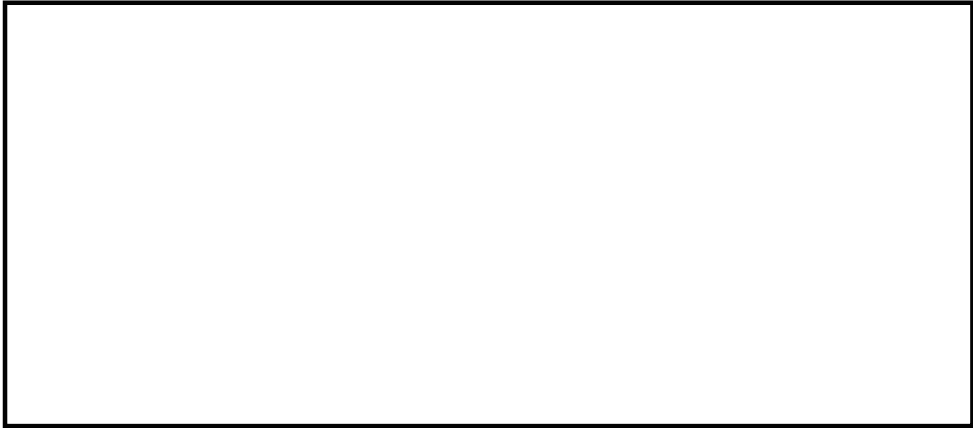




SIEMENS



[zh] 使用说明书 3

[en] Operating instructions 17

Siemens - Electrogeräte GmbH
Carl - Wery - Straße 34
81739 München

SIEMENS

Cod. 9000581460 B

www.siemens-home.com

目录

安全预防措施	5
您的新电器	7
燃气型燃烧器操作	8
手动开启	8
自动开启	8
安全系统	9
关断燃烧器	9
火力等级	9
警告	10
合适的平底锅	10
附件	11
附加炒锅架	11
文火罩	11
烹饪建议	11
使用预防措施	12
清洁和维护	13
清洁	13
不适合的产品	13
维护	13
故障	14
技术支持服务	15
保修条款	15
旧电器和包装	15
环保型废品管理	15

尊敬的客户：

感谢惠购，恭喜您的明智选择。本电器实用、时尚、功能强大，采用高品质材料制成，整个制造过程遵守极严格的质量控制体系。本电器经过严谨测试，必能满足您的需求，达到最佳烹饪效果。

在将本电器安装到橱柜中之前请勿拆封。

在安装和使用电器前，请仔细阅读使用说明。使用说明包含的信息对于正确使用电器及确保您的人身安全至关重要。

电器包装材料经过严格挑选，确保在运输途中有效保护电器。

这些材料 100% 可回收利用，因而能减少对环境的危害。为保护环境，请遵从下列建议：

- 将包装丢弃在恰当的可回收垃圾箱中

- 在处理旧电器前，确保电器已报废。请联系当地的管理机构，查询最近的回收中心地址，以便处理电器。

- 请勿将用过的油倒入水槽。请将油收集在密封容器中并送到合适的收集点，或者，如果没有合适的收集点，则丢在垃圾箱中（最终将送往由专人管理的垃圾站：这可能不是最好的处理方式，但这样可以避免污染地下水）。

重要：

如果交付的电器发生损坏或者质量达不到您期望的标准（这不太可能），请尽快告知我们。禁止擅自改动电器或以不当方式使用，以免保修无效。

安全预防措施

请认真阅读本手册。阅读本手册可以让您安全而高效地使用您的电器。

所有与安装、调整和燃气类型改装有关的操作都必须由获得授权的安装工程师根据适用的规定、标准以及当地的燃气和电力提供商的要求执行。如要改装为其它燃气类型，建议与技术支持服务部联系。

在安装新灶具之前，请务必按照装配说明进行安装。

本电器只能按照现行规定及通风要求安装在通风良好的位置。切勿将本电器连接到燃烧产物清除设备上。

本电器仅供家庭使用，不供商业用途和专业人员使用。本电器不能安装在游艇或篷车中。仅当电器用于设计用途时保修才有效。

电器的安装位置必须符合规定，且通风充分。

请勿将本电器置于风口位置，否则可能会吹灭燃烧器。

本电器的燃气类型出厂设置标识在铭牌上。如果必须要更改，请阅读装配说明。

请勿擅自改动电器内部元件。如有必要，致电我们的技术支持服务部。

请保留使用说明与安装说明，并在售出本电器时一起转交给买主。

如果电源线有任何损坏，请勿接通电器。请联系我们的技术支持服务部。

在使用期间，烹饪电器的表面会升温。使用这些电器时必须要小心。让儿童远离本电器。

本电器仅用于烹饪目的，不能作为加热系统。

过热的脂肪或油很容易着火。不要在没人照看的情况下加热油或脂肪。如果油或脂肪着火，切勿用水浇灭。有灼伤危险！应用盖子盖住烧锅将火扑灭，并关断灶头。

如果发生故障，请切断电器的燃气和电源。如需维修，致电我们的技术支持服务部。

如果某个控制旋钮无法转动，请勿强行转动。请立即致电技术支持服务部进行修理或更换。

切勿将不稳的锅具放在灶具或燃烧器上，因为它们可能会意外翻倒。

请勿使用蒸汽清洁器清洁灶具。有触电死亡危险！

本电器属于 3 类产品，符合 EN 30-1-1 标准中关于燃气型电器：嵌入式电器的规定。

请勿在本电器下方或周围存放或使用腐蚀性化学品、蒸汽设备、易燃材料或非食用产品。

对于有身体、感官或精神缺陷的人员或缺乏经验和知识的人员（包括儿童），除非他们在使用本电器方面能得到他们的安全责任人的监督或指导，否则不得使用本电器。

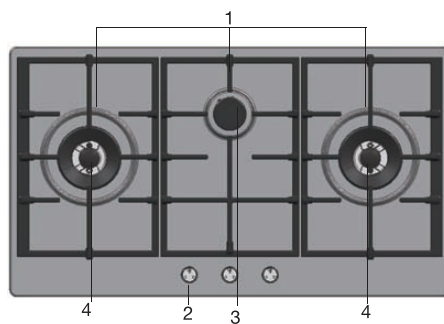
切勿在无人看管时让本电器保持运行。

本说明手册中的图片仅供参考。

如果不遵守本手册中的要求，制造商不承担任何责任。

本器具仅适用于气源为 12T 的天然气。

您的新电器



- 1 锅架
- 2 控制旋钮
- 3 半快速燃烧器 (最高达 1.75 kW)
- 4 双焰燃烧器 (最高达 5 kW)

燃气型燃烧器 操作

图 1

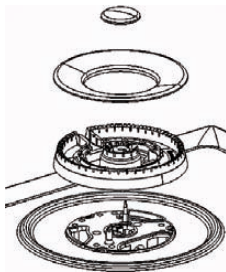


图中显示各个燃烧器的相应控制旋钮。图 1。

图 2



图 3



务必正确安装燃烧器所有零部件和锅架，这对实现电器的正常工作至关重要。图 2-3。

手动开启

1. 按下所选燃烧器的控制旋钮，逆时针转至所需设置。
2. 使用任意类型的点火器或明火 (打火机、火柴等)，将其靠近燃烧器。

自动开启

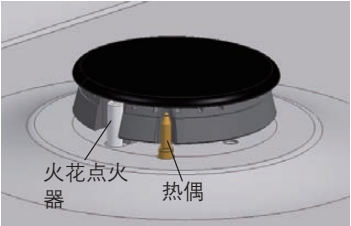
如果灶具可自动开启 (火花点火器)：

1. 按下所选燃烧器的控制旋钮，逆时针转至最大火力设置。在按住控制旋钮的时候，所有燃烧器上都会产生火花。火焰点燃 (不必再按下控制旋钮)。
2. 将控制旋钮转至所需要的设置。

如果没有产生火焰，则将控制旋钮转至关闭设置，然后重复以上步骤。这次按住控制旋钮较长时间 (最长达 10 秒)。

警告！ 如果在 15 秒后，火焰仍未点燃，要关闭燃烧器，并打开附近的窗口或门。等待至少一分钟后，再次尝试开启燃烧器。

安全系统



某些型号的灶具可能配有安全系统 (热偶)，用于防止在燃烧器意外关断时燃气溢漏。为确保本设备工作，按正常方式开启燃烧器，火焰出现后不要松开控制旋钮，稳稳按住保持 4 秒钟。

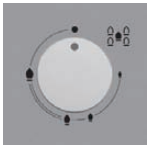
关断燃烧器

将相应的控制旋钮顺时针转至 0 设置。

火力等级

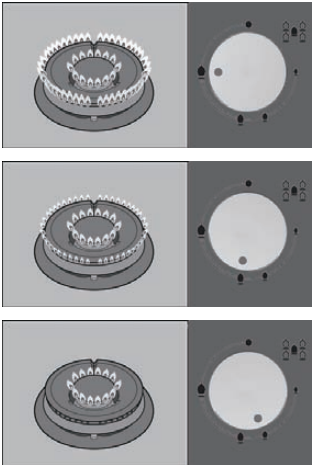
渐进式控制旋钮可用于控制所需的火力 (从最小到最大)。

设置		控制旋钮关断
高火		最大能力或孔口， 电源开启
低火		最小能力或孔口



对于双焰燃烧器，内、外层火焰可分别控制。

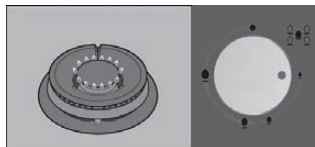
可用的火力等级如下：



内层和外层火焰均达到最大火力。

外层火焰达到最小火力，内层火焰达到最大火力。

内层火焰达到最大火力。



内层火焰达到最小火力。

警告

在燃烧器运转期间，听到轻微的滋滋声属于正常现象。

首次使用燃烧器时会有气味，属于正常现象；这不会导致危险状况，也不表示存在故障；这些现象稍后会自行消失。

在关断燃烧器几秒钟后，将发出声响（重击）；这并非故障，而是表示安全装置不再运转。

尽可能使燃烧器保持清洁。如果火花点火器脏污，将不能正常点火。定期使用非钢丝刷进行清洁。请牢记，切勿让火花点火器受到猛烈的撞击。

橙色火焰为正常现象。这是由于空气中存在灰尘、喷溅液等。在使用此燃气设备时，厨房内会变得又热又潮湿。

因此，必须确保厨房能良好通风：

可以打开自然通风孔，也可以安装通风系统（抽油烟机）。

如果长时间密集地使用本电器，则需要另外进行通风（例如打开窗户），也可能需要更有效的通风（例如在必要时加强灶具的通风）。

如果燃烧器火焰被意外吹灭，关断燃烧器操作控制旋钮，并且在至少一分钟内不可尝试重新点燃。

合适的平底锅



燃烧器	最小的锅具直径	最大的锅具直径
双焰或三焰燃烧器	22 cm	
半快速燃烧器	14 cm	20 cm

炒锅



炒锅是起源于中国的烹饪容器；它是一种深底、圆形、轻质的锅具，有手柄和一个平坦或凹形的锅底。食物在炒锅中可有多多种烹饪方式：炖煮、快炒、低温烹饪、油炸或清蒸。炒锅可用作炖锅和煎锅，鉴于其形状和尺寸，还可以用来烹饪非常大的配料。使用炒锅烹饪时，热量会均匀而缓慢地扩散；积聚的高热度意味着烹饪时间缩短，需要的油较少，这是最快最健康的烹饪方式之一。在使用炒锅烹饪时，一定要遵守制造商的说明。

附件

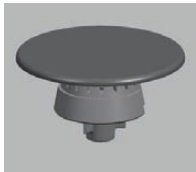
根据型号，灶具可能包含以下附件。技术支持服务部亦可提供这些附件。

附加炒锅架



此附件仅适用于双焰燃烧器，适合锅底直径大于 26 cm 的锅具 (例如烤肉盘、陶制砂锅、大型圆底锅具等)。

文火罩



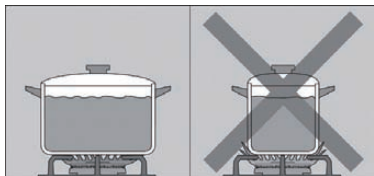
这是一种专用于低火烹饪的燃烧器。使用时，必须先拆除辅助燃烧器，然后换上文火罩燃烧器。
代码 HEZ298104。
因不使用这些附件或使用不当而造成的事故，制造商概不承担责任。

烹饪建议

燃烧器	最高火、高火	中火	低火
双焰或三焰燃烧器	煮、蒸、煎、烤、西班牙海鲜饭、亚洲食物 (炒锅)。	重新加热并保温：烹饪好的以及预先烹饪过的菜肴。	
半快速燃烧器	蒸土豆、新鲜蔬菜、炖肉和意大利面。	重新加热并保温：预先烹饪过的菜肴和鲜美砂锅菜。	

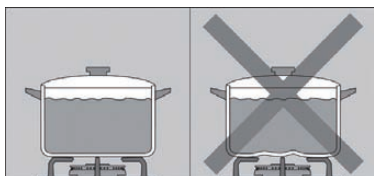
使用预防措施

以下建议可帮助您节约能量和避免锅具损坏：



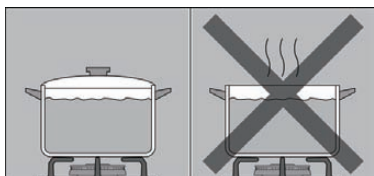
使用适合每个燃烧器尺寸的锅具。

不要在大燃烧器上使用小型锅具。火焰不应触及锅具的侧面。

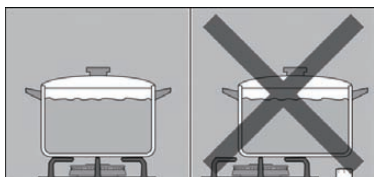


不要使用有损坏的锅具，这样的锅具不能平稳地放置在灶具上，可能会翻倒。

仅使用锅底平整、厚实的锅具。

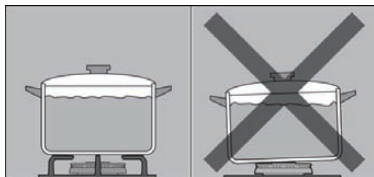


不要不盖盖子烹饪；盖子要盖好，避免浪费能量。



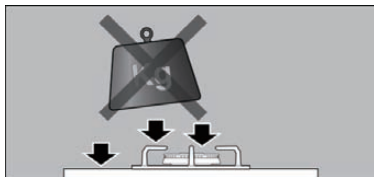
请务必将锅具放在燃烧器正上方，不可偏离，否则可能会翻倒。

不要将大型锅具放在靠近控制旋钮的燃烧器上，否则可能会因高温损坏控制旋钮。



将锅具放在锅架上，切勿直接放在燃烧器上。

在灶具上放锅具时要小心。

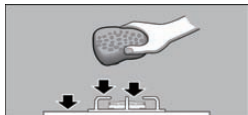


不可碰击灶具，不可在灶具上放过重的物体。

在使用本电器之前，一定要保证锅架和燃烧器盖位置正确。

清洁和维护

清洁



电器冷却之后，用海绵蘸取肥皂和水进行清洁。

每次使用后，在燃烧器各部件冷却下来后清洁相应表面。如果留有残留物（烤硬的食物、油滴等），即使很少，仍会粘在表面上，以后清除起来更困难。为了保证火焰能轻松点燃，必须清洁各个孔槽。

部分锅具挪动后可能会在锅架上留下金属碎屑。

请用非钢丝刷沾上肥皂水刷洗燃烧器和锅架。

如果锅架装有橡胶脚垫，这些部位也务必进行清洁。这些脚垫可能会变松，锅架可能会刮伤灶具。

一定要使燃烧器和锅架保持干燥。否则，在开始烹饪时，灶具上的水滴或潮湿部位会损坏搪瓷涂层。

清洁并弄干燃烧器后，确保燃烧器盖正确盖在分火器上。

不适合的产品



不要使用蒸汽清洁器。这会损坏灶具。

如果灶具装有玻璃或铝质板，切勿使用刀具、刮削器或类似物体来清洁面板与金属的接缝。

维护



液体溅出后一定要立即清除；这样更省力。

请勿将酸性液体（例如柠檬汁、食醋等）留在灶具上。

尽量不要让盐类接触到电灶表面。

双焰或三焰燃烧器的环形火盖以及不锈钢部件（如灶头盖、面板和燃烧器周围区域等）经过一段时间可能会变色，这是高温引起的正常现象。每次使用本电器后，都应使用适合清洁不锈钢的产品清洁这些区域。

切勿使用不锈钢清洁剂清洁控制旋钮周围的区域，这样可能会擦除（印制）符号。

故障

有时某些故障经发现后可以轻易解决。在致电技术支持服务部之前，记住以下建议：

故障	可能原因	解决方案
常规电气系统发生故障。	保险丝损坏。 自动安全开关或断路器跳闸。	检查主保险丝盒中的保险丝，并在损坏时予以更换。 检查主控制面板，查看自动安全开关或断路器是否跳闸。
“自动开启”功能不工作。	火花点火器和燃烧器之间可能粘有食物或清洁用品。 燃烧器潮湿。 燃烧器盖位置不正确。电器未接地、连接不正确或地线故障。	火花点火器和燃烧器之间的空隙必须干净。 小心烘干燃烧器盖。检查燃烧器盖位置是否正确。请联系电气安装人员。
燃烧器火焰不均匀。	燃烧器组件位置不正确。燃烧器上的槽口脏污。	确保各组件位置正确。清洁扩散器上的槽口。
燃气流不正常或不出气。	中间阀阻断了燃气源。 如果燃气来源为燃气罐，则检查是否已空。	打开所有中间阀。 更换燃气罐。
厨房有燃气味。	气阀打开。 燃气罐接头可能存在泄漏。	关闭气阀。 检查接缝是否完好。
某个燃烧器的安全阀不动作。	控制旋钮按下时间不够长。 扩散器上的槽口脏污。	燃烧器点燃后，继续按住控制旋钮几秒钟。 清洁扩散器上的槽口。

技术支持服务

在联系我们的技术支持服务部时，请提供电器的产品号 (E-No.) 和生产号 (FD)。灶具下部的铭牌上及用户手册的标签上均提供了这些信息。

保修条款

所适用的保修条款由购买电器时所在国的公司代理处制订。详细信息可从零售店获取。必须出示购买凭证才能获得质保利益。
我们保留随时更改的权利。

旧电器和包装

环保型废品管理

如果电器铭牌上标有  符号，请牢记下列说明。

打开电器包装，以环保方式处理包装。

本电器符合有关电气和电子电器废弃物 (WEEE) 的欧洲指令 2002/96/EC。

Table of contents

Safety precautions	19
Your new appliance	21
Burners	22
Switching on manually	22
Switching on automatically	22
Safety system.	23
Switching off a burner	23
Power levels.	23
Warnings	24
Suitable pans	24
Accessories	25
Additional wok pan support	25
Simmer cap	25
Cooking recommendations	25
Precautions for use	26
Cleaning and maintenance	27
Cleaning	27
Unsuitable products	27
Maintenance	27
Faults	28
Technical Assistance Service	29
Warranty conditions	29
Used appliances and packaging.	29
Environmentally-friendly waste management	29

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

Safety precautions

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

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers. You are recommended to contact the Technical Assistance Service to convert to another type of gas.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance can only be installed in a well-ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

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 burners.

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this must be changed, read the Assembly instructions.

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 surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from this 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 hotplate.

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 control knobs 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 is class 3 type, according to the EN 30-1-1 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.

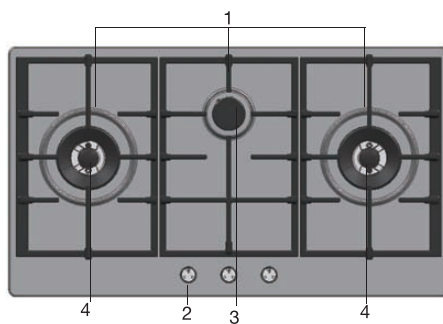
Never leave the appliance unattended during operation.

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 with.

This appliance is only allowed to be used with natural gas (NG 12T).

Your new appliance

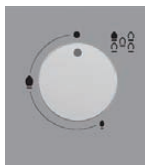


- 1 Pan supports
- 2 Control knobs
- 3 Semi-rapid burner (up to 1,75 kW)
- 4 Dual double-flame burner (up to 5 kW)

Gas burners

Operation

Fig. 1



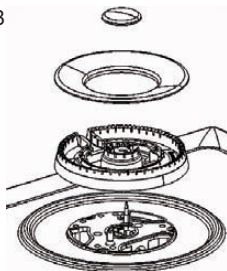
There are indications to show which burner each control knob operates. Fig. 1.

Fig. 2



It is essential to ensure that all the burner parts and pan supports are correctly installed for the appliance to work correctly. Fig. 2-3.

Fig. 3



Switching on manually

1. Press the chosen burner control knob and turn it anticlockwise to the required setting.
2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

Switching on automatically

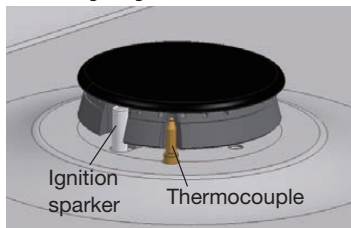
If your hob can be switched on automatically (ignition sparkers):

1. Press the chosen burner control knob and turn it anticlockwise to the maximum power setting. While the control knob is still pressed down, sparks are produced on all burners. The flame ignites (it is no longer necessary to press down the control knob).
2. Turn the control knob to the required setting.

If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

Warning! If after 15 seconds the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner on.

Safety system



Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off. To ensure that this device is active, switch on the burner as usual and, without releasing the control knob, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off a burner

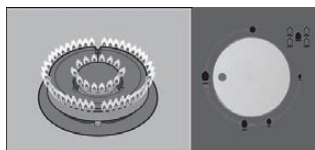
Turn the corresponding control knob clockwise to the 0 setting.

Power levels

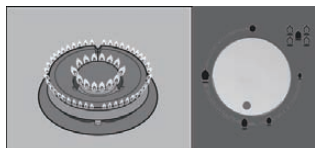
Setting		Control knob off
High flame		Maximum capacity or aperture and electricity on
Low flame		Minimum capacity or aperture

For dual double-flame burners, the inner and outer flames can be controlled separately.

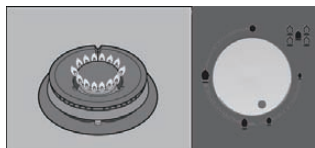
The available power levels are as follows:



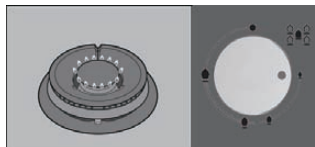
Inner and outer flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum power.

Warnings

It is normal to hear a slight whistling noise while the burner is operating.

When it is first used, it is normal for the burner to give off odours; this does not pose any risk and does not indicate a malfunction; they will disappear in time.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc. The kitchen will become hot and humid when this gas appliance is used.

You must therefore ensure that the kitchen is well ventilated:

either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible).

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

Suitable pans



Burner	Minimum pan diameter	Maximum pan diameter
Double or triple flame burner	22 cm	
Semi-rapid burner	14 cm	20 cm

Work pan



A wok is a cooking vessel originating in China; it is a kind of deep, round, lightweight pan with handles and a flat or concave base. Food can be prepared in various ways in a wok: it can be stewed, stir fried, cooked on a low heat, pan-fried or steamed. It could be said that woks serve as both as a saucepan and a frying pan and, owing to their shape and size, they can be used to cook quite large ingredients. When cooking with a wok, heat is diffused more uniformly and gently; the intense heat which accumulates means that food takes less time to cook and also requires less oil, making it one of the quickest and healthiest ways of cooking. Always follow the manufacturer's instructions when cooking with a wok pan.

Accessories

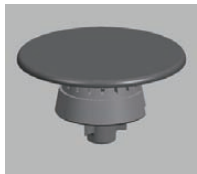
Depending on the model, the hob may include the following accessories. These are also available from the Technical Assistance Service.

Additional wok pan support



Only for use on double-flame burners with pans which are more than 26 cm in diameter e.g. grill pans, earthenware casserole dishes, and large pans with a round base, etc.

Simmer Cap



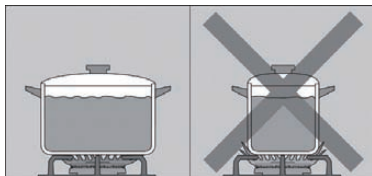
This is a burner which is exclusively suited for cooking over a low heat. In order to use it, it is necessary to remove the auxiliary burner and replace it with the Simmer Cap burner. Code HEZ298104. The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

Cooking recommendations

Burner	Very high, high	Medium	Low
Double or triple flame burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and pre-cooked dishes.	
Semi-rapid burner	Steamed potatoes, fresh vegetables, stews, pasta.	Reheating and keeping things hot: pre-cooked dishes and delicate casseroles.	

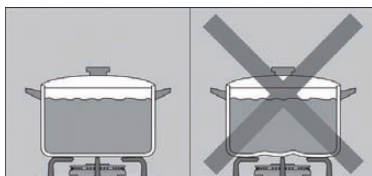
Precautions for use

The following advice is intended to help you save energy and prevent pan damage:



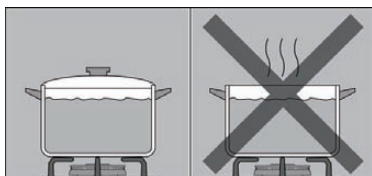
Use pans which are the right size for each burner.

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

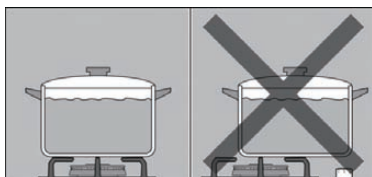


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

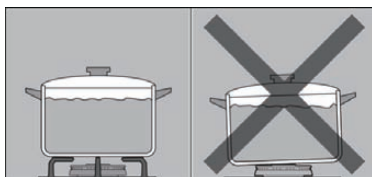


Do not cook without using a lid and make sure the lid is properly fitted to avoid wasting energy.



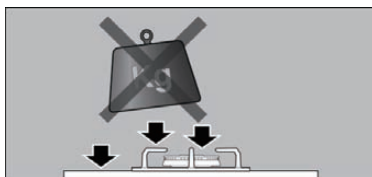
Always place the pan right over the burner, not to one side. Otherwise it could tip over.

Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



Place the pans on the pan supports, never directly on the burner.

Pans should be placed on the hob carefully.

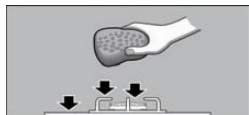


Do not strike the hob and do not place excessive weight on it.

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

Cleaning and maintenance

Cleaning



Once the appliance is cool, use a sponge to clean it with soap and water.

After each use, clean the surface of the respective burner parts once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, 'twill become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

The movement of some pans may leave metal residue on the pan supports.

Clean the burners and pan supports using soapy water and scrub with a non-wire brush.

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 burners and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burners, make sure the burner covers are correctly placed on the diffuser.

Unsuitable products



Do not use steam cleaners. This could damage the hob.

If your hob is fitted with a glass or aluminium panel, never use a knife, scraper or similar to clean the point where it joins the metal.

Maintenance



Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort.

Do not leave acidic liquids (e.g. lemon juice, vinegar, etc.) on the hob.

Where possible, do not allow salt to come into contact with the surface of the electric hob.

The ring cover of the double or triple flame burner and stainless steel parts such as hotplate rings, top sheet and the area around the burners may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

The stainless steel cleaner must not be used in the area around the controls. The (printed) symbols may be wiped off.

Faults

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

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse. The automatic safety switch or circuit breaker has tripped.	Check the fuse in the main fuse box and change it if it is damaged. Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners. The burners are wet. The burner covers are not correctly positioned. The appliance is not earthed, is not correctly connected or the earth wire is faulty.	The space between the ignition sparker and the burner must be clean. Dry the burner covers carefully. Check that the covers are correctly positioned. Contact the electrical installer.
The burner flame is not uniform.	The burner components are not correctly positioned. The grooves on the burner are dirty.	Ensure the components are correctly positioned. Clean the grooves on the diffuser.
The flow of gas does not appear normal or no gas comes out.	The gas supply is blocked via intermediary valves. If the gas is supplied from a gas cylinder, check that this is not empty.	Open all intermediary valves. Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak in the gas cylinder coupling.	Turn off the gas taps. Check that the coupling is sound.
The safety valves on one of the burners are not working.	The control knob was not held down for long enough. The grooves on the diffuser are dirty.	Once the burner is lit, hold the control knob down a few seconds longer. Clean the grooves on the diffuser.

Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-No.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

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

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

Environmentally-friendly waste management

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

This appliance complies with European directive 2002/96/CE on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment).