

安裝及使用說明手冊

De Dietrich 

# 氣體煮食爐

DPG7389B



## 內容

	頁數
爐具安全使用說明	4
爐具圖解說明	5
安裝說明	5
● 安裝建議	5-7
● 氣體接駁	8
使用說明	9
● 爐具使用方法	9
● 鍋具建議	10
維修保養	11
故障處理	12

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,管子的全部長度是可接觸的;請在有效期前,進行更換(管子上已註明).無論採取哪種安裝方式,註冊的安裝技工,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。
- 如果爐具玻璃發現有裂痕,請馬上截斷燃氣和電池的連接及聯絡顧客服務部門來處理。



### 環境保護

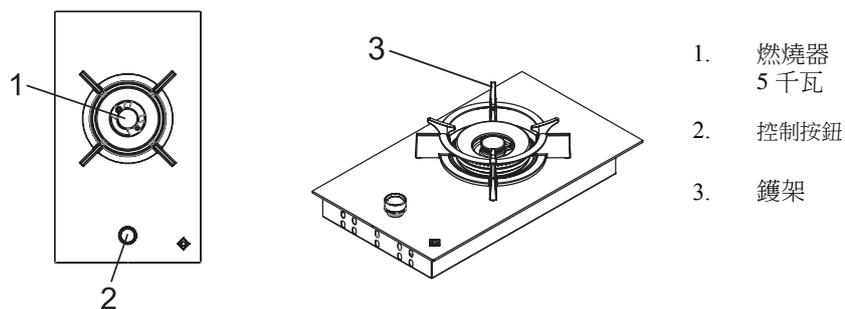
機器的包裝材料是由可循環物料製造的。請幫助循環再用和保護環境,把它棄置於市政的專用貯藏器。

機器也包含很多循環物料。印有這符號的已用電器,表示不應混合其他廢物。

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2012/19/EU而安排。請聯絡政府或零售商,查詢最近你家的接收點。

多謝你對環境保護上的支持。

## 爐具圖解說明



## 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	28 厘米	48 厘米	4.4 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)與爐具相配合。

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: 1 個燃燒器的爐具

總功率: 5 千瓦

$$5 \text{ 千瓦} \times 2 = 10 \text{ m}^3/\text{h} \text{ 最低空氣流速}$$

### 安裝建議(接上頁)

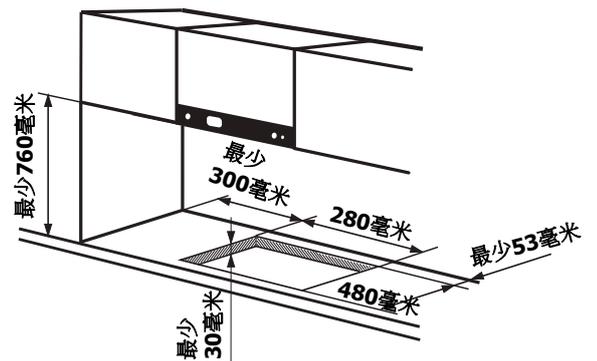
爐具必須嵌入安裝在灶櫃的工作檯面上.工作檯面必須有至少 3 厘米的厚度和是防熱的,或者包覆了一層防熱材料。

同時爐具下方應設有最少10-15厘米的透氣設施,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,後面由爐具邊至離開後擋水石 5.3 厘米。

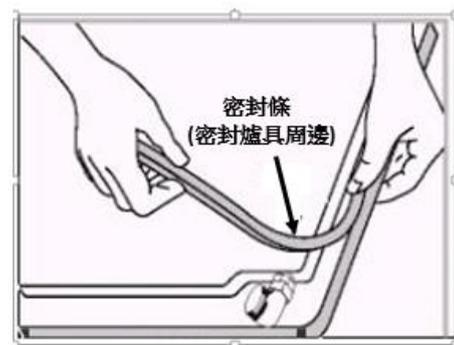
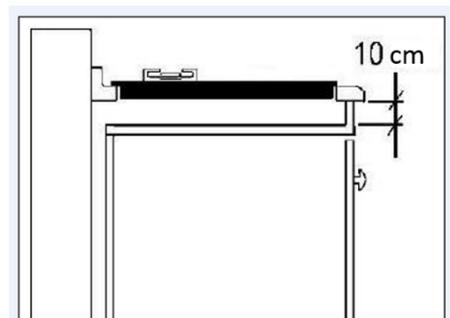
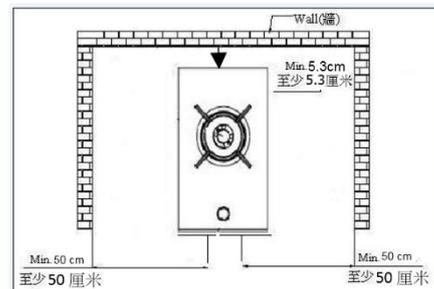
爐頭左邊至毗連牆身距離亦必須保留至少 50 厘米。

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 厘米。不要將噴霧器或壓力容器放置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周邊.
- 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.
- 電芯盒在爐具的底部(使用一粒鹼性 AA1.5 伏特電芯)，請將盒蓋打開放入電芯。(見右圖)
- 將爐具連接氣體.

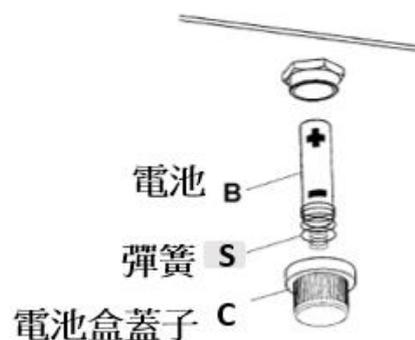
請使用爐具原來的開孔.

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陶瓷玻璃製造，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，應即停用並聯絡爐具進口商作出檢查。
3. 切勿使用過大的器皿煮食。請參考“鍋具建議”的尺寸。
4. 切勿以硬物撞擊或將重物放置於玻璃面板。



## 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。**

- 爐具接駁

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 1kPa）。

- 燃氣標注

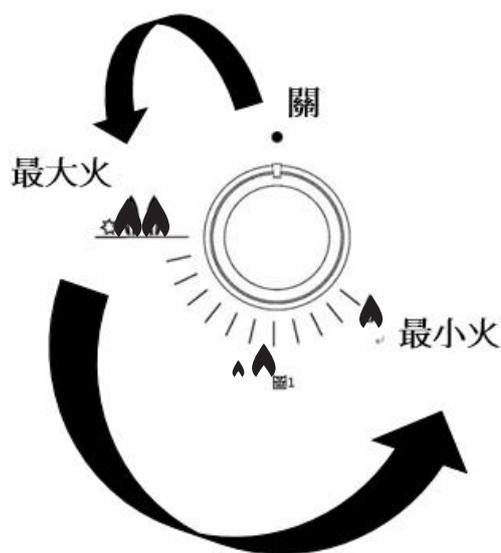
按香港燃氣設計的爐具	香港煤氣 1 kPa
燃燒器 標準加熱值 (kw)	5

## 爐具使用說明

絲印在旋鈕側面的符號表示旋鈕和燃燒器之間的對應關係。

### 自動啟動氣門

請按下按鈕，然後將按鈕逆時針旋轉到最大位置（大火焰，圖 1）。



當燃燒器啟動，持續按動按鈕約 6 秒鐘。

所有操作位置必須在最大和最小值之間選擇，不要在最小值和關閉點之間選擇。

使用最大火焰快速使液體達到沸騰溫度，而當煮熟食物或保持食物沸騰時可調校至較低火焰。

要關掉爐具，請將旋鈕順時針旋轉到“關閉”位置來中斷氣體供應。

### 注意

- 當爐具不在運作時，時常檢查按鈕是在關閉狀態（見圖 1）
- 如果火焰意外被吹熄，安全氣門會在幾秒鐘後自動停止供氣。 如要恢復操作，按下按鈕，然後將按鈕設置到點火位置（大火焰，圖 1）。
- 在用脂肪或油烹飪的同時，請盡量注意，因為這些物質過熱時可引至起火。
- 不要在爐具附近使用噴霧器。
- 不要將不穩定或變形的鍋具放在爐具上，以防止它們翻倒或溢出。
- 確保鍋具把手放置正確。
- 當燃燒器啟動時，檢查火焰是否正常，在取出鍋之前，需要將火焰降低或熄滅。

### 鑊架

煮食爐是附設有鑄鐵鑊架一個。此鑊架是專為中式炒鍋而設，當使用此類鍋具時，應當將鑊架安放在爐架上一同使用。 如果使用平底鍋具時，請將此鑊架移除。

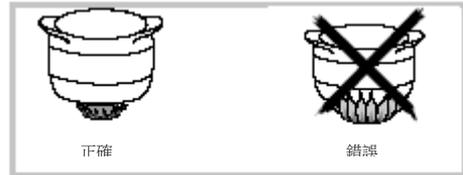
由於鑊架是以鑄鐵製成，在烹煮過程中，受到明火燃燒一段時間溫度會提升。切勿接觸鑄鐵鑊架，否則會引致灼傷。 切勿用手接觸爐具表面包括鍋架及爐頭，直至完全冷卻。

## 鍋具建議

- 建議鍋具尺寸：

大燃燒器
24-26 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。



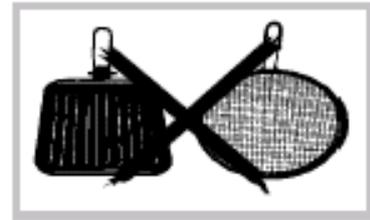
不要將空置的鍋具放在點燃的爐具上。

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。

切勿將鋁箔或鋁製托盤包裹在爐具上或爐碟上進行烹飪。

此類鋁製物料會溶化及對你的爐具做成永久破壞。



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)。

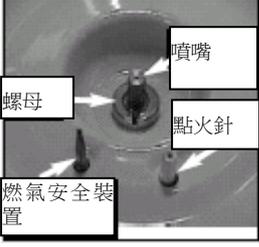
- 例如：1 個燃燒器的爐具

總功率：5 千瓦

$5 \text{ 千瓦} \times 2 = 10 \text{ m}^3/\text{h}$  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關機位置，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。
- 不要使用蒸汽清潔您的爐具。

如果發現爐具玻璃面上有裂紋，請立即截斷連接爐具的電池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>點火針有火花，但燃燒器未燃點。</p>	<ul style="list-style-type: none"> <li>- 更換電池</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> <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，請將氣體控制旋鈕打開幾秒鐘，使燃氣進入。</li> <li>- 通知爐具進口商安排合資格檢查人員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>
<p>當您放開控制旋鈕後，爐火熄滅。</p>	<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>
<p>在慢火位置，爐火熄滅或火力太高。</p>	<ul style="list-style-type: none"> <li>- 避免室內強烈的空氣流動。</li> </ul>
<p>火焰不規則。</p>	<ul style="list-style-type: none"> <li>- 通知爐具進口商安排合資格檢查人員檢查燃燒器和噴嘴清潔且安裝正確。</li> </ul>

## 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.

### 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。

**REF: DPG7389B**

GUIDE FOR INSTALLATION AND USE

**De Dietrich** 

# Cooking hob

## DPG7389B



## Contents

<b>Using your hob in complete safety</b>	<b>PAGE 17</b>
<b>What's your hob looks like</b>	<b>18</b>
<b>Installation your hob in all simplicity</b>	<b>18</b>
• Fitting recommendations	18-20
• Connecting the gas supply	21
<b>Using The Burners</b>	<b>22</b>
• How to use your gas burners	22
• Pans to use?	23
<b>How to look after your hob?</b>	<b>24</b>
<b>Minor troubleshooting</b>	<b>25</b>

In the manual:



Display safety instruction



Display tips and hints



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

Dear Customer,

Thank you for choosing DE DIETRICH product.

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 place 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.



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.

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.

## Your hob in complete safety

- This hob has been designed for use by private persons in their homes.
- This hob is designed exclusively for the cooking of drinks and foodstuffs.
- This product does not contain any asbestos-based component parts.
- You must always keep an eye on your cooking.
- Read the instructions carefully before installing and using the appliance.
- 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. 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, the authorized technician will ensure that it is totally free of leaks following installation.
- If a knob is difficult to turn, **DO NOT FORCE IT**. Call up the customer service department.
- Do not press the control knob for more than 15 seconds, release the control knob, ensure air ventilation and 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: Leave a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.

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

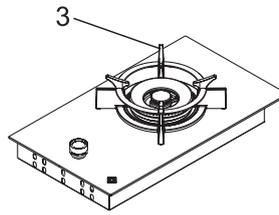
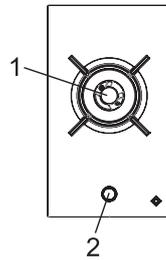
## ENVIRONMENTAL PROTECTION

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 2012/19/EU on WEEE. Contact your town hall or your retailer for the used appliance collection points closest to your home.

### What your hob looks like?



1. Single burner  
5kW
2. Control knob
3. WOK support (Removable)

### Installation guidelines (All procedures must be performed by registered gas installer)

#### Fitting recommendation

	Width	Depth	Height
Standard cutout	28cm	48cm	4.4cm

**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) are compatible to your hob.**

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

E.g.: Hob with 1 gas-ring

Total power: 5kW

5kW x 2 = 10m<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 at least 10 - 15cm ventilation clearance underneath the hob to ensure proper operation.

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

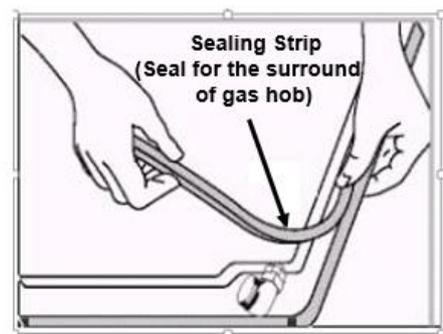
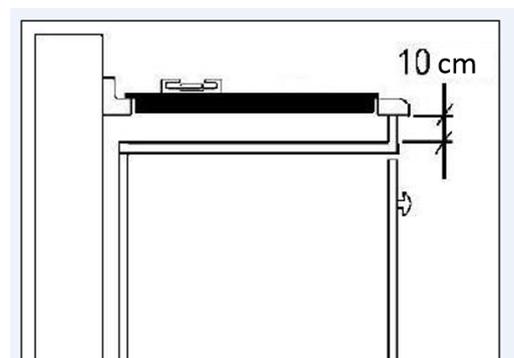
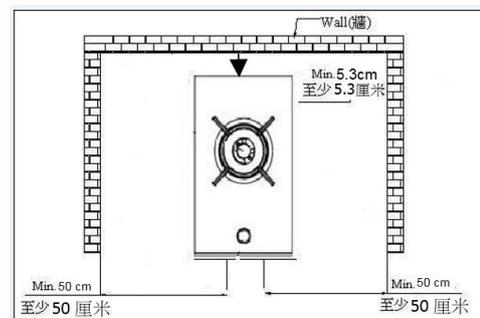
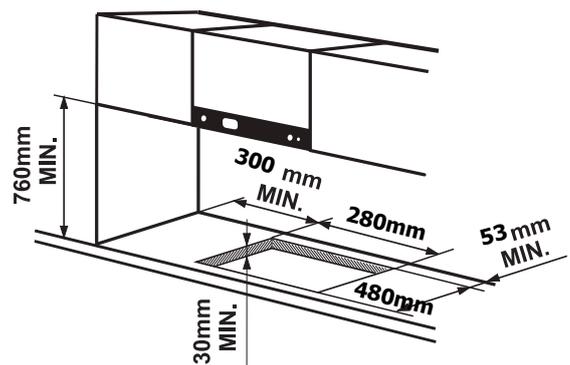
And a side-clearance of at least 50cm should be left from the border of the burner to adjustment walls.

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 at least 10cm 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.

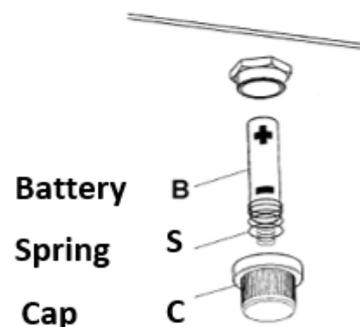
To ensure sealing between the cupboard and the worktop follow points below:

- 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.
- The battery box is placed under the hob (alkaline AA 1,5 V x 1). For change it is necessary, please refer to the diagram on the right.
- Connect the hob to the gas.



**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 vitroc ceramic 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 hob importer for inspection.
3. Do not use oversized utensils for cooking. Please refer to "Pan Size Recommendation" section.
4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface

## 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 the country of installation.**

- 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 1kPa).

- Gas rating

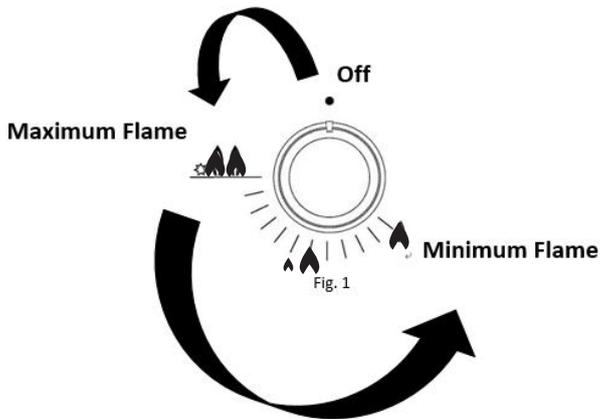
Gas hob designed for installation in Hong Kong	<b>HONG KONG TOWN GAS</b> <b>1 kPa</b>
<b>SINGLE BURNER</b> Nominal heat rating (kW)	5

## 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

Press the knob, turn the corresponding knob anticlockwise up to the maximum position (large flame, fig.1).



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

All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

Use the maximum flame to quickly make the liquids reach the boiling temperature, but reduce the level of flame while heat food or maintain boiling.

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

### Notice

- When the equipment is not in use, always check that the control knob is in the closing position (see fig.1).
- If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, press and set the knob to the lighting point (large flame, fig. 1).
- 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.

### WOK Support

This gas hob is equipped with a Cast Iron Wok Support as an accessory. This wok support is specially designed for use of WOK. Please put the wok support on top of the pan support when using the wok. Please remove it from the hob when flat bottom cooking pot is used.

The wok support is made with cast iron. DO NOT touch the cast iron wok support after cooking. Do not touch any part of the gas hob and grids and burner until it is completely cooled down.

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

- Recommended pan sizes:

<b>Single burner</b>
<b>24-26cm</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.

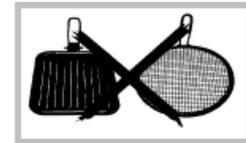
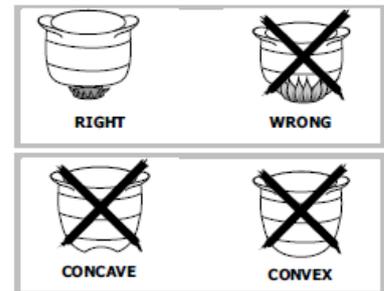
**Do not leave** the gas on beneath an empty pan.

**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.

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.



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.)

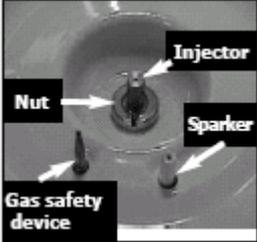
E.g.: Hob with 1 gas-ring

Total power: 5kW

5kW x 2 = 10m<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 off position.

HOW TO PROCEED		
<p>Looking after sparkers and injectors</p>	<ul style="list-style-type: none"> <li>- If ever the sparkers get dirty, clean them with a stiff non-metallic brush.</li> <li>- The gas injectors are in the centre of the 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.</li> </ul>	 <ul style="list-style-type: none"> <li>- Small hard-bristled brush.</li> <li>- Safety pin</li> </ul>
<p>Looking after the grills and burners</p>	<ul style="list-style-type: none"> <li>- Use a non-abrasive cream for removing any persistent stains. Then rinse carefully before re-lighting your hob.</li> </ul>	<ul style="list-style-type: none"> <li>- Non-abrasive cream.</li> <li>- Household sponge.</li> </ul>

- 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>Šā @ā * Ā@ Āā } ^! • ĀV@! ^ Āā [ Ā            • ] æ \ ā * Ā, @ } Āc@ Ācontrol knob or            button is pressed down.</p>	<ul style="list-style-type: none"> <li>- Replace the battery.</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>Sparking takes place but the burner does not light up.</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> <p>If you have just installed your hob, keep the control knob wide open for a few seconds so that the gas can get through.</p> <ul style="list-style-type: none"> <li>- Make sure the injector is not blocked up. If this is the case, contact the gas hob Importer to arrange the registered gas hob technician for checking and clear it with a safety pin.</li> <li>- Light up your gas ring before putting a pan on it.</li> </ul>
<p>The flame goes out as soon as release the control knob</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>In the low position the flames go out or are too high</p>	<ul style="list-style-type: none"> <li>- Avoid any severe drafts in the room.</li> </ul>
<p>Flames are irregular.</p>	<ul style="list-style-type: none"> <li>- Contact the gas hob Importer to arrange the registered gas hob technician to check the burners and injectors which are clean and assembled correctly.</li> </ul>

## 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**

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.

**REF: DPG7389B**