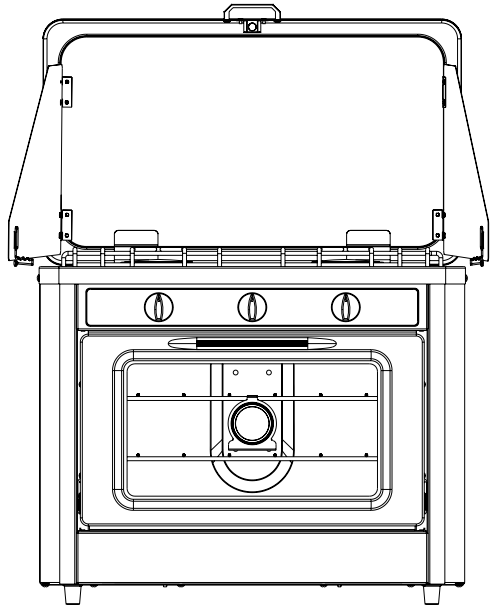
BEST®

OUTDOOR GAS STOVE

Model No.: CS-02



CE 1008 CM 2513

Important:

Read these instructions carefully before use.
Familiarise yourself with the appliance before connecting it to the gas container.
Keep the Instruction manual for future reference.

OUTDOOR USE ONLY

Dear Buyer,

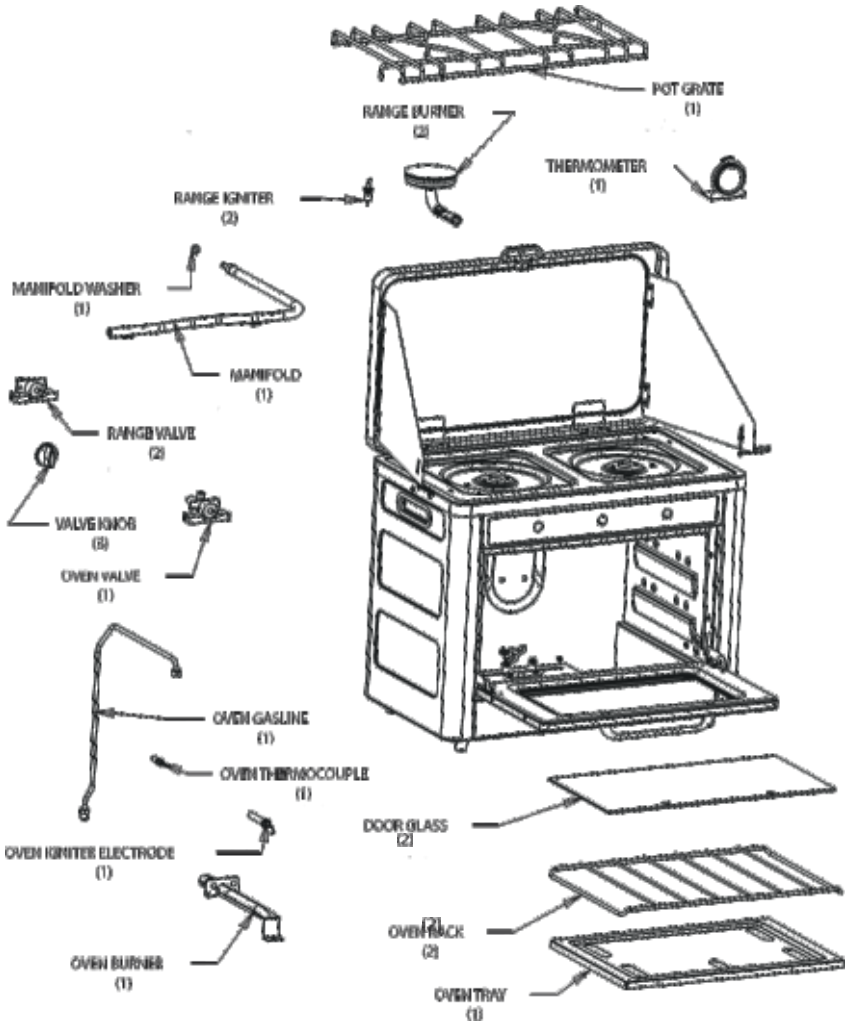
We thank you for your choice of our camp stove/oven. By reading the Instructions carefully, you will be satisfied with the stove/oven.

Please read this manual before you light your appliance

Once you have installed your appliance, we recommend you to retain this manual for future reference.

General Cautions:

1. **DO NOT** leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble of safely operate this appliance.
4. For **OUTDOOR** use only. **DO NOT** use in a building, garage or any other enclosed area. **DO NOT** use in or on recreational vehicles or boats. **NEVER** use this appliance as a heater
5. **DO NOT** operate appliance under **ANY** overhead construction. Keep a minimum cleance of 18cm from sides, front and back of appliance to **ANY**construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. **USE ONLY** on a level, stable non-combustible surface like brickes, concrete or dirt. **DO NOT** use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve. Leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.
9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
10. When cooking with oil or grease, a thermometer **MUST** be used.
11. Never all oil or grease temperature to get hotter than **200C**. If the temperature exceeds **200C** or if oil begins to smoke, **IMMEDIATELY** turn burners off.
12. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire **DO NOT** attempt to extinguish with water. Use a Type BC dry chemical fire



- Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer: or
- Smother flames with dirt or sand
- In case there is a fire, call the local fire department.
- To avoid accidental burns from burner flame or hot cooking liquid, turn the the burner off before inserting or removing food from the fryer.
- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

Repair

Please return the appliance to seller or call the qualified person for repair and spare parts. Do not repair it by yourself

Limited warranty

The manufacturer warrants stove components (ecept paint and finish) to be free from defect in materials and workmanship for 1 year from the date of purchase. All accessories (included with stove or purchase seperately) are warranted from defect in materials and workmanship for 90 days from the original purchase date. Within these periods the manufacturer will replace or repair defective parts.

Product paint and finish in not warranted. The exterior finish of the product will wear down over time. Touch up the exterior with black, high temperature spray paint as needed. Do not pain the inside surfaces.

Clean the unit after each ues to maintain the finish and prolong the life of your product. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperatures.

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, verheating and alteration. Repairs or alterations made by anyone other than seller or appointed by manufacturer and seller are not covered in this warranty. Manufacturer will not be held liable for any loeese due to neglectful operation. Furthermore, this Warranty does not cover damaged caused by natural disasters, such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

Keep the original sales receipts. Proof of purchse is required to obtain warranty services. Prior written approval and a return authorization unber must be obtained and accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipment or shipment without a return authorization number will not be accepted.

extinguisher or smother fire with dirt, sand or baking soda.

13. **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.

14. When frying with oil grease, all food products **MUST** be completely thawed and towel dried to remove excess water. Failure to complete thaw and dry food may cause oil or greacy to overflow. Follow instructions in this manual for frying foods.

15. When frying, slowly submerse food products into the oil or grease. **DO NOT** drop.

16. **DO NOT** place an empty cooking vessel on burner while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.

17. In the event of rain while cooking with oil or grease, **IMMEDIATELY** turn off burner(s) and gas supply, then cover cooking vessel. **DO NOT** attempt to move the appliance or the cooking vessel.

18. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot cooking liquid.

19. **DO NOT** move the appliance when in use. Allow until to cool to **45 ℃** before moving or storing.

20. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooki ng liquids.

21. In case there is a fire, call the local fire department. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.

22. Use only accessories, such as cooking vessels recommended by the seller, to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity an diamete recommended by the seller.

23. The Max Pot Diameter is **25cm,** the Min Pot Diameter is **70mm.**

24. The consumers and retails are not allowed to adjust, release, remove or replace the valves, ask for help from techniciant if this job is necessary.

TECHNICAL REQUEST & DATA:

- Type of gas: this appliance is designed for gas type: G30/G31, look at the technical data label on the stove for specific gas information.

Product name: CAMP STOVE
Model No.: CS-02
CE 1008 CM 2513

Country of destination	Category/ies	Gas Type	Supply pressure (mbar)
BE,FR,GB,GR, IE,IT,PT, ES,CH	I3+	G30/G31	28-30/37
CY,CZ,DK,EE FL,LV,LT MT,NL,NO,SK,SI,SE	I3B/P	G30/G31	30

Specification:

	Injector Size (mm)	Heat Input (kW)		Gas Consumption (g/h)	
Burner	0.52	1.6/each	Total	276g/h for G30	272g/h for G31
Oven	0.38	0.6	3.8kW		

Production date:

PARTS LIST:

When you open the box of camp stove, you may find two important parts:

- The camp stove body 1pc
- The wire pan-grate 1pc
- The oven rack 2pcs
- The connection hose and regulator 1pc (available)
- The baking pan 1pc (available)

Notice:

1. The wire pan-grate is on the top burner;
2. The oven rack and tray is in the oven;
3. The connection hose and regulator is in the oven;
4. The parts maybe different for different clients, check with the seller first to make sure that you understand the parts clearly.

Setup Instructions:

- Setup the oven on a level, non-combustible surface.
- Open the lid and attach the windsreens to the side of the oven as shown.

Component cleaning:

- Burner should be wired clean. Hot soapy water and a soft bristle brush can be used to clean the burner surface. Clean clogged gas port holes with an open paper clip. Replace corroded or damaged burners that would emit excess gas
- COOKING SURFACES, POTS AND PANS: Clean the cooking surface with soapy water and a nylon cleaning pad
- After appliance has cooled, wipe areas where paint and fihish have burned off to minimize rusting.

Special operation

Using a thermometer

Prior to lighting, position thermometer clip so that at least 1.2cm of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off

⚠ WARNING

This appliance is not intended for use as a poultry fryer

If Frying:

- Follow instructions provided by the appliance manufacturer.
- When cooking with oil or grease, a thermometer must be used. Instruction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products MUST be completely thawed and towel dried to remove water before being immersed in the fryer.
- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately 100C+1̊0C. If i̊t does not function properly, obtain a replacement thermometer specifed by the manufacturer before using the appliance.
- Do not over fill the pot with cooking liquid. Never fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on the fryer)

  If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:

- Do not move the appliance during operation
- Keep children and pets away from burner at all times.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooki ng liquids.

Disconnect gas tank

- Turn OFF all control knob(s) and gas tank valve.
- Disconnect the hose from camp stove by turning coupling nut counterclockwise, disconnect the regulator from the gas tank as tank manufacturer specified.
- Do not store gas tank in an area where children play
- Stay far away from flame when you change a new tank.

Move and store the camp stove

⚠ WARNING: <u>It is not a toy for children.</u>

- Before you move the product,wait more than 10 minutes after you extinguished all flames, and the product is cool down.
- Put the product into carton or handle bag when you do not use it,and the product can be stored in house.

ATTENTION:
Store the product on a level, stable place where out of reach of children.

Clen and maintain the camp stove

⚠ WARNING:

- All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off . DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish
- Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use.
- Note: Clean the entire appliance each year and tighen all hardware on a regular basis (1-2 times a year or more depending on usage).
- Clean should be done where detergents will not harm patio, lawn, or the like.

Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Bylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

- Make sure the pot grate is installed properly with the wire ends fitting into the holes on the top of the oven to present the rack from moving (see picture)



Connect the gas to camp stove

Notice:

1. A low gas pressure regulator is request for operation, use the regulator recommended by manufacturer or seller
2. Before you assemble the regulator, please check the gas t ype and pressure shown on the gas cylinder, and make sure the information on the regulator and cylinder match
3. The hose connecting the appliance and gas cylinder is required, and the max. length should not exceed 1.5m
4. The connecting hose could not be twisted & knoted .
5. Change the connecting hose when the national conditions require.

Connect:

1. Be sure that the burner & oven valves are in the “OFF” position before you connect the stove to a gas or propane supply line.
2. Connect the inlet of the stove with the outlet of the gas regulator. This connecton must be made with a specialised hose for LP gas.
3. Be sure that the hose is placed correctly and is not being stretched, tied, or bent.
4. Also be sure that the hose is not too close to heat sources, especially with the back of the camp stove.
5. It is recommended that a manual gas valve is placed between the gas pressure regulator and the inlet of the stove to open or shut off the gas supply. This valve must be in an easily accessible location.





Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to “OFF”
2. Be sure regulator is tighly connected to gas tank.
3. Completely open tank valve by turning manual valve. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections showen below.





5. If growing bubbles appear, there is a leak. Turn off the gas supply in event of gas leak. If leaks cannot be stopped, do not try to repair. Replace a new one.
6. Always close tank valve after performing tank leak test by turning manual valve.
7. Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/ hose/regulator specified by manufacturer or seller.

⚠ WARNING:

- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close gas tank valve and call gas supplier or your fire department.

Lighting stove instruction:

Do not lean over the oven while lighting.

1. Remove all appliances from the burner to create a free flow or air.
2. Open lid. Do not attempt to light the stove with lid closed.
3. Fully open LP bottle valve is using a bulk tank
4. Turn control valve slowly to the High position. Cooker will ignite. Adjust controls to desired temperature.
5. If ignition does not occur in 5 seconds, turn the burner contro(s) off, wait 5 minutes, and repeat lighting procedure. If built-in ignitor will not light follow instructions for lighting with a match.

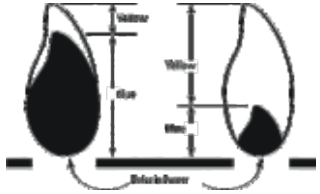
Lighting Oven Instruction:

Do not lean over the Oven while lighting:

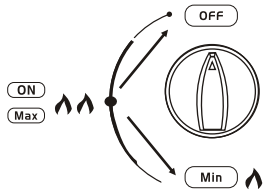
1. Remove all appliances from the oven to create a free flow of air.
2. Open Oven Door. Do not attempt to light the oven with the door closed.
3. Remove the bottom oven tray to reveal the burner.
4. Push the gas valve handle in and turn slowly to the high position. The oven Burner will ignite. (If lighting with a match, light match and place it over the burner. Slowly turn on the valve, Do not stand with head or arms over the burner.)
5. Keep handle depressed for 10 seconds.
6. If the burner does not stay lit repeat the process.
7. Re-install the bottom oven tray over the burner
8. Adjust the controls to the desired position
9. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure. If built-in ignitor will not light follow instructions for lighting with a match.

Burner Flame Check

Light burner; rotate knob(s) from HIGH to LOW. You should see a small flame in LOW position than seen on HIGH. Always check flame prior to each use. A good flame should be blue with minimal yellow tip. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear.



OPERATION:



- After you have ignited the gas stove and/or oven, you can adjust the control knob, which as the drawing shows,for your ideal flame and temperature you want.
- Do not put any items on the glass door as the picture shown.
- Do not exceed 4.5kg on the oven shelves
- Pay attention to the high temperature when temeprature raise of outer body over 50C °
- Turn off the gas supply at the gas container after use, any modification of the appliance may be dangerous

