

Gaggenau

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⚠ Intended use

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⚠ Important safety information

⚠ Warning – WHAT TO DO IF YOU SMELL GAS!

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the after-sales service or the gas supplier.

⚠ Warning – Risk of poisoning!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

- Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.
- Consult a professional before installation of the additional ventilation.

⚠ Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.
- When gas hotplates are in operation without any cookware placed on them, they can build up a lot of heat. The appliance and the extractor hood above it may become damaged or be set on fire. Grease residue in the filter of the extractor hood may ignite. Only operate the gas burners with cookware on them.
- If the burner does not ignite after 15 seconds, switch off the control knob and open the door or window in the room. Wait at least 1 minute before igniting the burner again.

⚠ Warning – Risk of burns!

- The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.
- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.
- Empty cookware becomes extremely hot when set on a gas hotplate that is in operation. Never heat up empty cookware.
- If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably. Both can cause burns. Always use liquefied gas bottles in an upright position.

⚠ Warning – Risk of injury!

- Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power and gas lines replaced, by an after-sales engineer trained by us. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Faults or damage to the appliance are dangerous. Never switch on a faulty appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Unsuitable pan sizes, damaged or incorrectly positioned pans can cause serious injury. Observe the instructions which accompany the cookware.

⚠ Warning – Risk of electric shock and serious injury!

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Causes of damage

Caution!

- **Risk of heat damage to adjacent appliances or kitchen units:** If the appliance is in operation for an extended period, heat and moisture will be generated. Additional ventilation is required. Open the window or switch on an extractor hood that discharges the extracted air and moisture outside the building.
- **Risk of damage to the appliance due to the build-up of heat:** Do not heat roasters, frying pans or grill stones using more than one burner at a time.
- **Malfunction:** Always turn the control knob to the "Off" position when the appliance is not being used.

Environmental protection

The sections below list a number of energy-saving tips and provide information on disposing of your appliance.

Saving energy

- Choose a burner of roughly the same size as your pan. Place the cookware in the middle.
- Use small saucepans for small quantities. Using a large saucepan with little in it consumes a lot of energy.
- Always place suitable lids on saucepans. Cooking without a lid consumes significantly more energy. Use a glass lid so that you can see into the pan without having to lift the lid.
- Cook with only a little water. This will save energy and preserve the vitamins and minerals in vegetables.
- Switch to a lower heat setting in good time. This will save energy.

Environmentally-friendly disposal

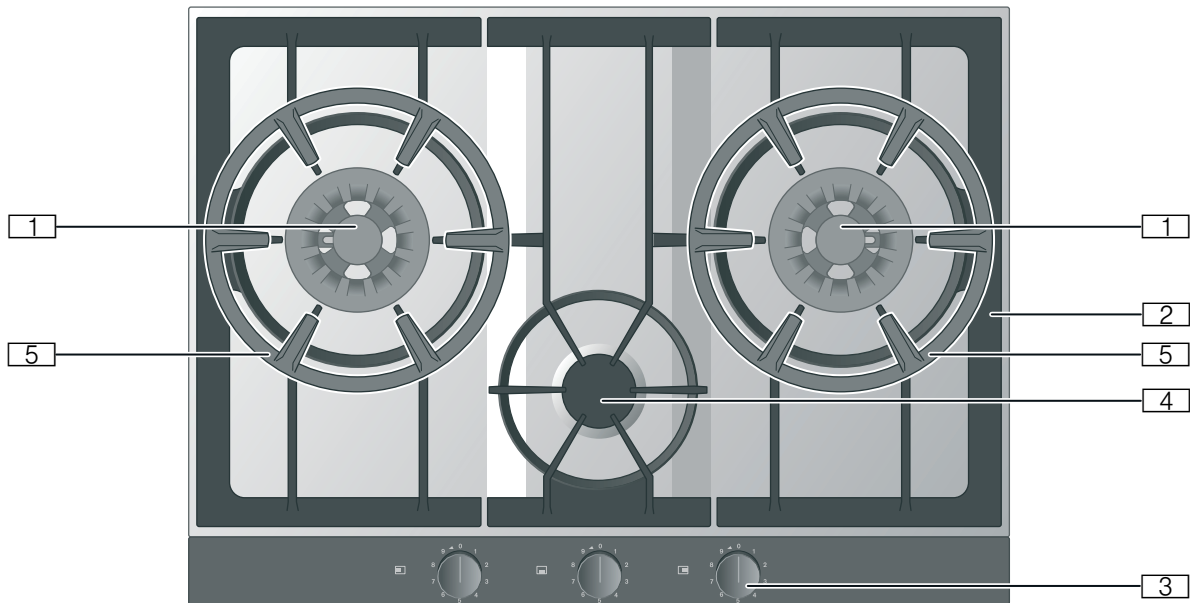
Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Familiarising yourself with your appliance

Gas hob



- 1 Power of natural gas wok burner: 5.2 kW
- 2 Pan support
- 3 Control knob:
0 = Burner switched off
Power level 1 = Lowest setting
Power level 9 = Highest setting
◀ Direction of rotation to switch on
- 4 Power of standard-output natural gas burner: 1.7 kW
- 5 Wok ring

Visual signals of the luminous disc

The control knob is encircled by an illuminated ring that indicates a number of statuses and functions.

Indicator/symbol	Meaning
○ Off	Appliance OFF
● Lit orange	Appliance ON
● Slow flashing orange	Appliance OFF Residual heat indicator
☀ Flashing orange	Appliance fault Call the after-sales service.

Special accessories

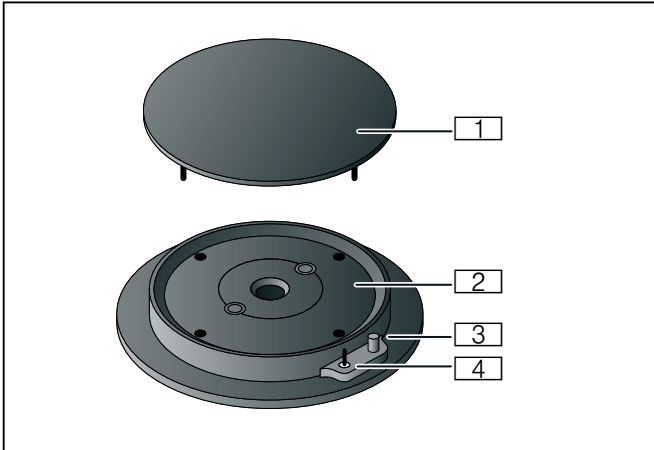
You can order the following special accessories from your specialist dealer:

- WP 400 001 Wok made from multi-layer material. Features a domed bottom and handle, dia.: 36 cm, capacity: 6 litres, height: 10 cm.

Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Individual parts of the standard-output burner

Ensure that the burner parts are fitted in the correct position and are straight; otherwise, there may be ignition problems or problems during operation. The lugs must engage in the relevant recesses.

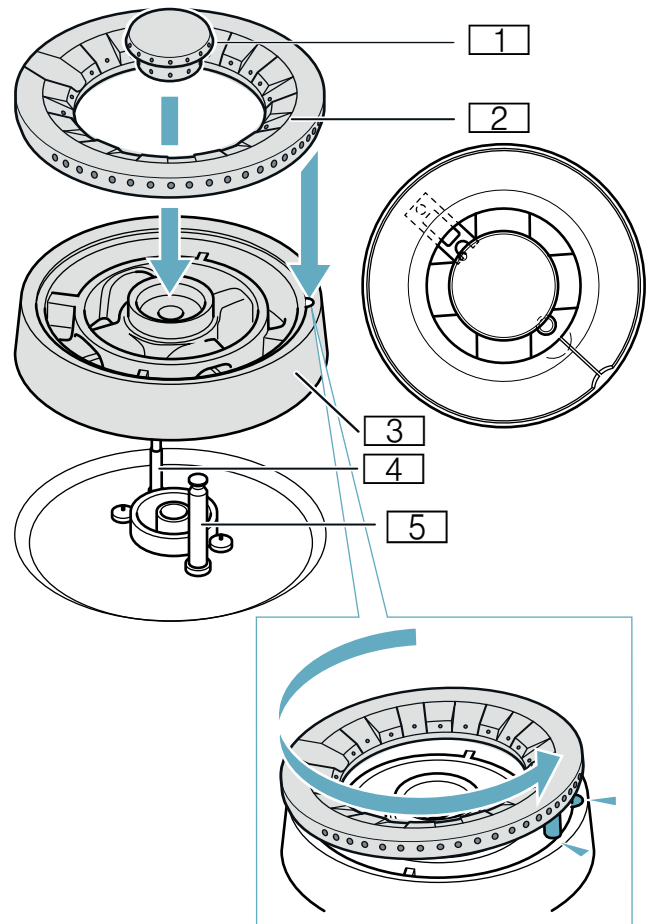


- 1 Burner cap
- 2 Burner head
- 3 Ignition plug
- 4 Thermocouple element for flame monitoring

Individual parts of the wok burner

Ensure that the individual parts of the wok burner are fitted in the correct position and are straight; otherwise, this may result in ignition problems or problems during operation. Fit the burner head such that the thermocouple is positioned in the corresponding recess on the burner head. The lug on the burner ring must engage in the corresponding recess on the burner head.

Note: If the burner parts are fitted at an angle, the appliance will not work.



- 1 Burner cap
- 2 Burner ring
- 3 Burner head
- 4 Thermocouple
- 5 Ignition plug

Operating the appliance

Notes

- Only use the accessories specified. Do not line the stainless steel recess (e.g. with aluminium foil).
- Do not cover the ventilation openings on the back of the control panel.
- The burner and ignition plug must be clean and dry.
- Only light the burners if the pan supports and all burner parts are correctly fitted.
- To ignite a burner, firmly press the control knob down as far as possible and hold it there, then turn it to the required position.
- Once ignited, press and hold the control knob for approx. 2 to 4 seconds to enable the heat sensor that opens the gas flow to heat up first.
- If the flame does not ignite within 2 to 4 seconds, turn the control knob anti-clockwise to the lowest setting and, once ignited, turn it back to the highest setting. It can often be quicker to ignite the burner in the lowest setting because different gases have different ignition characteristics.
- When one burner is ignited, an ignition spark will also be generated at all the other burners.
- Do not touch the ignition plug while the gas appliance is being lit.
- It is important to keep the appliance clean. If the ignition plugs are dirty, this may cause ignition problems. Clean the ignition plugs regularly with a small, non-metallic brush. Take care to prevent the ignition plugs from suffering any heavy knocks.

Switching on

This appliance is equipped with a step valve. The markings on the control knob show you the output from power levels from 1 to 9.

Your gas hob comes with ignition plugs for electrical ignition.

- 1 Place a suitable item of cookware on the pan support.
- 2 Push in the control knob for your chosen burner and turn it anticlockwise to the power level you require. The burner ignites automatically.

Turn the control knob to set the power level.

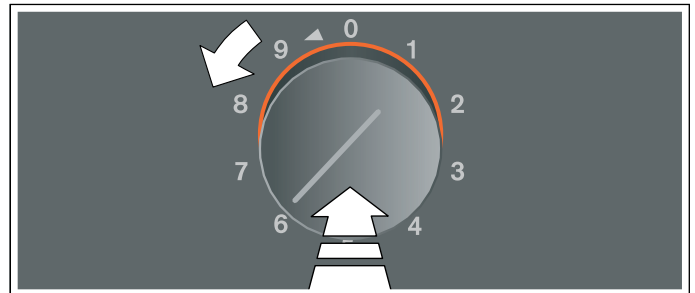
Caution!

Damage to the appliance

Never try to turn the control knob directly from position 0 to position 1, or from position 1 directly to position 0. Doing this will damage the step valve.

⚠ Warning – Risk of deflagration!

If the burner does not ignite after 15 seconds, switch off the control knob and open the door or window in the room. Wait at least 1 minute before igniting the burner again.



Switching on manually

During a power cut you can ignite the burners manually.

- 1 Place a suitable pot or pan on the pot grid.
- 2 Press the corresponding control knob and turn it anticlockwise to the required setting. Keep the control knob pressed.
- 3 Use a gas lighter or a match to ignite the burner. Keep the control knob pressed for a few seconds after ignition.

Note: The indicator on the illuminated ring remains off.

Thermoelectric flame monitoring

For your safety, the hob is fitted with thermoelectric flame monitoring. This prevents the flow of gas if the burner accidentally goes out while it is in use (e.g. due to draughts).

If the burner accidentally goes out while it is in use, turn the control knob to the 0 position and wait at least one minute before you ignite the burner again.

Switching off

Turn the control knob clockwise to position 0.

⚠ Warning – Risk of burns!

When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.

Residual heat indicator

The illuminated ring on the control knob will light up orange after switching off the hob, and it will remain lit until the appliance has cooled enough for it to be safe to touch. The light will get dimmer as the appliance cools down.

Table of settings and tips

Power level	Cooking method	Examples
9	Heating	Water, clear soups
	Blanching	Vegetables
	Deep-frying	Chips, pastries
7 - 9	Searing	Meat
	Frying at high temperatures	Meat, potatoes
6 - 8	Simmering with the lid open	Liquids, dough-based foods
5 - 7	Baking	Flour-based food
	Frying at medium temperatures	Poultry, fish
4 - 5	Frying at low temperatures	Fried sausages, onions, egg dishes
	Defrosting	Frozen food
4	Poaching with the lid open	Dumplings, boiled sausages
	Warming	Vegetables, soups, stews
3 - 4	Braising	Beef olives, joints
	Stewing	Vegetables
2 - 4	Simmering with the lid on	Soups, vegetables
1	Soaking	Rice, rice pudding, cereals

Tips for cooking and roasting

The values given in the settings table must be looked upon as recommended values. The heat required depends not only on the type and condition of the food, but also the size and contents of the pot.

Due to the high performance of the cooktop, fat and oil will heat up quickly. Never leave the cooktop unattended, fat can ignite, food can burn.

Tips for using a wok

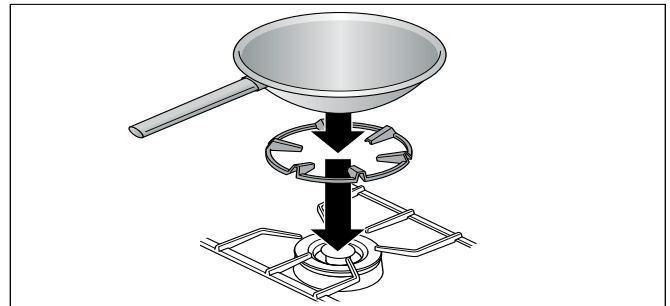
Note: When you cook using a wok, place the wok ring onto the pan support over the wok burner. Make sure that the wok is stable on the wok ring when you are cooking.

We recommend using woks with a domed base. You can order a high-quality wok as an optional accessory (WP 400 001).

When cooking with the wok, use only cooking oil that is suitable for heating to high temperatures, such as groundnut oil.

Cook the ingredients at a high heat, while stirring constantly. Do not cook them for too long. The vegetables should be al dente.

For stirring the food and for taking it out of the pan, it is best to use a shallow ladle with a long handle made from a heat-resistant material.



⚠ Warning – Risk of injury!

The standard-output burner is not suitable for use with the wok ring and a wok. The wok pan is not stable and may overturn. Never place the wok ring on the standard-output burner.

Information and tips regarding cookware

The following information and tips have been provided to help you save energy and avoid damaging your cookware.

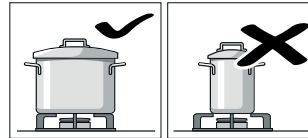
Suitable cooking vessels

Burner	Recommended pan base diameter	Minimum pan base diameter
Wok burner	240 - 300 mm	160 mm
	Use the wok only on the wok ring.	
Standard-output burner	140 - 200 mm	90 mm

Pans with a diameter of less than 90 mm or more than 200 mm (300 mm for the wok burner) should not be used.

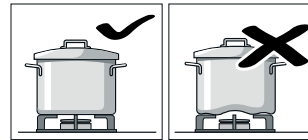
Maintain a distance of at least 50 mm between the item of cookware and flammable objects. Maintain a distance of at least 50 mm between the control knob or control panel and the pot or pan. The cookware must not touch the control panel or the control knob. The cookware must not protrude over the edge of the hob.

Precautions for use



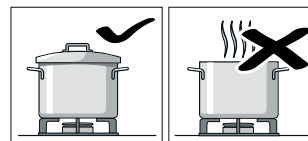
Use pots or pans which are the right size for each burner.

Do not use small pots or pans on large burners. The flame should not touch the sides of the pot.

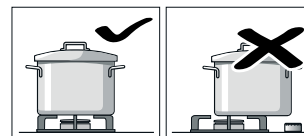


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

Only use pots or pans with a thick, flat base.

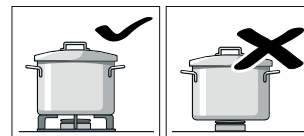


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



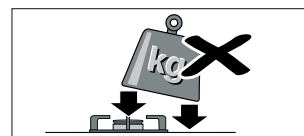
Always centre the pot or pan over the burner, otherwise it could tip over.

Do not place large pots on the burners near the control knobs. These may get damaged by the high temperatures.



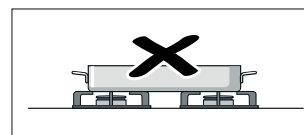
Place the pots or pans on the pan support, never directly on the burner.

Make sure that the pan supports and burner caps are correctly positioned before using the appliance.



Pots or pans should be placed on the cooktop carefully.

Do not strike the cooktop and do not place excessive weight on it.



Do not heat a cooking vessel (e.g. roaster, pan, grill stone) on more than one burner at the same time. The resulting heat accumulation will damage the appliance.

Cleaning and maintenance

⚠ Warning – Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

⚠ Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Caution!

Risk of surface damage

Do not use these cleaners

- harsh or abrasive cleaning agents
- oven cleaners
- corrosive or aggressive cleaners, or those containing chlorine
- cleaning agents with a high alcohol content
- hard and scratchy sponges, brushes or scouring pads

If such an agent comes into contact with the appliance, wash it off immediately with water.

Thoroughly wash out new sponge cloths before using them!

Cleaning the appliance

Clean the appliance after each use once it has cooled down. Remove liquids that have boiled over or spilled immediately and do not allow any food remnants to burn on.

To ensure good performance and safe use throughout their service life, keep the burners clean. Ensure that the openings and slots in the parts of the burner are free of dirt.

Dry the burners thoroughly after cleaning. Only operate the appliance when the burners are dry. Damp burners can cause ignition problems and/or an unstable flame.

During assembly, make sure that the burner parts (lugs) are in the correct position. All parts must be straight.

Appliance part/ surface	Recommended cleaning
Stainless steel surfaces	Use soapy water and dry with a soft cloth. Use a minimal amount of water when cleaning to prevent water from penetrating the appliance. Soak burnt-on remains with a small amount of soapy water; do not scour. Remove heavy soiling or yellow discolouration caused by heat using our stainless steel cleaner (item no. 00311499).
Pan supports, wok ring	Carefully remove for cleaning. Soak in the sink. Clean using a scrubbing brush and detergent. Clean the area around the rubber buffers carefully so that they do not become detached. Rinse with clean water and dry before placing back on the hob. Do not clean in the dishwasher.
Burner parts	Use soapy water and dry with a soft cloth. Make sure that the openings are not blocked. Make sure that no small parts are lost. Do not clean in the dishwasher.
Control panel	The soapy cloth must not be too wet. Dry with a soft cloth.
Control knobs	The soapy cloth must not be too wet. Dry with a soft cloth. Caution! Damage to the appliance Do not detach the control knob to clean it.

Burnt-on dirt

For hard-to-remove, burnt-on dirt, you can order a cleaning gel from our online shop, from your specialist retailer or via our after-sales service (item number 00311859). It is suitable for pan supports and the stainless steel recess. If necessary, let the dirt soak overnight. Follow the instructions on the cleaning product.

Caution!

Damage to the surface

Do not use the cleaning gel on the burner parts, the control panel or the control knobs.

Burner discolouration

After extended use, the brass burner parts take on a darker colour as a result of the oxidation process that occurs naturally. The discolouration does not affect their serviceability.

Trouble shooting

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Faults often have simple explanations. Please read the information in the table before calling the after-sales service.

Fault	Possible cause	Solution
Malfunction of the general electrical system.	The household fuse has tripped.	Check the fuse box if the fuse has tripped.
The electric ignition does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
The burner flame is not uniform.	Power cut	Ignite the burner with a lighter or a match.
	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
The gas flow is not normal or there is no gas.	The grooves on the burner are dirty.	Clean the grooves on the burner.
	The gas supply is blocked via gas taps.	Open all gas taps.
The kitchen smells of gas.	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
	There may be a leak in the gas cylinder coupling.	Check that the coupling is sound.
The burner goes off after ignition.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer. Fully press control knob.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

After-sales service

In the event of repairs please contact our after-sales service. We are committed to find the best solution also in order to avoid an unnecessary call-out.

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the bottom of the appliance. For future reference you can note the data of your appliance and the telephone number of our after-sales service below.

E-Nr.	FD-Nr.
--------------	---------------

After-sales service

Please note that calling out an after-sales service technician is not free of charge, even within the warranty period, should the problem result from an operating error.

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Please find the contact data of all countries in the enclosed customer service list.

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Package list

No.	Part name	QTY	Unit
1	Gas hob	1	PC
2	Operation and installation instructions	1	PC
3	Wok ring	2	PC
4	Inlet elbow	2	PC
5	Gasket	2	PC

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更多产品、附件、更换部件以及服务信息请参见
www.gaggenau.com 以及在线商店
www.gaggenau.com/zz/store

⚠ 主要用途

请认真阅读本手册。只有这样才能安全正确地使用电器。请保管好说明手册和安装说明，以备日后使用或供下一任所有者使用。

本电器仅适合整体安装在厨房内。请遵守专用的安装说明。

必须根据随附的安装说明安装本电器。

拆开包装后请检查电器是否有损坏。如果电器在运输过程中损坏，请勿连接电器。

只能由持有上岗证书的专业人员连接电器。因不正确连接导致的损坏将不予保修。如果想为电器改接其他燃气类型，请致电售后服务部门。

本电器仅供家庭及家庭型环境使用。本电器仅可用于烹饪食物和饮品，切勿用作加热器。切勿在无人看管时让本电器保持运行。本电器仅限室内使用。

不要将本电器安装在船上或车辆中。

本电器最高可在海拔 4000 米的高度使用。

本电器不适合用外部定时器或遥控器操作。

切勿使用盖子。这会由于过热、起火或材料粉碎等原因引发事故。

只能使用我们许可使用的安全设备或儿童安全烤架。不合适的安全设备或儿童安全烤架可能导致事故。

8 岁以上儿童以及身体、感官或精神有缺陷的人员或缺乏相关经验和知识的人员，必须在有人监督的情况下或在其安全责任人给予电器使用安全指导并了解相关危险的情况下，方可使用本电器。

严禁儿童玩耍本电器及在电器周围玩耍。儿童除非年满 15 岁并有人监督，否则不得清洁本电器或执行一般维护操作。

8 岁以下儿童请远离本电器和电源线。

如果燃气灶长时间不使用，请关闭供气管道上的安全阀门。

⚠ 重要安全信息

⚠ 警告 – 闻到泄漏燃气时应如何处理！

泄漏的燃气可能引起爆炸。

当您闻到泄漏的燃气或注意到燃气安装存在问题时：

- 请立即关闭供气管路或气罐阀门。
- 立即熄灭所有明火和香烟。
- 请勿使用任何照明或电器开关，也不要将任何插头从插座中拔出。请勿在建筑物内使用电话或手机。
- 打开窗户给房间通风。
- 请致电售后服务部门或燃气供应商。

⚠ 警告 – 中毒危险！

使用燃气烹饪设备会在安装室内形成热量、湿气和燃烧产物。确保厨房通风良好，尤其是在使用电器时。

1. 长时间高强度使用电器时可能需要额外的通风方式，例如加强机械通风，如有可能，提供附加的通风系统，以便将燃烧产物安全地（向外）排出到室外空气，同时更换室内空气。
2. 安装附加通风系统前请联系专业人员。。

⚠ 警告 – 有着火危险！！

- 热的油着火速度极快。切勿让油在无人监管的情况下烧至灼热。切勿用水扑灭燃烧的油。关断电磁灶头。使用盖子、灭火毯或类似工具小心扑灭火焰。
- 电磁灶头变得很热。切勿将易燃物品放在电磁灶台上。切勿将物品放在电磁灶台上。
- 电器变得灼热，易燃材料可能会着火。不得在电器下面或其附近存放或使用易燃物品（例如喷雾罐、清洁剂等）。不得将易燃物品放在电器上或电器中。
- 如果燃气灶头点燃，而灶头上未放置任何炊具，可能会积聚大量热量。电器或安装在电器上方的吸油烟机可能会损坏或着火。吸油烟机的油脂过滤器中的油脂残留物可能会着火。使用燃气型燃烧器时，务必在燃烧器上放置炊具。

- 如果在 15 秒后，燃烧器仍未点燃，请关闭控制旋钮，然后房间内的门或窗。至少等待 1 分钟再进行燃烧器点火。

⚠ 警告 – 有灼伤危险！

- 电器在操作过程中会变热。请等电器冷却后再进行清洁。
 - 电磁灶头及周围区域，尤其是电磁灶台外缘会变得很热。切勿触碰灼热表面。请将小孩留在安全距离以外。
 - 可触及部件在电器运转时会变得灼热。切勿触碰灼热部件。请将小孩留在安全距离以外。
 - 当盖上电器盖时，热量会蓄积。只有在电器冷却之后才能盖上电器盖。切勿在盖上电器盖时开启电器。不要将食物放在电器盖上或用电器盖保温食物。
 - 放置在点燃的燃气灶头上的空炊具会变得极烫。请勿加热空炊具。
 - 如果液化气罐倾斜放置，液化丙烷 / 丁烷可能会流入电器。可能因此从燃烧器漏出急促猛烈的火焰。这样可能会损坏组件，并且随时间慢慢泄漏，会导致燃气泄漏不可控。这两种情况都会导致燃烧。使用液化罐时，始终保持其处于直立位置。
- ### ⚠ 警告 – 有受伤危险！
- 修理不当是很危险的。只能由经过我们培训的售后服务人员维修电器、更换损坏的电源线和管路。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。关断气源。联系售后服务部门。
 - 发生故障及损坏的电器是非常危险的。请勿开启有故障的电器。拔下电器的电源插头或断开保险丝盒中的断路器。关断气源。联系售后服务部门。
 - 锅具尺寸不适合、损坏或位置不当可能会导致严重受伤。请遵守炊具随附的说明书。

⚠ 警告 – 有电击及严重受伤危险！

- 如果接触到电器的灼热部件，电器的电线绝缘层会熔化。切勿使电器电源线接触电器的灼热部件。
- 请勿使用高压清洁器或蒸汽清洁器，以防触电。
- 故障电器会导致电击危险。切勿接通发生故障的电器。拔下电器的电源插头或断开保险丝盒中的断路器。联系售后服务部门。
- 修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。

注意：如果电源软线损坏，为避免危险，必须由制造厂或其维修部或类似的专职人员来更换。

主要技术参数：

额定电压： 220V~

额定频率： 50Hz

能效等级：2 级

原产地：法国

总经销商：博西家用电器（中国）有限公司
地址：中国江苏省南京市鼓楼区清江南路18号3幢

执行标准：

GB 16410

家用燃气灶具

GB 30720

家用燃气灶具能效限定值及能效等级

损坏原因

注意！

- **对相邻电器或橱柜的热损坏危险：**如果电器长期处于操作状态，则会产生热量和水汽。需要另外通风。打开窗，或打开吸油烟机，将产生的气体和水汽排出屋外。
- **热量的蓄积会导出电器出现损坏危险：**不要同时使用多个燃烧器加热烧烤盘、煎锅或烤石。
- **功能故障：**电器不用时，一定要将控制旋钮转至“关断”位置。

环境保护

下面列出一些节能提示，并且提供电器处理的相关信息。

节能

- 选择与您的烤盘大小相仿的燃烧器。将烹饪容器放在中间。
- 食物少则使用小号锅具。使用大号锅具烹饪少量食物会耗费大量能源。
- 一定要为锅具盖上合适的盖子。烹饪时不使用锅盖会明显消耗更多能源。使用玻璃锅盖，则无需打开锅盖就能看到锅内的烹饪状况。
- 仅使用很少量的水烹饪，这不仅节约能量，而且能保存蔬菜自身的所有维生素和矿物质。
- 及时切换至较低的温度设置。这样能节省电能。

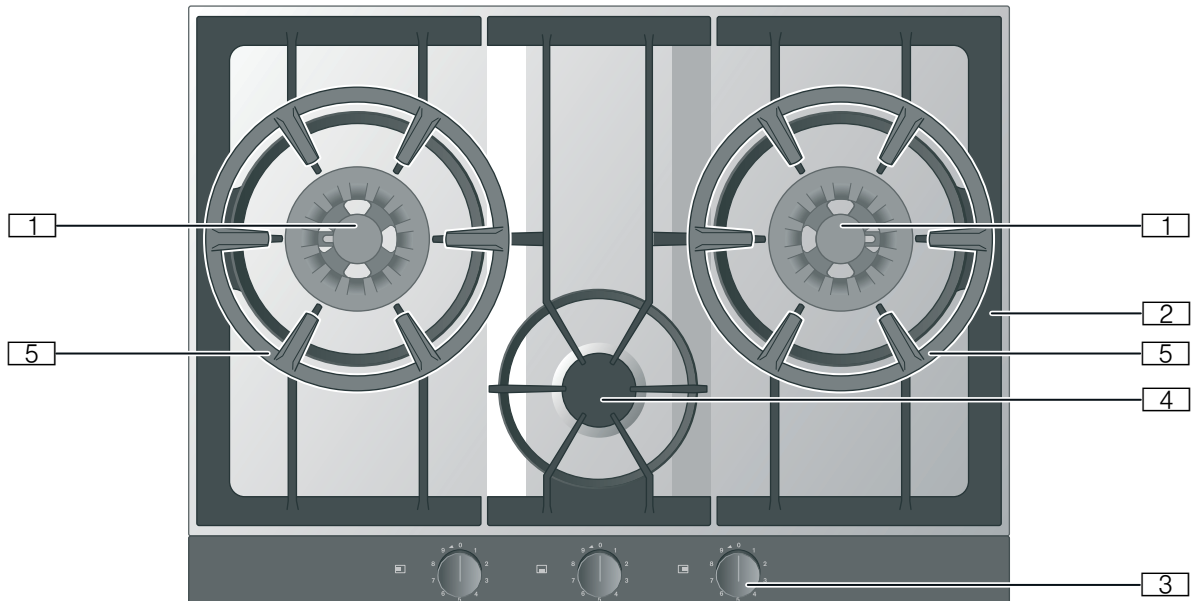
环保处置



本电器根据有关废弃电气和电子设备 — WEEE 的欧洲指令 2012/19/EG 进行标识。该指令规定了在欧盟范围内有效地回收和再利用旧电器的框架。

充分了解您的电器

燃气灶



- 1 天然气炒锅燃烧器的功率：5.2 kW
- 2 锅架
- 3 控制旋钮：
0 = 燃烧器关断
功率等级 1 = 最低设置
功率等级 9 = 最高设置
◀ 开启的旋转方向
- 4 标准天然气燃烧器的功率：1.7 kW
- 5 圆底锅架

照明盘的可见信号

控制旋钮四周有一个照明盘，指示一些状态和功能。

指示符 / 符号	含义
○ 关	电器断开
● 亮起橙色	电器开启
● 缓慢闪烁橙色	电器断开 余热指示灯
☀ 闪烁橙色	电器故障 致电售后服务部门。

专用附件

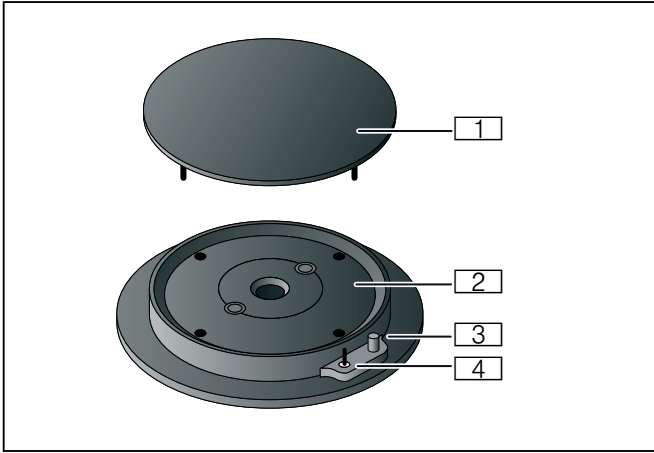
可以从专业经销商处订购以下专用附件：

WP 400 001 炒锅由复合材料制成。包括圆底和手柄，直径：36 cm，容量：6 升，高度：10 cm。

仅可使用专用附件。因错误使用附件造成的问题，生产厂商概不负责。

标准燃烧器的单个部件

确保燃烧器部件的安装位置正确、无倾斜；否则，这些可能会出现点火问题或在操作期间出现问题。凸耳必须卡入到相关安装槽中。

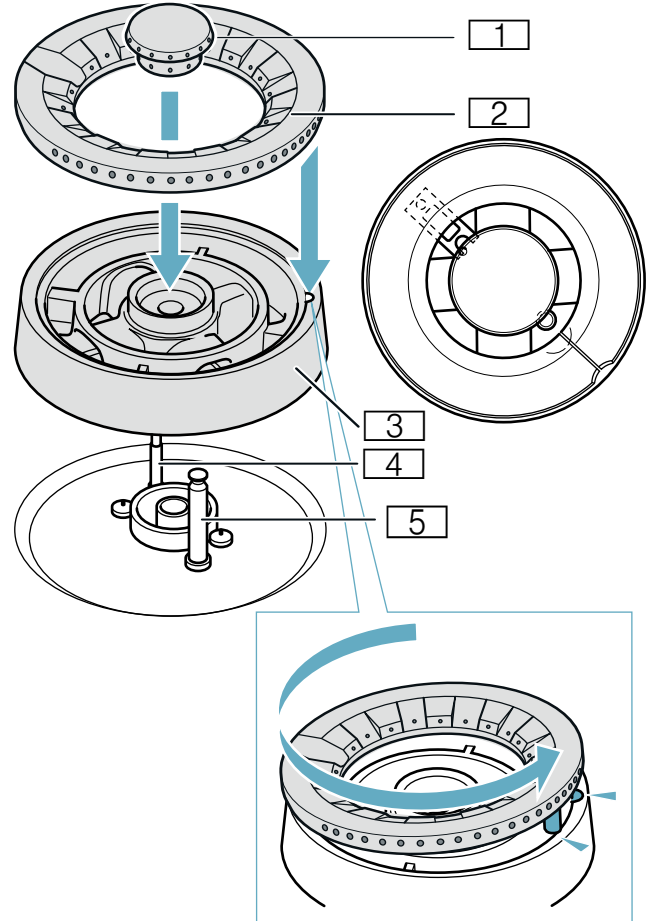


- 1 燃烧器火盖
- 2 燃烧头
- 3 点火塞
- 4 火焰监控热电偶元件

炒锅燃烧器的单个部件

确保炒锅燃烧器各部件的安装位置正确、无倾斜；否则，会导致出现点火问题或在操作期间出现问题。安装燃烧器头时，使热偶插入燃烧器头上的相应凹槽中。外环火盖上的凸耳必须嵌入燃烧器头上的相应凹槽中。

提示：如果燃烧器部件安装不正，电器可能无法工作。



- 1 炉头火盖
- 2 外环火盖
- 3 燃烧头
- 4 热电偶
- 5 点火塞

操作电器

提示

- 仅使用规定的附件。不要遮盖不锈钢凹槽（例如，用铝箔纸）。
- 不要遮住控制面板背面的通风孔。
- 燃烧器和点火塞必须干净并且干燥。
- 只有在正确装配所有锅架和燃烧器部件之后才能进行燃烧器点火。
- 要点燃燃烧器，请将控制旋钮尽可能向下压并按住，然后将其转到所需位置。
- 一旦点燃，按下并按住控制旋钮约 2 至 4 秒，以启用打开燃气气流的热传感器首先进行加热。
- 如果火焰未在 2 至 4 秒内点燃，请将控制旋钮逆时针旋转到最低设置，一旦点燃，将其调回到最高设置。由于不同气体具有不同的点火特性，所以在最低设置下点燃燃烧器往往更快。
- 当点燃一个燃烧器后，其他燃烧器也会产生火花。
- 当燃气电器已经点燃后，不要触摸点火塞。
- 保持电器清洁非常重要。如果点火塞很脏，可能会导致点火故障。用小的非金属刷定期清洁点火塞。注意防止点火塞遭受猛烈碰撞。

开启

该电器装有一个级阀。控制旋钮上的标记显示从 1 到 9 的功率等级输出。

燃气灶配有用于电子点火的点火塞。

- 1 将合适的烹饪容器放在锅架上。
- 2 按下所选择的燃烧器的控制旋钮，逆时针转动至所需功率等级。
燃烧器自动点火。

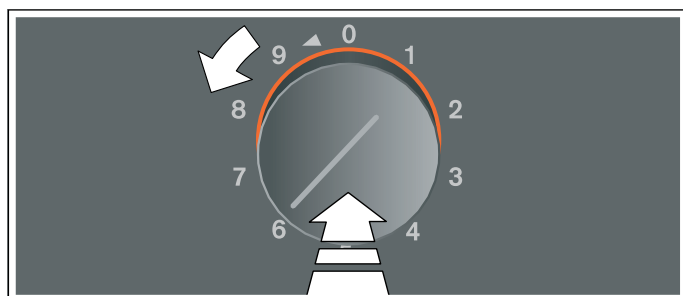
旋转控制旋钮，设置功率等级。

注意！ 电器损坏

切勿试图将控制旋钮从位置 0 直接旋转到位置 1，或从位置 1 直接旋转到位置 0。这样做会损坏级阀。

⚠ 警告 – 爆燃危险！

如果在 15 秒后，燃烧器仍未点燃，请关闭控制旋钮，然后房间内的门或窗。至少等待 1 分钟再进行燃烧器点火。



手动开启

在断电期间，可以手动进行燃烧器点火。

- 1 将合适的锅放在锅架上。
- 2 按下所选择的燃烧器的控制旋钮，逆时针转动至所需功率等级。按住控制旋钮。
- 3 使用气体打火机或火柴为燃烧器点火。点火后，保持按住控制旋钮几秒钟。

提示：照明盘上的指示灯仍然关闭。

热电火焰监控

基于安全考虑，电磁灶头装有热电火焰监控。这可以在燃烧器在使用中突然灭火的情况下，防治燃气溢流。

如果燃烧器在使用中突然灭火，请将控制旋钮旋转到 0 位置，等待至少 1 分钟，再重新点火。

关断

将控制旋钮顺时针转至位置 0。

⚠ 警告 – 有灼伤危险！

当盖上电器盖时，热量会蓄积。只有在电器冷却之后才能盖上电器盖。切勿在盖上电器盖时开启电器。不要将食物放在电器盖上或用电器盖保温食物。

余热指示器

在关断灶具后，控制旋钮上的照明盘将亮起橙色，并将保持点亮，直至电器冷却到足够安全接触为止。随着电器冷却，光线会变暗。

设定表和提示

功率等级	烹饪方法	实例
9	加热	水、清汤
	汆烫	蔬菜
	油炸	薯条、甜点
7 - 9	烧煎	肉
	高温油炸	肉、土豆
6 - 8	锅具开盖文火煨	汁液、面团食物
5 - 7	烘焙	面粉类食物
	中温油炸	家禽、鱼类
4 - 5	低温油炸	炸香肠、洋葱、蛋类菜肴
	除霜	冷冻食物
4	水煮，锅具开盖	饺子、煮香肠
	加热	蔬菜、汤、炖菜
3 - 4	文火炖	牛肉橄榄、牛肉块
	炖肉	蔬菜
2 - 4	锅具开盖文火煨	汤、蔬菜
1	浸泡	米、米饭布丁、谷物

烹饪和烧烤提示

设定表内给出的值只能视为推荐值。所需的热量不仅取决于食物的类型和状态，还取决于锅具的大小和容量。

由于灶具性能卓越，油会迅速变热。灶具切不可无人看管，否则，油会着火，食物会烧焦。

炒锅使用提示

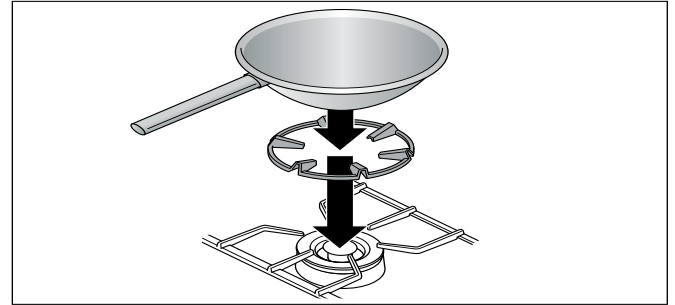
提示：如果您使用炒锅烹调，请将圆底锅架放置在炒锅燃烧器上的锅架。烹调时请确保炒锅在圆底锅架保持稳定。

我们建议使用圆形炒锅。您可以按照专用附件订购高质量炒锅 (WP 400 001)。

使用炒锅烹调食物，仅可使用适合在高温下煎炒的油，如纯植物油。

高温烹煮食材，持续搅拌。请勿烹调过久。这样可使蔬菜脆香可口。

使用耐热的长柄平铲搅拌食物以及从炒锅中盛出。



⚠ 警告 - 有受伤危险！

标准燃烧器不适合与圆底锅架和砂锅搭配使用。砂锅不稳定，并可能倾倒。切勿将圆底锅架置于标准燃烧器上。

关于烹饪容器的信息和提示

下列信息和提示用于帮助您节约能源，避免损坏烹饪容器。

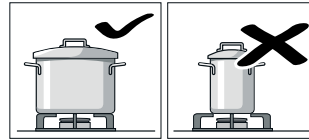
适合的烹饪器皿

燃烧器	推荐的锅底直径	最小的锅底直径
炒锅燃烧器	240 - 300 mm	160 mm
	炒锅仅能在圆底锅架上使用。	
标准燃烧器	140 - 200 mm	90 mm

所用锅具的直径不得小于 90 mm 或大于 200 mm (炒锅燃烧器为 300 mm)。

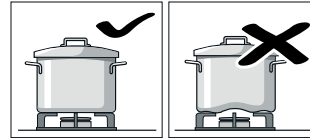
烹饪容器和易燃物品之间应保持至少 50 mm 的距离。控制旋钮或控制面板和锅具之间应保持至少 50 mm 的距离。烹饪容器不得接触控制面板或控制旋钮。烹饪容器不得超出灶具边缘。

使用预防措施



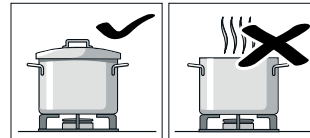
使用适合每个燃烧器尺寸的锅具。

不要在大燃烧器上使用小锅具。火焰不应触及锅具的侧面。

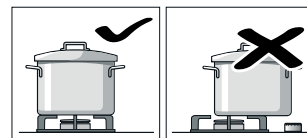


不要使用损坏的锅具，它们不能平稳地放置在灶台上，可能会翻倒。

只能使用底厚且平的锅具。

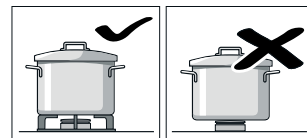


不要不盖盖子烹饪；盖子要盖好，否则会浪费能源。



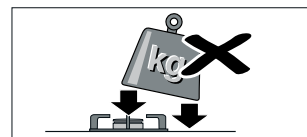
一定要将锅具放在燃烧器中央，否则可能会翻倒。

不要将大型锅具放在靠近控制旋钮的燃烧器上。否则可能会因高温损坏控制旋钮。



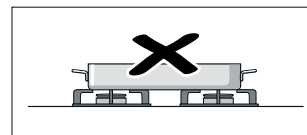
将锅具放在锅架上，切勿直接放在燃烧器上。

在使用本电器之前，一定要保证锅架和火盖位置正确。



请小心地将锅放在灶具上。

不可撞击灶具，不可在灶具上放过重的物体。



不要同时在一个以上的燃烧器上加热烹饪器皿 (如烘焙炉、平底锅、烤石)。否则，产生的热量积聚损坏电器。

清洁和维护

⚠ 警告 – 有电击危险！

请勿使用高压清洁剂或蒸汽清洁剂，以防触电。

⚠ 警告 – 有灼伤危险！！

可触及部件在电器运转时会变得灼热。切勿触碰灼热部件。请将小孩留在安全距离以外。

注意！

有表面损坏危险

请勿使用以下清洁物品

- 强烈的或腐蚀性的清洁剂
- 烤箱清洁剂
- 腐蚀性的或侵蚀性的清洁剂，或含氯的清洁剂
- 高酒精含量的清洁剂
- 粗糙的硬海绵、刷子或擦洗片

如果此类溶剂接触到本电器，请立即用水清洗掉。

新海绵布使用前要彻底清洗！

清洁电器

每次使用之后，等电器冷却后进行清洁。立即去除沸溢的液体，不要让任何食物残渣留在电器中变干。

为在整个使用寿命期间确保良好的性能和安全的的使用，请保持炉头洁净。确保炉头组成部分中的开口和凹槽洁净。

在清洁之后，让燃烧器彻底晾干。只有在燃烧器晾干后才能使用电器。潮湿的燃烧器会导致点火问题和 / 或火焰不稳定。

装配期间，请确保燃烧器部件（凸耳）位置正确。所有零件必须竖直定位。

电器部件 / 表面	建议清洁方法
不锈钢表面	使用肥皂水并用软布擦干。清洁时使用最小水量，防止水渗透电器。 用少量的肥皂水浸泡干化的残留物；不要冲刷。 使用我们的不锈钢清洁剂（货号 00311499）去除顽固污迹或加热导致的黄斑。
锅架，圆底锅架	小心取下进行清洁。在洗涤槽中浸泡。使用刷子和清洁剂进行清洁。 仔细清洁橡胶缓冲器，以便其不会脱离。 在将其放回灶具前，用清水冲洗并晾干。 不要在洗碗机中清洁。
燃烧器部件	使用肥皂水并用软布擦干。确保通风槽没有堵塞。 确保没有缺少任何小部件。 不要在洗碗机中清洁。

电器部件 / 表面	建议清洁方法
控制面板	蘸有肥皂水的湿布不能太湿。用软布擦干。
控制旋钮	蘸有肥皂水的湿布不能太湿。用软布擦干。 注意！ 电器损坏 不要拆下控制旋钮进行清洗。

燃烧灰尘

对于难以去除的燃烧灰尘，您可以从专卖店或通过我们的售后服务部门订购清洁剂（货号 00311859）。适用于锅架和不锈钢凹槽。如有必要，将污垢浸泡一晚。请遵守清洁用品上的说明。

注意！

表面损坏

请勿在燃烧器部件、控制面板或控制旋钮上使用清洁剂。

燃烧器褪色

超期使用后，由于自然的氧化处理，铜制燃烧器部件颜色会变深。褪色不会对其功用造成影响。

故障排除

警告 – 有电击危险！

修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。

故障通常有简单说明。在给售后服务打电话前，请阅读下表中的说明。

故障	可能的原因	解决方案
电气系统的常规故障。	家用保险丝已经熔断。	检查保险丝盒，查看保险丝是否熔断。
电子点火装置不工作。	火花点火器和燃烧器之间可能粘有食物或清洁用品。	火花点火器和燃烧器之间的空隙必须干净。
	燃烧器潮湿。	小心烘干火盖。
	火盖位置不正确。	检查火盖位置是否正确。
	断电	使用打火机或火柴为燃烧器点火。
燃烧器火焰不均匀。	燃烧器组件位置不正确。	确保各组件位置正确。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。
燃气流不正常或没有燃气。	通过燃气旋塞阻断燃气源。	打开所有燃气旋塞。
	如果燃气来源为燃气罐，则检查是否已空。	更换燃气罐。
厨房有燃气味。	燃气罐接头可能存在泄漏。	检查接缝是否完好。
燃烧器在点火之后熄灭。	控制旋钮按下时间不够长。	燃烧器点燃后，继续按住控制旋钮几秒钟。完全按下控制旋钮。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。

售后服务

需要修理时，请联系我们的售后服务部门。我们致力于提供最佳解决方案，同时务求避免不必要的上门修理。

在联系售后服务部门时请提供电器的 E 编号 (产品号) 和 FD 编号 (生产号)。列有这些号码的铭牌可在电器的底部找到。为了便于日后参考，可在下面记下电器数据以及我们的售后服务电话号码。

E 编号	FD 编号
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售后服务

请注意，如果是由于操作错误而导致故障，即使在保修期内，售后服务技术人员上门修理时也会收取费用。

警告 - 有电击危险！

修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

预约工程师上门及产品咨询

CN 400 828 0099

呼叫速率取决于所使用的网络上。

制造商的专业水平值得您信赖。因此，将由受过专业训练的技术服务人员使用原装电器零件为您维修。

包装清单

编号	部件名称	数量	单位
Ä /Ä	湖梧沂Ä	/Ä	龢
Ä 0Ä	堉蕘飧熿裯抡Ä	/Ä	龢
Ä 1Ä	厘嫫醯摻Ä	0Ä	龢
Ä 2Ä	进气弯头	0Ä	龢
Ä 3Ä	吾厮Ä	0Ä	龢

产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
印制电路组件	×	○	○	○	○	○
显示单元	×	○	○	○	○	○
电源线及连接线	×	○	○	○	○	○
外壳组件	×	○	○	○	○	○
阀体及管路组件	×	○	○	○	○	○
燃烧器组件	×	○	○	○	○	○

本表格依据SJ/T 11364 的规定编制。

○：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

×：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572 规定的限量要求。

注意：上表包含了本公司生产的此类产品的全部部件，本产品的部件以实际配置为准。

如您对此有任何疑问，请拨打本产品所提供的公司客服电话。

产品环保信息提示性说明

请按照产品说明书的要求使用和维护本产品，不当利用或者处置本产品可能会对环境和人类健康造成影响。

依照国家《废弃电器电子产品回收处理条例》的有关规定，当您计划将此产品废弃时，请将其交给具有废弃电器电子产品处理资格的处理企业进行处理。产品中有毒有害物质含量信息参照上表。

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GAGGENAU



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