

Green life starts here



Solar BBQ grill User manual



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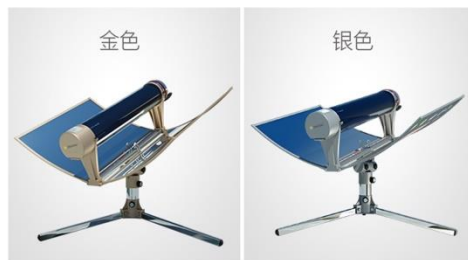
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Catalog

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Product features:

- 1.Using solar energy for cooking. It's smokeless, dust-free, safe, energy-saving and environmental protection!
2. Nutrients are not lost. It locks fresh, incense and lock nutrition!
3. Bringing you delicious and healthy foods when playing!
4. It's easy to assemble and easy to carry!



1. Name of each part of solar cooker

(See figure 1.)

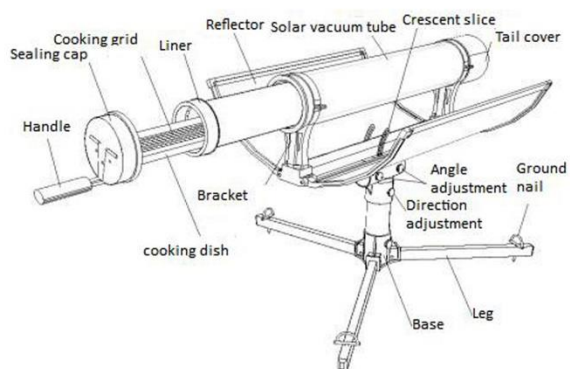


Figure 1

2. Preparation before use

Please assemble solar cooker before use as follows:

- a.Place the packing box on a relatively flat floor and open it (see figure 2).

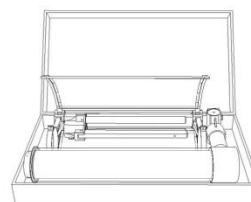


Figure 2



b. Take out the product base, and put it on a flat surface, if grass, the grip nail should be inserted into the soil on the leg for firmly fixing. Then insert the bolt into crescent slice and hinge. Finally assemble the rotating component on the base. (see Figure 3)

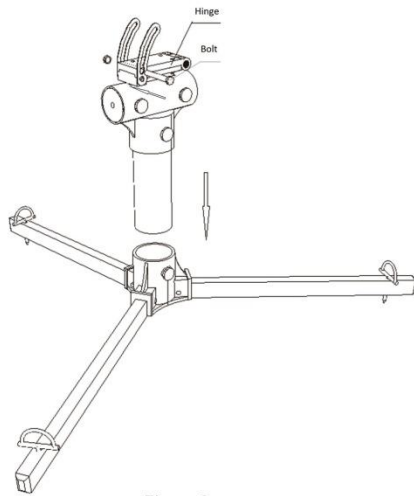


Figure 3

c. Take out the reflectors and install it on the base. (see Figure 4)



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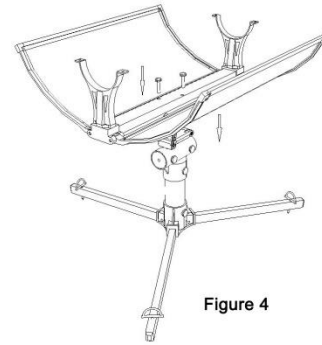


Figure 4

d. Take out the vacuum tube and install it on the bracket, use bolts to fix. Don't fix it too tight (see Figure 5).

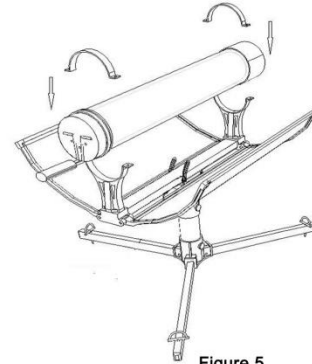


Figure 5



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e. Open reflectors and toward the sun. (see Figure 6) Hold on solar vacuum tube, and loose angle adjustment, make sun beam perpendicular to the reflector.

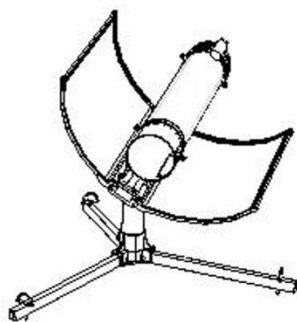


Figure 6

3. Operation procedure



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- Prepare the ingredients in advance according to the characteristics of the food to be cooked.
- Pull down the handle, pull out the cooking plate, place the ingredients to be placed on the cooking rack evenly so that the food is heated evenly.
- When you pull out the cooking tray, cover the cover with a heat shield to avoid the heat loss in the cooker.
- After the food is placed, take off the heat preservation cover and push the cooking dish into the stove.
- After cooking, gently pull the handle and pull out the cooking dish.
- Take food out with chopsticks or tongs and enjoy it.



清蒸扇贝 (烤制8分钟左右)



蒸蛤蜊 (烤制12分钟左右)



酱香鸡翅 (烤制15分钟左右)



鲜辣鱿鱼串 (烤制12分钟左右)



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4. Safety instructions

- When cooking, hands are not allowed to touch the kitchen mouth and extend into the stove. Please use chopsticks or food folder to take and put food away. Don't take it directly by hand.
- When cooking, be careful to move the cooking tray to avoid burning with high temperature gas or liquid.
- Under high temperature, no water is allowed to be poured into stainless steel inner liner or vacuum tube.
- When cooking, the following items shall not be put into the oven, such as batteries, paper, plastic, cloth, inflammable goods, etc..
- Cooking is strictly prohibited minors.
- Prohibit the use of closed containers to heat liquids (such as bags, bottles, canned food, etc.).



300°C Uniform barbecue,
Crisp outside,
tender inside.



5. The main points of use

- This product should be used in good weather; please use the product on a sunny place. Please remove the protective film on the reflector when you use it.
- All cooking must be done in stainless steel tanks.
- Reflector and vacuum tube surface should be kept clean.
- Avoid using sharp objects to touch the vacuum tube and reflector plate to avoid the deformation of the vacuum tube or the reflector, and affect the heat collection effect.
- Please use the equipment in case of gale weather.
- The product should be cooled before returning to the packing box: after the cooking is finished, the reflector can be folded and the cooking dish will be drawn out of the stove to cool and cool.
- After the product is packed, be sure to check whether the lock is locked or not, so as to prevent the product from falling out of the box during the process of carrying.
- Disable ordinary plastic containers when cooking so as to avoid high temperature deformation or release of toxic substances.
- Proper use of necessary accessories to avoid damage caused by improper operation.
- No object shall be placed on the product. Do not block the reflector. When the reflector is fully opened, do not put the object on the reflector.
- Clean the cooking dishes and cooking nets, etc. after cooling.
- Need to repair or malfunction, please contact the company customer service staff.



6. Maintenance

The service can be maintained in accordance with the following procedures in order to prolong the service life

- Transport process to avoid collision, to prevent damage to the product.
- Gently handle when placing.
- Switch boxes to light, light access, avoid heavy impact.
- Don't hit the box with a hard object or hit the vacuum tube.

7. Troubleshooting

When the product is running out of order, please check it in accordance with the breakdown and handling methods of the following table, such as the failure can not be ruled out, please call the after-sales service telephone and contact the company professionals for maintenance.

Fault	Failure cause	Elimination measures	
		User operation	Contact us
Food is not good in a long time	Angle between solar cooker and sun	Adjust angle	
	No good weather	Use in Sunny day	
	Solar cooker damaged		Change solar cooker

8. Specifications



9. Packing list

Solar vacuum cooker	1	Ground nail	3
Insulation cap	1	User manual	1
Multi-function long hook	1	Cleaning ball	1
Food folder	1		

10. Weather for use



Best Mid Ok No



Less water, faster cook Melt frozen food first Pickled food easy Normal use

