

ER3A6AD70L, ER3A6BD70L

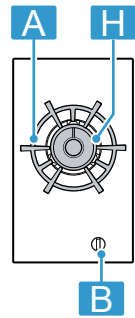
# Built-in gas hob



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ER3A6AD70L

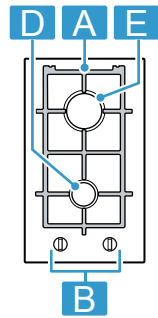


1	Component	
A	Pan support	-
B	Control knob	-
D	Standard-output burner	1.90 kW
E	High-output burner	2.80 kW
H	Dual-wok multi-crown burner	6.10 kW

<sup>1</sup> The images shown in these instructions are for guidance only.

Model	ER3A6AD70L
Product description	1 burner LPG hob
Top plate material	Ceramic glass
Glass color	black
Gas type	LPG
Working pressure	29 mbar
Model	ER3A6BD70L
Product description	2 burners LPG hob
Top plate material	Ceramic glass
Glass color	black
Gas type	LPG
Working pressure	29 mbar

ER3A6BD70L



1	部件	
A	烤架	-
B	操作旋鈕	-
D	標準爐頭	1.90 千瓦
E	大火爐頭	2.80 千瓦
H	雙環火爐頭	6.10 千瓦

<sup>1</sup> 在安裝說明上的圖像僅供參考用。

型號	ER3A6AD70L
產品描述	石油氣單頭爐
物料	陶瓷玻璃
玻璃顏色	黑色
操作氣體	石油氣
操作氣壓	29 毫巴
型號	ER3A6BD70L
產品描述	石油氣雙頭爐
物料	陶瓷玻璃
玻璃顏色	黑色
操作氣體	石油氣
操作氣壓	29 毫巴

Further information and explanations are available online:



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## 1 Safety

Observe the following safety instructions.

### 1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

### 1.2 Attention

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors, respecting all applicable regulations, standards and the specifications of the local gas and electricity suppliers. Special attention shall be paid to ventilation regulations.

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.

### 1.3 Intended use

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

Only use this appliance:

- For cooking purposes.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In a private household and in a domestic environment.
- up to an altitude of max. 2000 m above sea level.

Do not use the appliance:

- On boats or in vehicles.
- as a room heater.
- with an external timer or a remote control.
- Outdoors.

### 1.4 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

## 1.5 Safe use

### **⚠ WARNING – Risk of explosion!**

Escaping gas may cause an explosion. WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE 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 operate any light switches or appliance switches.
- ▶ Do not pull any plugs out of any 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.

Escaping gas may cause an explosion. Small amounts of gas can collect over a longer period of time and ignite.

- ▶ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion. 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.

- ▶ Always use liquefied gas bottles in an upright position.

### **⚠ WARNING – Risk of poisoning!**

Using the gas cooking appliance leads to a build-up of heat, moisture and combustion products in the room where the appliance is installed.

- ▶ Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.
- ▶ If the appliance is used intensively and for prolonged periods, ensure that there is additional ventilation so that the combustion products are safely fed to the outside, e.g. if using existing ventilation equipment, set a higher performance level and, at the same time, ensure that the air is replaced with fresh air in the room where the appliance is installed.
- ▶ Consult specialist personnel when installing additional ventilation equipment.

### **⚠ WARNING – Risk of fire!**

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The appliance becomes very hot.

- ▶ Never place flammable objects on the cooktop or in its immediate vicinity.
- ▶ Never store any objects on the cooktop.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- ▶ Never store or use combustible materials (e.g. spray cans or cleaning agents) under the appliance or in its immediate vicinity.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.

- ▶ Only operate the gas burners with cookware on them.

The appliance becomes very hot, fabrics and other objects may ignite.

- ▶ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▶ Never reach over the flames.
- ▶ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Operating a burner with the power set too high results in very high temperatures being generated. This may cause flammable materials to ignite. The power level shown in the display may differ from the power level that has been set using the knob. The power level is shown in the display purely to provide additional information.

- ▶ Always set the power level according to the printing on the knob.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

### **⚠ WARNING – Risk of burns!**

The accessible parts can become hot during operation.

- ▶ Small children should be kept away from the appliance.

Hob protective grilles may cause accidents.

- ▶ Never use hob protective grilles.

Empty cookware becomes extremely hot when set on gas burners that are operating.

- ▶ Never heat up empty cookware.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

### **⚠ WARNING – Risk of electric shock!**

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.
- ▶ Call customer services. → Page 12

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

### **⚠ WARNING – Risk of injury!**

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.

- ▶ Never switch on the appliance if there is a fault with it.
- ▶ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▶ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cracks or fractures in the glass surface are dangerous.

- ▶ All of the burners and each electrical heating element switch off immediately and disconnect the appliance from the power supply.
- ▶ Shut off the gas supply.
- ▶ Do not touch the surface of the appliance
- ▶ Do not use the appliance.
- ▶ Call the customer service.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.

- ▶ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.

- ▶ Never touch the ignition plugs while the burner is being lit.

If a control knob is too stiff to turn or it is loose, it must no longer be used.

- ▶ Contact our after-sales service immediately to have the control knob repaired or replaced.

An appliance with a cracked or broken surface can cause cuts.

- ▶ Do not use the appliance if it has a cracked or broken surface.

### **⚠ WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

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## **2 Preventing material damage**

### **ATTENTION!**

The top panel of this built-in hob is made of ceramic glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking.

- ▶ 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.
- ▶ 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.
- ▶ Do not use oversized utensils for cooking.
- ▶ Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

Heat can cause damage to adjacent appliances or kitchen units. If the appliance is in operation for an extended period, heat and moisture will be generated.

- ▶ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.

- ▶ Do not use two burners or heat sources to heat one single item of cookware.
- ▶ Do not use griddle plates, clay pots, etc. for a long time at full power.

A build-up of heat may damage the controls.

- ▶ Do not use a large item of cookware on burners that are close to the control knobs.

If a control knob is in the wrong position, this could lead to malfunctions.

- ▶ Always turn the control knob to the "Off" position when the appliance is not being used.

Handling the cookware roughly may damage the surface of the appliance.

- ▶ Handle the cookware on the hob carefully.
- ▶ Do not place any heavy objects on the hob.

Moving the cookware may scratch the glass.

- ▶ Lift the cookware when moving it.

Damage may occur if hard or pointed objects fall on the hob.

- ▶ Do not let hard or pointed objects fall onto the hob.
- ▶ Do not bump into any of the edges of the hob.

Salt, sugar or sand that may fall from the vegetables will scratch the glass.

- ▶ Do not use the hob as a work surface or storage space.

Melted sugar or food with a high sugar content may damage the glass.

- ▶ Remove boiled-over food immediately with a glass scraper.

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## **3 Environmental protection and saving energy**

### **3.1 Saving energy**

If you follow these instructions, your appliance will use less energy.

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

**Tip:** Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

- If you use an ongoing power level that is too high, you will waste energy.

### 3.2 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

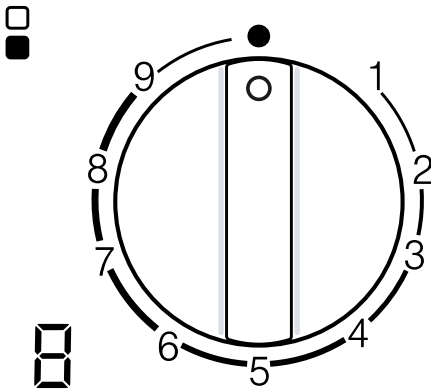
- Sort the individual components by type and dispose of them separately.

## 4 Familiarising yourself with your appliance

### 4.1 Control knob

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

You can use the control knobs to set the flame height to different power levels.



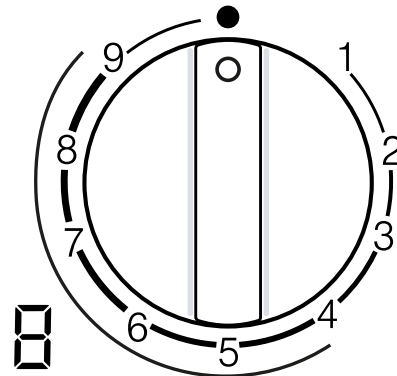
Display	Meaning
	Burner assigned to the control knob.
•	Burner off.
9	Highest power setting and electric ignition of the burner.
1	Lowest power setting.

Display message	Meaning
	Electric ignition.
9-1	Power levels.
	Burner off.
H	Residual heat. The burner and the parts close to the burner are very hot.
h	Residual heat. The burner and the parts close to the burner are hot.

Do not touch the burner or the parts close to the burner while the residual heat indicator is lit.

### Dual-wok multi-crown burner

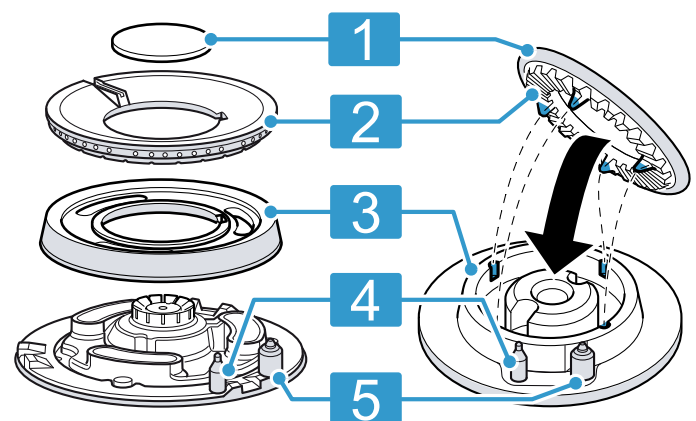
With the dual-wok multi-crown burner, you can regulate the inner and outer flames independently of each other.



Power level	Meaning
9	Inner and outer flame on full power.
4	Outer flame on minimum, inner flame on full power.
3	Inner flame on full power.
1	Inner flame on minimum power.

### 4.2 Burner

You can find an overview of the parts of the burner here.



1	Burner cover
2	Burner cup
3	Burner cup base

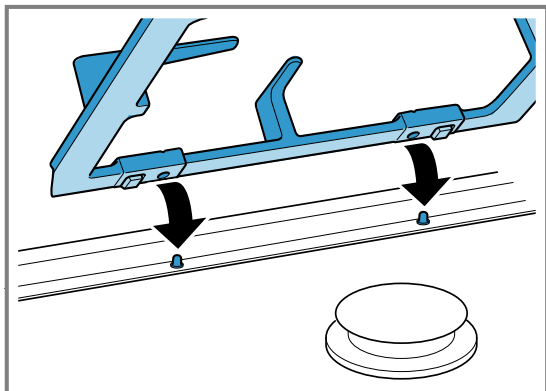
#### 4 Thermocouple for the flame monitoring

#### 5 Ignition plug

Make sure all the burner parts are in the correct position to avoid faults during ignition, distortion of burners, damage of glass and any uncontrollable incidents that may happen.

### 4.3 Pan supports

Insert the pan supports correctly.



Place the cookware correctly on the pan supports. Never place the cookware directly on the burner. Always carefully remove the pan supports. When moving a pan support, the pan supports next to it may also move.

**Tip:** You can remove the metal residue that remains when some items of cookware are moved on the pan support by cleaning it properly.

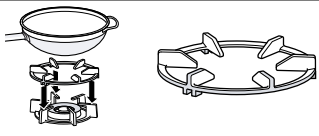
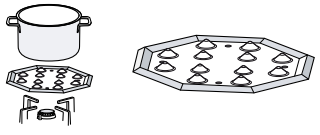
→ "Cleaning the pan supports", Page 11

## 5 Accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use original accessories, as these have been specifically designed for your appliance.

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance. → Page 12

You can find out which accessories are available for your appliance in our catalogue, in the online shop or from our after-sales service.  
siemens-home.bsh-group.com

Accessories	Description	Use
Additional wok grid		<ul style="list-style-type: none"> <li>Only use on the multi-crown burner.</li> <li>Always use for cookware with a rounded base.</li> <li>Recommended in order to extend the service life of the appliance.</li> </ul>
Simmer plate		<ul style="list-style-type: none"> <li>For cooking on a low heat.</li> <li>Use the economy burner or the standard-output burner. If there are several standard-output burners, it is preferable to use the rear or front-right burner.</li> <li>Place it on the pan support with the bumps facing up – never place it directly on the burner.</li> </ul>

### 5.1 Installation accessories

- To combine appliances of the same brand, use the installation accessory.



## 6 Basic operation

### 6.1 Igniting a gas burner


#### **WARNING – Risk of fire!**

Escaping gas may ignite.

- ▶ If the burner does not ignite after 10 seconds, turn the control knob to the "Off" position and open the door or window in the room. do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

#### **ATTENTION!**

If you turn the control knob directly between position ● and 1, malfunctions may occur.

- ▶ For this reason, never turn directly from position ● to position 1 or vice versa.
- 1. Press the control knob for the selected burner and turn it anti-clockwise to the highest level. Keep the control knob pressed in.
- ✓ For all of the burners, sparks are generated and the flame ignites.  appears in the display.
- 2. Wait a few seconds and release the control knob.  
→ "Safety system", Page 9
- 3. Turn the control knob to the required position.
- 4. If the burner does not ignite, turn the control knob to the off position and repeat the steps described above. This time, hold the control knob down for longer (up to 10 seconds).

#### **Note:**

Take the following information into account to ensure that the appliance works correctly:

- The burner parts → Page 7 and the pan supports → Page 8 must be inserted correctly.
- Do not swap the burner caps around.


- It is important to keep the appliance clean. Clean the ignition plugs regularly with a small, non-metallic brush. Take care to prevent the ignition plugs from suffering any heavy knocks.
- The burner holes and grooves must be clean to ensure a correct flame.  
→ "Cleaning the burners", Page 11

### 6.2 Safety system

The safety system (thermocouple) interrupts the flow of gas if the burners accidentally go out. To ignite the burner, you must activate the system that enables the gas flow.

1. Ignite the burner without releasing the control knob.  
✓ The flame ignites.
2. Press and hold the control knob for a further four seconds.

### 6.3 Switching off a burner

- ▶ Turn the control knob clockwise to ●.
- ✓  lights up in the display. After a few seconds, the residual heat indicator appears.

### 6.4 Normal behaviour during operation

This behaviour is normal for the appliance:

- Slight hissing noise from the ignited burner.
- Release of odours when using the appliance for the first time. These odours disappear after a short time.
- An orange flame is normal. This is due to dust in the environment, spilled liquids, etc.
- Popping noise a few seconds after the burner is switched off. This is caused by switching on the safety system.  
→ "Safety system", Page 9

## 7 Cookware

This information has been provided to help you save energy and avoid damaging your cookware.

### 7.1 Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the cooktop. Never use small cookware on large burners. The flames must not touch the sides of the cookware.

Burner	Minimum diameter of the cookware base	Maximum diameter of the cookware base
Multi-crown burner	22 cm	30 cm
High-output burner	20 cm	26 cm
Standard-output burner	12 cm	22 cm

Only use cookware with a rounded base on the multi-crown burner.

- The hob must have a multi-crown burner and additional wok grid.
- The additional wok grid must be correctly inserted.  
→ "Accessories", Page 8

### 7.2 Using cookware

The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.

→ "Saving energy", Page 6

#### **WARNING – Risk of fire!**

Flammable objects may ignite.

- ▶ Maintain a distance of at least 50 mm between the cookware and flammable objects.

Do not use deformed cookware. Only use cookware with a thick, flat base.	Deformed cookware is not stable on the hob and may tip over.
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Place the cookware right in the centre of the burner.	The cookware may tip over if it is not placed in the centre of the burner.
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Place the cookware correctly on the pan supports.	The cookware may tip over if you place it directly on the burner.
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## 8 Recommended settings for cooking

You can use the control knobs on the appliance to set the flame height incrementally to different power levels from 1 to 9.

The cooking times and power levels may vary depending on the type of food, its weight and quality, on the type of gas used, and on the material from which the cookware is made.

### Tips

- Cooking tips
  - When cooking soups, creams, lentils or chick-peas, add all of the ingredients to the cookware at the same time.
  - For pan-fried dishes, heat the oil up first. As soon as you have started frying, keep the temperature constant and adjust the power level as required. When preparing several portions, wait until the relevant temperature has been reached again. Turn the food regularly.
- To reduce the cooking time:
  - Use a pressure cooker to cook creams and pulses. If you are using a pressure cooker, follow the manufacturer's instructions.
  - The water must be boiling before you add pasta, rice or potatoes. Then adjust the power level in order to continue boiling.
  - Always use a lid when cooking rice and potatoes.

Power level	Preparing meals
9	<ul style="list-style-type: none"> <li>■ Bringing water to the boil</li> <li>■ Baking in a bain-marie: Sponge, blanc-mange, bread pudding.</li> <li>■ Frying at a high temperature: Asian dishes.</li> </ul>

Power level	Preparing meals
7-9	<ul style="list-style-type: none"> <li>■ Starting the cooking process: Pasta, soups, creams, paella, pulses, rice pudding.</li> <li>■ Deep-fat frying in oil: Tempura vegetables, croquettes, chips, potato omelettes, escalope, frozen food, baked items.</li> <li>■ Frying with a little oil: French omelette, steak, well-done sirloin steak, stroganoff.</li> <li>■ Frying, searing: Vegetables, meat.</li> </ul>
4-6	<ul style="list-style-type: none"> <li>■ Continuing the cooking process: Pasta, soups, creams, paella, pulses, rice pudding.</li> <li>■ Deep frying with a little oil: Hamburgers, sausages, grilled salmon, rissoles.</li> <li>■ Stew, pot roast: Ragout, goulash, ratatouille.</li> <li>■ Cooking at a medium temperature: Cheese sauce, béchamel, carbonara, Neapolitana sauce, blancmange, crepes.</li> <li>■ Defrosting: Frozen food.</li> </ul>
1-3	<ul style="list-style-type: none"> <li>■ Finishing cooking: Paella rice, pulses, rice pudding.</li> <li>■ Steaming: Fish, vegetables.</li> <li>■ Heating and keeping warm: Ready-to-eat meals.</li> </ul>
1	Melting: Butter, chocolate, butter, gelatine, honey, caramel.

## 9 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### 9.1 Cleaning product

You can obtain suitable cleaning products from after-sales service or the online shop.

#### ATTENTION!

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive detergents.
- ▶ Do not use steel wool.
- ▶ Do not use a knife or sharp objects to remove dried-on food remnants from the hob.
- ▶ Do not use a knife or sharp objects to clean the connection between the glass and the burner panels, the metal frames or the glass/aluminium plates for cleaning.

- ▶ Do not use steam-cleaning appliances.

### 9.2 Cleaning the appliance

#### ATTENTION!

When the control knob is removed while cleaning the appliance, humidity may get in and damage the interior of the appliance.

- ▶ When cleaning the appliance, do not remove the controls.

1. Allow the appliance to cool down.
2. Clean using a sponge and soapy water.
3. Dry with a soft cloth.

**Tip:** Remove spilled liquids immediately. This prevents food remains from sticking, and the time and effort required for subsequent cleaning is reduced.

## 9.3 Cleaning the burners

After each use, clean the surface of the burner parts. This prevents food remains from burning on.

### ATTENTION!

The burner parts can be damaged if you clean them in a dishwasher.

- ▶ Do not clean the burner parts in a dishwasher.

**Note:** Read the information on the cleaning agents.

→ "Cleaning product", Page 10

1. Allow the appliance to cool down.
2. Clean using a non-metallic brush and soapy water.
3. Completely dry the appliance. If there are water droplets or damp areas at the start of cooking, this may damage the enamel.
4. Insert the burner parts. Ensure that the burner caps are correctly positioned on the flame spreader.  
→ "Burner", Page 7
5. Make sure all the burner parts are in the correct position to avoid faults during ignition, distortion of burners, damage of glass and any uncontrollable incidents that may happen.

## 9.4 Cleaning the pan supports

**Note:** Read the information on the cleaning agents.

→ "Cleaning product", Page 10

1. Allow the appliance to cool down.
2. Carefully remove the pan supports.
3. Clean using a non-metallic brush and soapy water. Carefully clean the area around the rubber pads. If the rubber pads come loose, the pan support may scratch the hob.
4. Alternatively, you can clean the pan supports in the dishwasher.  
Use the cleaning agents recommended by the dishwasher manufacturer. In the case of heavy soiling, we recommend precleaning the pan supports.
5. Completely dry the appliance. If there are water droplets or damp areas at the start of cooking, this may damage the enamel.
6. Insert the pan supports correctly.  
→ "Pan supports", Page 8

# 10 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

### ⚠ WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

### ⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

## 10.1 Malfunctions

Fault	Cause and troubleshooting
The general electrical operation is impaired.	The circuit breaker is faulty. ▶ Contact the installation technician.
	The circuit breaker or one of the residual-current circuit breakers has been triggered. ▶ In the fuse box, check whether the circuit breaker or one of the residual-current circuit breakers has been triggered.
	The mains plug of the power cord is not plugged in. ▶ Connect the appliance to the power supply.
	There has been a power cut. ▶ Check whether the lighting in your room or other appliances are working.
Automatic ignition is not working.	Food remnants or dirt are located between the ignition plug and the burner. ▶ Clean the space between the ignition plugs and burners.
	Burner parts are wet. ▶ Carefully dry the burner parts.
	The burner parts are positioned incorrectly. ▶ Correctly position the burner parts.
	The appliance is not earthed or has not been connected correctly, or the earth cable is damaged. ▶ Contact the installation technician.

Fault	Cause and troubleshooting
The burner flame is not uniform.	<p>The burner parts are positioned incorrectly.</p> <ul style="list-style-type: none"> <li>▶ Correctly position the burner parts.</li> </ul> <p>Openings on the burner are soiled.</p> <ul style="list-style-type: none"> <li>▶ Clean and dry the openings on the burner.</li> </ul>
The gas does not appear to be flowing normally or there is no gas being produced at all.	<p>The gas supply has been shut off by the intermediate valves.</p> <ul style="list-style-type: none"> <li>▶ Open the intermediate valves.</li> </ul> <p>The gas cylinder is empty.</p> <ul style="list-style-type: none"> <li>▶ Replace the gas cylinder.</li> </ul>
There is a smell of gas in the kitchen.	<p>The control knob is open.</p> <ul style="list-style-type: none"> <li>▶ Close the control knob.</li> </ul> <p>The gas cylinder has not been connected correctly.</p> <ul style="list-style-type: none"> <li>▶ Ensure that the gas cylinder has been connected correctly.</li> </ul> <p>The gas pipe to the appliance is leaking.</p> <ol style="list-style-type: none"> <li>1. Close the main gas tap.</li> <li>2. Ventilate the room.</li> <li>3. Immediately call an authorised installer, who can inspect the gas system and issue an installation certificate.</li> <li>4. Do not use the appliance until you are sure that gas is not leaking from the installation or the appliance.</li> </ol>
The burner switches off as soon as you release the control knob.	<p>Control knob not pressed down long enough.</p> <ol style="list-style-type: none"> <li>1. Keep the control knob pressed down for a few seconds after ignition.</li> <li>2. Press the control knob down firmly.</li> </ol> <p>Openings on the burner are soiled.</p> <ul style="list-style-type: none"> <li>▶ Clean and dry the openings on the burner.</li> </ul>
The power level indicator in the display continually deviates from the power level that was selected using the control knob.	<p>Incorrect calibration of the electronics.</p> <ul style="list-style-type: none"> <li>▶ Carry out the calibration in accordance with the installation instructions.</li> </ul>
Automatic ignition is not working and the <i>F1</i> or <i>F2</i> symbol appears in the display.	<p>The electronics have overheated.</p> <ul style="list-style-type: none"> <li>▶ Switch the burners off or use only the lowest power level until the electronics have cooled down sufficiently.</li> </ul>
<i>F3, F4, F5, F6, F7, F8, F9</i> light up in the display.	<p>Electronics fault.</p> <ol style="list-style-type: none"> <li>1. Disconnect the hob from the mains.</li> <li>2. Wait a few seconds before reconnecting it.</li> <li>3. If the indicator continues to light up, contact the after-sales service.</li> </ol>

## 11 Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

### 11.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. The rating plate can be found:

- on the appliance certificate.
- on the lower section of the hob.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

---

## 12 Disposal

### 12.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.

Information about current disposal methods are available from your specialist dealer or local authority.



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.

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如需更多信息，請參閱數字用戶指南。



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## 1 安全性

請注意以下的安全須知。

### 1.1 一般提示說明

- 請仔細閱讀本說明書。
- 請妥善保管本手冊和產品資訊，以備日後查閱或提供給下一位使用者。
- 如本設備於運送途中受損，切勿安裝。

### 1.2 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，並遵守當地氣體和電力供應商所有適用的規定、標準和規範。需特別注意通風規範。

使用認可印有機電工程署批准標記（例如：機電工程署批准EMSD APPROVAL GTXXXX）的氣體接駁喉管連接爐具，或使用機電工程署接納的其他恰當方法。

### 1.3 使用須知

只有依照安裝說明書正確完成安裝，才能確保使用安全。安裝人員需全權負責讓裝置在架設地點上正常運作。

本電器只能用於以下用途：

- 用於烹飪。
- 監督之下。烹飪時間較短時，應注意過程不能中斷。
- 在私人家庭與居家環境中。
- 本機可在海拔最高 2000 米以下的環境使用。

請勿如下方式使用本機：

- 在船舶或車輛上。
- 當作空間加熱器。
- 使用外部計時器或遙控器。
- 在戶外

### 1.4 用戶限制

凡年滿 8 歲的孩童，身體、感官或智力不足及缺乏相關操作經驗人士，必須在負責其安全的人員監督下或了解設備安全及相關危險的人員指導下才可使用本機。

請勿讓孩童將本設備當作玩具玩耍。

凡 15 歲以上的孩童除非在監督下，否則不得進行清潔及護理的工作。

請確保 8 歲以下的孩童遠離機器及電源線。

### 1.5 安全使用

#### 警告 – 爆炸風險！

溢出的煤氣可能會引起爆炸。發現煤氣味以及煤氣安裝故障時的注意事項

- ▶ 立即關閉煤氣供應或煤氣瓶的閥門。
- ▶ 立即熄滅明火和香煙。
- ▶ 切勿再操作照明開關和電器開關。
- ▶ 切勿將插頭從插座拔下。
- ▶ 切勿在屋內使用電話或手機。
- ▶ 打開窗戶，讓室內空氣保持流通。
- ▶ 請聯絡客戶服務或煤氣供應商。

溢出的煤氣可能會引起爆炸。少量的煤氣經過長時間累積，可能會積少成多，進而引燃。

- ▶ 本電器長時間不使用時，請關閉煤氣供應的安全閥。

溢出的氣體可能會引起爆炸。如果桶裝瓦斯未垂直放置，液態丙烷 / 丁烷可能會滲入設備中，有機會導致猛烈的火焰從爐口噴出。部件可能會隨時間損壞而造成洩漏，導致氣體不受控制溢出。

- ▶ 桶裝瓦斯使用時應保持直立。

### ⚠ 警告 – 中毒風險!

使用煤氣爐具會導致架設該爐具的室內空間形成熱氣、濕氣和燃燒產物。

- ▶ 請注意廚房的充分通風，特別是在使用煤氣爐具時。
- ▶ 若密集和長時間使用該爐具，則必須要有額外的通風裝置，以確保燃燒產物可排出室外，例如：若有機械式通風裝置，應調至較高的功率等級，同時確保室內有足夠的新鮮空氣流通。
- ▶ 請向專業人員諮詢有關安裝額外通風裝置之事宜。

### ⚠ 警告 – 火災風險!

在無人監看的爐上烹調油脂相當危險並且可能引起火災。

- ▶ 高溫油脂必須要有有人監看，切勿置之不理。
- ▶ 切勿試圖用水滅火，而是要關閉電器然後蓋上蓋子或防火毯來撲滅火焰。

此設備非常高溫。

- ▶ 請勿在爐具表面或附近放置易燃物品。
- ▶ 請勿將物品存放在爐台上。

本電器的溫度非常高。

- ▶ 爐具正下方的抽屜內切勿存放易燃物品或噴霧罐。
- ▶ 請勿在本電器下方或附近存放或使用易燃物品，例如：噴霧罐或清潔劑。

爐蓋可能會因過熱、起火或碎裂的物質而導致事故。

- ▶ 請勿使用爐蓋。

氣體燃燒器運作時若未放置鍋具，會使溫度非常高。安裝在其上方的抽油煙機可能會受損或著火。

- ▶ 放上鍋具後才可使用氣體燃燒器。
- 本電器可能會因極高溫度而引燃織物和其他物品。

- ▶ 衣服或窗簾等織物必須遠離火焰。
- ▶ 切勿伸手到火焰上方。
- ▶ 切勿將廚用擦巾或雜誌等可燃物品放置在本電器旁邊或後方。

溢出的煤氣可能會引燃。

- ▶ 燃燒器在10秒鐘後若未點燃，請將操作旋鈕轉至歸零位置，然後打開屋內的門或窗戶。至少等候一分鐘，再重新點火。
- ▶ 運作期間火焰若不熄滅，請將操作旋鈕轉至歸零位置。至少等候一分鐘，再重新點火。

燃燒器若以太高的功率運作，會產生高溫。可燃材料可能會著火。顯示螢幕上的功率級別顯示可能會和旋鈕設定的功率級別有所差異。顯示螢幕上的功率級別顯示只為提供附加資訊。

- ▶ 請根據旋鈕上的字樣設定功率級別。

食物可能會著火。

- ▶ 烹飪過程必須有人監看。即使過程快速仍需有人監看。

### ⚠ 警告 – 燒傷風險!

在操作過程中，可碰觸到的部件可能相當高溫。

- ▶ 幼童應遠離本電器。
- 爐具防護欄可能會導致意外。
- ▶ 請勿使用爐具防護欄。
- 運作中的氣體燃燒器會讓空燒的烹調用具的溫度非常高。
- ▶ 請勿空燒炊具。
- 本電器在使用期間會變得高溫。
- ▶ 清潔前先讓本電器冷卻。

### ⚠ 警告 – 觸電風險!

維修不當可能發生危險。

- ▶ 只許由合資格的專業人員維修電器。
- ▶ 僅限使用原廠配件維修電器。
- ▶ 若本電器的電線損壞，必須交由製造商或其客戶服務或具有類似資格的專業人員更換，以避免發生危險。

機器損壞或電源線損壞時可能發生危險。

- ▶ 請勿操作受損的設備。
- ▶ 請勿拉扯電源線切斷本機電源。拔除電源線時，務必從插頭部位拉起。
- ▶ 若本機或電源線損壞，請立即拔除電源線插頭或關閉保險絲盒的保險絲以及關閉瓦斯供應。
- ▶ 請聯絡客戶服務。→ 頁次21

濕氣滲入可能會導致觸電。

- ▶ 請勿使用蒸氣清潔機、高壓清潔機清潔本機。
- 電子設備的電線絕緣層接觸到高溫的電器組件，可能會熔化。
- ▶ 切勿讓電子設備的連接電線接觸到高溫的電器組件。

### ⚠ 警告 – 受傷風險!

本電器故障或受損以及不當維修可能導致危險。

- ▶ 本電器故障時，請勿啟動。
- ▶ 本電器若故障，請拔下電源插頭或關閉配電箱內的保險絲，關閉氣體供應，然後聯絡客戶服務。
- ▶ 唯有經過培訓的專業人員可維修本電器以及更換受損的煤氣管線。

玻璃表面上若出現裂痕或破裂，可能會發生危險。

- ▶ 請立即關閉所有燃燒器和電子加熱元件，並切斷本電器的電源供應。
- ▶ 關閉煤氣供應。
- ▶ 請勿觸摸本電器的表面
- ▶ 請勿使用本電器。
- ▶ 請聯絡客戶服務。

烹調用具尺寸不合、烹調用具受損或位置錯誤可能導致人員重傷。

- ▶ 請注意烹調用具的注意事項。
- 啟動燃燒器時，點火塞上會產生火花。
- ▶ 燃燒器點燃時，請勿觸摸點火塞。

操作按鈕若無法操作或鬆動，請勿再使用該按鈕。

- ▶ 請立即向客戶服務查詢，以維修或更換操作按鈕。

電器表面有裂痕或已破裂時，可能會導致割傷。

- ▶ 電器表面有裂痕或已破裂時，切勿使用該電器。

### ⚠ 警告 – 窒息風險！

孩童有可能用包裝膠袋將頭部套住或將自己纏住而造成窒息。

- ▶ 請確保孩童遠離包裝膠袋。
- ▶ 請勿讓孩童玩耍包裝膠袋。

孩童可能會吸入或吞食小型零件而造成窒息。

- ▶ 請確保孩童遠離小型零件。
- ▶ 切勿讓孩童用小型零件玩耍。

## 2 避免財物損失

### 注意！

此煮食爐的面板是用陶瓷玻璃製造，較一般玻璃安全。唯使用玻璃面板煮食爐時還須注意以下事項，以避免玻璃面板爆裂。

- ▶ 定期清潔燃燒器組件，以保持氣體通道暢通。待燃燒器降溫後，清理燃燒器上溢出的食物和液體。
- ▶ 若爐具發出異常的噪音，請立刻關掉該用具，並聯絡氣體供應商或氣體爐的進口商進行檢查。
- ▶ 烹調時，請勿使用尺寸太大的烹調工具。
- ▶ 請勿使用硬物對玻璃表面碰撞，或放置重物在玻璃表面上。

高溫會損壞附近的設備或家具。本設備若長時間運作會產生高溫及濕氣。

- ▶ 打開窗戶或啟動排往室外的抽油煙機。

熱氣積聚可能損壞設備。

- ▶ 不要只為一個烹調用具使用兩個爐頭或熱源。
- ▶ 請勿長時間以全火力狀態使用烤架、陶罐等。

熱氣積聚可能損壞控制面板。

- ▶ 請勿在靠近控制旋鈕的爐頭上使用大型的烹調用具。

控制旋鈕位置不正確會導致故障。

- ▶ 不使用爐具時，務必將控制旋鈕轉至零。

使用烹調用具過於粗暴會損壞爐具表面。

- ▶ 在爐具上請小心使用烹調用具。

- ▶ 請勿在爐具上放置重物。

移動烹調用具會劃傷玻璃。

- ▶ 移動時，請抬高烹調用具。

若有堅硬或尖銳的物品掉落在爐具上，可能會導致損壞。

- ▶ 請勿讓堅硬或尖銳的物品掉落在爐具上。

- ▶ 請勿碰撞爐具的邊緣。

蔬菜上可能掉落的鹽、糖或沙子會劃損玻璃。

- ▶ 請勿將爐具當作工作平台或層架使用。

融化的糖或含糖量高的食物會損壞玻璃。

- ▶ 如有食材溢出，請立即使用玻璃刮刀清除。

## 3 環境保護和節省資源

### 3.1 節約能源

若跟隨此提示說明，將會降低電器消耗的能源。

選擇符合鍋具尺寸的爐頭。置中放置烹調用具。

**提示：**烹調用具製造商通常只會提供鍋具的上方直徑。

鍋具上方直徑通常比底部直徑大。

- 不合適的烹調用具或未完全覆蓋住烹飪區，導致消耗很多能源。

使用合適的蓋子蓋住鍋具。

- 若烹調時不使用鍋蓋，本爐具將需要更多能源。

請勿頻繁掀蓋。

- 掀蓋時，會流失很多能源。

請使用玻璃蓋。

- 無須掀蓋，即可從玻璃蓋看見鍋具內部。

請使用符合食材份量的烹調用具。

- 盛載少量材料的大型烹調用具需要更多能源加熱。

使用少量水熬煮。

- 烹調用具內的水越多，加熱所需的能源便更多。

提前調低火力。

- 續煮火力太高，等於浪費能源。

### 3.2 處理廢棄包裝物料

包裝物料符合環保要求且可回收。

- ▶ 請分類處理各組件。

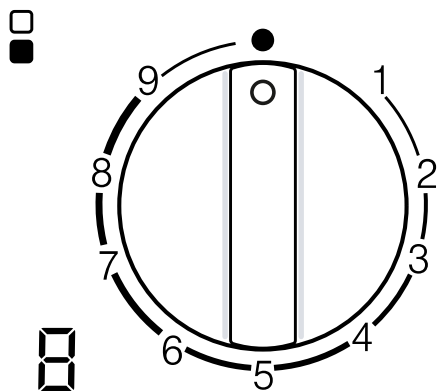
## 4 深入瞭解

### 4.1 操作旋鈕

可透過操作面板設定電器的所有功能並獲得有關操作狀態的資訊。



使用控制旋鈕可分段將火焰大小調整為不同火力。



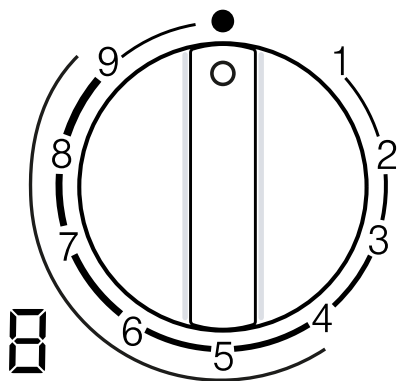
指示器	含義
■	爐頭由控制旋鈕控制。
●	爐頭關閉。
9	爐頭的最大火力和電子點火。
1	最低火力。

螢幕上的指示器	含義
✓	電子點火。
9-1	烹調火力。
0	爐頭關閉。
H	餘熱。爐頭和爐頭附近的零件非常高溫。
h	餘熱。爐頭和爐頭附近的零件非常高溫。

餘熱顯示亮起時，請勿觸摸爐頭或爐頭附近的零件。

### 雙環火爐頭

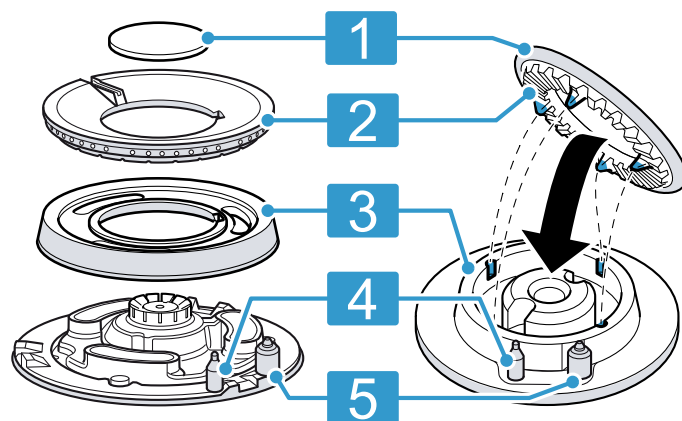
雙環火爐頭，可獨立控制內外火焰。



烹調火力	含義
9	內焰和外焰最大火力。
4	外焰最小火力，內焰最大火力。
3	內焰最大火力。
1	內焰最小火力。

## 4.2 爐頭

可在此查看爐頭相關組件一覽。

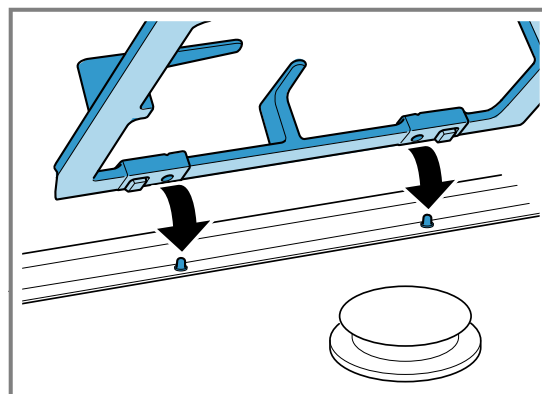


- 1 爐頭蓋
- 2 爐頭環
- 3 爐頭座
- 4 用於監測火焰的熱電偶
- 5 點火器

請確保所有燃燒器組件放在正確的位置，以避免點火不良，燃燒器變形，玻璃損壞或其它有可能發生並無法估量的事故。

## 4.3 爐架

正確放入爐架。



將烹調用具正確放在爐架上。請勿將烹調用具直接放在爐頭上。

務必小心取下爐架。移動爐架時，相鄰的爐架也可能移動。

**提示：** 您可以透過挪動一些烹調用具以及適當的清潔，去除留在爐架上的金屬碎屑。

→ 「清潔爐架」，頁次20

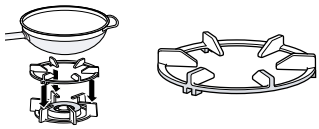
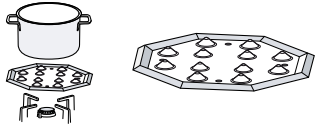
## 5 配件

可向客戶服務，專業經銷商或線上購買配件。請僅使用原廠配件，因其完全搭配您的機器。

配件視乎機器而定。購買時，請務必提供機器確切的標記（E-Nr.）。→ 頁次21

請在我們的目錄、線上商店或向客戶服務查看適用於您機器的配件。

siemens-home.bsh-group.com

配件	說明	使用
可選用的炒鍋架		<ul style="list-style-type: none"> <li>只可在雙環火爐頭上使用。</li> <li>只適用於帶有弧形底部的烹調用具。</li> <li>為延長設備的使用壽命，建議使用。</li> </ul>
燉煮板		<ul style="list-style-type: none"> <li>適用於小火燉煮。</li> <li>使用節能爐頭或標準爐頭。如果有多個標準爐頭，最好使用後方或右側前方的爐頭。</li> <li>凸起面朝上放置在爐架上，切勿直接放在爐頭上。</li> </ul>

## 5.1 安裝材料

- 要組合同一品牌的設備，請使用安裝材料。

# 6 基本操作

## 6.1 點燃氣體爐

### ⚠ 警告 – 火災風險！

溢出的煤氣可能會引燃。

- ▶ 燃燒器在10秒鐘後若未點燃，請將操作旋鈕轉至歸零位置，然後打開屋內的門或窗戶。至少等候一分鐘，再重新點火。
- ▶ 運作期間火焰若不熄滅，請將操作旋鈕轉至歸零位置。至少等候一分鐘，再重新點火。

### 注意！

如果直接在位置●和1之間轉動控制旋鈕，可能會發生故障。

- ▶ 因此請勿直接從位置●轉到位置1，反之亦然。
- 1. 按下選定的爐頭控制旋鈕並將其逆時針旋轉至最高火力。按住控制旋鈕。
- ✓ 所有爐頭都會產生火花並點燃火焰。指示器顯示 $\sqrt{\phantom{x}}$ 。
- 2. 等待幾秒鐘，然後鬆開控制旋鈕。  
→ 「安全系統」，頁次18
- 3. 將控制旋鈕轉至所需火力。
- 4. 如果沒有點火，將控制旋鈕轉到關掉位置並重複上述步驟。這次拉長按住控制旋鈕的時間（最多10秒鐘）。

### 備註

請考慮以下提示以確保設備正常運作：

- 爐頭零件 → 頁次17和爐架 → 頁次17必須正確裝入。
- 不要互換爐頭蓋。

- 注意保持最高的清潔度。定期用小型的非金屬刷具清潔點火器。注意，請勿猛烈撞擊點火器。
- 爐心孔和爐心槽必須清潔，才可保證適當的火焰。  
→ 「清潔爐頭」，頁次19

## 6.2 安全系統

如果爐頭意外熄滅，安全系統（熱電偶）會切斷氣體供給。如需點燃爐頭，必須啟動允許氣體供給的系統。

1. 在不鬆開控制旋鈕的情況下點燃爐頭。
- ✓ 火焰點燃。
2. 再將控制旋鈕用力按住4秒鐘。

## 6.3 關掉爐頭

- ▶ 順時針轉動控制旋鈕至●。
- ✓ 在指示器亮起 $\sqrt{\phantom{x}}$ 。幾秒鐘後隨即出現餘溫顯示。

## 6.4 運作期間的正常狀況

這些狀況對於設備來說是正常的：

- 點燃的爐頭發出輕微的哨聲。
- 首次使用時發出氣味。這些氣味會在一段時間後消失。
- 火焰呈橙色。這是由於環境中的灰塵、溢出的液體等所造成。
- 爐頭關閉幾秒鐘後發出爆裂聲。這是由於安全系統開啟。  
→ 「安全系統」，頁次18

# 7 烹調用具

這些提示將幫助您節省能源並避免損壞鍋具。

## 7.1 合適的烹調用具

只可使用直徑合適的烹調用具。烹調用具不得超出爐具邊緣。

請勿在大型爐頭上使用小型的烹調用具。火焰不得觸及烹調用具的側壁。

爐頭	鍋底最小直徑	鍋底最大直徑
雙環火爐頭	22厘米	30厘米
大火爐頭	20厘米	26厘米
標準爐頭	12厘米	22厘米

圓弧底部的烹調用具只可在雙環火爐頭上使用。

- 爐具必須有一個雙環火爐頭和可選用的炒鍋架。
- 可選用的炒鍋架必須正確放入。  
→ 「配件」，頁次17

## 7.2 烹調用具的使用

烹調用具的選擇和位置會影響爐具的安全和效能。

→ 「節約能源」，頁次16

### ⚠ 警告 – 火災風險！

可燃物可能會著火。

▶ 在鍋具和可燃物之間保持至少50毫米的距離。

請勿使用變形的烹調用具。變形的烹調用具在爐具上不能只使用平底且厚實的烹調用具。平穩，可能會翻倒。

烹調用具需放置爐頭正中央。如果不在爐頭的正中央，烹調用具可能會翻倒。

將烹調用具正確放在爐架上。如果直接放在爐頭上，烹調用具可能會翻倒。

## 8 烹調設定建議

使用爐具的控制旋鈕，您可以將火焰大小分段調整為1到9不同火力。

烹飪時間和火力取決於食物的類型、重量和品質、使用的氣體類型和烹調用具的材質。

### 建議

#### ■ 烹調建議

- 烹煮湯、濃湯、扁豆或鷹嘴豆時，將所有配料同時放入烹調用具中。
- 如烹調煎炒類菜餚，請先加熱食油。一旦開始煎煮，請保持溫度恆定並在視需要調整火力。準備多份食物時，請等待再次到達所需溫度。定期翻動食物。

#### ■ 縮短烹調時間：

- 使用壓力鍋烹煮濃湯和豆類。如使用壓力鍋，請遵循製造商的說明。
- 在加入意大利粉、米或馬鈴薯之前，水必須煮沸。然後調整火力以繼續烹煮。
- 烹煮米飯和馬鈴薯時請蓋上鍋蓋。

### 烹調火力 餐點備製

- | 烹調火力 | 餐點備製   |
|------|--|
| 9    | <ul style="list-style-type: none"> <li>煮水</li> <li>水浴烘烤：餅乾、布丁、麵包布丁。</li> <li>高溫烘烤：亞洲菜餚。</li> </ul> |

### 烹調火力 餐點備製

- |     |   |
|-----|---|
| 7-9 | <ul style="list-style-type: none"> <li>開始烹飪過程：意大利粉、湯、濃湯、西班牙海鮮飯、豆類、米布丁。</li> <li>油炸：蔬菜天婦羅、炸丸子、炸薯條、馬鈴薯蛋捲、肉排、冷凍食品、糕點。</li> <li>少油煎法：法式蛋捲、牛排、乳酪沙朗牛。</li> <li>油炸、煎煮：蔬菜、肉類。</li> </ul>                    |
| 4-6 | <ul style="list-style-type: none"> <li>繼續烹飪過程：意大利粉、湯、濃湯、西班牙海鮮飯、豆類、米布丁。</li> <li>少油煎炸：漢堡、香腸、烤三文魚、肉丸。</li> <li>燉煮、紅燒肉：燉肉、燉牛肉、燉菜。</li> <li>中溫烹飪：乳酪醬、義式白醬、培根蛋醬、拿坡里醬、布丁、薄餅。</li> <li>解凍：冷凍食品。</li> </ul> |
| 1-3 | <ul style="list-style-type: none"> <li>即食食品：米飯、西班牙海鮮飯、豆類、米布丁。</li> <li>蒸：魚、蔬菜。</li> <li>加熱和保溫：熟食。</li> </ul>  |
| 1   | 融化：牛油、巧克力、吉利丁、蜂蜜、焦糖。  |

## 9 清潔和保養

為了讓電器長時間保持功能順暢，請仔細清潔和保養。

### 9.1 清潔劑

您可以在售後服務中心或網上商店購買合適的清潔產品。

#### 注意！

不合適的清潔劑會損壞機器表面。

- ▶ 請勿使用腐蝕性或磨蝕性的清潔劑。
- ▶ 請勿使用鋼刷。
- ▶ 請勿使用刀子或鋒利的器具清除爐具上乾燥的食物殘渣。
- ▶ 請勿使用刀子或鋒利的器具清潔玻璃和爐頭間的飾條、金屬框、玻璃面板或鋁製面板。
- ▶ 不要使用蒸氣清潔爐具。

### 9.2 清潔爐具

#### 注意！

如果在清潔爐具時取下控制旋鈕，濕氣可能會滲入並損壞爐具內部。

▶ 清潔爐具時請勿取下操作元件。

- 讓爐具冷卻。
- 用海綿、肥皂和水清潔。
- 用軟布擦乾。

**提示：** 立即清理溢出的液體。這樣可以防止食物殘渣黏在一起，並減少後續清潔所需的工作量。

### 9.3 清潔爐頭

每次使用後清潔爐頭零件的表面。這將防止食物殘渣繼續燃燒。

#### 注意！

如果在洗碗機中清潔爐頭零件，可能會被損壞。

▶ 請勿以洗碗機清潔爐頭零件。

**備註** 請遵守有關清潔劑的注意事項。

→ 「清潔劑」，頁次19

- 讓爐具冷卻。
- 用非金屬刷具和肥皂水清潔。
- 讓爐具完全乾燥。開始烹飪時如果有水滴或潮濕的地方，可能會損壞琺瑯塗層。
- 放入爐頭零件。確定爐頭蓋  
→ 「爐頭」，頁次17正確放置在爐頭環上。
- 請確保所有燃燒器組件放在正確的位置，以避免點火不良，燃燒器變形，玻璃損壞或其它有可能發生並無法估量的事故。

## 9.4 清潔爐架

**備註** 請遵守有關清潔劑的注意事項。

→ 「清潔劑」，頁次19

1. 讓爐具冷卻。
2. 小心取下爐架。
3. 用非金屬刷具和肥皂水清潔。

小心清潔橡膠墊片周圍的區域。如果橡膠墊片鬆動，爐架可能會刮壞爐具。

4. 或者爐架也可以在洗碗機中清洗。請使用洗碗機製造商推薦的清潔劑。如果爐架非常骯髒，我們建議先加以清潔。
5. 讓爐具完全乾燥。開始烹飪時如果有水滴或潮濕的地方，可能會損壞琺瑯塗層。
6. 正確放入爐架。  
→ 「爐架」，頁次17

## 10 排除故障

電器上發生的輕微故障，大多可以自行解決。聯絡客戶服務之前，請先利用故障排除資訊嘗試自行解決問題。如此可避免不必要的開銷。

### 警告 – 受傷風險！

維修不當可能發生危險。

- ▶ 唯有合格的專業人員方可維修機器。
- ▶ 若本電器發生故障，請致電客戶服務。

### 警告 – 觸電風險！

維修不當可能發生危險。

- ▶ 只許由合資格的專業人員維修電器。
- ▶ 僅限使用原廠配件維修電器。
- ▶ 若本電器的電線損壞，必須交由製造商或其客戶服務或具有類似資格的專業人員更換，以避免發生危險。

### 10.1 功能故障

故障	原因及疑難排解
一般電力運作不正常。	保險絲損壞。 ▶ 聯絡氣體裝置技工。
	自動保險絲或漏電斷路器已觸發。 ▶ 檢查保險絲盒，檢查自動保險絲或漏電斷路器是否已觸發。
	拔除電源線時，務必從插頭部位拉起。 ▶ 將機器連接電源。
	電源發生故障。 ▶ 檢查室內照明或其他室內電器是否正常運作。
自動點火無法運作。	點火器和爐頭之間有食材殘留或污漬。 ▶ 清潔點火器和爐頭之間的區域。
	爐具零件潮濕。 ▶ 請小心地晾乾爐具零件。
	爐具零件放置錯誤。 ▶ 正確放置爐具零件。
	爐具未接地、接錯或地線損壞。 ▶ 聯絡氣體裝置技工。
爐頭的火焰忽大忽小。	爐具零件放置錯誤。 ▶ 正確放置爐具零件。
	爐頭上的開口骯髒。 ▶ 清潔並晾乾爐頭上的開口。
氣流似乎不正常或沒有氣體散出。	供氣口被阻塞。 ▶ 打開供氣口。
	氣體樽已用完。 ▶ 請更換氣體樽。
廚房有氣體味。	操作旋鈕已打開。 ▶ 關掉控制旋鈕。
	氣體樽未正確連接。 ▶ 確認氣體樽已連接妥當。

故障	原因及疑難排解
廚房有氣體味。	<p>本爐具的氣體可能洩漏。</p> <ol style="list-style-type: none"> <li>1. 關閉燃氣閥。</li> <li>2. 請保持室內通風。</li> <li>3. 立即致電氣體裝置技工，並開立安裝證書。</li> <li>4. 在確定安裝或氣體不再洩漏之前，請勿使用爐具。</li> </ol>
鬆開控制旋鈕後，燃燒器將立即關閉。	<p>控制旋鈕按下的時間不夠長。</p> <ol style="list-style-type: none"> <li>1. 控制旋鈕在點火後再持續按住數秒鐘。</li> <li>2. 用力按下控制旋鈕。</li> </ol> <p>爐頭上的開口骯髒。</p> <ul style="list-style-type: none"> <li>▶ 清潔並晾乾爐頭上的開口。</li> </ul>
螢幕上的火力顯示總是與用控制旋鈕選擇的火力不同。	<p>電子設備校準錯誤。</p> <ul style="list-style-type: none"> <li>▶ 根據安裝說明進行校準。</li> </ul>
自動點火無法運作，而且指示器上顯示F <sup>1</sup> 或F <sup>2</sup> 符號。	<p>電子設備過熱。</p> <ul style="list-style-type: none"> <li>▶ 關掉爐頭或只使用最低火力，直到電子設備完全冷卻。</li> </ul>
指示器上亮起F3、F4、F5、F6、F7、F8、F9。	<p>電子設備故障。</p> <ol style="list-style-type: none"> <li>1. 切斷爐具的電源。</li> <li>2. 等待幾秒鐘後再重新連接。</li> <li>3. 若指示器仍然亮起，請聯絡客戶服務。</li> </ol>

## 11 客戶服務

有關您所在國家／地區的保養期和保養條款的詳細資訊，請向本公司的客戶服務、經銷商或本公司網站查詢。聯絡客戶服務時，需要提供機器的產品編號（E-Nr.）和生產編號（FD）。可在隨附的客戶服務目錄或本公司的網站查看客戶服務聯絡資料。

### 11.1 產品編號（E-Nr.）和生產編號（FD）

可在機器的家電銘牌上查看產品編號（E-Nr.）和生產編號（FD）。

家電銘牌位於以下位置：

- 機器證書上。
- 爐具的底部。

如需快速重複查看機器資料和客戶服務電話號碼，可將資料加以記錄。

## 12 廢棄處理

### 12.1 舊機處理

舊機本身含有一些有用的原料，透過環保的方式加以處理可回收再利用。

1. 拔除電源線插頭。
  2. 剪斷電源線。
  3. 請以環保的方式廢棄本電器。
- 關於現行廢棄物處理的相關資訊，請向經銷商及當地或市政管理單位查詢。



本機器已根據歐盟法令 2012/19/EU 關於電氣和電子設備之規定（報廢電子電氣設備，WEEE）進行了標記。此歐盟指令內容為歐洲地區舊機回收再利用的規定。



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**BSH Hausgeräte GmbH**

Carl-Wery-Straße 34

81739 München, GERMANY

[siemens-home.bsh-group.com](http://siemens-home.bsh-group.com)



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