

EHG7230BE  
EHG7330BE  
EHG9330BE



EN Gas Cooktop

User Manual



**Electrolux**

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Thank you for choosing and using Electrolux home appliances.

Electrolux Group of Sweden is one of the world largest home appliances companies. With more than 65 million Electrolux products being used by millions of households worldwide each year, it is also the world largest manufacturer of kitchen electrical appliances. The group has sold more than 55 million kitchen products, which is equivalent to the combined heights of 5 Mount Everest. Besides that, more than 2/3 of the world star hotels use Electrolux professional kitchen equipment.

Clearly , the excellent achievement of Electrolux over the last 80 years has been widely recognized by 450 million families all over the world. Now, we are pleased to make some of the best products from this renowned brand available to consumers in Southeast Asia. To us, not only is Electrolux one of the most reliable brands in dealing with home appliances, it is also a brand that promises to bring innovative lifestyles to all families through its cutting edge technologies and excellent designs. For not only do they add a touch of elegance to your kitchen, but Electrolux products also makes cooking easier, more enjoyable and something to share with. Enjoy happy cooking now with Electrolux kitchen appliances!

Once again, we would like to extend our heartiest thanks to you for your trust in choosing Electrolux products!

Before installing or using this appliance, please read this instruction book carefully and pay particular attention to the safety warnings in the following page.

Should you have further enquiries regarding this appliance, kindly contact our Customer Care for advice.  
Please keep this instruction book for future reference and pass it on to any future owners of this appliance.

### 3 Safety instructions

#### Safety instructions

Do not use gas other than that which is specified on the label attached.

Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result. (Fig 1)

Do not remove the pan support and enclose the burner with a wok stand not supplied by Electrolux as this will concentrate the flame and deflect the heat onto the top plate. (Fig 2)

Do not use large pots or heavy weights which can bend the pan support or deflect the flame onto the top plate. (Fig 3)

Locate pan centrally over burner so that it is stable and does not overheat the appliance. (Fig 4)

Use only wok support supplied or recommended by the manufacturer of the appliance. (Fig 5)

Wok support to be used for wok and other trivets for flat bottom pot.

The unit to be used for cooking only. Do not dry towels, clothes, etc., over it. If this is done, there is danger of fire.

If a gas leak is found, close stopcock, open up all windows and call your dealer. Do refrain from turning an electric switch on or off, lighting a match, smoking or using a lighter.

Use the appliance in a well-ventilated room.

Do not use vinyl gas hose. It is liable to be softened by heat. Use only a rubber hose.

Be sure to turn off the ignition knob and regulator of the cylinder after use.

Avoid touching the burner, pan stand etc., immediately after use. Otherwise you will get burnt.

Ensure that the rubber hose does not touch any part of the unit or lies underneath it.

Connect the rubber hose to the gas inlet and fasten it with a hose clamp.

The pan stand leg nearest to the flame will have discolouration after use. Such phenomenon is normal.



#### WARNING:-

- In the event of the burner flames being accidentally extinguished, turn off the burner control knob and do not attempt to re-ignite the burner for at least 1 minute.
- For burner fitted with a flame supervision device, if after 15 seconds of ignition operation the burner has not lit, stop operating the device and open the compartment door and wait at least 1 minute before attempting a further ignition of the burner.
- If nozzle holes are blocked, use a thin wire or pin to pierce and clean the nozzle holes.



Fig. 1

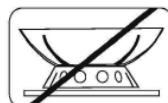


Fig. 2



Fig. 3



Fig. 4

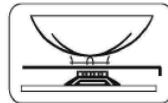
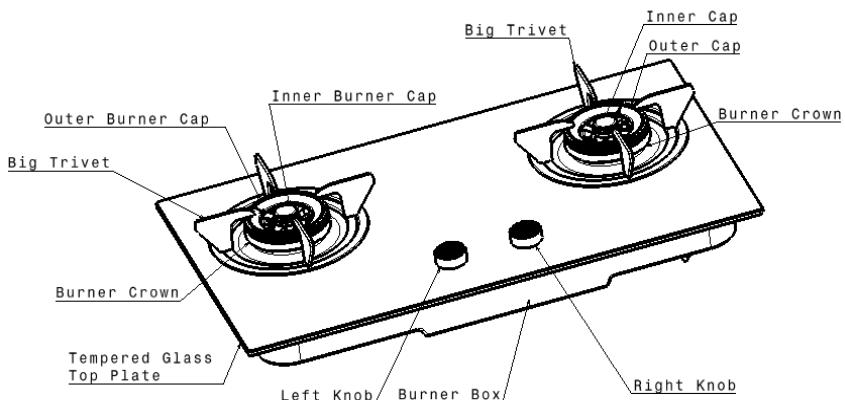
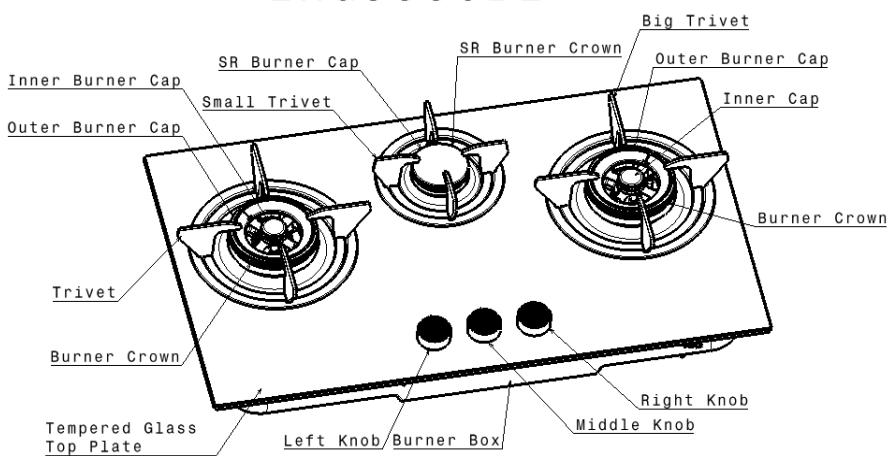


Fig. 5

## EHG7230BE



## EHG7330BE EHG9330BE



### The Class of the appliance: Class 3

These instructions are only valid if the country symbol appears on the appliance.

If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible

The adjustment conditions for this appliance are stated on the label (or data plate).

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations.

Particular attention shall be given to the relevant requirements regarding ventilation.

Avoid using of cooking vessels on the hotplate that overlap its edges.

The use of inappropriate hob guards can cause accidents.

Hob guards cannot be used.

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed.

Ensure that the kitchen is well ventilated, especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation , for example opening of a window , or more effective ventilation , for example increasing the level of mechanical ventilation where present.

### CAUTION:

- “ In case of hotplate glass breakage:
  - \_ shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
  - \_ do not touch the appliance surface,
  - \_ do not use the appliance.”

## Installation instructions

- Have the installer show you the location of the gas shut off valve and how to shut it off in emergency.
- Be certain all packing materials are removed from the hob before operating to prevent fire or smoke damage that could be caused by the presence of these materials.
- Observe all instructions for minimum clearance to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.
- If the hob is installed near windows, proper precautions should be taken to prevent curtains from blowing over burners creating FIRE HAZARD.
- When choosing a location for this hob consider, availability and position of gas and electric supply paths.
- Any openings around gas and electric service outlets shall be closed at the time of installation.
- Do not install another hob next to this unit.
- The underside of the hob must be checked to ensure that there are no projections which might foul the hob. Make sure that the countertop is solidly supported and can withstand the weight of the hob.
- Check that the cabinet is leveled from side to side and from front to back in its installed position.
- Cabinet ventilation can be improved by the provision of air holes to the cabinet. Care should be taken to ensure that ventilation holes are not obstructed.

When fitting a vent hood above the hob, refer to the manufacturer own installations relating to that product. However as a general rule, a minimum clear vertical distance of 750mm (30") should be maintained between the cooktop and the underside of any cupboard, wall unit or vent. (Fig 6)

- Any cabinet installed above the cooktop must not be greater than 325mm (13" deep). (Fig 6)
- The edge of the hob must have a minimum distance from the real wall of 55mm. (Fig 6)

## BATTERY COMPARTMENT

1. When the battery is exhausted; or the spark become weakness, a new battery should be replaced.
2. The battery compartment is located as shown in the diagram. Please place the battery in correct polarity as shown.

Warning: Please take out the battery if no use for a long time.

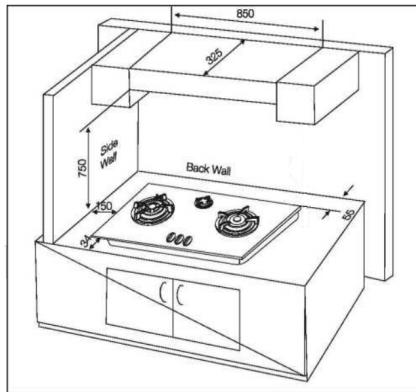
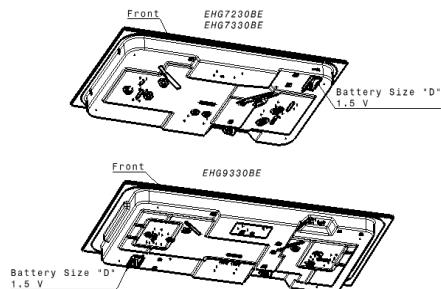


Fig. 6 (in mm)

If clearance between side/back walls and periphery of the burner is less than 200mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 750mm vertically above the cooktop must also be protected.



## 7 installation instructions

### Installation procedure

- Before installing the appliance, check that the location provides the required clearances from combustible materials and check if necessary to provide protection to adjacent surfaces as required by the regulation. Make provision for the gas supply to be connected to the location.
- Cut the opening in the bench top by the cardboard - template given in the hob packing or to the dimensions shown in Fig 7.
- Remove the hob from the carton.
- Install the hob in the cut-out (Fig 7)
- Connect gas supply to inlet of hob. Turn the gas on and check for leaks using soap solution and brush around all the joints and connection.
- Test the appliance; depress the control knob and turn to full flame setting to activate the electric igniter. The burner will ignite. Adjust control knob to the desired setting. On initial usage you may have to repeat this ignition function several times (to allow air to be purged from the gas supply system). No adjustment should be necessary. If any problem occur, refer to the servicing instructions or the fault finding chart.
- Ensure the manual is left with the user. If any of the above procedures do not produce satisfactory results, the agent service department should be consulted for more specialized assistance.

**USE ONLY LOW PRESSURE REGULATOR MAX 30mbar FOR THIS APPLIANCE**

It is encouraged to change regulator every 5years and the hose every 2years



#### Gas connection

Cylinder or network connection must be carried out according to the relevant local standards. This hob must be connected with low pressure regulator only.

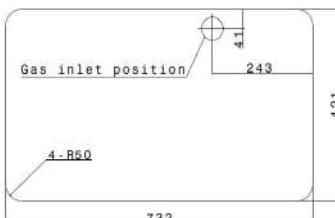
- Flexible connection
  - The supply hose must be visible for its entire length (max. one meter) and must be secured with a hose clamp X (Fig 8). The sealing washer must be fitted.



#### IMPORTANT SAFETY INSTRUCTION:

Upon completion of gas installation connections, it is compulsory to check for gas leakage at the joint. (Soap test)

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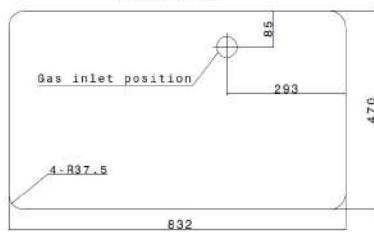


Fig. 7 (in mm)

Bench cut-out size viewed from front of bench, i.e. control panel at front. If clearance between side/back walls and periphery of the burner is less than 200mm, the walls must be protected with non-combustible material. The protection must extend a minimum distance of 450mm above the burner. Horizontal surfaces less than 750mm vertically above the hob must also be protected.



#### Soap test procedure

- Turn the burner controls off and turn on the gas supply.
- Apply soapy solution to each joint. (Figure 8)
- Formation of bubbles indicates leakage and must be tightened.
- Repeat soap test

#### WARNING:-

Check the data plate to ensure that the appliance is suitable for the available gas supply.

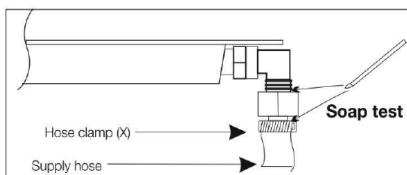
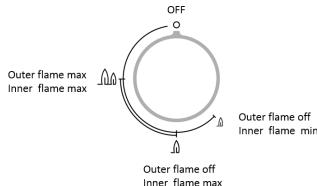


Fig 8

## Ignition burners

1. Check to make sure that the gas supply is accessible and set up with the necessary and appropriate fittings/connectors.
2. Turn all control knobs to off position.
3. This device is fitted with a safety tap to control the gas flow. When the dot on the knob lines up with the following symbols on the panel, these conditions prevail:



To dose, rotate the knob to the right until you feel the tap's distinct click.

4. To ignite, hold the knob and depress for several seconds, rotate it to maximum gas flow position. For models with thermocouple, keep the knob depressed about 5–8 seconds, otherwise the flame will extinguish.
5. If the burner does not light the first time, repeat Step 4.
6. If the flame extinguishes suddenly, repeat Step 4.
7. When using the unit again immediately after having once turned it off, wait for about ten seconds before re-igniting.
8. Each burner has its own independent ignitor.
9. When the burner is lit, turn the knob to adjust the flame size according to your needs. This needs no depression of the knob.

**For burner fitted with a flame supervision device, if after 15 seconds of ignition operation the burner has not lit, stop operating the device and wait at least 1 minute before attempting a further ignition of the burner.**

## Using the hob correctly

- To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that the flame will not spread beyond the bottom of the vessel (Table 1).
- It is also advisable, as soon as the liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering

## Choice of burner

- A semi-rapid burner is for special low heat, simmering and slow cooking.
- A wok burner is for very fast heating using a wok or large pan.



### NOTE:

Remember that a wide-bottomed pan allows a faster cooking than a narrow one.

Always use pots which properly fit what you have to cook.

Particularly make sure that the pans are not too small for liquids, since these could easily overflow.

The pans should not be too large for a faster cooking.

You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption as in Fig 12.

It is also advisable to cover any boiling casserole and as soon as the liquid starts to boil, lower the flame enough to keep the boiling point

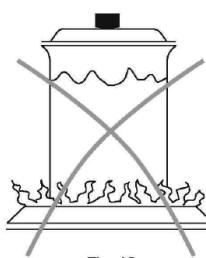
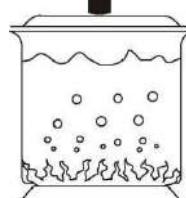
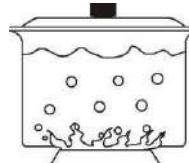


Fig. 12

Burner	Minimum Diameter	Maximum Diameter
Wok burner	120mm	280mm
Semi-rapid	120mm	260mm

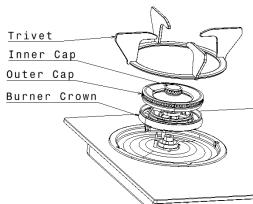
## 9 maintenance and care

### Glass top

- Persistent stains may require vigorous rubbing with nylon scourer or creamed powder cleansers. Household enamel cleaners are available, follow the manufacturer instructions in their use. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Do not use the glass top as a work table.

### Burner caps & crowns

- These can all be lifted off and removed for separate cleaning.
- Ensure burner caps and crowns are thoroughly dried after cleaning or spillage.
- When cleaning the burner, ensure that all the flame ports, injector hole and other holes are free of any blockage. (Fig 13,14)
- Please notice, on EHG7330BE, left burner cap and right burner cap are different. There are noticeable label on the components' package.



If necessary, use a matchstick or brush to clean ports.

After cleaning, ensure the burner caps are reassembled properly into position. Outer cap should be located on the burner crown.

After cleaning service, when assembling the burner crown and caps, care must be taken to ensure the spark plug is not knocked. The spark plug will crack if knocked

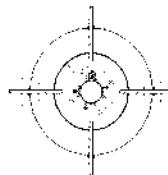


Fig 14



#### NOTE:-

When refitting the burner caps & crowns, ensure that they are correctly seated.

### What to do if

Phenomenon	Reason	Solution
<b>Burner will not light...</b>	Air in gas line Blockage in line Ignition not sparking Battery is dead Burner not fitted correctly	Purge gas line Trace back & clear Check lead & electrode Replace battery Fit burner in correct position
<b>Burner lights back to injector...</b>	Excessive lint up of burner mixing tube Excessive gas pressure	Remove & clean burner Check gas regulator pressure & adjust if necessary
<b>Burner has explosive ignition...</b>	Excessive gas pressure	Check gas regulator pressure & adjust if necessary
<b>Ignitor not sparking...</b>	Electrode gap excessive Ignitor connections loose Battery is dead	Check gap, adjust if not between 4-5 mm Check connections to ignitor, replace if faulty Change a new battery



#### WARNING:-

Do not spray aerosols in the vicinity of this hob while in operation. Some propellant gases can break down when heated and produce corrosive vapours which will attack some materials.  
Articles which are made from flammable materials should not be stored in drawers or cupboards immediately below this hob.  
Do not store articles within 50mm of the base.  
Do not touch spark ignitor while lighting the burner.  
Where this appliance is installed in a marine craft or in caravans, it shall not be used as a space heater.

## Technical specifications

LPG		
	Double ring burner	4.5kW
	Semi rapid burner	1.8kW
Reduce Rate Setting		1.0kW
Gas connection		30mbar
		0.5 Inch straight thread

## Standard warranty conditions

We, Electrolux, undertake that with warranty period (refer to each country location for warranty period – months) this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.  
The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.

All service work under this guarantee must be undertaken by an Electrolux Service Center. Any appliance or defective part replaced shall become the Company property.

This warranty is in addition to your statutory and other legal rights.

This warranty does not include maintenance, like cleaning of hob.

**The manufacturer waives all liability for failure to observe the instructions for the appropriate installation, maintenance and use of the appliance.**

If you need any technical help or would like more information about our products, please do not hesitate to contact our Customer Care Center, listed below:

### Indonesia

Hotline service: 08041119999

PT. Electrolux Indonesia

Electrolux Building

Jl Abdul Muis No.34, Petjo Selatan,

Gambir Jakarta Pusat 10160

Email:customercare@electrolux.co.id

SMS & WA : 0812.8088.8863

### Malaysia

Consumer Care Center Tel: 1300-88-11-22

Electrolux Home Appliances Sdn. Bhd.

Corporate Office Address: Unit T2-7, 7th Floor, Tower 2 ,

Jaya33 Hyperoffice, No. 3, Jalan Semangat, Seksyen 13,

46100 Petaling Jaya, Selangor

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Office Fax : (+60 3) 7955 5511

Consumer Care Center Address: Lot C6, No. 28,

Jalan 15/22, Taman Perindustrian Tiong Nam,

40200 Shah Alam, Selangor

Consumer Care Center Fax : (+60 3) 5524 2521

Email : malaysia.customercare@electrolux.com

### Philippines

Consumer Care Center Toll Free :

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Consumer Care Hotline : (+63 2) 845 CARE 2273

Electrolux Philippines, Inc.

10th Floor, W5th Avenue Building

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Taguig Philippines 1634

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Website : www.electrolux.com.ph

Email : wcare@electrolux.com

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Electrolux S.E.A. Pte Ltd.

1 Fusionopolis Place,

#07-10 Galaxis, West Lobby

Singapore 138522.

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Electrolux Building 14th Floor

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## VI Bếp gas âm

## Hướng dẫn sử dụng



**Electrolux**

Những chỉ dẫn an toàn	3
Các bộ phận của bếp	4
Hướng dẫn lắp đặt	6
Quy trình lắp đặt	6
Nối gas	7
Vận hành	8
Đánh lửa	8
Sử dụng bếp đúng cách	8
Bảo trì và vệ sinh	9
Mặt kính	9
Nắp chia lửa và nắp đáy	9
Khắc phục sự cố	9
Thông số kỹ thuật	10
Điều kiện bảo hành	10

Cảm ơn quý khách đã lựa chọn và sử dụng các sản phẩm gia dụng Electrolux.

Tập đoàn Electrolux của Thụy Điển là một trong những tập đoàn sản xuất các thiết bị điện gia dụng lớn nhất trên thế giới. Mỗi năm, với hơn 65 triệu sản phẩm Electrolux được sử dụng bởi hàng triệu gia đình, Electrolux còn là một trong những công ty sản xuất các thiết bị điện gia dụng dùng trong nhà bếp lớn nhất thế giới. Tập đoàn chúng tôi đã tiêu thụ hơn 55 triệu sản phẩm nhà bếp, tương đương với chiều cao của 5 ngọn núi Everest. Bên cạnh đó, hơn 2/3 các khách sạn cao cấp của thế giới đã và đang sử dụng các thiết bị bếp chuyên dụng của Electrolux.

Rõ ràng là, các sản phẩm của Electrolux trong suốt hơn 80 năm qua đã được 450 triệu gia đình trên toàn thế giới công nhận là những sản phẩm chất lượng cao. Giờ đây, chúng tôi rất hân hạnh giới thiệu với quý khách hàng ở khu vực Đông Nam Á các sản phẩm ưu việt của chúng tôi. Đối với chúng tôi, Electrolux không chỉ là một trong những thương hiệu được tin cậy nhất về các sản phẩm điện gia dụng mà còn là một thương hiệu đem đến phong cách mới cho ngôi nhà của quý khách thông qua những cải tiến kĩ thuật đột phá và thiết kế hoàn hảo. Những cải tiến này không chỉ làm cho nhà bếp của quý khách sang trọng hơn mà còn giúp cho việc nấu nướng trở nên thoải mái và dễ dàng hơn. Hãy cùng làm cho công việc bếp núc của mình thoải mái hơn với sản phẩm bếp Electrolux. Một lần nữa, chúng tôi xin gửi đến các quý khách hàng lời cảm ơn chân thành nhất vì đã tin dùng các sản phẩm của công ty Electrolux chúng tôi.

Trước khi lắp đặt hoặc sử dụng sản phẩm, vui lòng đọc kĩ hướng dẫn sử dụng và chú ý đến phần cảnh báo ở trang tiếp theo. Nếu có bất kì thắc mắc gì về sản phẩm, quý khách vui lòng liên hệ với Trung tâm Dịch vụ Khách hàng để được trợ giúp. Vui lòng giữ sách hướng dẫn sử dụng để tiện việc tham khảo về sau và chuyển cho người chủ tiếp theo của thiết bị.

## Những chỉ dẫn an toàn

Không dùng các loại gas khác so với loại gas đã được chỉ định trên nhãn dính kèm.

Không đặt bất cứ vật gì, ví dụ như bát lúa hay tẩm amiăng, giữa xoong nồi và kiềng bếp vì điều này có thể gây ra những hư hại nghiêm trọng cho bếp. (Hình 1)

Không thay kiềng bếp có sẵn bằng kiềng bếp không phải của Electrolux vì điều này sẽ tập trung ngọn lửa và làm lệch hướng nguồn nhiệt xuống mặt bếp. (Hình 2)

Không dùng nồi quá lớn hoặc quá nặng vì như thế có thể sẽ làm cong kiềng bếp và làm lệch hướng của ngọn lửa xuống mặt bếp. (Hình 3)

Đặt nồi vào giữ bếp để nồi được cố định và bếp không bị quá nóng. (Hình 4)

Chỉ sử dụng loại kiềng bếp đi kèm theo bếp hoặc loại kiềng bếp được khuyên dùng bởi nhà sản xuất. (Hình 5)

Kiềng bếp lớn thường được dùng cho chảo lớn và các kiềng bếp thường khác được dùng cho nồi có đáy bằng.

Chỉ sử dụng bếp để nấu nướng. Không dùng bếp để sấy khăn, quần áo, vv ... vì có thể gây ra hỏa hoạn.

Nếu phát hiện bếp bị rò rỉ gas, hãy khóa van gas, mở tất cả các cửa sổ và gọi đến đại lý nồi quý khách đã mua sản phẩm. Cố gắng không bật công tắc điện, bật quạt diêm, hút thuốc hay quét lửa cho tới khi vấn đề được giải quyết.

Chỉ dùng bếp trong phòng được thông hơi tốt.

Không dùng ống dẫn gas bằng nhựa vinyl vì ống có thể mềm ra khi nhiệt độ tăng cao. Chỉ sử dụng ống dẫn gas bằng cao su.

Hãy đảm bảo rằng quý khách đã khóa nút đánh lửa và van an toàn của bình gas sau mỗi lần sử dụng.

Tránh chạm vào bếp hay các kiềng bếp, vv ... ngay sau mỗi lần sử dụng để không bị phỏng.

Kiểm tra chắc chắn rằng ống dẫn cao su không chạm vào bếp hay nằm dưới bất kỳ bộ phận nào của bếp.

Nối ống dẫn cao su vào đầu nhận gas của bếp và siết chặt lại bằng kẹp giữ cổ ống gas.

Chân kiềng bếp để gần ngọn lửa sẽ đổi màu sau mỗi lần sử dụng. Hiện tượng này là hoàn toàn bình thường.

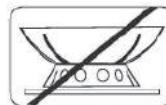


### CẢNH BÁO:

- Trong trường hợp ngọn lửa bị tắt ngoài ý muốn, hãy tắt nút điều chỉnh của bếp và không bật lại bếp trong thời gian ít nhất là 1 phút.
- Với các bếp được trang bị một thiết bị kiểm soát ngọn lửa, nếu bếp không lên lửa sau khi đánh lửa quá 15 giây, vui lòng ngưng sử dụng thiết bị, mở cửa phòng và đợi ít nhất 1 phút trước khi thử đánh lửa lại.
- Nếu miếng ống dẫn bị nghẽn, hãy dùng một sợi dây mỏng hay một cái ghim để thông tắc và vệ sinh ở phần miệng ống.



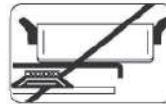
Hình 1



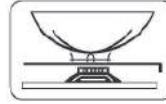
Hình 2



Hình 3

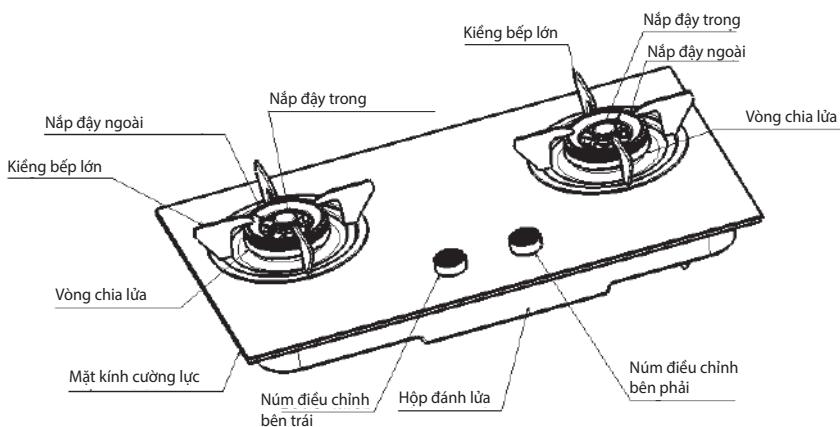


Hình 4



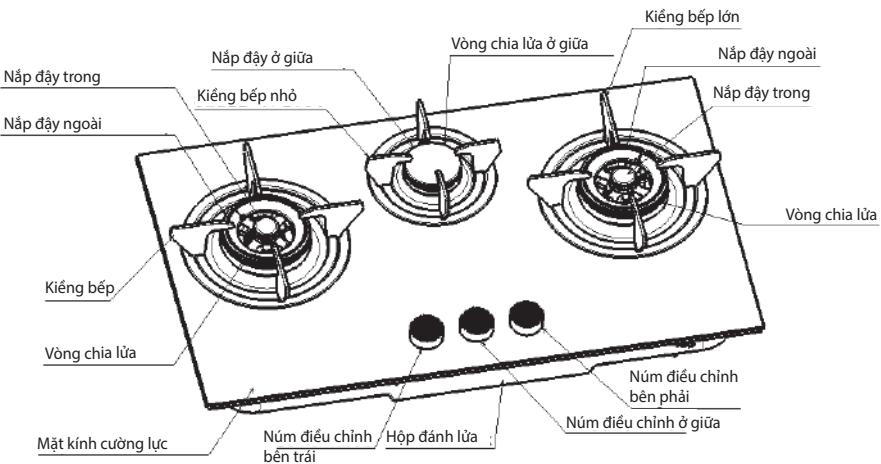
Hình 5

## EHG7230BE



## EHG7330BE

## EHG9330BE



### Phân loại thiết bị: Thiết bị loại 3

Những chỉ dẫn dưới đây chỉ có hiệu lực nếu quý khách tìm thấy biểu tượng quốc gia của mình trên thiết bị.

Nếu quý khách không thấy biểu tượng của quốc gia mình trên thiết bị, vui lòng tham khảo tài liệu hướng dẫn kỹ thuật để biết thêm các chỉ dẫn cần thiết liên quan tới việc điều chỉnh và sửa chữa thiết bị cho phù hợp với điều kiện sử dụng của từng quốc gia.

Trước khi lắp đặt, vui lòng kiểm tra các điều kiện về cung cấp gas và áp lực gas tại địa phương phù hợp với thông số kỹ thuật của thiết bị.

Thông số kỹ thuật của thiết bị được ghi rõ trên bảng ghi thông số kỹ thuật.

Nếu kết nối bếp với các thiết bị có khả năng cháy nổ. Cần lắp đặt và kết nối thiết bị phù hợp với quy định về lắp đặt thiết bị tại địa phương.

Cần đặc biệt chú ý tới các yêu cầu liên quan về việc thông khí cho thiết bị.

Tránh đặt nồi lên trên bề mặt kính của bếp mà cạnh nồi chạm vào bề mặt kính.

Việc sử dụng các dụng cụ bảo vệ bếp không đúng quy cách có thể gây tai nạn.

Không được sử dụng các dụng cụ bảo vệ bếp.

Việc sử dụng bếp gas để nấu nướng có thể khiến cho căn bếp nóng lên, ẩm hơn, hoặc có khí dễ cháy.

Đảm bảo rằng căn bếp được thông khí đầy đủ, đặc biệt khi sử dụng bếp. Mở các ô thông khí tự nhiên hoặc lắp đặt thiết bị thông khí cơ học (ống hút mùi).

Nếu quý khách sử dụng bếp trong thời gian dài, quý khách nên tăng cường thông khí, ví dụ như mở cửa sổ hoặc sử dụng các biện pháp thông khí khác hiệu quả hơn như tăng mức hút khí của ống hút mùi.

### CHÚ Ý:

\*Trong trường hợp kính cường lực bị rạn:

Ngay lập tức tắt bếp và bộ phận làm nóng bằng điện. Ngắt điện thiết bị.

Không chạm vào bề mặt bếp.

Không sử dụng thiết bị.

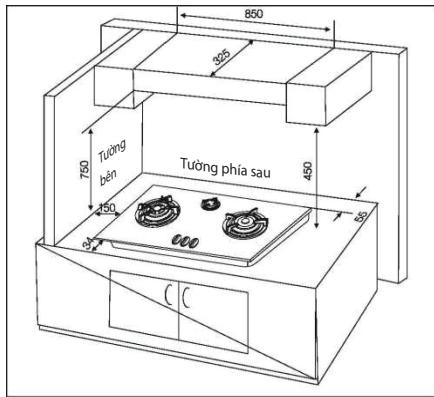
## Hướng dẫn lắp đặt

- Quý khách hãy yêu cầu người lắp đặt chỉ rõ vị trí khóa van gas và cách khóa van gas trong trường hợp khẩn cấp.
- Cần đảm bảo rằng tất cả các vật liệu đóng gói đều được lấy ra khỏi bếp trước khi sử dụng để tránh việc những vật liệu này bị cháy hoặc bốc khói.
- Tuân thủ các chỉ dẫn về khoảng cách tối thiểu tới bất kỳ bề mặt dễ cháy nào. Các khoảng cách này cần phù hợp với thông tin được ghi trên bảng ghi thông số kỹ thuật và tuân thủ luật phòng cháy chữa cháy của quốc gia.
- Nếu bếp được lắp gần cửa sổ, cần để phòng để tránh tình trạng rèm cửa bị gió thổi trùm lên bếp dẫn đến nguy cơ hỏa hoạn. Khi chọn vị trí lắp đặt bếp, hãy xem xét vị trí bình gas, khả năng nối gas và đường đi của dây điện.
- Nếu phát hiện khe hở xung quanh đường dẫn gas hoặc dẫn điện, cần trám kít khe hở lại ngay khi lắp đặt bếp.
- Không lắp đặt bất kì bếp nào khác bên cạnh bếp này.
- Quý khách cần kiểm tra phần bên dưới bếp để đảm bảo rằng không có phần nhô lên nào chạm vào bếp. Đảm bảo rằng mặt bàn bếp phải vững chắc và có thể chịu được sức nặng của bếp.
- Sau khi lắp kê bếp vào vị trí, kiểm tra xem kê bếp đã bằng phẳng từ trái qua phải và từ trước ra sau hay chưa.
- Nên tạo các lỗ thông khí cho kê bếp để nâng cao khả năng thông khí. Cần làm vệ sinh bếp để tránh tình trạng lỗ thông khí bị tắc nghẽn.
- Khi lắp máy hút mùi trên bếp, cần tham khảo thêm phần chỉ dẫn lắp đặt của nhà sản xuất liên quan đến sản phẩm này. Tuy nhiên, theo nguyên tắc chung, cần duy trì khoảng trống tối thiểu theo chiều đứng là 750mm (30") giữa mặt bếp và mặt bên dưới của tủ bếp, tường già hoặc lỗ thông hơi. (Hình 6)
- Ngăn tủ lắp phía trên bếp không được có chiều sâu lớn hơn 325mm (13") (Hình 6)
- Gờ của mặt cắt đặt bếp phải cách mép tường tối thiểu 55mm. (Hình 6)

## HỘC ĐỀ PIN

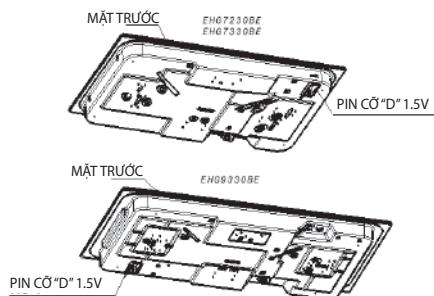
- Khi pin cũ hay bô đánh lừa yếu đi, quý khách nên thay pin mới.
- Hộp đế pin nằm ở vị trí như trên hình. Hãy lắp pin vào đúng cực như hình vẽ.

Cảnh báo: Vui lòng tháo pin ra khỏi hộp đế pin nếu không sử dụng bếp trong một thời gian dài.



Hình 6 (đơn vị: mm)

*Nếu khoảng trống giữa các bức tường xung quanh và phần ngoại biên của bếp nhỏ hơn 200mm, các bức tường này phải được bảo vệ bằng vật liệu chống cháy. Phản bảo vệ này phải có chiều cao tối thiểu là 450mm tính từ vị trí ngang với mặt bếp. Những bề mặt nằm ngang phía trên mặt bếp, cách bếp nhỏ hơn 750mm theo chiều đứng cũng phải được bảo vệ tương tự.*

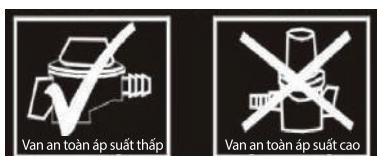


## Quy trình lắp đặt

- Trước khi lắp đặt, kiểm tra xem vị trí lắp đặt có đáp ứng được những yêu cầu về khoảng cách cần thiết đối với các bề mặt làm bằng vật liệu dễ cháy hay không; và có cần thiết phải lắp các phần bảo vệ cho các bề mặt gần bên như đã quy định hay không. Hãy đảm bảo rằng đường dẫn gas có thể kết nối tới vị trí đặt bếp.
- Cắt mặt đất bếp theo mẫu bìa cứng có sẵn trong thùng đựng bếp hoặc theo kích thước ghi ở hình 7.
- Lấy bếp ra khỏi thùng cát.
- Lắp bếp vào vị trí mặt cắt. (Hình 7)
- Nối ống dẫn gas với đầu nhận gas của bếp. Mở khóa gas và kiểm tra rò rỉ gas bằng bọt xà phòng tại các đầu nối.
- Kiểm tra bếp: án núm điều chỉnh xuống và xoay đến vị trí mức lửa lớn nhất để kích hoạt bộ phận đánh lửa điện. Bếp sẽ đánh lửa. Điều chỉnh ngọn lửa cho phù hợp bằng cách xoay núm điều chỉnh. Trong lần đầu sử dụng, quý khách có thể phải đánh lửa vài lần (để làm sạch không khí từ hệ thống cung cấp gas). Quý khách không cần điều chỉnh bất cứ bộ phận nào của bếp. Nếu có bất kỳ vấn đề gì xảy ra, vui lòng tham khảo mục Những chỉ dẫn bảo hành hoặc Sơ đồ phát hiện lỗi.
- Đảm bảo rằng người sử dụng phải có sách hướng dẫn sử dụng. Nếu những quy trình lắp đặt trên không đem lại kết quả mong muốn, cần liên hệ với các trung tâm dịch vụ được ủy quyền bởi Electrolux để nhận được sự hỗ trợ đặc biệt.

### CHÚ Ý: CHỈ SỬ DỤNG VAN AN TOÀN ÁP SUẤT THẤP CHO LOẠI BẾP NÀY

"Khuyến khích thay van điều áp sau mỗi 5 năm và ống dẫn ga sau mỗi 2 năm."



## Nối gas

Bình đựng gas hoặc hệ thống dẫn gas phải tuân thủ theo các tiêu chuẩn của địa phương. Chỉ được sử dụng van an toàn áp suất thấp cho loại bếp này.

### Kết nối nêm

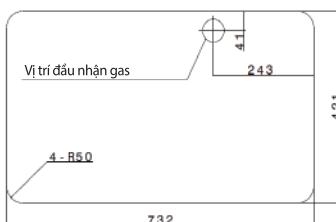
- Ống dẫn gas (chiều dài tối đa 1m) phải được lắp đặt sao cho có thể nhìn thấy toàn bộ chiều dài của ống. Ống dẫn gas cần được bảo vệ bằng một kẹp giữ ống X (Hình 8). Vòng đệm nối phải được lắp khít.



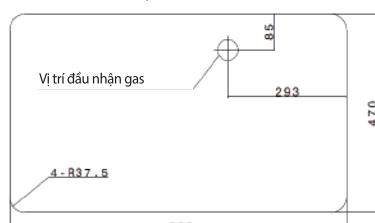
### CHỈ DẪN AN TOÀN QUAN TRỌNG

Sau khi hoàn thành việc nối gas, quý khách cần thực hiện kiểm tra độ rò rỉ gas bằng bọt xà phòng tại mỗi co nối. Đây là việc làm bắt buộc.

Mẫu máy EHG7230BE/EHG7330BE



Mẫu máy EHG9330BE



Hình 7 (đơn vị: mm)

Kích thước mặt cắt được nhìn từ phía trước, nghĩa là bảng điều khiển nằm ở phía trước.

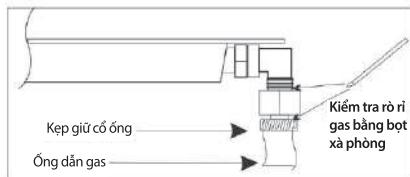
**Nếu khoảng trống giữa các bức tường xung quanh/dâng sau và phần ngoại biên của bếp nhỏ hơn 200mm, các bức tường này phải được bảo vệ bằng vật liệu chống cháy. Phần bảo vệ này phải có chiều cao tối thiểu là 450mm tính từ vị trí ngang với mặt bếp. Những bề mặt nằm ngang phẳng trên mặt bếp, cách bếp nhỏ hơn 750mm theo chiều đứng cũng phải được bảo vệ tương tự.**



### Quy trình kiểm tra rò rỉ gas bằng bọt xà phòng

- Tắt núm điều chỉnh gas và mở bình gas hoặc van đường ống dẫn gas.
- Dùng phương pháp kiểm tra rò rỉ gas bằng bọt xà phòng tại mỗi co nối (Hình 8).
- Bọt xà phòng xuất hiện chứng tỏ bếp bị rò rỉ gas, do đó cần siết chặt lại co nối.
- Lặp lại việc kiểm tra rò rỉ gas bằng bọt xà phòng.

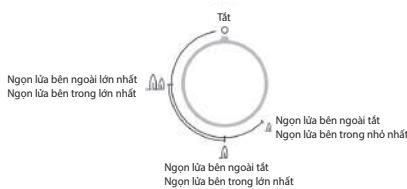
**CẢNH BÁO :** Vui lòng kiểm tra bảng ghi thông số kỹ thuật để đảm bảo rằng thiết bị phù hợp với nguồn cấp gas tại địa phương.



Hình 8

## Đánh lửa

- Kiểm tra để đảm bảo rằng hệ thống cung cấp gas đã sẵn sàng và được lắp đặt với bộ phận co nối cần thiết và phù hợp.
- Tắt tất cả các núm điều chỉnh.
- Thiết bị này được trang bị một khóa an toàn để kiểm soát dòng lưu thông gas. Khi châm tròn của núm điều chỉnh chỉ vào các vị trí sau đây trên bảng điều khiển, điều đó có nghĩa là:



Để tắt lửa, xoay núm điều chỉnh về phía bên phải cho đến khi nghe tiếng "tách" của khóa an toàn.

- Để đánh lửa, giữ núm vận và ăn xuống trong vài giây, xoay núm về vị trí mức lưu thông gas lớn nhất. Với mẫu bếp có cảm biến nhiệt điện, giữ núm vận ăn xuống trong 5 - 8 giây, nếu không lửa sẽ tắt.
- Nếu bếp không lên lửa ngay lần đầu, lặp lại bước 4.
- Nếu ngọn lửa tắt đột ngột, lặp lại bước 4.
- Nếu muốn sử dụng bếp liền ngay sau khi tắt bếp, vui lòng đợi 10 giây trước khi bật lửa lại.
- Mỗi bếp sẽ có bộ phận đánh lửa riêng.
- Khi bếp đã đánh lửa, xoay núm vận để điều chỉnh ngọn lửa tùy theo nhu cầu. Quý khách có thể xoay núm vận để điều chỉnh mà không cần ăn xuống.

Bếp có thể được trang bị một thiết bị kiểm soát ngọn lửa, do đó nếu bếp không lên lửa 15 giây sau khi bộ phận đánh lửa hoạt động, hãy tắt bếp và đợi ít nhất 1 phút trước khi thử bật bếp lại một lần nữa.

## Sử dụng bếp đúng cách

• Để tận dụng tối đa hiệu quả của bếp, quý khách chỉ nên sử dụng xoong nồi có kích thước đáy phù hợp với miệng bếp, do đó ngọn lửa sẽ không lan rộng ra khỏi đáy nồi. (Hình 1)

• Một điều cần lưu ý khác, ngay khi chất lỏng bát dầu sôi, nên hạ thấp ngọn lửa để giữ cho chất lỏng sôi vừa đủ.

## Lựa chọn bếp khi nấu nướng

- Bếp chia lửa nhanh bán phần phù hợp để nấu các món ăn cần lượng nhiệt thấp trong thời gian dài.
- Bếp lớn phù hợp để nấu các món ăn cần lượng nhiệt nhanh, sử dụng chảo hoặc nồi lớn



### LƯU Ý

Xoong chảo có đáy rộng cho phép nấu nhanh hơn so với loại có đáy hẹp.

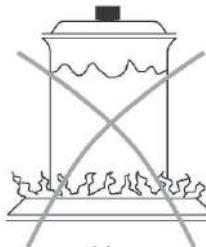
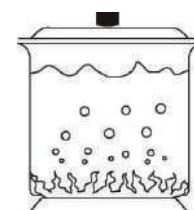
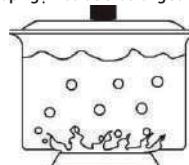
Luôn sử dụng loại nồi phù hợp với loại thực phẩm được nấu.

Đặc biệt, khi nấu thức ăn lỏng không nên dùng xoong chảo quá nhỏ vì thức ăn có thể bị tràn ra ngoài.

Nếu cần nấu nhanh, không nên sử dụng xoong chảo có kích thước quá lớn.

Nên sử dụng xoong chảo có kích thước phù hợp với miệng bếp để có thể tận dụng hiệu quả của nó, vì thế sẽ tiết kiệm lượng gas tiêu thụ. (Hình 12)

Lưu ý rằng cần đẩy nắp nồi khi đun sôi và ngay khi chất lỏng bắt đầu sôi, cần hạ thấp ngọn lửa để chất lỏng sôi ở mức vừa đủ.



Hình 12

Bếp	Đường kính tối thiểu	Đường kính tối đa
Bếp lớn	120mm	280mm
Bếp chia lửa nhanh bán phần	120mm	260mm

## Mặt kính

• Đối với các vết bẩn cứng đầu, quý khách có thể sử dụng miếng tẩy rửa mềm hoặc chất tẩy rửa dạng kem để lau chùi và làm sạch kỹ càng. Chất tẩy rửa dùng cho đồ gia dụng tráng men có thể được sử dụng để tẩy mặt kính. Hãy đọc kỹ hướng dẫn sử dụng trước khi dùng. Không nên dùng các chất tẩy rửa có tính ăn mòn cao, miếng chà rửa bằng sáp hoặc sáp đánh bóng để chùi rửa mặt kính.

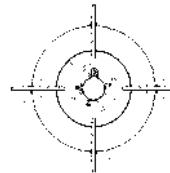
• Không được dùng mặt kính như bàn bếp (để băm, thái, chặt đồ ăn).

## Nắp chia lửa và nắp đậy

- Quý khách có thể nhấc nắp chia lửa và nắp đậy ra khỏi bếp để vệ sinh riêng.
- Đảm bảo rằng các nắp chia lửa và nắp đậy được lau khô hoàn toàn sau khi vệ sinh hoặc sau khi đồ ăn bị tràn xuống bếp.
- Khi vệ sinh các nắp chia lửa, đảm bảo rằng các lỗ chia lửa và các lỗ thông hơi khác không bị tắc nghẽn. (Hình 13, 14)
- **Vui lòng chú ý, ở model EHG7330BE, nắp đậy bếp bên trái và bên phải có sự khác nhau. Chúng tôi có nhãn lưu ý trên bao bì của các bộ phận này.**



Hình 13



Hình 14

## Khắc phục sự cố

Hiện tượng	Nguyên nhân	Cách khắc phục
Bếp không lên lửa...	Có khói khí trong ống dẫn gas Đường ống bị nghẽn Bộ phận đánh lửa không hoạt động Hết pin Bếp không được lắp đặt đúng cách	Làm sạch ống gas Tim nguyên nhân và vệ sinh đường ống Kiểm tra các điện cực Thay pin Lắp lại các mặt bếp vào đúng vị trí
Bếp đánh lửa ngược trở lại vòi phun...	Quá nhiều bụi bẩn làm đầy ống dẫn của bếp Áp suất gas quá cao	Tháo bếp ra và vệ sinh Kiểm tra van điều áp và điều chỉnh nếu cần thiết
Bếp bị phun lửa...	Áp suất gas quá cao	Kiểm tra van điều áp và điều chỉnh nếu cần thiết
Bộ phận đánh lửa không hoạt động...	Khoảng cách giữa các điện cực (đầu đánh lửa và vòng chia lửa) quá xa Co nối bộ phận đánh lửa bị lỏng Hết pin	Kiểm tra lại khoảng cách, điều chỉnh nếu khoảng cách không nằm trong khoảng 4 – 5mm Kiểm tra co nối, thay mới nếu co nối bị hư Thay pin mới



### CẢNH BÁO

Không sử dụng bình xịt hóa chất ở khu vực xung quanh bếp khi đang sử dụng bếp. Trong điều kiện nhiệt độ cao, một số hóa chất có thể phản ứng tạo thành các chất ăn mòn ảnh hưởng đến đồ đạc trong bếp.  
Không cất trữ đồ vật làm từ vật liệu dễ cháy trong ngăn kéo tủ hay dưới bếp.  
Không cất trữ đồ vật trong phạm vi 50mm dưới đáy bếp.  
Đừng chạm vào bộ phận đánh lửa trong khi đang bật bếp.  
Khi lắp đặt bếp trên tàu biển hoặc trên xe lưu động, không nên dùng bếp làm lò sưởi.

## Thông số kỹ thuật

Loại gas LPG (Khí hóa lỏng)		
	Công suất 2 vòng lửa	4.5kW
	Bếp chia lửa nhanh bán phần	1.8kW
Công suất giảm	1.0kW	
Áp lực gas	30mbar	
Nối gas	Ren ống thẳng 0.5 inch	

## Điều kiện bảo hành

Chúng tôi, Electrolux, cam kết trong vòng 12 tháng kể từ ngày mua, nếu bếp hoặc bất kỳ bộ phận nào của bếp bị hư hỏng do lỗi sản xuất hoặc lỗi về nguyên vật liệu, chúng tôi sẽ sửa chữa và thay thế phụ tùng MIỄN PHÍ bao gồm tiền công, phụ tùng và phí vận chuyển khi đáp ứng các điều kiện sau:

Sản phẩm phải được lắp đặt đúng cách và chỉ sử dụng nguồn điện có cùng tần số như đã được nêu trong bảng ghi thông số kỹ thuật

Chỉ sử dụng sản phẩm cho các mục đích sử dụng trong gia đình và phải tuân thủ các chỉ dẫn của nhà sản xuất. Không để những người không được sự ủy quyền của chúng tôi bảo trì, sửa chữa hoặc tháo lắp sản phẩm.

Nếu quý khách cần bất kỳ sự hỗ trợ kỹ thuật nào, hoặc muốn có thêm thông tin về sản phẩm của chúng tôi, vui lòng liên hệ với Trung tâm Dịch vụ Khách hàng theo các địa chỉ sau:

### Indonesia

Hotline service: 08041119999

PT. Electrolux Indonesia

Electrolux Building

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Gambir Jakarta Pusat 10160

Email: [customerscare@electrolux.co.id](mailto:customerscare@electrolux.co.id)

SMS & WA : 081280888863

### Malaysia

Consumer Care Center Tel: 1300-88-11-22

Electrolux Home Appliances Sdn. Bhd.

Corporate Office Address: Unit T2-7, 7th Floor, Tower 2,  
Jaya33 Hypertower, No. 3, Jalan Semangat, Seksyen 13,  
46100 Petaling Jaya, Selangor

Office Tel : (+60 3) 7843 8999

Office Fax : (+60 3) 7955 5511

Consumer Care Center Address: Lot Q8, No. 28,  
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40000 Shah Alam, Selangor

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Email : [malaysia.customercare@electrolux.com](mailto:malaysia.customercare@electrolux.com)

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Consumer Care Hotline : (+63 2) 845 CARE 2273

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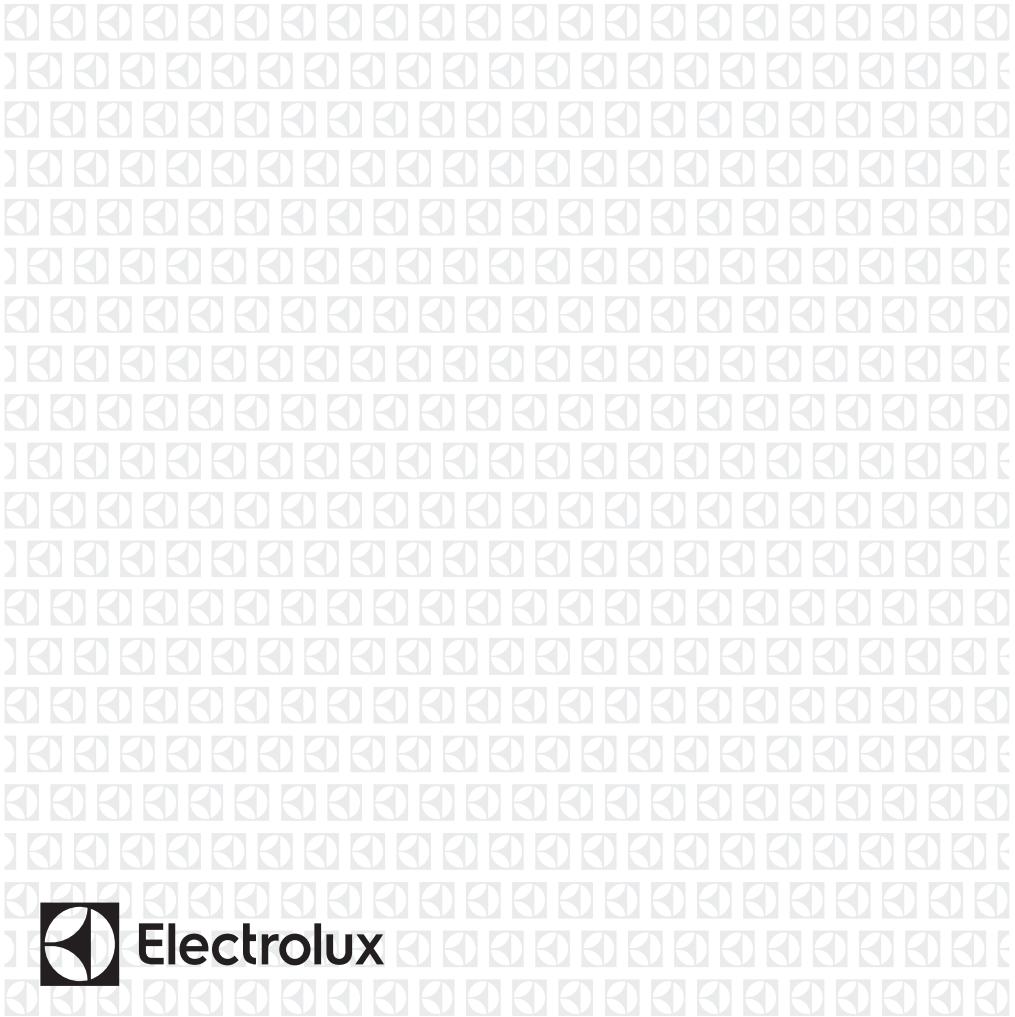
Email: [vncare@electrolux.com](mailto:vncare@electrolux.com)

EHG7230BE  
EHG7330BE  
EHG9330BE



TH เตาประภอบอาหาร

คู่มือการใช้งาน



**Electrolux**

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ขอบพระคุณที่ได้รับสักการะเช่นนี้และขอให้เป็นอย่างดีในมหามงคลก็อกศากย์

กลุ่มบริษัทเอ็กซ์เพรสเซอร์สจำกัดอุบลราชธานีขอเชิญให้บ้านราชภัฏอุบลราชธานีเป็นสถานที่จัดงานเลี้ยง 65 ล้านบาทในเดือนพฤษภาคม ณ มหาวิทยาลัยราชภัฏอุบลราชธานี สำหรับงานนี้ได้รับการสนับสนุนจากบริษัทเอ็กซ์เพรสเซอร์สจำกัด 5 ล้านบาท พร้อมทั้งได้รับการสนับสนุนจากบริษัทเอ็กซ์เพรสเซอร์สจำกัด 2 ใน 3 เสื้อเชิญและบูรพาตรที่มีค่าใช้จ่าย 55 ล้านบาท ซึ่งมีความสุรุ่ยสุร่วงที่สุดในประเทศไทย

เห็นได้ชัดว่าเอ็กซ์เพรสเซอร์สจำกัดมีความสามารถในการจัดการงานอย่างมืออาชีพและมีความตั้งใจในการดำเนินงานอย่างดีเยี่ยม ทั้งในเรื่องของการบริการลูกค้า ประสิทธิภาพการทำงาน และการจัดการเวลา ที่สำคัญไม่แพ้กัน ทำให้เราไว้วางใจได้ในคุณภาพของงานที่จะได้รับ การจัดการงานอย่างมีประสิทธิภาพ ทำให้เราสามารถจัดการงานอย่างมีประสิทธิภาพและรวดเร็ว ลดระยะเวลาและต้นทุนลงได้มาก

บริษัทฯ ขอเชิญชวนผู้อ่านทุกท่านที่สนใจงานนี้ ให้ลองเข้ามาดูงานจริงๆ แล้วคุณจะพบว่า งานนี้คุ้มค่ามาก

กลุ่มบริษัทเอ็กซ์เพรสเซอร์สจำกัด ได้รับการสนับสนุนจากบริษัทเอ็กซ์เพรสเซอร์สจำกัด 450 ล้านบาท สำหรับงานนี้ ที่สำคัญไม่แพ้กัน คือ ความตั้งใจในการจัดการงานอย่างมืออาชีพและมีประสิทธิภาพ ทำให้เราไว้วางใจได้ในคุณภาพของงานที่จะได้รับ การจัดการงานอย่างมีประสิทธิภาพ ทำให้เราสามารถจัดการงานอย่างมีประสิทธิภาพและรวดเร็ว ลดระยะเวลาและต้นทุนลงได้มาก

หากท่านใดที่สนใจงานนี้ สามารถติดต่อสอบถามรายละเอียดเพิ่มเติมได้ที่ บริษัทเอ็กซ์เพรสเซอร์สจำกัด โทร. 044-222-2222

เราขอเชิญชวนผู้อ่านทุกท่านที่สนใจงานนี้ ให้ลองเข้ามาดูงานจริงๆ แล้วคุณจะพบว่า งานนี้คุ้มค่ามาก

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## คำแบบน้ำเพื่อความปลอดภัย

ກ້າປີເຊື່ອສົດກັນທຸກບໍ່ ກີສປະເກກຫຸ່ນກີໄປໄດ້ຮັບໄວ້

ໜ້ານວາງວິສດຸໄດ້ຕາ ເປັນ ຖີກັນເປົລວໄວ່ ແພນິກີນ ກັນຮະຫວ່າງກະກະກຳປັບປຸງກະກະ ເພົ່າຈາກກຳໃຫຕາເສຍຫາຍໍດີ (ດຽວກັນທີ 1)

ห้ามกอดญาติทั้งหมด: ໂລວງຫາຕັ້ງການນຳສັກໃກ່ມີບໍ່ອໜ້າເລືອກໂຄຮ່າສັກຂອບຮ້ວຍໄວ້ ເພຣະຈຳໄກ້ປັບລວງໄວ້ແຮງບັນເສດຖາໄກ້ປັບລວງໄວ້ປະລິຍັບຕົກການປັບສັບພົດໃນພົງຮຽນໄດ້ (ດຽວທີ 2)

ห้ามใช้หนังสือหรืองานเขียนที่เป็นมาติให้กับผู้เรียนเป็นบ้าหักมาก เพราะอาจทำให้เกิดความเสียหายได้ คิดง่ายๆ ก็คือ ให้ไปลอกลายไปเปลี่ยนเป็นกิจกรรมไปสนับสนุนโดยพิภาระจัดได้ (กรุบีที่ 3)

วางแผนทบทวนกล่องหัวเตาเพื่อให้บันทึกและพื้นที่สำหรับจดบันทึกในปัจจุบัน (กรอบที่ 4)

ให้ใช้ห้าตั้งภาษาบันทีให้มาพร้อมกับผลิตภัณฑ์หรือของตัวที่แนบมาโดยผู้ผลิตอุปกรณ์ เก่าบัน (กรปี 5)

ບາຕັ້ງກາຍະກົນສັກໃໝ່ວາງກາຍະກົນສັກ ແລະບາຕັ້ງແບບອື່ບໍາ ໃໝ່ວາງໜັນຫຼວດການບະນຸມ

ເຕັກຄົນນີ້ແຈ້ງສໍາຫຼັບການກ່າວທາຮາໄກນັ້ນ ລ້ານໃຫ້ພື້ນວັດທະນຸປະສົງອື່ນ ແມ່ນ ກ່າວໃກ້ພົມເຊີດຕົວ ເສື່ອພໍາ ພລຍ ແກ້ໄຂ ໄພຣາວາຈຳກ່າວໃກ້ຄົນໄຟໄຫວ້ຕີ

หากเกิดภัยร้าย ให้ปิดกั้นกัน กดหน้าต่างทุกบานเพื่อรักษาอากาศ และตัดต่อคุณสมบัติการอีล็อกท์ในสักห้า ห้าบีบีดี/ปิดล็อตเติฟ จุ๊บเบ็ดดี้ฟ สูบบุหรี่ หรือจุ๊บเพรเซ็คโดยเด็ดขาด

ໃຊ້ຕາມເກີສໃບຫ້ອັງກິດນາຍຄວາມຄຳໄດ້ດີເກົ່ານັ້ນ

ห้ามต่อเกล็กกันท่อไว้Neil เพราะท่อไว้Neilอาจอ่อนตัวลงเมื่อเวลาความร้อน  
ให้เข้าสู่ต่อห้องทุกครั้งที่เปิด

ຕរវតសុខបានដែលមានការងារជាបន្ទីរដែលសម្រេចបានជាអ្នកគ្រប់គ្រងទិន្នន័យ

อย่าสับพลุกหัวใจ หาตั้งกระทะ ฯลฯ กันกีหักจากใบ้งานเลร์จ เพราะก่านอาจได้รับ  
ภัย เกร็งเจ็บไฟลุกได้

ព្រះសម្បាយ ក្រោមពីរបុរាណ និង ក្រោមពីរបុរាណ និង

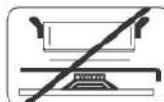
ເປົ້າອັດກຸ່ລະນາຫຼາດ ແຕງແກຣມ ຂະຫວັນຈີ້ ເທິຣົດກ່າວໃຮ້າ

บากังลงในน้ำอ่อนๆ ก็สัมผัสหรือใกล้ๆ ปลวไฟจะมีการเปลี่ยนสีหลังไข่จัน เช่นเดียวกับเมอร์คุรี

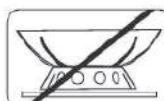


### คำเตือน:-

- ในกรณีที่ไฟดับแล้วปลุกไฟบนเบื้องตัวให้หมุนคุณลักษณะเด่นของไฟฟ้าแบบดั้งเดิม เช่นปลุกอยู่เบื้องบนบังหนึ่ง 1 นาที อร่อยพวยขยายอุดหัวไฟตากันก็
  - สำหรับหัวไฟไดเดลล์อุปกรณ์ควบคุมไฟ (Flame Supervision Device) หากพบว่าไฟดับแล้วไฟดับนานถึง 15 วินาที และปลุกไฟยังไม่ดี ให้หยุดใช้งานและปิดประกายห้องส่องทางยาวจากแสงออกอย่างน้อย 1 นาที ก่อนลองเปิดไฟใหม่บริการซึ้ง
  - ค่าปลุกไฟต่อวันเพิ่มเติมต้นให้ใช้ลดเวลาเสื่อมลึกๆ หรือชั้นไฟยังไงไปในรูรูแล้วค่าความสะอาดปลุกไฟ



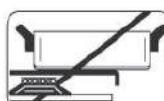
สูที่ ๑



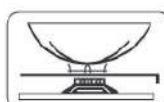
S. 10



2

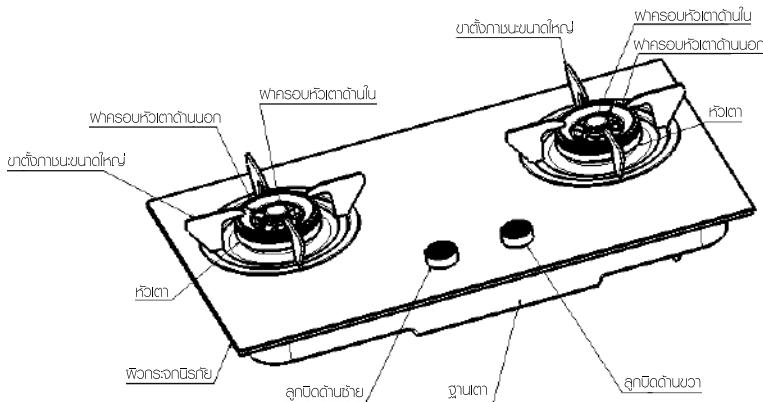


sun 4

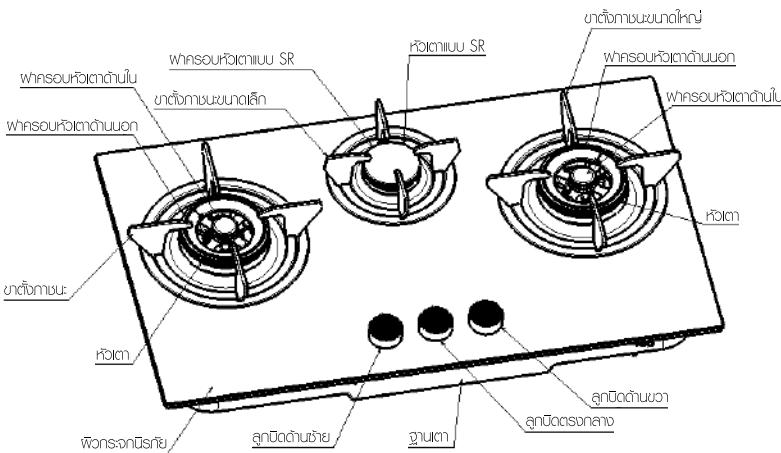


sun

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## 5 ส่วนประกอบของตรา

### คลาสขององค์กรอิงใช้: คลาส 3

ค่าเบี้ยนาทีนี้ได้มาเพื่อสนับสนุนประเทศไทยในการพัฒนาอยู่ในครัวเรือนให้ดีขึ้น

ค่าเบี้ยนาทีนี้สนับสนุนประเทศไทยในการพัฒนาอยู่ในครัวเรือนให้ดีขึ้น

ก่อตั้งตั้งแต่ต้นจนจบช่วงเวลาที่ต้องการ (สัญญาจะจ่ายเงินเดือน) และการบันทึกต่อไปในครัวเรือนให้ดีขึ้น

### ข้อควรระวัง:

“โปรดปฏิเสธการจัดการด้วยความร้อน ความเย็น และความร้อนในห้องที่ต้องการ”

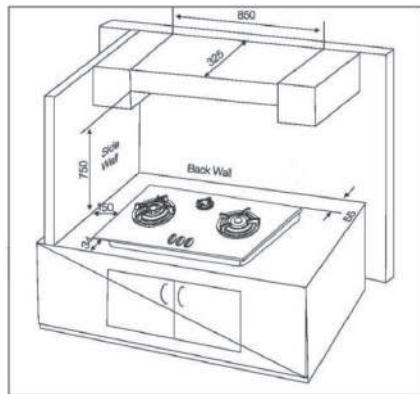
“โปรดห้ามดำเนินการโดยเด็ดขาดในห้องที่ต้องการ” และ “โปรดห้ามดำเนินการโดยเด็ดขาดในห้องที่ต้องการ”

“ห้ามดำเนินการโดยเด็ดขาดในห้องที่ต้องการ”

“ห้ามดำเนินการโดยเด็ดขาดในห้องที่ต้องการ”

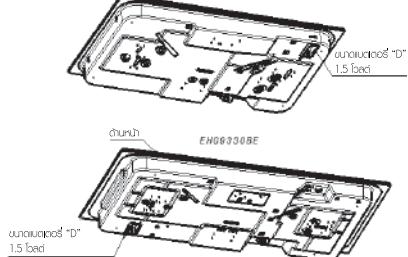
### ຄ່າແນບນໍາໃນກາຮັດຕັ້ງ

- ບອກໃຫ້ພູມເຄີດຕັ້ງບອກຕ່າງແກ່ປັນຂອງຂາວສອງທີ່ໄປປົດເກີສ ແລ້ວເປົດໃກຮນິຊຸກເບີນ
- ດັບຮຽນຈຸບັນຕ່ອງການຕ່າງໄກ້ໃຫ້ມັດຕ່ອນໃໝ່ຈານ ເພື່ອຈຳກັດສັກສົນເສຍເຫຍກ່າວ່າຈະ ເກີດຈາກພາຍເກີດໄຟໄຟນີ້ຫຼັກວິນ
- ປຽບເຄີຕານພອແນນໍາທີ່ຈະກຳນົດກຳນົດກຳໄຟໄຟໃຫ້ ສັງເກດງ ດັບຕານບໍ່ມີມູນເພີ້ມສົດລົດລົດສົດງົດໃກ້ກຸມາຍເລື້ອກກັນຫຼັກວິນ
- ດັບຕັ້ງເຄີຕານໄກ້ສຳເນົາຕ່າງ ຄວຣະວິຊ່ຍໍາໄຟໄຟປັບປຸນປົວມາຫຼົງເຕົາ ເພື່ອຈຳກຳໄຟໄຟໃຫ້ດັບຕັ້ງ
- ການພົຈານນາເຄືອກທີ່ເປັນເຕົາ ຄວຣະກໍາເປີງກົງຈຸດທີ່ດັບຕັ້ງເຄີຕານໄກ້ສົບສົນສົ່ງໄຟໄຟ
- ຄວຣະປົດເກີສທີ່ໄຟໄຟເກີສແລ້ວຢືນປົດເກີສໄຟໄຟ ບໍ່ມີມູນກຳນົດກຳນົດກຳໄຟໄຟ
- ອົບເຄີຕານທີ່ເປັນເຕົາ ຕັດກຳນົດກຳນົດກຳໄຟໄຟ
- ດ່ວວຈະອຸບດັບນໍາຄຳຂອງຈຸດຕະວີໄປປີສີໃຫ້ຢືນອຸບດັບວາວາກາຈົດຕັ້ງກຸມາ ແລ້ວທີ່ການປົດຕົວຕ່ອງເຫັນເຖິງເຮັດວຽກ
- ດ່ວວຈະຊຸ່ວັດີ່ກຳນົດກຳນົດກຳໄຟໄຟ ແລ້ວກຳນົດກຳນົດກຳໄຟໄຟ
- ດ່ວວຈະຊຸ່ວັດີ່ກຳນົດກຳນົດກຳໄຟໄຟ ແລ້ວກຳນົດກຳນົດກຳໄຟໄຟ
- ສໍາຮັດກາຮັດຕັ້ງຕ່າງຈຸດຕະວີໄປປີສີໃຫ້ຢືນກຳນົດກຳນົດກຳໄຟໄຟ
- ເກີດຈາກພູມເຄີດຕັ້ງຕ່າງຈຸດຕະວີໄປປີສີໃຫ້ຢືນກຳນົດກຳນົດກຳໄຟໄຟ
- ດ່ວວຈະຊຸ່ວັດີ່ກຳນົດກຳນົດກຳໄຟໄຟ ແລ້ວກຳນົດກຳນົດກຳໄຟໄຟ
- ດ່ວວຈະຊຸ່ວັດີ່ກຳນົດກຳນົດກຳໄຟໄຟ ແລ້ວກຳນົດກຳນົດກຳໄຟໄຟ
- ເວັນຍະໄໝກ່າວ່າຈະບໍ່ມີມູນກຳນົດກຳນົດກຳໄຟໄຟ



ຮູບທີ່ 6 (ຮູບຍົບປົນ)

ດ້າຮະຍກ່າວຈາກພູມເຄີດຕັ້ນກ້າງທີ່ຮັດດັບນໍາກຳນົດກຳນົດກຳໄຟໄຟຕະຫຼາດນີ້ຍົກວ່າ 200 ພມ. ຈະຕັດບຸນນິດຕ່ວຍສົດປົງປົນໃຫ້ໄຟໄຟ ວິສດຸປົງຈຳກຳໄຟໄຟນີ້ຕ້ອງດັດຕັ້ງ ໂພນເຕີໄປໜ້າກ່າວ່າ 450 ພມ. ໃກນນີ້ຕໍ່ຮະຍກ່າວທີ່ກຳນົດກຳນົດກຳໄຟໄຟ



### ເບື້ອງໃຈເປັນເຕົາ

1. ເນື່ອເປັນເຕົອຮີ່ເສື່ອນຮັດປາຍໄຟຮ່ອນ ຄວຣະປົດເສີນແບຕເຕົອຮີ່ເກີນ
2. ເບື້ອງໃຈເປັນເຕົອຮີ່ເສື່ອນຮັດປາຍໄຟຮ່ອນຕານາກາພ ໃກໄປສີນແບຕເຕົອຮີ່ໄຟໄຟນີ້ກ່າວຸກຕ່ອງຕານາກາພ

ຄໍາເຊື່ອນ: ບໍ່ມີມູນກຳນົດກຳນົດກຳໄຟໄຟ

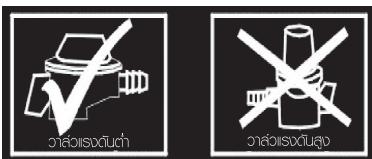
## 7 คำแนะนำในการติดตั้ง

### ขั้นตอนในการติดตั้ง

- ก่อตั้งเดดจังให้ตรงกับส่วนฐานที่ต้องตั้งไว้ให้เสร็จก่อนติดตั้งที่ติดไฟไว้แล้ว และหากว่าไม่เป็นไปได้พิเศษอีกด้วยต้องดำเนินการตามขั้นตอนเบื้องต้นที่กำหนดไว้ก่อน เช่นยกห้องเพลิงมากขึ้นเพื่อติดตั้งไฟฟ้าหรือร้อยสาย
- ตัดช่องแคบตามที่ต้องการใช้แบบกระดาษที่ทำจากกันน้ำหรือกระดาษที่ติดตั้งตามขนาดที่กำหนดไว้ก่อน
- นำเข้าต่อจากทางด้านซ้าย
- ตัดตัวประกอบในช่องที่ต้องการ (รูปที่ 7)
- ต่อเกลียวเดาตาม เมดิกเกลียวเสร็จสรรเสริญแล้วอย่าหักหอยไป โดยใช้ไขควงปืนบลูเซอร์ตอนที่อยู่รอบบัวต่อ
- ตัดช่องแคบการใช้งาน โดยกดลูกปืนควบคุมทุกการร่างงานเดาตามที่ต้องการ สำหรับการใช้งานครึ่งแรก อาจต้องทำให้เป็นเสียหายเล็กน้อย (เพื่อไม่ได้ทำลายห้องโดยสาร) และนำไปใช้เป็นตัวอ่อนรับแรงของหัวเรือหัวเชือก หากบีบปืนหักในการใช้งาน ให้หักตามหัวแน่นในรูปที่กำหนดการใช้งาน
- โปรดเก็บครึ่งปีกอธิการไว้ใช้งานไว้ กับบีบปืนเดาตามค่าและหัวเดาตามเสียงหัวไปได้ผลตามที่ต้องการ ยังไห้ตัดต่อกับบีบปืนบริการอุตสาหกรรมที่ต้องการ

ใช้เวลาต่อเนื่องตั้งแต่มีแรงดันสูงถูกตอกไปกับ 30 บีลิการ์ เท่านั้น

**แนะนำให้ตรวจสอบตัวรับความดัน gas ทุกๆ 5 ปี และทุกๆ 2 ปี**



### การต่อระบบแก๊ส

การต่อเข้าห้องหรือระบบก่อตั้งต่อจากท่อส่งแก๊สจะต้องปิดไปปิดตามมาตรฐานที่กำหนดโดยในประเทศไทย ต้องติดตั้งเกลียวหัวก้าน瓦斯阀 เหลืองต่อไปก่อน

### การต่อต่ออ่อน

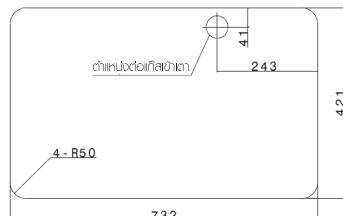
- ต่อต่ออ่อนให้ต่อเกลียวเดาตามที่ต้องการก่อต่อส่งแก๊สจะต้องปิดไปปิดตามมาตรฐานที่กำหนดไว้ก่อน (ค่าน้ำยางสูงสุดไม่เกิน 1 เมตร) ใช้ตัวรัดกัน (X) (รูปที่ 8) จึงเก็บปลายไว้ใน และต่ออ่อนไว้ทางด้านหนึ่ง กันรั่วซึ่ง



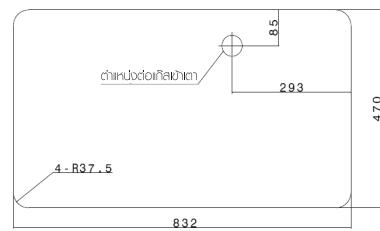
คำแนะนำเพื่อความปลอดภัยที่สำคัญ

เมื่อต่อต่อภายนอกกิ่งกล้องรีบบอร์ดแล้วจะต้องติดตัวหัวการอยู่รักษาตัวตามขั้นตอน (โดยใช้เวลากดลองด้วยมือ)

รูป: EHG7230BE/EHG7330BE



รูป: EHG9330BE



รูปที่ 7 (หน่วยมม.)

ขนาดของคานบีบต่อโดยรวมของหัวเดาบนหน้า ลูกบีบควบคุมการร่างงานอยู่ด้านหน้า ตัวร่องหัวเดาจากพื้นเดาบนหัวเรือติดต่อหัวเดาและเส้นรอบวงของหัวเดาอยู่ที่ 200 มม. ต้องบุบบีบด้วยลักษณะเป็นวงกลม วัสดุป้องกันไฟฟ้าชั้นสองต้องติดตั้งให้มีอัตราไฟฟ้าต่ำกว่า 450 มม. ในการบีบจะต้องหัวเดาที่พื้นพื้นด้านบนกับตัวเดือนบอยกว่า 750 มม. ต้องติดต่อสัมผัสกับหัวเดาโดยตรง

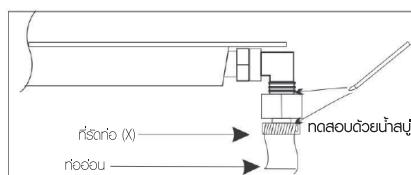


### ขั้นตอนการทดสอบด้วยน้ำอุ่น

- ปิดลูกบีบควบคุมการร่างงานและปิดหัวเดา
- ใส่น้ำอุ่นในถังบีบ (รูปที่ 8)
- หากมีฟอง แสดงว่ามีรอยรั่วและหัวเดาบีบเป็น
- ใช้น้ำสูญญากาศบีบครึ่ง

### คำเตือน:-

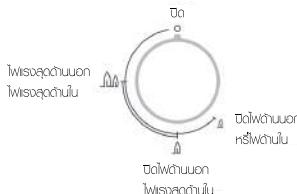
ติดตัวหัวบีบมุกสีที่เพิ่งป้ายเพื่อให้ไฟฟ้าเจ็บตัวหัวเดาหากหัวเดาชำรุดใช้หัวเดาที่ติดต่อหัวเดาโดยตรง



รูปที่ 8

## การดูดเตา

- ตรวจสอบบ่าเต้อก้ากี๊กอุปกรณ์ร้อนไว้ และติดตั้งด้วยอุปกรณ์น้ำที่เหมาะสม
- หมุนลูกปัดควบคุมการดูดควันของทุกรหัสเตาไปที่ด้านหน้าและด้านหลัง
- เข้ารุ่นนี้รับน้ำรักษาความปลอดภัยที่มีอยู่ควบคุมการให้อุ่นของแก๊ส เมื่อดูดบุบสูญเสียของส่วนที่ด้านใน



## ปิดเตาโดยการหมุนลูกปัดไปทางขวาบนครึ่งหนึ่งได้ยืนยันเสียงคลิก

- ในการดูดเตา ให้จับนิ้ว左手ปิดและกลับลงมาลงไว้ 2-3 วินาที หมุนลูกปัดไปที่ด้านหน้าและด้านหลัง ไฟแรงดูด สำหรับรุ่นที่มีปืนเชื้อเพลิงในช่องเผา ให้กดลูกปัดลงมาลงไว้ 5-8 วินาที ไม่เป็นนิ้วปิดไฟลงบัน
- ถ้าปลดไฟไปแล้ว ให้กดเข้าไปอีกหนึ่งต่อไป 4
- ถ้าปลดไฟเพิ่มขึ้น ให้กดเข้าไปอีกหนึ่งต่อไป 4
- เมื่อไฟดับเท่านั้นปีกห้องรับควันจะหายไป ให้รอประมาณ 10 วินาที ก่อนดูดไฟครั้งใหม่
- หัวเตาแต่ละหัวหัวจุดไฟแยกจากกัน
- เมื่อแน่ใจไฟดับแล้ว ให้หมุนรับลูกปัดลงได้ปลดไฟตามที่กำหนดต่อการ โดยไม่ได้ดึงดูดลูกปัด

สำหรับหัวเตาที่ติดตั้งอุปกรณ์ควบคุมเปลวไฟ (Flame Supervision Device) ถ้าหัวจุดจากหัวหมุนลูกปัดเพื่อปิดเตาบนก 15 วินาที และปลดไฟชั่วคราว ให้ยกหัวเตาปิดด้วย ปลดหัวเตาที่ใช้เวลาอย่างน้อย 1 นาที ก่อนที่จะพยุงหัวเตาไว้หัวครั้งที่สอง

## การใช้งานอย่างถูกวิธี

- เพื่อให้หัวเตาเกิดประสิทธิภาพสูงสุด ขอแนะนำให้ใช้น้ำอุ่นหรือกระถางน้ำที่มีขนาดใหญ่กว่าขนาดหัวเตา เพื่อให้ไฟเผาไฟฟานอยดูบลางบานหรือกระถาง (ถุงกระดาษที่ 1)
- เมื่อน้ำเริ่มเดือด ให้หัวไฟเผา เพื่อหัวน้ำจะได้เดือดตอนล่มบนบัง

หัวเตา	เล็บพานคุณยักษากลางด้านล่าง	เล็บพานคุณยักษากลางสูงสุด
หัวเตาภายในห้องเผา	120 มม.	280 มม.
หัวเตาภายนอกห้องเผา	120 มม.	260 มม.

## การเลือกหัวหัวเตา

- หัวเตาภายนอกห้องเผาที่ใช้สำหรับหัวเตาที่ต้องใช้ไฟฟ้า เช่น หัวอุ่นกระถางกับหัวเตาที่ต้องใช้ไฟฟ้า
- หัวเตาภายนอกห้องเผาที่ใช้สำหรับหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็วหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว



## หมายเหตุ:

โปรดทราบว่าการใช้หัวเตาที่มีกันก๊าซจะทำให้หัวเตาทำงานได้เร็วขึ้นกว่าหัวเตาที่ไม่มีกันก๊าซ

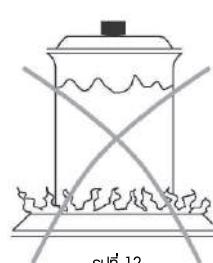
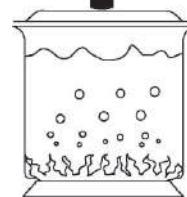
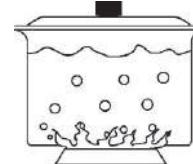
ควรใช้หัวเตาที่มีกันก๊าซกับหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว

ตรวจสอบให้แน่ใจว่าหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็วสามารถติดต่อหัวเตาที่ต้องใช้ก๊าซ เช่น ก๊าซธรรมชาติ หัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว

ไม่ควรใช้หัวเตาที่มีกันก๊าซให้กับหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว

ควรใช้หัวเตาที่มีกันก๊าซกับหัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว เช่น ก๊าซธรรมชาติ หัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว

หัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว หัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว หัวเตาที่ต้องการให้ร้อนเร็วอย่างรวดเร็ว



รูปที่ 12



## ຫັດກໍາຫັດຕາກເທິກີັດ

	IPG
	ຫັດຕາກນີ້ສົກ
	ຫັດຕາກນຳດົກລາງ
ເຊື້ອີ່ວຍ	4.5 ກົ່ງວັດຕ່າ
ການປັບແປງຕັນ	1.8 ກົ່ງວັດຕ່າ
ການຕ່ອງຮູມມາດີ	1.0 ກົ່ງວັດຕ່າ 30 ພຶສີນາ ເກສຍຂອງຕະຫຼາດ 0.5 ມື້

## ເລື່ອນໄມາຕຮ້າບກາຮັບປະກັນ

ບຣິສິ່ງເຄົກໂກສົກ ແກ້ວມະນຸຍາກໍາໃຫ້ກ່ຽວຂ້ອງເຫັນວ່າ ຍົງລີ້ສົກໂກສົກ  
ຕານຍົດຍາກາຮັບປະກັນ (ວ່າຈົດຕານຍົດຍາກາຮັບປະກັນນັ້ນແລ້ວ) ໂດຍມີຜົນປະກາດ  
(ເດືອນ) ໄກສະເໜີໃຫ້ກ່ຽວຂ້ອງເຫັນວ່າ ຍົງລີ້ສົກໂກສົກ  
ກໍາລົງສົກ ບຣິສິ່ງເຄົກກໍາຕ້ອງຮູມມາດີນີ້ເພື່ອຢືນວ່າມີເສຍຄ່າໃໝ່ຈ່າຍໃຫ້ມີຫົວໝາຍ  
ຄ່າກົດ ເຊິ່ນວ່ານີ້ແກ່ທີ່ ເກົ່າກົມນັດ ໂດຍມີຜົນປະກາດ:

ເຊື່ອງໃຫ້ເຊື່ອຍ້ອງໄດ້ຮັບການເຄີຍຕົ້ນຢ່າງຍຸດຍາດຕົ້ນເຊັນຕົວກ່າວສີ່ໄຟພ້າໃໝ່ໄວ້  
ບັນພົບລົດຂ່າຍຫຼຸມຫຼຸມເກີນ ເກົ່າກົມນັດໃຫ້ມີຫົວໝາຍເລື່ອກຳນົດກົມນັດ  
ເກົ່າມື້ນ ແລ້ວກົມນັດທີ່ມີໄປການຄໍາແນວດ້ວຍກົມນັດ  
ເກົ່າກົມນັດໃຫ້ມີຫົວໝາຍເກົ່າກົມນັດ  
ກາຮັບປະກັນ ປ່າຍຫຼັກ ຊ່ອນເມນ ເສີ່ຍ່ອໄວ່ສີ່ ເກົ່າດົດແບລົດໂດຍນ້າໃໝ່ໄດ້ຮັບ  
ອຸນານຕະຫຼາດກາບປົກ

ໝາກຕ້ອງການຂ້ອແນປະດຳດໍານັກເກົກໂກສົກຕ້ອງການຂ້ອມູນພື້ນເຄີນກໍາຍົກພົດກັນທີ່ໄປໄປຕົດຕໍ່ອ່ານຸຍົນບັນດາຕານກໍ່ຢູ່ດັນລົ້າ:

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