GAS COOKTOP

USE AND CARE GUIDE



ICBCG152T/S

ICBCG152TF/S

使用和保養指南

Contents

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- 5 Gas Cooktop Features
- 5 Cooktop Operation
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- 6 Troubleshooting

Features and specifications are subject to change at any time without notice.

Importer and Distributor: Madison (Hong Kong) Limited

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Contact Number: +852 2239 5050

Contact Email:

customerservice@themadisongroup.asia

Customer Care

The model and serial number are printed on the product rating plate. Refer to page 5 for rating plate location. For warranty purposes, you will also need the date of installation. Record this information below for future reference.

SERVICE INFORMATION

GAS COOKTOP

Model Number

Serial Number

Date of Installation

Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION indicates a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

IMPORTANT INSTRUCTIONS

A WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- · Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

GENERAL SAFFTY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- Before performing service, shut off gas supply by closing the gas shut-off valve and shut off electricity to this appliance.
- Keep appliance area clear and free from combustible material.

A CAUTION

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).

A CAUTION

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.

• This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- For safety when cooking, set burner controls so flame does not extend beyond the bottom of pan.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- Use extreme caution when moving a grease kettle or disposing of hot grease.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- · Clean only the parts listed on page 6 of this quide.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not block or obstruct the flow of air to the ventilation holes in the base of the cooktop to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of this appliance.

A CAUTION

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

- When using this appliance, do not touch grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- · Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on this appliance.

GAS COOKTOP FEATURES COOKTOP OPERATION

Gas Cooktop Features

FEATURE			
1	Product Rating Plate (bottom of cooktop)		
2	Control Knob		
3	Surface Burner (Semi Rapid)		
4	Burner Grate		
5	Burner Pan		

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Rating plate locates at the bottom of the cooktop

BURNER RATING	kW
HKTG	
Rapid	3.64
Semi Rapid	2.61
HK LPG	
Rapid	3.41
Semi Rapid	2.48

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your Wolf gas cooktop.

- To ensure all residual oil from the manufacturing process has been removed, clean the cooktop thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 6.
- Verify surface burner components are assembled correctly.

Sabbath

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

Cooktop Operation

SURFACE BURNERS

To light a burner, push and turn the corresponding control knob counterclockwise to . The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting. Each burner is designed with electronic re-ignition which reignites the burner if accidentally extinguished.

To select a simmer setting, turn control knob to the detent at the lowest setting. Push down the knob and continue to turn counterclockwise to The flame will transition to the second tier on the burner cap. Continue to turn knob to desired simmer setting. If the flame has extinguished and has not reignited then it will be in safety mode. Turn both knobs to the off position, wait 30 seconds and then turn knob conterclockwise to the ignition setting, if it does not ignite, repeat the proceedure. If it does not ignite after the second attempt, check the power and gas supply to the cooktop. If still cannot ignite, please call Customer Service of Madison (Hong Kong) Limited with contact details on page 3 of this guide.

A CAUTION

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

A CAUTION

Do not use pans smaller than 120 mm in diameter.

Do not use pans larger than 260 mm in diameter.

Do not use pans that extend beyond the cooktop frame. Heat may be trapped beneath the pan causing damage.

Maximum weight to be placed on burner grate is 15 kg.

CONTROL KNOBS

The control knobs are positioned to correspond with the surface burners they regulate.

CARE RECOMMENDATIONS

Care Recommendations

CLEANING		
Stainless steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.	
Burner grates	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.	
Surface burners	Allow grate and burner to cool, remove grate, burner cap and clea as stated above. Use mild detergent or spray degreaser to clean the burner head and the ignition candle. Remove any residue from boil overs. Rinse with water and towel dry.	
Control knobs	Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.	

TROUBLESHOOTING

Troubleshooting

OPERATION

Cooktop does not operate.

- · Verify power is on.
- · Verify electrical power to unit and home circuit breaker is on.

Erratic flame, poor ignition or no ignition.

- · Verify burner caps are positioned properly.
- · Clean burner and igniter properly.
- If water spilled over recently, let area dry completely. Use hair dryer, if desired.
- Verify the burner caps are correctly sitting on the burner heads.
- Push in knob, then release. Verify knob springs back.

SERVICE

- Maintain the quality built into your product by contacting the Customer Service of Madison (Hong Kong) Limited with contact details on page 3 of this guide.
- · When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 5 for rating plate location.
- · For warranty purposes, you will also need the date of installation. This information should be recorded on page 3 of this guide.

燃氣煮食爐

目錄

- 7 安全注意事項
- 8 燃氣爐特點
- 9 爐具操作
- 10 護理建議
- 10 疑難排解

產品特性與規格可能隨時更改而不作另行通 知。

入口及經銷商:

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+852 2239 5050

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customerservice@themadisongroup.asia

客戶服務

型號和序號印在產品銘牌 上。 有關銘牌位置 · 請參見第9頁。 出於保修目的 · 您還需要安裝日 期。 請記錄以下信息 · 以備將來參考。

產品資訊

型號

序號

安裝日期

重要提示

為確保本產品安全,高效地安裝和操作,請注 意本指南中以下顯示的信息類型:

重要說明:顯示特別重要的信息。

小心:表示如果不遵守說明可能會導致輕微的 人身傷害或產品損壞的情況。

警告:表示如果不遵守預防措施可能導致嚴重 傷害或死亡的危險。

安全注意事項

重要提示

▲ 警告

如果未能嚴格跟隨本指南之指示,可能會引致火災或爆炸,導致財產損失,人身傷害或死亡。

不要在本設備或任何其他設備附近存儲或使用 汽油或其他易燃氣體和液體。

如果你察覺有氣體洩漏

- 不要試圖點亮任何設備。
- 請勿觸摸任何電器開關。
- 不要在建築物中使用任何電話。
- 立即從鄰居的電話致電您的氣體供應商並遵 照氣體供應商的指示。
- 如果您不能聯絡上氣體供應商,請立刻報警。

根據香港氣體安全條例,任何氣體裝置工程,包括爐具和接駁喉管的安裝,必須由註冊氣體 裝置技工執行,而該技工已於相關的氣體工程 類別註冊和受聘於註冊氣體工程承辦商。

安全預防措施

- 在使用本產品之前,請仔細閱讀本指南,以 降低火災,觸電或受傷的風險。
- 在進行維修之前,關閉燃氣閥門關閉燃氣供應,並切斷設備的電源。
- 保持設備區域清潔,而且無任何可燃燒材料。

▲ 注意

燃氣烹飪器具的使用會導致在其安裝的房間中 產生熱力,水分和燃燒物。 在使用設備時,應 確保廚房通風良好:保持自然通風口打開或安 裝機械式通風裝置(機械式抽油煙機)。.

▲ 注意

長時間使用器具可能需要額外的通風措施,例 如打開窗戶,或更有效的通風,例如增加機械 式涌風的效能。

本設備可供8歲及以上的兒童使用,以及身體,感覺或心理能力降低或缺乏經驗和知識的人員,如果他們已獲得有關使用設備安全的監督或指導,並了解使用本設備會帶來的危險。兒童不應將此設備視為玩具。兒童不得在沒有監督的情況下進行清潔和用戶維護。

- 為了烹飪時的安全,應調節火力,使火焰不 大過煮食器具鍋底。
- 穿適當的衣物。 在使用本產品時 · 切勿穿著 過份寬鬆或配戴懸掛的飾物。
- 移動油鍋或處理熱油時請格外小心。
- 從本產品中取鍋時,切記使用隔熱工具。濕 或潮的隔熱工具會導致蒸汽灼傷。不要使用 毛巾或大量布來代替隔熱工具。
- 僅清潔本指南第6頁列出的部件。
- 除非本設備附件中特別推薦,否則不要修理 或更換本設備的任何部件。
- 不要堵塞或阻礙空氣流入爐灶底座的通風口,以確保正確的燃燒和通風。
- 不要使用鋁箔紙連接本設備的任何部分。

- 使用本產品時,切勿觸摸爐架,燃燒器蓋, 燃燒器基座或火焰附近的任何其他部件。這 些組件可能有足夠熱力,導致灼傷。
- 請勿讓兒童單獨使用或在無人看管的地方使用本產品。切勿讓兒童坐在或站在設備上。
- 不要在本產品上方或後方存放兒童感興趣的物品,因為他們可能爬上產品並引致受傷。
- 不要在油性火災上使用水撲熄火焰。使火焰 缺乏氧氣熄滅或使用乾燥的化學品或泡沫滅 火器
- 切勿在使用時將本產品置於無人看管的位置。過熱和油膩的溢出可能會導致冒煙或 點燃
- 不要加熱未開封的食品容器,如嬰兒食品罐和罐頭。壓力積聚可能導致容器爆裂並造成傷害
- 不要將易燃物附近存放於設備附近,或讓油 脂或其他易燃物質積聚在本設備上

氣體煮食爐特點

氣體煮食爐特點

特點	
1	產品銘牌 (於爐具底部)
2	控制旋鈕
3	表面燃燒器 (小)
4	爐架
5	爐具平台

爐具數值

HK TG

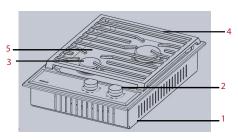
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產品銘牌位於爐具底部

煮食爐使用

開始使用

千瓦 (kW)

3.64

2.61

3.41

2.48

我們知道你渴望開始烹飪,但在你開始之前, 請花一些時間閱讀本使用和保養指南。 無論您 是偶爾的廚師還是專業廚師,在熟悉Wolf燃氣 爐的安全實踐,功能,操作和護理建議後依然 會對你有幫助。

為了確保製造過程中的所有殘留油份已被清除,在使用前用熱水和溫和的清潔劑徹底清潔爐具。用軟布清洗並抹乾。請參閱第6頁的護理建議。.

安息日模式

本產品經Star-K認證·符合嚴格的宗教儀式法規以及www.star-k.org上的具體說明。

爐具操作

表面燃燒器

要點亮燃燒器,請按下相應的控制旋鈕並逆時針旋轉到 金。點火器將開始點火,直到燃燒器點燃。一旦點亮,繼續逆時針旋轉旋鈕到所需的設置。每個燃燒器設計有電子重新點火,如果意外熄滅燃燒器重新點燃。

▲ 注意

切勿將平底鍋放在無人看管的高溫環境中。 使用油脂或油脂中烹調食物時要小心; 它可能因高溫而燃燒。

▲ 注意

請勿使用首徑小於120毫米的鍋。

請勿使用直徑大於260毫米的鍋。

不要使用超出爐具框架的鍋。 熱量可能被捕獲 在鍋底下導致損壞。

爐架的最高負重量為15 kg。

控制旋鈕

控制旋鈕位置對應著爐面的燃燒器。

護理建議

護理建議

清潔方式	
不銹鋼	使用不會構成磨損的不銹鋼清潔劑,並使用無絨軟布。為了產生自然光澤,用水潤濕的微纖維布輕輕擦拭表面,然後用乾拋光麂皮。永遠遵循不銹鋼的紋理。
爐架	取出並放在靠近水槽的平坦表面上。 用熱水和溫和的洗滌劑或蘇打粉和水的混合物清潔。 不要產品浸入水中。 用毛巾抹乾。
表面燃燒器	等待爐架和燃燒器冷卻,移除爐架和燃燒器蓋,清潔如上所述。 使用溫和的除油清潔劑或除油噴霧清潔燃燒器頭和點火蠟燭。 清除任何因溢出而遺留的殘留物。 用水沖洗並用毛巾抹乾。
控制旋鈕	使用濕布·用溫和的除油清潔 劑或除油噴霧擦拭; 沖洗和乾 燥。 請勿用洗碗機清潔。

疑難排解

操作

爐具不能正常工作

- 檢查電源是否打開。
- 檢查設備和家用斷路器的電源是否已打開。
- 僅清潔本指南第6頁列出的部件。

火焰不穩定, 點火不良或無火花

- 確認燃燒器蓋已正確放置。
- 正確清潔燃燒器和點火器。
- 如果最近有水溢出,請將該區域完全抹乾。 如有需要,可使用吹風機。
- 檢查燃燒器蓋是否正確就位在燃燒器頭上。
- 按入旋鈕, 然後釋放。 驗證旋鈕彈回。

維修及保養

- 聯繫麥迪森(香港)有限公司客戶服務部。確保產品的質量。
- 在聯繫客戶服務時,請提供產品的型號和序號。這兩組數字都列在產品銘牌上。有關銘牌位置,請參考第9頁。
- 您還需要提供安裝日期。請將此信息應記錄在本指南的第7頁。

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