

Mia Cucina

KITCHENS BY TOWNGAS

User Instructions

60cm Built-in Gas Oven LYV60

Dear Customer

Thank you for choosing Mia Cucina products. These meticulously designed products, manufactured with the highest quality materials, have been carefully tested to satisfy all your cooking needs. Please read and follow the following instructions that ensure correct operation and optimal performance.

Contents

Important Safety Instructions	P. 1
Installation Instructions	P. 3
Operating Instructions	P. 7
Recommendations & Tips	P. 12
Maintenance	P. 14
Troubleshooting	P. 15
Specifications	P. 16

Attention!

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

Important Safety Instructions

The following instructions are very important to safe operation of gas appliance. Please read through them carefully. For enquiry and services, please contact Towngas 24-hour premium service hotline on 2232 1232 .

Installation

1. Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准EMSD APPROVAL GTXXXX) for connection to appliance or other appropriate methods accepted by EMSD.
2. Fix gas governor, ELITRE EL-125 and ensure the pressure setting is 0.8kPa.
3. Do not store any combustible materials, e.g. paper and plastic near or below the appliance. The appliance should be installed with a distance of more than 150mm away from combustible materials.
4. Install the appliance in a well-ventilated room.

Operation

1. In case of suspected gas leak, open windows and shut off gas meter valve. Do not operate any electric appliances or switches. Do not use any phones on site. Contact Towngas Emergency Hotline on 2880 6999 with a phone outside the premises.
2. Please use the appliance properly according to the operating instructions.
3. This appliance is designed for domestic use only. Do not use it for commercial purposes.
4. Do not use the appliance for any purposes other than cooking, e.g. drying clothes.
5. Open windows and turn on ventilation system before operating the appliance.
6. Do not allow kids to use appliance.
7. Do not leave operating appliance unattended.
8. Make sure that flame condition is uniform during operation.
9. Heed high temperature inside oven compartment and glass door.
10. Do not impact the glass door with hard objects, place objects or place cooking utensils on an opened glass door.
11. Glass door may shatter if it is subject to overheat due to combustion problem, impact or scratch by other objects.
12. Ensure that there are no trapped objects which could damage the glass door.
13. Keep the glass door seal clean to prevent heat escaping and damaging adjacent objects.
14. Insert appliance accessories (such as shelf, drip pan and turnspit etc.) all the way into their guides to prevent damage to the glass door when closing.
15. Ensure stability of utensil resting on shelf or pan.
16. When grilling, please put the drip pan with appropriate amount of water for collecting the gravy and to avoid the gravy and grease catching fire or, causing smell and smoke due to scorch. In the means time, refill the water to drip pan according to the level of evaporation.
17. Please wear heat insulation gloves when putting in or taking out the utensils.
18. Carefully open the appliance glass door to avoid scalding by hot steam.
19. Appliance will generate heat during and after operations, do not touch the hot surfaces or allow children to approach.
20. Do not use sprays near the appliance.
21. All knobs should be turned to off position after use.
22. Clean the oven compartment after spillage of food and liquid once the appliance cools down.
23. If abnormal noise is observed, turn off flame. Contact Towngas Company if problem persists.
24. The appliance is not designed to operate with timers or remote control systems.

Important Safety Instructions

Maintenance

1. Check condition of gas hose regularly. Ensure that it is free from kink or crack. Contact Towngas Company to replace it if damage is found.
2. Allow the appliance to cool down completely before cleaning.
3. Wear gloves to protect the hands to prevent cutting by sharp edges when cleaning the appliance.
4. Before and after use, notice the condition and cleanliness of burner. The following abnormal conditions will incur abnormal combustion and thus damage of the appliance. Ensure undertaking measures to rectify the problem accordingly.

Abnormal Condition	Handling Measure
Burners are deformed	Contact Towngas Company to replace the parts.
Burners are blocked by dirt	Contact Towngas Company to clean the parts.

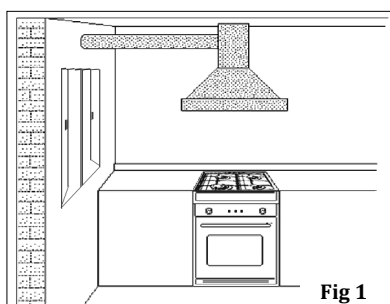
Installation Instructions

Before Installation

After having removed the various loose parts from the internal and external packing, make sure that the appliance is not damaged. In case of doubt, do not install or use the appliance and contact Towngas Company. Keep all packing parts (e.g. polystyrene foam, bags, cardboard, staples, etc.) away from children.

Installation Position

- The appliance is designed for built-in installation and is only suitable for installation inside a kitchen cabinet. Check the dimensions and condition of kitchen cabinet whether it is suitable for installation.
- Any walls of the adjacent furniture pieces and the walls beside the appliance must be made with heat-resistant material that can withstand 100°C.
- Install the appliance in a well-ventilated room, but do not install at the passage of strong wind. Keep it away from any combustible or flammable objects (such as paper, oil), sprays or pressurized containers. The appliance should be installed with a distance of more than 150mm away from surrounding combustible materials.
- The combustion products of appliance shall be evacuated by means of range-hood.

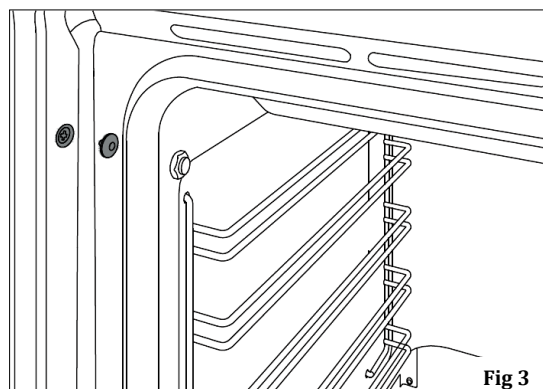
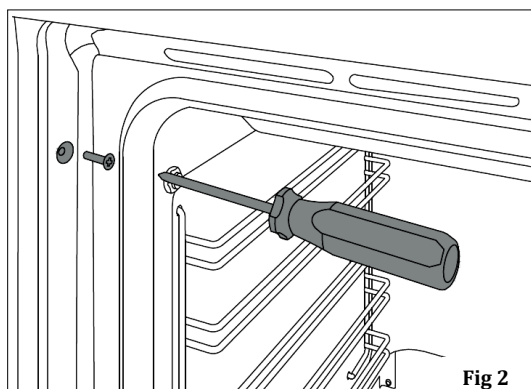


Room Ventilation

To ensure that the appliance operates correctly, the room volume should not be less than 25m³ with well ventilation and openable windows to outside. Natural air will flow through the windows into the room (Fig 1).

Appliance Installation

Reserve the cut-out on kitchen cabinet accordingly to type of cabinet unit. Keep sufficient clearance from the surrounding objects to ensure good ventilation and air discharge. Check the appliance is aligned with the kitchen cabinet and the glass door is opened smoothly. Fix the appliance to the kitchen cabinet by supplied screws (Fig 2) and covered with supplied protection caps (Fig 3).

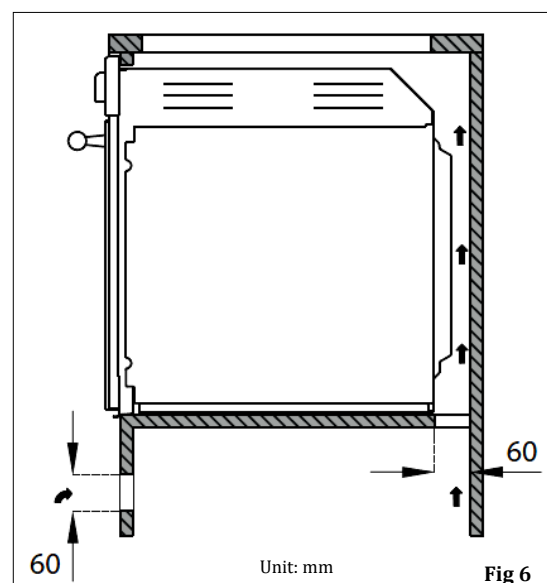
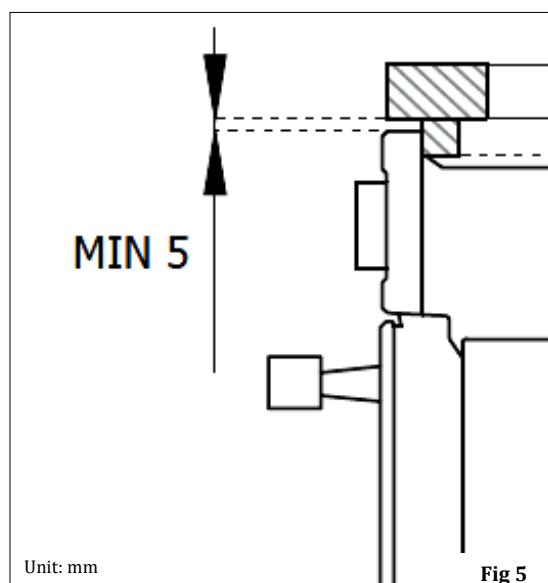
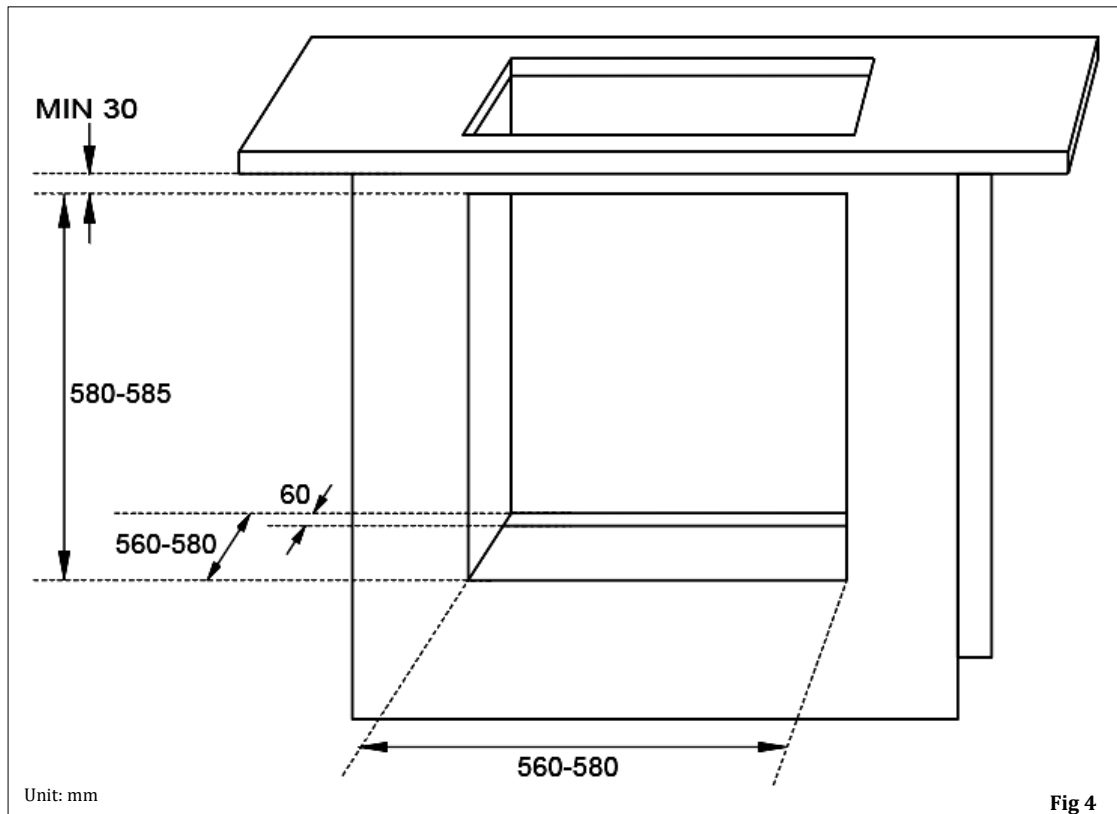


Attention: Do not use the glass door or handle to move the appliance.

Installation Instructions

- **Installing in Base Unit (Fig 4 - Fig 6)**

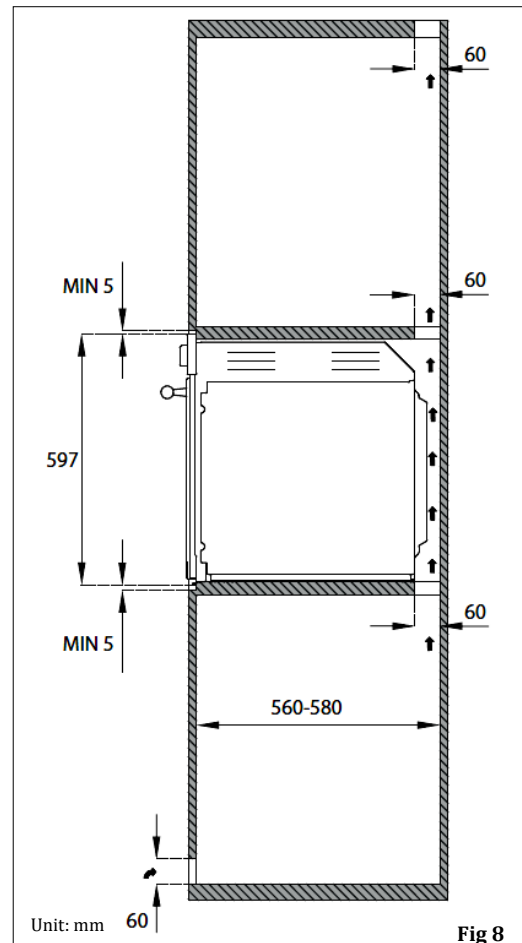
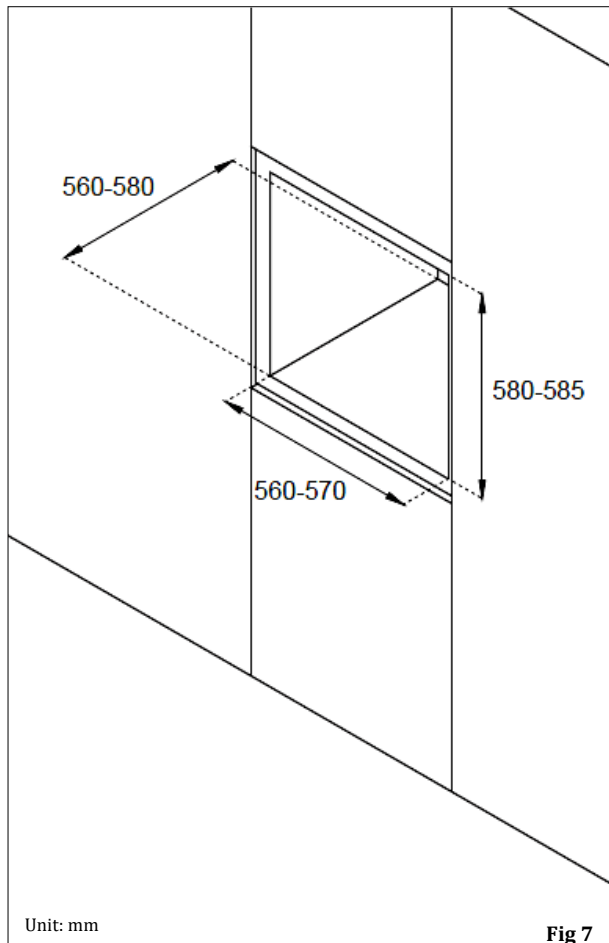
If another appliance (such as built-in gas hob, induction hob, etc.) is to be installed above the appliance, keep a clearance of at least 20mm from the bottom of the appliance installed above. If the installation instructions of the appliance above requires a different distance, adopt the larger value. The appliance will generate air-flow during operation that the appliance installed above may be influenced. A partition shelf may be added and sealed with silicone gel to prevent air draught affecting the operation of the appliance installed above.



Installation Instructions

- **Installing in Tall Unit (Fig 7 - Fig 8)**

Ensure there is an opening in the top or rear of the kitchen cabinet as shown in the figure for ventilation.



Gas Connection

Connect the gas appliance to the gas supply according to the prescribed standards in force, and ensure that the appliance matches with the type of gas supply. Furthermore, check that the supply pressure is 1.5 kPa and fix the gas governor with pressure setting of 0.8kPa.

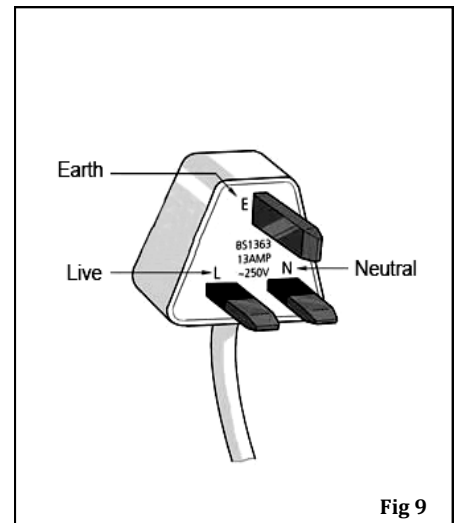
Attentions: The gas connection of the appliance is ½" B.S.P male thread. Use approved gas tubing for connecting to appliance. Flexible tubing must not be longer than 2000 mm. Tubing shall not touch any moving parts, be kinked or be compressed. After connection, check gas soundness of piping. Never use naked flame for checking.

Installation Instructions

Electrical Connection

The electrical connection must comply with current legal standards and regulations. Prior to carrying out the electrical connection, please ensure that:

- The power supply must correspond to the rating indicated on the badge situated at the front rim of appliance;
- The appliance shall be connected to the power supply through a 13A 3-pin plug, which complies with BS1363 (Fig 9);
- If the power socket is not located in accessible location, apply a double pole switch in accordance with standards which assures complete disconnection from power supply;
- The power cord must be well positioned to avoid high temperature at any point;
- Do not use any power socket adaptor or extension unit since they might cause poor contacts and lead to dangerous overheating.



Attentions: Before connecting the appliance to the power supply, always check that the power supply facility is correctly assembled. Any replacement of power cord shall be carried out by qualified technician.

Completing Installation

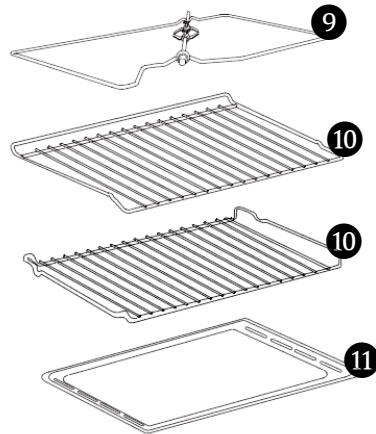
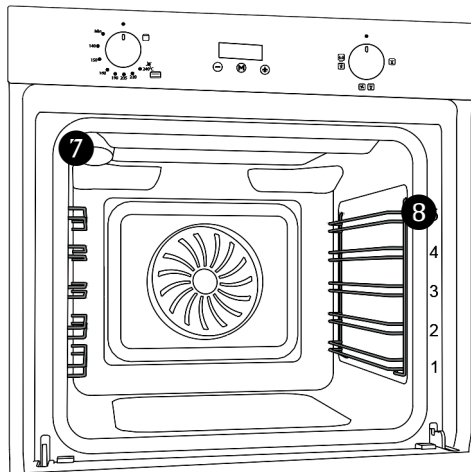
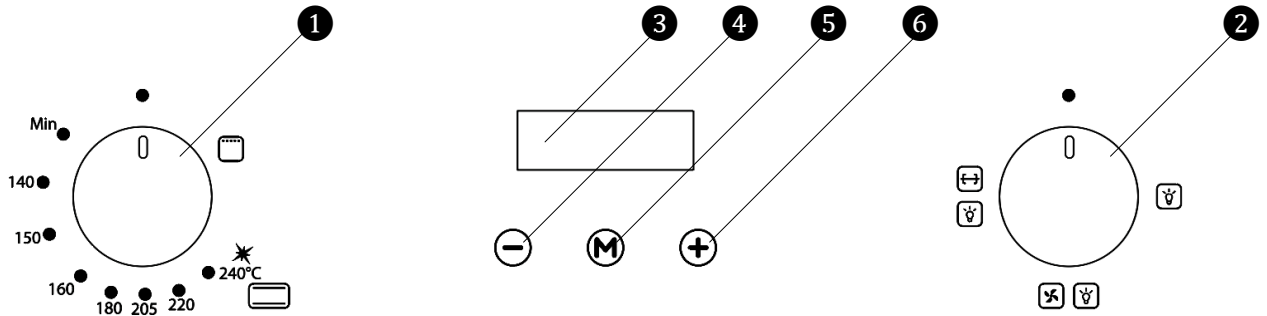
Make sure that all the parts are fitted properly before use.

Operating Instructions

Appliances Descriptions

The appliance is equipped with convention fan for baking or grilling and flame failure devices. Temperature scale is printed on control panel for ease of temperature setting.

Control Panel, Indicators & Appliance Parts



- ① Baking temperature/Grilling knob
- ② Assisting functions knob
- ③ Display
- ④ Minute-reminder function touch area “+”
- ⑤ Minute-reminder function touch area “M”
- ⑥ Minute-reminder function touch area “-”
- ⑦ Oven lighting
- ⑧ 5-level shelf holder
- ⑨ Oven turnspit
- ⑩ Shelves
- ⑪ Drip pan



Baking function indicator



Grilling function indicator



Conventional fan indicator



Oven turnspit indicator



Oven lighting indicator /
Proving function indicator

Operating Instructions

Oven Operations

• Ignition of Burner — Baking (Fig 10)

Open the glass door and ensure the baking temperature/grilling knob is at the off position. Press and turn the knob in anti-clockwise direction to oven ignition position. Keep pressing the knob for 10 seconds. After releasing the knob, make sure the flame persists.

• Ignition of Burner — Grilling (Fig 11)

Open the glass door and ensure the baking temperature/grilling knob is at the off position. Press and turn the knob in clockwise direction to oven ignition position. Keep pressing the knob for 10 seconds. After releasing the knob, make sure the flame persists.

Attentions:

- If the appliance has not been used for a long time, the first ignition may not succeed due to the trapped air in the gas pipe.
- If the burner fails to ignite, turn the knob to off position. After waiting for at least 1 minute, repeat the above ignition procedures until success of burner ignition. Do not keep pressing the knob over 15 seconds.

• Temperature Control — Baking (Fig 12)

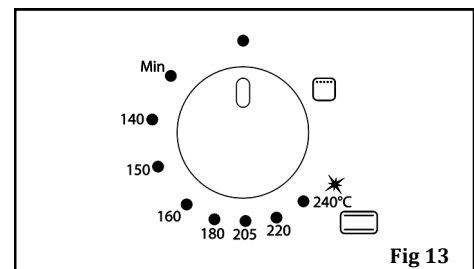
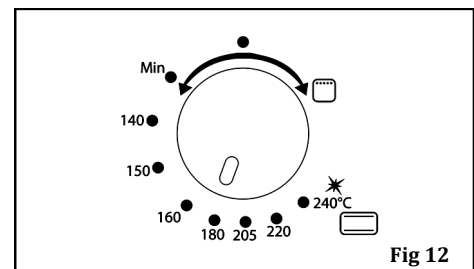
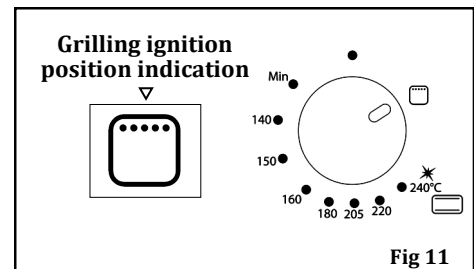
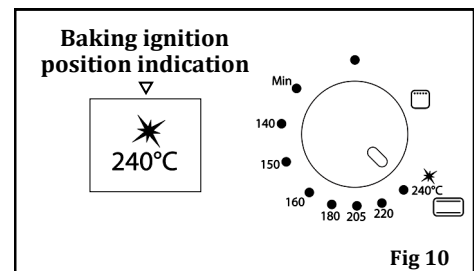
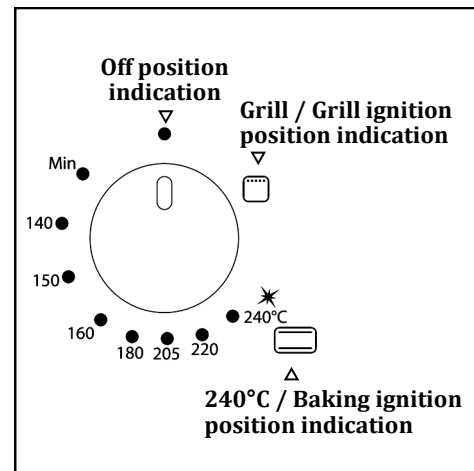
After ignition of burner, oven temperature can be adjusted according to cooking needs. Turn the baking temperature/grilling knob to adjust the temperature. The minimum temperature is “Min”; while the maximum temperature is “240°C”. Close the glass door during operation.

• Temperature Control — Grilling

Grilling function operates with fixed temperature. Convention fan is disabled for grilling. Close the glass door during operation.

• Turning Off the Oven (Fig 13)

Turn the baking temperature/grilling knob to off position.

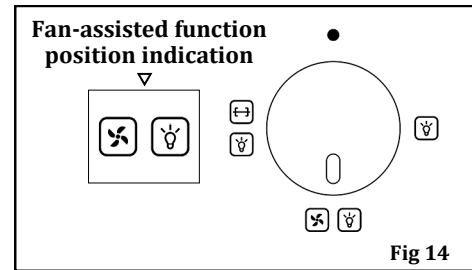


Operating Instructions

Assisting Functions For Cooking

- **Fan-assisted Baking (Fig 14)**

Appliance is equipped with independent convention fan for cooking needs. Turn the knob to fan-assisted function position on the control panel to activate the fan. With the convention fan, the baking temperature is more even. Preheat time can be reduced under the fan-assisted baking mode during cooking. But, preheat process is still preferred for delicate dishes. When using convention fan, the baking temperature is lower by around 10 to 15°C when compared with fan off.



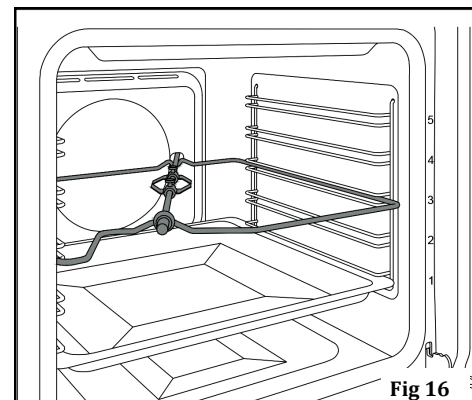
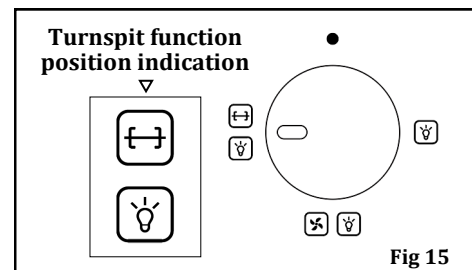
- **Rotisserie / Grilling with Oven Turnspit (Fig 15)**

Appliance is equipped with oven turnspit, which can be operated independently, for cooking needs. Turn the knob on the control panel to activate oven turnspit function.

When using the turnspit for cooking, correctly install the turnspit into the hole for the turnspit inside the oven compartment (Fig 16). Position the turnspit support at level 3 of the shelf holder. Close the glass door during operation.

During operation, remove the plastic handle from the turnspit. When operation is completed, refit the plastic handle to take out the food.

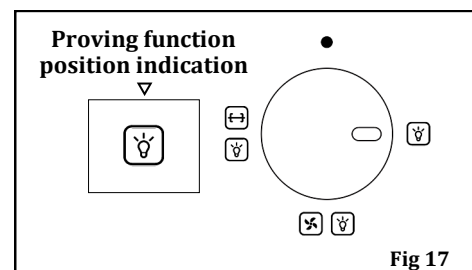
Attention: The grilling function must not be used for more than 30 minutes each time.



- **Proving (Fig 17)**

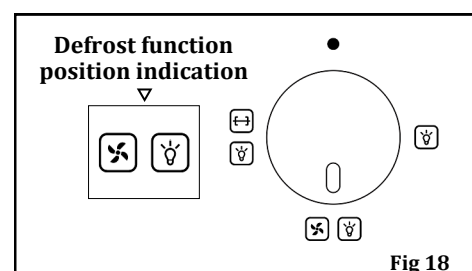
This function maintains a warm environment for proving dough. When using this function, it is advisable to put the dough into the oven compartment from cold. Turn the knob on the control panel to activate proving function.

Attention: Avoid opening the glass door during proving.



- **Defrost (Fig 18)**

This function speeds up defrosting through forced air circulation. Turn the knob on the control panel to activate defrost function.



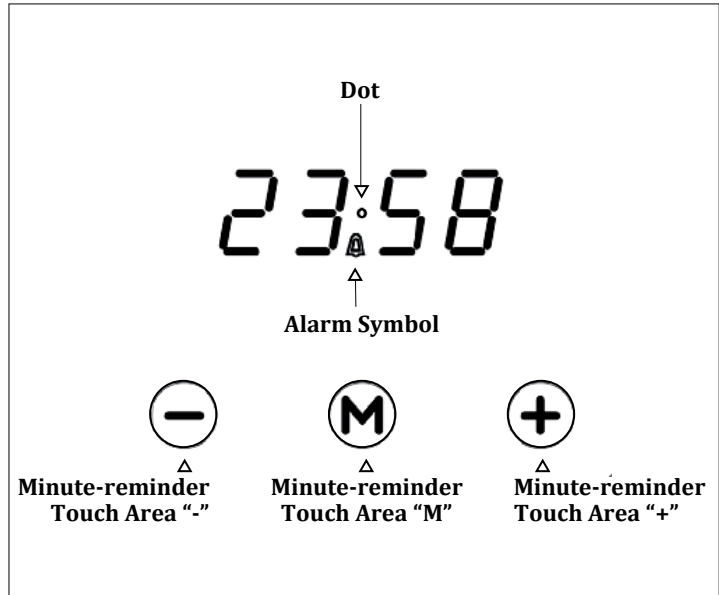
Operating Instructions

- **Clock & Minute-reminder**

Clock Setting

When the appliance is first switched on, or after cutting of power supply, the display will flash. To set the clock:

- 1) Touch and hold the area “M” until the number on the display stop flashing and the dot on display keeps flashing.
- 2) Touch the area “+” or “-” to set the clock. Setting will be completed automatically after releasing from the touch area for a short period. The dot stops flashing.



Minute-reminder Function & Setting

This function is a countdown timer which can be set to a maximum time of 23 hours and 59 minutes. To set the timer:

- 1) Touch and hold the area “M” until the display starts flashing.
- 2) Touch the area “+” or “-” to set the minute-reminder.
- 3) After a few seconds, the clock will be displayed along with the alarm symbol. The countdown timer starts.
- 4) Acoustic signal will be emitted and the alarm symbol will flash when the time has elapsed. Touch the area “+”, “-” or “M” to stop the sound and hold the touch until the alarm symbol disappear to switch off the minute-reminder function .

Attention: After minute-reminder sounds, it does not stop baking / grilling operation automatically. User must turn off operation by turning the baking temperature/grilling knob to off position manually.

Adjusting Clock & Acoustic Signal Volume

- To adjust the clock:
 - 1) Touch and hold the area “+” and “-” simultaneously until the dot on display starts flashing.
 - 2) Touch the area “+” or “-” to adjust the clock.

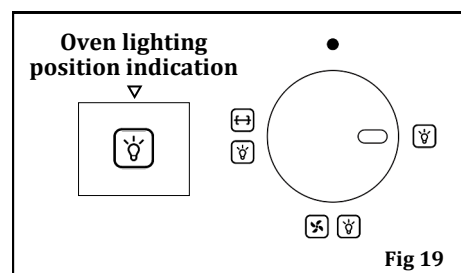
Attention: Termination of power supply will lead to losing the clock setting. After resumption of power, set the clock again.

- To adjust the buzzer volume:
 - 1) Touch and hold the area “+” and “-” simultaneously until the dot starts flashing.
 - 2) After touching area “M”, “ton1”, “ton2” or “ton3” will be shown on the display.
 - 3) Touch the area “+” or “-” to adjust volume.

Operating Instructions

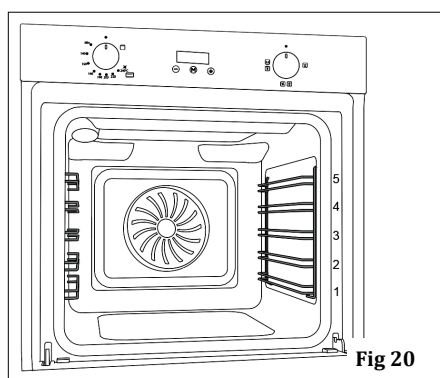
- **Oven Lighting (Fig 19)**

This function allows checking on the food for cooking results. Turn the knob on the control panel to activate lighting function.



First Time Usage

For the first time usage, remove all parts and accessories (no food inside) and operate at temperature of 240°C for 15 to 30 minutes in order to eliminate any moisture and odours inside the oven compartment. Allow the appliance to cool down before cleaning.



Position Inside Oven

A 5-level shelf holder (Fig 20) that is suitable for shelf and drip pan. Positions of shelf levels are indicated on the right front rim of appliance. Shelves and drip pan must be inserted into the shelf holder until completely stop to prevent contacting with the glass door. For ease of cleaning, it is recommended to cook the meat on the bake tray or on the shelf with drip pan inserted beneath to avoid accumulation of grease and gravy in the oven compartment.

Oven Pre-heat

After igniting the burner and setting the desired temperature, wait for the completion of preheat cycle before putting in any food. It takes about 15 to 30 minutes depending on the temperature setting and the number of accessories inside.

Oven Cooling

The appliance is equipped with a cooling system which operates during cooking. Air flow between the control panel and the glass door prevent the controls from heating up. Cooling system is turned on and off automatically and keeps running after the appliance is switched off for a while to cool down.

Condensation & Smoke

When cooking foods with high water content, it is normal to have condensation to form on the inside of the glass door and on the control panel. The condensation will be evaporated during cooking. Smoke may also form inside the oven compartment when cooking particularly fatty foods, especially cooking with grill function. The phenomenon is normal.

Recommendations & Tips

Recommendations for Cooking

Refer to the following tables for general cooking temperature and time of different foods. Personal experience, tastes and preferences will help determining variations of the table. In any case, please follow the instructions of the specific recipe being used. The table only serves as a reference only.

	Baking Food	Convention Fan	Weight (kg)	Suggested Temperature (°C)	Suggested Cooking Time (min)
Meat	Roast Pork Neck	ON	2-3	180-190	170-180
	Roast Pork Loin	ON	2	180-190	70-80
	Roast Hare	ON	1.5	180-190	70-80
	Roast Turkey Breast	ON	3	180-190	110-120
	Roast Chicken	ON	1.2	180-190	65-70
	Roast Veal	ON	2	180-190	90-100
	Roast Beef	ON	1	200	40-45
	Rainbow Trout	ON	1.2	150-160	35-40
	Monkfish	ON	1.5	160	60-65
	Turbot	ON	1.5	160	45-50
Pasta	Lasagne	OFF	3-4	220-230	45-50
	Baked Pasta	OFF	3-4	220-230	45-50
Bread	Bread	ON	1	190-200	25-30
	Focaccia	ON	1	180-190	20-25
	Pizza	ON	1	240	8-9
Dessert	Victoria Sponge	ON	1	150-160	55-60
	Sponge Cake	ON	1.2	160	55-60
	Bundt Cake	ON	1	160	55-60
	Rice Cake	ON	1	160	55-60
	Jam Tart	ON	1	160	35-40
	Stuffed Tortellini	ON	1	160	20-25
	Pastries	ON	0.6	160	30-35
	Ricotta Cake	ON	1	160-170	55-60
	Profiteroles	ON	1.2	180	80-90

Recommendations & Tips

Roasting Food		Convention Fan	Weight (kg)	Suggested Temperature (°C)	Suggested Cooking Time (min)	
					1 st side	2 nd side
Meat	Pork Chops	OFF	1.5	175	15	5
	Pork Fillet	OFF	1.5	175	10	5
	Spare Ribs	OFF	1.5	175	10	10
	Sausages	OFF	1.5	175	15	
	Bacon	OFF	0.7	200	7	8
	Beef Fillet	OFF	1	200	10	7

Tips on Cooking

- Baking on a single level is ideal for roasts, bread and cakes.
- Baking on multiple levels with convention fan is ideal for biscuits and cakes or other type of food which requires even heat.
- Grilling on a single level is ideal for sausages, chops, bacon, fish or toast.
- Placing the food at the centre of the shelf or pan is recommended.
- Leave at least 3 cm between dishes and walls of oven compartment to allow heat to circulate.
- Using light-coloured aluminium trays when cooking pastries; while using dark metal tins for cooking sweets and biscuits to help absorbing heat. Make sure the baking utensils which are directly in contact with the food are food grade.

Tips on Energy Saving

- Open the glass door only when necessary to avoid wasting heat.
- Remove any accessories not currently being used.
- Keep the oven compartment clean.

Maintenance

Attention: Allow the appliance to cool down before performing any maintenance and cleaning. Turn off the power supply and the appliance gas supply valve. Wear gloves to protect the hands while cleaning.

To maintain the appliance properly, follow the following instructions to clean it regularly:

General

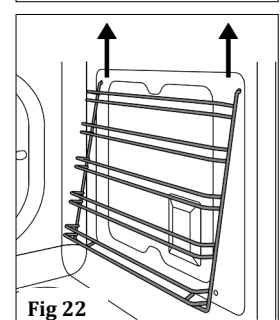
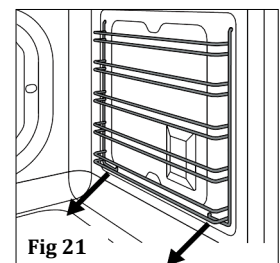
- Do not use steam cleaners for cleaning;
- Avoid leaving acidic or alkaline substances on the appliance (vinegar, brine, lemon juice, etc);
- Clean and tidy up the burners after spillage of food and liquid once it cools down;
- Regularly check the flame failure device and ignition electrode. In case, stains get stuck at flame failure device, clean them with soft brush;
- Under general occasions, do not touch any internal parts of the appliance. If necessary, wear gloves to prevent from cut injury if it is required to be cleaned;
- Check the gas tubing regularly. If crack is observed, contact Towngas Company immediately for replacement.

Cleaning Enameled, Metallic and Stainless Steel Parts

- Accessories must be washed regularly with warm water and detergent, and be dried completely after wash;
- Regularly use neutral detergent to clean the stainless steel accessories for keeping the accessories shine;
- Use suitable non-abrasive and non-corrosive detergents to avoid scratching of surface and protecting coating surface;
- Avoid using chlorine-based detergents (such as bleach).

Cleaning Oven Compartment Parts

- Glass: Use suitable non-abrasive and non-corrosive detergents to avoid scratching of surface.
- Oven compartment: Use suitable non-abrasive and non-corrosive detergents to avoid scratching of surface and protecting coating surface. Shelf holder should be taken out during cleaning and replace properly after cleaning.
- Shelf holder: Follow the guideline in Fig 21 and Fig 22 to taken out for cleaning. Replace the shelf holder after cleaning.



Troubleshooting

Attention: Before restarting ignition, return the baking temperature/grilling knob and assisting functions knob to off position.

If abnormality or fault is observed, turn off flame. Ensure that the appliance cools down completely before undertaking remedial measures. If not effective after undertaking the following remedial actions, please contact Towngas 24-hour premium service hotline on 2232 1232 for services.

Fault	Cause	Remedy
1. No ignition or flame	Power supply is turned off.	Turn on the power supply.
	Gas meter valve and/or appliance gas supply valve is turned off.	Open gas meter valve and/or appliance gas supply valve completely.
	Air is trapped inside gas pipe.	Repeat ignition until trapped air is removed.
2. Flame does not persist	Flame failure device is dirty.	Clean flame failure device.
	The knob is not fully pressed or not turned to the ignition position.	Fully press and turn the knob to the ignition position.
	Holding time of knob is too short.	Hold the pressing of knob for 10 seconds.
3. Flame off when using	Flame failure device is dirty.	Clean flame failure device.
4. Pop sound when flame extinguishing	Instant combustion of gas remained in burner.	Normal phenomenon.
5. Oven light does not light up	Light bulb is not installed or installed properly.	Install the light bulb properly.
	Light bulb is damaged.	Replace the light bulb .

Specifications

Model		LYV60	
Basic Specification	Appliance Type		Gas Oven
	Installation Type		Built-in Type
	Appliance Dimensions - H x W x D (mm)	Appliance	597 x 595 x 574
		Cut-out	580 x 560 x 560
	Weight (kg)		38
	Gas Type		Hong Kong Town Gas
	Gas Supply Pressure (kPa)		1.5
	Governor Outlet Pressure (kPa)		0.8
	Gas Connection		½ B.S.P (Male)
	Power Supply Connection		220-240V (50Hz)
	Ignition Type		Automatic Spark Ignition
	Rater Heat Input (kW)	Baking	2.5
		Grilling	1.8
Power Consumption (W)		90	
Operation System	Oven Temperature Selections (°C)		Min, 140, 150, 160, 180, 205, 220& 240
	Oven Light		Yes (25W)
	Convention Fan		Yes
	Oven Turnspit		Yes
	Minute-Reminder		Yes
Safety Device	Flame Failure Safety Device		Thermocouple Type
Accessory	Shelf		2
	Drip Pan		1
	Oven Turnspit		1

The appliance complies with Hong Kong Electrical Products (Safety) Regulation.

使用說明書

60厘米嵌入式氣體焗爐

LYV60

尊敬的客戶

多謝選用 Mia Cucina 的產品，本產品經精心設計，採用優質材料生產以及通過嚴謹測試，定能滿足您的烹飪需要。為確保爐具正確使用及維持最佳效能，請細閱及遵循以下說明。

目錄

重要安全指示	第 1 頁
安裝說明	第 3 頁
操作指示	第 7 頁
建議及提示	第 12 頁
保養	第 14 頁
故障處理	第 15 頁
技術規格	第 16 頁

注意!

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

重要安全指示

以下指示對氣體爐具的安全操作十分重要，請詳細閱讀。如有查詢或需要維修服務，請聯絡煤氣公司 24小時尊貴客戶服務熱線 2232 1232。

安裝

1. 使用認可印有機電工程署批准標記（例如：機電工程署批准EMSD APPROVAL GTXXXX）的氣體喉管連接爐具，或使用機電工程署接納的其它恰當方法。
2. 安裝穩壓器，ELITRE EL-125，並確定壓力設定為0.8千帕。
3. 爐具周圍或下方不可放置可燃物品，如紙張及塑膠等，與可燃物料距離須保留150毫米以上。
4. 爐具須安裝在空氣流通之房間內。

使用

1. 當懷疑洩漏氣體時，將窗戶打開，以及關閉煤氣錶閥。切勿操作任何電器或電掣開關。切勿在現場使用任何電話。在現場以外的地方，致電煤氣公司緊急事故熱線，電話：2880 6999。
2. 請參照說明書內指引正確使用爐具。
3. 爐具只供家用，切勿用於商業用途。
4. 除煮食外，切勿使用爐具作其他用途，例如烘乾衣物。
5. 使用爐具前，請開啟窗戶及排氣系統。
6. 不可讓兒童使用爐具。
7. 切勿讓爐具在無人看管下運作。
8. 請確保使用時火焰平均。
9. 注意爐內及玻璃門的高溫。
10. 切勿以硬物撞擊玻璃門或將重物、器皿放置於正開啟的玻璃門上。
11. 如因燃燒問題而出現過熱情況、撞擊或刮花，玻璃門有機會爆裂。
12. 請確保沒有障礙物阻礙玻璃門，以避免損壞。
13. 請保持玻璃門上的密封邊清潔，避免熱力流失及損壞旁邊的物品。
14. 放置爐具配件時（如層架、接油盤及轉叉等），確保配件完全放入，避免玻璃門於關上時損壞。
15. 請確保器皿穩定地放在層架或焗盤上。
16. 使用焗爐燒烤時，應以接油盤收集所產生的肉汁，並於盤內注入適量清水，避免肉汁及油脂受熱著火，或因燒焦而產生異味及冒煙。燒烤時應根據水份蒸發程度作適量補充。
17. 放入或取出鍋具時，應佩帶隔熱手套。
18. 請小心打開爐具玻璃門，以免被蒸氣燙傷。
19. 爐具使用時及使用後會產生高溫，切勿觸摸焗爐高溫表面或讓兒童走近。
20. 請勿在爐具附近使用噴霧產品。
21. 使用後，應將所有旋鈕設於關閉位置。
22. 如滾瀉食物及汁液，應在爐具冷卻後儘快清潔爐內空間。
23. 如爐具出現異常聲響，應先關火。若問題持續，聯絡煤氣公司進行檢查。
24. 爐具設計並不適合與外置計時器或遙控系統一同使用。

重要安全指示

保養

- 1 定期檢查氣體喉管狀況，確保沒有扭結或裂縫，若發現損壞，請聯絡煤氣公司更換喉管。
- 2 讓爐具完全冷卻後，才可進行清潔。
- 3 進行清潔時，應穿上保護手套避免割傷。
- 4 使用前和使用後，注意爐頭的狀況和清潔。以下不正常狀況會產生燃燒不良，進而引致爐具損壞。請確保採取相應措施，糾正有關問題。

不正常情況	處理措施
爐頭變形	聯絡煤氣公司更換零件。
爐頭被污積堵塞	聯絡煤氣公司清理零件。

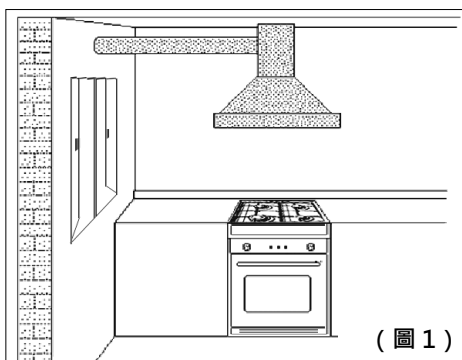
安裝說明

安裝前

拆除包裝及從包裝取出配件時，應小心處理，並檢查爐具及配件有否損壞。如發現問題，請勿安裝或使用爐具及與煤氣公司聯絡。請將所有包裝物料及部件（包括發泡膠、膠袋、紙板及固定釘等）放置於兒童不能觸及的地方，以免造成危險。

安裝位置

- 爐具為嵌入式安裝設計，只適合安裝於廚櫃內，確保廚櫃的尺寸及狀態是否適合安裝。
- 請確保安裝於爐具兩側的傢俱及牆壁物料為耐熱物料，並可抵受攝氏100度。
- 爐具須安裝在空氣流通之房間內，但切勿置於強風直接吹入的位置。附近不可放置易燃物料（如紙張、油類）、噴霧及壓縮容器。爐具與周圍可燃物料應保持150毫米以上的距離。
- 爐具於煮食時的煙氣應經由抽油煙機排走。

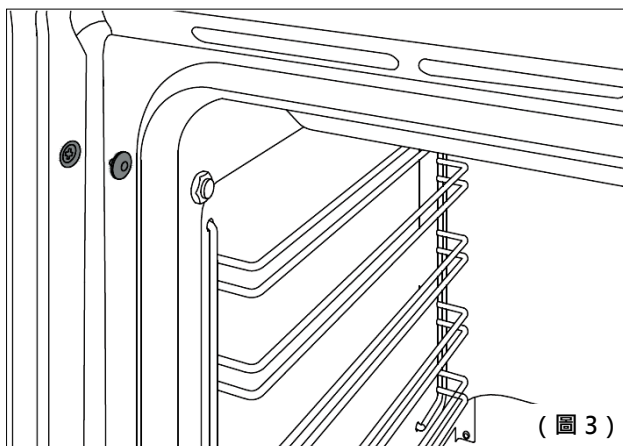
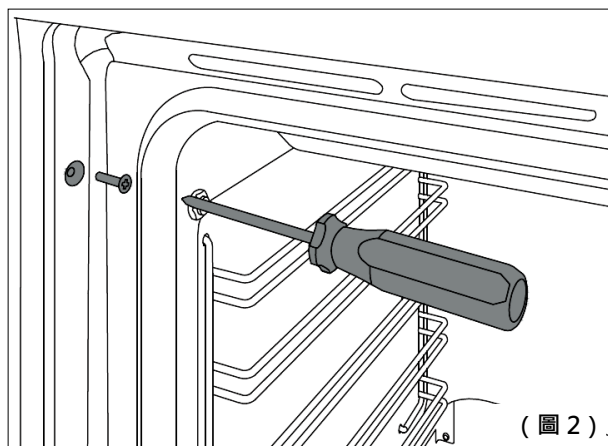


室內通風

為確保爐具正常運作，該爐具不應安裝於少於25立方米的房間內，並必須保持良好通風及設有連接到室外的窗戶。自然通風可經窗戶流入室內（圖 1）。

安裝爐具

依據廚櫃的種類預留相應的開孔尺寸。與附近的物件保留足夠距離，以維持良好通風及排氣。放置後，確保爐具與廚櫃對齊，玻璃門開關順暢。利用提供的螺絲（圖 2）將爐具固定於廚櫃上，並利用提供的保護蓋（圖 3）遮蓋。

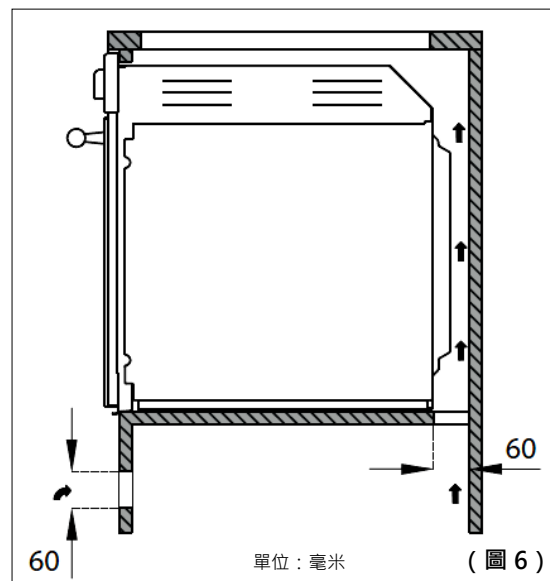
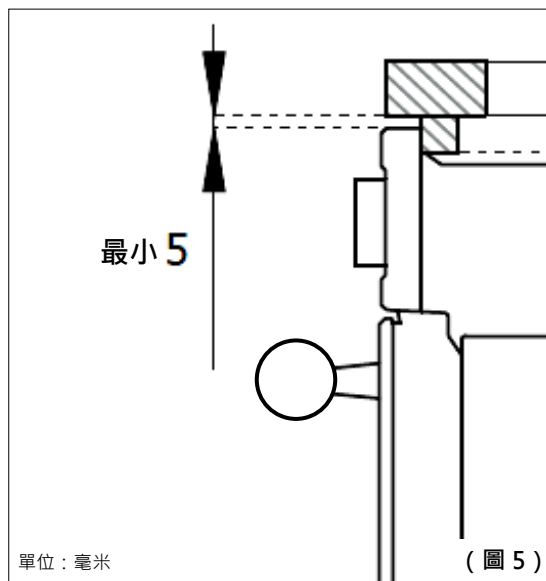
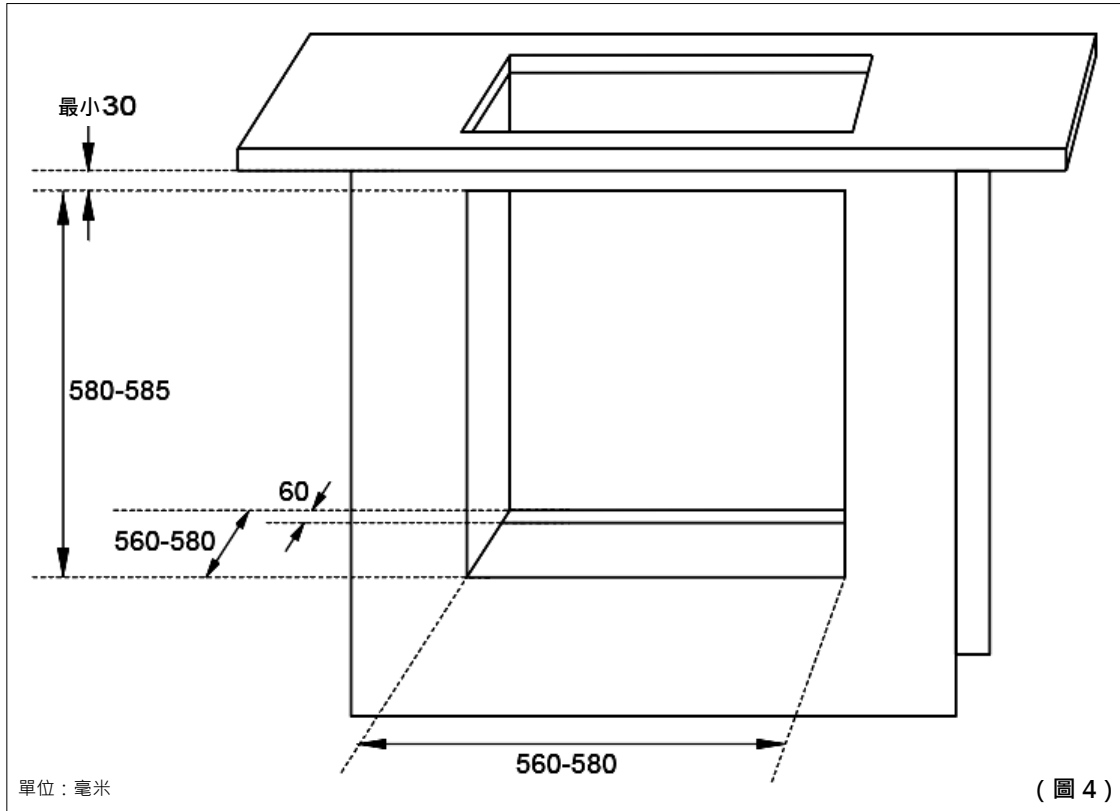


注意：請勿利用玻璃門或手柄移動爐具。

安裝說明

- 安裝於地櫃 (圖 4 - 圖 6)

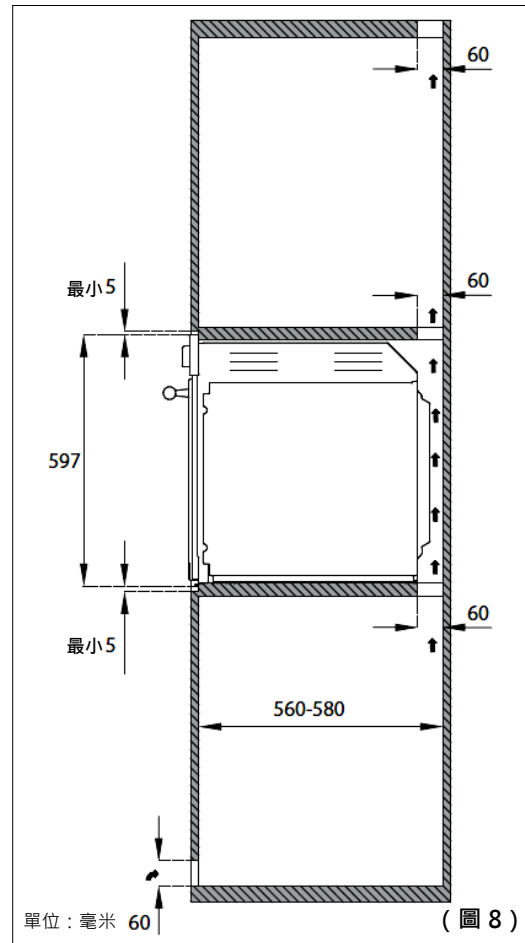
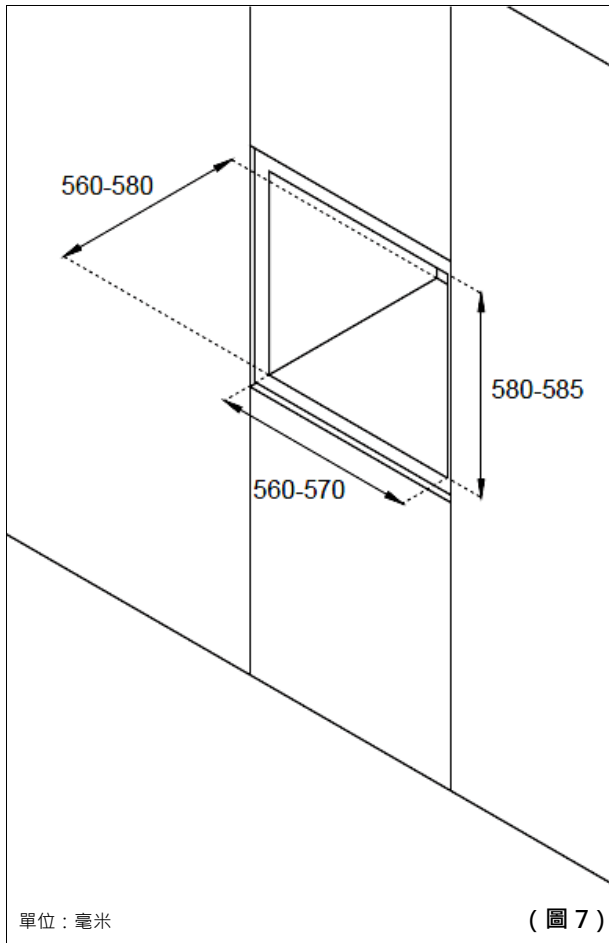
若在嵌入式氣體爐具上安裝其他器具 (如嵌入式氣體煮食爐、電磁爐等)，請與上方安裝的器具底部保留最少20毫米的距離。若上方器具的安裝指引要求不同的間距，應採用較大者。由於爐具於運作時會產生氣流，有機會影響上方安裝的器具。因此可加裝隔層板並以矽膠密封所有縫隙，避免氣流影響上方安裝的器具運作。



安裝說明

- 安裝於地櫃 (圖 7 - 圖 8)

確保廚櫃的上方或後方已參照圖內要求設有開孔作通風。



氣體接駁

根據現行指定的標準，將氣體爐具連接供氣設施上，接駁前確保爐具符合所供應之氣體類型。此外，檢查供氣壓力是否在1.5千帕，並安裝壓力設定為0.8千帕的穩壓器。

注意：爐具的氣體接頭為 $\frac{1}{2}$ 吋英制陽螺紋，使用已批准的氣體喉管接駁爐具。氣體軟喉長度不可超過2000毫米。確保喉管沒有接觸任何活動部件、被扭曲或被擠壓。接駁完成後，檢查喉管的氣密性。切勿使用明火作檢查。

安裝說明

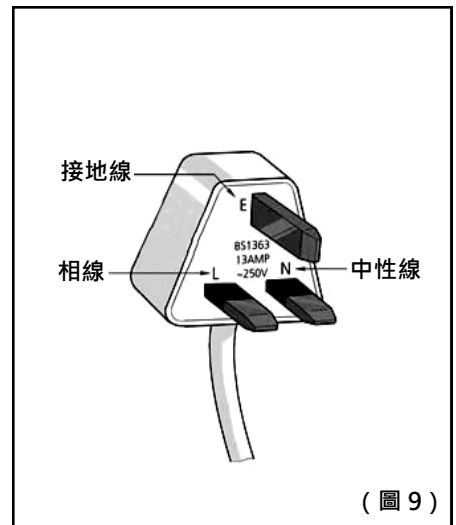
電源接駁

接駁電源時，必須根據現行標準及法例，將爐具連接到供電設施上。接駁電源前需確保：

- 電源供應必須符合位於爐具前方框邊規格銘牌上所示的要求；
- 爐具須裝有符合安全規格 BS1363 標準的 13 安培三腳插頭（圖 9）；
- 如電源位位於不能觸及的位置時，必須安裝合規格的雙刀開關掣，以確保可完全切斷電源；
- 請確保電線妥善放置，避免受高溫損壞；
- 請勿使用萬能蘇插座或拖板，避免接觸不良所引致的過熱危險。

注意：將爐具接駁到電源前，請確定供電裝置已安裝妥當。

如需更換電源線，必須由合資格的技術人員進行更換。



(圖 9)

完成安裝

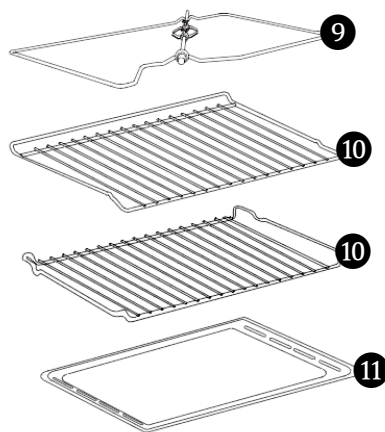
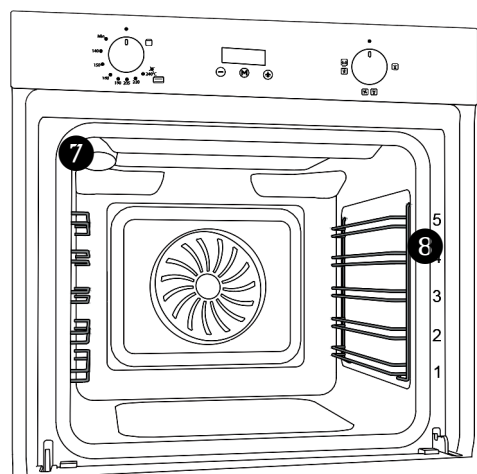
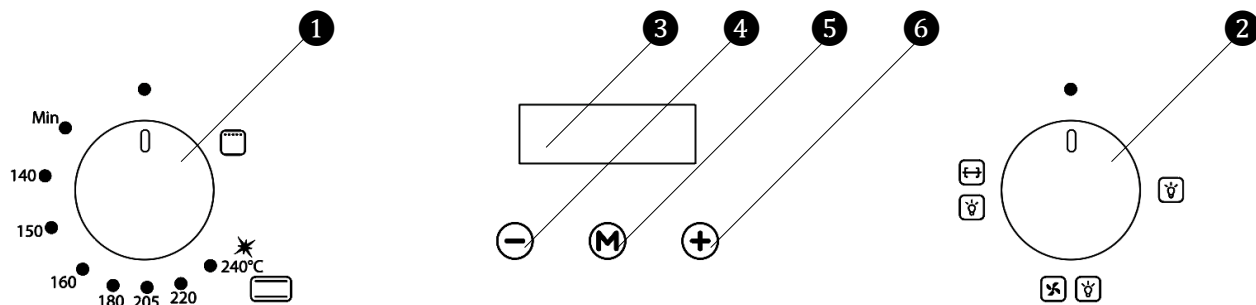
使用前，確認所有部件正確放置。

操作指示

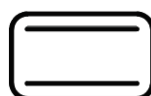
爐具介紹

爐具配有幫助烘焗的對流風扇及裝有自動熄火安全裝置。控制面板上印有溫度標示，方便調較溫度。

控制面板、標誌及爐具部件



- ❶ 烘焗溫度 / 燒烤旋鈕
- ❷ 輔助功能旋鈕
- ❸ 顯示屏
- ❹ 時間提示功能觸控區「+」
- ❺ 時間提示功能觸控區「M」
- ❻ 時間提示功能觸控區「-」
- ❼ 焗爐照明
- ❽ 五層架托
- ❾ 烤焗轉叉
- ❿ 層架
- ⓫ 接油盤



烘焗功能標誌



燒烤功能標誌



對流風扇標誌



烤焗轉叉標誌



照明功能標誌 / 發酵功能標誌

操作指示

焗爐操作

● 點燃焗爐 — 烘焗 (圖 10)

開啟玻璃門，確認烘焗溫度 / 燒烤旋鈕於關閉位置。按下旋鈕同時以逆時針方向轉動旋鈕至烘焗點火位置，並維持按下旋鈕約10秒。放開旋鈕後，確定火焰維持。

● 點燃焗爐 — 燒烤 (圖 11)

開啟玻璃門，確認烘焗溫度 / 燒烤旋鈕於關閉位置。按下旋鈕同時以順時針方向轉動旋鈕至烘焗點火位置，並維持按下旋鈕10秒。放開旋鈕後，確定火焰維持。

注意：

- 如爐具長時間未有使用，於首次點燃時有機會因喉管內含有空氣而未能令爐頭點燃成功。
- 如爐頭未能燃點，將旋鈕轉至關閉位置。等待最少1分鐘後，重複上述點火的步驟至成功點火。請勿維持按下旋鈕超過15秒。

● 溫度設定 — 烘焗 (圖 12)

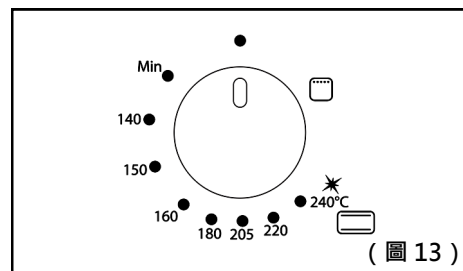
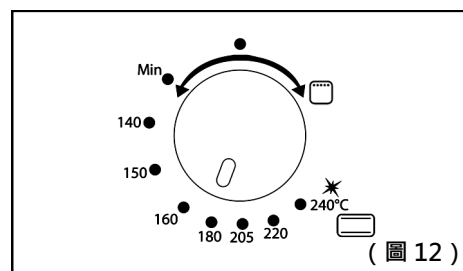
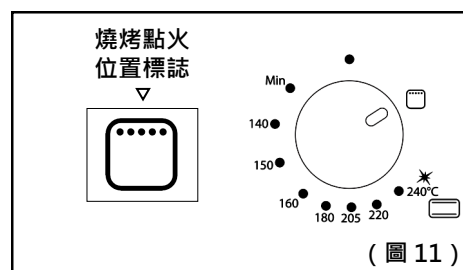
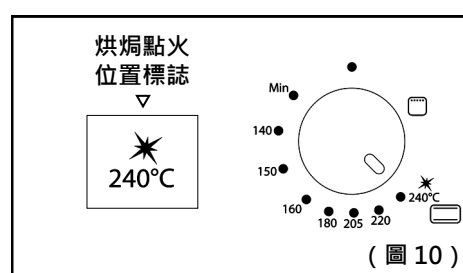
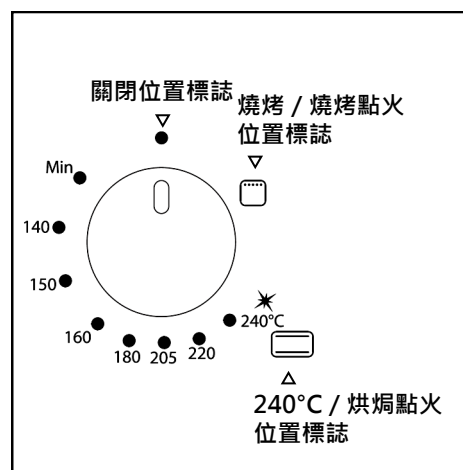
爐頭點燃後，可按烹調所需調節溫度高低。轉動烘焗溫度 / 燒烤旋鈕調節溫度。最低溫度為「Min」；而最高溫度為「240°C」。於使用時關上玻璃門。

● 溫度設定 — 燒烤

燒烤功能以固定溫度運作，對流風扇於燒烤時不能使用。於使用時關上玻璃門。

● 關閉焗爐 (圖 13)

將烘焗溫度 / 燒烤旋鈕轉動至關閉位置。



操作指示

烹調輔助功能

● 風扇輔助烘焗 (圖 14)

焗爐配備獨立運作的對流風扇，滿足不同烹調需要。於控制面板上轉動旋鈕啟動對流風扇。啟動後能令爐內溫度更平均。以對流風扇烘焗模式烹調，可減省預熱焗爐的時間。但仍建議於烹調精巧菜餚時，保留預熱焗爐的步驟。開啟對流風扇後的烘焗溫度比未有開啟時低約攝氏 10 至 15 度。

● 轉叉烤焗 / 燒烤 (圖 15)

焗爐配備獨立運作的烤焗轉叉，滿足不同烹調需要。於控制面板上轉動旋鈕啟動轉叉功能。

使用轉叉烤焗時，需正確將轉叉安裝於爐內的轉叉孔上 (圖 16)。將轉叉托架置於架托的第三層。於使用時關上玻璃門。

運作時，需將轉叉的塑膠手柄拆除。完成運作時，重新裝上塑膠手柄以取出食物。

注意：每次燒烤功能不可超過 30 分鐘。

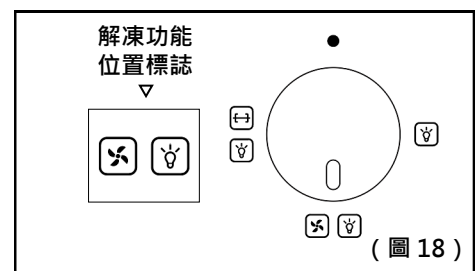
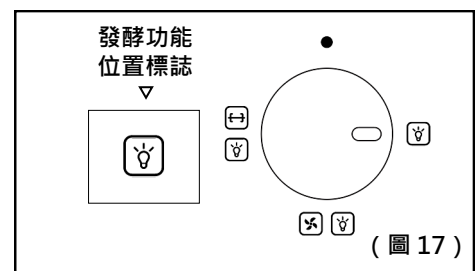
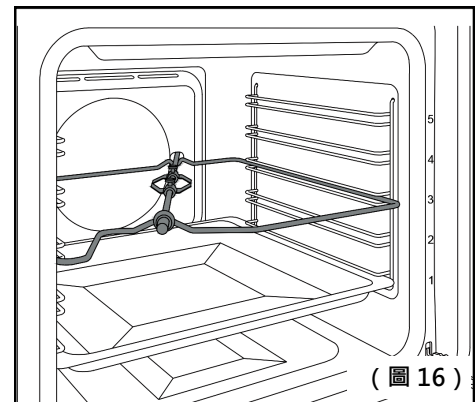
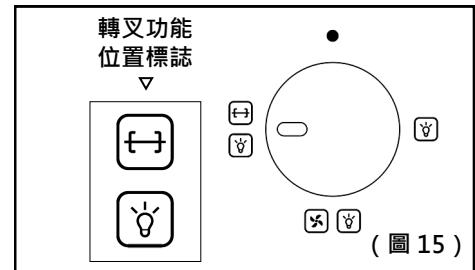
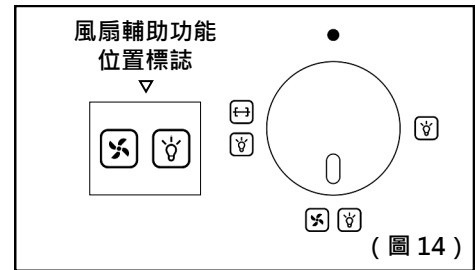
● 發酵 (圖 17)

此功能透過維持溫暖環境幫助發酵。使用此功能時，建議於爐內仍是凍的狀態時將麵團放入。於控制面板上轉動旋鈕啟動發酵功能。

注意：避免於發酵過程中開啟玻璃門。

● 解凍 (圖 18)

此功能透過加快空氣流動令解凍過程加速。於控制面板上轉動旋鈕啟動解凍功能。



操作指示

• 時鐘及時間提示

時鐘設置

爐具於首次開啟時或於切斷電源後再次開啟時，顯示屏會閃爍。設置時鐘：

- 1) 輕觸「M」區域至顯示屏中的數字停止閃爍，而顯示屏上的小點繼續閃爍。
- 2) 輕觸「+」或「-」區域設置時鐘。放開觸控後，有關設置會於短時間內自動完成，小點停止閃爍。



時間提示功能及設置

此功能為倒數計時器，最長可設置時間為 23 小時 59 分鐘。設置計時器：

- 1) 輕觸「M」區域至顯示屏開始閃爍。
- 2) 輕觸「+」或「-」區域設置計時器。
- 3) 幾秒鐘後，鬧鐘標誌會出現於時鐘顯示上。倒數計時開始。
- 4) 提示時間到達時，會以響鬧聲作提示，鬧鐘標誌亦會閃爍。輕觸「+」、「-」或「M」區域關閉響聲，維持輕觸至鬧鐘標誌消失以關閉時間提示功能。

注意：時間提示響聲響起後，烘焗 / 燒烤運作不會自動停止，所有操作必須以手動方式將烘焗溫度 / 燒烤旋鈕轉動至關閉位置以停止運作。

時鐘及響鬧提示音量調節

• 調節時鐘：

- 1) 同時輕觸「+」及「-」區域至顯示屏上的小點開始閃爍。
- 2) 輕觸「+」或「-」區域調節時鐘。

注意：切斷電源會導致時鐘設置取消。於恢復電源後，再次設置時鐘。

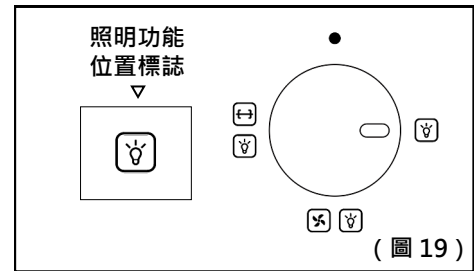
• 調節響鬧提示音量：

- 1) 同時輕觸「+」及「-」區域至顯示屏上的小點開始閃爍。
- 2) 輕觸「M」區域後，「ton1」、「ton2」或「ton3」會於顯示屏上顯示。
- 3) 輕觸「+」或「-」區域調節音量。

操作指示

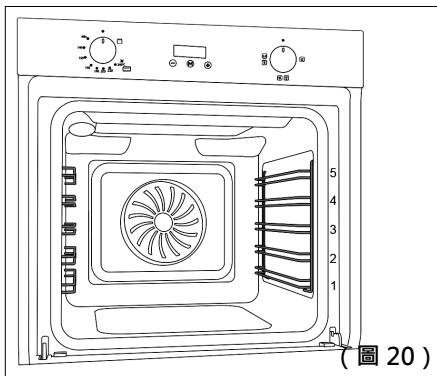
● 焗爐照明 (圖 19)

焗爐具備有照明功能，方便觀察食物的烹調效果。於控制面板上轉動旋鈕啟動照明功能。



初次使用

首次使用時，清空爐內所有物件及配件（不要放入食物），以攝氏240度運行 15至30分鐘，以清除爐內濕氣及異味。待爐具完全冷卻後才進行清潔。



焗爐內位置

設有五層架托（圖 20），適用於層架及接油盤。焗爐右前方框邊標有層架位置，放置層架及接油盤時，需確保配件完全放入，避免與玻璃門觸碰。為方便清潔，可於焗盤上烹調肉類，或將接油盤置於層架下方，避免油及肉汁積聚於爐內空間。

焗爐預熱

點燃焗爐及設定所需溫度後，需待預熱完畢才可放入食物。預熱時間約為15至30分鐘，取決於設定溫度及爐內配件數目。

焗爐冷卻

焗爐具備有冷卻系統於烹調時運作。控制面板與玻璃門之間的氣流可避免控制部份變熱。冷卻系統會自動開關，並於爐具關閉後仍維持運作一段時間幫助降溫。

冷凝及煙霧

烹調較高水份的食物時，冷凝水會於玻璃門內及控制面板上形成。冷凝水於烹調過程中會被蒸發。而烹調較高脂肪的食物時，特別是使用燒烤功能烹調，爐內空間於烹調過程中會產生煙霧。此屬正常現象。

建議及提示

烹調建議

不同食物的一般烹調溫度及時間可參考下列表，用者可根據個人經驗、口味及喜好作調整。所列建議只作參考用途，烹調時請按有關食譜所述烹調。

	烘焗食物	對流風扇	重量 (公斤)	建議烹調溫度 (°C)	建議烹調時間 (分鐘)
肉類	烤豬頸肉	開啟	2-3	180-190	170-180
	烤豬腰肉	開啟	2	180-190	70-80
	烤兔肉	開啟	1.5	180-190	70-80
	烤火雞胸肉	開啟	3	180-190	110-120
	烤雞	開啟	1.2	180-190	65-70
	烤小牛肉	開啟	2	180-190	90-100
	烤牛肉	開啟	1	200	40-45
	虹鱒魚	開啟	1.2	150-160	35-40
	鮫鯪魚	開啟	1.5	160	60-65
	多寶魚	開啟	1.5	160	45-50
意粉	闊條麵	關閉	3-4	220-230	45-50
	焗意大利粉	關閉	3-4	220-230	45-50
包點	麵包	開啟	1	190-200	25-30
	橄欖油麵包 (佛卡夏)	開啟	1	180-190	20-25
	薄餅	開啟	1	240	8-9
糕點	維多利亞海綿蛋糕	開啟	1	150-160	55-60
	海綿蛋糕	開啟	1.2	160	55-60
	圓環蛋糕	開啟	1	160	55-60
	米糕	開啟	1	160	55-60
	果醬撻	開啟	1	160	35-40
	意大利有餡餛飩	開啟	1	160	20-25
	一般糕點	開啟	0.6	160	30-35
	瑞可達芝士蛋糕	開啟	1	160-170	55-60
	泡芙	開啟	1.2	180	80-90

建議及提示

燒烤食物		對流風扇	重量 (公斤)	建議烹調溫度 (°C)	建議烹調時間 (分鐘)	
					第一面	第二面
肉類	豬扒	關閉	1.5	175	15	5
	豬柳	關閉	1.5	175	10	5
	排骨	關閉	1.5	175	10	10
	香腸	關閉	1.5	175	15	
	煙肉	關閉	0.7	200	7	8
	牛柳	關閉	1	200	10	7

烹調小提示

- 單層烘焗適合製作烤肉、麵包及蛋糕。
- 配合對流風扇的多層烘焗適合製作餅乾及蛋糕，或其他需平均受熱的食物。
- 單層燒烤適合製作烤香腸、扒類、煙肉、魚類或多士。
- 建議將食物放置於層架或盤的中心。
- 放置菜餚時，與爐內空間壁留有最少3厘米，以確保熱力能保持對流。
- 製作糕點時可使用淺色鋁盤；而製作甜品及餅乾時可使用深色金屬錫材幫助吸收熱力。確保與食物直接接觸的烘焙器具為食品級。

節能小提示

- 只於需要時開啟玻璃門，避免熱力流失。
- 使用時移除任何不必要的配件。
- 保持爐內空間清潔。

保養

注意：待爐具完全冷卻後，必須將爐具的電源及爐具供氣閥關閉，才可進行任何保養及清潔。
清潔時，亦應配戴手套保護雙手。

為妥善保養爐具，遵照以下指示定期清潔爐具：

一般

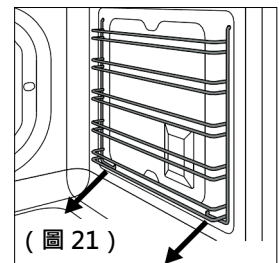
- 請勿使用蒸氣清潔爐具；
- 避免酸性或鹼性物質（如醋、鹽水、檸檬汁等）殘留在爐具；
- 煮食時如有液體溢出，應待爐頭冷卻後盡快清理；
- 定期檢查熄火安全裝置及點火電極，如有污物黏附，可使用軟刷將污物去除；
- 一般情況下，不應接觸爐具內部，若有需要進行清潔，應穿上保護手套，避免割傷；
- 經常檢查氣體喉管，如發現有裂紋，請致電煤氣公司為閣下更換。

清潔搪瓷、金屬及不鏽鋼部分

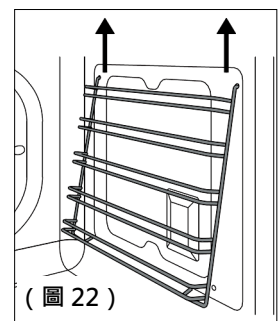
- 定期使用暖水及清潔劑清潔配件，清潔後須完全抹乾；
- 可定期使用專為不鏽鋼配件清潔的產品以保其表面光澤；
- 使用非研磨及非腐蝕性的清潔劑，以免刮花表面及保護表面塗層；
- 避免使用含氯清潔劑（如漂白劑等）。

清潔爐內空間部分

- 玻璃：使用非研磨及非腐蝕性的清潔劑，以免刮花表面；
- 爐內空間：使用非研磨及非腐蝕性的清潔劑，以免刮花表面及保護表面塗層。清潔時，先拆下層架托以便清潔，並於清潔完畢後妥善裝回。
- 層架托：依據圖 21及圖 22的指示拆下清潔，清潔後妥善裝回層架托。



(圖 21)



(圖 22)

故障處理

注意：於重新點火前，請將烘焗溫度 / 燒烤旋鈕及輔助功能旋鈕轉回關閉位置。

如爐具出現異常或故障，應先關火。請先確保爐具完全冷卻後，才進行任何故障處理。如採取以下補救措施後仍然無效，請致電煤氣公司 24小時尊貴客戶服務熱線 2232 1232 安排維修。

故障	原因	處理方法
1. 沒有點火或爐火	電源關閉。	開啟電源。
	仍未開啟煤氣錶閥及 / 或爐具供氣閥。	完全開啟煤氣錶閥及 / 或爐具供氣閥。
	喉管內含有空氣。	重複點火至喉管內空氣完全排出。
2. 不能保持爐火	熄火安全裝置上有污垢。	清理熄火安全裝置。
	未按盡旋鈕或旋鈕沒有轉至點火位置。	按下旋鈕及轉至點火位置。
	按下旋鈕的時間過短。	維持按下旋鈕10秒。
3. 使用中熄火	熄火安全裝置上有污垢。	清理熄火安全裝置。
4. 關火時出現響聲	殘留在爐頭內的氣體瞬間燃燒。	正常現象。
5. 焗爐照明未有亮起	燈泡未有裝上或裝妥。	妥善裝上燈泡。
	燈泡壞掉。	更換燈泡。

技術規格

型號		LYV60	
基本規格	爐具類別		氣體焗爐
	安裝方式		嵌入式
	爐具尺寸 - 高x闊x深(毫米)	爐具	597 x 595 x 574
		開孔	580 x 560 x 560
	重量(千克)		38
	氣體種類		香港煤氣
	供氣壓力(千帕)		1.5
	穩壓器出口壓力(千帕)		0.8
	氣體接駁		1/2吋英制陽螺紋
	電源接駁		220-240伏特(50赫茲)
	點火方式		自動電子點火
	額定熱負荷(千瓦)	烘焗	2.5
		燒烤	1.8
	耗電量(瓦)		90
系統運作	焗爐溫度選擇(°C)		Min(最低)、140、150、160、180、205、220及240
	焗爐照明		有(25瓦)
	對流風扇		有
	烤焗轉叉		有
	時間提示		有
安全裝置	熄火安全裝置		熱電偶式
配件	層架		2
	接油盤		1
	烤焗轉叉		1

本爐具符合香港電氣產品(安全)規例。

Mia Cucina
KITCHENS BY TOWNGAS