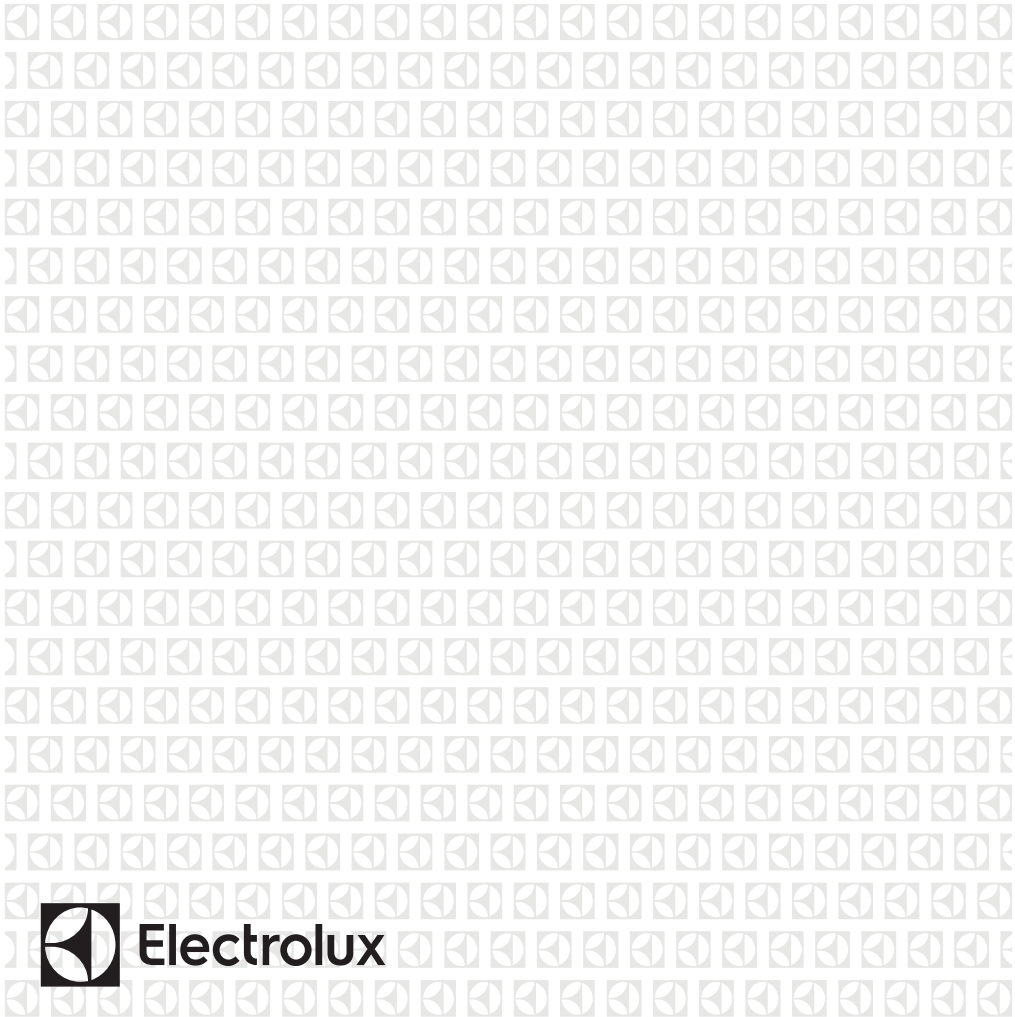


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EN Gas Cooktop

User Manual



Electrolux

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Thank you for choosing and using Electrolux home appliances.

Electrolux Group of Sweden is one of the world largest home appliances companies. With more than 65 million Electrolux products being used by millions of households worldwide each year, it is also the world largest manufacturer of kitchen electrical appliances. The group has sold more than 55 million kitchen products, which is equivalent to the combined heights of 5 Mount Everest. Besides that, more than 2/3 of the world star hotels use Electrolux professional kitchen equipment.

Clearly , the excellent achievement of Electrolux over the last 80 years has been widely recognized by 450 million families all over the world. Now, we are pleased to make some of the best products from this renowned brand available to consumers in Southeast Asia. To us, not only is Electrolux one of the most reliable brands in dealing with home appliances, it is also a brand that promises to bring innovative lifestyles to all families through its cutting edge technologies and excellent designs. For not only do they add a touch of elegance to your kitchen, but Electrolux products also makes cooking easier, more enjoyable and something to share with. Enjoy happy cooking now with Electrolux kitchen appliances!

Once again, we would like to extend our heartiest thanks to you for your trust in choosing Electrolux products!

Before installing or using this appliance, please read this instruction book carefully and pay particular attention to the safety warnings in the following page.

Should you have further enquiries regarding this appliance, kindly contact our Customer Care for advice. Please keep this instruction book for future reference and pass it on to any future owners of this appliance.

Safety instructions

Do not use gas other than that which is specified on the label attached.

Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result. (Fig 1)

Do not remove the pan support and enclose the burner with a wok stand not supplied by Electrolux as this will concentrate the flame and deflect the heat onto the top plate. (Fig 2)

Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the top plate. (Fig 3)

Locate pan centrally over burner so that it is stable and does not overheat the appliance. (Fig 4)

Use only wok support supplied or recommended by the manufacturer of the appliance. (Fig 5)

Wok support to be used for wok and other trivets for flat bottom pot.

The unit to be used for cooking only. Do not dry towels, clothes, etc., over it. If this is done, there is danger of fire.

If a gas leak is found, close stopcock, open up all windows and call your dealer. Do refrain from turning an electric switch on or off, lighting a match, smoking or using a lighter.

Use the appliance in a well-ventilated room.

Do not use vinyl gas hose. It is liable to be softened by heat. Use only a rubber hose.

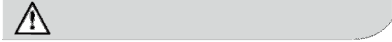
Be sure to turn off the ignition knob and regulator of the cylinder after use.

Avoid touching the burner, pan stand etc., immediately after use. Otherwise you will get burnt.

Ensure that the rubber hose does not touch any part of the unit or lies underneath it.

Connect the rubber hose to the gas inlet and fasten it with a hose clamp.

The pan stand leg nearest to the flame will have discoloration after use. Such phenomenon is normal.



WARNING:-

- In the event of the burner flames being accidentally extinguished, turn off the burner control knob and do not attempt to re-ignite the burner for at least 1 minute.
- For burner fitted with a flame supervision device, if after 15 seconds of ignition operation the burner has not lit, stop operating the device and open the compartment door and wait at least 1 minute before attempting a further ignition of the burner.
- If nozzle holes are blocked, use a thin wire or pin to pierce and clean the nozzle holes.



Fig. 1

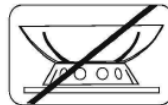


Fig. 2



Fig. 3

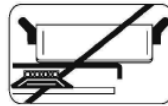


Fig. 4

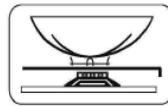
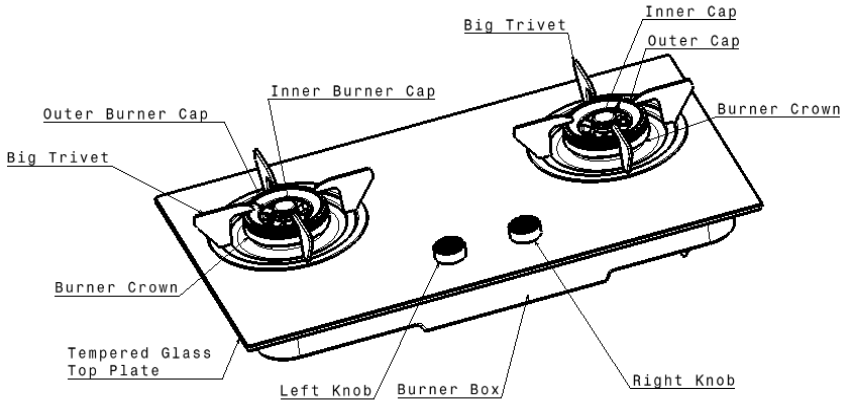
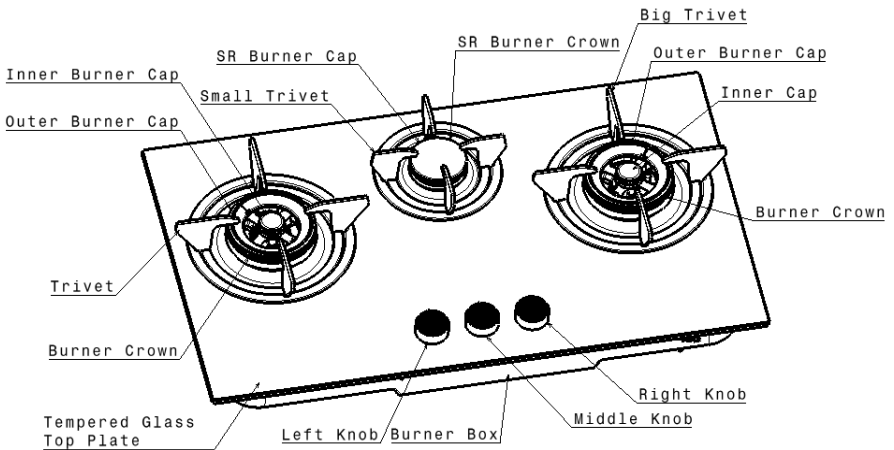


Fig. 5

EHG7230BE



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The Class of the appliance: Class 3

These instructions are only valid if the country symbol appears on the appliance.

If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible

The adjustment conditions for this appliance are stated on the label (or data plate).

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations.

Particular attention shall be given to the relevant requirements regarding ventilation.

Avoid using of cooking vessels on the hotplate that overlap its edges.

The use of inappropriate hob guards can cause accidents.

Hob guards cannot be used.

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed.

Ensure that the kitchen is well ventilated, especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation , for example opening of a window , or more effective ventilation , for example increasing the level of mechanical ventilation where present.

CAUTION:

“ In case of hotplate glass breakage:

- _ shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
- _ do not touch the appliance surface,
- _ do not use the appliance.”

Installation instructions

- Have the installer show you the location of the gas shut off valve and how to shut it off in emergency.
- Be certain all packing materials are removed from the hob before operating to prevent fire or smoke damage that could be caused by the presence of these materials.
- Observe all instructions for minimum clearance to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.
- If the hob is installed near windows, proper precautions should be taken to prevent curtains from blowing over burners creating FIRE HAZARD.
- When choosing a location for this hob consider, availability and position of gas and electric supply paths.
- Any openings around gas and electric service outlets shall be closed at the time of installation.
- Do not install another hob next to this unit.
- The underside of the hob must be checked to ensure that there are no projections which might foul the hob. Make sure that the countertop is solidly supported and can withstand the weight of the hob.
- Check that the cabinet is leveled from side to side and from front to back in its installed position.
- Cabinet ventilation can be improved by the provision of air holes to the cabinet. Care should be taken to ensure that ventilation holes are not obstructed.

When fitting a vent hood above the hob, refer to the manufacturer own installations relating to that product. However as a general rule, a minimum clear vertical distance of 750mm (30") should be maintained between the cooktop and the underside of any cupboard, wall unit or vent. (Fig 6)

- Any cabinet installed above the cooktop must not be greater than 325mm (13" deep). (Fig 6)
- The edge of the hob must have a minimum distance from the rear wall of 55mm. (Fig 6)

BATTERY COMPARTMENT

1. When the battery is exhausted; or the spark become weakness, a new battery should be replaced.
2. The battery compartment is located as shown in the diagram. Please place the battery in correct polarity as shown.

Warning: Please take out the battery if no use for a long time.

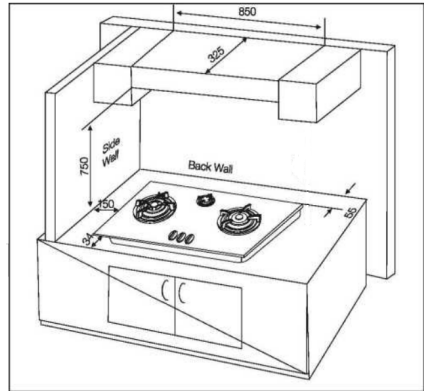
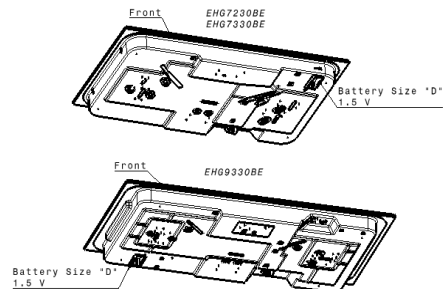


Fig. 6 (in mm)

If clearance between side/back walls and periphery of the burner is less than 200mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 750mm vertically above the cooktop must also be protected.



Installation procedure

- Before installing the appliance, check that the location provides the required clearances from combustible materials and check if necessary to provide protection to adjacent surfaces as required by the regulation. Make provision for the gas supply to be connected to the location.
- Cut the opening in the bench top by the cardboard - template given in the hob packing or to the dimensions shown in Fig 7.
- Remove the hob from the carton.
- Install the hob in the cut-out (Fig 7)
- Connect gas supply to inlet of hob. Turn the gas on and check for leaks using soap solution and brush around all the joints and connection.
- Test the appliance; depress the control knob and turn to full flame setting to activate the electric igniter. The burner will ignite. Adjust control knob to the desired setting. On initial usage you may have to repeat this ignition function several times (to allow air to be purged from the gas supply system). No adjustment should be necessary. If any problem occur, refer to the servicing instructions or the fault finding chart.
- Ensure the manual is left with the user. If any of the above procedures do not produce satisfactory results, the agent service department should be consulted for more specialized assistance.

USE ONLY LOW PRESSURE REGULATOR MAX 30mbar FOR THIS APPLIANCE

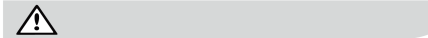
It is encouraged to change regulator every 5years and the hose every 2years



Gas connection

Cylinder or network connection must be carried out according to the relevant local standards. This hob must be connected with low pressure regulator only.

- Flexible connection
- The supply hose must be visible for its entire length (max. one meter) and must be secured with a hose clamp X (Fig 8). The sealing washer must be fitted.



IMPORTANT SAFETY INSTRUCTION:

Upon completion of gas installation connections, it is compulsory to check for gas leakage at the joint. (Soap test)

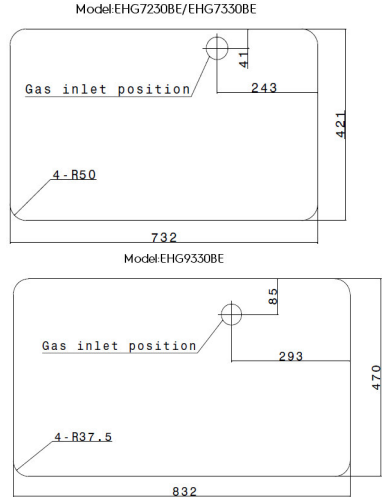
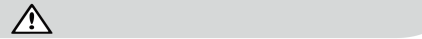


Fig. 7 (in mm)

Bench cut-out size viewed from front of bench, i.e. control panel at front. If clearance between side/back walls and periphery of the burner is less than 200mm, the walls must be protected with non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 750mm vertically above the hob must also be protected.



Soap test procedure

- Turn the burner controls off and turn on the gas supply.
- Apply soapy solution to each joint. (Figure 8)
- Formation of bubbles indicates leakage and must be tightened.
- Repeat soap test

WARNING:-

Check the data plate to ensure that the appliance is suitable for the available gas supply.

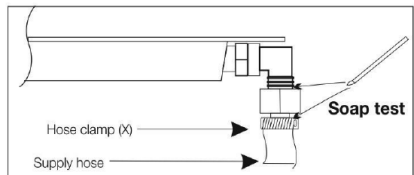
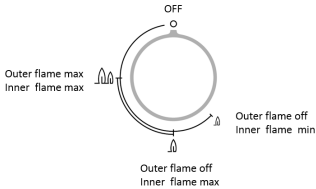


Fig 8

Ignition burners

1. Check to make sure that the gas supply is accessible and set up with the necessary and appropriate fittings/connectors.
2. Turn all control knobs to off position.
3. This device is fitted with a safety tap to control the gas flow. When the dot on the knob lines up with the following symbols on the panel, these conditions prevail:



To dose, rotate the knob to the right until you feel the tap's distinct click.

4. To ignite, hold the knob and depress for several seconds, rotate it to maximum gas flow position. For models with thermocouple, keep the knob depressed about 5~8 seconds, otherwise the flame will extinguish.
5. If the burner does not light the first time, repeat Step 4.
6. If the flame extinguishes suddenly, repeat Step 4.
7. When using the unit again immediately after having once turned it off, wait for about ten seconds before re-igniting.
8. Each burner has its own independent ignitor.
9. When the burner is lit, turn the knob to adjust the flame size according to your needs. This needs no depression of the knob.

For burner fitted with a flame supervision device, if after 15 seconds of ignition operation the burner has not lit, stop operating the device and wait at least 1 minute before attempting a further ignition of the burner.

Using the hob correctly

- To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that the flame will not spread beyond the bottom of the vessel (Table 1).
- It is also advisable, as soon as the liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering

Burner	Minimum Diameter	Maximum Diameter
Wok burner	120mm	280mm
Semi-rapid	120mm	260mm

Choice of burner

- A semi-rapid burner is for special low heat, simmering and slow cooking.
- A wok burner is for very fast heating using a wok or large pan.



NOTE:

Remember that a wide-bottomed pan allows a faster cooking than a narrow one.

Always use pots which properly fit what you have to cook.

Particularly make sure that the pans are not too small for liquids, since these could easily overflow.

The pans should not be too large for a faster cooking.

You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption as in Fig 12.

It is also advisable to cover any boiling casserole and as soon as the liquid starts to boil, lower the flame enough to keep the boiling point

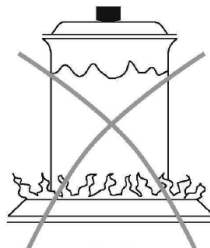
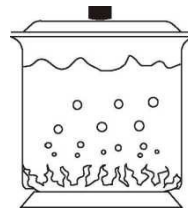
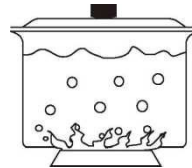


Fig. 12

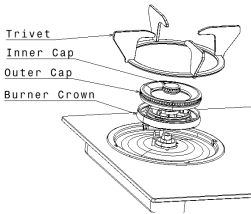
9 maintenance and care

Glass top

- Persistent stains may require vigorous rubbing with nylon scourer or creamed powder cleansers. Household enamel cleaners are available, follow the manufacturer instructions in their use. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Do not use the glass top as a work table.

Burner caps & crowns

- These can all be lifted off and removed for separate cleaning.
- Ensure burner caps and crowns are thoroughly dried after cleaning or spillage.
- When cleaning the burner, ensure that all the flame ports, injector hole and other holes are free of any blockage. (Fig 13,14)
- **Please notice, on EHG7330BE, left burner cap and right burner cap are different. There are noticeable label on the components' package.**



- If necessary, use a matchstick or brush to clean ports.
- After cleaning, ensure the burner caps are reassembled properly into position. Outer cap should be located on the burner crown
- After cleaning service, when assembling the burner crown and caps, care must be taken to ensure the spark plug is not knocked. The spark plug will crack if knocked

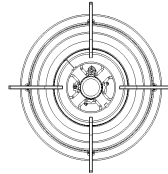


Fig 14



NOTE:-
When refitting the burner caps & crowns, ensure that they are correctly seated.

What to do if

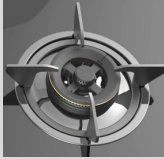

Phenomenon	Reason	Solution
Burner will not light...	Air in gas line Blockage in line Ignition not sparking Battery is dead Burner not fitted correctly	Purge gas line Trace back & clear Check lead & electrode Replace battery Fit burner in correct position
Burner lights back to injector...	Excessive lint up of burner mixing tube Excessive gas pressure	Remove & clean burner Check gas regulator pressure & adjust if necessary
Burner has explosive ignition...	Excessive gas pressure	Check gas regulator pressure & adjust if necessary
Ignitor not sparking...	Electrode gap excessive Ignitor connections loose Battery is dead	Check gap, adjust if not between 4-5 mm Check connections to ignitor, replace if faulty Change a new battery



WARNING:-

Do not spray aerosols in the vicinity of this hob while in operation. Some propellant gases can break down when heated and produce corrosive vapours which will attack some materials. Articles which are made from flammable materials should not be stored in drawers or cupboards immediately below this hob.
Do not store articles within 50mm of the base.
Do not touch spark ignitor while lighting the burner.
Where this appliance is installed in a marine craft or in caravans, it shall not be used as a space heater.

Technical specifications

		LPG
	Double ring burner	4.5kW
	Semi rapid burner	1.8kW
	Reduce Rate Setting	1.0kW
	Gas connection	30mbar
		0.5 Inch straight thread

Standard warranty conditions

We, Electrolux, undertake that with warranty period (refer to each country location for warranty period – months) this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.

All service work under this guarantee must be undertaken by an Electrolux Service Center. Any appliance or defective part replaced shall become the Company property.

This warranty is in addition to your statutory and other legal rights.

This warranty does not include maintenance, like cleaning of hob.

The manufacturer waives all liability for failure to observe the instructions for the appropriate installation, maintenance and use of the appliance.

If you need any technical help or would like more information about our products, please do not hesitate to contact our Customer Care Center, listed below:

Indonesia

Hotline service: 08041119999
PT. Electrolux Indonesia
Electrolux Building
Jl.Abdul Muis No.34, Petojo Selatan,
Gambir Jakarta Pusat 10160
Email:customercare@electrolux.co.id
SMS & WA : 0812.8088.8863

Malaysia

Consumer Care Center Tel: 1300-88-11-22
Electrolux Home Appliances Sdn. Bhd.
Corporate Office Address: Unit T2-7, 7th Floor, Tower 2 ,
Jaya33 Hyperoffice, No. 3, Jalan Semangat, Seksyen 13,
46100 Petaling Jaya, Selangor
Office Tel : (+60 3) 7843 5999
Office Fax : (+60 3) 7955 5511
Consumer Care Center Address: Lot C6, No. 28,
Jalan 15/22, Taman Perindustrian Tiong Nam,
40200 Shah Alam, Selangor
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Email : malaysia.customercare@electrolux.com

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Bangkapi, Huai Khwang, Bangkok 10310
Office Tel : (+66 2) 7259100
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Email : customercarethai@electrolux.com

Vietnam

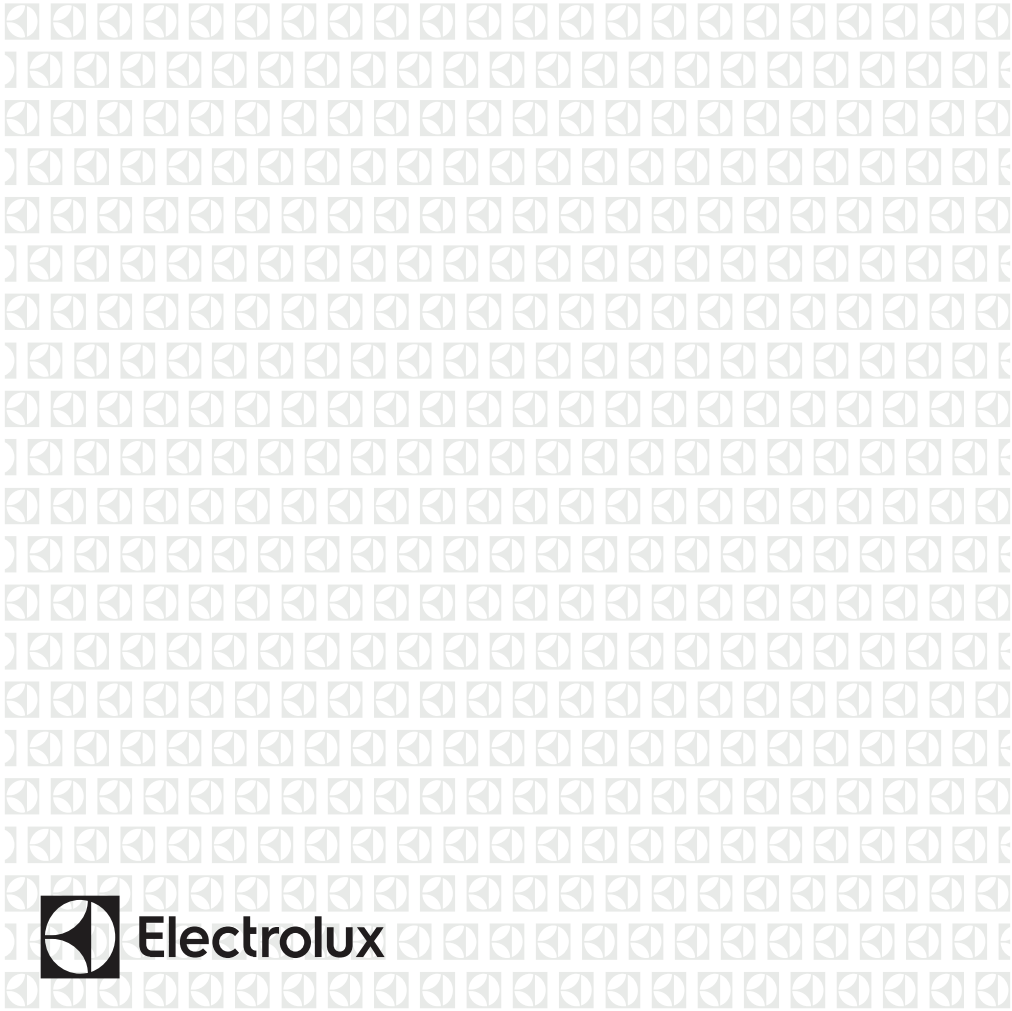
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VI Bếp gas âm

Hướng dẫn sử dụng



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Cảm ơn quý khách đã lựa chọn và sử dụng các sản phẩm gia dụng Electrolux.

Tập đoàn Electrolux của Thụy Điển là một trong những tập đoàn sản xuất các thiết bị điện gia dụng lớn nhất trên thế giới. Mỗi năm, với hơn 65 triệu sản phẩm Electrolux được sử dụng bởi hàng triệu gia đình, Electrolux còn là một trong những công ty sản xuất các thiết bị điện gia dụng đứng trong nhà bếp lớn nhất thế giới. Tập đoàn chúng tôi đã tiêu thụ hơn 55 triệu sản phẩm nhà bếp, tương đương với chiều cao của 5 ngọn núi Everest. Bên cạnh đó, hơn 2/3 các khách sạn cao cấp của thế giới đã và đang sử dụng các thiết bị bếp chuyên dụng của Electrolux.

Rõ ràng là, các sản phẩm của Electrolux trong suốt hơn 80 năm qua đã được 450 triệu gia đình trên toàn thế giới công nhận là những sản phẩm chất lượng cao. Giờ đây, chúng tôi rất hạnh phúc giới thiệu với quý khách hàng ở khu vực Đông Nam Á các sản phẩm ưu việt của chúng tôi. Đối với chúng tôi, Electrolux không chỉ là một trong những thương hiệu được tin cậy nhất về các sản phẩm điện gia dụng mà còn là một thương hiệu đem đến phong cách mới cho ngôi nhà của quý khách thông qua những cải tiến kỹ thuật đột phá và thiết kế hoàn hảo. Những cải tiến này không chỉ làm cho nhà bếp của quý khách sang trọng hơn mà còn giúp cho việc nấu nướng trở nên thoải mái và dễ dàng hơn. Hãy cùng làm cho công việc bếp núc của mình thoải mái hơn với sản phẩm bếp Electrolux. Một lần nữa, chúng tôi xin gửi đến các quý khách hàng lời cảm ơn chân thành nhất vì đã tin dùng các sản phẩm của công ty Electrolux chúng tôi.

Trước khi lắp đặt hoặc sử dụng sản phẩm, vui lòng đọc kĩ hướng dẫn sử dụng và chú ý đến phần cảnh báo ở trang tiếp theo. Nếu có bất kì thắc mắc gì về sản phẩm, quý khách vui lòng liên hệ với Trung tâm Dịch vụ Khách hàng để được trợ giúp. Vui lòng giữ sách hướng dẫn sử dụng để tiện việc tham khảo về sau và chuyển cho người chủ tiếp theo của thiết bị.

Những chỉ dẫn an toàn

Không dùng các loại gas khác so với loại gas đã được chỉ định trên nhãn đính kèm.

Không đặt bất cứ vật gì, ví dụ như bật lửa hay tấm amiăng, giữa xoong nồi và kiếng bếp vì điều này có thể gây ra những hư hại nghiêm trọng cho bếp. (Hình 1)

Không thay kiếng bếp có sẵn bằng kiếng bếp không phải của Electrolux vì điều này sẽ tập trung ngọn lửa và làm lệch hướng nguồn nhiệt xuống mặt bếp. (Hình 2)

Không dùng nồi quá lớn hoặc quá nặng vì như thế có thể sẽ làm cong kiếng bếp và làm lệch hướng của ngọn lửa xuống mặt bếp. (Hình 3)

Đặt nồi vào giữa bếp để nồi được cố định và bếp không bị quá nóng. (Hình 4)

Chỉ sử dụng loại kiếng bếp đi kèm theo bếp hoặc loại kiếng bếp được khuyến dùng bởi nhà sản xuất. (Hình 5)

Kiếng bếp lớn thường được dùng cho chảo lớn và các kiếng bếp thường khác được dùng cho nồi có đáy bằng.

Chỉ sử dụng bếp để nấu nướng. Không dùng bếp để sấy khăn, quần áo, vv ... vì có thể gây ra hỏa hoạn.

Nếu phát hiện bếp bị rò rỉ gas, hãy khóa van gas, mở tất cả các cửa sổ và gọi đến đại lý nơi quý khách đã mua sản phẩm. Cố gắng không bật công tắc điện, bật quạt điem, hút thuốc hay quẹt lửa cho tới khi vấn đề được giải quyết.

Chỉ dùng bếp trong phòng được thông hơi tốt.

Không dùng ống dẫn gas bằng nhựa vinyl vì ống có thể mềm ra khi nhiệt độ tăng cao. Chỉ sử dụng ống dẫn gas bằng cao su.

Hãy đảm bảo rằng quý khách đã khóa nút đánh lửa và van an toàn của bình gas sau mỗi lần sử dụng.

Tránh chạm vào bếp hay các kiếng bếp, vv ... ngay sau mỗi lần sử dụng để không bị phỏng.

Kiểm tra chắc chắn rằng ống dẫn cao su không chạm vào bếp hay nằm dưới bất kỳ bộ phận nào của bếp.

Nối ống dẫn cao su vào đầu nhận gas của bếp và siết chặt lại bằng kẹp giữ cố ống gas.

Chân kiếng bếp để gắn ngọn lửa sẽ đổi màu sau mỗi lần sử dụng. Hiện tượng này là hoàn toàn bình thường.



CẢNH BÁO:

- Trong trường hợp ngọn lửa bị tắt ngoài ý muốn, hãy tắt nút điều chỉnh của bếp và không bật lại bếp trong thời gian ít nhất là 1 phút.
- Với các bếp được trang bị một thiết bị kiểm soát ngọn lửa, nếu bếp không lên lửa sau khi đánh lửa quá 15 giây, vui lòng ngưng sử dụng thiết bị, mở cửa phòng và đợi ít nhất 1 phút trước khi thử đánh lửa lại.
- Nếu miệng ống dẫn bị nghẽn, hãy dùng một sợi dây mỏng hay một cái ghim để thông tắc và vệ sinh ở phần miệng ống.



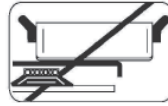
Hình 1



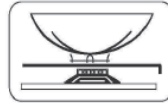
Hình 2



Hình 3

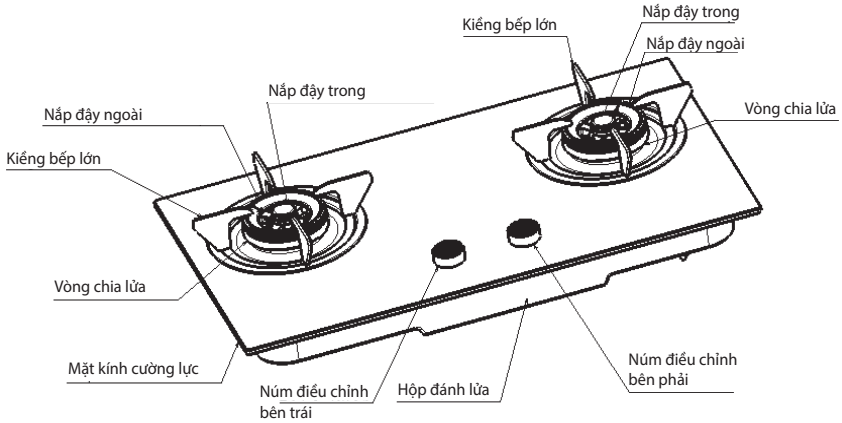


Hình 4

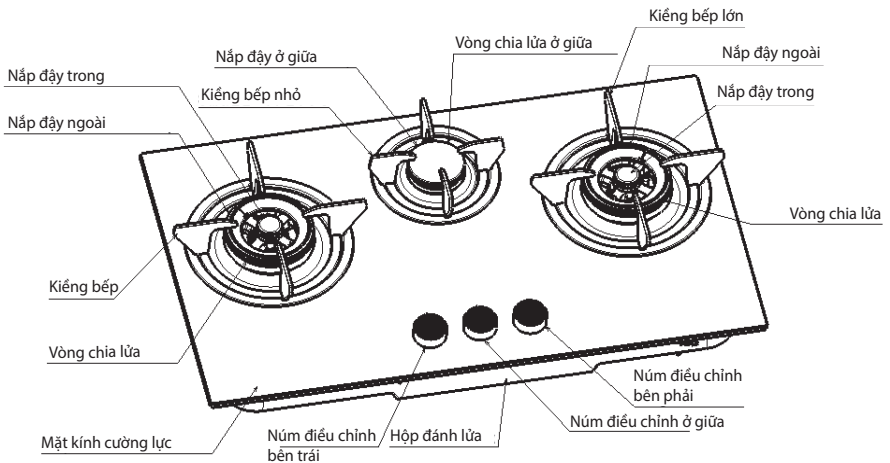


Hình 5

EHG7230BE



EHG7330BE EHG9330BE



Phân loại thiết bị: Thiết bị loại 3

Những chỉ dẫn dưới đây chỉ có hiệu lực nếu quý khách tìm thấy biểu tượng quốc gia của mình trên thiết bị.

Nếu quý khách không thấy biểu tượng của quốc gia mình trên thiết bị, vui lòng tham khảo tài liệu hướng dẫn kỹ thuật để biết thêm các chỉ dẫn cần thiết liên quan tới việc điều chỉnh và sửa chữa thiết bị cho phù hợp với điều kiện sử dụng của từng quốc gia.

Trước khi lắp đặt, vui lòng kiểm tra các điều kiện về cung cấp gas và áp lực gas tại địa phương phù hợp với thông số kỹ thuật của thiết bị.

Thông số kỹ thuật của thiết bị được ghi rõ trên bảng ghi thông số kỹ thuật.

Không kết nối bếp với các thiết bị có khả năng cháy nổ. Cần lắp đặt và kết nối thiết bị phù hợp với quy định về lắp đặt thiết bị tại địa phương.

Cần đặc biệt chú ý tới các yêu cầu liên quan về việc thông khí cho thiết bị.

Tránh đặt nổi lên trên bề mặt kính của bếp mà cạnh nổi chạm vào bề mặt kính.

Việc sử dụng các dụng cụ bảo vệ bếp không đúng quy cách có thể gây tai nạn.

Không được sử dụng các dụng cụ bảo vệ bếp.

Việc sử dụng bếp gas để nấu nướng có thể khiến cho căn bếp nóng lên, ẩm hơn, hoặc có khí dễ cháy.

Đảm bảo rằng căn bếp được thông khí đầy đủ, đặc biệt khi sử dụng bếp. Mở các ô thông khí tự nhiên hoặc lắp đặt thiết bị thông khí cơ học (ống hút mùi).

Nếu quý khách sử dụng bếp trong thời gian dài, quý khách nên tăng cường thông khí, ví dụ như mở cửa sổ hoặc sử dụng các biện pháp thông khí khác hiệu quả hơn như tăng mức hút khí của ống hút mùi.

CHÚ Ý:

*Trong trường hợp kính cường lực bị rạn:

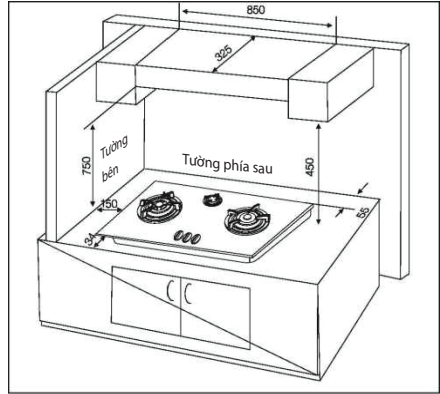
Ngay lập tức tắt bếp và bộ phận làm nóng bằng điện. Ngắt điện thiết bị.

Không chạm vào bề mặt bếp.

Không sử dụng thiết bị.

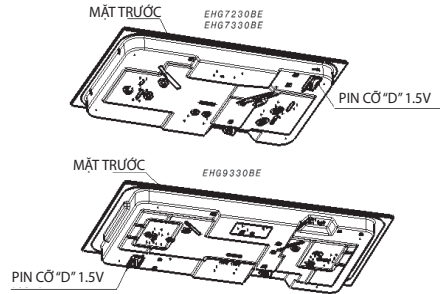
Hướng dẫn lắp đặt

- Quý khách hãy yêu cầu người lắp đặt chỉ rõ vị trí khóa van gas và cách khóa van gas trong trường hợp khẩn cấp.
- Cần đảm bảo rằng tất cả các vật liệu đóng gói đều được lấy ra khỏi bếp trước khi sử dụng để tránh việc những vật liệu này bị cháy hoặc bốc khói.
- Tuân thủ các chỉ dẫn về khoảng cách tối thiểu tới bất kỳ bề mặt dễ cháy nào. Các khoảng cách này cần phù hợp với thông tin được ghi trên bảng ghi thông số kỹ thuật và tuân thủ luật phòng cháy chữa cháy của quốc gia.
- Nếu bếp được lắp gần cửa sổ, cần để phòng để tránh tình trạng rèm cửa bị gió thổi trùm lên bếp dẫn đến nguy cơ hỏa hoạn. Khi chọn vị trí lắp đặt bếp, hãy xem xét vị trí bình gas, khả năng nối gas và đường đi của dây điện.
- Nếu phát hiện khe hở xung quanh đường dẫn gas hoặc dẫn điện, cần trám bít khe hở đó lại ngay khi lắp đặt bếp.
- Không lắp đặt bất kì bếp nào khác bên cạnh bếp này.
- Quý khách cần kiểm tra phần bên dưới bếp để đảm bảo rằng không có phần nhô lên nào chạm vào bếp. Đảm bảo rằng mặt bàn bếp phải vững chắc và có thể chịu được sức nặng của bếp.
- Sau khi lắp kệ bếp vào vị trí, kiểm tra xem kệ bếp đã bằng phẳng từ trái qua phải và từ trước ra sau hay chưa.
- Nên tạo các lỗ thông khí cho kệ bếp để nâng cao khả năng thông khí. Cần làm vệ sinh bếp để tránh tình trạng lỗ thông khí bị tắc nghẽn.
- Khi lắp máy hút mùi trên bếp, cần tham khảo thêm phần chỉ dẫn lắp đặt của nhà sản xuất liên quan đến sản phẩm này. Tuy nhiên, theo nguyên tắc chung, cần duy trì khoảng trống tối thiểu theo chiều đứng là 750mm (30") giữa mặt bếp và mặt bên dưới của tủ bếp, tường giả hoặc lỗ thông hơi. (Hình 6)
- Ngăn tủ lắp phía trên bếp không được có chiều sâu lớn hơn 325mm (13") (Hình 6)
- Gờ của mặt cắt đặt bếp phải cách mép tường tối thiểu 55mm. (Hình 6)



Hình 6 (đơn vị: mm)

Nếu khoảng trống giữa các bức tường xung quanh và phần ngoại biên của bếp nhỏ hơn 200mm, các bức tường này phải được bảo vệ bằng vật liệu chống cháy. Phần bảo vệ này phải có chiều cao tối thiểu là 450mm tính từ vị trí ngang với mặt bếp. Những bề mặt nằm ngang phía trên mặt bếp, cách bếp nhỏ hơn 750mm theo chiều đứng cũng phải được bảo vệ tương tự.



HỌC ĐỂ PIN

1. Khi pin cạn hay bộ đánh lửa yếu đi, quý khách nên thay pin mới.
2. Học để pin nằm ở vị trí như trên hình. Hãy lắp pin vào đúng cực như hình vẽ.

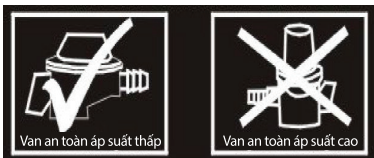
Cảnh báo: Vui lòng tháo pin ra khỏi học để pin nếu không sử dụng bếp trong một thời gian dài.

Quy trình lắp đặt

- Trước khi lắp đặt, kiểm tra xem vị trí lắp đặt có đáp ứng được những yêu cầu về khoảng cách cần thiết đối với các bề mặt làm bằng vật liệu dễ cháy hay không; và có cần thiết phải lắp các phần bảo vệ cho các bề mặt gần bên như đã quy định hay không. Hãy đảm bảo rằng đường dẫn gas có thể kết nối tới vị trí đặt bếp.
- Cắt mặt đặt bếp theo mẫu bia cứng có sẵn trong thùng đựng bếp hoặc theo kích thước ghi ở hình 7.
- Lấy bếp ra khỏi thùng cáctông.
- Lắp bếp vào vị trí mặt cắt. (Hình 7)
- Nối ống dẫn gas với đầu nhận gas của bếp. Mở khóa gas và kiểm tra rò rỉ gas bằng bọt xà phòng tại các đầu nối.
- Kiểm tra bếp: ấn nút điều chỉnh xuống và xoay đến vị trí mức lửa lớn nhất để kích hoạt bộ phận đánh lửa điện. Bếp sẽ đánh lửa. Điều chỉnh ngọn lửa cho phù hợp bằng cách xoay nút điều chỉnh. Trong lần đầu sử dụng, quý khách có thể phải đánh lửa vài lần (để làm sạch không khí từ hệ thống cung cấp gas). Quý khách không cần điều chỉnh bất cứ bộ phận nào của bếp. Nếu có bất kỳ vấn đề gì xảy ra, vui lòng tham khảo mục Những chỉ dẫn bảo hành hoặc Sơ đồ phát hiện lỗi.
- Đảm bảo rằng người sử dụng phải có sách hướng dẫn sử dụng. Nếu những quy trình lắp đặt trên không đem lại kết quả mong muốn, cần liên hệ với các trung tâm dịch vụ được ủy quyền bởi Electrolux để nhận được sự hỗ trợ đặc biệt.

CHÚ Ý: CHỈ SỬ DỤNG VAN AN TOÀN ÁP SUẤT THẤP CHO LOẠI BẾP NÀY

“Khuyến khích thay van điều áp sau mỗi 5 năm và ống dẫn gas sau mỗi 2 năm.”



Nối gas

Bình đựng gas hoặc hệ thống dẫn gas phải tuân thủ theo các tiêu chuẩn của địa phương. Chỉ được sử dụng van an toàn áp suất thấp cho loại bếp này.

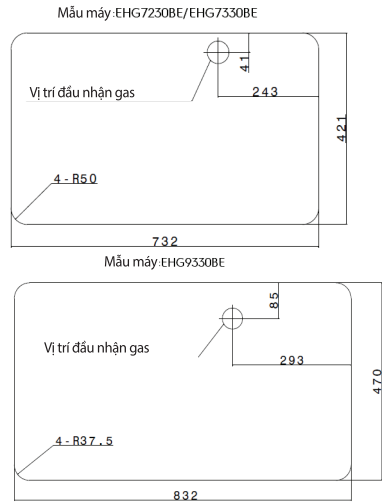
Kết nối nệm

- Ống dẫn gas (chiều dài tối đa 1m) phải được lắp đặt sao cho có thể nhìn thấy toàn bộ chiều dài của ống. Ống dẫn gas cần được bảo vệ bằng một kẹp giữ cố ống X (Hình 8). Vòng đệm nối phải được lắp khít.



CHỈ DẪN AN TOÀN QUAN TRỌNG

Sau khi hoàn thành việc nối gas, quý khách cần thực hiện kiểm tra độ rò rỉ gas bằng bọt xà phòng tại mỗi co nối. Đây là việc làm bắt buộc.



Hình 7 (đơn vị: mm)

Kích thước mặt cắt được nhìn từ phía trước, nghĩa là bằng điều khiển nằm ở phía trước.

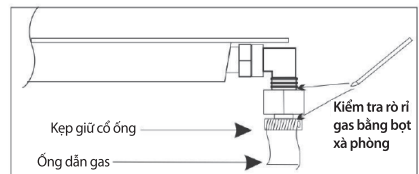
Nếu khoảng trống giữa các bức tường xung quanh/dằng sau và phần ngoại biên của bếp nhỏ hơn 200mm, các bức tường này phải được bảo vệ bằng vật liệu chống cháy. Phần bảo vệ này phải có chiều cao tối thiểu là 450mm tính từ vị trí ngang với mặt bếp. Những bề mặt nằm ngang phía trên mặt bếp, cách bếp nhỏ hơn 750mm theo chiều đứng cũng phải được bảo vệ tương tự.



Quy trình kiểm tra rò rỉ gas bằng bọt xà phòng

- Tất nút điều chỉnh gas và mở bình gas hoặc van đường ống dẫn gas.
- Dùng phương pháp kiểm tra rò rỉ gas bằng bọt xà phòng tại mỗi co nối (Hình 8)
- Bọt xà phòng xuất hiện chứng tỏ bếp bị rò rỉ gas, do đó cần siết chặt lại co nối.
- Lắp lại việc kiểm tra rò rỉ gas bằng bọt xà phòng.

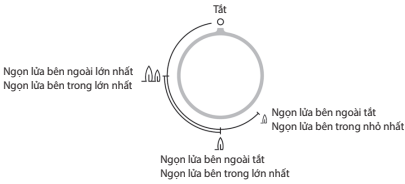
CẢNH BÁO : Vui lòng kiểm tra bằng ghi thông số kỹ thuật để đảm bảo rằng thiết bị phù hợp với nguồn cấp gas tại địa phương.



Hình 8

Đánh lửa

1. Kiểm tra để đảm bảo rằng hệ thống cung cấp gas đã sẵn sàng và được lắp đặt với bộ phận co nối cần thiết và phù hợp.
2. Tắt tất cả các núm điều chỉnh.
3. Thiết bị này được trang bị một khóa an toàn để kiểm soát dòng lưu thông gas. Khi chấm tròn của núm điều chỉnh chỉ vào các vị trí sau đây trên bảng điều khiển, điều đó có nghĩa là:



Để tắt lửa, xoay núm điều chỉnh về phía bên phải cho đến khi nghe tiếng "tách" của khóa an toàn.

4. Để đánh lửa, giữ núm vặn và ấn xuống trong vài giây, xoay núm về vị trí mức lưu thông gas lớn nhất. Với mẫu bếp có cấp nhiệt điện, giữ núm vặn ấn xuống trong 5 – 8 giây, nếu không lửa sẽ tắt.
5. Nếu bếp không lên lửa ngay lần đầu, lặp lại bước 4.
6. Nếu ngọn lửa tắt đột ngột, lặp lại bước 4.
7. Nếu muốn sử dụng bếp liên tiếp ngay sau khi tắt bếp, vui lòng đợi 10 giây trước khi bật lửa lại.
8. Mỗi bếp sẽ có bộ phận đánh lửa riêng.
9. Khi bếp đã đánh lửa, xoay núm vặn để điều chỉnh ngọn lửa tùy theo nhu cầu. Quý khách có thể xoay núm vặn để điều chỉnh mà không cần ấn xuống.

Bếp có thể được trang bị một thiết bị kiểm soát ngọn lửa, do đó nếu bếp không lên lửa 15 giây sau khi bộ phận đánh lửa hoạt động, hãy tắt bếp và đợi ít nhất 1 phút trước khi thử bật bếp lại một lần nữa.

Sử dụng bếp đúng cách

• Để có thể tận dụng tối đa hiệu quả của bếp, quý khách chỉ nên sử dụng xoong nồi có kích thước đáy phù hợp với miệng bếp, do đó ngọn lửa sẽ không lan rộng ra khỏi đáy nồi. (Bảng 1)

• Một điều cần lưu ý khác, ngay khi chất lỏng bắt đầu sôi, nên hạ thấp ngọn lửa để giữ cho chất lỏng sôi vừa đủ.

Bếp	Đường kính tối thiểu	Đường kính tối đa
Bếp lớn	120mm	280mm
Bếp chia lửa nhanh bán phần	120mm	260mm

Lựa chọn bếp khi nấu nướng

- Bếp chia lửa nhanh bán phần phù hợp để nấu các món ăn cần lượng nhiệt thấp trong thời gian dài.
- Bếp lớn phù hợp để nấu các món ăn cần lượng nhiệt nhanh, sử dụng chảo hoặc nồi lớn



LƯU Ý

Xoong chảo có đáy rộng cho phép nấu nhanh hơn so với loại có đáy hẹp.

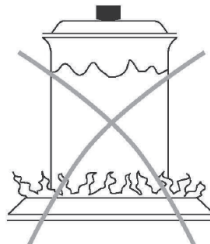
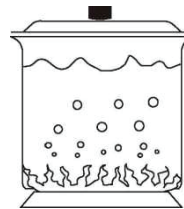
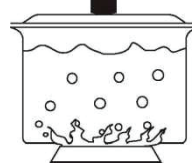
Luôn sử dụng loại nồi phù hợp với loại thực phẩm được nấu.

Đặc biệt, khi nấu thức ăn lỏng không nên dùng xoong chảo quá nhỏ vì thức ăn có thể bị tràn ra ngoài.

Nếu cần nấu nhanh, không nên sử dụng xoong chảo có kích thước quá lớn.

Nên sử dụng xoong chảo có kích thước phù hợp với miệng bếp để có thể tận dụng hiệu quả của nó, vì thế sẽ tiết kiệm lượng gas tiêu thụ. (Hình 12)

Lưu ý rằng cần đẩy nắp nồi khi đun sôi và ngay khi chất lỏng bắt đầu sôi, cần hạ thấp ngọn lửa để chất lỏng sôi ở mức vừa đủ.



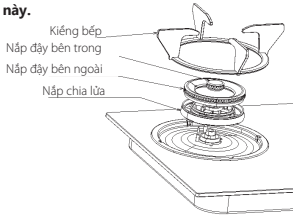
Hình 12

Mặt kính

- Đối với các vết bẩn cứng đầu, quý khách có thể sử dụng miếng tẩy rửa mềm hoặc chất tẩy rửa dạng kem để lau chùi và làm sạch kỹ càng. Chất tẩy rửa dùng cho đồ gia dụng trắng men có thể được sử dụng để tẩy mặt kính. Hãy đọc kỹ hướng dẫn sử dụng trước khi dùng. Không nên dùng các chất tẩy rửa có tính ăn mòn cao, miếng chùi rửa bằng sắt hoặc sáp đánh bóng để chùi rửa mặt kính.
- Không được dùng mặt kính như bàn bếp (để bằm, thái, chặt đồ ăn).

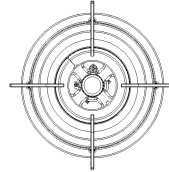
Nắp chia lửa và nắp đậy

- Quý khách có thể nhắc nắp chia lửa và nắp đậy ra khỏi bếp để vệ sinh riêng.
- Đảm bảo rằng các nắp chia lửa và nắp đậy được lau khô hoàn toàn sau khi vệ sinh hoặc sau khi đồ ăn bị tràn xuống bếp.
- Khi vệ sinh các nắp chia lửa, đảm bảo rằng các lỗ chia lửa và các lỗ thông hơi khác không bị tắc nghẽn. (Hình 13, 14)
- **Vui lòng chú ý, ở model EHG7330BE, nắp đậy bếp bên trái và bên phải có sự khác nhau. Chúng tôi có nhãn lưu ý trên bao bì của các bộ phận này.**



Hình 13

- Nếu cần thiết, dùng que diêm hoặc bàn chải để thông tắc.
- Sau khi vệ sinh, đảm bảo rằng các nắp đậy phải được lắp lại vào đúng vị trí. Cán lắp nắp đậy bên ngoài vào nắp chia lửa.
- Khi lắp lại các nắp chia lửa và nắp đậy sau khi vệ sinh, phải thật cẩn thận để đảm bảo đầu đánh lửa không bị va chạm. Đầu đánh lửa sẽ gãy nếu bị va chạm và dẫn đến các hư hỏng liên quan đến chức năng đánh lửa của bếp.



Hình 14



LƯU Ý
Khi lắp lại các nắp chia lửa và nắp đậy, đảm bảo rằng chúng được lắp đúng vị trí.

Khắc phục sự cố

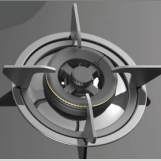

Hiện tượng	Nguyên nhân	Cách khắc phục
Bếp không lên lửa...	Có không khí trong ống dẫn gas Đường ống bị nghẽn Bộ phận đánh lửa không hoạt động Hết pin Bếp không được lắp đặt đúng cách	Làm sạch ống gas Tìm nguyên nhân và vệ sinh đường ống Kiểm tra các điện cực Thay pin Lắp lại các mặt bếp vào đúng vị trí
Bếp đánh lửa ngược trở lại với phun...	Quá nhiều bụi bẩn làm đầy ống dẫn của bếp Áp suất gas quá cao	Tháo bếp ra và vệ sinh Kiểm tra van điều áp và điều chỉnh nếu cần thiết
Bếp bị phạt lửa...	Áp suất gas quá cao	Kiểm tra van điều áp và điều chỉnh nếu cần thiết
Bộ phận đánh lửa không hoạt động...	Khoảng cách giữa các điện cực (đầu đánh lửa và vòng chia lửa) quá xa Cơ nối bộ phận đánh lửa bị lỏng Hết pin	Kiểm tra lại khoảng cách, điều chỉnh nếu khoảng cách không nằm trong khoảng 4 – 5mm Kiểm tra cơ nối, thay mới nếu cơ nối bị hư Thay pin mới



CẢNH BÁO

Không sử dụng bình xịt hóa chất ở khu vực xung quanh bếp khi đang sử dụng bếp. Trong điều kiện nhiệt độ cao, một số hóa chất có thể phân hủy tạo thành các chất ăn mòn ảnh hưởng đến độ đặc trong bếp.
 Không cất trữ đồ vật làm từ vật liệu dễ cháy trong ngăn kéo tủ hay dưới bếp.
 Không cất trữ đồ vật trong phạm vi 50mm dưới đáy bếp.
 Đừng chạm vào bộ phận đánh lửa trong khi đang bật bếp.
 Khi lắp đặt bếp trên tàu biển hoặc trên xe lưu động, không nên dùng bếp làm lò sưởi.

Thông số kỹ thuật

Loại gas LPG (Khí hóa lỏng)	
	Công suất 2 vòng lửa 4.5kW
	Bếp chia lửa nhanh bán phần 1.8kW
Công suất giảm Áp lực gas Nối gas	1.0kW 30mbar Ren ống thẳng 0,5 inch

Điều kiện bảo hành

Chúng tôi, Electrolux, cam kết trong vòng 12 tháng kể từ ngày mua, nếu bếp hoặc bất kỳ bộ phận nào của bếp bị hư hỏng do lỗi sản xuất hoặc lỗi về nguyên vật liệu, chúng tôi sẽ sửa chữa và thay thế phụ tùng MIỄN PHÍ bao gồm tiền công, phụ tùng và phí vận chuyển khi đáp ứng các điều kiện sau:

Sản phẩm phải được lắp đặt đúng cách và chỉ sử dụng nguồn điện có cùng tần số như đã được nêu trong bảng ghi thông số kỹ thuật

Chỉ sử dụng sản phẩm cho các mục đích sử dụng trong gia đình và phải tuân thủ các chỉ dẫn của nhà sản xuất. Không để những người không được sự ủy quyền của chúng tôi bảo trì, sửa chữa hoặc tháo lắp sản phẩm.

Nếu quý khách cần bất kỳ sự hỗ trợ kỹ thuật nào, hoặc muốn có thêm thông tin về sản phẩm của chúng tôi, vui lòng liên hệ với Trung tâm Dịch vụ Khách hàng theo các địa chỉ sau:

Indonesia

Hotline service: 08041119999
PT. Electrolux Indonesia
Electrolux Building
Jl.Abdul Muis No.34, Petojo Selatan,
Gembir Jakarta Pusat 10160
Email: customercare@electrolux.co.id
SMS & WA : 0812.8088.8863

Malaysia

Consumer Care Center Tel: 1300-88-11-22
Electrolux Home Appliances Sdn. Bhd.
Corporate Office Address: Unit T2-7, 7th Floor, Tower 2,
Jaya33 Hyperoffice, No. 3, Jalan Semangat, Seksyen 13,
46100 Petaling Jaya, Selangor
Office Tel : (+60 3) 7843 5999
Office Fax : (+60 3) 7955 5511
Consumer Care Center Address: Lot C6, No. 28,
Jalan 15/22, Taman Perindustrian Tiong Nam,
40200 Shah Alam, Selangor
Consumer Care Center Fax : (+60 3) 5524 2521
Email : malaysia.customercare@electrolux.com

Philippines

Consumer Care Center Toll Free :
1-800-10-845-CARE 2273
Consumer Care Hotline : (+63 2) 845 CARE 2273
Electrolux Philippines, Inc.
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5th Avenue Corner 32nd Street
Bonifacio Global City,
Taguig Philippines 1634
Trunkline: +63 2 737- 4756
Website : www.electrolux.com.ph
Email : wecare@electrolux.com

Singapore

Consumer Care Center Tel: (+65) 6727 3699
Electrolux S.E.A. Pte Ltd.
1 Fusionopolis Place,
#07-10 Galaxia, West Lobby
Singapore 138522.
Office Fax : (+65) 6727 3611
Email : customer-care.sin@electrolux.com

Thailand

Consumer Care Tel : (+66 2) 725 9000
Electrolux Thailand Co., Ltd.
Electrolux Building 14th Floor
1910 New Petchaburi Road,
Bangkok, Huai Khwang, Bangkok 10310
Office Tel : (+66 2) 7259100
Office Fax : (+66 2) 7259299
Email : customercarethai@electrolux.com

Việt Nam

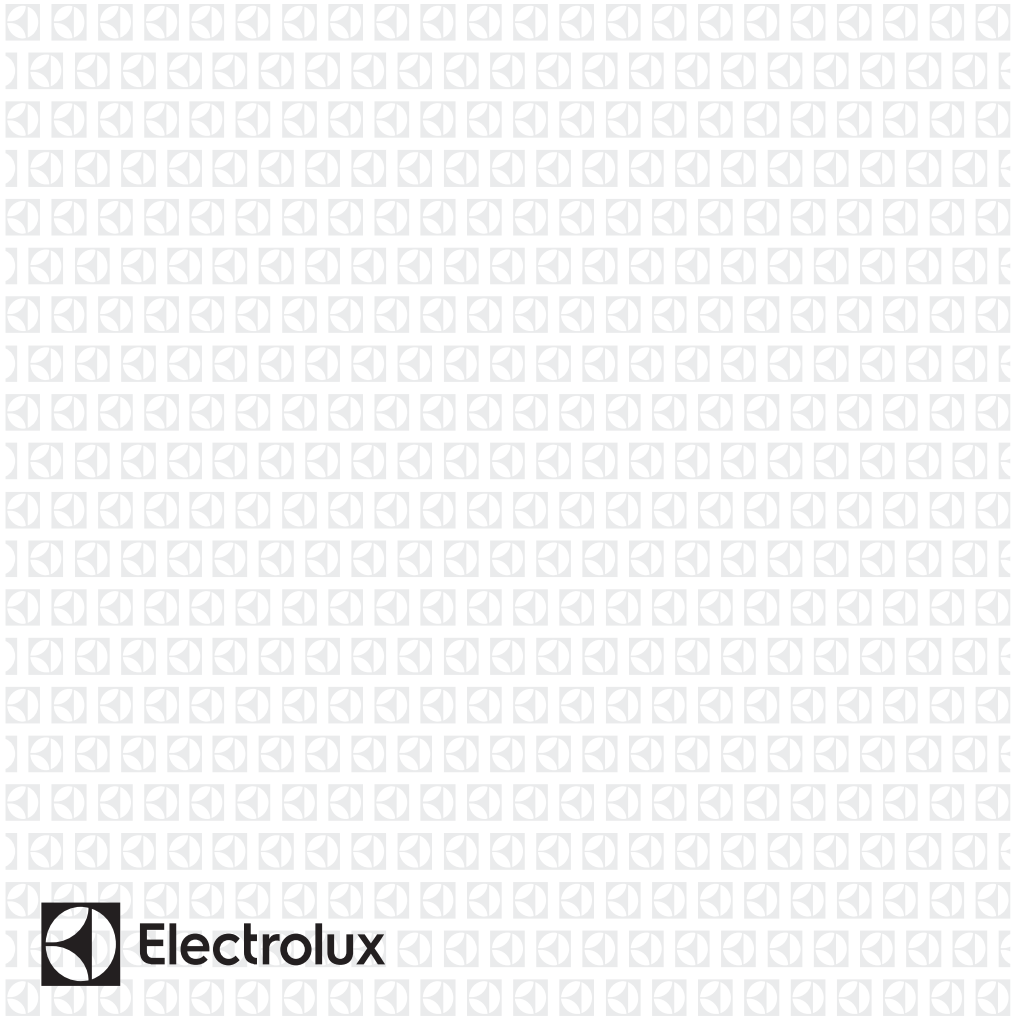
Dịch vụ chăm sóc khách hàng (miễn phí): 1800-58-88-99
ĐT: (+84 8) 3910 5465
Công ty TNHH Electrolux Việt Nam
Tầng 9, tòa nhà AB,
Số 76 đường Lê Lai, Quận 1
Thành phố Hồ Chí Minh
Điện thoại: (+84 8) 3910 5465
Fax: (+84 8) 3910 5410
Email: vncare@electrolux.com

EHG7230BE
EHG7330BE
EHG9330BE



TH ពេលវេលាប្រើប្រាស់

សៀវភៅប្រើប្រាស់



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ขอพรคุณที่ทำหนังสือขอแก้ไขอุปกรณ์เครื่องใช้ภายในบ้านของอีลคิรอส

กลุ่มบริษัทอีลคิรอสจากสวิตเซอร์แลนด์ คือหนึ่งในผู้จำหน่ายอุปกรณ์เครื่องใช้ภายในบ้านรายใหญ่ที่สุดของโลก โดยมีผู้ใช้ผลิตภัณฑ์ของอีลคิรอสกว่า 65 ล้านชิ้นในแต่ละปีทั่วโลก นอกจากนี้ อีลคิรอสยังเป็นผู้ผลิตอุปกรณ์ไฟฟ้าภายในครัวที่ใหญ่ที่สุดของโลกอีกด้วย กลุ่มบริษัทอีลคิรอสได้มีการจำหน่ายผลิตภัณฑ์ในครัวไปเสกว่า 55 ล้านชิ้น ซึ่งมีความสูงระบกับเสาทำกันยอดเขาเอเวอเรสต์ 5 ลูก และโรงเบรตน์โลกกินถ่าน 2 ใน 3 เครื่องใช้อุปกรณ์ครัวของอีลคิรอส

เห็นได้ชัดว่าอีลคิรอสประสบความสำเร็จมาตลอด 80 ปี จากจำนวนครัวเรือนที่ใช้สินค้าของอีลคิรอสกว่า 450 ล้านครัวเรือนทั่วโลก เราจึงมีความยินดีเป็นอย่างยิ่งที่จะส่งมอบผลิตภัณฑ์ที่ดีที่สุดภายใต้แบรนด์อีลคิรอสให้กับชื่อเสียงมายาวนานให้ผู้ใช้ทั่วโลกในเอเชียตะวันออกเฉียงใต้ สำหรับเราแล้ว อีลคิรอสไม่ใช่แค่เพียงยี่ห้อของผลิตภัณฑ์เครื่องใช้ในครัวเรือนที่ไปเชื่อกลือสูงๆเท่านั้น แต่อีลคิรอสยังเป็นยี่ห้อที่นำวิถีชีวิตแปลกใหม่มาสู่ครัวเรือนด้วยเทคโนโลยีที่ทันสมัยและดีเยี่ยม ซึ่งนอกจากจะมีความหรูหราเข้าสู่ห้องครัวของท่านแล้ว อีลคิรอสยังช่วยอำนวยความสะดวกด้านสุขาภิบาล และยังเป็นกิจกรรมที่ทำงานร่วมกับสมาชิกในบ้านอีกด้วย ขอให้ท่านสนุกกับการทำอาหารด้วยเครื่องใช้ในครัวเรือนอีลคิรอส!

บริษัทขอขอพรคุณอีกครั้งที่ทำหนังสือแจ้งความไม่พอใจสินค้าของอีลคิรอส!

ก่อนติดตั้งหรือใช้งานอุปกรณ์ชิ้นนี้ โปรดอ่านคู่มือให้ละเอียดโดยพิจารณาข้อมูลที่เกี่ยวข้องกับความปลอดภัยในบ้านของท่าน

หากท่านมีคำถามเกี่ยวกับอุปกรณ์ชิ้นนี้ โปรดติดต่อคำแนะนำจากฝ่ายดูแลลูกค้า และทีมผู้มีส่วนได้ส่วนเสียเพื่อให้อ้างอิงในอนาคต และส่งต่อไปหาเจ้าของรายต่อไป

3 คำแนะนำเพื่อความปลอดภัย

คำแนะนำเพื่อความปลอดภัย

ห้ามใช้ผลิตภัณฑ์กับแก๊สประเภทอื่นที่ไม่ระบุไว้

ห้ามวางวัสดุใดๆ เช่น ก๊าซปิโตรเลียมเหลว (แก๊ส) บนหรือใกล้กับผลิตภัณฑ์: เพราะอาจทำให้เกิดเสียงดัง (ดูรูปที่ 1)

ห้ามถอดปลั๊กเครื่อง: และวางขาตั้งตามกับสติกที่ไม่ใช่ของอิเล็กทรอนิกส์หรือของเหลวใดๆ เพราะจะทำให้ปลั๊กไฟหรือขั้วเสียบที่วางปลั๊กไฟในปลั๊กไฟเด้ง (ดูรูปที่ 2)

ห้ามใช้หม้อหรือภาชนะที่มีขนาดใหญ่หรือมีน้ำหนักมาก เพราะอาจทำให้ขาตั้งตาม: โค้งงอและทำให้ปลั๊กไฟเด้งหรือขั้วเสียบที่วางปลั๊กไฟในปลั๊กไฟเด้ง (ดูรูปที่ 3)

วางกรงหรืออยู่ตรงกลางหัวเตาเพื่อไม่ให้ขาตั้งเอนหรือล้ม (ดูรูปที่ 4)

ให้ขาตั้งตามบนที่หนักพร้อมกับผลิตภัณฑ์หรือขาตั้งที่หนักโดยผู้ผลิตอุปกรณ์เท่านั้น (ดูรูปที่ 5)

ขาตั้งตามบนสติกไว้อ่างตามบนสติก และขาตั้งบนขั้วไว้อ่างหม้อหรืออ่าง: กับเบส

เตาแก๊สไม่ใช่สำหรับทำอาหารเท่านั้น ห้ามใช้เพื่อวัตถุประสงค์อื่น เช่น ทำไฟป่า, ระเบิด, ฯลฯ ห้าม เพราะอาจทำให้เกิดไฟไหม้ได้

หากเตาแก๊สรั่ว ให้ปิดแก๊สทันที ปิดหม้อข้างทุกบานเพื่อระบายอากาศ และติดต่อศูนย์บริการอิเล็กทรอนิกส์ ห้ามเปิด/ปิดสวิตช์ไฟ จุดไฟขีดไฟ สุนัขหรือจุดไฟขีดไฟโดยเด็ดขาด

ใช้เตาแก๊สในห้องที่ระบายอากาศได้ดีเท่านั้น

ห้ามต่อแก๊สกับท่ออื่น เพราะท่ออื่นอาจอ่อนตัวลงเนื่องจากความร้อน ให้ใช้ท่ออย่างเท่านั้น

ตรวจสอบให้แน่ใจว่าหม้อปิดสนิทจุดไฟและปิดวาล์วที่ถังแก๊สทุกครั้งหลังจากใช้งานเสร็จ

อย่าสัมผัสหัวเตา ผลิตภัณฑ์: ฯลฯ กับผิวหลังจากใช้งานเสร็จ เพราะมันอาจได้รับอันตรายจากไฟลวกได้

ตรวจสอบว่าท่อไปยังปลั๊กไฟหรือถูกกั้นอยู่ใต้เตา

เมื่อต่อท่อเข้ากับเตาแก๊ส จะต้องขันที่รัดท่อให้แน่น

ขาตั้งกรงหรือที่สัมผัสหรือใกล้กับปลั๊กไฟต้องมีคุณสมบัติป้องกันไฟไหม้ ซึ่งเป็นเรื่องปกติ

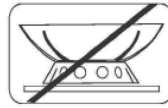


คำเตือน:-

- ในกรณีที่ใช้เตาแก๊สด้วยตนเอง ให้หมั่นดูปิดควบคุมการทำงานไปที่ตำแหน่งปิด และปล่อยไว้อย่างน้อย 1 นาที อย่าพยายามจุดหัวเตาทันที
- สำหรับหัวเตาที่ติดตั้งอุปกรณ์ควบคุมเปลวไฟ (Flame Supervision Device) หากหม้อลูกบิดเพื่อปิดเตาบนถึง 15 วินาที เปลวไฟจะดับอัตโนมัติ ให้อ่างไว้อ่างแก๊สเปิดประตูหรือช่องระบายอากาศและรออย่างน้อย 1 นาที ก่อนลองเปิดเตาใหม่อีกครั้ง
- ถ้าปลั๊กไฟเกิดลุดุด ให้ใช้ลวดเส้นล็กๆ หรือขี้ผึ้งหย�เข้าไปในรูและทำความสะอาดปลั๊กไฟ



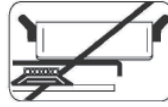
รูปที่ 1



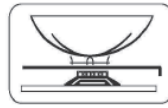
รูปที่ 2



รูปที่ 3

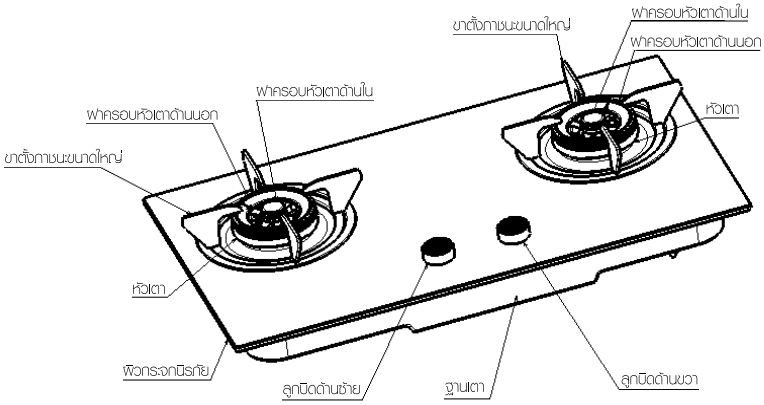


รูปที่ 4

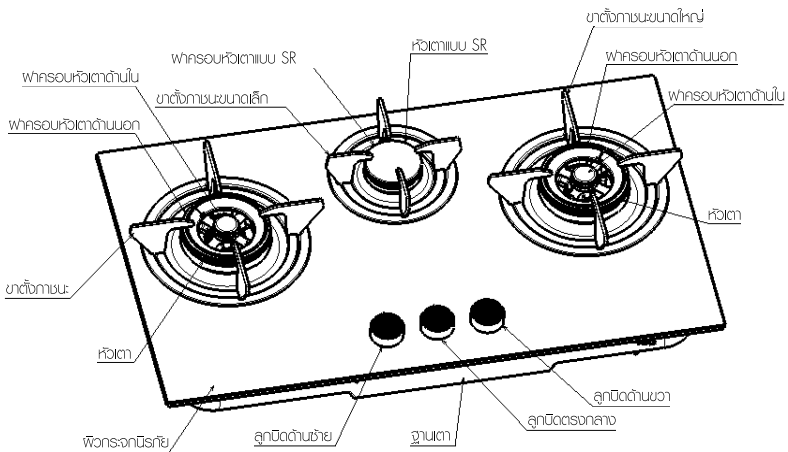


รูปที่ 5

EHG7230BE



EHG7330BE EHG9330BE



5 ส่วนประกอบของเตา

คลาสของเครื่องใช้นี้: คลาส 3

คำแนะนำสำหรับผู้ใช้งาน: โปรดอ่านคู่มือการใช้งานผลิตภัณฑ์อย่างละเอียดก่อนใช้งาน

ถ้าไม่มีสัญลักษณ์ประกาศปรากฏอยู่บนเครื่องใช้นี้ ท่านต้องปฏิบัติตามคำแนะนำทางเทคนิคซึ่งมีอยู่บนคู่มือที่แนบมาที่เกี่ยวกับการดูแลและการทำงานของเครื่องใช้ให้เหมาะสมกับสภาพการใช้งานในประเภทของท่าน

ก่อนติดตั้ง ตรวจสอบให้แน่ใจว่าเงื่อนไขในการจัดจำหน่ายเก็สในท้องถิ่นของท่าน (ลักษณะเก็สและแรงดันเก็ส) เสาการปรับแต่งเครื่องใช้สอดคล้องกันหรือไม่
เงื่อนไขในการปรับแต่งเครื่องใช้ขึ้นอยู่กับภูมิภาค (หรือพื้นที่เฉพาะ)

เครื่องใช้นี้มีไฟเชื่อมต่อกับอุปกรณ์ทำความเย็น ซึ่งควรได้รับการติดตั้งและเชื่อมต่อกับท่อตามข้อกำหนดในการติดตั้งในท้องถิ่น

ควรใช้ความสนใจเป็นพิเศษกับข้อกำหนดที่เกี่ยวข้องกับการระบายอากาศ

หลีกเลี่ยงการใช้แก๊สเป็นอาหารที่มีขนาดใหญ่เกินขนาด

การใช้แก๊สในเตาที่ไม่เหมาะสมอาจก่อให้เกิดอุบัติเหตุได้

โปรดอ่านคู่มือการใช้งาน

การใช้เตาแก๊สส่งผลให้เกิดความร้อน ความชื้น และมลพิษในท้องถิ่นที่ติดตั้งเตาแก๊ส

ตรวจสอบให้แน่ใจว่าห้องครัวระบายอากาศได้ดี โดยพิจารณาจากสิ่งต่อไปนี้: ควรเปิดประตูหน้าต่างทิ้งไว้ และเปิดอุปกรณ์ช่วยระบายอากาศ (เครื่องดูดควัน)

หากมีการเปิดเตาแก๊สด้วยไฟแรงเป็นเวลานานอาจต้องมีการระบายอากาศเพิ่มขึ้น เช่น เปิดหน้าต่าง หรือเพิ่มประสิทธิภาพการระบายอากาศ เช่น เพิ่มระดับการดูดควันของเครื่องดูดควัน

ข้อควรระวัง:

“ในกรณีที่เกิดอุบัติเหตุร้ายแรง:

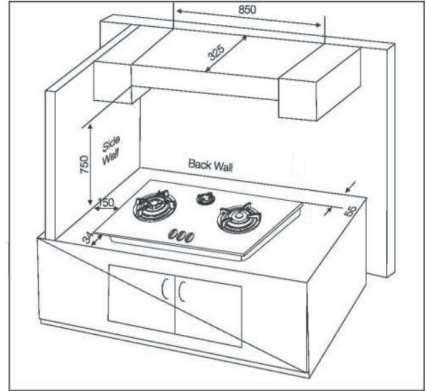
_ ปิดหัวเตาทั้งหมดและถอดไฟฟ้านั้นที่ เสาถอดปลั๊กไฟออกจากเตา

_ ใช้น้ำดับไฟ

_ หนีไป

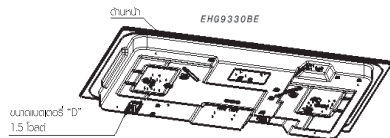
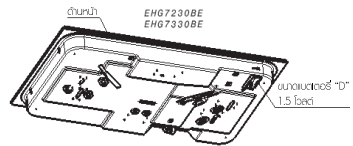
คำแนะนำในการติดตั้ง

- ย่อให้ช่างผู้ติดตั้งถอดตำแหน่งของวาล์วที่โซนิคเกิลส์ และสวิทช์ในกรณีฉุกเฉิน
- ปั่นรอกจากด้านบนจากเตาให้หนักก่อนใช้งาน เพื่อหลีกเลี่ยงความเสี่ยงที่อาจเกิดจากการเปิดไฟหรือควัน
- ปฏิบัติตามคำแนะนำเกี่ยวกับการเว้นระยะห่างขั้นต่ำจากพื้นผิวที่ติดไฟได้ ซึ่งต้องตรงตามข้อมูลสรุปแบบแปลนแสดงข้อมูลตลอดคดียกเว้นกับกฎหมายอัคคีภัยแห่งชาติ
- กำจัดเตาที่กลับด้านต่าง ควรระวังอย่าให้พ่นลมหรือเปลวไฟ เพราะอาจก่อให้เกิดอันตรายจากไฟไหม้ได้
- การพิจารณาเลือกที่ตั้งเตา ควรคำนึงถึงจุดที่ติดตั้งถึงแก๊สและปลั๊กไฟด้วย
- ควรติดตั้งท่อแก๊สและรูสายบัสไฟฟ้า บนกำแพงการติดตั้ง
- อย่าติดตั้งเตาอื่นๆ ติดกันเตา
- ตรวจสอบด้านล่างของเตาเพื่อหาสิ่งใดยื่นออกมาขวางทางติดตั้งหัวเตา และพืชมอเตอร์ต้องแข็งแรง สามารถรับน้ำหนักของตัวเตาได้
- ตรวจสอบว่าตู้ที่จะติดตั้งอยู่ในระบบเดียวกันทั้งด้านข้าง ด้านหน้า และด้านหลัง
- ตัวตู้ต้องเจาะรูเพื่อระบายอากาศ และต้องไม่มีสิ่งใดขวางรูระบายอากาศนี้
- สำหรับเครื่องติดตั้งเครื่องดูดควันเหนือเตา ให้ปฏิบัติตามคำแนะนำของผู้ผลิตเครื่องดูดควันนั้นๆ แต่โดยปกติจะต้องเว้นระยะห่างอย่างน้อย 750 มม. หรือ 30 นิ้ว ระหว่างพืชมอเตอร์กับตู้ด้านบน พับด้านบน หรือเครื่องดูดควัน (ดูรูปที่ 6)
- ตู้ด้านบนที่ติดตั้งเหนือเตาจะต้องมีความลึกไม่เกิน 325 มม. หรือ 13 นิ้ว (ดูรูปที่ 6)
- เว้นระยะห่างระหว่างขอบเตากับผนังด้านหลังอย่างน้อย 55 มม. (ดูรูปที่ 6)



รูปที่ 6 (หน่วยเป็น มม.)

ถ้าระยะห่างจากผนังด้านข้างหรือด้านหลังถึงเส้นรอบวงของหัวเตาน้อยกว่า 200 มม. จะต้องพ่นด้วยวัสดุป้องกันไฟ วัสดุป้องกันไฟนี้จะติดตั้งเหนือเตาไม่ต่ำกว่า 450 มม. ในกรณีที่ระยะห่างระหว่างพื้นตู้ด้านบนกับตัวเตาน้อยกว่า 750 มม. ต้องติดตั้งวัสดุป้องกันไฟด้วยเช่นกัน



ช่องใส่เตาเตอรี

1. เมื่อเตาเตอรีเสร็จหรือปรกาศไฟพร้อม ควรเปลี่ยนเตาเตอรีใหม่
2. ช่องใส่เตาเตอรีอยู่ในตำแหน่งตามภาพ ให้เปลี่ยนเตาเตอรีใหม่ตามวิธีที่ถูกต้องตามภาพ

คำเตือน: ห้ามเตาเตอรีออกเมื่อไม่ได้ใช้เป็นเวลานาน

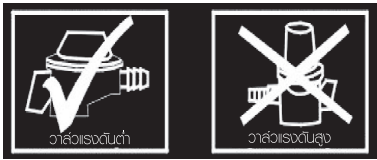
7 คำแนะนำในการติดตั้ง

ขั้นตอนในการติดตั้ง

- ก่อนติดตั้ง ให้ตรวจสอบจุดที่จะติดตั้งว่าได้เป็นระยะห่างของตัวเตาจากวัสดุที่ติดไฟได้แล้ว และหากจำเป็น ให้มีตัววัสดุที่ติดไฟได้ตามขนาดข้อแนะนำที่กำหนด เตรียมท่อแก๊สหากจุดติดตั้งไม่ใช่รีโมทรีด
- ติดช่องบนคานาเตอร์โดยใช้เฟรมเบรคตามที่กำหนดในบรรจุภัณฑ์หรือติดตั้งตามขนาดที่กำหนดในรูปที่ 7
- นำตัวเตาออกจากกล่อง
- ติดตั้งเตาลงในช่องที่ตัดไว้ (ดูรูปที่ 7)
- ต่อแก๊สเข้าเตา เปิดแก๊สแล้วตรวจสอบว่าปิดอยู่หรือไม่ โดยใช้น้ำสบู่ถูบริเวณโดยรอบข้อต่อ
- ตรวจสอบการใช้งาน โดยกดลูกบิดควบคุมการทำงานแสงหมุนไปที่ไฟแรงสุด หัวเตาติดไฟ หมุนปรับแรงไฟให้ระดับตามที่ต้องการ สำหรับการใช้งานครั้งแรก อาจต้องทำซ้ำเป็นนิตยารครั้ง (เพื่อให้อากาศออกจากท่อแก๊ส) และไปจำเป็นต้องปรับแรงไฟอย่างอื่นอีก หากมีปัญหากับการใช้งาน ให้ทำตามคำแนะนำในคู่มือการใช้งาน
- โปรดเก็บคู่มือการใช้งานไว้ ตามกฎติดตั้งคำแนะนำข้างต้นแล้วจึงไปได้พลตามที่ต้องการ ขอให้ติดต่อศูนย์บริการลูกค้าอีเลคโทรนิคส์

ใช้วาล์วแรงดันต่ำที่มีแรงดันสูงสุดไม่เกิน 30 มิลลิบาร์ เท่านั้น

แนะนำให้ควรเปลี่ยนตัวปรับความดัน gas ทุกๆ 5 ปีและท่อทุกๆ 2 ปี



การดอร์บบแก๊ส

การเดินท่อก๊าซหรือบ่งที่ต่อจากท่อส่งแก๊สต้องเป็นไปตามมาตรฐานที่กำหนดภายในประเทศ ต้องติดตั้งตามนี้เข้ากับวาล์วแรงดันต่ำเท่านั้น

การต่อท่ออ่อน

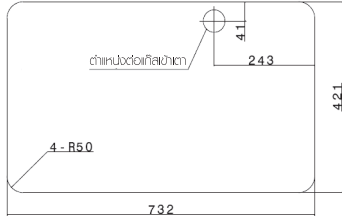
- ท่ออ่อนที่ใช้ต่อแก๊สต้องอยู่ในจุดที่สามารบองห็นได้ตลอดทั้งเส้น (ความยาวสูงสุดไม่เกิน 1 เมตร) ใช้ที่รัดท่อ (X) (รูปที่ 8) รัดที่ปลายให้แน่น และต้องใส่วาล์วเทวนกับรับด้วย



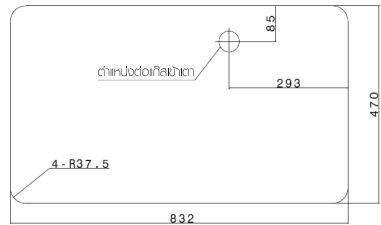
คำแนะนำเพื่อความปลอดภัยที่สำคัญ

เมื่อต่อท่อแก๊สเสร็จเรียบร้อยแล้วจะต้องตรวจหารอยรั่วตามข้อต่อ (โดยใช้วิธีทดสอบด้วยน้ำสบู่)

รูป: EHG7230BE/EHG7330BE



รูป: EHG9330BE



รูปที่ 7 (หน่วยเป็น มม.)

ขนาดคานาเตอร์โดยมองจากด้านบน ลูกบิดควบคุมการทำงานอยู่ด้านหน้า ถัดมาห่างจากผนังด้านหลังหรือด้านหลังถึงเส้นรอบวงของหัวเตาน้อยกว่า 200 มม. จะต้องพ่นด้วยวัสดุป้องกันไฟ วัสดุป้องกันไฟนี้จะต้องติดตั้งเหนือเตาไปมากกว่า 450 มม. ในกรณีที่ระยะห่างระหว่างพื้นผิวด้านบนกับตัวเตาน้อยกว่า 750 มม. ต้องติดตั้งวัสดุป้องกันไฟด้วยเช่นกัน

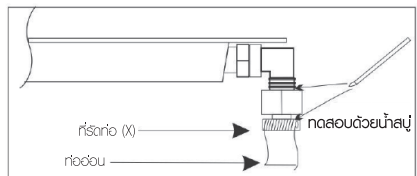


ขั้นตอนการทดสอบด้วยน้ำสบู่

- ปิดลูกบิดควบคุมการทำงานและเปิดวาล์วแก๊ส
- ใช้น้ำสบู่ทาบริเวณข้อต่อ (ดูรูปที่ 8)
- หากมีฟอง แสดงว่ามีรอยรั่วและต้องแก้ไขทันที
- ใช้น้ำสบู่ทดสอบอีกครั้ง

คำเตือน:-

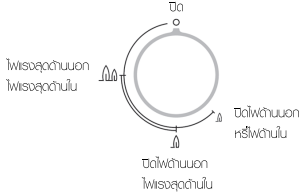
ตรวจสอบข้อต่อทุกครั้งเพิ่มป้ายเพื่อให้เห็นว่าเตาสามารถใช้งานได้แก๊สประเภทที่กำหนดไว้



รูปที่ 8

การจุดเตา

1. ตรวจสอบว่าท่อแก๊สเรียบร้อยแล้ว และติดตั้งด้วยอุปกรณ์ที่เหมาะสม
2. หมุนลูกบิดควบคุมการทำงานของทุกหัวเตาไปที่ตำแหน่งปิด
3. เตาฐานมีระบบรักษาความปลอดภัยที่ช่วยควบคุมการไหลของแก๊ส เมื่อจุดบนลูกบิดตรงกับสัญลักษณ์ต่างๆ จะมีความหมายดังนี้:



ปิดเตาโดยการหมุนลูกบิดไปทางขวาจนกระทั่งได้ยินเสียงคลิก

4. ในการจุดเตา ให้จับที่ลูกบิดแสดงแสงสว่างไว้ 2-3 วินาที หมุนลูกบิดไปที่ตำแหน่งไฟสูงสุด สำหรับรุ่นที่มีเทอร์โมคัปเปิล ให้กดลูกบิดลงค้างไว้ 5-8 วินาที ไม่นับนับเป็นเวลาที่ไฟจะดับ
5. ถ้าเปลวไฟไม่ติด ให้ทำซ้ำในขั้นตอนที่ 4
6. ถ้าเปลวไฟดับทันที ให้ทำซ้ำในขั้นตอนที่ 4
7. เมื่อใช้เตาไปสักครึ่งหรือหลังจากเพิ่งปิด ให้รอประมาณ 10 วินาที ก่อนจุดไฟครั้งใหม่
8. หัวเตาแต่ละหัวมีหัวจุดไฟแยกจากกัน
9. เมื่อเปลวไฟดับแล้ว ให้หมุนปรับลูกบิดจนได้เปลวไฟตามที่ท่านต้องการ โดยไม่ต้องกดลูกบิด

สำหรับหัวเตาที่ติดตั้งอุปกรณ์ควบคุมเปลวไฟ (Flame Supervision Device) ถ้าหลังจากหมุนลูกบิดเพื่อปิดเตาตามถึง 15 วินาที แล้วเปลวไฟยังไม่ติด ให้หยุดการปิดเตา ป้อนเตาทิ้งไว้อย่างน้อย 1 นาที ก่อนที่จะพยายามปิดเตาใหม่อีกครั้ง

การใช้งานอย่างถูกวิธี

- เพื่อให้การ ignite เกิดประสิทธิภาพสูงสุด ขอแนะนำให้ใช้มือหรือกระทงที่มีขนาดที่เหมาะสมกับขนาดหัวเตา เพื่อไม่ให้เปลวไฟลามออกนอกสันหัวหรือกระทง (ดูตารางที่ 1)
- เมื่อนำเริ่มต้ดน้ำ ให้หรี่ไฟลง เพื่อที่น้ำจะได้ไปเดือดจนสิ้นน้ำ

หัวเตา	เส้นผ่านศูนย์กลางต่ำสุด	เส้นผ่านศูนย์กลางสูงสุด
หัวเตาขนาดเล็ก	120 มม.	280 มม.
หัวเตาขนาดกลาง	120 มม.	260 มม.

การใช้แก๊สหัวเตา

- หัวเตาขนาดกลางใช้สำหรับทำอาหารที่ต้องใช้ไฟต่ำ เคี้ยว หรือใช้เวลาทำนาน
- หัวเตาขนาดเล็กใช้สำหรับทำอาหารที่ต้องการให้ร้อนเร็วด้วยภาษาบนสักรหรือตามขนาดที่ระบุ



หมายเหตุ:

โปรดทราบว่ากระทงใช้กระทงที่มีขนาดกว้างจะทำอาหารได้เร็วกว่ากระทงที่แคบ

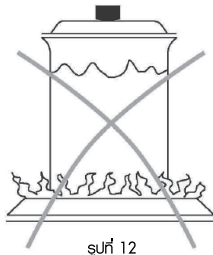
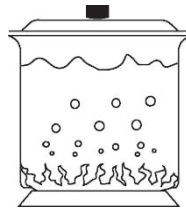
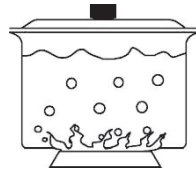
ควรใช้หม้อที่มีขนาดเหมาะสมกับประเภทอาหารที่ทำ

ตรวจสอบให้แน่ใจว่าขนาดของกระทงไม่เล็กจนเกินไปสำหรับารปรุงอาหารที่ต้องการใช้น้ำ เนื่องจากน้ำอาจเดือดจนล้นกระทงออกมาได้

ไม่ควรใช้กระทงที่มีขนาดใหญ่เกินไปเมื่อต้องการทำอาหารให้เสร็จเร็ว



ควรใช้กระทงที่มีขนาดเส้นผ่านศูนย์กลางเหมาะสมกับหัวเตาเพื่อให้เกิดประสิทธิภาพสูงสุดและช่วยประหยัดแก๊สได้ดียิ่งด้วย รูปที่ 12

ขอแนะนำให้ปิดฟานดูดควัน แลทันทีที่น้ำเดือด ให้หรี่ไฟลงให้อยู่ในระดับปานกลาง



รูปที่ 12

ข้อกำหนดทางเทคนิค

		LPG
	หัวเตาตามแนบกับฝัก	4.5 กิโลวัตต์
	หัวเตาขนาดกลาง	1.8 กิโลวัตต์
หรือไฟ		1.0 กิโลวัตต์
การปรับแรงดัน		30 มิลลิบาร์
การต่อระบบแก๊ส		เกลียวตรงขนาด 0.5 นิ้ว

เงื่อนไขมาตรฐานการรับประกัน

บริษัทอีเลคทริกสตีช โฮมแพพริลส์ จำกัด ขอให้การรับประกันเครื่องใช้หรือชิ้นส่วนใดๆ ของอีเลคทริกสตีช ตามระยะเวลาการรับประกัน (อ้างอิงตามระยะเวลาการรับประกันของแต่ละประเทศ (ด้วย)) หากได้รับการพิสูจน์ว่าการชำรุดเสียหายนั้นเกิดจากคุณภาพของเครื่องใช้ หรือวัสดุ บริษัทจะทำการซ่อมแซมหรือเปลี่ยนใหม่โดยไม่เสียค่าใช้จ่ายในส่วนของการค่าแรง ค่าชิ้นส่วนต่างๆ หรือค่าขนส่ง โดยมีเงื่อนไขว่า เครื่องใช้ชนิดนี้ต้องได้รับการติดตั้งอย่างถูกต้องและใช้งานด้วยกำลังไฟฟ้าที่ระบุไว้ บนแผ่นเลตข้อมูลเท่านั้น เครื่องใช้ชนิดนี้วัตถุประสงค์สำหรับใช้งานทั่วไปภายในบ้านเท่านั้น และการใช้งานต้องเป็นไปตามคำแนะนำจากผู้ผลิต เครื่องใช้ชนิดนี้ต้องไม่ได้รับการบริการ ปรากฏราคา ซ่อมแซม เปลี่ยนอะไหล่ หรือตัดแปลงโดยช่างที่ไม่ได้รับอนุญาตจากทางบริษัท

การบริการทั้งหมดภายใต้เงื่อนไขการรับประกันนี้ต้องดำเนินการโดยศูนย์บริการลูกค้าอีเลคทริกสตีช ศูนย์บริการเครื่องใช้หรือชิ้นส่วนที่ชำรุดเสียหายถือเป็นทรัพย์สินของทางบริษัท การรับประกันนี้มิเป็นไปตามกฎหมายและสิทธิตามกฎหมายอื่นๆ ของท่าน การรับประกันนี้ไม่รวมการบำรุงรักษา เช่น การทำความสะอาด

ผู้ผลิตขอปฏิเสธความรับผิดชอบทั้งหมดในกรณีที่ไม่ปฏิบัติตามคำแนะนำในการติดตั้ง การบำรุงรักษา และการใช้อุปกรณ์เครื่องใช้ชนิดนี้อย่างไม่ถูกต้อง

หากต้องการขอแนะนำด้านเทคนิคหรือต้องการข้อมูลเพิ่มเติมเกี่ยวกับผลิตภัณฑ์นี้ โปรดติดต่อศูนย์บริการอีเลคทริกสตีช ตามที่อยู่ด้านล่างนี้:

Indonesia

Hotline service: 08041119999
PT. Electrolux Indonesia
Electrolux Building
Jl.Abdul Muis No.34, Petojo Selatan,
Gambir Jakarta Pusat 10160
Email: customercare@electrolux.co.id
SMS & WA: 0812.8088.8863

Malaysia

Consumer Care Center Tel: 1300-88-11-22
Electrolux Home Appliances Sdn. Bhd.
Corporate Office Address: Unit T2-7, 7th Floor, Tower 2,
Jaya33 Hyperoffice, No. 3, Jalan Semangar, Seksyen 13,
46100 Petaling Jaya, Selangor
Office Tel: (+60 3) 7843 5999
Office Fax: (+60 3) 7955 5511
Consumer Care Center Address: Lot C6, No. 28,
Jalan 15/22, Taman Perindustrian Tiong Nam,
40200 Shah Alam, Selangor
Consumer Care Center Fax: (+60 3) 5524 2521
Email: malaysia.customercare@electrolux.com

Philippines

Consumer Care Center Toll Free:
1-800-10-845-CARE 2273
Consumer Care Hotline: (+63 2) 845 CARE 2273
Electrolux Philippines, Inc.
10th Floor, W5th Avenue Building
5th Avenue Corner 32nd Street
Bonifacio Global City,
Taguig Philippines 1634
Trunkline: +63 2 737- 4756
Website: www.electrolux.com.ph
Email: wecare@electrolux.com

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Electrolux S.E.A. Pte Ltd.
1 Fusionopolis Place,
#07-10 Galaxis, West Lobby
Singapore 138522.
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Email: customer-care.sin@electrolux.com

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Electrolux Thailand Co., Ltd.
Electrolux Building 14th Floor
1910 New Petchaburi Road,
Bangkapi, Huai Khwang, Bangkok 10310
Office Tel: (+66 2) 7259100
Office Fax: (+66 2) 7259299
Email: customercarethai@electrolux.com

Vietnam

Consumer Care Center Toll Free:
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Tel: (+84 8) 3910 5465
Electrolux Vietnam Ltd.
Floor 9th, A&B Tower
76 Le Lai street - Ben Thanh Ward - District 1
Ho Chi Minh City, Vietnam
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Email: vn-care@electrolux.com