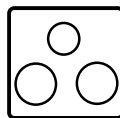


EHG8321BC EHG9350BC
EHG9231BC EHG9351BC
EHG9331BC EHG8260GE
EHG8241GE EHG8260BC
EHG8250BC EHG9261BC
EHG8251BC EHG9361BC
EHG9251BC EHG8250BCP
EHG9350BCP



EN Gas hob

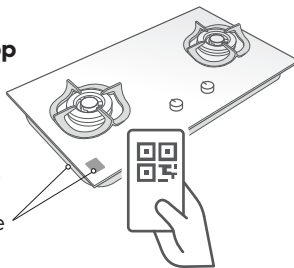
Installation & User manual

Enjoy peace of mind. Register your appliance today.

Stay updated on better living services,
safety notices and shop for accessories.

1. **Open the camera app on your smartphone and point at the QR code to scan.**

Product Registration QR code is located on the top surface or underside of your appliance.



2. **Tap the notification or link to open the registration form.**
3. **Complete your details and enjoy peace of mind.**



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.

3 Safety instructions

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.

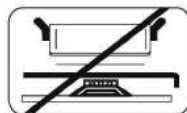


Fig. 1

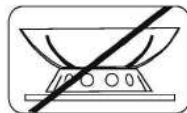


Fig. 2



Fig. 3

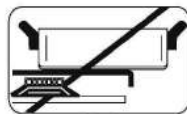


Fig. 4

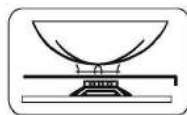
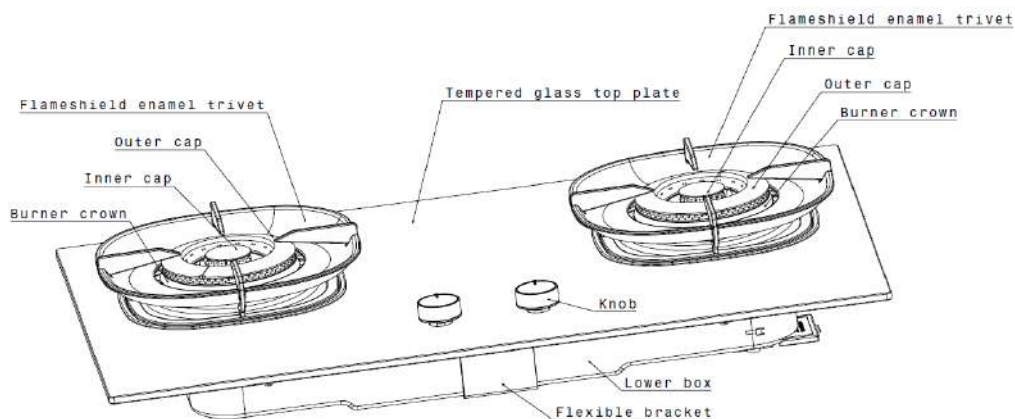
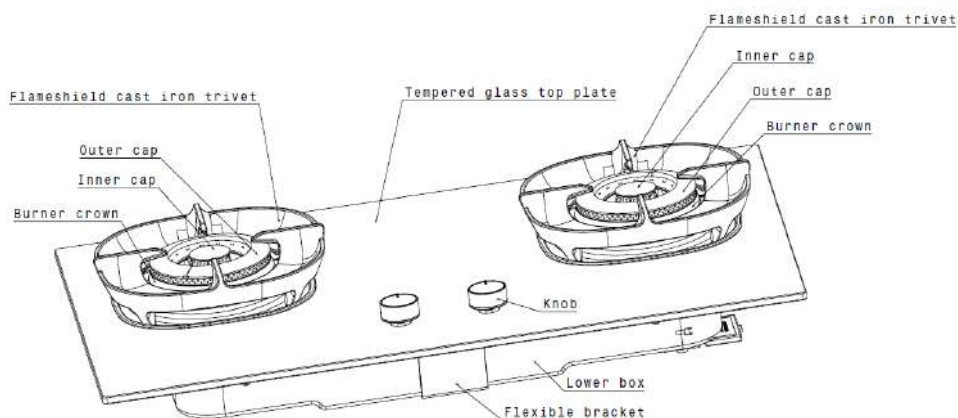


Fig. 5



EHG8241GE / EHG8260GE

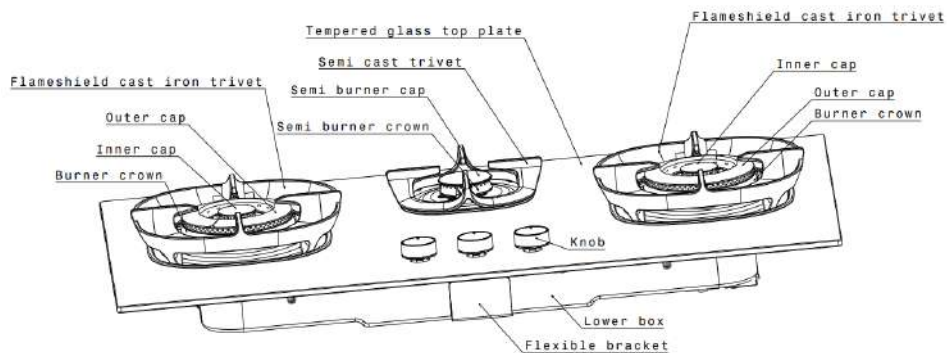


EHG8250BC / EHG8251BC / EHG9251BC / EHG8260BC / EHG9261BC
EHG8250BCP

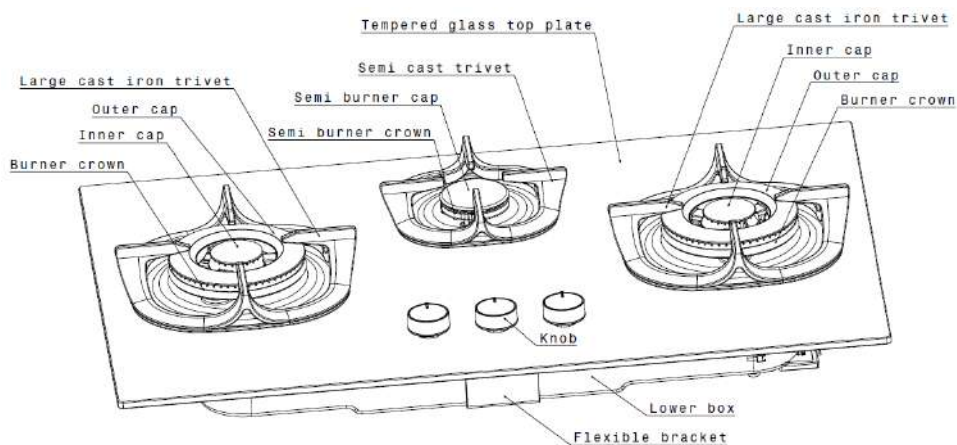
Flameshield Trivet

The Flameshield Trivet reduces heat-loss to deliver more intense heat to the cooking process, for effortlessly perfecting dishes from soups to sauces to stir-fries. the curved trivet profile works like cradling a candle, cupping the flame and channeling the energy directly onto the bottom of the pan. By directly heat more efficiently, our FlameShield Trivet cook tops cook faster and consumer less energy than previous models, helping you to achieve quick, tasty meals, whilst also lowering your energy bills over time.

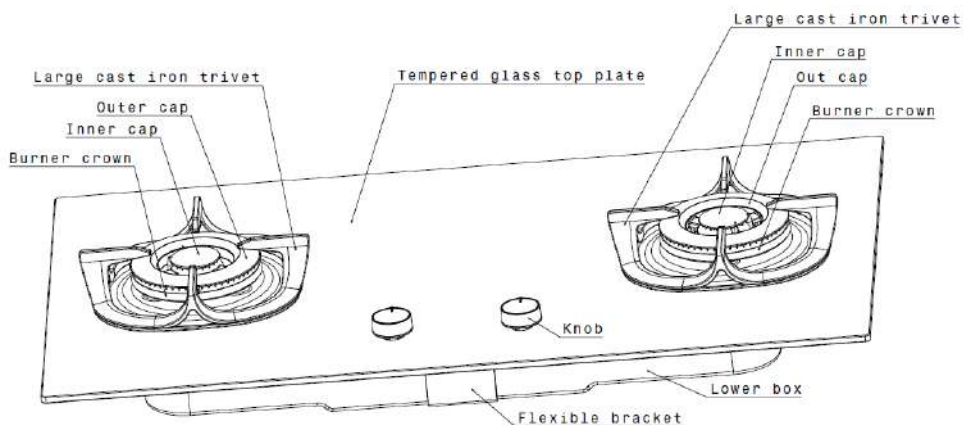
5 parts identification



EHG9350BC / EHG9351BC / EHG9361BC
EHG9350BCP



EHG8321BC / EHG9331BC



EHG9231BC

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."

7 installation instructions

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)

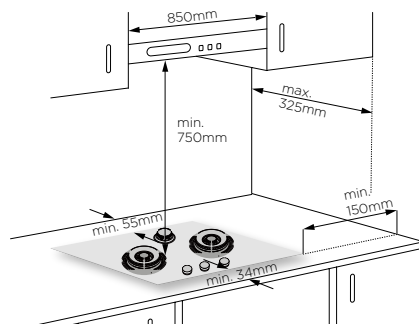
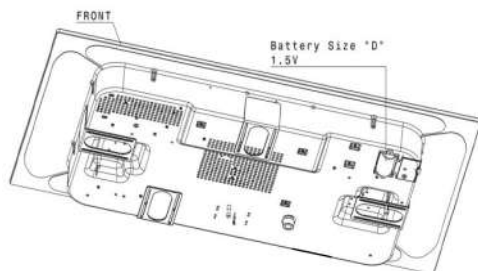


Fig.6 (in mm)

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.



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 not use for a long time.



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.
- This gas hob has been tested for operating on town gas pressure up to 31 mbar
- **Gas 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.

Flexi Installation Cut Out

- The smaller burner (lower) box of this cooktop combined with the extended glass overhang, and flexible bracket makes installation into existing counter cut-outs easy without additional modification.
- For replacement purchase, ensure cutout size fall within the given dimension for the desired hob.
- Gas hobs should be secured properly with the flexible brackets provided to prevent it from moving in Fig 7.

Model	Cut-out Dimension	
EHG8321BC	Width (630-765)*Depth(350-465)	R50
EHG8241GE	Width (630-765)*Depth(350-465)	R50
EHG8250BC	Width (630-765)*Depth(350-465)	R50
EHG8251BC	Width (630-765)*Depth(350-465)	R50
EHG8260GE	Width (630-765)*Depth(350-465)	R50
EHG8260BC	Width (630-765)*Depth(350-465)	R50
EHG9231BC	Width (700-865)*Depth(405-480)	R50
EHG9331BC	Width (700-865)*Depth(405-480)	R50
EHG9251BC	Width (700-865)*Depth(405-480)	R50
EHG9350BC	Width (700-865)*Depth(405-480)	R50
EHG9351BC	Width (700-865)*Depth(405-480)	R50
EHG9261BC	Width (700-865)*Depth(405-480)	R50
EHG9361BC	Width (700-865)*Depth(405-480)	R50
EHG8250BCP	Width (630-765)*Depth(350-465)	R50
EHG9350BCP	Width (700-865)*Depth(405-480)	R50

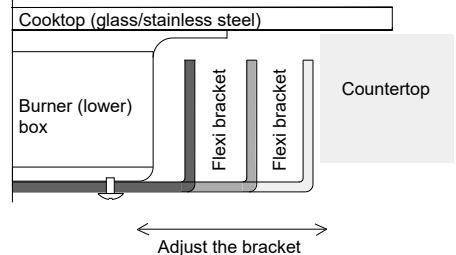
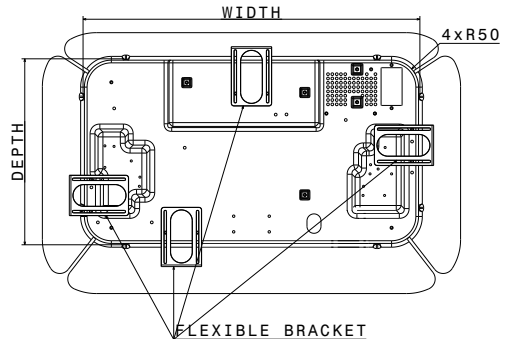


Fig. 7 (in mm)

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.



IMPORTANT SAFETY INSTRUCTION:

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



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.

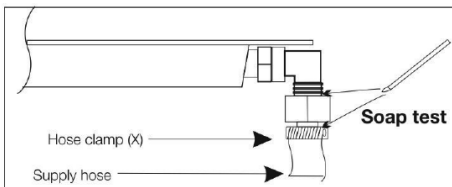
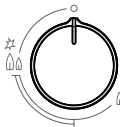


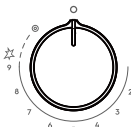
Fig 8

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:



EHG8321BC/EHG9231BC/EHG9331BC/
EHG8241GE/EHG8250BC/EHG9350BC/
EHG8260GE/EHG8250BCP/EHG9350BCP



EHG8251BC/EHG9251BC/EHG9351BC/
EHG8260BC/EHG9261BC/EHG9361BC

To turn off the gas, rotate the knob anticlockwise until you feel the distinct click on the knob and the indicator on the knob is pointing to "0".

4. To ignite, hold the knob and depress for several seconds, rotate anti-clockwise 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

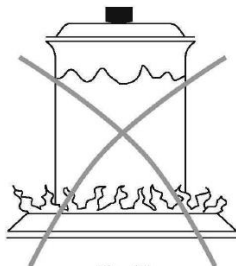
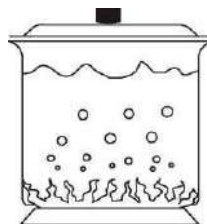
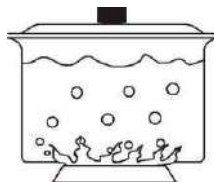


Fig. 12

- 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)

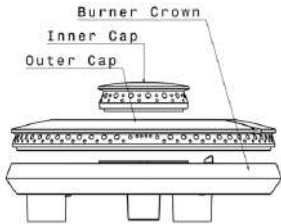


Fig 13

- After cleaning, ensure the burner caps are reassembled properly into position.
- 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 and may face risk with flame ignition problem.

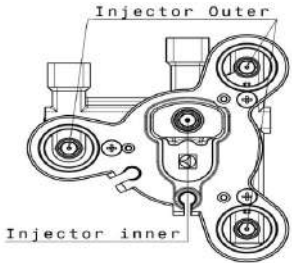


Fig 14



NOTE:-
When refitting the burner caps & crowns, ensure that

What to do if

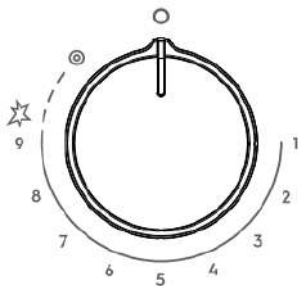
Phenomenon	Reason	Solution
Burner will not light...	Air in gas line Blockage in line Ignition not sparking Battery is flat Burner not fitted correctly	Purge gas line Trace back & clear Check lead & electrode Replace battery Fit burner in correct position
Burner lights back to injector...	Excessive lint 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...	Excessive electrode gap Ignitor connections loose Battery is flat	Check gap, and adjust so it is 4-5mm 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

Burner Photo	Burner Description	Gas Type	Heat Input	Gas Pressure	Model Name
	Triple ring burner	TG	4.0kW	11mbar	EHG8250BCP/EHG9350BCP
		LPG	5.2kW	30mbar	EHG8241GE/EHG8250BC/EHG8251BC/ EHG9251BC/ EHG9350BC/EHG9351BC/ EHG8260BC/EHG8260GE
		LPG	5.5kW	30mbar	EHG9261BC/EHG9361BC
	Double ring burner	LPG	5.0kW	30mbar	EHG8321BC/EHG9231BC/EHG9331BC
	Semi rapid burner	LPG	2.0kW	30mbar	EHG9350BC/EHG9351BC/EHG9361BC
		TG	1.8kW	11mbar	EHG9350BCP
	Semi rapid burner	LPG	1.65kW	30mbar	EHG8321BC/EHG9331BC
Reduce Rate			1.0kW		
Gas connection			0.5 Inch straight thread (14 threads per inch)		
Battery			1.5V D.C		



StepFlame

StepFlame delivers precise control on three rings of flame with stepped settings that click into place as you change the heat intensity. The pre-defined settings guarantee the same flame and heat level every single time, giving you both control and flexibility. This is perfect for a variety of techniques and dishes from delicately melting chocolate, to gently simmering sauces or stir-frying rice at high temperatures.

StepFlame	Cooking Method	Suggested Recipe
1	Melt	For melting Chocolate. <u>Method:</u> Directly melt 20 grams of chocolate for 30 seconds in a pot.
2	Simmer/ Keep Warm	For simmering or keeping food warm.
3	Stew	For stewing soup.
4	Poach (egg)	For poaching egg. <u>Method:</u> Swirl the water to create a tornado. Slide in the egg once the water is hot enough and poach for 3 minutes.
5	Pan fry	For pan frying
6	Stir fry	For low heat Stir Frying
7	Stir fry and Deep Fry	For high heat Stir Frying and Deep Fry
8	Sear	For searing meat and fish with skin down.
9	Boil	For fast boiling.
	Pancake mode	For cooking pancakes and crepes with even heat distribution on large surface. <u>Method:</u> Mix 1 egg, 1 cup milk, 1 ¼ cup all-purpose flour, ¼ teaspoon baking powder. Cook for 2 minutes or until lightly brown. Then flip to cook the other side.

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 labor 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.

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

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

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Corporate Office Address: Unit T2-7, 7th Floor, Tower 2 ,

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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 :

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Consumer Care Hotline : (+63 2) 845 CARE 2273

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Trunkline: +63 2 737- 4756

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Email : wecare@electrolux.com

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Electrolux S.E.A. Pte Ltd.

1 Fusionopolis Place,

#07-10 Galaxis, West Lobby

Singapore 138522.

Office Fax : (+65) 6727 3611

Email : customer-care.sin@electrolux.com

Thailand

Consumer Care Tel : (+66 2) 725 9000

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Bangkapi, Huai Khwang, Bangkok 10310

Office Tel : (+66 2) 7259100

Office Fax : (+66 2) 7259299

Email : customercarethai@electrolux.com

Vietnam

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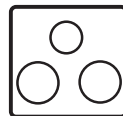
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PN:305536618-B

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EHG8241GE EHG8260BC
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TH เต้าแก๊ส

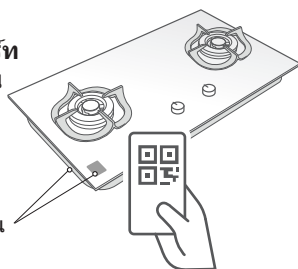
คู่มือการติดตั้งและคู่มือการใช้งาน

บริการที่จะทำให้ชีวิตคุณง่ายขึ้น ลงทะเบียนผลิตภัณฑ์ของคุณได้แล้ววันนี้

อัปเดตบริการต่างๆ เพื่อคุณภาพชีวิตที่ดีขึ้น
ขอควรระวังด้านความปลอดภัย และข้ออุปกรณ์เสริม

1. เปิดแอปกล้องบนสมาร์
โฟนของคุณและสแกน
คิวอาร์โค้ด

คิวอาร์โค้ดสำหรับการลงทะเบียนผลิตภัณฑ์จะอยู่ที่ด้าน
บนหรือใต้ผลิตภัณฑ์ของคุณ



2. แตะที่ข้อความแจ้งเตือนหรือลิงก์เพื่อเปิด
แบบฟอร์มการลงทะเบียน
3. กรอกรายละเอียดของคุณให้ครบถ้วนและ
สนุกไปกับบริการที่จะทำให้ชีวิตคุณง่ายขึ้น



Electrolux

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ขอพรคุณที่ทำหนังสือขอแจ้งใช้อุปกรณ์เครื่องใช้ภายในบ้านของอีเลกโทรลิกซ์

กลุ่มบริษัทอีเลกโทรลิกซ์จากสวีเดน คือหนึ่งในผู้จำหน่ายอุปกรณ์เครื่องใช้ภายในบ้านรายใหญ่ที่สุดของโลก โดยมีผู้ใช้ผลิตภัณฑ์ของอีเลกโทรลิกซ์กว่า 65 ล้านชิ้น ในแต่ละปีทั่วโลก นอกจากนี้ อีเลกโทรลิกซ์ยังเป็นผู้ผลิตอุปกรณ์ไฟฟ้าภายในครัวเรือนที่ใหญ่ที่สุดของโลกอีกด้วย กลุ่มบริษัทอีเลกโทรลิกซ์ มียอดขายหน่วยผลิตภัณฑ์ในครัวเรือนกว่า 55 ล้านชิ้น ซึ่งมีความสูงรวมกันแล้วเท่ากับยอดเขาเอเวอเรสต์ 5 ลูก เสาธงแบรนด์ไปโลกเกินกว่า 2 ใน 3 เลือกใช้อุปกรณ์ครัวของอีเลกโทรลิกซ์

จะเห็นได้ว่าอีเลกโทรลิกซ์ประสบความสำเร็จมาตลอด 80 ปี จากจำนวนครัวเรือนที่ไว้วางใจของอีเลกโทรลิกซ์กว่า 450 ล้านครัวเรือนทั่วโลก เราจึงมีความยินดีเป็นอย่างยิ่งที่จะส่งมอบผลิตภัณฑ์ที่ดีที่สุดภายใต้แบรนด์อีเลกโทรลิกซ์ ที่มีชื่อเสียงมายาวนานแก่ผู้บริโภคในเอเชียตะวันออกเฉียงใต้ สำหรับเราแล้ว อีเลกโทรลิกซ์ไม่ได้เป็นเพียงยี่ห้อของผลิตภัณฑ์เครื่องใช้ในครัวเรือนที่น่าเชื่อถือสูงสุดเท่านั้น แต่อีเลกโทรลิกซ์ยังเป็นผู้ที่ใส่ใจกับวิถีชีวิตที่หลากหลายของผู้ใช้ด้วยเทคโนโลยีที่ทันสมัยและดีไซน์ยอดเยี่ยม ซึ่งนอกจากจะนำความหรูหรามาสู่ห้องครัวของท่านแล้ว อีเลกโทรลิกซ์ยังช่วยให้การทำอาหารง่ายขึ้น สนุกขึ้น และยังเป็นกิจกรรมที่สามารถทำร่วมกับสมาชิกในบ้านได้อีกด้วย ขอให้ท่านสนุกกับการทำอาหารด้วยเครื่องใช้ในบ้านของอีเลกโทรลิกซ์!

บริษัทขอพรคุณอีกครั้งที่ให้ความไว้วางใจเลือกไว้วางใจของอีเลกโทรลิกซ์!

ก่อนติดตั้งหรือใช้งานอุปกรณ์ชิ้นนี้ โปรดอ่านคู่มือให้ละเอียดโดยพิจารณาข้อความที่เกี่ยวข้องกับความปลอดภัยในหน้าถัดไป

หากท่านมีคำถามเกี่ยวกับอุปกรณ์ชิ้นนี้ โปรดติดต่อขอคำแนะนำจากฝ่ายดูแลลูกค้า
 เลขที่คู่มือเล่มนี้ไว้เพื่อใช้อ้างอิงในอนาคต และส่งต่อไปให้เจ้าของรายต่อไป

ข้อแนะนำเพื่อความปลอดภัย

ห้ามใช้ผลิตภัณฑ์กับแก๊สประเภทอื่นที่ไม่ได้ระบุไว้

ห้ามวางวัตถุใดๆ เช่น ที่กั้นปลอว์ไฟ, แฟนคิน กับระหว่างกระจกกับขาตั้งกระจก: เพราะอาจทำให้เตาเสียหายได้ (รูป 1)

ห้ามถอดขาตั้งกระจก: แลวางขาตั้งภายนอกบนสีกที่ไม้ของยี่ห้อทรอสท์ กรอนหัวเตาไว้ เพราะจะทำให้ปลอว์ไฟแรงขึ้นและทำให้ปลอว์ไฟเปลี่ยนทิศทางไปสัมผัสโดนตัวกระจกได้ (รูป 2)

ห้ามใช้หม้อหรือภาชนะที่มีขนาดใหญ่หรือมีน้ำหนักมาก เพราะอาจทำให้ขาตั้ง ภาชนะโค้งงอและทำให้ปลอว์ไฟเปลี่ยนทิศทางไปสัมผัสโดนตัวกระจกได้ (รูป 3)

วางกระจกให้อยู่ตรงกลางหัวเตาเพื่อให้มันคงและเพื่อให้หัวเตาร้อนจัด จนเกินไป (รูป 4)

ใช้เฉพาะขาตั้งที่ห้ามหรือขาตั้งที่แนะนำให้ผู้ผลิตอุปกรณ์ (รูป 5)

ขาตั้งภายนอกบนสีกใช้วางภายนอกบนสีก แลขาตั้งแบบอื่นๆ ใช้วางหม้อหรือ ภาชนะบนบน

เตาแก๊สมีใช้สำหรับการทำอาหารเท่านั้น ห้ามใช้เพื่อวัตถุประสงค์อื่น เช่น ทำให้อาหารแห้ง, เสอผ้า ฯลฯ เพราะอาจทำให้เกิดไฟไหม้ได้

หากเกิดกลิ่นรั่ว ให้ปิดแก๊สทันที เปิดหน้าต่างทุกบานเพื่อระบายอากาศ แล ปิดต่อศูนย์บริการยี่ห้อทรอสท์ ห้ามเปิด/ปิดสวิตช์ไฟ จุดไฟปลอว์ไฟ ลูบๆ หรือจุดไฟเชิ๊คโดยเด็ดขาด

ใช้เตาแก๊สในห้องที่ระบายอากาศได้ดีเท่านั้น

ห้ามต่อแก๊สกับท่อไว้มิล เพราะท่อไว้มิลอาจอ่อนตัวลงเนื่องจากความร้อน ให้ใช้เฉพาะท่ออย่างเท่านั้น

ตรวจสอบให้แน่ใจว่าหม้อปิดจุดไฟแล้วและปิดวาล์วที่ถังแก๊สทุกครั้ง หลังจากใช้งานเสร็จ

อย่าสัมผัสหัวเตา ขาตั้งกระจก ฯลฯ กับสิ่งสิ่งจากใช้งานเสร็จ เพราะมัน อาจได้รับอันตรายจากไฟลวกได้

ตรวจสอบว่าท่ออย่างไม่ได้สัมผัสหัวเตาหรือถูกกับอยู่ที่เตา

เมื่อต่อท่ออย่างเข้ากับเตาแก๊ส จะต้องขันที่รัดก่อนให้แน่น

ขาตั้งกระจกบริเวณที่สัมผัสหรือใกล้ปลอว์ไฟจะมีการเปลี่ยนสีหรือใช้งาน ซึ่งถือเป็นเรื่องปกติ

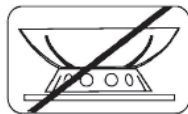


คำเตือน:

- ในกรณีที่ใช้เตาแก๊สปลอว์ไฟตัวเอง ให้หมั่นลูกบิดควบคุมการทำงานไปที่ ตำแหน่งปิด แลปล่อยไว้อย่างน้อย 1 นาที อย่าพยายามจุดหัวเตาทันที
- สำหรับหัวเตาที่ติดตั้งอุปกรณ์ควบคุมปลอว์ไฟ (Flame Supervision Device) หากหมั่นลูกบิดเพื่อเปิดเตาบนถึง 15 วินาที แลปลอว์ไฟยังไม่ติด ให้หยุดใช้งานแลเปิดประตูหรือช่องระบายอากาศแลรอส้อย่างน้อย 1 นาที ก่อนลองเปิดเตาใหม่อีกครั้ง
- ถ้าปลายท่อต่อแก๊สหลุด ให้ใช้ลวดเส้นเล็กๆ หรือเข็มแทงเข้าไปในรูและ ทำความสะอาดปลายท่อ



รูป 1



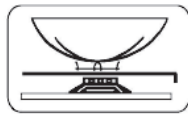
รูป 2



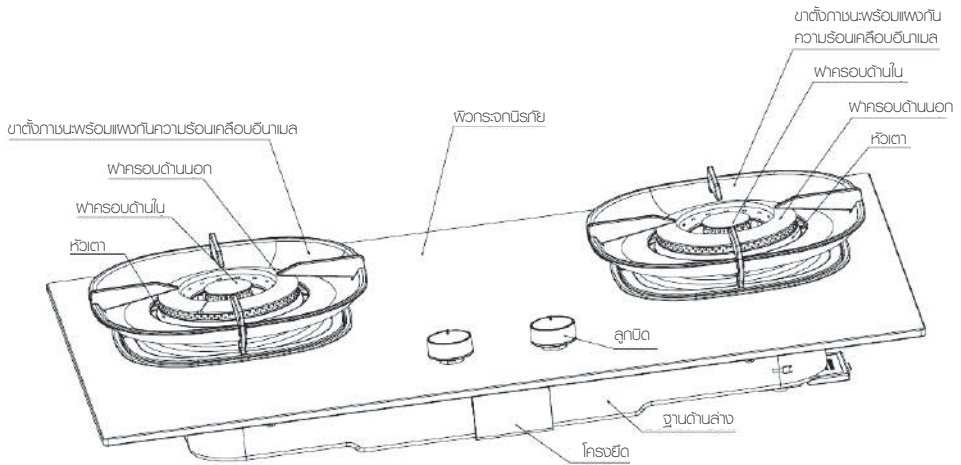
รูป 3



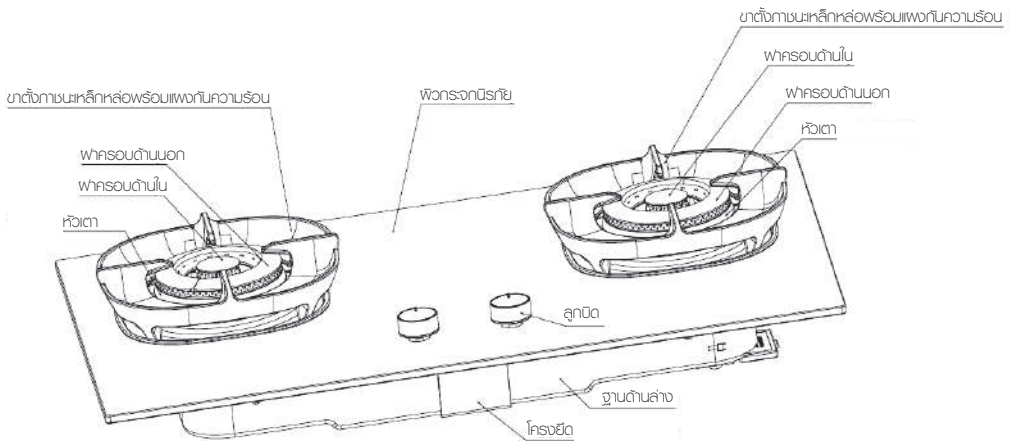
รูป 4



รูป 5



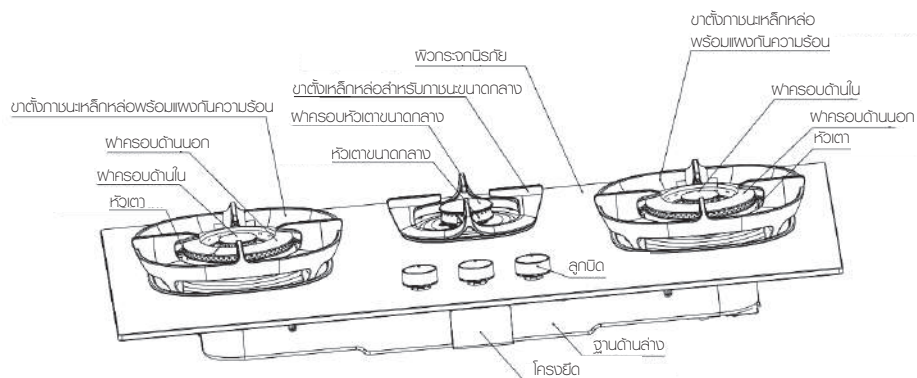
EHG8241GE / EHG8260GE



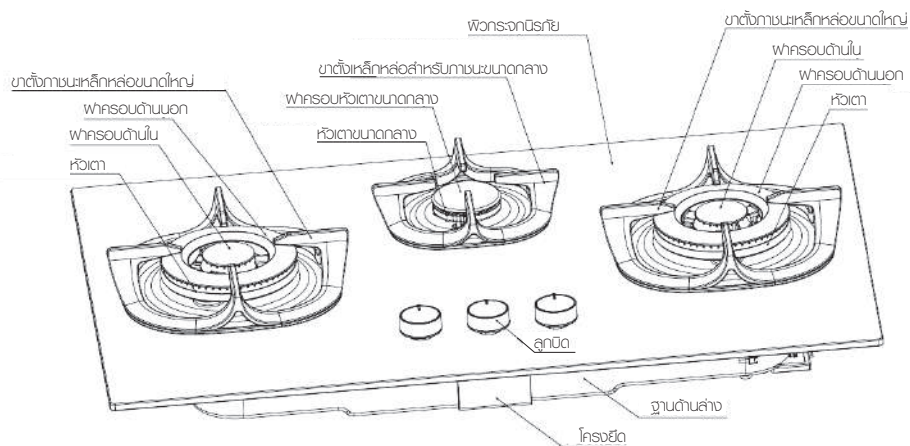
EHG8250BC / EHG8251BC / EHG9251BC / EHG8260BC / EHG9261BC
EHG8250BCP

ภาตังทานะพรอมเพงกัันควารอน

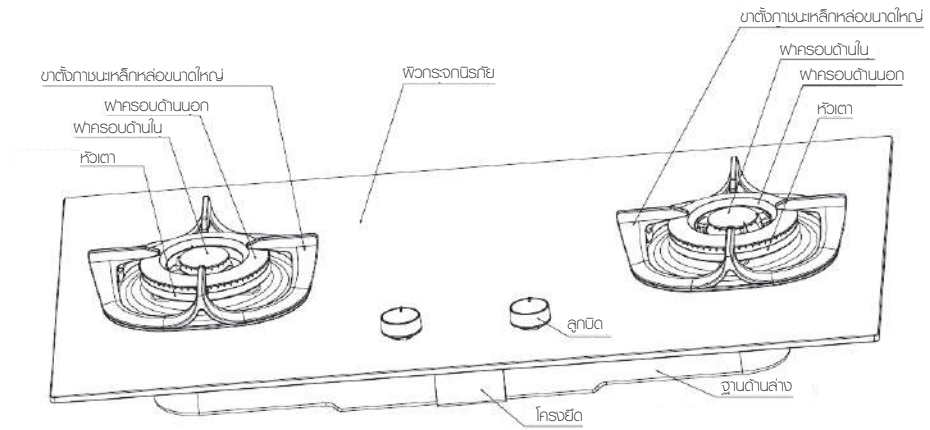
ภาตังทานะพรอมเพงกัันควารอนจะช่วยลดการสูญเสียควารอนเลให้ควารอนได้ตัยั้งขึ้นในขณะปรุงอาหาร เหมาะสำหรบนุอาหารที่อยดเยียม ไม่ว่าจะเป็นซูบ ซอส หรอืแม้กระทั่งการพด ภาตังทานะนกรงไค้จจะช่วยครอนเปลวไฟเลทำให้เปลวไฟพุ่งตรงไปกัันกรทะ ภาตังทานะพรอมเพงกัันควารอนช่วยให้ท่านปรุงอาหารได้รวดเร็วตัยั้งขึ้นเลใช้พลังงานน้อยกว่่าพลตัทันที่รุ่นฮันๆ ที่ผ่านมา ทำั้ท่านปรุงเมนูอาหารที่เลสนอรรอ้ยได้อย่างรวดเร็ว ฮั้กตัยั้งยังช่วยลดค่าไฟได้ฮั้กด้วย



EHG9350BC / EHG9351BC / EHG9361BC
EHG9350BCP



EHG8321BC / EHG9331BC



EHG9231BC

ປ້ອກວຽກວັງ

“ ในกรณีนี้พบว่ากระเจกเกิดรอยร้าว:

- _ ปิดหีวนิทาทั้งหนัดและบดลวดไฟฟ้ากันก็ แล้วลวดปลั๊กไฟออกจากต
- _ ห้ามสับฟิวต
- _ ห้ามใช้ต

คำแนะนำในการติดตั้ง

- ขอให้ช่างผู้ติดตั้งบอกตำแหน่งของวาล์วที่ใช้ปิดแก๊ส และวิธีปิดในกรณีฉุกเฉิน
- ห้ามบรรจุแก๊สออกจากเตาให้หมดก่อนใช้งาน เพื่อหลีกเลี่ยงความเสี่ยงหายที่อาจเกิดจากการเกิดไฟไหม้หรือควัน
- ปฏิบัติตามข้อแนะนำเกี่ยวกับการเว้นระยะห่างขึ้นต่ำจากพื้นผิวที่ติดไฟได้ ซึ่งต้องตรงตามข้อมูลสรุปแบบฉบับแสดงข้อมูลและสอดคล้องกับกฎหมายอัคคีภัยแห่งชาติ
- ถ้าติดตั้งเตาใกล้หน้าต่าง ควรระวังอย่าให้พ่นลมสลับมาเหนือเตา เพราะอาจก่อให้เกิดอันตรายจากไฟไหม้ได้
- การพิจารณาเลือกที่ตั้งเตา ควรคำนึงถึงจุดที่ติดตั้งถังแก๊สและปลั๊กไฟด้วย
- ควรปิดหัวต่อแก๊สและรูสลับปลั๊กไฟ ขณะทำการติดตั้ง
- อย่าติดตั้งเตาอื่นๆ ติดกับเตานี้
- ตรวจสอบด้านล่างของเคาน์เตอร์ว่าไม่มีสิ่งใดยื่นออกมาขวางทางติดตั้งหัวเตา และพิวเคาน์เตอร์ต้องแข็งแรง สามารถรับน้ำหนักของหัวเตาได้
- ตรวจสอบว่าตู้ที่ตั้งติดตั้งอยู่ในระบบเดียวกันทั้งด้านข้าง ด้านหน้า และด้านหลัง
- ตู้ตู้ต้องเจาะรูเพื่อระบายอากาศ และต้องไม่มีสิ่งใดกีดขวางรูระบายอากาศนี้
- สำหรับการติดตั้งเครื่องดูดควันเหนือเตานี้ ให้ปฏิบัติตามคำแนะนำของคู่มือผลิตภัณฑ์เครื่องดูดควันนั้นๆ แต่โดยปกติจะต้องเว้นระยะห่างอย่างน้อย 750 มม. หรือ 30 นิ้ว ระหว่างพิวเตากับตู้ด้านบน พิวด้านบน หรือเครื่องดูดควัน (รูป 6)
- ตู้ด้านบนที่ติดตั้งเหนือเตาจะต้องมีความลึกไม่เกิน 325 มม. หรือ 13 นิ้ว (รูป 6)
- เว้นระยะห่างระหว่างขอบเตากับพื้นผิวด้านหลังอย่างน้อย 55 มม. (รูป 6)

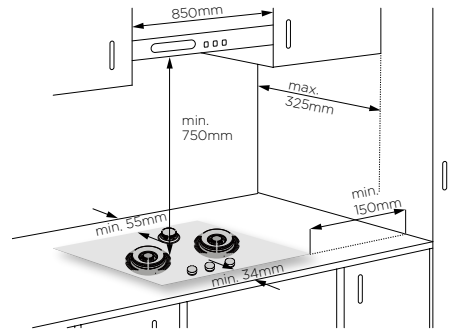
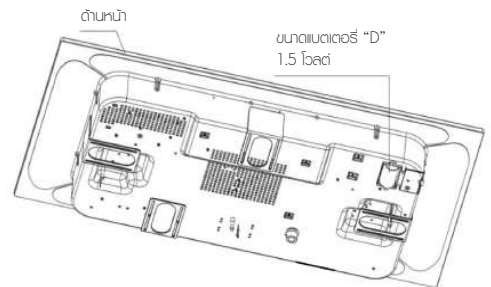


Fig.6 (in mm)
รูปที่ 6 (หน่วยเป็น มม.)

ถ้าระยะห่างจากผนังด้านข้างหรือด้านหลังถึงเส้นรอบวงของหัวเตาน้อยกว่า 200 มม. จะต้องบุผนังด้วยวัสดุป้องกันไฟ วัสดุป้องกันไฟนี้จะต้องติดตั้งเหนือเตาไม่ต่ำกว่า 450 มม. ในกรณีที่ระยะห่างระหว่างพื้นผิวด้านบนกับหัวเตาน้อยกว่า 750 มม. ต้องติดตั้งวัสดุป้องกันไฟด้วยเช่นกัน



ช่องใส่เบตเตอร์

1. เมื่อเบตเตอร์เสื่อมหรือปรายไฟอ่อน ควรเปลี่ยนเบตเตอร์ใหม่
2. ช่องใส่เบตเตอร์อยู่ในตำแหน่งตามภาพ ให้เปลี่ยนเบตเตอร์ใหม่โดยใส่ตัวให้ถูกต้องตามภาพ

คำเตือน: โปรดนำเบตเตอร์ออกหากไม่ได้ใช้งานเป็นเวลานาน



ขั้นตอนในการติดตั้ง

- ก่อนติดตั้งพริตเติลกันที่มี ให้ตรวจสอบจุดที่จะติดตั้งว่าได้เว้นระยะห่างของตัวเตาจากวัสดุที่ติดไฟได้แล้ว แลหากจำเป็น ให้ผู้พริตเติลติดตั้งติดกับเตาตามข้อแนะนำที่กำหนด เตรียมก่อนที่เกสสที่จุดติดตั้งให้เรียบร้อย
- จะระยอนบนแกนดอร์รี่โดยใช้แบบกรณายเชิงที่เข้ากับบรรจุกันท์ หรือจาตามขนาดที่กำหนดในรูปที่ 7
- นำตัวเตาออกจากกล่อง
- ติดตั้งเตาลงในช่องที่ตัดไว้ (ดูรูปที่ 7)
- ต่อเกสเข้าเตา เปิดเกสแล้วตรวจสอบว่ามีรอยรั่วหรือไม่ โดยใช้น้ำสบู่ถูบริเวณโดยรอบข้อต่อ
- ตรวจสอบการใช้งาน โดยกดลูกบิดควบคุมการทำงานแล้วหมุนไปที่ไฟแรงสุด หัวเตาติดไฟ หมุนปรับเปลวไฟให้ได้รับตามที่ต้องการ สำหรับการใช้งานครั้งแรก อาจต้องทำซ้ำเช่นนี้หลายครั้ง (เพื่อให้อากาศออกจากท่อเกส) และไม่จำเป็นต้องปรับแต่งอย่างอื่นอีก หากมีปัญหาลในการใช้งาน ให้ทำตามคำแนะนำในคู่มือการใช้งาน
- โปรดเก็บคู่มือการใช้งานไว้ กับปฏิทินตามคำแนะนำข้างต้นแล้วยังไม่ได้ผลตามที่ต้องการให้ติดต่อศูนย์บริการลูกค้าอีเลกโทรสท์
- เตาเกสนี้ผ่านการทดสอบโดยใช้งานภายใต้แรงดันเกสสูงสุดถึง 31 มิลลิบาร์
- การดอร์รี่เกส
- ก่อนอื่นที่ใช่อุปเกสจะต้องอยู่ในจุดที่สามารถมองเห็นได้ตลอดทั้งเส้น (ความยาวสูงสุดไม่เกิน 1 เมตร) ใช้รหัสตัว (X) (รูป 8) รหัสที่ปลายให้แนบ และต้องใส่วาล์วหมุนกันรั่วด้วย



ข้อแนะนำเพื่อความปลอดภัยที่สำคัญ:

เมื่อต่อท่อเกสเสร็จเรียบร้อยแล้วต้องตรวจสอบรอยรั่วตามข้อต่อ (การทดสอบด้วยน้ำสบู่)

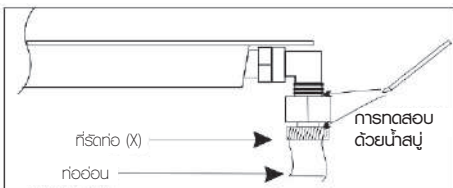


ขั้นตอนการทดสอบด้วยน้ำสบู่

- หมุนปิดลูกบิดควบคุมการทำงานและปิดวาล์วเกส
- ใช้น้ำสบู่ทาบริเวณข้อต่อแต่ละจุด (ดูรูปที่ 8)
- หากมีฟอง แสดงว่ามีรอยรั่วและต้องปิดให้แน่น
- ใช้น้ำสบู่ทดสอบอีกครั้ง

คำเตือน

ตรวจสอบข้อมูลเกี่ยวกับพ่นป้ายเพื่อให้แน่ใจว่าเตานี้สามารถใช้กับเกสประเภทที่กำกับไว้ได้



รูป 8

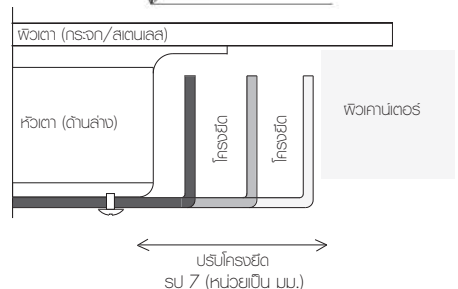
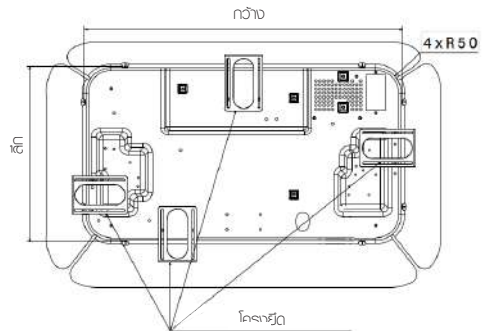
ช่องที่ตัดไว้สำหรับการติดตั้ง

- หัวเตา (ด้านล่าง) ที่มีขนาดเล็กลงซึ่งมาพร้อมกับตัวกรองจากแหล่งจ่ายแก๊สเพื่อให้สามารถติดตั้งช่องที่ตัดไว้สำหรับการติดตั้งเข้ากับช่องที่ตัดไว้สำหรับการติดตั้งได้สะดวกโดยไม่จำเป็นต้องเปลี่ยนเกสเพิ่มเติม
- ในกรณีที่เป็นการเปลี่ยนขนาดแทนของเดิม โปรดตรวจสอบให้แน่ใจว่าช่องที่ตัดไว้มีขนาดตามที่กำหนด
- ยึดเตาเกสไว้ด้วยโครงยึดตัว ตัวที่เข้ากับพริตเติลกันท์เพื่อป้องกันไม่ให้เตาแก๊สโยนไปมา ดังรูปที่ 7

รุ่น

ขนาดช่องที่ตัดไว้

EHG8321BC	กว้าง (630-765)*ลึก (350-465) R50
EHG8241GE	กว้าง (630-765)*ลึก (350-465) R50
EHG8250BC	กว้าง (630-765)*ลึก (350-465) R50
EHG8251BC	กว้าง (630-765)*ลึก (350-465) R50
EHG8260GE	กว้าง (630-765)*ลึก (350-465) R50
EHG8260BC	กว้าง (630-765)*ลึก (350-465) R50
EHG9231BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9331BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9251BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9350BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9351BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9261BC	กว้าง (700-865)*ลึก (405-480) R50
EHG9361BC	กว้าง (700-865)*ลึก (405-480) R50
EHG8250BCP	กว้าง (630-765)*ลึก (350-465) R50
EHG9350BCP	กว้าง (700-865)*ลึก (405-480) R50

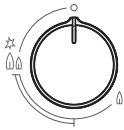


ปริมาตรโครงยึด
รูป 7 (หน่วยเป็น มม.)

ขนาดเจาะตามดอร์รี่โดยมองจากด้านหน้า ลูกบิดควบคุมการทำงานอยู่ด้านหน้า ห่างจากผนังด้านข้างหรือด้านหลังถึงเส้นรอบวงของหัวเตาอย่างน้อย 200 มม. จะต้องมีผนังด้วยวัสดุป้องกันไฟ วัสดุป้องกันไฟจะต้องติดตั้งเหนือเตาไม่ต่ำกว่า 450 มม. ในกรณีที่ระยะห่างระหว่างพื้นผิวด้านบนกับตัวเตาอย่างน้อย 750 มม. ต้องติดตั้งวัสดุป้องกันไฟด้วยเช่นกัน

การจุดเตา

- 1. ตรวจสอบว่าต่อแก๊สเรียบร้อยแล้ว และติดตั้งด้วยอุปกรณ์ที่เหมาะสม
- 2. หมุนลูกบิดจนจนการทำงานของทุกหัวเตาไปที่ตำแหน่งปิด
- 3. เตารุ่นนี้ไม่มีระบบรักษาความปลอดภัยที่ช่วยควบคุมการไหลของแก๊ส เมื่อจุดบนลูกบิดตรงกับสัญลักษณ์ต่างๆ จะมีขนาดหน่วยดังนี้:



EHG8321BC/EHG9231BC/EHG9331BC/
EHG8241GE/EHG8250BC/EHG9350BC/
EHG8260GE/EHG8250BCP/
EHG9350BCP



EHG8251BC/EHG9251BC/EHG9351BC/
EHG8260BC/EHG9261BC/EHG9361BC/
EHG8260SC

เมื่อต้องการปิดแก๊ส ให้หมุนลูกบิดจนเข็มนาฬิกางานได้ขึ้นเสียงคลิกที่ลูกบิดและเครื่องหมายบนลูกบิดชี้ไปที่ตำแหน่ง “0”

- 4. ในการจุดเตา ให้ชนที่ลูกบิดแล้วกดค้างไว้ 2-3 วินาที หมุนลูกบิดจนเข็มนาฬิกามาที่ตำแหน่งไฟแรงสุด สำหรับรุ่นที่มีตัวตัดแก๊สอัตโนมัติ ให้กดลูกบิดลง ค้างไว้ 5-8 วินาที ไม่เช่นนั้นเปลวไฟจะดับ
- 5. ถ้าเปลวไฟไม่ติด ให้ทำซ้ำในขั้นตอนที่ 4
- 6. ถ้าเปลวไฟดับทันที ให้ทำซ้ำในขั้นตอนที่ 4
- 7. เมื่อใช้เตาใหม่อีกครั้งหลังจากเพิ่งปิด ให้รอประมาณ 10 วินาที ก่อนจุดไฟครั้งใหม่
- 8. หัวเตาแต่ละหัวมีหัวจุดไฟแยกจากกัน
- 9. เมื่อเปลวไฟดับแล้ว ให้หมุนปรับลูกบิดจนได้เปลวไฟตามที่ท่านต้องการ โดยไม่ต้องกดลูกบิด

สำหรับหัวเตาที่ติดตั้งอุปกรณ์ควบคุมเปลวไฟ (Flame Supervision Device) ถ้าหลังจากหมุนลูกบิดเพื่อเปิดเตาจนถึง 15 วินาที แล้วเปลวไฟยังไม่ติด ให้หยุดการเปิดเตา ปลอมัยเตาก็จะไว้อย่างน้อย 1 นาที ก่อนที่จะพยายามเปิดเตาใหม่อีกครั้ง

การใช้งานเตาอย่างถูกวิธี

- เพื่อให้การใช้อุปกรณ์เกิดประสิทธิภาพสูงสุด ขอแนะนำให้ใช้หม้อหรือกระทะที่มีขนาดที่เหมาะสมกับขนาดหัวเตา เพื่อไม่ให้เปลวไฟลามออกมาล้นหม้อหรือกระทะ (ดูตารางที่ 1)
- และขอแนะนำให้รีฟล่องทันทีที่น้ำเริ่มเดือด เพื่อที่น้ำจะได้ไม่เดือดจนล้นหม้อ

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

การเลือกหัวเตา

- หัวเตาขนาดกลางใช้สำหรับทำอาหารที่ต้องใช้ไฟต่ำ เคี้ยว หรือใช้เวลากำหนด
- หัวเตาขนาดเล็กใช้สำหรับทำอาหารที่ต้องการให้ร้อนเร็วด้วยภาชนะก้นลึกหรือกระทะขนาดใหญ่



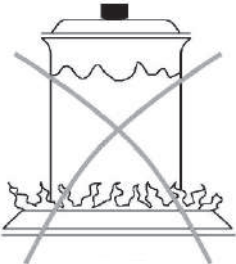
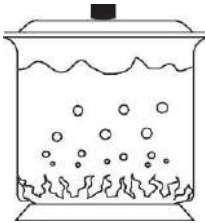
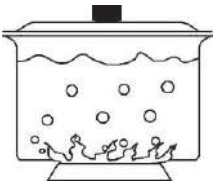
หมายเหตุ:
โปรดทราบว่า การใช้กระทะที่มีก้นกว้างจะทำอาหารได้เร็วกว่ากระทะก้นแคบ
ควรใช้หม้อที่มีขนาดเหมาะสมกับประเภทอาหารที่ทำ

ตรวจสอบให้แน่ใจว่าขนาดของกระทะไม่ลึกจนเกินไปสำหรับการปรุงอาหารที่ต้องใส่ น้ำ เนื่องจากมีน้ำอาจเดือดจนล้นกระทะออกมาได้

ไม่ควรใช้กระทะที่มีขนาดใหญ่เกินไปเมื่อต้องการทำอาหารให้เสร็จเร็วๆ

ควรใช้กระทะที่มีขนาดเส้นผ่านศูนย์กลางเหมาะสมกับหัวเตาเพื่อให้เกิดประสิทธิภาพสูงสุดและยังช่วยประหยัดแก๊สได้อีกด้วย รูปที่ 12

ขอแนะนำให้ปิดฟานหม้อด้วย และทันทีที่น้ำเดือด ให้รีฟล่องให้อยู่ในระดับเดือดปานกลาง



รูป 12

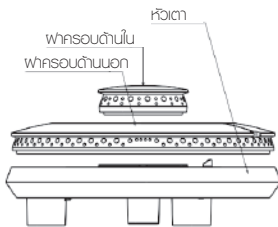
พิวเวอร์จก

- พิวเวอร์จกที่ปัดคราบฟุ้งแน่น ให้ทำความสะอาดโดยใช้ผ้าไมล่อนหรือครีมนำทำความสะอาด หรือใช้น้ำยาทำความสะอาดอินแอล โดยปฏิบัติตามคำแนะนำของพิวส์ติอย่างเคร่งครัด แต่ไม่ควรใช้น้ำยาที่มีฤทธิ์กัดกร่อน พงษ์ทำความสะอาดพอยซ์ขัดหนือ หรือเวชขัดมัน

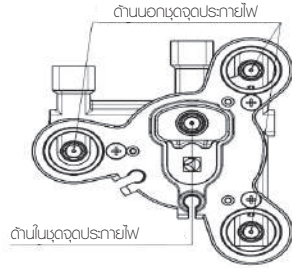
- ห้ามใช้พิวเวอร์จกของเตาเป็นไม้ทำงาน

ฟากรอนหัวเตาและหัวเตา

- ฟากรอนและหัวเตาสามารถยกออกเพื่อแยกทำความสะอาดได้
- ดูให้แน่ใจว่าฟากรอนและหัวเตาแห้งดีแล้วหลังจากทำความสะอาดหรือเมื่อมีอาการหก
- เมื่อทำความสะอาดหัวเตา ต้องดูให้แน่ใจว่าเกล็ดไม่หลุด (รูป 13,14)



รูป 13



รูป 14



หมายเหตุ:

เมื่อใส่ฟากรอนและหัวเตาสลับเข้าที่ ตรวจสอบให้แน่ใจว่าได้ใส่กลับในตำแหน่งที่ถูกต้องแล้ว

สิ่งที่ต้องทำหากเกิดปัญหา

ปัญหา	สาเหตุ	วิธีแก้ไข
หัวเตาไม่ติด...	มีอากาศอยู่ในท่อแก๊ส ท่อแก๊สตัน หัวจุดไฟไม่ติด แบตเตอรี่เสื่อม/หมดอายุ ติดตั้งหัวเตาผิดวิธี	ไล่อากาศออกให้หมด หาจุดที่อุดตันแล้วเอาสิ่งอุดตันออก ตรวจสอบสายและหัวจุดไฟ เปลี่ยนแบตเตอรี่ วางหัวเตาในตำแหน่งที่ถูกต้อง
ไฟที่หัวเตาหลวกลกลับเข้าหัวจุด ...	มีพลังลมดูดที่ท่อลมแก๊ส แรงดันแก๊สสูงเกินไป	ถอดหัวเตาออกหลังจากทำความสะอาด ตรวจสอบวาล์วควบคุมแรงดันแก๊สและ ปรับให้เหมาะสมถ้าจำเป็น
หัวเตามีอาการระเบิดขณะจุด...	แรงดันแก๊สสูงเกินไป	ตรวจสอบวาล์วควบคุมแรงดันแก๊สและ ปรับให้เหมาะสมถ้าจำเป็น
หัวจุดไฟไม่ติดไฟ...	หัวจุดไฟอยู่ห่างกันมากเกินไป ชุดต่อหัวจุดไฟหลวม แบตเตอรี่เสื่อม/หมดอายุ	ตรวจสอบช่องว่างแล้วปรับตั้งใหม่ให้ช่องว่าง อยู่ระหว่าง 4-5 มม. ตรวจสอบชุดต่อหัวจุดไฟและเปลี่ยนใหม่ ถ้าชุดเดิมเสีย เปลี่ยนแบตเตอรี่



คำเตือน

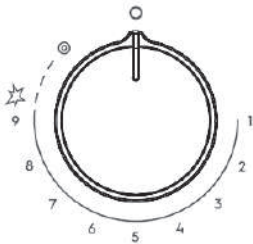
อย่าจัดฟันสเปรียใกล้ๆ เตาขณะกำลังใช้งาน แก๊สบางชนิดอาจเปลี่ยนสถานะเมื่อได้รับความร้อนและเกิดเป็นไอระเหยที่มีฤทธิ์กัดกร่อนวัสดุบางอย่างได้
ไม่ควรนำของที่ทำด้วยวัสดุติดไฟได้มาเก็บไว้ในลิ้นชักหรือตู้ที่อยู่ใต้เตา
อย่าเก็บของไว้ใต้เตาในระยะ: 50 มม.
อย่าแตะที่หัวจุดไฟขณะกำลังติดตั้งไฟที่หัวเตา
ในกรณีที่ตั้งเตาไว้ใกล้เครื่องหรือรถพ่วงดันอน อย่าใช้เตานี้เป็นฮีตเตอร์

ข้อกำหนดทางเทคนิค

ภาพประกอบหัวเตา	คำอธิบายผลิตภัณฑ์สำหรับ	ประเภทแก๊ส	หัวเตา	แรงดันแก๊ส	ชื่อรุ่น
	หัวเตาเปลวไฟ 3 เซ็น	TG	4.0kW	11mbar	EHG8250BCP/EHG9350BCP
		LPG	5.2kW	30mbar	EHG8241GE/EHG8250BC/EHG8251BC/ EHG9251BC/ EHG9350BC/EHG9351BC/ EHG8260BC/EHG8260GE
		LPG	5.5kW	30mbar	EHG9261BC/EHG9361BC
	หัวเตากระจกนํ้าลึก	LPG	5.0kW	30mbar	EHG8321BC/EHG9231BC/EHG9331BC
	หัวเตาขนาดกลาง	LPG	2.0kW	30mbar	EHG9350BC/EHG9351BC/ EHG9361BC
		TG	1.8kW	11mbar	EHG9350BCP
	หัวเตาขนาดกลาง	LPG	1.65kW	30mbar	EHG8321BC/EHG9331BC
การหรีไฟ				1.0kW	
การต่อระบบแก๊ส				ท่สียวตรงขนาด 0.5 นิ้ว (14 ท่สียวต่อนิ้ว)	
แบตเตอรี่				1.5V D.C	

ลูกบิด StepFlame

ลูกบิด StepFlame ช่วยให้ท่านสามารถควบคุมเปลวไฟทั้ง 3 ตำแหน่งได้อย่างแม่นยำด้วยลูกบิดแบบขั้นบันไดซึ่งจะล็อกเข้าที่เมื่อท่านปรับความแรงไฟ ซึ่งจะช่วยให้ได้เปลวไฟและความร้อนในระดับเดียวกันทุกครั้งที่ใช้งาน เหมาะสำหรับการปรุงอาหารที่ต้องใช้เทคนิคต่างๆ นับตั้งแต่การละลายเชือกไก่เล็ด ไปจนถึงการเคี้ยวซอส หรือการพุดข้าวด้วยอุณหภูมิที่สูง



ระดับไฟ	วิธีการปรุงอาหาร	สูตรอาหารที่แนะนำ
1	ละลาย	สำหรับละลายเชือกไก่เล็ด <u>ขั้นตอน</u> ละลายเชือกไก่เล็ด 20 กรัม ในหม้อเป็นเวลา 30 วินาที
2	เคี้ยว/อุ่นอาหาร	สำหรับเคี้ยว หรือ อุ่นอาหาร
3	เคี้ยว	สำหรับเคี้ยวซूप
4	ต้ม (ไม่)	สำหรับทำไข่ดาวน้ำ <u>ขั้นตอน</u> คนน้ำในหม้อให้หมุนเหมือนนาฬิกา เมื่อน้ำร้อนมากพอ ค่อยๆ เทไข่ไปตรงกลาง ซึ่งน้ำในหม้อที่มีลักษณะเป็นวงกลม กว้าง 3 ซม.
5	การทอดแบบใช้น้ำมันน้อย	สำหรับการทอดแบบใช้น้ำมันน้อย
6	การพุด	สำหรับการพุดด้วยไฟเบา
7	การพุดและการทอดแบบน้ำมันท่วม	สำหรับการพุดด้วยไฟแรง และ การทอดแบบน้ำมันท่วม
8	ทำให้นํ้าเดือด	สำหรับทำให้อุ่นเนื้อสัตว์และปลาในน้ำเดือด
9	ต้ม	สำหรับการต้มให้เดือด
	โหมดเพนเค้ก	สำหรับทำเพนเค้กและครีมโดยการกระจายความร้อนที่สม่ำเสมอบนพื้นผิวขนาดใหญ่ <u>ขั้นตอน</u> ผสมไข่ 1 ฟอง นม 1 ถ้วย แป้งสาลีอเนกประสงค์ 1 ¼ ถ้วย พงฟู ¼ ช้อนชา ให้ความร้อนบน 2 นาที หรือ จนกว่าแป้งจะกลายเป็นสีน้ำตาลอ่อน จากนั้นสลับด้านเพื่อให้ความร้อนพื้นผิวอีกด้านหนึ่ง

เงื่อนไขมาตรฐานการรับประกัน

บริษัทอีเลคโทรลิกซ์ ขอให้การรับประกันเครื่องใช้หรือชิ้นส่วนใดๆ ของอีเลคโทรลิกซ์ตามระยะเวลาการรับประกัน (อ้างอิงตามระยะเวลาการรับประกันของแต่ละประเทศ (เดือน)) หากได้รับการพิสูจน์ว่าการชำรุดเสียหายนั้นเกิดจากคุณภาพของเครื่องใช้หรือวัสดุ บริษัทจะทำการซ่อมแซมหรือเปลี่ยนใหม่โดยไม่เสียค่าใช้จ่ายในส่วนของการ ค่าชิ้นส่วนต่างๆ หรือค่าขนส่ง โดยชี้แจงไว้ว่า:

เครื่องใช้นี้ต้องได้รับการติดตั้งอย่างถูกต้องและใช้งานด้วยกำลังไฟฟ้าที่ระบุไว้บนฉลากแสดงข้อมูลเท่านั้น

เครื่องใช้นี้ไม่ควรประสมประสานกับใช้จนทั่วไปภายในบ้านเท่านั้น และการใช้งานต้องเป็นไปตามคำแนะนำจากผู้ผลิต เครื่องใช้นี้ต้องไม่ได้รับการบริการ บำรุงรักษา ซ่อมแซม เปลี่ยนอะไหล่ หรือดัดแปลงโดยช่างที่ไม่ได้รับอนุญาตจากทางบริษัท

การบริการทั้งหมดภายใต้เงื่อนไขการรับประกันนี้ต้องดำเนินการโดยศูนย์บริการลูกค้าอีเลคโทรลิกซ์ อุปกรณ์เครื่องใช้หรือชิ้นส่วนที่ชำรุดเสียหายถือเป็นทรัพย์สินของทางบริษัท

การรับประกันนี้เป็นไปตามกฎหมายและสิทธิตามกฎหมายอื่นๆ ของท่าน การรับประกันนี้ไม่รวมการบำรุงรักษา เช่น การทำความสะอาด แนะนำให้เปลี่ยนตัวควบคุมแรงดันทุกๆ 5 ปี และเปลี่ยนท่อแก๊สทุกๆ 2 ปี

ผู้ผลิตขอปฏิเสธความรับผิดชอบทั้งหมดในกรณีที่ไม่ปฏิบัติตามคำแนะนำในการติดตั้ง การบำรุงรักษา และการใช้อุปกรณ์เครื่องใช้นี้อย่างไม่ถูกต้อง

หากต้องการขอแนะนำด้านเทคนิคหรือต้องการข้อมูลเพิ่มเติมเกี่ยวกับผลิตภัณฑ์นี้ โปรดติดต่อศูนย์บริการอีเลคโทรลิกซ์ 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 & VWA: 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.
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

Singapore

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

Thailand

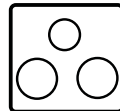
Consumer Care Tel: (+66 2) 725 9000
Electrolux Thailand Co., Ltd.
Electrolux Building 14th Floor
1910 New Phetchaburi Road,
Bangkapi, Huai Khwang, Bangkok 10310
Office Tel : (+66 2) 7259100
Office Fax : (+66 2) 7259299
Email : customercarethai@electrolux.com

Vietnam

Consumer Care Center Toll Free :
1800-58-88-99
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
Office Tel : (+84 8) 3910 5465
Office Fax : (+84 8) 3910 5470
Email : vncare@electrolux.com

PN:305536618-B

EHG8321BC EHG9350BC
EHG9231BC EHG9351BC
EHG9331BC EHG8260GE
EHG8241GE EHG8260BC
EHG8250BC EHG9261BC
EHG8251BC EHG9361BC
EHG9251BC EHG8250BCP
EHG9350BCP



VN Bếp gas

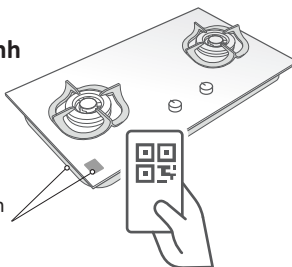
Lắp đặt và Hướng dẫn sử dụng

Yên tâm sử dụng. Đăng kí thiết bị của bạn ngay hôm nay.

Cập nhật thông tin về các dịch vụ, thông báo an toàn và mua phụ kiện.

- 1. Mở ứng dụng máy ảnh trên điện thoại thông minh của bạn và quét mã QR.**

Mã QR để đăng kí sản phẩm nằm ở mặt trên hoặc mặt dưới của thiết bị.



- 2. Nhấn chọn thông báo hoặc đường dẫn liên kết để mở biểu mẫu đăng kí.**
- 3. Hoàn thành các thông tin và yên tâm sử dụng thiết bị.**



Electrolux

Những chỉ dẫn an toàn	3
Các bộ phận của bếp	4
Hướng dẫn lắp đặt	6
Quy trình lắp đặt	7
Nồi gas	8
Vận hành	9
Đánh lửa	9
Sử dụng bếp đúng cách	9
Bảo trì và vệ sinh	10
Mặt kính	10
Nắp chia lửa và nắp đáy	10
Khắc phục sự cố	10
Thông số kỹ thuật	11
Cách sử dụng bếp gas	11
Điều kiện bảo hành	12

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 dùng 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 hân hạnh 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 kĩ 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 an toàn 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.

3 Những chỉ dẫn an toàn

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 kiềng bếp vì điều này có thể gây ra những hư hại nghiêm trọng cho bếp. (Hình 1)

Không thay kiềng bếp có sẵn bằng kiềng 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 kiềng 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 kiềng bếp đi kèm theo bếp hoặc loại kiềng bếp được khuyến dùng bởi nhà sản xuất. (Hình 5)

Kiềng bếp lớn thường được dùng cho chảo lớn và các kiềng 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 diêm, hút thuốc hay quạt lửa.

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 kiềng 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 cổ ống gas.

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

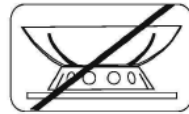


CẢNH BÁO:

- 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 thêm một lần nữa.
- 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.



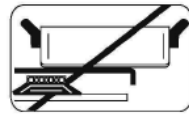
Hình 1



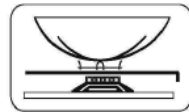
Hình 2



Hình 3

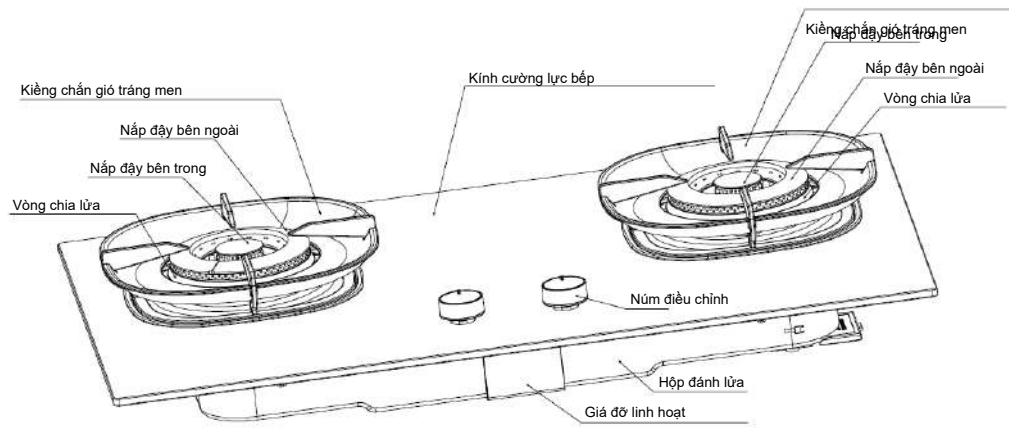


Hình 4

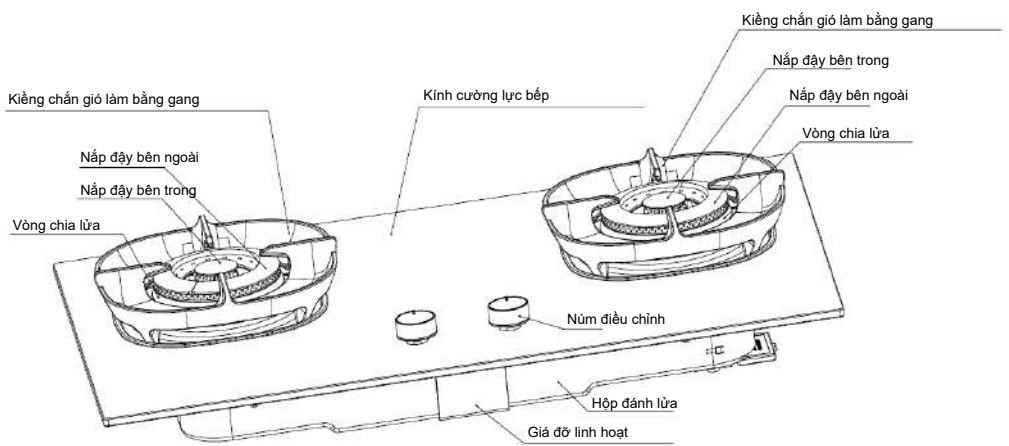


Hình 5

4 Các bộ phận của bếp



EHG8241GE / EHG8260GE

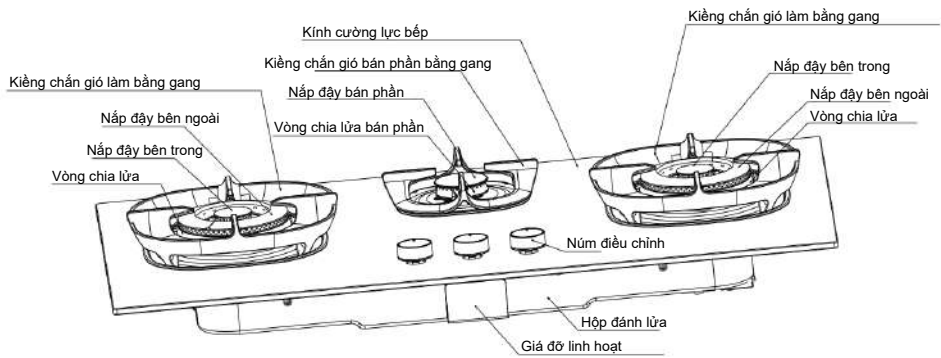


EHG8250BC / EHG8251BC / EHG9251BC / EHG8260BC / EHG9261BC
EHG8250BCP

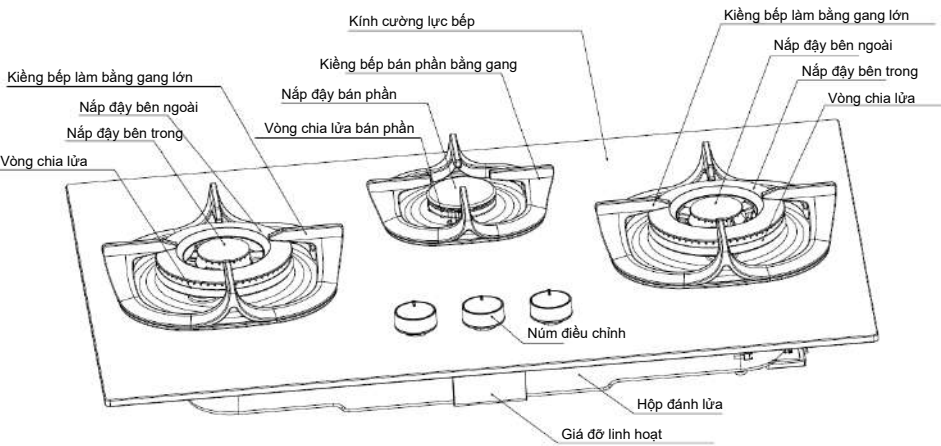
Kiềng chắn gió

Kiềng chắn gió làm giảm sự thất thoát nhiệt để cung cấp nhiệt lượng mạnh hơn cho quá trình nấu ăn, giúp cho việc nấu các món ăn từ súp cho đến nước sốt hay món xào trở nên dễ dàng hơn. Cấu hình tam giác cong của kiềng hoạt động giống như hành động đang nâng niu ngọn lửa, che ngọn lửa lại và truyền năng lượng trực tiếp xuống đáy chảo. Bằng cách gia nhiệt trực tiếp hiệu quả hơn, bếp từ sử dụng kiềng chắn gió của chúng tôi giúp nấu nướng nhanh hơn và tiêu thụ ít năng lượng hơn so với các mẫu sản phẩm trước đây, giúp quý khách có được những bữa ăn ngon, nhanh chóng, đồng thời giảm thiểu hóa đơn điện theo thời gian.

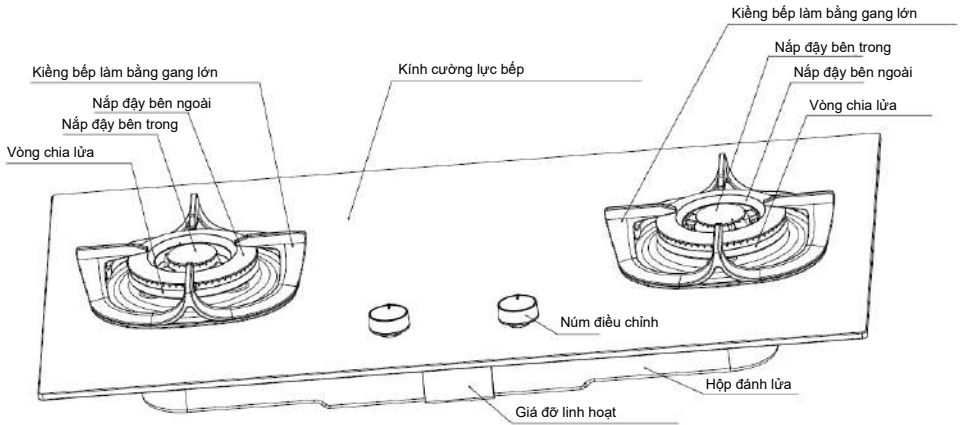
5 Các bộ phận của bếp



EHG9350BC / EHG9351BC / EHG9361BC
EHG9350BCP



EHG8321BC / EHG9331BC



EHG9231BC

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, đảm bảo rằng các điều kiện về cung cấp gas tại địa phương (bản chất của gas và áp lực gas) phù hợp với bộ điều chỉnh của thiết bị.

Các điều kiện điều chỉnh của thiết bị được ghi rõ trên nhãn (hoặc 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 nồi lên trên bề mặt kính của bếp mà cạnh nồi 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.

THẬN TRỌNG:

“ Trong trường hợp kính bếp điện bị vỡ:

- _ Ngay lập tức tắt bếp, tắt bất kỳ bộ phận làm nóng bằng điện nào và cách ly thiết bị khỏi nguồn điện.
- _ Không chạm vào bề mặt thiết bị.
- _ Không sử dụng thiết bị. ”

7 Hướng dẫn lắp đặt

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 đặt gần cửa sổ, cần đề phòng để tránh tình trạng rèm cửa bị gió thổi trùm lên bếp dẫn đến NGUY CƠ HÓA HOẠI.
- 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 hoặc lỗ thông hơi. (Hình 6)
- Ngăn tủ lắp phía trên bếp không được có chiều sâu lớn hơn 325mm (13" chiều sâu) (Hình 6)
- Cạnh của bếp phải cách mép tường tối thiểu 55mm. (Hình 6)

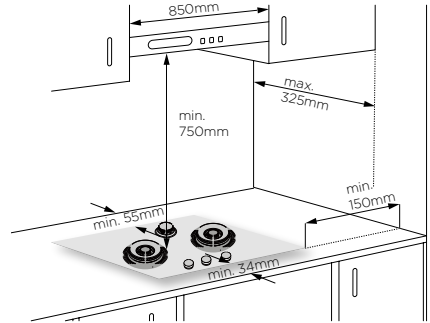
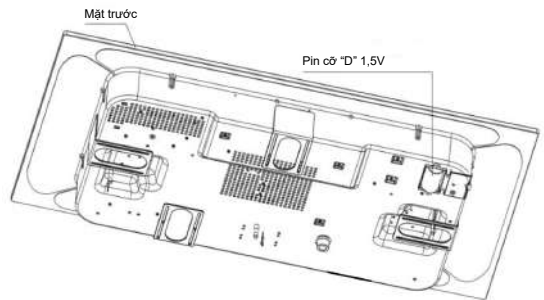


Fig.6 (in mm)

Hình 6 (đơn vị: mm)

Nếu khe hở giữa các bức tường bên/sau và ngoại vi của đầu đốt nhỏ hơn 200mm, các bức tường phải được bảo vệ bằng vật liệu chống cháy. Bộ phận bảo vệ phải mở rộng khoảng cách tối thiểu 450mm phía trên đầu đốt. Các bề mặt nằm ngang nhỏ hơn 750mm theo chiều dọc của bếp nấu cũng phải được bảo vệ.



HỌC ĐỂ PIN

- Khi pin cạn hay bộ đánh lửa yếu đi, quý khách nên thay pin mới.
- 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 bìa cứng có sẵn trong thùng đựng bếp hoặc theo kích thước ghi ở hình 7.
- Lấy bếp ra khỏi thùng carton.
- Lắp đặt 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 bột 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 núm 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.
- Bếp gas này đã được thử nghiệm hoạt động với áp suất khí đốt trong thành phố lên đến 31 mbar.
- Nối gas**
- Ống dẫn gas (chiều dài tối đa 1m) phải được lắp đặt sao cho có thể nhìn thấy toàn bộ chiều dài của ống và cần được bảo vệ bằng một kẹp giữ có ống X (Hình 8). Vòng đệm nối phải được lắp khít



HƯỚNG DẪN AN TOÀN QUAN TRỌNG:

Sau khi hoàn thành việc nối gas, quý khách cần thực hiện kiểm tra độ rò rỉ gas bằng bột xà phòng tại mỗi mối nối. (Kiểm tra rò rỉ gas bằng bột xà phòng)

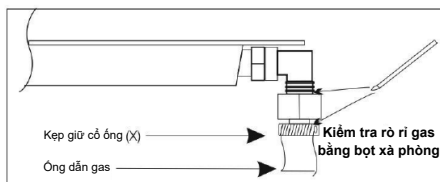


Quy trình kiểm tra rò rỉ gas bằng bột xà phòng

- Tắt núm điều chỉnh gas và mở van đường ống dẫn gas.
- Dùng phương pháp kiểm tra rò rỉ gas bằng bột xà phòng tại mỗi mối nối. (Hình 8)
- Bột xà phòng xuất hiện chứng tỏ bếp bị rò rỉ gas, do đó cần siết chặt lại mối nối.
- Lặp lại việc kiểm tra rò rỉ gas bằng bột xà phòng.

CẢNH BÁO

Kiểm tra bằng ghi thông số kỹ thuật để đảm bảo rằng thiết bị phù hợp với nguồn cấp gas tại địa phương.

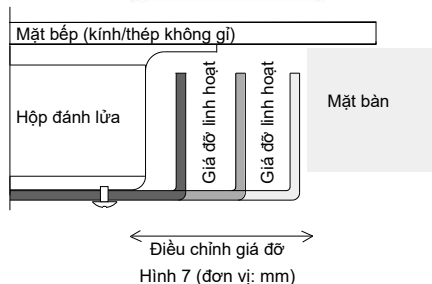
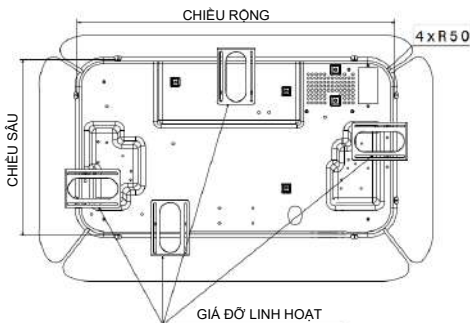


Hình 8

Lắp đặt mặt cắt linh hoạt

- Hộp đánh lửa nhỏ hơn của thiết bị này kết hợp với phần nhỏ ra bằng kính mờ rộng và giá đỡ linh hoạt giúp cho việc lắp đặt bếp vào các mặt cắt dễ dàng hơn mà không cần phải thay đổi gì.
- Để mua thay thế, hãy đảm bảo kích thước mặt cắt nằm trong phạm vi kích thước đã cho phù hợp đối với bếp.
- Bếp gas phải được bảo đảm đặt đúng cách với giá đỡ linh hoạt đã được cung cấp để hạn chế việc di chuyển trong Hình 7.

Model	Kích thước mặt cắt
EHG8321BC	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG8241GE	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG8250BC	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG8251BC	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG8260GC	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG8260BC	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG9231BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9331BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9251BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9350BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9351BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9261BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG9361BC	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50
EHG8250BCP	CHIỀU RỘNG (630-765)*CHIỀU SÂU (350-465) R50
EHG9350BCP	CHIỀU RỘNG (700-865)*CHIỀU SÂU (405-480) R50



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

Nếu khoảng trống giữa các bức tường xung quanh/dàng 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.

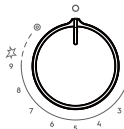
9 Vận hành

Đánh lửa

- 1. Kiểm tra để đảm bảo rằng hệ thống cung cấp gas đã sẵn sàng và được lắp đặt với các bộ phận nối cần thiết và thích 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:



EHG8321BC/EHG9231BC/EHG9331BC/
EHG8241GE/EHG8250BC/EHG9350BC/
EHG8260GE/EHG8250BCP/EHG9350BCP



EHG8251BC/EHG9251BC/EHG9351BC/
EHG8260BC/EHG9261BC/EHG9361BC

Để tắt gas, xoay núm điều chỉnh ngược chiều kim đồng hồ cho đến khi nghe thấy tiếng "cách" phát ra trên núm và chỉ báo trên núm đang chỉ đến "0".

- 4. Để đánh lửa, giữ núm vận và ấn xuống trong vài giây, xoay núm ngược chiều kim đồng hồ về vị trí mức lưu thông gas lớn nhất. Với mẫu bếp có cặp nhiệt điện, giữ núm vận 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 liền 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 vận để điều chỉnh ngọn lửa tùy theo nhu cầu. Quý khách có thể xoay núm vận 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 khí nấu nướng

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

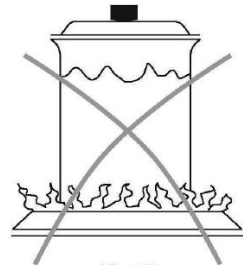
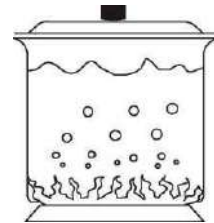
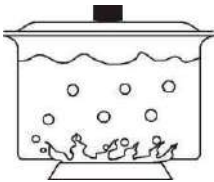
Luôn sử dụng loại nồi phù hợp với loại thực phẩm được nấu.

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 như trong Hình 12.

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



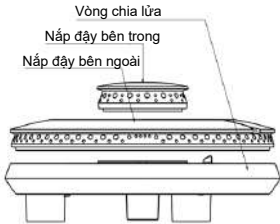
Hình 12

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.

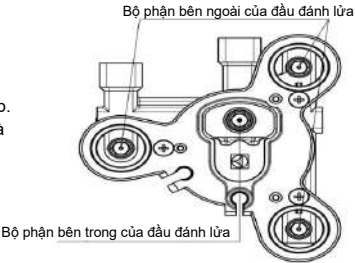
Nắp chia lửa và nắp đậy

- Quý khách có thể nhấc 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)



Hình 13

- Sau khi vệ sinh, đảm bảo rằng các nắp đậy phải được lắp lại vào đúng vị trí.
- 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 vòi 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 phụt 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 Mối 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 mối nối, thay mới nếu mối nối bị hư Thay pin mới



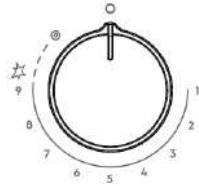
CẢNH BÁO :
Không sử dụng bình xịt hóa chất ở khu vực xung quanh bếp khi đang sử dụng bếp. Trong điều kiện nhiệt độ cao, một số hóa chất có thể phân hủy tạo thành các chất ăn mòn ảnh hưởng đến đồ đạc trong bếp.

- 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

Hình ảnh bếp	Mô tả bếp	Loại gas	Nhiệt lượng đầu vào	Áp lực gas	Tên mẫu sản phẩm
	Bếp ga 3 vòng lửa	TG	4. 0kW	11mbar	EHG8250BCP/EHG9350BCP
		LPG	5. 2kW	30mbar	EHG8241GE/EHG8250BC/EHG8251BC/ EHG9251BC/ EHG9350BC/EHG9351BC/ EHG8260BC/EHG8260GE
		LPG	5.5kW	30mbar	EHG9261BC/EHG9361BC
	Bếp ga 2 vòng lửa	LPG	5. 0kW	30mbar	EHG8321BC/EHG9231BC/EHG9331BC
	Bếp chia lửa nhanh bán phần	LPG	2. 0kW	30mbar	EHG9350BC/EHG9351BC/EHG9361BC
		TG	1. 8kW	11mbar	EHG9350BCP
	Bếp chia lửa nhanh bán phần	LPG	1. 65kW	30mbar	EHG8321BC/EHG9331BC
Giảm thiểu mức độ			1. 0kW		
Nối ga			Sợi thẳng 0,5 inch (14 sợi mỗi inch)		
Pin			1. 5V D.C		

Mức lửa



Khi bạn thay đổi cường độ nhiệt, mức lửa giúp kiểm soát chính xác mức nhiệt sau mỗi lần nhấp vào đúng vị trí trên ba vòng lửa. Các cài đặt được xác định trước đảm bảo ngọn lửa và mức nhiệt giống nhau mọi lúc, cho phép bạn kiểm soát linh hoạt. Điều này là hoàn hảo cho một loạt các kỹ thuật nấu và các món ăn từ đun chảy sô cô la, đun sôi nước sốt hoặc chiên cơm ở nhiệt độ cao.

Cách sử dụng bếp gas

Mức lửa	Phương pháp nấu ăn	Công thức gợi ý
1	Nấu tan chảy	Để làm tan chảy socola. Cách làm: Đun chảy trực tiếp 20 gram sô cô la trong 30 giây trong nồi.
2	Đun lửa nhỏ/ giữ ấm	Để ninh hoặc giữ ấm thức ăn.
3	Hầm	Dùng để hầm súp.
4	Luộc (Trứng)	Để luộc trứng. Cách làm: Khuấy nước lên. Đặt trứng vào một cách nhẹ nhàng khi nước đủ nóng, luộc trong 3 phút.
5	Chiên ít dầu	Để chiên thực phẩm khi sử dụng ít dầu ăn hoặc chất béo.
6	Xào	Để lửa nhỏ xào.
7	Xào và chiên ngập dầu	Để nhiệt độ cao, xào lửa lớn và chiên ngập dầu.
8	Chiên áp chảo	Làm chín thực phẩm với nhiệt độ cao, theo cơ chế truyền nhiệt qua đáy chảo với ít dầu mỡ trong một thời gian ngắn
9	Đun sôi	Để sôi nhanh.
	Làm bánh Pancake (bánh kếp)	Dùng để chiên bánh kếp và bánh crepe với nhiệt lượng phân bố đều trên bề mặt lớn. Cách làm: Trộn 1 quả trứng, 1 cốc sữa, 1 ¼ cốc bột mì, ¼ thìa bột nở. Chiên trong 2 phút hoặc cho đến khi có màu nâu nhạt. Sau đó lật để chiên mặt còn lại.

Điều kiện bảo hành

Chúng tôi, Electrolux, cam kết rằng với thời gian bảo hành (tham khảo từng quốc gia để biết thời gian bảo hành – tính theo tháng), 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:

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PT. Electrolux Indonesia
Electrolux Building
Jl.Abdul Muis No.34, Petojo Selatan,
Gambir Jakarta Pusat 10160
Email:customer-care@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
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40200 Shah Alam, Selangor
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Email : malaysia.customer-care@electrolux.com

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Trunkline: +63 2 737- 4756
Website : www.electrolux.com.ph
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1910 New Phetchaburi Road,
Bangkapi, Huai Khwang, Bangkok 10310
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Phường Thủ Thiêm, Thành phố Thủ Đức,
Thành phố Hồ Chí Minh, Việt Nam
Email: vncare@electrolux.com

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