

## 2. Product Specifications

PRODUCT:	GAS HOB
MODEL NO.:	DGH-MG7645F
TYPE OF ELECTRICITY	DC1.5V
GAS CATEGORY:	G30(I <sub>3B/P(30)</sub> )
GAS PRESSURE:	3000Pa
TOTAL HEAT INPUT $\sum Q_n$ :	2x4.5kW (654.48g/h)
SIZE:	760x440x157mm
GAS CONSUMPTION(KW):	L:4.5kW (327.24g/h) R:4.5kW (327.24g/h)
NOZZLE:	
COUNTRY OF DESTINATION:	MALAYSIA
This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. The adjustment conditions for this appliance are stated on the label (or data plate).	

### Electric Hob Plate(Only on certain models)

It can be easily used for heating, roasts, baking and frying. Turn the knob anti-clockwise or close-wise. There will be different functions of the six settings as the following form. When the electric hot plate is turned on, the indicator light is on.

Off	For Heating	For roasts	For baking and frying
0	12	34	56

Use the appropriate cookware, whose diameter is biggest than the electric hot plates for each burner in order to prevent the boiled water from splashing out to the burner. Do not use the electric hot plate without pot on it or use it as warming element. After being turned off, the electric hot plate will be warm for several minutes. "Low"

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Always use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to in

Burner	cookware diameter(cm)
Big burner	26- 28
Small burner	10- 14

To identify the type of burner, refer to the designs in the section entitled product Specifications

Make sure that the pan supports and burner cover sare correctly positioned before using the appliance.

For best performance,keep in mind the following:

- All types of casseroles can be used on the Electric Hot Plates. However, it is important that the bottom be perfectly flat. Casseroles with thicker bottoms distribute heat more evenly.



Use the cookware the diameter of which is at least as large as the cooking area so that all of the heat produced by the heating element is used.



Do not use the same cookware that you use for gas burners because the concentrated heat they produce can deform the bottom of the pot. Therefore, you will not achieve best results when using these pots on the electric hot plates.

## 5. Practical advice

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- Call the Service Centers authorized by the manufacturer.**
- Always use original Spare Parts.**

This manual is for a built-in cooktop.

- This appliance is designed for non professional use in the home and its features and technical characteristics must not be modified. these instructions are only valid for the countries the symbols for which appear on the manual and the serial plate. the electrical system of this appliance is safe only when it is operated under current safety standards.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general;
- The packaging(plastic bags polystyrene nail ,etc) ;
- The appliance during and immediately after use given the heat generated by its use; Surface will remain hot for at least a half hour after being turned off;

### The following should be avoided:

- Touching the appliance with wet parts of the body;
- Using the appliance with bare feet;
- Pulling on the appliance or the power supply cord to disconnect them from the electrical outlet;
- Improper and/or dangerous use;
- Obstructing the ventilation or heat dissipation slots;
- Allowing the power supply cord of small appliances to come into contact with the hot parts of the cooktop;
- Exposure to atmospheric agents(rain , sun);
- Using flammable liquids nearby;