

安裝及使用說明手冊

De Dietrich 

# 氣體煮食爐

DPG7341B



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您在閱讀整本說明書過程將會看到以下符號，這些符號的意義如下：



必須遵守的安全方面的說明



關於機器使用的提示及技巧說明



您的爐具在出廠時已預先設置為使用香港煤氣。

親愛的客戶,

感謝您購買了 DE DIETRICH 爐具。

你將會感受到De Dietrich產品帶來嶄新的體驗, 突顯品牌的獨特優勢。

我們的產品部門致力為顧客研發新一代的家電產品, 結合質量, 設計, 恆久的時尚風格和完美的外觀, 使每個部件都成為一個優雅而精緻的傑作, 與其他廚電系列完美和諧共融。

此外, De Dietrich 的產品廣泛使用優質的材料。通過將最先進的技術與頂級材料相結合, 生產精美的產品, 幫助您從烹飪藝術中獲得最大的收穫, 這是De Dietrich 特別為所有烹飪和美食的愛好者共享。我們希望您喜歡使用這款新設備。

DE DIETRICH 同時還生產一系列適合您廚房的其他廚電, 如焗爐, 蒸爐, 微波爐, 油煙機, 洗碗碟機, 洗衣機, 乾衣機, 和雪櫃。這些產品同樣能配襯您的 DE DIETRICH 爐具。

請瀏覽我們的網址 [www.de-dietrich.com.hk](http://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。

 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。

出於我們對產品的不斷改進, 我們保留對產品的技術, 功能和外觀進行修改的權利, 這也是技術創新的需要。

## 爐具安全使用說明

### 安全使用爐具

- 您所購買的爐具是一般家用用途。
  - 這些爐具是經過專門設計，用於烹調飲品及食物。
  - 產品本身不含有任何石棉質的元素。
  - 在烹飪過程中，您要留心觀察。
  - 請在安裝和使用前仔細閱讀本說明書。
  - 不應將易燃物料、噴霧及壓縮容器放置在灶櫃內。
  - 當在灶櫃面安裝嵌入式氣體煮食爐時，灶櫃應設有透氣設施，以確保煮食爐在使用時操作正常。
  
  - 請將所有自然通風開口打開，或者安裝抽氣扇等通風裝置(如:抽油煙機).長時間使用爐具可能需要額外通風(例如:打開窗戶)，或需要更高效能的通風設備(如:提升通風設備的效能)。
  - 請在進行任何維修保養工作前，截斷爐具的電氣和燃氣。
  - 為了安全方面考慮，請不要忘記關閉供氣的主燃氣閥門。
  - 爐具的燃氣連接管必須正確安裝，管子的全部長度必須暢通及可接觸的。請在有效期前進行更換(管子上已註明日期)。無論採取哪種安裝方式，註冊氣體裝置技工會在安裝完成後，徹底檢查管子完全沒有洩漏。
  - 如果爐具的旋鈕轉動不靈活，**請不要強行轉動**。請聯絡顧客服務部。
  - 不要按下控制旋鈕超過 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。
  
  - 在任何時候都不應該讓兒童獨自使用此煮食爐具。更不應讓兒童把玩此爐具，會引至受傷的危險。
- ⚠ 警告:** 切勿在烹煮脂肪或油等食材期間無人看管爐具，滾油可能會造成危險，並可能引起火災。
- 如果發現爐具玻璃有裂痕，請馬上截斷燃氣和電氣的連接及馬上聯絡顧客服務部門來處理。



### 環境保護

爐具的包裝材料是由可循環物料製造的。請幫助循環再用和保護環境把它棄置於都市固體廢物回收之專用貯藏器內。

爐具也包含很多循環物料。印有  這符號的已用電器即代表不應混合其他廢物。

就這樣，你的製造商會在最好的情況下，依照電器廢料和電子用具的歐洲條例2002/96/EC而安排。請聯絡有關政府部門或零售商，查詢最近你家的收集點。

## 爐具圖解說明



2. 超快速燃燒器

3 千瓦\*

1. 半快速燃燒器

1.5 千瓦\*

(按香港煤氣確定的功率)

## 安裝說明 (所有程序必須由註冊氣體裝置技工進行)

### 安裝建議

	寬度	深度	高度
檯面開口	26.5 厘米	48 厘米	5.1 厘米
檯面上的外部尺寸	31 厘米	51 厘米	5 厘米

根據香港<氣體安全條例>,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: 2 個燃燒器的爐具

總功率: 4.5 千瓦

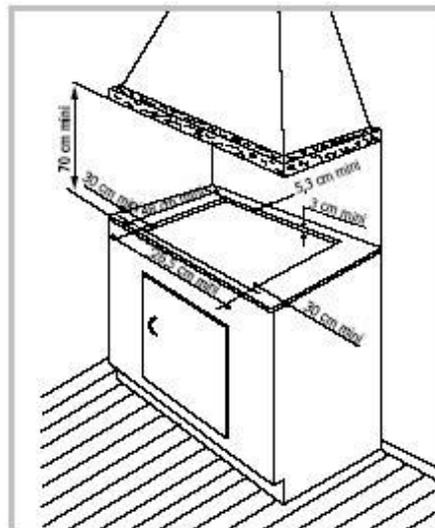
$$4.5 \text{ 千瓦} \times 2 = 9\text{m}^3/\text{h} \text{ 最低空氣流速}$$

安裝建議(接上頁)

爐具必須嵌入安裝在灶櫃的工作檯面上，工作檯面必須有至少 3 厘米的厚度和是防熱的,或者包覆了一層防熱材料。

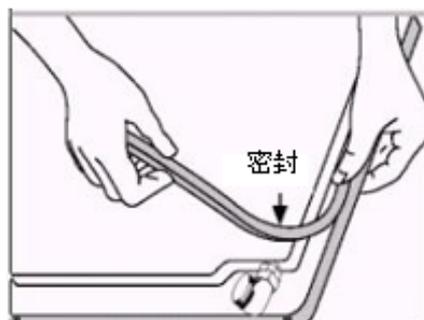
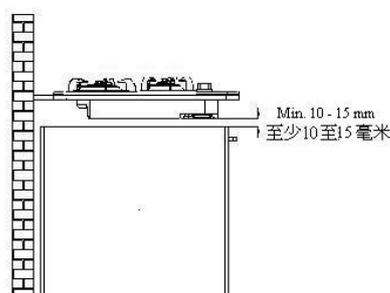
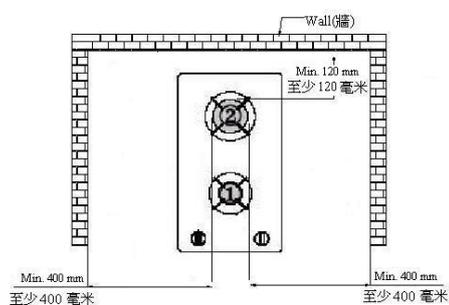
同時灶櫃應設有透氣設施，以確保煮食爐在使用時操作正常。

爐具的左側和右側必須保留至少 30 厘米的距離,後面離牆 5.3 厘米，爐頭距離左右兩側亦必須保留至少 40 厘米，離牆 12 厘米，高櫃或隔斷板如果太靠近爐具將較難移動煮食器皿。如果在爐具下部有水平的隔斷，一定要距離爐具底部至少 10 到 15 毫米.不要將噴霧器或壓力容器放在最靠近爐具下面的抽屜中。



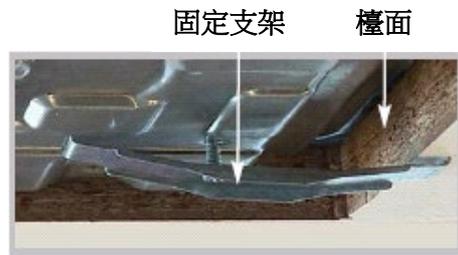
為了保證爐具開孔處和檯面間密封，請按下面說明來操作：

- 1- 取下鍋架、爐頭蓋和爐頭
- 2- 將爐具翻轉過來,小心地放置在檯面的開孔處. 當心不要碰壞控制旋鈕和點火頭.
- 3- 將密封條粘貼在爐具週邊.
- 4- 將爐具朝上重新放置回原來位置,並將爐頭蓋、爐頭和鍋架放置回原位.



## 安裝建議(接上頁)

- 將爐具放置在檯面的開孔位置,盡量推向前方.
- 將爐頭、爐頭蓋和鍋架放回適當位置.
- 將爐具的電源線與櫥櫃的供電線路連接好.(見“電氣連接”說明)
- 將爐具連接氣體.

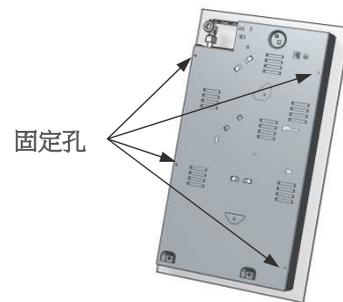


如果您想固定爐具的安裝位置,請使用附件的螺絲(見右圖)將四角處固定。

請使用爐具原來的開孔.

當支架開始彎曲時不要再繼續旋緊.

不可使用電動螺絲錐.



此煮食爐的面板是用強化玻璃製造,較一般玻璃安全。唯使用嵌入式玻璃面板煮食爐時還須注意以下事項,以避免玻璃面板爆裂:

1. 經常清潔爐頭組件以保持火蓋焰孔暢通,如滾瀉食物及汁液,應在爐頭組件冷卻後儘快作出妥善清理。
2. 如煮食爐出現不尋常聲音,應即停用並安排氣體供應公司或爐具進口商檢查。
3. 切勿使用過大的器皿煮食。
4. 切勿以硬物撞擊或將重物放置於玻璃面板。

### 電氣接駁

您的爐具帶有一根內有三根導線(相線+地線+中性線)的 H05VVF-T105 或 H05V2V2F-T90 的 1mm<sup>2</sup> 截面電線,它必須通過一個兩極帶接地的 CEI60083 標準插頭與 220V~240V 單相供電電源連接,或通過最小接觸點 3.5 毫米的全極可切斷開關裝置與供電電源連接.

在香港,您必須使用一個符合 BS546 安全標準的 3 眼插頭.

在安裝好爐具後,電源插頭必須位於可觸及的位置.

### 電線橫截面積

	220-240V~ 50Hz 任何燃氣
H05VVF-T105 或 H05V2V2F-T90 電線	3 根導線中的一 根是接地線
導線橫截面積 (mm <sup>2</sup> )	1
熔絲	5A

 保護導線(綠/黃色)連接到爐具的  接地端,因此也必須連接到外部電源的接地端 .  
如果電源線損壞,請聯絡顧客服務部門更換新的電源線.

## 氣體接駁

### ● 序言

### ⚠ 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)

### ● 燃氣標注

按香港燃氣設計的爐具	香港煤氣 10mbar
<b>超快速燃燒器</b>	
噴嘴標注值	<b>311</b>
標準加熱值 (kw)	3.0
低加熱值 (kw)	0.7
每小時輸出 (l/h)	680
<b>半快速燃燒器</b>	
噴嘴標注值	<b>165</b>
標準加熱值 (kw)	1.5
低加熱值 (kw)	0.5
每小時輸出 (l/h)	340
<b>2 個燃燒器加總</b>	
總標準加熱值 (kw)	4.5
最大輸出 (l/h)	1020

### 噴嘴上的標注

本列表顯示出爐具的噴嘴位置及相對燃氣種類的數值並標示於每個噴嘴上



## 使用說明

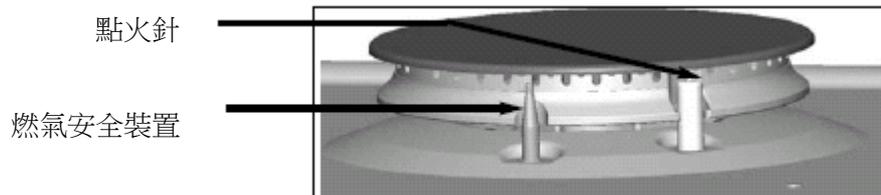
### 爐具使用方法

- 帶有安全熄火裝置的爐具點火。
- 每個燃燒器由一個帶有安全裝置的閥門來控制,在火焰意外熄滅時(液體溢出等)會自動切斷燃氣的供應。
- 燃燒器的安全系統是靠近火焰的一個金屬桿。
- 爐具上的每個控制旋鈕已裝置自動點火系統。
- 參看每個控制旋鈕側邊的符號而選擇你所需的燃燒器。
- 按下並按逆時針方向  轉動旋鈕,直到最大位置 ,並持續按住旋鈕,這樣會燃點燃燒器。
- 調較旋轉旋鈕位置在  和  之間,以選擇您所需的火焰高度。



 切勿使用錫紙碟。使用錫紙可能引致爐火不正常。

為了使熄火安全保護裝置啟動,在火焰被燃點後,按住旋鈕幾秒鐘時間。



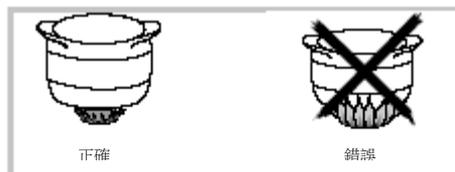
- 如果火焰熄滅,按正常程序將它再次燃點。

## 鍋具建議

- 建議鍋具尺寸：

大燃燒器	小燃燒器
超快	半快速
18-28 厘米	12-16 厘米

調節火力，這樣不會燒到您鍋具的側部。

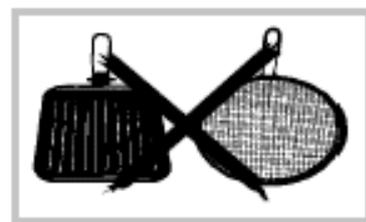


不要使用凹底或凸底的鍋具。



不要將空置的鍋具放在點燃的爐具上

不要讓鍋具的底部或把手將爐具上的控制旋鈕部份覆蓋。



不要將熱量調節裝置，烤麵包架，鋼烤肉架或燜鍋放置在玻璃面板上使用。

勿將大鍋置於爐頭上靠近控制旋鈕，這些控制旋鈕會容易被高溫導至損壞。



在烹煮時請使用鍋蓋，並且確保鍋蓋是適當配合鍋具的，否則會浪費能源。



保持自然通風，或安裝抽氣扇等通風裝置(如：油煙機)。

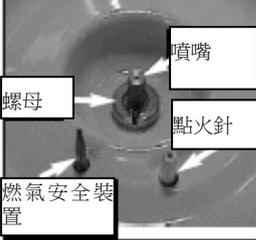
- 長時間使用爐具需額外通風，例如打開窗戶或增加抽氣扇的功率(每千瓦燃氣消耗需要最少每小時 2 立方米的空氣輸入)。
- 例如：2 個燃燒器的爐具

總功率：4.5 千瓦

$4.5 \text{ 千瓦} \times 2 = 9 \text{ m}^3/\text{h}$  最低空氣流速。

## 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。

	操作方法	使用的附件
保養點火針和噴嘴	<ul style="list-style-type: none"> <li>- 如果點火針髒了,用硬質非金屬刷清潔。</li> <li>- 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。</li> </ul> 	<ul style="list-style-type: none"> <li>- 小的硬豬鬃刷。</li> <li>- 安全針</li> </ul>
保養鍋架和燃燒器	<ul style="list-style-type: none"> <li>- 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。</li> </ul>	<ul style="list-style-type: none"> <li>- 非研磨劑的清潔用品</li> <li>- 家用海綿</li> </ul>

- 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,請立即切斷連接爐具的電氣和燃氣及聯絡顧客服務部。

## 故障處理

如果您對您的爐具是否操作正常有疑問，這並不一定說明爐具發生故障，請按下面說明進行檢查：

您發現	如何操作?
<p>燃點燃燒器： 當控制旋鈕或按鍵被按下時，沒有火花產生。</p> <p>當您只按下一個控制旋鈕，所有燃燒器產生火花</p> <p>點火針有火花，但燃燒器未燃點。</p>	<ul style="list-style-type: none"> <li>- 檢查燃具的電氣連接。</li> <li>- 檢查點火針是否清潔。</li> <li>- 檢查燃燒器是否清潔，放置是否正確。</li> <li>- 如果燃具固定在檯面上，檢查固定夾沒有扭曲。</li> <li>- 檢查密封條沒有離開原來位置。</li> </ul> <p>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</p> <ul style="list-style-type: none"> <li>- 檢查燃氣輸入管未被擠壓。</li> <li>- 檢查燃氣輸入管長度少於 2 米。</li> <li>- 檢查燃氣閥門已打開了。</li> <li>- 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。</li> <li>- 檢查噴嘴是否被阻塞。如果是這種情況，請用針來使它暢通。</li> <li>- 在未將鍋子放在爐具上之前，燃點燃燒器。</li> </ul>
當您放開控制旋鈕後，爐火熄滅。	<ul style="list-style-type: none"> <li>- 將控制旋鈕完全按下，並在燃燒器燃點後，保持幾秒鐘時間。</li> <li>- 檢查燃燒器配件放在正確位置。</li> <li>- 檢查密封條沒有離開原來位置。</li> <li>- 避免室內強烈的空氣流動。</li> <li>- 在未將鍋子放在爐具上之前，燃點燃燒器。</li> </ul>
在慢火位置，爐火熄滅或火力太高。	<ul style="list-style-type: none"> <li>- 避免室內強烈的空氣流動。</li> </ul>
火焰不規則。	<ul style="list-style-type: none"> <li>- 檢查燃燒器和噴嘴清潔且安裝正確。</li> </ul>
在烹飪過程中，旋鈕發熱。	<p>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面。</p>

## 烹飪建議

	菜餚	時間	超快速	半快速
湯	肉湯 濃湯	8-10 分鐘	x	
魚	魚湯 烤魚	8-10 分鐘 8-10 分鐘	x x	
醬汁	蛋黃奶油酸辣醬, 蛋黃醬	10 分鐘		x x
蔬菜	菊苣, 菠菜 豌豆沙司 普羅旺斯番茄 炸土豆 義大利麵食	25-30 分鐘 15-20 分鐘	x x x x x x	
肉	肉排 小牛肉, 燉牛脛 炸肉塊 腓裏牛排	90 分鐘 10-12 分鐘 10 分鐘	x x x x	
油炸	碎片 碎屑		x x	
甜點	米布丁 水果餡 薄烤餅 巧克力 奶油蛋羹	25 分鐘 3-4 分鐘 3-4 分鐘 10 分鐘	x x	x x  x

## 售後服務

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.

Ref: DPG7341B

## 注意

請紀錄下列資料 Please record the following information:

- 型號 Model No.: \_\_\_\_\_
- 機身編號 Serial No.: \_\_\_\_\_
- 經銷商名稱 Dealer: \_\_\_\_\_
- 購買日期 Purchase date: \_\_\_\_\_

客戶服務熱線：6677 2200

本產品在不斷改進中，如功能有所更改，恕不另行通知。如有疑問，請與維修中心聯絡，不便之處，敬請原諒。

As a result of technological progress, the product's functions may change due to product improvement; no prior notice will be given. If any queries, please contact our service department.

GUIDE FOR INSTALLATION AND USE

**De Dietrich** 

## Cooking hob

**DPG7341B**



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In the manual:



Display safety instruction



Display tips and hints



**YOUR HOB IS DELIVERED PRE-SET FOR USE WITH HONG KONG TOWNGAS.**

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 .

In the DE DIETRICH product range, you will also find a wide choice of ovens, steam ovens, microwave ovens, hoods, dishwashers, washers, dryers and fridges that coordinate with your new DE DIETRICH hob.

Visit our website [www.de-dietrich.com.hk](http://www.de-dietrich.com.hk), where you will find our latest innovations as well as useful and complementary information.

This User Manual can be viewed and downloaded from our website.

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



**Warning:** Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarize yourself with its operation.

## Your hob in complete safety

### **Safety In-Use Gas Hob.**

- We have designed your hob for private domestic use.
  - These hobs are designed exclusively for the cooking of drinks and foodstuffs.
  - These products do not contain any asbestos-based component parts.
  - You must always keep an eye on your cooking.
  - Read the instructions before installing and using the apparatus.
  - Do not store any inflammable materials, sprays or pressurized containers inside the stove cabinet.
  - 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.
  - Keep all natural ventilation inlets open or install a mechanical ventilation device (For example, Cooker-hood). Intensive and prolonged use of this appliance may require additional ventilation, (for example by opening the window), or more effective ventilation (for example by increasing the power of the mechanical ventilation if this exists).
  - Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
  - For safety reasons, do not forget to close the main gas valve for built in gas lines.
  - The connector pipe should remain accessible along its entire length and must be replaced before its expiration date (marked on the pipe). Regardless of the means of connection chosen, ensure that it is totally free of leaks following installation by registered gas installers.
  - If a knob is difficult to turn, **DO NOT FORCE IT**. Contact your After-sales Service.
  - 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.
  - NEVER allow children to use the gas hob without supervision. NEVER allow children to play with the appliance. Risk of getting hurt or burnt.
-  Warning: Never leave the gas hob unattended while cooking with fats or oil. Hot oil may be dangerous and may cause fire.
- Should a crack appear on the glass, disconnect your appliance immediately and contact your After-Sales Service.

### ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

Your appliance also contains a great amount of recyclable material. It is marked with this label  to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organized by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

## What your hob looks like?



2. Extra-fast burner  
3kW\*

1. Semi-fast burner  
1.5kW\*

(\*Powers in Hong Kong Towngas)

## Installing your hob (Must be installed by Registered gas installer)

### Fitting recommendation

	Width	Depth	Height
Standard cutout	26.5cm	48cm	5.1cm
Outside dimensions above the work surface	31cm	51cm	5cm

**According to the < Gas Safety Ordinance> 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 the gas and gas pressure) and the conditions of the appliance are compatible.**

This appliance must be installed and connected in compliance with the regulations in force, and used only in a well-ventilated area. Consult the instructions before installing and using this appliance.

Since this appliance 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 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 of 2 m<sup>3</sup>/hour per kW of gas energy is required).

E.g.: Hob with 2 gas-rings

Total power: 4.5kW

4.5 kW x 2 = 9m<sup>3</sup>/h minimum flow-rate.

## Fitting recommendations (cont'd)

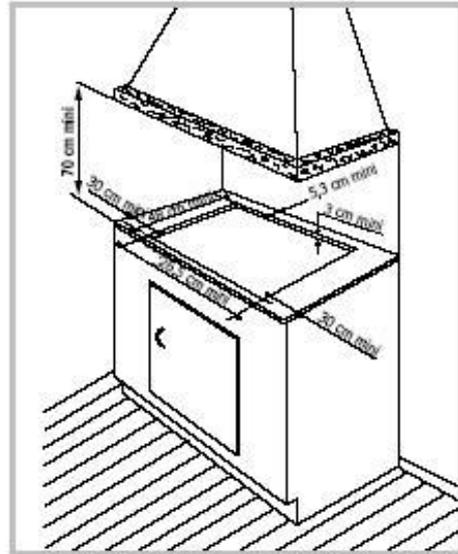
The hob must be built into the worktop of a support cupboard.

This worktop must be at least 3 cm thick and heat-resistant or else coated with a heat resistant material.

Please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

A side-clearance of at least 30cm should be left to the right and left of the hob, 5.3cm from the rear wall.

And a side-clearance of at least 40cm should be left to the right and left of the burner, 12cm from the rear wall.

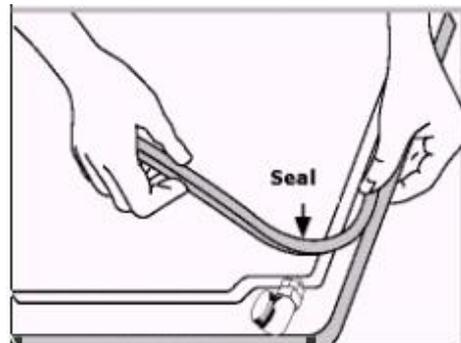
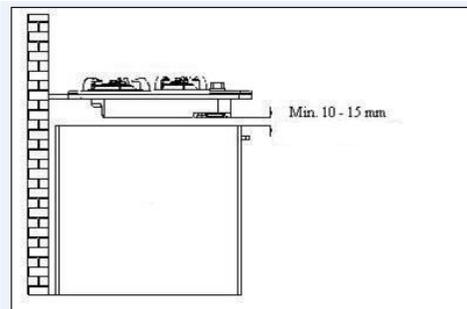
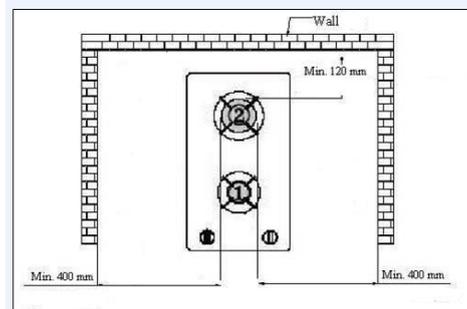


A tall cupboard or partition too close to the hob would hinder free movement of kitchen utensils.

If a horizontal partition is put under the hob, it must be placed between 10 and 15 mm from the bottom of the work top. In any case, do not keep any sprays or pressurized containers in the compartment which could be just under the hob.

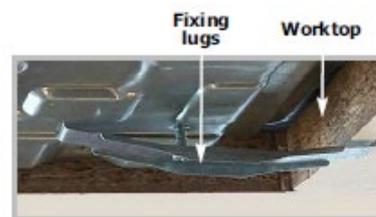
To ensure sealing between the cupboard and the worktop follow points below:

- 1- Remove the pan support grates, the burner caps and heads after checking their position.
- 2- Turn the hob over and place it gently over the opening in the worktop paying attention not to damage the control knobs and lighters.
- 3- Stick the foam seal around the outside of the hob.
- 4- Put the hob back the right way up and place the burners, caps and pan grates back in position.

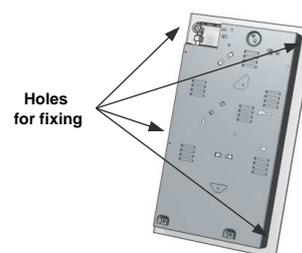


## Fitting recommendations (cont'd)

- Place the hob in position in the cutout on the worktop, pulling it forward as far as possible.
- Put the burners, caps and pan grates back in position.
- Connect the hob power supply cable to the electrical installation of the kitchen. (See "Electrical connections").
- Connect the hob to the gas.



If you wish you can lock the hob into position using attachments that come with screws (see right picture)) and are secured to the corners of the housing.



**Only use the holes provided.**

**Stop screwing when the lug starts to bend.**

**Do not use a power screwdriver.**

The panel of this built-in hob is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking :

1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
3. Do not use oversized utensils for cooking.
4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

## Electrical connections

Your hob is delivered with a three- CROSS SECTION OF THE CABLE TO USE conductor (phase + ground + neutral)

H05VVF- T105 or H05V2V2F - T90

1mm<sup>2</sup> section cable, which must be connected to a 220-240 V single phase mains supply by the intermediary of a two phase + earth CEI 60083 standardized neutral plug, or a single pole cut-off device with a contact opening by at least 3,5mm.

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.

CROSS SECTION OF THE CABLE TO USE	
	220-240V-- 50 Hz All-gas
Cable H05VVF -T105 or H05V2V2F - T90	3 conductors of which 1 is to be earthed
Cross section of conductors in mm <sup>2</sup>	1
Fuse	5 A



The protective conductor (green/yellow) is connected to the  earth connection on the hob and therefore must also be connected to an external earth connection .

If the power supply cable is damaged, it must be replaced with a cable or a special unit available from the manufacturer or his After Sales Service.

## Connecting the gas supply

- Preliminary remarks

### **Warning**

**Your appliance is sold pre-set for TOWNGAS.**

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.

**The gas supply must be connected in line with current regulations in Hong Kong.**

- Towngas 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.

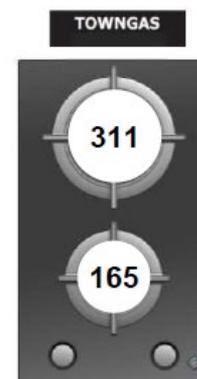
Connect to Elitre model no. EL-125 of external gas governor. (Working pressure 10mbar).

- Gas rating

Appliance designed for Installation In Hong Kong	<b>TOWNGAS HONG KONG</b> <b>10 mbar</b>
<b>EXTRA-FAST BURNER</b>	
Indicator marked on injector	<b>311</b>
Nominal heat rating (kw)	3.0
Low heat rating (kw)	0.7
Hourly output (l/h)	680
<b>SEMI-FAST BURNER</b>	
Indicator marked on injector	<b>165</b>
Nominal heat rating (kw)	1.50
Low heat rating (kw)	0.5
Hourly output (l/h)	340
<b>TOTAL VALUE OF 2 GAS RINGS</b>	
Total nominal heat rating (kw)	4.5
Maximum output (l/h)	1020

#### **MARK ON THE INJECTORS**

This table shows the position of the injectors on your hob depending on the type of gas you use. The number is marked on each injector.



## How to use your gas burners?

### ● Lighting a hob **FITTED WITH A SAFETY DEVICE**

- Each burner is controlled by a tap fitted with a safety system, which cuts the gas off automatically if ever the flame goes out by accident (overflowing, drafts, etc.).
- The safety system for the burners is a metal rod next to the flame.
- Your hob is equipped with an automatic lighting system integrated into each control knob.
- Choose the gas burner you need using the symbols at the side of each control knob



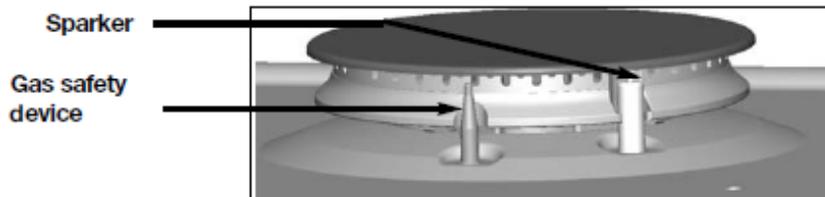
- To ignite a burner, press down and turn the knob anti-clockwise until it is pointing to the maximum position  .

Keep the knob pressed down. This will trigger off a series of sparks that will light up the burner.

- Adjust the flame to the height you require by turning the control knob between the  and  symbols.

 To set off the safety system, keep the knob pressed completely down for a few seconds after the flame has lit up.

 Do not use aluminium cover. Using aluminium cover may cause abnormal combustion.



- If ever your flame goes out, relight it as per normal procedure.

## Which pans are best adapted for use on the gas burner?

- Recommended pan sizes:

<b>Extra burner</b>	<b>Small burner</b>
<b>Extra-fast</b>	<b>Auxiliary</b>
<b>18-28cm</b>	<b>12-16cm</b>

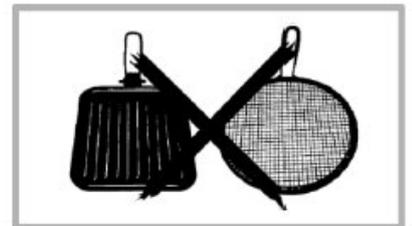
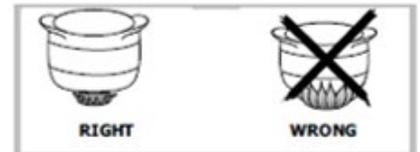
Adjust the flames so that they do not lick up the side of your pan.

**Do not use** a pan with a convex or concave bottom.

**Do not leave** the gas on beneath an empty pan.

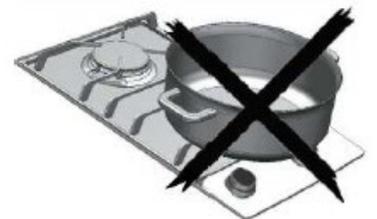
**Do not use** pans whose bases or handles may partially cover control knobs.

**Do not use** heat regulators, toasters, steel meat grills or stew-pots that touch the glass-top.



**Do not place** large pans on the burners near the control knobs.

These may be damaged by the very high temperatures.



**- Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.**



Keep all natural air-vents open or have a mechanical ventilation system installed (a mechanically ventilated hood).

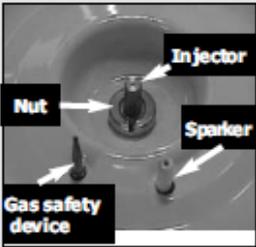
- Prolonged, intensive use of the hob may require extra ventilation; by opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation (a minimum air input of 2m<sup>3</sup>/hour per kW of gas energy is required.)  
E.g. : for a 30 cm hob with 2 gas-rings

Total power: 4.5kW

4.5 kW x 2 = 9m<sup>3</sup>/h minimum flow-rate.

## 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 •

	HOW TO PROCEED	ACCESSORIES TO BE USED
<p><b>Looking after sparkers and injectors</b></p>	<p>- If ever the sparkers get dirty, clean them with a stiff non-metallic brush.</p> <p>- The gas injectors are in the centre of each burner in the form of a "pot". Make sure not to block them up partially when cleaning the hob, as this will considerably reduce the performance of your gas-rings.</p> 	<p>- Small hard-bristled brush.</p> <p>- Safety pin</p>
<p><b>Looking after the grills and burners</b></p>	<p>- Use a non-abrasive cream for removing any persistent stains. Then rinse with clean water. 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 your 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.**

## Minor troubleshooting

You have doubts about whether your 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><b>Lighting the burners:</b>  <b>There is no sparking when the control knobs or buttons are pressed down.</b></p> <p><b>When you only press down one control knob all the burners spark.</b></p> <p><b>Sparking takes place but the burners do not light up.</b></p>	<ul style="list-style-type: none"> <li>- Check the electrical connections on the hob.</li> <li>- Check that the sparkers are clean.</li> <li>- Check that the burners are clean and in position.</li> <li>- If the hob is fixed to the worktop, make sure that the fixing clamps have not been twisted.</li> <li>- Check that the sealing rings have not come out of place.</li> </ul> <p>This is normal. The lighter system is centralised, and all the burners spark at the same time.</p> <ul style="list-style-type: none"> <li>- Check that the gas inlet pipe has not been squashed.</li> <li>- Check that the gas inlet pipe tube is less than 2m long.</li> <li>- Check that the main gas tap is open.</li> </ul> <ul style="list-style-type: none"> <li>- If you have just installed your hob, keep the control knob wide open for a few seconds so that the gas can get through.</li> <li>- Make sure the injector is not blocked up. If this is the case, clear it with a safety pin.</li> <li>- Light up your gas-ring before putting a pan on it.</li> </ul>
<p><b>The flame goes out as soon as release the control knob</b></p>	<ul style="list-style-type: none"> <li>- Push the control knob down completely and keep it under pressure for a few seconds after the burner has lit.</li> <li>- Check that the burner parts are in place.</li> <li>- Check that the sealing rings under the control knobs have not come out of place.</li> <li>- Avoid any severe drafts in the room.</li> <li>- Light the burner before putting your pan on it.</li> </ul>
<p><b>In the low position the flames go out or are too high.</b></p>	<ul style="list-style-type: none"> <li>- Avoid any severe drafts in the room.</li> </ul>
<p><b>Flames are irregular.</b></p>	<ul style="list-style-type: none"> <li>- Check that the burners and injectors are clean and assembled correctly.</li> </ul>
<p><b>The knobs get hot during cooking.</b></p>	<p>Use small pans on the burners next to the control knobs. Large pans are to be put on the large 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.</p>

## Gas-cooking guide

	DISHES	TIME	EXTRA-FAST	SEMI-FAST
<b>SOUPS</b>	Broths	8-10 minutes		
	Thick soups		X	
<b>FISH</b>	Court-bouillon	8-10 minutes	X	
	Grilled	8-10 minutes	X	
<b>SAUCES</b>	Hollandaise, Bearnaise			X
	Bechamel, Aurore	10 minutes		X
<b>VEGETABLES</b>	Endives, spinach		X	
	Peas in sauce	25-30 minutes	X	
	Provence tomatoes	15-20 minutes	X	
	Fried potatoes		X	
	Pasta		X	
<b>MEAT</b>	Steak		X	
	Blanquette, Osso-bucco	90 minutes	X	
	Fried escalope	10-12 minutes	X	
	Tournedos	10 minutes	X	
<b>FRYING</b>	Chips		X	
	Fritters		X	
<b>DESERTS</b>	Rice pudding	25 minutes		X
	Stewed fruit		X	X
	Pancakes	3-4 minutes	X	
	Chocolate	3-4 minutes		
	Custard	10 minutes		X

### After Sales Service

Any maintenance on your equipment should be undertaken by:

- Either your dealer,
- Or another registered gas installers who is authorized 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 your equipment.

### Attention

Please record the following information:

- Model No.: \_\_\_\_\_
- Serial No.: \_\_\_\_\_
- Dealer: \_\_\_\_\_
- Purchase date: \_\_\_\_\_

**Customer Hotline: 6677 2200**

Ref: DPG7341B