

德國Bosch家電台灣總代理：德商雅基利股份有限公司
臺北市忠孝東路1段112號4樓 電話：02-5556-2556
台中市西屯區大恩街16號1樓 電話：04-2323-6166
高雄市鼓山區中華一路276號 電話：07-345-2800
服務專線：02-5556-2556 維修專線：02-5556-2321
<http://www.boschappliance.com.tw>

en	Operating instructions	1
zh	爐具使用說明書	16

PRW926B20T



Robert Bosch Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
Cod. 9000574649 A

www.bosch-home.com

Table of contents

Safety precautions	3
Your new appliance	5
Burners	6
Switching on manually	6
Switching on automatically	7
Safety system	7
Switching off a burner	7
Power levels	7
Warnings	8
Suitable pans	9
Wok pan	9
Accessories	10
Additional pan support	10
Cooking recommendations	10
Precautions for use	11
Cleaning and maintenance	12
Cleaning	12
Unsuitable products	12
Maintenance	13
Faults	14
Technical Assistance Service	15
Warranty conditions	15
Used appliances and packaging	15
Environmentally-friendly waste management	15

Dear customer,

Congratulations on your choice. Thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results.

Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety.

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).

IMPORTANT:

In the unlikely event that the appliance should arrive damaged or 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.

Safety precautions

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

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting applicable regulations, standards and the specifications of the gas and electricity providers.

You are recommended to contact the Technical Assistance Service to convert to another type of gas.

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

This appliance can only be installed in a well ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

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.

The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.

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

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this must be changed, read the Assembly instructions.

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

These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

The surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from the appliance.

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

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.

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

If one of the controls will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.

Never place unstable pans on the hob or the burners, as they may accidentally tip over.

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

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

Do not store or use corrosive chemicals, products which produce fumes, flammable materials or non-food products below or near this domestic appliance.

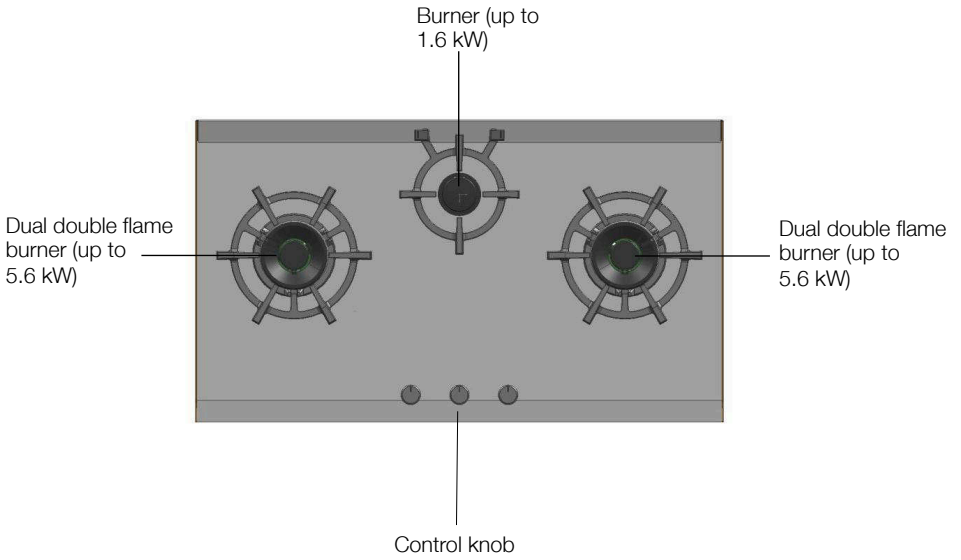
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Never leave the appliance unattended during operation.

The graphics in this instruction manual are given as a guide only.

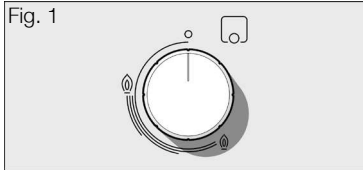
The manufacturer is exempt from all responsibility if this the requirements of this manual are not complied with.

Your new appliance



The gas burners

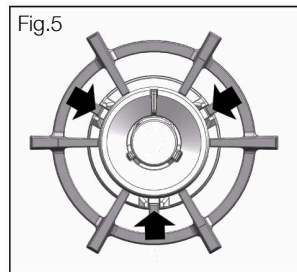
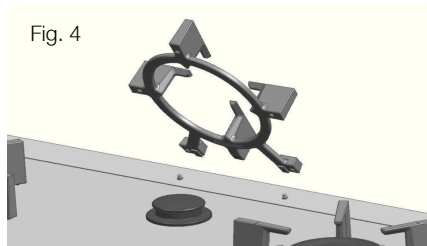
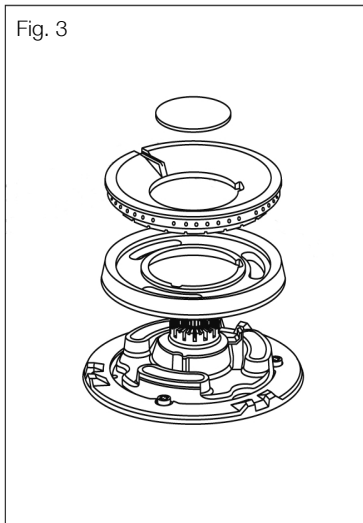
Operation



There are indications to show which burner each control knob operates. Fig. 1.



It is essential to ensure that all the burner parts and the pan supports are correctly installed for the appliance to work correctly. Fig. 2-3-4-5.



Switching on manually

1. Press the chosen burner control 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

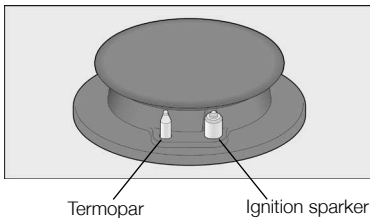
If your hob features the automatic ON function (ignition sparkers):

1. Press the chosen burner control and turn it anticlockwise to the maximum power setting. While the control is still pressed down, sparks are produced on all burners. The flame ignites (it is no longer necessary to press down the control).
2. Turn the control to the required setting.

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

Warning! If after 15 seconds have elapsed, 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 (termopar) that prevents the flow of gas if the burners accidentally switch off. To ensure that this device is active, switch on the burner as usual and, without releasing the control, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off a burner

Turn the corresponding control clockwise to the 0 setting.

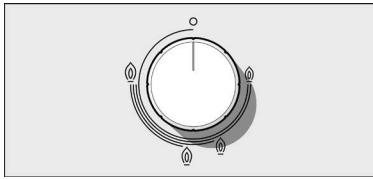
Power levels

Setting  Control off

Large flame  Maximum capacity or aperture and electricity on

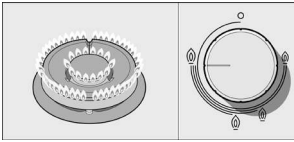
Economy flame  Minimum capacity or aperture

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

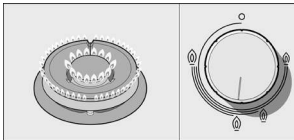


For dual double flame burners, the inner and outer flames can be controlled separately.

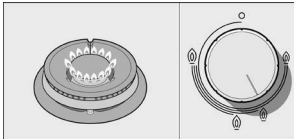
The available power levels are as follows:



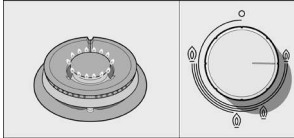
Inner and outer flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum.

Warnings

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

When it is first used, it is normal for the burner to give off fumes; this does not pose any risk and does not indicate a malfunction; they will disappear in time.

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.

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

The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well-ventilated. Either keep the natural ventilation apertures open, or install an extractor hood.

If using the appliance intensively for prolonged periods additional ventilation may be required, for example, by opening a window; more effective ventilation may also be required, for example, by increasing the hob's ventilation, if possible.

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

Suitable pans



Burner	Minimum pan diameter	Maximum pan diameter
Double flame burner	22 cm	
Semi-rapid burner	14 cm	20 cm

Wok pan



A wok is a cooking vessel originating in China; it is a kind of deep, round, lightweight pan with handles and a flat or concave base.

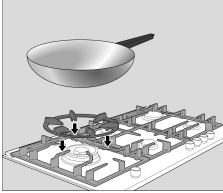
Food can be prepared in various ways in a wok: it can be stewed, stir fried, cooked on a low heat, pan-fried, or steamed. It could be said that woks serve as both as a saucepan and a frying pan and, owing to their shape and size, they can be used to cook quite large ingredients.

When cooking with a wok, heat is diffused more uniformly and gently; the intense heat which accumulates means that food takes less time to cook and also requires less oil, making it one of the quickest and healthiest ways of cooking. Always follow the manufacturer's instructions when cooking with a wok.

Accessories

Depending on the model, the hob may include the following accessories. These are also available from the Technical Assistance Service.

Additional wok pan support



Only for use on the double flame burner with pans which are more than 26 cm in diameter (roasting dishes, earthenware pots, etc.) and with pans with a concave base.

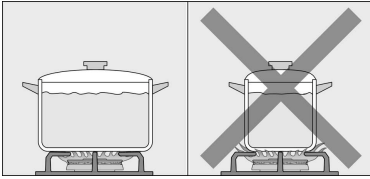
The manufacturer accepts no liability if these additional pan supports are not used or are used incorrectly.

Cooking recommendations

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

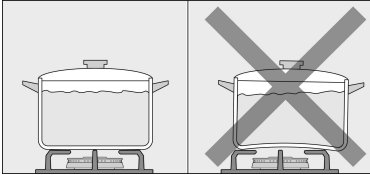
Precautions for use

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



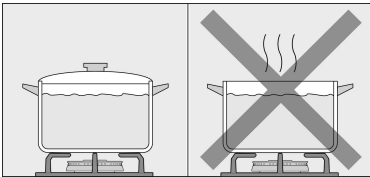
Use pans which are the right size for each burner.

Do not use small receptacles on large burners. The flame should not touch the sides of receptacles.

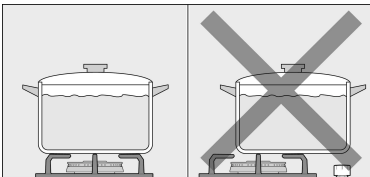


Do not use damaged cookware, which does not sit evenly on the hob. Pans may be overturned.

Only use a pan with thick, flat base.

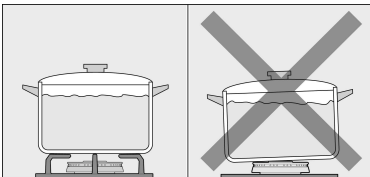


Do not cook without lids or with lids only partially covering receptacles. You are wasting energy.



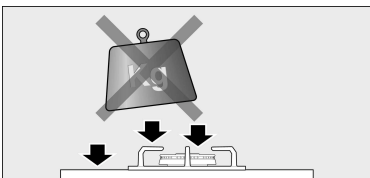
Always place the cookware right over the burner, not to one side. Otherwise it could be overturned.

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



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

Pans should be placed on the hob carefully.



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

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

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 bits are left (overcooked food, drops of grease etc.), however few, they 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.

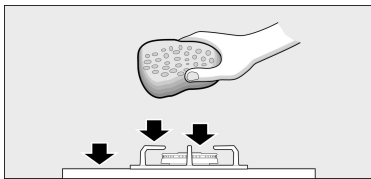
The movement of some pans may leave metal residue on the pan supports.

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 covers are correctly placed on the burner flame diffuser.



Unsuitable products

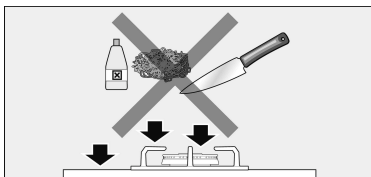
Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

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.

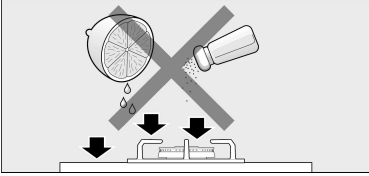
If your hob is fitted with a glass or aluminium panel, never use a knife, scraper or similar to clean the point where it joins the metal.

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: you will save yourself any unnecessary effort.



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.

Faults

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. The automatic safety switch has tripped or a fuse has blown.	Check the fuse in the main fuse box and change it if it is damaged. Check the main control panel to see if the automatic safety switch has tripped or a fuse has blown.
The automatic ON function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners. The burners are wet. The burner covers are not correctly positioned. The appliance is either not earthed, not connected properly or the earth connection is faulty.	The space between the ignition sparker and the burner must be clean. Dry the burner covers carefully. Check that the covers are correctly positioned. Contact an electrical engineer.
The burner flame is not uniform.	The burner components are not correctly positioned. The grooves on the diffuser are dirty.	Ensure the components are correctly positioned. Clean the grooves on the diffuser.
The flow of gas does not appear normal or no gas comes out.	The gas mains are turned off. If the gas is supplied from a gas bottle, check that this is not empty.	Turn on all stop cocks. Change the gas bottle.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak from the coupling to the gas bottle.	Turn off the gas taps. Check that the coupling is sound.
The safety valve on one of the burners is not working.	The control knob was not held down for long enough. The grooves on the diffuser are dirty.	Once the burner is lit, hold the control knob down a few seconds longer. Clean the grooves on the diffuser.


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

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.

This appliance complies with European Directive 2002/96/CE on Waste Electrical and Electronic Equipment (WEEE).

完美廚房的標準配備 - Bosch 爐具！

感謝您選擇歐洲第一品牌德國 **Bosch** 爐具。此款經由頂級材料製作而成的爐具，兼具時尚與實用機能。在整個製作過程中經過嚴格的品質監控及詳細的檢測，以確保能符合您所有的烹飪需求。

為了讓機器發揮最好的效能，請您詳細閱讀本使用手冊，以確實了解並熟悉爐具的各項使用方法，其中還包含了重要的安全須知與簡易的維護保養。

所有的 **Bosch** 產品在運送的過程中，都由包裝材料妥適保護，我們已經將包材減至最低需求。所有的包材均為可回收的環保材質，請正確處理，為環保作一點貢獻。使用過的廢油請勿直接倒入水槽內，這樣做會對環境造成重大危害。請將廢油倒入密封袋，再送至回收站，或者放入垃圾桶內，交由垃圾場掩埋。這樣做雖然不是最理想的處理廢油方式，但可防止水污染。

舊的爐具並非完全沒有價值的廢棄物，有的原物料還可以回收再利用，請洽環保局適當的處理方式。

若您有任何疑問，歡迎隨時撥打本公司服務專線 **02-5556-2556**

，我們會熱誠地為您服務。

目錄頁次

重要安全須知.....	18
認識您的爐具.....	20
瓦斯爐操作.....	21
點火/關火.....	22
安全系統.....	22
火力大小.....	23
適用鍋具.....	24
配件.....	24
烹調爐火建議.....	25
使用注意事項.....	26
清潔與保養.....	28
清潔.....	28
不適用之清潔用品.....	28
保養.....	29
簡易故障排除.....	30
售後服務.....	31

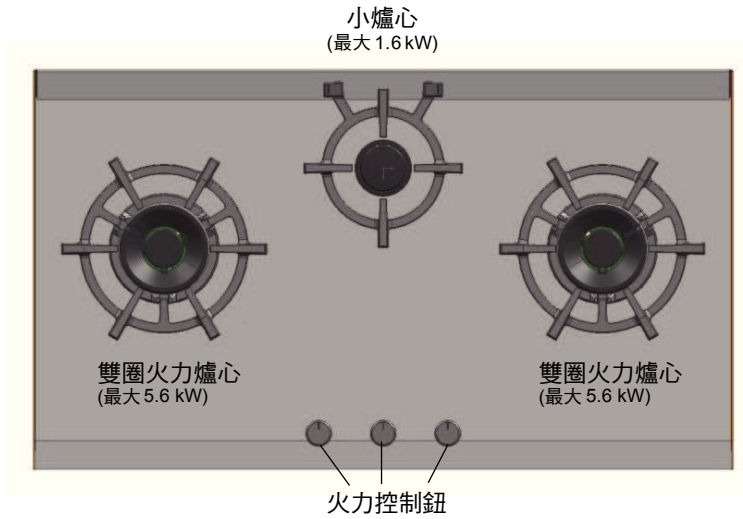
重要安全須知

- 請詳細閱讀本使用手冊，以便能安全且正確地使用您的爐具。
- 請妥善保存本手冊，爐具移轉時，請將手冊一併轉交日後使用者。
- 安裝前請先檢查爐具在運送過程是否受損，若有受損請不要安裝，並與本公司聯繫。
- 為符合規定，爐具安裝或更改瓦斯型態，請交由合格技師確實依據安裝說明來執行。
- 安裝新爐具前，請先確認正確尺寸。
- 爐具必須安裝在通風良好的地方。
- 爐具使用時，請確保勿受到強風吹拂，以免爐火被吹熄。
- 爐具規格表上清楚記載適用瓦斯型式及用電規格，請勿自行更改內部設定，若需要任何更動，請洽本公司維修服務中心。
- 使用中的爐具，溫度甚高，請小心使用，切勿讓兒童接觸或操作爐具。
- 本爐具僅供烹調食物之用，請勿作他途使用。並請勿安裝於遊艇或拖車上。
- 若爐具故障，請即刻關閉瓦斯並切斷電源，再洽本公司維修服務中心，請切勿自行修理，包括更換電源線。
- 若火力控制鈕無法順利轉動時，請勿使用蠻力，請洽本公司維修中心修理或更換控制鈕。
- 若陶瓷玻璃爐面出現任何裂痕、凹陷，會有觸電危險，請勿再使用，並關閉電源，再洽本公司維修中心。
- 請勿儲放任何具腐蝕性的化學物品、易燃物品或其他非食物產品於爐具下或接近爐具。
- 熱油容易著火，引起火警。用油煎、炸食物時，請小心看管。

- **危險！** 如果鍋內熱油著火，請勿嘗試以水來滅火，因為飛濺出的水滴會造成燙傷。請即刻蓋上鍋蓋，或使用適當的濕布覆蓋，並立即關閉爐具。
- 請勿使用容易翻倒之不穩固鍋具。
- 請勿使用蒸氣清潔機來清潔爐具，有觸電的危險。
- 若瓦斯閥門阻塞，請勿強行拉扯，應立即撥打本公司維修服務中心，以便修理或更換。
- 本說明書內之圖表，僅供參考用。

任何未依循本使用說明書而造成的不良後果，本公司恕不負責。

認識您的爐具

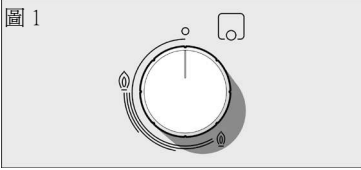


機器規格：

電壓/頻率/電流：220V/60Hz/1A

燃氣消耗量：雙圈爐心：5.6 kW 小爐心：1.6 kW

瓦斯爐操作



每一爐心各有一個操控鈕，且以圖示清楚標示(圖 1)。

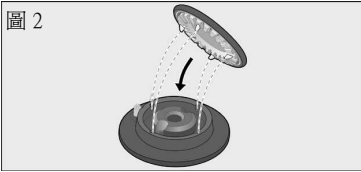
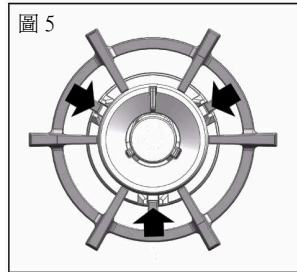
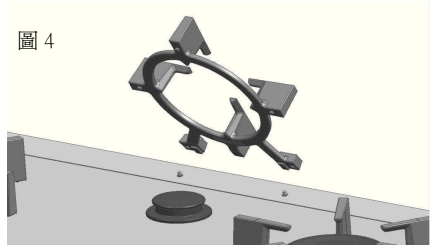
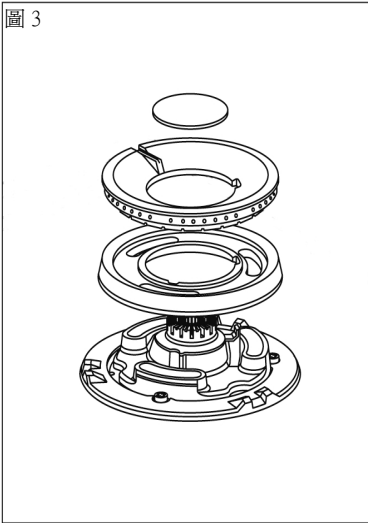


圖2-3-4-5清楚標示爐心各組件及爐架，以確保正確安裝及使用。



點火/關火

點火：

1. 將所選定的爐心控制鈕下壓，以逆時鐘方向旋轉至最大火力設定，當火力控制鈕下壓時，每個爐心都會有火星產生，維持這個動作數秒鐘直到選定的爐心爐火點燃為止，火點燃後控制鈕即無須再下壓。
2. 將控制鈕轉至所需的火力大小設定。

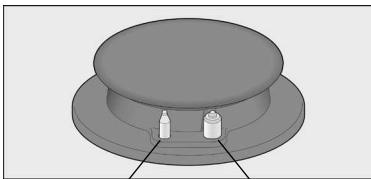
若無法點燃，請將控制鈕轉回關的位置，再重複點火動作直到爐火被點燃為止。這次請將控制鈕下壓久一點(約10秒)。

注意！若超過15秒仍無法點燃火焰，請將控制鈕轉回關的位置，並打開最近的窗戶或門，等待最少 1 分鐘，待未燃燒的瓦斯散去後再嘗試點火。

關火：

請將控制鈕以順時鐘方向轉至 0 設定即可。

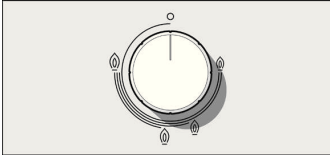
安全系統



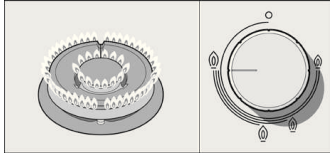
您的瓦斯爐配備有點火安全裝置，可防止爐火不小心被吹熄時，瓦斯因而外漏。為確保點火安全裝置有效，在點火時請將控制鈕下壓至少 4 秒鐘，直到爐火點燃，且放開控制鈕時火焰不會熄滅。

火力大小

- 關
-  最大火力
-  最小火力

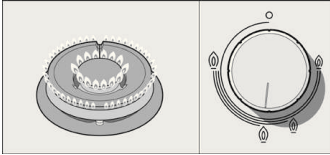


漸進式火力控制鈕可以輕鬆控制火力從最小到最大。

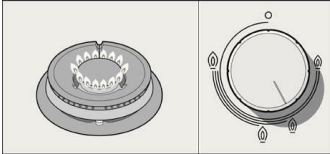


雙圈火焰爐心，內、外圈火力可以分開設定。

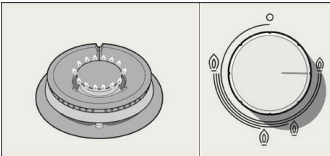
內、外圈火力均為最大。



外圈火力最小，內圈火力最大。



內圈火力最大，外圈熄火。



內圈火力最小，外圈熄火。

適用鍋具



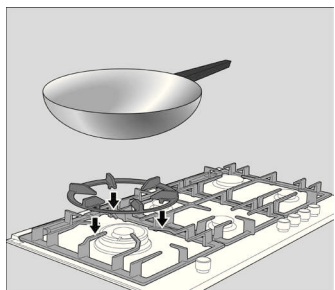
中式炒鍋



爐具款式	鍋具最小直徑	鍋具最大直徑
雙圈火力爐心	不得小於22 cm	
小爐心	14 cm	20 cm

底部為凹球面的中式炒鍋提供各種不同的烹調方式：除了可以煎、炒外，還可以慢燉、油炸，甚至清蒸。以中式炒鍋烹調食物，因為火力分佈較一致、火力較集中，所以可以快速烹調食物，且用油也較少，可以說是最健康也最快速的烹調方式之一。以中式炒鍋烹調食物時，請遵照製造商的使用說明。

配件



瓦斯爐附贈大型鍋具/中式炒鍋支撐架，適用直徑超過26cm之大型煎鍋、陶鍋及任何球面之鍋具。爐架在烹煮的過程中，溫度甚高，請勿觸碰，以免燙傷。

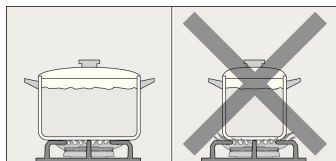
烹調爐火建議

爐具款式	強火 大火	中火	小火
雙圈火力爐心	煮沸、燒烤、西班牙海鮮飯、各式東方快炒	再加熱熟食、保溫熟食	
小爐心	蒸馬鈴薯、新鮮蔬菜、麵食、燉、悶	解凍、慢燉各式餐點	溶化奶油、巧克力、吉利丁

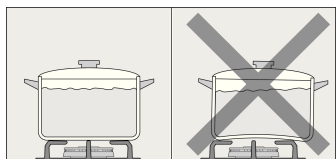
使用注意事項

- 當爐火使用時，會有聽到噓聲是正常的。
- 第一次使用時，爐火較容易熄滅，這是正常的，並不會造成任何危險，也不是故障。使用幾次後，就會改善。
- 關掉爐火後幾秒鐘，會聽到一個聲響，這並非故障，僅表示點火安全裝置不再運作。
- 請盡量保持爐心乾淨，若點火器髒汙，會影響爐火不易被點燃，請以小刷(非鋼刷)定期清理爐心，並請注意點火器不能受到任何撞擊。
- 有時會有橘色火焰產生，這是因為空氣中的灰塵或是湯汁溢出所致，是正常的。
- 使用時廚房溫度、溼度會升高，請保持廚房通風良好。可打開窗戶或排油煙機。
- 若持續使用瓦斯爐的時間很長，需加強通風裝置。
- 若爐火被意外吹熄，請將火力控制鈕轉至關閉，並等候至少一分鐘後再重新點火。

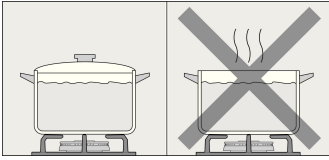
下列各項說明可以幫助節約能源，並可避免鍋具受損：



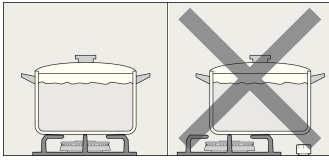
- 請使用適合爐心大小的鍋具。
- 請勿將小的鍋具放置於大爐心上，爐火絕不可大過鍋具的底部邊緣。



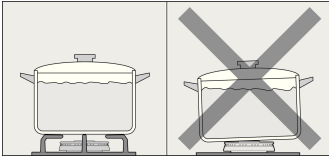
- 請勿使用受損鍋具，受損鍋具可能無法平穩擺在爐架上，易翻倒。
- 請使用厚底之平底鍋。



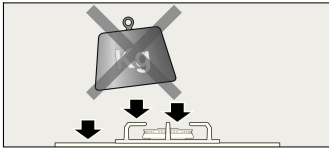
- 請勿將鍋蓋斜放，或未加蓋，這樣會浪費能源。



- 請將鍋具正中放置勿偏離爐火，以免傾倒。
- 請勿將直徑過大的鍋具，放在靠近火力控制鈕的爐心上加熱，控制鈕可能會因過熱而受損。



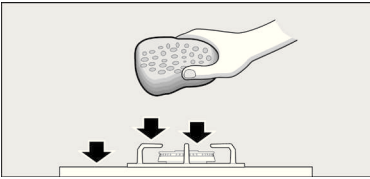
- 請將鍋具小心放在爐架上，切勿直接放在爐心上。



- 請勿撞擊爐具或置放重物於爐具上。
- 使用爐具前，請先確認爐架及爐心蓋都在正確的位置上。

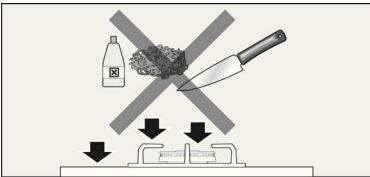
清潔與保養

清潔



- 一旦爐心冷卻後，即可以沾肥皂及水的海綿清潔爐具。
- 每次使用後請即刻清潔。可避免殘留的食物殘渣或滴落的油脂等黏在爐面，以後會更難去除。
- 為保持爐心及爐架的清潔，請定期放入肥皂溫水中，以非金屬之刷子刷洗爐心洞孔與溝槽，可確保提供良好的火焰。
- 請同時清潔爐架下方的橡膠墊，若橡膠墊鬆脫，容易刮傷爐面。
- 清潔後請將爐心及爐架完全擦乾。
- 清潔後請確認爐架及爐心蓋都在正確的位置上(請參考p.21爐心組合)。

不適用之清潔用品



- 請勿在陶瓷玻璃爐面上拖滑鍋具，以免刮傷爐面。亦請勿使尖銳物件或重物掉落爐面。切勿撞擊爐具任何部位。
- 請勿使用蒸氣清潔機來清潔爐具，可能會造成爐具受損。
- 請勿使用尖銳物品如鋼刷或刀子去刮除爐面上乾硬的食物殘留。
- 請勿使用刀子、刮板或任何尖銳物品清潔爐面的金屬封邊，或是爐面與爐心的接縫處。

保養

- 若有任何噴灑出的液體，請即刻擦拭，可省去許多後續的清潔困擾。
- 清潔蔬果掉落的塵土沙粒都可能刮傷爐面。
- 溶化的糖粒或糖分含量較高的食物掉落時，請立即清理，可使用爐面刮刀。

簡易故障排除

根據經驗，您可以不用找維修人員即可解決一般常發生的問題。在尋求維修服務前，請先查看是否為下列問題，可幫助您快速排除故障。

故障	可能引起原因	故障排除
電力系統故障	保險絲燒壞 自動跳脫開關故障	檢查主保險絲盒內之保險絲，若有需要請更換 檢查主保險絲盒內的自動跳脫開關是否故障
電子點火器不運作	點火器和爐心中可能有食物殘渣 爐心受潮 爐心蓋沒放好 爐具未連接地線或地線連接錯誤	請小心清理點火器與爐心間間隙 小心將爐心蓋及點火器擦乾 請確認爐心蓋確實蓋好 請洽專業電工技師確實連接好地線
爐火大小不一致	爐心各項組件未在定位 爐心上瓦斯出處溝槽髒污	請將各零件確實定位 清潔爐心上瓦斯出處溝槽
瓦斯流量不正常或沒有瓦斯出來	瓦斯總開關被關閉 如果是使用桶裝瓦斯，可能是瓦斯用光了	請將瓦斯開關打開 更換新的、滿的瓦斯桶
廚房區域聞到瓦斯味道	瓦斯閥門持續開著 瓦斯管和瓦斯鋼瓶間之連接處漏氣	檢查瓦斯閥門是否開著 請確認兩者間的連接是緊密的
爐火點不著	爐火大小控制鈕下壓時間不足 爐心上瓦斯出處溝槽髒污	點燃爐心後，將爐火控制鈕持續下壓幾秒鐘。 清潔爐心上瓦斯出處溝槽

售後服務

如果您有任何無法自行處理的問題時，請洽詢本公司維修服務中心(02-5556-2321)
。打電話時請告知右列資料： E-NR FD 這項資料您可在爐具下方的規格標示中找到。