

Fisher & Paykel

Gas-on-glass cooktop
CG733 model

玻璃面板燃气灶
CG733型

**Installation instructions
and User guide**

**安装说明
和用户指南**

SG HK

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this manual may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Fisher & Paykel dealer.

⚠ WARNING!



Cut Hazard

Take care - some panel edges are sharp.

Failure to use caution could result in injury or cuts.

⚠ WARNING!



Electrical Shock Hazard

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains power supply.

Connection to a good earth wiring system is essential and mandatory.

Failure to follow this advice may result in death or electrical shock.

Important safety precautions

Installation

- *Read these instructions carefully before installing or using this product.*
- *Please make this information available to the person responsible for installing the product as it could reduce your installation costs.*
- *This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, and any other relevant statutory regulations.*
- *This appliance shall only be serviced by authorised personnel.*
- *Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.*
- *Particular attention shall be given to the relevant requirements regarding ventilation. In the room where the cooktop is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.*
- *Do not modify this appliance.*
- *When this appliance is installed, it shall not be used as a space heater.*
- *No combustible materials or products should be placed on this appliance at any time.*
- *Do not spray aerosols in the vicinity of this appliance while it is still in operation.*

- *This appliance should not be sealed into the bench with silicone or glue. Doing so will make future servicing difficult. Fisher & Paykel will not be liable for costs associated with releasing such a product, nor for repairing damage that may be incurred in doing this.*
- *Packing elements (eg plastic bags, polystyrene foam, staples, packing straps etc) and tools should not be left around during and after installation, especially if they are within easy reach of children, as these may cause serious injuries.*

! WARNING!**Hot Surface Hazard**

This appliance becomes hot during use.

Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.

Before cleaning, turn the burners off and make sure the whole cooktop is cool.

Failure to follow this advice may result in serious injury.

! WARNING!**Explosion Hazard**

Do not store flammable materials such as gasoline near the cooktop. Do not spray aerosols near the cooktop during use.

Failure to follow this advice may result in death or serious injury.

! WARNING!**Electrical Shock Hazard**

Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, turn off the gas supply and switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

Switch off the cooktop at the wall before carrying out cleaning or maintenance.

Failure to follow this advice may result in death or electrical shock.

! WARNING!**Fire Hazard**

Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.

Never use your appliance for warming or heating the room.

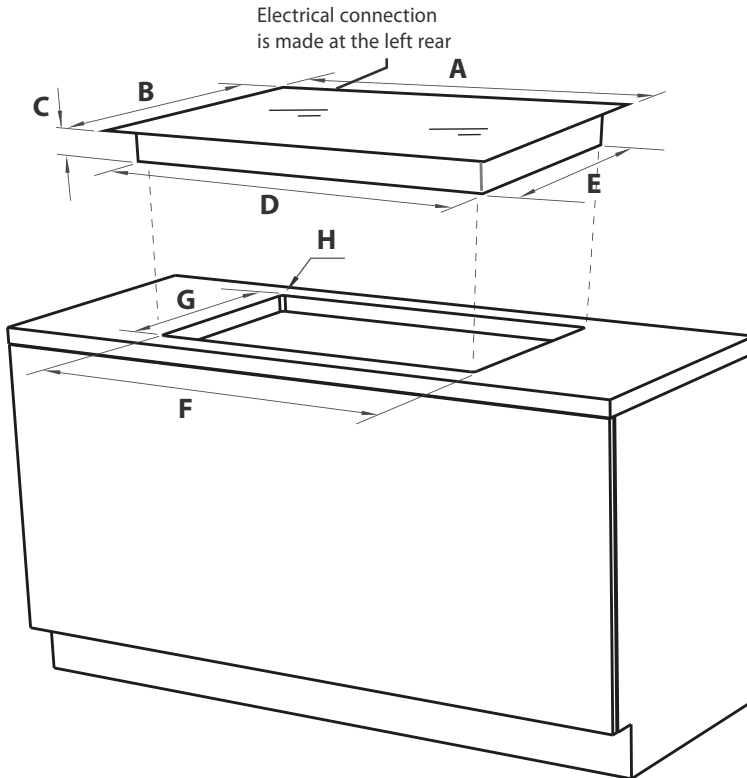
Failure to follow this advice may result in serious injury.

Important safety precautions

Operation

- *Keep children away from the cooktop when it is in use.*
- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *If the power supply cable is damaged, it must only be replaced by an authorised person. Ensure that the electrical connection plug is accessible after installation.*
- *This appliance should be connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Do not use a steam cleaner for cleaning this cooktop.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *Keep children away from the cooktop when it is in use.*
- *Household appliances are not intended to be played with by children.*
- *Do not stand on this appliance.*
- *Do not place or drop heavy objects on this appliance.*
- *After use, ensure that the knobs are in the OFF position.*
- *This appliance shall not be used as a space heater.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. 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.*
- *After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician. Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.*

Cooktop and cutout dimensions

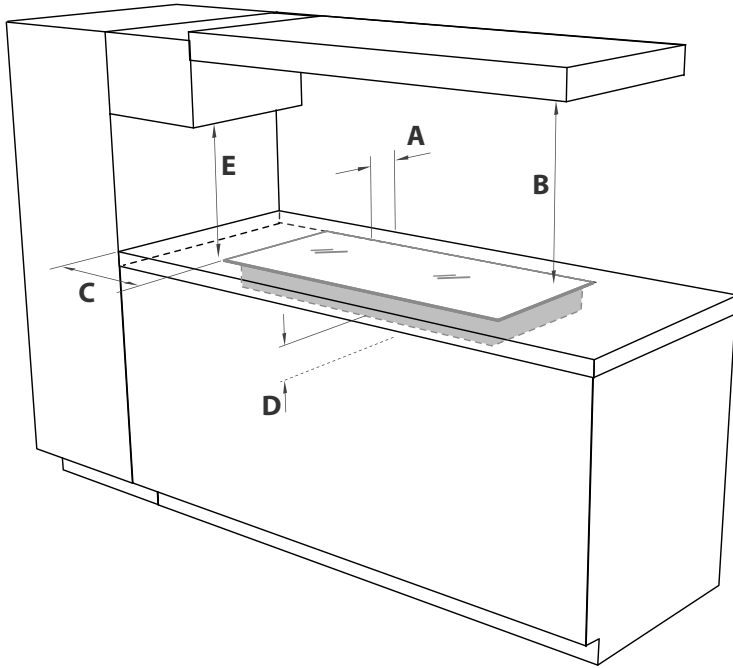


Cooktop and cutout dimensions (mm)

CG733

A	overall width of cooktop	730
B	overall depth of cooktop	430
C	height of chassis (below top of bench)	53
D	width of chassis	700
E	depth of chassis	400
F	overall width of cutout	705
G	overall depth of cutout	405
H	corner radius of cutout	max. 120

Clearances



Clearances (mm)

CG733

A	minimum clearance from rear edge of cutout to: nearest combustible surface	60
B	minimum clearance from glass surface to: rangehood	650
	any other overhead exhaust fan	800
	downward-facing combustible surface (overhead cabinetry) downwards-facing tiled or fire resistant surface	650 500
C	minimum clearance from side edges of cutout to: nearest combustible surface	213
D	minimum clearance below top of benchtop to: thermal protection barrier	83
E	minimum clearance from benchtop to: overhead cabinet not directly above the cooktop	450

- The appliance may be installed in a suitable room in accordance with the current laws in force.
- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi-commercial or communal environment.
- Installing the appliance in any of the above environments will void the warranty and could affect any third-party or public liability insurances you may have.
- The appliance must be installed in compliance with regulations in force.
- Installation technicians must comply with current laws in force concerning ventilation and the evacuation of exhaust gases.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- The walls of the units around the appliance must not be higher than the benchtop and must be capable of resisting temperatures of 105°C above room temperature.
- Do not install the appliance near flammable materials (eg curtains).
- You must install a thermal protection barrier between the base of the appliance and the built-in unit or an oven. See Fig. 1 below.
- If the appliance is installed over a built-in oven, the oven should be fitted with a cooling fan and the two appliances should be connected to the gas and electricity supply with independent connections.

The thermal protection barrier must be:

- removable
- heat-resistant
- made from low thermal conductivity material
- at least 30 mm below the base of the cooktop

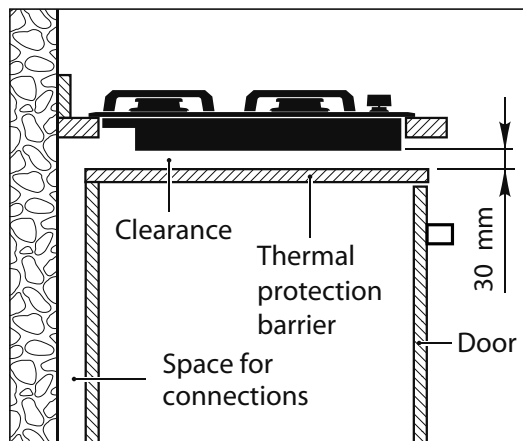


Fig. 1 Location of thermal protection barrier

Ventilation requirements

Providing adequate ventilation

- The installer must refer to the current local regulations.
- The room accommodating the gas cooktop must have adequate natural draught to allow combustion of the gas.
- The flow of air must come directly from one or more air vents made in the outside walls with a free area of at least 100 cm² (or refer to applicable local regulations).
- The vents must be positioned close to the floor, preferably on the opposite side to the gas burners of your cooktop (as shown in Figs. 2a and 2b). The vents must be designed in such a way that they cannot be obstructed either from the inside or the outside.
- When it is not possible to provide the necessary vents, the draught may be supplied from an adjacent room, ventilated in the required manner, provided it is not a bedroom or an area at risk. In this event, the kitchen door must be opened to allow the draught to enter the room.

Extracting cooking and gas fumes

Important!

This appliance is not connected to a device extracting the products of gas combustion. Such a device must be installed and connected in accordance with the installation rules in force. Take special care to provide adequate room ventilation as well.

- To eliminate cooking and gas fumes, extractor hoods ducted directly to the outside must be installed (Fig. 2a).
- If this is not possible, an electric fan installed in an external wall or window may be used; the fan should have a capacity to circulate air at an hourly rate of 3 to 5 times the total volume of the kitchen (Fig. 2b). The fan can only be installed if the kitchen has suitable vents to allow air to enter, as described under 'Providing adequate ventilation' above.

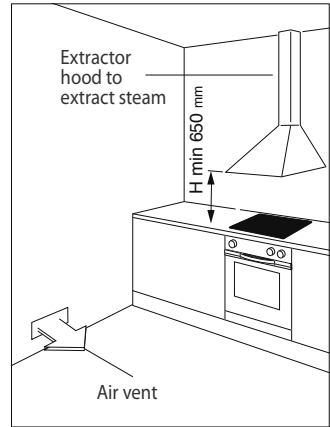


Fig. 2a Ventilation with an extractor hood

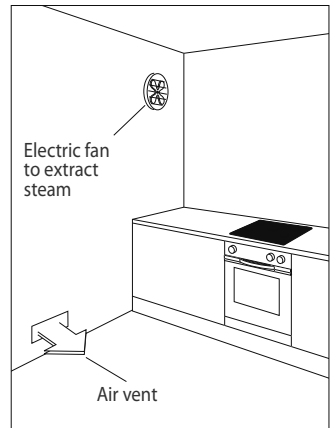


Fig. 2b Ventilation with an electric fan

Fastening the cooktop to the bench

- 1 Turn the cooktop upside down and place it on a soft surface.
- 2 Spread the seal around the edges, with the adhesive side facing down.
- 3 Mount the supplied front and rear clamps (R) and screws (S) onto the cooktop, as shown (without tightening the screws).
- 4 Place the cooktop into the cutout, then tighten the screws to clamp the cooktop securely to the bench.
- 5 Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the benchtop.

Note: if your bench is thicker than 40 mm, recess the underside to between 20 and 40 mm.

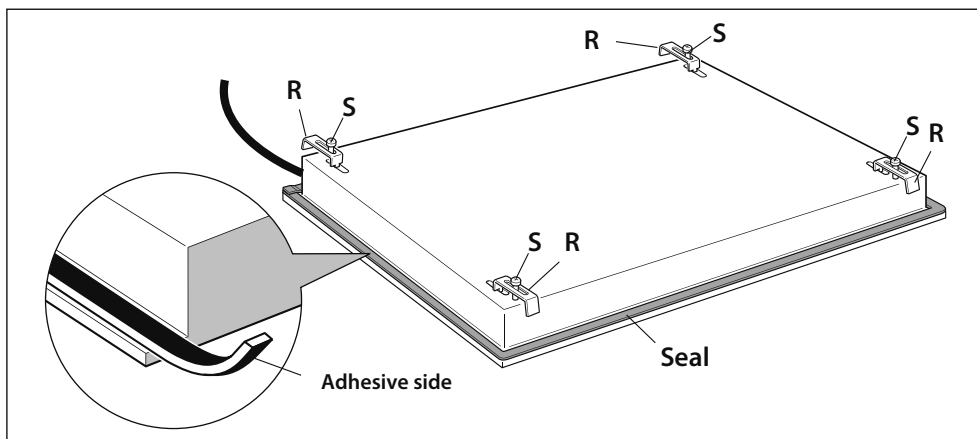


Fig. 3 Preparing the cooktop before installation

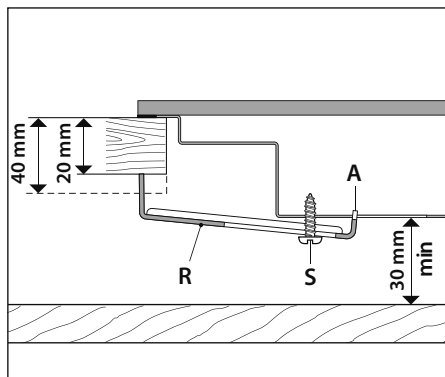


Fig. 4 Fastening the cooktop to the bench

Gas installation requirements

Important!

- *Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.*
- *This appliance must be installed and serviced only by a suitably qualified, registered installer with technical knowledge of both gas installation and electricity. The installation or service must comply with the current editions of the applicable standards, regulations, and codes of practice governing gas and electrical installations.*
- *Failure to install the appliance correctly could void any manufacturer's warranty.*

This appliance is supplied for use on NATURAL GAS or LPG or TOWN GAS (check the gas regulation label attached on the appliance).

- Appliances supplied for use with NATURAL GAS: these are adjusted for this gas only and cannot be used with any other gas (LPG or TOWN GAS) without modification. The appliances may be converted to LPG or TOWN GAS using the conversion kit.*
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS or TOWN GAS) without modification. The appliances may be converted to NATURAL GAS or TOWN GAS using the conversion kit.*
- Appliances supplied for use with TOWN GAS: these are adjusted for this gas only and cannot be used with any other gas (NATURAL GAS or LPG) without modification. The appliances may be converted to NATURAL GAS or LPG using the conversion kit.*

*If the NATURAL GAS/LPG/TOWN GAS conversion kit is not supplied with the appliance, this kit can be purchased by contacting Fisher & Paykel. Please see your 'Warranty & Service' booklet for further details.

Gas Connection

Note: Connection to the gas supply may be made using either a rubber hose (where permitted) or by using a flexible hose or rigid pipe.

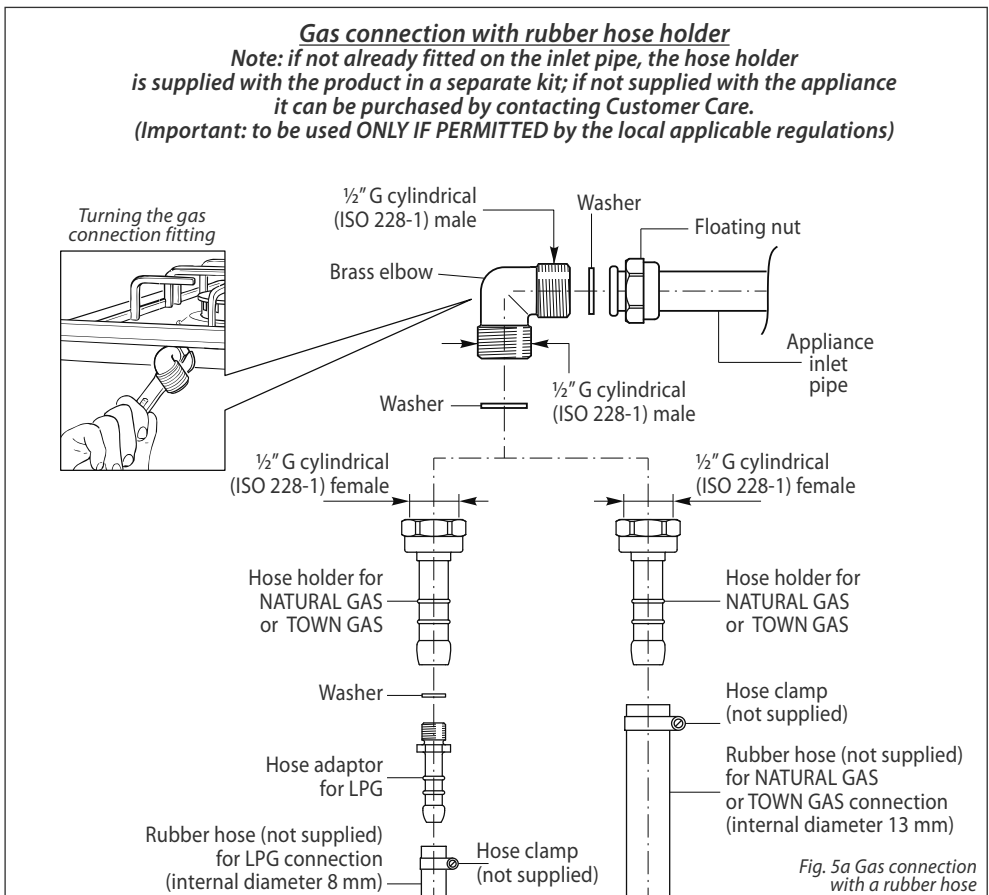
Gas connection with a rubber hose

Important!

A rubber hose connection shall only be made if permitted by the applicable local regulations.

The gas connection fitting (Fig. 5a) is made up of:

- the appliance inlet pipe;
- the floating nut;
- the brass elbow;
- the washers;
- the appropriate hose holder (for NATURAL GAS/TOWN GAS or LPG).



Connecting the appliance to NATURAL or TOWN GAS

- 1 If not already fitted, fit the NATURAL/TOWN GAS hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in Fig. 5a).
- 2 Connect the appliance to the gas supply using a suitable rubber hose (internal diameter 13 mm). The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.
- 3 Make sure that the hose is tightly and securely fitted at both ends.
- 4 Use a standard hose clamp (not supplied) to fasten the hose.

Connecting the appliance to LPG

- 1 If not already fitted, fit the LPG adaptor on the inlet pipe, making sure that you place the sealing washer between them (as shown in Fig. 5a).

Important!

The LPG hose holder is formed by screwing the LPG hose adaptor into the bottom end of the NATURAL/TOWN GAS hose holder, (with the sealing washer placed in between them).

- 2 Connect the cooktop to the gas supply using a suitable rubber hose (internal diameter 8 mm). The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.
- 3 Make sure that the hose is tightly and securely fitted at both ends.
- 4 Use a standard hose clamp (not supplied) to fasten the hose.
- 5 Install a gas pressure regulator.

Important!

To comply with applicable local regulations, a gas pressure regulator (conforming to the current local regulations) must be installed when connecting the appliance to an LPG cylinder.

When connecting the appliance to the gas supply with a rubber hose, make sure that

- the hose is as short as possible, without twists or kinks.
- the hose is not longer than 750 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single rubber hose only; never connect the appliance with more than one rubber hose.
- the hose is not under tension, twisted, kinked, or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the hose does not come into contact with any part of the appliance with a surface temperature of 70°C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the hose can easily be inspected along its entire length to check its condition.
- the hose is replaced at the printed due date or if it shows signs of wear or damage, and replaced regardless of its condition after a maximum of three years.
- you inform the customer that the gas cylinder valve or the gas supply valve immediately by the appliance should be closed when the appliance is not in use.
- you inform the customer that the hose should not be subjected to corrosion by acidic cleaning agents.

After connecting the appliance to the gas supply, make sure that you

- check the piping and connections using a soapy solution. The presence of bubbles indicated a leak. Tighten or replace connectons as appropriate, then recheck for leaks.

Important!

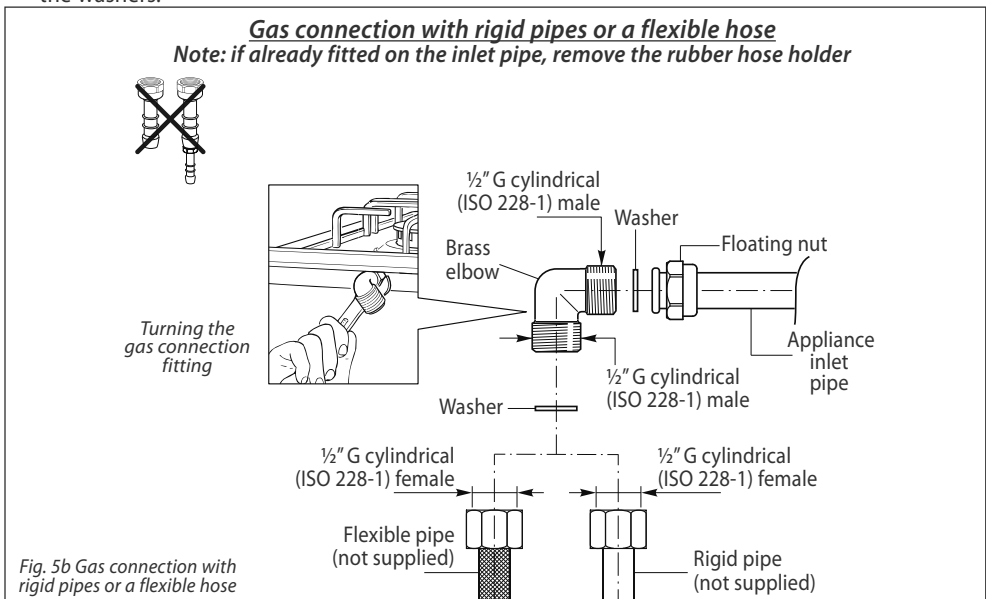
Do not use any naked flame to check for leaks.

- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under "Converting the cooktop to a different gas type".
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.

Gas connection with rigid pipes or a flexible hose

The gas connection fitting (Fig. 5b) is made up of:

- the appliance inlet pipe;
- the floating nut;
- the brass elbow;
- the washers.



Important!

If fitted, remove the rubber hose holder from the terminal fitting of the inlet pipe.

When connecting the appliance to the gas supply with rigid pipes or a flexible hose ensure:

- you use rigid pipes or a flexible hose compliant with applicable local regulations. The flexible hose shall be of the correct construction for the type of gas being used and of the correct size to maintain the heat output of the appliance.
- the connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- the flexible hose is not under tension, twisted, kinked, or too tightly bent, neither while the cooktop is in use nor while it is being connected or disconnected.

- the flexible hose is not longer than 2000 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners, or moving parts, as these may cause abrasion. Use a single flexible hose only; never connect the appliance with more than one flexible hose.
- the flexible hose can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- if using a flexible hose which is not entirely made of metal, make sure that it does not come into contact with any part of the cooktop with a surface temperature of 70°C or above (or refer to applicable local regulations).
- the rigid pipe or flexible hose is replaced if it shows signs of damage.
- the flexible hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- a gas pressure regulator, in compliance with the applicable local regulations, is installed when connecting to an LPG cylinder.
- the socket into which the plug of the flexible hose fit is permanently attached to a firmly fixed gas installation pipe and is positioned so that the hose hangs freely downwards.
- the plug of the flexible hose is accessible after installation, so that it can be disconnected for service or removal.
- you inform the customer that the gas cylinder valve or the gas supply valve immediately by the cooker should be closed when the appliance is not in use.
- you inform the customer that the rigid pipe or flexible hose should not be subjected to corrosion by cleaning agents.

After connecting the appliance to the gas supply, make sure that you

- check the piping and connections using a soapy solution. The presence of bubbles indicated a leak. Tighten or replace connectons as appropriate, then recheck for leaks.

Important!

Do not use any naked flame to check for leaks.

- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under "Converting the cooktop to a different gas type".
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.

Testing operation

The operation of the appliance **MUST** be tested before leaving. Turn on the gas and light each burner. Check for a well-defined blue flame without any yellow tipping. If any abnormality is evident, check that the burner cap is located properly and the injector nipple is aligned correctly. Check the minimum burner setting by quickly rotating the burner knobs from the maximum to the minimum position: the flame must not go out. If the adjustment is required, see section 'Adjusting a burner's minimum gas rate setting' following.

If satisfactory performance cannot be obtained, check the installation and notify the local gas supply authority of a gas supply problem, or if it is an appliance problem, Customer Care should be called to obtain the nearest authorised Service Agent.

Converting the cooktop to a different gas type

Important!

Only a suitably qualified and registered person may convert the cooktop to a different gas type.

To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum gas rate setting.

Replacing the injectors

- 1 Remove the pan supports and burners from the cooktop.
- 2 Using a spanner, remove the injectors and replace them with ones suitable for the type of gas you are converting the cooktop to. See the 'Table for the choice of injectors'.
 - The burners are designed so that regulation of primary air is not required.

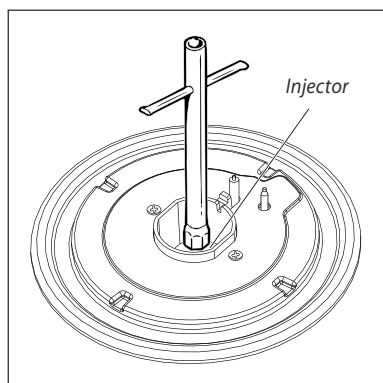


Fig. 6 Semi-rapid burners

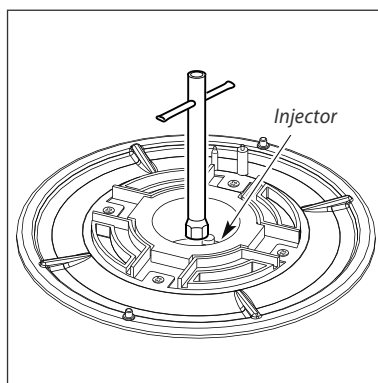


Fig. 7 Triple-ring wok burners

Adjusting a burner's minimum gas rate setting

- Check whether the flame spreads to all burner ports when the burner is lit with the gas valve set to the minimum position. If some ports do not light, increase the minimum gas rate setting.
- Check whether the burner remains lit even when the gas valve is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting

- 1 Make sure the burner is lit.
- 2 Turn the knob to the minimum position.
- 3 Remove the knob.
- 4 Using a screwdriver, turn the adjustment screw until the flame setting is correct.

For LPG, tighten the adjustment screw completely.

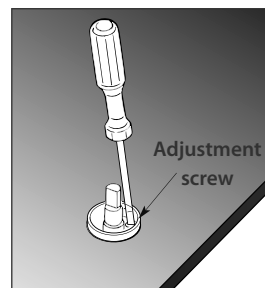


Fig. 8 Adjusting a burner's minimum gas rate setting

Table for the choice of injectors

BURNER TYPE			<i>Semi-rapid</i>		<i>Triple-ring</i>	
NOMINAL POWER (W)			1750		3500	
REDUCED POWER (W)			450		1500	
				<i>Additional marking</i>		<i>Additional marking</i>
INJECTOR (1/100mm or marking)	<i>Natural Gas</i>	<i>20mbar</i>	97	Z	135	T
	<i>LPG</i>	<i>29mbar</i>	65	-	95	-
	<i>Town Gas</i>	<i>8mbar</i>	190	2	340	6
By-pass (1/100mm)	<i>Natural Gas</i>	<i>20mbar</i>	<i>Adjustable</i>		<i>Adjustable</i>	
	<i>LPG</i>	<i>29mbar</i>	34	-	65	-
	<i>Town Gas</i>	<i>8mbar</i>	<i>Adjustable</i>		<i>Adjustable</i>	

Electrical connection

Important!

- *This appliance must be earthed.*
- *Installation must be carried out according to the manufacturer's instructions.*
- *Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.*
- *If the installation requires alterations to the domestic wiring system, call a qualified electrician. The electrician should also check that the socket cable section is suitable for the power drawn by the appliance. Before carrying out any work on the electrical section of the appliance, it must be disconnected from the power supply.*
- *The appliance must be connected to the mains power supply checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *If the appliance is supplied without a plug, fit a standard plug which is suitable for the power consumed by the appliance.*
- *The plug must be connected to an earthed socket in compliance with safety standards.*
- *Do not use adapters, reducers, a multi-outlet power board or branching devices when connecting this appliance to the mains power supply, as doing so can cause overheating and burning.*
- *A suitable isolating switch providing full disconnection from the mains power supply must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules. The switch or socket must be accessible with the appliance installed.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75°C at any point along its length.*
- *If the power supply cable is damaged, it must be replaced by a cable of the same type. It can only be replaced by the manufacturer, its Service Agent or a similarly qualified person in order to avoid a hazard.*
- *As the colours of the wires in the power supply cable of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:*

Colour of power supply cable wire

Green & Yellow
Blue
Brown

Colour or mark of plug terminal

"E" (Earth) or green or \perp
"N" (Neutral) or black
"L" (Live) or red

Power supply cable section

Type H05V2V2-F, resistant to temperature of up to 90°C

Power supply

230 V~ 50 Hz 3 x 0.75 mm²

230 V ~

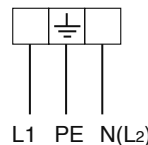


Fig. 9 Connection diagram

Final checklist**TO BE COMPLETED BY THE INSTALLER**

- Have you installed the clamps?
- Have you clamped the cooktop to the bench securely?
- Have you used the supplied washers?
- Have you leak-tested all connections?
- Is the cooktop set for the correct gas type and pressure?
- Are the injector sizes correct for the gas type?
- Is the cooktop earthed?
- Check that the power supply cable is NOT touching the cooktop.

OPERATION:

- Do all burners ignite individually and in combination?
- Do the burners remain lit when turned down?
- Are the flames consistent and appropriately sized?
- Have you demonstrated the basic operation to the customer?

Installer's name: _____

Installer's signature: _____

Installation company: _____

Date of installation: _____

LEAVE THESE INSTRUCTIONS WITH THE CUSTOMER

About your new cooktop

Thank you for buying a Fisher & Paykel gas cooktop. Once it is installed and ready to use, you will want to know everything about it to make sure you get excellent results right from the start. This guide introduces you to all its special features. We recommend you read the whole guide before using your new cooktop, for both safety and cooking success.

For more information, visit our local website listed on the back cover.

Before using your new cooktop

Before using your new cooktop, please:

- read this user guide, taking special note of the 'Safety and warnings' section
- ensure the power supply to the cooktop is turned on.

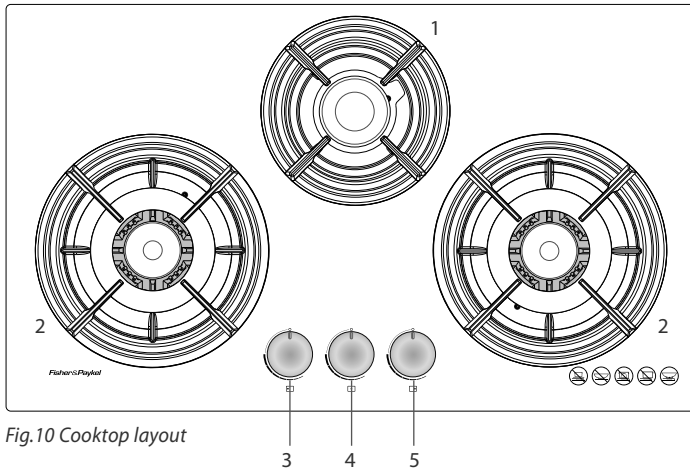


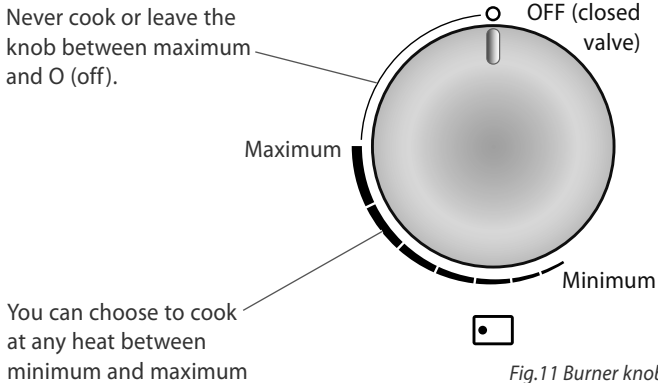
Fig.10 Cooktop layout

- 1 Semi-rapid burner
- 2 Triple-ring wok burner

- 3 Left triple-ring wok burner knob
- 4 Semi-rapid burner knob
- 5 Right triple-ring wok burner knob

Gas burners

The knob (Fig. 11) controls the flow of gas through the safety valve.



Using the burners

- 1 Choose the knob for the burner you want to use.
 - 2 Press the knob down gently and turn it anticlockwise to the maximum position. The ignitors on all the burners will spark.
 - 3 Hold down the knob for approximately 10 seconds after the burner has lit.
Releasing the knob too soon will extinguish the flame.
 - 4 Adjust the flame anywhere between the maximum and minimum positions. Do not adjust the flame between maximum and O (OFF).
- Note: If the burner does not light within 15 seconds, turn the knob off and wait at least one minute before trying again.
- 5 After use, always turn the knobs to the O (OFF) position.

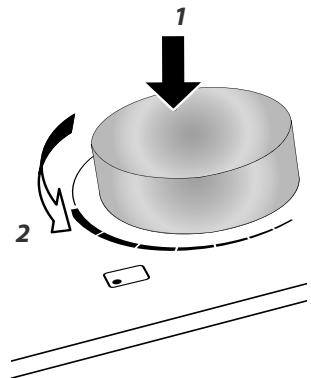


Fig. 12 Pressing down then turning the burner knob

Flame failure safety feature

The burners have a flame failure probe as well as an ignitor (see Fig 13). The flame failure probe cuts off the gas supply to the burner if the flame is blown out.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

If a burner does not light

Check that:

- the cooktop is plugged in and the electricity is switched on
- the gas is turned on
- the gas bottle is not empty (if you are using bottled gas)
- you have held down the knob for at least 10 seconds
- the ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig. 13.

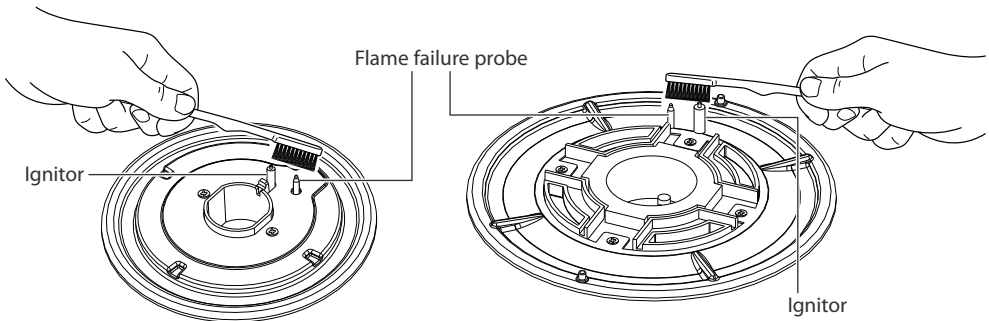


Fig.13 Cleaning the ignitor and probe

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry
 - positioned correctly as shown in the 'Care and cleaning' section.
- See also 'Troubleshooting'.

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Semi-rapid	16 cm	24 cm
Triple-ring wok	24 cm	28 cm
	Maximum diameter for woks 36 cm	

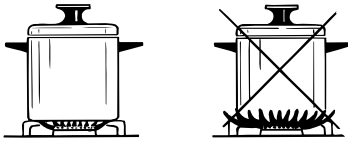


Fig. 14 Correct and incorrect matching of cookware and burner size



Fig. 15 Efficient and inefficient saucepan bottoms

Note

- Do not place large pots or heavy weights on the pan supports. These can bend the pan supports and/or deflect the flame and may result in damage to the cooktop.
- Do not place a flame tamer, asbestos mat or other object between the pan and pan support. Doing so may result in damage to the cooktop.
- Locate the pan centrally over the burner so that it is stable and does not overhang the pot supports.

Wok stand

The wok stand fits over the triple-ring wok burner pan support.

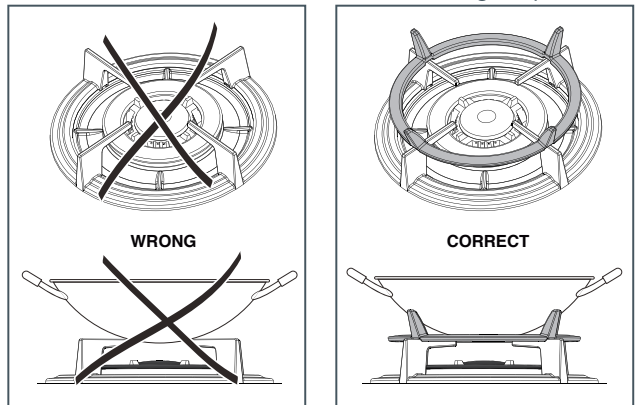


Fig. 16 Correct placement of wok stand

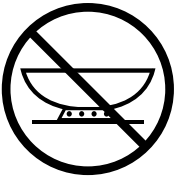
Important!

- Using a wok without the stand may cause the wok to tip or the wok burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the pan support for the triple-ring wok burner.
- Do not remove the pan support when using the wok stand. Using the wok stand without the pan supports will deflect the heat downwards and may result in damage to the cooktop.
- Use only the supplied wok stand or one recommended by the manufacturer.

Symbols on the glass



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



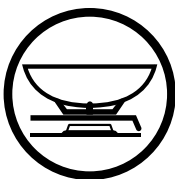
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the hotplate.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

Important!

Before any cleaning or maintenance, make sure that:

- all the burners are turned off
- the cooktop is disconnected from the power supply
- all parts of the cooktop are cool enough to safely touch.

Important!

For safety reasons, never unscrew the burner plate fixing screws. The burner plates can only be removed by an authorised service agent.

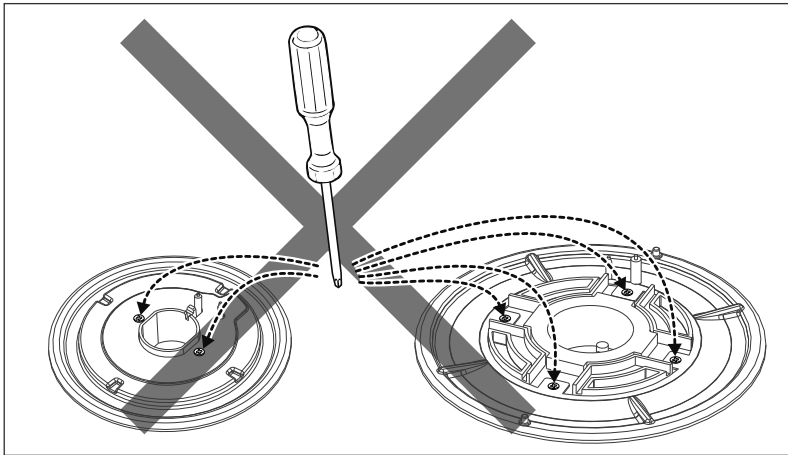


Fig. 17 Never unscrew the burner plate fixing screws

General advice

- Clean the cooktop **after every use** – do not allow stains to become burnt on. See the cleaning chart following.
- Clean the burners and ignitors **at least once a month**. See the cleaning chart following.
- **Once every 3 or 4 years**, contact your local Authorised Service Centre and have all the gas components of your cooktop thoroughly checked, even if your cooktop is functioning correctly.
- Do not leave acidic substances (lemon juice, vinegar etc) on the surfaces.
- Anything that melts onto the glass surface or food spills with a high sugar content may cause pitting of the glass surface if left there to cool. Using extreme caution around hot surfaces, remove these spills immediately with a fish slice or palette knife.
- Do not use harsh, abrasive cleaners or unsuitable scourers, as these may scratch the glass.
- Do not clean cooktop parts in a self-cleaning oven.
- Do not use a steam cleaner to clean any part of your cooktop.

Cleaning chart

What?	How?	Important!
Knobs	<ol style="list-style-type: none"> 1 Clean with hot soapy water. 2 Dry thoroughly with a soft cloth. 	
Glass surface	<ol style="list-style-type: none"> 1 Remove the pan supports, burner caps, and flame spreaders. 2 Remove any spills or burnt-on food. 3 Apply ceramic glass cooktop cleaner. 4 Wipe with a clean, damp cloth and dry. 	<ul style="list-style-type: none"> ■ <i>Remove stains left by sugary food or spillovers as soon as possible. If left to burn on or cool, they may be difficult to remove or even permanently damage the glass surface.</i> ■ <i>Take extreme care when working around hot surfaces!</i> ■ <i>Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</i>
Pan supports, burner caps and ring	<ol style="list-style-type: none"> 1 Remove parts, then soak to remove stubborn stains, then wash with hot soapy water. 2 Rinse, then dry with a soft cloth. 	<ul style="list-style-type: none"> ■ <i>Make sure you replace the burner parts correctly, as shown in the drawings following.</i> ■ <i>Do not use the burners without all its parts correctly in place.</i> ■ <i>Dry all burner parts thoroughly before replacing as even small droplets of water will affect the performance of a burner.</i>
Flame spreaders	<ol style="list-style-type: none"> 1 Use a stiff nylon brush or a straightened paper clip to clear the holes and notches. 2 Wash with hot soapy water. 3 Rinse and wipe dry. 	
Ignitor	Use a toothbrush and methylated spirits to clean these. See Fig. 13.	<i>A dirty or wet ignitor will prevent the burner from lighting efficiently.</i>
Flame failure probe		<i>A dirty probe may prevent the flame failure device from working effectively.</i>

Replacing the semi-rapid burner and pan support

- Ensure that the burner and pan support assembly is:
 - unable to rotate
 - stable and level
 - correctly aligned.

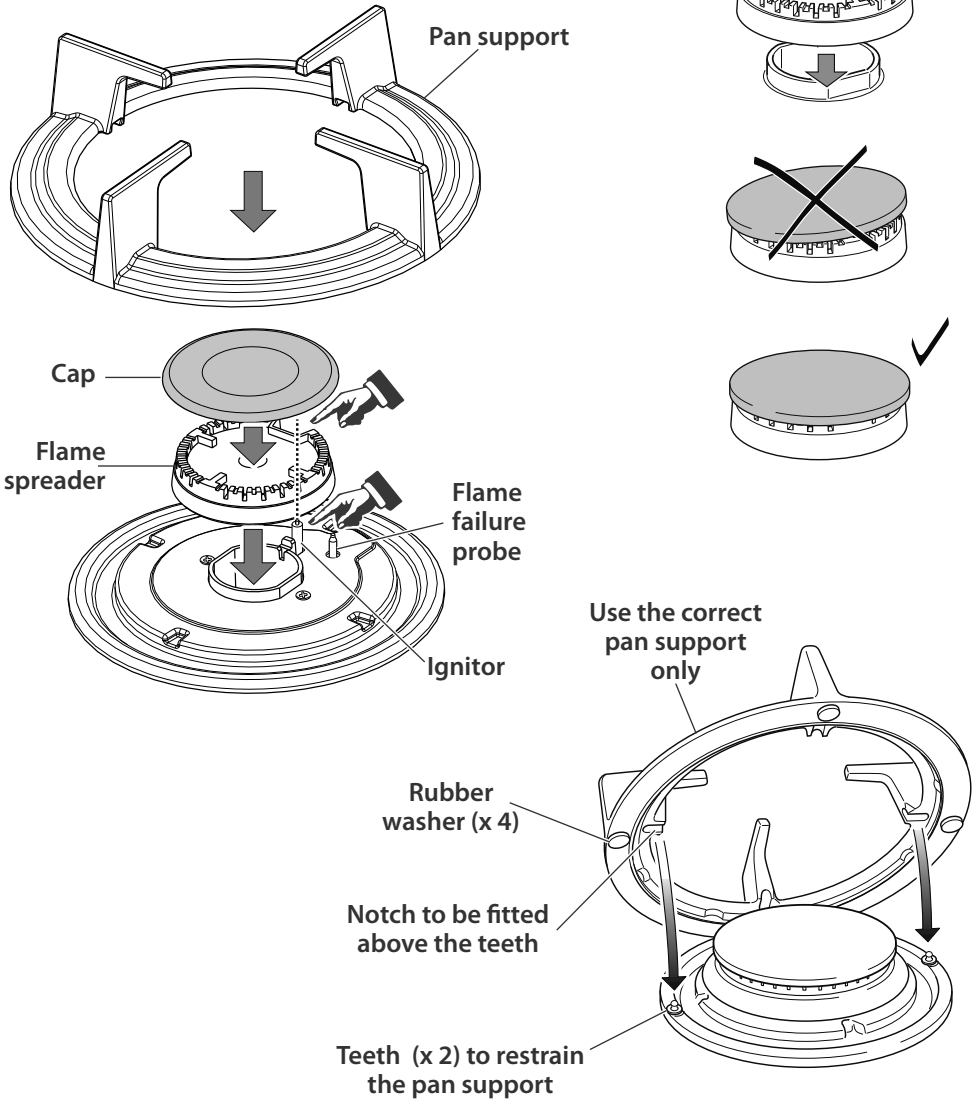


Fig. 18 Ensure the burner and pan support are replaced correctly

Replacing the triple-ring wok burners and pan supports

Ensure that the burner and pan support assembly is:

- unable to rotate
- stable and level
- correctly aligned.

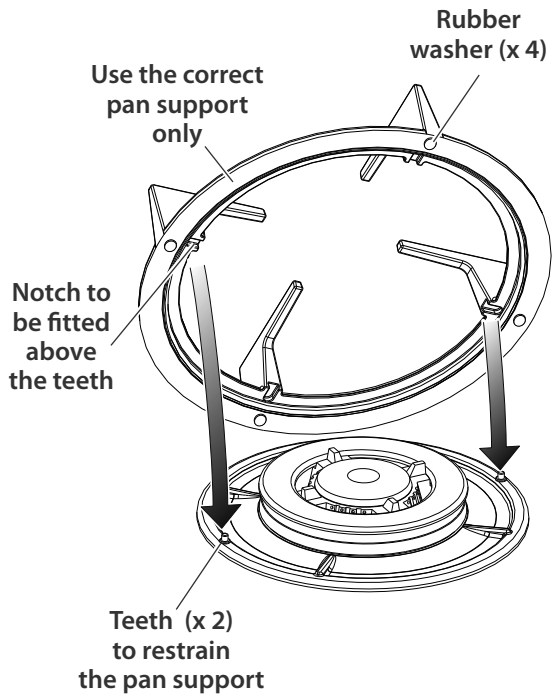
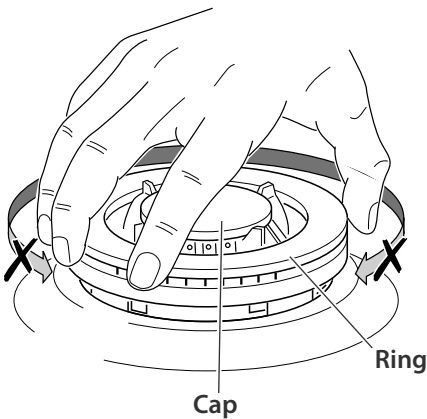
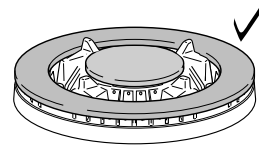
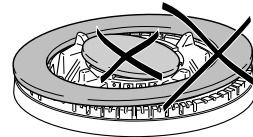
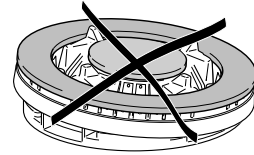
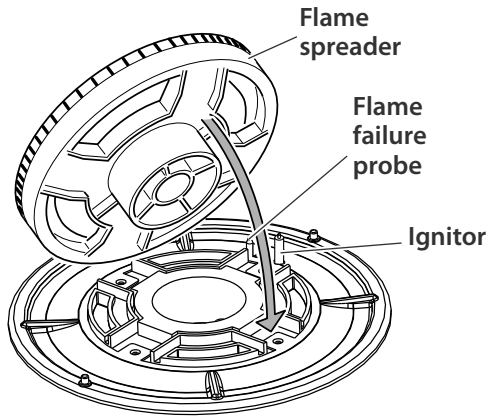


Fig. 19 Ensure the burner and pan support are replaced correctly

Cleaning the triple-ring wok burners cup

Important!

Pay special attention to the triple-ring wok burners.

The four holes around the outside of the burner cup must always be kept clean.

This is necessary to ensure the correct and safe operation of the burner.

When cleaning:

- remove the flame spreader
- use a cotton bud, toothbrush or some other item to clean out any incrustation or dirt from the four holes.

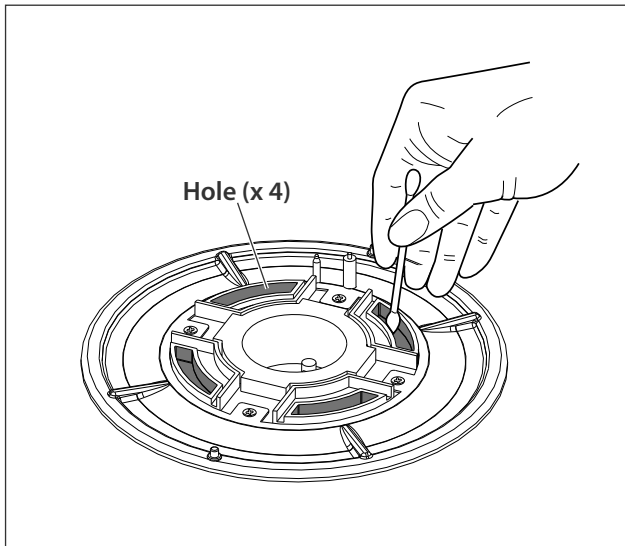


Fig. 20 Cleaning the triple-ring wok burner cup

Problem	Possible solutions
A burner does not light	<p>Check the cooktop is plugged in and the electricity is switched on. Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on.</p> <p>If you use bottled gas, check the gas bottle is not empty. The ignitors may be dirty. Clean them with a toothbrush and methylated spirits.</p> <p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p>
My burner flames are yellow or hard to start	<p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p> <p>Check the burner parts are clean and dry.</p> <p>The gas pressure may not be at the correct level. Check with your service person or installer.</p> <p>Your cooktop may not be set up for the gas you are using. Check this with your service person or installer.</p>
One of my burners has an uneven flame	<p>Check the burner parts are clean and dry. Check the burner is assembled correctly and make sure the burner cap is sitting flat.</p>
The flame goes out at low settings	<p>The gas supply pressure may be low. Check this with your service person or installer.</p> <p>The low setting may have been adjusted incorrectly. Check this with your service person or installer.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p>
My burners do not turn down much (when running on bottled gas or LPG)	<p>Your cooktop may not have been adjusted correctly. Check this with your service person or installer.</p>
The flame tips are very yellow	<p>Call your service person to service the cooktop.</p>
There are objectionable odours	<p>Call your service person to service the cooktop.</p>
The flame appears to lift off the burner	<p>Call your service person to service the cooktop.</p>
There is an electricity failure	<p>If there is an electricity failure, you can still use your cooktop. Light the burners by holding a match close to the side of the burner and turning the knob to the Maximum position. Wait until the flame is burning evenly before adjusting.</p>

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty and after-sales service details or contact us through our local website listed on the back cover.

Product details

Fisher & Paykel Ltd

Model **Serial no.**

Date of purchase **Purchaser**

Dealer **Suburb**

Town **Country**

安全警告	36
安装说明	39
简介	53
使用燃气灶	54
保养和清洁	59
故障排除	63
保修和服务	64

重要!

妥善保存这些说明书

本手册所述的型号并非在所有市场上销售，随时会有变动。如要详细了解本国销售的型号和规格，请访问封底列出的地区网站，或者联系当地的斐雪派克经销商。

警告!**割伤危险**

小心 — 面板边沿很锋利。

如不小心，可能会造成人身伤害或割伤。

警告!**触电危险**

在处理燃气灶的电气部分之前，必须断开供电电源。

必须连接良好接地线。

否则，可能会造成死亡或触电。

重要安全预防措施

安装

- 在安装或使用燃气灶之前仔细阅读说明书。
- 请让燃气灶安装人员阅读此信息，因为这可以降低安装成本。
- 必须根据这些说明、当地燃气安装法规、城市建筑法律、电气布线法规和其他任何相关法规的要求安装燃气灶。
- 燃气灶只能由授权人士进行维修。
- 在进行任何维护或修理之前，始终要断开燃气灶供电电源。
- 必须特别注意相关的通风要求。必须根据当地法规把燃气灶安装在通风良好的厨房，让燃气正确燃烧。
- 切勿改动燃气灶。
- 在安装燃气灶之后，不得把燃气灶当作取暖器。
- 不得把易燃物或产品放在燃气灶上。
- 在使用燃气灶时，切勿在周围喷气雾剂。
- 切勿用硅胶或胶水把燃气灶固定在灶台上，否则日后很难维修。斐雪派克不承担此类产品的除胶成本，对产品在进行除胶过程中可能发生的修理损坏不承担任何责任。
- 在安装过程中和安装之后，切勿把包装材料（例如塑料袋、聚苯乙烯泡沫、搭扣和包装带）放在燃气灶附近，尤其不能放在儿童够得到的地方，否则可能会造成严重人身伤害。

警告!**灶面烧伤危险**

燃气灶在使用过程中会发热。
切勿触摸发热的燃气灶零部件、灶头、三脚架/平底锅锅圈或底板。
在清洁燃气灶之前关闭灶头，等到整个灶台冷却后再清洁。

否则，可能会造成严重人身伤害。

警告!**爆炸危险**

切勿在燃气灶周围存放汽油等易燃物。在使用燃气灶时，切勿在周围喷气雾剂。

否则，可能会造成死亡或严重人身伤害。

警告!**触电危险**

切勿用破裂的燃气灶烹饪食物。如果燃气灶表面破裂，立刻关闭燃气和（墙壁上的）燃气灶供电电源开关，然后联系资深技术员前来维修。
在进行清洁和维护之前，关闭墙壁上的燃气灶电源开关。

否则，可能会造成死亡或触电。

警告!**火灾危险**

在使用燃气灶时，切勿远离燃气灶。长时间煮沸会产生烟雾，并溢出可染性油脂。
切勿用燃气灶取暖。

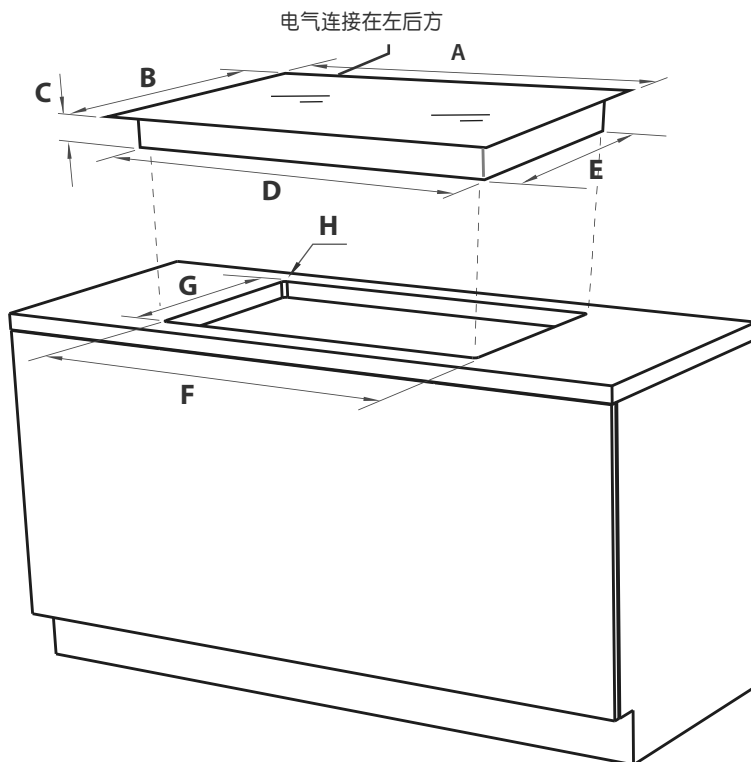
否则，可能会造成严重人身伤害。

重要安全预防措施

操作

- 在使用燃气灶时，让儿童远离灶台。
- 切勿让儿童玩弄家用燃气灶。
- 监护人应该指导儿童或残疾人如何使用燃气灶。监护人应该确保他们能在不危及自身安全和环境安全的情况下使用燃气灶。
- 如果电源线破损，只能由授权人士进行更换。确保电源插头在安装燃气灶之后便于插拔。
- 燃气灶应该连接装有隔离开关的供电线路，隔离开关在必要时把电源隔离开。
- 切勿在火焰和炖锅之间使用石棉毡或装饰盖，否则可能会严重损坏燃气灶。
- 切勿把铝箔或塑料碟子放在灶头上。
- 切勿把大炖锅、平底锅或铁锅放在正在烹饪的其他任何锅旁边。这可能会使大炖锅、平底锅或铁锅不稳，或者把热量投向灶台损坏表面。
- 切勿使用蒸汽清洁器清洁燃气灶。
- 炖锅手柄可能很烫，以至无法触碰。确保炖锅手柄不在其他正在使用的灶头之上。让儿童够不到手柄。
- 在使用燃气灶时，让儿童远离灶台。
- 切勿让儿童玩弄家用燃气灶。
- 切勿站在燃气灶上。
- 切勿在燃气灶上堆放重物，切勿让重物跌落在燃气灶上。
- 确保在使用燃气灶之后把旋钮开关打到OFF（关）位置。
- 切勿把燃气灶当作取暖器。
- 在使用燃气灶时，厨房温度和湿度会升高。确保厨房通风良好。打开自然通风口，或者安装机械通风设备（抽油烟机）。如果长时间使用燃气灶，可能需要强制通风，例如打开窗子，或者安装效率更高的通气设备，例如增大机械通风设备的通风口。
- 在打开燃气灶包装之后，确认燃气灶完好无损。如果怀疑燃气灶有任何损坏，切勿使用燃气灶，请联系供应商或资深技术员。切勿把包装材料（例如塑料袋、聚苯乙烯泡沫、搭扣和包装带）放在燃气灶附近，尤其不能放在儿童够得到的地方，否则可能会造成严重人身伤害。

燃气灶尺寸和开口尺寸

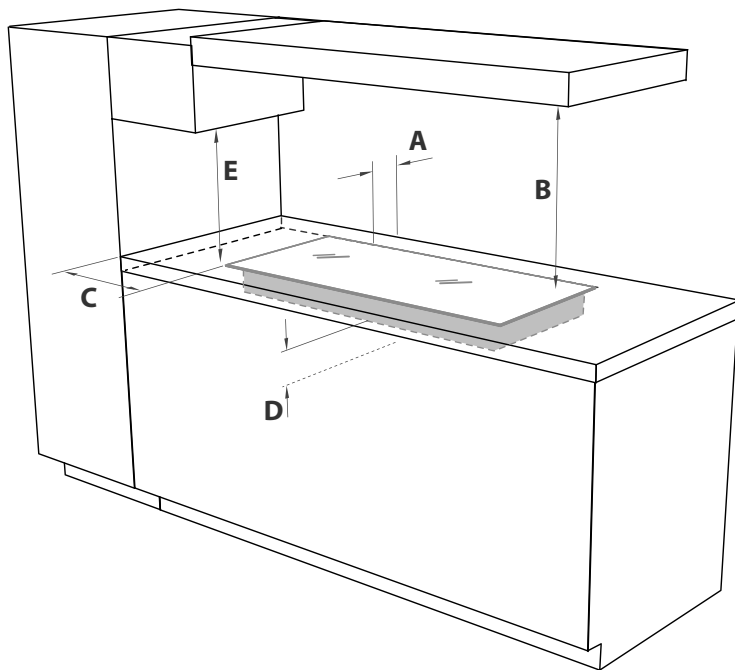


燃气灶尺寸和开口尺寸 (mm)

CG733

A	燃气灶总宽度	730
B	燃气灶总深度	430
C	燃气灶台面下的底板高度	53
D	底板宽度	700
E	底板深度	400
F	开口总宽度	705
G	开口总深度	405
H	开口转角半径	最大120

距离



距离 (mm)

CG733

A	开口后边到下列项的最小距离： 最近的可燃性表面	60
B	玻璃灶面到下列各项的最小距离：	
	抽油烟机	650
	其他悬空排气扇	800
	面朝下的可燃性表面（吊柜）	650
C	开口侧边到下列项的最小距离：	
	最近的可燃性表面	213
D	燃气灶底面到下列项的最小距离： 绝热层	83
E	台面到下列项的最小距离： 燃气灶侧上方的吊柜	450

- 必须根据适用法律把燃气灶安装在合适的厨房里。
- 燃气灶仅供家庭使用，切勿安装在商业、半商业或公共环境下使用。
- 如果把燃气灶安装在商业、半商业或公共环境下，保修自动失效，可能会影响第三方，也可能影响你的公共责任险。
- 必须根据适用法律安装燃气灶。
- 安装技术员必须遵守有关通风和废气排放的适用法律。
- 在进行任何维护或修理之前，始终要断开燃气灶供电电源。
- 燃气灶两边的嵌入式设备不得突出台面，必须能承受比室温高105°C的高温。
- 切勿把燃气灶安装在易燃物（例如窗帘）附近。
- 必须在燃气灶底面与嵌入式设备或烤箱之间安装绝热层。参看下面的图1。
- 如果把燃气灶安装在嵌入式烤箱上面，烤箱必须配有冷却风扇，两台电器分别独立连接燃气和电源。

绝热层必须：

- 可拆卸
- 耐高温
- 采用导热性很小的材料制成
- 距离燃气灶底面至少30mm

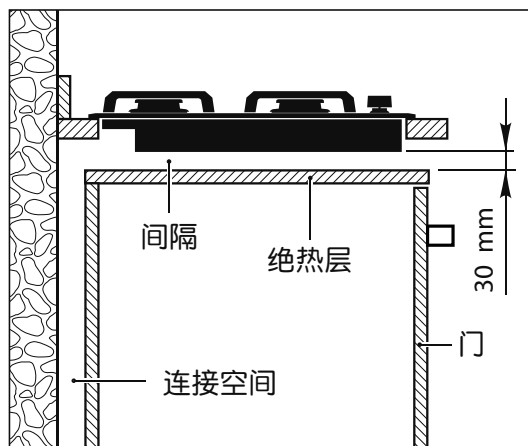


图1 绝热层安装位置

通风要求

实现良好通风

- 安装人员必须遵守当地的适用法规。
- 安装燃气灶的厨房必须有良好的自然通风，以利于燃气充分燃烧。
- 气流必须从外墙上一个或多个通风口直接进入室内，通风口截面积不得小于 100cm^2 （或者参照当地的适用法规）。
- 通风口必须接近地面，最好位于燃气灶灶头对面（如图2a和图2b所示）。必须这样设计通风口，通风口才不会在厨房内外被堵住。
- 如果不便安装必要的通风口，可以根据要求的方式通过隔壁房间提供气流，卧室或危险区域除外。在此情况下，必须打开厨房门让气流进入厨房。

排出油烟和燃烧产生的废气

重要!

燃气灶不连接燃烧废气排放装置，必须根据适用法规安装并连接此类装置。同时要特别注意让厨房保持良好通风。

- 为了排出油烟和燃烧产生的废气，必须安装抽油烟机，排气管直接通到室外（图2a）。
- 如果不便安装抽油烟机，必须在外墙或窗子上安装换气扇；换气扇每小时的换气量应该达到厨房总体积的3-5倍（图2b）。只有在厨房有合适的通风口时，如前述“实现良好通风”部分所述，才能安装换气扇。

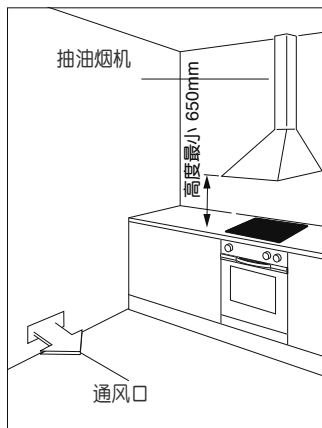


图2a 用抽油烟机换气

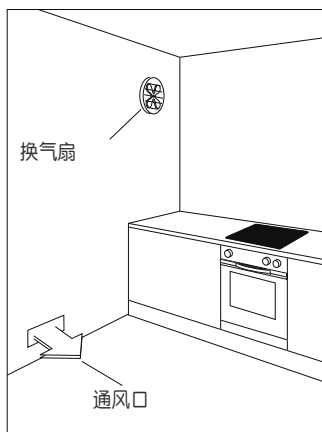


图2b 用换气扇换气

把燃气灶固定在灶台上

- 1 把燃气灶翻过来放在柔软表面上。
- 2 把密封圈套在四周，让有不干胶的一面朝下。
- 3 用螺丝(S)把前后夹子(R)安装在燃气灶上，如图3所示（不要拧紧螺丝）。
- 4 把燃气灶放入灶台上的开口内，然后拧紧螺丝把燃气灶固定在灶台上。
- 5 用锋利刀子裁掉燃气灶四周密封圈的突出部分。注意不要损伤燃气灶。

注意：如果灶台厚度超过40mm，燃气灶底面凹陷深度为20-40mm。

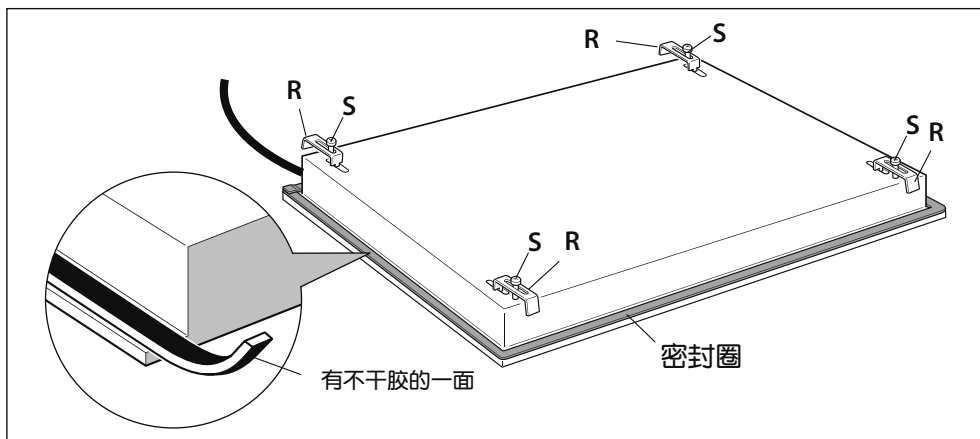


图3 在安装燃气灶之前的准备工作

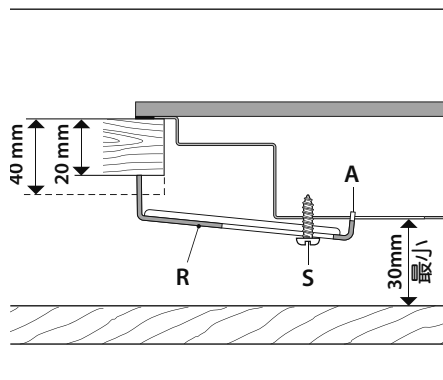


图4 把燃气灶固定在灶台上

燃气安装要求

重要!

- 在安装之前确保当地的供气条件（燃气类型和压力）与燃气灶调节条件相一致。燃气灶标签上标明调节条件。
- 燃气灶必须由具备燃气和电气安装知识的资深注册人员安装和维修。必须根据最新版的适用燃气和电企安装标准、法规和操作规程进行安装或维修。
- 如果安装错误，可能会造成保修失效。

燃气灶只能使用天然气、液化石油气或民用煤气（参看燃气灶的燃气调节标签）。

- 使用天然气的燃气灶：只能针对天然气调节燃气灶，不能在不改动燃气灶的情况下使用其他燃气（液化石油气或民用煤气）。可以利用转换套件*让这些燃气灶能使用液化石油气或民用煤气。
- 使用液化石油气的燃气灶：只能针对液化石油气调节燃气灶，不能在不改动燃气灶的情况下使用其他燃气（天然气或民用煤气）。可以利用转换套件*让这些燃气灶能使用天然气或民用煤气。
- 使用民用煤气的燃气灶：只能针对民用煤气调节燃气灶，不能在不改动燃气灶的情况下使用其他燃气（天然气或液化石油气）。可以利用转换套件*让这些燃气灶能使用天然气或液化石油气。

* 如果燃气灶不附送天然气/液化石油气/民用煤气转换套件，可以联系斐雪派克购买此套件。请参看保修和维修小册子了解详情。

燃气连接

注意：可以在允许的情况下用橡胶软管连接燃气，也可以用软钢管或硬钢管连接燃气。

用橡胶软管连接燃气接头

重要!

只有在当地适用法规允许的情况下，才能使用橡胶软管。

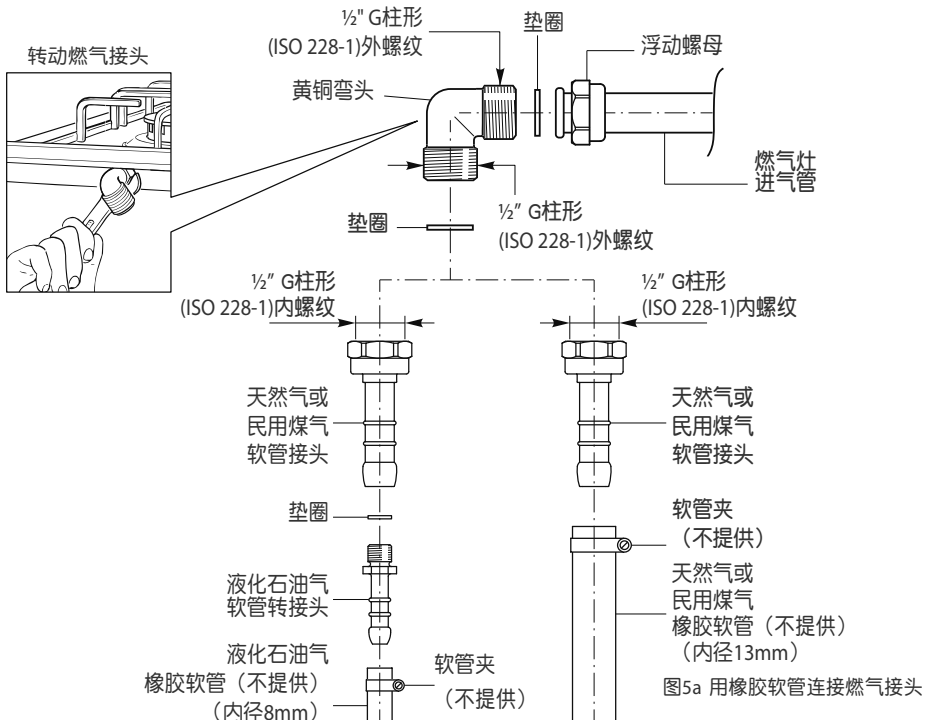
燃气接头（图5a）包括：

- 燃气灶进气管
- 浮动螺母
- 黄铜弯头
- 垫圈
- 合适的（天然气/民用煤气或液化石油气）软管接头

用橡胶软管接头连接燃气接头

注意：如果进气管没有安装软管接头，可以在单独的套件包装中找到随机提供的软管接头；
如果不随机提供软管接头，可以联系客服部购买软管接头。

（重要：只有在当地适用法规允许的情况下，才使用橡胶软管接头。）



把燃气灶连接到天然气或民用煤气接头上

- 1 如果进气管没有安装天然气/民用煤气软管接头，安装软管接头，确保在二者之间放上密封圈（如图5a所示）。
- 2 用合适的橡胶软管（内径13mm）把燃气灶连接到燃气接头上。必须根据当地适用法规安装软管，软管必须适合所用燃气。
- 3 确保把软管的两端拧紧。
- 4 使用标准软管夹（不随机提供）固定软管。

把燃气灶连接到液化石油气接头上

- 1 如果进气管没有安装液化石油气转接头，安装转接头，确保在二者之间放上密封垫圈（如图5a所示）。

重要!

用螺丝把液化石油气软管转接头固定在天然气/民用煤气软管接头底面（在二者之间放上密封垫圈），就构成了液化石油气软管接头。

- 2 用合适的橡胶软管（内径8mm）把燃气灶连接到燃气接头上。必须根据当地适用法规安装软管，软管必须适合所用燃气。
- 3 确保把软管的两端拧紧。
- 4 使用标准软管夹（不随机提供）固定软管。
- 5 安装气压调节阀。

重要!

为了符合当地适用法规要求，在把燃气灶连接到液化气罐之前必须安装（符合当地适用法规要求的）气压调节阀。

在用橡胶软管把燃气灶连接到燃气接头时，确保：

- 软管要尽可能短，不得缠绕或打结。
- 软管长度不超过750mm（或遵守当地适用法规的要求），不经过锋利边沿或转角，不接触运动零部件。只能使用一根橡胶软管，切勿用几根橡胶软管连接燃气灶。
- 在燃气灶使用过程中或通断气过程中，软管不拉紧，不缠绕，不打结，不折弯。
- 软管不接触表面温度高达70°C或超过70°C的任何燃气灶零部件（或遵守当地适用法规要求）。
- 软管不受烟道直接加热，不接触热表面。
- 很容易检查整根软管的状况。
- 按规定的使用时间更换软管，在发现磨损或损坏迹象时更换软管，或者每三年更换一次软管。
- 告诉客户不使用燃气灶时，要立刻关闭燃气灶的液化气罐阀门或进气管阀门。
- 告诉客户不要用酸性清洁剂清洁软管，否则会腐蚀软管。

在把燃气灶连接到燃气接头上之后，确保

- 用肥皂水检查管子和接头是否漏气。如果有气泡，说明漏气。必要时拧紧或更换接头，然后再检查是否漏气。

重要!

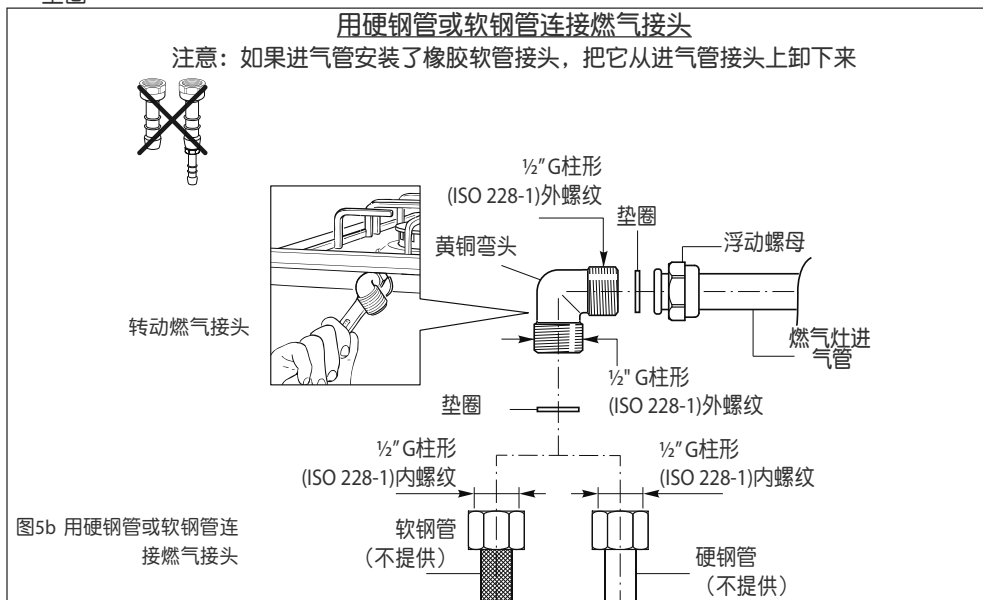
切勿用明火检查是否漏气。

- 检查喷嘴是否适合所用燃气。如果不合适，根据“把燃气灶连接到不同的煤气接头上”一节所述方法更换喷嘴。
- 更换有轻微变形或损坏迹象的密封垫圈。密封垫圈保证燃气接头密封良好。

用硬钢管或软钢管连接燃气接头

燃气接头（图5b）包括：

- 燃气灶进气管
- 浮动螺母
- 黄铜弯头
- 垫圈



重要!

如果进气管安装了橡胶软管接头，把它从进气管接头上卸下来。

在用硬钢管或软钢管把燃气灶连接到燃气接头时，确保：

- 使用符合当地适用法规的硬钢管或软钢管。软钢管必须适合所用燃气，软钢管尺寸必须符合燃气灶热量输出要求。
- 用硬钢管连接燃气接头时，不给进气管施加应力或压力。
- 在燃气灶使用过程中或通断气过程中，软钢管不拉紧，不缠绕，不打结，不折弯。

- 软钢管长度不超过2000mm（或遵守当地适用法规的要求），不经过锋利边沿或转角，不接触运动零部件，否则会造成磨损。只能使用一根软钢管，切勿用几根软钢管连接燃气灶。
- 很容易检查整根软钢管的状况；如果软钢管有到期日期，应该在到期之前更换软钢管。
- 如果使用非全金属制成的软钢管，确保软钢管不接触表面温度高达70°C或超过70°C的任何燃气灶零部件（或遵守当地适用法规的要求）。
- 更换有损坏迹象的硬钢管或软钢管。
- 软钢管不受烟道直接加热，不接触热表面。
- 在把燃气灶连接到液化气罐之前安装（符合当地适用法规要求的）气压调节阀。
- 插软钢管插头的接口永久固定在安装牢固的进气管上，所以软钢管可以自由下垂。
- 在安装软钢管之后便于插拔插头，以便断开插头进行维修或拆除。
- 告诉客户不使用燃气灶时，要立刻关闭燃气灶的液化气罐阀门或进气管阀门。
- 告诉客户不要用清洁剂清洁硬钢管或软钢管，否则会腐蚀钢管。

在把燃气灶连接到燃气接头上之后，确保

- 用肥皂水检查管子和接头是否漏气。如果有气泡，说明漏气。必要时拧紧或更换接头，然后再检查是否漏气。

重要!

切勿用明火检查是否漏气。

- 检查喷嘴是否适合所用燃气。如果不合适，根据“把燃气灶连接到不同的煤气接头上”一节所述方法更换喷嘴。
- 更换有轻微变形或损坏迹象的密封垫圈。密封垫圈保证燃气接头密封良好。

测试工作

在离开之前必须测试燃气灶是否正常工作。打开燃气点燃每个灶头。检查火焰是否呈蓝色，而不带黄色。如果发现异常，检查灶头盖是否盖好，喷嘴是否调准。

把灶头旋钮从最大位置迅速旋到最小位置检查最小灶头设置：火焰不得熄灭。如果需要调节，参看后面的“调节灶头最小气速设置”一节。

如果无法达到满意效果，检查安装是否正确，并通知当地供气公司供气存在的问题；如果是燃气灶问题，应该联系客户服务部安排最近的授权服务代理商前去修理。

把燃气灶连接到不同的煤气接头上

重要!

只有资深注册人员能把燃气灶连接到不同的煤气接头上。

如要使用另一种燃气，必须更换喷嘴，然后调节最小气速设置。

更换喷嘴

- 1 把燃气灶上的锅圈和灶头卸下来。
- 2 用扳手拆卸喷嘴，然后换上要与使用的燃气相适应的喷嘴。参看“喷嘴选择表”。
 - 灶头设置不要求你调节主气流。

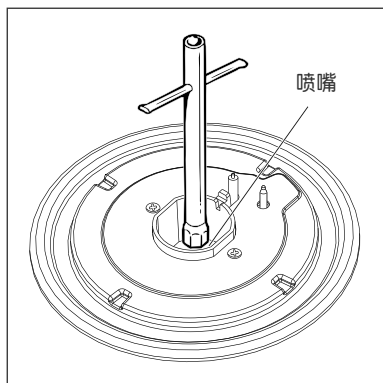


图6 中火灶头

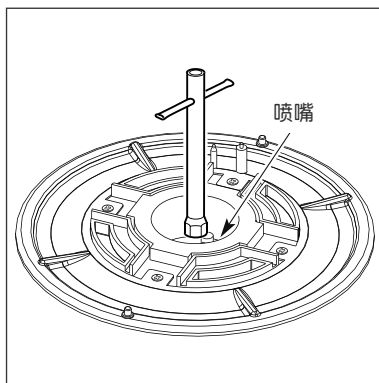


图7 三环铁锅灶头

调节灶头最小气速设置

- 在点燃灶头之后，把气阀打到最小位置，检查所有灶头口是否都喷出火焰。如果部分灶头口不喷火焰，增大最小气速设置。
- 迅速把气阀从最大位置打到最小位置，检查灶头是否在燃烧。如果灶头熄火，增大最小气速设置。

调节最小气速设置

- 1 确保灶头点火燃烧。
- 2 把旋钮打到最小位置。
- 3 拔出旋钮。
- 4 用螺丝刀转动调节螺丝，直到火焰设置合适为止。

对于液化石油气，拧紧调节螺丝。

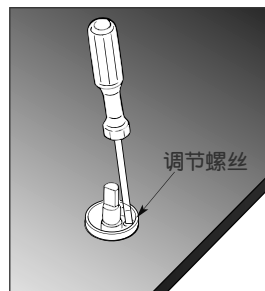


图8 调节灶头最小气速设置

喷嘴选择表

灶头类型			中火		三环	
额定功率(W)			1750		3500	
降低功率(W)			450		1500	
			附加标记		附加标记	
喷嘴 (1/100mm 或标记)	天然气	20兆巴	97	Z	135	T
	液化石油气	29兆巴	65	—	95	—
	民用煤气	8兆巴	190	2	340	6
旁通阀 (1/100mm)	天然气	20兆巴	可调节		可调节	
	液化石油气	29兆巴	34	—	65	—
	民用煤气	8兆巴	可调节		可调节	

电气连接

重要!

- 燃气灶必须有接地保护。
- 必须根据制造商的安装说明进行安装。
- 安装不当可能会造成人畜伤害或财物损失，制造商对此不承担任何责任。
- 如果安装燃气灶需要改动室内布线系统，请联系资深电工前来改动电路。电工还要检查插座电缆截面积是否能满足燃气灶的电流要求。在处理燃气灶的电气部分之前，必须断开电源。
- 必须把燃气灶电源插头插入供电电源插座，检查电压是否符合与标牌注明的额定值相同，电缆截面积是否能承受标牌注明的负载。
- 如果燃气灶不带电源插头，可以安装一个与燃气灶消耗的功率相符的标准插头。
- 必须把插头插入有接地线、符合安全标准的插座。
- 切勿通过转接器、降压器、多孔拖线板或分流器把燃气灶连接到供电电源，否则可能会造成过热燃烧。
- 必须根据当地布线法规的要求，在永久性布线中安装一个合适的隔离开关实现与供电电源完全断开。根据当地的布线法规，隔离开关必须是经核准的开关类型，所有电极的触点气隙间隔为3mm。在安装燃气灶之后，开关和插座必须便于插拔。
- 电源线不得接触任何热零部件，整条电源线任何一点的温度不得超过75°C。
- 如果电源线破损，必须更换同类型的电源线。为了避免危险，只能由制造商、服务代理商或资深人员更换电源线。
- 本电器使用的电源线的三根导线的颜色可能与你的插头端子的颜色不相同，可以如下处理：

电源线三根导线的颜色

黄绿色

蓝色

棕色

插座端子颜色或标记

"E" (地线)、绿色或 

"N" (零线) 或黑色

"L" (火线) 或红色

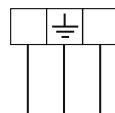
电源线截面积

H05V2V2-F型，最高耐90°C高温

电源线

230V ~ 50Hz 3 x 0.75mm²

230 V ~



L1 PE N(L2)

图9 接线图

最后检查

下列检查应该由安装人员进行



是否安装了夹子？

是否把燃气灶牢牢夹在灶台上？

是否使用了随机提供的垫圈？

所有接头是否进行过漏气测试？

是否针对燃气类型和压力设置了燃气灶？

喷嘴尺寸是否适合所用的燃气？

燃气灶是否接地？

检查电源插头是否接触燃气灶。

操作：

所有灶头是逐个点火还是一起点火？

在关闭燃气之后，灶头是否仍然燃烧？

火焰大小是否稳定合适？

你是否向客户演示过基本操作？

安装人员姓名：_____

安装人员签名：_____

安装公司：_____

安装日期：_____

把说明书留给客户

关于新燃气灶

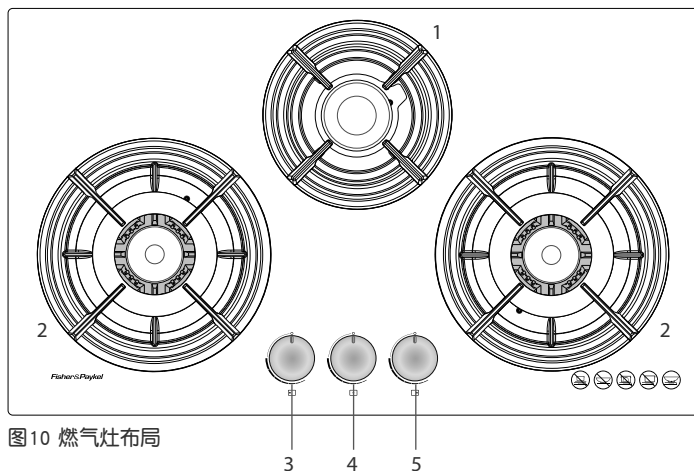
感谢你购买斐雪派克燃气灶。在安装好燃气灶之后，要了解如何始终能达到最佳效果。本指南介绍所有特殊功能。出于安全和烹饪效果考虑，建议你在使用新燃气灶之前通读本指南。

如要了解详情，请访问封地列出的地区网站。

在使用新燃气灶之前

请你在使用新燃气灶之前：

- 阅读本用户指南，要特别注意“安全警告”一节。
- 确保接通燃气灶电源。



- | | |
|----------|-------------|
| 1 中火灶头 | 3 左三环铁锅灶头旋钮 |
| 2 三环铁锅灶头 | 4 中火灶头旋钮 |
| | 5 右三环铁锅灶头旋钮 |

燃气灶头

旋钮（图11）控制流过安全阀的气流。

切勿把旋钮打到最大位置和O（关）位置之间烹饪，切勿让旋钮留在此区间。

可以在最大和最小之间选择烹饪火力。

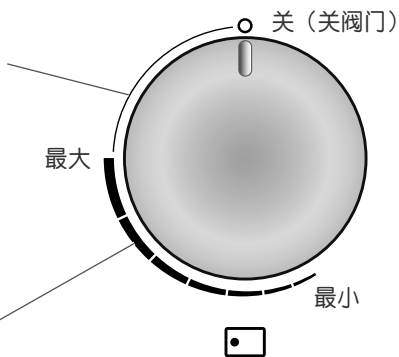


图11 灶头旋钮

使用灶头

- 1 选择要使用的灶头对应的旋钮。
 - 2 轻轻按下旋钮，反时针旋转到最大位置。所有灶头的点火器打火花。
 - 3 在灶头点火之后，继续按住旋钮大约10秒钟。如果很快释放旋钮，火焰会熄灭。
 - 4 在最大位置和最小位置之间调节火力。切勿在最大位置和O（关）位置之间调节火力。
- 注意：如果灶头在15秒钟内不点火，关闭旋钮，等一分钟后重试。
- 5 在使用完燃气灶之后，始终要把旋钮打到O（关）位置。

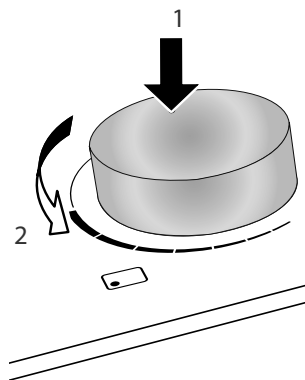


图12 按下并旋转灶头旋钮

熄火安全装置

灶头有熄火传感器和点火器（参看图13）。如果火焰熄灭，熄火传感器自动关闭气源。

如果火焰意外熄灭，关闭灶头，等一分钟后再点火（让燃气散开）。

如果灶头不点火

检查：

- 是否插好燃气灶电源插头，是否接通电源
- 是否打开燃气
- 液化气罐是否空了（如果使用罐装燃气）
- 是否按住旋钮至少10秒钟
- 点火器是否打火花。如果点火器不打火花，可能是点火器脏了或受潮。用牙刷蘸甲基化酒精清洁点火器，如图13所示。

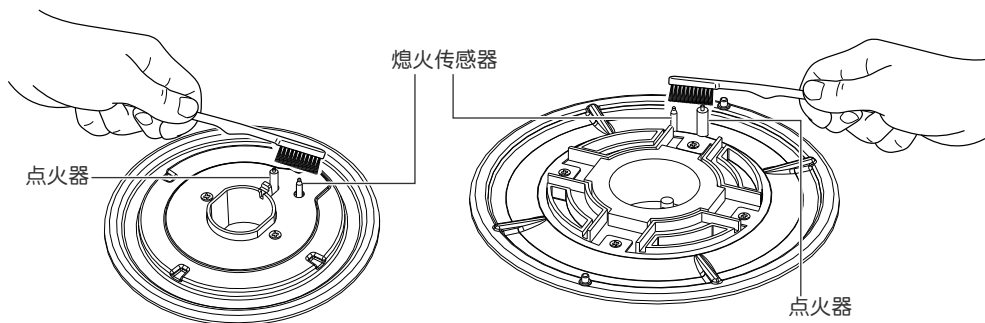


图13 清洁点火器和传感器

如果火焰异常

如果火焰变黄或异常，检查包括灶头盖在内的灶头零部件是否

- 清洁干燥
- 在“保养和清洁”一节所示的位置同时参看故障排除一节。

使用与灶头相配的炊具

使用平底锅，并确保平底锅尺寸与灶头相配，如下表所述。在大灶头上使用小壶效率不高。

可以在燃气灶上使用的平底锅的直径

灶头	最小	最大
中火	16cm	24cm
三环铁锅灶头	24cm	28cm
	铁锅最大直径36cm	

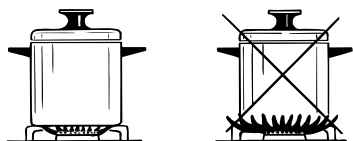


图14 炊具尺寸和灶头相配与否



图15 高效和低效的炖锅锅底

说明

- 切勿把大壶或重物放在平底锅锅圈上。大壶和重物会压弯平底锅锅圈，使火焰转向，可能会损坏燃气灶。
- 切勿在平底锅和平底锅锅圈之间放置锅垫、石棉毡或其他物件，否则可能会损坏燃气灶。
- 把平底锅放在灶头中央使其保持稳定，不悬在锅圈外面。

铁锅锅圈

铁锅锅圈放在三环铁锅灶头上的平底锅锅圈之上

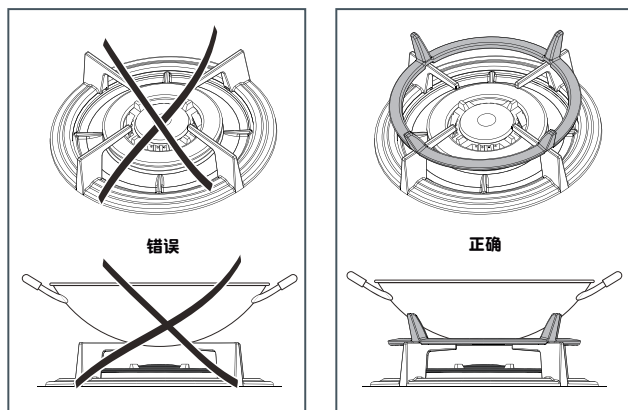


图16 铁锅锅圈正确放置方法

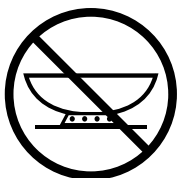
重要!

- 如果在使用铁锅时不用铁锅锅圈，铁锅可能会倾覆，铁锅灶头可能无法正常工作。
- 切勿在铁锅锅圈上使用平底锅。
- 铁锅锅圈只能放在三环铁锅灶头上的平底锅锅圈之上。
- 在使用铁锅锅圈时，切勿移开平底锅锅圈。如果在使用铁锅锅圈时不用平底锅锅圈，热量会投向下损坏燃气灶。
- 只使用随机提供的铁锅锅圈或制造商建议的铁锅锅圈。

玻璃上的符号含义



切勿在平底锅和平底锅锅圈之间放置任何物件，例如锅垫或石棉毡，否则可能会严重损坏燃气灶。



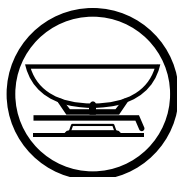
切勿移开平底锅锅圈，然后放上铁锅锅圈，否则热量会集中投向发热板。



切勿把大壶或重物放在平底锅锅圈上，它们会压弯平底锅锅圈，使火焰投向发热板。



把平底锅放在灶头中央使其保持稳定，不悬在燃气灶外面。



只使用随机提供的铁锅锅圈或燃气灶制造商建议的铁锅锅圈。

重要!

在清洁或维护之前确保:

- 关闭所有灶头
- 燃气灶断开了电源
- 燃气灶的所有零部件冷却到可以安全触摸的程度

重要!

为安全起见, 切勿卸下灶头固定板螺丝。灶头固定板只能由授权的维修代理商拆卸。

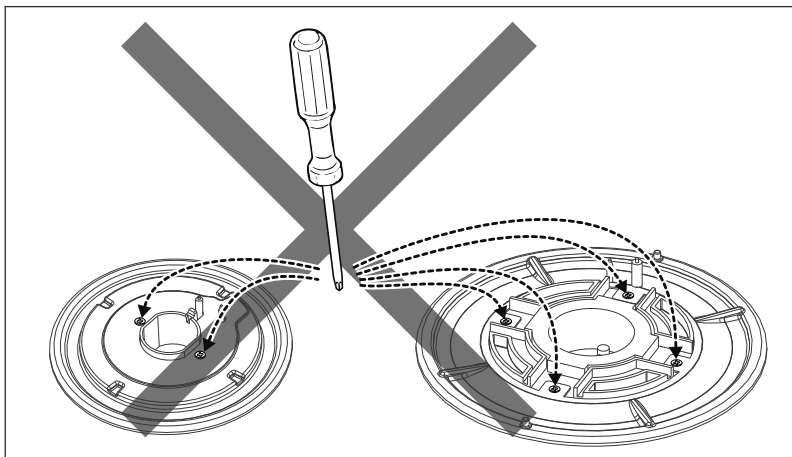


图17 切勿卸下灶头固定板螺丝

一般性建议

- 每次使用燃气灶之后清洁燃气灶, 不让污迹变干。参看下面的清洁流程图。
- 每个月至少清洁一次灶头和点火器。参看下面的清洁流程图。
- 每三年或四年联系当地的授权服务中心彻底检查燃气灶的所有燃气零部件, 即使燃气灶正常工作也如此。
- 切勿让酸性物质(柠檬汁、醋等)遗留在灶面上。
- 如果让在玻璃表面熔化的食物或含糖高的溢出物自然冷却, 可能会在玻璃表面形成点蚀。及时用煎鱼锅铲或刮铲清除溢出物, 要非常小心很烫的灶面。
- 切勿使用粗糙清洁器或不合适的擦子, 否则会刮花玻璃。
- 切勿用自动清洁烤箱清洁燃气灶零部件。
- 切勿用蒸汽清洁器清洁燃气灶的任何零部件。

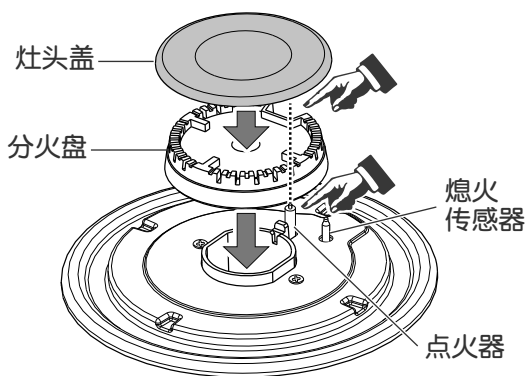
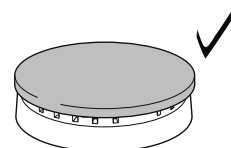
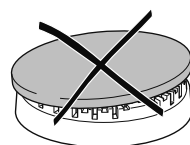
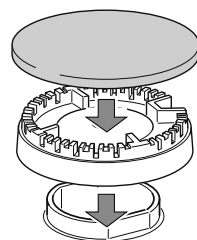
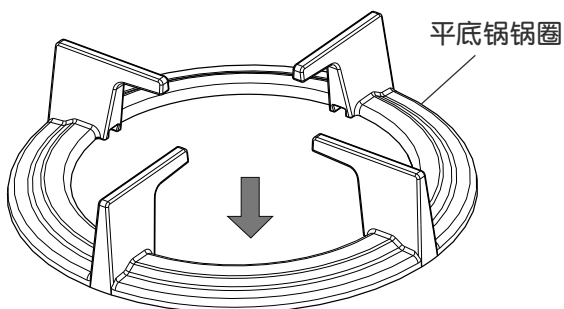
清洁流程图

什么?	如何?	重要!
旋钮	<ol style="list-style-type: none"> 1 用温热肥皂水清洁。 2 用软抹布擦干。 	
玻璃表面	<ol style="list-style-type: none"> 1 移开平底锅锅圈、灶头盖和分火盘。 2 除去溢出物或熔化食物。 3 使用微晶玻璃燃气灶清洁剂。 4 用干净的湿抹布擦拭，然后擦干。 	<ul style="list-style-type: none"> ▪ 尽快擦拭糖渍或溢出物。如果任其熔化或冷却，可能很难再擦掉，甚至会永久性损坏玻璃表面。 ▪ 在清洁热表面时要非常小心! ▪ 大擦子、某些尼龙擦子和粗糙清洁剂可能会刮花玻璃。始终要阅读商品标签，确认清洁剂和擦子是否适合擦拭玻璃表面。
平底锅锅圈、灶头盖和环	<ol style="list-style-type: none"> 1 取出零部件，浸泡零部件除去顽固污渍，然后用温热肥皂水清洗。 2 冲洗干净，然后用软抹布擦干。 	<ul style="list-style-type: none"> ▪ 确保正确放回灶头零部件，如下列插图所示。 ▪ 只有在正确放回所有零部件之后，才能使用灶头。 ▪ 擦干所有灶头零部件再放回去，因为即使是很小的水珠也会影响灶头燃烧性能。
分火盘	<ol style="list-style-type: none"> 1 用硬尼龙刷或拉直的回形针清洁孔和凹槽。 2 用温热肥皂水清洗。 3 冲洗干净，然后擦干。 	
点火器	用牙刷蘸甲基化酒精清洁。	如果点火器脏或受潮，灶头无法有效点火。
熄火传感器	参看图13。	如果传感器脏或受潮，熄火安全装置无法正常工作。

放回中火灶头和平底锅锅圈

确保灶头和平底锅锅圈组装：

- 不能旋转
- 水平稳定
- 正确对准



只使用合适的平底锅锅圈

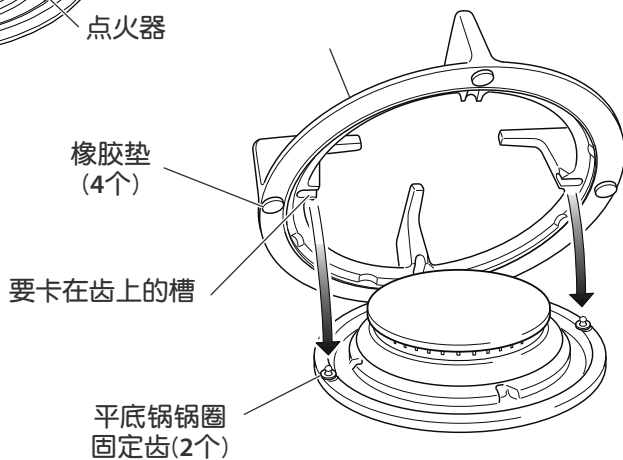


图18 确保正确安装灶头和平底锅锅圈

放回三环铁锅灶头和平底锅锅圈

确保灶头和平底锅锅圈组装：

- 不能旋转
- 水平稳定
- 正确对准

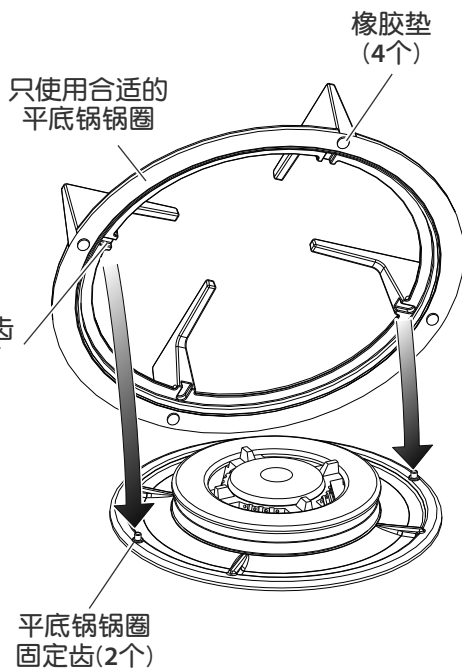
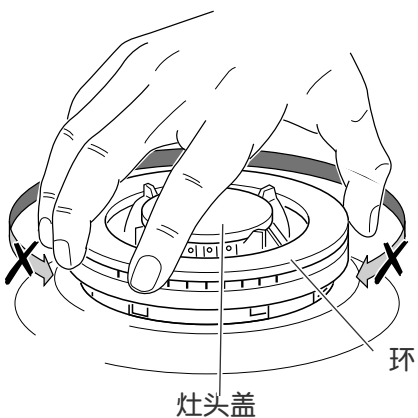
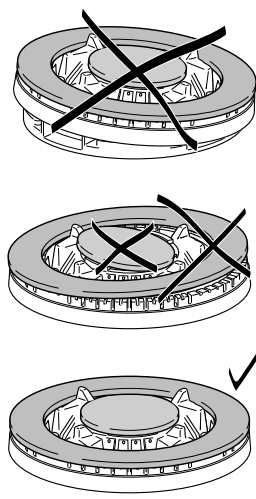
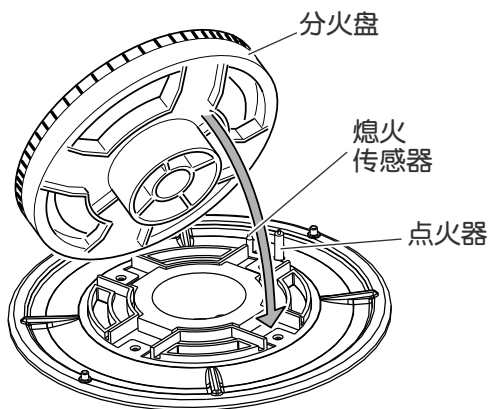


图19 确保正确安装灶头和平底锅锅圈

清洁三环铁锅灶头喷嘴

重要!

要特别注意三环铁锅灶头。

灶头喷嘴外面的四个孔必须始终保持清洁。

为了确保灶头正常安全地工作，这是必不可少的。

在清洁时：

- 取下分火盘
- 用棉签、牙刷或其他细小物件掏出四个孔里的硬结物或脏物。

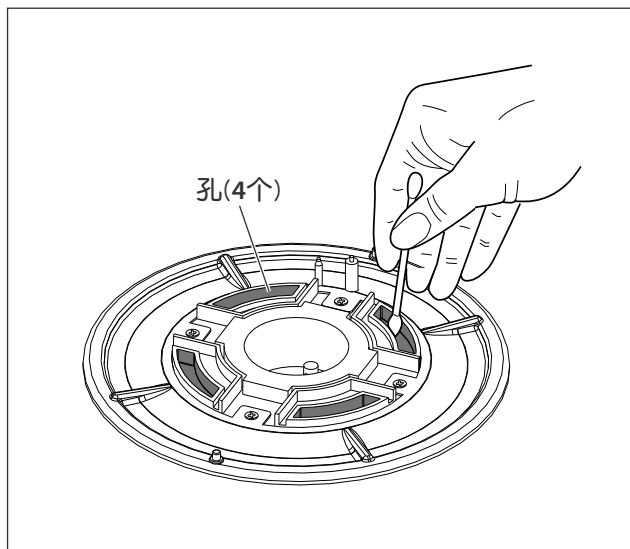


图20 清洁三环铁锅灶头喷嘴

问题	可能的原因
灶头不点火	检查是否插好燃气灶电源插头，是否接通电源。 检查是否打开燃气阀，软管里是否有燃气。在打开灶头时，应该听到燃气发出的嘶嘶声。 如果使用罐装燃气，检查液化气罐是否空了。 点火器可能脏了。用牙刷蘸甲基化酒精清洁点火器。 可能是灶头零部件没有装好。检查安装情况，确保灶头盖放平。
灶头火焰发黄或难点火	可能是灶头零部件没有装好。检查安装情况，确保灶头盖放平。 如果使用罐装燃气，可能是液化气罐里的燃气不多了。 检查灶头零部件是否清洁干燥。 可能是燃气压力太小。请维修人员或安装人员检查。 燃气灶设置可能与要使用的燃气不一致。请维修人员或安装人员检查燃气灶设置。
其中一个灶头的火焰不稳定	检查灶头零部件是否清洁干燥。检查灶头安装是否正确，确保灶头盖放平。
旋钮打到最小设置时熄火	可能是燃气压力太小。请维修人员或安装人员检查燃气压力。 可能是最小设置调节错误。请维修人员或安装人员检查最小设置。 如果使用罐装燃气，可能是液化气罐里的燃气不多了。
灶头不能调小火力（在使用罐装燃气或液化石油气时）	可能是没有正确调节燃气灶。请维修人员或安装人员调节燃气灶。
焰尾很黄	致电维修人员前来维修燃气灶。
有臭味	致电维修人员前来维修燃气灶。
火焰喷得很高	致电维修人员前来维修燃气灶。
电气故障	如果发生电气故障，仍然可以使用燃气灶。把旋钮打到最大位置，用火柴从灶头侧面点燃灶头。等到火焰燃烧均匀再调节火力大小。

在致电寻求服务或协助之前……

自己先检查烤箱。阅读安装说明书和用户指南，检查：

- 1 产品安装是否正确
- 2 你是否熟悉正常操作

如果在进行上述检查之后仍然需要协助，请阅读“维修和保修”单了解保修和售后服务详情，或者登录封底列出的地区网站联系我们。

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