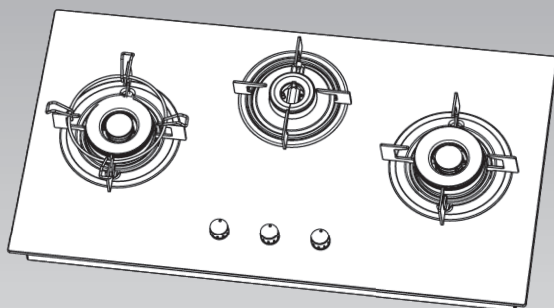


# SIEMENS

## BUILT-IN GAS HOBS

## INSTALLATION AND OPERATION INSTRUCTION

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## Preface

**Dear customer,**

Congratulations on your choice and thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results.

Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport.

These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment, by following the advice below:

- dispose of the packaging in the appropriate recycling bin.
- before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water).

**IMPORTANT:**

In the unlikely event that the appliance should be damaged or not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

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## Safety precautions

### Packaging of the new hob

- All the packaging material are environmental friendly and recyclable. When you are disposing of these packaging 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 packaging case to avoid suffocation or accidents.

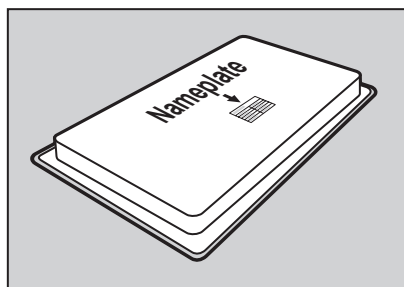
### Disposal of the old hob

- 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. Discarded old electrical appliances can be hazardous to the environment.

### Safety precautions

- Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

- **Use approved gas tubing bearing EMSD approval marking (such as : 機電工程署批准EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD.**



- **HK Town Gas connection**  
The operating pressure of this gas hob is 15mbar, therefore no governor is required.
- **Attention! According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.**
- **When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.**
- **Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.**

## Safety precautions

- **The panel of this built-in hob (on selected model) is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:**
  - 1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.**
  - 2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.**
  - 3. Do not use oversized utensils for cooking.**
  - 4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.**
- **Despite using the "TIMER" function (on selected model) for cooking, user should not leave the gas stove unattended.**
- Please do not use additional fitting, such as aluminum cover.
- All operations relating to installation and regulation must be carried out by a registered gas installer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers.
- Before installing your new hob, ensure that it is being installed according to the assembly instructions.
- The Towngas model of this built-in cooker has been exempted from the mandatory requirement for the installation of external gas governor.

## Safety precautions

- This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.
- The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.
- Do not subject the appliance to draughts. These might blow out the burner.
- This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. It must not be changed to another type of gas.
- Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.
- These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.
- Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.
- The surface of cooking appliances will be heated up during use. Care must be taken when using these appliances. Keep children well away from the appliance.
- This appliance is only intended for cooking purposes, not as a heating system.
- Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hob.

## Safety precautions

- In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.
- If one of the controls will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.
- Never place unstable pans on the hob or the burners, as they may accidentally tip over.
- Do not clean the hob using a steam cleaner. Risk of electrocution!
- This appliance design and manufactured according to GB16410-2007 standard for gas appliances: built-in appliance.
- Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never let children play with the appliance.
- Never leave the appliance unattended during operation.
- The graphics in this instruction manual are given as a guide only.
- The manufacturer is exempt from all responsibility if the requirements of this manual are not complied.
- The first ignition (or ignition after it has been left unused for a long time) may be difficult, as there is residual air in the gas pipeline, it may be difficult to light the burner.



## Safety precautions

### ■ **Warning: Gas Poisoning**

When using the hob, make sure to open the windows or turn on the exhaust fan of the range hood so as to keep good ventilation around the gas hob. The gas hob may cause carbon monoxide poisoning if you are using the gas hob in a closed kitchen with no ventilation for an extended time.

### ■ **Warning: Explosion**

If you detect a gas leakage while operating the Gas hob, you should turn off the indoor main gas valve immediately, and then open windows and doors for ventilation. Do not use matches or any lighters at this time. Creating a flame at this time may ignite the residual gas in the room and, cause an explosion. In the case of a leak, please contact our local service center immediately.

### ■ **Warning: Fire**

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 the extraction hood over the gas hob to be damaged by overheating, or cause a fire if the residual grease in the extraction hood is ignited.

### ■ **Warning: Risk of burning**

Do not let unattended children use or stand next to the gas hob while it is in use. Once the gas hob has been turned off, it remains very hot and dangerous for several minutes. At this time to avoid burn injury, avoid touching the hot burners, supports and the faceplate around the burners with your hands or other part of your body.

- When using the gas hob, please protect it from external air, 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.

## Safety precautions

- If fire is caused by overheated oil, immediately use an iron pot lid or other large metal object to cover the fire, in order to cut off the air needed for burning, and then turn off the indoor gas valve. In order to avoid accidents, never use water to put out oil or grease fire.

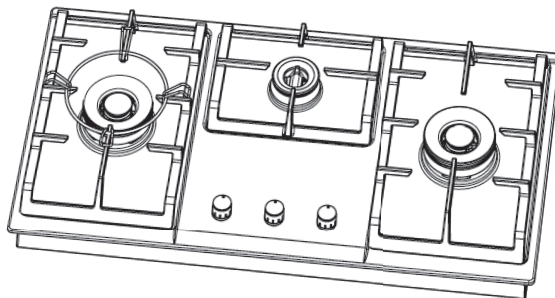
- Whenever the burner is extinguished for any reason, you should turn it off and wait for at least 1 minute before re-igniting the burner.

Normal operation of gas hob should not cause any unusual noise. If you have any doubts, please contact our local service center.

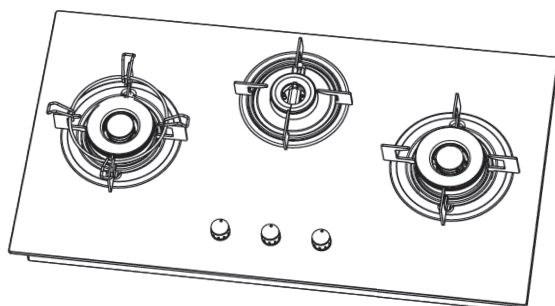
## Your new appliance

### Production specification

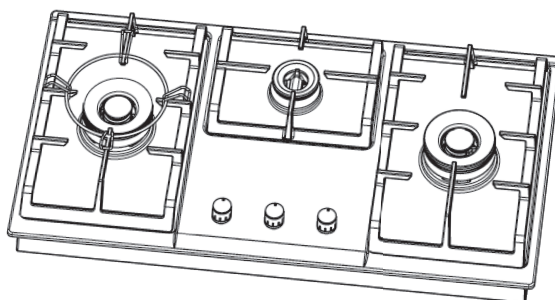
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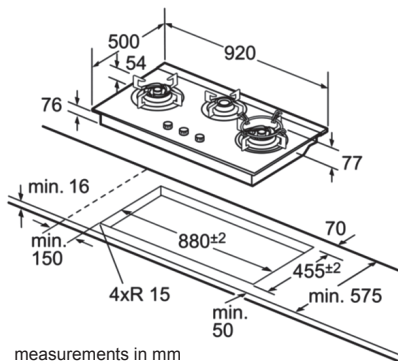
### Product features

- Safety design  
Each burner of this gas hob is equipped with a safety device for the quick cut-off of the gas.
- Personal-friendly design  
This product inherits and carries forward the precise processing and manufacturing techniques of Germany, as well as a human-oriented design concept. Besides the hobs' convenience and practicality, the gas hob also gives the user a sense of beauty.

# Installation

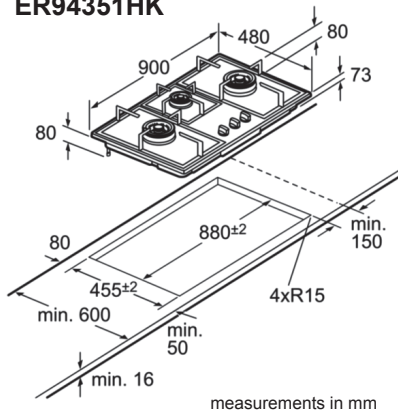
## Placement location

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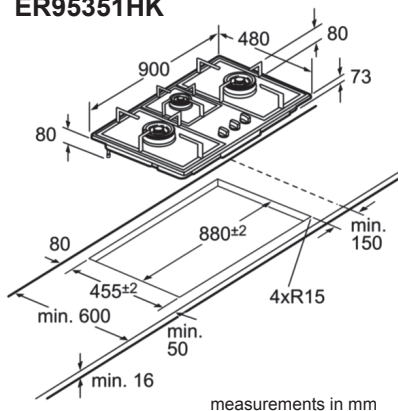
measurements in mm

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measurements in mm

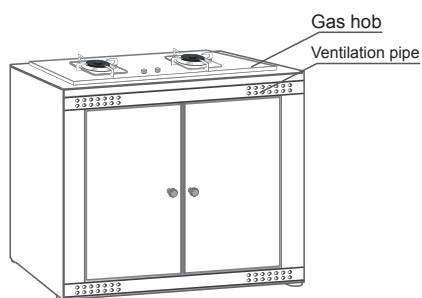
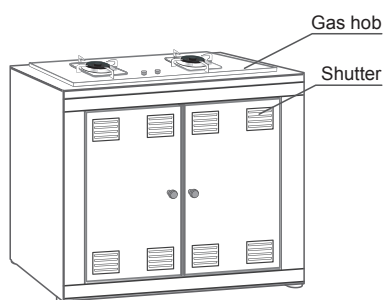
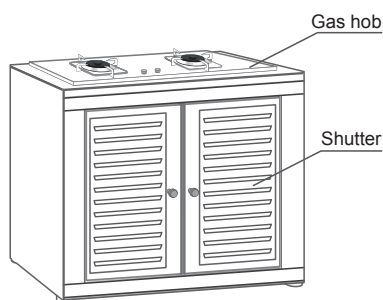
### ER95351HK



measurements in mm

- This appliance has been designed for home use only. It cannot be installed on yachts or in caravans.
- Do not place the gas hob in the bathroom, bedroom, basement, corrosive material in close proximity.
- Do not place flammable or explosive objects on or around the gas hob, e.g. curtains.
- The distance between the side walls and the back wall with the edge of the gas hob should be at least 100mm and 50mm respectively. Otherwise if there are flammable materials around the gas hob, e.g. wooden wall and plastic wall etc, then the gas hob should be installed at a distance of at least 150mm to the side wall and 100mm to the back wall.
- The distance between the hob to the flammable ceiling should be 1m, otherwise there is no limit.
- 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 are good ventilation openings. If the gas hob operates at a high flame for a long time, then good ventilation is required. To accomplish this ventilation, you may open a window, door, or use an efficient range hood with an exhaust fan.
- Installing the gas hob over other appliances such as oven, steam oven and microwave etc should be according to the requirements specified in the manufacturer's manual to ensure it meets the ventilation requirement.
- If a drawer is installed under the hob, it is recommended to use a non-flammable intermediate support to isolate the objects stored in the drawer from circulating air coming from the hob's ventilation system. Please do not put any heat-sensitive or flammable products under the drawers, which include spraying agent or shoes polishing.
- If the gas hob is installed in a cupboard, the plastic cooking and adhesive bonded panel in it should be subjected to the fire-resistant glue treatment (heat resistant glue); otherwise, deformation or scaling of the surface-layers will likely result, especially on the sides of the cupboard.
- The gas hob should be installed on a solid, flat worktop. The minimum thickness of the worktop should be 16mm and the depth should be more than 600mm.
- The cupboard should have a tapping size which meets the ventilation requirements and is open to the air. The stove ventilation pipe opening should be a minimum of 100cm<sup>2</sup>. Otherwise, the lack of ventilation might cause an explosion resulting from the leakage of gas.

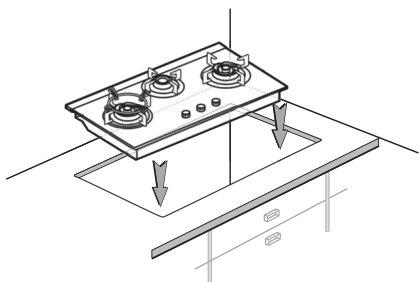
## Installation



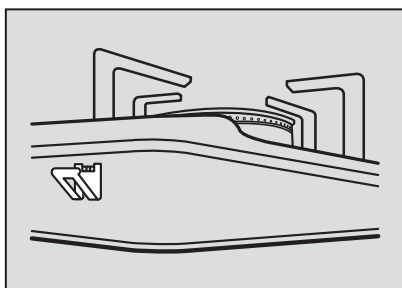
- According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.
- Before installation, please carefully check the nameplate on your gas hob. Make sure that the gas hob type specified on the nameplate (which is stuck to the back shell) is consistent with the gas that you are currently using. If you have any doubts on whether the gas you are using is consistent, please contact our Customer Care Hotlines.
- Install a special gas valve between the indoor gas connecting hose and the gas hob, in order to switch on and off the gas. It should be installed in such a way that in the event an accident occurs during operation period, the user will be able to immediately shut of the gas. In addition, please ensure this gas valve can be accessed at all times.
- Please install the domestic range hood with an exhaust pipe in accordance with the local gas hob installation specification and guides. This type of range hood should have a distance of at least 650mm to the gas hob.
- The gas hob has already received a strict gas leakage performance test before leaving the factory. Do not dismantle the faceplate or inner parts during the installation of the gas hob, to avoid later gas poisoning and fire risk resulting from the gas leakage during the operation.
- Please ensure that when the installation is completed, the gas hose connected to the gas hob does not touch any movable object in the cupboard, e.g. drawer, roller etc.
- Please confirm the flashboard are safe and grounded.
- If you move house and intend to reinstall the gas hob to your new house, please contact our Customer Care Hotlines.

## Installation

### Countertop tapping



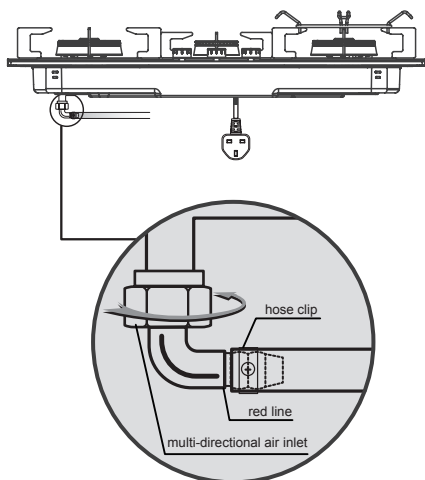
- Please perform the tapping on the countertop according to the tapping template (keeping to the installation size of all the five types of products). To ensure the proper connection of the gas hose, a space of at least 100mm height should be kept available below the gas hob.



- To ensure the stable placement of the gas hob, please ensure that after the tapping, the vertical sides of the installation site are smooth.
- Follow the method shown in the illustration on the left and clamp the four spring sheets supplied with 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 opening in the countertop, until the outside rim of the gas hob is seated closely on the countertop.

## Installation

### Connect to gas pipeline



- According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

The indoor gas hose behind the gas meter and the air inlet at the bottom of the gas hob should be connected with a metal bellows and a rubber hose approved by EMSD whose length should not exceed 1.5m.

We recommend you to use the metal bellows to attach the connecting hose. Especially, if the other appliances are installed under the hob such as a disinfecting cabinet, backing oven and microwave oven etc, a gas rubber hose must not be used for the gas connection.

- Using a gas rubber hose for the gas connection
  - The multi-directional air inlet used for connecting the hose is provided in the packing case of gas hob.
  - The two ends of the gas hose are connected to the gas hob and the indoor gas valve(the inside diameter of the gas hose is 9.4mm).
  - When connecting the gas hose, you must insert the gas hose until it reaches the red line on the multi-directional air inlet, and secure it firmly in position 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 hose connection part; and check each part of the connection hose carefully to see if there is any leakage.
  - We recommend that you perform an airtight test for the gas hob periodically while it is in use, or else replace the gas hose annually.
  - Do not leave the gas hose in a high temperature area or put it contact with any high temperature section of the gas hob.

# Installation

## Gas leak detection

- Leak detection

### Attention !

After the gas pipeline connection has been completed, the leak detection test must be performed by registered gas installer who employed by registered gas contractor.

Smear the suds on each connection part with a soft brush, and then open the gas valve to check carefully if bubbles appear, please close the gas valve immediately, and adjust the air inlet connection until no bubbles appear.

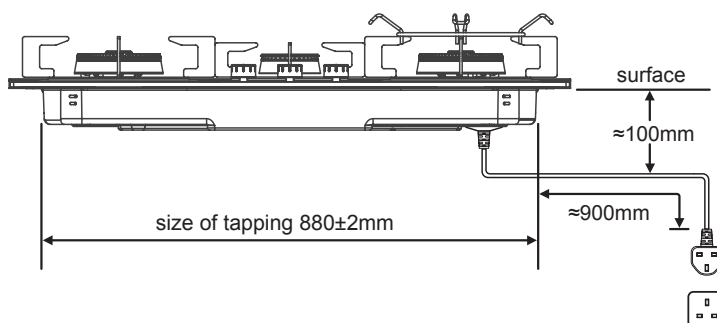
## Plug into socket

- Connection electrical source

The electrical source is fixed in the middle of bottom, when you use it, please confirm it is safety and grounded.

Please confirm the hob wire are grounded, it is used attached a tri-pins, and the tri-pins are grounded, when it is creepage, the setting can prevent human from getting an electric shock.

We suggest the flashboard is fixed on the right underside, be far away from the gas and air inlet.

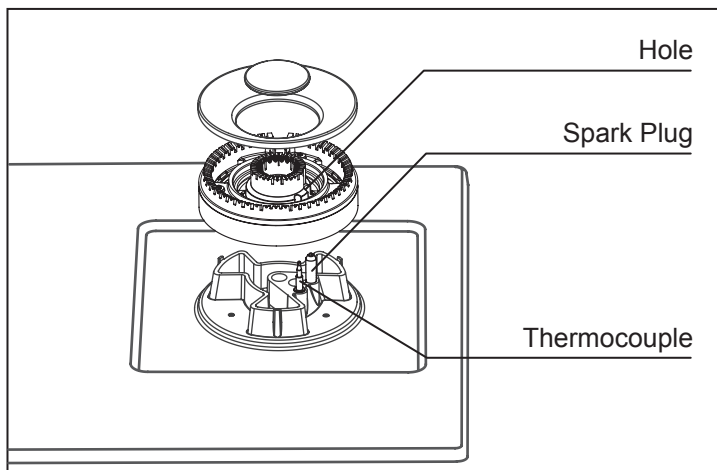




## Installation

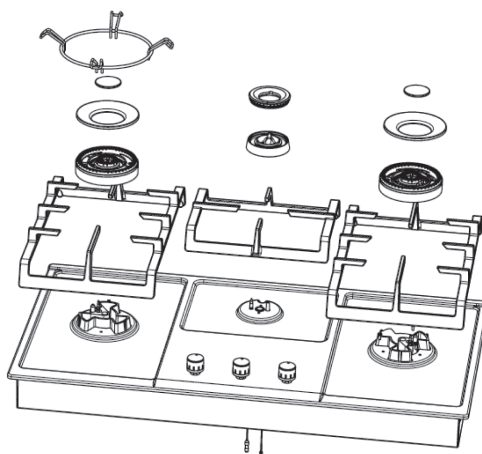
### Pan supports, caps and burners

- As shown in the below picture, 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 life-span.
- When installing the supports and burners, the user should pay attention that the protruding objects on the bottom of the supports and burners are aligned with the stretching slot on the faceplate, which is used for maintenance. If you place the components randomly or rotate them for hob placement, the stainless steel faceplate may be scratched. The appearance damage of the gas hob resulting from such installation operations is not covered by our warranty.

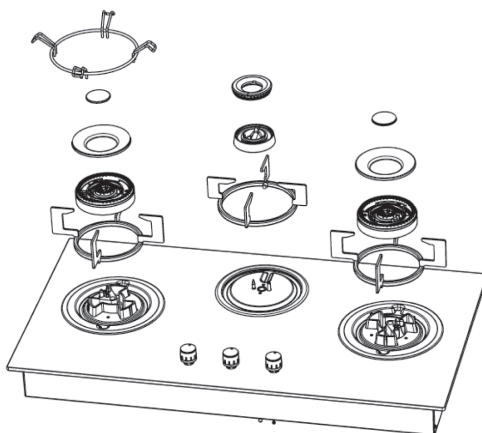


# Installation

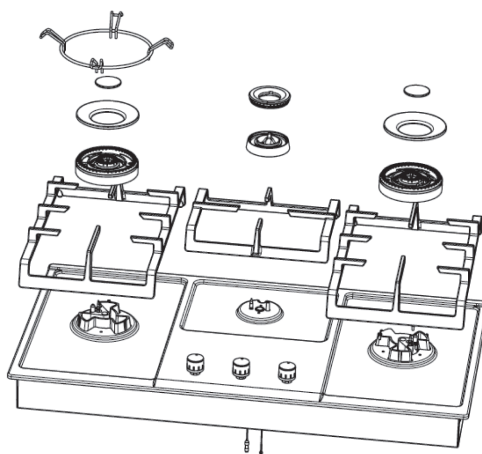
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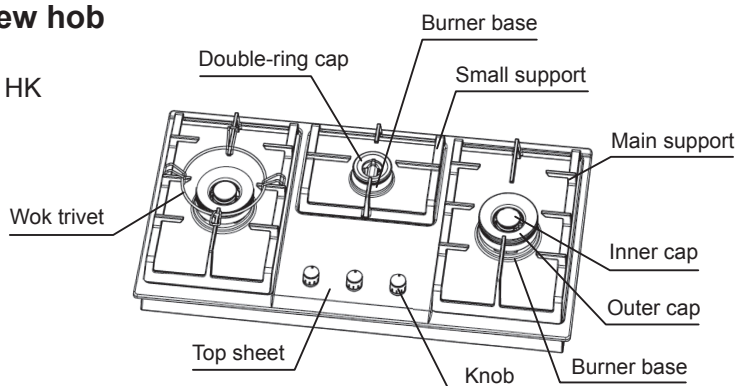


# Gas burner operation

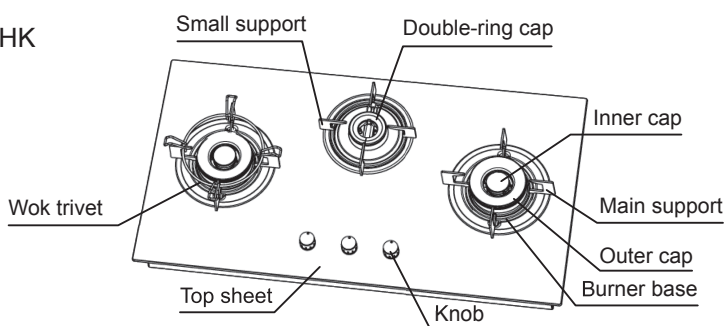
## Getting familiar with your new hob

■ Top view of product

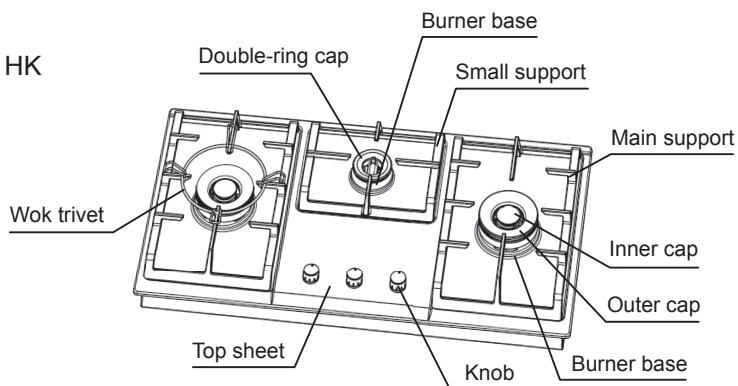
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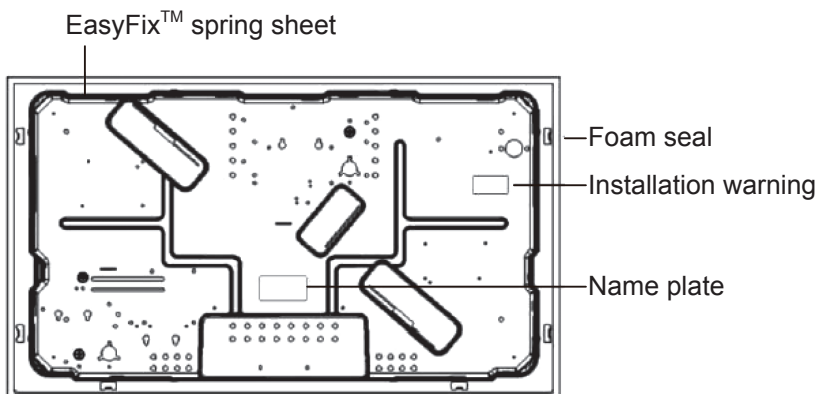
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■ Back view of product



## Gas burner operation

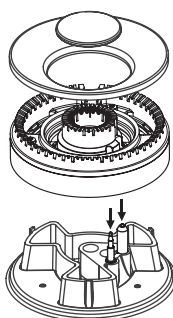


Fig.1

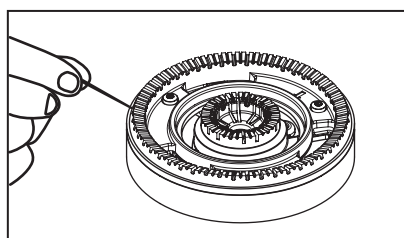
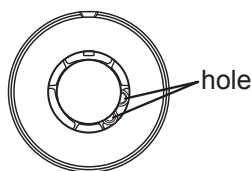


Fig.2

- These instructions apply to several appliance models. It is possible that individual features are described which do not apply to your appliance.

It is essential to ensure that all the burner parts and the pan supports are correctly installed for the appliance to work correctly. Fig.1+2.

### Before first use

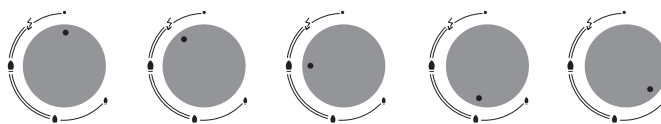
- Please clean the hob and its accessories thoroughly. This will remove the 'new' smell of the hob.
- Before using, ensure the gas pipeline, knob, burner heads and caps, and supports have been mounted correctly. Then, open the indoor gas valve.
- The first ignition (or ignition after it has been left unused for a long time) may be difficult, as there is residual air in the gas pipeline, it may be difficult to light the burner. This is a normal phenomenon. Please repeat the igniting operations, until the hob has ignited properly.

### Adjusting power

To adjust the flame properly, refer to the following five-stage flame power indication chart and function descriptions. Select your flame as desired.

# Gas burner operation

## Operation method



- To ignite the burner, when the knob is turned to OFF (0 degree), press it down and turn it to the ignition position (30-40 degrees counterclockwise). The flame of the internal ring should ignite; while the flame of the external ring is not yet ignited. Press the knob down, turn it and hold it down for 3-5 seconds before releasing. If the flame goes out after the release, return the knob to the vertical OFF (0 degree) position and repeat the above ignition operations.

### Special instructions:

- 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 the extraction hood over the gas hob be damaged by overheating, or cause a fire if the residual grease in the extraction hood is ignited.
- When the knob is turned 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, but the flame of the external ring will gradually be extinguished.
- When the knob is turned counterclockwise from the medium flame position (170 degrees) to the minimum flame position (230 degrees), the small flame of the internal ring will gradually be reduced to the lowest setting.
- The innovative 230-degree dial wide range of flame power adjustment ensures the flame power can be adjusted conveniently and accurately to suit your needs.
- After you are finished using the gas hob, please turn the knob clockwise to OFF (0 degree), the flame will then go out. For your safety, please close the gas valve on the indoor pipeline after using the gas hob.
- Using a pan with a thick base can improve heat distribution, especially for small flames when the gas is on a low setting.
- Each time you move the pan away for a short time, turner the burner to the small-flame position or off. Even when you do other operations near the hob this is a good rule of thumb. Turning the flame down will also reduce the risk of burning, save gas, and reduce pollution.
- When you use a big stove, ensure 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 at least 50mm.

# Gas burner operation

## Interlink Instruction

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Switch off  
White color



Activated  
Fully light up





Standby  
1/3 light up






### First time use

Plug in the gas hob, the interlink symbol will flash for 3 seconds and automatically enter to standby mode.

To connect the interlink function:

1) Plug in the cooker hood, press the option button  on the cooker hood for 3 seconds.  will flash on the cooker hood display. Notes: If the control panel is not activated for 10 second, the interlink function will automatically enter standby mode.

2) While  is still flashing on the cooker hood display, press the left knob and  together on the gas hob until you can hear a long signal from the cooker hood and  on the gas hob.

3) If the connection between the gas hob and cooker hood is successful, the indicator of interlink should light up to dark blue for 10 seconds without any operation.

To operate interlink function:

1) Press the interlink button

2) Turn on the gas hob by using the desire control knob. Once the gas hob is in operation and flame is on, the hob will send a signal to the cooker hood request for turn on. The indicator light will change from dark blue to turquoise color. (Note: The 'FAN ON' signal will be sent to cooker hood as soon as any burner is in operation, moreover the 'FAN OFF' signal will be sent to the cooker hood when the last burner is turned off.

3) The cooker hood will continue to operate as long as the gas hob is on. During cooking, the interlink indication will stay at turquoise color.

4) When all burners are turned off and the thermocouple has cool down, a 'FAN OFF' signal will be sent to the cooker hood. The interlink indicator will be turned off from turquoise color to dark blue. The cooker hood will turn to a low speed and run for further 3 minutes, then off.

To deactivate the interlink function:

1) Turn off all burners

2) Touch the interlink control and hold for 3 seconds but no more than 8 seconds. Once the interlink indicator is off, the interlink function is deactivated.

Note: The interlink indicator will automatically switch off once the function has been deactivated. After the interlink function has been deactivated, no 'FAN ON' signal will be sent to the cooker hood when gas hob is being turned on, i.e. manual operation is required to switch on the cooker hood.

To reactive the interlink function:

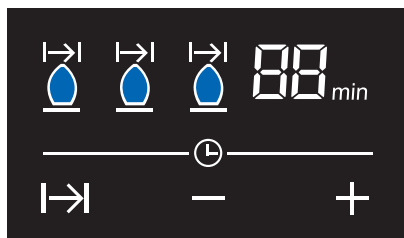
1) Touch the interlink control and hold for 3 seconds but no more than 8 seconds.

2) The interlink function should be activated and the indicator will go to turquoise color. If it is inactive for more than 10 seconds, the interlink function will automatically goes to standby mode.



# Gas burner operation

## Timer

ER95351HK



### ■ Option button :





Press and hold the button for 3 seconds to activate the timer. When  appear on display, you can press  to choose different burner. Press once for the left burner, twice for the middle burner and three times for the right burner.







### Reduce time button :

Press this button to reduce the timer.

### Increase time button :

Press this button to increase the timer.

Once the timer function is activated, you can use the  or  button to enter a later end time. The timer will start counting from 1 if pressed the  or 99 if pressed  the button.

When press and hold the  button, the time will increase from 1 to 99 continuously, once released and press  again quickly, the timer will go back to . On the other hand, if the  button is pressed and hold, the time will decrease from 99 to 1 continuously, once released and press  again quickly, the timer will go back to .

After the button  or  is released for 5 seconds, the timer will start.



Indicate the burner is on and for which the timer is set. The maximum time which can be set is 99mins. The remaining time is shown on display.



Indicate the active burner operating with the timer countdown function. Since 2 or more burner is activated, the remaining time of the other burner is not show on display.















Indicate the burner in operation.



Indicate the remaining time.





## Setting timer for all burners

Example: Setting the working time on left burner to 10 minutes, the middle burner to 20 minutes and the right burner to 80 minutes.
















- 1) Press  and hold for 3 seconds, the left burner symbol should flash on display.
- 2) Press  until  appear on the control panel display.
- 3) Press  once again to choose the middle burner, the symbol will flash on the control panel.
- 4) Press  until  appear on the control panel.
- 5) Press  once again to choose the right burner, the right burner will flash on the control panel.
- 6) Press  until  appear on the control panel.
- 7) Once completed, the  and  button will be locked automatically in 5 seconds, the display on the control panel will show  and the countdown start.

## Gas burner operation


### Change the timer

Should you need to change the timer, press and hold the option button for 3 seconds. Afterwards, use the  or  button to change the timer. Once completed, the  and  button will be locked automatically in 5 seconds, the countdown will start then.





Example: Changing the left burner from 10 minutes to 20 minutes, the middle burner from 20 minutes to 30 minutes, and the right burner from 80 minutes to 30 minutes.

- 1) Press  and hold, the left burner symbol should flash on display.
- 2) Press and hold the  button, the display will change from  to  quickly.
- 3) Press  once again to choose the middle burner, the middle symbol will flash on display.
- 4) Press and hold the  button, the display will change from  to  quickly.
- 5) Press the  once again to choose the right burner, the right symbol will flash on display.
- 6) Press and hold the  button, the display will change from  to  quickly.
- 7) Once completed, the  and  will be locked automatically in 5 seconds, the display will show  and start countdown.

### The cooking time has elapsed

The burner will switch off automatically. A signal sounds every 2 seconds within the 1 minute interval and  will flash on display. After the signal, other burners' remaining time will show on display. Press any button to cancel the sound.

### Ending timer manually

Press and hold the option button for 3 seconds. Select the timer which you want to end the timer and use the  or  to turn the timer to '00min', otherwise you can press  and  at the same time for over 5 seconds to switch off timer for the burner.

### Checking the remaining time on each burner

If more than 1 burner has set the timer, the remaining timer for each burner in operation will be shown one by one. This mean if the left and middle burner is operate in timer mode. The remaining time for the left burner will be shown and follow by the middle burner. Whichever burner has a line underneath the flame meaning the remaining time showing on timer is representing that particular burner.

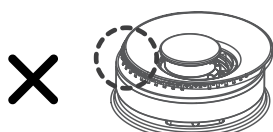
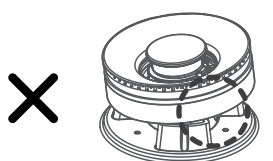
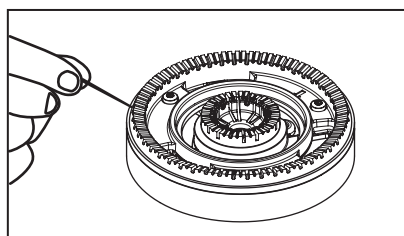
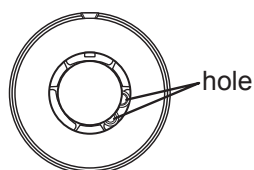
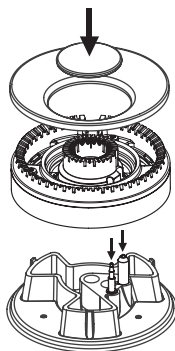
Each time you move the pan away for a short time, turner the burner to the small-flame position or off. Even when you do other operations near the hob this is a good rule of thumb. Turning the flame down will also reduce the risk of burning, save gas, and reduce pollution.

When you use a big stove, ensure there is a distance of at least 25mm between the stove and the surrounding combustible materials.



## Cleaning and maintenance

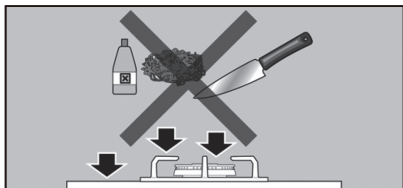
please make sure that burner heads and caps have been installed correctly.



- Once the appliance is cool, use a sponge to clean it with soap and water. When cleaning, do not dismantle the safety device or sealed parts of the hob.
- Do not use a granular cleanser or steel wool to clean the faceplate. These may cause scratches on the surface of the hob. Please use soft gauze and soap suds to clean and maintain the hob faceplate.
- After each use, clean the surface of the respective burner parts once they have cooled down. If any bits are left (overcooked food, drops of grease etc.), however few, they will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.
- It is recommended to clean the caps of the gas hob at least once a month.
- When you are using the hob, you may find that the flame is not uniform or some burner openings have no flame. In this case, please turn off the hob, wait until it cool down before taking off the cap and use an iron slice and steel needle to remove the dirt and carbon blocking the burner openings. As shown in the picture, please make sure that burner heads and caps have been installed correctly.
- The movement of some pans may leave metal residue on the pan supports.
- If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.
- Always dry the burner and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel. Do not wash the cap directly with water as the bubbles may temporarily block the fire holes.
- After cleaning and drying the burner, make sure the burner covers are correctly placed on the burner flame diffuser.
- Warning: When dismantling the cap parts prior to cleaning and reassembling them after cleaning, take care when touching the ignition needle as it is made of ceramic material which can be easily damaged. Once the surface of the products are cleaned, please ensure they are put back correctly, otherwise the electronic device may not operate correctly.

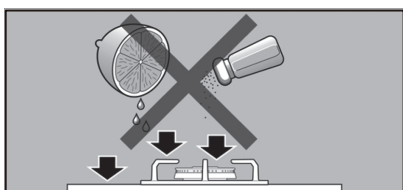
## Cleaning and maintenance

### Unsuitable products



- Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.
- Do not use steam cleaners. This could damage the hob.
- Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Never use a knife, scraper or similar to clean the point where it joins the metal.
- Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminum panels, if fitted.

### Maintenance



- Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.
- Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.
- Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

## Faults

- Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Symptom	Cause		Solution
Ignition electrode does not spark	Electrical source	The source not installed, poor contact	Contact our Customer Care Hotlines
	Burner	Not installed properly	Re-install correctly
	Ignition electrode	The ignition is wet, especially in the rainy season; or due to food overflows	Use a dry, soft cloth to dry the ignition electrode
Flame goes out when the ignition knob is released	Safety valve	The pressing and holding time was too short for the safety solenoid valve to work properly	ignite again and hold the knob down for 3-5 seconds after the flame has ignited
When you are using the pulse ignition, the hob is not ignited or has difficulty igniting	Gas valve	Not open or not completely open	Ensure the gas valve is fully open
	Burner	Caps or other components are not installed correctly	Re-install these components correctly
	Burner	The burner holes on the cap are blocked so that the gas can not flow out normally	Clean the dirt out of the burner holes
	Ignition electrode	It is wet, or dirty due to the overflowing food	Dry the ignition electrode and remove any dirt
Flame out when using	Thermal couple	The protection sensor is dirty	Contact our Customer Care Hotlines
	Electrical source	Was shut off	Switch on electrical source
Unstable burning	Cap	Not installed properly	Re-install correctly
Smell	Leakage	The gas rubber hose is aging, cracked, fractured or falling off	Contact our Customer Care Hotlines
		The main burner is not igniting	Call our Customer Care Hotlines

**If the faults continue / reoccur, please turn off the gas valve and contact our Customer Care Hotlines.**

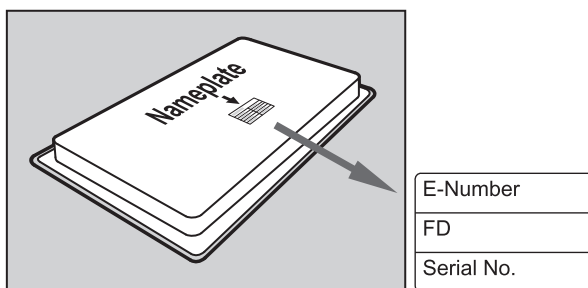
## Technical Assistance Service

When contacting our Customer Care Hotlines, please provide the product number (E-Nr.), production number (FD) and serial number (Serial No.) of the appliance. This information is given on the specifications plate located on the lower section of the hob.

### Warranty conditions

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.



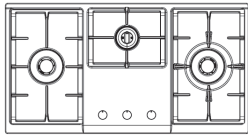
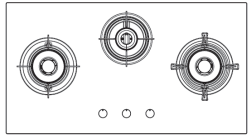
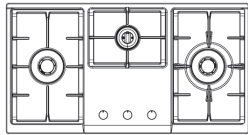
## Used appliances and packaging

### Environmentally-friendly waste management

If the p symbol is shown on the specifications plate, bear in mind the following instructions.

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

## Technical Data

Model	ER94351HK	ER94331HK	ER95351HK
<b>Specification</b>			
Gas type	Town Gas		
Inlet pressure	1.5 kPa		
Rated heat input	—————		
Left / Right	6.3kW		
Middle	2.6kW		
Dimension (W×D×H)	900 x 480 x 185 mm	920 x 500 x 185 mm	900 x 480 x 185 mm
Cut-out Dimensions (W×D)	880±2 x 455±2 Fillet 4 X R15		
Net Weight	18kg	20kg	19kg
Gross Weight	22kg	23.5kg	23.5kg
Voltage	220-240 V		
Connected load	2.0W		2.5W





**Material Number : 9000834945**

**Version : 03**

**Production License Code : XK21-007-00819**