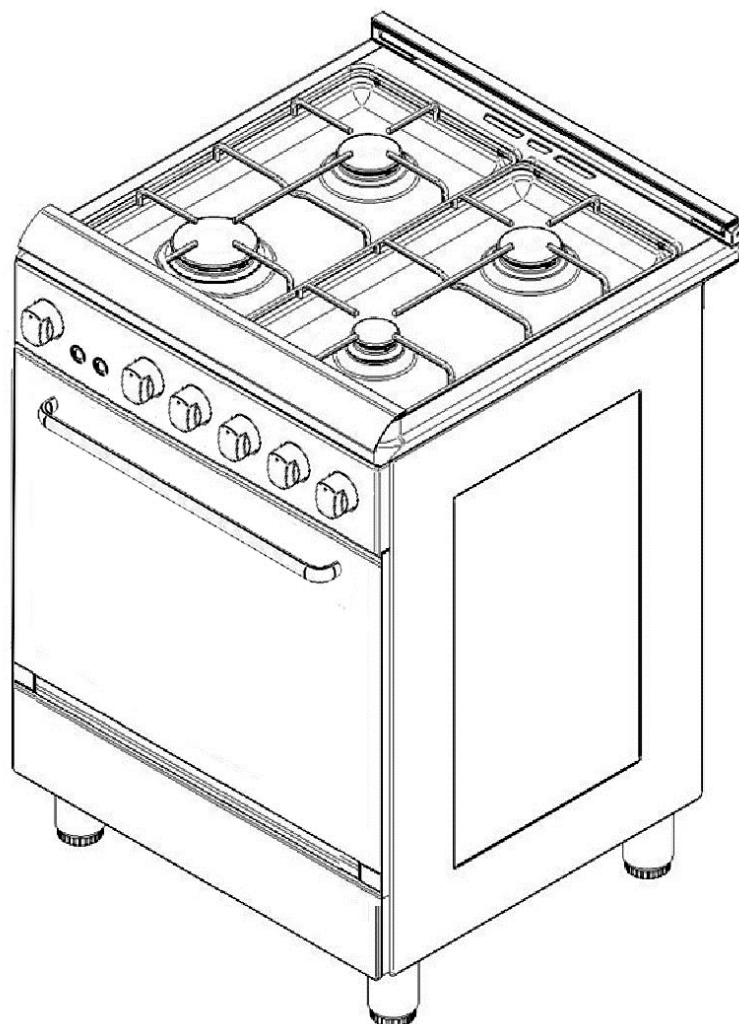




氣體櫃爐
Gas Cooker

型號 : LYC6
Model :

使用說明書
User Instructions



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

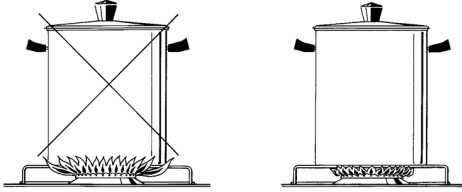
以下指示對氣體爐具的安全操作十分重要，請詳細閱讀。如有查詢或需要維修服務，請聯絡煤氣公司 24 小時客戶服務熱線 2880 6988。

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）的氣體喉管連接爐具，或使用機電工程署接納的其它恰當方法。
2. 安裝穩壓器，ELITRE EL-125，並確定壓力設定為 0.8 千帕。
3. 爐具周圍或下方不可放置可燃物品，如紙張及塑膠等。與可燃物料距離須保留 150 毫米以上。
4. 爐具須安裝在空氣流通之房間內。

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. 切勿放置超過 10 公斤的重量在爐架上。
13. 爐架很重，切勿掉下。
14. 請確保使用時火焰平均。
15. 注意爐面、爐頭及爐架的高溫。
16. 切勿使用直徑過大的平底煮食器皿，避免溫度過高而造成燙傷及影響爐具的使用壽命。

	爐頭	鍋具直徑 (毫米)
	雙環爐頭	220 - 260
	中爐頭	140 - 260
	小爐頭	120 - 140

17. 使用細小器皿時，請將火力調低，避免火焰超出煮食器皿底部。
18. 請確保器皿穩定地放在爐架上，如器皿容易滑動，必須緊握它。

重要安全指示

19. 燒開水或煮湯時，注入的水量連湯料不可超過器皿容量 3 分之 2，溢出液體會影響燃燒和損壞爐具。
20. 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。
21. 使用焗爐燒烤時，應以接油盤收集所產生的肉汁，並於盤內注入適量清水，避免肉汁及油脂受熱著火，或因燒焦而產生異味及冒煙。燒烤時應根據水份蒸發程度作適量補充。
22. 放入或取出鍋具時，應佩帶隔熱手套。
23. 請小心打開爐具玻璃門，以免被蒸氣燙傷。
24. 爐具使用時及使用後會產生高溫，切勿觸摸焗爐高溫表面或讓兒童走近。
25. 爐具配有玻璃上蓋，該上蓋受熱會有爆裂危險。
26. 放下玻璃上蓋時，請小心輕放，並確保爐面沒有放置任何器具及配件。
27. 請勿在爐具附近使用噴霧產品。
28. 使用後，應將所有旋鈕設於關閉位置「●」。
29. 如滾瀉食物及汁液，應在爐具冷卻後儘快清理爐頭，避免爐頭火孔堵塞。
30. 如爐具出現異常聲響，應先關火。在爐具完全冷卻後，檢查並放好爐頭蓋及爐頭身，並重新點火。若問題持續，聯絡煤氣公司進行檢查。

保養

1. 定期檢查氣體喉管狀況，確保沒有紐結或裂縫，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，才可進行清潔及放下玻璃上蓋。
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及背部位置。
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。

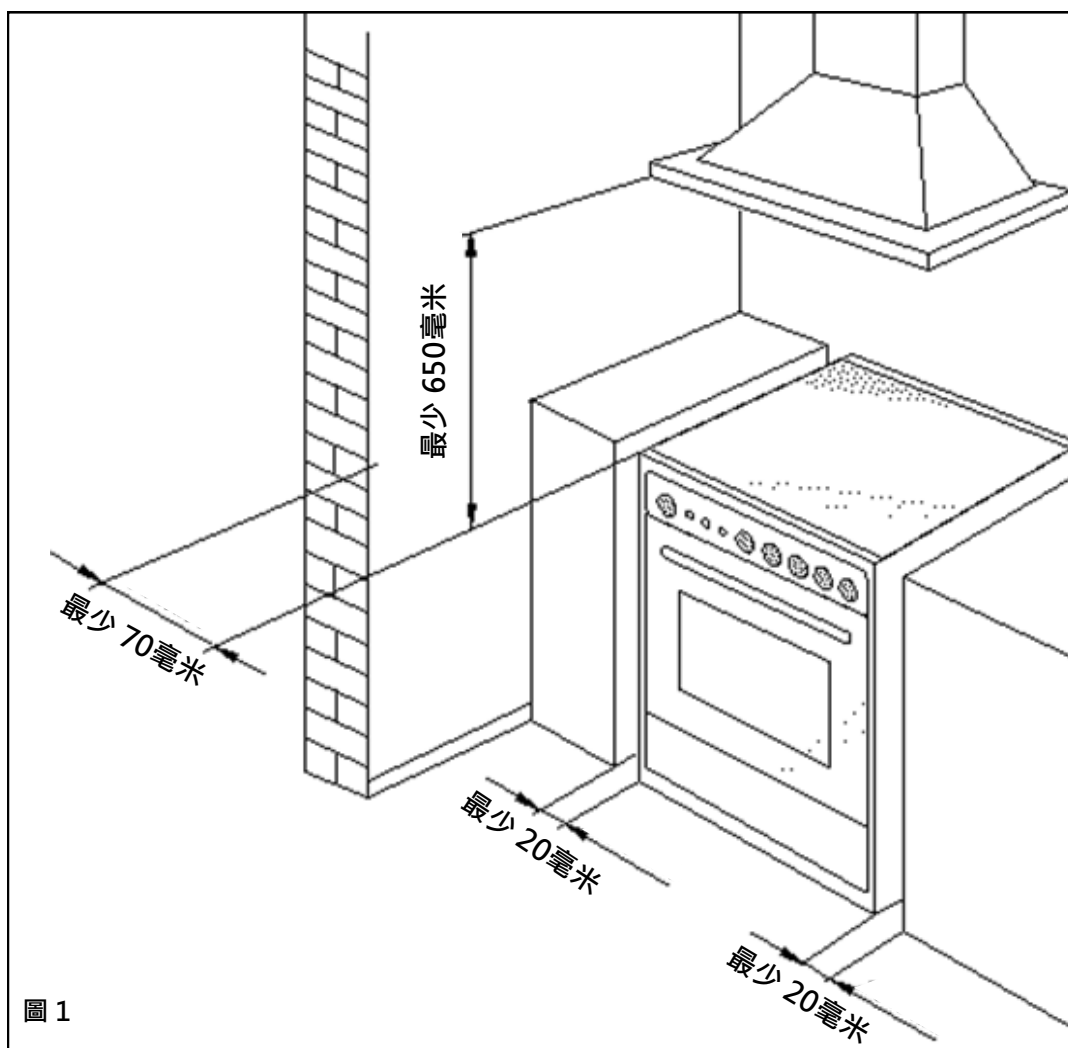
不正常情況	處理措施
爐頭蓋及爐頭身變形	聯絡煤氣公司更換零件。
爐頭蓋及爐頭身傾斜	將爐頭蓋及爐頭身重新放好，不可傾斜。
爐頭火孔被水堵塞	用布將爐頭蓋及爐頭身抹乾後，重新放好。
爐頭火孔被污積堵塞	用溫和清潔劑和刷子清潔爐頭蓋及爐頭身。用布將爐頭蓋及爐頭身抹乾後，重新放好。

安裝前

拆除包裝及從包裝取出配件時，應小心處理，並檢查爐具及配件有否損壞。如發現問題，請勿安裝或使用爐具及與煤氣公司聯絡。請將所有包裝物料及部件（包括發泡膠、膠袋、紙板及固定釘等）放置於兒童不能觸及的地方，以免造成危險。

安裝位置（圖1）

- 爐具為獨立安裝設計，可獨立安裝或安裝於牆壁與櫃枱之間，與櫃枱必須保留最少20毫米的距離。如牆壁或櫃枱高度高於爐面時，必須保留最少70毫米的距離。
- 請確保安裝於爐具兩側的傢俱及牆壁物料為耐熱物料，並可抵受攝氏100度。
- 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）、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。



安裝指示

室內通風

為確保爐具正常運作，該爐具不應安裝於少於25立方米的房間內，並必須保持良好通風及設有連接到室外的窗戶。自然通風可經窗戶流入室內（圖2）。

安裝爐具

確保爐具所放的地方穩固平坦。

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。

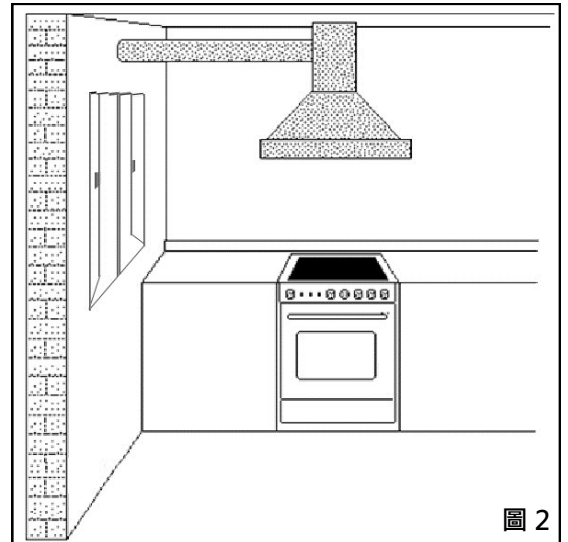


圖 2

注意：爐具的氣體接頭為 $\frac{1}{2}$ 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、被扭曲或被擠壓。接駁完成後，檢查喉管的氣密性。切勿使用明火作檢查。

電源接駁

接駁電源時，必須根據現行標準及法例，將爐具連接到供電設施上。接駁電源前需確保：

- 電源的電壓及電流等必須符合爐具後方規格銘牌上所示的要求；
- 爐具須裝有符合安全規格 BS1363 標準的13安培三腳插頭（圖3）；
- 如電源位位於不能觸及的位置時，必須安裝合規格的雙刀開關掣，以確保可完全切斷電源；
- 請確保電線妥善放置，避免受高溫損壞；
- 請勿配置減壓器、轉接器或分路器，避免假接觸點所引致的過熱危險。

注意：將爐具接駁到電源前，請確定供電裝置已安裝妥當。如需更換電源線，必須由合資格及認可的技術人員進行更換。

完成安裝

使用前，確認所有部件正確放置。

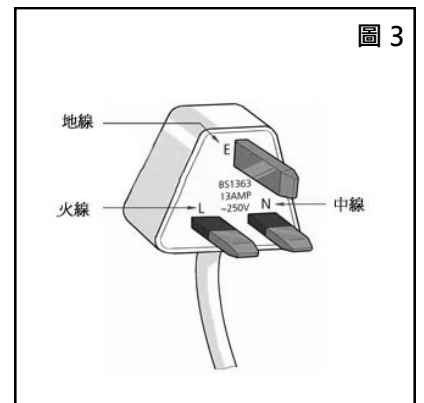


圖 3

爐頭放置

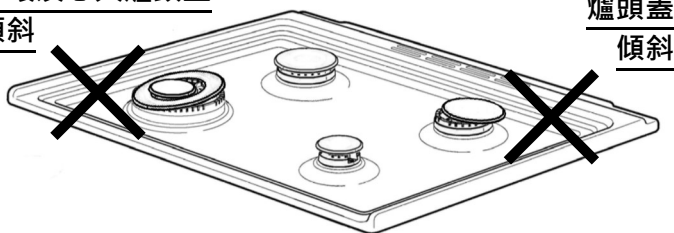
- 雙環爐頭由外環爐頭蓋、芯火爐頭蓋及爐頭身組成。
- 中爐頭及小爐頭由爐頭蓋及爐頭身組成。
- 將爐頭蓋及爐頭身放置在爐頭座上，放置時請勿傾斜。



不要在爐頭蓋及爐頭身錯誤放置的情況下使用爐具。

- 若爐頭蓋及爐頭身未放置正確，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。

外環及芯火爐頭蓋
傾斜



爐頭蓋
傾斜

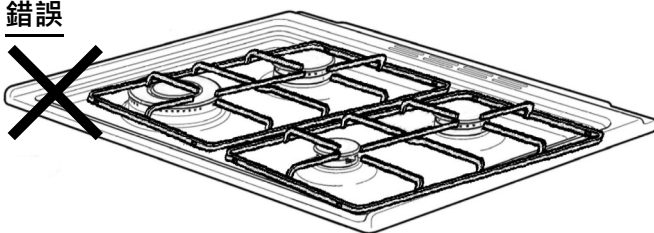
爐架放置

- 將爐架正確放置於爐具上。



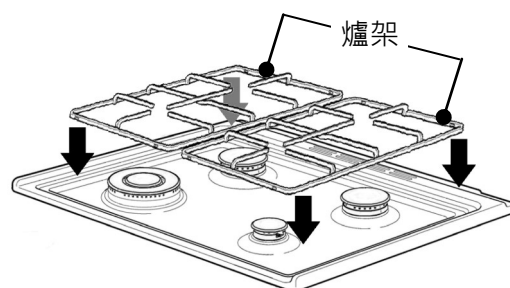
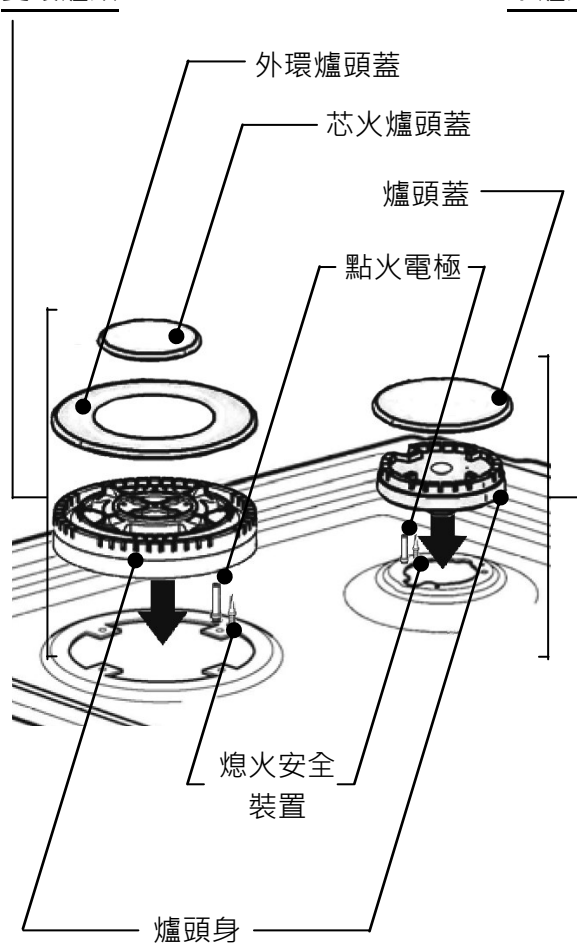
不要在爐架錯誤放置的情況下使用爐具。錯誤放置爐架有機會導致鍋子不穩，並引致危險。

爐架放置
錯誤



雙環爐頭

中爐頭

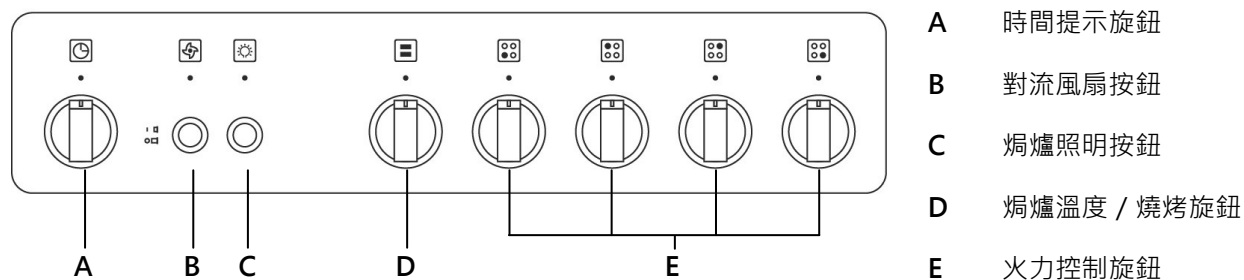


操作指示

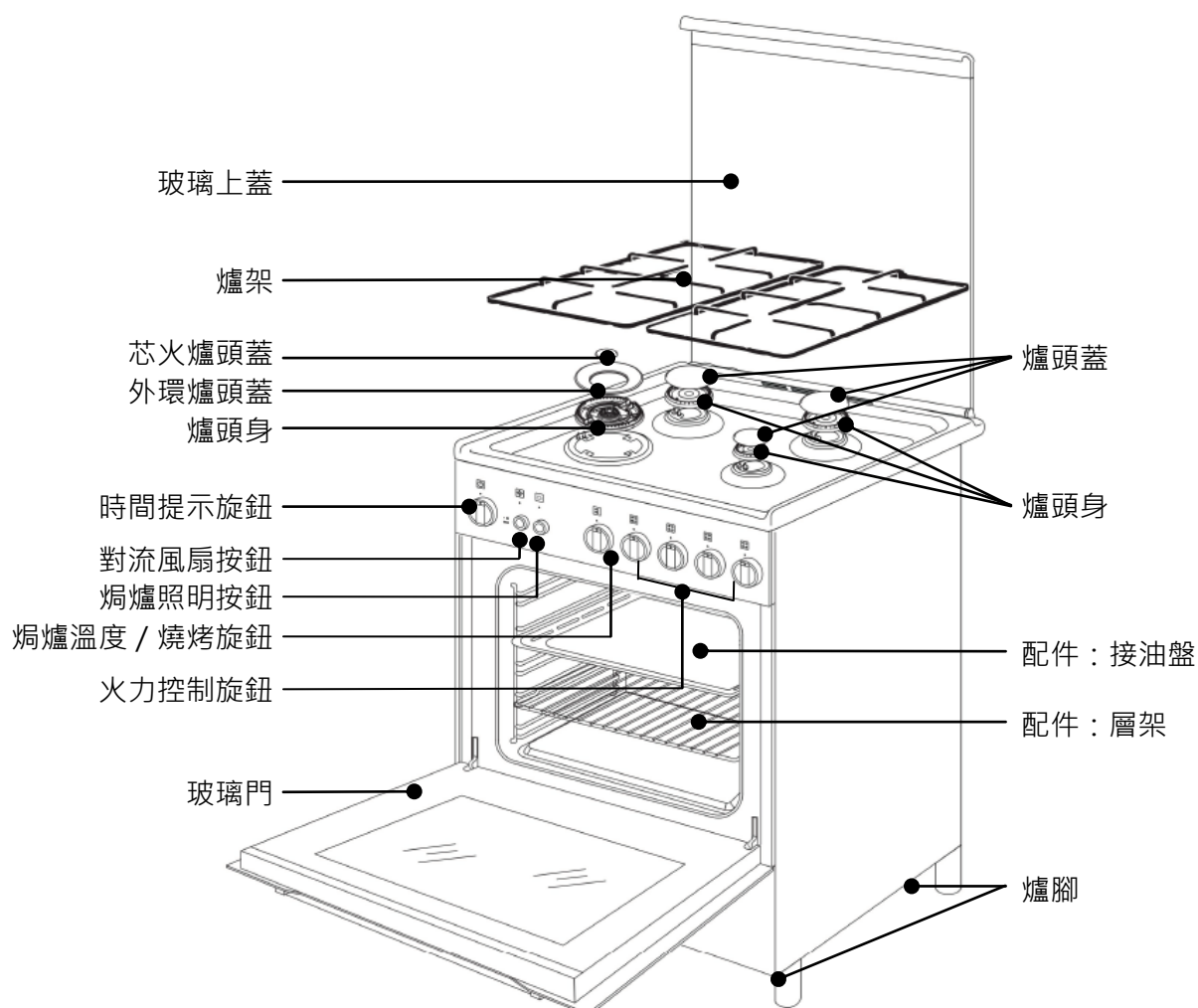
爐具由兩部份組成，分別為四頭平面爐及焗爐部份。

- 平面爐部份：配備有雙環爐頭、中爐頭及小爐頭，而每個爐頭均配備自動熄火安全裝置。控制面板上各個旋鈕均印有標示，顯示該旋鈕所控制的爐頭。
- 焗爐部份：配備風扇作烘焗或燒烤外，亦備有自動熄火安全裝置。控制面板上設有標示旋鈕，方便調較溫度。

控制面板



爐具部件



平面爐部份

每個設於四頭平面爐上的爐頭，於控制面板上均有相對應的火力控制旋鈕，火力大小的標誌亦清晰印於旋鈕上。

● 點燃爐頭

選擇所需爐頭的旋鈕，確認火力控制旋鈕於關閉位置「●」。按下旋鈕同時以逆時針方向轉動旋鈕至點火位置（圖4），並維持按下狀態約10秒。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「●」，並打開房間門。等待最少1分鐘後，重複上述火的步驟至成功點火。請勿維持按下狀態超過15秒。

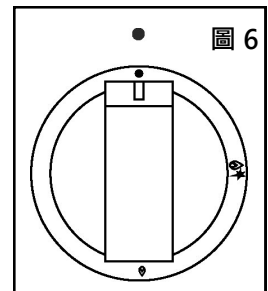
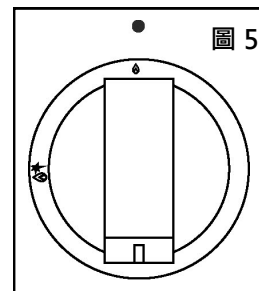
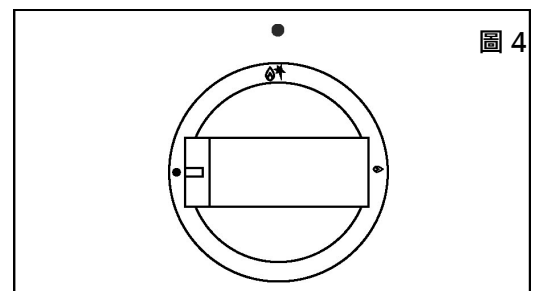
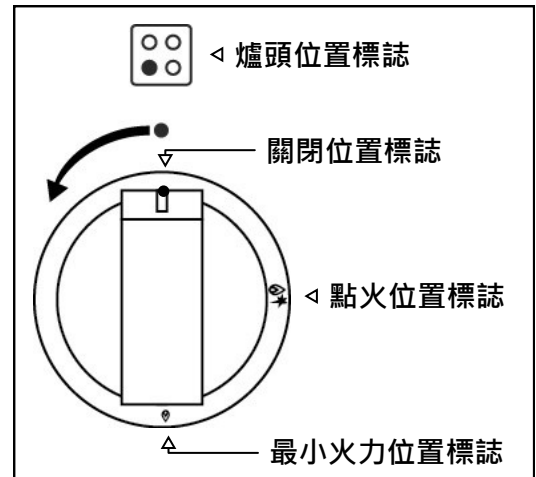
● 火力調節

爐頭點燃後，可按烹調所需轉動火力控制旋鈕調節火力。最小火力位置在逆時針旋轉方向的盡頭（圖5）。於使用時關上玻璃門。

● 關閉爐頭（圖6）

將火力控制旋鈕轉動至關閉位置「●」。

注意：熄火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。



焗爐部份

分別可用作烹調烘焗或燒烤的菜餚。

- 烘焗：爐內配備恆溫器，方便控制烹調溫度。於控制面板上設有溫度控制旋鈕，不同溫度的標誌亦清晰印於旋鈕上。
- 燒烤：燒烤爐頭以固定火力運作。
- 烘焗爐頭和燒烤爐頭都配備自動熄火安全裝置，當爐火意外熄滅時，會自動停止供氣。燒烤功能及烘焗功能以同一旋鈕控制，而燒烤標誌亦清晰印於該旋鈕上。

焗爐烘焗

• 點燃焗爐

開啟玻璃門，確認焗爐溫度 / 燒烤旋鈕於關閉位置「●」。按下旋鈕同時以逆時針方向轉動旋鈕至烘焗點火位置（圖 7），並維持按下狀態約 10 秒。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，重複上述點火的步驟至成功點火。請勿維持按下狀態超過 15 秒。

• 溫度調節

爐頭點燃後，可按烹調所需調節溫度高低。轉動焗爐溫度 / 燒烤旋鈕調節溫度（圖 8）。最低溫度為 120°C；而最高溫度為 250°C。於使用時關上玻璃門。

• 關閉焗爐（圖 9）

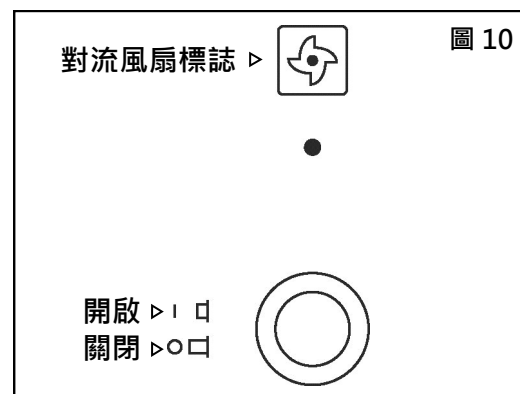
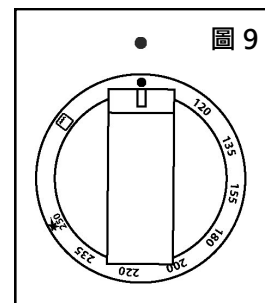
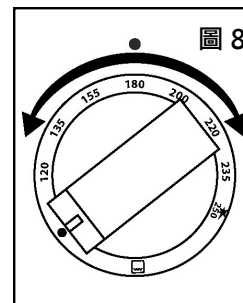
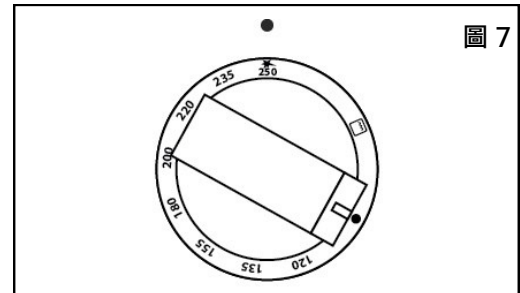
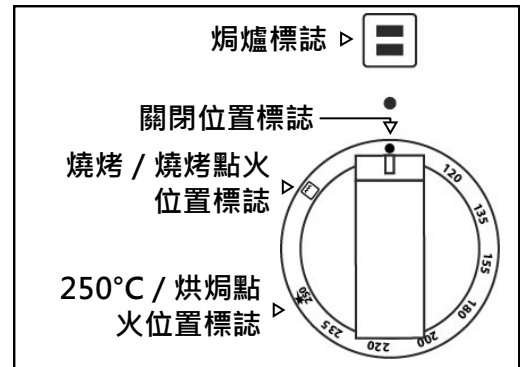
將焗爐溫度 / 燒烤旋鈕轉動至關閉位置「●」。

• 對流風扇烘焗

焗爐配備獨立運作的對流風扇（圖 10），滿足不同烹調需要。於控制面板上按下風扇按鈕啟動對流風扇。啟動後能令爐內溫度更平均。以對流風扇烘焗模式烹調，可減省預熱焗爐的時間。但仍建議於烹調精巧菜餚時，保留預熱焗爐的步驟。開啟對流風扇後的烘焗溫度比未有開啟時低約攝氏 10 至 15 度。於烹調特別菜餚時（如薄餅），可關掉風扇，令熱力由下而上將食物加熱。

注意：

- 如爐火中途熄滅，請關閉爐具，等待最少 1 分鐘重複燃點步驟。
- 使用時，將爐具玻璃上蓋打開，避免過熱。



焗爐燒烤

• 點燃焗爐

完全開啟焗爐門，確認焗爐溫度 / 燒烤旋鈕於關閉位置「●」。按下旋鈕同時以順時針方向轉動旋鈕至燒烤點火位置（圖 11），並維持按下狀態約 10 秒。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，重複上述點火的步驟至成功點火。請勿維持按下狀態超過 15 秒。

• 關閉焗爐（圖 12）

將焗爐溫度 / 燒烤旋鈕轉動至關閉位置「●」。

• 層架燒烤

爐內設有五個分層放置食物，燒烤食物建議放置於第 1 層或第 2 層（圖 14）。為方便清潔，可於焗盤上烹調肉類，或將接油盤置於層架下方，避免油及肉汁積聚於烤箱表面。於使用時關上玻璃門。

注意：

- 使用時，爐具外露部份會變得非常熱，請勿讓兒童接近。
- 使用時，將爐具玻璃上蓋打開，避免過熱。

時間提示

爐具備有時間提示功能（圖 13），可設置預定烹調時間提示，提示時間到達會以響鬧聲作提示。

• 時間提示設置

按住時間提示旋鈕，以順時針方向轉動完整一圈為裝置上鏈。再以逆時針方向轉動旋鈕至所需的烹調提示時間。

注意：時間提示響聲響起後，操作不會自動停止。所有操作必須以手動方式透過相關旋鈕及按鈕關閉。

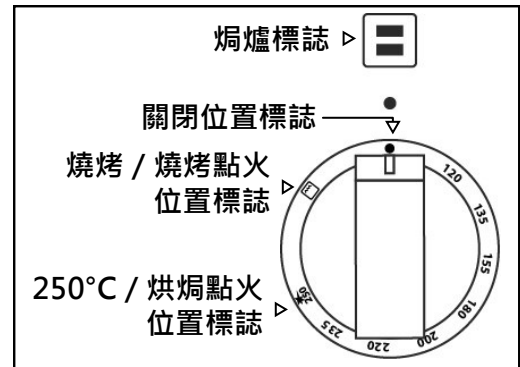


圖 11

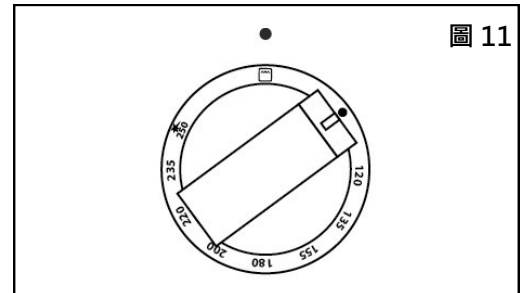


圖 12

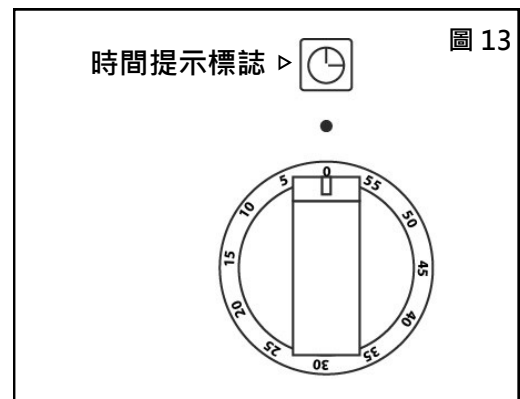
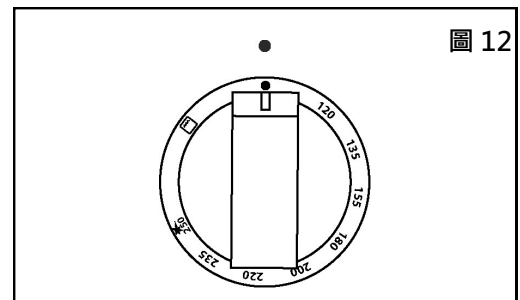


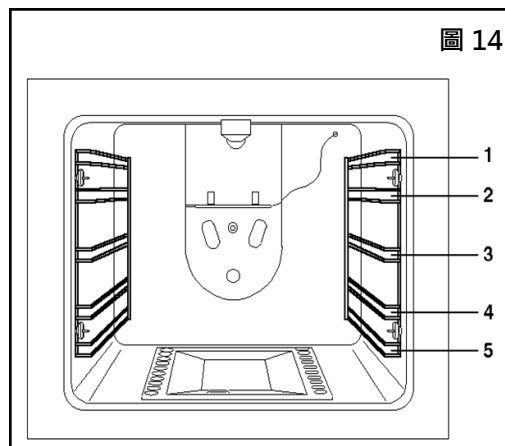
圖 13

初次使用

首次使用時，清空爐內所有物件及配件（不要放入食物），以攝氏 250 度運行 15-30 分鐘，以清除爐內濕氣及異味。

一般烹調建議 – 焗爐部分

- 點燃焗爐及設定所需溫度後，需待預熱完畢才可放入食物。一般焗爐預熱時間約為15分鐘。
- 設有五層架托（圖14），適用於層架及餅盤。為方便清潔，可於焗盤上烹調肉類，或將接油盤置於層架下方，避免油及肉汁積聚於烤箱表面。
- 不同食物的建議烹調時間及位置可參考下表，用者可根據個人經驗、口味及喜好作調整。所列建議只作參考用途，烹調時請按有關食譜所述烹調。括號調溫度為對流風扇運作下的溫度。



食物		建議烹調溫度 (°C)	建議層架位置	建議烹調時間 (分鐘)
肉類	焗豬肉	220 (210)	4	60-70
	焗牛肉 (小牛肉)	250 (240)	4	50-60
	焗牛肉	240 (230)	4	60-70
	焗羊肉	220 (210)	4	60-70
	焗兔肉	235 (225)	4	40-50
	焗火雞	235 (225)	4	50-60
	焗鵝	225 (215)	4	60-70
	焗鴨	235 (225)	4	45-60
	焗雞	235 (225)	4	40-45
	魚類	200-225 (190-215)	3	15-25
甜品	鮮果撻	220 (210)	3	35-40
	奶油蛋卷	175 (165)	3	25-30
	海綿蛋糕	235 (225)	3	20
	甜酥皮泡芙	220 (210)	3	20
	葡萄乾麵包	220 (210)	3	15-20
	酥皮卷	180 (170)	3	15-20
	炸蘋果餡餅	220 (210)	3	20
	烤三明治	250 (240)	4	5
	麵包	220 (210)	3	30
	薄餅	220 (210)	3	20

注意：待爐具完全冷卻後，必須將爐具的電源及爐具供氣閥關閉，才可進行任何保養及清潔。清潔時，亦應配戴手套保護雙手。

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，如有污物黏附，可使用軟刷將污物去除；
- 一般情況下，不應接觸爐具內部，若有需要進行清潔，應穿上保護手套，避免割傷；
- 經常檢查氣體喉管，如發現有裂紋，請致電煤氣公司為閣下更換。

清潔平面爐部分

- 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，並檢查爐頭火孔未被堵塞，才可放回爐頭；
- 將爐頭蓋及爐頭身正確放回，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。

清潔搪瓷、金屬及不鏽鋼部分

- 定期使用暖水及清潔劑清潔配件，清潔後須完全抹乾；
- 可定期使用專為不鏽鋼配件清潔的產品以保其表面光澤；
- 使用非研磨及非腐蝕性的清潔劑，以免刮花表面及保護表面塗層；
- 避免使用含氯清潔劑（如漂白劑等）；
- 請勿殘留任何酸性或鹼性物質於配件上（如醋、檸檬汁、鹽及蕃茄醬等）。

清潔焗爐部分

- 玻璃：使用非研磨及非腐蝕性的清潔劑，以免刮花表面；
- 爐內：清潔前，先將層架托從固定環拆下以便清潔。清潔完畢後，請妥善裝回層架托及固定環。

故障處理

注意：於重新點火前，請將火力控制旋鈕或焗爐溫度 / 燒烤旋鈕轉回關閉位置「●」。

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。如採取以下補救措施後仍然無效，請致電煤氣公司安排維修，電話：2880 6988。

故障	原因	處理方法
1. 沒有點火或爐火	電源關閉。	開啟電源。
	仍未開啟煤氣錶閥及 / 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。
2. 不能保持爐火	熄火安全裝置上有污垢。	清理熄火安全裝置。
	未按盡旋鈕或旋鈕沒有轉至點火位置。	按下旋鈕及轉至點火位置。
	按下旋鈕的時間過短。	維持按下旋鈕10秒。
3. 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，並啟動了熄火安全裝置。	等待1分鐘，重新點火。
4. 黃火	爐頭蓋或爐頭身有污垢。	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。
5. 火焰不穩定	爐頭蓋或爐頭身變形。	聯繫煤氣公司客戶服務熱線更換零件。
	爐頭蓋或爐頭身擺放不正確。	待爐具冷卻後，重新放好爐頭蓋及爐頭身。重新點火。
6. 使用中出現異常聲	爐頭蓋或爐頭身擺放不正確。	待爐具冷卻後，重新放好爐頭蓋及爐頭身。重新點火。
7. 關火時出現響聲	殘留在爐頭內的氣體瞬間燃燒。	正常現象。
8. 焗爐照明未有亮起	燈泡未有裝上或裝妥。	妥善裝上燈泡。
	燈泡壞掉。	更換燈泡。

技術規格

型號			LYC6
基本規格	爐具類別		氣體櫃爐
	安裝方式		獨立式
	爐具尺寸 - 高x 闊 x 深 (毫米)	爐腳至平面爐面	858 x 596 x 595
		爐腳至玻璃上蓋 (開啟)	1460 x 596 x 595
	重量 (千克)		48
	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)		0.8
	氣體接駁		½吋英制陽螺紋
	電源接駁		220-240伏特 (50 赫茲)
	點火方式		自動電子點火
	爐頭數目 (平面爐)		4
	額定熱負荷 (千瓦)	焗爐 (烘焗)	3.0
		焗爐 (燒烤)	1.8
		左前爐頭 (雙環爐頭)	3.50
		左後爐頭 (中爐頭)	1.75
		右前爐頭 (小爐頭)	1.00
右後爐頭 (中爐頭)		1.75	
耗電量 (瓦)		56	
系統運作	焗爐溫度選擇 (°C)		120、135、155、180、200、 220、235及250
	焗爐照明		1 (25瓦)
	對流風扇		有
	時間提示		有
安全裝置	熄火安全裝置		熱電偶式
配件	層架		1
	接油盤		1

本爐具符合香港電氣產品 (安全) 規例。

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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 that appropriate classes and be employed by registered gas contractor.

Important Safety Instructions

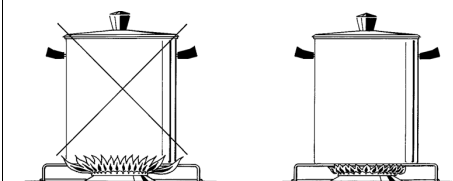
The following instructions are very important to safe operation of gas appliance. Please read through them carefully. For enquiry and services, please contact Towngas 24-hour Customer Service Hotline on 2880 6988.

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 gas governor, ELITRE EL-125 and ensure the pressure setting is 0.8kPa.
3. Do not store any combustible materials, e.g. paper and plastic, under or near to the appliance. The appliance should be installed with a distance of more than 150mm away from combustible materials.
4. Install the appliance in a well-ventilated room.

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 burner. This will incur combustion problem.
9. Ensure that burner caps and burner bodies are not deformed. Contact Towngas Company to replace the parts if abnormality is found.
10. Before use, ensure the burner caps, burner bodies and pan supports are in correct position and are not tilted.
11. Ensure that flame holes of burner are free from water and dirt.
12. Do not put weight exceeding 10kg on pan support.
13. Pan support is heavy. Do not drop it.
14. Make sure that flame condition is uniform during operation.
15. Heed high temperature of top plate, burners and pan supports.
16. Do not use flat bottom pot with too large diameter to avoid the risk of scald by high temperature and reduce the service life of the appliance.

	Burner	Diameter of Cooking Utensils (mm)
	Double Ring Burner	220 - 260
	Semi Rapid Burner	140 - 260
	Auxiliary Burner	120 - 140

17. When using small utensil, reduce flame power that flame does not escape from utensil bottom.
18. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.

Important Safety Instructions

19. 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.
20. Always use pots with a cover and make sure that the handles of the pots are correctly positioned to avoid heating and collision of handles.
21. When grilling, please put the drip pan with appropriate amount of water for collecting the gravy and to avoid the gravy and grease catching fire or, causing smell and smoke due to scorch. In the means time, refill the water to drip pan according to the level of evaporation.
22. Please wear heat insulation gloves when putting in or taking out the utensils.
23. Carefully open the appliance glass door to avoid scalding by hot steam.
24. Appliance will generate heat during and after operations, do not touch the hot surfaces or allow children to approach.
25. The appliance is equipped with a glass cover that may break when subjected to heat.
26. Please handle with care and make sure there is no utensils and accessories are present when lowering the glass cover.
27. Do not use sprays near the appliance.
28. Knob should be turned to off position "●", after use.
29. Clean the burner after spillage of food and liquid to avoid blockage of burner flame holes once the appliance cools down.
30. If abnormal noise is observed, turn off flame. Check and place the burner caps and burner bodies correctly after appliance cools down. Contact Towngas Company if problem persists.

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 and lowering the glass cover.
3. Wear gloves to protect the hands to prevent cutting by sharp edges when cleaning the appliance. Do not touch any internal parts and rear side of the appliance.
4. Dry burner caps and burner bodies 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 caps and burner bodies are deformed	Contact Towngas Company to replace the parts.
Burner caps and burner bodies are tilted	Replace burner caps and burner bodies properly. Burner caps and burner bodies must not be tilted.
Burner flame holes are blocked by water	Dry burner caps and burner bodies with cloth and replace them properly.
Burner flame holes are blocked by dirt	Clean burner caps and burner bodies with mild detergent and brush. Dry burner caps and burner bodies with cloth and replace them properly.

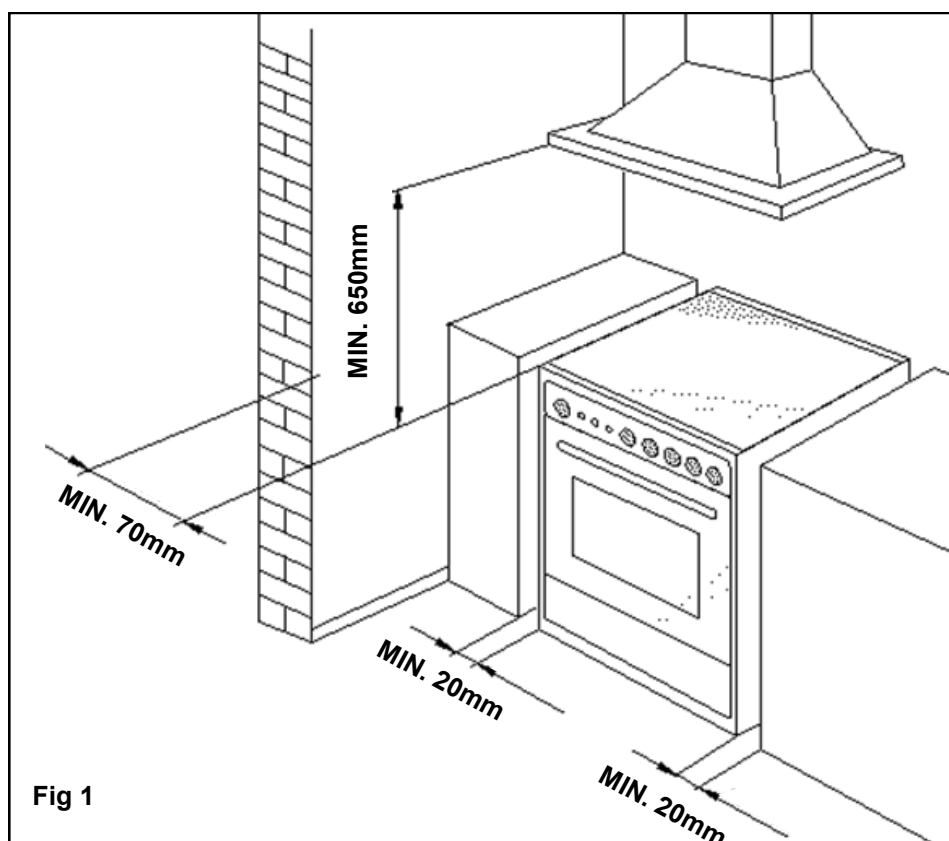
Installation Instructions

Before Installation

After having removed the various loose parts from the internal and external packing, make sure that the appliance is not damaged. In case of doubt, do not install or use the appliance and contact Towngas Company. Keep all the dangerous packing parts (e.g. polystyrene foam, bags, cardboard, staples, etc.) away from children.

Installation Position (Fig 1)

- The appliance can be installed as a freestanding unit or inserted between walls and benches. There must be a minimum distance of 20mm from the bench. It must have a minimum distance of 70mm in case of sidewall or bench with height above top panel of appliance.
- Any walls of the adjacent furniture pieces and the walls beside the appliance must be made with heat-resistant material that can withstand 100°C.
- Install the appliance in a well-ventilated room, but do not install at the passage of strong wind. Keep it away from any combustible or flammable objects (such as paper, oil), 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 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.



Installation Instructions

Room Ventilation

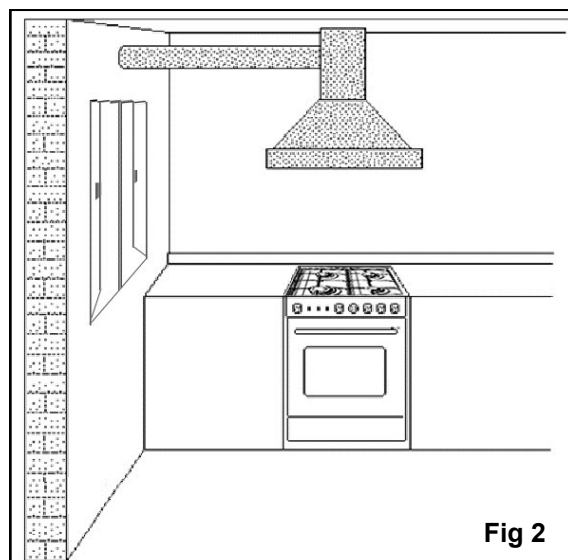
To ensure that the appliance operates correctly, the room volume should not be less than 25 m³ with well ventilation and openable windows to outside. Natural air will flow through the windows into the room (Fig 2).

Appliance Installation

Ensure the position of appliance is stable and flat.

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.

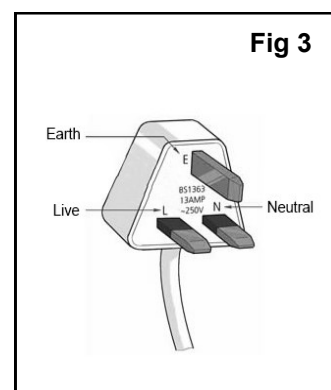


Attentions: The gas connection of the appliance is ½" B.S.P male thread. Use approved gas tubing for connecting to appliance. Flexible tubing must not be longer than 2000 mm. Tubing shall not touch any moving parts, be kinked or be compressed. After connection, check gas soundness of piping. Never use naked flame for checking.

Electrical Connection

The electrical connection must comply with current legal standards and regulations. Prior to carrying out the electrical connection, please ensure that:

- The power supply must correspond to the rating indicated on the badge situated at the rear of appliance;
- The appliance shall be connected to the power supply through a 13A 3-pin plug, which complies with BS1363 (Fig 3);
- If the power socket is not located in accessible location, apply a double pole switch in accordance with standards which assures complete disconnection from power supply;
- The power cord must be well positioned to avoid high temperature at any point;
- Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.



Attentions: Before connecting the appliance to the power supply, always check that the power supply facility is correctly assembled. Any replacement of power cord shall be carried out by qualified technician.

Completing Installation

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

Installation Instructions

Placement of Burner

- Double ring burner is composed of outer ring burner cap, simmer burner cap and burner body.
- Semi-rapid burners and auxiliary burner are composed of burner caps and burner bodies.
- Place the burner caps and burner bodies onto the burner base without tilting.

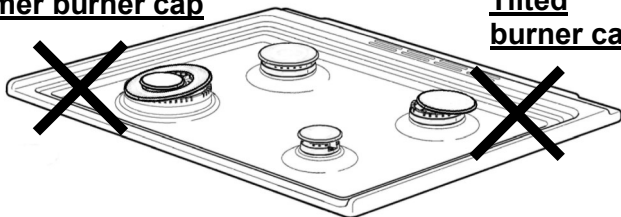


Do not use appliance with burner caps and burner bodies positioned improperly.

- It may not be ignited if burner caps and burner bodies 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.

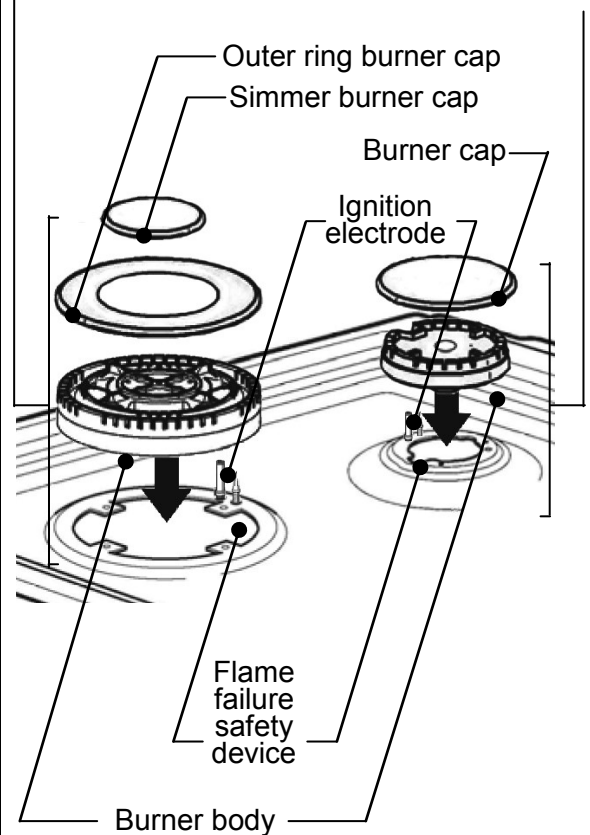
Tilted outer ring and simmer burner cap

Tilted burner cap



Double Ring Burner

Semi-rapid Burner



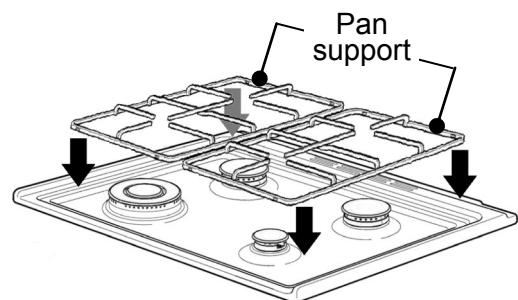
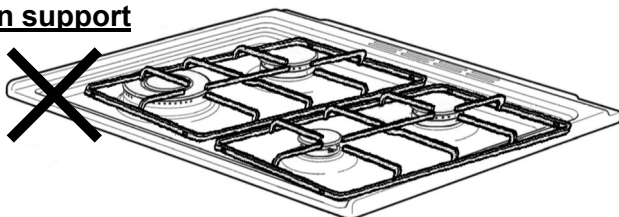
Placement of Pan Support

- Place the pan support to appliance properly.



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

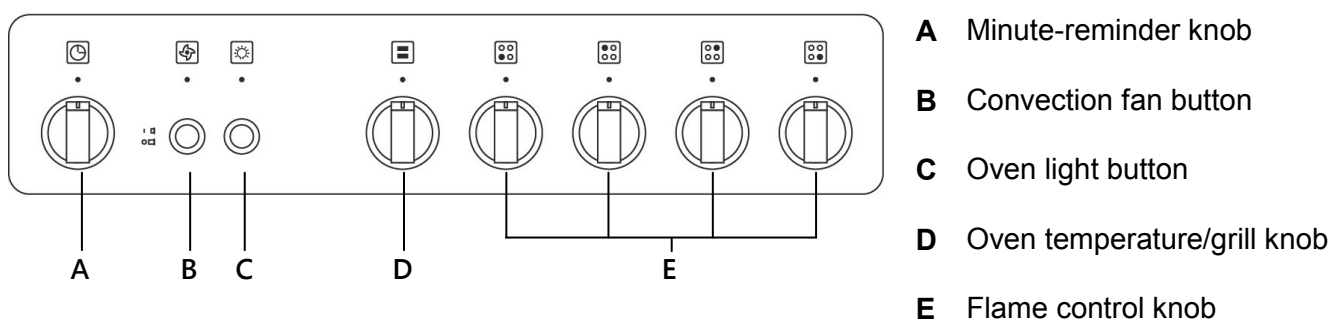


Operating Instructions

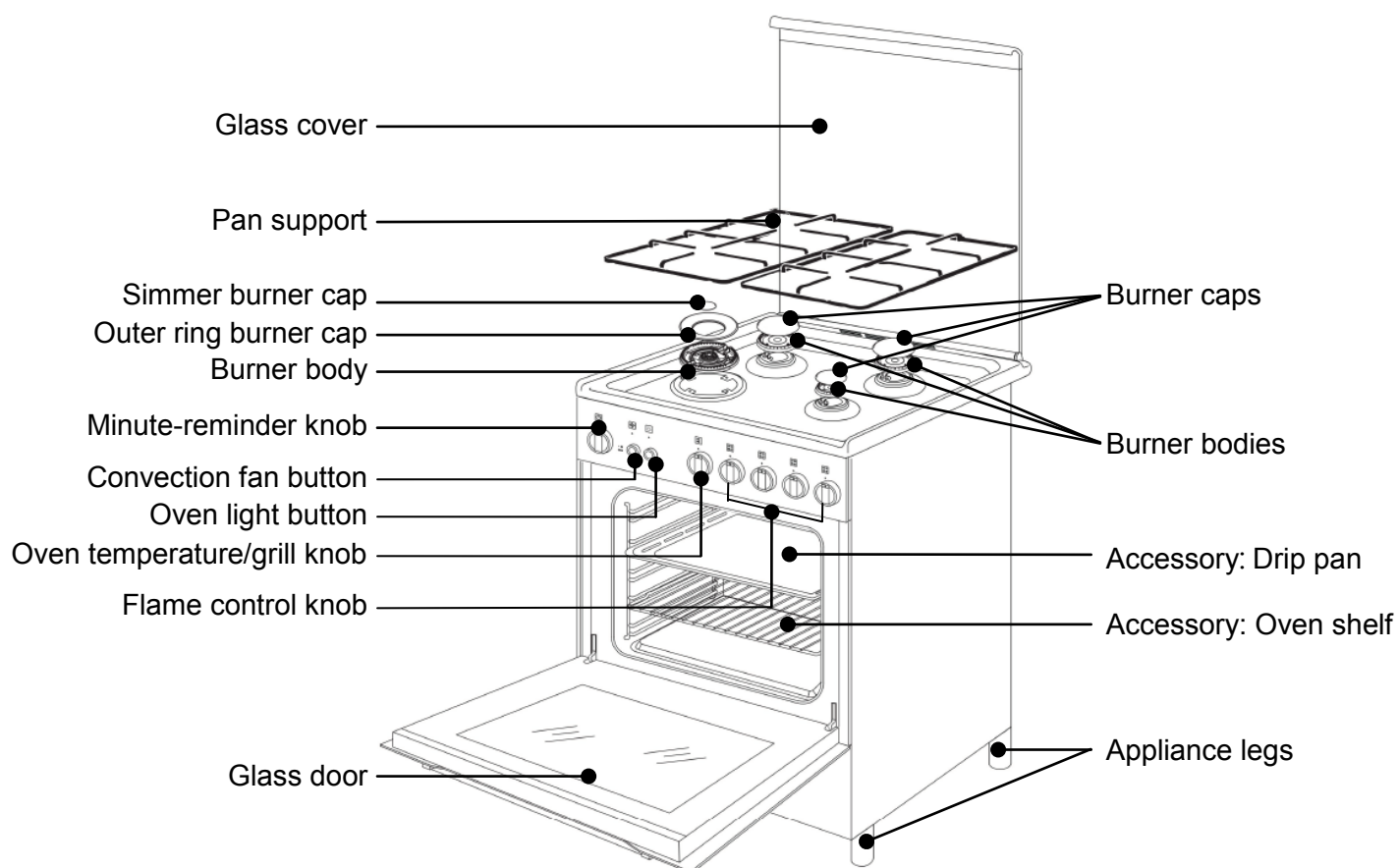
The appliance consists of two parts, including a 4-burner built-in hob part and an oven part.

- **Built-in Hob Part:** equips with double ring burner, semi-rapid burners and auxiliary burner. Each burner is protected with flame failure device. Icons are etched on the control panel above each knob which indicates which burner corresponds to that knob.
- **Oven Part:** equips with convection fan for baking or grilling and installs with flame failure devices. Adjustable temperatures are etched on the knob for ease of temperature setting.

Control Panel



Appliance Parts



Built-in Hob Part

Icon is etched on the control panel above each knob, which indicates the corresponding burner to the control knob, and flame power icons are clearly shown on each flame control knob.

• Ignition of Burner

Select the required burner and ensure the flame control knob is at the off position “●”. Press and turn the knob in anti-clockwise direction to ignition position (Fig 4). Hold the pressing status for 10 seconds. After releasing the knob, make sure the flame persists.

Attentions:

- 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 knob to off position “●”. After waiting for at least 1 minute, repeat the above ignition procedures until success of burner ignition. Do not hold the pressing status over 15 seconds.

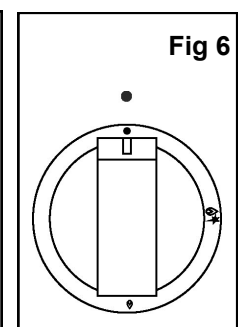
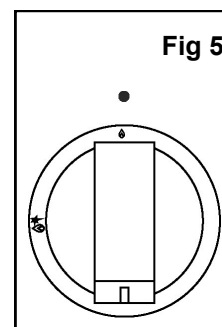
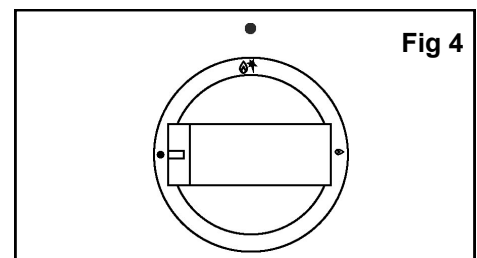
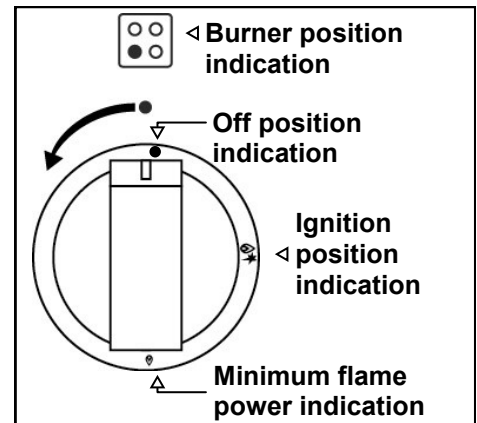
• Flame Control

After ignition, turn the flame control knob to adjust flame power according to cooking needs (Fig 5). Minimum flame power is located at the end of anti-clockwise direction. Close the glass door during operation.

• Flame Extinguishing (Fig 6)

Turn the flame control knob to the off position “●”.

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



Oven Part

Suitable for cooking dishes which require to bake and grill.

- Baking: Oven compartment is equipped with thermostat to adjust the cooking temperature. The oven temperature/grill control knob is on the control panel and indications of available temperature is etched clearly on the knob .
- Grilling: The grill burner operates at fixed flame power.
- Both oven burner and grill burner are equipped with flame failure device, which will automatically stop gas flow when the flame is off. Grilling function and baking function are controlled with the same knob. Grilling indication is etched clearly on the knob.

Oven for Baking

• Ignition of Burner

Open the glass door and ensure the oven temperature/grill knob is at the off position “●”. Press and turn the knob in anti-clockwise direction to oven ignition position (Fig 7). Hold the pressing status for 10 seconds. After releasing the knob, make sure the flame persists.

Attentions:

- 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 knob to off position “●”. After waiting for at least 1 minute, repeat the above ignition procedures until success of burner ignition. Do not hold the pressing status over 15 seconds.

• Temperature Control

After ignition of burner, oven temperature can be adjusted according to cooking needs. Turn the oven temperature/grill knob to adjust the temperature (Fig 8). The minimum temperature is 120°C; while the maximum temperature is 250°C. Close the glass door during operation.

• Flame Extinguishing (Fig 9)

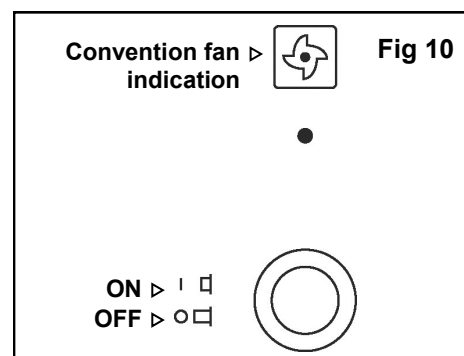
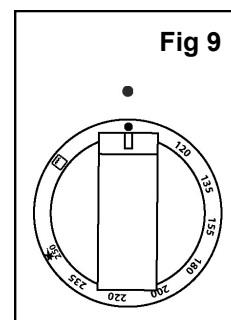
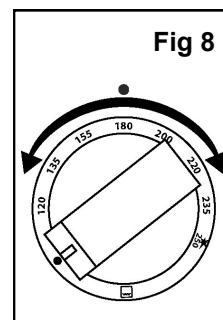
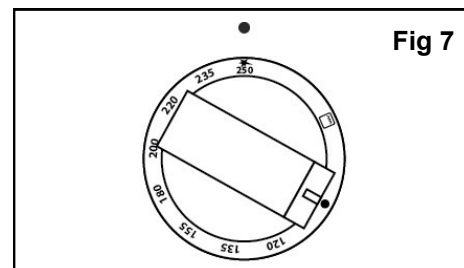
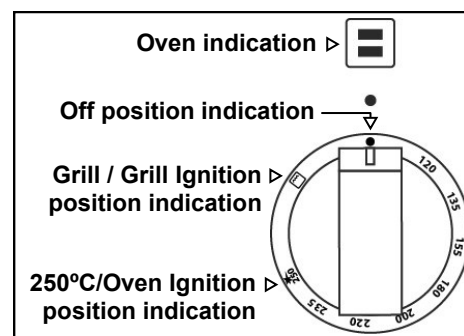
Turn the oven temperature/grill knob to the off position “●”.

• Fan-assisted Baking

Appliance is equipped with convention fan (Fig 10) for cooking needs. Press the convection fan button on the control panel to activate the fan. With the convention fan, the baking temperature is more even. Preheat time can be reduced under the fan-assisted baking mode during cooking. But, preheat process is still preferred for delicate dishes. When using convention fan, the baking temperature is lower by around 10 to 15°C when compared with fan off. Disable the convention fan for special dishes (e.g. pizza) in order to allow the food to be heated from the bottom to top.

Attentions:

- In case of flame off during operation, turn off the appliance. Wait for 1 minute and restart ignition.
- Leave the glass cover open to prevent it from overheating during cooking.



Oven for Grilling

• Ignition of Burner

Fully open the glass door and ensure the oven temperature/grill knob is at the off position “●”. Press and turn the knob in clockwise direction to grill ignition position (Fig 11). Hold the pressing status for 10 seconds. After releasing the knob, make sure the flame persists.

Attentions:

- 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 knob to off position “●”. After waiting for at least 1 minute, repeat the above ignition procedures until success of burner ignition. Do not hold the pressing status over 15 seconds.

• Flame Extinguishing (Fig 12)

Turn the oven temperature/grill knob to the off position “●”.

• Grilling On Shelf

Five levels are available for placing the oven shelf. It is recommended to place it on level 1 or 2 (Fig 14) for grilling. For ease of cleaning when grilling the meat, grill on a pan or put the drip pan under the oven shelf to avoid the grease and gravy from accumulating on the surface of oven compartment. Close the glass door during operation.

Attentions:

- Accessible parts may become very hot while grilling. Keep children away from the appliance while operating.
- Leave the glass cover open to prevent it from overheating during operation.

Minute-Reminder

The appliance is equipped with time-reminding function (Fig 13) that allows to set the reminder for cooking time. Acoustic signal will be emitted when the time has elapsed.

• Setting Minute-Reminder

Press and turn the minute-reminder knob in clockwise direction with one complete turn to wind the device. Then, turn the knob in anti-clockwise direction to set the required cooking time reminder.

Attentions: After minute-reminder sounds, it does not stop operation automatically. User must turn off the operation manually using corresponding knobs and buttons.

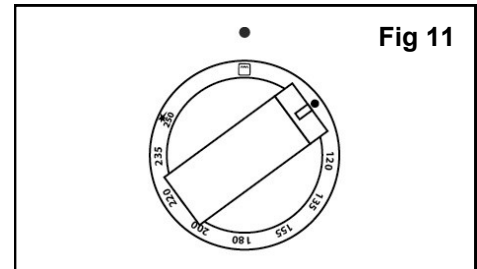
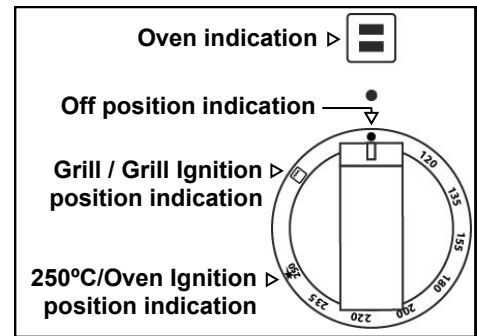


Fig 11

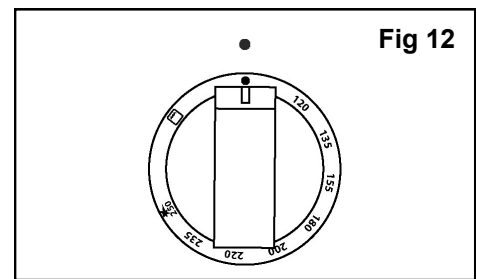


Fig 12

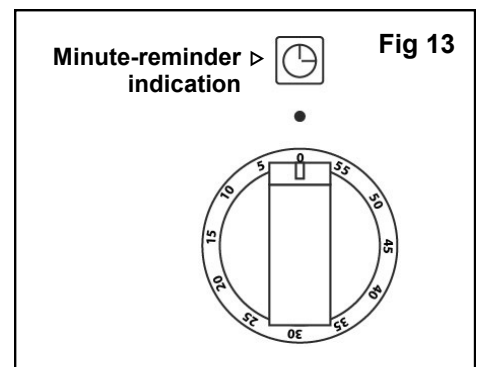


Fig 13

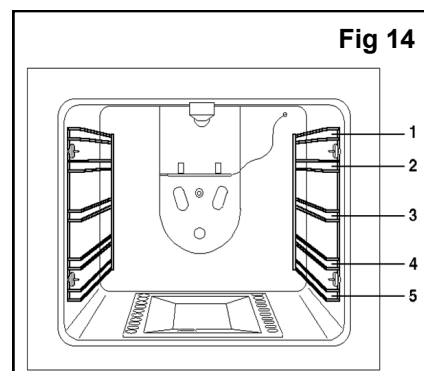
Operating Instructions

First Time Usage

For the first time usage, remove all parts and accessories (no food inside) and operate at temperature of 250°C for 15-30 minutes in order to eliminate any moisture and odours inside the oven compartment.

General Cooking Recommendation — Oven Part

- After igniting the burner and setting the desired temperature, wait for the completion of preheat cycle before putting in any food. It takes about 15 minutes.
- A 5-level shelf holder (Fig 14) that is suitable for shelf and drip pan. For ease of cleaning, it is recommended to cook the meat on the bake tray or on the shelf with drip pan inserted beneath to avoid accumulation of grease and gravy in compartment.
- Table below lists the general cooking times and position for different foods. Personal experience, tastes and preferences will help determining variations of the table. In any case, please follow the instructions of the specific recipe being used. The table only serves as a reference only. Temperatures in brackets are referred to the temperatures under the operation with convention fan.



	Foods	Suggested Temperature (°C)	Suggested Shelf Level	Suggested Cooking Time (min)
Meat	Pork Roast	220 (210)	4	60-70
	Beef Roast (young steer)	250 (240)	4	50-60
	Beef Roast	240 (230)	4	60-70
	Lamb Roast	220 (210)	4	60-70
	Roast Hare	235 (225)	4	40-50
	Roast Turkey	235 (225)	4	50-60
	Roast Goose	225 (215)	4	60-70
	Roast Duck	235 (225)	4	45-60
	Roast Chicken	235 (225)	4	40-45
	Fish	200-225 (190-215)	3	15-25
Dessert	Fruit Pie	220 (210)	3	35-40
	Brioche	175 (165)	3	25-30
	Spongy Cake	235 (225)	3	20
	Sweet Puff Pastries	220 (210)	3	20
	Raisin Loaf	220 (210)	3	15-20
	Strudel	180 (170)	3	15-20
	Apple Fritters	220 (210)	3	20
	Toast Sandwich	250 (240)	4	5
	Bread	220 (210)	3	30
	Pizza	220 (210)	3	20

Maintenance

Attention: Allow the appliance to cool down before performing any maintenance and cleaning. Turn off the power supply and the appliance gas supply valve. Wear gloves to protect the hands while cleaning.

To maintain the appliance properly, follow the following 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 burners after spillage of food and liquid once it cools down;
- Regularly check the flame failure device and ignition electrode. In case, stains get stuck at flame failure device, clean them with soft brush;
- Under general occasions, do not touch any internal parts of the appliance. If necessary, wear gloves to prevent from cut injury if it is required to be cleaned;
- Check the gas tubing regularly. If crack is observed, contact Towngas Company immediately for replacement.

Cleaning Built-in Hob Part

- Burner caps and bodies 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 caps and bodies completely after wash and check all flame holes of burner are not clogged before replacing them on burners;
- Replace the burner caps and bodies at correct position. Ensure that it is not tilted or reversed;
- Any spilled food or liquid during cooking must always be removed by a dry rag.

Cleaning Enameled, Metallic and Stainless Steel Parts

- Accessories must be washed frequently with warm water and detergent, and be dried completely after wash;
- Regularly use specific detergent to clean the stainless steel accessories for keeping the accessories shine;
- Use suitable non-abrasive and non-corrosive detergents to avoid scratching of surface and protecting coating surface;
- Avoid using chlorine-based detergents (such as bleach);
- Avoid leaving acidic or alkaline substances on the appliance (such as vinegar, brine, lemon juice, etc).

Cleaning Oven Part

- Glass: Use suitable non-abrasive and non-corrosive detergents to avoid scratching of surface.
- Oven compartment: Shelf holder should be taken out by removing the fixing rings before cleaning. Replace the shelf holder and fixing rings properly after cleaning.

Troubleshooting

Attention: Before restarting ignition, return the flame control knob or oven temperature/grill 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 on 2880 6988 for services.

Fault	Cause	Remedy
1. No ignition or flame	Power supply is turned off.	Turn on the power supply.
	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 aluminum disc.	Remove aluminum disc.
2. Flame does not persist	Flame failure device is dirty.	Clean flame failure device.
	The knob is not fully pressed or not turned to the ignition position.	Fully press and turn the knob to the ignition position.
	Holding time of knob is too short.	Hold the pressing of knob for 10 seconds.
3. Flame off when using	Flame failure device is dirty.	Clean flame failure device.
	Small flame is blown off by wind. This activates the flame failure safety device.	Wait for 1 minute and restart ignition.
4. 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 .
5. Unstable flame	Deformation of burner cap and burner body.	Contact Towngas Customer Services Hotline to replace the parts.
	Incorrect placement of burner cap and burner body.	Replace burner cap and burner body correctly after appliance cools down and restart ignition.
6. Abnormal noise when using	Incorrect placement of burner cap and burner body.	Replace burner cap and burner body correctly after appliance cools down and restart ignition.
7. Pop sound when flame extinguishing	Instant combustion of gas remained in burner.	Normal phenomenon.
8. Oven light does not light up	Light bulb is not installed or installed properly.	Install the light bulb properly.
	Light bulb is damaged.	Replace the light bulb .

Specifications

Model			LYC6
Basic Specification	Appliance Type		Gas Cooker
	Installation Type		Free-standing Type
	Appliance Dimensions - H x W x D (mm)	Appliance leg to built-in hob top	858 x 596 x 595
		Appliance leg to glass cover top (opened)	1460 x 596 x 595
	Weight (kg)		48
	Gas Type		Hong Kong Town Gas
	Gas Supply Pressure (kPa)		1.5
	Governor Outlet Pressure (kPa)		0.8
	Gas Connection		½ B.S.P (Male)
	Power Supply Connection		220-240V (50Hz)
	Ignition Type		Automatic Spark Ignition
	Number of Burner (Built-in Hob)		4
	Rater Heat Input (kW)	Oven (Baking)	3.0
		Oven (Grilling)	1.8
		Left Front Burner (Double Ring Burner)	3.50
		Left Rear Burner (Semi Rapid Burner)	1.75
		Right Front Burner (Auxiliary Burner)	1.00
		Right Rear Burner (Semi Rapid Burner)	1.75
	Power Consumption (W)		56
Operation System	Oven Temperature Selections (°C)		120, 135, 155 , 180, 200, 220, 235 & 250
	Oven Light		1 (25W)
	Convention Fan		Yes
	Minute-Reminder		Yes
Safety Device	Flame Failure Safety Device		Thermocouple Type
Accessory	Shelf		1
	Drip Pan		1

The appliance complies with Hong Kong Electrical Products (Safety) Regulation.



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

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