

# **VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

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## **COUNTERTOP GAS RANGES USER MANUAL**

Model: MGTG-7102

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"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

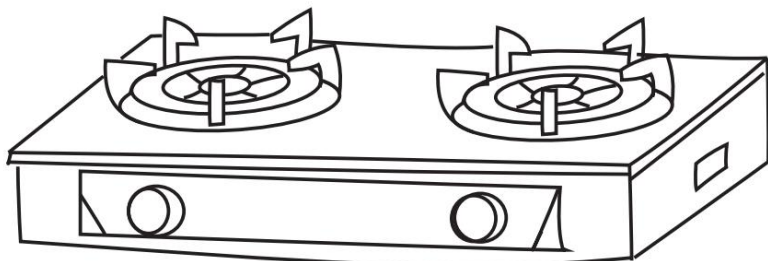


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COUNTERTOP GAS  
RANGES

Model: MGTG-7102



Note: the quantity of parts shown in the manual is the actual usage and the unused parts are spare parts.

## NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.





Warning-To reduce the risk of injury, user must read instructions manual carefully.

## IMPORTANT SAFEGUARDS

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes.

**Please read ALL the instructions before using your machine.**

1. **Do NOT** let children and minors get close to or touch the machine.
2. **Do NOT** touch the hot surface directly with your hands. Always operate with knob.
3. **Do NOT** immerse the appliance in water or any other liquid.
4. Cool down the HOT parts before operation.
5. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.
6. Prior to installation, ensure that the local distribution conditions (NG/LPG gas and gas pressure) and the adjustment of the appliance are compatible.
7. The adjustment conditions for this appliance are stated on the label.
8. This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

9. Do not use it with poor ventilation places or for commercial purposes.
10. This appliance must be installed and serviced by a competent person.
11. This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.
12. Ensure that the gas supply complies with the type stated on the rating label.
13. Do not attempt to modify the machine in any way.
14. If the machine is not to be used for a long period of time, clean and cover it and store it in a dry and safe place.
15. KEEP IT OUT OF CHILDREN'S REACH.
16. Never leave it unattended while in use.
17. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.
18. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
19. Children shall not play with the machine alone. Cleaning and user maintenance shall not be made by children without supervision.
20. The machine must never be left unattended during operation or cleaning.
21. Make sure that the machine is always placed on a firm, level and fire retardant surface, and also placed far away from combustibles.
22. The machine should be located in an open area with good ventilation, away from trees and fences.
23. While every effort has been made in the manufacture of your machine to remove any sharp edge, you should handle all components with care in order to avoid accidental injury.
24. If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
25. Keep fire extinguisher within safe and accessible distance and make sure those operating the machine are trained to use it.
26. Keep away from flammable material and fluids such as petroleum, alcohol,

diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use. Do not use these materials to light or relight also.

**27. DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.**

**28. DO NOT** use the machine in high wind.

**29. Do NOT** store the machine until the fire is completely out and surfaces are cold; also do not store the machine with ashes or combustible materials inside.

**30. Do NOT** overload or use this machine to burn leaves, household waste, or paper.

**31. DO NOT** wear loose clothing, and ensure that long hair is tied back when around the machine when it is hot or in use.

**32. DO NOT** use this product as a furnace.

**33.** Ensure that the product is positioned on a permanent, flat, level, heat resistant, non-flammable surface always from flammable items, including wooden fences or overhanging trees.

**34.** Ensure the product has a minimum of 2 meters overhead clearance and has a minimum of 2 m clearance from other surrounding items.

**35. NEVER** leave a burning fire unattended.

**36.** This machine is intended for domestic cooking only. It is not designed for commercial or industrial purposes.

**37.** This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

**38.** When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.

**39.** When using the machine for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.

**40.** Do not use machine if it is in contact with water. Do not operate the machine with wet hands.

**41.** Ensure the control knobs are in the closed position when not in use.

42. When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
43. Unstable or misshapen pans should not be used on the machine as unstable pans can cause an accident by tipping or spillage.
44. Never leave the machine unattended when cooking with oil and fats.
45. Never use plastic or aluminum foil dishes on the machine.
46. Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the machine unit.
47. The machine should only be repaired or serviced by an authorized Service Engineer and only genuine approved spare parts should be used.
48. Ensure that the machine supply cable does not come into contact with surfaces with temperatures higher than 50° C.
49. Machine cannot be used for barbecue.
50. Do not place clothes above the machine and avoid using it as a clothes dryer.
51. This product cannot be used for other purposes.
52. Not suitable for commercial use.
53. Use only a rubber hose. Do not use a vinyl plastic hose, as this can be dangerous.
54. 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.



**WARNING!** This product will become very hot, do not move it during operation.

**WARNING!** In case of the danger of carbon monoxide poisoning, do not use the product rotisserie grill indoors.

**WARNING!** Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats.

**WARNING!** Remove all packaging materials and keep them for future use. Packaging materials are not a toy.



**WARNING!** Don't let children play with the packaging materials. If they swallow the packaging materials, they will suffocate!

**WARNING!** Do not use spirit or petrol for lighting or relighting!

**WARNING!** Keep children and pets away. Children must not operate or play near this machine.

**WARNING!** Failure to follow instructions could result in death, serious bodily injury and/or property loss.

**WARNING!** After installation, please check for air leaks and ensure that there are no leaks before use.

**WARNING! If a gas leak is found, close the main gas valve, open up all windows, go out the house and call your dealer. Do refrain from turning an electric switch on or off. DO NOT lighting a match ! DO NOT using a lighter !**

## PRODUCT COMPONENTS

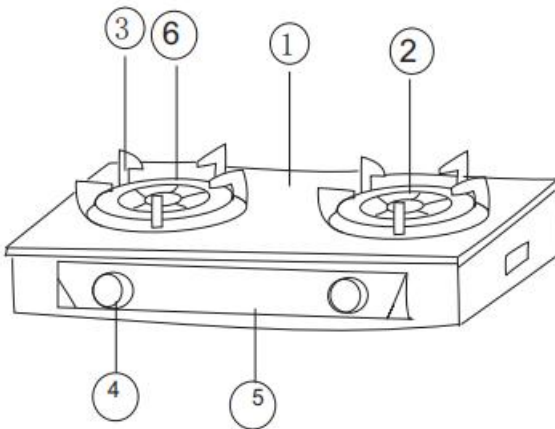
1. Please dispose of all plastic bags carefully and keep them away from children.
2. Check all components provided according to the list in this manual.
3. Make sure you have all of the parts listed. If not, contact your local store who will be able to help you.

### ATTENTION!

Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

### Parts List

Model: MGBS-765



- 1.Top panel
- 2.Burner
- 3.Trivet
- 4.Gas control knob
- 5.Front panel
- 6.Brass cap

**NOTE:** Knob is designed for anti-clock wise ignition, so that to prevent children act.

## TECHNICAL DATA

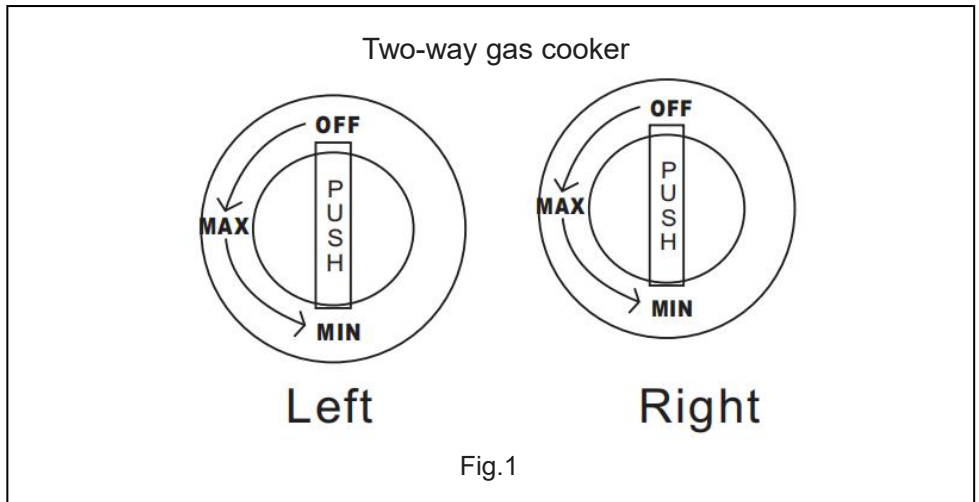
Model:MGTG-7102	NG	LPG
Gas pressure	1740Pa	2750Pa
Ignition system	Electronic ignition	
Hose	Φ 9.5mm rubber hose	

**NOTE:** Prior to installation, ensure that the local distribution conditions (NG/LPG gas and gas pressure) and the adjustment of the appliance are compatible.

## BEFORE USE

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that machine are clean and free of dust. If necessary, wipe them over with a damp cloth. Spread over with an absorbent kitchen towel and wipe off any excess oil. When your product is heated for the first time, it may emit slight smoke or odor, which is normal for many heating appliances, and will not affect the safety of your appliance.

1. Confirm that you have the right model for your type of gas supply:NG or LPG.
2. Place the gas control knob onto the gas cock axis and push it inwards firmly.(Fig.1)

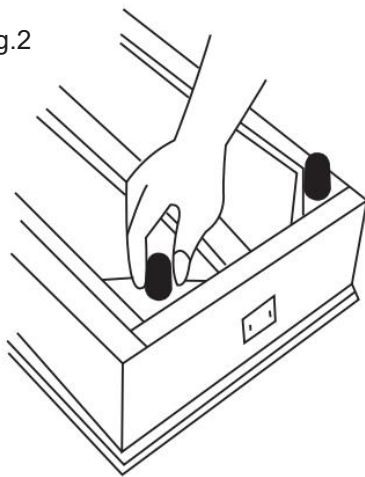


3. Attach the rubber leg to the cooker by turning the cooker upside down and screwing them into the openings on the cooker bottom.(Fig.2)

4. Install the burner.

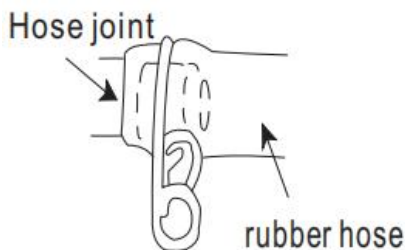
5. Place the trivets on top of the burner, the trivet can be adjusted but turning the screws and then the pan can be put on the trivets steadily

Fig.2



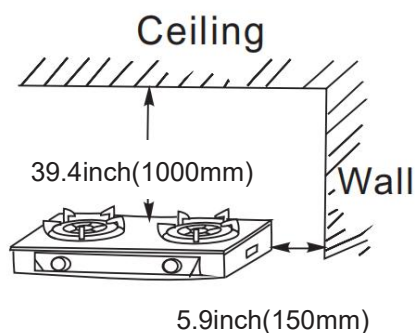
6. Push the rubber hose onto the Hose joint as far as it will go. Do not use a vinyl plastic hose. As this can be dangerous .Secure the hose with both sides of hose clamp.(Fig.3) see to it that the rubber hose does not touch a part of the gas cooker nor lies underneath it.

Fig.3



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 150mm of space on the flammable walls,(Fig.4) if the space is less than 150mm 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.4

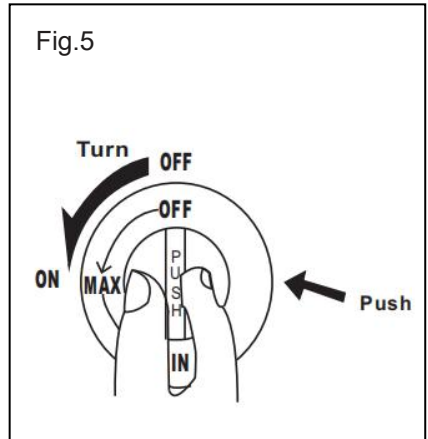


## OPERATING INSTRUCTIONS

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that machine are clean and free of dust. Any gas installation must be carried out by a competent person. The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

### 1. To light the burners:

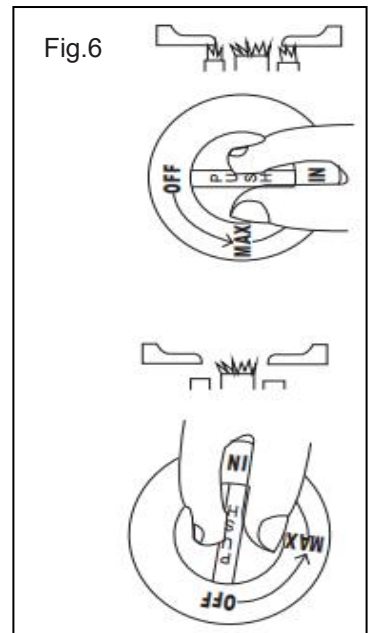
1.1 Open the main gas valve ,push the gas control knob in and turn it and turn it towards the MAX position(counter clockwise) until you hear the ignition click. Make sure that the burner has been lit.(Fig.5) in this position. Double burner will light up both the small and large burners. To use only the small burner, release the gas control knob and turn it further to the MIN position.(Fig.6)



1.2 To adjust the flame size, set the gas

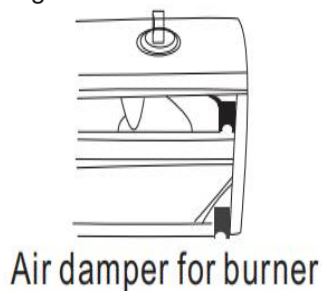
Control knob to a suitable position between MAX(full flame size) and MIN position (small flame size)

1.3 For the built-in -hob gas cooker, make sure the burner with safety system or pulseignition has been lit continue to push the knob for about 5 minutes, then release the gas control knob once the thermocouple has been preheated. If the burner is off when you release the gas control knob, this may be the result of the pushing time or power is not enough. Turn the knob back to OFF and tryagain until the burners ignite.



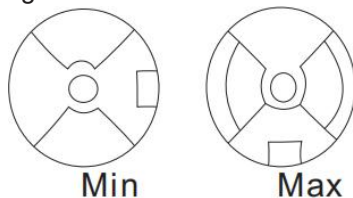
2. The burners usually need no air flow adjustment. If they should ever burn improperly, the air flow can be controlled by adjusting the air damper inside the gas cooker (under the control knob). After the gas has been ignited, adjust the air damper until slightly rounded, vigorous blue flames appear. (Fig.7,8,9)

Fig.7



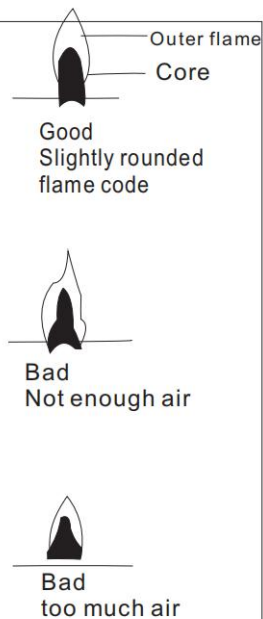
3. If the burner do not ignite at the Same time: This may be the result of air in the gas hose. Turn the gas control knob Back to OFF and try again until the burner ignite.

Fig.8



4. Turn the gas control knob back to OFF position until you hear a click. Make sure the burner is put out and Turn off the main gas value as well.

Fig.9

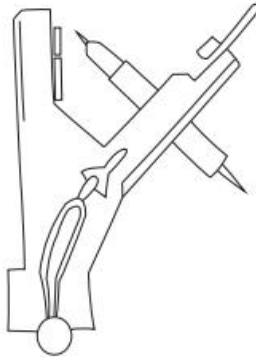


**Warning:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device. Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## CLEAING MAINTENANCE

1. Before you check and are for your gas cooker.Make sure to turn off the main gas valve , and wait fora period not to get burnt.
2. Check the gas hose regularly for wear or leaks. It must be replaced occasionally, keep it away from heater sources, and keep it clean
3. 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.
4. Wash the trivet in water dry thoroughly before replacing.
5. The electronic ignition will not function if it is wet. Be careful not to spill water, soup, etc. on it. (Fig.10)
6. For better service and a longer service life, keep the gas cooker clean.

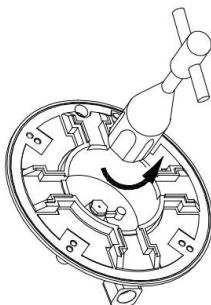
Fig.10



## CONVERSION FROM NG TO LPG

1. Ensure that the gas taps are in the “OFF” position
2. Isolate the machine from the electrical supply
3. Remove all pan supports, burner caps, rings, crowns and control knobs
4. With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate injectors (provided).(Fig.1)

Fig.11



**Important:** The replacement/conversion and adjustments of the gas machine should only be undertaken by a competent person.

**Important:** Your model was designed to work with NG. Please check the note on the appliance. But it can be converted from one gas category to another, make sure the injectors (provided) are fitted and the gas rate is adjusted to suit.

## TROUBLESHOOTING

TROUBLE	CAUSE	REMEDY
It does not ignite.	<ol style="list-style-type: none"> <li>1. Main gas valve remains closed.</li> <li>2. Rubber hose is bent.</li> <li>3. No gas supply.</li> <li>4. Electronic ignition is wet.</li> </ol>	<ol style="list-style-type: none"> <li>1. Open it.</li> <li>2. Put it right, or replace it.</li> <li>3. Replace gas cylinder.</li> <li>4. Clean and dry them.</li> </ol>
It smell of gas	<ol style="list-style-type: none"> <li>1. Gas leak from pipe .</li> <li>2. Rubber hose is damaged.</li> <li>3. Burner is not lit.</li> </ol>	<ol style="list-style-type: none"> <li>1. Examine pipe using soap water and replace it.</li> <li>2. Replace it.</li> <li>3. Re-ignite it</li> </ol>
Combustion is abnormal	<ol style="list-style-type: none"> <li>1. Lack of gas supply .</li> <li>2. Flame ports are clogged.</li> <li>3. Burner is not in its correct Position.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace gas cylinder.</li> <li>2. Clean them</li> <li>3. Place it right position</li> </ol>



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