BUILT-IN GAS HOBS

OPERATION AND INSTALLATION INSTRUCTION

ER76K230Mx  ER76K231Mx
ER76K251Mx  ER76K252Mx
Thanks for your choosing Siemens cooking appliances.

Please read this instruction carefully before you use the product.

Any failure and loss derived from the improper use or installation different from that which is stipulated in this user's manual is not covered by our product's warranty. Please keep all documents properly for future reference. If you have any question, please contact our local service center or Siemens dealer.

If you need an English instruction, please download it from Siemens website. Or you can send an e-mail to or call the service department to get it for free. Thanks!

Siemens Appliance Chinese Website: www.siemens-home.cn
E-mail: Careline.China@BSH.com
Hotline: 4008899999
800 Free Hotline: 8008289828

Retailer: BSH Electrical Appliances (China) Co., Ltd.
Address: 20F-21F, Zhongnan International Building, 129 Zhongshan Road, Nanjing, Jiangsu
Post Code: 210005

Manufacturer: BSH Electrical Appliances (Jiangsu) Co., Ltd.
Address: No. 208, Yaoxin Avenue, Economic and Technical Development Zone, Nanjing
Post Code: 210046
# Table of Contents

## Key Information
- Packaging of new hob ........................................2
- Disposal of old hob ............................................2
- Before using the new hob .....................................2

## Product Introduction
- Product specification .........................................3
- Product standards ..............................................3
- Product features ................................................3

## Installation Instruction
- Placement location ............................................4
- Safety precautions ..............................................5
- Countertop tapping ............................................6
- Connecting the gas pipeline ..................................7
- Gas leak detection ..............................................8
- Connecting power supply .....................................8
- Installing the supports, caps and burners .................9

## Operation Instruction
- Getting familiar with your new hob .........................10
- Safety precautions .............................................12
- Operation method ..............................................14
- Interlink instruction ...........................................15
- Control panel and button instruction .......................16
- Flame power adjustment .....................................18

## Cleaning, Care and Maintenance
- Cleaning and maintaining your hob .......................19

## Customer Service
- Faults analysis and troubleshooting .......................20
- Tips with good intention .....................................21
- Warranty statement ...........................................22
- Service commitment ..........................................22

## Warranty Card

Attention:
BSH Electrical Appliances (Jiangsu) Co., Ltd. reserves the final interpretation rights for the Operation and Installation Instruction. Any change of it will not be further notified.
Key Information

Packaging of new hob
- All the packing materials are environmental-friendly and recyclable. When you are disposing of these materials, please do so in such a way that protects the environment and minimizes waste.
- Do not allow children to play with the thin film or packing case to avoid suffocation or accidents.
- The old hob should be taken to a recycling center where it can be disposed of in a way which protects the environment.
- Old hobs contain useful materials that can be recycled. They can be disposed of in a way which protects the environment.
- Discarded batteries can be hazardous to the environment. Please throw them to special recycling bins to protect the environment.

Disposal of old hob
- The gas hob is specially designed for the purpose of home cooking, so that it should be installed in the kitchen for personal use.
- If you find the gas hob is visibly damaged, do not connect it to the gas. Please contact our local service center or dealer immediately.
- Please check the nameplate on your gas hob carefully, and make sure that the gas type you intend to use is consistent with the gas hob specified on the nameplate (which is located at the back shell of the gas hob). If you have any question, please contact our local service center.
- Only technicians who have received professional training and have the proper qualifications for gas hob maintenance can perform the installation and maintenance of the gas hob.
- As the end-user, you shall maintain and use the gas hob correctly.
- To use the gas hob correctly and safely, please read the operation and installation instruction carefully.
Product Introduction

Product specification

- "X" in the product code (E-Number) indicates the gas source in one area. Please refer to the nameplate for corresponding product model and applicable gas type.

- The product meets the following national standards:
  - GB 16410-2007 Home Gas Hob

Product standards

Product features

- Safety Design
  Each burner of the gas hob is equipped with a safety device for quick cut-off of the gas. For gas hobs with timer function, in case of a flameout while cooking, the safety device will start automatically to cut off gas supply. This can avoid accidents.

- User-centered Design
  This product inherits and carries forward precise processing and manufacturing technologies and user-centered design of German.

- New burner
  The burner is new and high-efficiency. Its main body is processed by over 10 technologies, which ensures the perfection of the structure and appearance. The exquisite surface treatment technology is adopted. The surface of cap adopts non-organic black high-temperature resistant painting meeting the European test standards. The surface is high-temperature and erosion resistant and has good adhesion.
Installation Instruction

Placement location

- The gas hob can be installed only in the home kitchen. Do not use it in other rooms.
- Do not place the gas hob in the bathroom, bedroom, basement, or place flammable, explosive or corrosive substances in close proximity.
- Do not place flammable or explosive objects on or around the gas hob, e.g. curtains.
- If there are flammable materials around the gas hob, e.g. wooden walls, low ceilings, etc., the gas hob should be installed at a distance of at least 150mm from the wooden wall, and at least 1m from the kitchen ceiling. Fireproof materials around the gas hob are not limited by this distance.
- The use of the gas hob will result in temperature rising and humidity increasing in the room where the hob is installed. Therefore, please ensure there is a good ventilation in the kitchen. Do not cover natural ventilation openings. If the gas hob operates at a high flame for a long time, good ventilation will be required. To achieve good ventilation, you may open windows, doors or use an efficient range hood.
- Installation of sterilizer cabinets, baking ovens, microwave ovens and other appliances shall be performed according to the method specified in the instruction. Drawers set under the gas hob must be made of fireproof materials. Do not put any heat-sensitive or flammable objects into the drawers under the gas hob, e.g. spraying agents or shoe polishing, etc.
- If the gas hob is installed in a cupboard, the plastic coating and plywood in it shall be subjected to the treatment of fire resistant glue (heat resistant glue); otherwise, they are likely to deform or the surface layers are likely to scale, especially on the sides of the cupboard.
- The gas hob should be installed on a solid and flat countertop.
  The minimum thickness of the countertop should be more than 16mm.
  The minimum width of the countertop should be more than 550mm; however, 600mm is recommended.
  See the attached tapping template for the size of the countertop tapping.
- The cupboard should have a tapping whose size meets the ventilation requirements and which is open to the air. The area of the ventilation opening should be no less than 100cm². Otherwise, it is likely to cause an explosion resulting from gas leakage.
Safety precautions

- Only the technicians with the proper qualifications for gas hob maintenance can perform the installation, commissioning and gas replacement for the gas hob.
- Install a special gas valve between the indoor gas connecting hose and the gas hob to daily connect and cut off the gas. The valve can also be used to cut off the gas immediately if an accident occurs during operation. Please make sure the valve is accessible at all times.
- Please install the range hood with an exhaust pipe in accordance with the local gas hob installation regulations and guides. The distance between this type of range hood and the gas hob should be no less than 750mm.
- The gas hob has received a strict gas leakage performance test before leaving the factory. Do not dismantle the faceplate or inner parts when installing the gas hob to avoid later gas poisoning and fires resulting from gas leakage during operation.
- Please make sure the gas hose connected to the gas hob does not touch any movable part in the cupboard, e.g. drawer, roller, etc. when the installation is completed.
- Please make sure there is safe grounding power supply.
- If you find your power wires are damaged, you must purchase the special powers lines from the local customer service center. Replacement must be performed by technicians from the manufacturer or their maintenance department.
- If you move house and intend to reinstall the gas hob to your new house, please check whether the gas supplied for your new house is consistent with the gas specified on the nameplate. If it is not consistent, contact our local service center. We will make proper adjustments to your gas hob as soon as possible.
Countertop tapping

As shown in the attached tapping template (the installation size of all products is the same), perform the tapping on the countertop. To ensure the proper connection of the gas hose, a height of 100mm below the gas hob should be kept available.

To ensure the stable placement of the gas hob, please make sure the vertical surfaces of the installation site are smooth.

According to the method shown in the left figure, clamp the four spring sheets attached to the product to the corresponding four installation positions on the back shell.

After installing the spring sheets, push the entire gas hob firmly into the cutout openings on the countertop, until the outside rim of the gas hob is seated closely to the countertop.
Connection of the gas hob should be performed by the technicians with professional qualifications for gas hob maintenance. Make sure that the connection meets the legal provisions and requirements of local gas hob administration departments. The indoor gas hose behind the gas meter and the air inlet at the bottom of the gas hob can be connected with a metal bellow or a special rubber hose whose length should not exceed 1.5m. (Please refer to the requirements issued by the local gas management departments. You can also consult and purchase the special hose and hose clip at gas product counters in supermarkets).

**Attention!**

We recommend that you use the metal bellows to connect the gas. Especially when the other appliances (such as disinfecting cabinets, backing ovens, microwave oven, etc.) are installed under the hob, it is forbidden to connect the gas with a gas rubber hose.

Connecting the gas with a rubber hose

-The two ends of the gas hose are respectively connected to the gas hob and the indoor gas valve (the inside diameter of the gas hose is 9.5mm).

-When connecting the gas hose, you must insert the gas hose until it reaches the red line on the multi-directional air inlet, and then fix it firmly with a hose clip.

-After the connection is completed, please make sure that the gas hose is not flattened, twisted or bent by any other objects. Then smear soap suds all over the connection parts; and check whether there is any leakage in each connection part.

-We recommend that you conduct an airtight test for the gas hob you use, or replace the gas hose annually.

-Do not leave the gas hose in a high temperature area or make it touch any high temperature section of the gas hob.

Connecting the gas with metal bellows

-The metal bellows we adopt should meet the following requirements:

[Safety and Environmental Protection Requirements for Gas Hobs (DB31/300-2009)]

[Metal Bellows Connected to Gas Hobs (CJ/T197-2010)]

-The installation method, procedures and notes of metal bellows must strictly follow the instruction of the "Stainless Steel Soft Special Connecting Pipes" (performed by the technicians with qualifications for gas hob maintenance)

-Attention! After the gas pipeline connection has been completed, check all connection parts with suds to make sure there is no gas leakage.
Gas leak detection

- **Suds detection:**
  - **Attention!**
  - After the gas pipeline connection has been completed, the leak detection test must be performed.
  - Smear the suds on each connection part with a soft brush, and then pen the gas valve to check carefully whether bubbles appear. If there are bubbles, close the gas valve immediately, and adjust the gas inlet connection until no bubbles appear.

- The power supply is fixed in the middle of bottom. When you use it, please make sure it is safe and grounded.

- Please make sure the hob wires are grounded. The gas hob has a three-pin plug. The plug must be connected to the grounded socket. Grounding can prevent human from getting electric shocks.
  - It is suggested that the socket be fixed on the bottom right of the gas hob and be far away from the gas source and air inlets.

Connecting the power supply

![Diagram of power supply connection](image)

- **Countertop**
- **Tapping size 700±2mm**
Installing the supports, caps and burners

- As shown in the below figure, please make sure that the knobs, burner heads, caps and supports have been installed correctly. Incorrect installation will seriously affect the normal use of the product and shorten its service life.

- When installing the burner, the user should align the installation hole on the burner with the ignition electrode and thermocouple on the hybrid pipelines. If you place the components randomly or rotate them for hob placement, it is probable to break the electrode. Any loss caused by this is not covered by our warranty.
Operation Instruction

Getting familiar with your new hob

Top view of product

Milk support

Wok support

Bottom view of product

Spring sheet

Foam seal

Warning label

Nameplate
### Operation Instruction

<table>
<thead>
<tr>
<th>Specification</th>
<th>E-Number</th>
<th>ER76K251Mx</th>
<th>ER76K252Mx</th>
<th>ER76K230Mx</th>
<th>ER76K231Mx</th>
</tr>
</thead>
<tbody>
<tr>
<td>E-Number</td>
<td></td>
<td>ER76K251Mx</td>
<td>ER76K252Mx</td>
<td>ER76K230Mx</td>
<td>ER76K231Mx</td>
</tr>
<tr>
<td>&quot;X&quot; in the product code E-Number indicates the gas source in one area. Please refer to the nameplate for corresponding product model and applicable gas type.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Product appearance</td>
<td></td>
<td><img src="image1" alt="Image" /></td>
<td><img src="image2" alt="Image" /></td>
<td><img src="image3" alt="Image" /></td>
<td></td>
</tr>
<tr>
<td>Product Model</td>
<td>JZT-T52S1</td>
<td>JZT-T52S1(X)</td>
<td>JZT-T52S2</td>
<td>JZT-T52S2(X)</td>
<td>JZT-T52G1</td>
</tr>
<tr>
<td></td>
<td>JZT-T52G2</td>
<td>JZT-T52G2(X)</td>
<td>JZT-T52G1</td>
<td>JZT-T52G2(X)</td>
<td>JZT-T52G2(X)</td>
</tr>
<tr>
<td>Applicable gas</td>
<td>NG</td>
<td>NG special for Shanghai</td>
<td>NG</td>
<td>NG special for Shanghai</td>
<td>NG special for Shanghai</td>
</tr>
<tr>
<td>Gas pressure (kPa)</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>Designed heat input for burner (left/right) (KW)</td>
<td>0.3-4.0</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rating heat input (left/right) (KW)</td>
<td>4.0</td>
<td>4.0</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dimension (W x D x H) (mm)</td>
<td>760 x 450 x 150</td>
<td>760 x 450 x 150</td>
<td>785 x 450 x 150</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Height above installation table (mm)</td>
<td>75</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Size of tapping (W x D) (mm)</td>
<td>700 x 400 Fillet 4 x R20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum thickness of installation cable (mm)</td>
<td>&gt;16</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Installation method</td>
<td>Easy Fix™ Spring clip type</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Specification of external air inlet pipe</td>
<td>ID φ 9.5mm corrosion-proof rubber hose or metal bellows (special for Shanghai)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Net Weight (Kg)</td>
<td>14.5</td>
<td>14.5</td>
<td>18</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gross weight (Kg)</td>
<td>17</td>
<td>17</td>
<td>20.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Faceplate</td>
<td>High-quality 240 brushed metal faceplate</td>
<td>Explosion-proof toughened glass</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Supports</td>
<td>Flat steel black enamel</td>
<td>Cast iron black enamel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ignition method and power supply</td>
<td>Spinning high-voltage pulse ignition,</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rated voltage (V)</td>
<td>220</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Output power (W)</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Before first use:

- Please clean the hob and its accessories thoroughly. This will remove the "new" smell of the hob.
- Before using, make sure the gas pipelines, knobs, burner heads and caps, and supports have been installed correctly. Then open the indoor gas valve.
- Since there is residual air in the gas pipelines, the first ignition (or ignition after it has been left unused for a long time) may be difficult. This is a normal phenomenon. Please repeat the igniting operations, until the hob is ignited normally.

When in use:

- Do not leave the gas hob unattended during cooking.
- Gas Poisoning Warning!
  When using the hob, you must keep good ventilation, such as opening windows or starting the range hood. The gas hob may cause carbon monoxide poisoning if you are using the gas hob in a closed kitchen without ventilation for an extended time.
- Explosion Warning!
  If you find a gas leakage while using the gas hob, you should turn off the main indoor gas valve immediately, and then open windows and doors for ventilation. Do not use open fire or turn on or off appliances at this time to avoid igniting the residual gas in the room and causing an explosion. In case of a leakage, please contact our local service center.
- Fire Warning!
  Do not ignite the gas hob for heating when no pan is placed on it or there is no food in the pan. This may cause damages of the range hood over the gas hob for overheating, or cause a fire for the residual grease in the range hood is ignited.
- Scald Warning!
  Do not let unattended children use or stand close to the gas hob while it is in use. Once the gas hob is turned off, do not touch the hot burners, supports and the faceplate around the burners with your hands or other part of your body to avoid scald.
When using the gas hob, please protect it from strong wind, which may cause uneven heating or even extinguish the flame.

When cooking food with vegetable oil and animal fats, you should be careful to avoid fires caused by overheating oil in the pan. When cooking food with this kind of oil, do not leave the food unattended in the pan.

In case of a fire caused by overheated oil, immediately use an iron pot lid or other large metal objects to cover the fire to cut off the air needed for burning, and then turn off the indoor gas valve. Never use water to extinguish a fire to avoid accidents.

When the gas hob is in use, do not touch it. Do not put metallic objects, e.g. knives, forks, scoops, lids on the countertop to avoid being heated.

Whenever the burners are extinguished for any reason, turn it off and wait for at least 1 minute before re-igniting it.

Please do not plug or pull out the plug when your hands are wet.

Please do not draw the wire with strength to pull out the plug.

The gas hob has a timer with electronic control and can provide automatic fire extinction. However, it’s rather difficult for users to calculate and evaluate the potential effects which may be brought to cooking under the influence of different combination of cooking time and flame power; furthermore, when the Timer is in operation, the user or someone else may reset the cooking time and the flame power. Therefore, to ensure the absolute safe use of the gas hob, do not leave the kitchen with the timer in operation, nor leave the gas hob unattended whenever with burning flames. Besides, after the timer stops working and the flame goes out, the gas hob will automatically stop working and provide automatic fire extinction. However, the knob of the gas hob cannot turn back automatically. Users are hereby reminded to turn the gas knob back manually once the timer stops working, to avoid unsatisfied cooking result or occurrence of any other accident due to the users' improper operation of the timer.

The timer function of the gas hob, which is designed for the convenience of users, does not indicate that the manufacturer and distributor have provided safety protection more than a standard gas hob without such a timer. To ensure safe use of the gas hob and its corresponding functions, users are required to carefully read this INSTALLATION AND OPERATION INSTRUCTION, especially the safety precautions for operation whereof, and use the gas hob in strict compliance with the requirements hereof.
Operation Instruction

■ Normal operation of the gas hob has no unusual noises. If you have any question, please contact our local service center.

After use:

■ Clean the glass faceplate and the display screen to avoid button failure for accumulation of foreign matter such as oil and water.

■ Remember to turn off the valve on the indoor pipelines when you finish using the gas hob, go out or go to bed.

■ A pan with a thick base can improve heat distribution, especially for small flames when the gas is on a low setting. The bigger size the pan has, the higher efficiency the gas hob achieves. This can save more energy.

■ Turn the burner to the small-flame position when you move the pan away for a short time. In this way, when you approach the gas hob for other operations, you can reduce the risk of burning, save gas, and reduce pollution.

■ When you use a big stove, make sure that there is a distance of at least 25mm between the stove and the surrounding combustible materials. In addition, the distance between the knob and the stove should be no less than 50mm.
First activating the "interlink" mode
Notes: At first, ensure the power supply of the range hood receiving signals from corresponding hobs is connected, and the interlink function is not activated.

1. When the gas hob is plugged in the socket for the first time, the interlink button displays blue and flashes for three times. After 0.5 second, it goes out and goes back to "OFF" status.

2. First activating and establishing one-to-one mode
Power on the range hood and the hob. Press \[\text{for 3 seconds. The LED on the range hood flashes, waiting for coding with hob. Press the left knob and \[\text{for 8 seconds on the hob. Notes: After the hood buzzer beeps, this indicates the link is finished. LED on the hood flashes for 2 seconds. The interlink function is activated. If you do not press the symbol within 10 seconds, the symbol changes to 1/3 brightness.\]}

Attention: When the link function is running, in case of powering off or cutoff, after the power supply is connected again, the link function is in non-working status, while the link code remains.

Attention: This instruction is just an example for range hoods of the same kind and brand. For different brands or models, the interlink function differs. (Refer to corresponding range hood instructions for specific information.)

How to use "interlink" button
(Codes of the hob and the range hood have been matched, and the hob and the range hood enter into the interlink mode.)
Notes: Refer to corresponding instruction for the reflections of the range hood.

1. When "interlink" button is opened, i.e. the button displays blue:
Turn the knob. The gas hob is ignited and works normally. The hob sends a signal to the corresponding hood (consider all burners as one: only the first burner flame on send out "fan on" command, only the last burner flame off send "fan off" command.) Symbol changes from 1/3 brightness to full brightness. During cooking, if the hob is working, the interlink symbol remains no change, i.e. full brightness. When all knobs are turned to 0 degree, the hob is extinguished. After about 5-8 seconds, the gas hob sends a signal to the hood. The interlink symbol changes to 1/3 brightness. The range hood stops working after 3 minutes.

2. When the knob is at 0 degree, i.e. there is no flame:
Press or button for about 3 seconds. The interlink symbol will be OFF and the interlink function is deactivated. Press button for about 3 seconds. The interlink symbol will be ON and the symbol displays blue. If you do not press the button within 10 seconds, the brightness will change to 1/3.

3. When the interlink symbol is OFF, i.e. white:
The interlink function is deactivated. The gas hob will not send a signal to the corresponding range hood. The hob and the hood will be turned on or off by hand.
Operation Instruction

Timer instruction

Notes: Timer operation must be performed after the burner is ignited.

ID code

Touch ID code for 3 seconds to activate the timer. A code will be shown in the screen. Select different burners. When you first touch , the right burner becomes active; when you second touch , the left burner becomes active.

ID code:
If you touch this code, the time you set will decrease.

ID code:
If you touch this code, the time you set will increase.

After you activate the timer, press or , enter the time you want. If you press , the time will increase from 1min. If you press , the time will decrease from 99min.

After the timer is activated, if you press or , the time will increase or decrease quickly.
If you press , the time will decrease from 99min to 1min.
If you press once again, the time will be 0.
If you press the time will increase from 1min to 99min.
If you press once again, the time will be 0.

After 5 seconds when you finished setting the time, and will be locked. The time you set begin to countdown.

ID code:
Show which burner is working and the time left.

ID code:
Show which burner is working.

ID code:
The working time left of the working burner.

ID code:
Show which burner is flaming.

For example: The working time set for the right burner is 10min and the working time set for the left burner is 80min.

Setting steps:

1. Touch for 3 seconds to activate the timer. The right code begins to flash.
2. Press to set the working time of the right burner, until the figure on the screen increases from to .
3. Touch again to select the left burner. The left code begin to flash.
4. Touch again to set the working time of the left burner, until the figure on the screen decreases from to .
5. When you finish the setting, the buttons and will be locked 5 seconds later. The time will be shown on the screen, and the time begin to countdown.

Setting steps:

Notes: Timer operation must be performed after the burner is ignited.
Operation Instruction

- Change the setting time
  You need to activate the timer by touching \[ \Rightarrow \] for 3 seconds when you want, and change the working time by touching \[ \leftarrow \] and \[ \rightarrow \]. After 5 seconds when the changing is finished, the buttons \[ \leftarrow \] and \[ \rightarrow \] are locked, and the time begins to countdown.
  For example: Change the working time of the left burner from 20min to 10min; change the working time of the right burner from 20min to 30min.

- Setting steps:
  1. Touch \[ \Rightarrow \] for 3 seconds to activate the timer. The left code begins to flash.
  2. Press \[ \leftarrow \] to set the working time of the right burner, until the figure on the screen decreases from \[ \begin{array}{c} 20 \end{array} \] to \[ \begin{array}{c} 10 \end{array} \].
  3. Touch \[ \Rightarrow \] again to select the right burner. The right burner begins to flash.
  4. Touch \[ \rightarrow \] to set the working time of the left burner, until the figure on the screen increases from \[ \begin{array}{c} 20 \end{array} \] to \[ \begin{array}{c} 30 \end{array} \].
  5. When you finish the setting, the buttons \[ \leftarrow \] and \[ \rightarrow \] will be locked 5 seconds later. The time \[ \begin{array}{c} 10 \end{array} \] will be shown on the screen, and the time begins to countdown.

- Time up
  When the time is up, the burner will extinguish. After the burner extinguishes, the code \[ \begin{array}{c} \Rightarrow \end{array} \] on the screen begins to flash. If there are other working burners, there have “DI DI” alarm signal every 2 seconds within 60 seconds. After the alarm, the time set for other burners will display on the screen.
  You may stop the alarm signal by touching any button.

- Stopping the timer in advance by hand
  Touch the code \[ \Rightarrow \] for 5 seconds to stop all working burners.

- Checking the time left
  When several burners working with timer, the code \[ \leftarrow \] and \[ \rightarrow \] flash alternately at regular intervals. When the code \[ \begin{array}{c} \leftarrow \end{array} \] flashes, the time shown on the screen is the time left.
Operation Instruction

Flame power adjustment

According to the following five-stage flame power indication chart and function descriptions, choose the flame you want.

- When the knob is turned OFF (0 degree), press it down and then turn it to the ignition position (30-40 degrees counterclockwise). At this time, the flame of the internal ring is ignited while the flame of the external ring is not yet ignited. Press the knob down. Keep the movement for 3-5 seconds and then release your hands. If the flame goes out after your releasing, repeat the above operations.

Special instructions:
- The 40-degree ignition position is to prevent sudden gas release upon igniting, which may cause deflagration, especial for artificial gas.

- When the burner head is ignited, release the knob first, and then turn the knob counterclockwise to the maximum flame position (90 degrees). The flame will be transferred from the internal ring to the external ring rapidly.
When you turn the knob counterclockwise from the maximum flame position (90 degrees) to the medium flame position (170 degrees), the small flame of the internal ring will remain unchanged, while the flame of the external ring will gradually be extinguished.
When you turn the knob counterclockwise from the medium flame position to the minimum flame position (230 degrees), the small flame of the internal ring will be reduced to the minimum.

Special instructions:
- The wide-range of (230-degree) flame power adjustment ensures the flame can be adjusted conveniently and accurately, which can meet all your needs.

- After using the gas hob, turn the knob clockwise to the OFF (0 degree). The flame will be extinguished. For gas hobs with timer, you may extinguish the flame by setting the timer. But after the flame extinguishes, please turn the knob clockwise to OFF (0 degree).
For the sake of your safety, do turn off the gas valve on the indoor pipelines after using the gas hob.
Cleaning, Care and Maintenance

Cleaning and maintaining your hob

Before cleaning the gas hob, you must turn off the indoor gas valve, and wait until the gas hob is cooled. When cleaning, do not dismantle the safety device or sealed parts of the hob.

Cleaning the pan supports of the gas hob
Clean the pan supports with soft gauze, cleanser and hot water. Do not use acid substances (e.g. lemonade, vinegar, etc.) to clean enamel surfaces (e.g. supports, etc.).

Cleaning the burners of the gas hob (at least once a month)
Clean the dirt on the surfaces of the burner base, ignition electrodes and thermal couples with a soft brush. (Do not touch the ignition electrodes when cleaning)
Do not use a granular cleanser (decontamination powder), sharp objects, steel wool or knives to clean the stubborn stains on the burner. Otherwise, the safety device of the gas hob will go wrong or the surface of some parts will be abraded. This will directly shorten the service life of the product.

Cleaning the faceplate of the gas hob
Please clean and maintain the hob faceplate with soft gauze and soap suds (or special cleansers). If you want to remove the fingerprints left on the stainless steel surface, you should use a 3M cleanser. You had better not use a chloride-based cleanser to clean the glass.
Do not use a granular cleanser (decontamination powder) or steel wool to clean the faceplate. This may cause scratches on the surface of the hob.

Cleaning the caps of the gas hob (at least once a month)
When you are using the hob, you may find the flame is not uniform or some burner openings have no flame. In such cases, after the hob has cooled, take down the cap and use a steel needle to remove the dirt and carbon blocked in the burner openings. As shown in the figure, install the cap correctly.
Do not wash the cap directly with water (as the bubbles may temporarily block the fire holes). Do not use a hard object to wipe the inorganic water-based and temperature-resistant coating on the burner surface, which will result in permanent damage to the black surface.
If there is water or oil entering the center hole and this causes ignition failure, clean the liquid with soft cloth to make the gas pipeline unblocked. Then install the cap correctly according to the figure and ignite again.

After cleaning, please re-install the support, burner heads and caps in accordance with the correct method (as shown in Page 9). Any permanent scratch on the faceplate surface or deformation of caps caused by incorrect installation is not covered by the warranty.
### Cleaning, Care and Maintenance

#### Faults Analysis and Troubleshooting

<table>
<thead>
<tr>
<th>Symptom</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ignition electrode does not spark</td>
<td>Power supply is not connected or has a poor contact.</td>
<td>Re-connect.</td>
</tr>
<tr>
<td></td>
<td>Burner Not installed properly</td>
<td>Re-install correctly.</td>
</tr>
<tr>
<td></td>
<td>Ignition electrode and ignition position are not aligned.</td>
<td>Adjust discharge distance to 3-4mm</td>
</tr>
<tr>
<td></td>
<td>The ignition is wet, especially in the rainy season; or due to food overflows</td>
<td>Use a dry, soft cloth to dry the ignition electrode.</td>
</tr>
<tr>
<td>Flame goes out when the ignition knob is released</td>
<td>Safety valve The pressing and holding time was too short for the safety solenoid valve to work properly.</td>
<td>ignite again and hold the knob down for 3 to 5 seconds after the flame is ignited.</td>
</tr>
<tr>
<td>When you are using the pulse ignition, the hob is not ignited or is difficult to be ignited.</td>
<td>Gas valve Not open or not completely open.</td>
<td>Ensure the gas valve is fully open.</td>
</tr>
<tr>
<td></td>
<td>Burner Caps or other components are not installed correctly.</td>
<td>Re-install these components correctly.</td>
</tr>
<tr>
<td></td>
<td>Burner The burner holes on the cap are blocked so that the gas cannot flow out normally.</td>
<td>Clean the dirt out of the burner holes.</td>
</tr>
<tr>
<td></td>
<td>Ignition electrode It is wet, or dirty due to the overflowing food.</td>
<td>Dry the ignition electrode and remove all dirt.</td>
</tr>
<tr>
<td></td>
<td>Gas connecting hose The gas hose is flattened or blocked.</td>
<td>Adjust or replace the gas connecting hose.</td>
</tr>
<tr>
<td></td>
<td>Power supply Power supply is cut off.</td>
<td>Re-connect.</td>
</tr>
<tr>
<td>A loud noise when igniting/burning</td>
<td>Cap Not installed properly.</td>
<td>Re-install correctly.</td>
</tr>
<tr>
<td>Deriving from the flame or flame blowoff</td>
<td>Throttle Air inlet is too big.</td>
<td>Re-adjust the throttle and flame.</td>
</tr>
<tr>
<td>Flame out when using</td>
<td>Thermal couple The protection sensor is dirty</td>
<td>Clean thermal couple.</td>
</tr>
<tr>
<td>Flare out when using</td>
<td>Gas source Gas in gas cylinder is used up; the opening angle of the pressure-reducing valve is too small; otherwise there is a problem with the gas pressure in the pipeline.</td>
<td>Replace the gas cylinder; clean the gas connecting hose or adjust the decompression.</td>
</tr>
<tr>
<td>Short and weak flame</td>
<td>Throttle Air inlet is too small.</td>
<td>Re-adjust the throttle and flame.</td>
</tr>
<tr>
<td>Long and yellow flames</td>
<td>Cap Some flame holes are blocked.</td>
<td>Clean out the dirt in the flame holes.</td>
</tr>
<tr>
<td>Unstable burning</td>
<td>Cap Not installed properly.</td>
<td>Re-install correctly.</td>
</tr>
<tr>
<td>Smell</td>
<td>Leakage The gas rubber hose is aging, cracked, fractured or falling off.</td>
<td>Replace the gas connecting hose.</td>
</tr>
<tr>
<td>The flame goes out suddenly.</td>
<td>The voltage is too low.</td>
<td>Turn the knob to 0 degree. After checking the power supply, the voltage is normal.</td>
</tr>
<tr>
<td>The flame goes out suddenly and &quot;H&quot; flashes.</td>
<td>Temperature during work is too high.</td>
<td>Turn the knob to 0 degree. Operate after the temperature becomes normal and &quot;H&quot; does not flash.</td>
</tr>
<tr>
<td>The screen displays ignition failure.</td>
<td>Mistaken There are foreign matters such as water etc. on the operation zone, and mistaken operation leads to display mode.</td>
<td>Set the timer to 0 for hob's with timer, and press “+” and “-” for 5 seconds to exit the mode. Clean the operation buttons.</td>
</tr>
<tr>
<td>The indicator lights up upon touching, but flame is not ignited.</td>
<td>Foreign matters on the surface for a long time or electromagnetic wave</td>
<td>Clean the surface or re-operate.</td>
</tr>
<tr>
<td>The button does not work or abnormal interlink.</td>
<td>Interlink code address changes.</td>
<td>Re-activate the interlink mode according to requirement “2” on Page 15.</td>
</tr>
<tr>
<td>Ignition fails and alarm</td>
<td>The knob does not spring.</td>
<td>Adjust the knob position.</td>
</tr>
</tbody>
</table>
Customer Service

Tips with good intention

- **Danger!!!**
  Only technicians who have received professional training and obtained a qualification for gas hob maintenance can maintain the gas hob. To avoid serious consequences, no other persons should maintain the gas hob without permission.

- When your gas hob is malfunctioning, before contacting our service center, please refer to the *Faults Analysis and Troubleshooting* first. If the technicians go to your house and find there is nothing wrong with your gas hob, you will have to pay the relevant expenses, even if it is within the warranty period.

- If you cannot find a solution to the fault, turn off the gas valve and contact our local service center.

- When you contact our customer service center, please state the product code (E-Number), the applicable gas (Gas Type), the product model (Model), the manufacturing date (FD) and the serial number (Serial No.). These information will help us to offer better service, and save your unnecessary cost. You will find these information on the nameplate of your gas hob.
Customer Service

Warranty statement

- In accordance with the Regulations on Maintaining, Changing and Returning of Some Commodities of the People's Republic of China, we provide a three-year warranty period for main components of this product and a one-year warranty period for the whole product since the purchasing date. For an appliance purchased for the purposes of production, operation, commercial use or collective use, we provide a three-month warranty period for the whole product and its main components, except it is stipulated otherwise in purchasing contracts. In case laws and regulations have different stipulations, it shall be subject to the later.
- The discounted commodities sold by the factory or commercial units have the same warranty as the above. However, we do not offer warranty on those components sold at a price less than the retail price.
- During the warranty period, in case of repairs, users must hold the valid purchase invoice and the warranty card required by the factory. The warranty period shall be calculated from the date of issuing the invoice. Users shall keep the warranty card and the purchase invoice properly, both of which must be shown for repairs.
- In accordance with national regulations, the following items are not covered by the free warranty, and will be charged for repair:
  - There are damages caused by the user's improper transportation, installation, use, maintenance and keeping;
  - The product is disassembled and repaired by the user or in a non-factory-specified repair station;
  - The product has no warranty card or valid purchase invoice;
  - The serial number on the warranty card is altered or is not consistent with the product to be repaired;
  - The product is damaged by force majeure;
  - The free warranty period has expired;
  - All damages and losses caused by the usage conditions, such as the power supply, water, temperature and humidity, which cannot be controlled by our company, are not covered by free warranty.

Service commitment

- Round-the-clock hotline
- Maintenance within 24 hours in the same city
- Free installation and debug (except material cost)
- Hotline consultancy service
- Service through the service life
## Warranty Card of Siemens

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Invoice Number</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Point</th>
<th>Phone of Maintenance Point</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Settlement Sheet V

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Date of leaving factory</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Date</th>
<th>Serial No. (Case No.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Settlement Sheet IV

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Date of leaving factory</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Date</th>
<th>Serial No. (Case No.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Settlement Sheet III

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Date of leaving factory</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Date</th>
<th>Serial No. (Case No.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Settlement Sheet II

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Date of leaving factory</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Date</th>
<th>Serial No. (Case No.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Settlement Sheet I

<table>
<thead>
<tr>
<th>Customer Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Purchase Date</th>
<th>E-Number</th>
<th>Date of leaving factory</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maintenance Date</th>
<th>Serial No. (Case No.)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Material No.: 9000822648
Version: 02
Production License Code: XK21-007-00819

Siemens Appliance Chinese Website: www.siemens-home.cn
Hotline: 4008899999
Customer Service E-mail: Careline.China@BSHG.com