

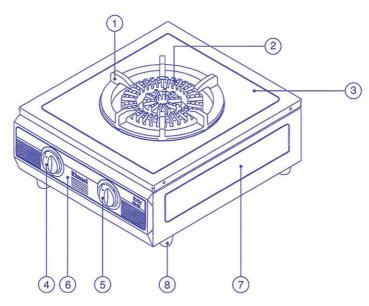
AUTOMATIC GAS COOKER FOR L.P.G.

Better Feelings

### **OPERATING INSTRUCTION**

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## NAME OF PARTS



# RTL-35K/RTL-35KS

- 1. PAN SUPPORT
- 2. BURNER
- 3. TOP PLATE
- 4. LHS IGNITION KNOB
- 5. RHS IGNITION KNOB

- 6. FRONT DECORATION STICKER
- 7. BODY CASING
- 8. RUBBER LEG

# S P E C I F I C A T I O N

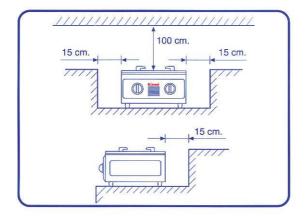
MODEL	SIZE (m.m.)			INPUT	WEIGHT
WODEL	HIGHT	WIDTH	LENGTH	(BTU/hr.)	(Kgs.)
RTL-35K/ RTL-35KS	200	360	480	22,800	9.0

# C A U T I O N S

- 1. This cooker is used for L.P. GAS only.
- 2. Push a 3/8 " (9.5 mm) Rubber Tube completely on the Hose Connector and secure tightly with a Tube Clamp.
- 3. Peel off PVC Sheet covered Topplate before using.

### INSTALLATION

- 1. Keep your Cooker away from inflammable objects and walls.
- 2. Cooker to be placed on a stable and level surface.
- Cooker needs minimum clearances from side/back walls of 15 cm. and from the celling 100 cm.



## O P E R A T I O N S

- 1. Open Gas Valve on Gas Cylinder.
- 2. LHS Ignition Knob: For Outer Flame.
  - Push and Turn the Knob Anti-Clockwise until you hear a "CLICK" sound, and check that burner ignites. The Burner will burn in MAX. capacity and can be turned down by turning the Knob (Not push) slowly back towards.

#### RHS Ignition Knob: For Inner Flame.

- Push and Turn the Knob Anti-Clockwise until you hear a "CLICK" sound, and check that the burner ignites. The Burner will burn in MAX. capacity and can be turned down by turning the Knob (Not push) slowly back towards.

# F L A M E A D J U S T M E N T

At the first time of your using. If your burner flame condition seens too much air or not enough air, please adjust the Air Damper located under the Knob by

- 1. Take off the Topplate.
- 2. Use the Screwdriver to loose screws at the Burner.
- 3. Adjust the Air Damper to Left or Right Direction and observe the Flame as following:



#### Proper amount of air:

The flame is transparent blue and the difference between the inner flame and the outer can be clearly seen.



# Not enough air:

The flame turns reddish and long burns like a candle.



#### Too much air:

The flame is short and flutters.

# MAINTENANCE AND CARE

- Wipe the stainless steel parts with a dry cloth and if difficult to make it, use soapy water. Do not use the cleaning material (for example: scoth bright) which can scratch the coating of cooker.
- 2. Wash the Pan Supports in water.
- 3. Use a brush for cleaning the Burner.