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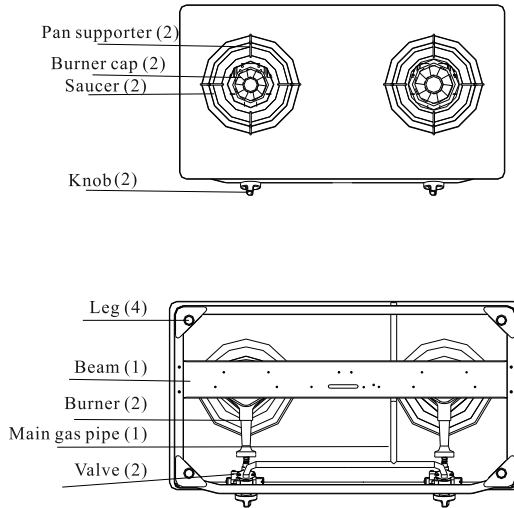
USE & CARE MANUAL
TEMPERED GLASS PANEL
TABLE GAS STOVE

G20RB LPG

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

STRUCTURE DIAGRAM

Structure diagram



TECHNICAL DATA

Name of product	Table Gas Stove	
Model	G202RB LPG	
Type of Gas Used	LPG	
Rated Gas Pressure	2800 Pa	
Rated Thermal Flow	3.4 kW	4.3 kW

GENERAL WARNING

- In order to avoid burns, do not put hands or other body parts over the burner while lighting it or when it is in use.
- Do not store or use gasoline or other flammable vapors, liquids, or chemicals near this or any other gas burning appliance.
- Read this instruction before using the appliance.
- Keep children away during operation
- Never move it during operation. Wait for about 7 minutes after extinguished the flame before move it.
- Prior to installation, ensure that the local distribution conditions (Nature of the gas and gas pressure) and the adjustment of the appliance are compatible
- Any modification of the appliance may be dangerous.
- The adjustment condition for this appliance are stated on the label
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirement regarding ventilation.
- **Caution:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood) Prolonged intensive use of the appliance may call for additional ventilation, for example opening for a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

SETUP INSTRUCTIONS:

- Open the carton, check the parts inside:

Part name	Quantity
Stove	1pc
Leg & knob	1 set
Burner	According to the item, make sure one burner hole need one burner cap
Saucer	According to the item, make sure one burner need one saucer
- **Notice:**
 - Check with the seller whether any extra parts be provided as different parts might be provided for different market
 - Please call the seller for help if you find the parts are not completed

- Setup the stove on a level, non-combustible surface.
- Install the leg, knob, burner cap, saucer and trivet to their position as **structure diagram** showed
- Verify the gas type according to the label located on the stove body.
- Keep good ventilation

GAS CONNECTION

Notice:

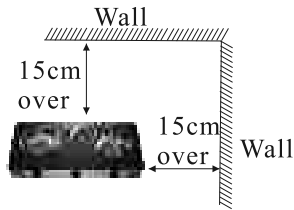
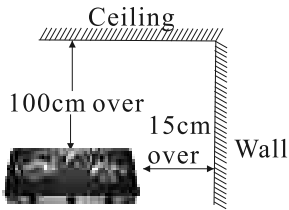
1. A low gas pressure regulator is request for operation, use the regulator recommended by manufacturer or seller
2. Before you assemble the regulator, please check the gas type and pressure shown on the gas cylinder, and make sure the information on the regulator and cylinder match
3. The hose connecting the appliance and gas cylinder is required, and the max. length should not exceed 1.5m
4. The connecting hose could not be twisted & knotted .
5. Change the connecting hose when the national conditions require.

Connect:

1. Be sure that the burner valves are in the “OFF” position before you connect the stove to a gas or propane supply line.
2. Connect the inlet of the stove with the outlet of the gas regulator. This connection must be made with a specialized hose for LP gas.
3. Be sure that the hose is placed correctly and is not being stretched, tied, or bent.
4. Also be sure that the hose is not too close to heat sources, especially with the back of the camp stove.
5. It is recommended that a manual gas valve is placed between the gas pressure regulator and the inlet of the stove to open or shut off the gas supply. This valve must be in an easily accessible location.

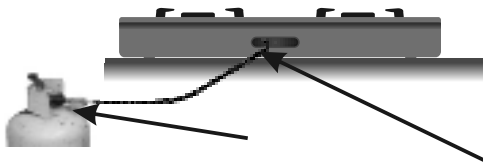


6. Keep enough space between the stove and ceiling/wall to avoid accident caused by high temperature during the stove's operation.



LEAKAGE TEST

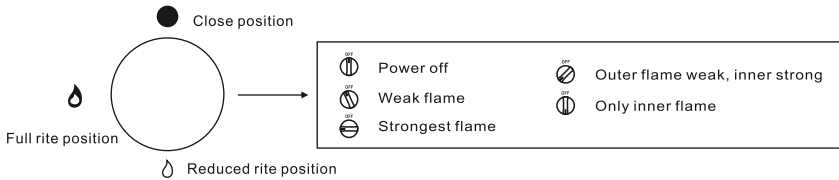
1. Turn all control knob(s) to OFF
2. Be sure regulator is tightly connected to gas tank.
3. Completely open tank valve by turning manual valve. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown below.



5. If growing bubbles appear, there is a leak. Turn off the gas supply in event of gas leak. If leaks cannot be stopped, do not try to repair. Replace a new one.
6. Always close tank valve after performing tank leak test by turning manual valve.
7. Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose/regulator specified by manufacturer or seller.

OPERATION & ADJUSTMENT

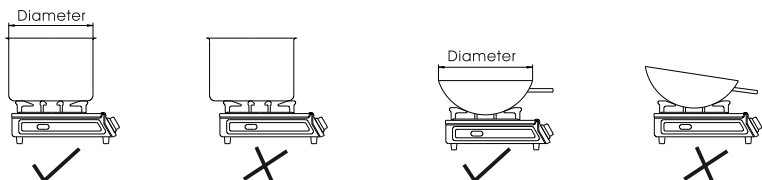
1. Make sure all knobs on the “off” position, then open the main gas valve.
2. Press the knob down by 3mm as the follow drawing shows, then turner it counter-clockwise until you hear ignition click, ignite the burner, then release the knob. (It may fail to ignite at the first time because of there is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



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

Caution:

- Never put your hands over the burner during lighting and operation since serious injury shall be occurred
- Do not move the appliance during operation
- Keep children and pets away from burner at all times.
- The appliance adopt thermal couple flameout protection, the gas will be cut off automatically within 20 seconds once accidentally flameout happens.
- Avoid against the use of cooking vessels on the hotplate the overlap its edges.
- 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 20-30cm,the weight of food should less than 10kg; the middle small burner fits in with the pans with the diameter of 9-12cm, and the smallest pans with the diameter 6cm and the weight of food should be less than 1kg. the cooker should be put even and not deflected.



GAS DISCONNECTION

- Turn OFF all control knob(s) and gas tank valve.
- Disconnect the hose from camp stove by turning coupling nut counterclockwise, disconnect the regulator from the gas tank as tank manufacturer specified.
- Do not store gas tank in an area where children play
Stay far away from flame when you change a new tank.

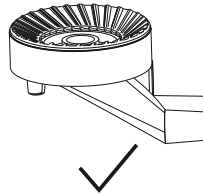
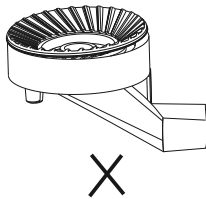
STORAGE

⚠ WARNING: It is not a toy for children.

- Put the product into carton or handle bag when you do not use it, and the product can be stored in house.
Store the product on a level, stable place where out of reach of children.

CLEARANCE & AND MAINTENANCE

- Washing liquid and detergent and wet cloth is recommend to clean the stove, do not use steel wire.
- 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:



Caution:

- Do not let water, soup and food residue into the burner cap and gas pipe.
- All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off .

REPAIR

Please return the appliance to seller or call the qualified person for repair and spare parts. Do not repair it by yourself

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
		The saucer was put in wrong position	Correct the saucer position
		The thermal couple pin is covered by carbon	Clean the carbon
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	