

**FISHER & PAYKEL**

**GAS STAINLESS COOKTOPS**

**氣體煮食爐**

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**CG604D & CG905D models**

**CG604D型和CG905D型**

**USER GUIDE**

**用戶指南**

**HK SG**



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## ***Important!***

### **SAVE THESE INSTRUCTIONS**

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

## Operation

**⚠ WARNING!****Poisoning Hazard**

Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

Failure to follow this advice may result in poisoning or death.

**⚠ WARNING!****Hot Surface Hazard**

This appliance becomes hot during use. Do not touch the cooktop components, burners, pan supports or the stainless steel surfaces when hot.

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

Failure to follow this advice may result in serious injury.

**⚠ WARNING!****Fire Hazard**

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

Failure to follow this advice may result in serious injury.

**⚠ WARNING!****Explosion Hazard**

Do not use or store flammable materials such as gasoline near this appliance.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

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

**⚠ WARNING!****Electrical Shock Hazard**

Switch the power to the cooktop off at the wall before cleaning or maintenance.

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

## ***Important safety instructions!***

### Operation

- ***Keep children away from the cooktop when it is in use.***
- ***Household appliances are not intended to be played with by children.***
- ***Children of less than 8 years old must be kept away from the appliance unless continuously supervised. 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 the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.***
- ***If the electrical supply cord is damaged, it must only be replaced by an authorised person.***
- ***If the appliance is connected to the gas supply with a flexible hose, make sure that the hose cannot come in contact with the bottom of the appliance or any sharp edges.***
- ***Ensure that the electrical connection plug is accessible after installation.***

## ***Important safety instructions!***

### Operation

- ***This appliance should be connected to a circuit that incorporates an isolating switch providing full disconnection from the electricity supply.***
- ***Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.***
- ***Do not place aluminium foil or plastic dishes on the cooktop burners.***
- ***Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.***
- ***Do not use a steam cleaner for cleaning this cooktop.***
- ***Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.***
- ***Do not stand or place heavy objects on this appliance.***
- ***After use, ensure that the control dials are in the 'OFF' (o) position.***

## ***Important safety instructions!***

### Operation

- ***Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.***
- ***The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.***
- ***After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician. Packing elements (eg plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.***
- ***Do not modify this appliance.***

## ***Important safety instructions!***

### Operation

- ***This appliance is to be serviced only by an authorised person.***
- ***Some products are supplied with protective film on steel and aluminium parts. This film must be removed before using the appliance.***



## About your new cooktop

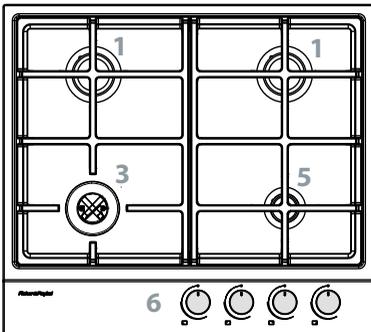
Thank you for buying a Fisher & Paykel gas cooktop. We recommend you read the whole guide before using your new cooktop, for both safety and cooking success. For more information, visit our local website listed on the back cover.

### Safety feature: flame failure protection

Your cooktop is equipped with flame failure protection: the gas supply will automatically be cut off to a burner that is accidentally blown out by a draught or extinguished by a spill.

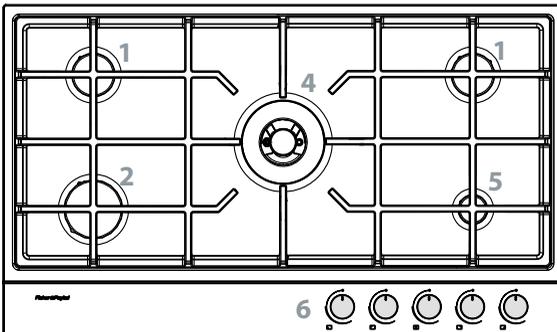
### Before using the cooktop for the first time

- Read this user guide, taking special notice of the 'Safety and Warnings' section.
- Check that the pan supports are all in place and stable, and the flame spreaders, burner caps and rings are all seated correctly.
- Check that the installer has completed the 'Final checklist' in the Installation instructions.
- Ensure the power supply to the cooktop is turned on.



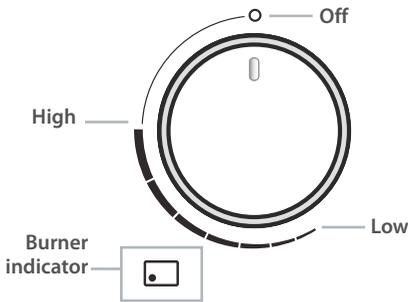
Cooktop layout - CG604D

- 1 Semi-rapid burner
- 2 Rapid burner
- 3 Mini wok burner
- 4 Wok burner
- 5 Auxiliary burner
- 6 Control dials

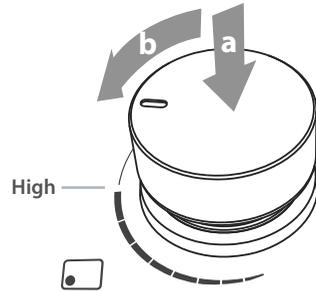


Cooktop layout - CG905D

# Using your cooktop

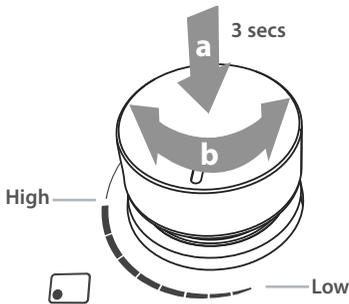


1 Identify the dial of the burner you want to use.



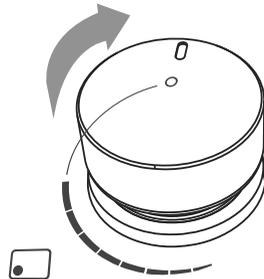
2 Press down (a) then turn anti-clockwise to High (b).

- The ignitors will start clicking as they spark.
- If there is no clicking, there is no spark to light the burner. If the burner fails to light turn the dial back to off (o) and see 'Troubleshooting'.



3 After the burner has lit, keep the dial held down for 3 more seconds (a), then release.

- You may now adjust the flame anywhere between High and Low (b).
- Do not adjust or leave the dial between High and off (o).



4 When you have finished cooking, turn the dial clockwise back to off (o).

- Check that the burner has gone out.
- Before leaving the kitchen, check that all burners have been turned off.

## Important!

Turn the burner off (o) and see 'Troubleshooting' for what to do next if you experience any of the following:

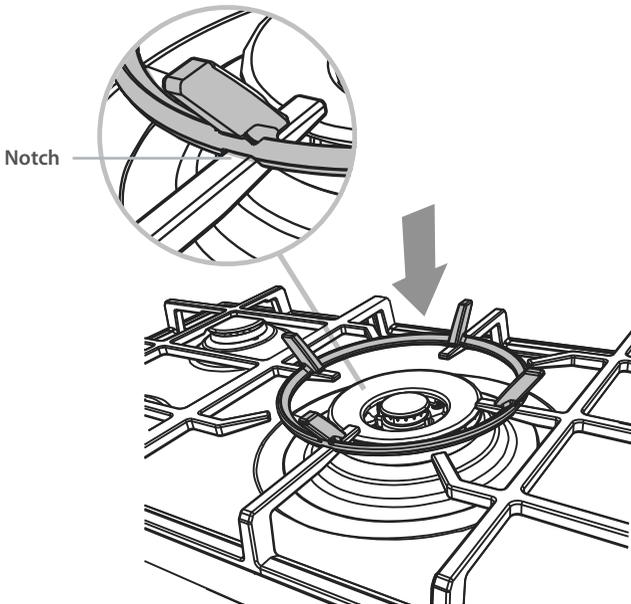
- There's a strong gas smell.
- The flame has been blown out by a draught or extinguished by a spill.
- There is no clicking/sparking or there is clicking/sparking, but a burner or burners won't light.
- The flames don't burn all the way around a burner, or some flames flicker.
- The flame goes out when you release the dial 3 seconds after lighting.
- The flame is yellow or yellow-tipped rather than blue.
- The flames are too large, small, irregular, noisy or lift away from the burner.
- There has been a power failure.

## Wok cooking

Use your wok only on the wok or mini wok burner (depending on model) and with the supplied wok stand in place, as shown.

### **Important!**

- *Make sure that the wok stand is stable: its notches need to fit tightly over the pan supports, as shown.*
- *Make sure the wok does not push any other pans aside. This could make them unstable, or deflect heat onto nearby walls or the benchtop.*



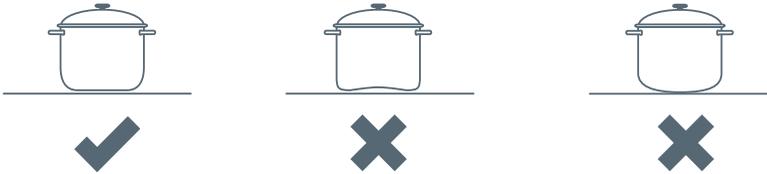
CG905D Wok burner illustrated

## Cooking guidelines

### ***Important!***

- *Never leave the cooktop unattended when in use. Boilover causes smoking and greasy spills that may ignite.*
- *Take care when deep-frying: oil or fat can overheat very quickly, particularly on a high setting.*
- Using a lid will reduce cooking times through retaining the heat.
- Minimise the amount of liquid to reduce cooking times.

## Cookware



- Use saucepans with thick flat bases.
- Do not let large saucepans or frying pans overlap the bench, as this can deflect heat onto your benchtop and damage its surface.
- Always make sure saucepans are stable by centring them over the burner.
- Make sure the size of the pan matches the size of the burner. A small pot on a large burner is not efficient. The following table shows the minimum and maximum saucepan base diameters that may be used on each burner:

Burner		Minimum $\emptyset$	Maximum $\emptyset$
<b>Auxiliary</b>		n/a	22 cm
<b>Semi-rapid</b>		n/a	22 cm
<b>Rapid</b>		n/a	22 cm
<b>Mini wok</b>	<i>regular pans</i>	15 cm	22 cm
	<i>woks (with wok stand)</i>	n/a	36 cm
<b>Wok</b>	<i>regular pans</i>	20 cm	40 cm
	<i>woks (with wok stand)</i>	n/a	45 cm

**Important!**

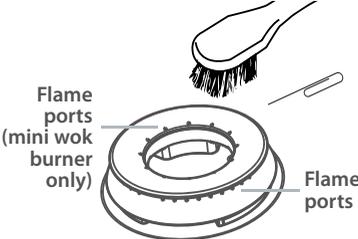
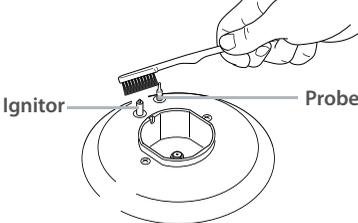
*Before any cleaning or maintenance, always:*

- *turn all burners off.*
- *switch the power to the cooktop off at the wall.*
- *make sure that the cooktop and its parts are a safe temperature to touch.*

**General advice**

- Clean the cooktop regularly—do not let stains become burnt on, as they may become very difficult to remove.
- Do not use abrasive cleaners, cloths or pads to clean any part of your cooktop. Some nylon scourers may also scratch. Check the label.
- Clean up spillages as soon as possible. If left to dry on, food residue may clog the flame ports, causing an uneven flame pattern.
- Make sure that no cleaner residue is left on any cooktop part; when heated, these could stain the cooktop.
- See the following pages for instructions on replacing the pan supports and reassembling the burners correctly after cleaning.
- Do not clean cooktop parts in a self-cleaning oven.
- Do not use a steam cleaner.

<b>What?</b> <i>How often?</i>	<b>How?</b>	<b>Important!</b>
<b>Stainless steel base</b> <i>After every use</i>	<ol style="list-style-type: none"> <li>1 Soak any stubborn stains under a hot soapy cloth.</li> <li>2 Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner.</li> <li>3 Wipe with a clean damp cloth.</li> <li>4 Wipe the surface dry with a microfibre cloth.</li> <li>5 For extra shine, use a suitable stainless steel polish.</li> </ol> <ul style="list-style-type: none"> <li>▪ Hard water spots can be removed with household white vinegar.</li> </ul>	<ul style="list-style-type: none"> <li>▪ <i>Do not use abrasive cleaners, steel soap pads or sharp objects on stainless steel.</i></li> <li>▪ <i>Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooktop.</i></li> <li>▪ <i>Always rub the stainless steel in the direction of the grain.</i></li> <li>▪ <i>The graphics are etched onto the steel by laser and will not rub off.</i></li> </ul>
<b>Control dials</b> <i>As needed</i>	<ol style="list-style-type: none"> <li>1 Wipe with a damp cloth and mild detergent. Stainless steel cleaner can be used on the top surface of the dials only.</li> <li>2 Dry thoroughly with a soft cloth.</li> </ol>	<i>Do not use oven cleaner on the dials, as doing so may damage their coating.</i>

What? How often?	How?	Important!
<b>Burner caps and rings, flame spreaders, pan supports, wok stand</b> <i>As needed, but at least once a month</i>	<ol style="list-style-type: none"> <li>1 Remove the parts that you wish to clean.</li> <li>■ See the the illustrations following this chart.</li> <li>2 Soak stubborn stains in a solution of biological clothes washing detergent or powdered dishwasher detergent.</li> <li>3 Clean the parts in hot soapy water. Use a stiff nylon brush or straight-ended paper clip to clear the flame ports.</li> </ol>  <ol style="list-style-type: none"> <li>4 Rinse in warm water.</li> <li>5 Dry thoroughly.</li> <li>6 Replace the parts correctly, as shown in the drawings following this chart.</li> </ol>	<ul style="list-style-type: none"> <li>■ <i>Make sure you keep the flame ports clear. Soiling from food spillage may clog these and cause ignition problems or uneven flame patterns.</i></li> <li>■ <i>Remove stains left by food or spillovers as soon as possible. If left to burn on, they may be difficult to remove or even permanently discolour these parts.</i></li> <li>■ <i>Before replacing the burner parts, make sure that they are completely dry. Wet burner parts may result in an irregular flame.</i></li> <li>■ <i>Before lighting a burner you have reassembled, check that all of its parts have been positioned correctly. Incorrect assembly can cause dangerous irregular flames and ignition problems.</i></li> </ul>
<b>Ignitor and probe</b> <i>At least once a month</i>	<p>Clean these very carefully using a toothbrush dipped into methylated spirits.</p> 	<ul style="list-style-type: none"> <li>■ <i>A clean ignitor ensures trouble-free sparking and the probe ensures that the flame failure protection operates. Check the ignitor and probe regularly to make sure they are clean.</i></li> </ul>
<b>All gas components of the cooktop</b> <i>Once every 3-4 years</i>	<ul style="list-style-type: none"> <li>■ Contact your local Authorised Repairer to perform a thorough check on all gas components of the cooktop.</li> <li>■ For Authorised Repairer details, see your Service &amp; warranty book or contact Customer Care.</li> </ul>	<ul style="list-style-type: none"> <li>■ <i>All checking and maintenance must be performed by a suitably qualified person.</i></li> <li>■ <i>If the gas is connected with a flexible hose, checking should include inspecting the entire length of the flexible hose assembly for any sign of wear or damage.</i></li> </ul>

## Replacing the pan supports correctly

### CG905D models

The two pan supports are interchangeable. Fit them as shown and so that the rounded corners are to the outside, matching the cooktop base.

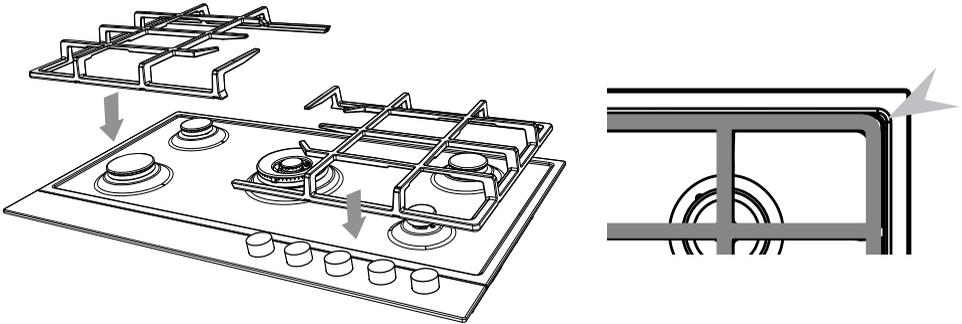


Fig.19 Correct positioning of pan supports (CG905D models)

### CG604D models

The pan supports can only be placed as shown and need to be rotated to match the **rounded corners** of the cooktop base and the opening fits over the mini-wok burner.

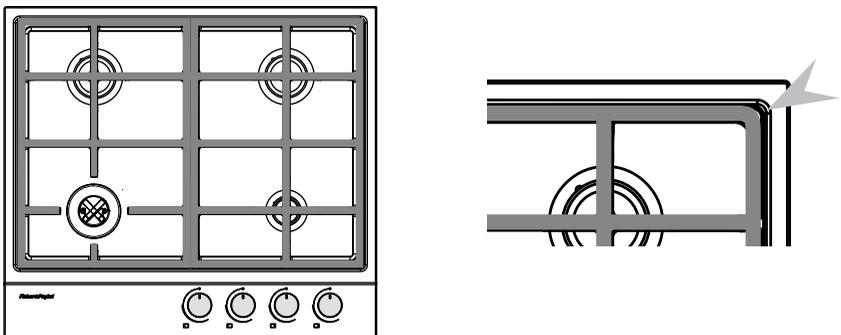
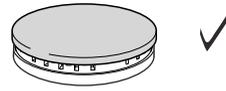
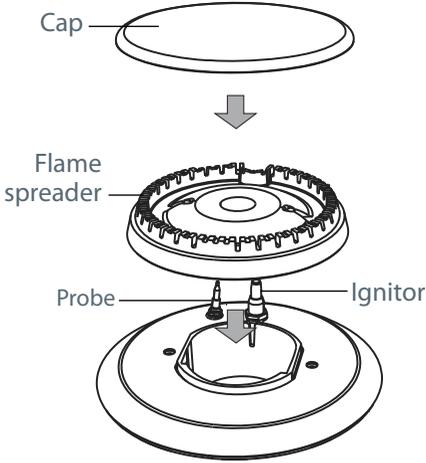


Fig.20 Correct positioning of pan supports (CG604D models)

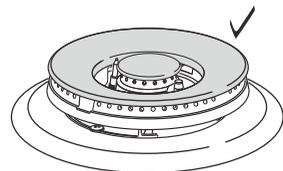
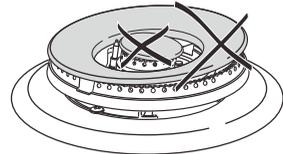
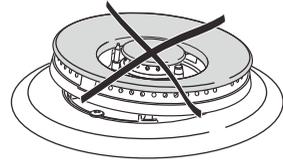
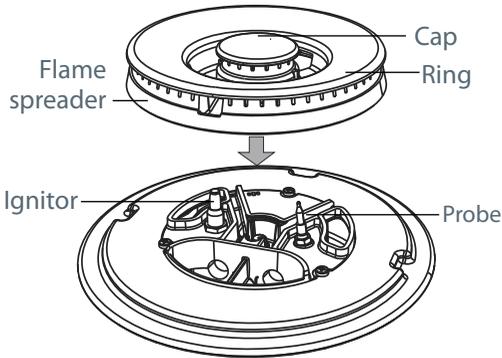
# Care and cleaning

## Replacing the burner parts correctly

### Semi-rapid, rapid, and auxiliary burners



### Wok and mini wok burners (Wok burner illustrated)



Problem	Possible causes and solutions
<p><b>There is a strong gas smell.</b></p>	<p>The gas connection could be leaking because of incorrect installation or damaged piping.</p> <p><b>Important!</b>  <i>Do not use any electrical equipment or operate any electrical switches.</i></p> <ol style="list-style-type: none"> <li>1 If any burners are on, turn all of them off immediately.</li> <li>2 If you know how to shut off the gas supply to your cooktop (either at the valve or the gas bottle), do so.</li> <li>3 Open a window to let the gas out.</li> <li>4 Contact your local Authorised Repairer as soon as possible.</li> </ol> <p><b>Important!</b>  <i>Do not use the cooktop until it has been repaired.</i></p>
<p><b>There is a slight rubbery or metallic smell when I use the cooktop for the first time.</b></p>	<p>This is normal for first use and is caused by manufacturing residues burning off. The smell will disappear with use.</p>
<p><b>There is a power failure.</b></p>	<p>You can still use your cooktop, but will need to match-light the burner(s). To do so, press down and turn the dial anticlockwise to High while holding a lighted match close to the side of the burner. Keep the dial held down for 3 seconds after the burner has lit, then release. Wait until the flame is burning evenly before adjusting it.</p>
<p><b>There is no clicking/sparking.</b></p>	<p>There is a power failure. See entry 'There is a power failure' above.</p> <p>The ignitor(s) may be dirty or wet. Clean them following the instructions in 'Care and cleaning'.</p>
<p><b>There is clicking/sparking, but a burner or burners won't light easily or at all.</b></p>	<p>Wait 1 minute, then try to relighting the burner again, holding the dial for a few more seconds this time around. If this doesn't work and the burner still won't light, see the other possible causes and solutions below.</p> <p>The gas supply may not be turned on at the valve or gas bottle. Turn all the burners off, and check whether the gas supply to the cooktop is turned on.</p> <p>The gas supply to the house may not be working. You should hear the gas when you turn a burner on.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle and need to replace it.</p> <p>Burner parts may be clogged or wet. Make sure that they are clean and dry. See 'Care and cleaning' for instructions.</p> <p>Burner parts may not have been replaced correctly. Check the assembly and make sure the burner cap is sitting flat. See 'Care and cleaning' for illustrations.</p>

Problem	Possible causes and solutions
<p><b>The burner goes out when I release the dial 3 seconds after the flame lighting.</b></p>	<p>Try lighting the burner again, this time holding the dial down longer.</p>
<p><b>The flame has been blown out by a draught or extinguished by a spill.</b></p>	<p>The flame failure protection will automatically cut the gas supply to the burner off, stopping unburnt gas from escaping. Turn the affected burner off, then wait for at least 1 minute before attempting to relight. This is to allow for any small amount of gas that may have escaped to disperse.</p>
<p><b>The flame goes out at low settings.</b></p>	<p>The gas supply pressure may be low. Check this with your service person or installer.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle</p>
<p><b>The flames are yellow or yellow-tipped rather than blue.</b></p>	<p>Burner parts (especially the flame ports) may be clogged or wet. Check that they are clean and dry.</p> <p>The cooktop may have been connected to the wrong type of gas or the gas pressure is not correct. Contact Customer Care and do not use your cooktop until it has been checked by a qualified technician.</p>
<p><b>The flame pattern is uneven around the burner.</b></p>	<p>Burner parts (especially the flame ports) may be clogged or wet. Check that they are clean and dry. See 'Care and cleaning' for instructions and illustrations on clearing clogged flame ports. After cleaning, check that there is flame coming out of each port.</p> <div data-bbox="381 948 1020 1187"> </div>
<p>Burner parts may not have been replaced correctly. Check the assembly and make sure the burner cap and/or ring is sitting flat on the flame spreader. See 'Care and cleaning' for illustrations.</p> <div data-bbox="381 1289 1041 1524"> </div>	

Problem	Possible causes and solutions
<p><b>The flames are too large, or too small.</b></p>	<p>The cooktop may have been connected to the wrong type of gas. Contact Customer Care and do not use your cooktop until it has been checked by a qualified technician.</p>
<p><b>The flames are noisy.</b></p>	
<p><b>The flames lift away from the burner.</b></p>	

## Before you call for service or assistance ...

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

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Repairers, Customer Care, or contact us through our local website listed on the back cover.

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### Fisher & Paykel Appliances

Model no .....

Serial no. ....

*Copy these from the serial label on the underside of the cooktop (right rear) or from the duplicate data label.*

Date of purchase .....

Contact details .....

Dealer name .....

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## 重要！

### 妥善保存這些說明書

本說明書所述的型號並非在所有市場上銷售，隨時會有變動。如要詳細瞭解本國/本地區銷售的型號和規格，請登錄封底列出的地區網站，或者聯絡當地的斐雪派克經銷商。

操作

**▲ 警告！****中毒危險**

切勿把氣體煮食爐用作廚房取暖器，否則可能會造成一氧化碳中毒和氣體煮食爐過熱。

如不遵循此建議，可能會造成中毒甚至死亡。

**▲ 警告！****熱爐面危險**

氣體煮食爐在使用過程中會發熱。

切勿觸摸氣體煮食爐熱零件、爐頭、爐架或不鏽鋼表面。

在清潔氣體煮食爐之前先關閉爐頭，等到氣體煮食爐冷卻之後再清潔。  
如不遵循此建議，可能會造成嚴重人身傷害。

**▲ 警告！****火災危險**

在使用氣體煮食爐時切勿走開。長時間煮沸會產生煙霧，並溢出可燃性油脂。

如不遵循此建議，可能會造成嚴重人身傷害。

**▲ 警告！****爆炸危險**

切勿在氣體煮食爐附近使用或存放汽油等易燃物。

在使用氣體煮食爐時，切勿在旁邊噴氣霧劑。

如不遵循此建議，可能會造成嚴重人身傷害甚至死亡。

**▲ 警告！****觸電危險**

在清潔或維護氣體煮食爐之前，先斷開牆壁上的電源開關。

如不遵循此建議，可能會造成觸電甚至死亡。

## 重要安全須知！

操作

- 在使用氣體煮食爐時，讓兒童遠離煮食爐。
- 切勿讓兒童玩弄家用電器。
- 必須讓8歲以下兒童遠離煮食爐，除非有成人看護他們。8歲以上兒童和有肢體、感官或精神障礙或缺乏經驗知識的人士不應使用氣體煮食爐，除非有成人監督他們，或者向他們解釋清楚使用說明，且他們瞭解了可能發生的危險。除非有成人監督，否則不得讓兒童清潔和維護氣體煮食爐。
- 如果電源線破損，必須由授權人士進行更換。
- 如果用軟管連接氣源，要確保軟管不接觸氣體煮食爐底面或任何鋒利邊沿。
- 確保在安裝氣體煮食爐之後，電源線插頭便於插拔。

## 重要安全須知！

操作

- 氣體煮食爐應該連接配備隔離開關的供電電路，隔離開關在必要時把電源隔離開。
- 切勿在火焰和燉鍋之間使用石棉氈或裝飾蓋，否則可能會嚴重損壞氣體煮食爐。
- 切勿把鋁箔或塑膠碟子放在氣體煮食爐爐頭上。
- 切勿讓大燉鍋、平底鍋或鐵鍋把其他鍋推到邊上，否則會使大燉鍋、平底鍋或鐵鍋不穩，或者讓熱量投向灶台損壞灶台表面。
- 切勿用蒸汽清潔器清潔氣體煮食爐。
- 燉鍋手柄可能很燙，以至無法觸碰。確保燉鍋手柄不在其他正在使用的氣體爐頭之上。讓兒童夠不到手柄。
- 切勿站在氣體煮食爐上，切勿在氣體煮食爐上堆放重物。
- 確保在使用氣體煮食爐之後把旋鈕開關打到關(O)位置。

## 重要安全須知！

### 操作

- 如果把氣體煮食爐安裝在船上或房車上，不得把氣體煮食爐用作取暖器。
- 在使用氣體煮食爐時，廚房溫度和濕度會升高。確保廚房通風良好。打開自然通風口，或者安裝機械通風設備（抽油煙機）。如果長時間使用氣體煮食爐，可能需要強制通風，例如打開窗子，或者安裝效率更高的通氣設備，例如增大機械通風設備的通風口。
- 在打開氣體煮食爐包裝之後，確認氣體煮食爐完好無損。  
如果懷疑氣體煮食爐有任何損壞，切勿使用氣體煮食爐，請聯絡供應商或資深技術員。  
切勿把包裝材料（例如塑膠袋、聚苯乙烯泡沫、搭扣和包裝帶）放在氣體煮食爐附近，尤其不能放在兒童夠得到的地方，否則可能會造成嚴重人身傷害。
- 切勿改動氣體煮食爐。

## 重要安全須知！

操作

- 氣體煮食爐只能由授權人士進行維修。
- 某些氣體煮食爐的不鏽鋼零件和鋁合金零件上貼有保護膜。必須撕掉保護膜，才能使用氣體煮食爐。



## 關於新氣體煮食爐

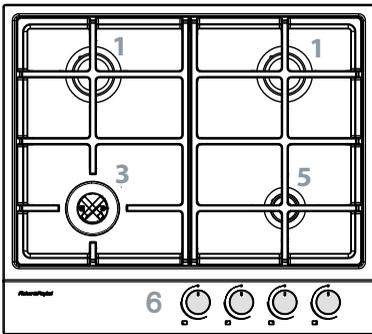
感謝你購買斐雪派克氣體煮食爐。為了安全和烹飪成功起見，建議你在使用新氣體煮食爐之前通讀使用者指南。如要瞭解詳情，請登錄封底列出的地區網站。

### 安全保護措施：熄火保護器

氣體煮食爐配備熄火保護器：當火焰意外被風吹熄或被溢出物澆熄時，自動斷開爐頭氣源。

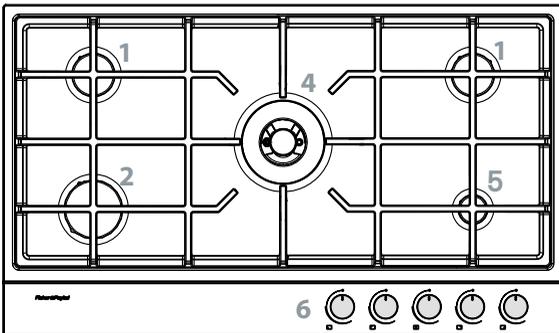
## 在首次使用氣體煮食爐之前

- 閱讀本使用者指南，要特別留意**安全警告**一節。
- 檢查平底鍋架是否都安裝到位且穩定，分火器、爐頭蓋和環安裝是否正確。
- 對照**安裝說明書**上的**最後檢查表**檢查安裝人員是否完成了所有安裝工作。
- 確保接通氣體煮食爐電源。

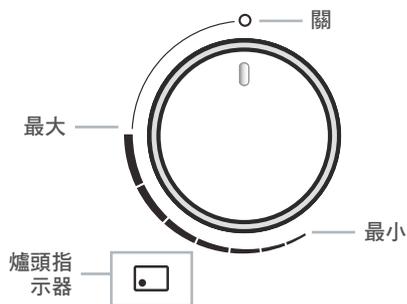


氣體煮食爐佈局 — CG604D

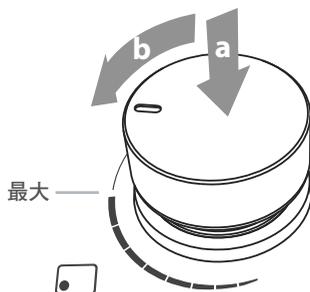
- 1 中火爐頭
- 2 大火爐頭
- 3 小鐵鍋爐頭
- 4 鐵鍋爐頭
- 5 小火爐頭
- 6 控制旋鈕



氣體煮食爐佈局 — CG905D

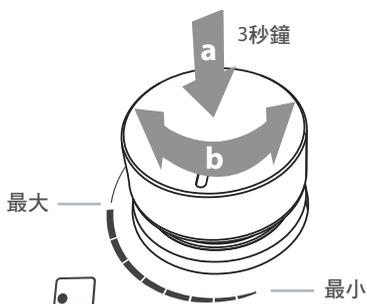


1 確定要使用的爐頭對應的旋鈕。



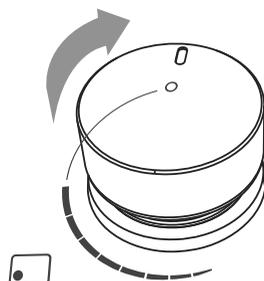
2 按下旋鈕(a)反時針打到**最大**位置(b)。

- 點火器打火花時發出喀噠聲。
- 如果不發出喀噠聲，說明不打火花點燃爐頭。如果爐頭不點火，把旋鈕打回到關(o)位置，然後參看**疑難排解**部分。



3 在爐頭點燃之後，按住旋鈕3秒鐘(a)再放手。

- 現在可以在**最大**位置和**最小**位置之間任意調節火力(b)。
- 切勿在**最大**位置和關(o)位置之間調節火力，切勿把旋鈕打到此區間。



4 在烹飪結束之後，把旋鈕順時針打到關(o)位置。

- 檢查爐頭是否熄火。
- 在離開廚房之前檢查所有爐頭是否已關好。

## 重要！

如果發生下列任一情況，立刻關閉爐頭(o)，然後參看**疑難排解**部分瞭解下一步該做什麼：

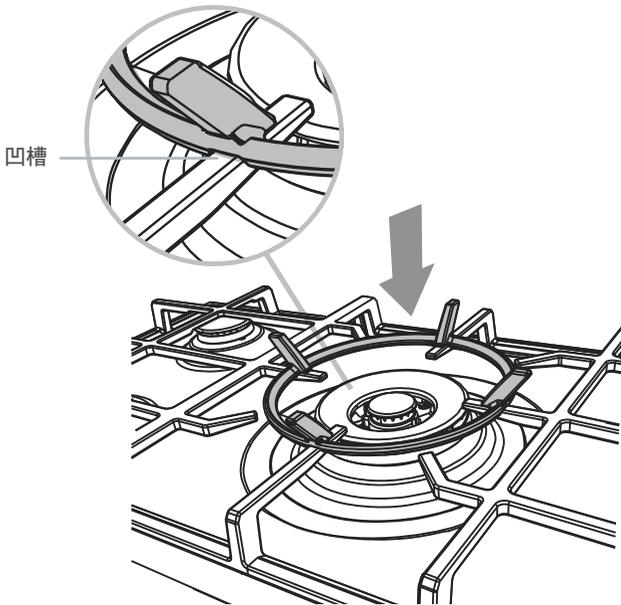
- 有濃烈氣味。
- 火焰意外被風吹熄或被溢物澆熄。
- 不發出喀噠聲/不打火花，或者發出喀噠聲/打火花，但一個或多個爐頭不點火。
- 爐頭四周噴火不均勻，或者部分火焰有拖曳現象。
- 在點火3秒鐘之後放開旋鈕時，火焰熄滅。
- 火焰或焰尾呈黃色，而不是藍色。
- 火焰太大、太小、忽大忽小、發出嘶嘶聲或噴離爐頭。
- 電源發生故障。

## 用鐵鍋烹飪

只在鐵鍋爐頭或小鐵鍋爐頭上（視型號而定）放上隨機提供的鐵鍋架使用鐵鍋，如下圖所示。

### 重要！

- 確保鐵鍋架很穩：凹槽必須緊緊卡在平底鍋架上，如下圖所示。
- 確保鐵鍋不把其他平底鍋推到一邊，否則會使平底鍋不穩，或者把熱量集中在附近的牆壁或灶台上。

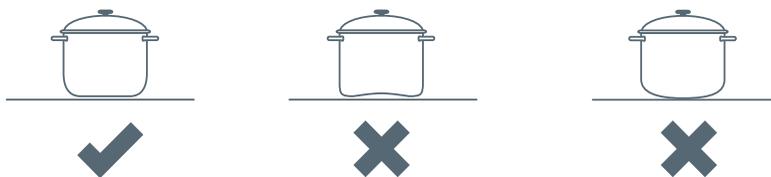


CG905D鐵鍋爐頭示意圖

## 烹飪原則 重要！

- 在使用氣體煮食爐時，切勿遠離氣體煮食爐。長時間煮沸會產生煙霧，並溢出可燃性油脂。
- 油炸食物時要小心：油脂可能迅速過熱，尤其是在使用大火時。
- 蓋上鍋蓋不讓熱量散發，可以縮短烹飪時間。
- 最大限度地減少汁液，可以縮短烹飪時間。

## 烹飪用具



- 使用平底厚燉鍋。
- 切勿把大燉鍋或平底鍋放在灶台上，否則會把熱量轉移到灶台上損壞灶台。
- 始終要確保把燉鍋放在爐頭正上方使其平穩。
- 確保燉鍋大小與爐頭大小相配。在大爐頭上使用小鍋效率不高。下表說明可在每個爐頭上使用的燉鍋的最小鍋底直徑和最大鍋底直徑：

爐頭		最小直徑	最大直徑
小火		不適用	22cm
中火		不適用	22cm
大火		不適用	22cm
小鐵鍋	規則鍋	15cm	22cm
	鐵鍋（使用鐵鍋架）	不適用	36cm
鐵鍋	規則鍋	20cm	40cm
	鐵鍋（使用鐵鍋架）	不適用	45cm

## 重要！

在清潔或維護之前始終要：

- 關閉所有爐頭。
- 把氣體煮食爐電源插頭從牆壁插座上拔下來。
- 確保氣體煮食爐及其零件在可安全觸摸的溫度範圍內。

## 一般性建議

- 定期清潔氣體煮食爐，切勿讓污跡燒焦，否則可能很難清除。
- 切勿用有研磨作用的清潔劑、抹布或擦子清潔氣體煮食爐的任何零件。某些尼龍擦子也可能會刮花氣體煮食爐。閱讀標籤上的說明。
- 儘快清理溢出物。如果任其變乾，食物殘渣可能會阻塞噴火口，致使火焰不均勻。
- 確保氣體煮食爐的任何零件不殘留清潔劑；當氣體煮食爐工作時，殘留物會變成污跡。
- 參看後面幾頁瞭解在清潔氣體煮食爐之後，如何正確放回平底鍋架並組裝爐頭。
- 切勿用自動清潔烤箱清潔氣體煮食爐零件。
- 切勿使用蒸汽清潔器。

什麼？ 頻率？	如何？	重要！
不鏽鋼底板 在每次使用 之後	1 用熱肥皂水浸泡頑固污跡。	<ul style="list-style-type: none"> <li>■ 切勿用有研磨作用的清潔劑、鋼絲棉擦子或鋒利物體擦拭不鏽鋼。</li> <li>■ 始終要閱讀標籤上的說明，確保不鏽鋼清潔劑不含氯化物，因為氯化物有腐蝕性，可能會損壞氣體煮食爐表面。</li> <li>■ 始終沿拉絲方向擦拭不鏽鋼。</li> <li>■ 圖案是用鐳射刻在不鏽鋼上的，擦不掉。</li> </ul>
	2 用抹布蘸中性家用洗滌劑或不鏽鋼清潔劑擦拭污跡。	
	3 用乾淨的濕抹布擦拭。	
	4 用超細纖維抹布擦乾表面。	
	5 如要提高光亮度，要使用合適的不鏽鋼拋光劑。 <ul style="list-style-type: none"> <li>■ 可以用食用白醋除去硬水留下的斑點。</li> </ul>	
控制旋鈕 必要時	1 用濕抹布蘸中性清潔劑擦拭。可以用不鏽鋼清潔劑清潔控制旋鈕頂面。	切勿用烤箱清潔劑清潔控制旋鈕，否則可能會破壞表面塗層。
	2 用軟抹布擦乾。	

什麼？  
頻率？

如何？

重要！

爐頭蓋和環、  
分火器、平  
底鍋架和鐵  
鍋架  
必要時，但  
一個月至少  
一次

- 取出要清潔的零件。
  - 參看此流程中的插圖。
- 把有頑固污跡的零件浸入有機洗衣粉溶液或洗碗機洗碗粉溶液中。
- 用熱肥皂水清潔零件。用硬尼龍刷或拉直的迴紋針清潔噴火口。

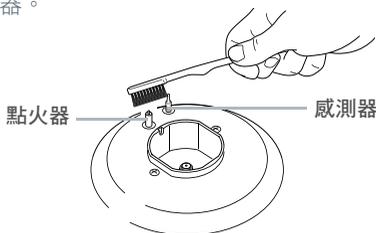


- 用溫水沖洗乾淨。
- 用乾抹布擦乾。
- 正確放回爐頭零件，如此流程中的插圖所示。

- 確保讓噴火口保持清潔。溢出的食物殘渣可能會阻塞噴火口，造成點火問題或火焰不均勻。
- 儘快擦拭食物污跡或溢物。如果任其熔化，可能很難再擦掉，甚至會使這些零件永久變色。
- 在安裝爐頭零件之前，確保這些零件是乾的。爐頭零件潮濕可能會造成火焰異常。
- 在重新組裝零件之後，檢查所有零件的位置是否正確，然後再點火。組裝錯誤可能會造成危險的火焰異常和點火問題。

點火器和  
感測器  
一個月至少  
一次

用牙刷蘸甲基化酒精仔細清潔點火器和感測器。



- 點火器無污物可確保無故障打火花，感測器無污物可確保熄火保護器正常工作。定期檢查點火器和感測器，確保它們清潔。

氣體煮食爐所  
有氣體零件

每3-4年一次

- 聯絡當地的授權修理店全面檢查氣體煮食爐的所有氣體零件。
- 參看**維修和保修手冊**或聯絡客戶服務部瞭解當地授權修理店的聯絡方法。

- 所有檢查和維護必須由資深人員進行。
- 如果用軟管連接氣源，還應該檢查整個軟管是否有磨損或損壞跡象。

## 正確放回平底鍋架

### CG905D型

兩個平底鍋架可以互換。如圖所示放好平底鍋架，圓角朝外與氣體煮食爐底板相配。

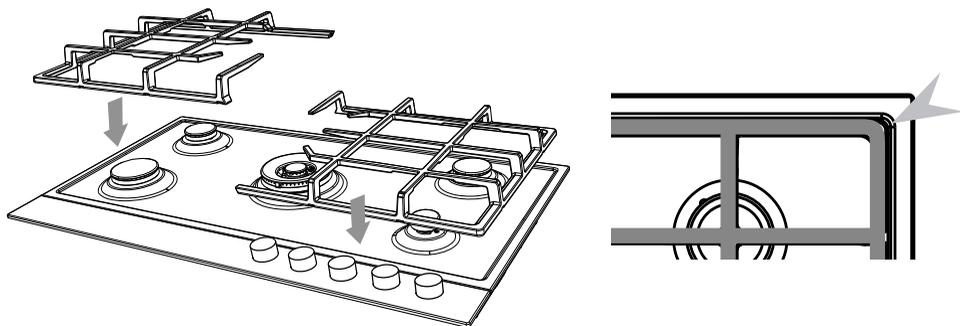


圖19 正確的平底鍋架位置 (CG905D型)

### CG604D型

平底鍋架只能如圖所示放置，必須轉動鍋架與氣體煮食爐底板圓角相配，開口位於小鐵鍋架之上。

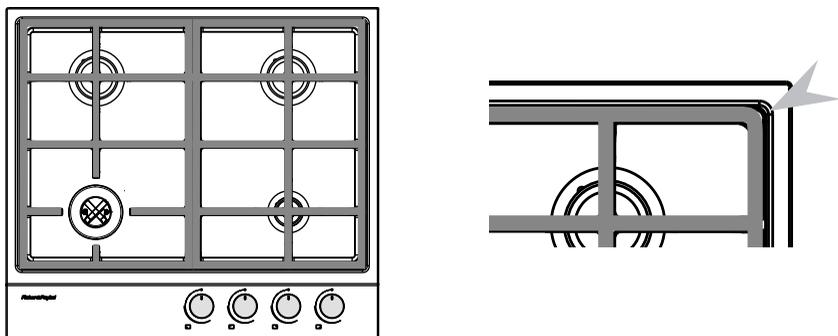
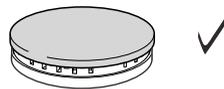
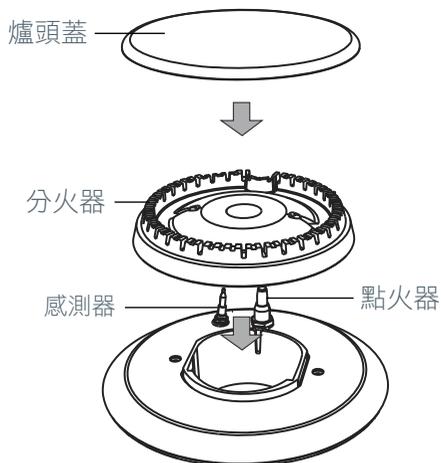


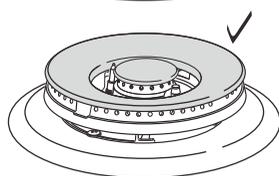
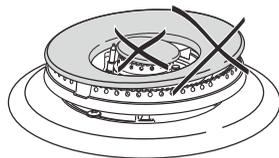
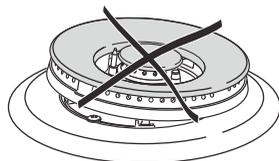
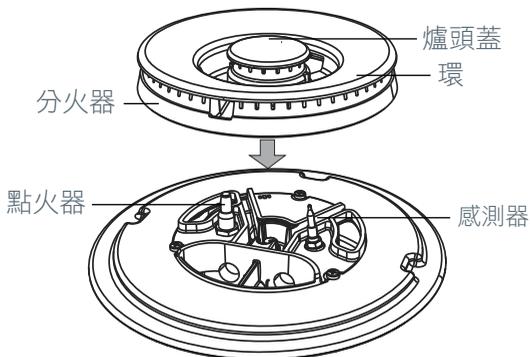
圖20 正確的平底鍋架位置 (CG604D型)

## 正確放回爐頭零件

中火爐頭、大火爐頭和小火爐頭



鐵鍋爐頭和小鐵鍋爐頭（鐵鍋爐頭示意圖）



## 問題

有濃烈氣味。

## 可能的故障原因和解決辦法

氣管安裝不當或破損造成漏氣。

**重要！**

切勿使用任何電氣設備，切勿操作任何電氣開關。

- 1 如果有任何爐頭在燃燒，立刻關閉所有爐頭。
- 2 如果你知道如何斷開氣體煮食爐氣源（閥門或氣罐），要斷開氣源。
- 3 打開窗子讓氣體散出去。
- 4 儘快聯絡當地的授權修理店前來修理。

**重要！**

切勿使用尚未修理好的氣體煮食爐。

在首次使用氣體煮食爐時，有淡淡的橡膠或金屬氣味。

在首次使用氣體煮食爐時，這是正常現象，這是在製造過程中餘留的殘留物燃燒時發出的氣味。使用一會兒之後，就不再有氣味了。

停電。

仍然可以使用氣體煮食爐，但必須用火柴點燃爐頭。為此，讓燃燒的火柴接近爐頭邊，然後按下旋鈕反時針打到**最大**位置。在爐頭點火之後，按住旋鈕3秒鐘後放手，等到火焰燃燒均勻再調節火力大小。

不發出喀噠聲/不打火花

停電。參看上面的**停電**。

可能是點火器髒了或潮濕。根據**保養和清潔**一節所述步驟清潔點火器。

發出喀噠聲/打火花，但一個或多個爐頭難點火或無法點火

等待1分鐘，然後再次嘗試點燃爐頭，多按旋鈕幾秒鐘。如果這樣仍然無法點燃爐頭，參看下面列出的其他可能的故障原因和解決辦法。

可能是沒有打開閥門或氣罐供氣。關閉所有爐頭，然後檢查是否打開了氣體煮食爐氣源。

可能是接到家裡的氣源有問題。打開爐頭，應該聽到有氣體流出來。

如果使用罐裝氣體，可能是氣罐裡的氣體不多了，必須換氣罐。

可能是爐頭零件阻塞或潮濕。確保爐頭零件清潔乾燥。參看**保養和清潔**一節中的說明。

可能是爐頭零件沒有裝好。檢查爐頭零件是否裝好，確保爐頭蓋放平。參看**保養和清潔**一節中的示意圖。

## 問題

## 可能的故障原因和解決辦法

在爐頭點火3秒鐘之後放開旋鈕時，爐頭熄火。

再次嘗試點燃爐頭，多按旋鈕幾秒鐘。

火焰被風吹熄或被溢出血物澆熄。

熄火保護器自動斷開爐頭氣源，防止未燃燒的氣體溢出。關閉受影響的爐頭，等待至少1分鐘再點火，讓溢出的少量未燃燒的氣體擴散開。

旋鈕打到最小時熄火。

可能是氣體壓力太小。請維修人員或安裝人員調節氣體煮食爐。

如果使用罐裝氣體，可能是氣罐裡的氣體不多了，必須換氣罐。

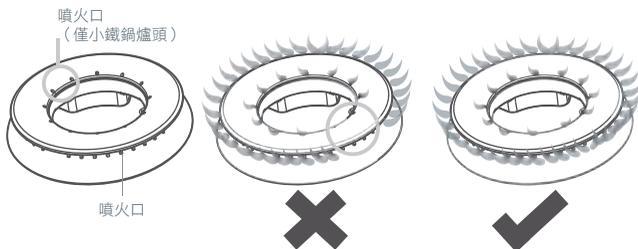
火焰或焰尾呈黃色，而不是藍色。

可能是爐頭零件（尤其是噴火口）阻塞或潮濕。檢查爐頭零件是否清潔乾燥。

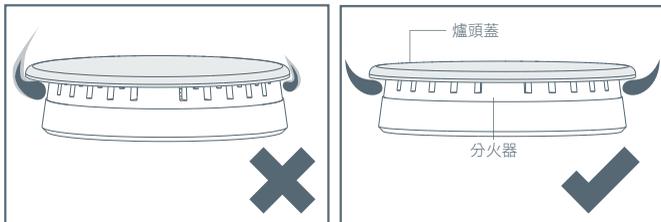
可能是氣體煮食爐連接的氣體類型不合適，也可能是氣體壓力不合適。聯絡客戶服務部，在資深技術員檢查氣體煮食爐之前切勿使用氣體煮食爐。

爐頭四周火焰不均勻。

可能是爐頭零件（尤其是噴火口）阻塞或潮濕。檢查爐頭零件是否清潔乾燥。參看**保養和清潔**一節中的說明和插圖瞭解如何清潔阻塞的噴火口。在清潔噴火口之後，檢查每個噴火口是否噴火。



可能是爐頭零件沒有裝好。檢查爐頭零件是否裝好，確保爐頭蓋和/或環平放在分火器上。參看**保養和清潔**一節中的插圖。



問題	可能的故障原因和解決辦法
<b>火焰太大或太小。</b>	可能是氣體煮食爐連接的氣體類型不合適。聯絡客戶服務部，
<b>火焰發出嘶嘶聲。</b>	在資深技術員檢查氣體煮食爐之前切勿使用氣體煮食爐。
<b>火焰噴離爐頭。</b>	

### 在致電尋求服務或協助之前……

自己先檢查氣體煮食爐。閱讀安裝說明書和使用者指南，並檢查：

- 1 產品安裝是否正確。
- 2 你是否熟悉正常操作。

如果在進行上述檢查之後仍然需要協助或零件，請閱讀**維修和保固**單瞭解保固詳情、最近的授權修理店和客戶服務部，或者登錄封底列出的地區網站聯絡我們。

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#### Fisher & Paykel Appliances

型號 .....

序號 .....

可以在氣體煮食爐底面（右後方）的序號標籤或備用資料標籤上找到型號和序號。

購買日期 .....

聯絡資料 .....

經銷商名稱 .....

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