



SIEMENS

嵌入式家用燃气灶具

Gas hob

ER3A6C1W

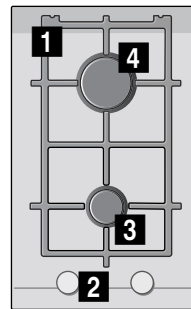
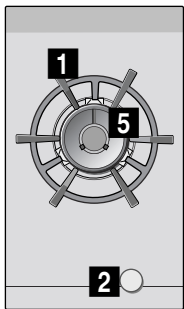
[zh] 使用说明  
[en] Instruction manual



Register your product on My Siemens and discover  
exclusive services and offers.  
[siemens-home.bsh-group.com/welcome](https://siemens-home.bsh-group.com/welcome)

The future moving in.

Siemens Home Appliances



- 1** 锅架
- 2** 控制旋钮
- 3** 输出高达 1,5 kW 的标准燃烧器
- 4** 输出高达 2,3 kW 的快速燃烧器
- 5** 输出高达 5,2 kW 的双炒锅燃烧器

#### 交货清单

拆开包装后，请检查所有部件是否在运输过程中发生损坏，供货是否完整。

名称	数量
燃气灶	2 台
使用及安装说明书	2 套
炒锅附件	1 个

#### 技术参数

尺寸 (WxDxH): (306+306)x546x122

燃气种类: 12T

压力: 2000 Pa

额定输入功率: 0.8 W

电压: 220V~

频率: 50Hz

能效等级: 2

原产地: 西班牙

经销商: 博西家用电器 (中国) 有限公司

地址: 中国江苏省南京市鼓楼区清江南路18号3幢

执行标准:

**GB16410-2020**

家用燃气灶具

**GB30720-2014**

家用燃气灶具能效限定值及能效等级

- 1** Pan supports
- 2** Control knobs
- 3** Standard-output burner with an output of up to 1.5 kW
- 4** High-output burner with an output of up to 2.3 kW
- 5** Dual-wok burner with an output of up to 5.2 kW

#### Included in delivery

After unpacking all parts, check for any damage in transit and completeness of the delivery.

Name	Quantity
Gas hob	2 units
Instructions for installation and use	2 sets
Additional wok grid	1 pc

#### Technical Data

Dimension (WxDxH): (306+306)x546x122

Gas type: 12T

Pressure: 2000 Pa

Rating power input: 0.8 W

Voltage: 220V~

Frequency: 50Hz

Energy efficiency grade: 2

Place of origin: Spain

Distributor: BSH Home Appliances (China) Co., Ltd.

Address: Building 3, No. 18 Qingjiang South Road, Gulou District, Nanjing, Jiangsu Province, P.R. China

Conforms to:

**GB16410-2020**

Domestic Gas Cooking Appliances

**GB30720-2014**

Minimum allowable values of energy efficiency and energy efficiency grades for domestic gas cooking appliances.



# 目录

	主要用途 .....	3
	重要安全信息 .....	4
	了解您的电器 .....	4
	控制元件和燃烧器 .....	4
	附件 .....	5
	燃气燃烧器 .....	6
	手动开启 .....	6
	自动点火 .....	6
	安全系统 .....	6
	关断燃烧器 .....	6
	警告 .....	6
	设定表和提示 .....	6
	合适的平底锅 .....	6
	使用预防措施 .....	6
	烹饪时间表 .....	7
	清洁和维护 .....	9
	清洁 .....	9
	维护 .....	9
	故障检修 .....	10
	客户服务 .....	10
	保修条款 .....	10
	环境保护 .....	10
	环保处理 .....	10

关于产品、附件、更换部件以及服务的更多信息请参见  
[www.siemens-home.bsh-group.com](http://www.siemens-home.bsh-group.com) 以及网上商店  
[www.siemens-home.bsh-group.com/eshops](http://www.siemens-home.bsh-group.com/eshops)

## 主要用途

请认真阅读本手册。只有阅读过本手册后才可安全有效地使用您的电器。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。

**如果不遵守本手册中的要求，制造商不承担任何责任。**

本说明中的图片仅作参考之用。

在将本电器安装到橱柜中之前请勿拆封。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。

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

在安装新灶具之前，请务必按照装配说明进行安装。

本电器不能安装在游艇或篷车中。

本电器必须在通风良好的场合下使用。

本电器不适合用外部定时器或遥控器操作。

**所有与安装、连接、调整和燃气类型改装有关的操作都必须由获得授权的技术人员根据适用的所有规定、标准以及当地的燃气和电力提供商的要求执行。其中应特别注意通风方面的规定。**

本电器的燃气类型出厂设置标识在铭牌上。如果需要进行改装，请查阅装配说明。如要改装为其它燃气类型，建议与技术支持服务部联系。

本电器仅供家庭使用，不供商业用途和专业人员使用。本电器仅用于烹饪目的，不能作为加热系统。仅当电器用于设计用途时保修才有效。

本电器最高可在海拔 2000 米的高度使用。

请勿使用电灶制造商建议范围以外的盖子或儿童保护屏障。它们可能会导致意外事故，例如由于过热、点火或材料碎片滑脱而引发的事故。

8 岁以上儿童以及身体、感官或精神有缺陷的人员或缺乏相关经验和知识的人员，必须在有人监督的情况下或在其安全责任人给予电器使用安全指导并了解相关危险的情况下，方可使用本电器。

严禁儿童玩耍本电器及在电器周围玩耍。儿童除非年满 15 岁并有人监督，否则不得清洁本电器或执行一般维护操作。

8 岁以下儿童请远离本电器和电源线。

## 重要安全信息

### 警告 – 爆燃危险!

封闭区域内积聚的未燃烧气体存在爆燃隐患。请勿将本电器置于风口位置，否则可能会吹灭燃烧器。请仔细阅读燃气型燃烧器的操作说明和警告。

### 警告 – 有中毒的危险!

在使用此燃气设备时，厨房内会变得又热又潮，并会产生燃烧产物。确保厨房通风良好，尤其在电灶正在运转中时更是如此：让自然通风口保持打开或安装通风系统（抽油烟机）。如果要在长时间内集中使用电器，可能需要额外或更有效的通风措施：打开窗或增加通风系统的动力。

### 警告 – 有灼伤危险!

- 电灶头及其邻近地区会变得非常热。切勿触碰灼热表面。让 8 岁以下儿童远离本电器。
- 如果液化气罐倾斜放置，液化丙烷/丁烷可能会流入电器。可能因此从燃烧器漏出急促猛烈的火焰。这样可能会损坏组件，并且随时间慢慢泄漏，会导致燃气泄漏不可控。这两种情况都会导致燃烧。使用液化罐时，始终保持其处于直立位置。

### 警告 – 有着火危险! !

- 烹调时必须有人看管。短期烹饪时必须全程有人看管。
- 电磁灶头变得很热。切勿将易燃性物体放在灶具上。切勿将物体存放在灶具上。
- 请勿在本电器下方或周围存放或使用腐蚀性化学品、产生烟雾的产品、易燃材料或非食用产品。
- 过热的脂肪或油很容易着火。切勿让脂肪或油在无人监管的情况下烧至灼热。如果油或脂肪着火，切勿用水浇灭。应用盖子盖住锅具将火扑灭，并关闭灶头。

### 警告 – 有受伤危险!

- 玻璃盘破裂会很危险。立即关闭所有燃烧器以及任何电子加热元件。拔下电器的电源插头或断开保险丝盒中的断路器。关闭气源。请勿触碰电器表面。请勿开启有故障的电器。联系售后服务部门。
- 若使用损坏或尺寸不当的锅具，将锅具悬置在灶具的边缘或者锅具放置不当，均会导致严重伤害。遵循随烹锅提供的建议和警告。
- 修理不当是很危险的。只能由经过我们培训的售后服务人员维修电器、更换损坏的电源线和管路。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。关闭气源。联系售后服务部门。
- 如果控制旋钮太僵硬而不能转动或者松动，则不得使用。立即联系我们的售后服务，维修或更换控制旋钮。

### 警告 – 有电击危险!

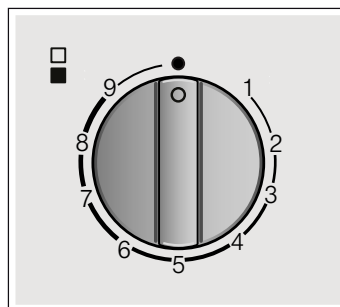
- 请勿使用蒸汽清洁器清洁本电器。
- 玻璃盘破裂会造成触电。断开保险丝盒中的断路器。联系售后服务部门。

## 了解您的电器

可以在型号概览中找到您的电器和燃烧器火力。→ 第 2 页

### 控制元件和燃烧器

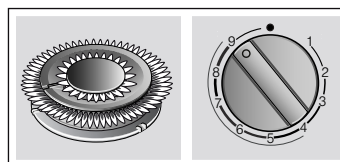
每个控制旋钮都标有所控制的燃烧器。您可以使用控制旋钮将每种情况下所需的输出设置为介于最大和最小设置之间的各个位置。切勿尝试直接从位置 0 切换到位置 1 或从位置 1 切换到位置 0。



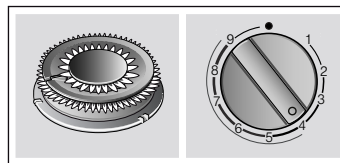
#### 指示符

□	由控制旋钮控制的燃烧器
●	关闭的燃烧器
9	最高火力设置和电子点火
1	最低火力设置

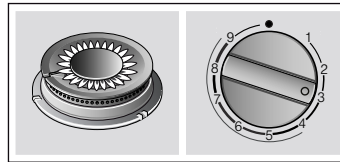
对于双焰燃烧器，内、外层火焰可分别控制。可用的火力等级如下：



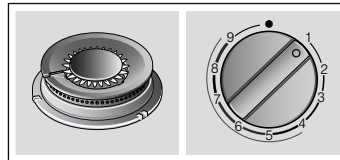
内层和外层火焰均达到最大火力。



外层火焰达到最小火力，内层火焰达到最大火力。



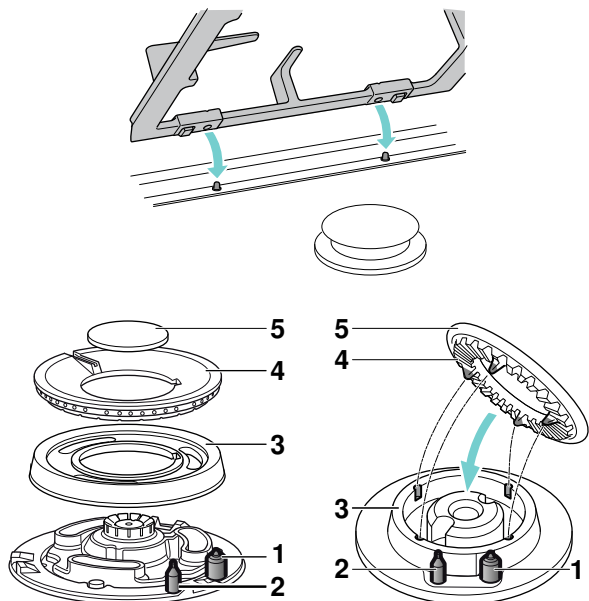
内层火焰达到最大火力。



内层火焰达到最小火力。

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。请勿将火盖左右互换。

务必小心地拆卸锅架。当移动某个锅架时，旁边的锅架也可能会移动。



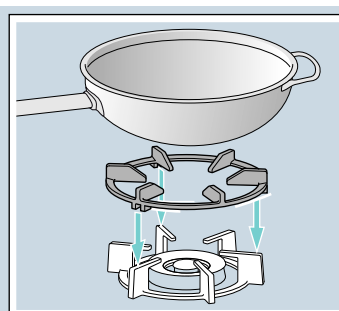
#### 元件

- |   |      |
|---|------|
| 1 | 点火塞  |
| 2 | 热电偶  |
| 3 | 外环火盖 |
| 4 | 喷嘴头  |
| 5 | 炉头火盖 |

## 附件

根据型号，灶具可能包含以下附件。亦可从技术支持服务部获取这些附件。

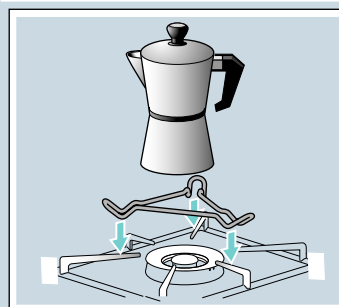
这些电器可通过接头配件与同型号的传统灶具组合使用。详情参见产品目录。



#### 附加炒锅架

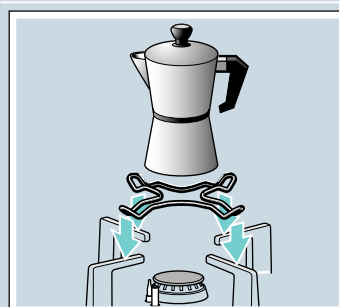
仅适用于炒锅燃烧器。请使用圆底烹饪容器。

为延长电器的使用寿命，建议使用附加的炒锅架。



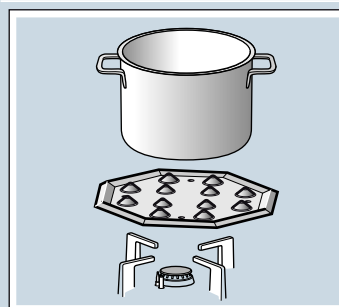
#### 蒸汽加压装置附件

仅适用于在炒锅燃烧器的内层火焰上使用底部直径小于 22 cm 的烹饪容器情况



#### 蒸汽加压装置附件

仅当在最小的燃烧器上使用底部直径小于 12 cm 的烹饪容器时。



#### 炖盘

该附件部分仅适用于文火煨。也可与节能燃烧器或标准燃烧器配套使用。如果您的灶具有多个标准燃烧器，我们建议将炖盘放在后方或右前方的标准燃烧器上。将附件组件放在托架上，凸出部分朝上；切勿将其直接放在燃烧器上。

#### 代码

- |          |                |
|----------|----------------|
| HZ233720 | 炒锅附件           |
| HZ298113 | 炒锅燃烧器的蒸汽加压装置附件 |
| HZ298114 | 最小燃烧器的蒸汽加压装置附件 |
| HZ298105 | 炖盘             |

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。

## 燃气燃烧器

### 手动开启

1. 按下所选燃烧器的控制旋钮，逆时针转至最高火力设置。
2. 将点火器或明火 (如打火机或火柴) 对着燃烧器。

### 自动点火

如果灶具有自动点火功能 (点火塞):

1. 按下所选燃烧器的控制旋钮，逆时针旋转至最高功率等级。  
按下控制旋钮时，所有燃烧器都会产生火花。灶火点燃。按住控制旋钮几秒钟。
2. 松开控制旋钮。
3. 将控制旋钮旋转至所需位置。

如果燃烧器未点火，请将其关闭，然后重复上述步骤。这次，多按住控制旋钮几秒钟 (最长可按住 10 秒)。

#### 警告 – 小心爆燃!

如果在 15 秒后，燃烧器仍未点燃，请关闭燃烧器并打开房间内的门或窗。请等待至少 1 分钟，然后再进行燃烧器点火。

**提示:** 保持电器清洁非常重要。如果点火塞很脏，可能会导致点火故障。用小的非金属刷定期清洁点火塞。切勿让点火塞受到猛烈撞击。

### 安全系统

您的电灶配备有安全系统 (热电偶)，当燃烧器意外关闭时，该系统会切断燃气。

为确保本设备工作:

1. 按正常方式接通燃烧器。
2. 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。

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。

### 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。

橙色火焰为正常现象。这是因为空气中存在灰尘、飞溅液等而导致的。

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 1 分钟内不可尝试重新点燃。

## 设定表和提示

### 合适的平底锅

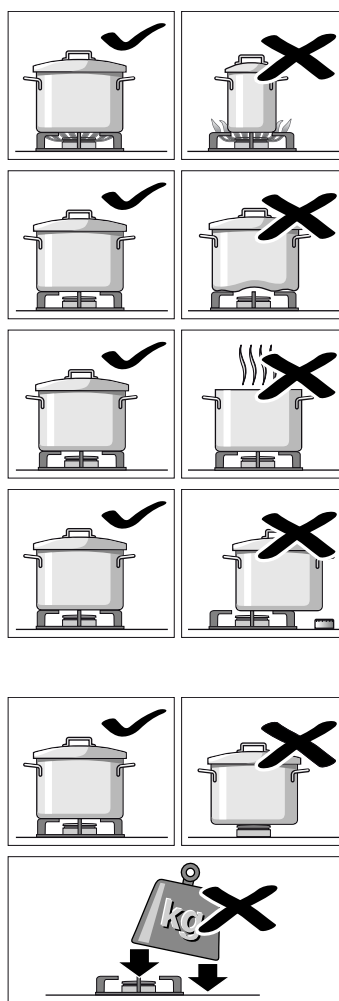
燃烧器	烹饪容器底座的最小直径	烹饪容器底座的最大直径
炒锅燃烧器	22 cm	30 cm
大功率燃烧器	20 cm	26 cm
标准燃烧器	14 cm	22 cm

烹饪容器不得悬挂于灶具边缘。

如果您的电磁灶带有炉头和附加锅架，则只能使用圆底烹饪容器。必须正确放置附加锅架。

### 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。火焰不得触及锅具的侧面。

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，否则会浪费能源。

一定要将锅具放在燃烧器中央，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，否则可能会因非常高的温度损坏控制旋钮。

将锅具放在锅架上，切勿直接放在燃烧器上。在使用本电器之前，一定要保证锅架和火盖位置正确。

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。



烹饪时间表

下表列出了适用于各种类型食物的最佳加热设置和烹饪时长。在烹饪四人量的食物时，所提供的信息适用。

烹饪时间和加热设置可能会随食物的类型、重量和质量、使用的燃气类型以及烹饪容器的制作材料发生变化。要烹制这道菜式，主要是使用不锈钢烹饪容器。

务必使用大小合适的烹饪容器并将其放在燃烧器的中央。您可以在→ "合适的平底锅"一节中查阅烹饪容器直径的信息

表格上的信息

每种类型的食物都可以通过一个或两个步骤进行制备。每个步骤都包含以下信息：

- 烹饪方法
- 加热设置
- 烹饪时间 (分钟)

表中的特色烹饪方法

- 煮沸
- 继续烹饪
- 增加高压锅中的压力
- 保持高压锅中的压力
- 高温油炸
- 温和油炸
- 熔化，液化
- \* 不盖盖子
- \*\* 不断搅拌

**提示:** 符号不显示在电器上。它们在这里用来代表各种烹饪方法。

显示如何在不同的燃烧器上烹饪食物的信息。我们建议使用提到的第一种燃烧器。型号概览描述了灶具上的所有燃烧器。→第 2 页

示例：

食物 燃烧器	总时间 (分钟)	步骤 1			步骤 2		
汤、奶油浓汤							
鱼汤							
大功率燃烧器	12-17		8	7-9		1	5-8
标准燃烧器	17-22		8	11-13		1	6-9
炒锅燃烧器	10-15		9	4-6		4	6-9

该例显示了使用大功率燃烧器、标准燃烧器和炒锅燃烧器烹饪鱼汤的情形。














































当使用大功率燃烧器 (建议的选项) 时，总烹饪时长介于 12 和 17 分钟之间。

- 步骤 1: 煮沸。使用加热设置 8 煮 7-9 分钟。
- 步骤 2: 继续煮沸。切换到加热设置 1 煮 5-8 分钟。

此信息也适用于其他建议的燃烧器。

食物 燃烧器	总时间 (分钟)	第 1 步			第 2 步		
汤、奶油浓汤							
鱼汤							
大功率燃烧器	12-17		8	7-9		1	5-8
标准燃烧器	17-22		8	11-13		1	6-9
双炒锅燃烧器	10-15		9	4-6		4	6-9
奶油 南瓜汤、罗宋汤							
大功率燃烧器	30-35		9	10-12		5	20-23
标准燃烧器	45-50		9	15-17		6	30-33
双炒锅燃烧器	25-30		9	7-9		4	18-21
蔬菜通心粉汤 (蔬菜汤)							
大功率燃烧器	47-52		9	10-12		5	37-40
标准燃烧器	57-62		9	10-12		6	47-50
双炒锅燃烧器	45-50		7	8-10		4	37-40
意大利面 和米饭							
意大利细面条							
大功率燃烧器	18-22	*	9	8-10		6	10-12
标准燃烧器	20-24	*	9	10-12		7	10-12
双炒锅燃烧器	18-22	*	8	8-10		6	10-12
米饭							
大功率燃烧器	17-22		9	5-7		2	12-15
标准燃烧器	18-23		9	7-9		6	11-14
双炒锅燃烧器	13-18		8	4-6		4	9-12
意大利方饺							
大功率燃烧器	9-14		9	4-6		6	5-8
标准燃烧器	17-22		8	12-14		8	5-8
双炒锅燃烧器	10-15		8	4-6		8	6-9
蔬菜 和豆类							
煮土豆 (土豆泥、土豆沙拉)							
大功率燃烧器	23-28		9	8-10		5	15-18
标准燃烧器	25-30		9	10-12		6	15-18
双炒锅燃烧器	25-30		7	11-13		5	14-17
鹰嘴豆泥 (糊状鹰嘴豆)							
大功率燃烧器	50-55		9	10-12		4	40-43
标准燃烧器	52-57		9	12-14		5	40-43
双炒锅燃烧器	47-52		7	10-12		5	37-40
野生 扁豆							
大功率燃烧器	40-45		9	8-10		8	32-35
标准燃烧器	50-55		9	18-20		6	32-35
双炒锅燃烧器	45-50		9	7-9		4	38-41
裹面糊 蔬菜							
大功率燃烧器	12-17	*	7	6-8	*	6	6-9

食物 燃烧器	总时间 (分钟)	第 1 步 	 	第 2 步 	 
标准燃烧器	15-20	 *	8 8-10	 *	7 7-10
双炒锅燃烧器	10-15	 *	7 5-7	 *	5 5-8
嫩煎 鲜蔬**					
双炒锅燃烧器	5-7	 *	9 5-7		
大功率燃烧器	6-8	 *	9 6-8		
薯片					
双炒锅燃烧器	12-17	 *	7 12-17		
大功率燃烧器	15-20	 *	9 15-20		
标准燃烧器	25-30	 *	9 25-30		
蛋类					
以色列番茄酱煎蛋 (Shakshuka)、土耳其煎蛋 (Menemen)					
标准燃烧器	15-20		9 10-12		4 5-8
大功率燃烧器	13-18		8 7-9		3 6-9
双炒锅燃烧器	15-20		6 11-13		4 4-7
摊鸡蛋 (1 份)					
标准燃烧器	3-5	 *	8 3-5		
大功率燃烧器	2-4	 *	9 2-4		
双炒锅燃烧器	2-4	 *	5 2-4		
西班牙 玉米薄饼					
大功率燃烧器	25-30	 *	9 25-30		
双炒锅燃烧器	18-23	 *	7 18-23		
酱料					
贝夏梅尔 调味酱**					
标准燃烧器	10-15	 *	5 2-4	 *	5 8-11
双炒锅燃烧器	3-8	 *	5 1-2	 *	5 2-6
大功率燃烧器	3-8	 *	5 1-2	 *	5 2-6
蓝奶酪 酱**					
标准燃烧器	3-5	 *	7 3-5		
大功率燃烧器	3-5	 *	5 3-5		
双炒锅燃烧器	4-6	 *	3 4-6		
那不勒斯 番茄酱					
标准燃烧器	18-23	 *	6 2-4	 *	4 16-19
大功率燃烧器	15-20	 *	8 1-3	 *	6 14-17
双炒锅燃烧器	12-17	 *	7 2-4	 *	5 10-13
卡本纳拉 奶油培根酱					
标准燃烧器	10-15		6 5-7		3 5-8
大功率燃烧器	8-13		5 4-6		3 4-7
双炒锅燃烧器	10-15		3 10-15		
鱼					
炸面包屑 鳕鱼					
大功率燃烧器	5-10	 *	8 5-10		
标准燃烧器	8-13	 *	9 8-13		

食物 燃烧器	总时间 (分钟)	第 1 步 	 	第 2 步 	 
双炒锅燃烧器	4-9	 *	9 1-3		4 3-6
烤 三文鱼					
大功率燃烧器	5-10	 *	7 2-4		1 3-6
标准燃烧器	5-10	 *	8 2-4		1 3-6
双炒锅燃烧器	7-12	 *	6 2-4		1 5-8
贝类					
大功率燃烧器	5-7		9 5-7		
双炒锅燃烧器	4-6		9 4-6		
标准燃烧器	10-12		9 10-12		
肉					
鸭胸肉 (1 份)					
标准燃烧器	6-8	 *	7 6-8		
大功率燃烧器	9-11	 *	7 9-11		
双炒锅燃烧器	6-8	 *	5 6-8		
沙拉酱 牛肉片					
大功率燃烧器	8-13	 *	9 8-13		
双炒锅燃烧器	5-10	 *	7 5-10		
标准燃烧器	12-17	 *	9 12-17		
炸鸡肉片 (8 片鸡胸肉)					
大功率燃烧器	7-12	 *	9 2-4	 *	6 5-8
双炒锅燃烧器	7-12	 *	9 2-4	 *	5 5-8
标准燃烧器	7-12	 *	9 7-12		
肉 糜					
大功率燃烧器	15-20	 *	8 15-20		
标准燃烧器	20-25	 *	9 20-25		
双炒锅燃烧器	15-20	 *	6 15-20		
方便 食品					
冷冻可乐饼 (16 块)					
冷冻炸鱼条 (12 块)					
大功率燃烧器	6-10		8 6-10		
标准燃烧器	8-12		8 8-12		
双炒锅燃烧器	6-10		9 3-5		4 3-5
小香肠 (12 个)					
大功率燃烧器	5-10		9 1-3		7 4-7
标准燃烧器	7-12		9 7-12		
双炒锅燃烧器	5-10		9 1-3		5 4-7
煮香肠 (12 个)					
标准燃烧器	8-13		9 8-13		
双炒锅燃烧器	9-14		4 9-14		
大功率燃烧器	7-12		7 7-12		
牛肉汉堡 (4 个, 厚 1 cm, 110 g)					
大功率燃烧器	4-9	 *	9 1-3	 *	7 3-6



食物 燃烧器	总时间 (分钟)	第 1 步 		第 2 步 	
双炒锅燃烧器	4-9	 *	7 1-3	 *	6 3-6
标准燃烧器	5-10	 *	9 1-3	 *	8 4-7
给烘豆 加热并保温 (使用炖煨盘)					
标准燃烧器	20-22		6 5-7		1 15
匹萨 (20 cm)					
双炒锅燃烧器	4-8		4 4-8		
大功率燃烧器	16-20		1 16-20		
标准燃烧器	20-25		1 20-25		
甜食					
米饭布丁, 按照 DIN 3360-12* 制作 (使用炖煨盘)					
标准燃烧器	62-67		8 27-32		2 35
米饭布丁**					
标准燃烧器	30-35	 *	8 9-11	 *	4 21-24
双炒锅燃烧器	23-28	 *	6 8-10	 *	4 15-18
融化巧克力 按照 EN 60350-2 进行制作 (使用炖煨盘)					
标准燃烧器	20-24	 *	1 20-24		
薄煎饼 (8 个)					
标准燃烧器	17-22	 *	8 3-5	 *	5 每面 50 秒
大功率燃烧器	20-25	 *	6 4-6	 *	4 每面 60 秒
面包 布丁 (使用双层蒸锅)					
大功率燃烧器	25-30		9 10-12		6 15-18
双炒锅燃烧器	23-28		9 8-10		7 15-18
标准燃烧器	27-32		9 10-12		7 17-20
奶油蛋羹**					
大功率燃烧器	3-8	 *	5 3-8		
标准燃烧器	8-13	 *	5 8-13		
双炒锅燃烧器	3-8	 *	3 3-8		
海绵蛋糕 (使用双层蒸锅)					
大功率燃烧器	35-40		9 35-40		
双炒锅燃烧器	40-45		9 40-45		
标准燃烧器	45-50		9 45-50		

### 烹饪提示

- 使用高压锅烹饪奶油汤和豆类。这会大大地缩短烹饪时长。如果您使用的是高压锅, 请遵守制造商的使用说明。开始时加入所有食材。
- 在烹饪土豆和米饭时, 务必使用盖子。这会大大地缩短烹饪时长。在加入意大利面、米饭或土豆之前, 水必须沸腾。然后调整加热设置使其继续沸腾。
- 对于使用锅盘烹饪的菜式, 首先将油加热。一旦您开始煎炸食物, 请根据需要调整加热设置, 以使锅盘温度保持恒定。当烹饪多人分量的食物时, 请等待至再次到达相关温度。定期翻动食物。
- 当烹饪汤、奶油、小扁豆或鹰嘴豆时, 将所有配料同时加入到烹饪容器中。

## 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。

另外, 可将锅架置于洗碗机中清洁。使用洗碗机厂家推荐的洗涤剂。如果锅架很脏, 则应预先清洗它们。

请勿将火盖置于洗碗机中清洗。

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完全干燥。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, 确保火盖正确盖在分火器上。

### 注意!

- 在清洁电器时请勿拆卸控制元件。如果潮气进入到里面, 可能会损坏电器。
- 请勿使用蒸汽清洁器。这会损坏灶具。
- 切勿使用腐蚀性化学品、钢丝球、锋利工具、刀具等来清除灶具上的食物硬渣。
- 不要使用刀具、刮削器或类似工具来清洁玻璃与燃烧器圈、金属框架或玻璃/铝质板 (如果安装) 的接缝。
- 请勿将燃烧器组件放在洗碗机中清洗。

### 维护

液体溅出后一定要立即清除。这样可防止剩余饭菜粘在灶具表面上, 并且不用付出任何不必要的努力。

切勿在玻璃表面上滑动锅具, 否则可能会刮伤玻璃表面。另外, 不要让重物或尖锐物体掉落到玻璃上。切勿碰击灶具的任何部分。

洗水果和蔬菜时, 洗出的沙粒可能会刮伤玻璃表面。

融化的糖或含有大量糖的食物如果洒出来, 应使用玻璃刮刀立即从灶头上清除。

## 故障检修

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	可能的原因	解决办法
常规电气系统出现故障。	保险丝损坏。	检查主保险丝盒中的保险丝，并在损坏时予以更换。
	自动安全开关或断路器跳闸。	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。	火花点火器和燃烧器之间的空隙必须干净。
	燃烧器潮湿。	小心烘干火盖。
	火盖位置不正确。	检查火盖位置是否正确。
	电器未进行接地处理、连接不良或存在接地故障。	联系安装技术人员。
燃烧器火焰不均匀。	燃烧器组件位置不正确。	请将部件正确地放置到相应的燃烧器上。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。
燃气流不正常或没有燃气。	燃气源被气阀阻断。	打开所有气阀。
	如果燃气来源为燃气罐，则检查是否已空。	更换燃气罐。
厨房有燃气味。	气阀打开。	关闭气阀。
	燃气罐连接错误。	检查接缝是否完好。
	可能存在漏气。	关闭燃气源，保持现场通风，并立即通知获得授权的安装技术人员检查和验证安装情况。在确认安装或电器本身不存在漏气情况之前，请勿使用本电器。
松开控制旋钮后，燃烧器立即关断。	控制旋钮按下时间不够长。	燃烧器点燃后，继续按住控制旋钮几秒钟。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。

## 客户服务

在联系我们的技术支持服务部时，请提供电器的产品号 (E-Nr.) 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。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

**预约工程师上门及产品咨询**  
中国 400 889 9999

制造商的专业水平值得您信赖。因此，将由受过专业训练的技术服务人员使用原装电器零件为您维修。

### 保修条款

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。为使保修有效，禁止擅自改动电器或以不当的方式使用。

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。

## 环境保护

如果电器铭牌上标有  符号，请牢记下列说明。

### 环保处理

按照环保要求处理包装材料。



本电器已经根据欧盟有关废弃电气和电子设备的法令2012/19/EU (waste electrical and electronic equipment - WEEE)进行了标记。该指令是在全欧盟范围内关于废弃设备回收处理和再生利用的有效法律依据。

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。
- 在丢弃旧电器前，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)。

# Table of contents

	<b>Intended use</b> .....	11
	<b>Important safety information</b> .....	12
	<b>Getting to know your appliance</b> .....	13
	Controls and burners .....	13
	Accessories .....	14
	<b>Gas burners</b> .....	15
	Switching on manually .....	15
	Automatic ignition .....	15
	Safety system .....	15
	Switching off a burner .....	15
	Warnings .....	15
	<b>Settings table and tips</b> .....	15
	Suitable pans .....	15
	Precautions for use .....	15
	Table of cooking times .....	16
	<b>Cleaning and maintenance</b> .....	19
	Cleaning .....	19
	Maintenance .....	19
	<b>Trouble shooting</b> .....	20
	<b>Customer service</b> .....	21
	Warranty conditions .....	21
	<b>Environmental protection</b> .....	21
	Environmentally-friendly disposal .....	21

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.

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 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.

**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.**

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.



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.

### **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!**

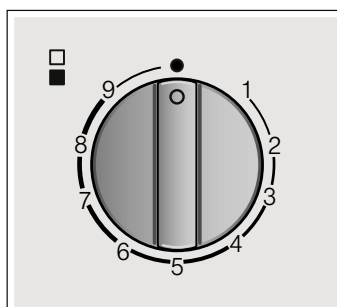
- Do not clean the appliance using steam cleaners.
- Cracks or fractures in the glass plate could cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

## **Getting to know your appliance**



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

### **Controls and burners**

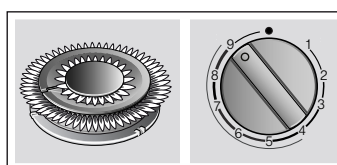
Each control knob is marked with the burner it controls. You can use the control knobs to set the output required in each case to various positions between the maximum and the minimum settings. Never try to switch directly from position 0 to position 1 or from position 1 to position 0.



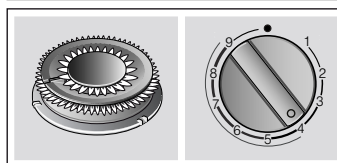
#### **Indicators**

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

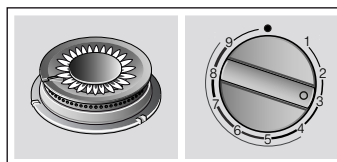
For dual-wok burners, the inner and outer flames can be controlled separately. The available power levels are as follows:



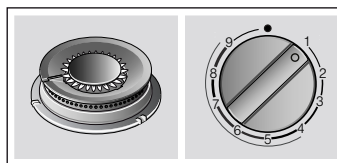
Inner and outer flame on full power.



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



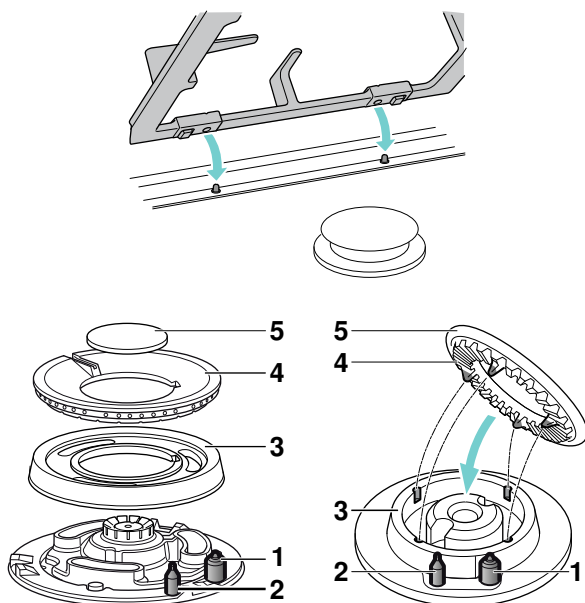
Inner flame on full power.



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.

Always remove the pan supports carefully. When moving a pan support, the pan supports next to it may also move.



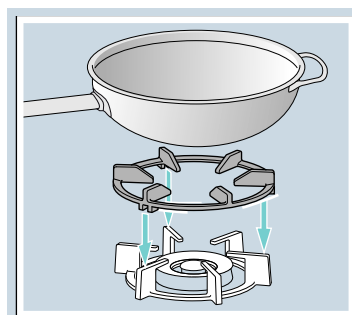
#### Burner parts

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

## Accessories

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

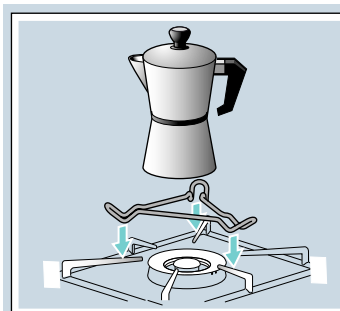
These appliances can be combined with conventional hobs of the same make, using the joint accessory. See the catalogue for details.



#### Additional wok grid

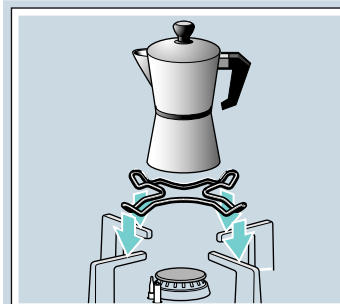
Only suitable for use on wok burners. Use cookware with a rounded base.

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



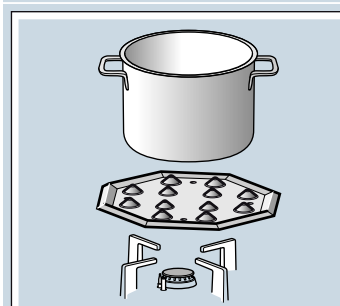
#### Additional espresso maker grid

Only suitable for use on the inner flame of the wok burner. Use cookware with a diameter of less than 22 cm.



#### Additional espresso maker grid

Only suitable for use on the smallest burner. Use cookware with a diameter of less than 12 cm.



#### 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
HZ298113	Additional espresso maker grid for the wok burner
HZ298114	Additional espresso maker grid for the smallest burner
HZ298105	Simmer Plate

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



## Gas burners

### Switching on manually

1. Press the control knob for the selected burner and turn it anticlockwise to the highest power setting.
2. Hold an igniter or a naked flame (such as a lighter or a match) against the burner.

### Automatic ignition

If the hob has automatic ignition (ignition plugs):

1. Press the control knob for the selected burner and turn it anticlockwise to the highest power level. While the control knob is held down, all the burners will generate sparks. The flame ignites. Wait a few seconds.
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 flame does not ignite after 15 seconds, switch off the burner and open a window or the door to the room. Wait at least one minute before switching the burner on again.

**Note:** It is important to keep the appliance clean. If the ignition plugs are dirty, this may cause ignition problems. 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 corresponding control knob clockwise to the 0 setting.

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.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

## Settings table and tips

### Suitable pans

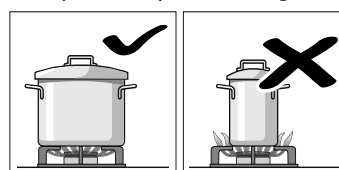
Burner	Minimum diameter of the cookware base	Maximum diameter of the cookware base
Dual-wok burner	22 cm	30 cm
High-output burner	20 cm	26 cm
Standard-output burner	14 cm	22 cm

The cookware must not overhang the edge of the hob.

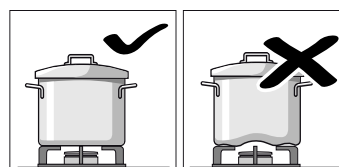
You should only use cookware with a domed base if your cooktop features a wok burner and the additional wok grid. The additional wok grid must be correctly positioned.

### Precautions for use

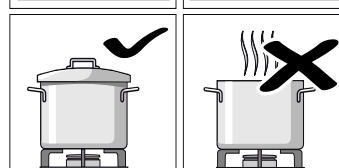
The following advice is intended to help you save energy and prevent pan damage:



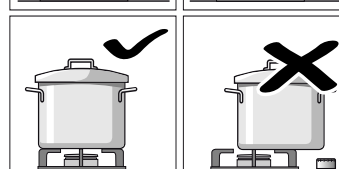
Use pans which are the right size for each burner. Do not use small pans on large burners. The flame must not touch the sides of the pan.



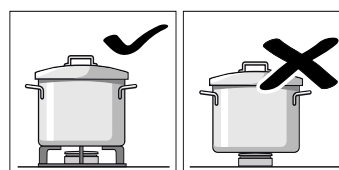
Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over. Only use pans with a thick, flat base.



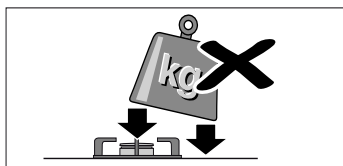
Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



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>					
Fish soup					
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









Meal Burner	Total time in min.	Step 1 			Step 2 		
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
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			

Meal Burner	Total time in min.	Step 1 			Step 2 		
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			
<b>Sauces</b>							
Béchamel sauce**							
Standard-output 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-output 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-output 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-output 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-output 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-output 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			



Meal Burner	Total time in min.	Step 1 	 	Step 2 	 
Standard-out- put burner	10-12		9 10-12		
<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		

Meal Burner	Total time in min.	Step 1 	 	Step 2 	 
Beefburger(4 pcs., 1 cm thick, 110 g)					
High-output burner	4-9	 *	9 1-3	 *	7 3-6
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		

Meal Burner	Total time in min.	Step 1 	 	Step 2 	 
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 diffuser.

### 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.
- Do not put the burner components in the dishwasher.

### 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.

To clean the burner, we recommend regularly using the cleaning agent (with the article number 311859), which is available from our after-sales service.

## 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.

## Customer service

When contacting our customer 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**  
CN 400 889 9999

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.


## 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).



产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
印制电路组件	×	○	○	○	○	○
显示单元	×	○	○	○	○	○
电源线及连接线	×	○	○	○	○	○
外壳组件	×	○	○	○	○	○
阀体及管路组件	×	○	○	○	○	○
燃烧器组件	×	○	○	○	○	○
本表格依据SJ/T 11364 的规定编制。 ○：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。 ×：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572 规定的限量要求。						

注意：上表包含了本公司生产的此类产品的全部部件，本产品的部件以实际配置为准。  
如您对此有任何疑问，请拨打本产品所提供的公司客服电话。

产品环保信息提示性说明

请按照产品说明书的要求使用和维护本产品，不当利用或者处置本产品可能会对环境和人类健康造成影响。

依照国家《废弃电器电子产品回收处理条例》的有关规定，当您计划将此产品废弃时，请将其交给具有废弃电器电子产品处理资格的处理企业进行处理。产品中有毒有害物质含量信息参照上表。



**BSH Hausgeräte GmbH**

Carl-Wery-Str. 34  
81739 München

GERMANY

由BSH家用电器有限公司根据西门子股份公司的商标许可制造  
Manufactured by BSH Hausgeräte GmbH under Trademark License of Siemens AG

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



9001514691 (010827)