

FOTILE

USER MANUAL

Read all instructions before
using this appliance

Gas Cooktop

GLG90305

GLG90305-Y

GLG90505

GLG60305-Y

GLG60305

Every effort has been made to ensure that the information given in this manual is correct at the time of printing. However, due to the continuous product improvement, FOTILE reserves the right to make changes to the preoducts and technical data without prior notice.

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Dear user, thank you for your choice of FOTILE products. Please read through the Instructions to be familiar with the correct operation norms and enjoy the cooking.

FOTILE's promise is to "Make Our Home Better". It is our duty to let you satisfy with FOTILE products. Please read the Operation Instructions carefully before using the products, and operate the products in compliance with the requirements in the Operation Instructions. The operation instructions are important to keep the product in a good working condition. And you will lose the free warranty right in case of any product failure due to your improper use, and any direct or indirect application for free repair will be rejected by FOTILE after-sales service. Meanwhile, we suggest you contact FOTILE service when the product need to be repaired whether it is within the warranty period or not, which is quite important for you and FOTILE. Good service is an indispensable part of the product. Our after-sales service will provide you with the spare parts and professional technical so that high-quality and fast maintenance guarantee as well as easy and careful service is available for you.

Contents

Important safety information	1
Technical data	7
Packing list	7
Installation instructions	8
Installation procedure	10
Operation instructions	19
Cleaning and maintenance	24
Troubleshooting	26
Circuit diagram	27
LPG conversion	28

Important safety information

Read all instructions before using this appliance

Save 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 will follow the safety alerts symbol and either 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.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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.

Important safety information

WARNING

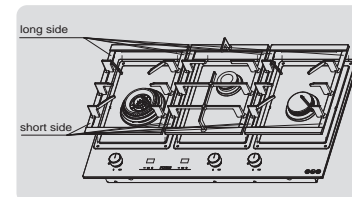
Gas leaks cannot always be detected by smell.
For more information, contact your gas supplier.

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



In the process of installation and operation, the pan support should be placed carefully in case of scratches on liquid tray and glass surface. Make sure the shorter side of each pan support is placed in front and the longer side is placed in rear. The manufacturer waives all responsibility for scratches or damages caused by improper personal operation.

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.

CHILD SAFETY

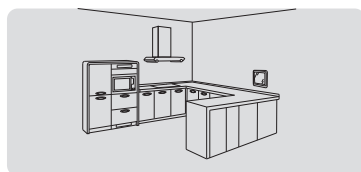
- ◆ FOTILE strongly recommends that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time. During and after use, all surfaces will be hot.
- ◆ If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- ◆ Children should be supervised to ensure that they do not play with the appliance.

ENVIRONMENT

- Most of the packaging materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.;
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Important safety information

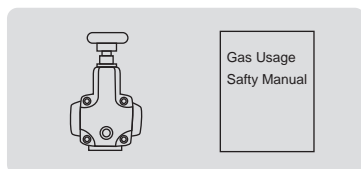
GENERAL SAFETY



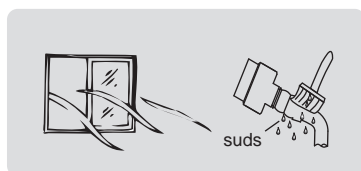
This gas cooktop can only be used in a household kitchen. Please do not install this cooktop in a commercial kitchen, a bathroom, bedroom, basement, or in places where there may be corrosive or explosive materials.



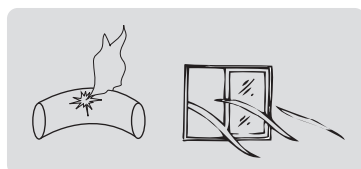
Only use a licensed authorized technician recommended by Fotile to install this cooktop or perform any removal, dismantle, or repair to your Fotile Cooktop.



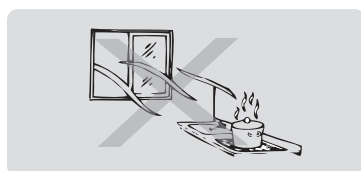
Some gas suppliers provide a "Gas Usage Safety Manual", if you have one from your gas supplier, please comply with it.



To prevent asphyxiation during installation or during use, please check that you do not smell any gas. If you smell gas, ventilate the area before trying to light 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 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.

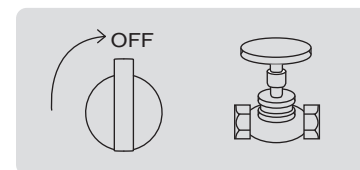


If you cause a fire in your pan or cooktop due to excessive oil heat, cover the fire in the pan with a steel cover and immediately turn off your cooktop. If the fire gets out of control, use a fire extinguisher rated for cooking oil fires. Do not use water to put out a grease fire. If you don't have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

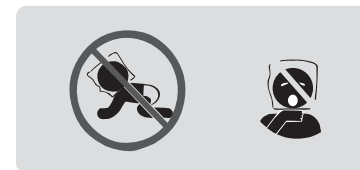


Periodically replace the grease resistant gas rubber hose for your cooktop every 1.5 yrs to ensure safe operation of your cooktop.

Important safety information



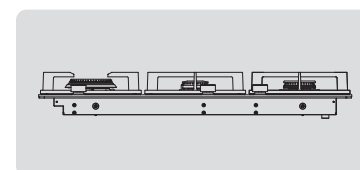
Never operate your cooktop when you are sleeping or when you leave the house. You should never leave a working cooktop unattended. If you go to bed or leave your house, be sure to turn off your cooktop.



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



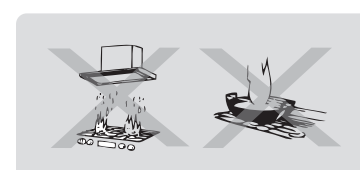
Do not modify this appliance



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.



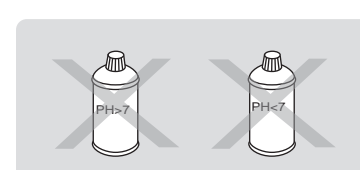
Do not attempt to use the cooktop when there is no pot on the cooktop or no food in the pan. This can damage your cooktop and your cooking pan.



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.



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

Important safety information



Do not place anything on the cooktop between the cooking pan and the cooktop's bottom pan support 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.



Do not use large pots or heavy items on your cooktop as it can bend your cooktop and cause damage and possible injury.



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 support supplied or recommended by the manufacturer of the appliance.



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

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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 placed on the requirements regarding proper ventilation.



Before installation, please ensure your local gas distribution type is right for your cooktop. This cooktop appliance is compatible with Natural Gas and LPG. Please check with your local provider to ensure compatibility.

Important safety information



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



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 use or store flammable materials in the appliance storage drawer or near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Do not use this appliance as a space heater.



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.



When the timer counts down to zero, the gas supply will be cut off by the solenoid valve automatically. However, the control knob of the gas cooktop valve body is not reset to the closed position, and the user shall immediately push the button to close the gas cooktop valve after the gas supply is cut off at the set time.



To disconnect the power supply to the gas cooktop with the timer function, please hold the plug and pull it out. Pulling the power cord to unplug may cause damage to the cord, leading to heating, fire, or electric shock.



For cooktop with the timer function, it is necessary to remove dust from the power plug frequently.



For cooktop with the timer function, the power socket must be reliably grounded.

Technical Data

Content			
Model	GLG90305&GLG90305-Y	GLG90505	GLG60305&GLG60305-Y
Wok	Tri-ring	Tri-ring	Tri-ring
Voltage	220-240V	220-240V	220-240V
Material	Glass	Glass	Glass
Features	Intelligent timing	Intelligent timing	Intelligent timing
Flame safeguard	Yes	Yes	Yes
Colours	Black	Black	Black
Gas types	"NG,(LP conversion kit supplied)"	"NG,(LP conversion kit supplied)"	"NG,(LP conversion kit supplied)"
Cooktop dimensions mm			
Width	900	900	600
Depth	520	520	520
Height	122	122	122
Cut-out dimensions mm			
Width	816	844	554
Depth	460	488	478
Energy rating (NG) MJ/h			
Wok burner	23	23	23
Rapid burner	14.5	14.5	14.5
Semi-rapid burner	6.5	6.5*2	NA
Auxiliary burner	NA	3.5	3.5
Total MJ/h	44	54	41
Nozzle diameter(NG) mm			
Wok burner	1.4*2&1.15	1.4*2&1.15	1.4*2&1.15
Rapid burner	1.74	1.74	1.74
Semi-rapid burner	1.15	1.15	NA
Auxiliary burner	NA	0.85	0.85

Packing list

Packing list

Cooktop	1	Screw	4		Rapid grate	Other	2
						GLG60305 GLG60305-Y	1
User Manual	1	Nozzel Needle	1		Hold down bracket	2	
Pressure regulator	1	Grates	Other	3	Cut-out Template	Other	1
			GLG60305 GLG60305-Y	2		GLG60305 GLG60305-Y	0
LP Conversion Kits	1	Warranty Card	1				

NOTE Rapid grate only for rapid burner and semi-rapid burner.

Gas supply requirements

WARNING



Explosion Hazard

Install a shut-off valve.
Securely tighten all gas connections.
If connected to LP, have a qualified person make sure gas pressure does not exceed 3.5 kPa.
Examples of qualified person include:
Licensed heating personnel
Authorized gas company personnel, and
Authorized service personnel.
Failure to do so can result in death, explosion, or fire.

WARNING

The pressure regulator located at the inlet of the cooktop manifold must remain in the supply line regardless of whether natural or LP gas is being used.

Provide adequate gas supply

This cooktop is designed to operate at a pressure of 1.0 kPa on natural gas or 2.75 kPa on LP gas. Make sure you are supplying your cooktop with the type of gas for which it is designed. Do not attempt to convert the appliance from the gas specified in this manual to a different gas without consulting the gas supplier.

This cooktop is convertible for use on natural or ULPG gas. If you decide to use this cooktop on LP gas, conversion must be made by a qualified LP installer before attempting to operate the cooktop.

This appliance is suitable for use with a flexible hose assembly

Hose assembly must comply with AS/NZS 1869, 10mm ID, Class B or D, maximum length 1.0m, and installed in accordance with AS/NZS 5601.1 . It should be suitable for connection to a fixed consumer piping outlet located at the region shown in figure 1.and should be suitable for connection to the inlet connection behind the appliance shown in figure 2. The supply connection point can be accessible with the appliance installed.

Warning: Ensure hose assembly is restrained from accidental contact with the flue outlet of an under bench oven.

Installation instructions

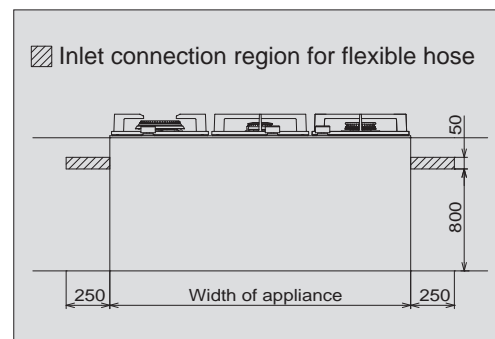


figure 1

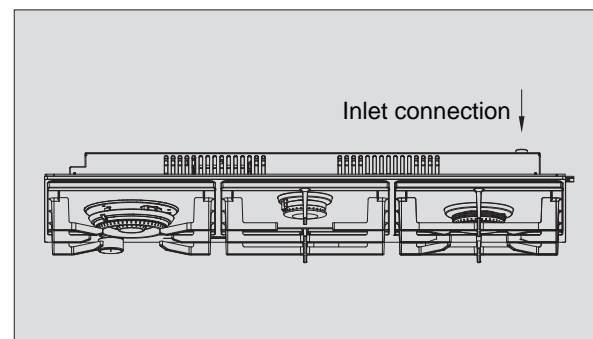
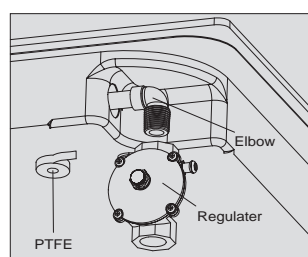


figure 2

Gas connection



Important

Insure the Elbow and NG regulator are connected by PTFE.

Electrical connection

Make sure that using alternating current (AC) as power supply connect the product with the power supply and operate rightly.

• Connection of AC.



Make sure that the voltage and capacity of the power supply cable conform to the data shown on the plate located under the protective cover.

The power supply cable plug and the wall socket must be of the same type and conform to the current electrical system regulations. Make sure that the power line is adequately earthed. On the power line, install an all-pole disconnect switch with minimum contact gap of 3mm located at an easily accessible position near the appliance.

Do not use reducers, adapters or shunts.

IMPORTANT

When the gas cooker is powered on for the first time, the interface will display "E1" error. If this happens, adjust the knob to OFF, does not represent a problem with the gas cooker

Safety distances

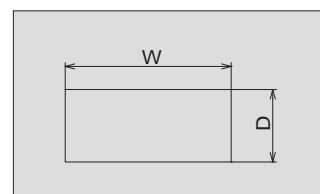


Fig.3

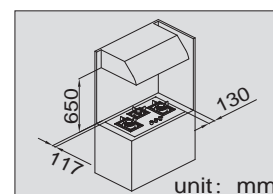


Fig.4

Installation procedure

If it's GLG90305&GLG90305-Y, please create an opening with the dimensions 816mm(W)×460mm (D). If it's GLG90505, please create an opening with the dimensions 844mm(W)×488mm(D). If it's GLG60305&GLG60305-Y, please create an opening with the dimensions 554mm(W)×478mm(D). shown in the figure 3. Keep a minimum clearance of 117mm from the rear edge to the combustible material and 130mm from the side edges to the combustible material. Make sure there is a minimum of 650mm between the work surface and the range hood that may be installed directly above them (figure 4).

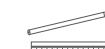
Tools & materials you will need



Phillips screwdriver



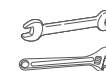
3/16" Flat-blade screwdriver



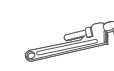
Pencil and ruler



Saber Saw



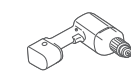
Open-end or adjustable wrench



Pipe wrench(2)(one for backup)



Safety Glasses



1/8 Drill bit&electric or hand drill

- Gas line shut-off valve
- Professional gas pipeline sealing materials that resists action of natural and ULPG gases
- Flexible metal appliance connector (R 1/2").
A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new cooktop.
- Flare union adapter for connection to gas supply line (R 1/2")
- Flare union adapter for connection to pressure regulator on cooktop(R 1/2").
- Liquid leak detector or soapy water

! WARNING

Please read the following instructions, as well as the Important Safety Instructions section at the front of this manual, completely and carefully BEFORE installing and/or operating the gas cooktop. Improper installation, adjustment, service, or maintenance can cause personal injury or property damage.



Electrical shock hazard
Failure to do so could result in electrical shock or death.



Cut hazard
Take care-panel edges are sharp.
Failure to use caution could result in injury or cuts .

Installation instructions

■ Important safety precautions

- Particular attention shall be given to the relevant requirements regarding ventilation.
- Please make this information available to the person installing the appliance as it could reduce your installation costs.
- This appliance is to be installed and connected and gas supply only by an authorised person.
- Installation must comply with your local building and local gas authority codes and electricity regulations.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This gas appliance is suitable for connection to natural gas or LP gas only .If in doubt, refer to the local gas network operator or gas supplier to confirm gas type at installation site.

■ Before you install the appliance, please make sure that

- The local distribution conditions(nature of gas and pressure) and the adjustment of the appliance are compatible. For adjustment conditions for this appliance check data plate for relevant gas information.
- This appliance uses 220-240V 50Hz power supply.
- The supply connection point (gas shut-valve) is accessible after installation. The regulator supplied with Natural gas appliances must be fitted to the appliance inlet.
- The benchtop is made of a heat resistant material. the installation complies with all the requirements of Australian and New Zealand Gas Installation Standards (AS/NZS 5601), including that the product has to be installed so that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient. See page 9'Safety distances'.

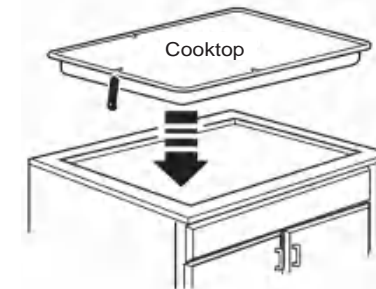
■ When you install the appliance

- We do not recommend the use of a down-draught extractor fan with the appliance, as it may distort the flame pattern, causing uneven heating and reduced cooking performance.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.Only models fitted with the flame failure device can be fitted in marine craft. No combustible material or products should be placed on this appliance at any time.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- If, after following the instructions given, the appliance cannot be adjusted to perform correctly, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre,
- Customer Care, or contact our local distributors.

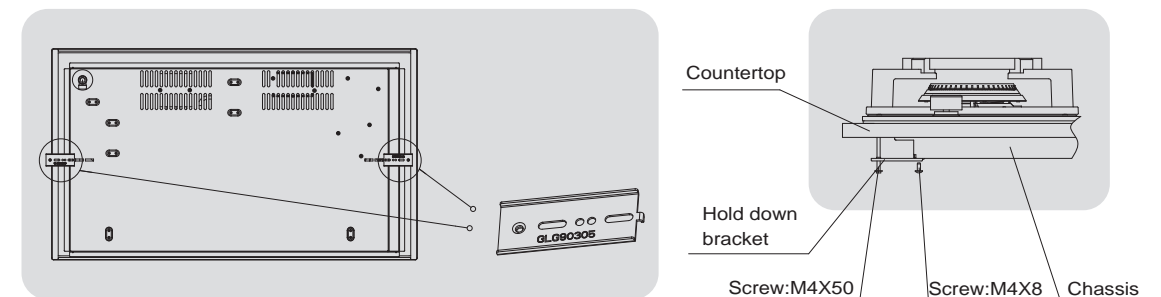
Installation procedure

■ Step 1: Installing the cooktop

- Locate electrical outlet and gas shut-off valve beneath the cabinet.
- Insert the cooktop centered into the cutout opening. Make sure the front edge of the countertop is parallel to the cooktop. Make final check that all required clearances are met.
- * Be careful that the ignition needle/thermocouple is not damaged by inserting.



- Choose installation to secure the cooktop to the countertop using the two provided hold-down brackets as shown.



■ Step 2: Connecting the cooktop to gas supply

⚠ WARNING

Shut off the main gas supply valve before disconnecting the old cooktop and leave it off until the new hookup has been completed. Don't forget to relight the burner on other gas appliances when you turn the gas back on.

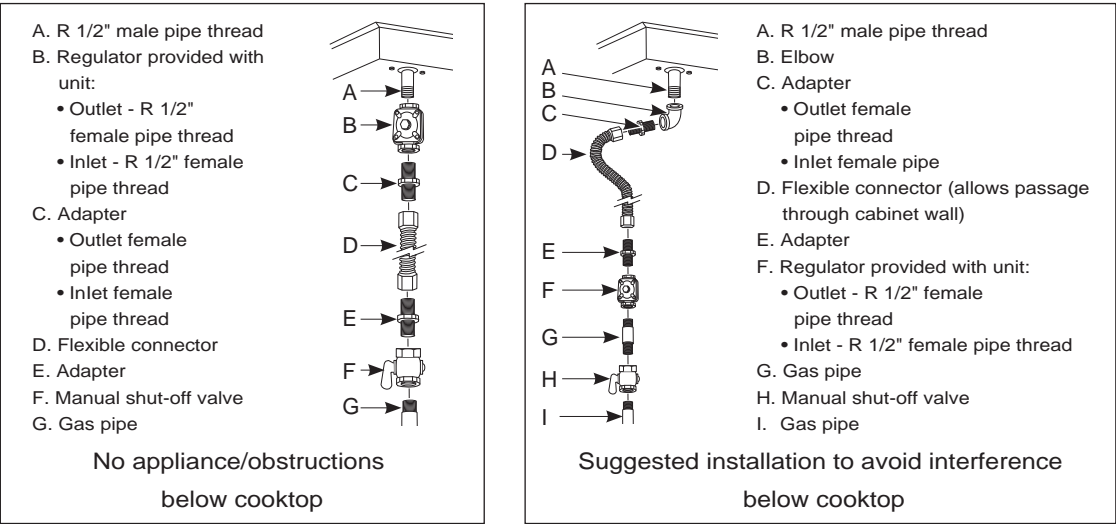
Never use an old connector when installing a new cooktop. If the hard-piping method is used, you must carefully align the pipe; the cooktop cannot be moved after the connection is made.

Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.

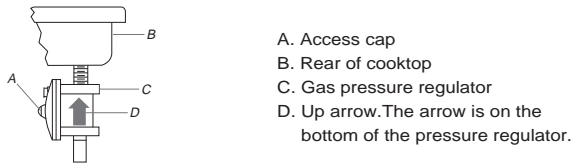
Check for gas leaks: To prevent death, personal injury, explosion, and/or fire hazard, DO NOT use a flame to check for gas leaks.

Installation procedure

- FOTILE gas cooktops are manufactured and shipped to be used with natural gas. If you want to use LPG, please convert before using.
- To prevent gas leaks, please use professional gas pipe sealing materials on all male (external) pipe threads.
- Attach the gas pressure regulator (included with the cooktop) to the cooktop pipe nipple inlet. For tight installations, the regulator may be installed upstream from the pipe nipple, anywhere between the shut-off valve and the cooktop. For best performance, minimize gas pressure loss by attaching the regulator as close as possible to the cooktop gas inlet.
- When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve.
- Use Soap-suds at all joints and connections to check for leaks in the system.
- Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.



- **Pressure regulator installation**
Install the pressure regulator with the arrow pointing in the direction toward the bottom of the cooktop base and in a position where you can reach the regulator access cap.

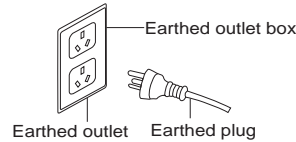


Step 3: Electrical connections

! WARNING

The electrical system, including the power cord, is preinstalled and prewired at the factory. Altering any part of this system may result in a short or overload.

- All gas cooktops come with a power cord. The power cord is connected to the bottom of the cooktop
- Plug in the power cord. Make sure the outlet meets local or national electrical codes

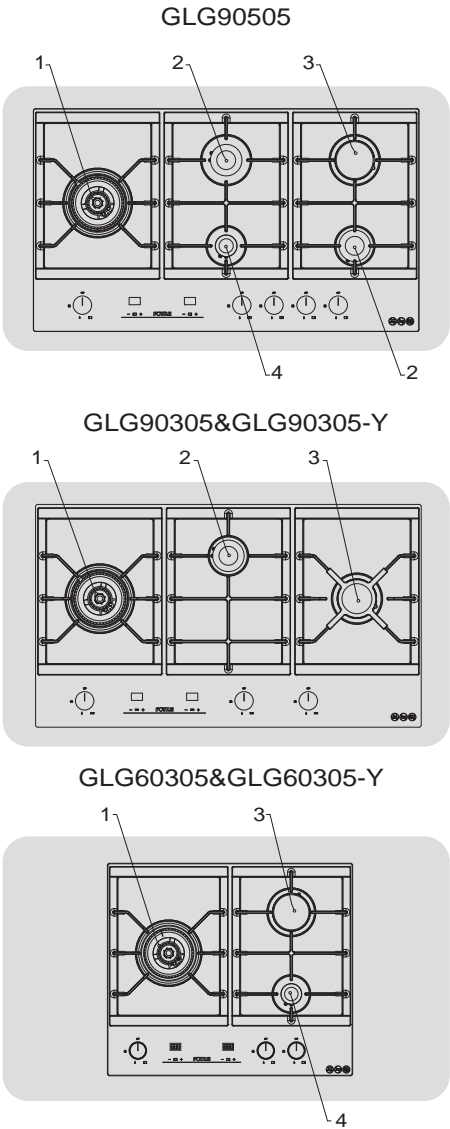


Warning

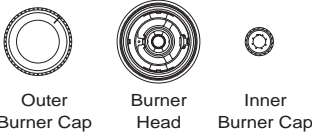
Before any operation of maintenance, disconnect the appliance from the electrical main supply.

Installation procedure

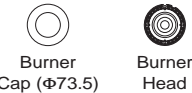
Step 4: Burner components and grate installation



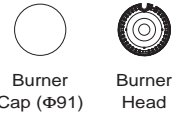
1. Wok burner: 23MJ/h Versatile Tri-Ring Burner



2. Semi-rapid burner: 6.5MJ/h



3. Rapid burner: 14.5MJ/h

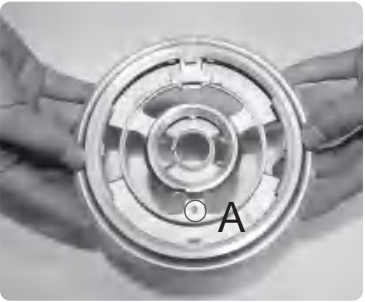


4. Auxiliary burner: 3.5MJ/h



Burner components installation

1. Hold the burner head so the shiny silver side is facing down. Find the small hole in the burner head as noted in this picture.



Installation procedure

- Place the burner head onto the cooktop surface so that "hole A" gets inserted into "pin B" on the cooktop. Make sure "Pin B" is firmly seated into "hole A" on the Burner Head. If not, remove the burner head and try it again. Please refer to the pictures below for this step.



- Place the lined part of outer burner cap to fit in the lined part of the burner head. Shake the outer burner cap gently to check if it is firmly seated (you will be able to rotate the outer burner cap, but it should be firmly seated in the burner head.)



- Next, place the inner burner cap on the burner head and make sure it is firmly set by gently sliding it from side to side.



- 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.

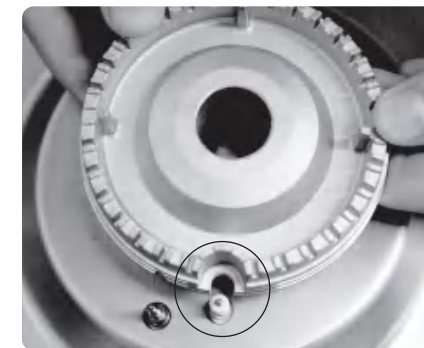
Installation procedure

Other burner assembly:

- Identify Wok/Rapid/Semi-rapid/Auxiliary burner head and burner cap by size.
- Hold the burner head, then find the gap "C" and ignition needle "D", make it on the same side.



- Place the burner head with the gap "C" next to the ignition needle "D" and make sure the burner head is firmly seated.



- Place the lined part of burner cap to fit in the lined part of the burner head. Shake the burner cap gently to check if it is firmly seated.

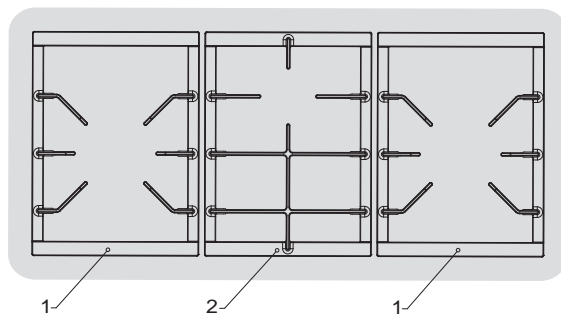


- Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

Installation procedure

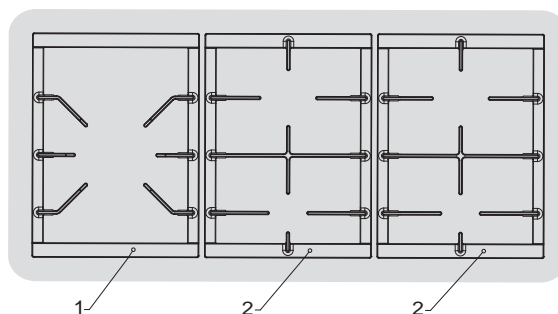
■ Install the grates

GLG90305&GLG90305-Y



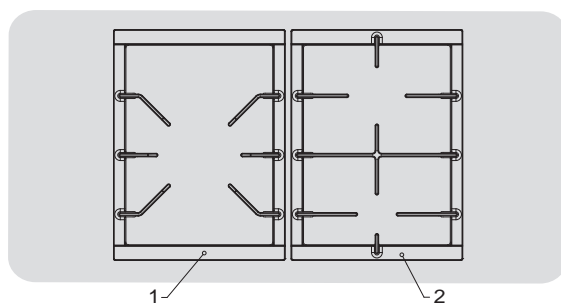
1.Left/Right Grate(same) 2.Center Grate

GLG90505



1.Left Grate 2.Center/Right Grate(same)

GLG60305&GLG60305-Y

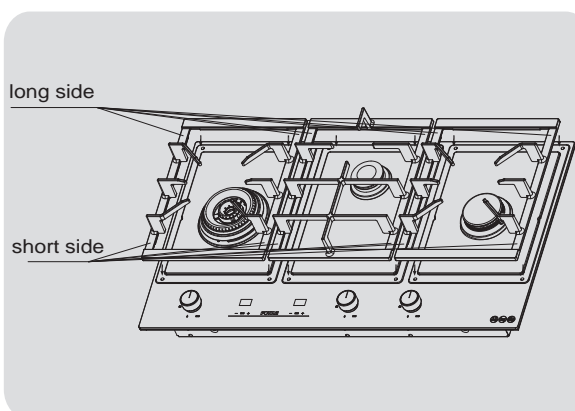


1.Left Grate 2.Right Grate

The 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.

Installation of the pan support:

- 1.Make sure the short side of pan support is placed in front and the long side is placed in rear.
- 2.The pan support should be lowered perpendicularly to the panel.
- 3.No frictions back and forth.



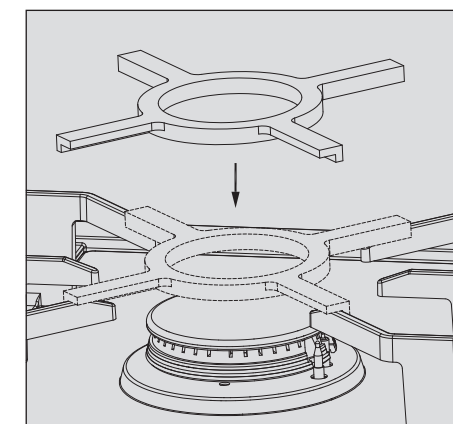
IMPORTANT

In the process of installation and operation, the pan support should be placed carefully in case of scratches on liquid tray and glass surface. Make sure the shorter side of each pan support is placed in front and the longer side is placed in rear. The manufacturer waives all responsibility for scratches or damages caused by improper personal operation.

Installation procedure

Rapid grate

- 1.Rapid grate only for rapid burner and semi-rapid burner
- 2.The rapid grate has been designed for supporting cookware with a base diameter smaller than 200mm.
- 3.Ensure cooktop is cool before slotting the rapid grate onto the burner grate as shown.Ensure all notches rest securely on the burner grate before use



■ Step 5: Installation procedure

⚠ WARNING

If the ignition is not successful within 15 seconds, turn the knob to OFF and wait for 60 seconds before attempting the ignition. This product is equipped with rapid ignition device, when the knob is released, the igniter will continue to keep the ignition state for 1-3 seconds, do not touch the ignition needle immediately to avoid electric shock.

Check the ignition

- This appliance is equipped with an electronic ignition device. Simply press the knob downward and turn it counterclockwise to HI. Then, you will hear clicking sounds, which indicates proper operation of the ignition system.
- Once air is purged from the supply line, the burner should light within 3-5 seconds, and the clicking sounds will stop.
- After the burner lights, rotate the knob to your desired position.
- Try each burner in succession until all burners have been checked.

Check the flame quality

- Determine the quality of flames visually. Normal burner flames should look like following 2 pictures.
- Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.



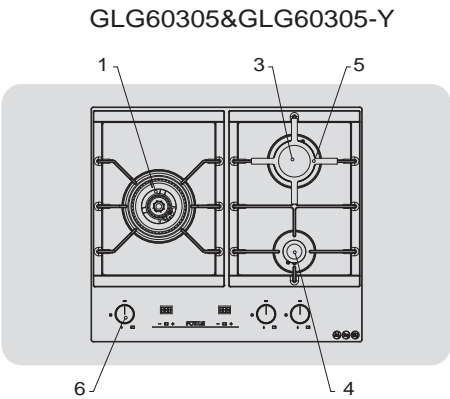
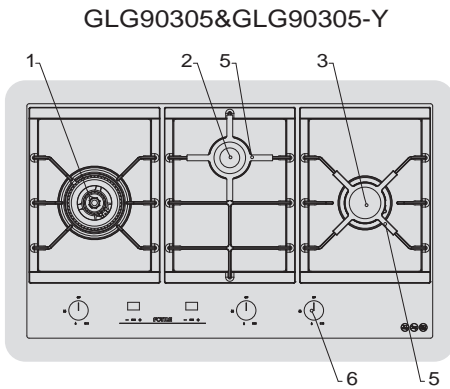
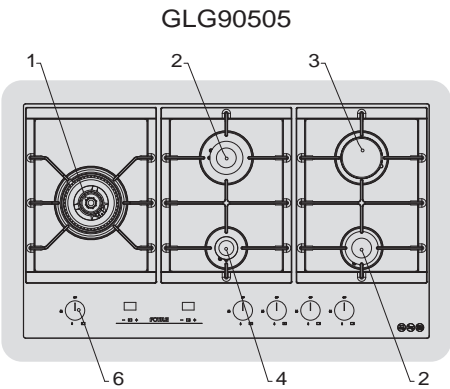
(A) Soft blue flames -
Normal for natural gas



(B) Yellow tips on outer cones -
Normal for ULPG gas

Operation instructions

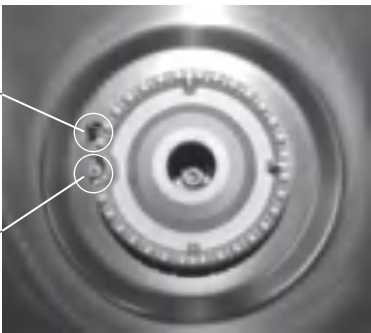
Layout



- 1.Wok burner:23MJ/h
- 2.Semi-rapid burner:6.5MJ/h
- 3.Rapid burner:14.5MJ/h
- 4.Auxiliary burner:3.5MJ/h
- 5.Rapid grate
- 6.Knobs
- 7.Thermocouple
- 8.Ignition device



Wok burner



Other burner

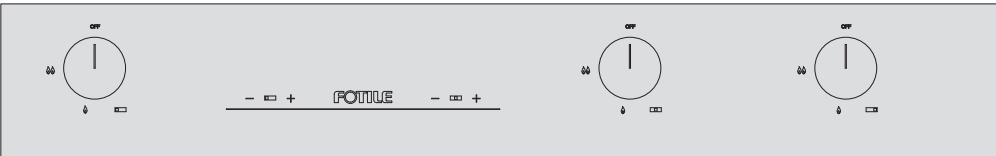
Knob control

Turn the control knobs to adjust the flame level. Turn the knob counterclockwise, 90° for high flame, and 170° for low flame.

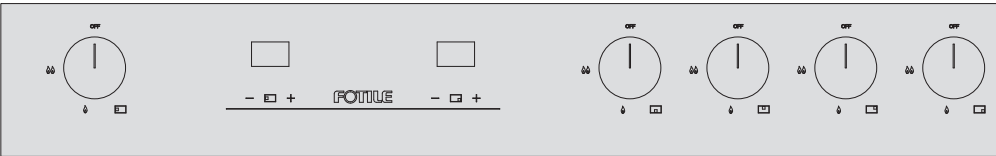
The Center knob controls the Tri-Ring burner. The Tri-Ring burner consists of 3 rings of fire. The outer ring is controlled separately, and the two inner rings are adjusted simultaneously. When the knob is turned to 90° all three rings of fire will be at the maximum state achieving 23 MJ/h. If you continue to turn the center knob from 90° to 170° the outer fire ring fades out gradually and then the inner flames begin to diminish. At a full 170° the inner flame rings are at a minimum flame state. Turn the knob back to any position between 90° and OFF and the outer ring and 2 inner rings of fire change synchronously to ensure that the pot is evenly heated.

Operation instructions

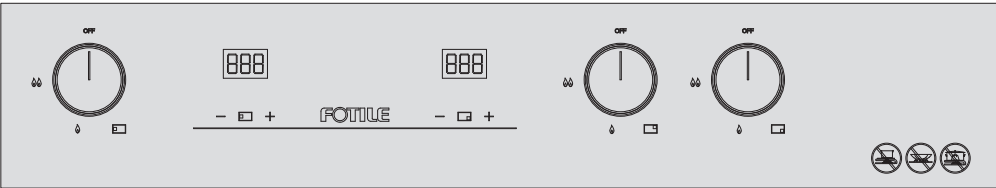
GLG90305
GLG90305-Y



GLG90505



GLG60305
GLG60305-Y



Fast Ignition

Take note which knob controls which burner. This appliance is equipped with an electronic ignition device. Simply press the knob downward and turn it counterclockwise to HI until the burner lights. If it does not light 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.

Flame Failure Device

If the flame goes out accidentally a safety device will be activated about 45 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.

Timer function

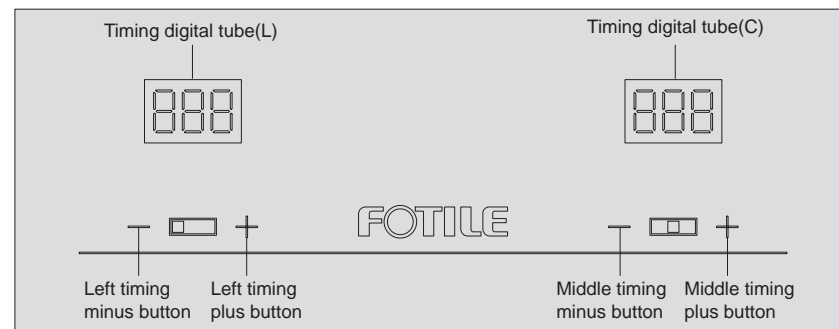
- ⚠ Note: Only the left and middle burners of GLG90305&GLG90305-Y and the left and RF burners of GLG90505&GLG60305&GLG60305-Y support the timer function.
- ⚠ Note: The cooktop with the timer function could cut off the gas supply with a delay. After the gas supply is turned off automatically, the user needs to reset the control knob to the closed position. When the timer function is enabled, the user shall not leave the place to avoid the cooktop being left unattended.
- ⚠ Note: The touch button may fail if the panel is stained by oil or water. Please keep the panel clean and dry.

Description of the panel

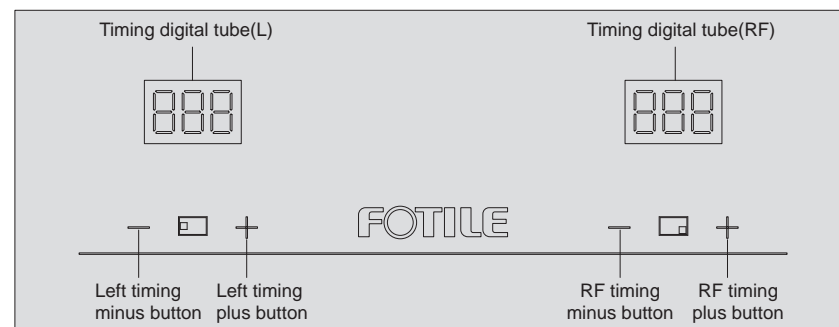
The panel includes two parts, the buttons and the display. In the upper row, there are 3-digit timing nixie tubes (in minute) for the left burner and the middle burner from the left to the right. In the lower row, there are timing minus button for the left burner, timing plus button for the left burner, timing minus button for the middle burner, and timing plus button for the middle burner from the left to the right.

Operation instructions




GLG90305&GLG90305-Y




GLG90505&GLG60305&GLG60305-Y



Description of the buttons

-  Keep pressing the timing plus button to activate the timer function. When the function is activated (the nixie tube is flashing), touch this button to increase the time for 1 minute. Keep pressing the button to increase the time continuously, up to 180 minutes.
-  Keep pressing the timing minus button to activate the timer function. When the function is activated (the nixie tube is flashing), touch this button to decrease the time for 1 minute. Keep pressing the button to decrease the time continuously, down to 0 minute.
-  The 3-digit timing nixie tubes indicate the time of the left and the middle/front right burners respectively.

Setting the timer (with the left burner as the example)

- Keep pressing the "+" or "-" button of the left burner to activate the timer function, and then the nixie tube on the left will flash. The default time is 15 minutes.
 - Touch the "+" or "-" button of the left burner to adjust the time.
 - After the adjustment is done, the timer starts in 3 seconds. The nixie tube indicates the timer set and keeps being on.
-  Note: The timer of the left and the middle burners may be set either separately or simultaneously.

Operation instructions

Changing the timer (with the left burner as the example)

- Press the "+" or "-" button of the left burner briefly to activate the timer function, and then the nixie tube on the left will flash, indicating the remaining of time for the left burner.
- Touch the "+" or "-" button of the left burner to adjust the time.
- After the adjustment is done, the timer starts in 3 seconds. The nixie tube indicates the timer set and keeps being on.

Switching the timer off before time (with the left burner as the example)

- Press the "+" or "-" button of the left burner briefly to activate the timer function, and then the nixie tube on the left will flash, indicating the remaining of time for the left burner.
- Touch the button to adjust the time to 00 minutes.
- The corresponding nixie tube goes out in 3 seconds and the timer will be canceled.

Time lapsed

When the timer counts down to the last 1 minute, the cooktop will buzz once and the nixie tube will switch to a 60-second countdown. When it counts down to 0, the cooktop buzzes 5 times and then the burner flame goes out. After the cooktop is ignited, it works for 4 continuous hours at most, and then the flame will be turned off automatically for protection. After the control knob is reset, ignite again and a new cycle begins.

Power failure indication

In case of a power failure during normal operation, the nixie tube will indicate "E1" after the power restores as the control knob is not reset. Reset the control knob to eliminate the "E1", and the cooktop will function normally.

■ Cookware size limitation

Please choose the proper Pan before cooking Do not use griddle:

- Please make sure the diameter of the pan used is equal to or more than cook area
- To avoid rubbing the surface, using clean and bottom-slick pan
- To get best cooking results, the bottom of porcelain enamel steel pan shall be 2-3mm thick, the bottom of stainless steel filled pan shall be 4-6mm thick

Burner	Minimum	Maximum
Wok burner	N/A	315mm
Rapid burner	100mm	270mm
Other burner	100mm	195mm

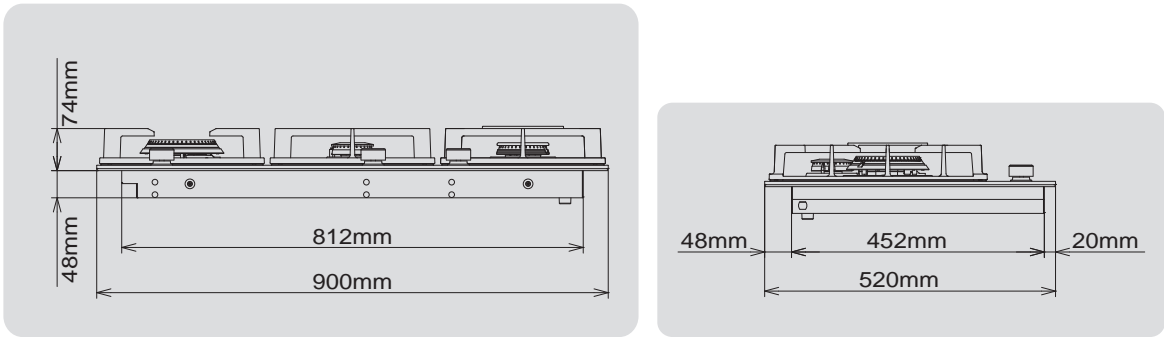
■ Rapid Grate

- Do not try to use an oversize pan with the wok attachment as damage and injury could occur. Only use a wok on the wok attachment.
- Do not try to remove the Rapid grate until the cooking grates and cooktop surface have completely cooled down.

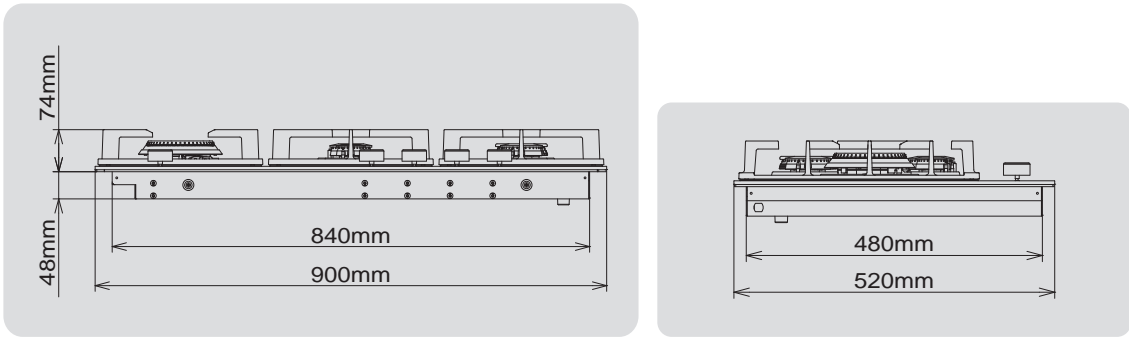
Operation instructions

■ Chassis and panel position dimensions

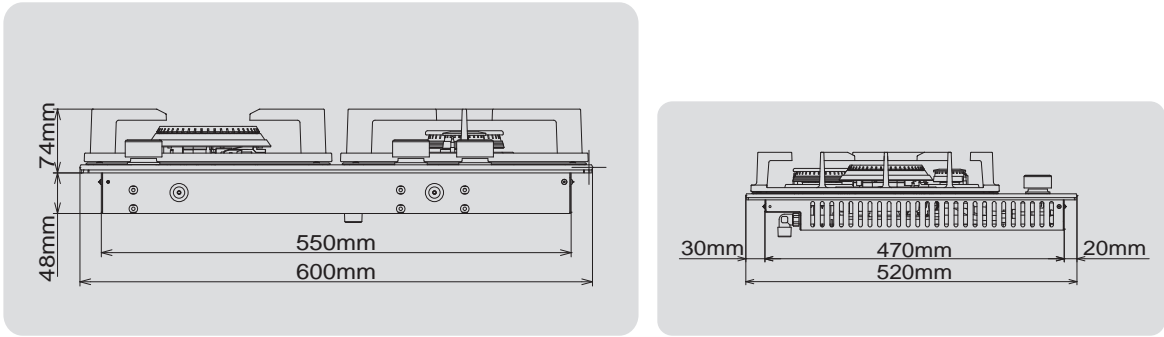
GLG90305&GLG90305-Y



GLG90505

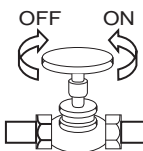





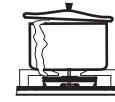


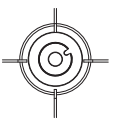

GLG60305&GLG60305-Y



Cleaning and maintenance

Cleaning and maintenance

Notice		
 <p>Before cleaning and maintaining the stove, switch off the general gas valve and wait for it cooling down thoroughly</p>	 <p>When you maintain the following, make sure not disassembly the safety device or gas duct parts</p>	 <p>Please contact FOTILE service center if there is abnormality</p>

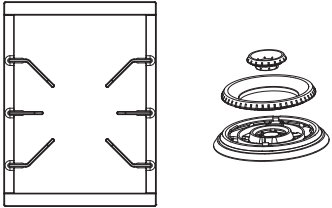


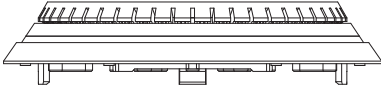


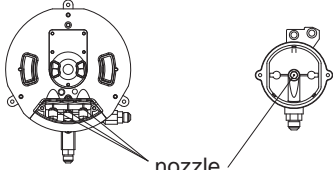
Check	
 <p>If the hose is damaged or the emergence of small hole. Please stop using at once and replace it in time</p>	 <p>Never let the spilth block the burner. Make sure there is no food residua, foreign matter and water touch the ignition and thermocouple head</p>
 <p>Please don't stack the inflammable around the gas stove</p>	 <p>The flame should not be irregular</p>
 <p>Burners, flame caps and pan supports shall be correctly positioned</p>	 <p>Check the interfaces with suds frequently to avoid gas leak</p>

Please don't wipe cooktop with sharp material like steel wire ball, etc. It will greatly shorten the cooktop lifespan.

Every three months, carry out maintenance on the stove:

- 1.Clean burner. an ignition needle, thermocouple ;
- 2.Check the connection stove hose is damaged, loose connections ;
3. For deep cleansing of the stove panel, remove surface oil.

Warning: Service to be carried out only by an authorised person.

Maintenance	
 <p>1. Before cleaning, please take remove pan supports and flame caps.</p>	 <p>Warm water</p> <p>Neutral</p> <p>2. Movable parts of burner like copper flame cap must be washed with warm water and neutral cleanser frequently. Remove the nugget and dry it, then use the stove.</p>
 <p>Neutral</p> <p>3. Please use neutral cleanser which is without corrosiveness, to clean the stainless steel panel and burner. Never use chlorine-base cleanser to clean glass.</p>	 <p>4. Make sure that there is no carbon in the firehole, and no jam.</p>
 <p>Graininess Cleanser Aculeated Articles (Knife etc.) Clean Ball</p> <p>5. Please don't use such aculeated articles as graininess abluent (putty-powder), clean ball, knife, etc. to clean the residual stubborn besmirsch in the burners. Other-wise, it will make the kitchen countertop go wrong or fray the assembly surface, then influence cooktop lifespan.</p>	 <p>6. After cleaning, dry them well and install them correctly.</p>  <p>nozzle</p> <p>7. If the flame is abnormal, please check whether the nozzle is blocked, if yes, clean it with the needle.(The needle placed in attachment package)</p>

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 connect-ed 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 flame is small	The burners are dirty, or nozzle is blocked	Remove burners,rinse with clean water and wipe dry.
	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.

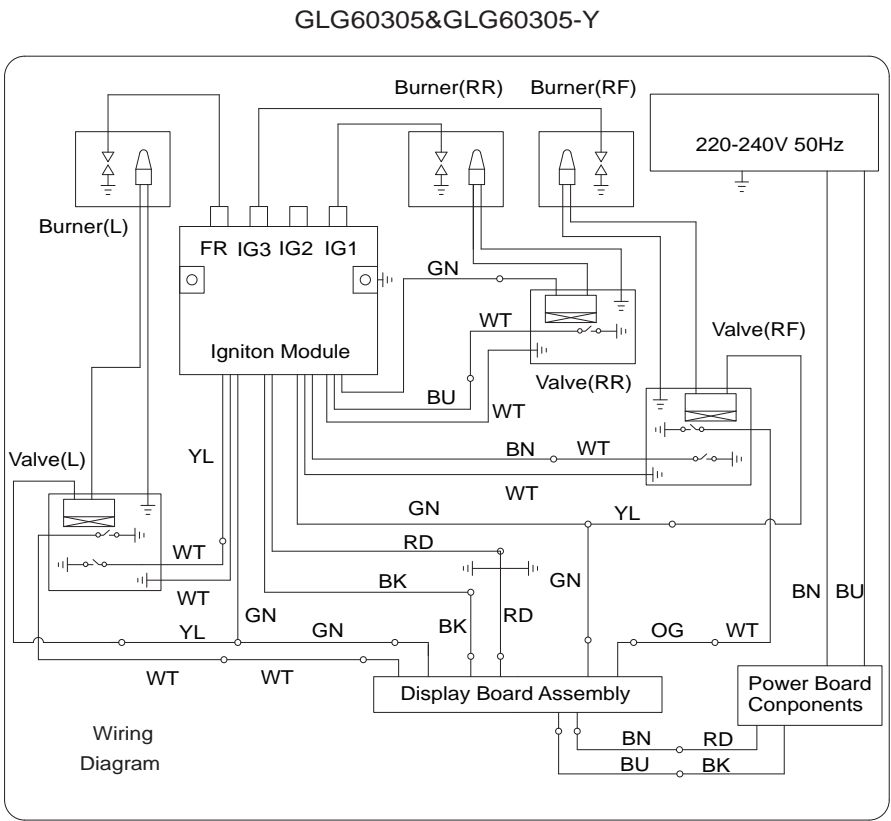
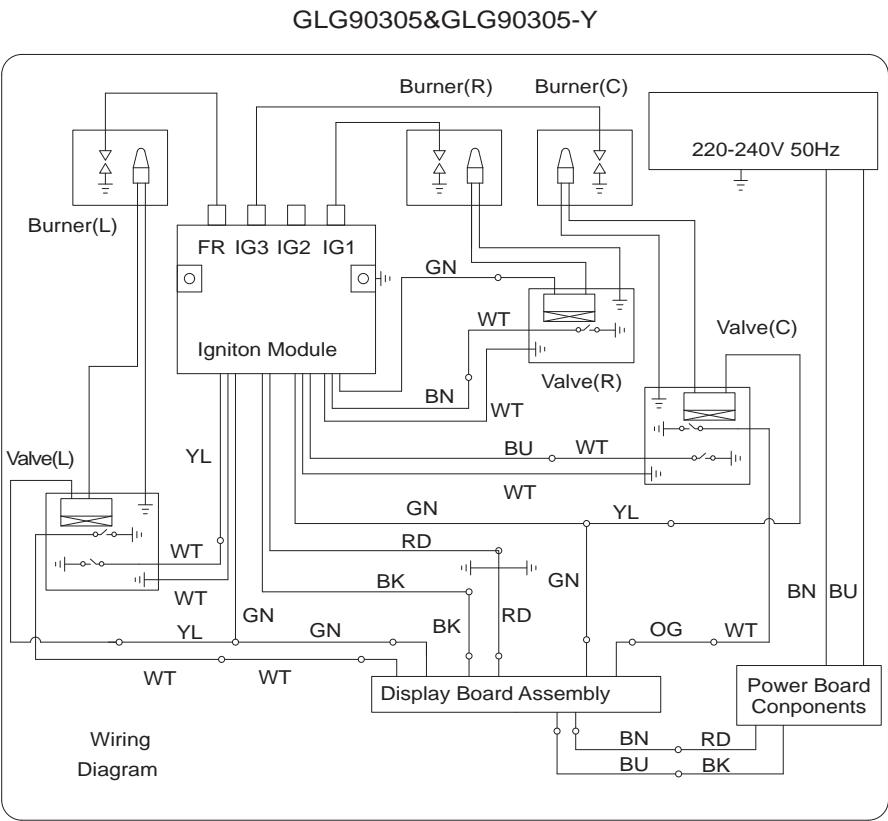
Circuit diagram

Circuit diagram

The appliance is supplied with a standard 10 Amp service cord terminated by a 3-pin plug for connection to a standard household socket. The electrical supply is required to power the electronic ignition system.

NOTE! It will be necessary for servicing purposes to disconnect the electrical power supply. The power point should therefore be accessible after the appliance is installed, as specified in the local wiring regulations.

Diagram 1 is a schematic of the wiring in the appliance.
WEIGHT of the unit is printed on the appliance packaging label.







LPG conversion

All FOTILE gas cooktops are manufactured and shipped to be used with natural gas. The cooktop are also shipped with LP Conversion Kits (a set of properly-sized burner orifices, the pressure regulator could use for both natural gas and LP), so the cooktop can be converted to be used with LP gas. Please follow instruction when converting.





LP Conversion Kits

BURNER ORIFICE SIZES AND OUTPUT RATINGS
(LP Gas 【ULPG】 2.75kPa)

GLG90305&GLG90305-Y&GLG90505

Wok burner:		$\Phi 0.7^*2\&\Phi 0.6$ 17.2MJ/h
Rapid burner:		$\Phi 0.92$ 11.2MJ/h
Semi-rapid burner:		$\Phi 0.65$ 5.4MJ/h
Auxiliary burner:		$\Phi 0.55$ 3.9MJ/h

GLG60305&GLG60305-Y

Wok burner:		$\Phi 0.73^*2\&\Phi 0.6$ 18.5MJ/h
Rapid burner:		$\Phi 0.92$ 11.2MJ/h
Semi-rapid burner:		NA
Auxiliary burner:		$\Phi 0.55$ 3.9MJ/h

LPG conversion

■ Requipped tools



Adjustable wrench



9/32" open-end wrench



Nut drivers: 9/32" or 7mm



Phillips screwdriver



3/16" Flat-blade screwdriver

To convert your cooktop for use with LP gas, perform the following steps and procedures:

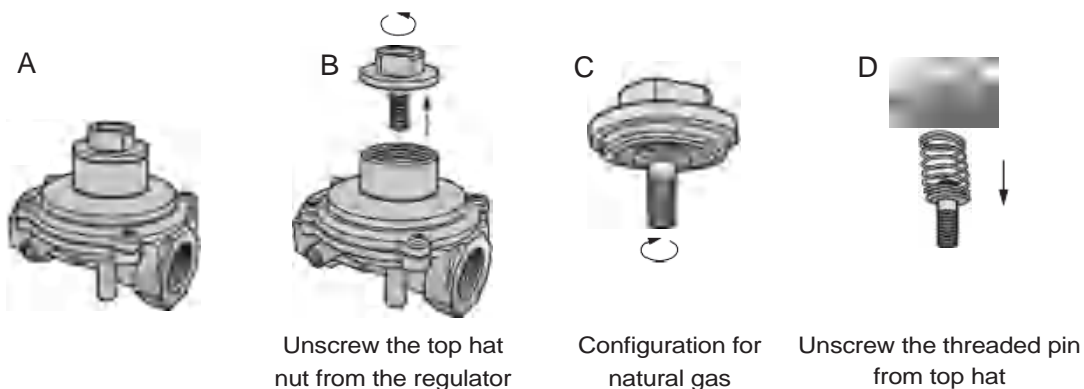
1. Disconnect electrical power to the cooktop. Unplug the cooktop power cord, trip the circuit breaker, or remove the fuse from the fuse box.
2. Shut off the gas supply to the cooktop. Close the manual shut-off valve to the cooktop.

⚠ WARNING

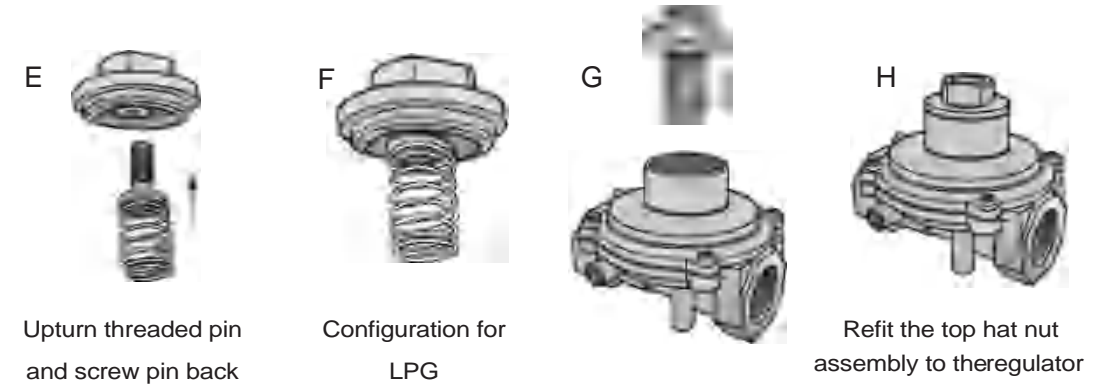
Do not operate the cooktop burners when using LP gas before converting the pressure regulator and burner orifices for LP gas use. Failure to do so could cause high flames and toxic fumes which can result in serious injury.

This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage.

■ 1. Following below instruction to change pressure regulator from natural gas to LP



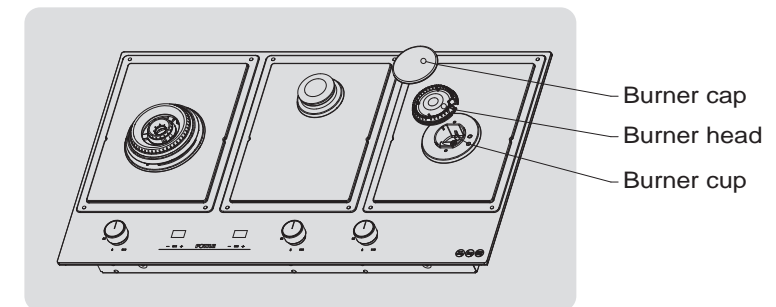
LPG conversion



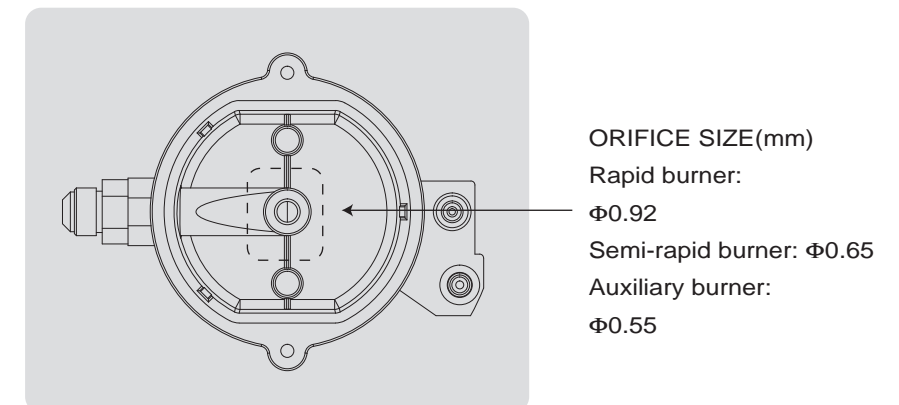
■ 2. Follow the instructions below to change the burner orifices from Natural Gas to LP

Save these orifices and note their positions for future conversions back to natural gas.

Step 1: Lift off the burner caps and burner heads from the cooktop burner manifold cups.

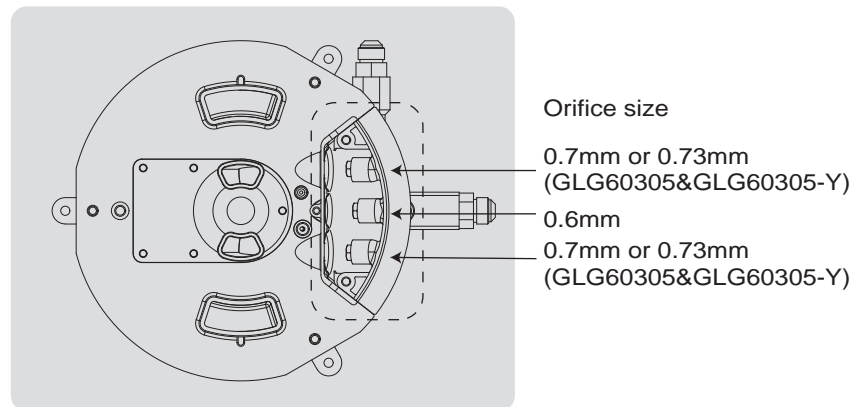


Step 2: Using a 9/32" or 7mm nut drive, remove the burner orifice from the bottom of the Wok/Rapid/Semi-rapid burner manifold cup. And replace with the LP burner nozzles, then screw up clockwise.

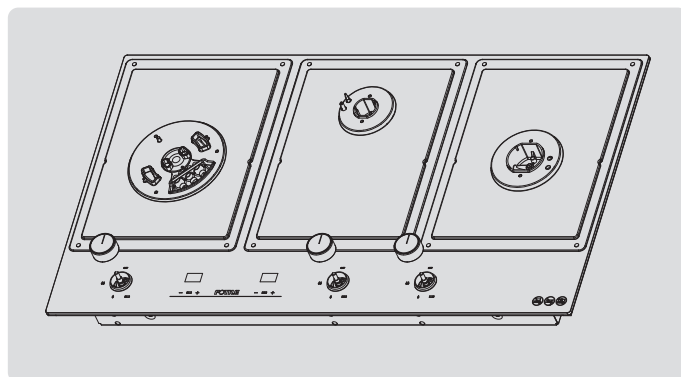


LPG conversion

Step 3: Using Phillips screwdriver take off the bracket, then using a 9/32" or 7mm open-end wrench, remove the burner orifice from the bottom of center burner manifold cup. And replace the LP burner nozzles.

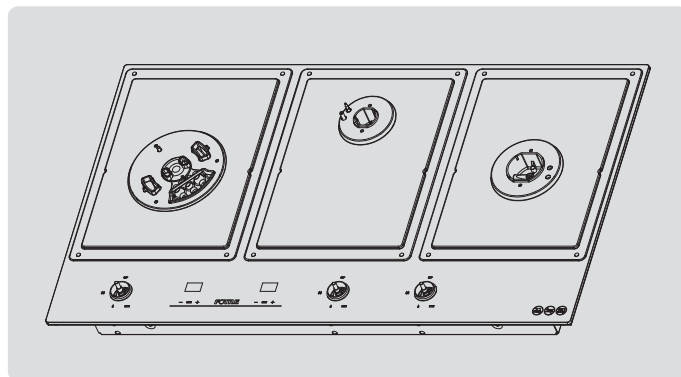


Step 4: Take off all the knobs.



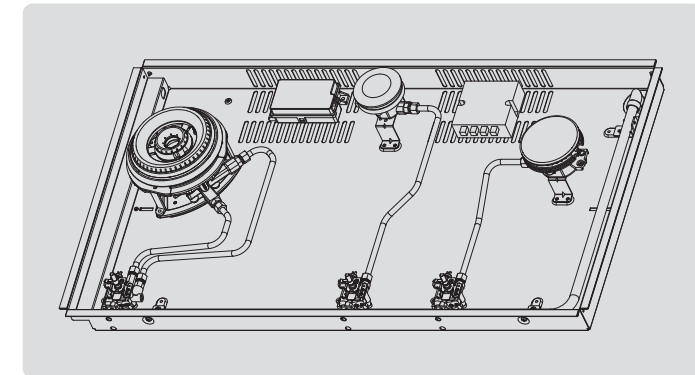
Step 5: Disassemble the panel

Using Phillips screwdriver unscrews the panel screws, then lift off the panel.



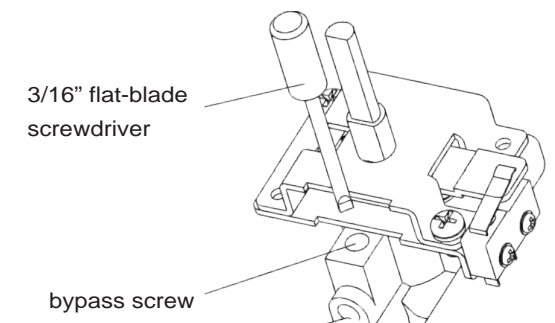
LPG conversion

Step 6: Put the burner heads and burner caps into burner manifold cup. And connect the timing control board.

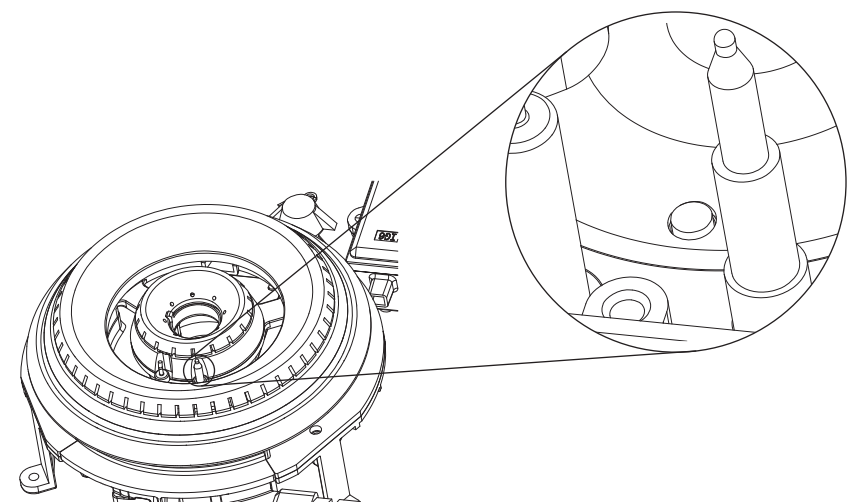


Step 7: Adjust bypass screw

Turn all flow adjusting screws clockwise to tighten using a 3/16" -head screwdriver. The flow of the wok burner, rapid burner and semi-rapid burner is regulated by the screw and it needs to rotate 45° counterclockwise



Thermocouple



Step 8: Put the cooktop panel, burner heads, burner caps, knobs, and grate back into place correctly.

FOTILE 方太

用 户 手 册

在使用此產品前，請閱讀所有說明。

嵌入式燃氣竈

GLG90305

GLG90305-Y

GLG90505

GLG60305-Y

GLG60305

方太已盡力確保在印刷時本手冊中所給出的信息是正確的。然而，由于產品不斷改進，方太保留變更產品和技術數據的權利，恕不另行通知。

制 造 商：寧波方太廚具有限公司
浙江省（中國）慈溪市杭州灣新區濱海二路218號
電 話：0086-574-23456666
網 址：WWW.FOTILE.COM
郵 箱：overseas@fotile.com

尊敬的用戶，您好！感謝您選購方太公司為您精心制造的方太系列產品，使用前請通讀本說明書，您將從中了解正確的操作規範，并享受到全新的下廚樂趣。

方太對您的承諾是"讓家的感覺更好"。我們有責任使您對嶄新的方太產品感到滿意，請您在使用前務必認真閱讀《使用說明書》，并遵從說明書要求進行使用，本說明書的操作說明對於維持產品的良好工作狀況十分重要，若因使用不當造成產品故障，您將喪失免費保修的權利，任何直接或間接的免費保修申請將不被本公司售后服務中心所接受。同時我們建議您在質量保修期內及保修期后需要維修時請致電方太服務，這對您和我們都是非常重要的。如果沒有好的服務，您等于只購買到一半的產品，方太認為星級服務宗旨就是"努力，讓顧客完全滿意"。我們的售后服務中心將為您提供方太純正的零部件及專業的技術支持，使您的產品得到優質快捷的維修保障，同時讓您得到輕鬆細心的服務。

目 錄

重要安全信息	1
技術參數	7
裝箱清單	7
安裝說明	8
安裝過程	10
使用說明	18
清潔保養	23
故障排除	25
電路圖	26
氣源轉換	27

重要安全信息

使用本設備前，請仔細閱讀所有說明。保存本手冊。請勿遺失。

您的安全至關重要

我們在本手冊和您的產品上提供了許多重要的安全信息。請務必閱讀并遵守所有安全信息。



這是安全警告標志。

此標志提醒您有造成人員傷亡的潛在危險。

所有的安全信息將列于安全警示標志之后，包括“危險”和“警告”字樣。這些字樣代表含義如下：



危險

請嚴格遵守使用說明，否則可能馬上面臨生命危險或嚴重傷害。



警告

請嚴格遵守使用說明，否則可能面臨生命危險或嚴重傷害。

安全信息將會提及存在的潛在風險，告知降低受傷可能性的方法，同樣也會告知不遵守說明可能造成的后果。



警告

請嚴格遵守本手冊中的信息，否則可能引發火災或爆炸帶來財產損失、人身傷害或生命危險。

請勿將汽油或其他可燃性氣體和液體在本設備或其他設備附近儲存或使用。

— 如果聞到煤氣味道：

- 請勿點燃任何設備。
- 請勿觸摸任何電氣開關。
- 請勿在您所在的建築物中使用電話。
- 立即使用鄰居的電話呼叫您的燃氣供應商，聽從燃氣供應商的指導。
- 如未能聯系燃氣供應商，請致電消防部門。

— 安裝和維修必須由合格的安裝人員、維修機構或燃氣供應商執行。



警告

單純通過氣味無法準確檢測燃氣泄漏。

請聯系您的燃氣供應商了解更多信息。

重要安全信息

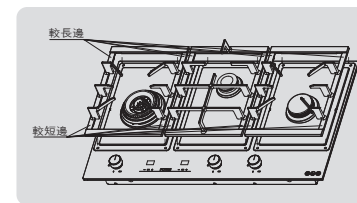


警告

使用本設備進行烹飪時，切勿將其置于無人看守的情況。

- 請嚴格遵守此警告聲明，否則可能帶來火災、爆炸或燃燒危險，從而導致財產損失、人身傷害或生命危險。
- 如不慎發生火災，請遠離本設備，并立即致電消防部門。請勿試圖用水撲滅油火。

重要事項



在安裝和使用過程中，應小心放置鍋支架，以防劃傷承液盤及玻璃臺面。確保每個鍋支架的較短邊在前面，較長邊在后面。因個人操作不當而造成的劃傷或損壞，制造商不承擔責任。

請勿安裝將空氣向下吹向燃氣竈的通風系統。此類通風系統可能導致燃氣竈的點火和燃燒問題，從而導致人身傷害或意外事故。

兒童安全

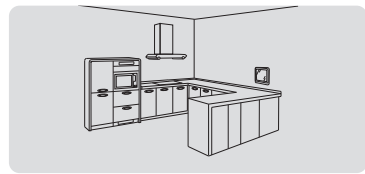
- ◆ 方太強烈建議防止嬰幼兒靠近電器，并且在任何時候都不允許觸摸電器。在使用的過程中 and 结束后，電器的整個表面都會變熱。
- ◆ 如果年輕的家庭成員需要呆在廚房裏，請確保他們始終受到密切監督。
- ◆ 應當監督兒童，以確保他們不會玩該設備。

環境安全

- 大多數包裝材料是可回收的。請通過您當地的回收站處理這些材料，或將它們放在適當的收集容器中。
- 如果您希望丟棄該產品，請聯系當地門店并詢問正確的處理方法。

重要安全信息

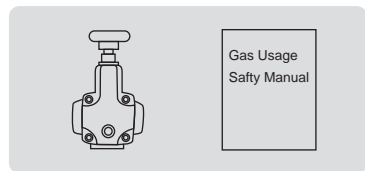
常規安全



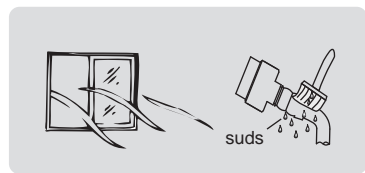
本燃氣竈僅可在家用厨房使用。請勿在商用厨房、浴室、卧室、地下室或有腐蝕性或爆炸性物質之處安裝此燃氣竈。



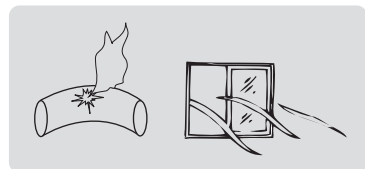
僅可由方太推薦的許可技術人員或合格的專業安裝人員和燃氣供應商來安裝、拆卸、維修改燃氣竈。



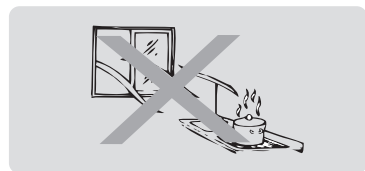
一些燃氣供應商可提供“燃氣使用安全手冊”，務必向燃氣經營機構索取“燃氣使用安全手冊”，並遵守該手冊。



為防止在安裝或使用過程中窒息，請檢查是否聞到任何燃氣味。如果聞到燃氣味，在嘗試再次點燃燃氣竈前，需對現場進行通風。



如果存在燃氣泄漏並且可以聞到燃氣味，確保燃氣竈關閉並打開窗戶通風。然後迅速撤離現場，致電方太服務，進行維修。請勿嘗試打開燃氣竈、打開厨房的燈，或使用有線固定電話。撤離現場，致電方太服務或公共燃氣服務。



在刮風的天氣，請勿在開着的窗戶附近操作燃氣竈。因為風可能吹滅火焰，導致燃氣泄漏或運行故障。

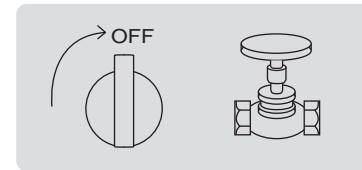


如果因油溫過高而發生燃燒，請用鍋蓋（請勿用水）等大型金屬物品覆蓋火源，關閉總氣閥。



每隔1年半定期更換燃氣竈的耐油燃氣橡膠軟管，以確保燃氣竈的安全運行。

重要安全信息



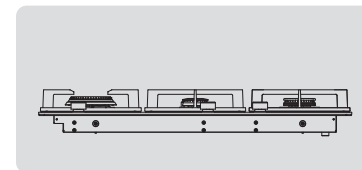
切勿在犯困時操作燃氣竈，或在操作燃氣竈時離開現場。切勿將正在運行的燃氣竈置于無人看管的情況。睡前或出門前，務必關閉燃氣竈。



請勿讓兒童接觸任何塑料包裝，以免窒息。



請勿自行改裝此設備。



方太燃氣竈僅可使用天然氣或液化石油氣。此燃氣竈不能使用其他燃氣類型。



此燃氣竈僅可用于烹飪食物。請勿試圖將其用于其他目的，如烘干衣物或作為加熱器。



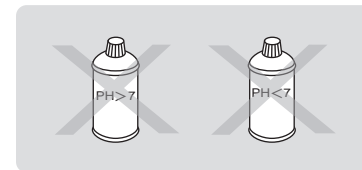
當燃氣竈上沒有鍋或鍋裏沒有食物時，請勿試圖使用燃氣竈。因為這會損壞燃氣竈和烹飪鍋。



為避免燙傷，請勿在使用燃氣竈后立即觸摸燃氣竈或其燃燒器。



請勿將任何易燃材料置于燃氣竈附近。



請勿在燃氣竈上放置任何酸性或鹼性物質（醋、檸檬汁等）。

重要安全信息



將鍋具置于燃燒器中央，請勿懸在竈具上。



請勿將炒鍋直接置于燃燒器上。使用烹飪爐排上附帶的炒鍋烹飪。



請勿在燃氣竈上使用大鍋或重物，因為這會使燃氣竈彎曲，造成損壞和潛在傷害。



將鍋置于烹飪爐頭中央。不平整的鍋會損壞燃氣竈，並可能造成傷害。



請使用方太提供或推薦的炒鍋支架。



請勿在燃氣竈附近噴灑任何氣溶膠罐、清潔材料或危險材料，否則可能會引發火災或爆炸。

- 本設備不適合身體、感官或精神能力下降或缺乏經驗和知識的人（包括兒童）使用，除非有負責其安全的人監督或指導他們使用本設備。
- 應監督兒童，確保他們不玩弄該設備。
- 如果電源綫損壞，必須由制造商、其服務代理或類似的合格人員更換，以避免危險。

重要安全信息

注意事項



本設備不可連接任何類型的燃燒排氣系統。必須按照當地和制造商的安裝指南進行安裝。應特別注意滿足適當通風的要求。



安裝前，請確保燃氣供給類型適合此竈具。



切勿將本設備用作加熱產品。因為這可能會導致一氧化碳中毒并使燃氣竈過熱損壞。



請將所有包裝材料丟棄于適當指定垃圾箱中，或置于兒童接觸不到的安全位置。



切勿堵塞通風口和散熱口。



請勿從燃氣竈上取下含有技術數據、序列號和其他重要產品信息的產品銘牌。因為對於維修技術人員來說，這是關於燃氣竈的重要信息。



（熱表面危險）在使用過程中或使用后，切勿觸摸燃氣竈或其任何部件，因為其可能會變得非常熱。



（火災危險）切勿讓燃氣竈使用時無人看管。燃燒食物可能引起火災并導致人身傷害。



請勿在竈具儲存抽屜中或竈具附近使用或儲存易燃材料；
竈具工作時，請勿在附近噴灑氣霧劑；
請勿將竈具用作小型取暖器。



本設備僅供成人使用。需與兒童保持安全距離。



每次使用后，務必檢查控制旋鈕是否關閉。



因未能遵守上述規定或用非原裝零件篡改或修改燃氣竈而造成的傷害或損壞，制造商不承擔責任。



當定時倒計時完成后，氣路被電磁閥自動切斷，但燃氣竈具閥體旋塞部分并未關閉復位，所以用戶在定時自動關閉氣路后應立即關閉燃氣竈具閥體按鈕。



帶定時的竈具在拔下電源插頭時，請手握插頭將其拔出。如果手拿電源綫拔插頭，有可能損壞電源綫，從而導致發熱、火災或觸電。



帶定時的竈具，需要經常清除電源插頭上的灰塵。



帶定時的竈具，電源插座必須可靠接地。

技術參數

內容			
產品型號	GLG90305/GLG90305-Y	GLG90505	GLG60305/GLG60305-Y
主燃燒器	三環	三環	三環
電壓	220-240V	220-240V	220-240V
材質	玻璃	玻璃	玻璃
特色功能	定時	定時	定時
火焰保護裝置	是	是	是
顏色	黑	黑	黑
燃氣類型	天然氣（提供液化氣轉換套件）	天然氣（提供液化氣轉換套件）	天然氣（提供液化氣轉換套件）
竈面尺寸 mm			
寬度	900	900	600
深度	520	520	520
高度	122	122	122
開孔尺寸 mm			
寬度	816	844	554
深度	460	488	478
功率（天然氣）MJ/h			
主燃燒器	23	23	23
快速燃燒器	14.5	14.5	14.5
中速燃燒器	6.5	6.5*2	無
輔助燃燒器	無	3.5	3.5
總功率 MJ/h	44	54	41
噴嘴直徑 mm			
主燃燒器	1.4*2&1.15	1.4*2&1.15	1.4*2&1.15
快速燃燒器	1.74	1.74	1.74
中速燃燒器	1.15	1.15	無
輔助燃燒器	無	0.85	0.85

裝箱清單

裝箱清單

竈具	1	螺釘	4	輔助鍋架	其它	2
					GLG60305 GLG60305-Y	1
說明書	1	噴嘴通針	1	固定支架	2	
穩壓閥	1	鍋支架	其它	3	其它	1
			GLG60305 GLG60305-Y		GLG60305 GLG60305-Y	0
液化氣噴嘴包	1	保修卡	1			

⚠ 注意 輔助鍋支架只能用于快速和中速燃燒器。

供氣要求

警告



爆炸危險

安裝燃氣開關閥。
擰緊所有燃氣連接口。
如果連接到液化石油氣，請有資質人員確保燃氣壓力不超過3.5 kPa。
請讓專業人員操作，否則會導致死亡、爆炸或火災。
專業人員包括：
持證供暖人員，燃氣公司授權人員，以及授權維修人員。

警告

無論使用天然氣還是液化石油氣，減壓閥必須安裝在產品的進氣口。

提供適當的燃氣

該竈具工作適合的氣體壓力為：天然氣1.0 kPa或液化石油氣2.75 kPa。
該竈具可以使用天然氣或液化氣。但出廠設置為天然氣，如需使用液化氣，請讓專業人員進行轉換。
請勿使用其它燃氣。

竈具連接柔性軟管接頭

軟管接頭須符合AS/NZS 1869（內徑10 mm），B級或D級，最大長度為1.0m，并按照AS/NZS 5601.1進行安裝。軟管接頭應適合連接到位于圖1所示區域的固定用戶管道出口，并應適合連接到圖2所示竈具后的進口接管。安裝竈具后，可以接近電源連接點。
⚠ 警告：確保軟管接頭不會意外接觸臺下烤箱的烟道出口。

安裝說明

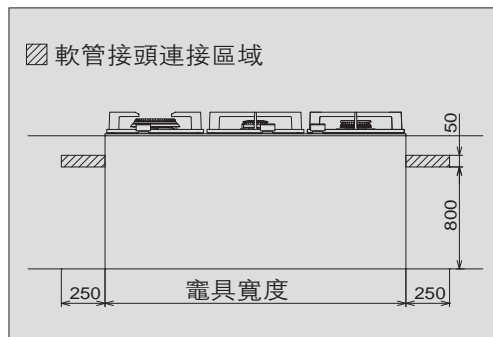


圖 1

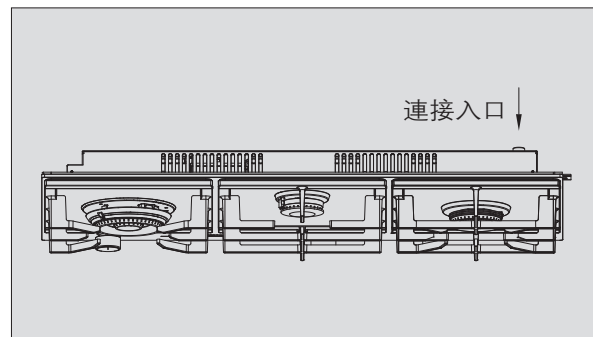
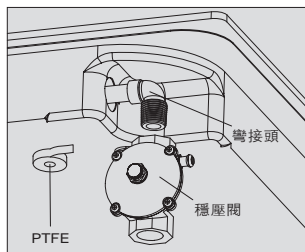


圖 2

■ 供氣連接



重要事項
確保彎管和天然氣穩壓閥被聚四氟乙烯(PTFE)所連接。

■ 供電連接

確保使用交流電作為電源，將電具與電源連接并正確操作。

- 交流電源連接



確保電源電纜的電壓和容量符合防護罩下銘牌上標示的數據。

電源線插頭和插座須為完全匹配，并符合現行電氣系統規定。確保電源線充分接地。

在電源線上，安裝一個全極隔離開關，其最小接觸間隙為3mm，位于電具附近易于接近的位置。

不得使用異徑管、適配器或分流器。

重要事項

當燃氣竈第一次接通電源時，界面將顯示“E1”錯誤。若出現此種情況，將旋鈕調整至OFF處即可，并不代表燃氣竈出現問題。

■ 安全距離

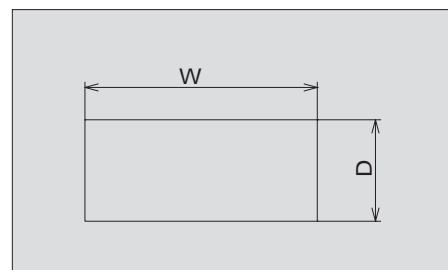


圖 3

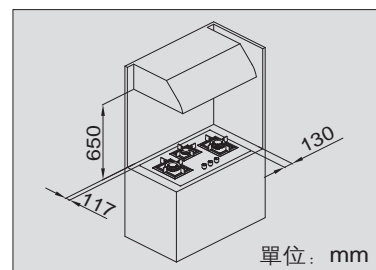


圖 4

安裝過程

如果是GLG90305和GLG90305-Y，請做出一個尺寸為816mm(W)×460mm(D)的開口，如果是GLG90505，請做出一個尺寸為844mm(W)×488mm(D)的開口，如果是GLG60305和GLG60305-Y，請做出一個尺寸為554 (W) X478 (D) 的開孔；如圖3所示，從后邊緣到易燃材料的最小間隙為117mm，從側邊緣到易燃材料的最小間隙為130mm如圖4所示，以避免過熱造成的損壞。確保工作臺和可直接安裝在其上方的抽油煙機之間至少有650毫米 (圖2)。

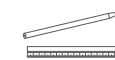
■ 安裝需要的工具和材料



十字螺絲刀



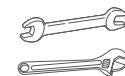
3/16"一字螺絲刀



鉛筆和尺子



刀鋸



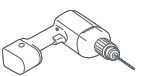
開口扳手或可調扳手



管鉗 (2)
(一個備用)



安全眼鏡



1/8英寸鑽頭
和電鑽或手搖鑽

- 燃氣開關閥
- 專業的燃氣管道密封材料，可抵抗天然氣和丙烷作用。
- 柔性金屬設備接頭 (R 1/2")。為了便于安裝，建議長度為1500mm，但其它長度也可接受。安裝新嵌入式電具時，切勿使用舊接頭。
- 用于連接供氣管綫 (R 1/2") 的轉換接頭。
- 90°彎接頭 (R 1/2")。
- 用于連接至嵌入式電具上壓力調節器的轉換接頭 (R 1/2")。
- 液體檢漏儀或肥皂水。

警告

在安裝或操作電具前，請仔細閱讀前面的重要安全說明，并嚴格按照以下步驟安裝。安裝、維修或維護不當會導致人身傷害或財產損失。



電擊危險

未按規定操作，可能導致觸電或死亡。



割傷危險

導流盤邊緣比較鋒利。

請謹慎使用，否則可能導致受傷或割傷。

安裝過程

■ 重要安全注意事項

- 應特別注意有關通風的相關要求。
- 請將此資料提供給竈具安裝人員，以便降低安裝成本。
- 本竈具只能由符合資質的人員安裝、連接和供氣。
- 安裝須符合當地建築和當地燃氣管理局的規範和電力法規。
- 未能正確安裝竈具可能會使保修或責任索賠無效。
- 本燃氣竈僅適用於連接天然氣或液化氣。如有疑問，請諮詢當地燃氣管網運營商或燃氣供應商，從而確認安裝現場的燃氣類型。

■ 竈具安裝前，請確保以下內容

- 當地供氣條件（氣體性質和壓力）和竈具調整應兼容，竈具調節，請查看銘牌上的相關燃氣信息。
- 本竈具采用220-240V 50Hz電源。
- 安裝后，可接近供電連接點（氣體截止閥），與燃氣竈一同提供的調節器必須安裝在竈具進口處。
- 工作臺由耐熱材料制成，安裝符合澳大利亞和新西蘭天然氣安裝標準（AS/NZS 5601）的所有要求，包括產品安裝必須確保任何附近可燃表面的溫度不會超過環境溫度65 °C，參見第9頁“安全距離”。

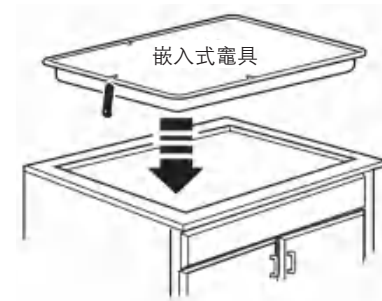
■ 安裝竈具時

- 我們不建議在竈具上使用下吸式抽風機，因其可能導致火焰扭曲，致使加熱不均和竈具烹飪性能下降。
- 如果該竈具安裝在船舶或旅居掛車上，不得將其當取暖器使用。只有裝有火焰切斷裝置的竈具才能安裝在船舶上。任何時候都不得在該竈具上放置易燃材料或產品。
- 竈具工作時，請勿在附近噴灑氣霧劑。
- 如按照說明操作，竈具仍無法正常工作，請參考服務和保修手冊了解保修詳情并查看距您最近的授權服務中心。
- 尋求客戶服務，或聯系當地經銷商

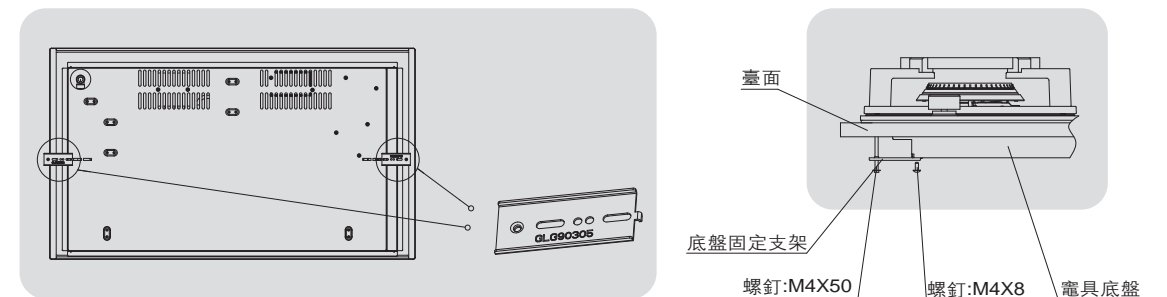
安裝過程

■ 步驟1：放置竈具

- 確認櫥櫃下方燃氣開關閥和電源插座的位置。
 - 將竈具放入臺面的開孔中，確保竈臺面前邊緣與嵌入式竈具前邊緣平行。
 - 最后再檢查一次所有安裝環境是否滿足要求。
- *注意安裝過程中觸碰點火針或熱電偶致其損壞。



- 如下圖所示將竈具用2個面板安裝支架固定在櫥櫃上。



■ 步驟2：連接氣源

⚠ 警告

請在拆下舊竈具前將燃氣開關閥置于關閉狀態，直至新竈具連接完成。

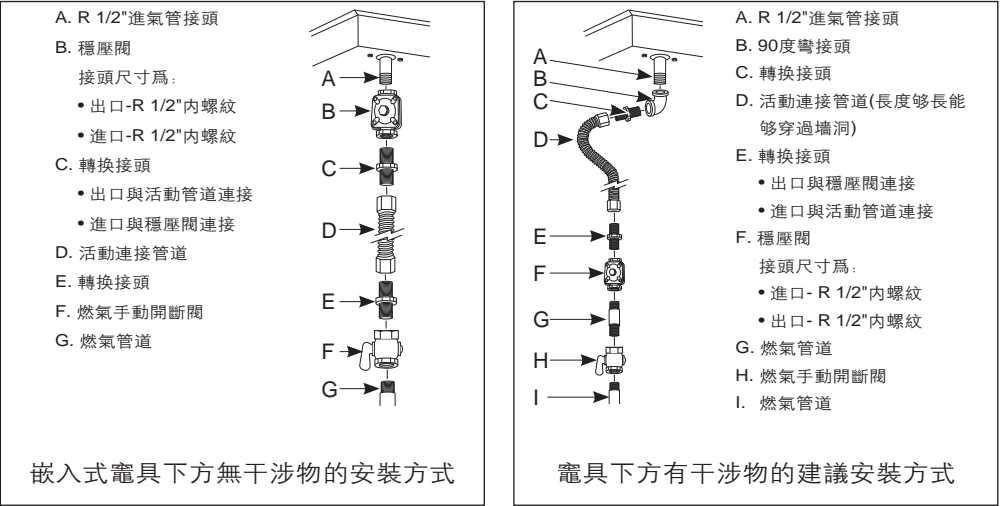
安裝新竈具時，切勿使用舊接頭。如使用硬管連接，請小心對准并在連接完成后，不能移動竈具。

擰緊所有轉接頭以防止竈具或供應管綫漏氣。

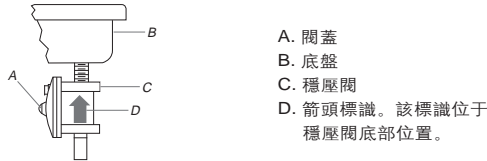
檢查燃氣泄漏：為了防止死亡、人身傷害、爆炸和/或火災，請勿使用火焰檢查燃氣泄漏。

安裝過程

- 方太燃氣竈出廠適用氣源為天然氣。如需使用液化石油氣，請在使用前進行轉換。
- 為防止燃氣泄漏，請使用專業的燃氣管道密封材料。
- 將燃氣穩壓閥（包含在竈具中）連接到竈具管接頭入口。安裝緊湊，調節器可以安裝在短接管上游，關閉閥和嵌入式竈具之間的任何地方。為了獲得最佳性能，可將調節器盡可能靠近嵌入式竈具燃氣入口，從而將燃氣壓力損失降至最低。
- 完成所有連接后，確保所有竈具旋鈕處於關閉位置，并打開燃氣開關閥。
- 在所有接頭和連接處使用肥皂水檢查燃氣泄漏。



- 穩壓閥安裝
安裝穩壓閥時，要使箭頭指向竈具底部方向，并且要安裝在能够接觸到穩壓閥閥蓋的位置。

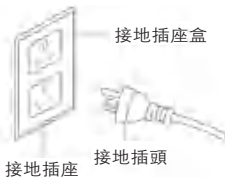


步驟3：連接電源

警告

請勿自行改裝出廠配備的電源綫，自行改裝可能會導致短路或過載。

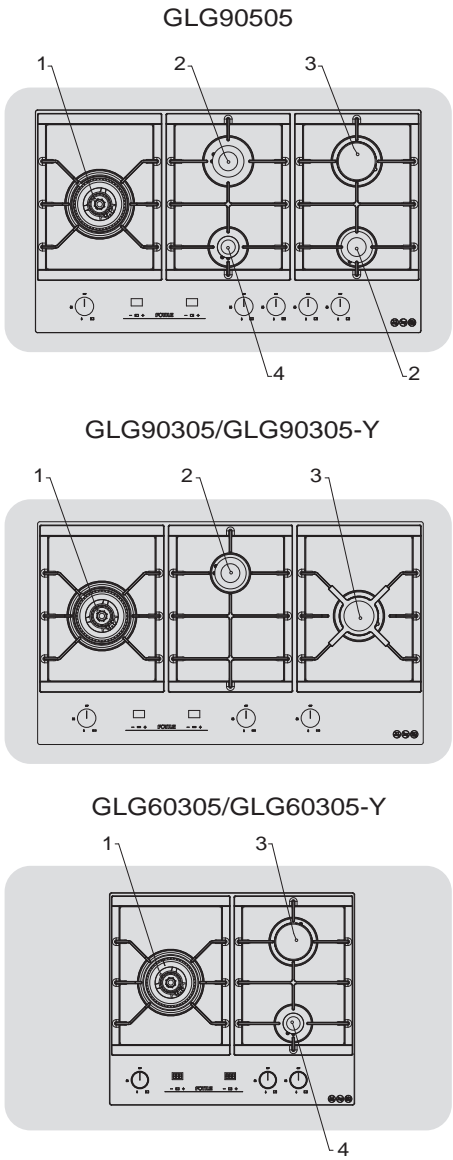
- 所有竈具均配備電源綫，電源綫連接在竈具底部。
- 插上電源綫。確保插座符合當地或國家電氣規範



警告
在進行任何維護
操作之前，請切斷整機電源。

安裝過程

步驟4：爐頭安裝指南和鍋支架安裝



三環主燃燒器組件安裝：

1. 拿出三環噴火器，銀色面朝下，找到小孔“A”。



安裝過程

- 將小孔“A”跟底杯上的定位針“B”對齊，把三環噴火器放置在面板上，左右滑動，確保三環噴火器不會晃動。



- 把外環火蓋放置在三環噴火器上，放置后可輕輕轉動，確保外環火蓋放置到位。外環火蓋可任意轉動。



- 把內環火蓋放置在三環噴火器上，確保缺口對齊。內環火蓋放置后不可轉動。



- 檢查三環燃燒器/火蓋是否放置到位，如果噴火器/火蓋放置不平或不穩，必須將其取下并重新放置。

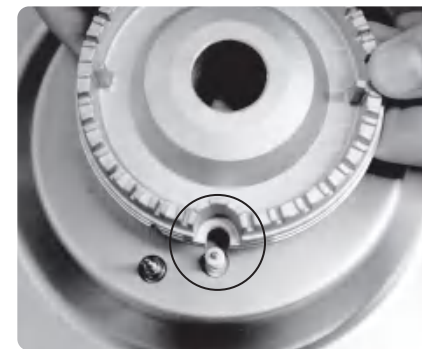
其他爐頭安裝指南：

- 通過大小辨別快速/中速/輔助噴火器和火蓋。
- 拿出噴火器，找到缺口“C”，使它與點火針“D”處于同一邊。



安裝過程

- 把噴火器中的缺口和點火針對齊，把噴火器放置在面板上，左右滑動，確保噴火器不會晃動。



- 把火蓋放置在噴火器上，放置后輕輕轉動，確保火蓋放置到位。

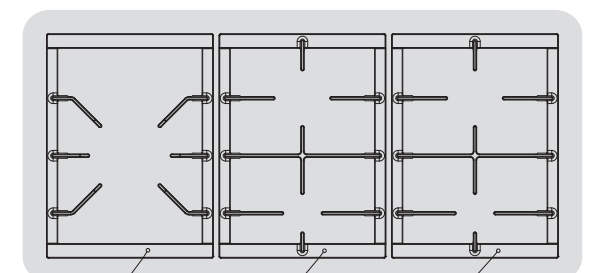
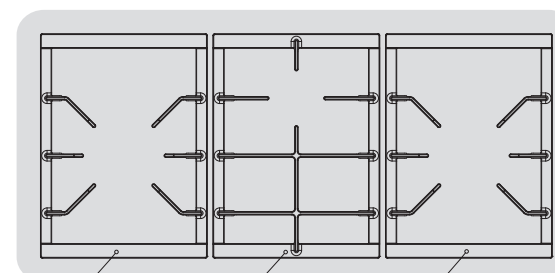


- 檢查燃燒器/火蓋是否放置到位，如果噴火器/火蓋放置不平或不穩，必須將其取下并重新放置。

鍋支架安裝

GLG90305/GLG90305-Y

GLG90505



1. 左/右 鍋架 (相同)

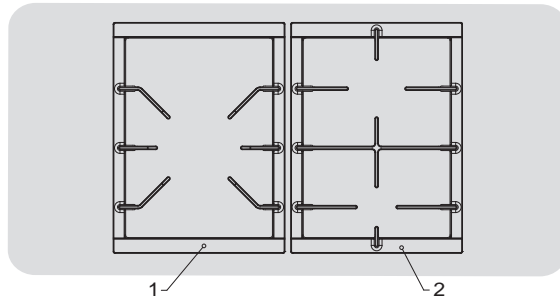
2. 中間鍋架

1. 左鍋架

2. 中間/右 鍋架 (相同)

安裝過程

GLG60305/GLG60305-Y

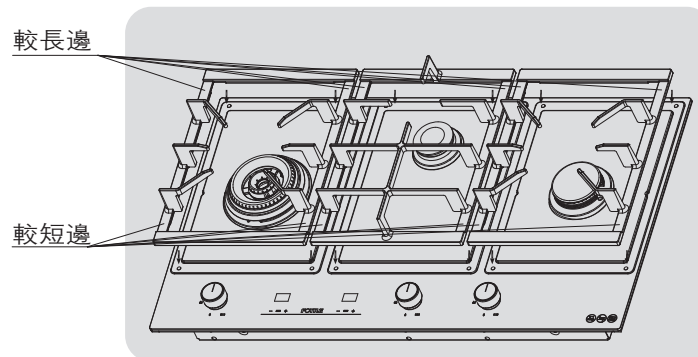


1. 左鍋架 2. 右鍋架

爲了獲得更好的穩定性，請確保鍋支架放置在正確的位置。

請按照以下要求安裝鍋支架：

1. 確保每個鍋支架的較短邊在前面，較長邊在后面；
2. 鍋支架垂直面板放下；
3. 禁止來回摩擦。

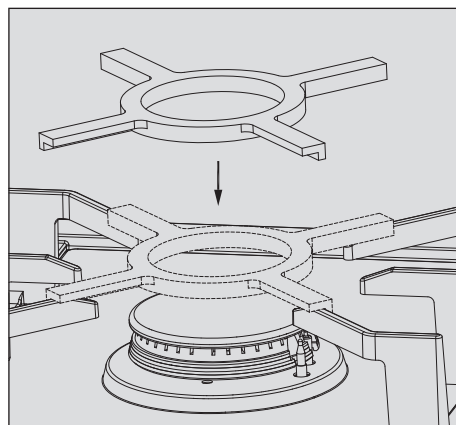


重要事項

在安裝和使用過程中，應小心放置鍋支架，以防劃傷導液盤及玻璃臺面。確保每個鍋支架的較短邊在前面，較長邊在后面。因個人操作不當而造成的劃傷或損壞，制造商不承擔責任。

輔助鍋架

1. 輔助鍋架只能用于快速和中速燃燒器；
2. 輔助鍋架用于直徑小于200mm的平底鍋；
3. 如圖所示，在放置輔助鍋架之前，確保竈面冷却。使用前，確保輔助鍋架牢固地放置在鍋支架上。



安裝過程

步驟5：檢查點火和火焰質量

警告

如果在15秒內沒有點火成功，請將旋鈕轉到OFF(關閉位置)并等待60秒后再嘗試點火。該產品配有急速點火裝置，當旋鈕松開時，點火器將繼續保持點火狀態1-3秒，請勿立即觸碰點火針以避免觸電。

檢查點火

- 該產品配有急速點火裝置，只需將旋鈕向下按壓到底并逆時針旋轉至最大火，您會聽到咔嗒聲，這表明點火系統工作正常。
- 當空氣從供氣管綫中排出后，燃燒器會在3-5秒內點燃，咔嗒聲將在1-3s內停止。
- 燃燒器點燃后，可任意轉動旋鈕到您想要的位置。
- 檢查所有燃燒器是否都能正常點火。

檢查火焰質量

- 目測火焰質量，正常燃燒器火焰應如下圖所示。
- 檢查所有燃燒器是否都能正常點火。



(A) 柔和藍色火焰—
天然氣正常

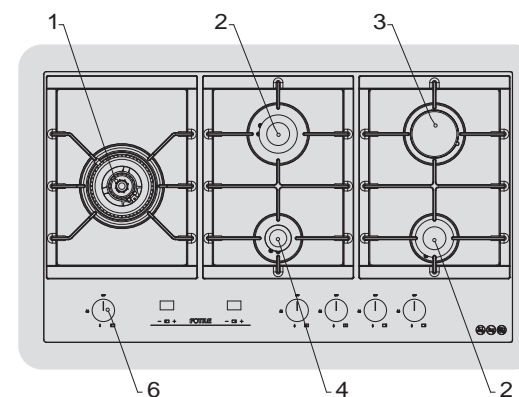


(B) 火焰外錐上有黃色火焰尖端—
丙烷氣正常

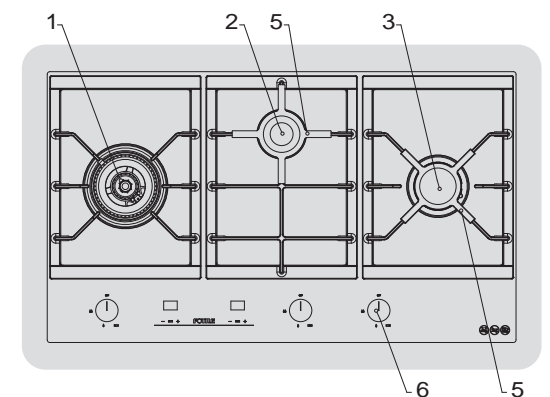
使用說明

外觀和結構

GLG90505

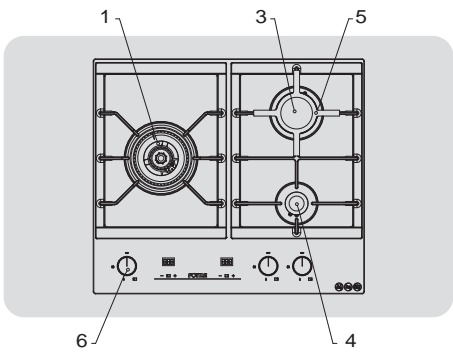


GLG90305/GLG90305-Y



使用說明

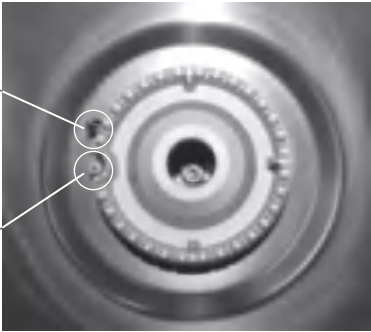
GLG60305/GLG60305-Y



- 1.主燃燒器:23MJ/h
- 2.中速燃燒器:6.5MJ/h
- 3.快速燃燒器:14.5MJ/h
- 4.輔助燃燒器:3.5MJ/h
- 5.輔助鍋架
- 6.旋鈕
- 7.熱電偶
- 8.點火針



主燃燒器

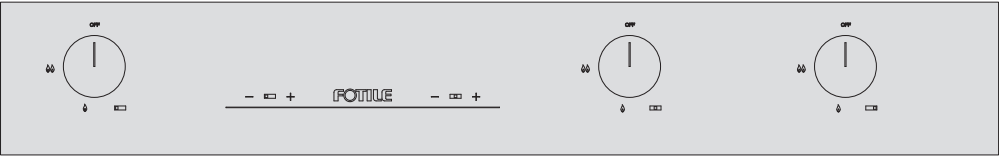


其他燃燒器

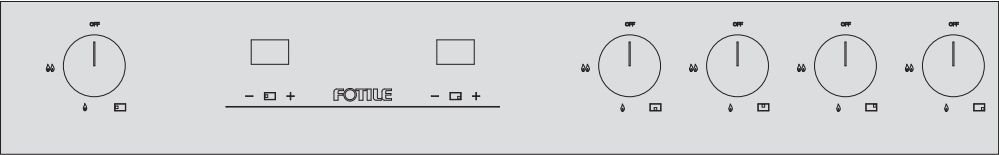
■ 旋鈕控制

通過逆時針轉動旋鈕來調節火焰大小：90° 大火，170° 小火。
主旋鈕可以控制三環燃燒器的三圈火，最外圈火單獨控制，內部兩圈小火同步調節。當旋鈕轉至大火時，三圈火力同時為最大火焰狀態；當旋鈕轉至小火時，外圈火焰先逐漸熄滅、后內圈火焰開始變小，此時內圈火焰為最小維持燃燒火焰狀態。旋鈕可往回旋轉至大火至OFF檔位的任意位置處，在該區間，內外環火同步變換，確保鍋各處均勻受熱。

GLG90305
GLG90305-Y

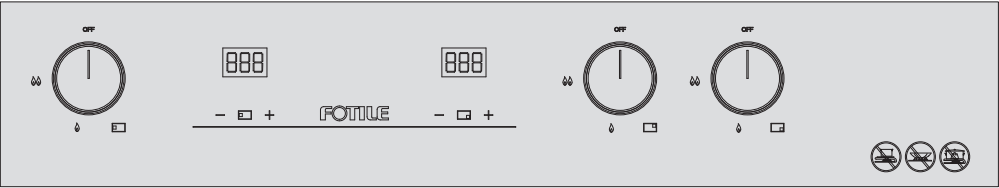


GLG90505



使用說明

GLG60305
GLG60305-Y



■ 急速點火

使用旋鈕來控制燃燒器。本竈具配有電子點火裝置，僅需將旋鈕按壓到底并逆時針旋轉90°，直到燃燒器點着火后松手。如果在前15秒內沒有點着火，則將旋鈕旋轉至OFF并等待至少60秒，然后再次嘗試點火。
本竈具點火裝置為極速點火裝置，當旋鈕松開后，閥體上的電磁閥不會立即斷電，仍會保持1-3秒的微動持續電流，給點火針提供能量，因此，點火器仍會繼續保持點火狀態1-3秒，更好地提高點火成功率。

■ 熄火保護裝置

如果火焰意外熄滅，大約45秒后安全裝置就會自動切斷燃氣通道，即使燃氣旋鈕仍處於打開狀態，也會自動切斷燃氣供應。如果發生此情況，將燃燒器旋鈕轉到OFF位置，并等待至少60秒，然后再嘗試重新點燃燃燒器。

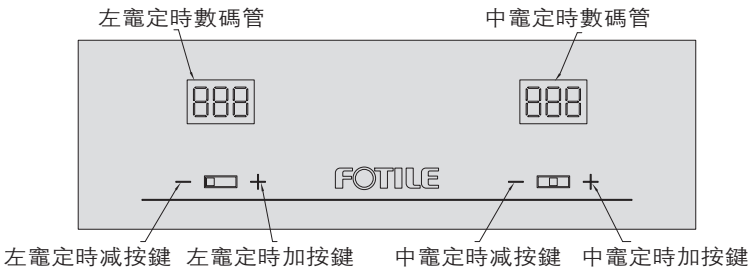
■ 定時操作說明

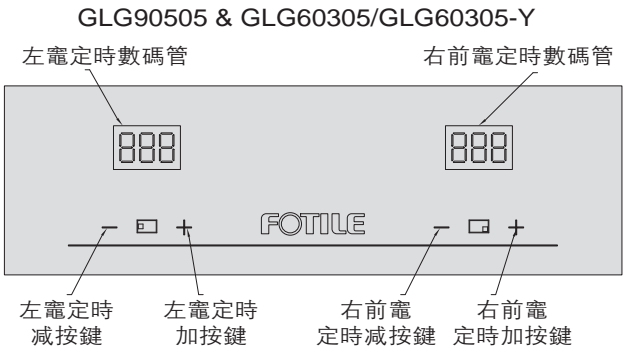
- ⚠ 注意：限GLG90305/GLG90305-Y的左、中竈眼, GLG90505和GLG60305/GLG60305-Y的左、右前眼。
- ⚠ 注意：定時功能竈具具有延時關閉氣源的功能，在自動關閉氣源后，用戶需要將旋鈕復位，處於關閉位置。在使用定時功能期間，用戶不要離開使用場所，避免竈具處於無人照看的狀態。
- ⚠ 注意：面板有油污或水漬時觸摸按鍵可能失靈，請保持操作界面干淨和干燥。

界面說明



界面包括按鍵及顯示2個部分。上面一排從左到右依次為左竈3位定時時間數碼管（單位：分鐘）、中竈3位定時時間數碼管（單位：分鐘）。下面一排從左到右依次為左竈定時減按鍵、左竈定時加按鍵、中竈定時減按鍵、中竈定時加按鍵。

GLG90305/GLG90305-Y





標識說明

-  定時“加”按鍵，長按此按鍵激活定時，在定時激活時（數碼管閃爍）。觸摸此按鍵定時時間增加1分鐘，若長按則持續增加.最高可調節至180分鐘。
-  定時“減”按鍵，長按此按鍵激活定時，在定時激活時（數碼管閃爍）。觸摸此按鍵定時時間減小1分鐘，若長按則持續減小.最低可調節至0分鐘。

888 3位定時時間數碼管，分別顯示左竈、中竈的定時時間。

定時(以左竈操作為例)

- (1)長按左竈對應的+或者-按鍵激活定時，此時左邊數碼管閃爍，默認定時時間15分鐘。
 - (2)觸摸左竈對應的+或者-按鍵調節定時時間。
 - (3)定時時間調節完成后.等待3秒后定時開始.數碼管顯示設定時間并常亮。
- ⚠ 注意：左竈和中竈既可以單獨定時也可以同時定時。

定時時間更改(以左竈操作為例)

- (1)短按左竈對應的+或者-按鍵激活定時.此時左邊數碼管閃爍.顯示左竈倒計時所剩時間。
- (2)觸摸左竈對應的+或者-按鍵調節定時時間。
- (3)定時時間調節完成后，等待3秒后定時開始，數碼管顯示設定時間并常亮。

取消定時(以左竈操作為例)

- (1)短按左竈對應的+或者-按鍵激活定時.此時左邊數碼管閃爍，顯示左竈倒計時所剩時間。
- (2)觸摸—按鍵調節定時時間為00分鐘。
- (3)等待3秒后對應數碼管熄滅，定時取消。

定時時間結束

定時時間倒計時至最后1分鐘時，竈具蜂鳴一聲，數碼管切換成60秒倒計時，倒計時至0秒時，竈具蜂鳴5聲后數碼管熄滅，竈頭關火。竈具點火后，最長持續工作4小時后，自動關火保護。旋鈕復位后，再次點火，開始下一個循環計時。

中途斷電提示

正常使用中，中途斷電，旋鈕未復位，再次上電數碼管顯示“E1”。復位旋鈕，“E1”顯示消除竈具可正常使用。

鍋具的選擇

請選擇合適的平底鍋，禁止使用烤盤，您將享受更好的烹飪體驗：

- 1. 請確保所用鍋具的直徑等于或大于烹飪面積；
- 2. 為避免摩擦表面，請使用干淨且底部光滑的平底鍋；
- 3. 為了獲得最佳的烹飪效果，搪瓷鋼鍋的底部應為2-3毫米厚，不銹鋼填充鍋的底部應該有4-6mm厚。

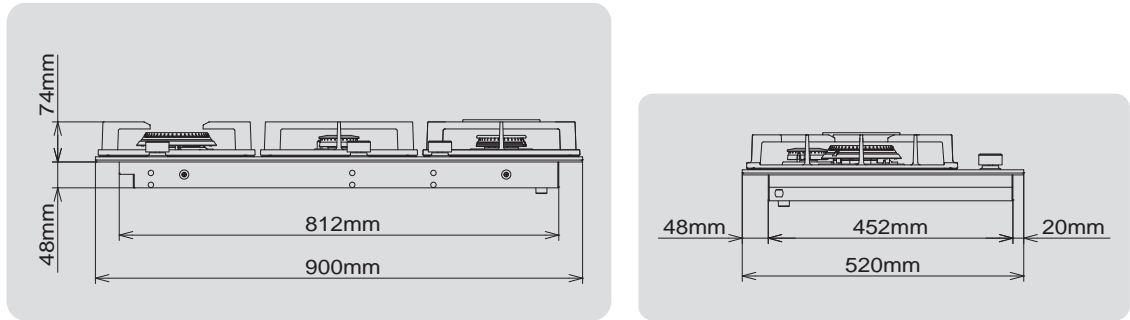
燃燒器	最小尺寸	最大尺寸
主燃燒器	N/A	315mm
快速燃燒器	100mm	270mm
其它	100mm	195mm

輔助鍋支架

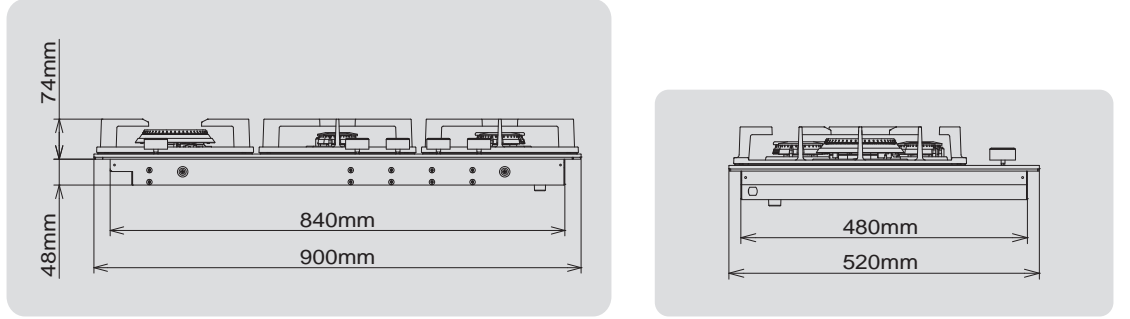
- 1. 在竈具面板和輔助鍋支架完全冷却前不要移動，以免燙傷。
- 2. 不要使用超大的平底鍋，可能會導致火焰蔓延，造成附近的損害。

底盤與面板位置尺寸

GLG90305/GLG90305-Y

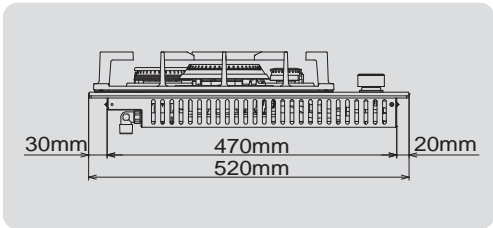
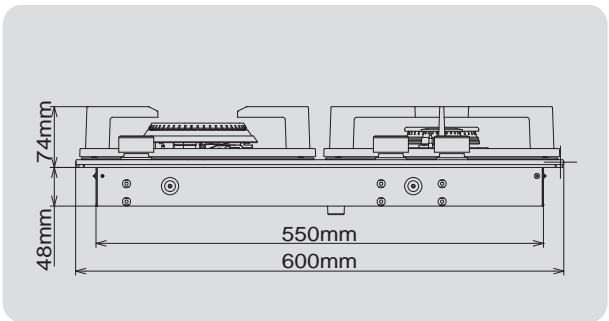


GLG90505



使用說明

GLG60305/GLG60305-Y



清潔保養

清潔保養

注意		
在清潔、維護電具之前，請關閉氣閥并等待其徹底冷卻	當你維護以下部件時，確保不要拆卸安全裝置或氣體管道部件	如有異常，請聯立方太服務中心

■ 檢查	
	如果軟管損壞或出現小孔，請立即停止使用并及時更換
	不要使溢出物堵塞燃燒器，確保沒有食物殘留物、異物和水接觸點火和熱電偶頭
	請不要將易燃物品堆放在燃氣電周圍
	火焰不應不規則
	燃燒器、火蓋和鍋支架應正確放置
	經常用泡沫檢查接口以避免氣體泄漏



請不要用鋼絲球等鋒利的材料擦拭電具。這會大大縮短電具的使用壽命。

清潔保養



每三個月對爐子進行維護：

1. 清潔燃燒器、點火針、熱電偶；
2. 檢查連接爐管是否損壞，連接是否鬆動；
3. 深層清潔電具面板，去除表面油漬。

警告：服務只能由授權人員進行

■ 保養	
1.清潔前，請取下平底鍋支架和火蓋	2.燃燒器的可移動部分，如銅火蓋，必須用溫水和中性清潔劑單獨清洗。取出部件并擦干，然后使用電具。
3.請使用無腐蝕性的中性清潔劑清潔不銹鋼面板和燃燒器。切勿使用氯基清潔劑清潔玻璃	4.確保爐頭中沒有碳灰，也沒有堵塞
5.請不要使用粒狀稀釋劑（油灰粉）、清潔球、小刀等木制品來清潔燃燒器中殘留的頑固污漬。否則，會導致廚房臺面出錯或磨損裝配表面，從而影響電具的使用壽命	6.清洗后，晾干并正確安裝
7.如果火焰異常，請檢查噴嘴是否堵塞，如果堵塞，請用針頭清洗（針頭放在附件包裝中）	

故障排除

問題	原因	解決方案
聞到煤氣味	漏氣	不要使用電具，關閉燃氣開關，打開窗戶通風，不要觸碰任何屋裏開關。請立即離開廚房并打電話給專業人員進行維修。
打不着火	忘記打開總閥體	先關閉旋鈕，再打開總閥門
	空氣混入燃氣管	反復打火，直到空氣完全排掉
	火蓋、噴火器沒有安裝到位	請參考快速安裝指南，將火蓋、噴火器放置到位。
	點火裝置及絕緣點髒污潮濕	用干布擦干淨
	安全閥未開	確保燃燒器點着火并持續按壓3-4秒。
	熱電偶頭部髒污	用干布擦干淨
	燃燒器火孔、噴嘴堵住	將燃燒器取下用清水衝洗干淨并用干布擦干淨。 拿細長的針通一通噴嘴孔，確保噴嘴口暢通不堵塞。
	點火裝置有問題	請專業維修人員維修
火焰變小	燃燒器噴嘴堵住	拿細長的針通一通噴嘴孔，確保噴嘴口暢通不堵塞。
火焰長度不均勻	燃燒器髒污，火孔堵住	將燃燒器取下用清水衝洗干淨并用干布擦干淨。
	火蓋、噴火器沒有安裝到位	請參考快速安裝指南，將火蓋、噴火器放置到位。
火焰異常	鍋具溢液后，湯水大量溢出，流入燃燒器底杯腔體內部，造成出氣不均。	溢鍋后請及時清理溢液。用干淨的抹布清理溢液，拿開噴火器和火蓋，查看燃燒器底杯腔體有無液體，若有請及時清理。

電路圖

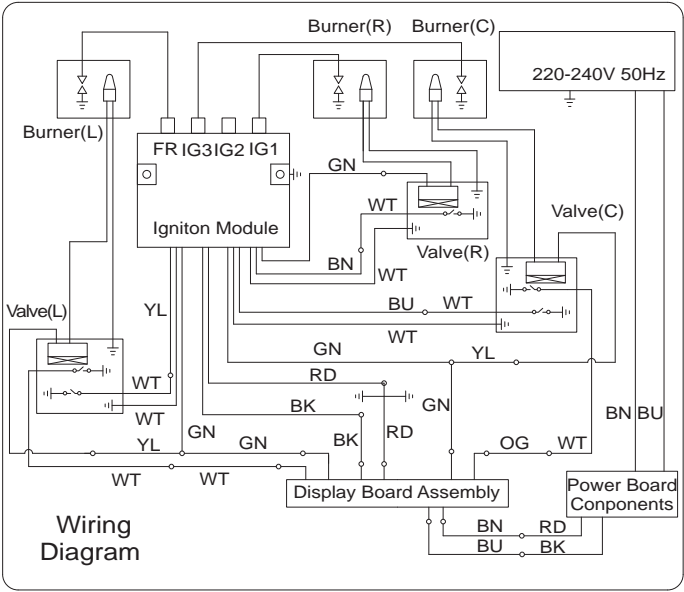
該設備配有標準的10安培電源線，該服務線由3針插頭端接，用于連接標準家用插座。電子點火系統需要電力供應。

注意! 出于維修目的，斷開電源是必要的。因此，按照當地布線規則的規定，設備安裝后，電源點應該是可接近的。

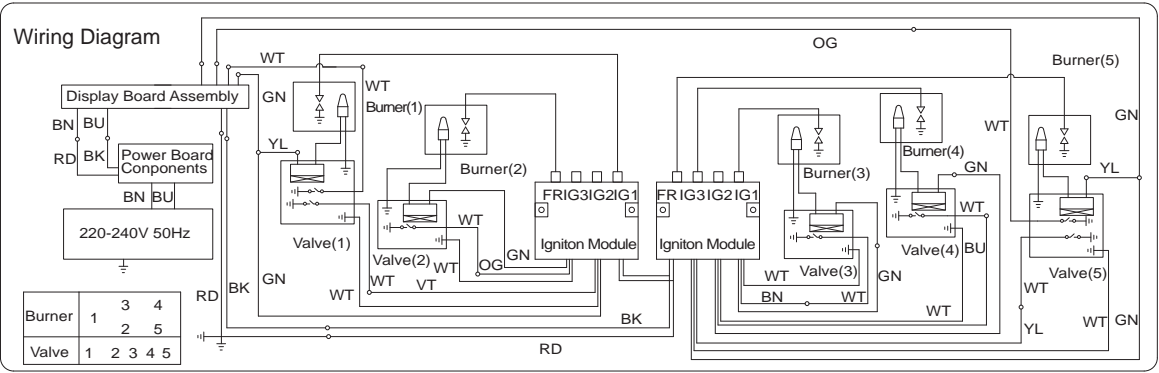
圖2是設備中的布線示意圖。

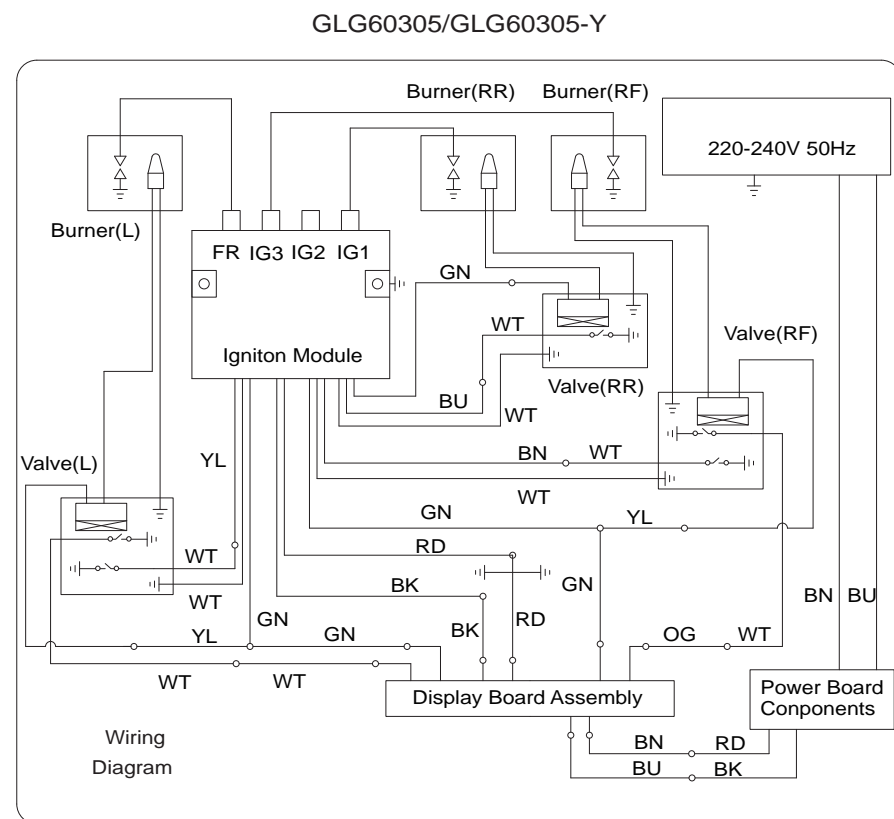
裝置的重量印在設備包裝標籤上

GLG90305/GLG90305-Y



GLG90305





所需工具



可調扳手



9/32"開口扳手



螺母旋具：9/32英寸或7mm



十字螺絲刀



3/16"一字螺絲刀

轉換前，請先：

1. 斷開電源：拔下嵌入式竈具電源綫。
2. 關閉竈具供氣：關閉燃氣開關閥。

警告

請勿在穩壓閥和燃燒器噴嘴轉換完成前使用不符合氣源的竈具，否則可能會導致大火焰和有毒烟霧，從而導致嚴重傷害。
轉換必須由專業人員進行，不遵守可能導致嚴重傷害或財產損失。

氣源轉換

方太竈具出產配置均為天然氣，如需使用液化石油氣，請先進行轉換。包裝中配有液化石油氣轉換套件（一套大小合適的燃燒器噴口，壓力調節器可用于天然氣和液化石油氣），轉換時請遵守說明。

液化石油氣轉換套件

噴嘴直徑和額定功率
(液化石油氣【液化氣】 2.75kPa)

GLG90305/GLG90305-Y & GLG90505

GLG60305/GLG60305-Y

主燃燒器： $\Phi 0.7^*2\&\Phi 0.6$ 17.2MJ/h

主燃燒器： $\Phi 0.73^*2\&\Phi 0.6$ 18.5MJ/h

快速燃燒器： $\Phi 0.92$ 11.2MJ/h

快速燃燒器： $\Phi 0.92$ 11.2MJ/h

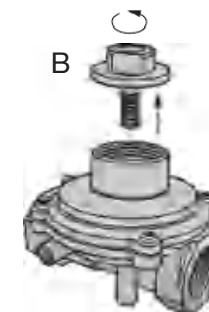
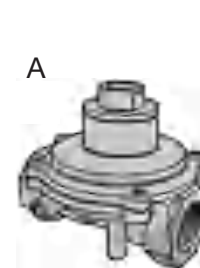
中速燃燒器： $\Phi 0.65$ 5.4MJ/h

中速燃燒器： 無

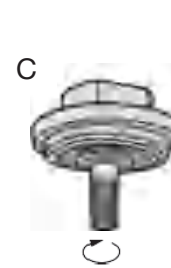
輔助燃燒器： $\Phi 0.55$ 3.9MJ/h

輔助燃燒器： $\Phi 0.55$ 3.9MJ/h

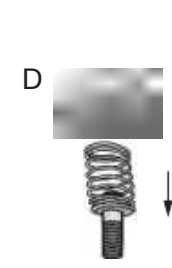
1. 按照以下說明轉換穩壓閥



從穩壓閥上擰下頂蓋螺母

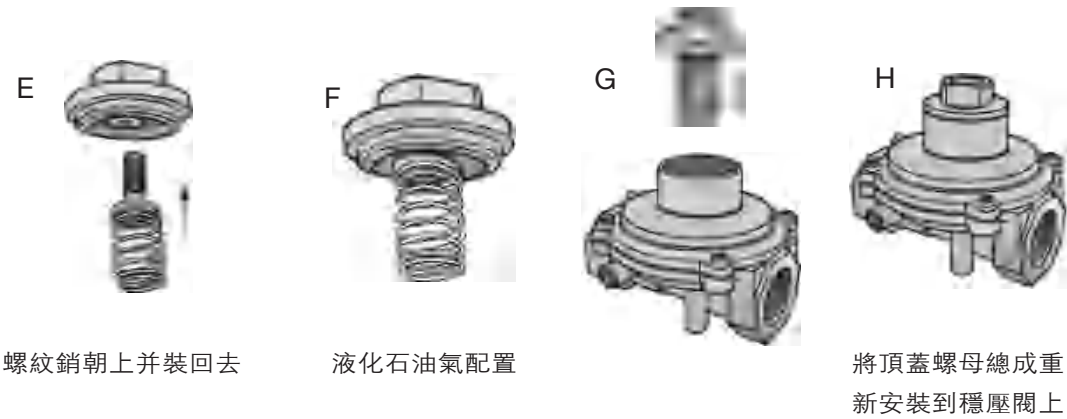


天然氣配置



從頂蓋上擰下螺紋銷

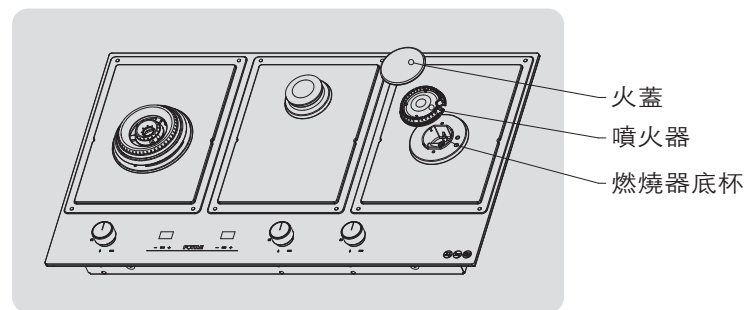
氣源轉換



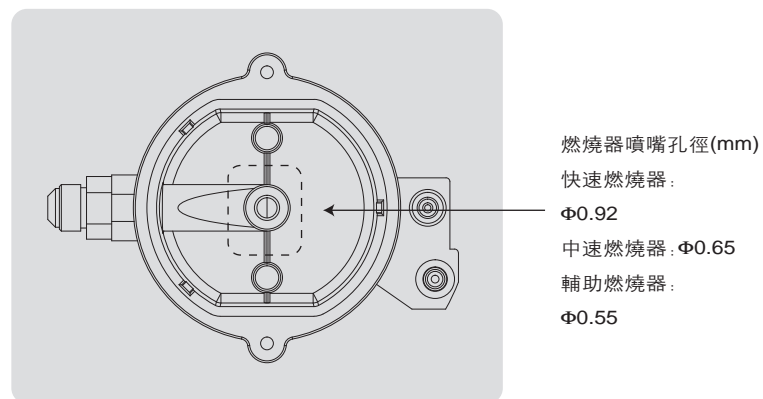
2. 按照以下說明轉換燃燒器噴嘴

請保存換下的燃燒器噴嘴，以便將來轉換回天然氣。

步驟1:從竈具的燃燒器底杯上取下火蓋和噴火器。

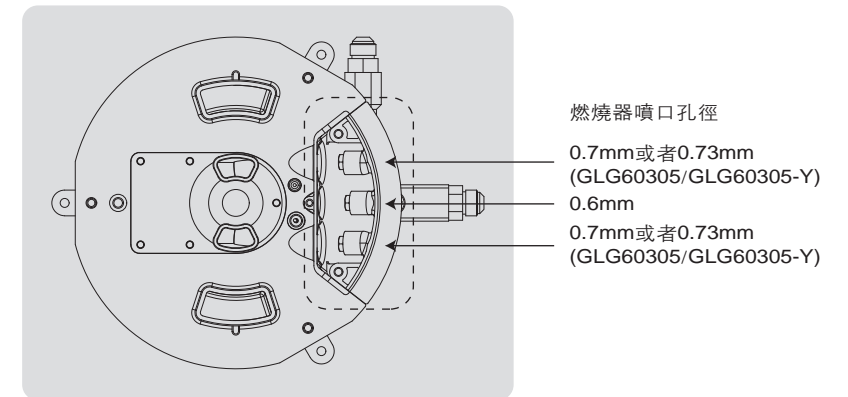


步驟2:使用9/32英寸或7mm螺母旋具，將快速/中速/輔助燃燒器的原噴嘴從燃燒器底部拆除，順時針慢慢擰緊，不能過度用力。將噴嘴更換成液化石油氣噴嘴。

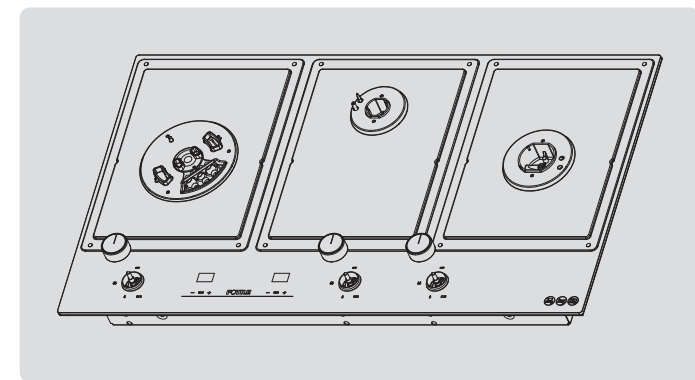


氣源轉換

步驟3:用十字螺絲刀將穩流器取下，后使用9/32英寸或7mm開口扳手，將中心燃燒器噴嘴從燃燒器底杯拆除，并更換液化石油氣燃燒器噴嘴。

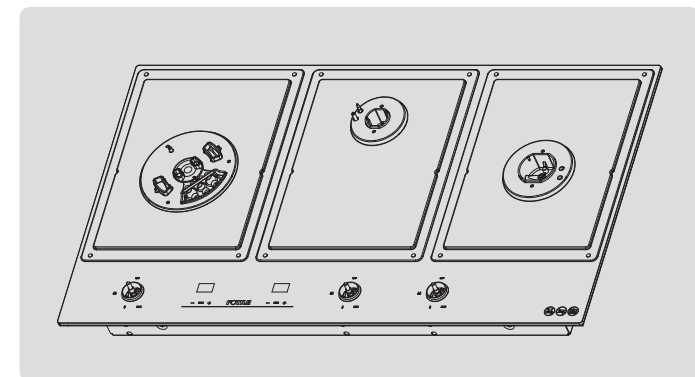


步驟4:將面板上的所有旋鈕依次拿開。



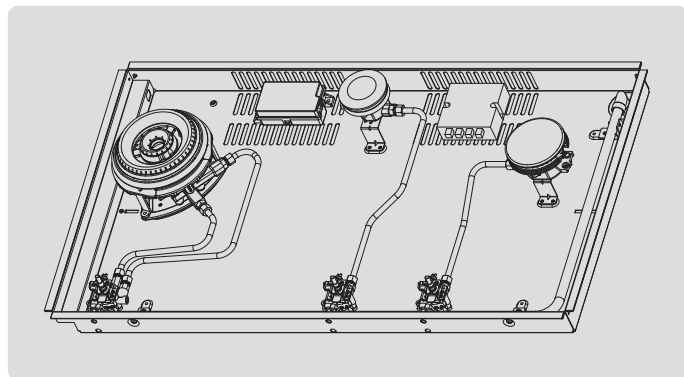
步驟5:拆卸面板

用十字螺絲刀將面板螺釘卸掉，面板移開。



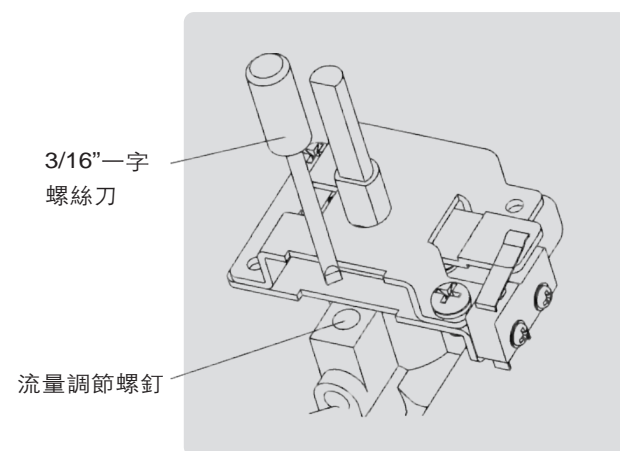
氣源轉換

步驟6:將所有燃燒器裝回各自的底杯上，并連接定時控制板。



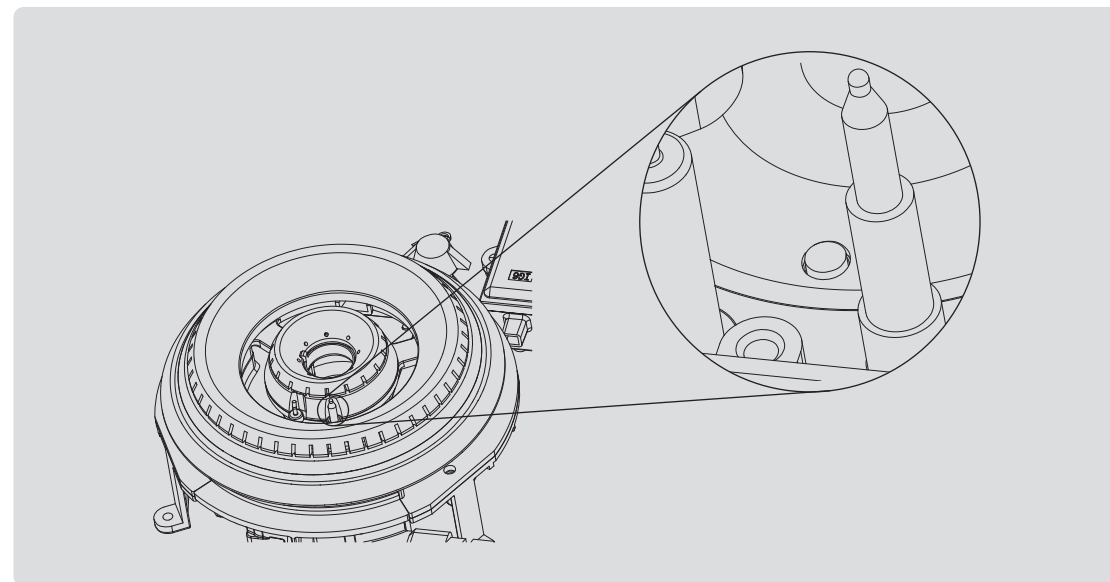
步驟7:調節流量調節螺釘

使用3/16"一字螺絲刀將所有的流量調節螺釘順時針旋轉至擰緊狀態。在該狀態下，主燃燒器、快速燃燒器和中速燃燒器的流量調節螺釘還需要逆時針旋轉45°。



氣源轉換

熱電偶頭部為下圖放大圖。



步驟8:將面板、燃燒器、旋鈕裝回竈具主體。