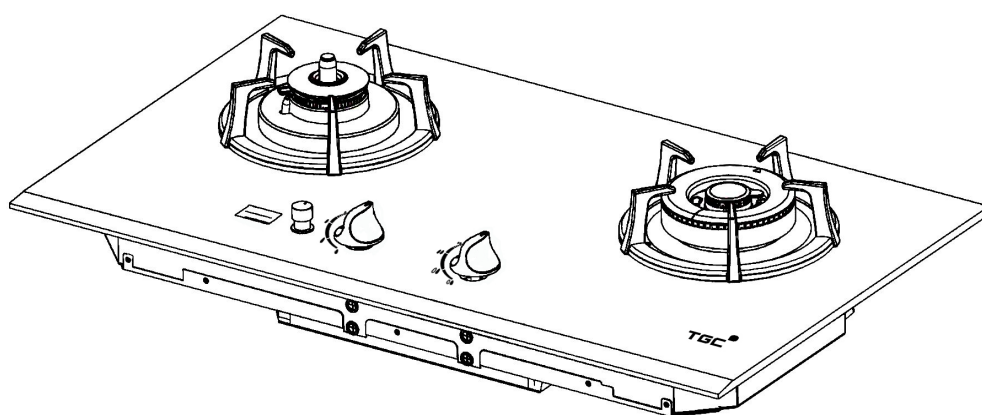




嵌入式平面爐
Built-in Hob

使用說明書
User Instructions

型號 Model
STB62GM



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

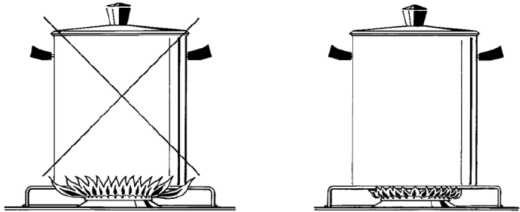
以下指示對氣體爐具的安全操作十分重要，請詳細閱讀。如有查詢或需要維修服務，請致電煤氣公司 24 小時客戶服務熱線 2880 6988。

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 (MDG ELITRE, EL-125)，並確定壓力設定為 1.0 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. 不要將易燃物料、噴霧及壓縮容器置於爐具下方的廚櫃內。

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. 請確保爐頭蓋及爐頭身沒有變形，如有異常，請聯絡煤氣公司安排更換。
10. 使用前，確保爐頭蓋、爐頭身和爐架擺放正確，沒有傾斜。
11. 請確保爐頭火孔沒有被水或污漬堵塞。
12. 在一個爐架上，切勿放置超過 10 公斤的重量。
13. 爐架很重的，切勿掉下。
14. 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。
15. 請確保使用時火焰平均。
16. 注意爐面、爐頭及爐架的高溫。
17. 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

18. 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。
19. 面板是固定的，切勿移動。
20. 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。
21. 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。
22. 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。
23. 請勿在爐具附近使用噴霧產品。
24. 使用後，應將所有旋鈕設於關閉位置。
25. 此煮食爐的面板是用強化玻璃製造，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。
26. 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，請聯絡煤氣公司更換喉管。
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	聯絡煤氣公司更換零件。
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、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。

此爐具適合安裝於兩個不同的開孔尺寸。

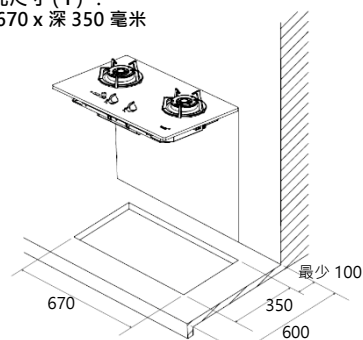
- **開孔尺寸 (I)：寬 670 x 深 350 毫米**

依照圖 1 在枱面預留開孔，枱面深度不少於 600 毫米。

- **開孔尺寸 (II)：寬 703 x 深 403 毫米**

依照圖 2 在枱面預留開孔，枱面深度不少於 600 毫米。安裝時須加墊片。

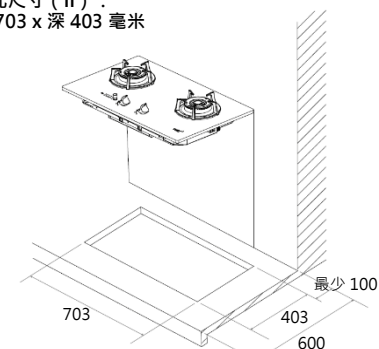
開孔尺寸 (I)：
寬 670 x 深 350 毫米



單位：毫米

圖 1

開孔尺寸 (II)：
寬 703 x 深 403 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，用螺絲將爐身底盤固定。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 1.0 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



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、點火針及熄火安全裝置。
- 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。

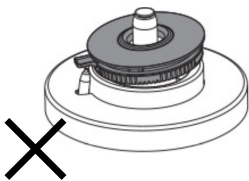
- 智能爐頭由爐頭蓋及溫度感應器組成。
- 雙環爐頭由外環爐頭蓋、芯火爐頭蓋及爐頭身組成。
- 將爐頭蓋及身放置在爐頭座上，放置時請勿傾斜。
- 定位針應對準爐頭身的定位槽。



不要在爐頭錯誤放置的情況下使用爐具。

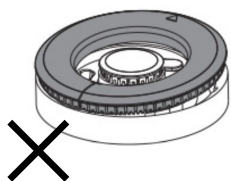
- 若爐頭未放置正確，會導致無法點火。
- 火焰不均和回火會導致不完全燃燒、一氧化碳中毒或爐頭變形。
- 火焰進入爐具內，會導致損毀。

爐頭蓋傾斜

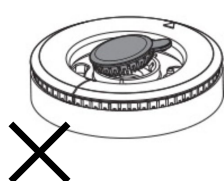


智能爐頭*

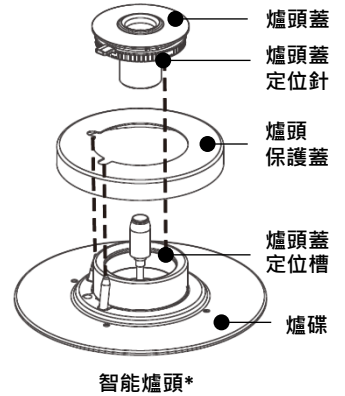
外環爐頭蓋傾斜



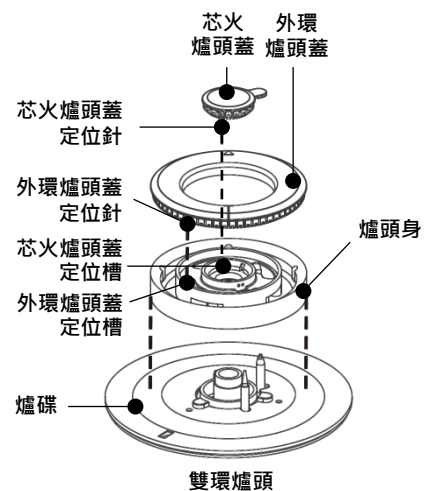
芯火爐頭蓋傾斜



雙環爐頭



智能爐頭*



雙環爐頭

爐架放置

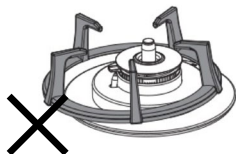
使用前，確定以下配件已置於正確位置。

- 將爐架定位針對準爐碟的定位槽後，平放爐架。

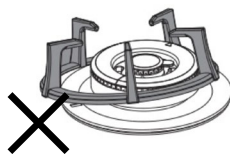


不要在爐架錯誤放置的情況下使用爐具。錯誤放置爐架有機會導致鍋具不穩，並引致危險。

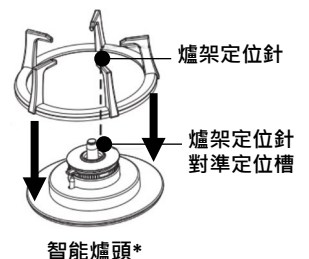
爐架錯誤放置



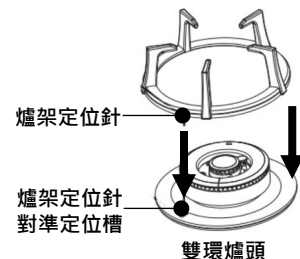
智能爐頭*



雙環爐頭



智能爐頭*

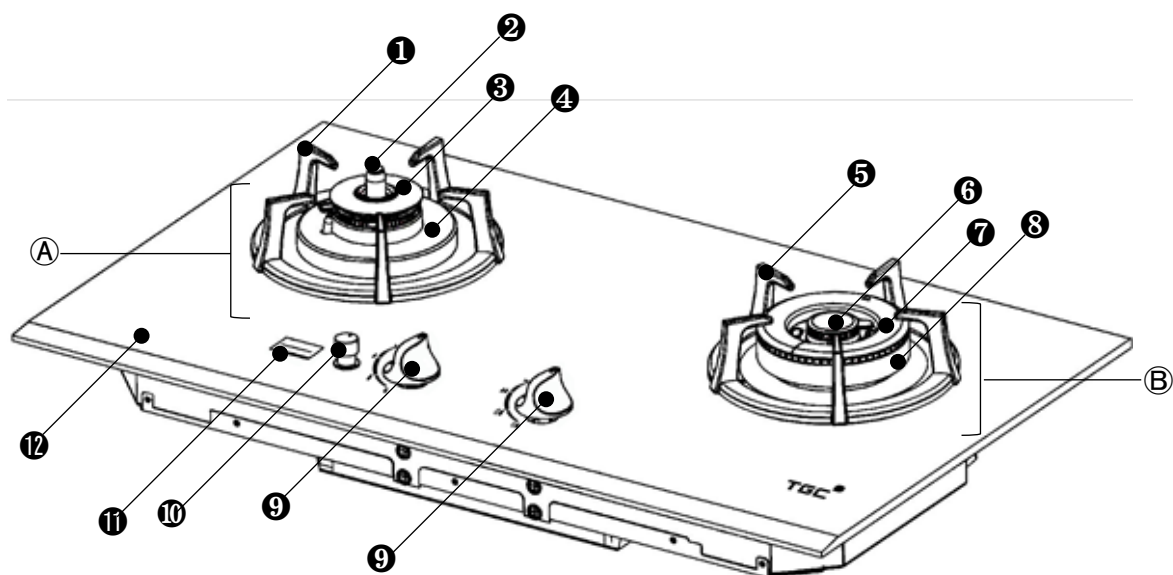


雙環爐頭

*智能爐頭只適用於 STB62GM 型號之左爐頭

STB62GM

爐具介紹



Ⓐ 智能爐頭

Ⓑ 雙環爐頭

① 左爐架

② 溫度感應器

③ 左芯火爐頭蓋

④ 左爐頭保護蓋

⑤ 右爐架

⑥ 右芯火爐頭蓋

⑦ 右外環火爐頭蓋

⑧ 右爐頭身

⑨ 旋鈕

⑩ 功能旋鈕

⑪ 顯示屏

⑫ 強化玻璃面板

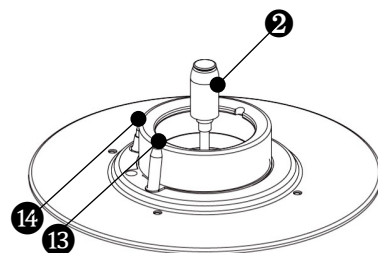
⑬ 點火電極

⑭ 熄火安全裝置

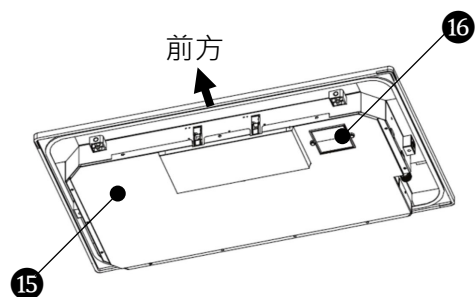
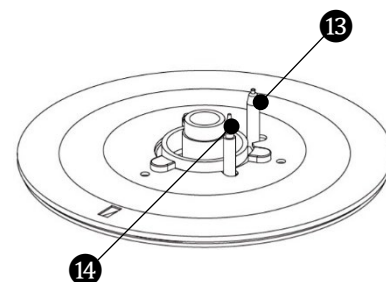
⑮ 底盤

⑯ 電池盒 (位於底部前方靠右位置)

Ⓐ



Ⓑ



操作指示

顯示器



旋鈕及標示

• 智能爐頭 (左爐頭)

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

• 雙環爐頭 (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



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

- 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。
- 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。

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聲，此屬正常現象。

STB62GM

功能

• 選擇及取消功能

按壓 1 次功能旋鈕進入功能選擇模式後，轉動旋鈕選擇所需功能，並按壓 1 次確定所選功能。確定後，按指示調校功能設定，再按壓 1 次確定。

如於完成設定確定後，再次按壓功能旋鈕，可取消已選擇及設置的功能。

• 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（只適用於左爐頭）




注意

- 儘管使用定時功能煮食，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，轉動功能旋鈕選擇定時煮食功能，並按壓 1 次確定。時間顯示為「0:00」。
- 若 15 秒後未有其他操作，計時模式會自動取消，顯示器亦會熄滅。
- 如電池餘量低，「/LO2」將會顯示，請準備或更換新電池。

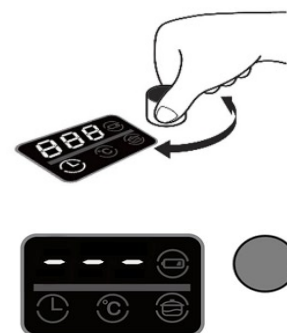


2. 時間設定

- 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，按壓 1 次確定。顯示器會停止閃爍，倒數計時將自動開始。



3. 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。重按功能旋鈕，將顯示剩餘時間。
- 剩餘時間只有 1 分鐘時，時間顯示單位為秒。
- 設定時間結束時，蜂鳴器會發出嗶聲，爐火隨即熄滅。
- 請將旋鈕轉至關閉位置。

4. 取消設置

- 於剩餘時間顯示時按功能旋鈕，定時煮食功能會被取消。

STB62GM

智能爐頭使用須知

為確保溫度感應器運作正常，請詳細閱讀以下須知。



注意

- 智能煮食功能不適用於以下煮食鍋具：
 - 陶瓷製或玻璃製的煮食鍋具
 - 底部為複合材質的厚底煮食鍋具
- 請勿使用鍋具底部凹凸不平、黏有異物或弧面的煮食鍋具，以免影響溫度感應器的運作。



- 建議使用金屬平底鍋具，以免溫度感應器誤判，而導致中途熄火。
- 鍋具和食物的總重量必須達 300 克或以上，令溫度感應器緊貼鍋具底部。
- 確保鍋具底部中心緊貼著溫度感應器，兩者之間沒有間隙或異物。
- 鍋具必須平放在爐架上，不可傾斜。
- 儘量將食物放在鍋具中央加熱。
- 烹煮乾身食物時，加適量水，並將火力調低。
- 一般油炸時，使用的油量必須為 200 毫升以上。如使用煎炸定溫功能，油量應多於 500 毫升。
- 若炸油時因過高溫度自動熄火，待油溫下降後才重新開火。



注意

- 為避免影響溫度感應器運作，使用智能煮食功能時 (離鍋小火功能除外)，不要將鍋具提起。
- 如智能爐頭未有放置鍋具，爐火會於一段時間內熄滅。

過熱熄火功能 (只適用於智能爐頭)

智能爐頭設有溫度感應器，探測鍋具底部的溫度，當食物或油溫過熱時，蜂鳴器會發出嗶聲，爐火隨即熄滅。請將旋鈕轉回關閉位置。如需繼續使用，請待鍋具底部及溫度感應器降溫後再次點燃爐頭。此功能為保護監測功能，不能取消或暫停。



注意

- 即使配備過熱熄火功能，因應不同食物特質，也可能出現燒焦及藕底的情況。當加熱一些少水份的食物時，建議加適量水和使用較低火力烹調，避免中途熄火。
- 使用大火煎炒或油炸食物時，有可能因高溫而啟動過熱熄火功能。如情況持續出現，請使用右邊的雙環爐頭繼續烹調。建議將火力調低及將食物放在鍋具的中央位置，避免啟動過熱熄火功能。

STB62GM

智能煮食功能（只適用於智能爐頭）

智能爐頭備有溫度感應器，透過監測煮食溫度，提供各種煮食功能。智能煮食功能包括離鍋小火功能、煎炸定溫功能及定時煲湯功能。

● 離鍋小火功能

當鍋具離開爐架時，爐火將自動轉為小火。如 1 分鐘內放回鍋具，爐火將自動轉為原來火力。否則，1 分鐘後爐火將會自動熄滅，蜂鳴器發出嗶聲，並於顯示器出現故障代碼作提示。如需重新點火，請先轉動旋鈕回到關閉位置後再重新點火。

● 煎炸定溫功能

煎炸煮食時，可選用煎炸定溫功能。當油溫達到設定溫度時，蜂鳴器會發出嗶聲作提示。煮食過程中，火力會根據鍋具底部監測到的溫度作調節。



注意

- 如油溫達到設定溫度後，沒有放入食材，油溫會繼續上升，達至安全設定溫度時，防乾燒保護裝置會啟動，並自動關閉爐火。
- 因鍋具的材質、厚度及油量的不同，會出現實際油溫與設定溫度有差別，請適度調節煮食時間。建議使用不鏽鋼材質的薄底煮食鍋具。
- 油量在 0.8 至 1 公升之間為宜。油量多時，實際油溫會較設定溫度低；油量少時，則實際油溫會較設定溫度高。

● 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。
- 根據煮食鍋具直徑，將火力調節到火焰不會超出鍋具底部。
- 按壓 1 次功能旋鈕，轉動功能旋鈕選擇煎炸定溫功能，並按壓 1 次確定。



2. 溫度設定

- 轉動功能旋鈕設置溫度，並按壓 1 次確定。
- 3 個溫度選擇順序為 160°C、180°C 及 200°C。
- 完成溫度設定後，顯示器會停止閃爍。



3. 設定溫度到達

- 當油溫達到設定溫度後，蜂鳴器會發出嗶聲。
- 當油溫正於設定溫度範圍時，爐火會自動轉為小火；而油溫低於設定溫度範圍時，爐火則會自動轉為大火，以控制溫度。



4. 取消設置

- 如再次按壓功能旋鈕，煎炸定溫功能會被取消。

操作指示

STB62GM

● 定時煲湯功能

湯水沸騰後，爐火自動轉為小火，並開始倒數計時。到達設定時間後自動熄火。



注意

- 建議使用平底金屬鍋具盛水 0.5 至 3 公升，並蓋上鍋蓋避免水分燒乾。
- 湯水滾沸前不要打開鍋蓋、加水或攪拌，否則會影響溫度感應器運作。
- 湯水量上限為鍋具最大容量的 60%，並預留透氣孔，避免滾沸湯水溢出。
- 湯水滾沸後，濃湯或濃稠度高之湯品，建議適時攪拌湯品，避免湯底燒焦。
- 因鍋具材料及水量的不同，有可能影響溫度感應器判斷及水滾提示的時間。

● 功能設置

1. 點燃爐頭及啟動功能

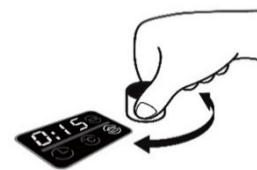
- 按下及逆時針轉動旋鈕點燃爐頭。
- 按壓 1 次功能旋鈕，轉動功能旋鈕選擇定時煲湯功能，並按壓 1 次確定。



2. 時間設定

- 轉動功能旋鈕設置小火持續時間，預設時間為 15 分鐘。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



- 調整好所需時間後，按壓 1 次功能旋鈕確定，顯示器亦會停止閃爍。
- 湯水沸騰後蜂鳴器會發出嗶聲提示使用者，而爐火亦會自動轉為小火，並開始倒數計時。



3. 時間倒數及結束

- 開始倒數計時後，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。重按功能旋鈕，將顯示剩餘時間。
- 剩餘時間只有 1 分鐘時，時間顯示單位為秒。
- 設定時間結束時，蜂鳴器會發出嗶聲，爐火隨即熄滅。
- 請將旋鈕轉至關閉位置。

4. 取消設置

- 於剩餘時間顯示時按功能旋鈕，定時煲湯功能會被取消。



- 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。
- 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，請致電煤氣公司更換。

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，請致電煤氣公司 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。
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。	聯繫煤氣公司更換零件。
	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 8 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. 關火時出現響聲	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。

故障代碼	原因	處理方法
H11	左爐頭防高溫保護裝置啟動	<p>請將旋鈕轉回關閉位置。</p> <p>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。</p>
H12	右爐頭防高溫保護裝置啟動	
H13	左爐頭過熱熄火功能啟動	
H14		
741		
711	左爐頭防高溫保護裝置異常	
712	右爐頭防高溫保護裝置異常	
713	左爐頭溫度感應器裝置異常	
721	左爐頭熄火安全裝置啟動	
722	右爐頭熄火安全裝置啟動	
700	溫控電子板氣體控制迴路異常	
001	左爐頭 3 小時連續煮食自動熄火安全裝置啟動	
002	右爐頭 3 小時連續煮食自動熄火安全裝置啟動	
011	左爐頭離鍋保護啟動通知	
	電池低電量通知	準備 2 枚新的 D 型鹼性電池。
LO2	電池耗盡通知	更換 2 枚新的 D 型鹼性電池。

規格

型號		STB62GM
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)	1.0
	氣體接駁	½吋英制陽螺紋
	點火裝置	快易電子點火
	爐頭數目	2
	額定熱負荷 (千瓦)	左爐頭
		右爐頭
		總
	面板物料	強化玻璃
	面板厚度 (毫米)	8.0
	爐具尺寸 - 高 x 闊 x 深 (毫米)	底盤至廚檯面
		底盤至爐面
		底盤至爐架
	開孔尺寸 - 闊 x 深 (毫米)	670 x 350 / 703 x 403
	面板尺寸 - 闊 x 深 (毫米)	745 x 445
	重量 (千克)	18.0
	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 (只適用於左爐頭)	最長 4 小時
	過熱熄火功能 (只適用於左爐頭)	有
	智能煮食功能 (只適用於左爐頭)	有
	智慧功能	/

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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

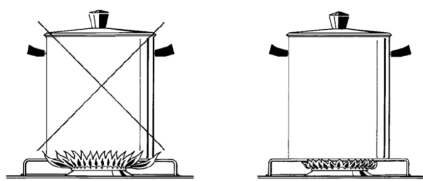
The following instructions are very important to safe operation of gas appliance. Please read through them carefully. Please contact Towngas Company on 24-hour customers service hotline 2880 6988 for enquiry and services.

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 (MDG ELITRE, EL-125). Ensure that the pressure setting is 1.0kPa.
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 inside the kitchen below appliance.

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. Ensure that burner cap and burner body are not deformed. Contact Towngas Company to replace the parts if deformation is found.
10. Before use, ensure the burner cap, burner body and pan supports are in correct position and are not tilted.
11. Ensure that flame holes of burners are free from water and dirt.
12. Do not put weight exceeding 10kg on each pan support.
13. Pan support is heavy. Do not drop it.
14. 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.
15. Make sure that flame condition is uniform during operation.
16. Heed high temperature of top plate, burners and pan supports.
17. 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

18. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.
19. Top plate is fixed. Do not remove it.
20. 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.
21. When the appliance is operating at low flame, do not open underneath cabinet door rapidly; otherwise, flame may be extinguished by air draught.
22. 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.
23. Do not use sprays near the appliance.
24. All knobs should be turned to off position after use.
25. The top panel of this cooker is made of tempered 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.
26. 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 Towngas Company 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 Towngas Company 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.

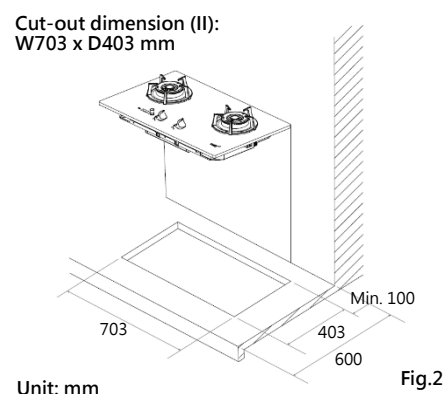
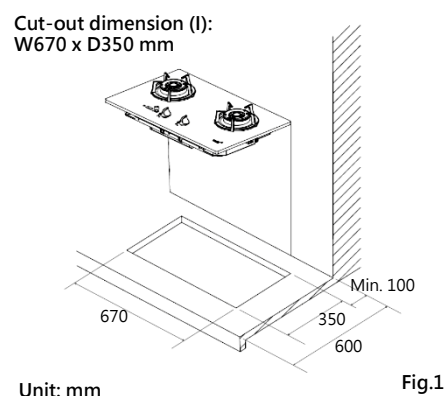
Installation Instructions

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, oil), combustible, sprays or pressurized containers. The appliance should be installed with 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.

The appliance can be installed in two cut-out dimensions.

- **Cut-out dimension (I): W670 x D350 mm**
Reserve cut hole on bench-top according to Fig.1. Depth of bench-top should be 600mm or more.
- **Cut-out dimension (II): W703 x D403 mm**
Reserve cut hole on bench-top according to Fig.2. Depth of bench-top should be 600mm or more. Spacers must be installed.




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 (Fig.3). 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 1.0 kPa.



Attention

- The gas connection of the appliance is 1/2" threaded male end. 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

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.

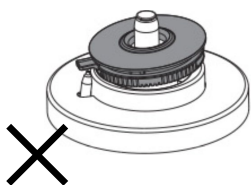
- Intelligent burner is composed of burner cap and temperature sensor.
- Double-ring burner is composed of outer ring flame burner cap, simmer flame burner cap and burner body.
- Place the burner caps and body onto the burner base without tilting.
- Locating pins of burner caps should be matched with the notches of burner body.



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

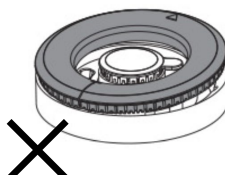
- It may not be ignited if burner cap and burner body are not fixed properly.
- It may cause incomplete combustion, risk of carbon monoxide poisoning and burner deformation, due to uneven flame shape and lighting back.
- It may cause flame getting into the appliance and damage it.

Tilted burner cap

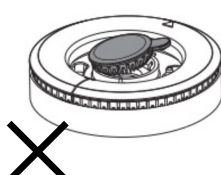


Intelligent Burner*

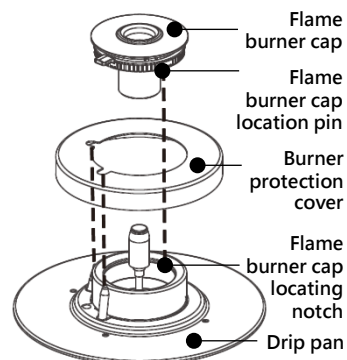
Tilted outer ring burner cap



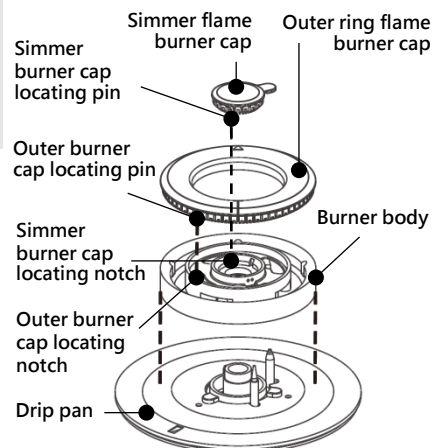
Tilted simmer flame burner cap



Double-ring Burner



Intelligent Burner*



Double-ring Burner

Placement of Pan Support

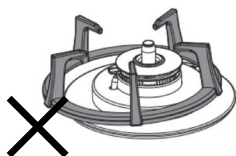
Make sure that the following parts are fitted properly before use.

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

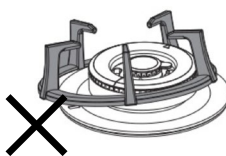


- Do not use appliance with pan support positioned improperly. Due to improper fix of pan support, cooking utensil may become unstable and cause hazard.

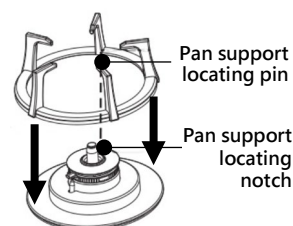
Improper placement of pan support



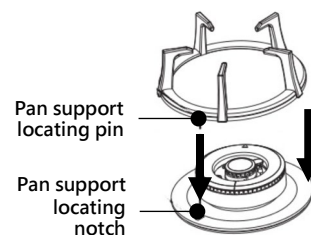
Intelligent Burner*



Double-ring Burner



Intelligent Burner*



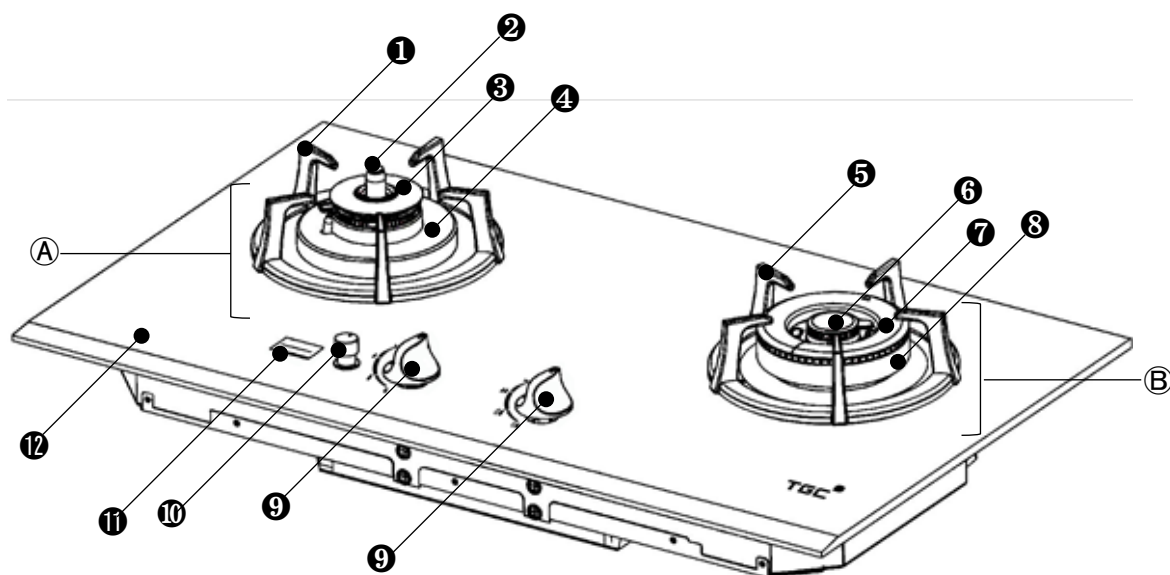
Double-ring Burner

*Intelligent burner only available on left burner of STB62GM

Operation Instructions

STB62GM

Appliance Descriptions

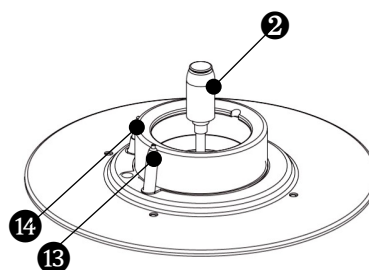


Ⓐ Intelligent burner

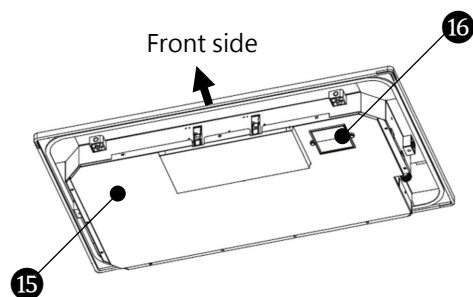
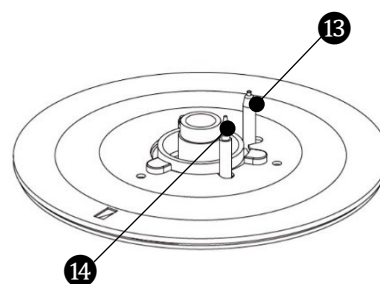
Ⓑ Double-ring burner

- ❶ Left pan support
- ❷ Temperature sensor
- ❸ Left flame burner cap
- ❹ Left burner protection cover
- ❺ Right pan support
- ❻ Right simmer flame burner cap
- ❼ Right outer ring flame burner cap
- ❽ Right burner body
- ❾ Rotary knob
- ❿ Function knob
- ⓫ Display
- ⓬ Tempered glass top plate
- ⓭ Ignition electrode
- ⓮ Flame failure safety device
- ⓯ Base tray
- ⓰ Battery box (located at right-front corner of bottom position)

Ⓐ



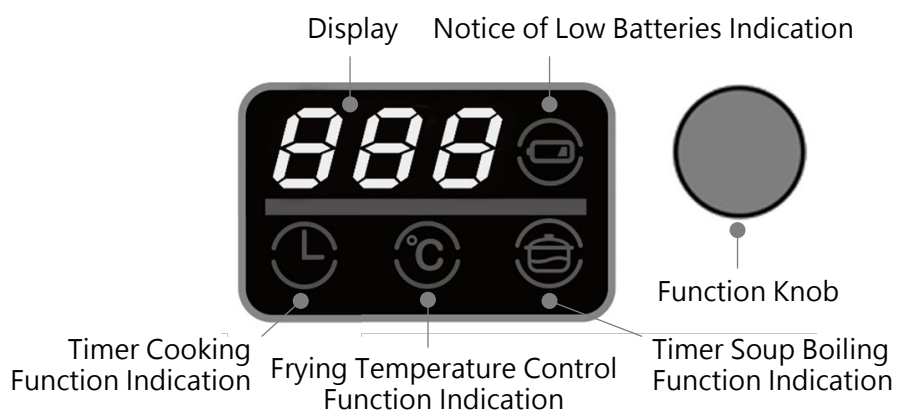
Ⓑ



STB62GM

Operation Instructions

Display



Rotary Knob and Indication

• Intelligent Burner (Left Burner)

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

• Double-ring Burner (Right Burner)

Ignition Position / Maximum Flame Position	Medium 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 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.
- When operating at low flame, do not open underneath cabinet door rapidly; otherwise flame may be extinguished by air draught.

Turning Off of 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

STB62GM

Functions

• Activate and Cancel Function

Press the function knob 1 time to enter the function selection mode. Turn the function knob to select required function, press 1 time to confirm the selected function. After confirming setting, follow the function setting instructions and re-press 1 time to confirm.

If press the function knob again after confirming the setting, the selection and setting function will be cancelled.

• 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 (For Left Burner Only)



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 turn the function knob to select Timer Cooking Function. Press 1 time to confirm. "0 : 00" will be shown as time.
- With an idle time of 15 seconds, time setting will be cancelled, and the display will be switched off.
- If the battery power is low, "🔋 /LO2" will be displayed. Please prepare or replace with new batteries.

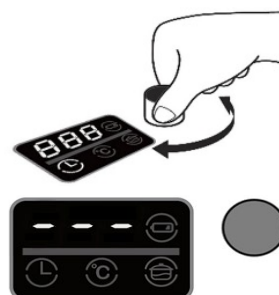


2. Time Setting

- 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.



3. 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.
- When remaining time becomes 1 minute, remaining second is shown.
- When the set time is up, buzzer gives beep sounds and flame goes out.
- Turn the rotary knob to off position.

4. Cancel Setting

- Press the function knob when the remaining time is displayed to cancel Timer Cooking Function.

STB62GM

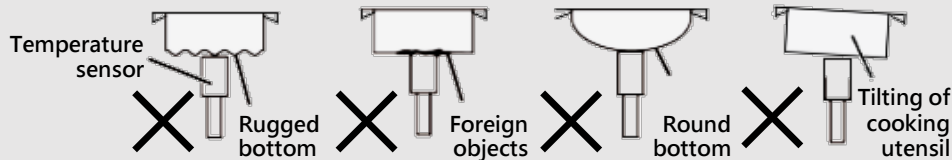
Operation Notices of Intelligent Burner

Read the following instructions to ensure normal operation of temperature sensor.

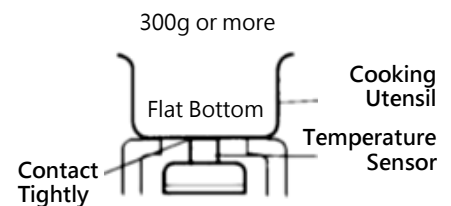


Attention

- Intelligent cooking functions are not suitable for the below cooking utensils:
 - ceramic-made or glass-made cooking utensil;
 - cooking utensil with thick bottom plate which is made of multilayer material.
- Do not use cooking utensil with rugged, foreign objects and curved surface to prevent from influencing the operation of temperature sensor.



- Suggest to use flat bottom metallic cooking utensil to avoid flame off halfway due to misjudgement of the temperature sensor.
- Total weight of cooking utensil and food should be 300g or more in order to ensure the temperature sensor is pressed tightly to the bottom of cooking utensil.
- Temperature sensor should press tightly to the center of the cooking utensil bottom without gap or foreign objects.
- Cooking utensil should be placed on pan support horizontally without tilting.
- When cooking, place foods at the center of cooking utensil.
- When cooking dry food, add appropriate amount of water and reduce the flame power.
- For typical deep-frying, the amount of oil should be 200 ml or more. If using Frying Temperature Control Function, the amount of oil should be more than 500 ml.
- If flame is cut off automatically due to overheating of oil, allow oil to cool down before restart the ignition.



Attention

- Do not lift cooking utensil when cooking with intelligent cooking functions (except Pot-lifting Flame Reduction Function), to prevent from influencing the operation of temperature sensor.
- Flame will go out within a period of time if the cooking utensil is absent from the intelligent burner.

Overheat Shutoff Function (For Intelligent Burner Only)

Temperature sensor is located at the intelligent burner to detect bottom temperature of cooking utensil. When foods or cooking oil are overheated, buzzer gives beep sounds and flame goes out. Turn rotary knob to off position. For continuous use, please wait for bottom of cooking utensil and temperature sensor to cool down to ignite the burner again. This function is a protection monitoring function and cannot be cancelled or stopped.



Attention

- Due to the variation of food property, scorch may still happen even Overheat Shutoff Function is default on. When cooking the food with less water, add appropriate amount of water and reduce the flame power to avoid flame off halfway.
- When using maximum flame to cook or fry, flame could be cut off by Overheat Shutoff Function due to high temperature. If the situation persists, please continue the cooking with double-ring burner on the right hand side. Recommend to reduce the flame and put the food at the center of the utensil to prevent activation of Overheat Shutoff Function.

STB62GM

Intelligent Cooking Functions (For Intelligent Burner Only)

Intelligent burner is equipped with temperature sensor to monitor the cooking temperature for providing different cooking functions. Intelligent cooking functions include Pot-lifting Flame Reduction Function, Frying Temperature Control Function and Timer Soup Boiling Function.

- **Pot-lifting Flame Reduction Function**

When the cooking utensil is lifted, the flame power will be automatically reduced. If place the utensil back within 1 minute, the flame will resume to the original flame power. Otherwise, the flame will go out after 1 minute and the buzzer will give beep sounds with an error code shown on display for notification. To restart the ignition, turn the rotary knob to off position first and restart the ignition.

- **Frying Temperature Control Function**

Frying Temperature Control Function suitable for frying or deep frying. Buzzer will give beep sound when the oil reaches the set temperature. During cooking process, flame power will also be adjusted according to the detected temperature at the bottom of cooking utensil.



Attention

- If no food was placed after the oil reaches the set temperature, the oil temperature will be increased continuously. When the temperature had reached the set temperature of safety protection, anti-scorch protection device will be activated and turn off the flame automatically.
- Actual oil temperature may vary from set temperature due to difference in material and thickness of cooking utensil, and amount of oil. Adjust the cooking time moderately. Recommend to use the cooking utensil with stainless steel material and thin bottom plate.
- A suitable amount of oil is 0.8 to 1L. For more oil, the actual oil temperature may be lower than the set temperature. For less oil, the actual oil temperature may be higher than the set temperature.

- **Function Setting**

1. **Igniting Burner and Activating Function**

- Press and turn the rotary knob to ignite burner.
- Adjust flame power according to the diameter of cooking utensil to ensure the flame does not escape from the bottom of utensil.
- Press the function knob 1 time, and turn the function knob to select Frying Temperature Control Function. Press 1 time to confirm.



2. **Temperature Setting**

- Turn the function knob to adjust the temperature setting. Press 1 time to confirm.
- 3 temperature setting options are switched in following order: 160°C, 180°C and 200°C.
- After setting the temperature, display will stop flashing.



3. **Reaching Set Temperature**

- When the oil reaches set temperature, buzzer will give beep sound.
- When oil temperature is at the range of set temperature, flame will be reduced automatically; while the oil temperature is lower than the range of set temperature, flame will be increased for controlling the temperature.

4. **Cancel Setting**

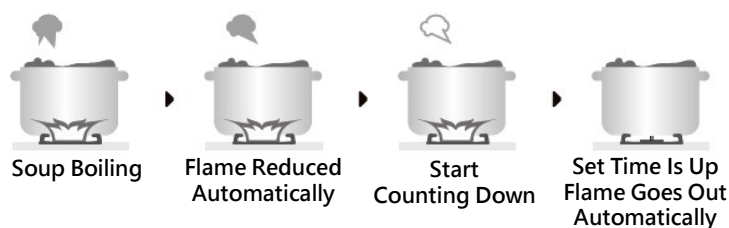
- Press the function knob again to cancel Frying Temperature Control Function.

Operation Instructions

STB62GM

• Timer Soup Boiling Function

When the soup boils, the flame will be automatically reduced and timer will start counting down. Flame goes out when set time is up.



Attention

- Suggest to use flat bottom metallic cooking utensil and pour 0.5 to 3 L of water inside, close the lid to avoid water drying out.
- Until the soup boils, do not open the lid, add and stir soup; otherwise the temperature sensor operation may be affected.
- Soup amount should be less than 60% of the maximum capacity of the utensil, and reserve the air hole to avoid the boiling soup from spilling over.
- After the soup is boiled, suggest to stir moderately for thick or creamy soup to avoid scorching.
- There may be cases when the buzzer sound is affected due to the material of the cooking utensil and quantity of water.

• Function Setting

1. Igniting Burner and Activating Function

- Press and turn the rotary knob to ignite burner.
- Press the function knob 1 time, and turn the function knob to select Timer Soup Boiling Function. Press 1 time to confirm.

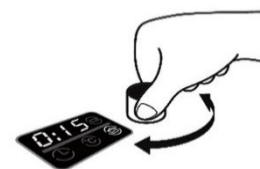


2. Time Setting

- Turn the function knob to adjust the time setting start after boiling, default setting is 15 minutes. 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	
Timer setting interval	Within 0-60 minutes	Set with 1 minute interval
	Within 1-4 hours	Set with 5 minutes interval

- After setting the required time, press the function knob 1 time to confirm, display will stop flashing.
- When the soup boils, buzzer gives beep sounds to remind the user. The flame automatically reduced, and count down will be started automatically.



3. Time Countdown & Time Up

- When the count down started, 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.
- When remaining time becomes 1 minute, remaining second is shown.
- When the set time is up, buzzer gives beep sounds and flame goes out.
- Turn the rotary knob to off position.

4. Cancel Setting

- Press the function knob when the remaining time is displayed to cancel Timer Soup Boiling Function.

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.
- 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 Towngas Company 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 Towngas company 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.
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 Towngas Company 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 8 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 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.

Error Codes	Cause	Remedy
H11	Overheat protection device of left burner activated	Turn rotary knob to off position. For continuous use, well ventilate the room and ignite the burner again after 1 minute.
H12	Overheat protection device of right burner activated	
H13	Overheat Shutoff Function of left burner activated	
H14		
741		
711	Overheat protection device of left burner abnormal	
712	Overheat protection device of right burner abnormal	
713	Temperature sensor of left burner abnormal	
721	Flame failure safety device of left burner activated	
722	Flame failure safety device of right burner activated	
700	Temperature control board for gas control circuit abnormal	
001	3-hour continuous cooking automatic flame off safety device of left burner activated	
002	3-hour continuous cooking automatic flame off safety device of right burner activated	
011	Notice of pot-lifting protection activated of left burner	
	Notice of low batteries	Prepare 2 new D-size alkaline batteries.
LO2	Batteries are consumed	Replace with 2 new D-size alkaline batteries.

Specifications

Model			STB62GM
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)		1.0
	Gas Connection		½" BSP Male Thread
	Ignition Device		Fast-easy Electronic Ignition
	Number of Burner		2
	Rated Heat Input (kW)	Left Burner	4.2
		Right Burner	5.0
		Total	9.2
	Top Plate Material		Tempered Glass
	Top Plate Thickness (mm)		8.0
	Appliance Dimensions - H x W x D (mm)	Base Tray to Bench Top	67 x 745 x 445
		Base Tray to Top Plate	80 x 745 x 445
		Base Tray to Pan Support	142 x 745 x 445
	Cut-out Dimensions - W x D (mm)		670 x 350 / 703 x 403
Top Plate Dimensions - W x D (mm)		745 x 445	
Weight (kg)		18.0	
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 (Applicable to left burner only)		Max. 4 Hours
	Overheat Shutoff Function (Applicable to left burner only)		Yes
	Intelligent Cooking Functions (Applicable to left burner only)		Yes
	Smart Function		/



香港中華煤氣有限公司
The Hong Kong and China Gas Company Limited