

## Warranty Card

Product:

Cooktop 1 Burner     Cooktop 2 Burner     Cooktop 3 Burner     Cooktop 4 Burner

Serial No.: \_\_\_\_\_

Customer's Name: \_\_\_\_\_

Customer's Address: \_\_\_\_\_

Mobile No.: \_\_\_\_\_ Cash Memo No : \_\_\_\_\_

Date of Purchase: \_\_\_\_\_



Customer's Signature

Dealer's Stamp & Signature

This warranty card is required to be maintained by you. You will be required to produce this warranty card while claiming the service during the warranty period. In an unlikely event that a defect develops during the warranty period. The product will be delivered at your cost to the Authorised Service Centre/Dealer along with this warranty card

## Warranty - Terms & Conditions

Your Product is warranted against manufacturing defects for a period of 2 years from the date of purchase.

This warranty is valid in India only.

**This warranty will not be valid.....**

- If the product has not been installed, used and maintained in accordance with the instruction manual.
- If any modification/alteration of any nature is carried out on the product.
- If the serial number of the product is deleted, defaced or altered.
- If any repair is carried out by a person other than the one duly authorized by the company.

**This warranty will not cover.....**

- Damages resulting from accidents, mishandling or negligence on part of the customer.
- Damage or breakage of any filters, cord, plug, bulb, plastic/bakelite/rubber parts.
- Normal wear and tear of parts.
- Damages related to chipping, peeling, plating and denting.

This warranty is restricted at the company's option to repair or to replace the parts proven to have any manufacturing defects and does not cover the replacement of the product. This warranty does not cover any further guarantee or warranty, statutory or otherwise and any remote, indirect or consequential loss, injury or damage. The company's liability under this warranty shall in no event and under no circumstances, exceed the price paid by the customer for the product.

The decision of the company would be final in all cases of complaints.

The Company reserves the right to retain any part or component at the Service Station/branches or Authorised Services Agent or at its workshop and shall effect Repairs/Replacement or parts or component as its sole discretion.

If a customer wishes to lodge a complaint, he should lodge with the concerned dealer or the nearest company service centre along-with the applicable Warranty Card and Cash Memo. The product should be brought to and taken from the service centre at the customer's cost and risk.

All disputes shall be subject to the jurisdiction of Delhi Courts only.

# Sunflame<sup>®</sup>

Sunflame Enterprises Private Limited

58, Sector 27C, Mathura Road, Faridabad-121 003, Haryana, India

For complaint redressal you may either dial 98109 97700 or

e-mail us at [customercare@sunflame.com](mailto:customercare@sunflame.com) or write in at the above address

[www.sunflame.com](http://www.sunflame.com)

# Sunflame<sup>®</sup>

THE CLEAR CHOICE

## Sleek, Durable and Efficient Cooktops



- Stainless Steel Body ■ ISI Marked ■ High Efficiency Brass Burners
- Powder Coated Pan Supports ■ Stainless Steel Drip Trays



## Instruction Manual

## Dear Customer,

Congratulations! Thank you for purchasing Sunflame cooktop.

Ideally suited for Indian kitchen, this stainless-steel cooktop has been carefully manufactured and tested so as to give you trouble-free performance. After all, it comes from a brand that has delighted its customers across the country for more than three decades.

We assure you that you have made the right choice as this cooktop is not only going to last long but is also going to reduce your cooking time so that you can spend more time with your loved ones.

Our vast network of dealers and service centres across the country is always there to ensure unfailing service and support if you need any help related to this cooktop.

Please read these instructions carefully before use.

### Instructions For Installation

- It is simple and safe to use.
- Installation needs to be done by competent/authorized technician. Sunflame would not be responsible for damage or injury caused because of faulty installation.
- Install your Cooktop in a properly ventilated area.
- Place your Cooktop on a plane surface so that it sits firmly.
- Please make sure that the knobs of the Cooktop are in the 'OFF' position while connecting with the gas supply.
- Connect Cooktop to the gas cylinder by fitting the free end of the rubber tube to the inlet connection nozzle. The rubber tubing should be laid in such a manner so as to avoid sharp bends, twists, loop or any kind of external pressure.
- Use only prescribed ISI marked rubber tube for connecting with the gas cylinder.
- Ensure that the rubber tube length is not more than 1.5 meters. Don't extend the rubber tube from one room to another and it should not pass through doors, windows, partition, ceilings, walls or floors.
- Once the tube is fixed check for any gas leakages. Apply soap water near the gas nozzle, open the gas supply and look for soap bubbles. If there is any, kindly change the tube.

### Instructions For Use

- While lighting the burner, first open the gas valve on the cylinder. Bring a lighted matchstick to the burner which is to be lit and simultaneously push the relevant knob and turn it to the left or 'ON' position. In case of auto-ignition models, first push the relevant knob and turn to left, then press the auto-ignition spark button to light the burner.
- For lowering the flame further turn the knob left to a sim position.
- Ensure that the gas is lit when the knob is in 'ON' position. If it does not light, turn the knob to 'OFF' position and repeat the step until it gets lit.
- While turning off the burner, first close the regulating valve provided with the cylinder and then turn the stove knob to the right or "OFF" position.
- The cylinder should not be tilted horizontally while in use.
- Take care to avoid spillage while cooking as this may result in extinguishing of flame and clogging of burner holes.
- To optimise its usage placing correct vessel on the burner is important. Ensure the Vessel Base Diameter is larger than the burner. Usage of flat bottom vessels avoids wastage of fuel.
- Before removing a dish from the burner, turn off the appropriate knob.
- Do not try to dismantle or repair the gas valves, jets or the nozzle yourself, as this may damage the threads for lack of proper tools and training.
- Change the battery for uninterrupted usage, every 6 months (1.5 V D type Battery) if it is battery operated auto-ignition.

- For the battery operated auto-ignition, ensure that the spark plug and its near about areas are kept clean, otherwise it may not spark.
- Always clean the product after every use.
- Keep the Cooktop out of reach of children
- Make sure that no other fuel or electricity operated appliances are installed near the Cooktop within a distance of 1 meter
- In case of any difficulty regarding operation, please contact the authorised service center/dealer for necessary action.

### Instruction for Maintenance

- Check the gas tube regularly for any wear & tear or leakage. Replace the tube immediately if it shows any such signs. To be on safer side, replace the tube every two years.
- Ensure that the tube is kept away from the heat. Keep it clean.
- In order to optimize gas consumption keep the burners clean. Use a wire brush and water to clean the burners. Make sure you dry them properly before using them.
- Always keep the spark plug area clean and tidy.
- Pan supports should be regularly washed and should be dried before use.
- Get the Cooktop serviced once a year at Sunflame authorized service centre.
- Don't wash the Cooktop directly with water or with a water dripping cloth as the water may enter Cooktop cavities and can lead to growth of micro-organisms and also breed pests such as cockroaches inside the body. Always use a damp cloth to wipe it.

### Optimizing Gas Consumption

- To optimise gas consumption placing correct vessel on the burner is important. Ensure the Vessel Base Diameter is larger than the burner. Usage of flat bottom vessels avoids wastage of fuel.
- When using high flame or large burners, make sure a large sized vessel that covers the entire flame is used.
- In case of usage of a smaller vessel, reduce the flame intensity to sim level.
- Once the desired temperature is attained while cooking, bring the flame intensity to a reduced level to maintain the temperature.

### Specifications:

#### For use with commercial L.P.G AT 2.942 kN/mm<sup>2</sup> ( 30gf/cm<sup>2</sup>)

Products	Variants*	Rating of Burners (Kcal/h)			Total Gas Input (g/h)
		Big	Medium	Super Big	
Single Burner	A	1930			177
	B			2278	209
2 Burner	A	1930	1555		320
	B	1930		2278	386
3 Burner	A	1930	1555x2		463
	B	1930	1555	2278	529
4 Burner	A	1930x2	1555x2		640
	B	1930	1555x2	2278	672