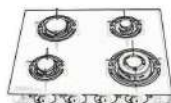
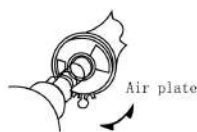


USERS OPERATION MANUAL



Our company will be at your service!



blue flame



insufficient air



excessive air

- Special caution: If the cooker is built with advanced flameout protection device, please adjust the air plate until the flame-lift eliminated, the thermo couple beside the brass lid well heated and electric current produced, so that the solenoid valve can work properly. Ensure a continuous combustion formed before releasing your hand from the knob.

● Caution for safety

- Make sure gas used is identical to the type as specified on the brand plate. Other type is prohibited to be used.
- The gas cooker is designed for cooking and water boiling purpose. To avoid accident, do not allow for towel or clothes to be dried on the gas cooker.
- Keep the kitchen well ventilated and don't put the gas cooker under strong blowing.
- Avoid rubber gas tube from touching the surface of the gas cooker.
- The type of gas tube should be oil-proof, heat and corrosion resistant, such as NBR.
- Replace the aged gas tube timely to prevent from accident caused by gas leakage.
- Ensure the gas cooker is looked after when in use, turn it off when going out or going to bed.
- When gas leakage found, immediately turn off the gas supply and open the doors and windows to ventilate the room. Don't turn on or turn off any electric switches before the gas completely dispersed out of the room.
- Keep hands off while gas cooker is in use or at the moment of unexpected flameout, since the burner, lid and pan support are still hot..
- In case cooking stuff overflow over burner, lid or water collector, clean them in time so that the gas cooker can work properly.
- Take special care: when artificial gas applied, clean the lids, flame holes, switch nozzles and gas passage regularly (usually once a month) to remove the sediment of carbon and contamination, which will make gas way through and combustion steady.
- Qualified gas regulator must be used.

● Features and characteristic

- Japan-made thickened stainless steel panel or heat-resistant Teflon coated steel panel with shiny, corrosion resistant and anti-abrading surface.
- With fashioned profile design, luxury, elegant and decent.
- Big diameter burner and lengthened gas passage, together makes sufficient gas mixing and efficient combustion.
- Burner designed with leading domestic technology and special processing for fine gas combustibility and anti-rusting.
- Advanced design and process introduced in producing the lids and as a result, it enables sufficient combustion, strong flame, but at the same time reducing hazardous gas (carbon monoxide, nitrogen oxide, etc.) .
- Ignition with piezoelectric ceramic, ensures its durable application.
- Some gas cooker with flameout protection device, which guarantees the safety in use..
- Platform design, more convenient to use.

● Profile, structure and parts description



● Technical parameter

Product Description	GAS STOVE						
Model	single burner	two burner S/S body	three burner S/S body	two burner glass surface	three burner glass body	four burners	five burners
Rated Heat Input	4.03KW	4.03*3.88KW	4.03*1.0*3.88KW	3.4*3.4KW	3.4*1.0*3.4KW		
Gas Type	(LPG)						
Rated Pressure	LPG : 2800Pa						
Ignition Method	Electronic ignition						
Installtion Method	Platform installation						
Protection Device	Unexpected flameout protection device equipped						

● Installation Method and requirement

The gas cooker should be put horizontally on the platform.

Procedures:

1. Take out the gas cooker from its package and check if any accessories missing.
2. Put the accessories such as pan support on to the gas cooker.
3. Turn the gas inlet (at the rear side of the gas cooker) to a proper angle, connect to the gas tube and fasten with tube clamp (tube and clamp to be prepared by user).
4. Turn on the gas regulator and check the connection with detergent for

Requirement:

1. Surface of the installation platform must be made of concrete stuff or other flame retardant materials.
2. Ample space of at least 150mm must be left between the wall and the body of the gas cooker and a minimum 800mm clearance above the gas cooker.
3. Gas tube should be 1~1.5 meter in length and should not touch the cooker body.
4. The gas cooker should be located no less than 1 meter away from gas tank.

● Usage

● Ignition

Turn on the gas supply, push down and turn the switch knob counter clockwise till a sound of 'click' heard. The electro spark will then ignite the gas from the ignition device. Meanwhile the burner lit. Then release the switch knob.

● Flame adjustment

Turn the switch knob to the position according to the fig illustrated below for the desired flame size.



● Air adjustment

To obtain optimum combustion, gas should be mixed with proper proportion of air. Air plate for air incoming control is at the air inlet of burner. When flame shows an abnormal combustion, turn the air plate to adjust the amount of air letting in until the flame color becomes blue. (see fig below)