Brandt

Gas Built-in Domino

Model – TG1089XC

INSTALLATION INSTRUCTIONS

(FOR REGISTERED GAS INSTALLER ONLY)

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USER AND OPERATOR INSTRUCTIONS

Installation must be in accordance with manufacturers' instruction, relevant Gas Fitting Regulations, AGA Installation Code for Gas Burning Appliances and Equipment and any codes and regulations.

These instructions should be read carefully prior to initial use and retained in a safe place in order that full advantage can be taken of the features of your DOMINO

- **(1)** ANY SERVICING OF THE DOMINO & INSTALLATION MUST BE CARRIED OUT BY A REGISTERED GAS INSTALLER.
- **(i)** YOUR HOB IS DELIVERED PRE-SET FOR TOWN GAS USE

INSTALLATION INSTRUCTIONS

DATA PLATE DETAILS:

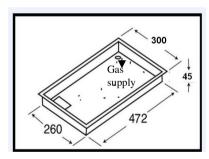
The data plate is located on the front side of the tray.

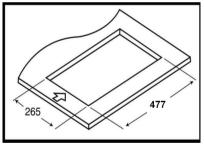
① According to the Gas Safety Regulations of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

CHECK THAT THE DATA PLATE SHOWS THAT THE APPLIANCE IS SUITABLE FOR THE AVAILABLE GAS SUPPLY.

1. Before installing the appliance check that the location provides the required clearances from combustible materials and if necessary provide protection to adjacent surfaces as required by the regulations. Make provision for the gas supply to be connected in the position shown in Diagram A.

Diagram A Tray Dimensions (unit in mm) Diagram B
Cut out (unit in mm)





2. Cut the opening in the bench top to the dimensions shown in diagram B. The hob must be built into the worktop of a support cupboard. This worktop must be at least 3 cm thick and heat-resistant or else coated with a heat resistant material. (Refer Diagram C.) A side-clearance of at least 30 cm should be left to the right and left of the hob. A tall cupboard or partition too close to the hob would hinder free movement of kitchen utensils. If a horizontal partition is put under the hob, it must be placed between 10 and 15 cm from the bottom of the worktop. In any case, do not keep any sprays or pressurized containers in the compartment, which could be just under the hob. Place the hob unit into the opening in the worktop by carefully pulling it onwards you. Put the burners, caps and pan grates back into position.

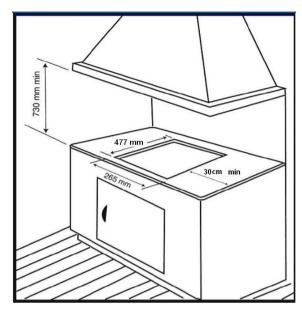
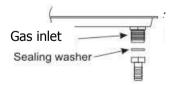


Diagram C Overall dimension description If clearance between side and rear walls and periphery of the burner is less than 150mm, the wall must be protected with a non-combustible material. The protection must extend a minimum distance of 450mm above the burner Horizontal surfaces less than 730mm vertically above the Domino must also be protected.

- ① Keep all natural air-vents open or have a mechanical ventilation system installed (a mechanically ventilated hood).
- Prolonged, intensive use of the hob may require extra ventilation; by opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation (a minimum air input 2m3/hr per kW of gas energy is required)

For example: 5.0kW (total power) X = 10 m3/h minimum flow rate required

- 3. Install the Domino in the cut-out (See diagram B).
- **4.** The gas connection to the external gas governor is 1/2"BSP. Please ensure sealing gasket/washer is in place while connecting to gas supply pipe.



5. Test the appliance:

- Depress the control knob and turn to full flame setting.
- The burner will ignite. Adjust control knob to desired setting. Normally, no adjustment should be necessary.
- If any problems occur, refer to the fault isolation chart.

6. Instruct the user to keep the users instructions manual.

If the above test does not produce satisfactory results, the agent's service department should be consulted for more specialized assistance.

7. The Domino is fitted with the flame failure device that cuts off the gas supply when burner flame extinguishes suddenly or abnormally in order to avoid the gas leakage.

8. Room Ventilation

When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.

9. Gas Connection

According to the Gas Safety Regulations 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 contractors.

10. Town Gas Connection

Use approved gas tubing bearing EMSD approval marking (such as:機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliances, or other appropriate methods accepted by EMSD. The appliance shall be connected with external gas governor (brand: Beckley, model 2300, working pressure 1kPa).

OPERATING INSTRUCTIONS

The Domino is unique in its burner design and layout. It is fitted with the ultra hi-speed burner. This model is specifically designed for WOK COOKING. It delivers up to one and a half times the flame heat and spreads compared to normal hi-speed burners. Burner retain normal simmer cooking facilities. The widely spaced positioning of TG1089XC allows for the use of large woks.

IGNITION

This Domino is equipped with electronic ignition and is operated by depressing the control knob and turning it a quarter turn anti-clockwise.

CONTROLS

The Domino has the control knob, which is situated, at the front of the glass plate. A large and small flame graphic on the glass plate next to the control knob indicates the "full on" and "pre-set" simmer positions.

BURNER OPERATION

- 1. Depress the control knob anti-clockwise to the FULL-ON position.
- 2. When the burner has ignited, adjust the control knob to the required setting. Flame adjustment is achieved by rotating the control knob further in an anti-clockwise fashion towards the pre-set simmer position.
- 3. If the burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device activates. Turn the control knob to the off position and do not attempt ignition for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.

BATTERY REPLACEMENT

- 1. Open the battery holder cover flap
- 2. Remove old battery
- 3. Replace with new 1.5 Volt "D" size battery noting correct polarity
- 4. Close cover flap

CLEANING

Allow the Domino to cool before attempting to dismantle or clean it. The glass plate is best cleaned with a cloth, using warm soapy water. Use of abrasive powders and pastes should be avoided as far as possible, but when necessary use only a mild abrasive. For removal of hardened grease, very fine steel wool, wetted and liberally soaped, can be used.

- Caustic solutions, washing soda, aerosol spray cleaners, bleach and some biological cleaners are detrimental to some surface finishes and care must be taken not to apply them to the burner bodies and caps.
- Do not wash burner caps in a dishwasher
- For ease of cleaning, remove spillage from the bowls as soon as possible. Control knobs may be pulled off for cleaning beneath them, but take care not to allow water to enter the holes in the glass plate.
- When re-assembling the spillage bowl always ensure that it is correctly located over the spark electrode. Care should be taken to keep the electrode clean and avoid damage to the porcelain insulator when removing the spillage bowl during cleaning.

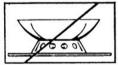
HINTS ON THE USE OF THE DOMINO

Utensils should always be placed centrally on the pan supports and over the burners.

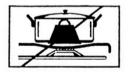
Flames, which extend beyond the bottom of utensils are wasteful and can damage or overheat handles. Large diameter utensils (greater than 200mm in diameter) must not be allowed to protrude beyond the perimeter of the Domino, as this could cause overheating or damage to the adjacent bench.



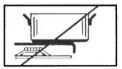
Do not place anything, e.g. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliances may result.



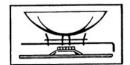
Do not remove the pan support and enclose the burner with a wok stand as this will concentrate the flame and deflect the heat onto the Domino.



Do not use large pots or heavy weights, which can bend the pan, support or deflect the flame onto the Domino.



Locate pan centrally over burner so that it is stable and does not overhang the appliance.



Use only wok support supplied or recommended by the manufacturer of the appliance.

SAFETY HINTS

Always turn pan handles to the side or back of the Domino – not out into the kitchen where they can easily be knocked.

Do not wear loose fitting garments while the burners are in operation, due to the possibility of fabric ignition, which may result in personal injury.

RECOGNISING ABNORMAL OPERATION

In the event of any failure, before calling your service agent, Please check the following:

NO IGNITION: Check if anything is obstructing the electrode metal tip. NO GAS: Check that the gas is turned on at the mains meter.

BURNER FLAME

NOT BURNING EVENLY: Check the burner head is sitting evenly and that the slots in the burner head are not obstructed.

In the event that you are not satisfied with the Domino, the distributor in your region should be consulted.

IMPORTANT:

(D) ANY SERVICING TO THIS APPLIANCE MUST BE CARRIED OUT BY A REGISTERED GAS INSTALLER

The glass top is high resistant but not totally unbreakable: avoid any bumps with saucepan.

(†) SHOULD A CRACK APPEAR ON THE GLASS, PLEASE STOP USING YOUR APPLIANCE IMMEDIATELY AND CONTACT YOUR AFTERSALES SERVICE.

ANY SERVICING TO THIS APPLIANCE MUST BE CARRIED OUT BY A REGISTERED GAS INSTALLER

D.C. Battery pack

Check the data label affixed to your unit to ensure the correct model has been supplied.

Design and specification may change due to product improvement. No prior notice will be given.

If there are any queries, please feel free to contact our service center. Please refer to the English version of this manual as the standards.

WARNING:

- Do not spray aerosols in the vicinity of this Domino while it is in operation.
- Some propellant gases can break down when heated and produce corrosive vapors, which will attack some materials.
- Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet.
- The silicone rubber gasket should not be removed under any circumstances. In the event that any protective rubber gasket is dropped off or damaged, the consumer should cease forthwith the use of the unit until it is duly rectified.
- Do not store articles within 50mm of the bottom of the Domino casing.
- Do not touch spark igniter while lighting the burner.
- The appliance shall not be used as a space heater.
- The panel of this built-in hob is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:
- 1. Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
- 2. Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
- 3. Do not use oversized utensils for cooking.
- Do not impact the glass surface with hard objects or place heavy objects on the glass surface.

SERVICING INSTRUCTIONS

(For registered gas installer only!)

MINOR ADJUSTMENTS

Access to By Pass Screw

- Light the burner and turn to minimum setting (marked small flame).
- The flame should be stable on minimum setting and should not extinguish when passing from maximum setting to low setting.
- If adjustment is necessary, remove the control knob by pulling upward. The bypass screw is accessible via the control knob spindle. Turn the bypass screw anti-clockwise to increase the turndown rate

Access to manifold, gas taps and burner assembly

- Remove glass hob and control knobs.
- To remove gas cocks. Unscrew the locking nut (between cock and burner). Remove screws, the cock can now be removed from the manifold. If access to the barrel is required, remove two screws, which retain spindle to body. If lubricating the mechanism use Regosine Moly LM or other approved grease.

FAULT ISOLATION CHART (For registered gas installer only!)

FAULI	CA	USES	KE	MEDY
Burner will not light	1.	Air in gas line	1.	Purge gas line
_	2.	Blockage in line	2.	Trace back and clear
	3.	Ignition not sparking	3.	Check lead and electrode
	4.	Flame failure device faulty	4.	Replace thermocouple and test
	5.	Check the battery (applicable to DC version)	5.	Replace the battery
Burner lights back to	1.	Excessive lint up of burner	1.	Remove and clean burner
injector		mixing tube	2.	Check gas pressure.
	2.	Excessive gas pressure		
Burner has explosive	1.	Excessive gas pressure	1.	Check gas pressure.
ignition				
Igniter not sparking	1.	Electrode gap	1.	Check gap, adjust if not
				between 4-5mm
	2.	Igniter connections	2.	Check connections to igniter,
				replace if faulty.

In case you have any problem or enquiry, please contact the after service team of the

SPECIFICATION TABLE

Items	Unit	Model no	
	-	TG1089XC	
Ignition type	-	DC 1.5V battery	
Top plate material	-	6mm tempered glass	
Glass color	-	Black	
Glass shape	-	Rectangular	
No. of burner	-	1	
Gas type	-	TG	
Nominal heat rating	kW	5	
Injector diameter	mm	3.3	
Safety cut-off	-	yes	
Working pressure	kPa	1	
Gas inlet connection	inch	screw - 1/2 BSP	
Tray depth	mm	45	
Clearance from base tray of domino to its non- combustible material underneath	mm	53	
Base tray dimension	W x D mm	472 x 260	
Glass top dimension	W x D mm	510 x 300	
Cut-off dimension	W x D mm	477 x 265	
Net weight	kg	7.6	
External gas governor: Beckley (TG only)	model	Beckley 2300	
External gas governor working pressure	kPa	1	

Brandt

嵌入式氣體平面爐

1. TG1089XC

安裝和操作說明書

必須按照製造商的說明、相關的煤氣安裝規定、認可的燃氣爐具安裝 指引及其它法例和守則。

初次使用之前應詳細閱讀本說明,並妥善保管,以便充分利用嵌入式 平面爐的功能。

平面爐維修及安裝須由註冊氣體裝置技工進行。

平面爐出廠的氣體設定,請參考資料標籤

安裝說明

數據標示詳情:

資料標籤位於承液盤的前方。

首先檢查資料標籤,查看本爐具是否適合使用現時的氣體供應。

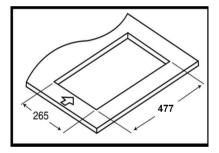
注意: 根據香港氣體安全規例,任何氣體裝置工程,包括爐具和接駁喉管的安裝,必須由註冊氣體裝置技工執行,而該技工已於相關的氣體工程類別註冊及受聘於註冊氣體工程承辦商。

1. 安裝本爐具前,檢查確保安裝位置要遠離易燃材料,必要時,按法例規定要求對爐具周圍提供保護措施。將煤氣供氣喉連接於圖 A 所示的進氣口

(圖 A) 底盤尺寸 (毫米)

> 300 進氣口 45 1 472

(圖 B) 安裝孔圖(毫米)



2. 將櫃頂切成圖 B 所示尺寸。

將廚櫃面切成圖 B 所示尺寸,平面爐必須嵌入廚櫃面板,面板厚度最少爲 3 釐米,面板須爲耐熱物料或表面蓋有耐熱物料。請參照圖 C,平面爐的左及右邊應預留 30 厘米空間,接近平面爐的高櫃或隔牆會阻礙煮食用具的使用,若爐具之下有分隔物,它須設於距爐底 10~15 釐米的位置。在任何情況下,不應將噴氣溶膠及壓縮容器放置在爐底的抽屜中。小心地將平面爐裝置於廚櫃面開口,將爐架等配件放好。

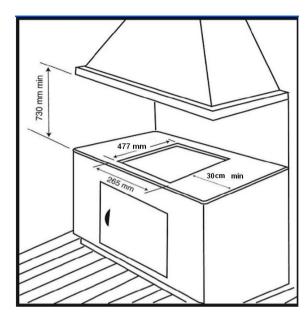


圖 C 整體尺寸說明

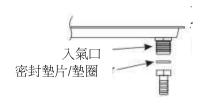
如果側面及後面的牆壁離爐月週邊不足 150 毫米,必須用非易燃材料保護牆壁。保護物必須伸延離爐頭之上至少達到 450 毫米,爐頭上方垂直距離不足 730 毫米的表面也必須加以保護。

注意: 保持所有自然空氣通風口開放, 及安裝抽氣扇等通風裝置(或抽油煙幾)

- 長時間使用平面爐需額外通風,例如:打開窗戶、增強抽氣扇的功率,
- (最低的空氣輸入量爲每小時2立方米給與每千瓦燃氣使用。)

例如: 總輸入千瓦 5.0kW X 2 = 10 m3/h 最低空氣流量

- 3. 在開孔處安裝爐具 (參見圖 B)
- 4. 至外置氣體穩壓器的連接時,氣體管接頭爲英制½吋螺紋外牙煤氣 爐入氣咀管口。請在接駁氣體供應喉管前已加上密封墊片/墊圈



5. 本爐具的測試:

按下控制旋鈕,旋轉至最大火焰 爐頭點火,將控制旋鈕調至所需設定。一般無需調整。 如果出現問題,請參閱故障檢索表。

- **6.** 確保用戶留有使用說明書。 如果上述的測試結果不滿意,應向代理商維修部查詢,尋求專業協助。
- 7. 本爐具配有火焰熄滅關氣裝置。爐頭火焰突然熄滅或者燃燒不正常時,該安全裝置自動切斷燃氣供應,避免發生漏氣事故。
- 8. 室內通風 當在灶櫃面安裝嵌入式氣體煮食爐時,灶櫃應設有透氣設施,以確保煮食 爐在使用時操作正常。

9. 氣體接駁

根據香港氣體安全規例,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。

10. 煤氣接駁

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) 的氣體接駁喉管連接爐具,或使用機電工程署接納的其他恰當方法。此爐具必須接駁外置氣體穩壓器(品牌:Beckley,型號2300,操作壓力1kPa.)

操作說明

在爐頭的設計和外形方面具有獨到之處,TG1089XC 裝有一個猛火力爐頭用於中式鑊猛火煮食,與普通的爐頭相比,火焰熱量和覆蓋面多一倍半。 爐頭均帶有普通文火烹飪裝置。

TG1089XC 中式鑊爐頭可放置大型鑊。

點火

此爐具配有電子點火設備,通過按壓單個控制旋鈕,按逆時針方向轉14周進行操作。

控制器

在爐頭控制旋鈕旁的玻璃面上有大小火焰圖,表示 FULL-ON (大火)和預設的 "文火"位置。

爐頭的操作

- 1. 按下控制旋鈕,按逆時針方向轉至 FULL-ON (大火) 位置。
- 2. 爐頭點火後,將控制旋鈕調整至需要的設定。按逆時針方向再旋轉旋鈕 至預設的"文火"位置,即可以調整火焰大小。
- 3. 如爐頭火焰突然熄滅而燃氣供應未及在安全裝置產生作用前中斷,可立即把按鈕轉向關閉位置,待室內氣體散去,等待一分鐘後才再開始點火,以免構成危險。

更換電池(適用於電池點火型號)

- 1. 打開電池盒蓋
- 2. 取出舊電池
- 3. 放入新 1.5 伏特 "D"型電池
- 4. 關上電池盒蓋

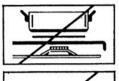
清潔

- 等待爐具冷卻後再行拆卸或清潔。用一塊布以暖肥皂水清潔玻璃面,效果最佳。儘量避免使用洗潔粉及洗潔劑,但必要時請用柔性洗潔材料。 為了去除頑固的油脂,可以使用塗上肥皂水的鋼絨刷。
- 高濃度鹼溶液、洗滌鹼、氣溶膠噴劑、漂白劑和某些生化清潔劑,對某些表面有損害,應小心處理,不得將其塗在爐具和爐頭上。
- 請勿把爐碟放在洗碗碟機中清洗。
- 爲了便於清潔,盡可能早點除去爐碟的湯料和食物。控制旋鈕可以拉出,便於清潔下面,但是要小心勿使水進入玻璃面上的孔中。

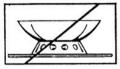
- 當重新放回爐碟時,一定要確保其穿過火花電極。應該小心使電極保持 清潔,在清洗過程中取下爐碟時避免損壞塘瓷絕緣體。

爐具使用要訣

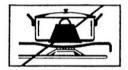
烹飪器皿應該放在爐頭之上的中央,火焰超過器皿底部會造成浪費,有可能損壞手柄或使之過熱。大口徑器皿 (口徑超過 200 毫米) 不得突出爐面的周邊,否則可能使附近櫃面過熱或造成損壞。



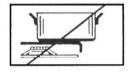
在平底鍋和爐架之間請勿放置任何東西,如火焰撲滅器、石棉毯等,否則,會對本爐具造成嚴重損壞。



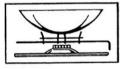
請勿取下爐架及用鑊架圈在爐頭的周圍,否則,會 使火焰聚中,將熱反射到爐面上。



請勿使用大壺或重物,爐架會變彎或將火焰反射到爐面上。



將平底鍋放在爐頭的中央,放穩,勿使鍋具放置過 偏。



請僅使用供應的本爐具製造商推介的鑊架。

安全提要

將鑊柄轉到側面或爐具的背面,而不是朝向在廚戶易於碰撞到的方向。 在爐頭的使用過程中,請勿穿戴寬鬆衣服,因爲織物爲易燃物品,可能造成 個人身體傷害。

識別異常操作

出現故障, 致電給維修代理之前, 請檢查下列各項:

不能點火 :檢查是否有東西堵塞電極金屬尖。

無煤氣 :檢查主煤氣表處的煤氣開關是否打開。

爐火燃燒不勻 :檢查爐頭是否放置平穩,爐頭中的槽口未被堵塞。

如果您對爐具效果不滿意,請到本地的經銷商處諮詢。

重要:對本爐具進行任何維修及安裝必須由註冊氣體裝置技工進行。

玻璃爐面有高度撞擊抵抗力,但不能抵抗所有撞擊,避免以平底鍋、盤子等撞擊。

若發現玻璃有裂縫,請停止使用爐具並立刻與代理商售後服務中心聯絡。

1.5 伏直流電乾電池

請仔細檢查產品上的標籤以確定所購買之型號爲正確

請參考黏貼在爐具內部表面的資料牌以確認正確型式

本爐具在不斷改進中,如功能有所更改,恕不另行通知。 如有疑問,請與維修中心聯絡。

說明書內容以英文版本爲准。

警告:

- 爐具在使用的過程中,請勿在附近噴氣溶膠。
- 在高溫時,有些壓縮燃氣會發生化學變化,產生一些侵蝕某些材料的腐蝕性氣化體。
- 不應將易燃物料、噴霧及壓縮容器放置在灶櫃內。
- 在任何情況下,不得取下矽橡膠墊圈。如有任何保護性橡膠墊圈脫落或損壞,用 戶應停止使用本爐具,等待滴當維修之後再行使用。
- 請勿在爐具外殼底部的50毫米內存放物件。
- 點燃爐頭時請勿觸摸火花點火器。
- 本爐具不得當作暖爐使用。
- 此煮食爐的面板是用強化玻璃製造,較一般玻璃安全。唯使用嵌入式玻璃面板煮 食爐時還須注意以下事項,以避免玻璃面板爆裂:
- 經常清潔爐頭組件以保持火蓋焰孔暢通,如滾瀉食物及汁液,應在爐頭組件冷卻 後儘快作出妥善清理。
- 2. 如煮食爐出現不尋常聲音,應即停用並安排氣體供應公司或爐具進口商檢查。
- 3. 切勿使用過大的器皿煮食。
- 4. 切勿以硬物撞擊或將重物放置於玻璃面板。

維修資料 (所有程序必須由註冊氣體裝置技工進行)

細火調節

- 點燃爐頭,旋轉至最小設定(標有小火焰)
- 在最小設定,火焰應該穩定,當從最高設定調到較低設定時,火焰不應熄滅。
- 如果有必要調整,向上拉動取出控制旋鈕,細火調較螺絲就在控制鈕軸旁。按逆時針方向旋轉螺絲,增加調節比率。

歧管、煤氣爐頭和爐頭組件入口

- 取下玻璃爐面和控制旋鈕。
- 拆下煤氣塞: 鬆開螺絲母 (在氣塞與爐頭之間),取下螺絲,現在可以從歧管上取下氣塞。如果需要接觸筒管,取下將軸固定於爐具的兩個螺絲。潤滑機械裝置時,請使用認可的油脂。

故障檢索表(所有程序必須由註冊氣體裝置技工進行)

故障	原因	解決方法	
爐頭點不著火	1. 煤氣管道口 2. 管道堵塞 3. 點火無火才 4. 防漏熄火势 5. 檢查電池 (適用於配有	2. 查找和清理 2. 查找和清理 3. 檢查導線和電極 表置有故障 4. 更換熱電偶並測試 5. 更換電池	
爐頭點燃至噴嘴	1. 爐頭混合管 2. 煤氣壓力近		
爐頭點火時帶有 爆炸聲	1. 煤氣壓力達	5大 1. 檢查煤氣壓力	
點火器無火花	1. 電極隙過力	て 1. 檢查電極隙,如果未處 4-5 毫米之間,請調整	
	2. 點火器接頭	至 2. 檢查點火器的接頭,如 故障時需更換。	口有

如有任何問題無法解決,請與本地的代理或煤氣供應商之維修部聯絡。

爐具規格表

項目	單位	型號
		TG1089XC
點火	-	DC 1.5 伏電池
爐面用料		6 毫米強化玻璃
顏色	-	黑色
玻璃形狀	-	長方形
爐頭數目	-	1
氣體類別	-	煤氣
熱量功率	千瓦	5
噴咀標示 (直徑)	毫米	3.3
火焰熄滅安全裝置	-	有
氣體壓力	千帕斯卡	1
接氣管	吋	英制 1/2 吋螺紋
底盤深度	毫米	45
底盤底部與非易燃物料的空間	毫米	53
底盤尺寸	寬 x 深 毫米	472x 260
玻璃表面尺寸	寬 x 深 毫米	510 x 300
安裝孔尺寸	寬 x 深 毫米	477x 265
淨重	公斤	7.6
外置氣體穩壓器-Beckley (煤氣)	型號	Beckley 2300
外置氣體穩壓器操作壓力	千帕斯卡	1