

kadorer 01

Kadorer 12-Inch 2-Burner Gas Cooktop User Manual

Model: 01

1. INTRODUCTION

Thank you for choosing the Kadorer 12-inch 2-burner gas cooktop. This manual provides essential information for the safe installation, operation, and maintenance of your appliance. Please read all instructions carefully before use and retain this manual for future reference.

1.1 Safety Information

Your safety and the safety of others are paramount. This manual contains important safety messages. Always read and obey all safety messages.

- **Gas Safety:** Ensure proper ventilation. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Electrical Safety:** This appliance requires a 120V electrical supply for ignition. Ensure the power outlet is properly grounded.
- **Installation:** Installation must be performed by a qualified installer, service agency, or gas supplier.
- **Thermocouple Protection:** This cooktop is equipped with a Thermocouple Flameout Protection Device (FFD) which automatically cuts off the gas supply if the flame extinguishes, enhancing safety.

2. PRODUCT OVERVIEW

The Kadorer 12-inch gas cooktop features a compact design with two high-performance burners, suitable for various cooking needs. Its stainless steel construction ensures durability and ease of cleaning.

2.1 Components

The cooktop includes the main unit, cast-iron grates, burner caps, burner nozzles, and zinc alloy control knobs.



Figure 2.1: Kadorer 12-inch gas cooktop and included accessories, including the gas regulator and user manual.

AUTOMATIC POWER OFF

Equipped with a thermocouple flameout protection device, it automatically cuts off the gas source in case of accidental flameout, preventing gas leakage



Figure 2.2: Detailed view of the work burner, cast-iron grate for pan stability, and melt-proof zinc alloy control knob.

2.2 Key Features

- **Powerful Burners:** One 11,260-BTU (3.3KW) burner and one 4,436-BTU (1.3KW) burner for versatile cooking.
- **Premium Quality:** Constructed with 304 stainless steel for durability, high temperature resistance, and corrosion resistance.
- **Thermocouple Protection:** Automatic gas shut-off in case of flame failure.
- **NG/LPG Convertible:** Pre-installed for Natural Gas (NG), easily convertible to Liquid Propane Gas (LPG) with included nozzles.
- **Easy to Clean:** Sealed burners and stainless steel surface simplify maintenance.

HIGH-POWER BURNERS

12K BTU

4.5K BTU

Total Heat Input **15,696 BTU/hr**



Figure 2.3: Illustration of the cooktop's high-power burners, indicating 12,000 BTU and 4,500 BTU outputs for efficient cooking.

MATERIAL QUALITY



Figure 2.4: Material quality details, highlighting the 304 stainless steel and scratch-resistant aluminum alloy construction.

3. INSTALLATION

Proper installation is crucial for the safe and efficient operation of your cooktop. Refer to the included installation guide for detailed diagrams.

3.1 Pre-Installation Checklist

1. Verify that your kitchen has adequate ventilation.
2. Ensure the gas supply (NG or LPG) is readily available and meets local codes.
3. Confirm the countertop cutout dimensions. The required built-in size is approximately 10.94 x 18.82 inches.
4. Ensure a 120V electrical outlet is available for the automatic ignition system.

BUILT-IN DESIGN COMPACT SAVE SPACE

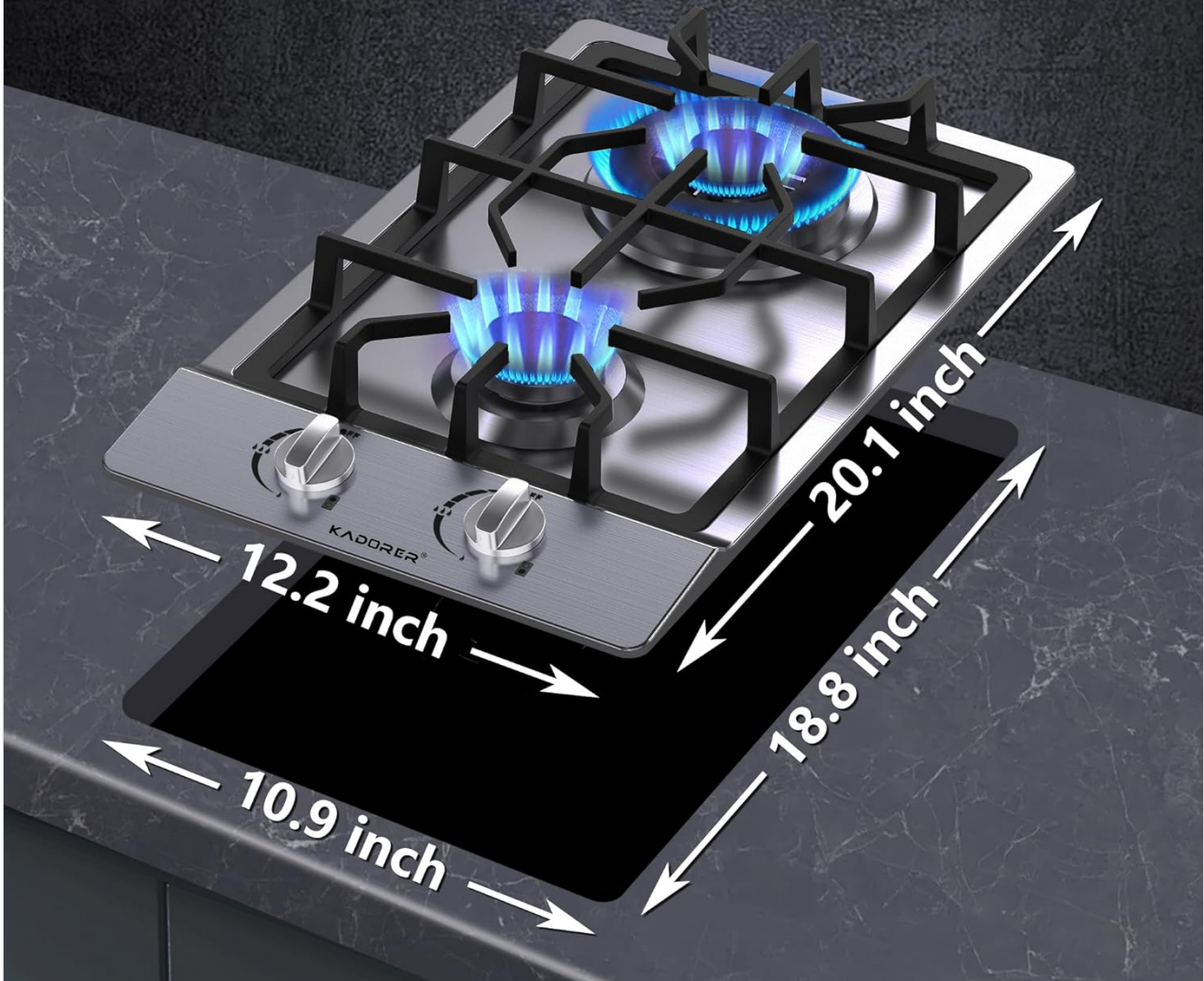


Figure 3.1: Cooktop dimensions (12.2 x 20.1 inches) and recommended built-in cutout dimensions (10.94 x 18.82 inches).

3.2 NG/LPG Conversion

The cooktop is factory-set for Natural Gas (NG). If you intend to use Liquid Propane Gas (LPG), conversion is required. This process involves replacing the burner nozzles and adjusting the gas regulator.

1. **Disconnect Gas Supply:** Turn off the main gas supply valve before beginning any conversion.
2. **Replace Nozzles:** Carefully remove the existing NG nozzles from each burner and replace them with the provided LPG nozzles. Use appropriate tools to avoid damage.
3. **Connect LPG Regulator:** Attach the provided 1/2 NPT gas regulator to the cooktop's gas inlet. Ensure all connections are secure and leak-free.
4. **Leak Test:** After conversion and connection, perform a leak test using a soapy water solution on all gas connections. Bubbles indicate a leak.



Figure 3.2: Visual guide for converting the cooktop from Natural Gas (NG) to Liquid Propane Gas (LPG), including nozzle replacement and regulator attachment.

4. OPERATION

Operating your Kadorer gas cooktop is straightforward with its rotary control knobs and automatic ignition.

4.1 Ignition

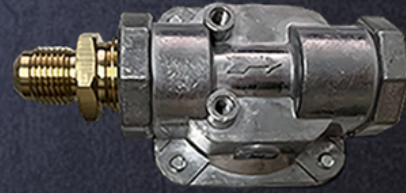
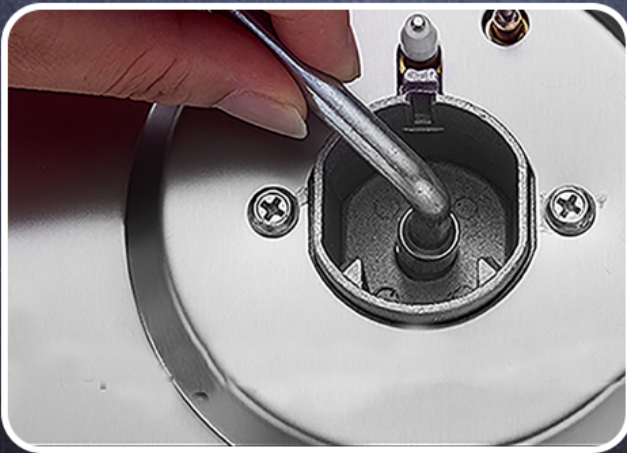
1. Ensure the gas supply is open.
2. Push down and turn the desired burner knob counter-clockwise to the 'High' or 'Ignite' position.
3. The automatic igniter will spark, and the burner should light. Hold the knob down for a few seconds after ignition to allow the thermocouple to heat up and engage the flame safety device.
4. If the burner does not light, release the knob, wait a few seconds, and repeat the process.

4.2 Flame Control

The zinc alloy control knobs allow for precise flame adjustment, from a high heat for rapid boiling to a low simmer for delicate dishes.

NG/LPG CONVERTIBLE

Initial Setting Is for NG. Follow The Steps Below to Replace LPG



Connect the brass connector to the regulator which is a connector between gas stove and gas tank.

Figure 4.1: Examples of various flame settings and their recommended uses, from fierce fire for frying to slow fire for simmering.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life and appearance of your cooktop.

5.1 General Cleaning

- Always ensure the cooktop is cool before cleaning.
- Wipe the stainless steel surface with a damp cloth and mild detergent. Avoid abrasive cleaners, steel wool, or harsh chemicals that can scratch or damage the finish.
- For stubborn stains, use a stainless steel cleaner specifically designed for appliances.
- The sealed burners prevent spills from entering the internal components, making cleanup easier.

5.2 Burner Care

- Remove cast-iron grates and burner caps for separate cleaning. Wash them with warm, soapy water.
- Ensure burner ports are clear of food debris. A small brush or toothpick can be used if necessary.
- Dry all parts thoroughly before reassembling to prevent corrosion and ensure proper ignition.

Work Burner

12000 BTU High Powerful Burner.



Cast-iron Grate

Keep The Pan Stable.

Zinc Alloy knob

Melt-proof And Not Heat.



Figure 5.1: The cooktop's automatic power-off feature, which activates if the flame is accidentally extinguished, preventing gas leakage.

6. TROUBLESHOOTING

Before contacting customer support, review the following common issues and solutions.

Problem	Possible Cause	Solution
Burner does not light	No gas supply Igniter not sparking Burner ports clogged	Check gas valve Ensure cooktop is plugged in; clean igniter Clean burner ports

Problem	Possible Cause	Solution
Flame is weak or uneven	Low gas pressure Burner ports clogged Wrong gas type/nozzle	Contact gas supplier Clean burner ports Verify correct nozzles for NG/LPG
Gas odor detected	Gas leak	Immediately turn off gas supply, open windows, do not operate electrical switches, contact gas supplier or qualified technician.
Knob markings fading	Harsh cleaning agents	Use only mild soap and water for cleaning knobs. Avoid abrasive cleaners.

7. SPECIFICATIONS

Feature	Detail
Brand	Kadorer
Model	01
Product Dimensions	20 x 12.2 x 3.9 inches (L x W x H)
Built-in Dimensions	10.94 x 18.82 inches (W x D)
Item Weight	14.32 pounds
Burner 1 Output	11,260 BTU (3.3 KW)
Burner 2 Output	4,436 BTU (1.3 KW)
Fuel Type	Natural Gas (NG) / Liquid Propane Gas (LPG) Convertible
Ignition Type	Automatic Electric Ignition (120V)
Safety Feature	Thermocouple Flameout Protection (FFD)
Material	Stainless Steel
Included Components	1/2 NPT Gas Regulator, User Manual, LPG Conversion Nozzles

8. WARRANTY AND SUPPORT

8.1 Product Warranty

This Kadorer gas cooktop comes with a **12-month warranty** from the date of purchase, covering manufacturing defects and quality problems. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, warranty service, or questions regarding your Kadorer cooktop, please refer to the contact

information provided with your purchase documentation or visit the official Kadorer website.