

vatti

USE & CARE MANUAL

TEMPERED GLASS PANEL

TABLE GAS STOVE

G101RB LPG

Thank you for choosing our gas stove. Please read this OWNER'S MANUAL carefully prior to use and keep it for further reference.

Instruction manual

Please read the instruction manual carefully before using and keep it for future reference and maintenance. This manual contains important message, includes safe operation and special notes, structure diagram, main technical data, installation instruction, operation steps and adjustment ways, clean and maintenance, and troubleshooting.

Safe operation and special notes

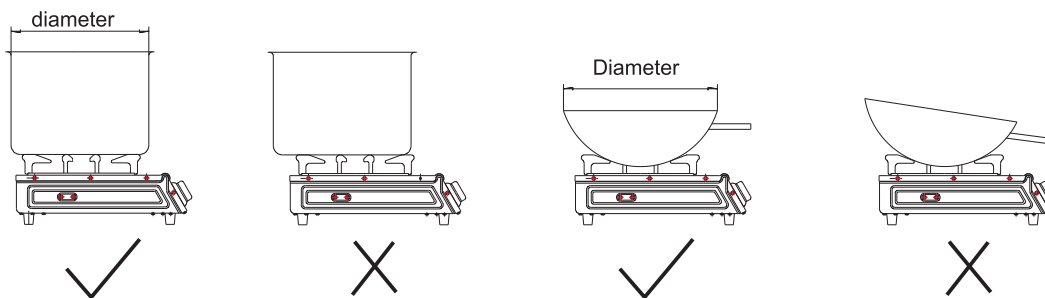
1. Check the gas type and pressure before using, making sure there were accord with the marks in the label, where be stuck on the side of the stove, do not use it if the gas type and pressure is conflicting
2. Keep the kitchen ventilates when using, there should have air entrance hole and opening exhaust appliance. (Ventilate fan or range hood)
3. There are forbidden putting flammable and explosive things around the stove.
4. Do not touch the burner cap, trivet and surface plate, etc., When using or just falmeout to avoid scald.
5. Shut off gas apply, open windows and doors to keep ventilation when gas leakage or strange smell be found, must not use any electric appliance or operate any electric switch to avoid accident.
6. If accidental flameout happened when using, shut off knob of stove to avoid leakage.
7. Adults should be presented when using(like kitchen)
8. For the sake of safe operation, avoid leakage caused by aging, the hose should be changed per year.
9. Shut off knob(s) of stove and valve of gas supply after using,

Main technical data

Name	Model No.	Nominal heat input	Injector size
		(kW)	(mm)
Single burner gas stove	G101RB LPG	4.3	0.95/0.5
Gas type		LPG	
Gas pressure (Pa)		2800	

Installation instruction

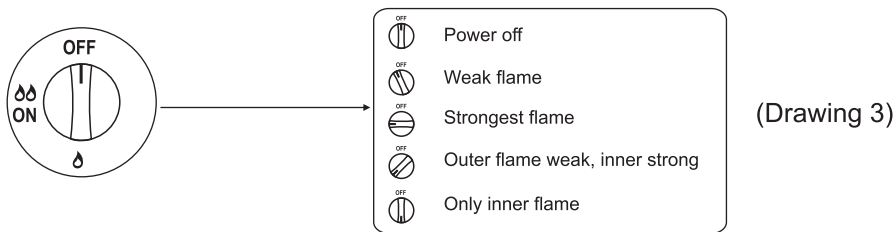
1. After opening the carton, fix four legs on the four square yard as the diagram shows.
2. Clean the labels, put the trivets on correct positions.
3. Check and adjust the burner cap and burner till match perfectly. As follow drawing shows:
4. Take off the dustproof cap, put on the special gas hose to the position, where marked by red line, then clamp the hose tightly by clip.
5. Check leakage, turn the knob to “ off ” position, put soap water on both connectors of gas hose, then open the gas valve, if there have air bubbles, you have to fix it again.
6. The distance between the products be put around and stove should be more than 15cm, there should be more than 100cm space above the stove.
7. The distance between stove and cylinder should be around 1m, the proper length of inlet gas hose is 1m-2m. One side of the hose connect the cylinder, the other side connect the gas inlet hole of stove, the hose can not contact the stove and thrill through the bottom of the stove, can not bend it forcedly.
8. Both left and right burner of the stove can be used to heat convex bottom utensils or pans (cookers), proper diameter of convex bottom utensil is 32cm, proper; diameter of pan is between 26-30cm, the weight of food should less than 10kg; the middle burner fits in with the pans with the diameter of 9-12cm, and the weight of food should be less than 1kg. the cooker should be put even not deflected.



9. It is recommended installing range hood above the stove.

Operation steps and adjustment

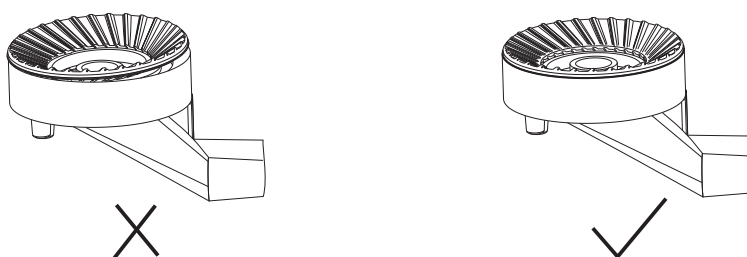
1. Make sure all knobs on the “ off ” position, then open the main gas valve.
2. Press the knob down by 3mm as the follow drawing shows, then turner it counter-clockwise until you hear ignition click, ignite the burner, then release the knob. (It may fail to ignite at the first time because of there is air in the hose, you have to repeat this procedure)
3. Adjustment: the flame can be adjusted by turn the knobs slowly. (As drawing 3 shows)



4. Flame out: turn the knobs clockwise to “off” position as drawing 3 shows, the flame will be extinguished, then close the main gas valve.

Clean and maintenance

1. Surface maintenance: wipe the surface by dishcloth, which with medium scour, then dry thoroughly with a dry cloth.
2. Burner cap maintenance: in order to keep good burning condition, it is better to take the burner cap out and clean it by brush (or other tools) weekly, pay attention to the install the burner cap properly, as follow drawing shows:



Troubleshooting

Trouble phenomenals		Reasons	solutions
Can not ignite		The main gas valve not opened	Open the main gas valve
		Jet blocked	Dredge the jet
		The hose stave or bend	Change the hose or remove bend
		There is air in the hose when change cylinder	Repeat ignition for several times
		Put the saucer in wrong position	Correct the saucer position
Abnormal flame	Red flame	Air humidity and smoke is too big	ordinary phenomenal
	Yellow flame	Some feculence in the hole of burner cap	Clean the burner cap
		The gas in the cylinder is going out	Change the cylinder
	Backfire	Pressure is too low	Check whether there is gas in the cylinder and the calve has been opened or damaged
		Something overflow the hole of burner cap or there is feculence	Clean the burner cap
		Time of burning is too long	Paused and use again after cooling
	flame short	Gas pressure is too low	Check whether there is gas in the cylinder and the calve has been opened or damaged
Voice of flame out is too big	The speed of flame out is too fast	Slow the speed down	

Diagram

