

EN GUIDE FOR INSTALLATION AND USE

COOKTOP

**COOKING GAS HOB
DPG3320BH**

De Dietrich 



DEAR CUSTOMER,

*Discovering a De Dietrich product means experiencing
the range of unique emotions.*

*The attraction is immediate, from the moment you set eyes on the product.
The sheer quality of the design shines through, thanks to the timeless style
and outstanding finishes which make each component an elegant and refined
masterpiece in its own right, each one in perfect harmony with the others.*

Next, comes the irresistible urge to touch it.

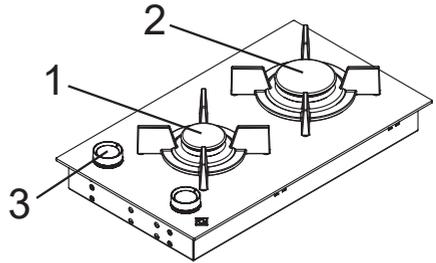
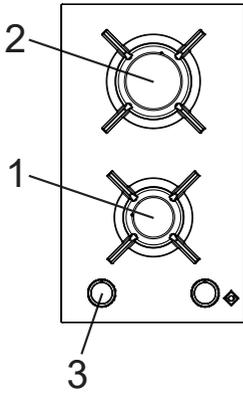
*De Dietrich design makes extensive use of robust and prestigious materials,
where the accent is placed firmly upon authenticity. By combining state-of-
the-art technology with top quality materials, De Dietrich produces beautifully
crafted products to help you get the most from the culinary arts, a passion
shared by all lovers of cooking and fine food. We hope that you
enjoy using this new appliance.*

Thank you for choosing a De Dietrich product.

De Dietrich 

MODELS

DPG3320BH



- 1 - Semirapid burner 1750 W
- 2 - Rapid burner 3000 W
- 3 - Control knob for burner

TECHNICAL CHARACTERISTIC TABLES

N°	BURNER	GAS	NORMAL PRESSURE (mbar)	NOMINAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)	
	Description			g/h	L/h		Max.	Min.
1	SEMI RAPID	TOWN GAS	10	-	397	185	1750	600
2	RAPID	TOWN GAS	10	-	681	265	3000	950

Table 1: Heat input obtained using G110 gas at 10mbar.

Position of burner	Type of burner	INJECTOR ϕ (mm)	Heat input (kW)
Front	Semi Rapid	185	1.75
Rear	Rapid	265	3.00

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND RETAIN FOR FUTURE USE.

According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken, by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

Prior to installation ensure that the local distribution conditions (nature of gas and gas pressure) and the adjustment conditions of the appliances are compatible.

This appliances must be installed and connected in compliances with the regulations in force, and used only in a well-ventilated area. consult the instructions before installing and using the appliances.

Since this appliances is not connected to a combustion products evacuation device, particular attention should be given to the relevant requirements regarding ventilation.

On this subject, combustion can only take place only if oxygen from the air is present, so this air must be constantly renewed and the combustion products must be evacuated (a minimum air input 2m³/hour per kW gas energy is required).

Example: Hob with 2 gas burners

Total power: 4.75kW

4.75 kW x 2 = 9.5m³/h minimum flow-rate

SAFETY INSTRUCTIONS	5
INSTALLATION	
• Installing the top	10
• Fastening the top	10
• Installation room	10
• Gas connection	11
MAINTENANCE	
• Replacing the battery	11
USING THE BURNERS	
• Automatic start-up with valves	14
• Using the burners	14
• Pans diameter according to gas burners	14
CLEANING	
• Glass platform and Enamelled parts	15
• Pan holders and gas burners	15
• Gas taps	15
ENVIRONMENT	16



YOUR HOB IS DELIVERED PRE-SET FOR USE WITH HONG KONG TOWN GAS.

SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND RETAIN FOR FUTURE USE.

This guide can be downloaded from the brand web site.

- **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- Children must not be allowed to play with the appliance.
- Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.
- It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
- The electrical plug must remain accessible after installation.
- The appliance is not designed to be switched on using an external timer or a separate remote control system.
- **WARNING**: leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

SAFETY INSTRUCTIONS

- Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.
- **WARNING** : fire risk: do not store any items on the cooking surfaces.
- Do not press the control knob for more than 15 seconds, release the control knob and open the door or wait for at least 1 minute before making a new ignition attempt.
- The settings for this appliance are stated on the rating label located on the underside of the hob.
- This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.
- The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open.
- Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.
- **WARNING** : Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

SAFETY INSTRUCTIONS

- This hob has been designed for use by private persons in their homes.
- This hob complies with standard EN 30-1-1 and is a Class 3. This appliance must be installed and used only in a well-ventilated area. Read this guide carefully before installing and using your appliance.
- **WARNING:** You should never leave cooking unattended. The cooking process is to be continuously monitored.
- These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.
- Never leave any **FLAMMABLE** products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with hot areas.
- Do not use steam cleaning appliances.
- If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger. The cable is of type Y.

SAFETY INSTRUCTIONS

- Do not use cookware that overhangs the edge of the hob.
- For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.
- The conformity CE mark is applied to all these hobs.
- This appliance should be installed by a qualified technician / installer.
- **WARNING:** If the surface is cracked, disconnect the unit from the power supply to avoid the risk of electric shock.
- If a knob is difficult to turn, **DO NOT FORCE** and call your installer immediately
- Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.
- This class 3 home appliance is designed for heat-resistant furniture, ensuring walls can withstand 125°C. |
- It complies with European standards and EN 60335-2-6, ensuring heat buildup in class 3 appliances and installation.

INSTRUCTIONS FOR THE INSTALLER

IMPORTANT NOTICE:



THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY QUALIFIED PERSONNEL EXCLUSIVELY, IN CONFORMITY WITH THE REGULATIONS IN FORCE. THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.

INSTALLATION

Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture.

The walls of the pieces of furniture must resist a temperature of 75°C besides the room one.

The gas hobs are equipped with type X degree protection against overheating. Therefore, the appliance can be installed next to cabinets, provided the height of the cabinet does not exceed that of the hob.

The equipment must not be installed near inflammable materials, such as curtains, cloths, etc.

Make a hole in the top of the piece of furniture, with the dimensions indicated in fig.1, at a distance of at least 50 mm from the appliance border to the adjacent walls.

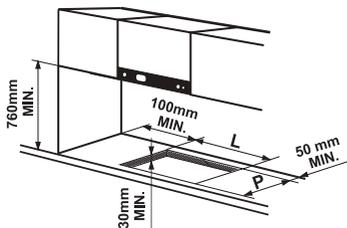


Fig. 1

MODEL	L (mm)	P (mm)
DPG3320BH	280	490

Any possible wall unit over the cook-top must be placed at a distance of at least 760 mm from the top.

It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 100 mm (fig. 2).

If the hob is installed above an oven or if the proximity of other heat generating elements threatens to cause the connection to heat up, it is vital that the connection be made using a rigid pipe

and the appliance should be properly mounted. If a hose or soft pipe is used, it must not come into contact with any of the unit's moving parts or enter an area that is likely to be obstructed.

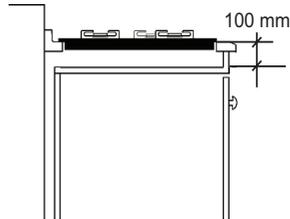


Fig. 2

Moreover, if the hob is going to be installed on the top of a built in oven without forced cooling ventilation, proper air vents must be installed to guarantee an adequate ventilation, with the lower air entering with a cross section of at least 200cm², and the higher air exiting with a cross section of at least 60 cm².

Fastening the top

Every cook-top is equipped with a special washer. A set of hooks is also supplied for mounting the cook-top.

For the installation proceed as follows:

- Remove the racks and burners from the top.
- Turn the appliance upside down and lay the rubber seal S along the external border (fig.3).

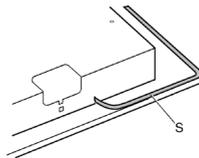


Fig.3

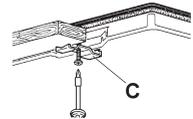


Fig.4

- Introduce and place the cook-top in the hole made in the piece of furniture, then block it with the screws of the fastening hooks C (fig.4).

Installation room

This appliance is not provided with a device for exhausting the products of combustion. Regarding room ventilation rules where appliance is installed make reference to the legislation, in conformity with the local regulations.

INSTRUCTIONS FOR THE INSTALLER

Electric connection

The connection to the electric grid must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of the electric system must correspond to the value indicated in the label under the appliance. Make sure that the electric system is provided with an effective ground connection in compliance with the regulations and provisions of the law.

Grounding is compulsory.

If the appliance is not equipped with a plug, apply a standardized plug to the power supply cable.

It is possible to effect the connection to the electric grid directly, by interposing an omnipolar switch having a contact opening distance of at least 3 mm.

MAINTENANCE

Replacing the power supply cable

If the power supply cable should be replaced, it is necessary to use a cable with a section of $3 \times 0.75 \text{ mm}^2$ for the version all gas, type H05VV-F or H05RR-F, complying with the regulations in force.

In Hong Kong, you must use 3-pin plug that comply with the relevant safety standard BS 546.

The mains plug must be accessible after installation.

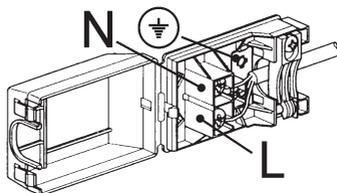


Fig.8

The connection to the terminal board must be effected as shown in fig.8:

brown cable L	(phase)
blue cable N	(neutral)
green-yellow cable	(ground)

INSTRUCTIONS FOR THE INSTALLER

CONNECTING GAS SUPPLY



Warning

Your appliances is sold pre-set for TOWN GAS.

If the hob is installed above an oven or if proximity of other heat generating elements threatens to cause the connection to heat up, it is vital that the connect to be made using a rigid pipe and the appliance should be properly mounted. If a hose or soft pipe is used, it must not come into contact with any of the the unit's moving part or enter an area that is likely to be obstructed.

The gas supply must be connected in line with current regulations in the country of installation.

- Town gas connection

Use approved gas tubing bearing EMSD approval marking(such as : 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.

INSTRUCTIONS FOR THE USER

USING THE BURNERS

The symbols silk-screen printed on the side of the knob indicate the correspondence between the knob and the burner.

Automatic start-up with valves

Turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.10 or fig.10/A) and press the knob.

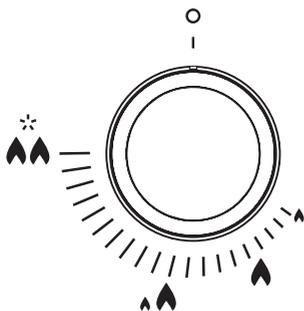


Fig.10

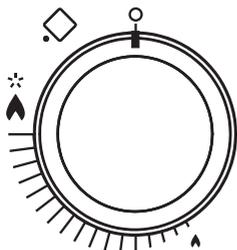


Fig.10/A

Once the burner has been started up, keep the knob pressed for about 6 seconds.

Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig.11).

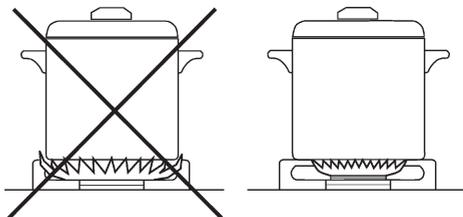


Fig.11

Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain boiling. All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

The gas supply can be interrupted by turning the knob clockwise up to the closing position.

If there is no power supply, it is possible to light the burners with matches, setting the knob to the start-up point (double large flame, fig.10).

PANS DIAMETER ACCORDING TO GAS BURNERS

BURNERS	Power W	Ø of pots
Semi Rapid	1750	16 - 18cm
Rapid	3000	20 - 22cm

INSTRUCTIONS FOR THE USER

Notice

- When the equipment is not working, always check that the knobs are in the closing position (see fig.10).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point (large flame, fig.10) and press.
- While cooking with fat or oil, pay the utmost

attention as these substances can catch fire when overheated.

- Do not use sprays near the appliance in operation.
- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- Make sure that pot handles are placed properly.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

CLEANING

Before any operation, disconnect the appliance from the electric grid.

Glass platform and Enamelled parts

The Glass platform and all enamelled parts must be washed with a sponge and soapy water or with a light detergent.

Do not use abrasive or corrosive products.

Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enamelled surfaces for a long time.

Pan holders and gas burners

These parts can be removed to make cleaning easier.

The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing perfectly.

Make sure that the flame-dividing ducts are not clogged.

Check that the feeler of the safety valve and the start-up electrode are always perfectly cleaned, so as to ensure an optimum operation.

The removable WOK support included in the set are model specific.

Do ensure that the wok support is properly secured before use.

HOW TO LOOK AFTER YOUR HOB?

Keeping your hob in good condition is easy if you clean it before it is completely cold. Even so, never clean it when it is in use. Put all the electric and gas control knobs at zero.

	HOW TO PROCEED	ACCESSORIES TO BE USED
<p>There are no sparking when the control</p> <p>Looking after sparker and injectors</p>	<p>- If ever the sparkers get dirty, clean them with a stiff non-metallic brush.</p> <p>- The gas injectors are in the center if each burner on the form of a "pot".</p> <p>Make sure not to block them up partially when cleaning the hob, as this will considerably reduce the performance of your gas burners.</p> 	<p>- Small hard bristled brush.</p> <p>- Safety pin.</p>
<p>Looking after the grids and burners</p>	<p>- Use non abrasive cream for removing any persistent stains. Then rinse with clean water.</p> <p>- Dry each burner element carefully before re-lighting your hob.</p>	<p>- Non abrasive cream.</p> <p>- Household sponge.</p>

- It is better to clean the elements of the hob by hand, do not put any parts in the dishwasher.
- Never use scouring pads for cleaning your hob.
- Do not use a steam cleaner.

Should a crack appear on the glass, disconnect your appliance immediately and contact your After Sales Service.

TROUBLESHOOTING

Znci \ Uj YXci Vhg'k \ YH Yf'nci f hob is working correctly. This does not necessarily mean there is a breakdown. Nevertheless, check the following points.

IF YOU REALIZE THAT	WHAT SHOULD YOU DO
<p>Lighting the burners:</p> <p>There are no sparking when the control knobs or buttons are pressed down.</p>	<ul style="list-style-type: none"> - Check if the electrical connections on the hob. - Check that the sparkers are clean. - Check that the burners are clean and in position. - If the hob is fixed to the worktop, make sure that the fixture clamps have not been twisted - Check that the sealing rings have not come out of place.
<p>When you only press down one control knob all the burners spark.</p>	<p>The is normal . The lighter system is centralised, and all the burners spark at the same time.</p>
<p>Sparking takes place but the burners do not light up.</p>	<ul style="list-style-type: none"> - Check the gas inlet pipe has not been squashed. - Check that the gas inlet pipe tube is less than 2m long. - Check that the main gas tap is open. - If you use gas tanks or cylinders check that they are not empty*. - If you have installed your hob or changed a gas cylinder, keep the control knob wide open for a few seconds so that the gas can get through. - Make sure the injector is not blocked up, if this is the case, clear it with a safety pin. - Light up your gas-ring before putting a pan on it.
<p>If your table is fitted with a gas safety system and the flames go out as soon as you release the control knob</p>	<ul style="list-style-type: none"> - Push the control knob down completely and keep it under pressure for a few seconds after the burner has lit. - Check that the burner parts are in place. - Check that the sealing rings under the control knobs have not come out of place. - Avoid any severe drafts in the room. - Light the burner before putting your pan on it.
<p>In a low position the flames go out or are too high</p>	<ul style="list-style-type: none"> - Avoid any severe drafts in the room. - Check that the gas you are using corresponds of the injectors that have been installed (See TECHNICAL CHARACTERISTIC TABLE) - Remember the gas hobs are delivered preset for use in HONG KONG town gas. - Check the adjustment of the low power screw (see GAS TRANSFORMATIONS AND ADJUSTMENTS)
<p>Flames are irregular</p>	<ul style="list-style-type: none"> - Check that the burners and injectors are clean and assembled correctly.
<p>The knobs get hot during cooking</p>	<ul style="list-style-type: none"> - Use small pans on the burners next to the control knobs. Large pans are to be put on the larger burners furthest away from the knobs. - Put the pan in place with the burner in the middle. The pan should not be above the control knobs.

ENVIRONMENT

DIRECTIVE 2012/19/EU (WEEE)

This information is intended exclusively for owners of appliances with the symbol of Fig. A in the adhesive label showing the technical data applied to the product itself (serial number label):

This symbol indicates that the product is classified according to current regulations, being electrical or electronic equipment and complies with Directive 2012/19/EU (WEEE) therefore, at the end of its useful life, it must be treated separately from household waste, delivering it free of charge to a separate collection centre for electrical and electronic equipment or returning it to the retailer at the time of purchase of new equivalent equipment.

The user is responsible for taking the appliance at the end of its life to the appropriate collection facilities, otherwise incurring the penalties provided for by the current waste legislation.

Adequate separate collection for future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health and promotes recycling of the materials that compose the product.

For more detailed information regarding the collection systems available, contact the local waste disposal service, or the store where the purchase was made.

Manufacturers and importers must comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme.



Fig.A

The manufacturer refuses all responsibility for possible damages to things or people, resulting from a wrong installation or from an improper, incorrect or unreasonable use of this equipment.

The manufacturing firm refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without effecting the essential characteristics of functionality and safety.

AFTER SALES SERVICE

Any maintenance on your equipment should be undertaken by:

- either you dealer;
- or another qualified mechanic who is an authorised agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number).

This information appears on the manufacturer's nameplate attached to the your equipment.

Find full information about the brandt at:

www.de-dietrich.com

Brandt France - SAS with share capital of 1000.000.000 RCS Nanterre 801250531

ZH 安裝及使用說明手冊

氣體煮食爐
DPG3320BH

De Dietrich 



親愛的客戶

發現De Dietrich產品意味着體驗獨特情緒的範圍。

從您眼睛看到產品的那一刻起，吸引力是即時的。由於永恆的風格卓越的表現，每一個組成部分都是一個優雅精緻的傑作，每一個人都與其他人完美的和諧相處，從而使設計的質量得以體現。

接下來，碰到不可抗拒的衝動。De Dietrich設計廣泛使用強大而有聲望的材料，其口音堅定地放在真實性上。通過將最先進的技術與高品質的材料相結合，De Dietrich生產精美的產品，幫助您從烹飪藝術中獲得最大收益，這是所有烹飪愛好者和美食的熱情。我們希望您喜歡使用這款新產品。感謝您選擇De Dietrich產品。

 **警告：**在安裝和使用此爐具前，請閱讀此安裝和使用指南，可令你容易掌握爐具的操作。

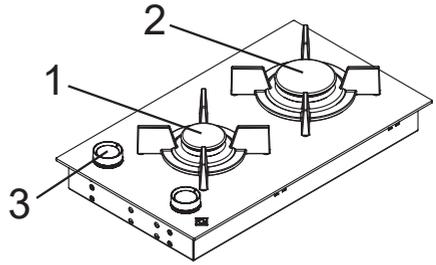
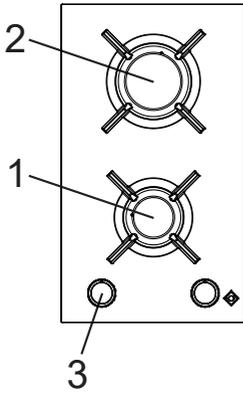
請瀏覽我們的網址 www.de-dietrich.com.hk，你可閱覽我們的產品，找到實用和相關資料。

此使用手冊亦可以隨時在網上查閱及下載。

De Dietrich 

型號

DPG3320BH



- 1 - 半快速燃燒器 1750W
 2 - 超快速燃燒器 3000W
 3 - 燃燒器控制旋鈕

技術特性表

N°	燃燒器 描述	氣	常壓 (mbar)	噴嘴標注值		噴嘴直徑 1/100 mm	額定熱輸入 (瓦)	
				g/h	L/h		Max.	Min.
1	半快速燃燒器	煤氣	10	-	397	185	1750	600
2	超快速燃燒器	煤氣	10	-	681	265	3000	950

表1: 10mbar下使用G110氣體的熱輸入。

燃燒器嘅包裝	燃燒器類型	噴嘴器 Ø (mm)	聲明的熱輸入 (千瓦)
前	半快速燃燒器	185	1.75
後	快速燃燒器	265	3.00

重要安全說明

請仔細閱讀並妥善保管以備將來使用。

根據香港氣體安全規例，任何氣體裝置工程，包括爐具或接駁喉管的安裝，必須由註冊氣體裝置技工執行，而該技工已於相關的氣體工程類別註冊及受聘於註冊氣體工程承辦商，安裝前必須確定氣源供應設定氣體類別，氣體壓力與調較後的爐具配合爐具的安裝和使用必須符合相關法例的規定，同時只可以在通風良好的地方使用。請在安裝和使用爐具前閱讀說明書內容。

如果爐具沒有連接到一個燃燒廢氣排空設備，請特別注意空氣流通。

在此情況下，只有在空氣中存在氧氣，燃燒才可進行，所以必須持續地更新空氣，並且燃燒廢氣必須被排出（按產生每千瓦燃氣能量，需要最少每小時2立方米的空氣）。

例如：帶2個燃氣燃燒器的爐灶

總功率：4.75千瓦

$4.75 \text{ 千瓦} \times 2 = 9.5 \text{ m}^3/\text{h}$ 最小流量

安全指導	6
安裝	
• 安裝頂部	10
• 緊固頂部	10
• 安裝室	10
• 氣體接駁	11
• 煤氣接駁	11
• 維護	11
用戶須知	
• 使用燃燒器	12
• 閥門自動啟動	12
• 根據燃氣燃燒器的烹飪鍋直徑	12
清洗	
•	13
• 鍋架和燃氣爐具	13
• 維修保養	13
環境	16



您的烹調器具在出廠時已預先設置為使用香港煤氣。

安全指導

重要安全說明 - 仔細閱讀並妥善保管以備將來使用。

本手冊可由品牌網站下載。

- **警告：**本爐具可供 8 歲以上兒童及身體、感官或心智弱能人士，或缺乏經驗及知識人士，必須在了解相關風險，並得到監督或指引有關本爐具的安全使用方法之下方可使用。
- 禁止兒童把玩本產品。
- 除非兒童年滿 8 歲並接受監督，否則不得清潔產品或進行一般維護。
- 必須能夠使用插頭或根據安裝規則在固定接線系統上安裝按鈕來斷開設備與電源的連接。
- 安裝後，電源插頭必須保持可觸及。
- 本爐具不能以外部計時器或遙控操作。
- **警告：**加熱油脂時操作者切勿離開爐具，造成危險並引起火災。並可能引起火災。

爐具安全使用說明

- 切勿用水滅火，應關閉設備，以蓋或滅火毯蓋住火焰。
- 警告：**火災風險：請勿在爐具表面上存放任何物品。
- 請勿按下控制旋鈕超過 15 秒，如未能成功點火請先放手並保持空氣流通，等待一分鐘後，再重新嘗試點火。
- 本設備的設定值在位於爐灶底部的額定值標籤上註明。
- 本設備未連接到用於排空燃燒產物的系統。它的安裝和連接必須符合現行法規。應特別注意適用的通風要求。
- 使用燃氣具會在房間內產生熱量和濕度。 確保廚房通風良好：保持機械通風機打開。
- 長時間、密集地使用爐灶可能需要額外的通風，例如，通過打開窗戶，或者通過增加機械通風的設置來更有效地通風房間（如果已安裝）。
- 警告：**僅使用由設備製造商設計的設備防護罩或設備製造商的使用說明中指定的設備防護罩或設備隨附的設備。使用不適當的防護設備可能會導致事故。

爐具安全使用說明

- 該爐具是一般家用用途。
- 本設備符合EN 30-1-1 標準，屬於類別3。本設備只能在通風良好的區域安裝和使用。在安裝和使用您的設備之前，請仔細閱讀本指南。
- 爐具是經過專門設計，用於烹調食物。產品本身不含有任何石棉質的元素。
- 切勿將任何易燃產品留在爐具下方的灶櫃中（氣霧劑或其他加壓罐、紙張、食譜書等）。
- 如爐具下方有抽屜，避免放置對溫度敏感的物體（塑膠、紙張、氣溶膠等）。
- 在進行任何維修保養工作之前，截斷爐具的電力和燃氣。
- 將電器連接到附近的插座時，請確保電源線不接觸高溫區域。
- 請勿使用蒸汽清潔爐具。
- 如果電源線損壞，請聯絡顧客服務中心更換新的電源線。

爐具安全使用說明

- 請勿使用懸垂在爐灶邊緣的炊具。
- 出於安全原因，使用後，不要忘記關閉主燃氣管線的主燃氣閥。
- 符合性CE標誌適用於所有這些爐灶。
- 他的設備應由合格的技術人員/安裝人員安裝。
- **警告：**如果表面破裂，請斷開設備與電源的連接，以避免觸電危險。
- 如果旋鈕難以轉動，請勿強行並立即致電安裝人員。
- 切勿使用鋁箔進行烹飪。切勿將用鋁箔或鋁托盤包裹的產品放在爐灶上。鋁會熔化並永久損壞您的設備。
- 這款3級家用電器專為耐熱傢俱而設計，確保牆壁可以承受125° C。
- 它符合歐洲標準和EN 60335-2-6，確保3類設備和安裝中的熱量積聚。

安裝說明



重要通知：

根據現行法規，必須由合人士執行以下操作。

製造商拒絕對因未能遵守此規定而對人、動物或物品造成的損害承擔任何責任。

安裝

安裝頂部

該設備設計用於嵌入耐熱櫥櫃中。

除房間外，家具的牆壁必須能承受 75° C 的溫度。

爐具配備 X 級過熱保護。因此，電器可以安裝在櫥櫃旁邊，前提是櫥櫃的高度不超過爐灶的高度。

設備不得安裝在易燃材料附近，如窗簾、布料等。

在櫥櫃頂部打一個孔，尺寸如圖 1 所示，距離設備邊框到相鄰牆壁至少 50 毫米。

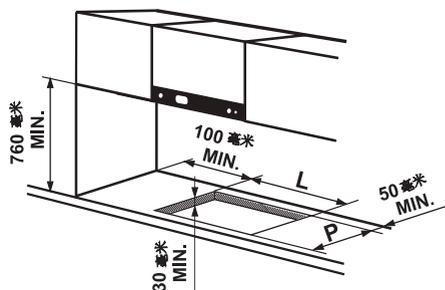


圖1

型號	L (毫米)	P (毫米)
DPG3320BH	280	490

爐具上方任何可能的壁櫃必須放置在距離頂部至少760 毫米的位置。

建議使用隔板將設備與下方的櫥櫃隔離，留出至少 100 毫米的凹陷空間（圖 2）。

如果爐具安裝在一個焗爐上面，或者靠近其他存在有加熱可能的發熱體，就必須使用硬管來連接和爐具必須安裝固定支架。

如果是使用軟管，就不可以接觸任何物體可移動的部位，或會導致軟管損壞的地方。

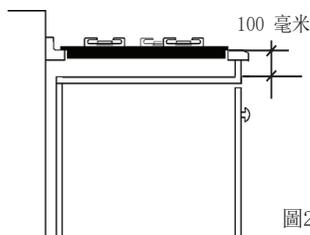


圖2

此外，如果爐具安裝在沒有強製冷卻通風的嵌入式烤箱頂部，則必須安裝適當的通風口以確保足夠的通風，下部空氣進入的橫截面至少為200cm²，並且排出的較高空氣橫截面至少為60cm²。

緊固頂部

每個爐具都配備了專用平墊圈。還提供一套用於安裝爐具的掛鉤。

安裝過程如下：

- 從頂部拆下架子和燃燒器。
- 將設備倒置並沿外緣放置橡膠密封件S（圖 3）。

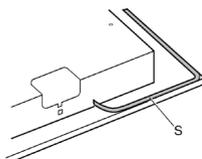


圖3

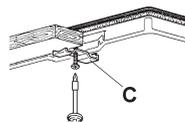


圖4

- 將爐灶放入家具上的孔中，然後用緊固鉤 C 的螺絲將其堵住（圖 4）。

安裝室

該器具未配備用於排出燃燒產物的裝置。關於安裝設備的房間通風規則，請參考立法，符合當地法規。

安裝說明

氣體接駁



警告

這爐具的出廠設定為煤氣

如果爐具安裝在一個焗爐上面，或者靠近其他存在有加熱可能的發熱體，就必須使用硬管來連接和爐具必須安裝固定支架。

如果是使用軟管，就不可以接觸任何物體可移動的部位，或會導致軟管損壞的地方。

氣體供應要符合香港現行規定。

煤氣接駁

使用認可印有機電工程署批准標記（例如：機電工程署批准EMSD APPROVAL GTXXXX）的氣體接駁喉管連接爐具，或使用機電工程署接納的其他恰當方法。必須連接至Elitre 型號EL-125 的外置氣體穩壓器（操作壓力10mbar）。

維護

更換電源線

如果需要更換電源電纜，則必須使用截面為3x0.75mm²的電纜，用於符合現行法規的H05VV-F或H05RR-F型全氣體版本。

在香港，必須使用符合BS 546的安全標準的3針插頭。安裝後電源插頭的位置必須位於可觸及。

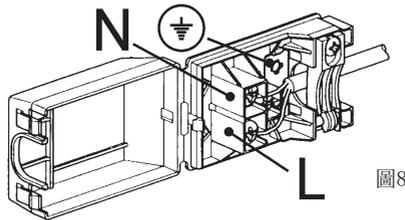


圖8

與端子板的連接必須如圖 8 所示：

棕色電纜 L	(階段)
綠色電纜 N	(中性)
黃色電纜	(地端)

電氣連接

與電網的連接必須由合格人員進行並符合現行法規。電氣系統的電壓必須與標籤下方所示的值相對應器具。確保電氣系統有有效接地遵守法律的規定和規定。

接地是強制性的

如果設備未配備插頭，請在電源線上使用標準插頭。透過插入全極開關可以直接實現與電網的連接觸點開口距離至少 3 mm。

用戶須知

使用燃燒器

旋鈕側面印有絲印符號，表示旋鈕與燃燒器之間的對應關係。

閥門自動啟動

逆時針旋轉對應旋鈕至最大位置（大火，圖10或圖10/A），然後按下旋鈕。

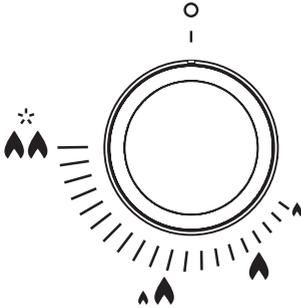


圖10

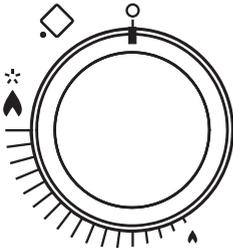


圖10/A

燃燒器啟動之後，按住旋鈕約6秒鐘。

使用燃燒器

為了獲得最大的產量而不浪費氣體，鍋的直徑與燃燒器的潛力相適應（見下表）很重要，以避免火焰從鍋底熄滅（圖11）。

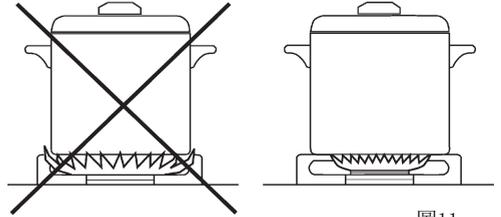


圖11

為了迅速使液體達到沸點，應使用最大容量器具；而在加熱食物或保持沸騰時，則可使用較小的容量器具。

所有操作位置必須在最大和最小位置之間選擇，絕不可在最小位置和關閉點之間選擇。

順時針旋轉旋鈕至關閉位置即可中斷供氣。

如果沒有電源，可以用火柴點燃爐具，將旋鈕設定到啟動點（雙大火焰，圖10）。

根據燃氣燃燒器的平底鍋直徑

燃燒	額定值（瓦）	烹飪鍋嘅直徑
半快速燃燒器	1750	16-18厘米
快速燃燒器	3000	20-22厘米

用戶須知

通知

- 當設備停止工作時，請務必檢查旋鈕是否處於關閉位置（請參閱圖 10）。
- 如果火焰意外熄滅，安全閥將在幾秒鐘後自動停止供氣。若要恢復操作，將旋鈕設置為點火位置（大火焰，圖 10）並按下。
- 在用脂肪或油烹飪時，要格外小心，因為這些物質在過熱時會著火。
- 請勿在爐具運行時使用噴霧劑。
- 請勿將不穩定或變形的鍋子放在爐頭上，以免翻倒或溢出。
- 確保鍋柄放置正確。
- 在啟動爐具時，請檢查火焰是否穩定，並在拿走鍋具之前始終降低火焰或熄滅。

清洗

在進行任何操作之前，請將爐具與電源斷開。

玻璃平台同搪瓷部件

玻璃平台同所有搪瓷部件應使用海綿和肥皂水或清潔劑清洗。

請勿使用研磨性或腐蝕性產品。

請勿將檸檬汁或番茄汁、鹽水、醋、咖啡和牛奶等物質長時間留在搪瓷表面上。

鍋架和燃氣爐具

燃氣爐具應使用海綿和肥皂水或輕度清潔劑清洗，擦乾並完美安裝在其座位上。

請確保火焰分流道未被堵塞。

請檢查安全閥的感應器和點火電極始終保持清潔，以確保最佳運行。

附帶的可拆卸炒鍋特定型號專用。

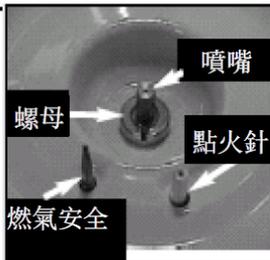
使用前請確保炒鍋支架已正確固定。

維修保養

在爐具完全冷卻前進行清潔工作將會使爐具保持良好的狀態。緊記將所有電源和氣體控制旋鈕設定到 **●** 位置，請不要在使用爐具時進行清潔。

用戶須知

	操作方法	使用的附件
<p>保養點火針和噴嘴</p>	<ul style="list-style-type: none"> - 如果點火針髒了，用硬質非金屬刷清潔。 - 燃氣噴嘴位於每個燃燒器中部。在清潔爐具時請不要阻塞它，否則會相應地降低燃氣性能。 	<ul style="list-style-type: none"> - 小的硬豬鬃刷。 - 安全針
<p>保養鍋架和燃燒器</p>	<ul style="list-style-type: none"> - 使用非研磨劑的清潔用品來清除頑固污漬。然後用清水沖洗。在再次點火前將每個燃燒器附件抹乾。 	<ul style="list-style-type: none"> - 非研磨劑的清潔用品 - 家用海綿



- 最好用手來清潔爐具和不可用洗碗碟機來清洗任何一件配件。
- 不要用沖洗墊來清潔您的爐具。
- 不要使用蒸汽清潔用品。

如果發現爐具玻璃面上有裂紋，請立即截斷連接爐具的電氣和燃氣及聯絡顧客服務部。

故障排除

如果您懷疑您的爐灶是否正常工作。

這並不一定意味着出現了故障。請檢查以下幾點。

如果你意識到這一點	你應該怎麼做
燃點燃燒器： 當控制旋鈕或按鍵被按下時，沒有火花產生。 當您只按下一個控制旋鈕，所有燃燒器產生火花。 點火針有火花，但燃燒器未燃點。	<ul style="list-style-type: none">- 檢查燃具的電氣連接。- 檢查點火針是否清潔。- 檢查燃燒器是否清潔，放置是否正確。- 如果燃具固定在檯面上，檢查固定夾沒有扭曲。- 檢查密封條沒有離開原來位置。正常現象，點火系統是集中控制的，所有燃燒器會同時出現火花。- 檢查燃氣輸入管未被擠壓。- 檢查燃氣輸入管長度少於2 米。- 檢查燃氣閥門已打開了。- 如果您剛剛安裝了燃氣爐，請將控制旋鈕打開幾秒鐘，使燃氣進入。- 檢查噴嘴是否被阻塞，如果是這種情況，請用針來使它暢通。- 在未將鍋子放在爐具上之前，燃點燃燒器。
當您放開控制旋鈕後，爐火熄滅。	<ul style="list-style-type: none">- 將控制旋鈕完全按下，並在燃燒器燃點後，保持幾秒鐘時間。- 檢查燃燒器配件放在正確位置。- 檢查密封條沒有離開原來位置。- 避免室內強烈的空氣流動。- 在未將鍋子放在爐具上之前，燃點燃燒器。
在慢火位置，爐火熄滅或火力太高。	<ul style="list-style-type: none">- 避免室內強烈的空氣流動。
火焰不規則。	<ul style="list-style-type: none">- 檢查燃燒器和噴嘴清潔且安裝正確。
在烹飪過程中，旋鈕發熱。	<ul style="list-style-type: none">- 在靠近旋鈕的燃燒器上使用小鍋子。- 將大的鍋子放置在遠離旋鈕的大燃燒器上。- 將鍋子放置在燃燒器中心位置。- 鍋子不可以在控制旋鈕之上。

環境保護

這些信息僅適用於具有圖A所示的標誌的電器產品的所有者，該標誌位於貼在產品本身上的技術數據貼紙（序列號標籤）上。

該符號表示該產品根據現行法規進行分類，屬於電氣或電子設備並符合指令 2012/19/EU (WEEE) 因此，在其使用壽命結束時，必須將其與圖 A 生活垃圾分開處理，免費將其運送到單獨的收集中心進行處理。電氣和電子設備或在購買時將其退還給零售商購買新的同等設備。



使用者有責任將報廢的設備送到適當的收集設施，否則將受到現行廢棄物立法規定的處罰。充分單獨收集以供將來使用分配用於回收、處理和環境相容處置的設備，有助於防止對環境和人類健康可能產生的負面影響，並促進構成產品的材料的回收。

圖 A

有關可用收集系統的更多詳細信息，請聯繫當地廢物處理服務機構或購買商店。製造商和進口商必須直接或透過參與集體計畫來履行其環保回收、處理和處置的責任。

對於因錯誤安裝或不正確、不正確或不合理使用本設備而可能造成的物品或人員損害，製造商不承擔任何責任。

製造公司對本手冊中因印刷錯誤或書寫錯誤而可能出現的任何不精確之處不承擔任何責任。它保留對自己的產品進行其認為必要的所有更改的權利，而不影響功能和安全的基本特徵。

售後服

任何有關維修工作, 只可以由:

- 產品代理商。
- 或註冊氣體裝置技工來進行。

當您需要聯絡售後服務時, 請告知您爐具的相關資料(型號和機器的序列號). 您可以從爐具的銘牌上得悉這些資訊。

請記錄下列產品資料

型號 Model No.:

機身編號 Serial No.:

經銷商名稱 Dealer:

購買日期 Date of Purchase:

單據編號 Invoice No.:

本產品不斷改進中，如功能有所更改，恕不另行通知
如有疑問，請與客戶服務中心聯絡。不便之處，敬請原諒。

The product specifications may be changed without prior notice. Please
contact customer service for details if necessary.

說明書內容以英文版本為準

If there is any inconsistency or ambiguity
between the English version and the Chinese version,
the English version shall prevail.



保養登記
Warranty Registration

於網上登記新產品保養 Register your product online
www.dchtoolbox.com



客戶服務中心 DCH ToolBox Customer Service Centre

香港九龍灣啓祥道20號大昌行集團大廈4樓

4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong

客戶服務熱線 Customer Service Hotline: (852) 8210 8210

電郵地址 E-mail: 8210service@gilman-group.com

網址 Website: www.gilman-group.com