

Gaggenau
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VG273320HK

Gas hob (HK Town Gas)
煤氣爐 (香港煤氣)

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Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau.com/zz/store

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

This appliance must be installed according to the installation instructions included.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including 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 contractor.

Only allow a registered gas installer to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use and the household environment only. This appliance must only be used to prepare food and drinks and must never be used as a heater. Do not leave the appliance unattended during operation. Only use the appliance indoors.

Do not install this appliance on boats or in vehicles.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance is not intended for operation with an external clock timer or a remote control.

Do not use covers. These can cause accidents, for example due to overheating, catching fire or materials shattering.

Only use safety devices or child protection grilles approved by ourselves. Unsuitable safety devices or child protection grilles may result in accidents.

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

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Close the safety valve on the gas supply line if the cooker will not be used for a prolonged period.

⚠ 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.

1. 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.
2. 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

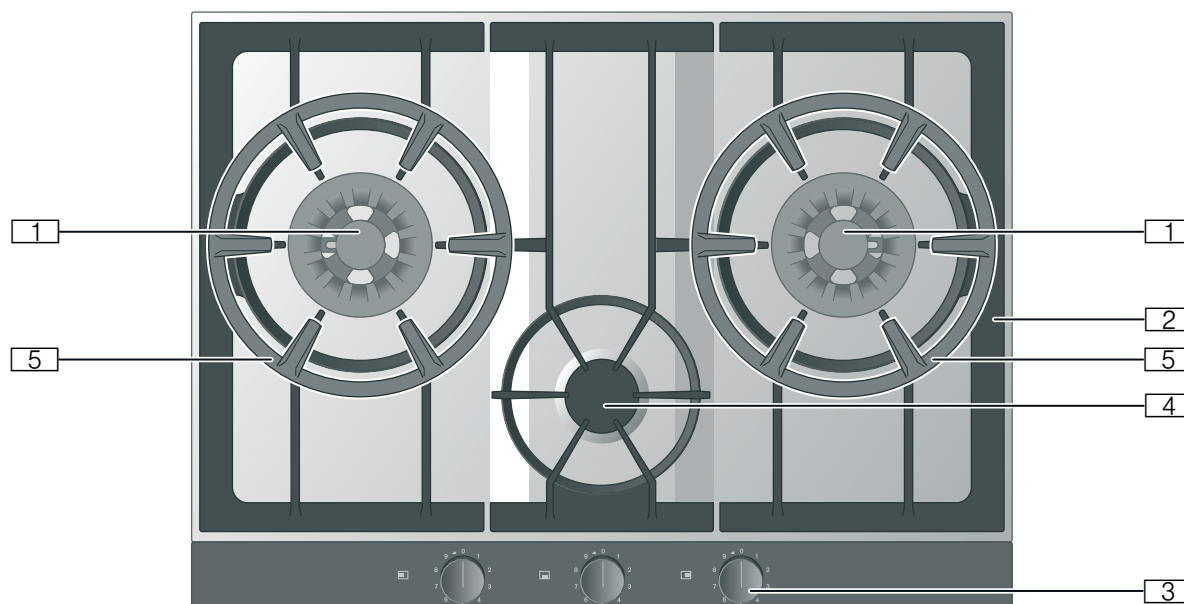
Dispose of packaging in an environmentally-friendly manner.



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 Wok burner 5.0 kW (HK Town Gas)
- 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 Standard output burner 2.2 kW (HK Town Gas)
- 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

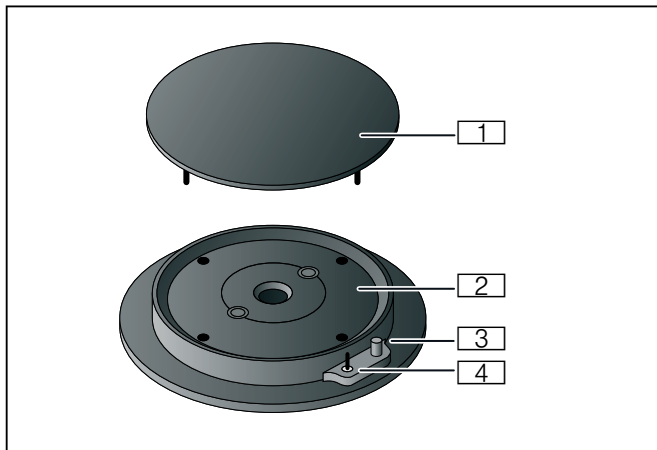
You can order the following special accessories from your specialist dealer:

- 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.

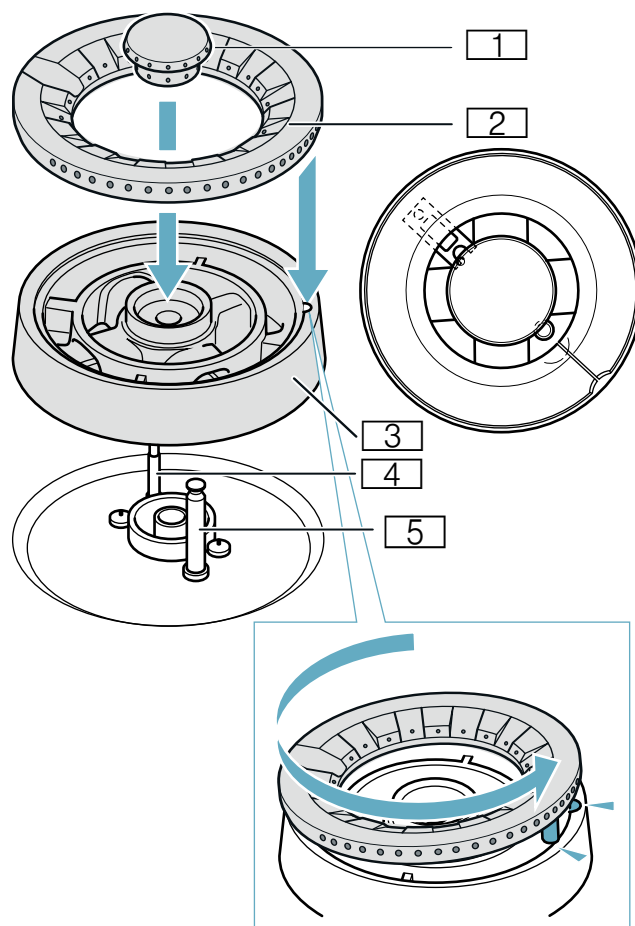


- 1 Burner cap
- 2 Burner head
- 3 Ignition plug
- 4 Thermocouple element for flame monitoring

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.

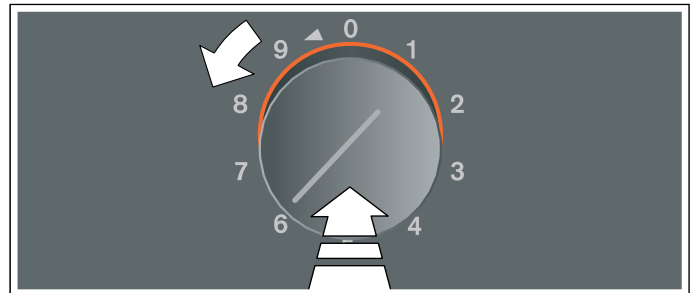
Caution!

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

After switching off the appliance, the illuminated ring on the control knob slowly flashes orange until the appliance has cooled enough for it to be safe to touch. Do not touch the appliance while the residual heat indicator is flashing.

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

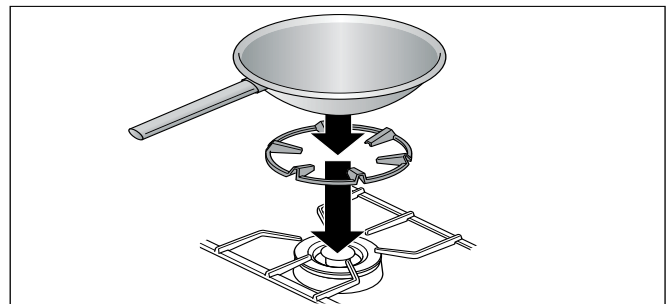
Note: When you cook using a wok, place the wok ring onto the pan support over the wok burner. Make sure that the wok is stable on the wok ring when you are cooking.

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

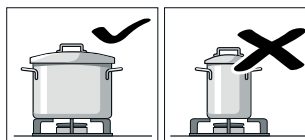
Burner	Recommended pan base diameter	Minimum pan base diameter
Standard-output burner	140 - 200 mm	90 mm
High-output burner	180 - 220 mm	90 mm

Pans with a diameter of less than 90 mm or more than 200 mm (220 mm for the high-output 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.

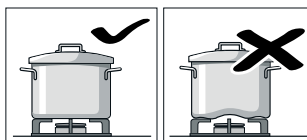
Maximum weight of cookware placed on the front (small burner) and rear burners (wok burners) shall not exceed 10 kg and 17 kg respectively.

Precautions for use



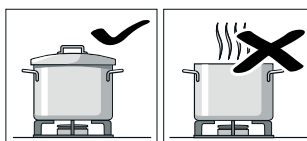
Use pots or pans which are the right size for each burner.

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

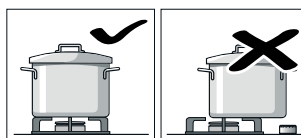


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

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

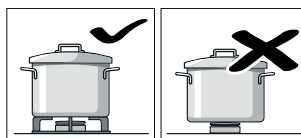


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



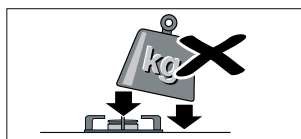
Always centre the pot or pan over the burner, otherwise it could tip over.

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



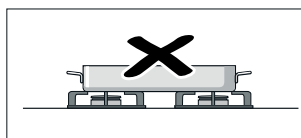
Place the pots or pans on the pan support, never directly on the burner.

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 remains 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 (catch tappets) are in the correct position. All parts must be straight.

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

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.

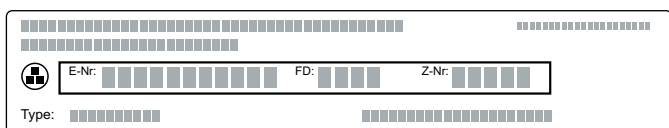
Fault	Possible cause	Solution
Malfunction of the general electrical system.	The household fuse has tripped.	Check the fuse box if the fuse has tripped.
The electric ignition does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the 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.
	Power cut	Ignite the burner with a lighter or a match.
The burner flame is not uniform.	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked via gas taps.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
The kitchen smells of gas.	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

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate that features these numbers can be found on the underside of the appliance.



The diagram shows a rectangular rating plate with a grid of small squares. On the left side, there is a small circular icon with a cross. To the right of the icon, there are three labeled fields: 'E-Nr.' followed by a row of 12 squares, 'FD-Nr.' followed by a row of 6 squares, and 'Z-Nr.' followed by a row of 6 squares. Below these fields, there is a 'Type:' label followed by a row of 12 squares.

To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.

FD no.

After-sales service ☎

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

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

To book an engineer visit and product advice

HK 2553 8353

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.

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關於產品、配件、備品與保養的其他資訊，請參閱
www.gaggenau.com 與線上商店
www.gaggenau.com/zz/store

⚠ 使用前須知

詳細閱讀說明 才可以安全並正確地使用本產品 請妥善保管說明手冊及安裝說明，以便您在日後或供下一位使用者查閱。

微波烤爐必須完整地安裝於廚房中。請遵照特定的安裝說明。

本產品必須根據隨附的安裝指示進行安裝。

打開包裝後，請檢查產品有否損壞。如產品在運送過程中受損，請切勿安裝。

注意！ 根據香港氣體安全條例，任何氣體裝置工程，包括爐具和接駁喉管的安裝，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。

只能由註冊氣體安裝人員連接設備。保養不包括因不當連接而造成的損壞。

此產品只供家庭及家居環境中使用。本產品僅適用於準備食物和飲品，不可當做暖爐來使用。產品運作時，請勿離開不理。僅供室內使用。

請不要將本電器安裝在船隻或運輸工具上。

本爐具僅適用於最高海拔 4000 米以下地區。

本產品不適合與外部計時器或遙控操作搭配使用。

請勿使用蓋板。這可能會造成意外，原因包括過熱、起火或材料碎裂等。

只能使用經我們認可的安全裝置或兒童護欄。不適當的安全裝置或兒童護欄可能會造成意外。

8 歲以上的兒童，身體、感官或精神有障礙者，以及欠缺使用此產品經驗和知識者，可由監護人在旁監督或指導如何安全使用並明瞭其危險性後，使用本產品。

請勿讓孩童將本產品當成玩具或在其周圍嬉戲。15 歲以上的孩童除非在監督下，否則不得進行清潔及保養的工作。

請確保 8 歲以下的孩童遠離本產品及電源線。

若爐具將有一段長時間不使用，請關閉煤氣供給管線上的安全閥。

⚠ 重要安全訊息

⚠ 警告 – 聞到煤氣味時該如何處理！

漏出的煤氣可能會導致爆炸。

若聞到煤氣味 或發現氣體安裝上有缺陷：

- 立刻關閉煤氣供給。
- 立刻熄滅所有明火和煙頭。
- 切勿開啟任何燈光或產品電源，也不要拔掉插座上的插頭。請勿在建築物裡使用電話或手機。
- 打開窗戶並使房間內通風。
- 請聯絡售後服務中心或氣體供應商。

⚠ 警告 – 竊氣倍鉅！

使用氣體爐具會在安裝設備的房間內產生熱量、濕氣和燃燒產物。確保廚房通風良好，尤其是在使用設備時。

1. 如果長時間頻繁使用設備，可能需要額外排風系統，例如增加機械排風系統（如果有）、額外排風機，以便將燃燒產物確實地輸送到室外空氣（外部），同時透過額外排風機讓室內空氣交換。2. 如需額外排風機，請在安裝前諮詢專業人員。

⚠ 警告 – 火災風險！

- 滾油和脂肪會快速燃燒。絕對不可留下熱脂肪或油而無人看守。切勿使用水澆熄正在燃燒的油或脂肪。關閉爐具。小心使用蓋子、滅火毯或類似的物品來滅火。
- 爐具變得非常熱。切勿將易燃物品放置於爐具上。切勿將物品放置於爐具上。
- 產品過熱的話，可能會使易燃物著火。請勿在本產品的下方或鄰近處放置或使用易燃物品（例如噴罐、清潔劑）。請勿在本產品的上方或內部放置易燃物品。
- 如果氣體煮食爐在運作中沒有放置任何廚具，爐頭會產生高溫。本爐具與其上方的抽油煙機可能會損壞或起火。抽油煙機的濾網上所殘留的油脂可能會引起點火。所以，應在放上廚具後才操作氣體煮食爐。

- 假如在 15 秒後，還是沒有點燃，關掉燃燒器，並開啟房間內的窗或門。再次開啟爐頭前，需等待至少 1 分鐘。

⚠ 警告 – 灼傷風險！

- 設備在運轉時會變得很熱。清潔前，請務必等待設備完全冷卻。
- 電爐及周圍區域（若有安裝爐頭環）會變得非常熱。請勿觸碰高溫表面。請勿讓兒童走近此設備。
- 運轉時可接觸部分會變得非常灼熱。請勿碰觸高溫部件。請勿讓兒童走近此設備。
- 當電器的蓋子關閉時，熱能會累積。請在本電器完全冷卻後再關閉電器的蓋子。請勿在電器蓋子蓋上的狀態下開啟本電器的電源。請勿將食物放在電器蓋子上或使用蓋子來保溫食物。
- 空鍋具放在運作中的爐具上會變得非常燙。請勿加熱空的鍋具。
- 若液態氣體罐沒有垂直擺放好，液態丙烷 / 丁烷可能會流入電器內。強烈猛烈的火焰可能會因此從燃燒器冒出。組件可能會損壞並隨著時間開始外漏，氣體也因此會無法控制地竄出。兩者皆會導致燙傷。使用液態氣體罐時請務必垂直擺放好。

⚠ 警告 – 受傷危險！

- 不當維修會造成危險。請由受過本公司訓練的售後服務工程師進行維修或更換損壞的電源及氣體管道。產品如有故障，請拔掉產品插頭或關掉保險絲盒內的保險絲。關閉氣體供給。請聯絡售後服務中心。
- 有缺陷或損傷的產品非常危險。產品若有缺陷請勿開啟其電源。請拔掉產品的插頭或關掉保險絲盒內的斷路器。關閉氣體供給。請聯絡售後服務中心。
- 尺寸不合適的平底鍋、已受損或沒放置好的平底鍋 將導致受傷。請遵照鍋具隨附的指示。

⚠ 警告 – 觸電與重傷風險！

- 產品的電線絕緣部分會因接觸產品高溫部分而溶化。切勿讓電線接觸爐具高溫的部分。
- 請勿使用任何高壓清潔器或蒸氣清洗機，以免觸電。
- 損壞的產品可能導致觸電。請勿啟動損壞的產品。請拔掉產品的插頭或關掉保險絲盒內的斷路器。請聯絡售後服務中心。
- 不當維修會造成危險。產品只可由我們受過訓練的售後服務技術工程師維修。產品如有故障，請拔掉主電源插頭或關閉保險絲盒內的保險絲。請聯絡售後服務中心。

注意：如果電源軟線損壞，為避免發生危險，必須由製造商或其維修部門或類似的專業人員更換。

原產地：法國

總經銷商：博西家用電器（中國）有限公司

地址：南京市中山路 129 號中南國際大廈
20、21 樓

執行標準：

GB 4706.1-2005

家用和類似用途電器的安全 第 1 部分：通用要求

GB 16410-2007

家用燃氣爐具

損壞原因

注意！

- **對鄰近電器或廚房用具造成熱損壞：**當電器運轉了一段時間後會產生熱與濕氣。需要有額外的通風。打開窗戶或啟動抽油煙機將抽出的空氣及溼氣排放到建築物外面。
- **因熱能累積會導致電器損壞：**請勿一次使用一個以上的燃燒器來加熱烤盤、平底鍋或燒烤石。
- **故障：**當電器沒有使用時，請總是將控制旋鈕轉至「關閉」位置。

環境保護

下一個章節裡，我們明列了節能秘訣與電器廢棄處理相關資訊。

節省能源

- 選擇和您的平底鍋大小差不多的燃燒器。將鍋具置於中央。
- 少量烹調時請使用小型平底深鍋。少量烹調時使用大型平底深鍋會消耗過多的能源。
- 使用適合平底深鍋的蓋子。不加蓋烹調將會消耗較多的能量。使用玻璃蓋可讓你不打開蓋子便能看到鍋中的情況。
- 使用少量的水烹調。這可以節省能源並保留蔬菜中所有的維生素和礦物質。
- 適時切換至較低的加熱設定。如此可以節省能源。

合環保規定的廢棄物處理

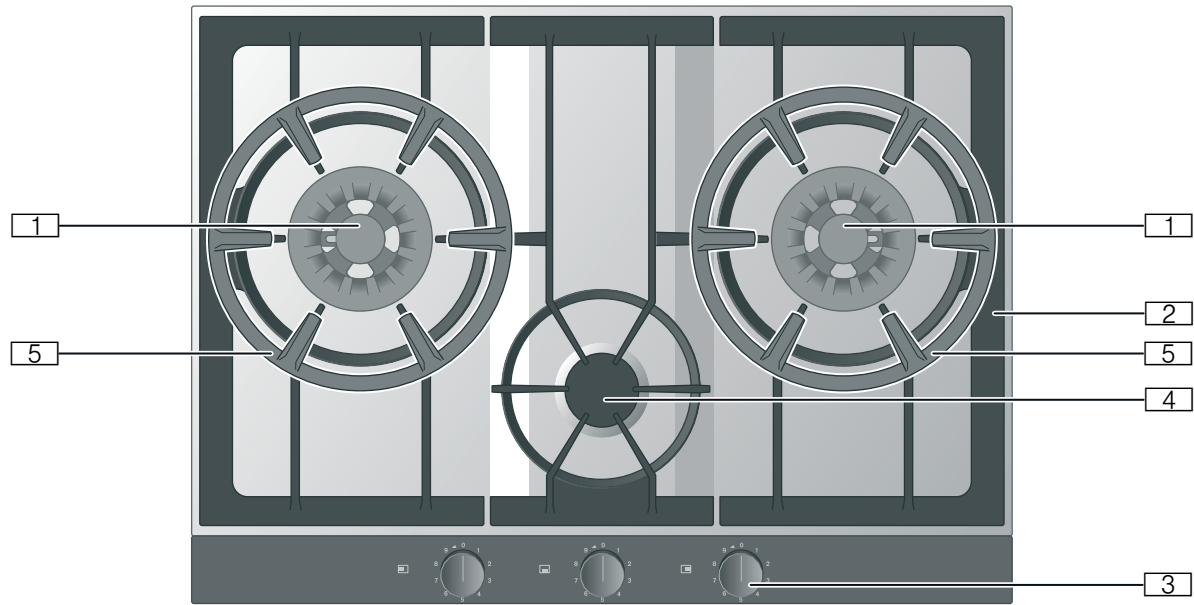
以環保方式處理包裝。



此設備根據歐盟關於使用過的電器及電子產品的指令 2012/19/EU（棄置的電器及電子產品 - WEEE）貼有相關標籤。該指引訂明了在歐盟範圍內舊電器退還及回收的方法。

了解您的電器

煮食爐



- 1 炒鍋燃燒器 5.0 kW（香港中華煤氣）
- 2 爐架
- 3 控制旋鈕：
0 = 關掉燃燒器
火力 1 = 最低火力設定
火力 9 = 最高火力設定
◀ 開啟的旋轉方向
- 4 標準燃燒器 2.2 kW（香港中華煤氣）
- 5 炒鍋架

照明裝置的視覺信號

環繞控制旋鈕周圍的發光圓環代表各種狀態和功能。

指示燈 / 符號	說明
○ 關	電器關掉
● 亮橙燈	電器啟動
● 緩慢閃爍橙燈	電器關掉 餘溫指示燈
☀ 橙燈閃爍	電器故障 請致電售後服務中心。

特殊配件

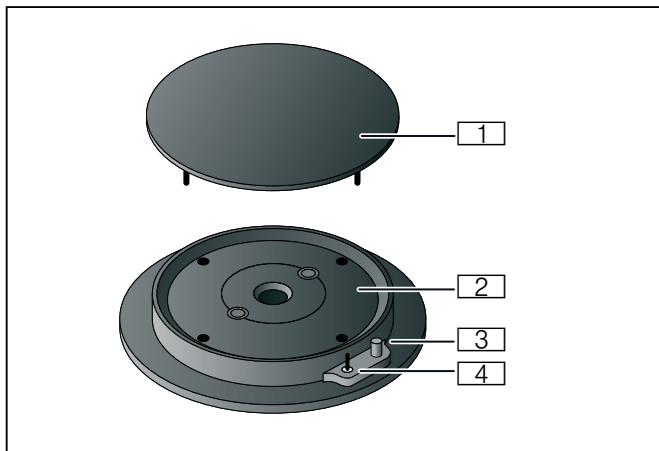
可向專業零售商購買以下的特殊配件。

WP 400 001 使用多層材料製成的炒鍋。外觀為圓底和把手，直徑 36 厘米、容量 6 公升、高度 10 厘米。

請勿使用指定配件以外的物品。若這些配件使用不正確，製造商將不對此負起任何責任。

標準燃燒器的個別組件

請確保燃燒器的零件均安裝於正確位置而且平直無彎曲，否則可能出現點火或操作問題。固定鉤必須咬合至相應的凹槽。

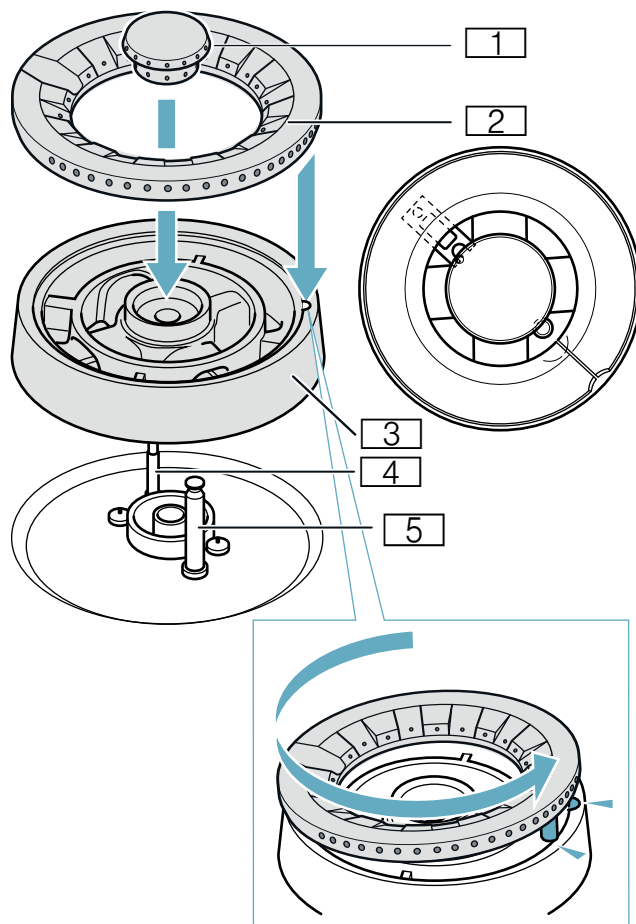


- 1 燃燒器蓋
- 2 燃燒器前端
- 3 點火器
- 4 用於火焰監控的熱電偶元件

炒鍋燃燒器的個別零件

請確保炒鍋燃燒器的個別零件皆安裝於正確位置，且平直無彎曲，否則可能出現點火或操作問題。安裝燃燒器前端，使電耦合位於燃燒器前端上相應的凹槽中。燃燒器圓環上的耳狀凹槽必須接合在燃燒器前端上的相應凹槽中。

提示：如果燃燒器組件是依某種角度裝入，電器將無法使用。



- 1 爐頭蓋
- 2 燃燒器圓環
- 3 燃燒器前端
- 4 電耦合
- 5 點火器

操作電器

提示

- 只能使用指定配件。請勿遮蓋不鏽鋼凹槽（例如用錫紙蓋住）。
- 請勿遮蓋控制面板後方的通風口。
- 燃燒器和點火器必須保持清潔乾燥。
- 請先確認爐架和所有燃燒器組件都已正確安裝，再燃點爐頭。
- 若要燃點爐頭，請將控制旋鈕整個按下後轉至所需的位置。
- 點火後，按住控制旋鈕約 2 至 4 秒來啟動熱感應器，讓它打開煤氣流優先加熱。
- 若在 2 至 4 秒內未燃點，請將控制旋鈕逆時針轉至最低火力設定，一旦燃點後，請轉到最高火力設定。因不同的煤氣有不同的燃點特性，在最低火力設定時通常可以較快燃點爐頭。
- 一個爐頭燃點時，其他爐頭的也會出現點火器的火花。
- 當煤氣電器正在燃點時，請勿觸碰點火器。
- 保持電器的清潔非常重要。若點火器骯髒，點火時可能會出現問題。定期使用小型非金屬刷子清潔點火器。請小心避免點火器受到嚴重撞擊。

開啟

本電器配備有層式閥。控制旋鈕上的標記表示輸出火力 1 至 9。

燃氣爐配備有點火器進行電力點火。

- 1 請在爐架上放置適當的鍋具。
- 2 按壓所選燃燒器的控制旋鈕，並逆時鐘轉動到您需要的火力。
燃燒器將自動點火。

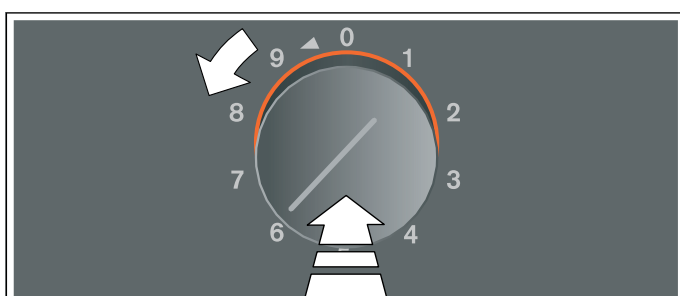
轉動控制旋鈕以設定火力。

注意！ 損壞電器

請不要將旋鈕從位置 0 直接轉到位置 1，反之亦然，這樣會令層式閥受損。

⚠ 警告 – 爆燃風險！

假如在 15 秒後，還是沒有點燃，關掉燃燒器，並開啟房間內的窗或門。再次開啟爐頭前，需等待至少 1 分鐘。



手動 開機

斷電時可手動燃點燃燒器。

- 1 請在鍋架上放置適當的鍋子或平底鍋。
- 2 按壓所選燃燒器的控制旋鈕，並逆時鐘轉動到您需要的火力。繼續按住控制旋鈕。
- 3 請使用瓦斯點火器或火柴燃點燃燒器。點火後請繼續按住控制旋鈕數秒。

提示：發光圓環上的指示燈保持熄滅。

電熱式火侯監控

瓦斯爐上附有電熱式火侯監控以保護您的安全。如此得以防止燃燒器使用時不小心熄滅而導致瓦斯外洩（例如有風吹來）。

若燃燒器使用時不小心熄滅，請將控制旋鈕轉至 0 的位置，並稍待一分鐘後再度將燃燒器點火。

關閉

將控制旋鈕順時鐘轉至 0 的位置。

⚠ 警告 – 燙傷風險！

當電器的蓋子關閉時，熱能會累積。請在本電器完全冷卻後再關閉電器的蓋子。請勿在電器蓋子蓋上的狀態下開啟本電器的電源。請勿將食物放在電器蓋子上或使用蓋子來保溫食物。

餘溫指示燈

關掉電器後，控制旋鈕上的發光圓環會緩緩閃爍橙燈，直到電器完全冷卻可以觸摸後才會停止。餘溫指示燈仍在閃爍時切勿觸碰電器。

設定表與提示

火力	烹調方法	範例
9	加熱	水、清湯
	燙煮	蔬菜
	油炸	薯條、酥皮點心
7 - 9	燒炙	肉類
	高溫油炸	肉、馬鈴薯
6 - 8	打開鍋蓋煨燉	汁液、麵糰類食物
5 - 7	烘焙	麵粉類製品
	以中溫煎	家禽、魚類
4 - 5	以低溫煎	煎香腸、洋蔥、蛋類 菜式
	解凍	急凍食品
4	打開鍋蓋水煮	餃子、水煮過的香腸
	加熱	蔬菜、湯、燉菜
3 - 4	以文火燉煮	橄欖牛肉卷、西冷肉
	燉	蔬菜
2 - 4	加蓋煨燉	湯、蔬菜
1	浸泡	米、米飯布甸、穀類

烹調 與燒烤的祕訣

設定列表裡的數值僅能當做參考數值。所須的加熱不僅依照食物的類型與狀態有所不同，也受到鍋子的尺寸與內裝物的影響。

由於本產品為高效能瓦斯爐，因此可快速加熱油脂和油。請千萬不可放置瓦斯爐不管，油脂可能會引發點火，食物可能會燒起來。

使用炒鍋的小技巧

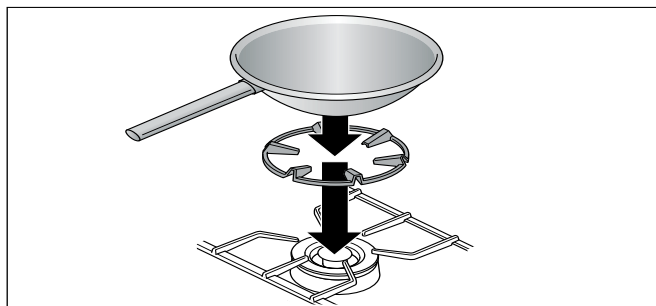
提示：當使用炒鍋烹煮時，將炒鍋架放在炒鍋燃燒器的爐架上。烹飪時確保炒鍋可穩定放在炒鍋架上。

建議您使用半球型底座的炒鍋。您可購買高品質炒鍋當做選購配件（WP 400 001）。

當使用炒鍋烹調時，僅使用適合高溫加熱的食用油，例如花生油。

在高溫下烹調食材，並同時不斷攪拌。請勿烹調過長的時間。烹調的蔬菜應有嚼勁。

為了攪拌食物並將其從鍋中取出，最好使用耐熱材質製成的長手柄淺杓。



⚠ 警告 – 受傷危險！

標準燃燒器不適合搭配炒鍋架和炒鍋使用。鍋具不穩定且可能翻覆。不要將炒鍋架放在標準燃燒器上。

關於鍋具的提示與資訊

以下提供您節能並防止鍋具損壞的資訊和秘訣。

適用的 烹調工具

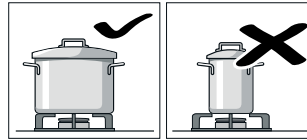
燃燒器	建議的平底鍋底部直徑	平底鍋底部的最小直徑
標準燃燒器	140 - 200 毫米	90 毫米
高功率燃燒器	180 - 220 毫米	90 毫米

請勿使用直徑小於 90 毫米或大於 200 毫米（高功率燃燒器為 220 毫米）的平底鍋。

廚具和可燃物體之間必須保持至少 50 毫米的距離。控制旋鈕或控制面板和鍋子或平底鍋之間必須保持至少 50 毫米的距離。廚具不可碰觸控制面板或控制旋鈕。鍋具不可突出爐具邊緣。

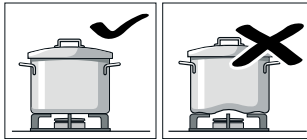
前方（小燃燒器）和後方（炒鍋燃燒器）所放置的廚具最大重量分別不得超過 10 公斤和 17 公斤。

使用時的注意事項



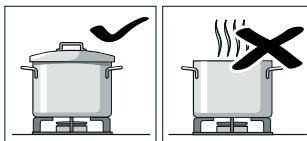
請使用適合各燃燒器 尺寸的鍋子或平底鍋。

請勿在大的燃燒器上使用過小的鍋子或平底鍋。火焰不可碰觸到鍋子的邊緣。

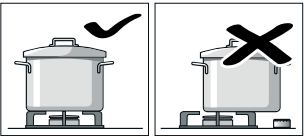


請勿使用已變形而無法穩固地放在爐頭上的煮食鍋具。鍋具可能會傾倒。

只可使用底部厚而平坦的煮食鍋具。

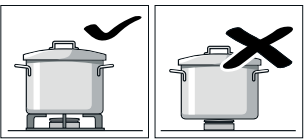


請勿在沒有使用蓋子的狀態下烹調並確保蓋子的尺寸合適。如此會造成能源浪費。



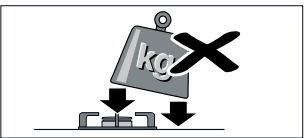
請務必將鍋子或平底鍋擺放在燃燒器的中間，否則會傾斜外漏。

請勿在靠近控制旋鈕的燃燒器上放置過大的鍋子。這些部分可能會因為高溫而損壞。



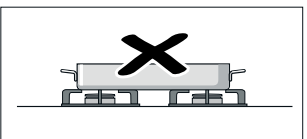
將鍋子或平底鍋放置於爐架上，務必不要直接放在燃燒器上。

使用本電器前請確認爐架與爐芯帽的位置有擺放正確。



鍋子或平底鍋必須小心地放置在瓦斯爐上。

請勿敲打本瓦斯爐以及於上方放置過重的物品。



請勿同時使用一個以上的燃燒器來加熱烹調器具（例如烘烤器、平底鍋、燒烤石）。所有加熱的累積能量將導致電器損壞。

清潔與保養

⚠ 警告 – 觸電風險！

請勿使用任何高壓清潔器或蒸氣清洗機，以免觸電。

⚠ 警告 – 燙傷風險！

運轉時可接觸部分會變得非常灼熱。請勿碰觸高溫部件。
請勿讓兒童走近此設備。

注意！

小心損害表面

請勿使用以下的清潔用品

- 強效或腐蝕性的清潔劑
- 爐用清潔劑
- 腐蝕性、強效或含氯的清潔劑
- 含高酒精成份的清潔劑
- 硬質與易刮傷的海綿、刷子或百潔布

若電器不慎接觸到此類清潔劑，請立即用清水洗淨。

新的海綿布在使用前應先徹底清潔！

清潔本電器

每次使用完請在電器冷卻後清潔。請立即清除溢出或濺出的液體，不要讓任何食物殘渣焦掉。

為確保爐頭在整個使用壽命內保持良好的性能和安全使用，請保持爐頭清潔。確保爐頭組件的開口和凹槽沒有污垢。

清潔完成後，徹底抹乾燃燒器。務必在燃燒器乾燥的狀態下操作本電器。潮濕的爐頭將導致點火問題和 / 或火候不穩定。

安裝時請確保燃燒器組件（固定挺桿）在正確的位置。所有組件必須是平直無彎曲的。

電器組件 / 表面	建議清潔方式
不鏽鋼表面	<p>請使用肥皂水清潔並以軟布擦乾。清潔時使用最少量的水，以避免水滲入電器內。</p> <p>請將燒焦的殘渣浸泡在少量的肥皂水裡，不要刷洗。</p> <p>請使用本公司的不鏽鋼清潔劑（項目編號 00311499）來去除頑強污垢或由加熱溫度導致的泛黃。</p>
爐架、炒鍋	<p>清潔前小心地取下。浸泡在水槽中。用刷子及清潔劑清洗。</p> <p>請小心清潔橡膠緩衝條的四周以避免其脫落。</p> <p>用清水沖洗並晾乾，然後裝回。</p> <p>也可以用洗碗碟機清洗爐架。這樣可能會令鍋架顏色變淺。不影響使用。</p>
燃燒器組件	<p>請使用肥皂水清潔並以軟布擦乾。請確保開口處沒有阻塞。</p> <p>確定沒有遺失任何小組件。</p> <p>切勿用洗碗碟機清洗。</p>
控制面板	<p>沾有肥皂水的布不可太濕。用軟布擦乾。</p>
控制旋鈕	<p>沾有肥皂水的布不可太濕。用軟布擦乾。</p> <p>注意！ 損壞電器 清潔時請勿拆下控制旋鈕。</p>

燒焦的污物

針對難以清除的燒焦污物，可向網上商店、專業零售商或售後服務中心購買清潔凝膠（項目編號 00311859）。本清潔凝膠適用於爐架與不鏽鋼凹槽。若有需要可將污物浸泡過夜。請遵循清潔產品上的指示。

注意！

表面損壞

請勿在燃燒器組件、控制面板或控制旋鈕上使用清潔凝膠。

燃燒器泛黃

長期使用後，黃銅製的燃燒器組件會因為自然發生的氧化作用而呈現較暗的顏色。此泛黃現象並不會影響其功能。

疑難排解

⚠ 警告 – 觸電風險！

不當維修會造成危險。產品只可由我們受過訓練的售後服務技術工程師維修。產品如有故障，請拔掉主電源插頭或關閉保險絲盒內的保險絲。請聯絡售後服務中心。

故障的原因通常很簡單。聯絡售後服務人員前，請先閱讀表內資訊。

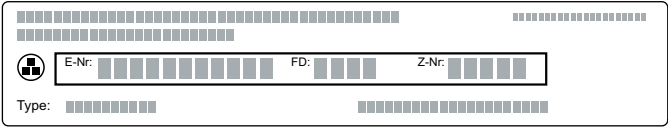
故障錯誤	可能原因	解決方法
一般電源系統的故障。	家裡的保險絲跳掉了。	請確認保險絲盒裡的保險絲 是否已跳掉。
電點火 無法正常運作。	可能有食物或清潔劑 卡在點火器和燃燒器之間。	請務必將 點火器和燃燒器之間的空間打掃乾淨。
	燃燒器潮溼。	仔細擦乾爐芯帽。
	爐芯帽的位置沒有 放置正確。	請確認爐芯帽的 位置有放置正確。
	截斷電源	用打火機或火柴 將燃燒器點火。
燃燒器 的火不均勻。	燃燒器的組件位置 沒有放置正確。	請確認燃燒器的組件位置 有放置正確。
	燃燒器的溝槽 有髒污。	將燃燒器的溝槽 打掃乾淨。
煤氣管線 不順或沒有煤氣了。	瓦斯龍頭的供給阻塞。	打開所有的瓦斯龍頭。
	若是由瓦斯罐 供給瓦斯，請確認瓦斯罐不是空的。	更換瓦斯罐。
廚房裡有瓦斯味。	瓦斯罐連接處 可能有外漏。	請確認連接處是否 完好。
燃燒器 點火後又熄滅。	扳下 控制旋鈕的時間不夠久。	燃燒器開啟後，將控制旋鈕扳下數秒之久。整個按下控制旋鈕。
	燃燒器的溝槽 有髒污。	將燃燒器的溝槽 打掃乾淨。

售後服務

若電器需要維修，請聯絡我們的售後服務中心。我們一定會找出適合的解決方案，同時避免售後服務人員不必要的上門服務。

產品編號及生產編號

與我們聯絡時，請提供完整的產品編號（E no.）和生產編號（FD no.），以便服務人員提供正確的建議。您可在電器底部找到附有這些數字的銘牌。



您也可以在下方空位中記下電器編號和售後服務中心的電話號碼，省卻尋找時間。

產品編號 (E no.)	生產編號 (FD no.)
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售後服務 ☎

請注意，即使在保固期內，若因誤用本電器而使售後服務技師到府服務，則仍需收費。

您可以在隨附的清單中，找到各國售後服務中心的聯絡資料。

預約工程師上門並提供產品建議

香港 2553 8353

請相信製造商的專業，放心將家居電器的維修工作交由受過訓練的服務技師處理，並使用原廠零件。

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