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MODENA

User Manual Book Portable Cooker

Giusto Series

PC 2721 L

PC 2721 LD

PC 2721

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com

PART 1: SAFETY WARNINGS

If you do not understand about the procedure installation of gas cooker, you should contact MODENA Call Center to perform the installation.

Prepare the support equipment required for installation like:

LPG gas cylinder.

Gas hose with a safety standard for lack.

Clamp.

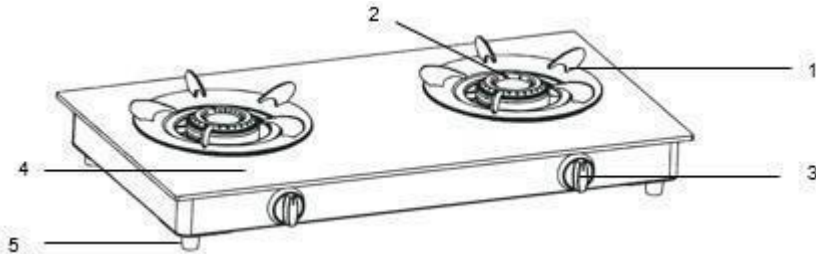
Gas regulator clamp / hose clamp with a lowpressure type.

Matches / gas lighter.

Room air ventilation

The air in the room that will be put gas appliances must have good ventilation so that air can flow / move smoothly (there is circulation), if the air in the room can Not flow then the air in the room will contain more combustion of the gas compared to oxygen. It will cause the flame on the stove / burner is not perfect (a yellow flame because lack of oxygen). Therefore, the room that will be put gas appliances should have good ventilation.

PART 2: NAME OF PARTS

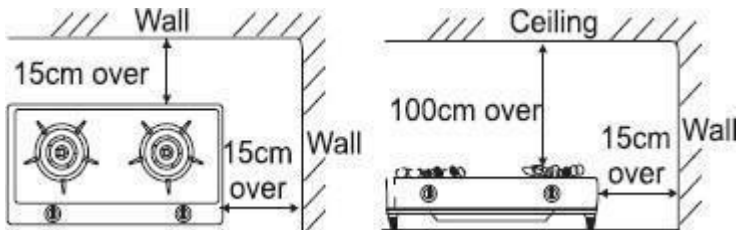


1. Pan support/Grid
2. Burner
3. Knob
4. Tempered glass
5. Feet

Image is a general overview and is not necessarily the same as the product you receive. The features and product specifications depend on the product type

PART 3: INSTALLATION

- Open the stove carton packaging, then take the stove out and put on a flat surface.
- Stove must be placed at minimum distance of 15cm from side/back wall and 100cm from the ceiling.



- Insert the rubber hose at the end of the gas cylinder and regulator at the other end of the rubber. Try to get as deep as possible then tighten the rubber hose with hose clamp.
- Open clamp on the gas cylinder. If there is a leak or strong gas smell, close the gas tap immediately, then open the window so that gas comes out of the kitchen room.
- The stove is ready to operate.




ATTENTION


- To avoid gas leak, please use gas standardized hose with gas safety device.
- Use the hose and regulator that are specified to avoid gas leak.
- Do not use a high pressure regulator.

PART 4: HOW TO USE

Knob Control

The amount of gas flow in the burner can be set on the knob as shown below:

| | | |
|--|---|-------------------------------|
|  | OFF | No gas flow/OFF |
| |  | Maximum gas flow and Ignition |
| |  | Minimum gas flow |

1. To decrease/increase the fire on turned on burner:
Turn the knob to position the maximum fire sign or direction of the position of the minimum fire sign.
2. To use the minimum fire:
Turn the knob to gas flow – Minimum  .

3. To turn off the fire on burner : Turn the knob to “OFF” symbols.

ATTENTION

In the event of a gas leak, do not turn on electronic equipment, turn on the fan or testing by fire. Close the gas valve as soon as possible and open the whole window/vent.

How to Use the Burner

To use the burner properly, compare the burner diameter with cooking equipment diameter. Cooking equipment diameter must be proportional to the power of burner so we can save the gas usage and fasten the cooking process.

| Burner | Recommended Pot Diameter (cm) |
|-------------|-------------------------------|
| Small | 12–14 |
| Medium | 14-20 |
| Large | 18-26 |
| Double Ring | 18-28 |
| Triple Ring | 18-28 |

NOTE

- Cooking equipment with a wide bottom surface will quicken the cooking process rather than those with smaller surface.
- Diameter of cooking equipment does not exceed the maximum recommended size based on the above table.
- If the diameter exceeds the size of the cooking equipment that has been recommended, then the hot stove/burner cannot circulate properly, this can cause the glass top plate broken.
- Maximum load of cooking equipment and food ingredients are 10 kg.

PART 5: MAINTENANCE

MODENA gas cooker are designed specifically for long-term use so it does not require complex treatment. However, there are some recommended steps to lengthen the prime state.

Stainless Steel Part

Clean stainless steel part with a wet towel or special detergent for stainless material. After that, dry it with soft towel.

Grid

Part of enameled grid can be wash or put into the dishwasher.

Burner

Burner can be removed and cleaned using soapy water. After cleaning, dry the burner completely and reinstall it with the right position.

PART 6: TROUBLESHOOTING

| Problem | Possible Cause | Recommended Action |
|--------------|---|---|
| Smell of gas | <ul style="list-style-type: none">• Gas leak• Improper gas hose and regulator installation | <ul style="list-style-type: none">• Perform a gas leak test using soap water to the gas hose, regulator, and LPG cylinder, especially on connection parts.• Inspect gas hose and regulator, make sure both are installed properly.• If the smell of gas is still present, detach the regulator from the LPG cylinder and do not light any fire. Contact MODENA Call Center immediately. |

| Problem | Possible Cause | Recommended Action |
|---------------------------------------|--|---|
| Abnormal fire (red/small/unstable) | Gas supply is obstructed/interfered. | <ul style="list-style-type: none"> • Make sure that the holes in the burner is not clogged with spillovers. • Clean the burner, including the fire holes. |
| | Insufficient gas amount | <ul style="list-style-type: none"> • Inspect the gas amount on the regulator's gas indicator. Make sure the gas amount is still sufficient. |
| | Lack of oxygen supply due to improper air circulation. | <ul style="list-style-type: none"> • Make sure that the room's air circulation is convenient for gas use. |

PART 7: PRECAUTION

- Always lower the heat or turn off the fire before lifting pan from the burner.
- During cooking process, fat or oil must be carefully treated because this material can get burnt if it reaches a certain temperature.
- When you smell gas, immediately release the regulator from the gas tank, do not light a fire and immediately contact MODENA Call Center.
- Frequently check the gas hose, to make sure that gas hose is far from hot surface, and not in bent position. Make sure the outer surface of hose isn't cracked so that can be a leakage.
- Always remember that territory around the gas stove can be hot for the long time (around 30 minutes) after you turn off the gas stove.
- Do the routine service on your built-in oven every 3 (three) month, because if the is something wrong on your Built-in oven, you can immediately detect and repair

PART 8: SPECIFICATION

| | |
|------------------------------|----------------------------------|
| TIPE | PC 2721 L / LD / LM |
| Numbers of Burner | 2 |
| Burners Composition | SS Burner + Brass Burner cap |
| Ignition Type | Piezoelectric |
| Heat Input | 5.4 KW |
| Material | Stainless steel + Tempered glass |
| Color | Black |
| Gas Type | LPG |
| Grid type/Pan support | Enameled Pan Support |
| Product Dimension (L x W) mm | 710 x 380 |

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.



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