

HG-HSYXF-2031 燃气灶-四头不锈钢 天然气 带息保 -QG4Z01TCX 说明书 英

HG-HSYXF-2031 □□□-□□□□□ □□□ □□□ -QG4Z01TCX □□□ □

Instructions for Use

Built-in Gas Hob

I. Dear Customers

1. Thank you for choosing our brand. Please read the following instructions carefully before using this appliance. These instructions contain all the information necessary for the correct use of the appliance in order to avoid damage and danger.
2. If you have any questions about the use of the appliance, please do not hesitate to contact us. We will do our utmost to provide you with a satisfactory service. Please keep these instructions for use in a safe place.
3. This product must be used for a specific function, e.g. cooking. It is not right to use the appliance in any other way that is dangerous, wrong or irregular, we are not responsible for improper use or damage caused by the delivery.

II. Operating Instructions and Suggestions

1. Some basic rules should be observed when using this appliance, BEFORE using it.
2. Do not touch the appliance with wet hands or feet.
3. Do not operate the appliance without wearing shoes.
4. Make sure that children are not in the vicinity of the appliance and do not use the appliance unsupervised.
5. We accept no responsibility for improper use or damage caused by the delivery.

III. Note for Your Safety

1. Before installation, please ensure that the device is in good working order. If problems occur, do not use it and contact the manufacturer or technician.
2. Make sure that children are not near the packaging material. Such as plastic bag~ foam~ nail~ and packing tape. All these materials can cause serious danger or damage.
3. It is dangerous to change the specifications or modify the product in any way.
4. Do not clean or service the appliance if it is not switched off.
5. If you do not use or modify the appliance, make sure beforehand that it cannot work and make sure that children are far away from it.
6. After use, turn the switch to the “off” position, make sure that the flame is completely extinguished and close the general gas valve.
7. This appliance is intended for adult use, children should not use or play with the appliance.

8. During operation of the appliance, the external surfaces are hot. Take care not to touch these surfaces during operation.
9. Ensure that children are not in the vicinity of the appliance during use.

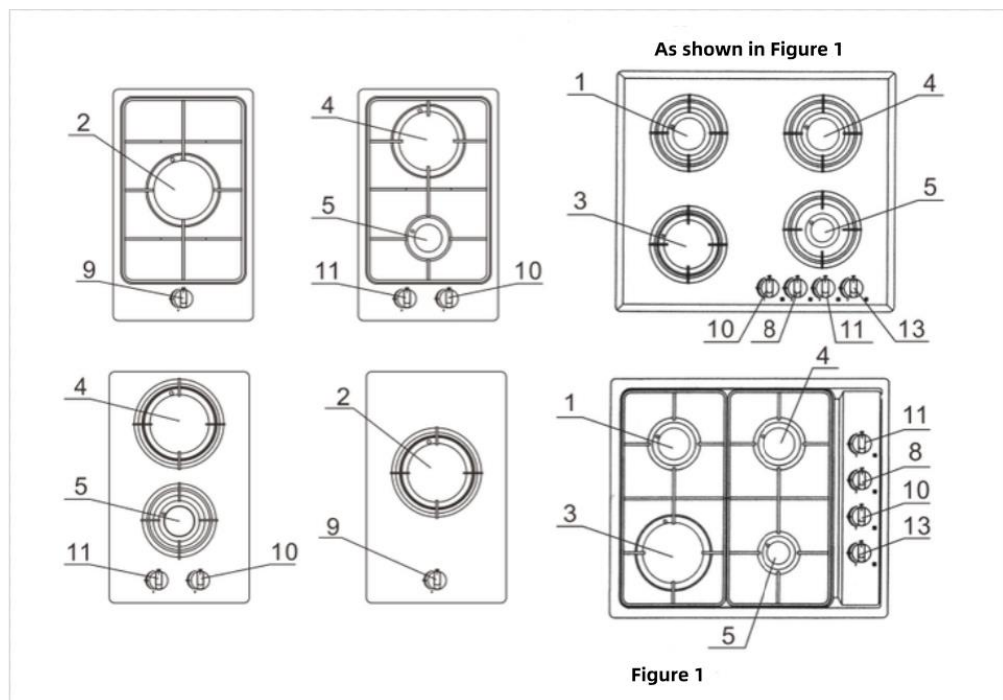
IV. Built-in Structure Design Feature

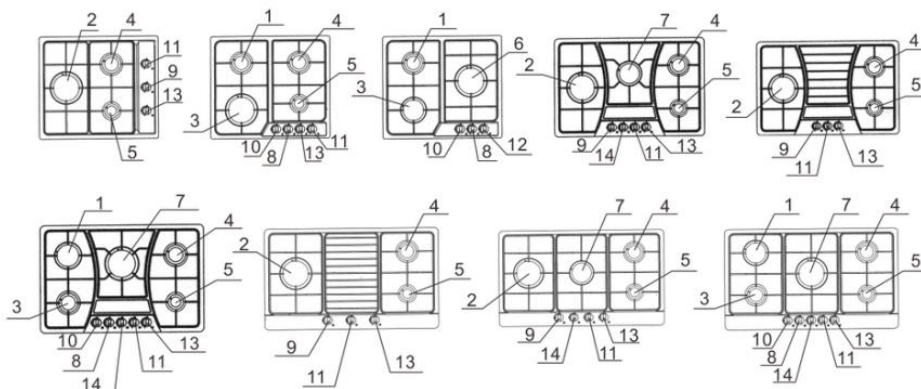
Gas Burner:

1. left front burner 65mm (90mm)
2. left burner 120mm
3. left rear burner 120mm
4. right front burner 65 mm
5. right rear burner 45 mm
6. right burner 120 mm
7. center burner 120 mm (90 mm)

Control Panel:

8. front left switch
9. left switch
10. left rear switch
11. front right switch
12. right-back switch
13. right switch
14. center switch





IMPORTANT:

Ensure that the location you choose has easy access to electricity or gas to operate the appliance and adequate ventilation. If you use the appliance for long periods of time, open the window or install an extractor hood at the same time to add functionality.

V. Operating Instructions

1. Gas Burner:

1.1 The gas is set using the switch (as shown in Fig. 2). Press the switch fully and turn it in the opposite direction to the clock until it reaches the following position:

Sign OFF Gas valve is shut off.

Sign  biggest flame

Sign  smallest flame

1.2 The position of the liquid material with the largest flame will cook very soon. When the switch is in the largest flame position, turn the thermostat knob to a desired temperature suitable for any slow cooking and reheating of food.

1.3 Press the switch fully and turn it in the opposite direction to the clock until it reaches the lowest flame position of .

1.4 Set the switch position from largest to smallest, the burner burns with a medium flame.

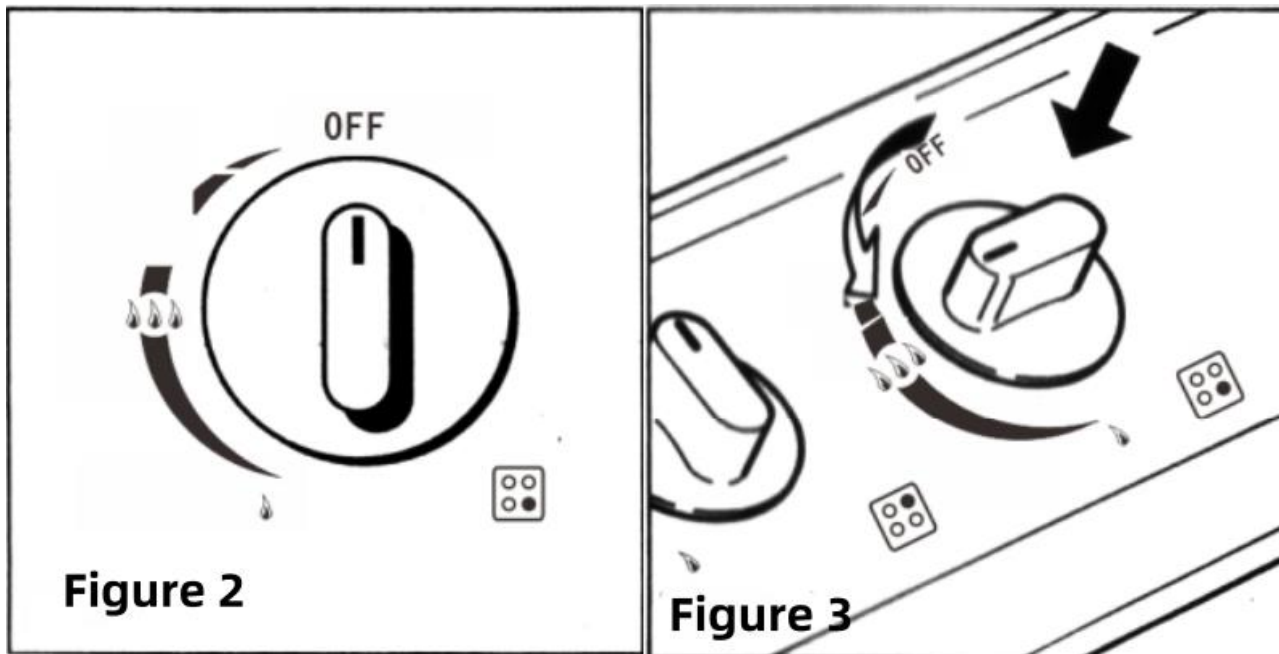
2. Ignition

Three steps are as follows

2.1 Press the switch lightly (as shown in picture 3) and turn it in the opposite direction of the clock until it reaches the position of the largest flame. Press the switch and it will ignite.

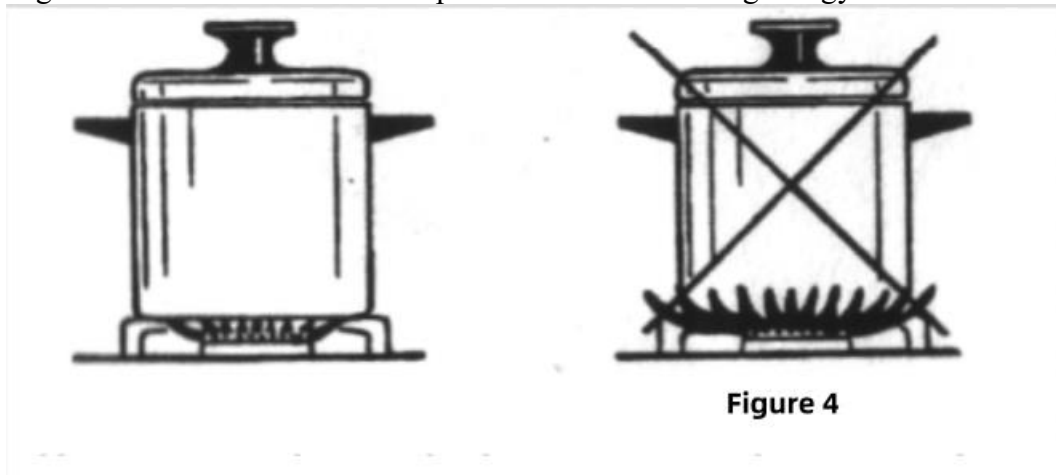
2.2 For models with safety device, press and hold the switch for 5 to 10 seconds.

2.3 Adjust the general gas valve to the desired flame. If the flame is extinguished for certain reasons, the safety device will automatically cut off the gas supply. Turn the switch to the lowest position and then relight. You should wait 1 minute; due to the air in the tongs, ignition may be unstable, turn the switch to position 333 and relight.



3. Selection of Burners

On the control panel, each button has a label indicating which burner is being controlled. Which burner should be used depends on the correct pan size and efficiency. For good heat conduction, it is very important to use good quality cookware with a flat base. The flatness of the bottom of the pan can be checked with a ruler or a straight edge of the table. Use the correct pan size to avoid wasting energy.



VI. Cleaning and Maintenance

1.Suggestion

- 1.1 Clean the appliance, especially after it has cooled down for the porcelain enameled part.
 - 1.2 Do not leave alkaline with acid radicals or chlorine radicals.
 - 1.3 Important
- Make sure to unplug the power cord from the service socket

2.Porcelain Enameled Part

- 2.1 Use a sponge or cloth soaked in soap and warm water.
- 2.2 Avoid the use of cleaning powders or harsh abrasives

cause scratching of the surface.

3. Burner & Trivet Part

Clean the removable part with a sponge or cloth soaked in soap, as the burner and flame ring should be dry and correctly inserted.

4. Stainless Steel Part

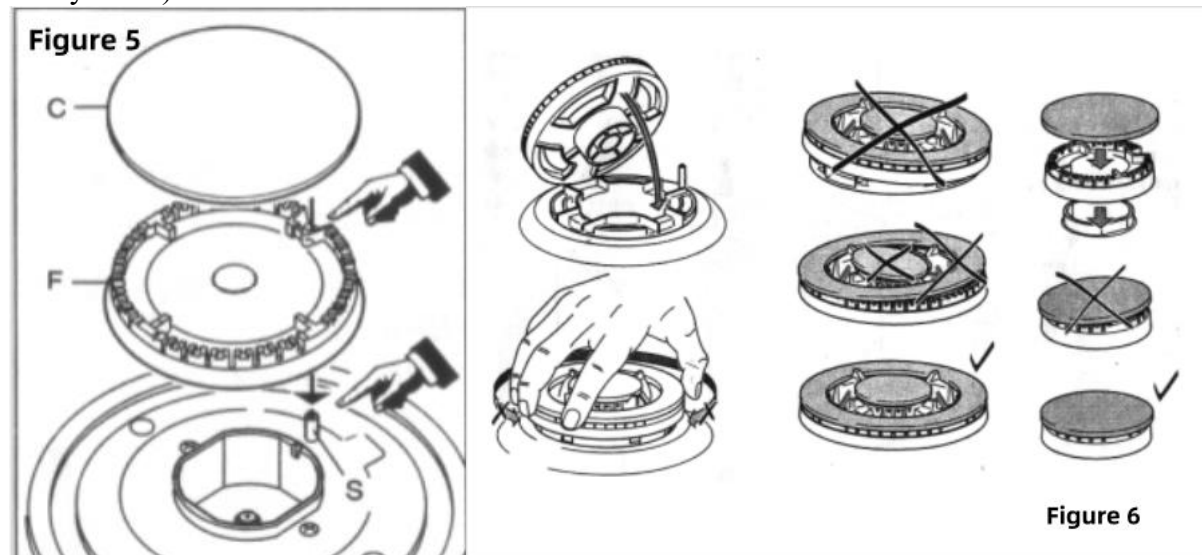
4.1 Use a soft cloth or sponge for cleaning.

4.2 Important

Due to the high temperature, the color around the burner will change if it is used too often.

5. Trigger Electrode Safety Valve Sensor

Check the electrode S (Fig. 6) and always keep it clean to adjust the burner correctly (only for the appliance with safety valve).



6. Install the Burner Cap Correctly

6.1 Install the burner cap ring correctly and carefully as shown in the arrowhead. The burner would not move if installed correctly.

6.2 Incorrect installation will result in an uneven flame and a defect.

VII. Installation Suggestion

1. Important Tips:

1.1 The manufacturer recommends that all units are installed by a qualified person or service technician to ensure this.

1.2 The installation of the appliance must follow the manufacturer's instructions.

1.3 We recommend that you choose a cabinet or hob that can withstand a temperature of more than 75 degrees.

1.4 Make sure that the appliance is well leveled in relation to the floor. Improper leveling may affect the operation of the appliance.

1.5 Goods that burn easily or explode easily must not be placed near the appliance (e.g. window curtains).

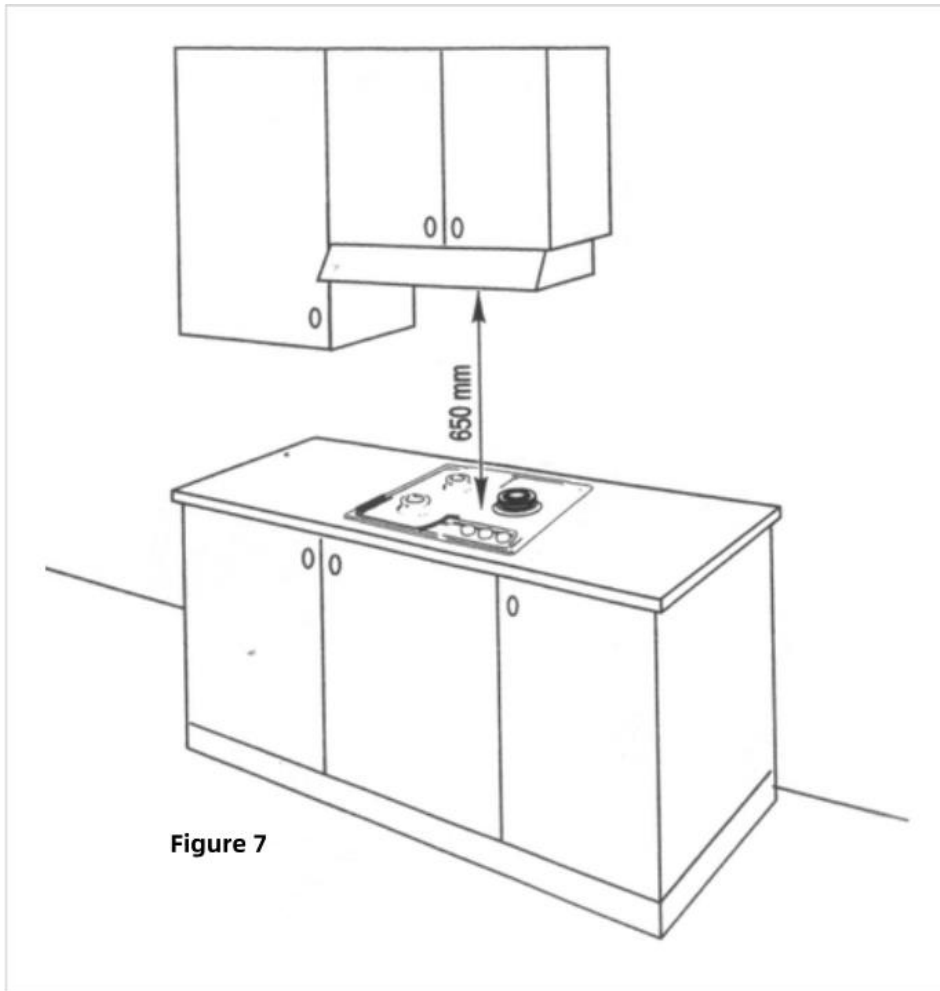


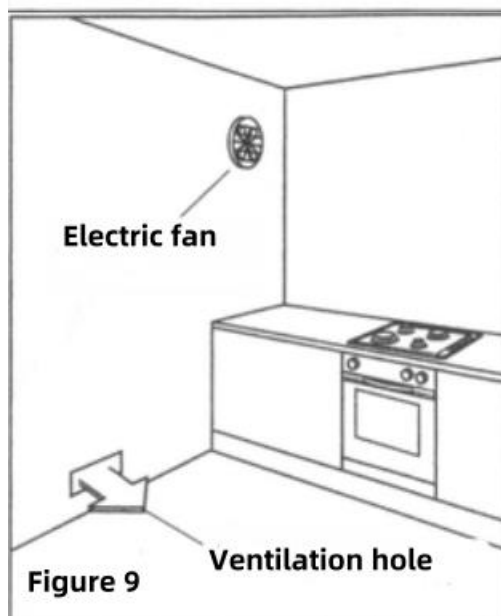
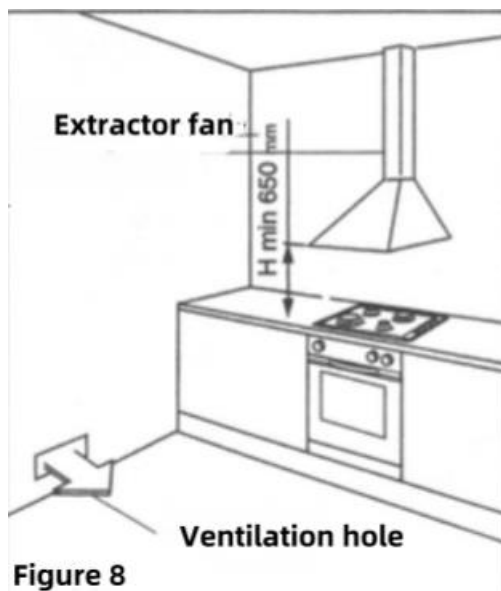
Figure 7

2. Choose the Right Place

- 2.1 Make sure that air can easily enter the room so that the flame is in the best condition.
- 2.2 Pay attention to ventilation, make more than one intake opening and the square should not be less than 100cm.
- 2.3 The ventilation square of the model without safety device should be at least 200 cm.
- 2.4 The wind intake opening should be near the floor, preferably opposite the opening window.
- 2.5 The air comes from another room (but not from the bedroom or other dangerous places), in this case keep the door open.

3. Burning Discharge

The ventilation cover should be connected to the outside (as shown in picture 6). You can also use a fan whose efficiency should reach 3-5 times the amount of airflow in the kitchen (as shown in Figure 7). As described above, a fan can be installed if only the room is equipped with suitable ventilation.



VIII. Installation

1. Remarks

To install a built-in gas hob, you should first place the template on the hob and then insert the appliance.

2. REMEMBER

The free space under the appliance and above it should not be less than 30 mm. The distance from the wall to the appliance should not be less than 35 mm. If there is an extractor hood, the distance from the worktop to the bottom of the hood should not be less than 650 mm. For non-built-in designs, there should be a thermal insulation device between the base of the appliance and other units. For built-in constructions, the distance between the appliance and the oven should not be less than 30 mm, both should be connected to gas separately.

IX. Gas Part

1. Normally Use 3 Types of Gas: LPG, Unnatural Gas, Natural Gas.

2.Installation

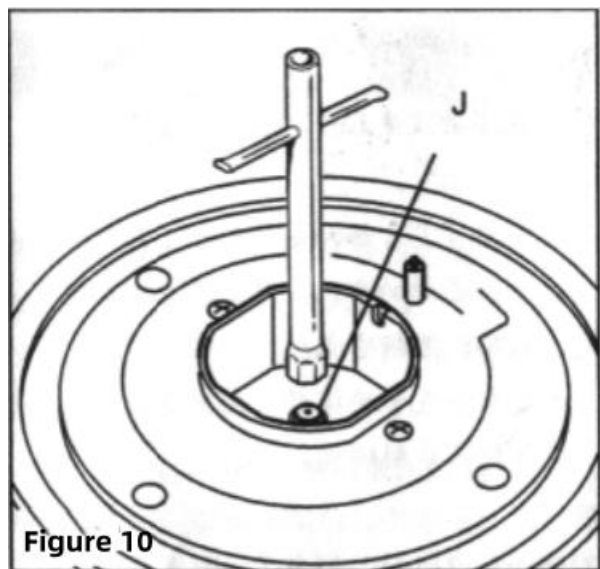
Before installation, make sure that the type of gas used must be the same as the required gas type, mixing with other types of gas is prohibited.

3.Important

Please check if all connections are tight, check your tank or connecting hose for leaks by using soap and water around the connections. If a rubber hose is used, it should be a practical minimum length to avoid bending. Regular inspection is recommended for added safety.

4.Replace the Nozzle

Remove the burner cap and the aluminum cap and then use a suitable instrument to replace the nozzle J (as shown in the picture).



X. Electrical Part

1.Detailed Instructions

1.1 The manufacturer recommends that all devices with electrical components be installed by a qualified electrician or service technician to ensure that. The outlet supplies volts and the correct amperage.

1.2 The appliance is firmly earthed as shown below. The power cord should not come in contact with hot surfaces and the temperature around the cord should be less than 75 degrees. After installation, the power switch or plug should be in the correct location.

2.The Manufacturer

recommends that all units with electrical components be installed by a qualified electrician or technician. The electrician or service technician should ensure that the outlet provides the correct amperage.

XI. Technical Data

Gas Type	Liquid Gas	Earth Gas	Unnatural Gas	
Fixed Pressure (Pa)	2800	2000	1000	
Inner Diameter (mm)	9.5			
Fixed Heat Flow (kw)	120:3.3	90:3	65:1.75	45:1.0

XII. Packing List

- 1* Gas Stove
- 1* Instruction Manual
- 1* Plastic Bag
- 1* Perforated Board
- 1* Foam