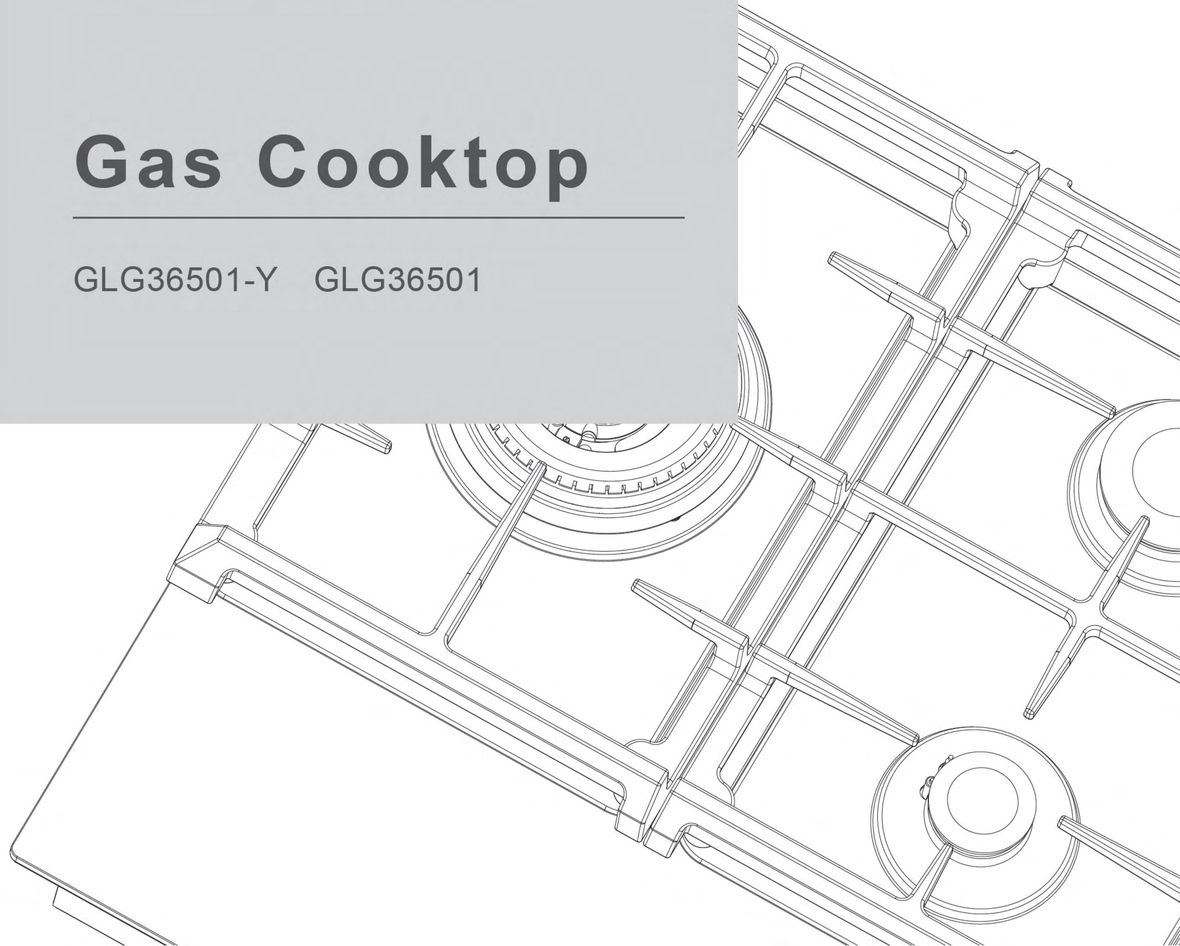
FOTILE

USER MANUAL

Read all instructions before
using this appliance

Gas Cooktop

GLG36501-Y　GLG36501



方太已尽力确保在印刷时本手册中所给出的信息正确。然而，由于产品不断改进，方太保留变更产品和技术数据的权利，恕不另行通知。

制 造 商：宁波方太厨具有限公司
浙江省（中国）慈溪市杭州湾新区滨海二路218号
WWW.FOTI LEGLOBAL.COM

110200250965A

Contents

Important Safety Information - - - - - - - - **2**

Overview - **8**

Layout - **8**

What's Included - - - - - - - - - - - - - - - - - **9**

Using The Cooktop - - - - - - - - - - - - - - **10**

Burner Components Installation - - - - - - - - **10**

Grates Installation - - - - - - - - - - - - - - - **13**

Wok Grate & Tea Kettle Grate - - - - - - - - - **14**

Fast Ignition - - - - - - - - - - - - - - - - - - - **14**

Flame Failure Device - - - - - - - - - - - - - - **14**

Cookware size limitation - - - - - - - - - - - - **14**

Knob Control - - - - - - - - - - - - - - - - - - - **15**

Using the hood linkage function - - - - - - - - **16**

Care And Cleaning - - - - - - - - - - - - - - - **17**

Troubleshooting - - - - - - - - - - - - - - - - **18**

Read all instructions before using this appliance

Keep this manual. Please do not discard.

Your safety and the safety of others are very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alerts symbol.
This symbol alerts you to potential hazards that can kill or hurt you and others.
All safety messages follow the safety alerts symbol including the word "DANGER" or "WARNING."
These words mean:

⚠ DANGER You can be killed or seriously injured if you do not immediately follow instructions.

⚠ WARNING You can be killed or seriously injured if you do not follow instructions.

The safety messages will remind you of potential risks, how to reduce the possibility of injury, and the consequences of not following the instructions.

⚠ WARNING

If the information in this manual 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.**

–Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

Gas leaks cannot always be detected by smell.
Gas suppliers recommend that you use a gas detector approved by UL or CSA.
For more information, contact your gas supplier.

⚠ WARNING

Never operate the top surface cooking section of this appliance unattended.

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call you fire department. DO NOT attempt to extinguish an oil/grease fire with water.**

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 incident.

STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

⚠ WARNING

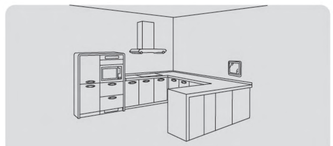
This product contains one or more chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.
Gas appliances can cause low-level exposure to some of these substances, including benzene, carbon monoxide, formaldehyde and soot, caused primarily by incomplete combustion of natural gas or propane fuels.
Exposure to these substances can be minimized by opening a window or using a ventilation fan or hood.

STATE OF MASSACHUSETTS

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

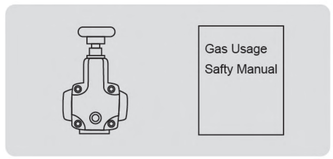
GENERAL SAFETY



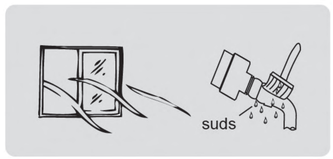
The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.This gas cooktop can only be used in a household kitchen.



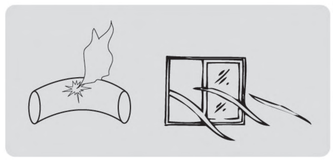
Only ask a licensed authorized technician or a professional installer recommended by Fotile or gas supplier to install, dismantle or repair this cooktop.



Some gas suppliers provide a "Gas Usage Safety Manual", please ask for one copy from your gas supplier, and comply with it.



To prevent asphyxiation during installation or during use, please check and make sure that you do not smell any gas. If you smell gas, ventilate the area before trying to ignite the cooktop again.



If there is a gas leak and you smell gas, make sure the cooktop is turned off and open a window to ventilate. Immediately go outside of your house and use your cell phone to call the Fotile Service Center for repair and your Public Gas Service Emergency Hotline.DO NOT try to turn on the cooktop, turn on the lights in the kitchen, or use a land line telephone. Go outside of your house and call Fotile Service or your Public Gas Utility for service.



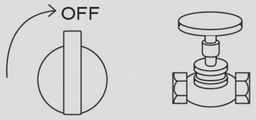
Do not operate the cooktop near an open window if it's windy outside. The wind can blow out the flame and lead to gas leakage and operation malfunction.



If you cause a fire in your pan or cooktop due to excessive oil heat, cover the fire in the pan with a steel cover and immediately turn off your cooktop. If the fire gets out of control, use a fire extinguisher rated for cooking oil fires. Do not use water to put out a grease fire. If you don't have a rated fire extinguisher, exit the house immediately and call your local fire Dept.



Periodically replace the grease resistant gas rubber hose for your cooktop every 1.5 yrs to ensure safe operation of your cooktop.



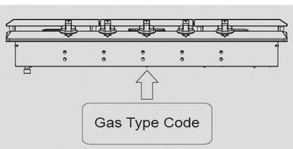
Never operate your cooktop when you are sleepy or leave the site with the cooktop in operation. You should never leave a working cooktop unattended. If you go to bed or leave your house, be sure to turn off your cooktop.



Keep away any plastic packaging from small children to avoid suffocation.



Do not modify this appliance



Only operate the Fotile Cooktop with natural gas or LPG. This cooktop can not be used with other gas types.



Only use this cooktop for cooking food. Do not attempt to use it for other purposes such as drying clothes or as a heater.



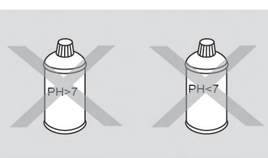
Do not attempt to use the cooktop when there is no pot on the cooktop or no food in the pan. This can damage your cooktop and your cooking pan.



To avoid burning yourself, please do not touch the cooktop or its burners immediately after using the cooktop.



Do not store any flammable materials in a drawer near your cooktop,or in the cabinet areas above cooktop.



Please don’t place any acidic or alkaline substance on the cooktop (vinegar, lemon juice, etc).



Do not place anything between the cooking pan and the grates of the cooktop as you may damage your cooktop.



Do not place a wok directly on the burner. Use the included wok attachment on the cooking grate to cook with a wok.



Locate pots in the center of the cooking grate. Uneven pots or pans can cause damage to the cooktop and possible injury.



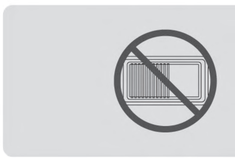
Use only a wok grate supplied or recommended by FOTILE.



Do not spray any aerosol cans, cleaning materials, or hazardous materials in the vicinity of the cooktop as fire or explosion can occur.



Ensure the cookware does not exceed the size of the grates. Cookware that is larger than the grates may cause the flames to get too close to the knobs creating a burn hazard when touched.



Do not use the griddle on this gas cooktop as it may cause the glass panel to overheat and break, causing potential injury.

GENERAL SAFETY

This appliance is not connected to any type of combustion exhaust system. It must be installed in accordance with local and manufacturer installation guidelines. Particular attention should be paid to the requirements regarding proper ventilation.

Before installation, please ensure your local gas distribution type is right for your cooktop.

Never use this appliance as a heating appliance. Doing so may result in carbon monoxide poisoning and damage to your cooktop due to overheating.

Please discard all packaging materials in the appropriate designated garbage or store in a safe place out of the reach of children.

Never block the vent openings provided for ventilation and heat dissipation

The product name plate containing technical data, serial number, and other important product information must never be removed from the cooktop. This is important information for a service technician about your cooktop.

(Hot Surface Hazard) Never touch the cooktop surface or any of its components during or right after use as they can become extremely hot.

(Fire Hazard) Never leave the cooktop appliance unattended when in use. Burning food can cause a fire and lead to personal injury.

Do not spray any aerosols in the vicinity of the cooktop when in use. This can result in fire and personal injury.

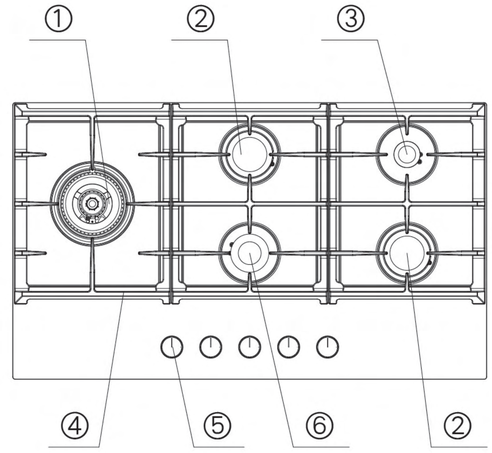
(Explosion Hazard) Do not use your cooktop near flammable materials. Do not store any flammable materials near the cooktop. Doing so, can result in personal injury.

This appliance is intended for use by adults only. Keep children at a safe distance.

Always check that the control knobs are turned off after each use.

The manufacturer waives all responsibility for injury or damage caused by failure to comply with the above regulations or tampering or modifying the cooktop with non-original parts.

■ Layout



① Left:18000BTU, Versatile Tri-Ring Burner

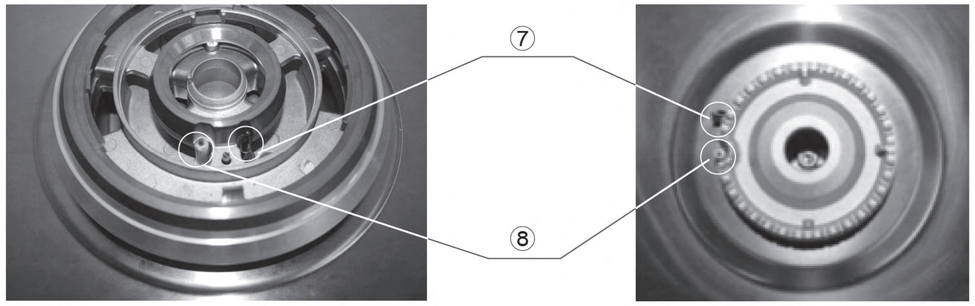
② Center Rear/Right Front : 13200BTU, Rapid Burner

③ Right Rear: 3000BTU, Simmer Burner

④ Edge to Edge Cooking Grates

⑤ Knobs

⑥ Center Front : 5800BTU, Semi Rapid Burner



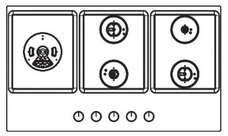
Versatile Tri-Ring Burner

Other Burners

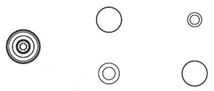
⑦ Thermocouple

⑧ Ignition device

■ What's included



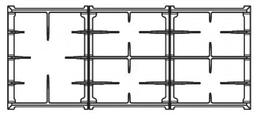
Cooktop (1)



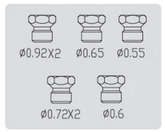
Burner Caps (6)



Burner Heads (5)



Grates (3)



Nozzles for LPG (7)



User Manual (1)



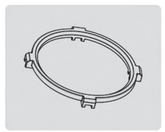
Installation Manual (1)



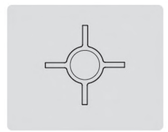
Warranty Card (1)



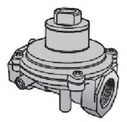
Cover Sheet (1)



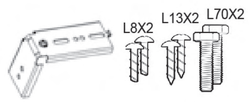
Wok Grate (1)



Tea Kettle Grate (1)



Pressure regulator (1)



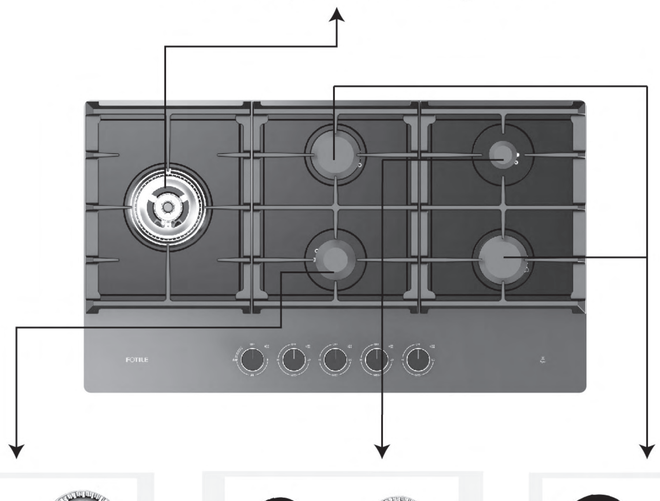
Panel mounting brackets (2)
Screws (6)

■ Burner components installation



Outer Burner Cap Burner Head Inner Burner Cap

L:18000BTU, Versatile Tri-Ring Burner





Burner CapΦ75 Burner Head

CF:5800BTU,Semi Rapid Burner



Burner CapΦ50 Burner Head

RR:3000BTU Simmer Burner

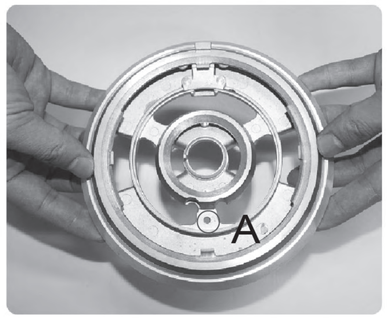


Burner CapΦ90 Burner Head

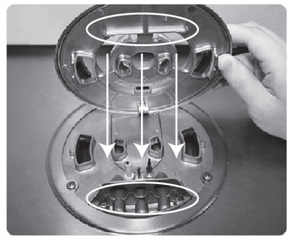
CR/RF:13200BTU,Rapid Burner

Tri-Ring burner assembly:

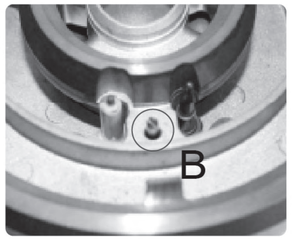
1. Hold the Tri-Ring burner head so the shiny silver side is facing down. Find the small hole A.



2. Align the small hole "A" with the positioning Pin "B" on the cooktop. Put the Tri-Ring burner head on the panel, slide it from left to right repeatedly to make sure that the Tri-Ring burner head will not shake.



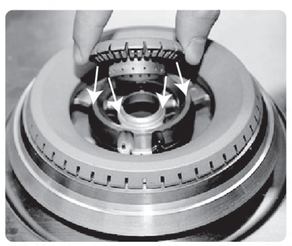


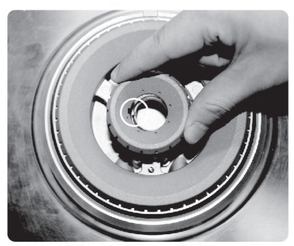


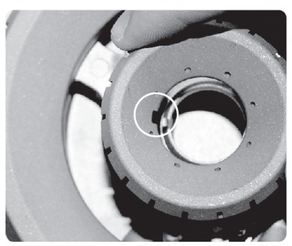
3. Place the lined part of outer burner cap to fit in the lined part of the burner head. Shake theouter burner cap gently to check if it is firmly seated (The outer burner cap should be able to rotate freely.)



4. Next, place the inner burner cap on the burner head and make sure the gaps are aligned. The inner burner cap should not be able to rotate freely when it is in place.



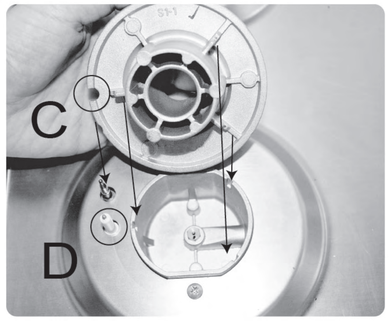


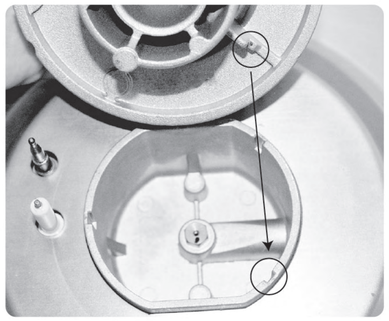


5. Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

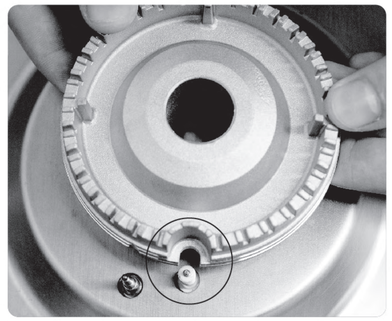
Other burner assembly:

1. Identify 13200BTU/5800BTU/3000BTU burner head and burner cap by size.
2. Hold the burner head, then find the gap "C" and make sure it is on the same side as the ignition needle "D".

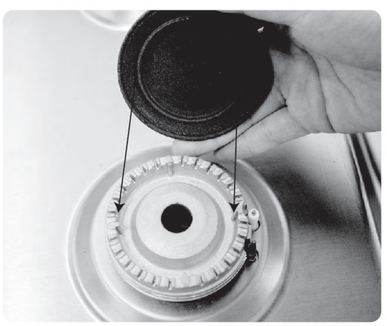




3. Align the gap in the burner head with the ignition needle. Put the burner head on the panel, and move it from left to right repeatedly to make sure the burner head will not shake and make sure the burner head is firmly seated.



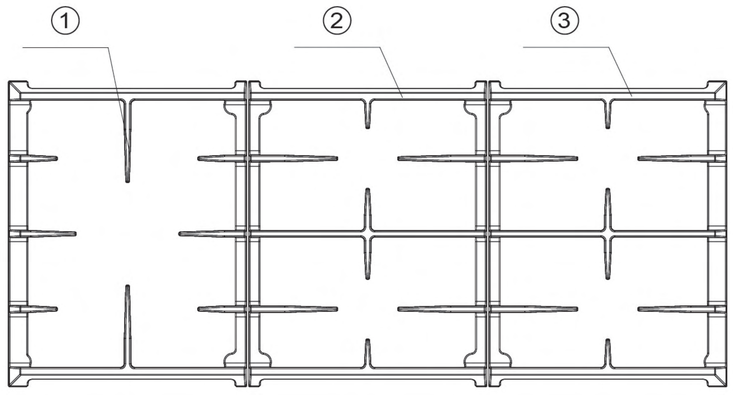
4. Place the burner cap on the burner head . Shake the burner cap gently to check if it is firmly seated.



5. Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

Grates Installation

⚠ WARNING Do not try to remove the grate until the cooking grates and cooktop surface have completely cooled down.

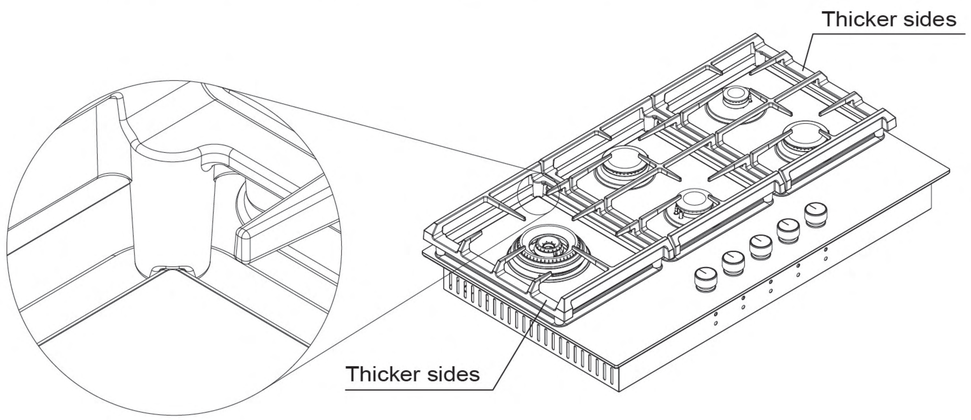


① Left Grate ② Center Grate ③ Right Grate

The three cooktop grates are designed to fit in specific positions on the cooktop. For maximum stability, these grates should only be used in their proper positions.

To properly setup your cooking grates, please follow these steps:

1. Take out the three grates and find the center grate first.
2. Gently lower the legs of the center grate so they rest in the center grate dimples of the cooktop.
3. Take out one of the other two grates and make sure the thicker sides is aligned with the outer side of the cooktop.
4. Gently lower the legs of the grates into the dimples of the cooktop.
5. Do the same to the other grate.
6. If the installation is done correctly, the three grates will not interfere with each other.

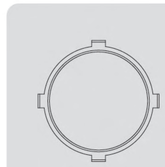


Wok Grate & Tea Kettle Grate

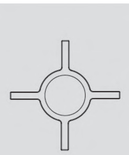
Woks are often used for stir-frying and pan frying . To use a wok, you need to put the wok on the wok grate.The tea kettle grate is usually used for small pans smaller than 6in.

1.The wok grate and the tea kettle grate can only be placed on Tri-Ring burner cooking grate.

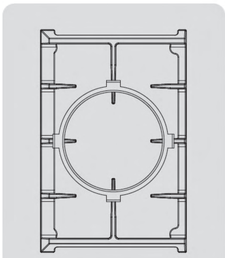
2. Do not use both the wok grate and the tea kettle grate on the same burner.

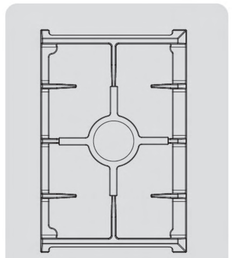


Wok Grate



Tea Kettle Grate





Fast Ignition

Use rotary knob to control the burner. This appliance is equipped with an electronic ignition device. Simply press the knob downward and turn it counterclockwise by 90° until the burner is ignited. Then release it. If it is not ignited within the first 15 seconds, turn the knob to OFF and wait for 60 seconds before attempting to light it again. This cooktop has a fast ignition device. When the knob is released , the solenoid valve will not cut off power immediately. It will still maintain continuous current to provide energy to the ignition needle. Therefore, the igniter will continue to maintain the ignition state for 1 to 3 seconds, which provides better ignition rate.

In Case of a Power Failure

In the event of a power failure, the surface burners can be ignited manually. Using extreme caution hold a lit match near the ports beneath the surface burner cap, then push the knob in and slowly turn it counterclockwise . Once it is ignited, surface burners will continue to operate normally.

Flame Failure Device

If the flame goes out accidentally a safety device will be activated about 60 seconds later and automatically cut off the gas supply to the cooktop even if the burner knob is still on. If this happens, turn the burner knob to the OFF position, wait 60 seconds, and then try to relight the burner.

■ Cookware size limitation

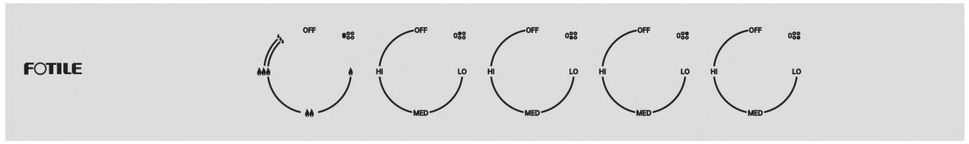
Please choose the proper Pan before cooking:

1. Please make sure the diameter of the pan used is equal or more in size to the cooking gratesner.
2. Try to avoid rubbing or banging the cooktop on the cooking grate to protect the cast iron grate.
3. A Wok can be used on the Tri-Ring Burner. Before using your wok, please placed the Wok grate onto burner cooking grate.

Burner	Minimum	Maximum
Versatile Tri-Ring Burner	6in(152mm)	12in(305mm)
Semi Rapid Burner	4in(102mm)	8in(203mm)
Simmer Burner	4in(102mm)	6in(152mm)
Rapid Burner	4in(102mm)	10in(254mm)

Always make sure your pot handles are turned facing you or to the side when using your cook-top. Make sure you do not have a pot handle over a hot burner. This will minimize the chance of having any accidents or personal injury.

■ Knob control



Turn the control knobs counterclockwise to adjust the flame level, 90°for high flame, 180°for middle flame, and 270°for low flame.

The versatile Tri-Ring burner has three rings of fire after ignition, and the outer ring and the inner ring are controlled separately. When the knob is rotated between and , the size of the three-ring fire can be adjusted simultaneously; when the knob is rotated between and , the size of the outer ring fire can be adjusted and the inner ring fire remains unchanged; when the knob is rotated between and the flame does not appear in the outer ring and the size of the inner ring fire can be adjusted.

Burner	Purpose	Characteristics	Food type
Rapid Burner	Quick heating General-purpose cooking	Good source of medium to high heat, All Purpose Burners	All types of food
Versatile Tri-Ring Burner	Power Boiling, Stir frying, Searing, Pan Frying, Poaching, to light Simmering	Versatile 3 Ring burner with 18,000 BTU to 2,500 BTU, Extremely High Heat to low simmer	Stir Fry, Meats, Vegetables, Eggs, Pancakes, Crepes, Soups, Sauces
	Wok	Very Fast High Heat	Stir Fry, Pan Fry
Simmer Burner	Low simmering, heat preservation and duration	Food that requires low heat for a long time	Sauces, Chocolate butter, Casseroles
Semi Rapid Burner	General cooking	Low/Medium heat to light simmer	General Purpose cooking

Warning: The burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. It is based on safety considerations.

■ Using the hood linkage function

Note: The panel with the Sync logo indicates that this cooker has a hood linkage function and can be connected to a specific model of hood that also has this function to achieve on/off control of the hood.

Use the following methods:

1. Pairing to the hood: pairing method refer to the specific model of hood manual.
2. About the control function:
   (1) When any cooker knob is turned on, the hood in the online state will automatically turn on;
   (2) When all cooker knobs are turned off, the hood in the inline state will automatically turn off.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules.These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radlate radio frequency energy and, if not installed and used in accordance with the instructions maybe cause harmful inference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

Reorient or relocate the receiving antenna.

Increase the separation between the equipment and receiver.

Connect the equipment into an outlet on a circuit different form that to which receiver is connected.

Consult the dealer or an experienced radio/TV technician for help.

Using the cooktop

This device complies with Industry Canada licence-exempt RSS standard(s).
Operation is subject to the following two conditions:

(1) This device may not cause interference, and

(2) This device must accept any interference, including interference that may cause undesired operation of the device.

The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.

■ LPG Conversion

FOTILE gas cooktops are manufactured to be used with natural gas. If you want to use LPG, please convert the cooktop to LPG following the instructions in the Installation Manual.

Care and cleaning

⚠ WARNING

Before cleaning your cooktop, please make sure it is OFF and it has cooled down.

1. Before cleaning, please remove pan grates and burner caps.
2. Only use a mild neutral cleaning solution to clean your cooktop.
3. Please do not use particle cleanser, knife, cleaning ball or other sharp objects to clean the burner, pan grates, panel and remove stubborn stains, otherwise, the product may fail or the assembly surfaces may be worn, which further shorten the service life of the cooktop.
4. Wash the removable parts of the burner in warm water with a mild detergent soap. Completely dry the burner parts otherwise white spots may appear. Note, if this happens, this will not affect the cooking performance of the cooktop.
5. Take a look at the fire holes on the burners and gently remove any carbon buildup by wiping them with a soft towel or rag.
6. After cleaning your cooktop, make sure everything is dry before putting it back together and using it.
7. Do not put your burner parts, cooking grates, or Wok grate into the dishwasher as they may get damaged.
8. After spilling the pot, please clean up the spilt liquid in time. Do not let the spilt liquid flow into the bottom cup of the burner.

Troubleshooting

Problems	Possible cause	Action
You smell gas.	Gas leak	Do not use cooktop. Turn the burner knob to OFF and open the window. Do not touch any light switches or telephone. Leave the house immediately and go outside to call your gas supplier for help with a cell phone.
Burners do not light	Gas supply is not properly connected or turned on	Turn the burner knob to OFF and retry lighting the burner again. If still does not work, please call your gas supplier for help.
	Too much Air is mixed with the gas pipe	Light the burner repeatedly until the air has completely gone out
	The burner heads and caps are not in place	Remove the Burner head/cap and reinsert it again firmly. (check burner assembly instruction for details.)
	Ignition device dirty or wet	Wipe with a dry cloth
	Safety valve not open	Press and turn the knob, make sure the burner is on and keep pressing for 3 to 4 seconds.
	Thermocouple is dirty	Wipe with a dry cloth
	The burners are dirty, or nozzle is blocked	Remove burners,rinse with clean water and wipe dry.
The flame is small	The burners' nozzle is blocked	Clean the fire hole surface on the burner
Flame length is uneven	The burners are dirty, or nozzle is blocked	Remove burners, rinse with clean water and wipe it.
	The burner heads and caps are not in place	Remove the Burner head/cap and reinsert it again firmly. (check burner assembly instruction for details.)
Flame length is uneven	After the overflow of the pot, a large amount of soup overflowed and flowed into the inner cavity of the bottom cup of the burner, causing uneven air output.	Please clean up the spilt liquid in time after spilling the pot. Clean the spill with a clean rag, remove the flamethrower and fire cover, check whether there is liquid in the bottom cup of the burner, if there is, please clean it in time.

FOTILE 方太

用 户 手 册

在使用此产品前，请阅读所有说明。

嵌入式燃气灶

GLG36501-Y　GLG36501



Tous les efforts ont été faits pour s’assurer que les informations fournies dans ce manuel sont correctes au moment de l’impression. Cependant, en raison de l’amélioration continue des produits, FOTILE se réserve le droit de modifier les produits et les données techniques sans préavis.

Société à responsabilité des ustensiles de cuisine de Ningbo FOTILE
N°218, Rue N°2 de Binhai, Nouvelle zone de Hangzhouwan, Ville de Cixi, Province du Zhejiang, Chine
WWW.FOTI LEGLOBAL.COM

目 录

重要安全信息 - **2**

概览 - **8**

外观和结构 - **8**

装箱清单 - **9**

燃气灶使用说明 - **10**

炉头安装指南 - **10**

锅支架安装 - **13**

炒锅支架和奶锅支架 - - - - - - - - - - - - - - - - - - **14**

急速点火 - **14**

熄火保护装置 - **14**

锅具尺寸选择 - **15**

旋钮控制 - **15**

使用烟灶联动功能 - - - - - - - - - - - - - - - - - - - **16**

清洁和保养 - **17**

故障排除 - **18**

使用本设备前，请仔细阅读所有说明。保存本手册。请勿遗失。

您的安全至关重要

我们在本手册和您的产品上提供了许多重要的安全信息。请务必阅读并遵守所有安全信息。

这是安全警告标志。
此标志提醒您有造成人员伤亡的潜在危险。
所有的安全信息将列于安全警示标志之后，包括“危险”和“警告”字样。
这些字样代表含义如下：

⚠ 危险 请严格遵守使用说明，否则可能马上面临生命危险或严重伤害。

⚠ 警告 请严格遵守使用说明，否则可能面临生命危险或严重伤害。

安全信息将会提及存在的潜在风险，告知降低受伤可能性的方法，同样也会告知不遵守说明可能造成的后果。

⚠ 警告

请严格遵守本手册中的信息，否则可能引发火灾或爆炸带来财产损失、人身伤害或生命危险。

请勿将汽油或其他可燃性气体和液体在本设备或其他设备附近储存或使用。

– 如果闻到煤气味道：

- 请勿点燃任何设备。
- 请勿触摸任何电气开关。
- 请勿在您所在的建筑物中使用电话。
- 立即使用邻居的电话呼叫您的燃气供应商。听从燃气供应商的指导。
- 如未能联系燃气供应商，请致电消防部门。

– 安装和维修必须由合格的安装人员、维修机构或燃气供应商执行。

⚠ 警告

单纯通过气味无法准确检测燃气泄漏。
燃气供应商建议您使用UL或CSA批准的燃气检测器。
请联系您的燃气供应商了解更多信息。

⚠ 警告

使用本设备进行烹饪时，切勿将其置于无人看守的情况。

- **请严格遵守此警告声明，否则可能带来火灾、爆炸或燃烧危险，从而导致财产损失、人身伤害或生命危险。**
- **如不慎发生火灾，请远离本设备，并立即致电消防部门。请勿试图用水扑灭油火。**

重要事项

请勿安装将空气向下吹向燃气灶的通风系统。此类通风系统可能导致燃气灶的点火和燃烧问题，从而导致人身伤害或意外事故。

加利福尼亚州65号提案警告

⚠ 警告

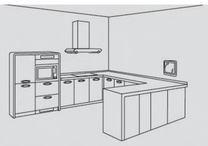
本产品含有一种或多种加利福尼亚州已知会导致癌症、出生缺陷或其他生殖伤害的化学物质。燃气灶可能导致低水平暴露于其中一些物质，包括苯、一氧化碳、甲醛和烟灰，此类物质主要由天然气或丙烷燃料的不完全燃烧产生。
打开窗户或使用通风风扇或通风罩，可最大限度地减少接触此类物质。

马萨诸塞州

马萨诸塞州适用的安装说明如下：

- 安装和维修必须由马萨诸塞州合格或许可的承包商、管道工或燃气装配工进行。
- 如果使用球阀，则应为T字手柄型。
- 请勿使用超过3英尺的柔性燃气连接器。

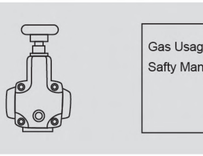
常规安全



安装必须符合当地法规，或者在没有当地法规的情况下，符合国家燃气法规 ANSI Z223.1/NFPA 54 或在加拿大的天然气和丙烷安装法规 CSA B149.1。本燃气灶仅可在家用厨房使用。



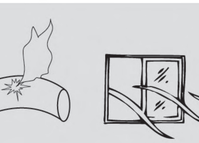
仅可由方太推荐的许可技术人员或合格的专业安装人员和燃气供应商来安装、拆卸、维修改燃气灶。



一些燃气供应商可提供“燃气使用安全手册”，务必向燃气经营机构索取“燃气使用安全手册”，并遵守该手册。



为防止在安装或使用过程中窒息，请检查是否闻到任何燃气味。如果闻到燃气味，在尝试再次点燃燃气灶前，需对现场进行通风。



如果存在燃气泄漏并且可以闻到燃气味，确保燃气灶关闭并打开窗户通风。然后迅速撤离现场，致电方太服务中心进行维修。请勿尝试打开燃气灶、打开厨房的灯，或使用有线固定电话。撤离现场，致电方太服务或公共燃气服务。



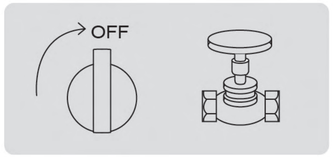
在刮风的天气，请勿在开着的窗户附近操作燃气灶。因为风可能吹灭火焰，导致燃气泄漏或运行故障。



如果因油温过高而发生燃烧，请用锅盖（请勿用水）等大型金属物品覆盖火源，关闭总气阀。



每隔1年半定期更换燃气灶的耐油燃气橡胶软管，以确保燃气灶的安全运行。



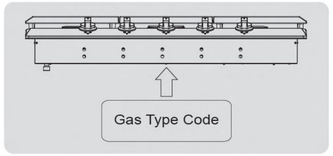
切勿在犯困时操作燃气灶，或在操作燃气灶时离开现场。切勿将正在运行的燃气灶置于无人看管的情况。睡前或出门前，务必关闭燃气灶。



请勿让儿童接触任何塑料包装，以免窒息。



请勿自行改装此设备。



方太燃气灶仅可使用天然气或液化石油气。此燃气灶不能使用其他燃气类型。



此燃气灶仅可用于烹饪食物。请勿试图将其用于其他目的，如烘干衣物或作为加热器。



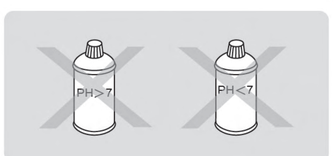
当燃气灶上没有锅或锅里没有食物时，请勿试图使用燃气灶。因为这会损坏燃气灶和烹饪锅。



为避免烫伤，请勿在使用燃气灶后立即触摸锅支架或炉头。



请勿将任何易燃材料置于燃气灶附近，也包括灶台上方的橱柜区域。



请勿在燃气灶上放置任何酸性或碱性物质（醋、柠檬汁等）。



请勿将任何物品放置在燃气灶的炊具和锅支架之间，以免损坏燃气灶。



请勿将炒锅直接置于燃烧器上。使用锅支架和炒锅支架烹饪。



将锅置于锅支架中央。不平整的锅会损坏燃气灶，并可能造成伤害。



请使用方太提供或推荐的炒锅支架。



请勿在燃气灶附近喷洒任何气溶胶罐、清洁材料或危险材料，否则可能会引发火灾或爆炸。



请注意锅具摆放时不能超过锅支架的尺寸。如果锅具尺寸过大可能导致火焰距离旋钮过近，从而造成烫伤。



请勿在此燃气灶上使用烤盘，否则可能会导致玻璃面板过热破碎，造成潜在伤害。

常规安全

本设备不可连接任何类型的燃烧排气系统。必须按照当地和制造商的安装指南进行安装。应特别注意满足适当通风的要求。

安装前，请确保燃气供给类型适合此灶具。

切勿将本设备用作加热产品。因为这可能会导致一氧化碳中毒并使燃气灶过热损坏。

请将所有包装材料丢弃于适当指定垃圾箱中，或置于儿童接触不到的安全位置。

切勿堵塞通风口和散热口。

请勿从燃气灶上取下含有技术数据、序列号和其他重要产品信息的产品铭牌。因为对于维修技术人员来说，这是关于燃气灶的重要信息。

（热表面危险）在使用过程中或使用后，切勿触摸燃气灶或其任何部件，因为其可能会变得非常热。

（火灾危险）切勿让燃气灶使用时无人看管。燃烧食物可能引起火灾并导致人身伤害。

使用时，请勿在燃气灶附近喷洒任何气溶胶。因为这可能导致火灾和人身伤害。

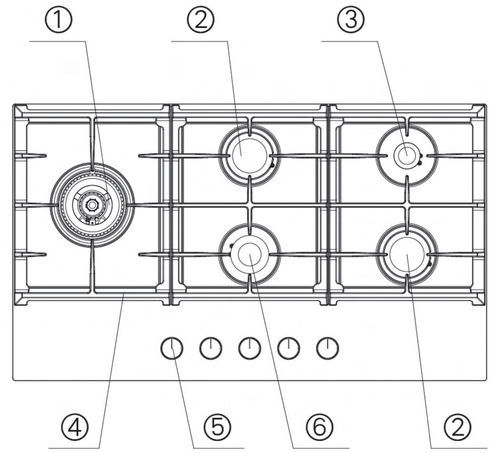
（爆炸危险）请勿在易燃材料附近使用燃气灶。请勿在燃气灶附近存放任何易燃材料。因为这可能导致人身伤害。

本设备仅供成人使用。需与儿童保持安全距离。

每次使用后，务必检查控制旋钮是否关闭。

因未能遵守上述规定或用非原装零件篡改或修改燃气灶而造成的伤害或损坏，制造商不承担责任。

■ 外观和结构



① 左：18000BTU，三环燃烧器

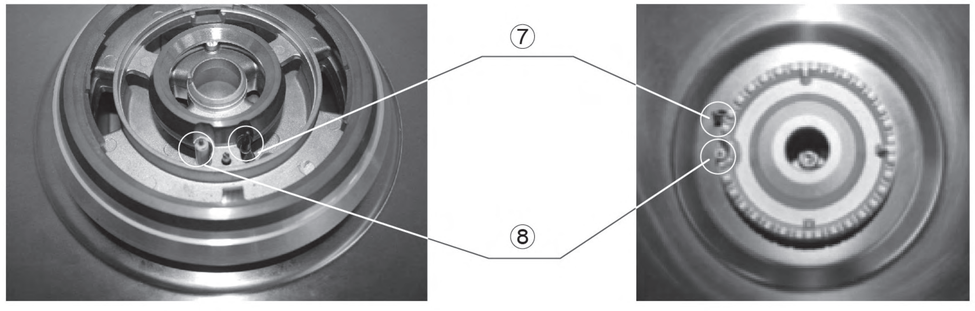
② 中后/右前 13200BTU, 快速燃烧器

③ 右后：3000BTU, 辅助燃烧器

④ 一体式锅支架

⑤ 旋钮

⑥ 中前：5800BTU, 中速燃烧器

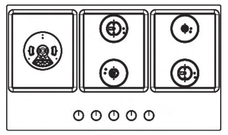


三环燃烧器　　其他燃烧器

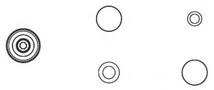
⑦ 热电偶

⑧ 点火装置

■ 装箱清单



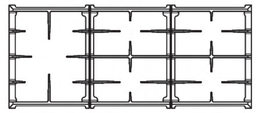
灶具本体（1）



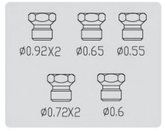
火盖（6）



喷火器（5）



锅支架（3）



液化石油气喷嘴（7）



用户手册（1）



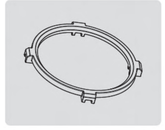
安装手册（1）



保修卡（1）



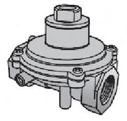
快速指南（1）



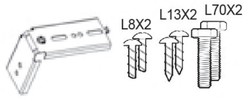
炒锅支架（1）



奶锅支架（1）



稳压阀（1）



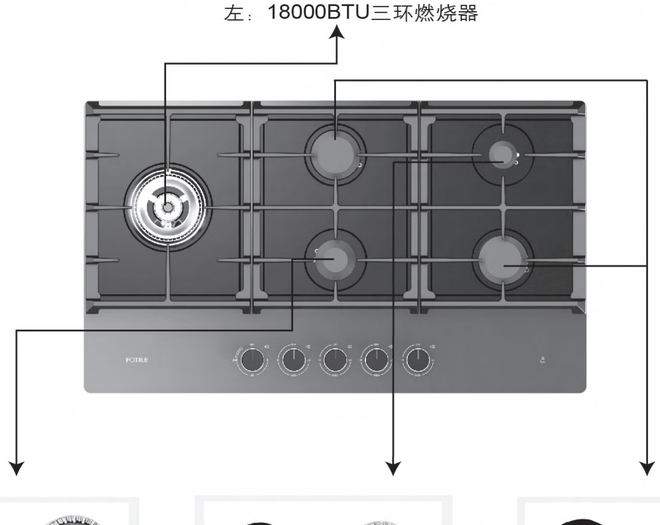
面板安装支架（2）
螺丝（6）

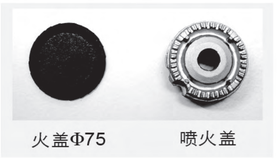
■ 炉头安装指南



外环火盖　三环喷火器　内环火盖

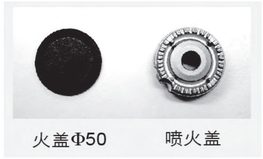
左：18000BTU三环燃烧器





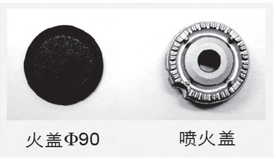
火盖Φ75　喷火盖

中前：5800BTU中速燃烧器



火盖Φ50　喷火盖

右后：3000BTU辅助燃烧器

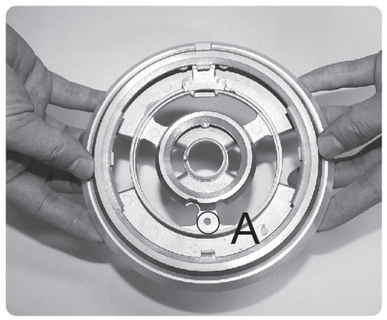


火盖Φ90　喷火盖

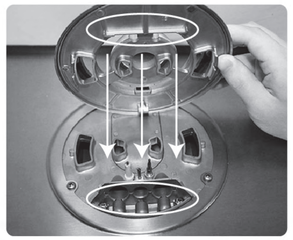
中后／右前：13200BTU快速燃烧器

三环主燃烧器组件安装：

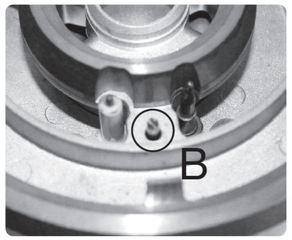
1. 拿出三环喷火器，银色面朝下，找到小孔“A”。



2. 将小孔“A”跟底杯上的定位针“B”对齐，把三环喷火器放置在面板上，左右滑动，确保三环喷火器不会晃动。



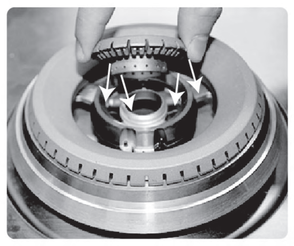


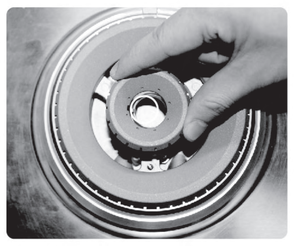


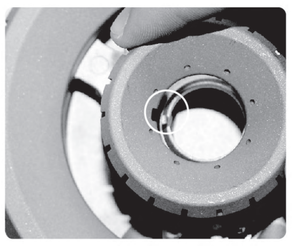
3. 把外环火盖放置在三环喷火器上，放置后可轻轻转动，确保外环火盖放置到位。外环火盖可任意转动。



4. 把内环火盖放置在三环喷火器上，确保缺口对齐。内环火盖放置后不可转动。



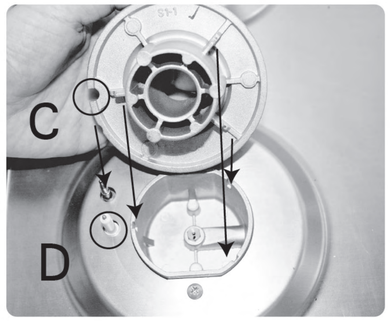


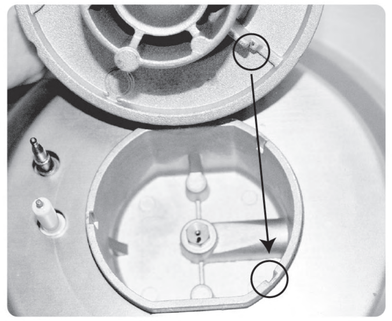


5. 检查三环燃烧器/火盖是否放置到位，如果喷火器/火盖放置不平或不稳，必须将其取下并重新放置。

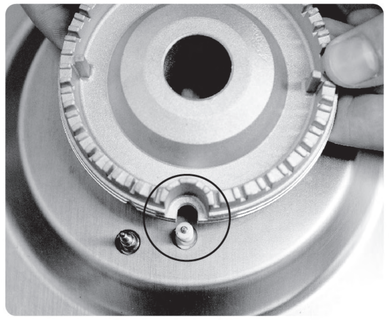
其他炉头安装指南：

1. 通过大小辨别快速/中速/辅助喷火器和火盖。
2. 拿出喷火器，找到缺口“C”，使它与点火针“D”处于同一边。

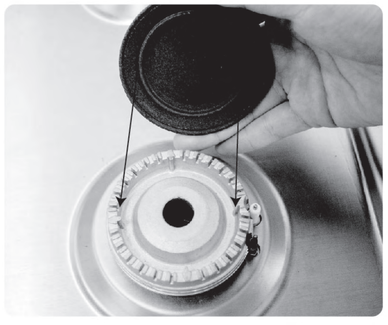




3. 把喷火器中的缺口和点火针对齐，把喷火器放置在面板上，左右滑动，确保喷火器不会晃动。



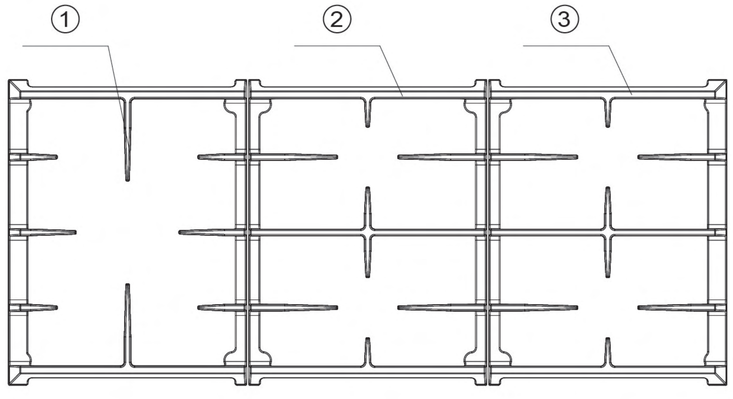
4. 把火盖放置在喷火器上，放置后轻轻转动，确保火盖放置到位。



5. 检查燃烧器/火盖是否放置到位，如果喷火器/火盖放置不平或不稳，必须将其取下并重新放置。

■ 锅支架安装

⚠ WARNING 在灶具面板和锅支架完全冷却前请不要移动他们，以免烫伤。

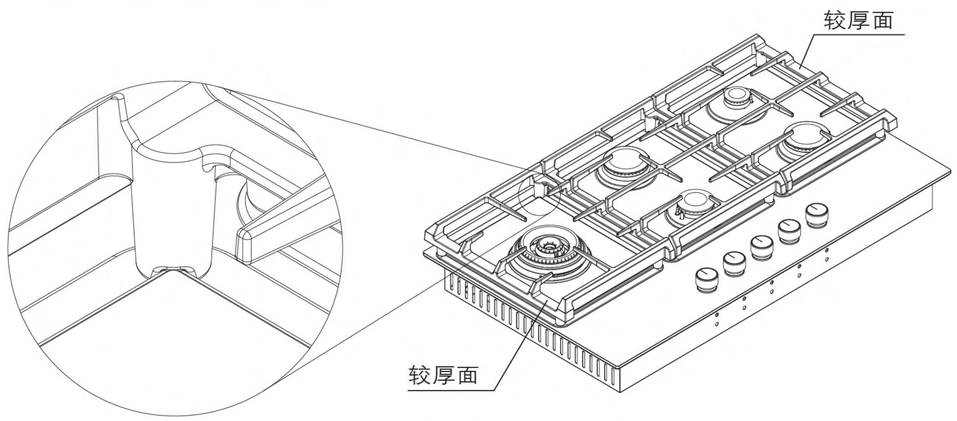


① 左锅支架　② 中锅支架　③ 右锅支架

锅支架分为左/中/右三个，为了获得更好的稳定性，请确保3个锅支架放置在正确的位置。

请按照以下步骤安装锅支架：

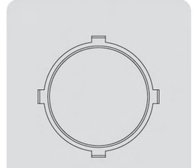
1. 取出三个锅支架，找出中心锅支架。
2. 轻轻放下中心锅支架，使中心锅支架的支撑腿放置在面板上的凸台中。
3. 取出另外两个锅支架中的一个，将较厚的一侧与灶具的外侧对齐。
4. 轻轻放下，使锅支架的支撑腿放置在面板上的凸台中。
5. 对另外一个锅支架做相同的操作。

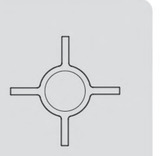


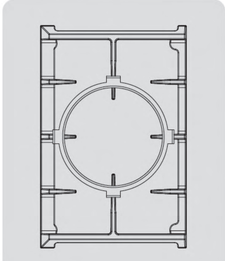
■ 炒锅支架和奶锅支架

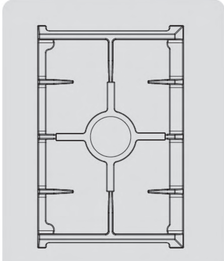
炒锅通常用来爆炒。确保炒锅放置在炒锅支架上使用。奶锅支架通常用来放小于6in的小锅。

1. 炒锅支架和奶锅支架只能在主炉头上使用；
2. 不要在同一个炉头上同时使用炒锅支架和奶锅支架。


炒锅支架


奶锅支架





■ 极速点火

使用旋钮来控制燃烧器。本灶具配有电子点火装置，仅需将旋钮按压到底并逆时针旋转90°，直到燃烧器点着火后松手。如果在前15秒内没有点着火，则将旋钮旋转至OFF并等待至少60秒，然后再次尝试点火。

本灶具点火装置为极速点火装置，当旋钮松开后，阀体上的电磁阀不会立即断电，仍会保持1-3秒的微动持续电流，给点火针提供能量，因此，点火器仍会继续保持点火状态1-3秒，更好地提高点火成功率。

■ 停电时的使用

如果发生电源故障，可以手动点燃表面燃烧器。 操作时应谨慎。 将点燃的火柴放在表面燃烧器盖下方的火孔附近，然后将旋钮推入并逆时针缓慢转动。 一旦点燃，燃烧器将继续正常运行。

■ 熄火保护装置

如果火焰意外熄灭，大约60秒后安全装置就会自动切断燃气通道，即使燃气旋钮仍处于打开状态，也会自动切断燃气供应。如果发生此情况，将燃烧器旋钮转到OFF位置，并等待至少60秒，然后再尝试重新点燃燃烧器。

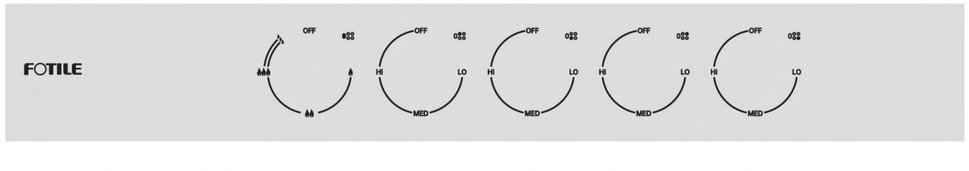
■ 锅具尺寸选择

为确保最佳烹饪效果，请选择合适的锅：

1. 确保所有锅的直径大于或等于烹调直径，您可参考以下表格；
2. 避免表面摩擦，请使用干净且底部光滑的锅；
3. 主炉头上可以使用炒锅，使用时请使用炒锅支架。

对应的炉头	最小尺寸	最大尺寸
三环燃烧器	6in(152mm)	12in(305mm)
中速燃烧器	4in(102mm)	8in(203mm)
辅助燃烧器	4in(102mm)	6in(152mm)
快速燃烧器	4in(102mm)	10in(254mm)

■ 旋钮控制



通过逆时针转动旋钮来调节火焰大小。90°大火，180°中火，270°小火。

三环燃烧器在点火后有三个火环，外环和内圈两环是分别控制的。当旋钮在 和 之间旋转时，三环火的大小可以同时调节；当旋钮在 和 之间旋转时，外环火的大小可以调节，内环火保持不变；当旋钮在 和 之间旋转时，外环不出现火焰，内环火的大小可以调节。

燃烧器	目的	特征	适合的食物类型
快速燃烧器	快速加热、常规烹饪	良好的中高热源，通用燃烧器	适合各种食物
三环燃烧器	煮沸、翻炒、烧灼、煎炸、水煮、煲炖	多功能三环燃烧器，从18,000BTU至2,500BTU，大火到小火全面覆盖	快炒、肉、蔬菜、鸡蛋、煎饼、薄饼、汤、调味汁
	炒锅	快速加热	快炒、煎炒
辅助燃烧器	炖煮、保温和加热	需要长时间小火烹饪的食物	酱汁、巧克力黄油、砂锅菜
中速燃烧器	常规烹饪	低／中热至炖煮	通用烹饪

警告：应调整燃烧器火焰大小，使其不超出炊具边缘。 这是基于安全考虑。

■ 使用烟灶联动功能

注意：面板带有Sync标识，表示此款灶具具有烟灶联动功能，可以与同样具有该功能的特定型号油烟机连接，实现对油烟机的开关控制。

使用方法如下：

1、配对到油烟机：配对方法参照特定型号的油烟机说明书

2、关于控制功能：

（1）当打开任意灶具旋钮时，联机状态的油烟机则会自动开机；

（2）当关闭所有灶具旋钮时，联机状态的油烟机则会自动关机。

备注： 本设备经测试符合 FCC 规则第 15 部分规定的 B 类数字设备限制。本设备会产生、使用和辐射无线电频率能量，如果不按照说明安装和使用，可能会对无线电通信造成有害干扰。但是，不能保证在特定安装环境中不会产生干扰。如果本设备确实对无线电或电视接收造成有害干扰（可通过关闭和打开设备来确定），建议用户尝试采取以下一项或多项措施来消除干扰：

调整接收天线的方向或位置。

增大设备与接收器之间的距离。

将设备连接到与接收器连接电路不同的插座上。

向经销商或有经验的无线电/电视技术人员寻求帮助。

本设备符合加拿大工业部许可豁免的 RSS 标准。

操作须符合以下两个条件：(1) 本设备不得造成干扰；(2) 本设备必须接受任何干扰，包括可能导致设备意外运行的干扰。

经评估，本设备符合一般射频暴露要求。本设备可在便携式暴露条件下使用，不受任何限制。

■ LPG气源转换

方太燃气灶出厂适用气源为天然气，如需使用液化石油气，请在使用前根据安装说明书的相关内容进行转换。

清洁和保养

⚠ 警告

警告：在清洁和保养灶具前，请关闭总气阀并等待其彻底冷却。

1. 清洁前，请取下锅支架和火盖

2. 经常使用温水和中性清洁剂清洗灶具。

3. 请勿使用颗粒状清洁剂、刀、清洁球等尖锐物品清洁燃烧器、锅支架、面板的残留顽固污渍，否则会使产品产生故障或磨损装配面，进而影响灶具寿命。

4. 请使用温和无腐蚀性的中性清洁剂清洗燃烧器的可拆卸部件。清洁后请立即擦干，否则容易有白斑产生。即使有白斑产生，燃烧器仍然可正常使用。

5. 检查燃烧器上的火孔，用软毛巾或抹布轻轻擦拭，清除所有积碳。

6. 清洁燃气灶后，将其充分干燥再进行正确安装。

7. 请勿将燃烧器组件、锅支架放入洗碗机，否则可能会造成产品损坏。

8. 溢锅后请及时清理溢液，请勿让溢液流入燃烧器底杯内部。

故障排除

问题	原因	解决方案
闻到煤气味	漏气	不要使用灶具，关闭燃气开关，打开窗户通风，不要触碰任何屋里开关。请立即离开厨房并打电话给专业人员进行维修。
打不着火	忘记打开总阀体	先关闭旋钮，再打开总阀门
	空气混入燃气管	反复打火，直到空气完全排掉
	火盖、喷火器没有安装到位	请参考快速安装指南，将火盖、喷火器放置到位。
	点火装置及绝缘点脏污潮湿	用干布擦干净
	安全阀未开	确保燃烧器点着火并持续按压3-4秒。
	热电偶头部脏污	用干布擦干净
	燃烧器火孔、喷嘴堵住	将燃烧器取下用清水冲洗干净并用干布擦干净。 拿细长的针通一通喷嘴孔，确保喷嘴口畅通不堵塞。
	点火装置有问题	请专业维修人员维修
火焰变小	燃烧器喷嘴堵住	拿细长的针通一通喷嘴孔，确保喷嘴口畅通不堵塞。
火焰长度不均匀	燃烧器脏污，火孔堵住	将燃烧器取下用清水冲洗干净并用干布擦干净。
	火盖、喷火器没有安装到位	请参考快速安装指南，将火盖、喷火器放置到位。
火焰异常	锅具溢液后，汤水大量溢出，流入燃烧器底杯腔体内部，造成出气不均。	溢锅后请及时清理溢液。用干净的抹布清理溢液，拿开喷火器和火盖，查看燃烧器底杯腔体有无液体，若有请及时清理。