# MULTIFUNCTION COOKTOP

# USE AND CARE GUIDE



ICBMM15T/S

ICBMM15TF/S

使用和保養指南

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

Importer and Distributor : Madison (Hong Kong) Limited

Address:

22/F, Jonsim Place, 228 Queen's Road East, Wanchai, Hong Kong

Contact Number: +852 2239 5050

Contact Email: customerservice@themadisongroup.asia

### **Customer Care**

The model and serial number are listed on the product rating plate. Refer to page 6 for rating plate location. For warranty purposes, you will also need the date of installation. Record this information below for future reference.

If your product ever needs attention, be sure to contact Customer Service of Madison (Hong Kong) Limited.

# **SERVICE INFORMATION**

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.

### IMPORTANT INSTRUCTIONS

### **GENERAL SAFETY 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.
- For safety when cooking, set burner controls so flame does not extend beyond the bottom of the pan.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this
  appliance.

# **▲** WARNING

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.

# **SAFETY PRECAUTIONS**

### **IMPORTANT INSTRUCTIONS**

### **GENERAL SAFETY PRECAUTIONS**

# **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.

- 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.

# **A** CAUTION

Danger of electric shock may occure if the appliance is still being used when it is faulty.

- · Clean only those parts listed on page 6 of this guide.
- 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.
- IMPORTANT: Do not install a ventilation system that blows air downward toward this gas cooking
  appliance. This type of ventilation system may cause ignition and combustion problems with this gas
  cooking appliance resulting in personal injury or unintended operation.

# **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 the grate, burner cap, burner base 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.

# MULTIFUNCTION COOKTOP

### **IMPORTANT INSTRUCTIONS**

### **GENERAL SAFETY PRECAUTIONS**

- 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 aluminum foil to line any part of this appliance.
- 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.
- Do not use a pan smaller than 120 mm.
- Do not use a pan larger than 260 mm.

# **A** CAUTION

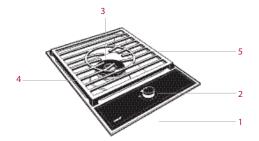
Do not use pans that extend beyond the cooktop frame. Heat may be trapped beneath the pan causing damage.

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

# **Multifunction Cooktop Features**

# **FEATURE**

- Product Rating Plate (bottom of cooktop)
- Control Knob
- Surface Burner
- **Burner Grate**
- **Burner Pan**



Rating plate locates at the bottom of the cooktop.

# **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 multifunction cooktop.

- To ensure all residual oil from the manufacturing process has been removed, clean the multifunction 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 7.
- · Verify the burner components are assembled correctly.

# **CARE RECOMMENDATIONS**

# **Cooktop Operation**

### **BURNER CONTROL**

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.

# **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.

# **Wok Cooking**

### **BURNER CONTROL**

A wok up to 356 mm in diameter can be used with the multifunction cooktop. The center section of the burner grate is removable for wok cooking. Woks distributes heat evenly and are perfect for stir-frying, steaming, stewing and braising.

### STIR-FRYING

Stir-frying uses very little oil and requires continuous stirring. Because food is cooked rapidly over high heat, color, flavor, texture and nutrition are preserved.

- Heat wok over high heat until hot. Drizzle in oil.
   Heat until oil is hot.
- 2 Add meat to the wok. Cook and stir until done. Remove.
- 3 Add vegetables requiring the longest cooking time to the wok, then add remaining vegetables. Cook and stir until crisp-tender.
- 4 Return meat to the wok. Add sauce if desired and stir to coat.

### **STEAMING**

Steaming helps vegetables retain nutrients. A wok with a lid or a bamboo steamer can be used to steam food.

- 1 Pour approximately 51 mm of hot water into the wok.
- 2 Place wire rack or bamboo steamer in the wok. Water level should not touch the rack or steamer.
- 3 Cover wok and bring water to a boil.
- 4 Add food and cover. Add more water as needed and cook until steaming is complete.

### **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.
Control panel	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. IMPORTANT NOTE: Do not spray cleaners directly on the control panel.
Control knob	Using a damp cloth, wipe with mild detergent or a spray degreaser; rinse and dry. Do not spray cleaners directly on the control knob. Do not place in the dishwasher.
Burner grate	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 Burner	Allow grate and burner to cool, remove grate, burner cap and clean 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.
Igniter	Keep dry. Never spray water or cleaner directly on the igniter. Avoid contact with the igniter.
Burner pan	Use a spray degreaser to remove greasy spatters. Spray on a cloth and wipe surface. Clean with warm water and mild detergent. Rinse and dry. For hard water stains, use white vinegar and water.

# **TROUBLESHOOTING**

# Troubleshooting

# **OPERATION**

Cooktop does not operate.

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

Erratic flame, poor ignition or no ignition.

- Verify burner components are assembled correctly.
- Clean burner and igniter properly.
- Igniter is damp. Allow it to dry completely. Use a hair dryer, if desired.
- Push in knob, then release. Verify knob springs back.

# **SERVICE**

- Maintain the quality built into your product by contacting Customer Service of Madison (Hong Kong) Limited.
- 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 6 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.

# 多功能燃氣爐

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- 13 護理建議
- 14 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:

麥迪森(香港)有限公司

批址:

香港灣仔皇后大道東228號中華大廈22樓

聯絡電話:

+852 2239 5050

電郵地址:

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12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。

如果您的產品需要協助·請務必與麥迪森(香港)有限公司客戶服務部聯繫。

# 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

# 重要指引

# ▲ 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。

# 重要指引

### 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,關閉燃氣閥門來關閉燃氣供應,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。
- 為了烹飪時的安全,設置燃燒控制器,使火焰不超過鍋底。
- 穿著合適衣物 · 在使用本產品時 · 切勿穿著過份寬鬆或配戴懸掛的飾物 。

# ▲ 警告

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。

# 安全注意事項

# 重要指引

安全預防措施

# ▲ 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·例如增加機械式通風的效能。

- 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。濕或潮濕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。

# ▲ 注意

如產品出現異常,請即時停止使用,以防引發觸電危機。

- 僅清潔本指南第13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部的通風孔,以確保正確的燃燒和通風。
- 重要:不要安裝通風系統並將空氣向下吹向燃氣灶具。 這類型的通風系統可能導致該燃氣烹飪器 具有點火和燃燒問題,導致人身傷害或意外操作。

# ▲ 注意

本產品僅用於烹飪。 它不能用於其他目的,例如室內取暖。

- 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。

# 安全注意事項

# 重要指引

# 安全預防措施

- 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。
- 不要使用鋁箔紙連接本設備的任何部分。
- 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。
- 請勿使用直徑小於120毫米的鍋。
- 請勿使用直徑大於260毫米的鍋。

# ▲ 注意

不要使用超出爐具框架的鍋。 熱量可能被積聚在鍋底下導致損壞。

爐架的最高負重量為15 kg。

# 多功能燃氣爐

### 多功能燃氣爐特點

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



多功能燃氣爐 - 產品銘牌於爐具底部

# 開始使用

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 爐具的安全實踐,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灶面。用軟布清洗並抹乾。請參閱第13頁的護理建議。
- 檢查表面燃燒器部件是否正確裝配。

# 多功能燃氣爐操作

# 爐具操作

### 燃燒控制器

要點亮燃燒器·請將相應的控制旋鈕按下並逆時針旋轉到 ( )。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。

# 使用鑊煮食

多功能燃氣爐可以使用直徑達356毫米的鍋爐。 爐架的中心部分是可移除的,用於鍋烹飪。炒鍋均勻分佈熱量,是炒,蒸,燜和燉的理想選擇。

# 炒

炒使用很少的油·需要連續攪拌。 因為食物在高熱下快速烹飪·所以保持了顏色·風味·質地和營養。

使用高熱為鍋加熱,加入油,加熱至油熱。

將肉添加到鍋中。 烹飪和攪拌,直到完成。上 碟。

將需要最長烹飪時間的蔬菜添加到炒鍋,然後 加入剩餘的蔬菜。 烹飪和攪拌,直到脆嫩。

將肉倒回鍋中。 如果需要,加入調味汁,攪拌 直至漿身。

### 蒸煮

蒸煮有助於蔬菜保持營養。 帶蓋子的鍋或竹蒸 籠可用於蒸煮食物。

- 1 將約51毫米的熱水倒入鍋中。
- 2 將鐵絲架或竹鍋放在鍋中。水位不應接觸機架或蒸籠。
- 3 蓋鍋,把水煮沸。
- 4 添加食物和蓋子。 根據需要加入更多的水, 煮至蒸煮完成。

# 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 濕的微纖維布輕輕擦拭表面,然後用乾拋光麂皮。永遠遵復	3 /22 //// 07 1 // // // // //
控制面版 使用除油喷霧清除指紋和食物污垢。 在擦拭面板之前喷在海拔	布上・重要說明:請勿直
控制旋鈕 使用濕布·用溫和的除油清潔劑或除油噴霧擦拭; 沖洗和乾潔。	燥。 不要用洗碗機清
烟出並放在靠近水槽的平坦表面上。 用熱水和溫和的洗滌 精潔。 不要產品浸入水中。 用毛巾抹乾。	劑或蘇打粉和水的混合物
允許爐架和燃燒器冷卻,移除爐架,燃燒器蓋和清潔如上所表面燃燒器 潔劑或除油噴霧清潔燃燒器頭和點火蠟燭。 清除任何因溢過 沖洗並用毛巾抹乾。	17-
點火器 保持乾燥。 切勿將水或清潔劑直接噴在點火器上。 避免與	點火器接觸。
使用除油噴霧清除油漬。 噴在布上並擦拭表面。 用溫水和 洗和抹乾。 對於頑固水漬,使用白醋和水。	溫和的清潔劑清潔。 沖

# 疑難排解

# 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。

# 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; 如果需要,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,您將需要您的產品的型 號和序號。 這兩組數字都列在產品銘牌上。 有關銘牌位置,請參見第12頁。
- 出於維修及保養目的,您還需要安裝日期。 此信息應記錄在本指南的第9頁。

Madison (Hong Kong) Limited 22/F, Jonsim Place, 228 Queen's Road East, Wanchai, Hong Kong

麥迪森(香港)有限公司

香港灣仔皇后大道東228號中華大廈22樓

+852 2239 5050 customerservice@themadisongroup.asia

9012994 REV-B-HK

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