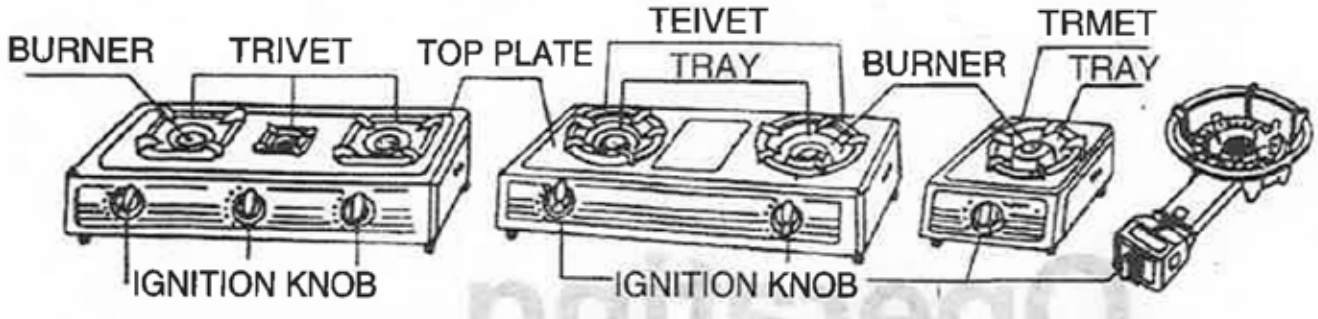
L.P.GAS COOKER

Operating Instructions

SPECIFICATIONS

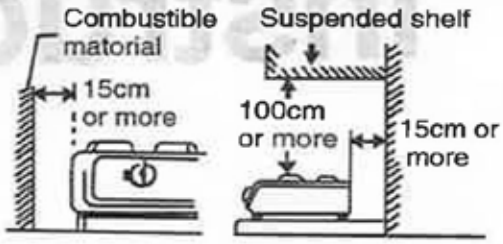
Item \ Model	TRIPLE BURNER	DOUBLE BURNER	SINGLE BURNER	CAST.IRON BURNER
Type of Gas	L.P.GAS 280MMH O			
Dimension H X W X D(mm)	120x720x390	120x720x390	140x300x390	110x545x305
GAS Consumption(kg/hr)	0.54	0.50	0.27	0.43
Weight(kgs)	7	7	4	6.5
Ignition	Piezo-electric			
GAS Inlet	Inner Diameter3/8"(9.5mm) Rubber tubing			

A.PARTS IDENTIFCATION

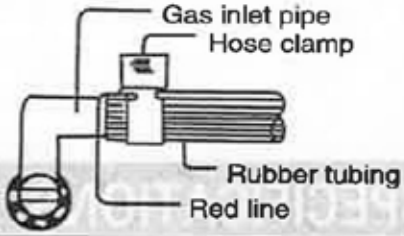


B.INSTALLATION OF THE GAS COOKER

1.Install the gas cooker 15cm or more away from combustible material (wall surface.etc). Further. In case there is a suspended shelf above the gas cooker, the space between the gas cooker and the shelf should be 100cm or more.



2.Make sure that there is no dust attached to the gas inlet pipe. And put the rubber tubing onto the gas inlet marked with a red line. and fasten with hose clamp.



C.SPECIAL PRECAUTIONS

1.Do not use the gas other than the type specified on the label attached.
2.The unit is to be used for cooking only. To prevent any accidents, do not dry towels, clothes etc. over it.
3.Avoid covering the flame with a plate or putting any inflammable materials such as paper or clothes around the unit.
4.Use it in a well-ventilated room but not facing against any draught.
5.Do not use a vinyl hose. It is liable to be softened by heat. Use only a rubber tubing.
6.Do not use a worn-out rubber tubing, as it may be cracked and is not sufficiently elastic at both ends. Such a tubing is liable to cause gas leakage.
7.Ensure that the rubber tubing does not touch part of the unit nor lies under neath it.
8.While in use do not go out or go to bed, Be sure to turn off the ignition knob and the stopcock of the cylinder after use. When going to bed or going out, be doubly sure that they are turned off.
9.If abnormal combustion is observed while in use. Turn off the stopcock at once and examine the unit referring to the "Trouble Shooting Guide"
10.Avoid touching the burner trivet. Tray etc...im-mediately after use or while in use.
11.If a gas leak is found, turn off the stopcock, open ail the windows and call your dealer to

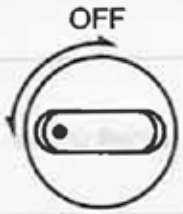
repair it refrain from turning electric switch on or off lighting match, or using a lighter on any other equipment which could ignite the gas.

12.If the cooker is used with a Inferior or demaged ergulator, an abnormal gas pressure will be applied on the gas cooker, thus ca-using incomplete combustion or other troubles with the gas cooker .Use a suitable gas regulator in consultation with your gas dealer.

13.If you suspect the unit is faulty. do not use it but call your dealer.

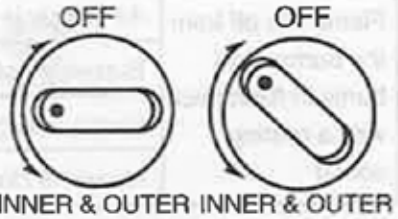
D.HOW TO USE

1.Turning on the unit



- Please ensure the ignition knob is the "OFF" position then turn on the stop-cock of the gas cylinder at full. Push the Ignition knob and turn it to the left until a click is heard. Make sure that the burner has been lit.
- When the unit is used after having beenleft unused for a considerable period, it sometimes happens that the burner fails to Ignite. this is because air has been trapped in the rubber tubing. Repeat turning the ignition knob a few times until gas comes through.

2.Flame adjustment



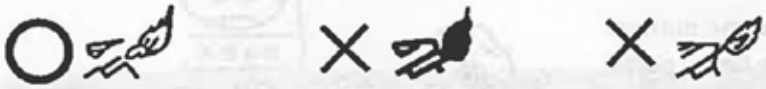
INNER & OUTER BURNER HIGH FLAME

INNER & OUTER BURNER LOW FLAME

- To adjust the flame turn the gas control knob suitable positi on between "on" and "OFF".
- The flame can easily be adjusted to any degree from "high" to "low" by adjusting the knob to rite desired position in one action.

3.Correct Flame Adjustment

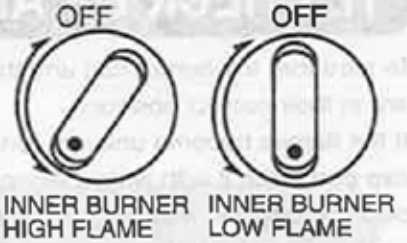
- After the gas has been ignited , adjust the air damper inside the gas table until slightly rounded. Vigorous blue flames are produced.



Good
Slightly rounded flame core

Bad
Not enough air

Bad
Too much air



INNER BURNER HIGH FLAME

INNER BURNER LOW FLAME

AIR DAMPER

4.Turning off the unit

- Turn the ignition knob to its orlgnal position without pressing it.
- Do not fall to completely turn off the stopcock of the gas cylinder after use.

E.AFTER-SALE SERVICE

When you find something wrong with the unit, cantact your dealer for further assistance.

F.FEATURES

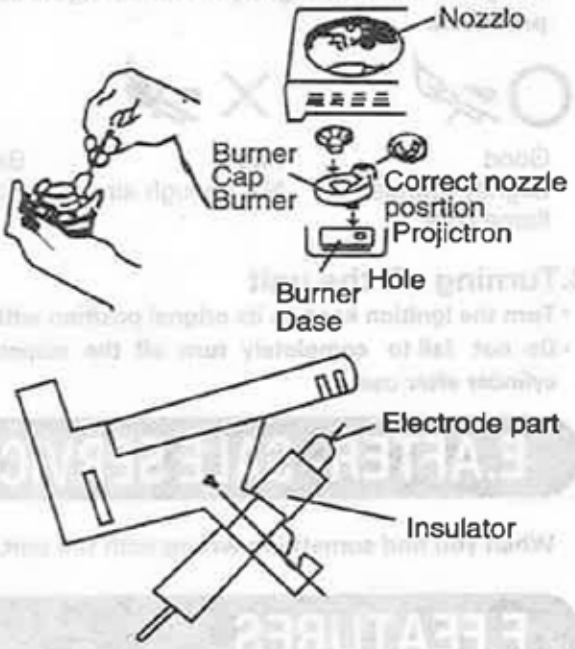
- Ignition knob is a "push and turn" design so children can not easily turn the knob.
- Ignition produces powerful sparks which easily ignites the burner at all times.
- Jet type gas pipe can not be blocked by dirt pr smell objects.
- Control knob has many stages of micro-control.suitable for all kinds of cooking.
- Specially designed burner and burner cap with high energy efficiency can lower gas consumption.

G.TROUBLE-SHOOTING GUIDE

Trouble	Cause	Remedial measuras
Does not ignite	Main gas stopcock in not turned on	Turn off the gas cock once and then turn it on fully
	Air remains in the gas piping	Repeat igniting operation until all air in the piping is purged out completely
	Bent or crusned rubber tubing	Straighten it replace it
	Dirty piezoeiectrooe or insulator	Clean it with a day cloth
Smell of gas	Cracks or holes in the rubber tubing	Replace it with a new one
	Rubber tubing not connected properly	Connect the rubber tubing properly
	Failure of the gas cook	Request the dealer to repair
Flame lifts off from the burner and burns in flash back with a roaring sound	Air supply is not properly adjusted	Adjust it properly
	Burner is not titled properly	Fix burner body properly
	Flame outlet of burner is clogged	Clean the clogged part
	Nozzle is clogged	Request the dealer to repair

H. CHECK UP AND CARE OF THE UNIT

- Be sure that the burner cap and the burner itself are in their correct positions.
- If the flames become uneven, remove the burner cap and wash it with water. When the flame ports become clogged with dirt. Clean them with a gl–miet or a similar instrument.
- After washing the burner cap and the burner itself dry them thoroughly and then replace them in their correct positions. Light the burner and asc–ertain whether the burning is normal.
- To fit the burner connect its nozzle hole with the nozzle and insert the projection at the back of the burner into the hole on the burner base.
- If the electrodes of the igniter are soiled. the burner cannot be igniter easily. Inspect the elec–trodes carefully when you remove the boil–over receptacle and if they are soiled, clean them with a dry cloth.



WITH WARRANT

WARRANT

This unit has undergone atrict inspection and proved qualified before leaving factory

Inspector:

Date: