

Congratulation with your new

GASBURNER

Instructions for usage and
maintenance of SILVER gasburner

By following the instructions for usage and
maintenance your SILVER gasburner will
have a longer servicelife.

The warranty will be repealed if these
instructions are not followed.

Contents:



1 pcs.
silver gas-
burner



1 pcs.
connector



2 pcs.
gas rings



1 pcs.
burner ring



1 pcs.
gas-kit



1 pcs.
1,5 V Battery



WARNING

1. The HotWok gasburner must be installed in agreement with the current regulation and may only be used in ventilations room.
2. The HotWok gasburner gets extremely hot, keep children and animals at a safe distance.
3. The HotWok gasburner is approved for both outside and inside use.
4. The HotWok gasburner is only approved for LPG gas bottles, and can therefore not be used for other types of gas.
5. Never move the HotWok gasburner when it is lit.
6. Do not lean over the HotWok gasburner when preparing food.
7. In the event of a sudden gas leak, close the regulator and dismantle it. If the gas leak occurs indoor, doors and windows must be opened for ventilation. Do not clean the air with electrical appliances. Do not use other electrical appliances before airing is finished.
8. Always ensure a minimum distance of 0,5 metres from any flammable materials.
9. Do not place flammable or explosive materials near the HotWok gasburner.
10. The HotWok gasburner must always be placed on a level surface, that is not made of plastic.
11. Do not use your HotWok gasburner in high winds.
12. Faults must only be remedied using original HotWok parts.
13. Constructional changes to the HotWok gasburner is dangerous and not allowed.
14. Only use a national approved regulator and a maximum gas hose length of 1,5 metres for the HotWok gasburner.
15. Use only original HotWok pans for the HotWok gasburner.
16. Always close and dismantle the regulator from the gasbottle after final use.
17. Control the gas hose regular for eventual cracks or leaks.
18. Control regular for tightness at the gas tubes connection at the valve set and regulator.
19. Never leave the HotWok gasburner, when it is lid.
20. Never use water for to extinguishing provided that the oil sets off because this will have the opposite effekt. Instead use a lid or fireproof blanket.

BEFORE USING FIRST TIME

Remove the HotWok gasburner from the packing bag.

Screw on the connector with rubber ring on the thread on the back of the HotWok gasburner. Remove the battery from the plastic packing. Insert the battery with poles as indicated on the battery cover.

The gas hose fits the connector using a collar band. Moisten with liquid soap for easier fitting. In order to check the tightness of the hose, apply soapy water to the hose connections. If it bubbles, it is a sign of a hose leak.

OIL

The HotWok gasburner generates up to 3.700 w in heating effect, and it is therefore important to use oil with a high flash point. We recommend use of peanut oil or sunflower seed oil. Remember! There is no need for using a lot of oil when cooking on a HotWok gasburner.

OPERATION

The HotWok gasburner has piezo-electronic ignition and is therefore turned on without the use of matches etc.

- a. Ignition: Turn the knob to OFF position.
- b. Press the knob down while turning the knob to ON position. Keep pressing the knob down until the HotWok gasburner ignites. During ignition the piezo-electronic ignition will make a crackling.
- c. Regulation of heat: turn the knob slowly to get the desired heat. When the knob is turned to OFF the gas supply is shut off. The flames will automatically distinguish. Close the regulator.
- d. When the knob is turned to ON there is maximum heat.
- e. When the knob is turned between ON and 6 o'clock the flames in outer gas ring are adjusted. The closer the knob is turned towards 6 o'clock, the weaker the flames in the outer gas ring gets.

The HotWok gasburner has built-in flame guard, which automatically shuts of the gas supply if the flames go out.

In order to achieve the high temperatures that stir-frying demands for, it is recommended to fry at maximum temperature. This will preserve the flavour and nutritional properties of the food.

MAINTENANCE

The HotWok gasburner is wiped with a moist cloth, as some food acids can leave stains if left too long. Use a dry cloth afterwards. Pay attention that the holes in the gas rings are not clogged up.

Stubborn food residues can be removed using a soft sponge or a nylon brush. NOTE! Never use a wire brush or a hard sponge. Dry the HotWok pan thoroughly after cleaning.

To maintain the gloss of the front panel steel oil can be used. This will both mak the HotWok gasburner look good and will also add a protective film that makes it easier to clean.

STORAGE

After use and cooling of the HotWok gasburner, cover it up and place it on a dry place. Store the HotWok gasburner in the original HotWok storage bag, when it is not used for a longer period of time, this will prevent that the holes in the gasring becomming clogged up with dust among others. The storage bag is ideal for storage and for transport of the HotWok gasburner.

Remove the battery if the HotWok gasburner is not used for a longer period of time.

TECHNICAL SPECIFICATIONS

Nobis DK-8900 -0845 / 05

Type: HotWok
Load: 3.700 Watt / 0,26 Kg/h
Kategori: I 3 B/P - 30 mbar
ID Nr: 846BQ-001

Category:

I 3 B/P - 30 mbar: CZ, DK, EE, FI, IS, NL, NO, SE, LT, LV, SI, SK, CY, MT, I3+ - 28/37 mbar BE, ES, FR, GB, GR, IE, LU, IT, PT, CH I P - 37 mbar: PL I 3 B/P - 50 mbar: AT, DE

CONTACT HOTWOK

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