

1.Be careful to avoid getting burned by touching the top panel of the gas table as it gets very hot

near the burner when in use.

- 2. Do not apply excessive pressure to the gas control knobs.
- 3. To avoid damage, do not place charcoal on the burners.
- 4. Protect the electronic ignition system from water.
- 5. Do not allow the holes in the burners to become clogged.
- 6. Keep the gas table clean for better service and a longer operation life.
- 7.At night and when leaving the house, be sure to turn off not only the control knobs of the gas table, but also the main gas valve of gas bottle as well.
- 8. The electronic igniter will not work if it get wet. Be careful not to spill water.
- 9. For better complete combustion, keep the burners clean.
- 10. Check the rubber gas hose which connect the gas cooker to the gas bottle regularly for wear or leak, it must be replaced occasionally. Keep it away from heat source and keep it clean.
- 11. Make sure that there are no inflammable objects near the gas table.

OPERATION MANUAL

- 1. To light the burners.
- a. Open the main gas valve. Push the gas control knob and turn it counters clockwise to the ON position until you hear the igniter click, in this position; both the small and large burners will light up. To use only the small burner release the gas control knob and turn it further to the right.
- b. To adjust the flame, turn the gas control knob to a suitable position between ON and OFF; be careful when turning the gas knob toward OFF, as the flame may go out.
- c. The burners usually need no air flow adjustment, but if they can not burn.
- 2. Proper flame adjustment:

After it has been ignited, adjust the air damper inside the gas table, vigorous blue flames are produced.

3. If the burners do not ignite the first time you turn the knob, this may be the result of air in the gas hose, simply turn the gas control knob back to OFF and try again until the flame ignites.

FEATURES:

- 1. Permanent electronic ignition system incorporates special electronic element No matches or butleries necessary.
- 2. Always sparkling, easy to clean stainless steel top cover.
- 3. Takes up only a minimum of kitchen space.

THANKYOU FOR PURCHASING OUR PRODUCT. WISH YOU HAVE DELICIOUS DISHES EVERYDAY!