
TECHNICAL DATA

Items	Gas Type	OP. Pressure(Kpa)
Small Burner	L.P.G.	2.8-3.0
Medium Burner	L.P.G.	2.8-3.0
Large Burner	L.P.G.	2.8-3.0
Oven Burner	L.P.G.	2.8-3.0
Electrical Burner*	Electric	110V/200V**,1000W

*Only applicable to which has electrical burners;

**The electric voltage is depends on power demands in different areas.

CAUTION

***Disconnect the cooker from the electrical supply before any operation of cleaning and maintenance.

- 1) Soft cloth and mild detergent must be used for cleaning the worktop surfaces and the body of the gas oven. Do not clean the surfaces with abrasive products or caustic detergent.
 - 2) Clean the inside of the oven after it is completely cooled down to avoid being burned.
 - 3) The nozzle must be replaced and the flame must be regulated after changing to a different type of gas.
 - 4) Keep out of children.
 - 5) When lighting the oven gas burner, the oven door MUST be open to the full extend during this operation.
 - 6) After making sure the oven gas burner is already lighted successfully, close the oven door slowly.
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