob.
- The boost function can also be activated in the flexible area when the cooking zone is being used as a single hotplate.



⏸ Pause

Kindly note: This function is only available on Model FS-I72S-FFDD07.

Pause Function can be used at any time during cooking. It allows to pause the induction hob and come back at it.

To activate or cancel the function, touch the .

When activated, the hotplate displays will show "II".

🔒 Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the cooking zones).

Lock and unlock the control panel

To lock the controls: Touch and hold the child lock button  for 3 seconds. The buzz beeps once. The child lock indicator will show a red dot and the function is activated. To unlock the controls: Touch and hold the  child lock button for 3 seconds. The buzz beeps once and the red dot will disappear, the function is deactivated.

Note:

- Even if the control panel is locked, the ON/OFF button remains active. You can thus switch off the hob at any time in an emergency.
- If you lock the hob and turn it off, remember to unlock it first before using.

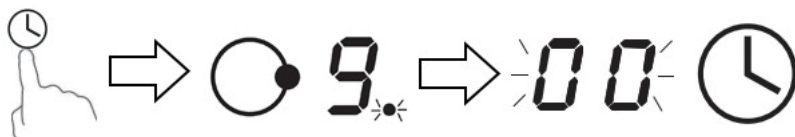


🕒 Timer

Use the timer to set the cooking time of one or more cooking zone(s).

Setting the timer

1. First, touch the  timer button until the red dot of related cooking zone flashes. The zone is selected.



2. To set the desired cooking time, use the **+** and **-** buttons. Time will increase or decrease by 1 minute each time one of the buttons is pressed. Press and hold the **+** and **-** buttons will increase or decrease the timer by 10-minute increments.
3. After 5 seconds without further input, the set time is accepted. As the countdown initiates, the timer display shows the remaining time.
4. An audible signal sounds and the corresponding cooking zone will be switched off when the specified time has elapsed.



Note: If you want to change the set time after setting the timer, start again with the first step.

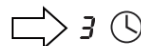


Setting the timer for multiple cooking zones

1. If use this function to more than one cooking zone, the timer display will show the shortest time. When the shortest timer finishes counting, the second shortest time will be displayed. (e.g., with a zone #2 setting time of 3 minutes and a zone #1 setting time of 6 minutes, the timer display shows "3".)

 **6** (set to 6 minutes)

 **3** (set to 3 minutes)



By touching the  timer button, the timer display will show the set time in turn.



2. When the cooking timer expires, the corresponding cooking zone will automatically switch off, and show  if the surface is too hot.

Note:

- The flashing red dot indicates the cooking zone that the time indicator is showing.
- Timing duration can be set individually for each cooking zone.
- Timing range: 1-99 minutes.



Canceling the timer

Touch the  timer button until the red dot for the related cooking zone flashes.

Then press the **+** or **-** button to adjust the display time  " .

The timer for the related cooking zone will be canceled after the indicator blinks for 5 seconds.



Note: Other cooking zones will keep operating if they are turned on previously.



To cancel the timer on all cooking zones, press and hold the  timer button for 3 seconds.

Cleaning & Care

The information in this section provides help on how best to care for your hob.

Note: Before cleaning, be sure the controls are turned OFF and the hob is cool.



Daily use

- To remove fingerprints and food stains, apply a vitro-ceramic glass cleaner, ensuring thoroughly rinse and wipe dry.
- For spills on the glass surface, use a suitable utensil to remove the spill, but beware of the hot cooking zone. Wipe clean with a cloth or paper towel.
- If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30-degree angle to the surface. Remove loosened soils with hob cleaning cream and buff the surface clean.



Note: Do not use other abrasive cleaners and/or wire wool etc., as they may scratch the ceramic glass surface of your hob.



Damage from Sugary Spills and Melted Plastic

- Special care should be taken when removing hot substances to avoid permanent damage to the glass surface.
- Sugary spillovers (such as jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the surface of your hob (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

🔍 Troubleshooting

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section Child Lock for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be touching the controls.	Make sure the touch control area is dry and use the finger pad when touching the controls.
The glass is being scratched.	Cookware with rough-edge, unsuitable abrasive scourer or cleaning products is used.	Use pots and pans with even bases. Always lift cookware off the hob instead of sliding it. Use cookware with flat and smooth bases. See section Cleaning & Care.
Some pans make cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

The hob makes a low humming noise when used in a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear when you decrease the heat setting.
Fan noise coming from the hob.	A cooling fan built into your appliance has come on to prevent the electronics from overheating. It may continue to run even after you've turned the appliance off.	This is normal and needs no action. Do not switch the power to the hob off while the fan is running.
The hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed.	Technical fault. (typically alternating with one or two digits in the cooking timer display).	Please note down the error letters and numbers, switch off the hob, and contact a qualified technician.

Error Codes

If an abnormality comes up, the hob will enter the protective state automatically and display the corresponding protective codes:

Code	Possible causes	Measures
H	Hotplate surface is too hot	Wait until it cools down.
	The material, size or position of the pot does not meet the heating requirements	Place the correct pan. Check section Induction Cooking for details.
F	Internal communication	Contact the supplier.
E0	IGBT temperature is too high	Wait for a while until the appliance cools down.
E2/E3	E2: voltage is too low E3: voltage is too high	Check the power supply. Power on when the power supply is normal.
E4	Surface NTC2 is fault	Contact the supplier.
E7/E8	E7: NTC1 open-circuited E8: NTC1 short-circuited	Contact the supplier.
E9/EE	E9: NTC2 open-circuited EE: NTC2 short-circuited	Contact the supplier.

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the hob.

Technical Specification

Model	FS-I72S-FFDD06	FS-I72S-FFDD07
Cooking Zones	4 zones (2 flex zones)	4 zones (1 flex zone)
Supply Voltage	220-240V~ 50/60Hz	220-240V~ 50/60Hz
Installed Electric Power	7200W	7200W
Product Size L×W×H	590mm×520mm×60mm 23.23"×20.47"×2.36"	590mm×520mm×60mm 23.23"×20.47"×2.36"
Building-in Dimensions L×W×H	(558~560)*(488~490) mm (21.97~22.05)*(19.21~19.29) inch	(558~560)*(488~490) mm (21.97~22.05)*(19.21~19.29) inch

Weight and Dimensions may vary due to improvement. We may change specifications and designs without prior notice.



This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

The device meets the requirements of Regulation.

MADE IN CHINA

Manufacturers: Zhongshan Fansheng Electric Appliances Co., Ltd.

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2-YEAR WARRANTY

Thank you for choosing our product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 2 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any assistance, please feel free to contact us. To help us resolve your issue as quickly as possible, please include a brief description of the problem, your order number, and a relevant photo or video in your email. We will respond within 24 hours of receiving your message.

Agents and distributors are also welcome to reach out for partnership inquiries.

