

INSTRUCTIONS FOR THE INSTALLATION AND USE OF BUILT-IN HOB

SIMPA

MY54A

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Attention!

According to the Gas Safety Regulations 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.

FOR HONG KONG TOWN GAS

IMPORTANT SAFETY INSTRUCTION

Thank you for choosing SIMPA products. The following instructions are very important to safe operation of gas built-in hob. Please read through them carefully.

Please contact Towngas Company on 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 accompanied gas governor MDG Elitre GVN-01 EL125. Ensure that the pressure setting is 10mbar.
3. When installing the gas built-in hob on top of stove cabinet, the ventilation of stove cabinet should be provided to ensure proper operation of gas hob.
4. Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.
5. Install the gas hob 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. Do not use gas hob for any purposes other than cooking, e.g. drying clothes.
3. Do not allow kids to use appliance.
4. This appliance is designed for domestic use only. Do not use it for commercial purposes.
5. Do not add aluminum discs to burners. This will incur combustion problem.
6. Open the windows and turn on ventilation system before operating gas hob.
7. Do not leave operating gas hob unattended.
8. 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 gas hob.
9. Heed high temperature of top plate, burners and pan supports.
10. Do not use utensils of excessive size. When using small utensil, reduce flame power that flame does not escape from utensil bottom.
11. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.
12. Do not put weight exceeding 10kg on pan support of each burner.
13. Pan support is heavy. Do not drop it.
14. Ensure that burners are not deformed. Contact Towngas Company to replace the parts if deformation is found.
15. Before use, ensure the burners and pan supports are in correct position and are not tilted. Burners mean detachable parts of burner assemblies, including burner caps and burner bodies (see page 5).
16. Ensure that flame holes of burners are free from water and dirt.
17. Make sure that flame condition is uniform during operation.
18. When gas hob is operating at low flame, do not open underneath cabinet door rapidly; otherwise, flame may be extinguished by air draught.
19. Do not press the knob for more than 10 seconds. If the burner is not ignited after 10 seconds, wait at least 1 minute before making further attempt.

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. Do not use sprays near gas hob.
22. All knobs should be turned to "close" position after use.
23. Turn off gas hob immediately if abnormal noise is observed. Contact Towngas Company for inspection.

Maintenance

1. Allow gas hob to cool down completely before cleaning.
2. Dry burners with dry cloth after washing. Burner flame holes must be free from water lest combustion is affected.
3. Do not open top plate for cleaning.
4. Check condition of flexible gas hose regularly. Ensure that it is free from kink or crack. Contact Towngas Company to replace it if damage is found.
5. Before and after use, notice the condition and cleanliness of burners. The following abnormal conditions will incur abnormal combustion and thus damage of gas hob. Ensure undertaking measures to rectify the problem accordingly.

Abnormal Condition	Handling Measure
Burners are deformed.	Contact Towngas Company to replace the parts.
Burners are tilted.	Replace burners properly.
Burner flame holes are blocked by water.	Dry burners 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.

INSTRUCTIONS FOR THE USER

USING THE BURNERS

The icons at knobs indicate corresponding burners to be controlled.

Ignition method

Turn the corresponding knob anticlockwise to the ignition position (maximum flame, fig.1) and press it.

Keep pressing the knob for 6 seconds after burner is ignited. Do not press the knob for more than 10 seconds. If the burner is not ignited after 10 seconds, wait at least 1 minute before making further attempt.

Using the burners

To save energy, suitable pot size should be used. Flame should not go out of pot bottom (fig.2).

Use maximum flame to heat up liquid to boiling temperature, and then reduce flame to heat foods or maintain boiling. Knob should be set at a position between maximum and minimum (fig.1).

Turn off the burner by turning knob to the close position.

BURNERS	Power (W)	Pot Diameter (cm)
Auxiliary Right Front	1200	10 – 14
Semi-rapid Left Rear/ Right Rear	2100	15 – 18
Triple ring Left Front	4000	19 - 26

Notice

- When the hob is not used, always check that all the knobs are in the close position (fig.1).
- If the flame is blown out accidentally, the flame failure safety device will automatically stop the gas after a few seconds. Turn the knob to "Close" position if flame failure safety device was activated until next ignition. To restore operation, turn the knob to the ignition position (maximum flame, fig. 1) and press it.
- When the burner is started up, check that the flame is normal. Before taking pot away, always lower the flame or turn it off.

CLEANING

Before any cleaning, disconnect the appliance from the power supply.

Ensure that the appliance cools down before cleaning.

Stainless steel parts

Stainless steel can be stained if it remains in contact with hard water, acidic or alkaline detergents for an extended period of time.

The stainless steel parts should be cleaned with mild detergent and then dried with soft cloth.

INSTRUCTIONS FOR THE USER

Burners and pan supports

Burner means detachable parts of burner assembly, including simmer burner cap, outer burner cap and burner body.

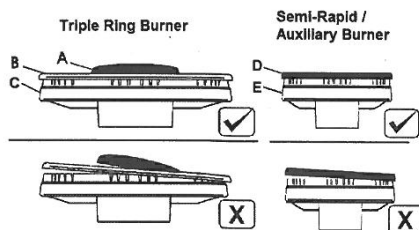
Burners and pan supports can be removed for cleaning.

The parts should be washed with mild detergent, wiped well and placed properly. Make sure that the flame slots are not clogged. Check that the safety sensor and ignition electrode are always clean for optimum performance.

ATTENTION:

Ensure that the burner caps are properly placed before use.

Do not put aluminium discs at burners. This will cause abnormal combustion.



A – Simmer Burner Cap
B – Outer Burner Cap
C – Burner Body

D – Burner Cap
E – Burner Body

INSTRUCTIONS FOR THE INSTALLER

INSTALLATION

Installation room

This appliance is not provided with a device for exhausting the products of combustion.

Install the hob in a well ventilation room. Combustible materials should not be placed near the hob, e.g. paper, oil, etc.

Installation position

The appliance is designed to be embedded into heat-resistant bench top material.

The material should resist temperature of not less than 180°C.

The hob must not be installed near combustible materials, such as curtains, cloth, etc. Make a cut-hole of 560mm wide and 480mm deep. Reserve not less than 50mm separation from wall (fig.3).

Range-hood should be placed at a distance of at least 760mm from the hob.

It is advisable to isolate the appliance from the cabinet below with a partition, leaving a clearance of at least 10 mm (fig.4).

If the hob is installed on the top of an oven, the two appliances should be separated by partition and seams of partition should be sealed to prevent air draught of oven affecting the hob.

Fixing the hob

Adhesive putty and hooks are provided for mounting the hob on bench-top.

INSTRUCTIONS FOR THE INSTALLER

Installation procedures:

- Remove the pan supports and burners from the top.
- Turn the appliance upside down and lay the putty S along the edge (fig.5).
- Put the hob in cut-hole of bench top, fix it with the screws V of the fastening hooks G (fig.6 / 6A).

Gas connection

Connect the hob with accompanied gas governor, approved flexible gas hose and elbow adaptor provided (fig.7)

Check gas soundness after installation.

Electric connection

The connection to the power supply must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of power supply must correspond to the data label under the appliance. Make sure that the power supply is provided with an effective ground connection in compliance with the regulations and provisions of the law. **Grounding is compulsory.**

MAINTENANCE

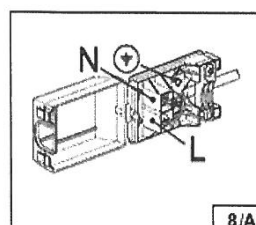
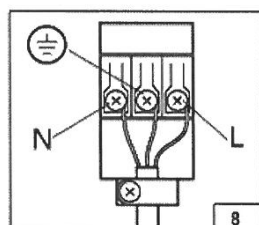
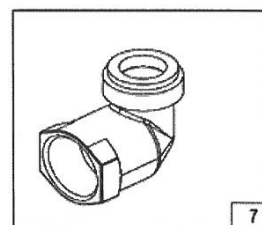
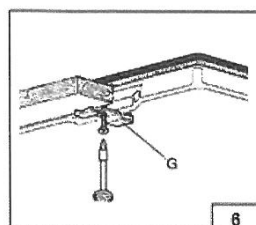
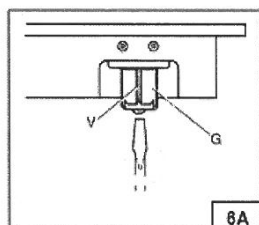
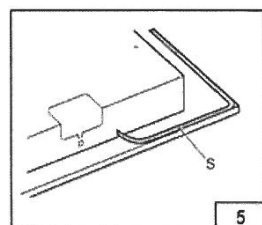
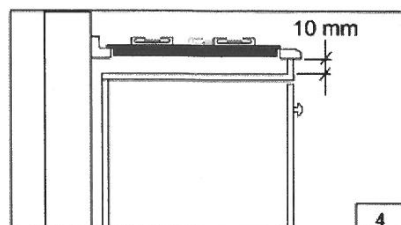
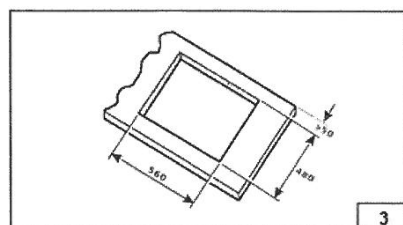
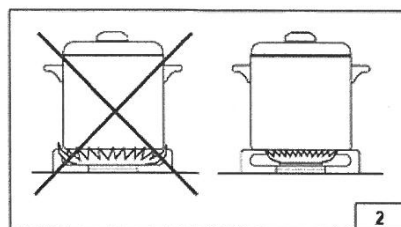
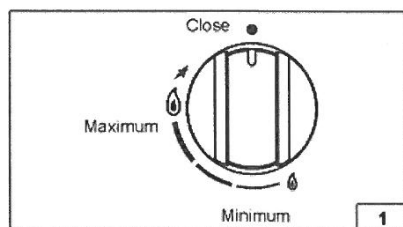
Replacing the power cable

If the power cable should be replaced, it is necessary to use a cable with a section of $3 \times 0.75 \text{ mm}^2$, complying with the regulations in force.

The connection to the terminal board must follow fig. 8 - 8/A:

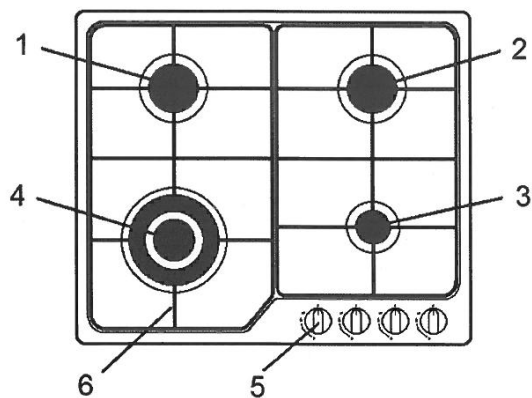
<i>brown cable L</i>	<i>(phase)</i>
<i>blue cable N</i>	<i>(neutral)</i>
<i>green-yellow cable</i>	<i>(ground)</i>

ILLUSTRATION



APPEARANCE

MY54A



- | | |
|-----------------------|--------|
| 1,2 Semi-rapid burner | 2100 W |
| 3 Auxiliary burner | 1200 W |
| 4 Triple ring burner | 4000 W |
| 5 Knobs | |
| 6 Pan supports | |

TECHNICAL CHARACTERISTIC

MODEL		MY54A	
GAS TYPE		HONG KONG TOWN GAS	
GAS SUPPLY PRESSURE		15mbar	
GOVERNOR OUTLET PRESSURE		10mbar	
BURNERS			RATED HEAT INPUT (W)
N°	DESCRIPTION	POSITION	
1	SEMI-RAPID	Left Rear	2100
2	SEMI-RAPID	Right Rear	2100
3	AUXILIARY	Right Front	1200
4	TRIPLE RING	Left Front	4000
DIMENSIONS (mm) Height x Width x Depth		To Bench Top	40 x 598 x 508
		To Top Plate	47 x 598 x 508
		To Pan Support	95 x 598 x 508
TOP PLATE MATERIAL		Stainless Steel	
WEIGHT (kg)		9	
IGNITION DEVICE		Electric Spark Generator	
FLAME FAILURE SAFETY DEVICE		Thermoelectric Type	
POWER SUPPLY		220V AC	

SIMPA

MY54A

嵌入式煮食爐

安裝及使用指南

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注意!

根據香港氣體安全規例，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。

香港煤氣適用

重要安全指示

多謝選用簡栢產品。以下指示對氣體嵌入式煮食爐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，電話：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 Elite GVN-01 EL125，並確定壓力設定為10毫巴。
3. 當在灶櫃面安裝嵌入式氣體煮食爐時，灶櫃須提供通風口，確保爐具操作正常。
4. 不要將易燃物料，噴霧及壓縮容器放置在灶櫃內。
5. 爐具必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，致電煤氣公司緊急事故熱線，
電話 2880 6999。
2. 除了煮食外，切勿使用氣體煮食爐作其他用途，例如烘乾衣物。
3. 不可讓兒童使用爐具。
4. 爐具只供家用，切勿用於工商業用途。
5. 切勿在爐頭加上錫紙碟，這會引致燃燒問題。
6. 使用氣體煮食爐前，開啟窗戶和排氣系統。
7. 切勿讓氣體煮食爐在無人看管下運作。
8. 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氣體煮食爐。
9. 注意爐面、爐頭、爐架的高溫。
10. 切勿使用過大器皿；使用細小器皿時，將火力調低，避免火焰超出器皿底部。
11. 確保器皿穩定地放在爐架上，如器皿容易滑動，必須緊握它。
12. 在每個爐頭的爐架，切勿放超過10公斤的重量。
13. 爐架很重的！切勿掉下。
14. 確保爐頭沒有變形，如有異常，聯絡煤氣公司更換零件。
15. 使用前，確保爐頭和爐架擺放正確，沒有傾斜。爐頭指爐頭組件的可移除部件，包括爐頭蓋和爐頭身（見第14頁）。
16. 確保爐頭火孔沒有被水或污漬堵塞。
17. 確保使用時火焰平均。
18. 用小火時，不應急速打開爐具下方的櫥櫃門，以免氣流弄熄爐火。
19. 請勿按下點火旋鈕超過 10 秒。如爐頭於10 秒後仍未燃點，等待最少1分鐘後，才再次燃點。

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. 請勿在爐具附近使用噴霧產品。
22. 使用後，應將所有旋鈕設於「關閉」位置。
23. 如煮食爐發出不尋常聲音，應即停用，並聯絡煤氣公司進行檢查。

保養

1. 讓氣體煮食爐完全冷卻後，才可進行清潔。
2. 清洗爐頭後，用乾布將爐頭完全抹乾，爐頭火孔不可留有水份，以免影響燃燒。
3. 切勿打開面板進行清潔。
4. 定期檢查氣體軟喉狀況，確保沒有紐結或裂縫，若發現軟喉有損壞，聯絡煤氣公司更換喉管。
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，確保採取相應措施，糾正有關問題。

不正常情況	處理措施
爐頭變形	聯繫煤氣公司更換零件。
爐頭傾斜	將爐頭重新放好。
爐頭火孔被水堵塞	用布將爐頭抹乾，然後重新放好。
爐頭火孔被污積或溢出物堵塞	用溫和洗滌劑和刷子清潔爐頭，放回爐頭前，確保將爐頭抹乾。

使用說明

使用方法

旋鈕旁的符號，標示該旋鈕所控制的爐頭。

點火方法

把旋鈕反時針轉到最高火力的位置(圖 1)，並按下旋鈕。

爐頭點著後，繼續按下旋鈕約 6 秒。

請勿按下旋鈕超過 10 秒。如爐頭於 10 秒後仍未燃點，等待最少 1 分鐘後，才再次燃點。

使用方法

為節省燃料，應使用合適尺寸的鍋子，爐火不應超出鍋底(圖 2)。

用最高火力把食物煮沸後，可改用慢火來保溫或熬煮。

旋鈕只可設於最高與最低之間(圖 1)。

把旋鈕順時針轉到關閉位置，關閉爐頭。

爐頭	功率(瓦)	鍋子直徑(厘米)
小 右前	1200	10-14
中 左後/右後	2100	15-18
三環 左前	4000	19-26

注意

- 當不使用爐具時，確保所有旋鈕處於關閉位置(圖 1)。
- 如爐火意外熄滅，熄火安全裝置會在數秒後自動截氣。如熄火安全裝置啟動，將旋鈕轉至 " 關閉 " 位置，直至下次點火。如要重新使用，請把旋鈕轉到最高火力的位置(圖 1)，並按下旋鈕。
- 點火後，檢查爐火是否正常。拿走鍋子前，應減低火力或把爐火熄滅。

清潔

進行任何清潔工序前，請先切斷電源。確保待爐具冷卻後，才進行清潔工序。

不鏽鋼部份

不鏽鋼部份如長期接觸硬水、酸性或鹼性洗滌劑，便會留下污垢。
應使用中性清潔劑清理不鏽鋼部份，然後以軟布拭乾。

爐頭及爐架

爐頭指爐頭組件的可移除部件，包括芯火爐頭蓋、外環爐頭蓋和爐頭身。

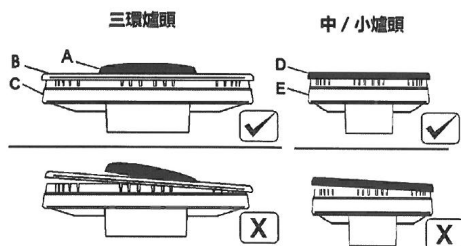
爐頭及爐架均可拆除，以便清洗。爐頭部份可用中性清潔劑清洗，然後抹乾放回原位。
確保爐頭火孔沒有堵塞。

安全裝置的感應頭及點火電極必須保持清潔，爐具方能正常工作。

注意：

使用前，確保爐頭蓋已經放好。

切勿使用錫紙碟，這會引致爐火不正常。



A - 芯火爐頭蓋

B - 外環爐頭蓋

C - 爐頭身

D - 爐頭蓋

E - 爐頭身

安裝須知

安裝

安裝房間

本爐具不設廢氣排放裝置。

爐具須安裝在空氣流通之房間內，爐具附近不可放置易燃物品如紙張、油類等。

安裝位置

本產品屬嵌入式爐具，須安裝於耐熱的檯面物料。檯面物料，應能抵180°C的高溫。

不得把爐具安裝於可燃物品(例如窗簾、布疋等)附近。

檯面開孔560毫米闊及480毫米深。開孔與牆壁相距至少50毫米(圖3)。

爐具與抽油煙機須相距至少 760 毫米。

爐具下方宜加上隔板及與廚櫃保留至少10毫米的隔熱空間(圖4)。

如爐具安裝於焗爐上方，必須安裝分隔板及將接縫密封，避免焗爐的氣流影響爐具運作。

固定爐具

隨包裝附有密封膠條和一套鉤子，以固定爐具於檯面。

安裝步驟：

- 移除爐架及爐頭。
- 把爐具底面反轉，沿爐邊加上密封膠條S(圖5)。
- 把爐具放入檯面開孔內，然後用螺絲V及鉤子G加以固定(圖6/6A)。

接駁氣喉

以隨爐的氣穩壓器、批准的氣體軟喉及彎頭配件接駁爐具(圖7)。

完成安裝後，確保氣密。

接駁電源

根據法例規定，接駁電源的工序必須由認可人士進行，

供電電壓必須與貼在爐具底部的銘牌所示電壓吻合，供電系統必須按照法例規定提供有效接駁地線。爐具必須接駁地線。

保養

更換電源線

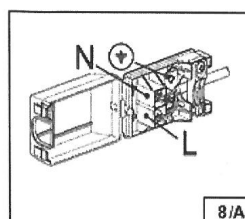
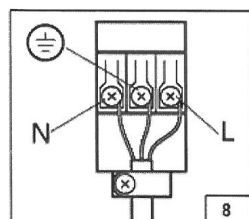
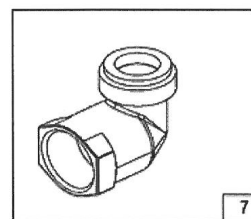
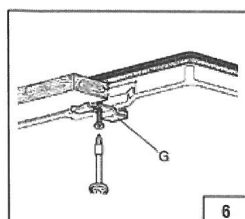
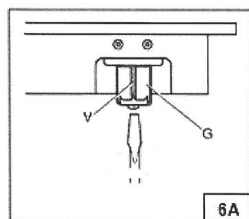
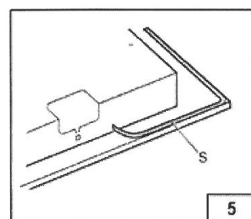
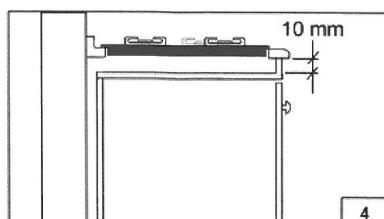
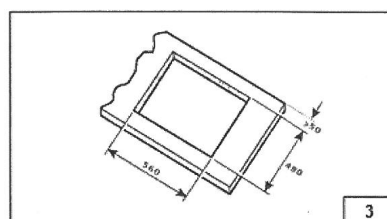
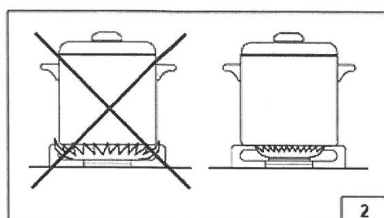
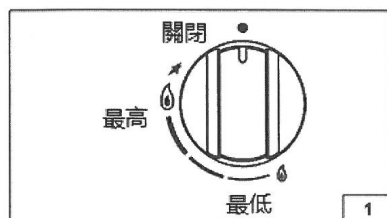
如須更換電源線，請採用以下規格的電線：

符合法例規定的三芯型電線，導線截面面積 3×0.75 平方毫米。

接線方法必須依照見圖8-8/A。

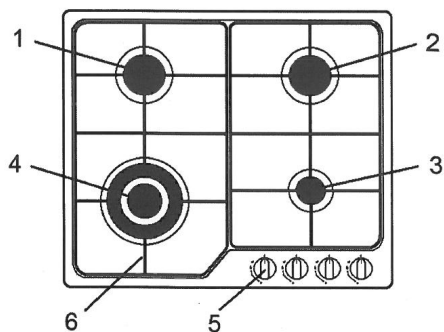
棕色電線 (L)	火線
藍色電線 (N)	中線
黃綠色電線	地線

圖解



外觀

MY54A



1, 2 = 中爐頭 2100瓦

3 = 小爐頭 1200瓦

4 = 三環爐頭 4000瓦

5 = 旋鈕

6 = 爐架

技術參數

型號		MY54A	
氣體種類		香港煤氣	
供氣壓力		15毫巴	
穩壓器出口壓力		10毫巴	
爐頭			額定熱負荷 (瓦)
編號	說明	位置	
1	中	左後	2100
2	中	右後	2100
3	小	右前	1200
4	三環	左前	4000
整體尺寸(毫米) 高 x 闊 x 深		至廚檯面	40 x 598 x 508
		至爐面	47 x 598 x 508
		至爐架	95 x 598 x 508
面板物料		不鏽鋼	
重量(千克)		9	
點火裝置		電子火花產生器	
熄火安全裝置		熱電式	
電源供應		220伏特 交流電	

