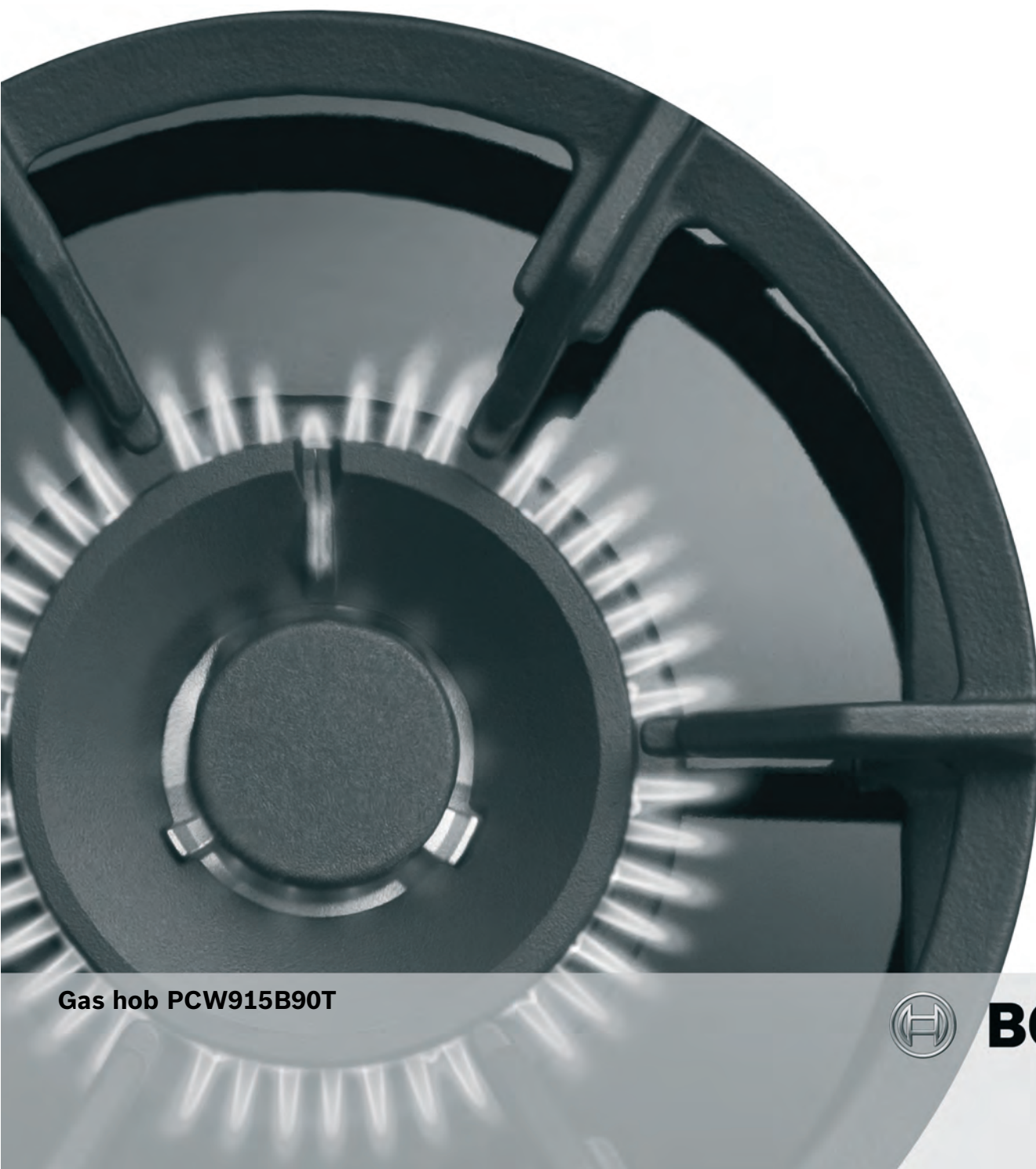




Gas hob PCW915B90T

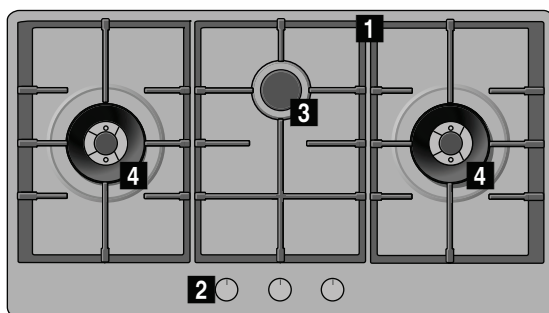


BOSCH

[en] Instruction manual3

[中文版] 使用手冊9

PCW915B90T



-
- 1** Pan supports
 - 2** Control knobs
 - 3** Semi-rapid burner (up to 1.75 kW)
 - 4** Dual double-flame wok burner up to 5 kW
-

- 1** 爐架
- 2** 控制旋鈕
- 3** 單焰爐
- 4** 雙焰爐(中華炒鍋適用)

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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. 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 assembly instructions.

This appliance cannot be installed on yachts or in caravans.

This appliance must only be used in well ventilated places.

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

All operations relating to installation, connection, regulation and conversion to other gas types must be performed by an authorised technician, respecting all applicable regulations, standards and the

specifications of the local gas and electricity suppliers. Special attention shall be paid to ventilation regulations.

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

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

Never leave the appliance unattended during operation.

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

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

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

Risk of deflagration!

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

Risk of poisoning!

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

Risk of burns!

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

Risk of fire!

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

Risk of injuries!

- Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.
- In the event of a malfunction, turn off the appliance's gas and electricity supply. For

repairs, call our Technical Assistance Service.

- Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.
- If one of the control knobs will not turn, do not force it. Call the Technical Assistance Service immediately so that they can repair or replace them.

Risk of electric shock!

Do not clean the appliance using steam cleaners.

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

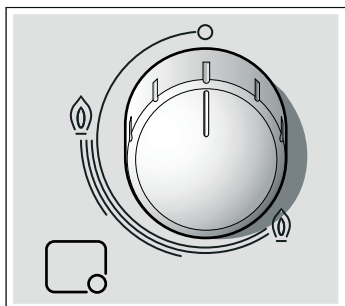
Only for use on wok burners with pans with a round base.

Using these pans may cause some temporary deformation of the grease drip tray. This is normal and does not affect the operation of the appliance.

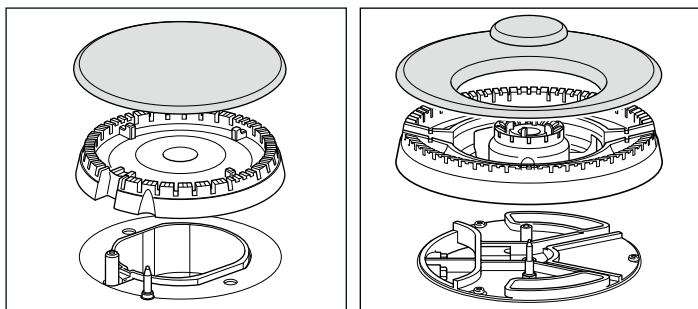
The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

Gas burners

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



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



Switching on manually

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

Switching on automatically

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

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

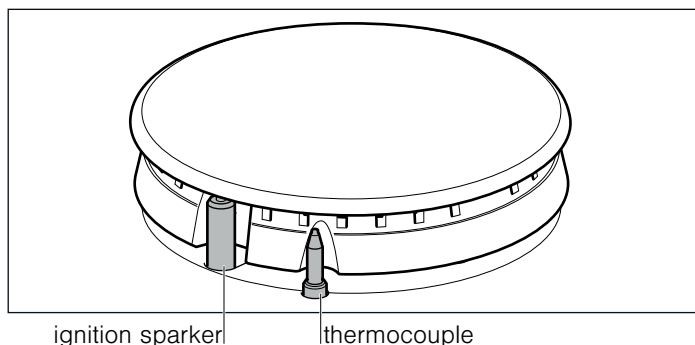
If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

Risk of deflagration!

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

Safety system

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



To ensure that this device is active:

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

Switching off a burner

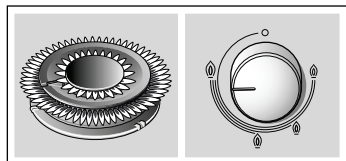
Turn the corresponding control knob clockwise to the 0 setting.

Power levels

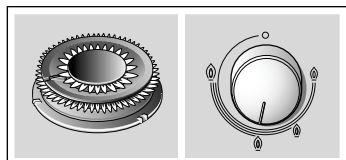
The progressive control knobs can be used to control the power needed, from minimum to maximum power.

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

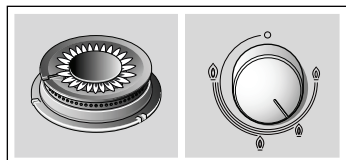
For dual double-flame burners, the inner and outer flames can be controlled separately. The available power levels are as follows:



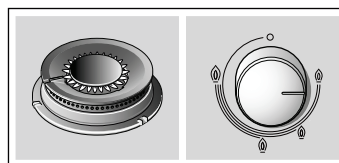
Inner and outer flame on full power.



Outer flame on 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.

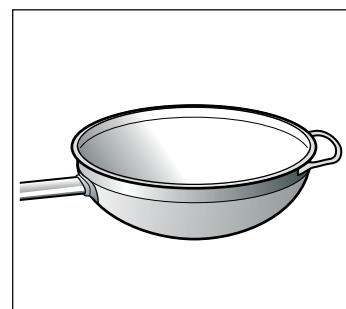
Cooking guidelines

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	-
Semi-rapid burner	14 cm	20 cm



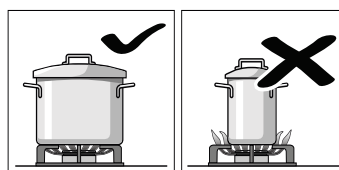
Wok pan

The wok pan diffuses intense heat uniformly, so that the food is cooked in less time and using less oil.

Always follow the manufacturer's instructions when cooking with a wok pan.

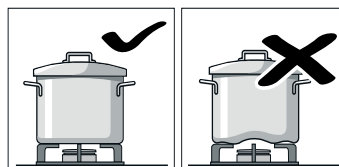
Precautions for use

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



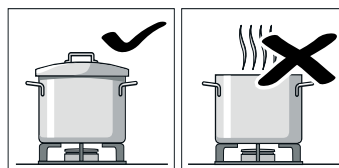
Use pans which are the right size for each burner.

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

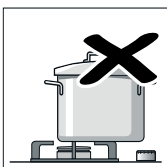
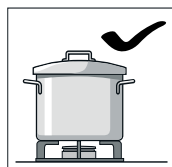


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

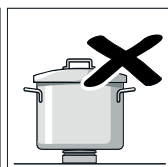
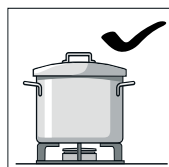


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



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

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

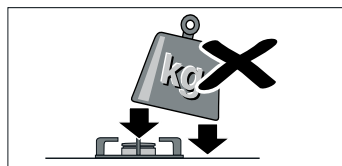


Place the pans on the pan supports, never directly on the burner.

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

Pans should be placed on the hob carefully.

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



Cleaning and maintenance

Cleaning

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

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

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

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

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

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.

Due to the high temperatures endured, the wok burner and the stainless steel zones (grease drip tray, burner outline, etc.) can change colour. This is normal. After each use, clean these areas with a product that is suitable for stainless steel.

It is recommended that the cleaning product available from our Technical Assistance Service (code 464524) is used regularly.

Caution!

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

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

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.

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

Technical Assistance Service

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

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

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

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

Warranty conditions

In the unlikely event that the appliance is damaged or does not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.

Used appliances and packaging

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

Environmentally-friendly waste management

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

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment by following the advice below:

- Dispose of the packaging in the appropriate recycling bin.
- Before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- Do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water)

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

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⚠ 安全預防措施

請詳閱本說明手冊。只有在閱讀過說明後方能安全有效地使用您的爐具。應妥善保存這些操作與安裝說明，若出售爐具，應將說明手冊轉交給買主。

製造商免除因未遵守本手冊之要求而造成的所有責任。

說明中所出現的圖片僅為引導性質。在爐具未安裝到廚具上之前，請勿移除爐具的保護包裝。若爐具出現任何方面的受損，請勿開啓爐具火源。請連絡本公司的技術協助服務部門。

根據 EN 30-1-1 瓦斯爐具法規：內嵌式爐具之規定，本爐具為第 3 級爐具。在安裝您的新爐台前，請確定根據組裝說明進行安裝。

本爐具不可安裝在遊艇或活動拖車上。

本爐具須在通風良好處使用。

本爐具並非預期用以搭配外接式計時器或遙控器使用。

安裝、接線、調整和轉換成其他類型瓦斯的相關操作，皆須由經認證核可的技師執行，並遵守所有適用法規、標準與當地瓦斯與電力供應商的規

格。請尤其注意通風法規。

本爐具在規格銘版上留有瓦斯種類的出廠設定。如需更改，請參閱組裝說明。建議您在想更改為他類瓦斯時，與本公司技術協助部門連絡。

本爐具係設計成僅供家用，非商業或專業用途。本爐具僅供烹飪目的之用，並非加熱系統。保固僅在按設計目的使用爐具時方有效。

操作期間，切勿讓爐具處於無人看管狀態。

請勿使用爐架製造商不建議使用的鍋蓋或兒童用護欄。如此可能因過熱、起燃或原料碎片脫落而導致意外發生。

兒童以及生理、感官或精神能力不足或缺乏相關經驗與知識者，需在受監督或經解說如何安全使用本爐具且已了解相關風險的條件下，方可使用本爐具。

切勿讓兒童把玩爐具。不可讓未經監督的兒童進行爐具的清潔和保養工作。

爆燃風險！

若未燃燒的瓦斯在密閉區域中累積，容易造成爆燃風險。請勿拉拖爐具。此舉可能致使燃爐爆裂。請仔細閱讀瓦斯爐操作的相關說明與警告。

中毒風險！

使用本瓦斯爐具時，廚房會變得炎熱潮濕並產生可燃物質。請確保廚房通風良好，尤其是在使用爐子時：要保持自然通風口暢開，或者安裝通風系統（排油煙機）。

長時間密集使用爐具，可能需要額外或更有效的通風措施：打開窗戶或提高通風系統的強度。

燙傷風險！

烤盤和其附近會非常燙。切勿碰觸熱燙表面。請讓兒童遠離本爐具。

起火風險！

■ 烤盤會非常燙。請勿把可燃物品在爐台上。請勿在爐台上貯放任何物品。

■ 請勿在本家用爐具下方或附近貯放或使用任何腐蝕性化學物、會產生濃煙的物品、可燃原料或非食物產品。

■ 過度加熱油脂或油份容易造成起火。切勿在無人看顧的情況下將油或油脂留在爐上加熱。若油或油脂起火，切勿用水滅火。請用鍋蓋將鍋子蓋住並關掉烤盤電源以滅火。

受傷風險！

■ 將受損、尺寸不對的鍋子掛在爐台邊或無法正確放置在爐台上，可能會造成嚴重的人身傷害。請按說明所提供的烹飪用鍋具相關建議與警告行事。

■ 若遇故障情況，請關閉爐具瓦斯和電源。如欲修理，請電洽本公司客戶服

■ 務服務部。電話: 0800-368-888。

■ 請勿竄改爐具內裝。如有必要，請電洽本公司技術協助部門。

■ 若其中一個控制旋鈕無法轉動，請勿迫使轉動。請立即電洽本公司技術協助部門以進行修理或更換。

觸電風險！

■ 請勿用蒸氣清潔機清理爐具

您的新爐具

本說明第 2 頁出示爐具的整體外觀和燃爐功率。

配件

依機型而異，爐台可能包括下列配件。您亦可向本公司技術協助服務部詢問這些配件。



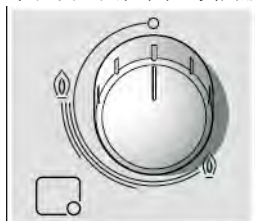
中華鍋額外托架

僅用於中華鍋燃爐上，配合圓底鍋具使用。
使用這些鍋具可能會造成油脂接盤暫時性的醃化。此為正常現象，不影響爐具的正常運作。

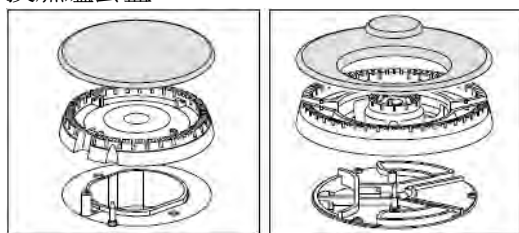
製造商不承擔因未使用配件或未正確使用配件而起的任何責任。

瓦斯燃爐

下列說明出示每個旋鈕所控制的燃爐。



必須確定所有燃爐零件和鍋具托架皆已正確安裝妥當，以便爐具正常運作。請勿交換燃爐套蓋。



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。

自動點火

若您的爐具可自動點火（火星點火器）：

1. 壓住所選的燃爐控制旋鈕，朝逆時鐘方向轉動至最強火力設定。
在未放開控制旋鈕的同時，所有燃爐上皆會有火星產生。則火焰點起。
2. 放開控制旋鈕。
3. 將控制旋鈕轉至所要的設定。

若火未點燃，請將控制旋鈕轉到關火設定處，然後重複上列步驟。這次請壓住控制旋鈕並停留較長時間（最多 10 秒）。

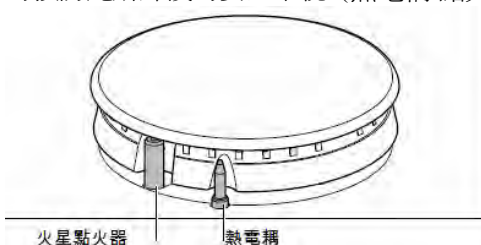


爆燃風險！

若 15 秒後火未點燃，請關閉燃爐並打開附近的門窗。在您再度嘗試點火前，請至少等待一分鐘。

安全系統

依樣式而定，您的爐具可能具有燃爐意外熄滅或可預防瓦斯外洩的安全系統（熱電耦、點火安全裝置）。



為確保此裝置生效：

1. 照平常的方式點燃燃爐。
2. 在火焰點燃後不要放開控制旋鈕，用力壓住並停留 4 秒鐘。

關閉燃爐火焰

將對應的控制旋鈕朝順時鐘方向轉至 0 的設定處。

火力等級

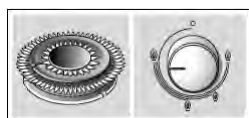
可使用漸進式控制旋鈕來控制所需要的火力，火力等級從最小到最大。

設定  控制旋鈕關閉

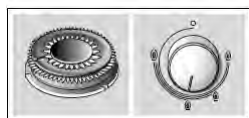
大火  最大火力或孔徑和啓動電力

小火  最小火力或孔徑

針對雙焰燃爐，可分別控制內焰和外焰。
可使用的火力等級如下：



內外焰皆最大火。



外焰小火，內焰大火。



內焰大火。



內焰小火。

警告

燃爐運作時，聽到輕微的哨聲是正常的。

首次使用時，燃爐發出氣味是正常的。此狀況並無任何風險，也不代表故障。氣味不久之後就會消失。

橘色火焰屬正常情況。此乃因空氣中有灰塵、噴濺液體等等所致。

若燃爐火焰突然熄滅，請用控制旋鈕關閉燃爐，請至少等待一分鐘再行點火。

燃爐火焰熄滅後數秒，會出現一種聲音（重擊聲）。此非故障 – 此聲代表安全裝置不再運作。請儘量保持燃爐整潔。若火星點火器髒汙，可能無法確實點火。定期使用小型非金屬刷清理。請謹記在心，火星點火器不可受到任何劇烈衝擊。

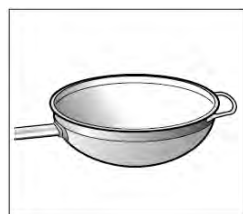
烹飪指南建議

燃爐	非常高溫-高溫	中溫	低溫
中華炒鍋 燃爐	煮沸、蒸煮、煎、烤、西班牙海鮮飯、亞洲食物（中華鍋）。	重新加熱並讓食物維持熱度；已煮好或預煮過的菜餚。	
單焰爐 燃爐	蒸過的馬鈴薯、新鮮蔬菜、蔬菜濃湯、義大利麵。	重新加熱，讓食物維持熱度和做美味的砂鍋。	

烹飪用鍋具建議

適用鍋具建議

燃爐	最小鍋直徑	最大鍋直徑
中華炒鍋 燃爐	22 公分	
單焰爐 燃爐	14 公分	20 公分



中華鍋

中華鍋會發散密集熱度，所以食物所需的烹煮時間較短且用油較少。

使用中華鍋烹煮食物時，請遵循製造商說明指示。

使用上的安全措施

以下是幫您節省能源且避免鍋具損壞的使用建議：



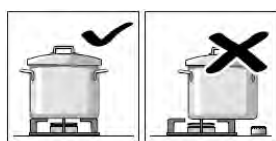
請配合每個燃爐，使用尺寸正確的鍋具。
請勿在大燃爐上使用小鍋具。火焰不可觸碰到鍋具的側邊。



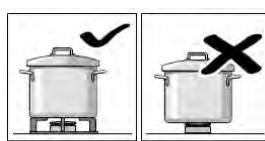
請勿使用無法均衡坐落在爐台上的受損鍋具。鍋具可能會翻倒。
請僅使用厚平底的鍋具。



烹煮食物時請使用鍋蓋且確定鍋蓋確實蓋好。如此可節省能源。



請永遠將鍋子放在燃爐的中心處，不要倚向一邊。否則鍋子可能傾倒。
切勿將大鍋放在靠近控制旋鈕的燃爐上。旋鈕可能因非常高的溫度而受損。



請把鍋具放在鍋具托架上，切勿直接放在燃爐上。
使用爐具前，請先確保鍋具托架和燃爐套蓋放置在正確的位置上。
將鍋具放置在爐台上時應小心。
請勿重壓爐台，且勿放置過重物品在爐台上。

清潔與保養

清潔

待爐具冷卻後，請用海綿加肥皂與清水進行清潔。

每次使用後，待個別燃爐零件冷卻，請清理其表面。若有任何殘留物（燒乾的食物、油滴等等），即使只有一點點，之後也會卡在表面上且更難清理。

移動某些鍋具可能會在鍋具托架上留下金屬殘留物。

請用肥皂水和非金屬刷的菜瓜布來清理燃爐和鍋具托架。

若鍋具托架是使用橡膠支托裝上去的，請同樣清理橡膠支托。支托可能會鬆弛而鍋具托架可能會刮擦到爐台。

請絕對讓燃爐和鍋具托架完全乾燥。開始烹飪時若爐台上有水滴水漬，可能會令琺瑯受損。清理並讓燃爐乾燥後，請確定燃爐套蓋正確座落在火焰擴散器上。

小心！

- 勿使用蒸汽清潔機。此舉可能損及爐台。
- 若您的爐具是配合玻璃或鋁面板進行安裝，請勿使用刀子、刮刀或類似工具來清理金屬連接點。

保養

永遠儘快清理任何噴濺出來的液體。如此可預防食物黏在爐台表面上，且您可省下不必要的清理功夫。

由於耐受高溫，中華鍋燃爐和不鏽鋼區域（油脂接盤、燃爐外圍等等）可能變色。此為正常現象。每次使用後，請以不鏽鋼適用的產品清理這些區域。

建議定期使用可向本公司技術協助服務部門詢問清潔產品進行清理。客服電話: 0800-368-888。

小心！

不可在控制旋鈕週圍使用不鏽鋼清潔劑。(印刷) 符號可能因此掉落。

請勿將酸性液體（例如檸檬汁、醋等等）遺留在爐台上。

疑難排解

有時您所查覺的某些爐具問題，係屬可輕鬆解決之範疇。

在電洽本公司客戶服務部前，請謹記下列建議：

問題	可能原因	解決方案
總電子系統故障。	保險絲壞掉。	檢查主保險絲箱裡的保險絲，若有受損請更換新品。
	自動安全開關或斷路器故障。	檢查主控制面板，觀察是否自動安全開關或斷路器故障。
自動點火功能無法作用	有食物或清潔用品卡在火星點火器和燃爐中間	必須清理火星點火器和燃爐之間的空間。
	燃爐潮濕。	請仔細乾燥燃爐套蓋。
	未正確放妥燃爐套蓋。	檢查燃爐套蓋是否正確放妥。
	爐具未接地、接線錯誤或接地錯誤。	連絡進行安裝的技師。
燃爐火焰不一致	未正確放妥燃爐元件。	將零件放置在適合的燃爐上。
	燃爐上的溝槽髒汙。	清理燃爐上的溝槽。

問題	可能原因	解決方案
瓦斯流不正常或無瓦斯。	瓦斯龍頭鎖住瓦斯供應。 若為桶裝瓦斯，請檢查是否是否已用盡。	打開所有瓦斯龍頭。 更換瓦斯桶。
廚房有瓦斯味。	瓦斯龍頭被打開。 瓦斯桶接管不正確。 瓦斯可能外漏。	關上龍頭。 檢查接管是否穩固。 關掉瓦斯供應，讓場地通風並立即通知合格的安裝技師來檢查，確定安裝無虞。在確保安裝或爐具本身無瓦斯外漏風險前，請勿使用爐具。
放開控制旋鈕後，燃爐立即熄滅。	壓住控制旋鈕的時間不夠久。 燃爐上的溝槽髒汙。	點燃燃爐後，請壓住控制旋鈕數秒。 清理燃爐上的溝槽。

技術協助服務

連絡本公司客戶服務部門時，請提供爐具的產品編號 (E-Nr) 和生產編號 (FD)。您可在爐台下方區域的規格銘板和用戶手冊中的標籤上找到此資料。
或電詢客服電話: 0800-368-888。

保固條件

若爐具受損或不符合您對品質的期待，請儘速通知我們。為求保固有效，不得竄改或不當使用爐具。
保固服務以購買國家當地公司代表辦公室所提出之保固條件為準。可向零售商取得詳細情報。必須提出購買證明方能取得保固福利。

本公司保留進行變更的權利。

有關詳細保固規定與說明，請上博西家電網站或撥服務專線: 0800-368-888

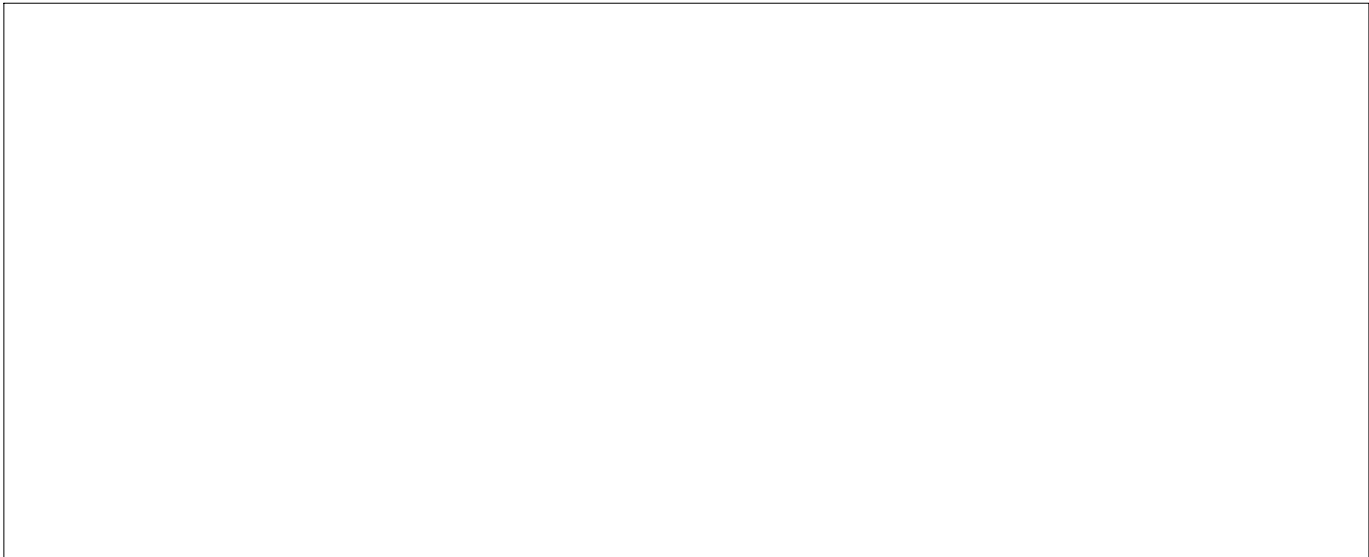
中古爐具與包裝

若規格銘版上有  符號，請切記下列指示：

環保廢棄管理

- 以環保方式拆解爐具和處理包裝。
爐具的包裝材料僅用在運送期間具有有效保護的嚴格必要原料進行製造。這些原料為 100% 可回收，所以能減少對環境的衝擊。您亦可藉由下列建議，為環境保護貢獻一份心力：
- 將廢棄包裝放入合適的回收桶。
 - 在丟棄舊爐具之前，請確保您已解除其功能。連絡當地政府機關，查出離您最近的回收中心地址以處理您的爐具。
 - 請勿將使用過的油倒入水槽。收集起來放置貼封容器內並帶至合適的收集點，若無法做到，請將二手油放在垃圾桶內（最後會送至控管垃圾場；此舉或許非最佳做法，但可避免汙染地下水）。

本爐具符合歐盟法令 2002/96/EC 有關電子電氣設備、稱為 WEEE (廢棄電子電氣設備) 之規範。



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