



THERMOCOOL
ENGINEERING COMPANY

Always there for you.

Thermocool produce high quality household gas cookers which are strong, reliable, elegantly styled-yet practical and long lasting.

Thermocool new generation gas cookers are convenient to use, highly efficient, Saves gas, Save time and Save money.

Thermocool reserves the right to amend specifications without notice as part of its continuous improvement programme. Thermocool is a registered trade mark.

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THERMOCOOL
ENGINEERING COMPANY

Always there for you.

OWNER'S MANUAL

PREMIUM HOUSEHOLD GAS COOKER



TGC-2GA GLASS DUO



TGC-3GA GLASS TRIO



TGC-3GB GLASS DELUX



TGC-2TA TEFLON DUO



TGC-2SA STAINLESS DUO



TGC-3SA STAINLESS TRIO



Please read these instructions carefully before using the Appliance. Please keep Manual in a safe place for future reference.

• **SAVE MONEY**

• **SAVE TIME**

• **SAVE GAS**

Dear Customer:

Congratulations on the purchase our table top gas cooker. We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way.

This Cooker is easy to use. It is, however, important to thoroughly read the instruction in this handbook in order to obtain the best results. Retain this booklet for future reference.

The Manufacture shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance .

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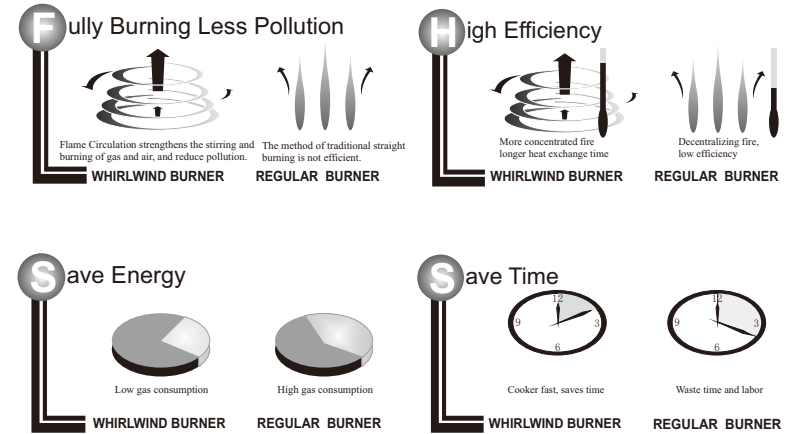
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The Manufacture shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors , also the designs in the figures are purely indicative . The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful , also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves .

FEATURES

- High quality auto-ignition, catching fire 100%.
- The whole meticulous curl make the stove body more smooth.
- Patent pan support, convenient and applicable.
- Patent design burner, efficient combustion, strong flame, less gas.

WHIRLWIND TECHNOLOGY BURNER



NAMES AND PARTS

| | | | |
|---|-------------|---|---------------|
| 1 | Surface | 5 | Knob |
| 2 | Side Panel | 6 | Gas connected |
| 3 | Pan support | 7 | Stick |
| 4 | Burner | 8 | Rubber leg |



TGC-2GA GLASS DUO



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TGC-3SA STAINLESS TRIO

CAUTION

- Read manual before use.
- Insert rubber stands before use.
- Wipe surface with clean foam/cloth after every use.
- Beware of hot surface and burners during / immediately after use.
- Do not use a gas other than that which is specified on the label attached. (Fig. 1)
- Use for cooking only. Do not dry towels, clothes, etc., over it. (Fig. 2)
- To avoid damage, do not place charcoal on the burner.
- Avoid covering the flame with a big plate which covers the gas cooker. Do not use the gas cooker where the flame may be blown off by the wind.
- Make sure that there are no inflammable near the gas cooker. (Fig. 3)
- Use only a rubber hose. do not use a vinyl plastic hose, as this can be dangerous. (Fig. 4)
- While it is in use, check from time to time, whether it burns normally.
- After use, turn the ignition knob back to OFF position and make sure the burner is put out. (Fig. 5)
- When going to bed or leaving the house, be sure to turn off not only the ignition knob but also the main gas valve as well.
- The main gas valve not in use should be closed and covered by the cap.

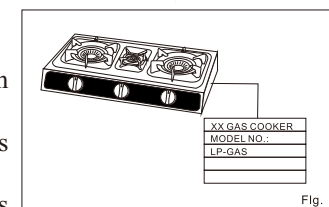


Fig. 1

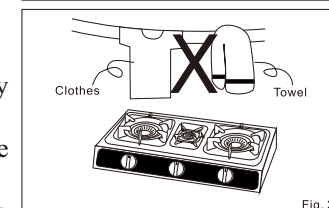


Fig. 2

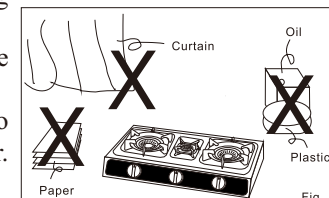


Fig. 3

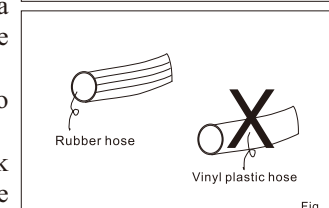


Fig. 4

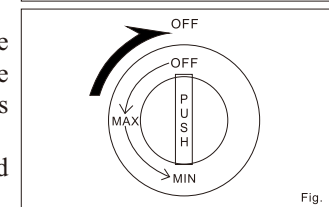


Fig. 5

- Be careful to avoid getting burned by not touching the top panel of the gas cooker, as it gets very hot near the burners when in use.
- Make sure the room is well ventilated. Never use the gas cooker for long periods of time (over 10 minutes) in a small room or in a closed-off space without the ventilation, by the ventilation fan or opening the windows. (Fig. 6)
- If a gas leak is found, close the main gas valve, open up all windows, and call your dealer.
- Do refrain from turning an electric switch on or off, lighting a match, or using a lighter.(Fig. 7)
- The gas cylinder should stand away at least 0.5m from the cooker. (Fig.8)
- When using different kind of gas, the cooker must be renovated by professional person. Otherwise, do not use it.
- Knob is designed for anti-clockwise ignition as a safety precaution.
- In the event of a burn back (i.e. where the gas burns back on the jet), turn off the valve and light again. Should the problem persist take the unit back to your dealer for checking.

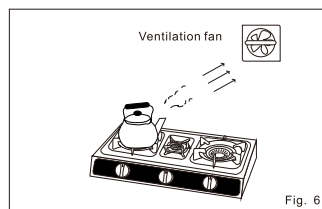


Fig. 6

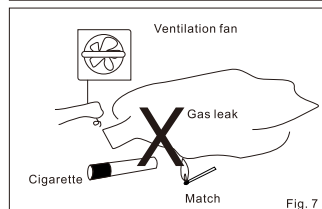


Fig. 7

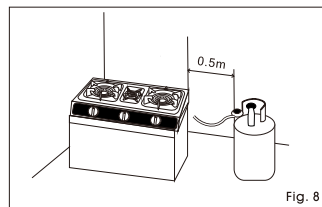


Fig. 8

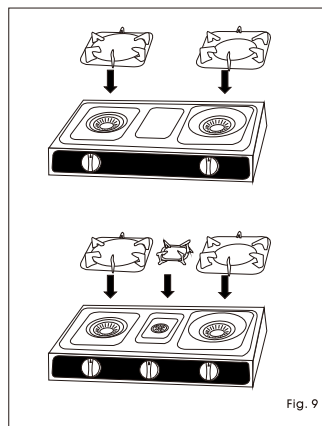


Fig. 9

BEFORE USE

1. Confirm that you have the right model for your type of gas supply.
2. When unpacking, make sure that all of the parts of the gas cooker are included. Assemble the parts as show in.(Fig. 9)
3. Attach the rubber legs to the cooker by turning the cooker upside down and screwing them into the openings on the cooker bottom.(Fig. 10)
4. Install the burners.
5. Place the pan supports on top of the burner, the pan supports can be adjusted by turning the screws and then the pan can be put on the pan supports steadily.
6. Push the rubber hose onto the hose joint as far as it will go. Do not use a vinyl plastic hose, as this can be dangerous. Secure the hose with both sides of hose clamp.(Fig.11) see to it that the rubber hose does not touch a part of the gas cooker nor lies underneath it.
7. When choosing a place to put the gas cooker, be sure to pick a spot that is firm and level. The gas cooker need plenty of space and air. Allow at least 15cm of space on the sides and 100cm above the unit. (Fig.12) if the space is less than 15cm from the in-flammable walls, be sure to provide a heat insulation board. Also be sure to keep paper, oil, and all other inflammable objects away from the gas cooker.

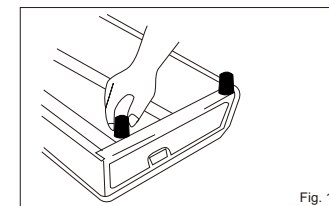


Fig. 10

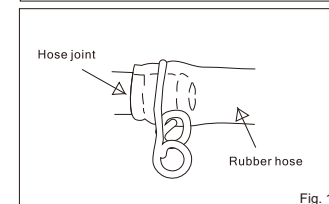


Fig. 11

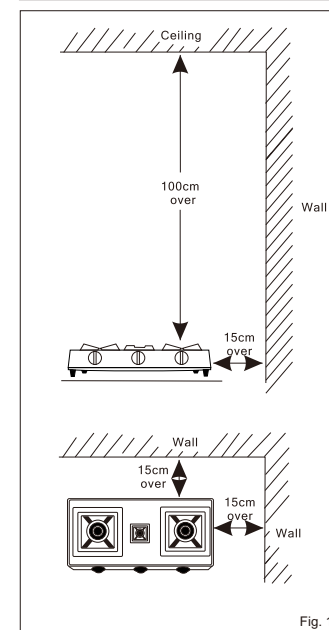


Fig. 12

HOW TO USE

Before using the unit, make sure the ignition knob is in the “OFF” position and turn on the main cock. After use, ensure to turn off the burners and main cock.(Fig. 13)

1. TURNING ON THE UNIT

a- Turn the ignition knob counter clockwise to the “ON” position slowly, pressing it for a few seconds. Make sure that the burners has lit.(Fig. 14)

Remark:

When you start to use the unit for the first time or the unit has not been used for a long time, it sometimes happens that the burners is not ignited. This is because air has been trapped in the rubber hose. Repeat turning on the ignition knob a few times until gas comes through.

2. FLAME CONTROLLER

a- Control the knob between ON and Max to regulate the flame and cooking power output.

b- Turn the knob counter clockwise to the minimum flame position to set for lowest cooking output level.(Fig. 15)

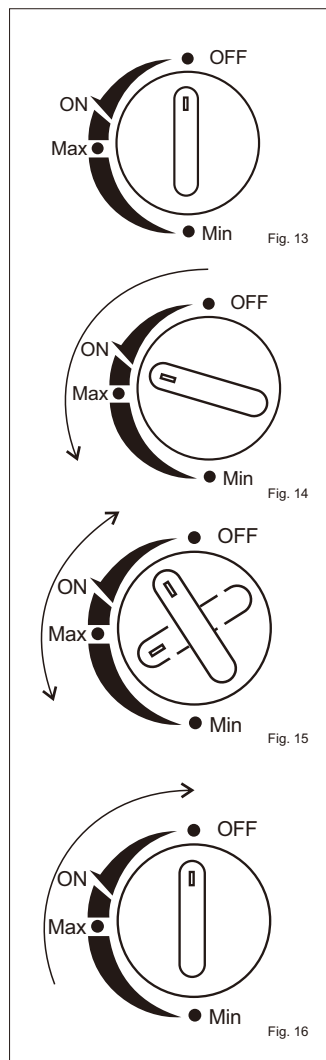
Remark:

If the flame is reduced suddenly, it may turn off the burner.

3. TURNING OFF THE UNIT

a - Turn the ignition knob clockwise to its original position without pressing it.(Fig. 16)

b - After use, make sure to turn off the main cock.



Remark:

When the burner is turned off, it may make a sound, this is normal.

ADJUSTMENT OF COMBUSTION (AIR & GAS MIXTURE)

1.Should the flame be: of a yellow colour, burning black, floating flame or deposit carbon beneath the cooking utensils, this would indicate a misadjustment of the air and gas mixture. To correct this, you need only to adjust the air regulator in the conduction tube in the following way:(Fig. 17)

- Move the regulator up or down to allow a greater or lesser flow of air.
- Adjust until pale blue flame is achieved.

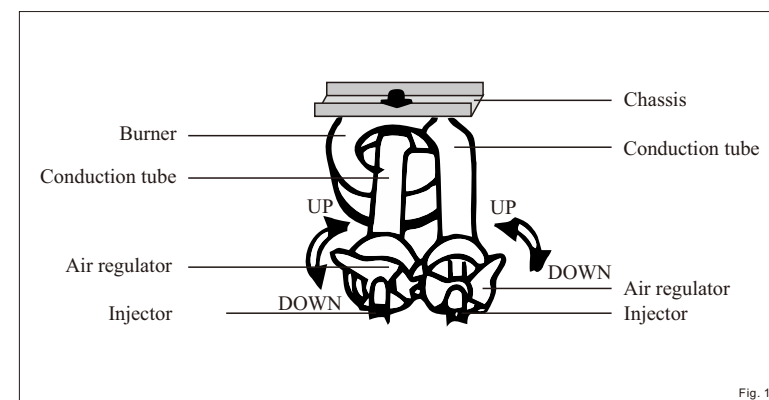


Fig. 17

CARE AND MAINTENANCE

- Before you check and care for your gas cooker, make sure to turn off the main gas valve, and wait for a period not to get burnt.
- Check the gas hose regularly for wear or leaks. It must be replaced

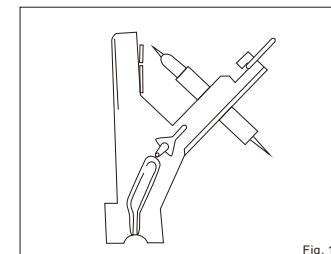


Fig. 18

- occasionally. Keep it away from heater sources, and keep it clean.
- Wipe the stainless steel top and body with a dry cloth, if it is difficult to clean, use soapy water and then dry thoroughly with a dry cloth.
- Wash the pan support in water dry thoroughly before replacing .
- The electronic ignition will not function if it is wet. Be careful not to spill water, soup, etc. on it.(Fig. 18)
- For better service and a longer service life, keep the gas cooker clean.
- Warning: Do not wash the glass top in water when the top is hot.**

TROUBLE-SHOOTING GUIDE

| TROUBLE | CAUSE | REMEDY |
|------------------------|---|--|
| It does not ignite. | <ul style="list-style-type: none"> Main gas valve remains closed. Rubber hose is bent. No gas supply. | <ul style="list-style-type: none"> Open it. Put it right, or replace it. Replace gas cylinder. |
| It smell of gas | <ul style="list-style-type: none"> Gas leak from pipe Rubber hose is damaged. Burner is not lit. | <ul style="list-style-type: none"> Examine pipe using soap water, and replace it. Replace it. Re-ignite it. |
| Combustion is Abnormal | <ul style="list-style-type: none"> Lack of gas supply. Flame ports are clogged. Burner is not in its correct position. | <ul style="list-style-type: none"> Replace gas cylinder. Clean them. Place it right position. |

SPECIFICATIONS

| | | | |
|---------------------|------------------------------------|-----------------------------|-----------------------------|
| Model | TGC-2GA Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner: 3.5kw(255g/h) | | Right Burner: 3.5kw(255g/h) |
| Min Boiler Size | Ø14cm | | Ø14cm |
| Model | TGC-3GA Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner:3.5KW(255g/h) | Middle Burner:0.65KW(47g/h) | Right Burner:3.5KW(255g/h) |
| Min Boiler Size | Ø14cm | Ø6cm | Ø14cm |

| | | | |
|---------------------|------------------------------------|-----------------------------|-----------------------------|
| Model | TGC-3GB Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner:3.5KW(255g/h) | Middle Burner:0.65KW(47g/h) | Right Burner:3.5KW(255g/h) |
| Min Boiler Size | Ø14cm | Ø6cm | Ø14cm |
| Model | TGC-2SA Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner: 4.4kw(320g/h) | | Right Burner: 4.4kw(320g/h) |
| Min Boiler Size | Ø14cm | | Ø14cm |
| Model | TGC-3SA Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner:3.5KW(255g/h) | Middle Burner:0.65KW(47g/h) | Right Burner:3.5KW(255g/h) |
| Min Boiler Size | Ø14cm | Ø6cm | Ø14cm |
| Model | TGC-2TA Table Top Gas Stove | | |
| Gas Type | L.P.G. (Proane 30% and Butane 70%) | | |
| Gas Pressure | 2800Pa | Class of appliance | Class 1 |
| Normal Input Rating | Left Burner: 4.5kw(327g/h) | | Right Burner: 4.5kw(327g/h) |
| Min Boiler Size | Ø14cm | | Ø14cm |

AFTER-SALE SERVICE

If you find something wrong with your gas cooker, make checkups by referring to the "trouble-shooting guide". If you cannot find out the cause of the trouble from such, get a qualified technician to help you check.