

如何報讀煤氣錶度數

How to Report Your Meter Reading



1 下載「煤氣公司Towngas」智能手機應用程式，報讀煤氣錶度數及開啟報錶提示，簡易又方便。

Download the "Towngas" smartphone app, you can report meter reading and receive self-reading reminder in an easy and convenient way.

2

登入網上客戶中心
(www.towngas.com/eService)
於網上報讀煤氣錶度數。

Visit our eService Centre
(www.towngas.com/eService)
and report your meter reading online.



3

致電24小時報錶熱線2880 5522。本熱線設有語言識別功能，您可根據電話指引，選擇輸入或讀出資料。

Call our 24-hour Self-reading Hotline at 2880 5522 which is equipped with a voice recognition function. Follow the telephone instructions and either key in the data or read it out over the phone.



定期報錶準又易
上網致電皆可以
Report Meter Reading
Regularly For
Accurate Billing



報錶提示服務

Self-reading Reminder Service

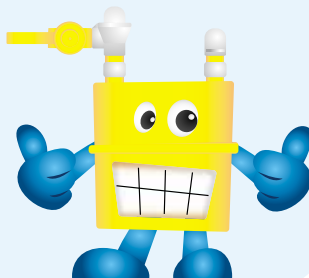
為使您今後毋須記掛報錶日期，我們提供報錶提示服務，透過「煤氣公司Towngas」智能手機應用程式或電郵，於指定日期提示您報讀煤氣錶度數，既簡單又方便。

如欲申請此服務，請下載「煤氣公司Towngas」智能手機應用程式，開啟報錶提示服務，或登入網上客戶中心(www.towngas.com/eService)登記電郵提示。

Making it easy to report your meter reading, we provide Self-reading Reminder Service.

You will enjoy greater convenience as every month, on the specified date, we will remind you by smartphone app, phone or e-mail to give us your meter reading.

To subscribe for this service, please download the "Towngas" app to switch on the self-reading reminder or you may register online at our eService Centre (www.towngas.com/eService) to receive e-mail reminder.



煤氣
Towngas

低碳能源 清新空氣
Greening up your life

早前煤氣公司完成一項煤氣爐的碳足印研究，以幫助客戶在使用煤氣時能提高能源效益。今次我們特別在此介紹多項環保煮食貼士，讓你可節省燃料開支，亦為環保出一分力。

To help customers enhance their energy efficiency, Towngas has recently completed a study examining the carbon footprint of gas stoves. As a result, we will launch a range of eco-friendly cooking tips designed to help customers not only reduce their fuel costs but also protect our environment.

環保煮食小貼士 Green Cooking Tips

蒸、燉 Steaming and simmering

盡量減少煮食或蒸食時所用的水 Try reducing the amount of water used

例如，增加60%的用水量會增加能源開支、碳排放及煮食時間高達50%。

For example, a 60% increase in water used for preheating might lead to a 50% increase in energy cost, carbon emission and cooking time.

+50%
碳排放
carbon emission
若增加60%用水量
If increase 60% water
for preheating

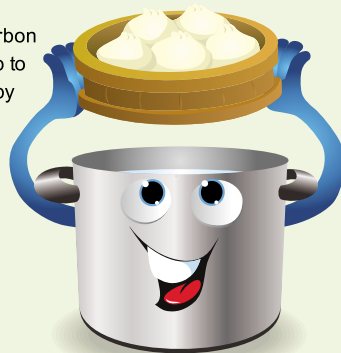


蒸煮食物時，盡量於開火前將食物放入煮食器具內 When possible, place food inside the cookware before turning on the power for steaming

可節省能源支出及減少碳排放5%，也可減少煮食時間達10%。

Your energy cost and carbon emission maybe reduced by up to 5%, and cooking time shortened by up to 10%.

-5%
碳排放
carbon emission



溫馨提示 Extra Tip:

這做法不適用於蒸煮生肉及新鮮魚，因可能會影響肉質。

This is not recommended for raw meat and fish, since it may affect the texture of the food.

更多環保資訊，請留意煤氣公司「低碳Action!」專頁。
For more green activities, please visit our fanpage of "lowcarbonaction".



-25%
碳排放
carbon emission



盡量使用金屬器皿來蒸煮食物 When possible, steam your food using a metallic container rather than a ceramic one

與使用陶瓷器皿相比，可減少能源開支、碳排放及煮食時間高達25%。

Your energy cost, carbon emission and cooking time maybe reduced by up to 25%.

支持《食得唔好嘍》 推廣「惜食是福」文化

Support Waste No Food and promote a culture in which food is treasured

為鼓勵大家珍惜食物資源，推廣「惜食是福」的生活文化，早前煤氣公司贊助地球之友，在煤氣烹飪中心拍攝一系列的「食得唔好嘍」網上教學短片。透過短片，六位本地名廚及廚藝名人示範如何善用食材、剩菜或剩食，加添創意變成全新菜餚。

To encourage everyone to cherish our resources and promote a culture in which food is treasured, Towngas has partnered with Friends of the Earth to produce a series of informative online videos. Titled "Waste No Food", the series was filmed at the Towngas Cooking Centre in which six famous local chefs and celebrities will show you how to use ingredients or leftovers to create tasty new dishes.



蘿蔔魚湯配醬蘿蔔皮
Seasoned Turnip Peel
with Turnip Crucian Carp Soup

煤氣烹飪中心的明星導師黃倩霞亦分享了一道美味「蘿蔔魚湯配醬蘿蔔皮」。Towngas Cooking Centre instructor Pauline Wong also demonstrates how to prepare a delicious Seasoned Turnip Peel with Turnip Crucian Carp Soup.



另外，地球之友亦出版了環保食譜《食得唔好嘍》，收錄本地名廚及廚藝名人的低碳食譜，印刷本現於各煤氣客戶中心免費派發，數量有限，派完即止。

In addition, Friends of the Earth has also published a "Waste No Food" recipe book featuring low-carbon recipes by acclaimed local chefs and celebrities. The book is available for free at all Towngas Customer Centres while stocks last.



如欲閱讀更多環保食譜，可瀏覽
For more eco-friendly recipes, please visit
<http://www.foe.org.hk/recipe/>