

# Clarte<sup>®</sup>

Home Comfort Center

## INSTRUCTION MANUAL GAS STOVES

MODEL : GIG3810, GBG3811

GIG3810



GBG3811



**SES**  
SMART ELECTRICAL SUPPLIES

**SMART ELECTRICAL SUPPLIES CO.,LTD.**  
52,54,56,58,60 Soi Phrayasuren (Soi Saengsri), Phrayasuren Rd.,  
Bangchan, Klongsamwa, Bangkok 10510  
Tel. (66)2-919-2311 Fax : (66)2-919-2400  
E-mail: info@clartethailand.com

# INFRARED GAS STOVE /BRASS BURNER

## Infrared gas stove

1. The top is tempered glass with thickness 8 mm. and the inside is stainless steel.
2. Tempered glass is heat resistance, non-conductive thermal and easy to clean.
3. The special ceramic burners provide heat up to 1,000 degrees celcius. Just turn on the burners for 5 minutes, they will burn up all dirt on the burners with out any flame or smoke and won't blacken the utensils.
4. The extra thick, non-rust and heat exchange aluminium burner rings provide completely combust the gas they use which results in low production of such poisons as carbon monoxide.
5. The automatic spark ignition system equipped with adjustable 3 levels flameless and wind resistant by using the ON/OFF knob. It comes with two 17 cm. diameter burners.
6. The expose of heating system is spread directly on the stove and causes a 30% or more gas saving.

## Brass burner

1. Brass burner gas stove.
2. Brass burner easy to clean, long life and no rust.
3. The gas stove is one band, but the heat equivalent of two bands (inner and outer).
4. The top is tempered glass with thickness 8 mm. and the inside is stainless steel.
5. Tempered glass is heat resistance, non-conductive thermal and easy to clean.
6. All burners operate freely.
7. Adjust the heat as needed to suit the utensil or cooking style.

# PARTS IDENTIFICATION.



## GIG3810

1. Tempered glass top
2. Utensil's stand
3. Ceramic burner
4. ON/OFF Knob
5. Tempered glass front



## GBG3811

1. Tempered glass top
2. Utensil's stand
3. Brass burner
4. ON/OFF Knob
5. Tempered glass front

## Note:

Some details of the products in this manual may differ from the actual products which may be caused by the mistake in printing this instruction manual. The Company reserves the right to update or modify any part of actual products which may be considered appropriate. Please contact our customer service for more information.

## RECOMMENDATIONS FOR ADJUSTING PRESSURE VALVE AT GAS TANK.

✓ The valve must be as follow:-

- Adjustable valves at gas tank must be low pressure gas type only

(See pictures below).



Automatic types of adjustable low pressure gas valves.



Regular types of adjustable low pressure gas valves.

✗ - Do not risk to use the adjustable high pressure gas valves. These high pressure valves are to be used with pressure stoves only (See pictures below).



High pressure adjustable gas valvers.



### **CAUTION!**

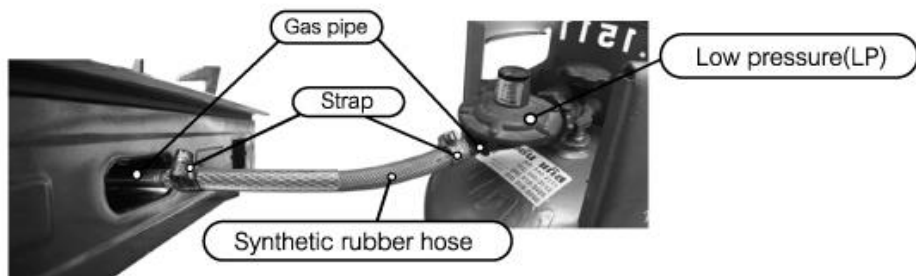
*Do not use with High pressure regulator gas valve.*

*Use with Low pressure regulator gas valve only.*

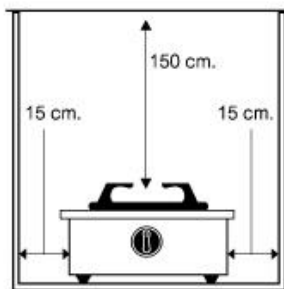
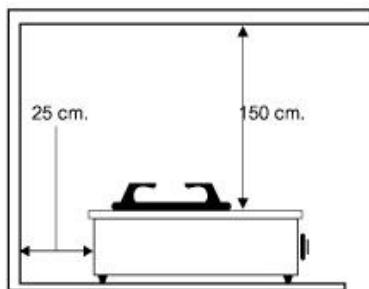


# INSTALLATION PROCEDURES

1. Check the condition of gas stove, all the pipe connections and gas tank whether they are in good condition or not.
2. Check the ignition if it is ready to work.
3. Connect rubber hose to the rear of burners gas pipe (use only synthetic rubber hose which to be used with gas only).



4. Locate the gas stove in a room with windows or good ventilation.
5. Keep distance between the side of gas stove at least 15 cm. from wall, 25 cm. from the back and 150 cm. from the ceiling.

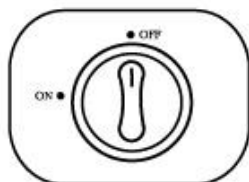


## CAUTIONS!

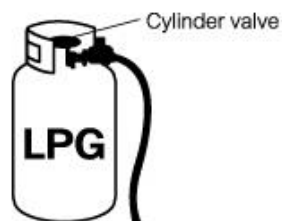
1. Do not locate the gas stove close to inflammable objects nore windy place.
2. Rubber hose at the rear of burnners must be hose which to be used for gas system only, and do not fold or bend the hose.

# OPERATING THE IGNITION

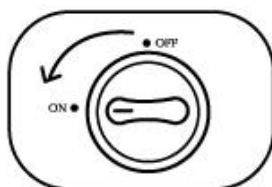
1. Check the knob if it is always at "OFF" position.



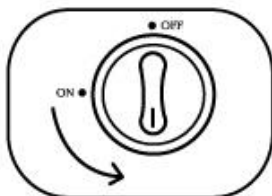
2. Turn on valve at the head of gas tank.



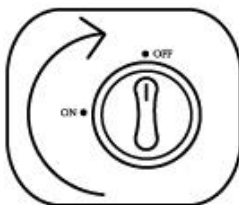
3. Press and turn the spark ignition anticlockwise and leave it for 3-5 seconds to drive out air inside the gas tube, the flame will be set up with automatic flame setting system in position "ON"



4. To turn down flame, turn the knob to low flame position.



5. Turn the knob to "OFF" position after use and also close the valve at gas tank.



## TIPS FOR SAFETY USING GAS BURNERS

1. Locate the burners at a well-ventilated area but not too windy as strong wind might put out the flame and thus unknowingly wasting the leaking gas.  
Do not place gas tank in wet or damp area as it will cause rust to develop at its bottom.
2. Always turn off gas valve and burner switch after use to release the remaining pressure in the gas hose.
3. Check leakage regularly by soaking gas hose and all joints in soap water, if bubbles develop, immediately turn off the gas valve and urgently inform gas supplier.
4. In case of gas leakage, immediately open door and windows for ventilation to help dilute gas spreading in the air, and do not light up flame or turn ON/OFF the electrical switch that will cause sparks.

**CAUTION!** Do not use with adjustable high pressure gas valve.  
Use with adjustable low pressure gas valve only.

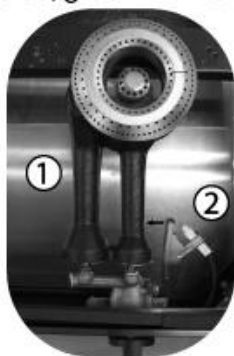
# TROUBLESHOOTINGS

Problems	Causes	Solutions
Excess flame to blacken utensils	- There is dirty in the brass tube and nozzle.	- Cleaning clogged the flow of gas.
Brass burner to blacken	- Brass burner may may turn black after use.	- Please use chemicals for brass cleaning to clean the burner.turn black after use.
Backfire of flame.	- Too much gas pressure.	- Adjust and reduce gas pressure.
Cannot light the gas stove (See pictures below).	<ul style="list-style-type: none"> <li>- The gap between ignition plug and burner is too wide.</li> <li>- The ignition plug is dirty.</li> <li>- The nozzle clogged up.</li> <li>- The hose gas tube folds or breaks.</li> <li>- Regulator is broken.</li> <li>- Pilot tube clogged up.</li> </ul>	<ul style="list-style-type: none"> <li>- Adjust the gap. (See pictures below).</li> <li>- Clean the ignition with cloth.</li> <li>- Remove and clean the nozzle.</li> <li>- Unfold or replace the tube.</li> <li>- Check the regulator.</li> <li>- Contact technician or manufacturer.</li> </ul>



## Recommendation for adjusting flame. (For brass burners only)

The flame adjusters are located under the burners. You have to turn them till the flame become light-blue/green. If the flame is red, it will cause utensils to be blacken.



### **Note** : Incomplete combustion might cause

1. For Brass stove: Red or yellow flame would cause bottom of the utensil to be blacken.

#### **Solution**

1.1 Dirtiness and dust.

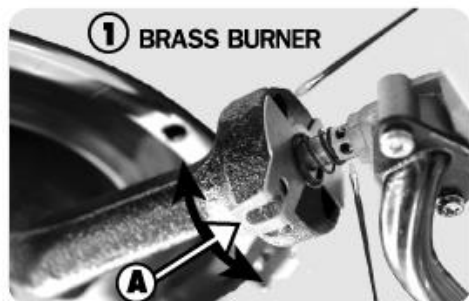
1.2 For model GBG3811 equalize air pressure and gas pressure

by adjusting burner damper valve by arrows A. (Picture 1), gas flame will turn blue or green.

2. For Infrared stove: Infrared gas stove does not emit visible flame, incomplete combustion might cause visible frame and effect gas consumption efficiency.

#### **Solution**

2.1 Clean air funnel by using soft brush as shown by arrows A. (Picture 2)



# SES

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### SERVICE CENTERS 02-919-2300

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