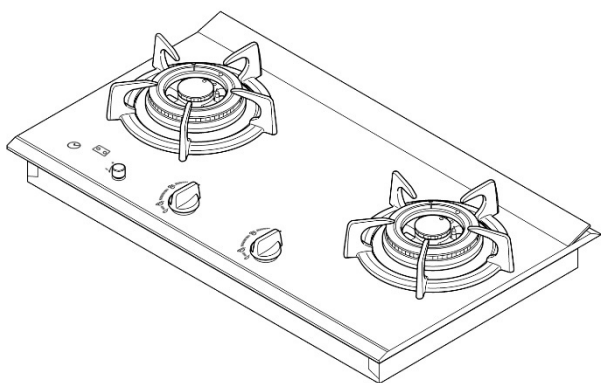




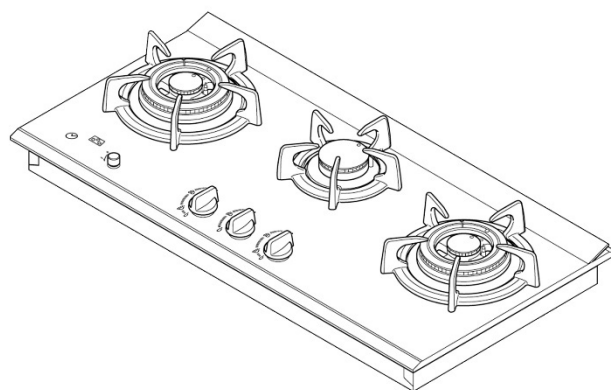
嵌入式平面爐  
Built-in Hob

使用說明書  
User Instructions

型號 Model  
MEGA-i2 / MEGA-i3



MEGA-i2



MEGA-i3

香港煤氣適用  
For Hong Kong Town Gas



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### 注意！

根據香港氣體安全條例，任何氣體裝置工程，包括爐具和接駁喉管的安裝，必須由註冊氣體裝置技工執行，而該技工已於相關的氣體工程類別註冊及受聘於註冊氣體工程承辦商。

## 重要安全指示

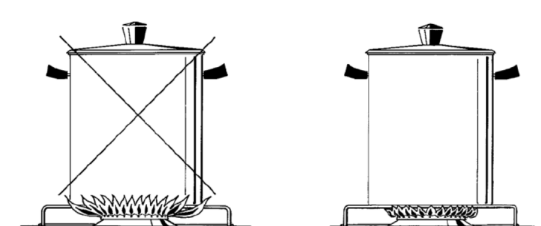
以下指示對氣體爐具的安全操作十分重要，請詳細閱讀。如有查詢或需要維修服務，請致電 24 小時客戶服務熱線 2880 6988。

### 安裝

1. 使用認可印有機電工程署批准標記(例如：機電工程署批准 EMSD APPROVAL GTXXXX)的氣體接駁喉管連接爐具，或使用機電工程署接納的其他恰當方法。
2. 必須安裝穩壓器 (Rinnai C002D-04000-2)，並確定壓力設定為 1.1 千帕。
3. 當在櫥櫃面安裝嵌入式氣體煮食爐時，檢查面板進風口(如適用)沒有阻塞，以確保煮食爐在使用時操作正常。
4. 爐具須安裝在空氣流通之房間內。
5. 不要將易燃物品、噴霧及壓縮容器置於爐具周圍及下方的廚櫃內。
6. 爐具與周圍可燃燒物料應保持 150 毫米以上的距離。

### 使用

1. 當懷疑洩漏氣體時，將窗戶打開，以及關閉煤氣錶閥。切勿操作任何電器或電掣開關。切勿在現場使用任何電話。在現場以外的地方，致電煤氣公司緊急事故熱線，電話：2880 6999。
2. 請參照說明書內指引正確使用爐具。
3. 爐具只供家用，切勿用於工商業用途。
4. 除煮食外，切勿使用爐具作其他用途，例如烘乾衣物。
5. 使用爐具前，請開啟窗戶及排氣系統。
6. 不可讓兒童使用爐具。
7. 切勿讓爐具在無人看管下運作。
8. 切勿在爐頭加上錫紙碟，這會引致燃燒問題。
9. 只可使用原廠認可的配件，避免導致潛在的健康風險或財物損失，如一氧化碳中毒或火警。
10. 請確保爐頭蓋及爐頭身沒有變形，如有異常，請聯絡客戶服務安排更換。
11. 使用前，確保爐頭蓋、爐頭身和爐架擺放正確，沒有傾斜。
12. 請確保爐頭火孔沒有被水或污漬堵塞。
13. 在一個爐架上，切勿放置超過 10 公斤的重量。
14. 爐架很重的，切勿掉下。
15. 不應按下點火旋鈕超過 10 秒。如爐頭於 10 秒後仍未燃點，等待最少 1 分鐘後，才再試燃點。
16. 請確保使用時火焰平均。
17. 注意爐面、爐頭及爐架的高溫。
18. 切勿使用直徑過大的平底煮食鍋具，避免溫度過高而造成燙傷及影響爐具的使用壽命。使用細小鍋具時，請將火力調低，避免火焰超出鍋具底部。

	爐頭	最大平底煮食鍋具直徑 (毫米)
	左爐頭	280
	右爐頭	280

## 重要安全指示

19. 請確保鍋具穩定地放在爐架上，如鍋具容易滑動，必須緊握它。
20. 面板是固定的，切勿移動。
21. 燒開水或煮湯時，注入的水量連湯料不可超過鍋具容量三分之二，溢出液體會影響燃燒和損壞爐具。
22. 使用小火時，不應急速打開爐具下方的廚櫃門，以免氣流弄熄爐火。
23. 烹調時，請盡量蓋上鍋具。而鍋具的手柄亦應轉向適當位置，避免受熱或碰撞。
24. 請勿在爐具附近使用噴霧產品。
25. 使用後，應將所有旋鈕設於關閉位置。
26. 此煮食爐的面板是用陶瓷玻璃製造，較一般玻璃安全，但仍須注意以下事項，避免玻璃面板爆裂：
  - 經常清潔爐頭以保持火孔暢通，如滾瀉食物及汁液，應在爐具冷卻後儘快清潔爐頭。
  - 切勿以硬物刮傷或撞擊玻璃面板。
  - 切勿將重物或鍋具放置於玻璃面板上。
27. 儘管使用「定時煮食功能」煮食，亦切勿在無人看管的情況下使用氣體煮食爐。

### 保養

1. 定期檢查氣體喉管狀況，確保沒有扭結或裂縫，若發現損壞，請聯絡客戶服務更換喉管。
2. 讓爐具完全冷卻後，才可進行清潔。
3. 進行清潔時，應穿上保護手套避免割傷。避免接觸爐具的內部位置。
4. 清洗爐頭蓋及爐頭身後，用乾布將爐頭蓋完全抹乾，爐頭火孔不可留水份，以免影響燃燒。
5. 使用前和使用後，注意爐頭的狀況和清潔。以下不正常狀況會產生燃燒不良，進而引致爐具損壞。請確保採取相應措施，糾正有關問題。

不正常情況	處理措施
爐頭蓋及爐頭身變形	聯絡客戶服務更換零件。
爐頭蓋及爐頭身傾斜	將爐頭蓋及爐頭身重新放好，不可傾斜。
爐頭火孔被水堵塞	用布將爐頭蓋及爐頭身抹乾後，重新放好。
爐頭火孔被污積或溢出物堵塞	用溫和清潔劑和刷子清潔爐頭蓋及爐頭身，用布抹乾後，重新放好。

## 安裝位置

爐具須安裝在空氣流通之房間內，但切勿置於強風直接吹入的位置。附近不可放置易燃物料（如紙張、塑膠、油類）、可燃物料、噴霧及壓縮容器。爐具與周圍可燃物料應保持 150 毫米以上的距離。爐具上方須保留最少 650 毫米空間。安裝於爐具上方的抽油煙機，必須與爐架面保留最少 650 毫米的距離。如抽油煙機要求不同的安裝距離，則採用較大間距。爐具於煮食時的煙氣應經由抽油煙機排走。

## 適用於 MEGA-i2

此爐具適合安裝於一個開孔尺寸。

- **開孔尺寸 (I)：寬 703 x 深 403 毫米**

依照圖 1 在枱面預留開孔，枱面深度不少於 600 毫米。

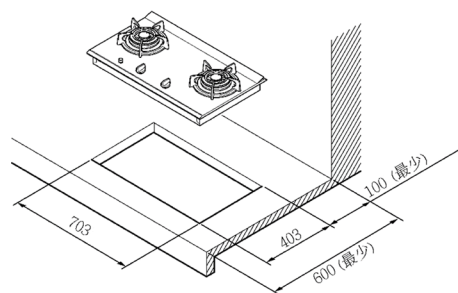
## 適用於 MEGA-i3

此爐具適合安裝於一個開孔尺寸。

- **開孔尺寸 (II)：寬 815 x 深 405 毫米**

依照圖 2 在枱面預留開孔，枱面深度不少於 600 毫米。

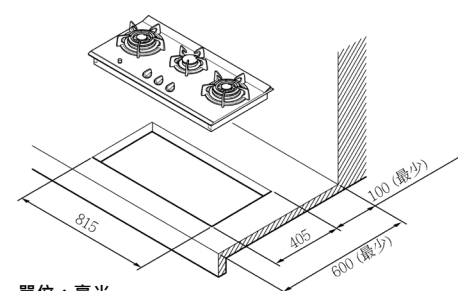
開孔尺寸 (I)：  
寬 703 x 深 403 毫米



單位：毫米

圖 1

開孔尺寸 (II)：  
寬 815 x 深 405 毫米



單位：毫米

圖 2

若在嵌入式氣體爐具下安裝其他器具（如洗碗碟機、洗衣機）。請保留最少 10 毫米的距離。若下方器具的安裝指引要求不同的間距，應採用較大者。若在嵌入式氣體爐具下方設有會產生氣流的爐具或設備（例如：焗爐、乾衣機），必須加裝隔層板並以矽膠密封所有縫隙，避免氣流影響爐具運作。

## 安裝爐具

放置爐具於枱面的開孔後，用螺絲將底盤固定。將面板正確安裝於櫃面上，確保面板底部邊緣的膠條緊貼於櫃面上。面板裝妥後，再裝上旋鈕及功能旋鈕在正確位置。

## 氣體接駁

根據現行指定的標準，將氣體爐具連接供氣設施上，接駁前確保爐具符合所供應之氣體類型。此外，檢查供氣壓力是否在 1.5 千帕及穩壓器的壓力設定在 1.1 千帕。



注意

- 爐具的氣體接頭為 1/2 吋英制陽螺紋，使用已批准的氣體喉管接駁爐具。氣體軟喉長度不可超過 2000 毫米。確保喉管沒有接觸任何活動部件或被扭曲和擠壓。
- 安裝完成後，檢查接駁後的氣密性。切勿使用明火作檢查。

## 安裝電池

使用前，必須正確裝上電池。若電池擺放錯誤，爐具便不能操作。

## 安裝指示



注意

正確接駁玻璃面板底部及爐內的接頭！

玻璃面板必須穩固安裝在爐具底盤上！

- 將玻璃面板孔對準爐頭，然後固定。
- 將爐碟孔對準爐頭座、點火電極及熄火安全裝置。
- 使用螺絲上緊面板及爐碟。

### 爐頭放置

使用前，確定以下配件已置於正確位置。

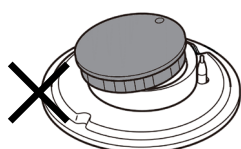
- 左/右爐頭由外環爐頭蓋、芯火爐頭蓋及爐頭身組成。
- 中爐頭由爐頭蓋及爐頭身組成。
- 將爐頭蓋及身放置在爐頭座上，放置時請勿傾斜。
- 定位針應對準爐頭身的定位槽。



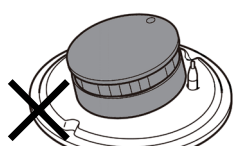
不要在爐頭錯誤放置的情況下使用爐具。

- 若爐頭未放置正確，會導致無法點火。
- 火焰不均和回火會導致不完全燃燒、一氧化碳中毒或爐頭變形。
- 火焰進入爐具內，會導致損毀。

爐頭蓋傾斜

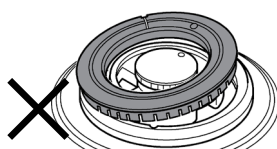


爐頭傾斜

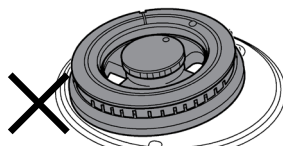


中爐頭\*

外環爐頭蓋傾斜

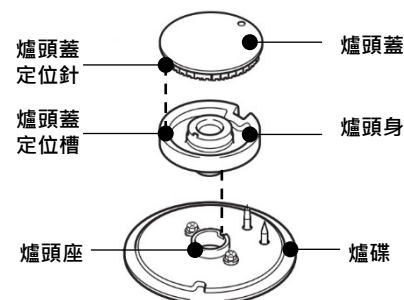
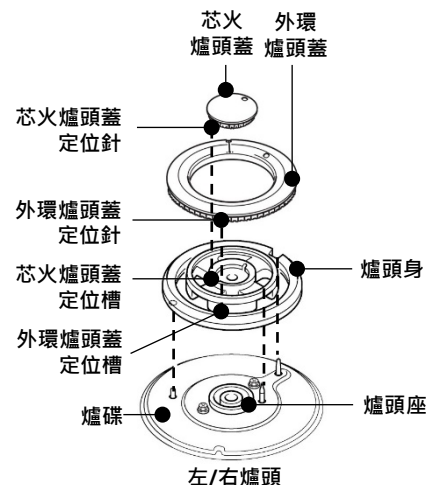
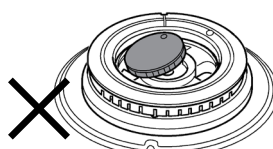


爐頭傾斜



左/右爐頭

芯火爐頭蓋傾斜



### 爐架放置

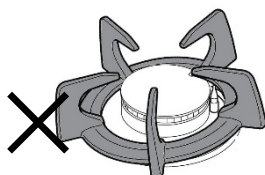
使用前，確定以下配件已置於正確位置。

- 將爐架定位針對準爐碟的定位槽後，平放爐架。

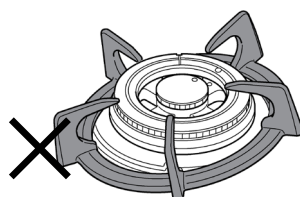


- 不要在爐架錯誤放置的情況下使用爐具。錯誤放置爐架有機會導致鍋具不穩，並引致危險。

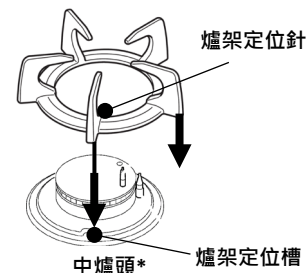
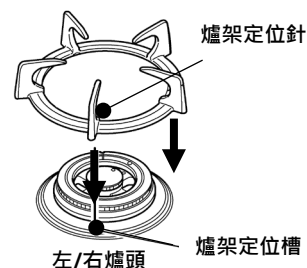
爐架錯誤放置



中爐頭\*



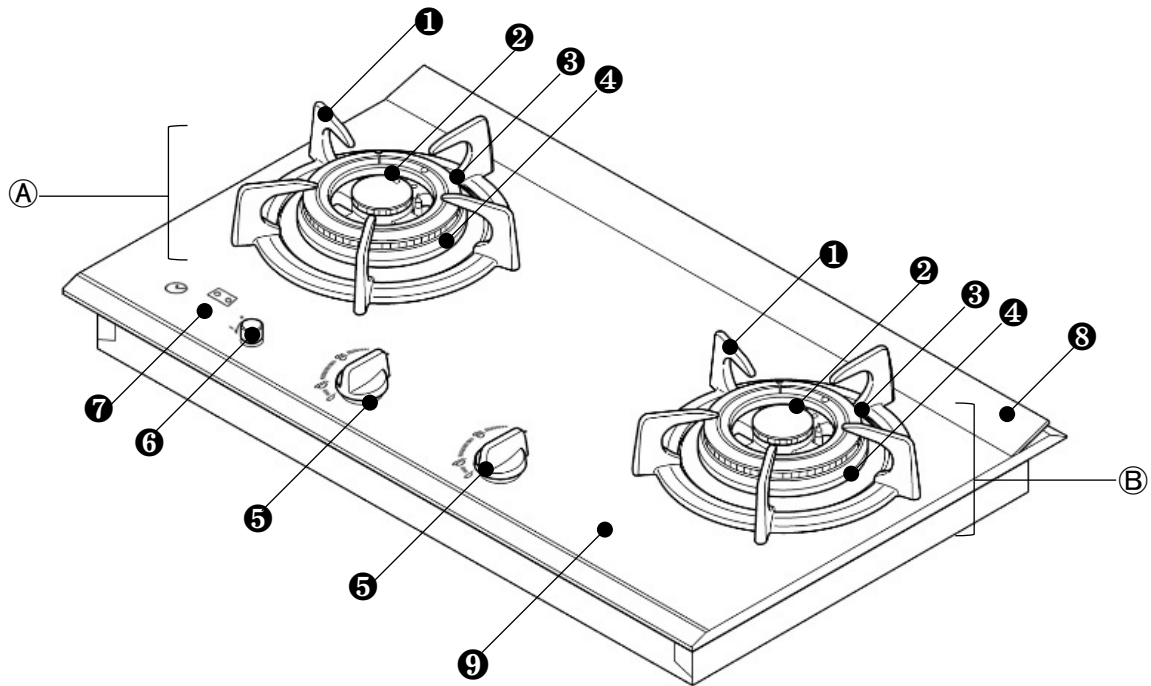
左/右爐頭



\*中爐頭只適用於 MEGA-i3 型號

## MEGA-i2

### 爐具介紹



Ⓐ 左爐頭

Ⓑ 右爐頭

❶ 左/右爐架

❷ 左/右芯火爐頭蓋

❸ 左/右外環爐頭蓋

❹ 左/右爐頭身

❺ 旋鈕

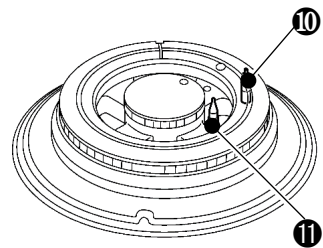
❻ 功能旋鈕

❼ 顯示器

❽ 進氣保護蓋

❾ 陶瓷玻璃面板

Ⓐ, Ⓑ



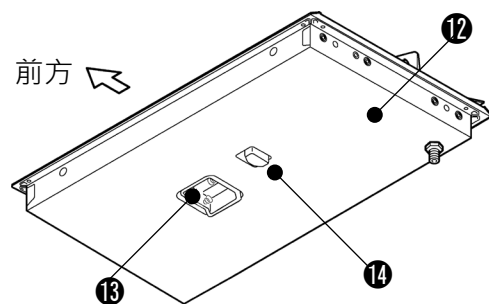
❿ 點火電極

⓫ 熄火安全裝置

⓬ 底盤

⓭ 電池盒 (位於底部近中央位置)

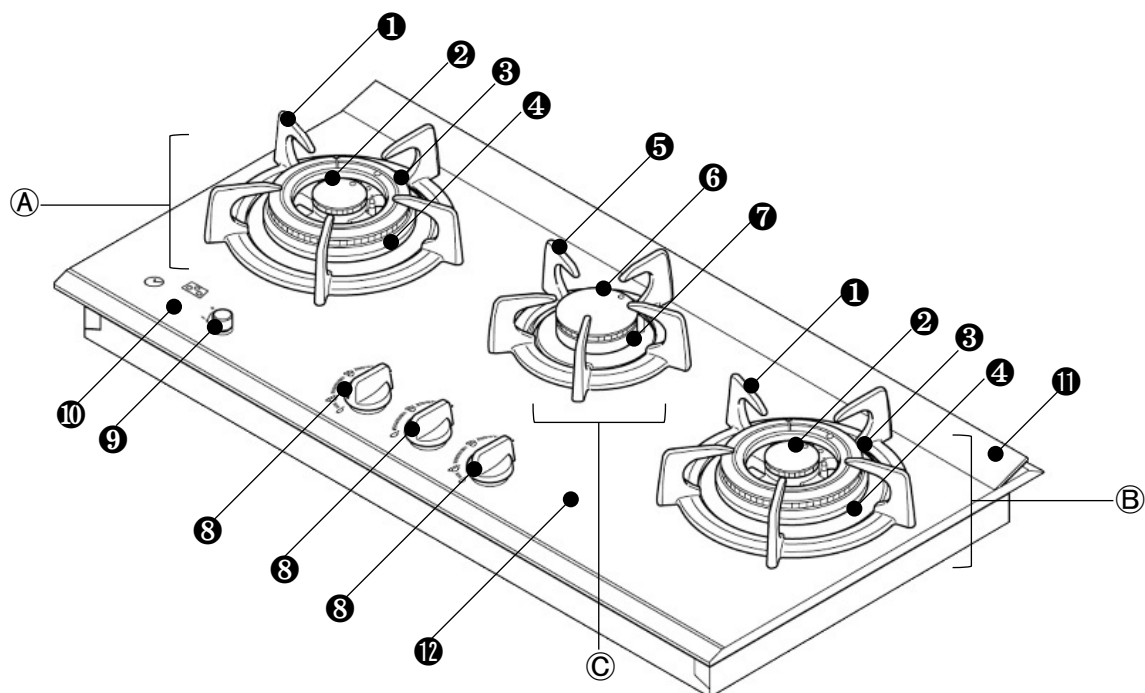
⓮ 外置控制器 (CCU) 接口





## MEGA-i3

### 爐具介紹



Ⓐ 左爐頭

Ⓑ 右爐頭

Ⓒ 中爐頭

① 左/右爐架

② 左/右芯火爐頭蓋

③ 左/右外環爐頭蓋

④ 左/右爐頭身

⑤ 中爐架

⑥ 中爐頭蓋

⑦ 中爐頭身

⑧ 旋鈕

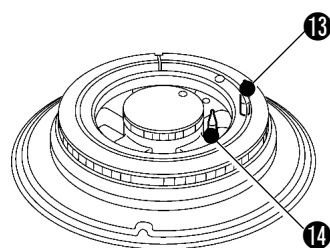
⑨ 功能旋鈕

⑩ 顯示器

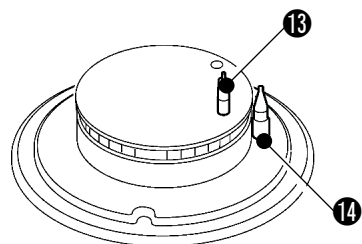
⑪ 進氣保護蓋

⑫ 陶瓷玻璃面板

Ⓐ, Ⓑ



Ⓒ



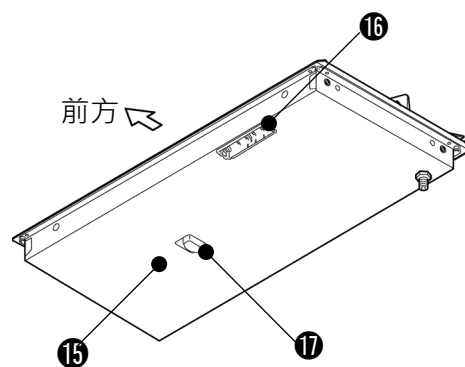
⑬ 點火電極

⑭ 熄火安全裝置

⑮ 底盤

⑯ 電池盒 (位於底部前方靠右位置)

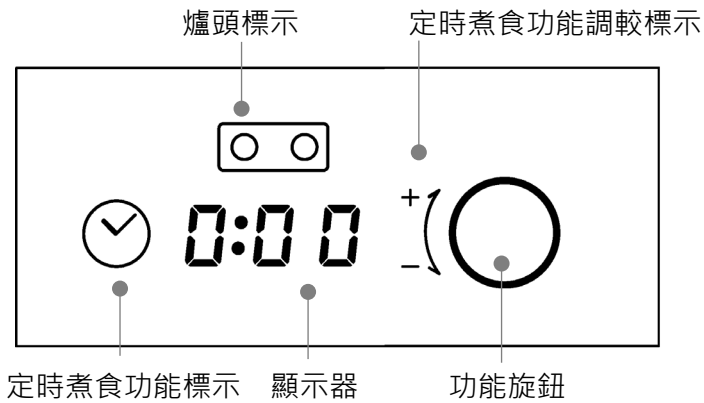
⑰ 外置控制器 (CCU) 接口



# 操作指示

## MEGA-i2

### 顯示及操作介面



### 旋鈕及標示

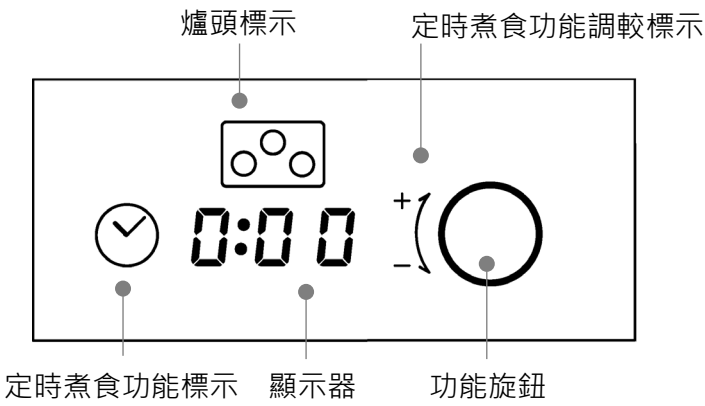
- 左/右爐頭

點燃位置 / 最大火力位置	中火位置	中火位置	最小火力位置	關閉位置

# 操作指示

## MEGA-i3

### 顯示及操作介面



### 旋鈕及標示

- 左/右爐頭

點燃位置 / 最大火力位置	中火位置	中火位置	最小火力位置	關閉位置

- 中爐頭

點燃位置 / 最大火力位置	中火位置	最小火力位置	關閉位置

## 操作指示



注意

- 於爐具運作約 30 分鐘後，爐具玻璃面板及旋鈕部分有機會因爐火熱力而變熱。如需使用旋鈕部分，可以濕布降溫後使用。

### 點燃爐頭

完全按下旋鈕同時逆時針方向轉動旋鈕至點燃位置，點火電極會發出火花點燃爐頭。放開旋鈕後，確定火焰維持。



注意

- 如爐具長時間未有使用，於首次點燃時，有機會因喉管內含有空氣而未能令爐頭點燃成功。
- 如爐頭未能燃點，將旋鈕轉至關閉位置。等待最少 1 分鐘後，重複上述點燃步驟至成功點燃爐頭。請勿維持按下旋鈕超過 10 秒。

### 火力調節

爐頭點燃後，可按烹調所需轉動旋鈕調節火力。請緩慢調節火力。



注意

- 使用小火時，不應急速打開爐具下方的廚櫃門，以免氣流弄熄爐火。
- 在調較最大火力至接近中火時，若發現外環火焰不穩定(微弱或熄滅)，請立即調大火力，直至外環火焰穩定，才繼續使用；或調小火力，使用芯火。
- 在調較火力時，有機會因火力的轉變令爐頭內的氣體瞬間燃燒而出現「撲」聲，此屬正常現象。

### 關閉爐頭

將旋鈕轉動至關閉位置。



注意

- 關閉爐頭時，有機會因殘留在爐頭內的氣體瞬間燃燒而出現響「撲」聲，此屬正常現象。

## 功能

### • 連續煮食自動熄火功能（沒有使用定時煮食功能）

為避免忘記關火，連續使用約 3 小時後，爐火會自動熄滅，蜂鳴器亦會響起通知。  
請將旋鈕轉至關閉位置。若要繼續使用，須重新點燃爐頭。

### • 定時煮食功能



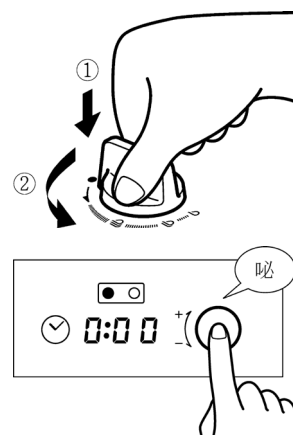
注意

- 儘管使用定時煮食功能煮食，但切勿在無人看管的情況下使用氣體爐具。

### • 功能設置

#### 1. 點燃爐頭及啟動功能

- 按下及逆時針轉動旋鈕點燃爐頭。
- 按壓 1 次功能旋鈕，爐頭標示的 LED 會閃爍，時間顯示為「0:00」，定時煮食功能便啟動。
- 若 15 秒後未有其他操作，定時煮食功能會自動取消，顯示器亦會熄滅。
- 如電池餘量低，「Lo」將會顯示，請更換新電池。



#### 2. 爐頭選擇

- 如已點燃多於一個爐頭，按壓 1 次功能旋鈕可選擇設置的爐頭。爐頭標示中，相應的爐頭的 LED 會閃爍。
- 如所有爐頭均已點燃，MEGA-i2 的選擇順序為左爐頭及右爐頭，而 MEGA-i3 的選擇順序為左爐頭、右爐頭及中爐頭。

MEGA-i2



MEGA-i3



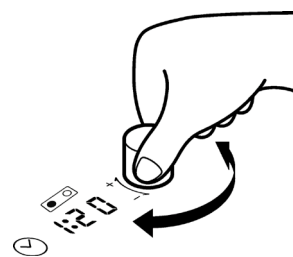
例：選擇設置左爐頭

#### 3. 時間設定

- 轉動功能旋鈕設置時間。順時針方向轉動為增加設定時間，反方向則為縮減設定時間。

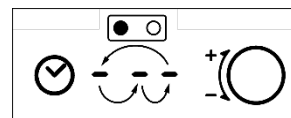
最長時間設置	4 小時	
最短時間設置	1 分鐘	
時間設置間距	於 0-60 分鐘內	設置間距為 1 分鐘
	於 1-4 小時內	設置間距為 5 分鐘

- 設置完成後，倒數計時將於 1 秒內自動開始。

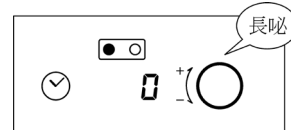
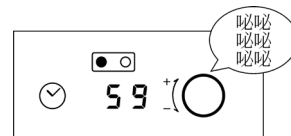


### 4. 時間倒數及結束

- 定時煮食功能啟動時，顯示器將於閒置 10 秒後轉換為節能模式。於節能模式下，顯示器的 3 個數位會以橫線輪流閃動。重按定時煮食功能旋鈕，將顯示剩餘時間。如有多於一個爐頭已設置定時煮食功能，於剩餘時間顯示時按壓 1 次功能旋鈕，將顯示其他爐頭的剩餘時間。
- 爐頭標示中，閃爍的 LED 表示正顯示該爐頭的剩餘時間，亮著的 LED 表示該爐頭已設置定時煮食功能。
- 剩餘時間為 1 分鐘時，蜂鳴器會發出三次「呖呖」響聲，時間顯示單位為秒。
- 設定時間結束時，蜂鳴器會發出 1 次「呖—」長響，爐火隨即熄滅。
- 請將旋鈕轉至關閉位置。

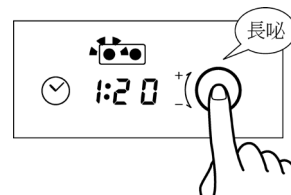


例：正顯示左爐頭的剩餘時間，右爐頭已設置定時煮食功能



### 5. 取消設置

- 於剩餘時間顯示時長按功能旋鈕，該爐頭的定時煮食功能會被取消。
- 取消後會切換為顯示其他已設置定時煮食功能的剩餘時間。
- 如於完成設定確定後，再次長按功能旋鈕，可取消已選擇及設置的功能。





注意

- 待爐具完全冷卻後，才可進行任何保養及清潔。
- 清潔時，應配帶手套保護雙手。

為妥善保養爐具，遵照以下指示定期清潔爐具：

### 一般

- 請勿使用蒸氣清潔爐具。
- 使用適當的非研磨及非腐蝕性清潔劑清潔金屬及搪瓷部份，避免使用含氯清潔劑（如漂白劑）。
- 避免酸性或鹼性物質（如醋、鹽水、檸檬汁等）殘留在爐具。
- 煮食時如有液體溢出，應待爐頭冷卻後盡快清理。
- 定期檢查熄火安全裝置及點火電極，如有污物黏附，可使用軟刷將污物去除。
- 不應接觸爐具內部零件。
- 經常檢查氣體喉管情況，如發現有損壞，請致電客戶服務更換。

### 清潔爐具

- 定期使用暖水及清潔劑清洗爐頭蓋及爐頭身，將污漬去除，並保持爐頭火孔暢通。
- 清潔後須完全抹乾爐頭蓋及爐頭身，並檢查爐頭火孔沒有被堵塞。
- 將爐頭蓋及爐頭身放回正確位置，不可傾斜或反轉。
- 煮食時滾瀉的食物或液體，必須以乾布清潔。

## 故障處理



注意

- 於重新點火前，請將旋鈕轉回關閉位置。

如爐具出現異常或故障，應先關火。請先確保爐具完全冷卻後，才進行任何故障處理。如採取以下處理方法後仍然無效，請致電 24 小時客戶服務熱線 2880 6988 安排維修。

故障	原因	處理方法
1. 沒有點燃火花	電池已耗盡。	更換電池。
	電池擺放錯誤。	正確裝上電池。
	點火電極上有污垢或沾濕。	清理及抹乾點火電極。
2. 沒有爐火	未開啟煤氣錶閥及 / 或爐具供氣閥。	完全開啟煤氣錶閥及 / 或爐具供氣閥。
	喉管內含有空氣。	重複點火至喉管內空氣完全排出。
	錫紙碟阻塞爐頭。	除去錫紙碟。
	點火電極上有污垢或沾濕。	清理及抹乾點火電極。
3. 不能保持爐火	熄火安全裝置上有污垢。	清理熄火安全裝置。
	未完全按下旋鈕或旋鈕沒有轉至點燃位置。	按下旋鈕及轉至點火位置。
4. 使用中熄火	熄火安全裝置上有污垢。	清理熄火安全裝置。
	爐火過弱被風吹熄，熄火安全裝置啟動。	旋鈕轉至關閉位置。等待 1 分鐘，重新點火。
	3 小時連續煮食自動熄火安全裝置啟動。	旋鈕轉至關閉位置。若要繼續使用，重新點火。
	防高溫保護裝置啟動。	旋鈕轉至關閉位置。等待 1 分鐘，重新點火。
	使用小火時，急速打開爐具下方的廚櫃門。	旋鈕轉至關閉位置。等待 1 分鐘，重新點火。
5. 黃火	爐頭蓋及爐頭身有污垢。	使用暖水及清潔劑清洗爐頭蓋及爐頭身。抹乾後放好，重新點火。
6. 火焰不穩定	爐頭蓋及爐頭身變形。	聯繫客戶服務更換零件。
	爐頭蓋及爐頭身擺放不正確。	旋鈕轉至關閉位置。待爐具冷卻後，重新放好爐頭蓋及爐頭身，並重新點火。
7. 鬆開旋鈕後，點燃火花仍然持續	為方便點燃爐頭，點燃火花會維持最多 10 秒。	屬正常，不需處理。
8. 使用中出現異常聲響	爐頭蓋及爐頭身擺放不正確。	旋鈕轉至關閉位置。待爐具冷卻後，重新放好爐頭蓋及爐頭身，並重新點火。
9. 調較火力或關火時出現「撲」聲	殘留在爐頭內的氣體瞬間燃燒。	屬正常，不需處理。



## 故障處理



注意

- 自動關火後，請將旋鈕轉回關閉位置。
- 如旋鈕未有轉回關閉位置，電池壽命亦會縮短。

蜂鳴器	故障代碼	原因	處理方法	
呖 x 5 次	101	左爐頭防高溫保護裝置啟動	爐頭蓋及爐頭身有污垢，或爐頭火孔被污積堵塞，請用溫和清潔劑和刷子清潔爐頭蓋及爐頭身，用布抹乾後，重新放好。	
	103	右爐頭防高溫保護裝置啟動		
	102*	中爐頭防高溫保護裝置啟動		
呖 x 3 次	111	左爐頭沒有爐火	<ul style="list-style-type: none"><li>• 未開啟煤氣錶閥及 / 或爐具供氣閥，請完全開啟煤氣錶閥及 / 或爐具供氣閥。</li><li>• 喉管內含有空氣，請重複點火至喉管內空氣完全排出。</li><li>• 錫紙碟會阻塞爐頭，請除去錫紙碟。</li><li>• 點火電極上有污垢或沾濕，請清理及抹乾點火電極。</li></ul>	
	113	右爐頭沒有爐火		
	112*	中爐頭沒有爐火		
	121	左爐頭熄火安全裝置啟動	<b>請將旋鈕轉回關閉位置。</b> 如需繼續使用，請確保房間通風良好後，等待最少 1 分鐘，再次點燃爐頭。	
	123	右爐頭熄火安全裝置啟動		
	122*	中爐頭熄火安全裝置啟動		
	001	左爐頭 3 小時連續煮食自動熄火安全裝置啟動		
	003	右爐頭 3 小時連續煮食自動熄火安全裝置啟動		
	002*	中爐頭 3 小時連續煮食自動熄火安全裝置啟動		
	Lo	電池耗盡通知	更換 2 枚新的 D 型鹼性電池。	
	不斷長響	341	左爐頭防高溫保護裝置異常	聯絡客戶服務進行維修。
		343	右爐頭防高溫保護裝置異常	
		342*	中爐頭防高溫保護裝置異常	
531		左爐頭電子零件故障		
701				
711				
721				
533		右爐頭電子零件故障		
703				
713				
723				
532*		中爐頭電子零件故障		
702*				
712*				
722*				

\*中爐頭只適用於 MEGA-i3

註：故障代碼會與「OFF」交替顯示。

## 規格

型號			MEGA-i2	MEGA-i3
基本規格	爐具類別		氣體煮食爐	
	安裝方式		嵌入式	
	氣體種類		香港煤氣	
	供氣壓力 ( 千帕 )		1.5	
	穩壓器出口壓力 ( 千帕 )		1.1	
	氣體接駁		1/2 吋英制陽螺紋	
	點火裝置		快易電子點火	
	爐頭數目		2	3
	額定熱負荷 ( 千瓦 )	左爐頭	6.0	
		右爐頭	6.0	
		中爐頭	/	2.8
		總	10.8	12.8
	面板物料		陶瓷玻璃	
	面板厚度 ( 毫米 )		4.0	
	爐具尺寸 - 高 x 闊 x 深 ( 毫米 )	底盤至廚檯面	67 x 738 x 439	67 x 853 x 439
		底盤至爐面	78 x 738 x 439	78 x 853 x 439
		底盤至爐架	136 x 738 x 439	137 x 853 x 439
	開孔尺寸 - 闊 x 深 ( 毫米 )		703 x 403	815 x 405
	面板尺寸 - 闊 x 深 ( 毫米 )		738 x 439	853 x 439
	重量 ( 千克 )		14.5	15.5
	電源供應		1.5 伏特 D 型鹼性電池 ( 2 枚 )	
	耗電量 ( 瓦 )		/	
安全裝置	熄火安全裝置		熱電偶式	
	防高溫保護裝置		熱敏電阻式	
	連續煮食自動熄火安全裝置		3 小時	
功能	定時煮食功能		最長 4 小時	
	過熱熄火功能		/	
	智能煮食功能		/	
	智慧功能		可加購外置控制器(BLE)及網關*	

\*爐具附近需有 13A 插座供網關使用

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### Attention!

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for those appropriate classes and be employed by registered gas contractor.

# Important Safety Instructions

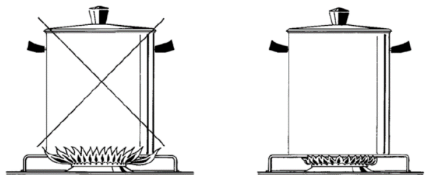
The following instructions are very important to safe operation of gas appliance. Please read through them carefully. Please contact customer service on 24-hour customers service hotline 2880 6988 for enquiry and services.

## Installation

1. Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliance, or other appropriate methods accepted by EMSD.
2. Fix the gas governor (Rinnai C002D-04000-2). Ensure that the pressure setting is 1.1kPa.
3. When installing gas appliance on top of kitchen cabinet, check that the air-intake opening at top plate (if applicable) is not blocked in order to ensure proper operation of the gas appliance.
4. Install the appliance in a well-ventilated room.
5. Do not store any flammable materials, sprays or pressurized containers near and inside the kitchen cabinet below appliance.
6. The appliance should be installed with a distance of more than 150mm away from surrounding combustible materials.

## Operation

1. In case of suspected gas leak, open windows and shut off gas meter valve. Do not operate any electric appliances or switches. Do not use any phones on site. Contact Towngas Emergency Hotline on 2880 6999 with a phone outside the premises.
2. Please use the appliance properly according to the operating instructions.
3. This appliance is designed for domestic use only. Do not use it for commercial purposes.
4. Do not use the appliance for any purposes other than cooking, e.g. drying clothes.
5. Open windows and turn on ventilation system before operating the appliance.
6. Do not allow kids to use appliance.
7. Do not leave operating appliance unattended.
8. Do not add aluminum discs to burners. This will incur combustion problem.
9. Use the original manufacturer approved accessories only to avoid possible risks to health or property, such as carbon monoxide poisoning or fire.
10. Ensure that burner cap and burner body are not deformed. Contact customer service to replace the parts if deformation is found.
11. Before use, ensure the burner cap, burner body and pan supports are in correct position and are not tilted.
12. Ensure that flame holes of burners are free from water and dirt.
13. Do not put weight exceeding 10kg on each pan support.
14. Pan support is heavy. Do not drop it.
15. Do not press the rotary knob for more than 10 seconds. If the burner is not ignited after 10 seconds, wait at least 1 minute before making further attempt.
16. Make sure that flame condition is uniform during operation.
17. Heed high temperature of top plate, burners and pan supports.
18. Do not use flat bottom cooking utensil with too large diameter to avoid the risk of scald by high temperature and reduce the service life of the appliances. When using small utensil, reduce flame power that flame does not escape from utensil bottom.

	Burner	Maximum Diameter of Flat Bottom Utensil (mm)
	Left Burner	280
	Right Burner	280

## Important Safety Instructions

19. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.
20. Top plate is fixed. Do not remove it.
21. Do not fill water including soup ingredients over two-thirds of utensil volume when boiling water or soup. Spilled liquid of boiling will affect combustion and damage the appliance.
22. When the appliance is operating at low flame, do not open underneath cabinet door rapidly; otherwise, flame may be extinguished by air draught.
23. Always use cooking utensils with a cover and make sure that the handles of the cooking utensils are correctly positioned to avoid heating and collision of handles.
24. Do not use sprays near the appliance.
25. All knobs should be turned to off position after use.
26. The top panel of this cooker is made of ceramic glass which is safer than normal glass for this application. However, the following safety precautions should be noted in order to prevent the glass top panel from breaking:
  - Clean the burner frequently to maintain a clear gas passage of flame holes. Clean and tidy up the burner after spillage of food and liquid once the appliance cools down.
  - Do not scratch or impact the glass surface with hard objects.
  - Do not place heavy objects or place cooking utensils on the glass surface.
27. Do not leave operating hob unattended even using the "Timer Cooking Function".

### Maintenance

1. Check condition of gas hose regularly. Ensure that it is free from kink or crack. Contact customer service to replace it if damage is found.
2. Allow the appliance to cool down completely before cleaning.
3. Wear glove to protect the hands from cut injury when cleaning the appliance. Do not touch any internal parts of the appliance.
4. Dry burner cap and burner body completely with dry cloth after washing. Flame holes of burner must be free from water lest combustion is affected.
5. Before and after use, notice the condition and cleanliness of burner. The following abnormal conditions will incur abnormal combustion and thus damage of the appliance. Ensure undertaking measures to rectify the problem accordingly.

Abnormal Condition	Handling Measure
Burner cap and burner body are deformed	Contact customer service to replace the parts.
Burner cap and burner body are tilted	Replace burner cap and burner body properly. Burner cap and burner body must not be tilted.
Burner flame holes are blocked by water	Dry burner cap and burner body with cloth and replace them properly.
Burner flame holes are blocked by dirt or cooking spillage	Clean burners with mild detergent and brush. Ensure that burners are wiped dry before replacing them.

# Installation Instructions

## Installation Position

Install the appliance in a well-ventilated room, but do not install at the position of strong wind. Keep it away from any flammable objects (such as paper, plastic, oil), combustible, sprays or pressurized containers. The gas appliance should have a distance of more than 150mm away from surrounding combustible materials. Allow 650mm or more clearance above appliance. Install a range-hood at a distance of not less than 650mm from the surface of pan support of appliance. If the range-hood requires a different installation distance, adopt the larger value. The combustion products of appliance shall be evacuated by means of range-hood.

## Available on MEGA-i2

The appliance can be installed in one cut-out dimension.

- **Cut-out dimension (I): W703 x D403 mm**

Reserve cut hole on bench-top according to Fig.1. Depth of bench-top should be 600mm or more.

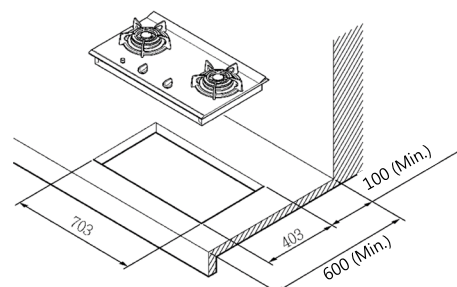
## Available on MEGA-i3

The appliance can be installed in one cut-out dimension.

- **Cut-out dimension (II): W815 x D405 mm**

Reserve cut hole on bench-top according to Fig.2. Depth of bench-top should be 600mm or more. Spacers must be installed.

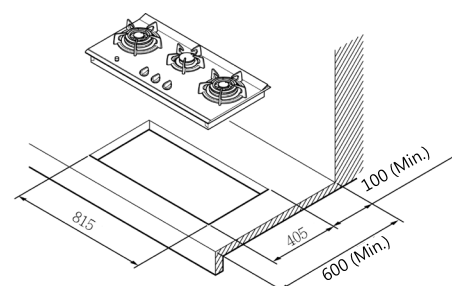
Cut-out dimension (I):  
W703 x D403 mm



Unit: mm

Fig.1

Cut-out dimension (II):  
W815 x D405 mm



Unit: mm

Fig.2

If another appliance (e.g. dishwasher, washer) is to be installed under the gas appliance, keep a clearance of at least 10mm from the bottom of the appliance. If the installation instructions of the appliance underneath require a different distance, adopt the larger value. If an airflow generating appliance or device (such as built-in oven, clothes dryer) is to be installed under the built-in gas appliance, a partition shelf must be added and sealed with silicone gel. This prevents air draught affecting the appliance operation.

## Appliance Installation

Position the appliance onto the bench-top opening. Secure the base tray with screw. Position the top plate properly onto the bench-top. Make sure the sealing gasket around the entire periphery of top plate bottom affixed to the bench-top. Then put the rotary knobs and function knob in correct position.

## Gas Connection

Connect the gas appliance to the gas supply according to the prescribed standards in force and ensure that the appliance matches with the type of gas supply. Furthermore, check that the supply pressure is 1.5 kPa and governor pressure is 1.1 kPa.



Attention

- The gas connection of the appliance is 1/2" BSP male thread. Use approved gas tubing for connecting to appliance. Flexible tubing must not be longer than 2000 mm. Make sure that the tubing does not touch any moving parts and is not kinked or compressed.
- After installation, check gas soundness of piping. Never use naked flame for checking.

## Installation of Battery

Before use, the battery must be installed correctly. Appliance does not operate if batteries are placed wrongly.

# Installation Instructions



## Attention

Connect cable connectors at bottom of glass top plate and base tray correctly!

Fix glass top plate securely to bottom tray of appliance!

- Position glass top plate hole with burner and fix properly.
- Position drip pan hole with burner base, ignition electrode and flame failure safety device.
- Fix the top plate and drip pan with screws.

## Placement of Burner

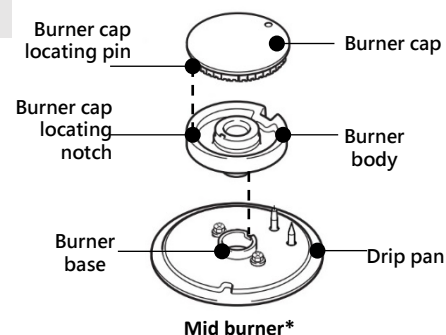
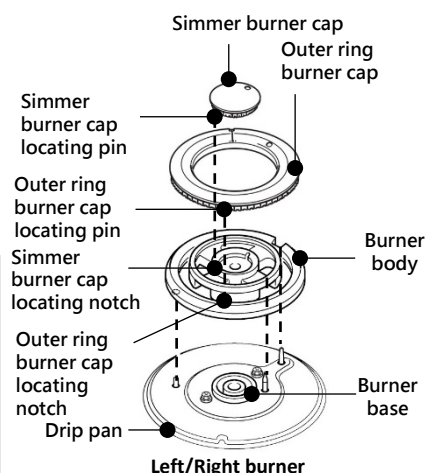
Make sure that the following parts are fitted properly before use.

- Left/right burner is composed of outer ring burner cap, simmer burner cap and burner body.
- Mid burner is composed of burner cap and burner body.
- Place the burner caps and body onto the burner base without tilting.
- Locating pins of burner caps should be matched with the notches of burner body.

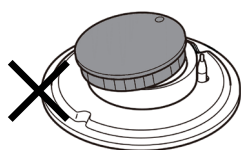


Do not use appliance with burner cap and burner body positioned improperly.

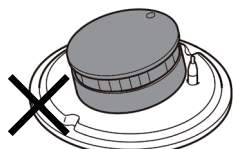
- It may not be ignited if burner cap and burner body are not fixed properly.
- It may cause incomplete combustion, risk of carbon monoxide poisoning and burner deformation, due to uneven flame shape and lighting back.
- It may cause flame getting into the appliance and damage it.



### Tilted burner cap

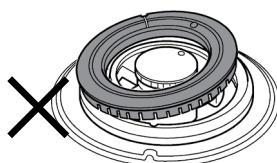


### Tilted burner

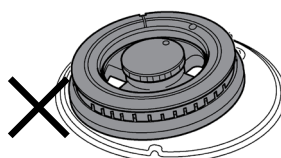
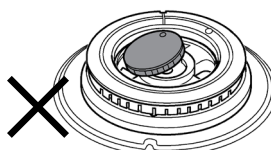


Mid Burner\*

### Tilted outer ring burner cap



### Tilted simmer burner cap



Left/Right Burner

## Placement of Pan Support

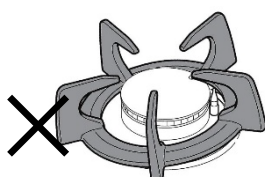
Make sure that the following parts are fitted properly before use.

- Place the pan support in position horizontally with the locating pin fit to the notch of drip pan.

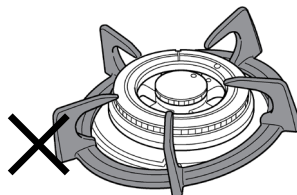


- Do not use appliance with pan support positioned improperly. Due to improper fix of pan support, cooking utensil may become unstable and cause hazard.

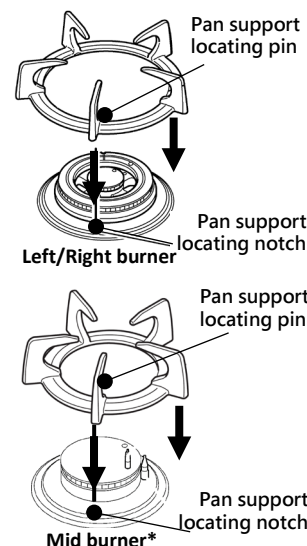
### Improper placement of pan support



Mid Burner\*



Left/Right Burner

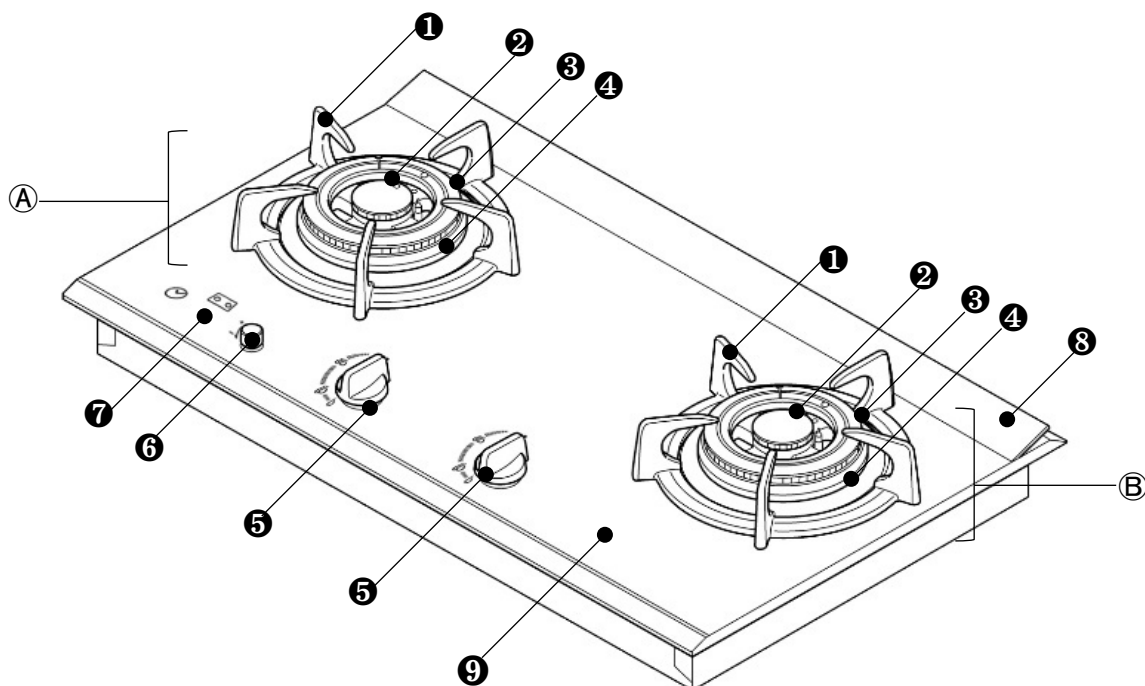


\*Mid burner only available on MEGA-i3

# Operation Instructions

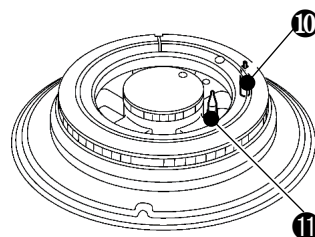
## MEGA-i2

### Appliance Descriptions

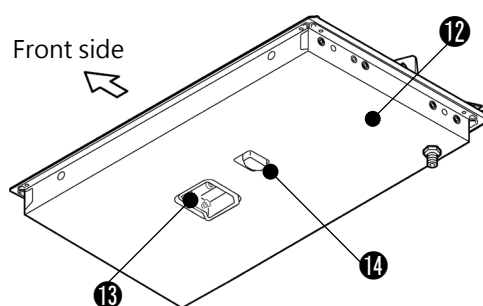


- Ⓐ Left burner
- Ⓑ Right burner

Ⓐ, Ⓑ



- ① Left/Right pan support
- ② Left/Right simmer burner cap
- ③ Left/Right outer ring burner cap
- ④ Left/Right burner body
- ⑤ Rotary knob
- ⑥ Function knob
- ⑦ Display
- ⑧ Air intake guard
- ⑨ Ceramic glass top plate
- ⑩ Ignition electrode
- ⑪ Flame failure safety device
- ⑫ Base tray
- ⑬ Battery box (located at centre of bottom position)
- ⑭ Communication Control Unit (CCU) connection

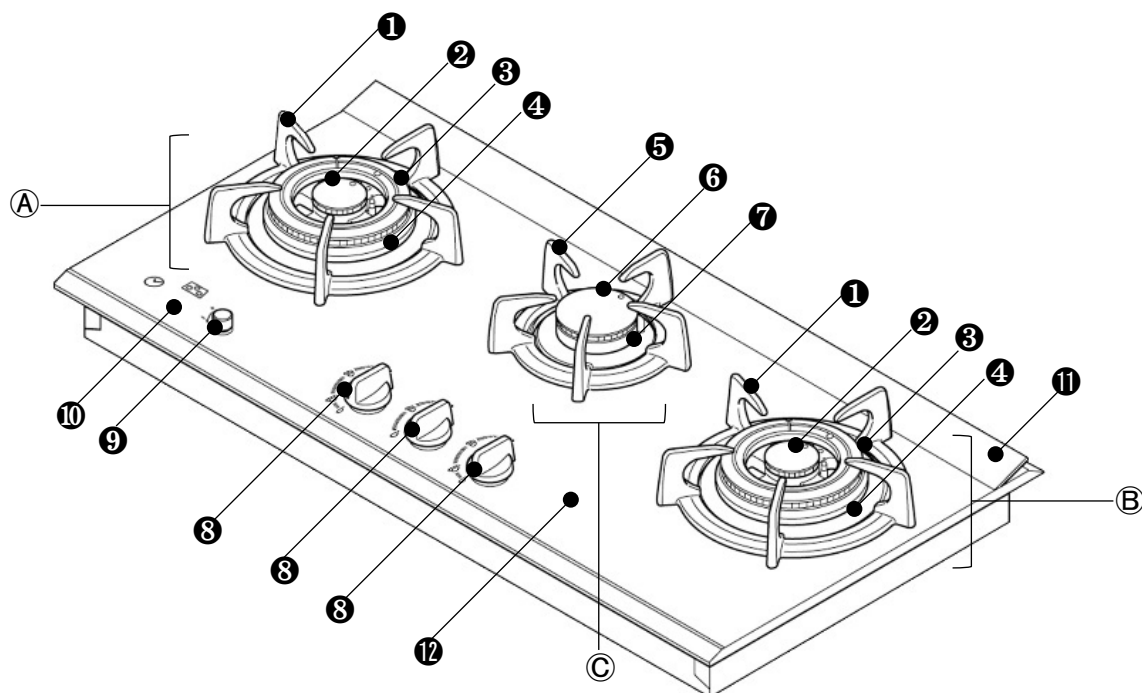




# Operation Instructions

## MEGA-i3

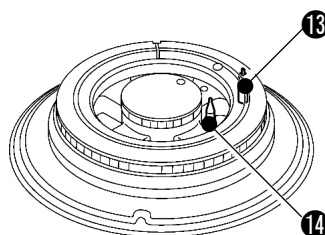
### Appliance Descriptions



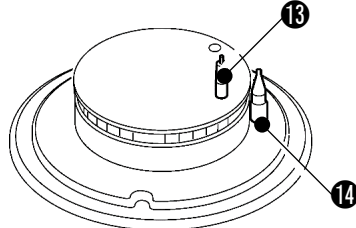
- Ⓐ Left burner
- Ⓑ Right burner
- Ⓒ Mid burner

- ❶ Left/Right pan support
- ❷ Left/Right simmer burner cap
- ❸ Left/Right outer ring burner cap
- ❹ Left/Right burner body
- ❺ Mid pan support
- ❻ Mid burner cap
- ❼ Mid burner body
- ❽ Rotary knob
- ❾ Function knob
- ❿ Display
- ⓫ Air intake guard
- ⓬ Ceramic glass top plate
- ⓭ Ignition electrode
- ⓮ Flame failure safety device
- ⓯ Base tray
- ⓰ Battery box (located at the front-right of bottom position)
- ⓱ Communication Control Unit (CCU) connection

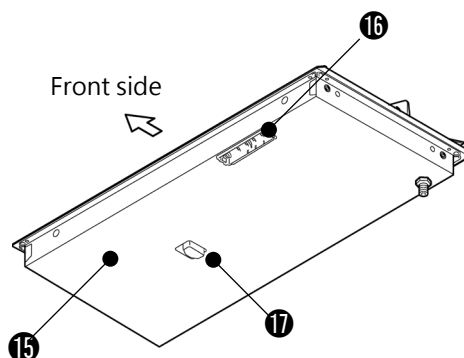
Ⓐ, Ⓑ



Ⓒ



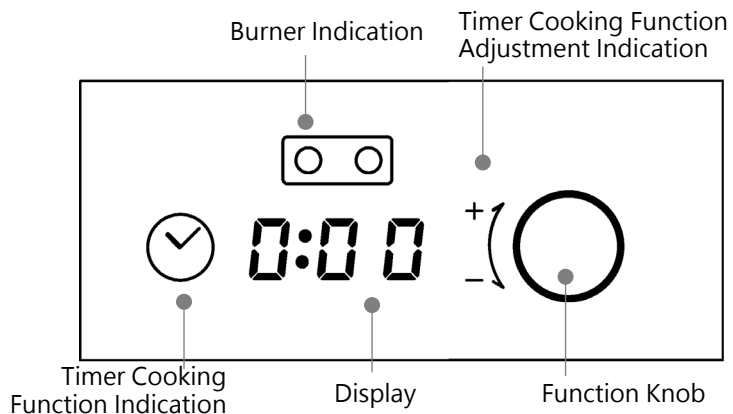
Front side



# Operation Instructions

## MEGA-i2

### Display and Operation Interface



### Rotary Knob and Indication

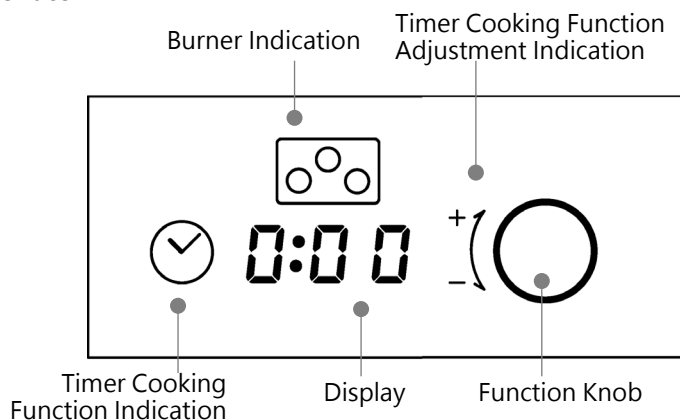
- Left/Right burner

Ignition Position / Maximum Flame Position	Medium Flame Position	Medium Flame Position	Minimum Flame Position	Off Position

# Operation Instructions

## MEGA-i3

### Display and Operation Interface



### Rotary Knob and Indication

#### • Left/Right burner

Ignition Position / Maximum Flame Position	Medium Flame Position	Medium Flame Position	Minimum Flame Position	Off Position

#### • Mid burner

Ignition Position / Maximum Flame Position	Medium Flame Position	Minimum Flame Position	Off Position

# Operation Instructions



Attention

- When the appliance has been operated for 30 minutes, the glass top plate and rotary knobs of the appliance might become hot due to the heat from flame. In case of needs for using the rotary knobs, please use a moisten towel to cool down before usage.

## Ignition of Burner

Fully press and turn the rotary knob in anti-clockwise direction to ignition position. Electric sparks from ignition electrode ignite the burner. After releasing the rotary knob, make sure the flame persists.



Attention

- If the appliance has not been used for a long time, the first ignition may not succeed due to the trapped air in the gas pipe.
- If the burner fails to ignite, turn the rotary knob to off position. Wait for at least 1 minute, repeat the above ignition procedures until success of burner ignition. Do not keep the pressing the rotary knob over 10 seconds.

## Flame Control

After ignition, turn the control knob to adjust flame power according to cooking needs. Please adjust slowly.



Attention

- When operating at low flame, do not open underneath cabinet door rapidly; otherwise flame may be extinguished by air draught.
- When adjust flame power from maximum close to medium, if flame of outer ring burner is found unstable (weak or extinguished), please adjust the flame power to maximum until flame of outer ring burner is stable, or reduce flame power and use flame of simmer burner.
- Pop sound might be generated during flame adjustment due to instant combustion of gas in burner. This is a normal phenomenon.

## Turning Off Burner

Turn the rotary knob to the off position.



Attention

- Pop sound might be generated during flame extinguishing due to the instant combustion of gas remained in burner. This is a normal phenomenon.

# Operation Instructions

## Functions

### • Continuous Cooking Automatic Flame Off Function (Not Using Timer Cooking Function)

To avoid forgetting to turn off the flame, flame will be off automatically after around 3 hours of continuous use.

Buzzer will give beep sounds for notification.

Please turn the rotary knob to off position. For continuous use, please ignite the burner again.

### • Timer Cooking Function



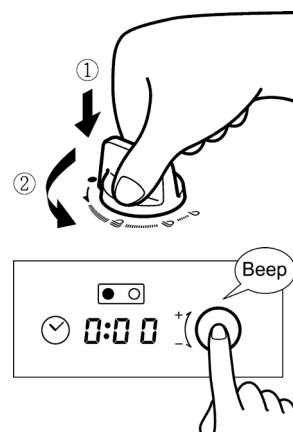
Attention

- Do not leave operating gas appliance unattended even using Timer Cooking Function to cook.

### • Function Setting

#### 1. Igniting Burner and Activating Function

- Press and turn the rotary knob to ignite burner.
- Press the function knob 1 time, and the LED of burner indication will flash. "0 : 00" will be shown as time, Timer Cooking Function is activated.
- With an idle time of 15 seconds, Timer Cooking Function will be cancelled, and the display will be switched off.
- If the battery power is low, "Lo" will be displayed. Please prepare or replace with new batteries.



#### 2. Burner Selection

- If there is more than one burner ignited, press the function knob 1 time to adjust the burner selection. The relative LED of burner indication will be flashed when being selected.
- If all burners are ignited, the selection order for MEGA-i2 is left burner and then right burner, while for MEGA-i3 is left burner, then right burner, and mid burner.

**MEGA-i2**



**MEGA-i3**



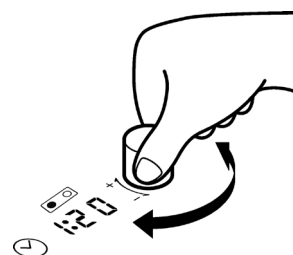
For example, left burner is selected

#### 3. Time Setting

- Turn the function knob to adjust the time setting. Turning the function knob in clockwise direction to increase setting time; while reverse direction decreases the setting time.

Maximum time setting	4 Hours	
Minimum time setting	1 minute	
Time setting interval	Within 0-60 minutes	Set with 1 minute interval
	Within 1-4 hours	Set with 5 minutes interval

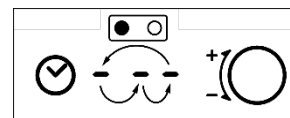
- After setting, press 1 time to confirm. Count down will be started automatically.



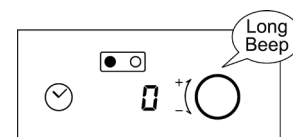
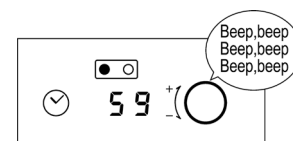
## Operation Instructions

### 4. Time Countdown & Time Up

- When Timer Cooking Function is activated, the display will be switched to Energy Saving Mode with an idle time of 10 seconds. Under energy saving mode, the 3 digits of display flash alternately as horizontal lines. Re-press the function knob to show remaining time.
- If there is more than one burner activated the Timer Cooking Function, press the function knob 1 time when the remaining time of one burner is displayed to show the remaining time for another burner.
- Flashing LED of the burner indication indicates that the remaining time for that burner is being displayed, while the LED of the burner indication lights up indicates that the Timer Cooking Function of that burner is activated.
- When remaining time becomes 1 minute, buzzer gives 3 times beep beep sounds, remaining second is shown.
- When the set time is up, buzzer gives long beep sound and flame goes out.
- Turn the rotary knob to off position.

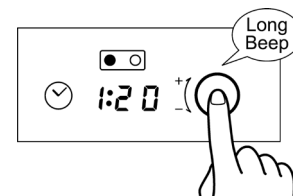


*For example, the remaining time is displayed for left burner, while the timer cooking function is activated on right burner*



### 5. Cancel Setting

- Press and hold the function knob when the remaining time of one burner is displayed to cancel the Timer Cooking Function of that burner.
- The remaining time of another burner with Timer Cooking Function will be displayed after the Timer Cooking Function of one burner was cancelled.
- If press and hold the function knob again after confirming the setting, the selection and setting function will be cancelled.



## Cleaning and Maintenance



### Attention

- Allow the appliance to cool down before performing any maintenance and cleaning.
- Wear gloves to protect the hands while cleaning.

To maintain the appliance properly, follow the below instructions to clean it regularly:

### General

- Do not use steam cleaners for cleaning.
- The metal and enamelled parts must be cleaned with suitable non-abrasive and non-corrosive detergents. Avoid using chlorine-based detergents (e.g. bleach) for cleaning.
- Avoid leaving acidic or alkaline substances on the appliance (vinegar, brine, lemon juice, etc).
- Clean and tidy up the burner after spillage of food and liquid once it cools down.
- Regularly check the flame failure safety device and ignition electrode. If stains get stuck at the devices, clean them with soft brush.
- Do not touch any internal parts of the appliance.
- Check the condition of gas tubing regularly. If damage is observed, contact customer service for replacement.

### Cleaning Appliance

- Burner cap and body must be washed frequently with warm water and detergent, taking care to remove any grime and keep the flame holes of burner away from blockage.
- Dry the burner cap and body completely after wash and check all flame holes of burner are not clogged.
- Refix the burner cap and body at correct position. Ensure that they are not tilted or reversed.
- Any spilled food or liquid during cooking must always be removed by a dry rag.

## Troubleshooting



### Attention

- Before restarting ignition, return the rotary knob to off position.

If abnormality or fault is observed, turn off flame. Ensure that the appliance cools down completely before undertaking remedial measures. If not effective after undertaking the following remedial actions, please contact 24-hour customers service hotline on 2880 6988 for services.

Fault	Cause	Remedy
1. No ignition spark	Batteries are consumed.	Replace batteries.
	Batteries are wrongly placed.	Place batteries correctly.
	Ignition electrode is dirty or wet.	Clean and dry ignition electrode.
2. No flame	Gas meter valve and/or appliance gas supply valve is turned off.	Open gas meter valve and/or appliance gas supply valve completely.
	Air is trapped inside gas pipe.	Repeat ignition until trapped air is removed.
	Burner is blocked by aluminium disc.	Remove aluminium disc.
	Ignition electrode is dirty or wet.	Clean and dry ignition electrode.
3. Flame does not persist	Flame failure safety device is dirty.	Clean flame failure safety device.
	Rotary knob is not fully pressed or not turned to ignition position.	Fully press and turn rotary knob to ignition position.
4. Flame off when using	Flame failure safety device is dirty.	Clean flame failure safety device.
	Small flame is blown off by wind. This activates the flame failure safety device.	Turn rotary knob to off position. Wait for 1 minute and restart ignition.
	3-hour continuous cooking automatic flame off safety device is activated.	Turn rotary knob to off position. If further cooking is required, restart ignition.
	Overheat protection device of burner is activated.	Turn rotary knob to off position. Wait for 1 minute and restart ignition.
	When operating at low flame, open underneath cabinet door rapidly.	Turn rotary knob to off position. Wait for 1 minute and restart ignition.
5. Yellow flame	Burner cap and burner body have dirt.	Wash burner cap and burner body in warm water with detergent. Dry and replace them at correct position. Restart ignition.
6. Unstable flame	Deformation of burner cap and burner body.	Contact customer service to replace the parts.
	Incorrect placement of burner cap and burner body.	Turn rotary knob to off position. Replace burner cap and burner body correctly after appliance cools down and restart ignition.
7. Ignition sparks persist even after releasing rotary knob	Maintaining maximum 10 seconds of sparks to facilitate ignition.	Normal and no action required.
8. Abnormal noise when using	Incorrect placement of burner cap and burner body.	Turn rotary knob to off position. Replace burner cap and burner body correctly after appliance cools down and restart ignition.
9. Pop sound when flame adjusting or extinguishing	Instant combustion of gas remained in burner.	Normal and no action required.



# Troubleshooting



## Attention

- When the flame is extinguished automatically, make sure to turn the rotary knob to off position.
- If it is not turned to off position, battery life will be shortened.

Buzzer Sound	Error Codes	Cause	Remedy
Beep x 5 times	101	Overheat protection device of left burner activated	Burner cap and burner body have dirt, or the burner holes are blocked by the dirt. Clean burners with mild detergent and brush. Ensure that burners are wiped dry before replacing them.
	103	Overheat protection device of right burner activated	
	102*	Overheat protection device of mid burner activated	
Beep x 3 times	111	Ignition failed on left burner	<ul style="list-style-type: none"><li>• Gas meter valve and/or appliance gas supply valve is turned off, please open gas meter valve and/or appliance gas supply valve completely.</li><li>• Air is trapped inside gas pipe, please repeat ignition until trapped air is removed.</li><li>• Burner is blocked by aluminium disc, please remove aluminium disc.</li><li>• Ignition electrode is dirty or wet, please clean and dry the ignition electrode.</li></ul>
	113	Ignition failed on right burner	
	112*	Ignition failed on mid burner	
	121	Flame failure safety device of left burner activated	<b>Turn rotary knob to off position.</b> For continuous use, well ventilate the room and ignite the burner again after 1 minute.
	123	Flame failure safety device of right burner activated	
	122*	Flame failure safety device of mid burner activated	
	001	3-hour continuous cooking automatic flame off safety device of left burner activated	
	003	3-hour continuous cooking automatic flame off safety device of right burner activated	
	002*	3-hour continuous cooking automatic flame off safety device of mid burner activated	
	Lo	Batteries are consumed	Replace with 2 new D-size alkaline batteries.
Buzzer beeps continuously	341	Overheat protection device of left burner abnormal	Contact customer service for services.
	343	Overheat protection device of right burner abnormal	
	342*	Overheat protection device of mid burner abnormal	
	531	Failure of electronic components of left burner	
	701		
	711		
	721		
	533	Failure of electronic components of right burner	
	703		
	713		
	723		
	532*	Failure of electronic components of mid burner	
	702*		
	712*		
722*			

\*Mid burner only available on MEGA-i3

Remark: Error code and " OFF " will be displayed alternately.

## Specifications

Model			MEGA-i2	MEGA-i3
Basic Specifications	Appliance Type		Gas Cooking Hob	
	Installation Type		Built-in Hob	
	Gas Type		Hong Kong Town Gas	
	Gas Supply Pressure (kPa)		1.5	
	Governor Outlet Pressure (kPa)		1.1	
	Gas Connection		1/2" BSP Male Thread	
	Ignition Device		Fast-easy Electronic Ignition	
	Number of Burner		2	3
	Rated Heat Input (kW)	Left Burner	6.0	
		Right Burner	6.0	
		Mid Burner	/	2.8
		Total	10.8	12.8
	Top Plate Material		Ceramic Glass	
	Top Plate Thickness (mm)		4.0	
	Appliance Dimensions - H x W x D (mm)	Base Tray to Bench Top	67 x 738 x 439	67 x 853 x 439
		Base Tray to Top Plate	78 x 738 x 439	78 x 853 x 439
		Base Tray to Pan Support	136 x 738 x 439	137 x 853 x 439
	Cut-out Dimensions - W x D (mm)		703 x 403	815 x 405
	Top Plate Dimensions - W x D (mm)		738 x 439	853 x 439
	Weight (kg)		14.5	15.5
	Power Supply		1.5V D-size Alkaline Battery ( 2pcs )	
	Power Consumption (W)		/	
Safety Devices	Flame Failure Safety Device		Thermocouple Type	
	Overheat Protection Device		Thermistor Type	
	Continuous Cooking Automatic Flame Off Safety Device		3 Hours	
Functions	Timer Cooking Function		Max. 4 Hours	
	Overheat Shutoff Function		/	
	Intelligent Cooking Functions		/	
	Smart Function		Optional to purchase with CCU(BLE) and gateway*	

\* 13A socket near the appliance is required for gateway



