

The Siemens logo is displayed in a white rectangular box in the top left corner. The word "SIEMENS" is written in a bold, teal, sans-serif font.

SIEMENS

A close-up photograph of a gas hob burner. The burner is a dark, circular metal grate with a ring of blue flames emanating from its base. It is set within a dark, metallic frame.

氣體爐頭

Gas hob

ER3A6AD70L, ER3A6BD70L

[zh-hk] 使用說明書

[en] Instruction manual



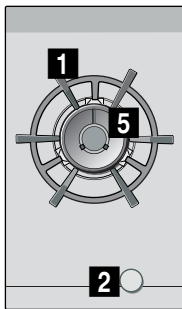
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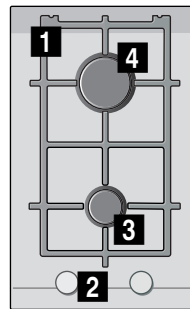
Siemens Home Appliances

## ER3A6AD70L



- 1** 爐架
- 2** 控制旋鈕
- 3** 標準燃燒器的輸出最高可達1,9千瓦。
- 4** 高功率燃燒器的輸出最高可達2,8千瓦。
- 5** 雙圈炒鑊燃燒器的輸出最高可達6千瓦。

## ER3A6BD70L



型號	ER3A6AD70L
產品描述	石油氣單頭爐
面板物料	陶瓷玻璃
玻璃顏色	黑色
氣體類型	石油氣
工作壓力	29 mbar

型號	ER3A6BD70L
產品描述	石油氣雙頭爐
面板物料	陶瓷玻璃
玻璃顏色	黑色
氣體類型	石油氣
工作壓力	29 mbar

- 1** Pan supports
- 2** Control knobs
- 3** Standard-output burner with an output of up to 1.9 kW
- 4** High-output burner with an output of up to 2.8 kW
- 5** Dual-wok burner with an output of up to 6 kW

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



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更多關於產品、配件、更換零件和服務的資訊，請瀏覽：  
[www.siemens-home.bsh-group.com](http://www.siemens-home.bsh-group.com) 以及網上商店  
[www.siemens-home.bsh-group.com/eshops](http://www.siemens-home.bsh-group.com/eshops)

## S 用途

請仔細閱讀本說明書中的指示。讀完後，您就能安全有效地使用本電器。這些操作與安裝說明書應妥善保管，如果轉賣本電器，請將說明書交由買主。

假使不遵守這個手冊上的規定，製造商免除所有的責任。

在安裝說明上的圖像僅供參考用。

將本電器安裝至廚房之前，請不要拆掉本電器的保護包裝。本電器若有任何的損傷，請勿開啟。請與我們的客戶服務中心聯繫。

裝上新爐具前，請務必確定是根據安裝說明書安裝爐具。

這個產品不能在遊艇或旅行拖車內安裝。

這個產品必需在良好通風的環境下使用。

本產品不適合與外部計時器或遙控操作搭配使用。

### 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。

這個電器僅適於家用；非商業或專業用途使用。此電器僅適用於烹飪，不能做為暖氣系統。保修僅在本電器適用的用途內生效。

本產品只適用於海拔2000米以下地區。

請勿使用非爐具製造商建議的蓋子或保護隔板來保護兒童。這些蓋子或保護隔板可能會因為過熱、著火或材質的脫落等而引發危險。

8歲以上的兒童，身體、感官或精神有障礙者，以及欠缺使用此產品經驗和知識者，可由監護人在旁監督或指導如何安全使用並明瞭其危險性後，使用本產品。

請勿讓孩童將本產品當成玩具或在其周圍嬉戲。15歲以上的孩童除非在監督下，否則不得進行清潔及保養的工作。

請確保8歲以下的孩童遠離本產品及電源線。

## 重要安全資訊

### 警告 – 爆燃風險!

密閉空間內若累積未燃燒的氣體，會有爆燃的危險。請勿讓電器進水。這會讓燃燒器熄滅。操作爐具時請詳讀相關指示與警告。

### 警告 – 中毒風險!

使用此電器時，廚房將變熱、變溼，並會產生燃燒生成物。確定廚房通風良好，尤其是正在使用爐具時：保持空氣通道暢通，或安裝通風系統（抽油煙機）。若要使用本電器非常長的時間，可能需要另外或更有效的通風措施：打開窗戶或增加通風系統的功率。

### 警告 – 燙傷風險!

- 燃燒器及其附近區域會變得很熱。請勿觸碰高溫表面。務必確保8歲以下孩童遠離電器。
- 若液態氣體罐沒有垂直擺放好，液態丙烷 / 丁烷可能會流入電器內。強烈猛竄的火焰可能會因此從燃燒器冒出。組件可能會損壞並隨著時間開始外漏，氣體也因此會無法控制地竄出。兩者皆會導致燙傷。使用液態氣體罐時請務必垂直擺放好。

### 警告 – 火災風險!

- 烹調過程必須加以監督。短時間的烹調必須全程監督不可中斷。
- 燃燒器會變得非常熱。請勿將易燃物放在爐具上。請勿將物品置於爐具上。
- 不要在此電器下方或附近存放或使用腐蝕性化學品、會產生煙的產品、易燃材料或非食物產品。
- 過熱的油脂很容易引起火災。絕對不能在無人看守的情況下讓油脂不斷加熱。如果油脂引發火災，切勿試圖用水熄火。請用鍋蓋蓋住鍋子熄火，並關閉加熱區。
- 以過高火力設定操作燃燒器會產生高溫。這樣可能會點燃易燃物質。顯示屏上的加熱設定可能和旋鈕設定的不同。顯示幕上的加熱設定可能和旋鈕設定的不同。顯示屏上的加熱設定只屬額外資訊。請依照旋鈕上的加熱設定進行調整。請依照旋鈕上的加熱設定進行調整。

### 警告 – 受傷危險!

- 玻璃面板有裂痕或破裂會導致危險。請立刻關閉所有燃燒器和電子加熱元件。請拔掉產品的插頭或關掉保險絲盒內的斷路器。關閉氣體供給。請勿觸摸電器表面。產品若有缺陷請勿開啟其電源。請聯絡售後服務中心。
- 鍋具若有損傷、尺寸不合、懸在爐具邊緣或放置位置不對，可能會造成人員嚴重受傷。請遵循有關鍋具的建議與警告。
- 不當維修會造成危險。請由受過本公司訓練的售後服務工程師進行維修或更換損壞的電源及氣體管道。產品如有故障，請拔掉產品插頭或關掉保險絲盒內的保險絲。關閉氣體供給。請聯絡售後服務中心。

- 若控制旋鈕太緊而無法轉動或太鬆，請勿使用。立即聯絡售後服務中心進行維修或更換控制旋鈕。

### 警告 – 觸電風險!

- 請勿用蒸氣清潔器清洗本電器。
- 玻璃面板中的裂紋或裂縫可能會導致觸電。關閉保險絲盒內的斷路器。請聯絡售後服務中心。

## 損壞原因

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：

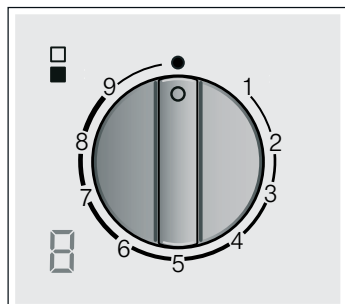
1. 定期清潔燃燒器組件，以保持氣體通道暢通。待燃燒器降溫後，清理燃燒器上溢出的食物和液體。
2. 若爐具發出異常的噪音，請立刻關掉該用具，並聯絡氣體供應商或氣體爐的進口商進行檢查。
3. 烹調時，請勿使用尺寸太大的烹調工具。
4. 請勿使用硬物對玻璃表面碰撞，或放置重物在玻璃表面上。

## 了解您的電器

您可以在總覽中找到電器與燃燒器額定輸出的相關資訊。  
→第 2 頁

### 控制旋鈕和燃燒器

每個控制旋鈕會標明其所控制的燃燒器。您可以使用控制旋鈕，在最大和最小設定間調整所需的加熱設定。切勿直接從位置●轉到位置1，或從位置1轉到位置●。



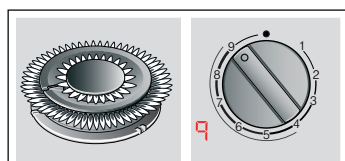
#### 指示燈

■	燃燒器由控制旋鈕控制
●	關掉燃燒器
9	最高加熱設定和電子點火
1	最低加熱設定

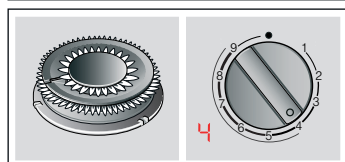
#### 顯示內容

✓	電子點火
9-1	加熱設定
0	關掉燃燒器
H-h	餘熱

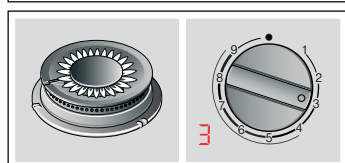
雙圈火焰燃燒器的內部及外部的火焰可分別控制。可調整的加熱設定如下：



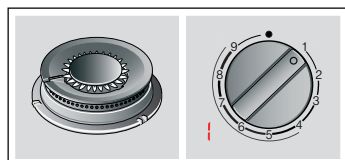
外部及內部火焰均設定在最大的功率。



外部火焰在最小的功率；內部火焰在最大的功率。



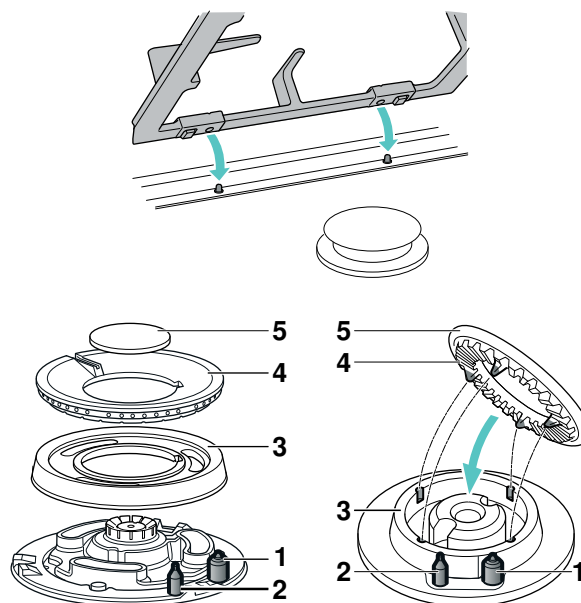
內部火焰設定在最大的功率。



內部火焰設定在最小的功率。

務必確定所有的燃燒器配件與爐架皆已正確安裝，本電器才能正常運作。請勿任意置換燃燒器蓋。

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。



#### 燃燒器組件

1	點火器
2	熱電偶
3	燃燒器圓環
4	燃燒器座
5	燃燒器蓋

### 餘溫顯示

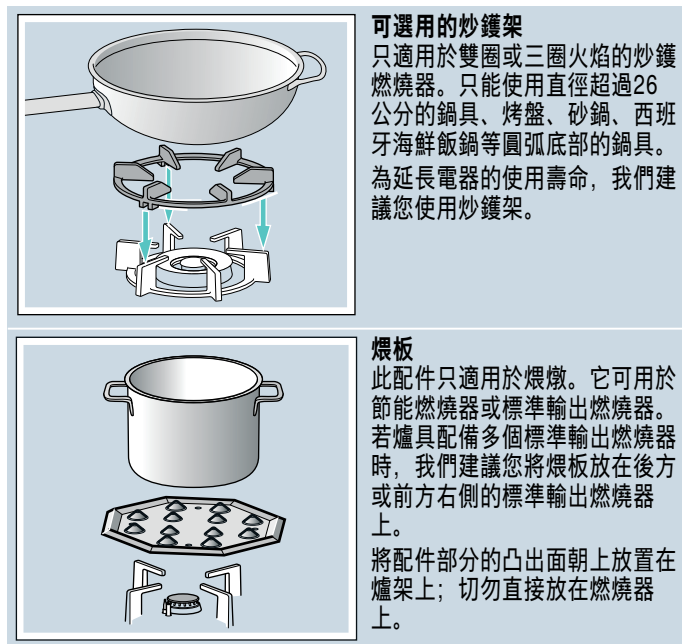
爐具上的每個加熱區都有餘溫指示燈，提示您是否仍有餘熱。

若顯示屏出現 H 符號，表示爐具仍高溫。當加熱區更進一步冷卻後，顯示屏會變為 h。在加熱區完全冷卻前，指示燈會一直亮著。指示燈亮起時，請勿觸摸對應的加熱區。

## 配件

視機型而異，爐具可能包含下列配件。可向客戶服務中心購買這些配件。

使用組合配件，可以將本電器與設計相近的爐具並排安裝。請參閱目錄以取得詳細資料。



### 代碼


HZ233720 可選用的炒鑊架

HZ298105 煨板

若未使用或誤用配件，製造商概不負責。

## 氣體燃燒器

### 自動點火

1. 按下所選燃燒器的控制旋鈕，並朝逆時針方向轉到最大加熱設定。  
壓下控制旋鈕時，所有燃燒器產生火花而且顯示屏出現  符號。燃燒器點火。
2. 放開控制旋鈕。
3. 視乎需要調整控制旋鈕的位置。

若燃燒器未點燃，請先關閉再重複執行上述步驟。這次，請延長壓下旋鈕的時間（大約10秒）。

### 警告 – 爆燃風險！

若燃燒器在10秒後仍沒有點燃，請關閉控制旋鈕，並打開房間內的門窗。再次開啟爐頭前，需等待至少一分鐘。

**提示：**保持電器的清潔非常重要。若點火器骯髒，可能會令點火失敗。定期使用小型非金屬刷子清潔點火器。請小心避免點火器受到嚴重撞擊。


### 安全系統

爐具配備熱電偶安全系統，在燃燒器意外關閉時可自動切斷氣體供應。

要確認此爐具正常運作：

1. 照常開啟燃燒器。
2. 點火後不要放開控制旋鈕，用力按壓4秒鐘。

### 關閉燃燒器

將控制旋鈕順時鐘轉至 ● 的位置。顯示屏上會出現  符號，且餘溫指示燈也會在幾秒後亮起。

燃燒器關閉數秒後，會發出轟的一聲。這不是故障 - 此僅表示安全裝置停止運作。

### 警告

在操作燃燒器時，聽到一聲輕柔的哨聲是正常的。

在第一次使用時，燃燒器發散出氣味是正常的。這樣不會造成任何的風險，及非發生故障。此狀況將會隨時間消失。

橘色的火焰是正常的。這是因灰塵出現在氣體，溢出物，及液體等所造成的。

若燃燒器火焰突然熄滅，請用控制旋鈕關閉燃燒器，並至少等待一分鐘才再次點火。



## 設定列表與提示

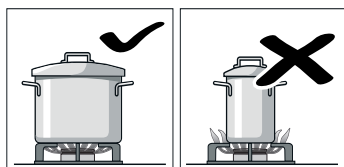
### 合適的鍋具

燃燒器	鍋具底部最小直徑	鍋具底部最大直徑
炒鍋燃燒器	22厘米	-厘米
高功率燃燒器	20厘米	26厘米
標準燃燒器	12厘米	22厘米

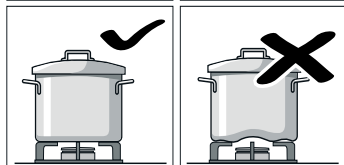
鍋具不得突出爐具邊緣。

### 使用時的注意事項

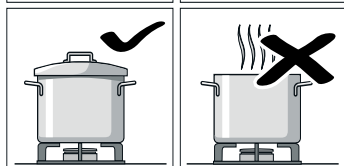
以下建議可協助您節省能源並防止鍋具損壞：



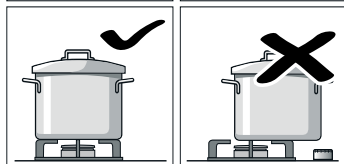
請使用適合各燃燒器尺寸的鍋具。請勿在大的燃燒器上使用過小的鍋具。火焰不得碰觸到鍋具邊緣。



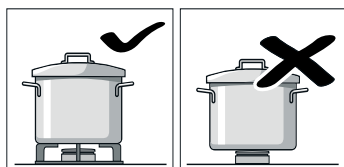
請勿使用損壞而無法平穩地放在爐具上的鍋具。鍋具可能會翻倒。務必使用底部厚實平坦的鍋具。



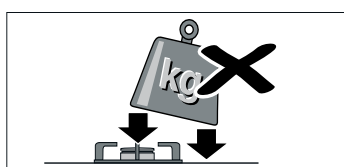
煮食時務必使用鍋蓋，並確定鍋蓋已蓋好。如此會造成能源浪費。



請務必將鍋具放在燃燒器的中間，而非側邊。否則可能會傾倒。請勿在靠近控制旋鈕的燃燒器上放置過大的鍋具。這部分可能會因為高溫而損壞。



將鍋具放在爐架上，不要直接放在爐頭上。將平底鍋放在爐架上，不要直接放在燃燒器上。使用本電器前，請確認爐架與爐頭蓋的位置正確。應小心地將鍋具置於爐具上。請勿敲擊爐具，且不得放置過重物品。



### 烹調建議

以下表格列出不同種類食物的最佳加熱設定和烹調時間。其中的資訊適用於烹調四人份食物。

加熱設定和烹調時間視乎食物種類、重量與品質、使用的煤氣種類和使用的鍋具材質而定。烹調菜餚時，主要使用不鏽鋼鍋具。

務必使用尺寸正確的鍋具，並將其置於燃燒器中央。您可以在 → "合適的鍋具" 中找到關於鍋具直徑大小的資訊。

### 表格資訊

每種食物皆可在一、兩個步驟內完成。每個步驟包含下列資訊：

- 烹調方法
- 加熱設定
- 烹調時間（分鐘）

### 表格內註明的烹調方法

- 加熱到沸騰
- 持續烹調
- 累積壓力鍋中的壓力
- 維持壓力鍋中的壓力
- 高溫煎煮
- 慢火煎煮
- 溶化、液化
- \* 不使用蓋子
- \*\* 持續攪拌

**提示：**電器上不會出現這些符號。它們在此處用來表示不同的烹調方法。

此處提供如何使用不同燃燒器烹調食物的資訊。我們建議使用第一個被提及的燃燒器。總覽爐具上所有燃燒器的說明。→ 第 2 頁

範例：

餐點 燃燒器	總時間 (分鐘)	步驟1 			步驟2 		
湯、濃湯							
魚湯							
高功率燃燒器	12-17		8	7-9		1	5-8
標準燃燒器	17-22		8	11-13		1	6-9
炒鍋燃燒器	10-15		9	4-6		4	6-9

此範例提供如何使用高功率燃燒器、標準燃燒器以及炒鍋燃燒器準備魚湯的方法。

使用高功率燃燒器（建議選項），總烹調時間在12至17分鐘間。

- 步驟1：加熱到沸騰 將加熱設定調整至8，約7-9分鐘。
- 步驟2：持續沸騰。將加熱設定調整至1，約5-8分鐘。

這些資訊也適用於其他建議的燃燒器。

餐點 燃燒器	總時間 (分鐘)	步驟1 			步驟2 		
湯、濃湯							
魚湯							
高功率燃燒器	12-17		8	7-9		1	5-8
標準燃燒器	17-22		8	11-13		1	6-9
炒鍋燃燒器	10-15		9	4-6		4	6-9
南瓜忌廉湯、羅宋湯							
高功率燃燒器	30-35		9	10-12		5	20-23
標準燃燒器	45-50		9	15-17		6	30-33
炒鍋燃燒器	25-30		9	7-9		4	18-21

餐點 燃燒器	總時間 (分鐘)	步驟1 		步驟2 	
意式雜菜湯					
高功率燃燒器	47-52		9 10-12		5 37-40
標準燃燒器	57-62		9 10-12		6 47-50
炒鍋燃燒器	45-50		7 8-10		4 37-40
意粉 和米飯					
意大利麵條					
高功率燃燒器	18-22	 *	9 8-10		6 10-12
標準燃燒器	20-24	 *	9 10-12		7 10-12
炒鍋燃燒器	18-22	 *	8 8-10		6 10-12
米飯					
高功率燃燒器	17-22		9 5-7		2 12-15
標準燃燒器	18-23		9 7-9		6 11-14
炒鍋燃燒器	13-18		8 4-6		4 9-12
意大利雲吞					
高功率燃燒器	9-14		9 4-6		6 5-8
標準燃燒器	17-22		8 12-14		8 5-8
炒鍋燃燒器	10-15		8 4-6		8 6-9
蔬菜和豆類					
水煮馬鈴薯 (薯蓉、馬鈴薯沙律)					
高功率燃燒器	23-28		9 8-10		5 15-18
標準燃燒器	25-30		9 10-12		6 15-18
炒鍋燃燒器	25-30		7 11-13		5 14-17
鷹嘴豆泥					
高功率燃燒器	50-55		9 10-12		4 40-43
標準燃燒器	52-57		9 12-14		5 40-43
炒鍋燃燒器	47-52		7 10-12		5 37-40
山扁豆					
高功率燃燒器	40-45		9 8-10		8 32-35
標準燃燒器	50-55		9 18-20		6 32-35
炒鍋燃燒器	45-50		9 7-9		4 38-41
雜菜天婦羅					
高功率燃燒器	12-17	 *	7 6-8	 *	6 6-9
標準燃燒器	15-20	 *	8 8-10	 *	7 7-10
炒鍋燃燒器	10-15	 *	7 5-7	 *	5 5-8
清炒新鮮蔬菜**					
炒鍋燃燒器	5-7	 *	9 5-7		
高功率燃燒器	6-8	 *	9 6-8		
薯條					
炒鍋燃燒器	12-17	 *	7 12-17		
高功率燃燒器	15-20	 *	9 15-20		
標準燃燒器	25-30	 *	9 25-30		

餐點 燃燒器	總時間 (分鐘)	步驟1 		步驟2 	
蛋					
番茄焗蛋、番茄燉蛋					
標準燃燒器	15-20		9 10-12		4 5-8
高功率燃燒器	13-18		8 7-9		3 6-9
炒鍋燃燒器	15-20		6 11-13		4 4-7
奄列 (1人份)					
標準燃燒器	3-5	 *	8 3-5		
高功率燃燒器	2-4	 *	9 2-4		
炒鍋燃燒器	2-4	 *	5 2-4		
西班牙薄餅					
高功率燃燒器	25-30	 *	9 25-30		
炒鍋燃燒器	18-23	 *	7 18-23		
醬汁					
意式白醬**					
標準燃燒器	10-15	 *	5 2-4	 *	5 8-11
炒鍋燃燒器	3-8	 *	5 1-2	 *	5 2-6
高功率燃燒器	3-8	 *	5 1-2	 *	5 2-6
藍芝士醬**					
標準燃燒器	3-5	 *	7 3-5		
高功率燃燒器	3-5	 *	5 3-5		
炒鍋燃燒器	4-6	 *	3 4-6		
拿坡里醬					
標準燃燒器	18-23	 *	6 2-4	 *	4 16-19
高功率燃燒器	15-20	 *	8 1-3	 *	6 14-17
炒鍋燃燒器	12-17	 *	7 2-4	 *	5 10-13
卡邦尼醬					
標準燃燒器	10-15	 *	6 5-7	 *	3 5-8
高功率燃燒器	8-13	 *	5 4-6	 *	3 4-7
炒鍋燃燒器	10-15	 *	3 10-15		
魚類					
炸鱈魚排					
高功率燃燒器	5-10	 *	8 5-10		
標準燃燒器	8-13	 *	9 8-13		
炒鍋燃燒器	4-9	 *	9 1-3		4 3-6
焗三文魚					
高功率燃燒器	5-10	 *	7 2-4		1 3-6
標準燃燒器	5-10	 *	8 2-4		1 3-6
炒鍋燃燒器	7-12	 *	6 2-4		1 5-8
青口					
高功率燃燒器	5-7		9 5-7		
炒鍋燃燒器	4-6		9 4-6		



餐點 燃燒器	總時間 (分鐘)	步驟1 		步驟2 	
標準燃燒器	10-12		9	10-12	
<b>肉類</b>					
鴨胸 (1人份)					
標準燃燒器	6-8	 *	7	6-8	
高功率燃燒器	9-11	 *	7	9-11	
炒鍋燃燒器	6-8	 *	5	6-8	
俄式牛柳					
高功率燃燒器	8-13	 *	9	8-13	
炒鍋燃燒器	5-10	 *	7	5-10	
標準燃燒器	12-17	 *	9	12-17	
去骨雞肉 (8條雞柳)					
高功率燃燒器	7-12	 *	9	2-4	 * 6 5-8
炒鍋燃燒器	7-12	 *	9	2-4	 * 5 5-8
標準燃燒器	7-12	 *	9	7-12	
免治肉類					
高功率燃燒器	15-20	 *	8	15-20	
標準燃燒器	20-25	 *	9	20-25	
炒鍋燃燒器	15-20	 *	6	15-20	
<b>方便食品</b>					
急凍炸丸子 (16個)					
急凍魚柳手指 (12條)					
高功率燃燒器	6-10		8	6-10	
標準燃燒器	8-12		8	8-12	
炒鍋燃燒器	6-10		9	3-5	 4 3-5
小香腸 (12條)					
高功率燃燒器	5-10		9	1-3	 7 4-7
標準燃燒器	7-12		9	7-12	
炒鍋燃燒器	5-10		9	1-3	 5 4-7
煮香腸 (12條)					
標準燃燒器	8-13		9	8-13	
炒鍋燃燒器	9-14		4	9-14	
高功率燃燒器	7-12		7	7-12	
漢堡牛扒 (4片, 1厘米厚, 110克)					
高功率燃燒器	4-9	 *	9	1-3	 * 7 3-6
炒鍋燃燒器	4-9	 *	7	1-3	 * 6 3-6
標準燃燒器	5-10	 *	9	1-3	 * 8 4-7
加熱焗豆 並保溫 (使用燂板)					
標準燃燒器	20-22		6	5-7	 1 15
薄餅 (20厘米)					
炒鍋燃燒器	4-8		4	4-8	
高功率燃燒器	16-20		1	16-20	
標準燃燒器	20-25		1	20-25	

餐點 燃燒器	總時間 (分鐘)	步驟1 		步驟2 	
<b>甜點</b>					
米飯布甸 依據DIN 3360-12* (使用燂板)					
標準燃燒器	62-67	 **	8	27-32	 2 35
米布丁**					
標準燃燒器	30-35	 *	8	9-11	 * 4 21-24
炒鍋燃燒器	23-28	 *	6	8-10	 * 4 15-18
融化巧克力 依據EN 60350-2 (使用燂板)					
標準燃燒器	20-24	 *	1	20-24	
班戟 (8個)					
標準燃燒器	17-22	 *	8	3-5	 * 5 每面 50秒
高功率燃燒器	20-25	 *	6	4-6	 * 4 每面 60秒
麵包布丁 (隔水加熱)					
高功率燃燒器	25-30		9	10-12	 6 15-18
炒鍋燃燒器	23-28		9	8-10	 7 15-18
標準燃燒器	27-32		9	10-12	 7 17-20
<b>奶黃</b>					
高功率燃燒器	3-8	 *	5	3-8	
標準燃燒器	8-13	 *	5	8-13	
炒鍋燃燒器	3-8	 *	3	3-8	
海綿蛋糕 (隔水加熱)					
高功率燃燒器	35-40		9	35-40	
炒鍋燃燒器	40-45		9	40-45	
標準燃燒器	45-50		9	45-50	

### 烹調提示

- 使用壓力鍋烹調濃湯和豆類。這樣可以大幅降低烹調時間。若使用壓力鍋，請遵循製造商的說明。開始烹調時放入所有材料。
- 烹調馬鈴薯和米飯時必須蓋上蓋子。這樣可以大幅降低烹調時間。必須在水沸騰後才放入意粉、米飯或馬鈴薯。然後調整加熱設定持續煮沸。
- 使用平底鍋烹調的菜餚，必須先將油加熱。一旦開始煎煮後，便要視乎需要調整加熱設定，令鍋具保持在固定的溫度。準備數份食物時，必須等待直至再次達到所需的烹調溫度。定期翻動食物。
- 烹調湯、忌廉、扁豆和鷹嘴豆時，請將所有材料同時加入鍋具中。

## 清潔與維護

### 清潔

本電器冷卻後，請用海綿沾水抹肥皂清洗。

每次使用完畢，應待溫度下降後清理燃燒器各部件。即使是微量的殘留物（熟食或油滴等），若附著在爐面上之後將會更難去除。孔洞與凹槽必須清潔乾淨，才能正常點火。

某些鍋具在移動後可能會在爐架上留下金屬殘留物。

使用肥皂水清潔爐頭與爐架，並用無鋼絲的刷子刷洗。使用肥皂水清潔燃燒器與爐架，並用無鋼絲的刷子刷洗。

也可以用洗碗碟機清洗爐架。使用洗碗碟機製造商建議的洗潔劑。若爐架已非常骯髒，必須預先清潔。

請勿將燃燒器蓋放入洗碗碟機中清洗。

如果爐架裝有橡膠墊片，請確保它們都是乾淨的。橡膠墊片可能會變鬆，造成爐架刮壞爐具。

請務必將燃燒器與爐架完全晾乾。開始烹調時若爐具上有水滴或水漬，可能會傷到琺瑯塗層。

燃燒器清洗好並晾乾後，請確定燃燒器零件正確地放在燃燒器圓環上。

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。

### 注意！

- 清潔電器時，請勿拆下控制旋鈕。濕氣滲入可能會導致電器損壞。
- 請勿使用蒸氣清潔器。這樣會對爐具造成損害。
- 切勿使用具磨蝕性的產品、鋼刷、尖銳器具、刀子等清除爐具上的乾燥硬化食物。
- 請勿使用刀子、刮刀或類似的器具清理玻璃與燃燒器間的飾條、金屬外框或玻璃 / 金屬面板（如有安裝）。

### 維護

只要有任何液體潑濺，必須立即清除。這可避免有任何食物殘留物黏著在爐具表面，您也能藉此省去不必要的清潔工作。

切勿在玻璃表面上滑動鍋具，以免刮傷表面。此外，請注意不要讓重物或尖銳物體掉在玻璃上。切勿敲擊爐具的任何部位。

來自清洗水果和蔬菜的砂粒會造成玻璃表面刮傷。

熔糖或含有大量糖分的食物容易噴濺，請盡速使用玻璃刮刀清除噴濺在加熱區的殘留物。

## 疑難排解

有些時候故障可被輕易排除。在聯絡客戶服務中心前，請參考下列建議：

故障	可能原因	處理方式
電力運作不正常。	斷路器有瑕疵。 斷路器或漏電斷路器已觸發。	聯絡氣體裝置技工。 檢查控制面板以確認自動斷路器或故障電流開關是否失效。
自動點火無法運作。	可能有食物殘渣或殘留清潔劑卡在點火器和燃燒器之間。 燃燒器潮濕。 燃燒器零件未正確地安裝。 電器未接地或未確實連接，或接地線受損。	必須清潔點火器和燃燒器之間的空隙。 仔細擦乾燃燒器。 確認燃燒器零件是否裝妥。 聯絡氣體裝置技工。
自動點火未運作，而且顯示屏出現 <i>F1</i> 或 <i>F2</i> 符號。	電器過熱。	關閉燃燒器，或使用最低加熱設定直到設備完全冷卻。
燃燒器火焰不均勻。	燃燒器零件未正確地安裝。 燃燒器槽骯髒。	正確地裝入燃燒器相關的零件。 清潔燃燒器槽。
氣體似乎未順利流入，或氣體完全沒有輸出。	氣體閥已關閉氣體供給。 若氣體取自氣體樽，請確認氣體尚未耗盡。	開啟氣體閥。 更換氣體樽。
廚房裡有氣體味。	氣體閥已開啟。 氣體樽未正確連接。 氣體可能洩漏。	關閉氣體閥。 確認氣體樽已連接妥當。 關閉氣體線路的中繼閥、讓房間通風，然後盡快聯絡可氣體裝置技工。在確認氣體不再洩漏之前，請勿使用電器。
控制旋鈕鬆開後燃燒器立即關閉。	按下控制旋鈕的時間不夠長。 燃燒器槽骯髒。	若燃燒器已開啟，將控制旋鈕按下數秒。 清潔燃燒器槽。
顯示屏上出現 <i>F3</i> 、 <i>F4</i> 、 <i>F5</i> 、 <i>F6</i> 、 <i>F7</i> 、 <i>F8</i> 、 <i>F9</i> 。	電子裝置故障。	切斷爐具的電源供應。等待幾秒後再重新連接電源。若指示燈仍然亮起，請聯絡客戶服務中心。
顯示屏的加熱設定指示燈與實際控制旋鈕的設定不同。	設備的校準錯誤。	請依照安裝說明的指示進行校準。

## 客戶服務中心

當聯繫技術協助人員時，請提供電器的產品編號（E-Nr.）及生產編號（FD）。這個資訊在爐盤下方的規格牌以及使用手冊的標籤處。

您可以在隨附的清單中，找到各國售後服務中心的聯絡資料。

**預約工程師上門並提供產品建議**  
香港 25656151 香港


### 保修條件

在不太可能發生的情況，如電器損壞，或在品質上不符合您的期望，請儘快通知我們。為了使保修生效，電器不得被蓄意破壞，或不當使用。

適用的保修條款遵照各個國家銷售處的規定。詳細資訊可從零售經銷店取得。必需持有銷售憑證，才能取得保修權益。

我們保留變更權利。

## 環境保護

如果規格牌上有  符號，請注意下列指示：

### 符合環保規定的廢棄處理

以環保方式處理包裝。



此電器根據歐盟關於使用過的電器及電子產品的指令2012/19/EU（棄置的電器及電子產品 - WEEE）貼有相關標籤。該指引訂明了在歐盟範圍內舊電器退還及回收的方法。

本電器包裝以嚴格遵循規定的材料製造而成，保證在運輸期間能有效保護本電器。這些材料 100% 可回收，減少對環境的影響。您也可以遵守下列建議，為環保貢獻心力：

- 放置在適當的回收筒中。
- 丟棄舊電器之前，請確定您已將它關閉。請聯絡當地機關，找到離您最近的回收中心地址以處置您的電器。
- 請勿將使用過的油倒到水槽中。用密封的容器收集用過的油，並將容器帶往合適的回收處，若無法做到，請將容器放置在垃圾桶內（最後會送往垃圾掩埋場處理，這或許不是最好的選擇，但可避免污染地下水）



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

## Intended use

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.

**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.

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

### 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.**

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.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

Do not use lids or hob guards 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 over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

## Important safety information

### Warning – 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.

### Warning – 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.

### Warning – Risk of burns!

- The burners and their immediate vicinity get very hot. Never touch the hot surfaces. Keep children under 8 years old well away from this appliance.
- 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. Both can cause burns. Always use liquefied gas bottles in an upright position.

### Warning – Risk of fire!

- The cooking process must be supervised. A short cooking process must be supervised without interruption.
- The burners 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.

- Operating a burner with the power set too high will result in very high temperatures being generated. This may cause flammable materials to ignite. The power setting shown in the display may differ from the power setting that has been set using the knob. The power setting is shown in the display purely for additional information. Always set the power setting according to the printing on the knob.

**⚠ Warning – Risk of injury!**

- Cracks or fractures in the glass plate are dangerous. Shut immediately off all burners and any electrical heating element. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Shut off the gas supply. Do not touch the appliance surface. Never switch on a faulty appliance. Contact the after-sales service.
- 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.
- Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power and gas lines replaced, by an after-sales engineer trained by us. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply. Contact the after-sales service.
- If a control knob is too stiff to turn or it is loose, it must not be used. Contact our after-sales service immediately to have the control knob repaired or replaced.

**⚠ Warning – Risk of electric shock!**

- Do not clean the appliance using steam cleaners.
- Cracks or fractures in the glass plate could cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.



## Causes of damage

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:

1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
3. Do not use oversized utensils for cooking.
4. Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

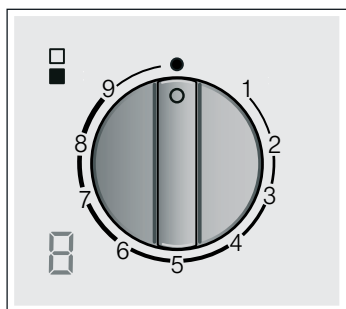


## Getting to know your appliance

You can find your appliance and the burner powers in the model overview. → Page 2

### Controls and burners

Each control knob is marked with the burner it controls. You can use the control knobs to set the output required in each case to various positions between the maximum and the minimum settings. Never try to switch directly from position ● to position 1 or from position 1 to position ●.



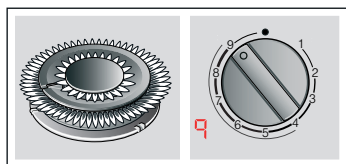
#### Indicators

□	Burner controlled by control knob
●	Switched-off burner
9	Highest power setting and electric ignition
1	Lowest power setting

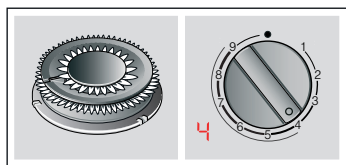
#### Displays

⚡	Electric ignition
9-1	Heat settings
□	Switched-off burner
H-h	Residual heat

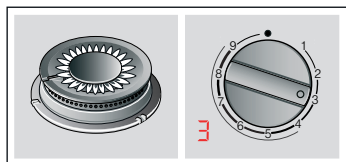
For dual-wok burners, the inner and outer flames can be controlled separately. The available power levels are as follows:



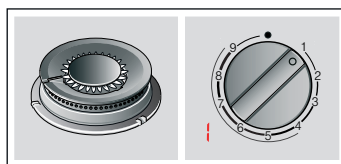
Inner and outer flame on full power.



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



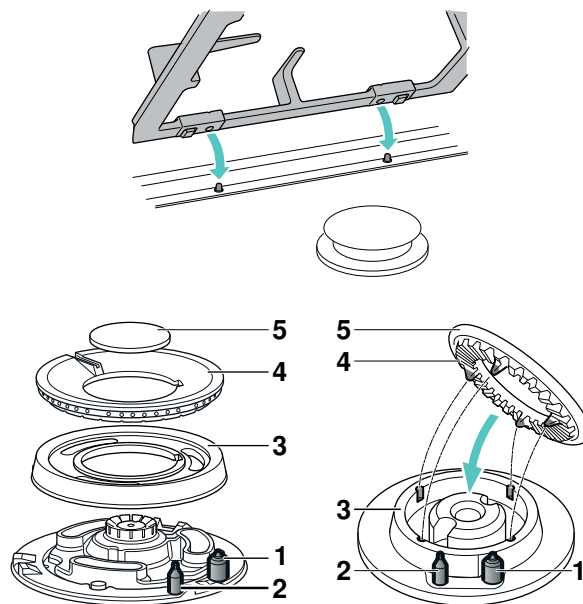
Inner flame on full power.



Inner flame on low power.

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.

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.



#### Burner parts

1	Ignition plug
2	Thermocouple
3	Burner ring
4	Burner cup
5	Burner cap

### Residual heat indicator

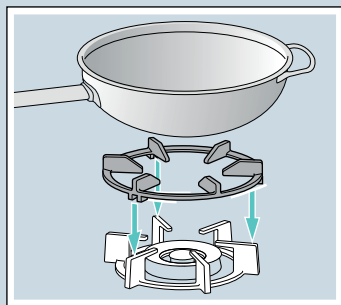
Every burner on the hob has a residual heat indicator that indicates whether it is hot or warm.

If **H** appears in the display the hob is still hot. As the burner cools down further, the display changes to **h**. The display remains lit until the burner has cooled sufficiently. Do not touch the respective burner if this indicator is lit.

### Accessories

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

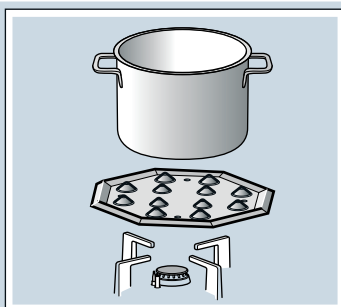
These appliances can be combined with conventional hobs of the same make, using the joint accessory. See the catalogue for details.



#### Additional wok grid

Only suitable for use on wok burners with two or three flames. Only use cookware with a diameter of more than 26 cm, griddle plates, clay casserole dishes, paella pans, cookware with rounded base, etc.

To extend the service life of the appliance, we recommend using the additional wok grid.



#### Simmer plate

This accessory part is only suitable for simmering. It can be used with the economy burner or the standard-output burner. If your hob has several standard-output burners, we recommend placing the simmer plate on the rear or front-right standard-output burner.

Place the accessory component with the projections facing upwards on the holder; never place it directly on the burner.


#### Code

HZ233720 Additional wok grid  
HZ298105 Simmer Plate

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

## Gas burners

### Automatic ignition

1. Press the control knob for the selected burner and turn it anticlockwise to the highest power setting. Sparks are produced on all burners while you are pressing and holding the control knob and the  symbol appears on the display. The burner ignites.
2. Release the control knob.
3. Turn the control knob to the required position.

If the burner does not ignite, switch it off and repeat the steps described above. This time, hold the control knob down for longer (up to 10 seconds).

#### Warning – Risk of deflagration!

If the burner does not switch on after 10 seconds, switch off the control knob and open the door or window in the room. Wait at least a minute before igniting the burner again.

**Note:** It is important to keep the appliance clean. If the ignition plugs are dirty, this may cause ignition faults. Clean the ignition plugs regularly with a small non-metallic brush. Take care to prevent the ignition plugs from suffering any heavy knocks.



### Safety system

Your hob is equipped with a safety system (thermocouple) that cuts off the gas when the burners are accidentally switched 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 control knob clockwise to position . The  symbol will appear in the display and the residual heat indicator will appear after a few seconds.

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.

### 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.

## Settings table and tips

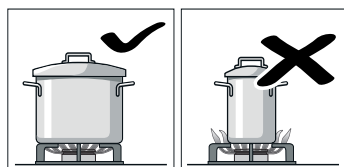
### Suitable pans

Burner	Minimum diameter of the cookware base	Maximum diameter of the cookware base
Dual-wok burner	22 cm	- cm
High-output burner	20 cm	26 cm
Standard-output burner	12 cm	22 cm

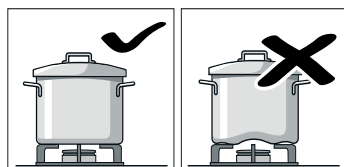
The cookware must not overhang the edge of the hob.

### Precautions for use

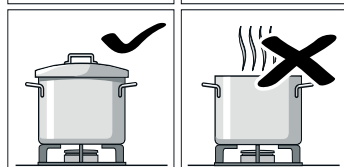
The following advice is intended to help you save energy and prevent pan damage:



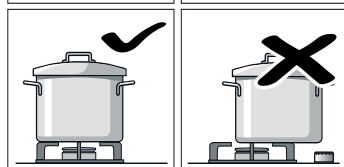
Use pans which are the right size for each burner. Do not use small pans on large burners. The flame must not touch the sides of the pan.



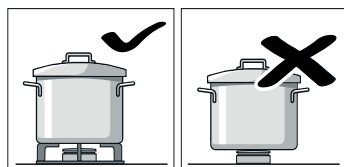
Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over. Only use pans with a thick, flat base.



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



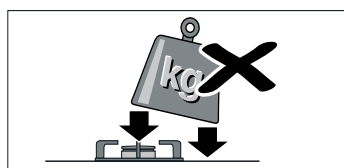
Always centre the pan over the burner, not to one side. Otherwise it could tip over. Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



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.



### Table of cooking times

The table below lists the optimal heat settings and cooking times for various types of food. The information given applies when cooking four portions.

The cooking times and heat settings 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. To prepare this dish, stainless steel cookware was mainly used.

Always use cookware that is the right size and place it in the centre of the burner. You can find information about the diameter of the cookware under → "Suitable pans"

### Information on the table

Each type of food can be prepared in one or two steps. Each step contains information about the following:

- Cooking method
- Heat setting
- Cooking time in minutes

### Cooking methods featured in the table

- Bringing to the boil
- Continuing cooking
- Building up pressure in the pressure cooker
- Maintaining pressure in the pressure cooker
- Frying on high heat
- Frying gently
- Melting, liquefying
- \* Without lid
- \*\* Stirring constantly

**Note:** The symbols do not appear on the appliance. They are used here to represent the various cooking methods.

Information on how to cook food on the different burners is displayed. We recommend using the first burner that was mentioned. The model overview describes all of the burners on the hob. → Page 2

Example:

Meal	Burner	Total time in min.	Step 1		Step 2		
<b>Soups, creamy soups</b>							
<b>Fish soup</b>							
High-output burner	High-output burner	12-17		8	7-9		1 5-8
	Standard-output burner	17-22		8	11-13		1 6-9
	Wok burner	10-15		9	4-6		4 6-9

This example shows the preparation of fish soup using the high-output burner, the standard-output burner and the wok burner.









































When using the high-output burner (recommended option), the total cooking time is between 12 and 17 minutes.





































- Step 1: Bring to the boil. Set heat setting 8 for 7-9 minutes.



- Step 2: Continue boiling. Switch to heat setting 1 for 5-8 minutes.





































This information also applies for the other suggested burners.

Meal Burner	Total time in min.	Step 1			Step 2		
<b>Soups, creamy soups</b>							
Fish soup							
High-output burner	12-17		8	7-9		1	5-8
Standard-output burner	17-22		8	11-13		1	6-9
Dual-wok burner	10-15		9	4-6		4	6-9
Cream of pumpkin, borscht							
High-output burner	30-35		9	10-12		5	20-23
Standard-output burner	45-50		9	15-17		6	30-33
Dual-wok burner	25-30		9	7-9		4	18-21
Minestrone (vegetable soup)							
High-output burner	47-52		9	10-12		5	37-40
Standard-output burner	57-62		9	10-12		6	47-50
Dual-wok burner	45-50		7	8-10		4	37-40
<b>Pasta and rice</b>							
Spaghetti							
High-output burner	18-22	 *	9	8-10		6	10-12
Standard-output burner	20-24	 *	9	10-12		7	10-12
Dual-wok burner	18-22	 *	8	8-10		6	10-12
Rice							
High-output burner	17-22		9	5-7		2	12-15
Standard-output burner	18-23		9	7-9		6	11-14
Dual-wok burner	13-18		8	4-6		4	9-12
Ravioli							
High-output burner	9-14		9	4-6		6	5-8
Standard-output burner	17-22		8	12-14		8	5-8
Dual-wok burner	10-15		8	4-6		8	6-9
<b>Vegetables and pulses</b>							
Boiled potatoes (mashed, potato salad)							
High-output burner	23-28		9	8-10		5	15-18
Standard-output burner	25-30		9	10-12		6	15-18

Meal Burner	Total time in min.	Step 1			Step 2		
Dual-wok burner	25-30		7	11-13		5	14-17
Hummus (puréed chickpeas)							
High-output burner	50-55		9	10-12		4	40-43
Standard-output burner	52-57		9	12-14		5	40-43
Dual-wok burner	47-52		7	10-12		5	37-40
Mountain lentils							
High-output burner	40-45		9	8-10		8	32-35
Standard-output burner	50-55		9	18-20		6	32-35
Dual-wok burner	45-50		9	7-9		4	38-41
Vegetables in tempura batter							
High-output burner	12-17	 *	7	6-8	 *	6	6-9
Standard-output burner	15-20	 *	8	8-10	 *	7	7-10
Dual-wok burner	10-15	 *	7	5-7	 *	5	5-8
Sautéed fresh vegetables**							
Dual-wok burner	5-7	 *	9	5-7			
High-output burner	6-8	 *	9	6-8			
Chips							
Dual-wok burner	12-17	 *	7	12-17			
High-output burner	15-20	 *	9	15-20			
Standard-output burner	25-30	 *	9	25-30			
<b>Eggs</b>							
Shakshuka, menemen							
Standard-output burner	15-20		9	10-12		4	5-8
High-output burner	13-18		8	7-9		3	6-9
Dual-wok burner	15-20		6	11-13		4	4-7
Omelette (1 portion)							
Standard-output burner	3-5	 *	8	3-5			
High-output burner	2-4	 *	9	2-4			
Dual-wok burner	2-4	 *	5	2-4			
Spanish tortilla							
High-output burner	25-30	 *	9	25-30			
Dual-wok burner	18-23	 *	7	18-23			

Meal Burner	Total time in min.	Step 1			Step 2		
<b>Sauces</b>							
Béchamel sauce**							
Standard-out-put burner	10-15	*	5	2-4	*	5	8-11
Dual-wok burner	3-8	*	5	1-2	*	5	2-6
High-output burner	3-8	*	5	1-2	*	5	2-6
Blue cheese sauce**							
Standard-out-put burner	3-5	*	7	3-5			
High-output burner	3-5	*	5	3-5			
Dual-wok burner	4-6	*	3	4-6			
Napoli sauce							
Standard-out-put burner	18-23	*	6	2-4	*	4	16-19
High-output burner	15-20	*	8	1-3	*	6	14-17
Dual-wok burner	12-17	*	7	2-4	*	5	10-13
Carbonara sauce							
Standard-out-put burner	10-15	*	6	5-7	*	3	5-8
High-output burner	8-13	*	5	4-6	*	3	4-7
Dual-wok burner	10-15	*	3	10-15			
<b>Fish</b>							
Breaded hake							
High-output burner	5-10	*	8	5-10			
Standard-out-put burner	8-13	*	9	8-13			
Dual-wok burner	4-9	*	9	1-3		4	3-6
Baked salmon							
High-output burner	5-10	*	7	2-4		1	3-6
Standard-out-put burner	5-10	*	8	2-4		1	3-6
Dual-wok burner	7-12	*	6	2-4		1	5-8
Mussels							
High-output burner	5-7		9	5-7			
Dual-wok burner	4-6		9	4-6			
Standard-out-put burner	10-12		9	10-12			

Meal Burner	Total time in min.	Step 1			Step 2		
<b>Meat</b>							
Duck breast (1 portion)							
Standard-out-put burner	6-8	*	7	6-8			
High-output burner	9-11	*	7	9-11			
Dual-wok burner	6-8	*	5	6-8			
Fillet of beef Stroganoff							
High-output burner	8-13	*	9	8-13			
Dual-wok burner	5-10	*	7	5-10			
Standard-out-put burner	12-17	*	9	12-17			
Chicken escalope (8 chicken breast fillets)							
High-output burner	7-12	*	9	2-4	*	6	5-8
Dual-wok burner	7-12	*	9	2-4	*	5	5-8
Standard-out-put burner	7-12	*	9	7-12			
Minced meat							
High-output burner	15-20	*	8	15-20			
Standard-out-put burner	20-25	*	9	20-25			
Dual-wok burner	15-20	*	6	15-20			
<b>Convenience products</b>							
Frozen croquettes (16 pcs)							
Frozen fish fingers (12 pcs)							
High-output burner	6-10		8	6-10			
Standard-out-put burner	8-12		8	8-12			
Dual-wok burner	6-10		9	3-5		4	3-5
Small sausages (12 pcs)							
High-output burner	5-10		9	1-3		7	4-7
Standard-out-put burner	7-12		9	7-12			
Dual-wok burner	5-10		9	1-3		5	4-7
Boiled sausages (12 pcs)							
Standard-out-put burner	8-13		9	8-13			
Dual-wok burner	9-14		4	9-14			
High-output burner	7-12		7	7-12			
Beefburger(4 pcs., 1 cm thick, 110 g)							
High-output burner	4-9	*	9	1-3	*	7	3-6

Meal Burner	Total time in min.	Step 1 		Step 2 	
Dual-wok burner	4-9	 *	7 1-3	 *	6 3-6
Standard-out-put burner	5-10	 *	9 1-3	 *	8 4-7
Heat baked beans and keep them warm (use the simmer plate)					
Standard-out-put burner	20-22		6 5-7		1 15
Pizza (20 cm)					
Dual-wok burner	4-8		4 4-8		
High-output burner	16-20		1 16-20		
Standard-out-put burner	20-25		1 20-25		
<b>Desserts</b>					
Rice pudding in accordance with DIN 3360-12* (use the simmer plate)					
Standard-out-put burner	62-67	 **	8 27-32		2 35
Rice pudding**					
Standard-out-put burner	30-35	 *	8 9-11	 *	4 21-24
Dual-wok burner	23-28	 *	6 8-10	 *	4 15-18
Melt chocolate in accordance with EN 60350-2 (use the simmer plate)					
Standard-out-put burner	20-24	 *	1 20-24		
Pancakes (8 pcs)					
Standard-out-put burner	17-22	 *	8 3-5	 *	5 50 s/ side
High-output burner	20-25	 *	6 4-6	 *	4 60 s/ side
Bread pudding (in the bain marie)					
High-output burner	25-30		9 10-12		6 15-18
Dual-wok burner	23-28		9 8-10		7 15-18
Standard-out-put burner	27-32		9 10-12		7 17-20
Custard**					
High-output burner	3-8	 *	5 3-8		
Standard-out-put burner	8-13	 *	5 8-13		
Dual-wok burner	3-8	 *	3 3-8		
Sponge (in the bain marie)					
High-output burner	35-40		9 35-40		
Dual-wok burner	40-45		9 40-45		
Standard-out-put burner	45-50		9 45-50		

## Cooking tips

- Use a pressure cooker to cook creamy soups and pulses. This significantly reduces the cooking time. If you are using a pressure cooker, follow the manufacturer's instructions. Add all of the ingredients at the start.
- Always use a lid when cooking potatoes and rice. This significantly reduces the cooking time. The water must be boiling before you add pasta, rice or potatoes. Then adjust the heat setting to continue boiling.
- For pan-cooked dishes, heat the oil up first. As soon as you have started the frying, keep the pan at a constant temperature by adjusting the heating setting as required. When preparing several portions, wait until the relevant temperature has been reached again. Turn the food regularly.
- When cooking soups, cream, lentils or chickpeas, add all of the ingredients to the cookware at the same time.



## 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 burner ring.

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.

### Caution!

- Do not remove the control knobs when cleaning the appliance. The appliance may be damaged if moisture finds its way inside.
- 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 hob 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	Remedial action
Electrical operation is generally impaired.	Defective circuit breaker.	Contact the installation technician.
	The circuit breaker or one of the residual-current circuit breakers has been triggered.	Check the control panel to see if the automatic circuit breaker or a fault current switch has failed.
Automatic ignition is not working.	There may be remnants of food or cleaning agent residues trapped between the ignition plugs and the burners.	The spaces in between the ignition plugs and the burners must be clean.
	The burners are wet.	Carefully dry the burner.
	The burner parts have not been fitted correctly.	Make sure that the parts have been fitted correctly.
	The appliance is not earthed or has not been connected correctly, or the earth cable is damaged.	Contact the installation technician.
Automatic ignition is not working and the <b>F1</b> or <b>F2</b> symbol appears in the display.	The electronics have overheated.	Switch the burners off or use only the lowest heat setting until the electronics have cooled down sufficiently.
The burner flame is uneven.	The burner parts have not been fitted correctly.	Fit the burner parts to the relative burner correctly.
	The burner slots are dirty.	Clean the burner slots.

Fault	Possible cause	Remedial action
The gas does not appear to be flowing correctly or there is no gas being produced at all.	The gas supply has been shut off by the intermediate valves.	Open the intermediate valves.
	If gas is supplied by a gas cylinder, check that this is not empty.	Replace the gas cylinder.
There is a smell of gas in the kitchen.	The gas tap is open.	Close the gas tap.
	The gas cylinder has not been connected correctly.	Make sure that the gas cylinder has been connected correctly.
	Gas may be leaking.	Close the central tap in the gas line, ventilate the room and immediately call an authorised installer, who can inspect the gas system and issue an installation certificate. Do not use the appliance until you are sure that gas is not leaking from the system or the appliance.
The burner switches off as soon as the control knob is released.	The control knob was not held down for long enough.	If the burner is switched on, hold the control knob down for a few seconds longer.
	The burner slots are dirty.	Clean the burner slots.
F3, F4, F5, F6, F7, F8, F9 appear in the display.	Electronics fault.	Disconnect the hob from the power supply. Wait a few seconds and then reconnect it. If the indicator remains lit, contact the after-sales service.
The heat setting indicator in the display continually deviates from the heat setting that was selected using the control knob.	Incorrect calibration of the electronics.	Carry out the calibration in accordance with the installation instructions.



## Customer 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.

Please find the contact data of all countries in the enclosed customer service list.

### To book an engineer visit and product advice

**HK** 25656151 Hong Kong


## 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.

## Environmental protection

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

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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.

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).

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