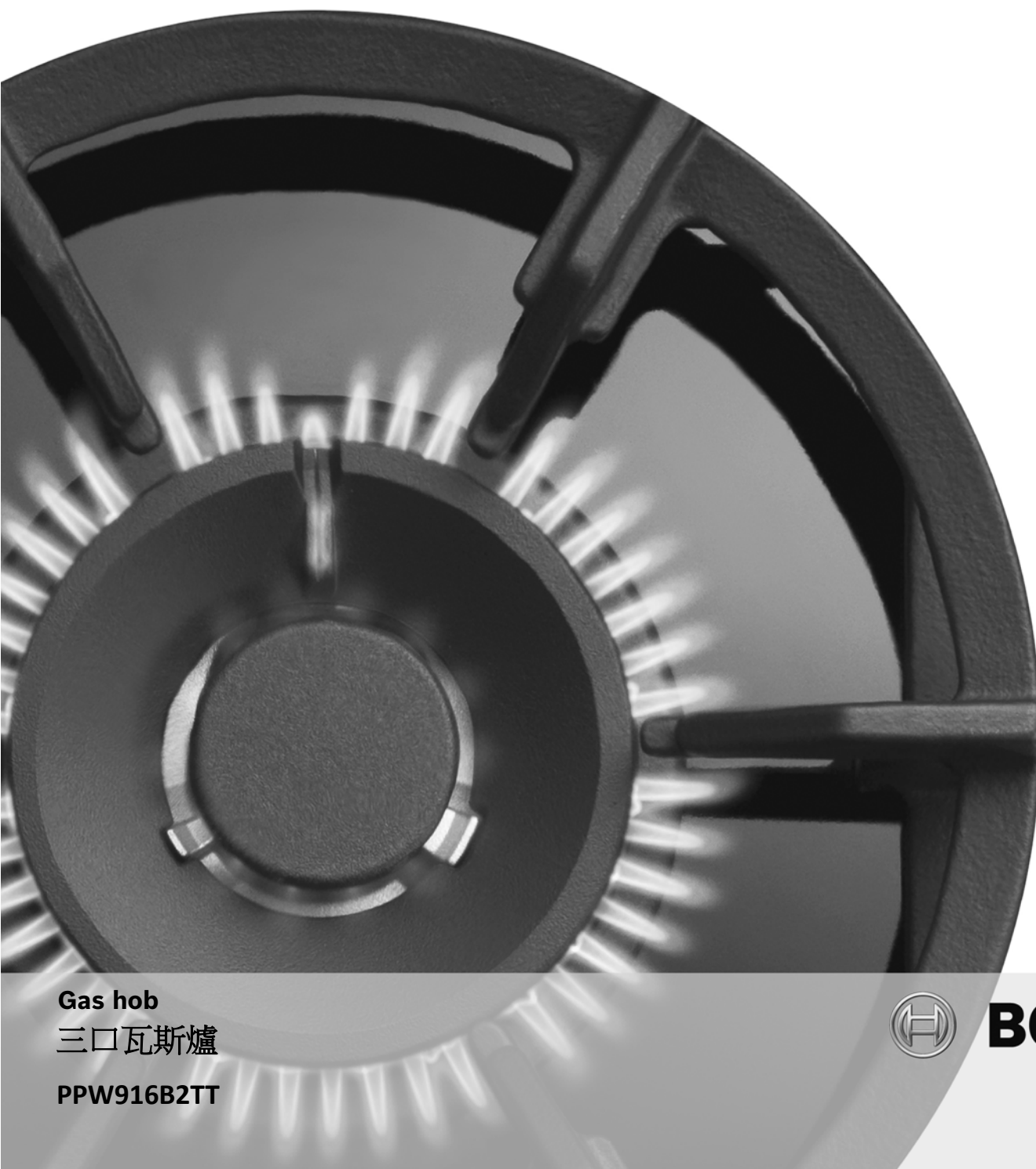




Gas hob
三口瓦斯爐
PPW916B2TT

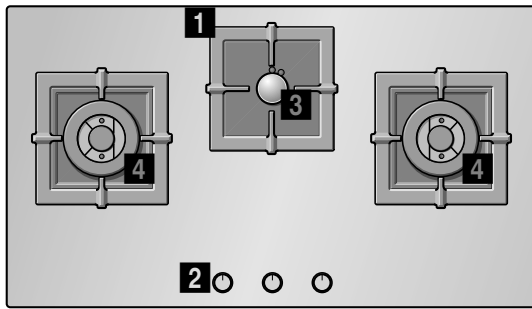


BOSCH

[en] Instruction manual

[zh] 使用說明書

PPW9...2T.



-
- 1** Pan supports
 - 2** Control knobs
 - 3** Semi-rapid burner (up to 1.7 kW)
 - 4** Dual double-flame wok burner up to 5 kW
-

- 1** 爐架(平底鍋爐架x3, 炒鍋爐架x1)
- 2** 控制旋鈕
- 3** 中口爐(最大1.7KW)
- 4** 左口爐, 右口爐(最大 5.0KW)

Safety precautions	3
Your new appliance	5
Accessories	5
Gas burners	5
Switching on manually	5
Switching on automatically	5
Safety system	5
Switching off a burner	6
Power levels	6
Warnings	6
Cooking guidelines	6
Cooking pans	6
Suitable pans	6
Precautions for use	6

Cleaning and maintenance	7
Cleaning	7
Maintenance	7
Trouble shooting	7
Technical Assistance Service	8
Warranty conditions	8
Used appliances and packaging	8
Environmentally-friendly disposal	8

Additional information on products, accessories, replacement parts and services can be found at www.bosch-home.com and in the online shop www.bosch-eshop.com

Safety precautions

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

Keep the operation and installation instructions and provide them along with the appliance if it is passed on to another user.

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.

This appliance must only be used in well ventilated places.

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

It is recommended you contact the Technical Assistance Service to change to another gas type.

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

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this needs to be changed, please consult the assembly instructions.

This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

This appliance is only intended for cooking purposes, not as a heating system.

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

Never leave the appliance unattended during operation.

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

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

Accumulation of unburned gas in an enclosed area carries a risk of deflagration. Carefully read the instructions and warnings on the operation of gas burners.

The hotplates and surrounding area become very hot. Never touch the hot surfaces. Children under 8 years old must be kept at a safe distance from the appliance.

The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.

Do not store or use corrosive chemicals, steamers, inflammable materials or non-food products below or near this domestic appliance.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

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.

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 use: 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.

Do not subject the appliance to draughts. These might blow out the burners.

While using your hob, prevent any draughts and do not spill any cold liquids on it, as this may cause the glass to break.

Do not clean the hob using a steam cleaner. Risk of electrocution!

In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

If one of the control knobs will not turn, do not force it. Call the Technical Assistance

Service immediately, so that they can repair or replace it.

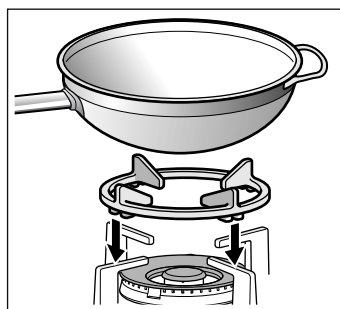
Cracks or fractures in the glass may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Your new appliance

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

Accessories

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



Additional wok pan support

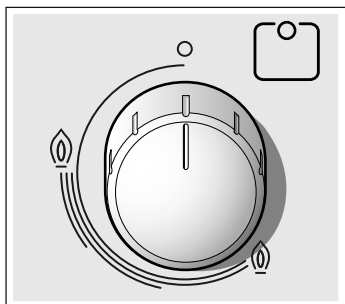
Only for use on wok burners with pans with a round base.

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

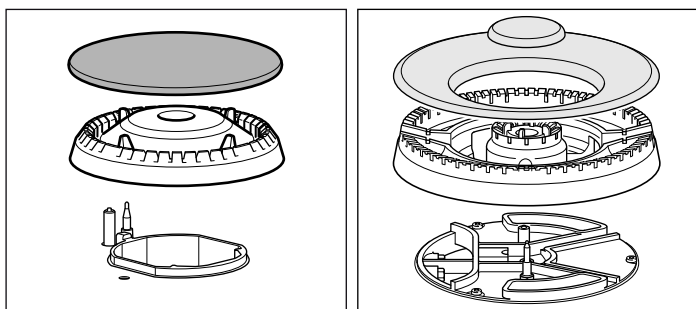
The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

Gas burners

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



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



Switching on manually

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

Switching on automatically

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

1. Press the chosen burner control knob and turn it anticlockwise to the maximum power setting. While the control knob is still pressed down, sparks are produced on all burners. The flame ignites.
2. Release the control knob.
3. Turn the control knob to the required setting.

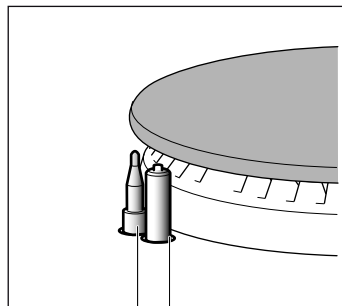
If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

Risk of deflagration!

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

Safety system

Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off.



thermocouple ignition sparker

To ensure that this device is active:

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

Switching off a burner

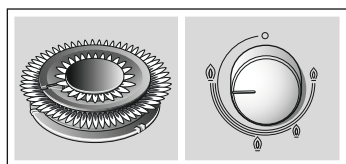
Turn the corresponding control knob clockwise to the 0 setting.

Power levels

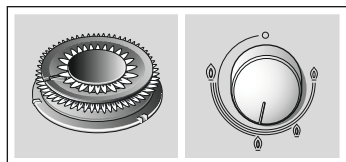
The progressive control knobs can be used to control the power needed, from minimum to maximum power.

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

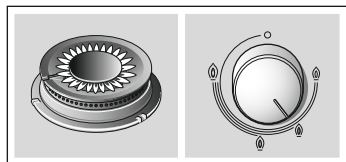
For dual double-flame burners, the inner and outer flames can be controlled separately. The available power levels are as follows:



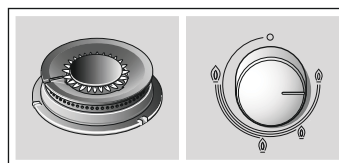
Inner and outer flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum power.

Warnings

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

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

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

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least 1 minute.

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

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

Cooking guidelines

Burner	Very high - High	Medium	Low
Wok burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and pre-cooked dishes	
Semi-rapid burner	Steamed potatoes, fresh vegetables, vegetable stews, pasta	Reheating, keeping things hot and making tasty casseroles	

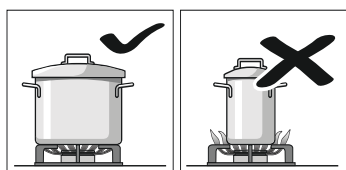
Cooking pans

Suitable pans

Burner	Minimum pan diameter	Maximum pan diameter
Wok burner	22 cm	30 cm
Semi-rapid burner	14 cm	20 cm

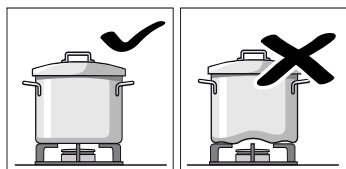
Precautions for use

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



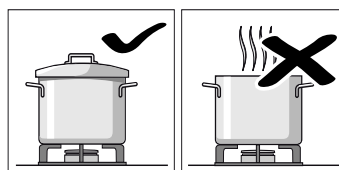
Use pans which are the right size for each burner.

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

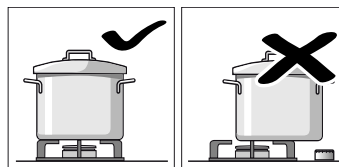


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

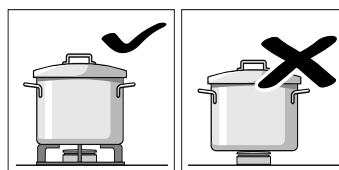


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



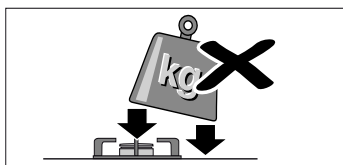
Always centre the pan over the burner, not to one side. Otherwise it could tip over.

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



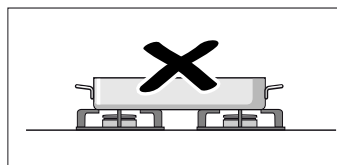
Place the pans on the pan supports, never directly on the burner.

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



Pans should be placed on the hob carefully.

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



Never use two burners or heat sources to heat one single pan.

Do not use grill pans, earthenware casserole dishes, etc. for a long period of time on maximum power.

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.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

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

After cleaning and drying the burners, make sure the burner caps are correctly positioned on the diffuser.

Caution!

- Do not use steam cleaners. This could damage the hob.
- Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.

Maintenance

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

Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.

Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

Trouble shooting

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

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse.	Check the fuse in the main fuse box and change it if it is damaged.
	The automatic safety switch or circuit breaker has tripped.	Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic switching on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
	The appliance is not earthed, is poorly connected or the earthing is faulty.	Contact the installation technician.
The burner flame is not uniform.	The burner components are not correctly positioned.	Correctly place the parts on the appropriate burner.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked by gas taps.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that it is not empty.	Change the gas cylinder.

Fault	Possible cause	Solution
The kitchen smells of gas.	A gas tap has been left on.	Turn off the taps.
	Incorrect coupling of gas cylinder.	Check that the coupling is sound.
	Possible gas leak.	Shut off the gas supply, ventilate the premises and immediately notify an authorised installation technician to check and certify the installation. Do not use the appliance until ensuring that there is no gas leak in the installation or appliance itself.
The burner immediately switches off after releasing the control knob.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

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.

Used appliances and packaging

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)

安全注意事項	9
認識您的新爐具設備	1 1
配件	11
瓦斯爐	1 1
點燃爐火	11
安全系統	11
關閉爐火	11
火力大小	12
警告	12
烹飪指南	12
烹飪鍋	1 3
合適的鍋具	13
注意事項	13

清潔和保養	13
清潔	13
保養	13
故障排除	14
技術支援服務	14
保固條件	14
廢棄物的環保處理	14

更多的產品，配件，零件更換和服務，請造訪我們的網站
www.bosch-home.com

⚠ 安全注意事項

請仔細閱讀本說明書。閱讀本說明書，將能讓您安全且有效地使用您的爐具。

爐具將移轉給其他使用者時，也請將操作和安裝說明與爐具一起保留予下一位使用者。

若使用者未遵守本說明書的要求，本公司恕不負責。

安裝完成前，請勿將爐具從保護包裝中移除。若爐具已遭破壞，請勿以任何方式打開。請與技術支援服務聯繫。

本爐具只能在通風良好的地方使用。

所有關於安裝，連接，調整和轉換至其他氣體的操作都必須由經授權的安裝工程師操作，遵守所有適用的法規、標準和當地瓦斯和電力供應商的規格。應特別注意通風規定。

若您更換為另一種類型的氣體，我們建議您與技術支援服務聯繫。

安裝新的爐具前，請確保依安裝說明安裝。

本爐具出廠時已依照規格書上的說明設定瓦斯的類型。若需要更改，請先參閱安裝說明。本爐具是專為家庭使用，不適用於商業或專業使用。本爐具不能安裝在遊艇或大型拖車。保固僅在本產品設計目的內使用有效。

本產品僅適用於烹調食物，請勿作為他途使用。

本產品並非設計與外部時鐘定時器或遠端遙控共同操作。

本爐具於使用時不得無人監督。

身體、感官或心理承受能力較低或缺乏經驗或知識的人，若已受監督或已受有關設備安全使用的指導和理解相關的危險時，方可使用本爐具。

請勿讓兒童嬉戲本爐具。

不得讓無人監督的兒童進行清洗和使用本爐具。

請仔細閱讀瓦斯爐操作的說明書和警告。
使用中的爐具會變得非常熱，請勿觸及爐具表面。

兒童必須對本爐具保持安全距離。

陶瓷玻璃爐面會變得非常熱，嚴禁在爐面上放置可燃物品，並請勿在爐面上放置物品。

請勿在本爐具的低處或附近儲放或使用腐蝕性化學品、蒸鍋、易燃材料或非食品的產品。

油脂或油若過熱時很容易著火。請勿在無人注意時加熱油或油脂。如果油或油脂著火，請勿用水將火撲滅，將有燒傷的危險！

請用鍋蓋蓋上鍋具將火撲滅並關閉爐具。

鍋具若損壞，尺寸不正確，掛在爐具的邊緣或擺放位置不正確，將可能會導致嚴重的傷害。請遵守所提供之烹飪鍋相關建議和警告。

爐具使用時會產生燃燒物，且廚房會變得炎熱和潮濕。請確保廚房通風良好，尤其是在使用時：保持通風流暢，或安裝通風系統（抽油煙機）。

長時間密集使用爐具時可能需要額外或更有效的通風：請打開窗戶，或加強通風系統。

請勿將爐具置於下風處，它將可能使爐頭停止運作。

使用爐具時，請防止任何氣流且切勿濺灑任何冷的液體在爐具上，這可能會導致玻璃破裂。

不要使用蒸氣清潔器清潔爐具，會有觸電的危險！

若出現故障，請關閉爐具的瓦斯和電力的供應。如需維修，請致電我們的技術支援服務。

請勿破壞本爐具的內部。若有需要，請致電我們的技術支援服務。

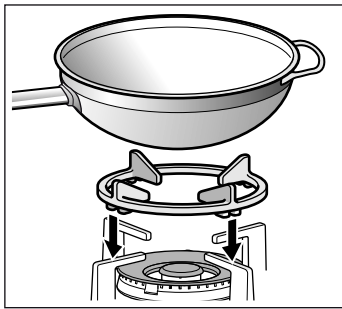
若無法旋轉控制旋鈕，請勿強行使用。請立即致電技術援助服務，請其進行維修或更換。玻璃上的裂縫或斷裂可能導致觸電。關閉開關箱內的電路斷路器。請聯繫本公司維修專線。

認識您的爐具

第2頁的圖示為新爐具的整體示意圖，和瓦斯爐的規格。

配件

依據不同的型號，爐具可能包括以下附件。這些也可向技術支援服務洽詢。



平底鍋爐架：

只可使用有圓形底座的鍋子(平底鍋)。

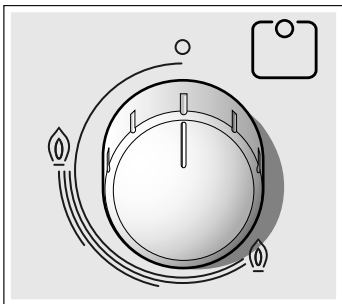
中式炒鍋爐架：

使用底部為凹型的中式炒鍋時，請先將附加的中式炒鍋爐架置於平底鍋爐架上。

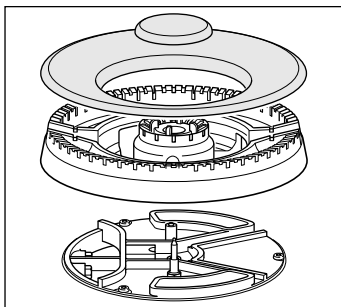
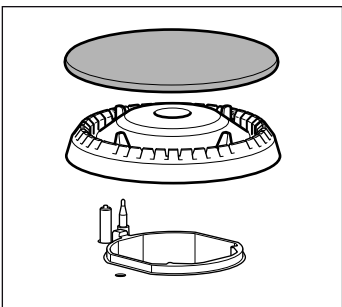
若這些配件並未使用或使用不當，本公司將不負任何責任。

瓦斯爐

每一個爐心各自有一個控制旋鈕，且以圖示清楚標示。



為使爐具正常運作，請務必確定瓦斯爐所有的零件和爐架已正確安裝。請勿更換爐頭周圍的爐頭蓋。



手動點火

1. 壓住所選的燃爐控制旋鈕，朝逆時鐘方向轉動至所需設定。
2. 使用任何類型的打火機或點火工具（雪茄打火機、火柴等等），將其靠近燃爐。

點燃爐火

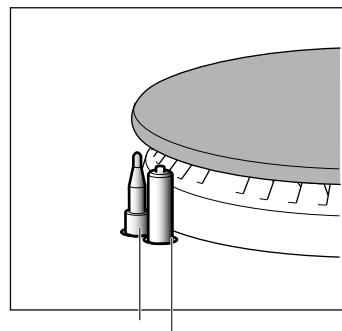
1. 按下選定的爐頭控制旋鈕，並逆時針旋轉至最大功率的位置。
按住控制旋鈕，所有的爐頭皆會產生火花。維持這個動作數秒鐘直到選定的爐心點燃為止。
 2. 鬆開控制旋鈕。
 3. 將控制旋鈕轉至需要的火力大小位置。
- 若未點燃，將控制旋鈕轉至關閉的位置，重複上述步驟。這時需按住控制旋鈕一段時間（最多10秒）。

⚠ 爆燃的風險！

若15秒後，火焰並未點燃，關閉瓦斯爐，並打開附近的門窗。等待至少一分鐘，再嘗試點火。

安全系統

您的瓦斯爐配備有點火安全裝置，可防止爐火不小心被吹熄時，瓦斯因外漏。



全裝置 點火器

為確定該點火安全裝置是有效的：
瓦斯爐在點火時請將控制旋鈕下壓至少4秒鐘，直到爐火點燃，且放鬆控制旋鈕時火燄不會熄滅。

關閉爐火

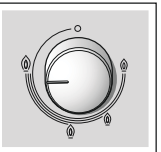
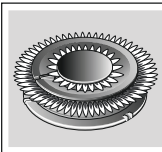
順時針旋轉對應的控制旋鈕旋到0的位置。

火力大小

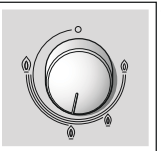
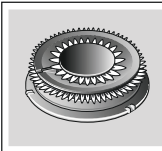
逐步旋轉控制旋鈕可控制所需火力從最小到最大。

設定	○	控制旋鈕關閉
大火	Ⓔ	最大火力
小火	Ⓖ	最小火力

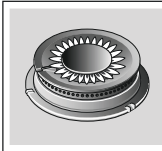
雙圈火焰爐心，可以單獨控制內、外圈火力。可用的火力大小如下：



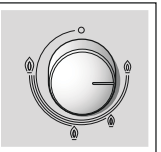
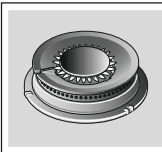
內、外圈火力全開到最大。



外圈火力開最小，內圈火力全開。



內圈火力最大，外圈熄火。



內圈火力最小，外圈熄火。

警告

當爐火點燃時會聽到小聲的吹哨聲，這是正常的。

第一次使用時，爐頭會發出氣味，這是正常的。這不會有任何風險，也並不表示故障。他們在一段時間後會消失。

橙色的火焰是正常。這是由於灰塵出現在空氣或溢出的液體所致。

若爐頭的火焰不小心吹出來，關閉爐頭控制旋鈕，至少 1 分鐘內，請勿試圖重新點燃。

關閉爐頭幾秒鐘後，會有聲音（砰的一聲）。這不是故障—這表示安全裝置不再運作。

盡可能將爐頭保持乾淨。若點火器有髒汙，將無法順利點火。請定期以非鋼絲的小刷子清潔。請記住，點火器禁不起任何嚴重的撞擊。

烹飪指南

爐頭	強火—大火	中火 小火
左、右口爐	煮，蒸，烤，烘，大平底鍋，亞洲食物（鍋子）。	加熱和保溫：煮熟的和預煮的菜。
中口爐	蒸馬鈴薯，新鮮蔬菜，燉煮蔬菜，義大利麵。	加熱，保溫和烹煮美味的砂鍋。

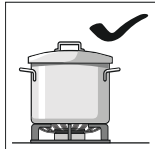
鍋具

合適的鍋具

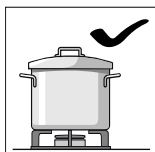
爐頭	鍋具最小直徑	鍋具最大直徑
左、右口爐	22 公分	30 公分
中口爐	14 公分	20 公分

使用注意事項

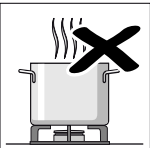
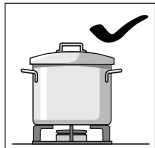
以下的建議是為了幫助您節約能源和防止鍋具的損壞：



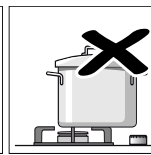
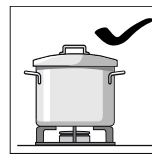
請使用與爐頭合適的鍋具。
請勿在大爐頭上使用小鍋具，火焰不能接觸鍋具的兩側。



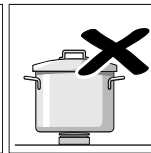
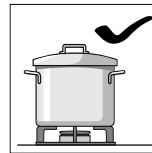
請勿使用損壞的鍋具，它無法均勻地平放在爐架上，鍋具可能會翻倒。



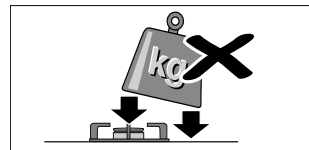
請只使用厚底和平底的鍋具。
請務必使用鍋蓋且確認鍋蓋已被適當蓋上。否則將會浪費能源。



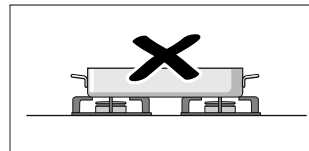
請務必將鍋具的中心放在爐頭上，而非僅用一側，否則可能翻倒。請勿將大型鍋具放置在靠近火力控制旋鈕的爐頭上加熱，高溫可能造成控制旋鈕損壞。



請將鍋具放置在爐架上，切勿直接放置在爐頭上。
使用本瓦斯爐前，請確定爐架和爐頭蓋都放置在正確的位置上。



請小心將鍋具放置在爐架上。
請勿撞擊爐面，或放置過重的物品於爐具上。



請勿同時使用兩個爐頭來加熱單一的鍋具。
請勿以最大火力長時間加熱燒烤盤，陶器砂鍋等。

清潔和保養

清潔瓦斯爐

冷卻後，請用海綿沾濕肥皂水清洗。

每次使用後，請在冷卻後清潔每個爐頭的表面。若有殘留物（烘焙食品，油脂等的滴落），即使很少，亦應清潔，以免卡在表面日後變得更難清除，洞口和溝槽務必清潔乾淨以利順利點火。

鍋具的移動可能會在爐架上留下一些金屬殘留物。

請以肥皂水清潔和非鋼絲刷擦洗爐頭和爐架。

若爐架配有橡膠墊，請一併清理。其可能會鬆脫容易刮傷爐面。請隨時保持爐頭和爐架乾燥，水滴或濕抹布在烹飪時可能會損壞瓷釉。

清潔和乾燥爐頭後，請確定爐架及爐頭蓋已放置在正確的位置上。

注意事項！

- 請勿使用蒸氣清潔器，它可能會損壞爐具，有觸電的危險。
- 請勿以有磨蝕作用的物品、鋼材洗刷、尖銳器具、刀具等從爐面上刮除已硬化食物的汙漬。
- 請勿使用刀、刮刀或類似的工具清潔爐頭邊緣的玻璃、金屬框或陶瓷玻璃/面板。

保養

若有任何液體濺出，請立刻清潔，以防止食物黏著在爐面，造成日後清潔困難。

請勿在玻璃表面平移滑動鍋具，這可能會造成刮傷。此外，盡量避免掉落重物或尖銳物到玻璃上。

請勿重擊爐具的任何部位。

清洗水果和蔬菜後的砂粒可能刮傷玻璃表面。

溶化的糖粒或糖分含量較高的食物掉落時，請立即清理。

故障排除

有時候，可以很容易地解決某些偵測到的故障。

尋求維修服務之前，請先查看是否為下列問題，可以幫助您快速排除故障。

故障	可能原因	解決方式
一般的電力系統故障。	保險絲損壞。	檢查主保險絲盒的保險絲，若已損壞請更換新的保險絲。
電子點火器	自動安全開關或斷路器跳開。	檢查電源開關箱，看看是否自動安全開關或斷路器已跳開。
無法正常操作。	可能是食物殘渣或清潔劑卡在點火器和爐頭之間。	點火器和爐頭之間間隙必須保持乾淨。
	爐頭受潮。	小心將爐頭蓋乾燥。
	爐頭蓋未正確放置。	檢查爐頭蓋已正確放置。
	瓦斯爐並未接地，連接不良或接地失效。	請聯繫安裝技術人員。
爐頭的火焰不一致。	爐頭的組件未正確放置。	將組件正確地放置在適當的爐頭。
	爐頭上的溝槽變髒。	清潔爐頭上的溝槽。
瓦斯的氣流不正常或有沒有瓦斯流出。	瓦斯開關鎖住。	打開瓦斯開關。
	若是桶裝瓦斯，可能是瓦斯用完了。	更換瓦斯桶。
廚房充滿瓦斯味	瓦斯開關未關上。	關上瓦斯開關。
	瓦斯桶連接處未正確安裝。	檢查連接處是否緊密。
	瓦斯可能外洩。	關閉瓦斯總開關，將該場所通風，並立即通知授權的安裝技術人員檢查和確認安裝。確定安裝和瓦斯爐無瓦斯外洩前，請勿使用本產品。
鬆開控制旋鈕後，爐頭立即熄滅關閉。	按住控制旋鈕的時間不夠久。	一旦點燃爐頭，持續控制旋鈕數秒。
	爐頭上的溝槽變髒。	清潔爐頭上的溝槽。

技術支援服務

聯繫我們的技術支援服務時，請提供設備的產品型號（E-Nr.）和生產編號（FD）。於爐具下方的規格標示可找到資料。

保固條件

在不太可能的情形下產品發生損壞或在品質方面不符合您的期望時，請盡快通知我們。瓦斯爐必須未遭到破壞，或使用不當，方符合保固的有效性。

保固條件由本產品的保證書內詳細說明。

可在零售處取得詳細資訊。需要提供保固服務時，必須出示購買證明以維護權益。

我們保留更改的權利。

廢棄物的環保處理

拆除瓦斯爐的包裝，並以環保的方式處理包裝。

☑ 瓦斯爐的包裝材料僅為確保高效的保護和運輸而生產。這些材料 100% 可回收，減少對環境的影響。您還可以透過以下的建議有助於愛護環境：

- 將包裝丟棄在適當的資源回收桶。
 - 丟棄舊爐具之前，請確保其已無法使用，請將電源線從機器上拔除，剪斷後與插頭一同丟棄。
 - 請聯繫當地主管機關，找到離您最近的回收中心處理您的爐具。
 - 請勿將用過的油倒進水槽。請收集在密封的容器中，並拿到適當的收集點，若無法做到這一點，將其放置在垃圾桶（最終會到垃圾場，這可能不是最好的選擇，但可避免污染地下水）。
- 本爐具符合歐盟法令 2012/19/EU 電子與電器設備 WEEE (廢棄電子與電器設備) 規定。



Robert Bosch Hausgeräte GmbH

Carl-Wery-Straße 34

81739 München

Germany

www.bosch-home.com

博西家用電器股份有限公司

台北總公司：114台北市內湖區洲子街80號11樓 (02) 8978 0999

台中分公司：407台中市西屯區大恩街16號1樓 (04) 2369 0789

高雄分公司：804高雄市鼓山區中華一路276號 (07) 262 0998

維修專線：(02)8978-1777

<http://www.bosch-home.com.tw>



9000714370