

Gas hob  
PRB326B90X



**BOSCH**

[en] Instruction manual

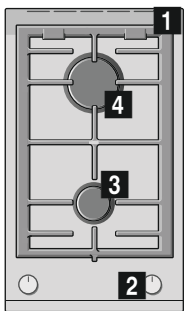
中文說明書

型號

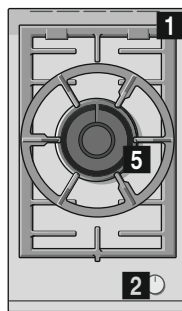
PRB326B90X 煤氣雙頭爐

請保留此說明書

PRB3.....



PRA3.....



- 1** Pan supports
- 2** Control knobs
- 3** Semi-rapid burner (up to 1.9 kW)

- 4** Rapid burner (up to 2.8 kW)
- 5** Dual double-flame wok burner up to 6 kW

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Additional information on products, accessories, replacement parts and services can be found at [www.bosch-home.com](http://www.bosch-home.com) and in the online shop [www.bosch-eshop.com](http://www.bosch-eshop.com)

## **Safety precautions**

Read these instructions carefully. You will only be able to use your appliance safely and effectively when you have read them. These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.

### **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.**

### **Connection of Town Gas rubber tube**

Use approved gas tubing bearing EMSD approval marking (example: 機電工程署批准 EMSD APPROVAL GTXXXX) and fuse cock for piped gas supply or regulator for connection.

### **Connection of stainless steel flexible hose BSP MALE**

Use approved gas tubing bearing EMSD approval marking (example: 機電工程署批准 EMSD APPROVAL GTXXXX) and approved fuse cock or gas cock for connection.

### **HK Town Gas connection**

Governor Beckley 2300 or Elitre EL- 125 should be installed. The working pressure is 10mbar.

**Use approved gas tubing bearing EMSD approval marking (example: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other approval methods by EMSD. Appliance must not be converted to another type of gas.”**

Please do not use additional fitting, such as aluminium cover.

**The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.**

The images shown in these instructions are for guidance only.

Do not remove the appliance from its protective packaging until it is installed in the unit. Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

This appliance is class 3 type, according to the EN 30-1-1 regulation for gas appliances: built-in appliance.

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

This appliance cannot be installed on yachts or in caravans.

This appliance must only be used in well ventilated places.

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

All operations relating to installation, connection, regulation and conversion to other gas types must be performed by an authorised technician, respecting all applicable regulations, standards and the specifications of the local gas and electricity suppliers. Special attention shall be paid to ventilation regulations.

**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.**

**The panel of this built-in hob 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 an authorized person 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.

This appliance leaves the factory set to the gas type that is indicated on the specifications plate. If this needs to be changed, please consult the assembly instructions. It is recommended you contact the Technical Assistance Service to change to another gas type.

This appliance has been designed for home use only, not for commercial or professional use. This appliance is only intended for cooking purposes, not as a heating system. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

Never leave the appliance unattended during operation.

Do not use lids or protective barriers for children which are not recommended by the hob manufacturer. They may cause accidents such as those due to the overheating, ignition or detachment of fragments of materials.

This appliance may be used by children 8 years old and older and by persons with reduced physical, sensory or mental capacity or a lack of experience or knowledge if they are supervised or they have been instructed about the safe use of the appliance and have understood the associated dangers.

Never let children play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children.

### **Risk of deflagration!**

Accumulation of unburned gas in an enclosed area carries a risk of deflagration. Do not subject the appliance to draughts. These might blow out the burners. Carefully read the instructions and warnings on the operation of gas burners.

### **Risk of poisoning!**

The kitchen will become hot and humid and combustion products produced when this gas appliance is used. Make sure the kitchen is well ventilated, particularly when the hob is in operation: either keep the natural ventilation apertures open, or install a ventilation system (extractor hood). Intense prolonged use of the appliance may require additional or more effective ventilation: open a window or increase the power of the ventilation system.

### **Risk of burns!**

The hotplates and their immediate vicinity get very hot. Never touch the hot surfaces. Keep children under 8 years old well away from this appliance.

### **Risk of fire!**

- The hotplates get very hot. Do not rest inflammable objects on the hob. Do not store objects on the hob.
- Do not store or use corrosive chemicals, products which produce fumes, inflammable materials or non-food products below or near this domestic appliance.
- Fat or oil which is overheated can catch fire easily. Never leave fat or oil to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Put the fire out by covering the pan with a lid and switch off the hotplate.

### **Risk of injuries!**

- Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.
- In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.
- Do not tamper with the appliance's interior. If necessary, 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 them.

### **Risk of electric shock!**

- Do not clean the appliance using steam cleaners.
- Cracks or breaks in the glass may carry an electrocution risk. Disconnect the fuse from the fuse box. Notify the Technical Assistance Service.

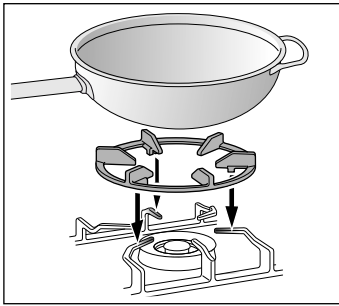
# Your new appliance

Page 2 shows an overall view of your new appliance as well as the burner power.

These appliances can be combined with conventional hobs of the same make, using the joint accessory. See the catalogue for details.

## Accessories

Depending on the model, the hob may include the following accessories. These can also be acquired from the Technical Assistance Service.



### Additional wok pan support

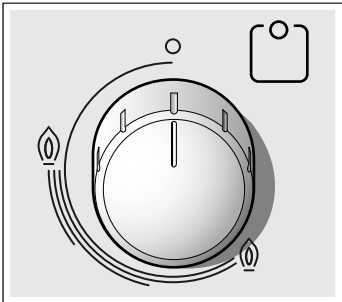
Only for use on double and triple-flame wok burners with pans which are more than 26 cm in diameter, grill pans, earthenware casserole dishes, large pans with a round base, etc.

The additional wok pan support should be used to prolong the appliance's useful life.

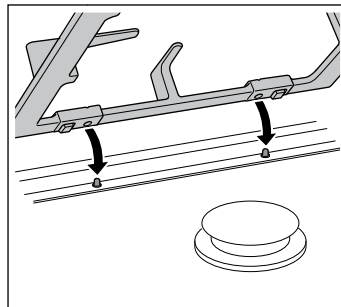
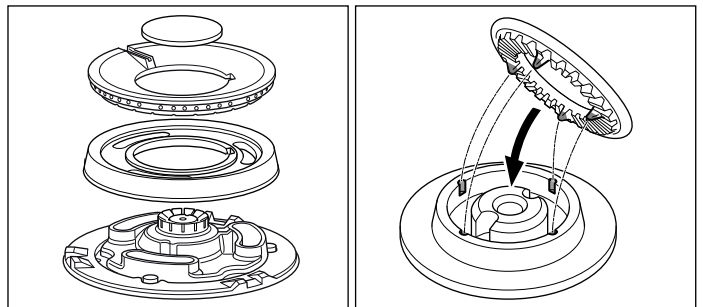
The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

## Gas burners

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



It is essential to ensure that all the burner parts and pan supports are correctly installed for the appliance to work correctly. Do not swap the burner caps around.



## 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.
2. Release the control knob.
3. Turn the control knob to the required setting.

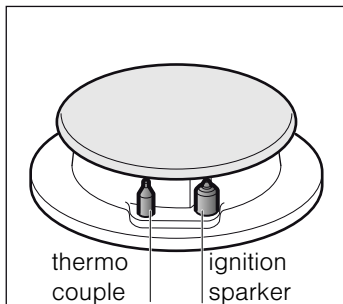
If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

### Risk of deflagration!

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 back 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:




1. Switch on the burner as usual.
2. Without releasing the control knob, press and hold it down firmly for 4 seconds after lighting the flame.

## Switching off a burner

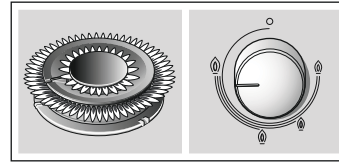
Turn the corresponding control knob clockwise to the 0 setting.

## Power levels

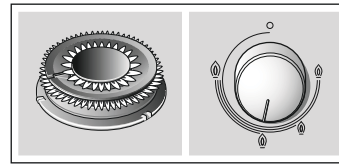
The progressive control knobs can be used to control the power needed, from minimum to maximum power.

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

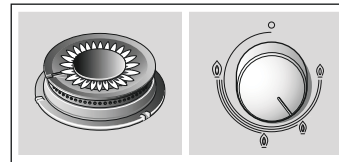
For dual double-flame burners, the inner and outer flames can be controlled separately. The available power levels are as follows:



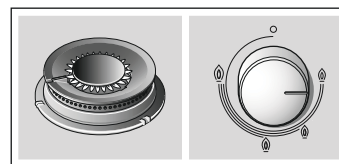
Inner and outer flame on full power.



Outer flame on low power, inner flame on full power.



Inner flame on full power.



Inner flame on low power.

## Warnings

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

When 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.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

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 1 minute.

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.

## Cooking guidelines

Burner	Very high - High	Medium	Low
Wok burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and pre-cooked dishes	
Rapid burner	Escalopes, steaks, omelettes, frying	Rice, white sauce, ragout	Steaming: fish, vegetables
Semi-rapid burner	Steamed potatoes, fresh vegetables, vegetable stews, pasta	Reheating, keeping things hot and making tasty casseroles	

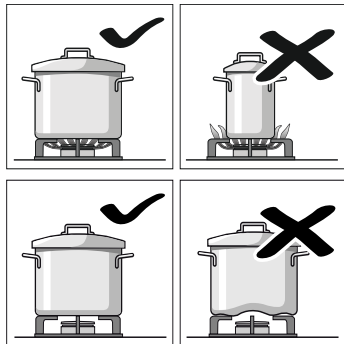
# Cooking pans

## Suitable pans

Burner	Minimum pan diameter	Maximum pan diameter
Wok burner	22 cm	
Rapid burner	22 cm	26 cm
Semi-rapid burner	14 cm	20 cm

## Precautions for use

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

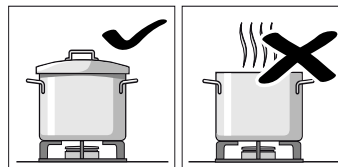


Use pans which are the right size for each burner.

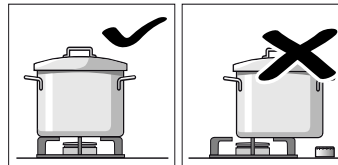
Do not use small pans on large burners. The flame must not touch the sides of the pan.

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.

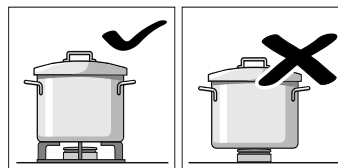


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



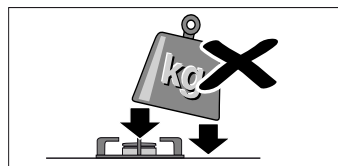
Always centre the pan over the burner, not to one side. Otherwise it could tip over.

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.

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



Pans should be placed on the hob carefully.

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

# 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, it 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.

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.

Alternatively, the pan supports can be put in the dishwasher. Use the dishwasher manufacturer's recommended detergent. If the pan supports are very dirty, they should be cleaned previously.

Do not put the burner caps in the dishwasher.

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 caps are correctly positioned on the diffuser.

## Caution!

- 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.
- 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/aluminium panels, if fitted.

## Maintenance

Always clean off any liquid as soon as it is spilt. This will prevent food remains from sticking to the hob surface and you will save yourself any unnecessary effort.

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.

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.



# Trouble shooting

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.	Check the fuse in the main fuse box and change it if it is damaged.
	The automatic safety switch or circuit breaker has tripped.	Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic switching on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
	The appliance is not earthed, is poorly connected or the earthing is faulty.	Contact the installation technician.
The burner flame is not uniform.	The burner components are not correctly positioned.	Correctly place the parts on the appropriate burner.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked by gas taps.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that it is not empty.	Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on.	Turn off the taps.
	Incorrect coupling of gas cylinder.	Check that the coupling is sound.
	Possible gas leak.	Shut off the gas supply, ventilate the premises and immediately notify an authorised installation technician to check and certify the installation. Do not use the appliance until ensuring that there is no gas leak in the installation or appliance itself.
The burner immediately switches off after releasing the control knob.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

## Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) 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.

### To book an engineer visit and product advice

**2625 5777** Hong Kong  
**0800 030** Macau local call only

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

### Warranty conditions


In the unlikely event that the appliance is damaged or does 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.

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.

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# 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.

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)

This appliance complies with European directive 2012/19/EC on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment).

## Your new appliance

<b>Product description:</b>		2 burners town gas hob
<b>Top plate material</b>		Schott Ceran glass
<b>Glass color</b>		Black
<b>Gas Type</b>		HK town gas
<b>Heat input</b>	<b>Front Burner</b>	1.9kW
	<b>Rear Burner</b>	2.8kW
<b>Working pressure</b>		10mbar
<b>Governor</b>		Beckley 2300 or Elitre EL-125

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尊貴的客戶：

祝賀您做出明智的選擇購買我們的其中一種家用電器。此實用現代化多功能爐具乃採用最優質材料製成，此等材料在整個製造過程中均經嚴格的質量控制。此爐具經細緻檢測以確保符合閣下之需求并帶來完美的烹飪績效。

爐具未裝好之前請勿拆去其保護包裝。

在安裝及使用本爐具之前請細閱本使用說明書。本使用說明書所載之資料對正確使用電器尤其對閣下之安全非常重要。

閣下的爐具乃僅用嚴格需要保證運送途中有效保護之包裝材料予以呵護。此等材料百分之百可循環再用，從而減低了對環境的負面影響。閣下亦可遵循以下建議保護環境：

- 將包裝材料放於適當的循環再用垃圾桶；
- 棄置舊爐具之前確保其失效。與地方主管部門聯繫尋找最近的循環再用中心以處置閣下的舊電器；
- 請勿將用過的油倒入下水道。用密封容器將其收集并送到合適的收集點，或如未能做到者將其置於垃圾桶（此舉為受控棄置，可能并非最佳選擇，但可避免污染地下水）。

重要提示：

倘本爐具送達時有損壞或質量上未符合閣下預期（雖然不甚可能發生），請儘快告知我們。為令擔保生效，本電器不可損壞或不當使用。

# 安全注意事項

為確保閣下安全有效使用本爐具，請細閱本說明書。

**注意!** 根據香港氣體安全規例，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。

本爐具僅可根據現行規例及通風規範在良好通風之處安裝。爐具不得接駁至抽油煙裝置。

## •煤氣膠喉之接駁

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）之膠喉及煤氣使用的溢流掣進行接駁。

## •煤氣不銹鋼軟喉接駁

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）之不銹鋼軟喉及溢流掣或氣掣進行接駁。

## •香港煤氣接駁

接駁煤氣時須加上穩壓器Beckley(型號2300)或 **Elitre (型號 EL-125)**。操作氣壓為10毫巴

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，或使用其它機電工程署批准的方法。

**注意:** 涉及安裝、調校氣體等之所有操作，必須由獲註冊氣體承辦商所雇用之註冊氣體裝置技工遵照供氣及供電商之適用規例、標準和規範進行。

當在灶櫃面安裝嵌入式氣體煮食爐時，灶櫃應設有透氣設施，以確保煮食爐在使用時操作正常。

不應將易燃物料、噴霧及壓縮容器放置在灶櫃內。

此煮食爐的面板是用強化玻璃製造，較一般玻璃安全。唯使用嵌入式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：

1. 經常清潔爐頭組件以保持火蓋焰孔暢通，如滾瀉食

物及汁液，應在爐頭組件冷卻後儘快作出妥善清理。

2. 如煮食爐出現不尋常聲音，應即停用並安排被授權人士檢查。
3. 切勿使用過大的器皿煮食。
4. 切勿以硬物撞擊或將重物放置於玻璃面板。

本爐具僅為家居使用而設計。

本爐具不可裝於遊艇上或活動房屋內。

安裝本爐具之處必須具有遵從規例的全功能通風運作。

勿將本爐具置近抽風機以免將爐火吹熄。

本爐具出廠時所調定的使用氣體標於規範銘牌上。若必須更換用氣，請電話聯繫我們的技術支援服務部。

請勿隨便更動本爐具的內部組件。如有必要，必須電話聯繫我們的技術支援服務部。

本操作及安裝說明書應予保存；如本爐具有轉售，請將本操作及安裝說明書轉給買家。

若本爐具受損切勿開爐。此時請聯繫我們的技術支援服務部。

烹調爐具使用時表面變熱，使用時必須小心。小童須遠離本爐具。

本爐具僅作烹煮之用，非作為加熱系統。

過熱油脂容易搶火。加熱油脂時操作者切勿離開爐具。若油脂確實搶火，切勿用水滅火。當心燒傷！用蓋蓋住出事平底鍋并關上爐具火頭。

若操作失誤，關上爐具的供電和供氣。要維修請電我們的技術支援服務。

若其中某個控鈕不能轉動，不要勉強轉動它。請即時電話聯繫技術支援服務部進行修理或更換。

切勿將不穩平底鍋置於爐架或爐頭上，因其會偶然傾倒。

勿用蒸汽清潔器清潔規範銘牌，僅防觸電危險！

根據燃氣爐具EN 30-1-1規例，本電器為3類置入式爐具。

勿於本家用電器下面或附近放置或使用腐蝕性化學品、會產生煙霧的產品、易燃物或非食物類產品。

勿於爐頭與爐架之間放上其他配件，如錫箔紙盤等。

本爐具并非意圖供體力、感覺力或智力不足人士或缺乏經驗及知識的人士（包括小童）使用，除非他們獲得負責其安全的人士之監督或獲得關於本爐具使用的指引。

本說明書內之示圖僅供指引參考。

若不遵守本說明書之要求，製造商免於承擔所有相關責任。



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## 閣下的新爐具

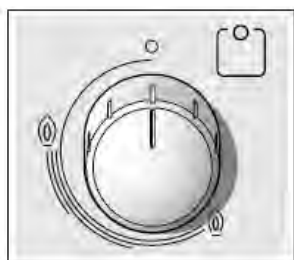


- 1) 平底鍋支架
- 2) 控鈕
- 3) 爐頭(高至1.9千瓦)
- 4) 爐頭(高至2.8千瓦)

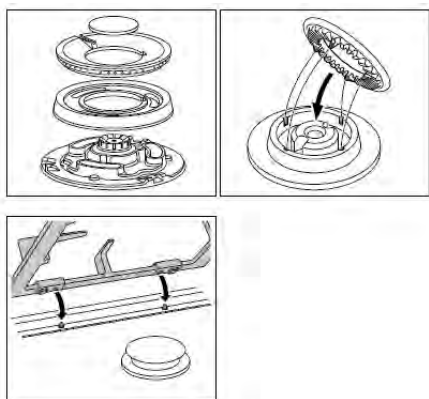
使用接駁配件，能將此爐具與其他同類爐具並排一起使用，詳見產品目錄介紹。

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## 氣爐操作



控鈕側的圓點顯示哪個爐頭是控鈕所操作的



必須確保所有爐頭部件及平底鍋支架安裝正確，致使爐頭正常運作。請勿隨意掉換兩個爐頭部件。

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## 手動開爐

1. 按下選擇的爐頭控制鈕并按反時針方向旋至所需設定。
2. 用任何類型的打火機或火焰（香烟火機、火柴等）并將其靠近爐頭。

## 自動開爐

若你的爐架具有自動開啟功能（打火點燃）：

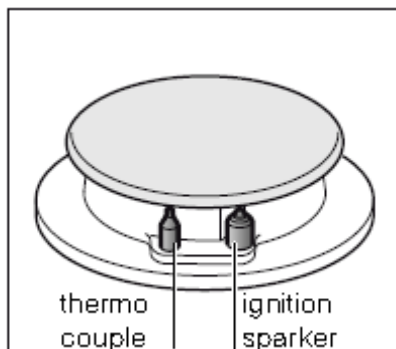
1. 按下選擇的爐頭控制鈕並按反時針方向旋至最高火段設定。當控制鈕仍被按下時，所有爐頭均產生火花，火焰點燃。
2. 即可鬆開按下的控制鈕。
3. 將控制鈕轉旋至所需的調定位置。

若此時熄火，將控制鈕調至關位元並重復以上步驟。此時將控制鈕按下稍長時間（長至10秒）。

**警告！**如已過15秒火焰仍點不著，关上爐頭并打開附近的門窗。等至少一分鐘后方可再開啟爐頭。

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## 安全系統



根據型號，閣下的爐架可能具有安全系統（熱電偶），此系統可在爐頭意外關停時防止燃料氣體流出。

要確保此裝置啟動，

1. 可如打火。
2. 不鬆手，點著火後繼續穩固按下它并保持4秒時間。




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## 關停爐頭

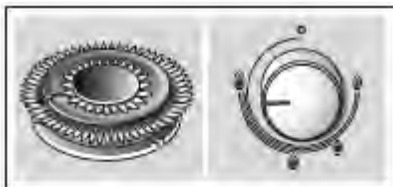
將相關控制鈕按順時針方向旋至 0 位。

## 火力等級

可用漸進式控制鈕來控制所需火力，從最弱火至最強火。

設定		控鈕關
強火		最大功率
弱火		最少功率

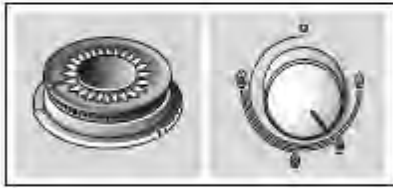
就複式雙火圈爐頭而言，可分別控制內外火圈的火勢強弱。現有的火勢等級如下：



內外火圈最強。



外火圈最弱，內火圈最強。



內火圈最強



內火圈最弱

## 警告

爐頭啟動時聽到噓噓聲乃屬正常。

爐頭首次使用時出現煙霧乃屬正常，并無危險，亦不表示失誤；過一陣煙霧即會消散。

關閉爐頭後幾秒會發出聲音（砰聲）；這并非毛病，而是安全裝置關停。

盡可能保持爐頭清潔。若火嘴髒，則不能正常打火。用細小的非鋼絲刷定期清潔爐頭。切記打火火嘴不能承受任何過份撞擊。

火焰呈橙色乃屬正常，因空氣中有塵埃及液體濺泄等所致。

使用本氣爐時，廚房會變熱和潮濕，故必須保證廚房通風良好。或保持自然通風透氣打開，或安裝抽油煙機。

若長時間密集使用本爐具器，須額外通風，如打開窗戶；亦可能須要更有效的通風，如可能時增加爐架通風。

如爐的火頭偶然熄滅，關上爐火操控鈕，一分鐘內勿再重新開啟。

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## 烹飪器皿

爐頭	平底鍋 最小直徑	平底鍋 最大直徑
快速爐頭	22cm	26cm
普通爐頭	14cm	16cm

特別適合用西班牙平底鍋、中式鑊、帶凹座烹皿等作烹調。鑊乃源自中國之烹調器皿，屬於深、圓形和輕量類，有耳柄，帶平或凹座。

可用鑊以不同方式烹調食物：焗、炒、慢火煮、煎或蒸均可。可以說鑊既可用作平底深鍋亦可用作炒鍋，且因其形狀及尺碼關係，可用來烹煮數量可觀的配料。

用鑊烹調時，熱量可更均勻和輕柔地擴散；熱量廣泛聚集意味著烹調食物時間縮短，用油少，使其成為其中最快及最健康的烹調方式之一。用鑊烹調須僅循製造商的指引。

## 使用注意事項

以下指引旨在幫助閣下節省能源和防止烹調器皿損壞：



使用尺碼適合各爐頭之煮鍋。

勿在大爐頭上使用小容器。火焰不應燒出容器邊。



勿用已損壞烹調器皿（其不能均勻置於爐架上），這樣器皿會傾倒。

只用帶厚而平底座之鍋



勿進行不加蓋烹煮或烹煮時容器部分蓋上。此舉會浪費能源。



煮皿要放正在爐頭之上勿移歪，否則會令其傾倒。  
勿將大鍋置於爐頭上靠近控制鈕。  
這些控制鈕會被很高溫損壞的。



將鍋放在鍋架上而非直接在爐頭上。

應小心將鍋放在爐架上。

請勿敲打爐架，勿將過重物置於其上。

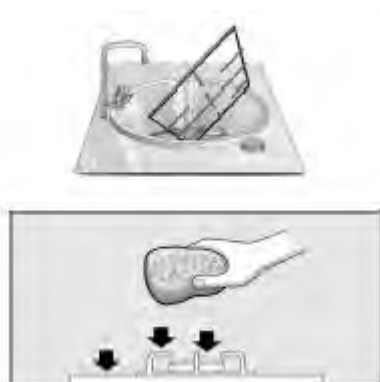
使用爐具前確保鍋架及爐頭蓋正確定位。

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## 清潔及保養

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### 清潔



待爐具冷卻后用海綿蘸皂水進行清潔。

爐具每次用完冷卻後，將其每個部件的表面清潔。若有殘留物（燒焦食物、油脂滴等），即使一點亦會黏附在表面，更難清除。爐頭的孔和坑必須清潔以利正確點火燃燒。應用肥皂水清洗和非鋼絲刷洗滌。

如鍋座配有膠墊，確保亦將其清潔。膠墊會鬆動，鍋座可能會劃花爐架。

經常保持爐頭及鍋座徹底乾爽。開始烹煮時爐架上的水滴或濕氣會損壞搪瓷質料。

爐頭清潔和抹乾之後，確保爐頭蓋正確放置在爐頭分火器上。

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### 不適合產品



切勿將鍋在玻璃表面滑過以防劃花玻璃。此外，不要將重物或尖物跌落玻璃上。切勿敲擊爐架的任何部分。

勿用蒸汽清潔器以防損壞爐架。

切勿用磨料、鋼絲刷球、尖物、刀等清除爐架上變硬的食物殘餘。

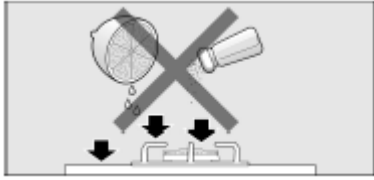
若爐架配有玻璃或鋁板，切勿用刀、刮具或類似物品清潔接合金屬之處。

勿用刀、刮具或類似物品清潔玻璃接合爐頭邊飾處、金屬框或玻璃板或鋁板。



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## 保養



經常儘快清除任何濺瀉出的液體，此舉可免除任何不必要的麻煩。

來自清潔水果及蔬菜的沙粒會劃花玻璃的表面。

應使用玻璃刮具立即從熱碟中清除可能濺出的熔糖或含有大量糖份的食物。

## 毛病

有時發現的某些毛病可輕易去除。在呼叫技術支援服務

毛病	可能原因	解決辦法
普通電力系統失效。	<ul style="list-style-type: none"><li>- 保險絲缺陷</li><li>- 自動安全開關跳閘或保險絲燒斷。</li></ul>	<ul style="list-style-type: none"><li>- 檢查主保險絲盒的保險絲，如有壞即更換。</li><li>- 檢查主控制板看自動安全開關有否跳閘或燒保險絲。</li></ul>
自動開爐功能失靈。	<ul style="list-style-type: none"><li>- 火嘴和爐頭之間可能黏附有食物或清潔產品。</li><li>- 爐頭濕。</li><li>- 爐頭蓋未放正。</li><li>- 爐具或未接地，或接駁不當，或接地有毛病。</li></ul>	<ul style="list-style-type: none"><li>- 火嘴和爐頭之間的空隙必須清潔。</li><li>- 小心弄乾爐頭。</li><li>- 檢查確保爐頭蓋放正。</li><li>- 找電氣工程師。</li></ul>
爐頭火焰不均勻。	<ul style="list-style-type: none"><li>- 爐頭組件放置不當。</li><li>- 散火件的坑髒。</li></ul>	<ul style="list-style-type: none"><li>- 確保爐頭組件放置正當。</li><li>- 清潔散火坑件。</li></ul>
氣流出現不正常或無氣出。	<ul style="list-style-type: none"><li>- 氣源關上。</li><li>- 如由氣瓶供氣，檢查確保氣瓶有氣。</li></ul>	<ul style="list-style-type: none"><li>- 打開所有止制動閥。</li><li>- 更換氣瓶。</li></ul>
廚房有氣體味。	<ul style="list-style-type: none"><li>- 某供氣開關打開了。</li><li>- 連接氣瓶的接合件可能漏氣。</li></ul>	<ul style="list-style-type: none"><li>- 關上供氣開關</li><li>- 檢查確保接合件無損壞。</li></ul>
其中一個爐頭的安全閥不工作。	<ul style="list-style-type: none"><li>- 控鈕未按下足夠長時間。</li><li>- 散火件坑髒。</li></ul>	<ul style="list-style-type: none"><li>- 爐頭點著後，按下控鈕多幾秒時間。</li><li>- 清潔散火坑。</li></ul>

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## 技術支援服務部

聯繫我們的技術支援服務部時，請提供爐具的產品號碼(E-Nr.)及生產號碼(FD)。此資料在位於爐架下段的規範銘牌上及用戶手冊的標籤上有提供。

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## 擔保條件

適用的擔保條件為在購買國的本公司代表處制訂之條件。零售點有詳細信息。必須提交購買證明文件以獲得擔保的利益。本公司保留引入變更條件的權利。

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## 用舊的器皿和包裝



倘規範銘牌上出現  符號，記住以下的指引。

打開爐具的包裝，以環保的方式處置包裝物料。

## 環保廢物管理

本爐具符合歐洲有關廢棄電器及電子設備的2012/19/CE 指引。

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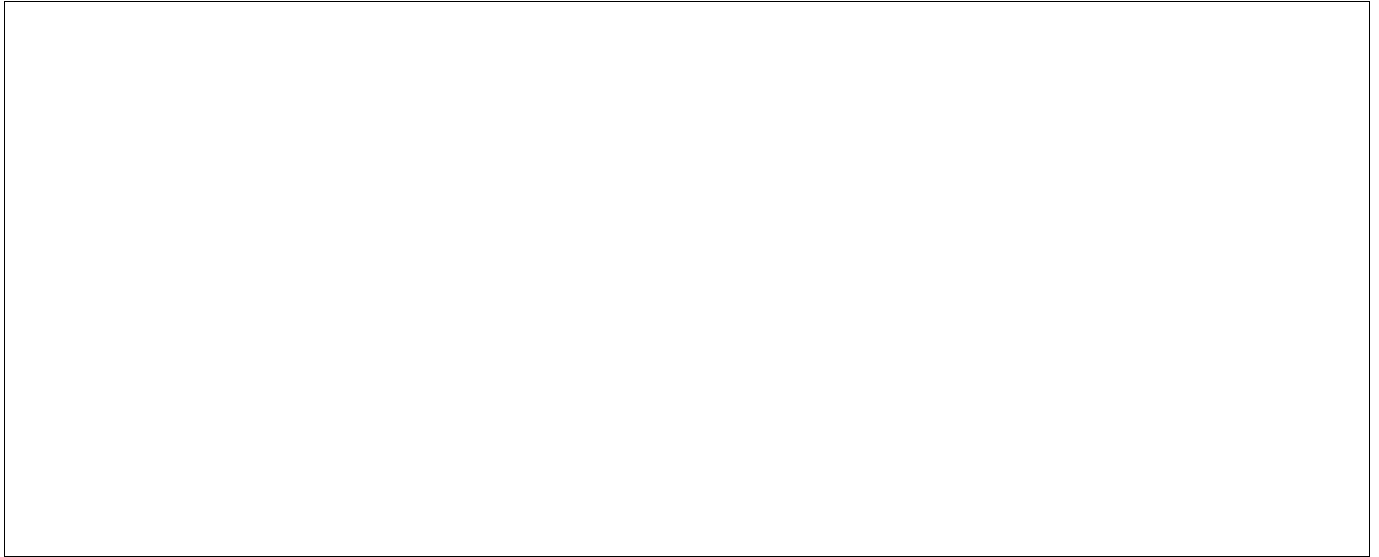
## 閣下的新爐具

產品描述	雙頭煤氣爐	
物料	Schott 陶瓷玻璃	
玻璃顏色	黑色	
操作氣體	香港煤氣	
熱量額定值	前爐頭	1.9 千瓦
	後爐頭	2.8 千瓦
操作氣壓	10 毫巴	
外置穩壓器	Beckley 2300 型號 或 Elitre (型號 EL-125)	









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