

Preethi®

No. 1 Mixer-Grinder Brand



It's My Guarantee..



Life Long Free Service

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Mixer Grinders | Induction Cooktops | Electric Grinders | Hand Blenders | Electric Pressure Cookers | Coffee Makers | Hand Blenders | Choppers | Irons

Preethi®

Stainless Steel Gas Stove

Instruction Manual

Stainless Steel Gas Stove
1B, 2B, 3B & 4B

7 Delightful Features

- SAVE GAS
- LONGER LIFE
- FASTER COOKING
- ELEGANT DESIGN
- CONVENIENT
- UTILITY
- BLUE FLAME



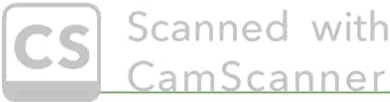
2 Year Warranty
Life Long Free Service

Preethi

Stainless Steel Gas Stove

Instruction Manual Stainless Steel Gas Stove 1B, 2B, 3B & 4B

Every product that bears the PREETHI brand name has to pass a series of stringent quality tests. Preethi, relies on its core values of Performance, Quality, Reliability & Safety. Our mission remains single-minded: to improve the family's quality of life through the superior quality and efficiency of our home appliances.



Preethi

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Features

- Aesthetically designed body.
- Heavy duty and superior quality brass gas controls & brass burners for long life and higher efficiency.
- Best in class pan supports and extra thick gas pipe with in/out coating for easy gas flow and to avoid rust formations.
- Stainless steel detachable and fine polished spill tray.
- Best in class and heavy duty aluminum mixing tube for better thermal efficiency.
- Sturdy switch control knobs with night glow mark.
- Quality standards conforms to IS 4246.
- Trendy Lighter Holder (Except Model SSGS 007)



SAVE GAS
68% Plus Thermal Efficiency



LONGER LIFE
Header Frame with High Quality Stainless Steel



FASTER COOKING
Heavy Brass Burners



ELEGANT DESIGN
Next Less Steel Body without Rivet



CONVENIENT
Night Glow Sturdy Switch Knob



UTILITY
Lighter Holder



BLUE FLAME
68:32 ratio of CO/CO2

WARRANTY CARD

Date Sold: SI No:

Purchaser's Name & Address:

Dealer's Name & Address:

Signature: _____ Stamp: _____

TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

01. Retain the original sale bill and the Warranty Card, which should be shown to our Service Personnel for scrutiny while sending your Stainless Steel Gas Stove for service to our Authorized Service Centre.
02. The Warranty does not cover damage due to mishandling, negligence, breakage or cracking.
03. All repairs within the 2 year Warranty period (arising from manufacturing defects) will be done 'Free of Charge'. Our Customer Care Centres will not charge you for components or labour.
04. For repairs after the expiry of the Warranty period, our Customer Care Centre will levy a nominal charge on components replaced. There is no labour charge and service is free.
05. The Warranty is valid only in the country of purchase.
06. Defective components which are exchanged both under 'Chargeable' & 'Free of Charge' basis, become the property of the Company.
07. All our Customer Care Centres display a list showing the MAXIMUM RETAIL PRICE of all Stainless Steel Gas Stoves.

YOUR COMMENTS on the performance of your Stainless Steel Gas Stove and suggestions for product improvement. IN CASE OF COMPLAINTS write to us directly or call tel. No.: +91 - 99400 00005

.....
.....
.....

Sender's Name & Address (in BLOCK LETTERS):

.....
.....

Date Sold: SI No:

Purchaser's Name & Address (BLOCK LETTERS):

.....
.....

(To be returned to us through our dealer)

Trouble Shooting:

Problem	Possible Reason	Solution
Gas stove does not ignite	Main gas valve is closed.	Open the main gas valve.
	Bend/Block in rubber tube.	Straighten the tube / remove the blockage.
	No gas supply.	Replace the gas cylinder
	No proper flow in the tube.	It could be due to air mixing repeat to ignite to remove the air in the tube.
Gas leakage	Leakage from gas tube	Close the main gas valve and replace the tube with a new one
	Gas control knob not closed properly	Switch off the gas knob properly
	Leakage from gas cylinder regulator	Replace your regulator / inform your gas dealer
If flame is abnormal	Flame ports are clogged	Clean the burner holes with burner cleaning pin or wire brush

Save Gas, Save Money:

- Don't boil milk directly from freezer allow it to attain liquid state before boiling
- Keep the pan closed whenever possible
- Use stainless steel or stain less steel with Copper bottom whenever possible
- Maintain shiny outer surface of vessel and wipe utensils dry before placing them on the burner
- Designate frequent water heater (boiler) for the job to avoid the excess water fill in the more use of LPG.
- Use pans which are wide enough to fit with the stove
- Once a currying or to a boil reduce the flame so that it is just enough to maintain boiling
- Check the joints, pipes, hoses for leaks and also ensure that regulator is switched off after cooking to eliminate any chance of wastage due to small leaks.

Product Contents

Model	Heavy Duty Brass Burners	Gas Control Knobs	Pan Supports	Rubber Legs	Stainless Steel Spill Trays
Storm	1 N	1 N	1 N	4 N	
Glare	2 N	2 N	2 N	4 N	
Elda	2 N	2 N	2 N	4 N	2 N
Fino	2 N	2 N	2 N	4 N	2 N
Vesta	2 N	2 N	2 N	4 N	2 N
Ember	3 N	3 N	3 N	4 N	3 N
Topaz	3 N	3 N	3 N	4 N	3 N
Shine	4 N	4 N	4 N	4 N	4 N

Technical Specification:

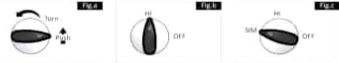
Model	Storm		Glare		Elda		Fino		Vesta		Ember		Topaz		Shine	
Type	1 Burner		2 Burner		2 Burner		2 Burner		2 Burner		3 Burner		3 Burner		4 Burner	
Model No	SSGS 006		SSGS 007		SSGS 001		SSGS 002		SSGS 004		SSGS 003		SSGS 005		SSGS 008	
Burner Rating	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr
Small	1x153	1x1662	1x153	1x1662	1x153	1x1662	1x153	1x1662	1x153	1x1662	1x153	1x1662	1x153	1x1662	2x153	2x1662
Big	1x177	1x1930	1x177	1x1930	1x177	1x1930	1x177	1x1930	1x177	1x1930	1x177	1x1930	1x177	1x1930	2x177	2x1930
Super Big	-	-	-	-	-	-	-	-	-	-	1x209	1x2278	1x209	1x2278	-	-
Total Gas Input	177	1930	330	3592	330	3592	330	3592	330	3592	539	5870	539	5870	660	7184
Gas	For use with LPG at 2.942 kN/m ² (30 gf/cm ²)															
Ignition System	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual

How to Assemble:

- While unpacking the product make sure that all parts of the gas stove are available in the pack.
- Place gas stove on a flat surface.
- Turn your gas stove to upside down position and fix the legs at the given bottom space.
- After removing the nozzle cap, connect the gas cylinder by fixing the ISI certified rubber tube to the inlet of the nozzle.
- Push the rubber tube which is attached to the gas regulator in to the nozzle as far as it goes. (Ref fig.a)
- Place the gas control knob on the gas control valve stem and push firmly inside. (Ref fig.b)
- The cylinder should be always in vertical position and should not be used horizontally. (Ref fig.c)
- Place the drip trays in position.
- Place pan support on top by aligning to the holes on the stove.
- The tube used to connect the stove should be within 1.5 m (4.5 ft). It must not be extended from one place to another and must not pass through doors, windows, walls, partitions, concrete slabs or floors.

User Instructions:

- Open the gas regulator of the cylinder.
- Push the gas control knob and turn it to anti clockwise direction towards the 'ON' position (Ref fig.a) while simultaneously lighting a match stick or gas lighter close to the top of the burner.
- Due to the air in the gas tube the burners may not ignite during the first time, turn the gas control knob clockwise to the 'OFF' position and try again until the burner ignites.
- Keep the gas control knob in 'ON' position while cooking. (Ref. fig.b)
- To reduce the flame (SIM) further turn the gas control knob anti clockwise. (Ref. fig.c)
- To put off the burner, turn the gas control knob clockwise to the 'OFF' position until the knob projects out. After changing the position close the gas regulator of the cylinder.
- Keep the stove and gas cylinder valve in 'OFF' position when not in use.
- Keep sufficient distance between the lighter and the burner while lighting the stove.
- Do not light stove placing the vessel on the pan support.



Lighter Holder Assembly Instructions:



Place the clamp in line with the holes on the side of the gas stove and tighten the screws, and make sure both the clamps are positioned parallel to each other

Do's

- Use liquefied petroleum gas (LPG) only.
- The room must be well ventilated.
- Place the stove on a flat surface that is over the height of the gas cylinder.
- Use good quality rubber hose meant for LPG stoves.
- Clean the burners regularly so that the holes in the burners do not get clogged.
- Check the gas tube regularly for wear and tear or leakage.
- Keep the gas stove and gas cylinder valve in 'OFF' position when it is not in use.
- Clean the burners with a wire brush and burner hole cleaner. If you wash the burner, wipe and dry before fixing.
- Clean the pan support in normal water and dry before use.
- If you suspect any gas leakage, open all windows, do not Operate any electrical devices or switches and close the regulator of the cylinder.

Don'ts

- Do not keep the tube in contacts with any other parts of stove.
- Do not use the stove to dry towels, cloth etc.,
- Do not use vinyl plastic tube, as it is highly inflammable.
- Do not touch the pan supports of the stove while in use.
- Do not keep inflammable substances near the gas stove.
- Do not use a tube with twists, loops, links or any external pressure.
- Do not apply excessive pressure to the gas control knob.
- Do not allow children near the stove.
- Do not keep the cylinder in a tilted or horizontal position.
- Do not check for gas leaks with a flame.**

