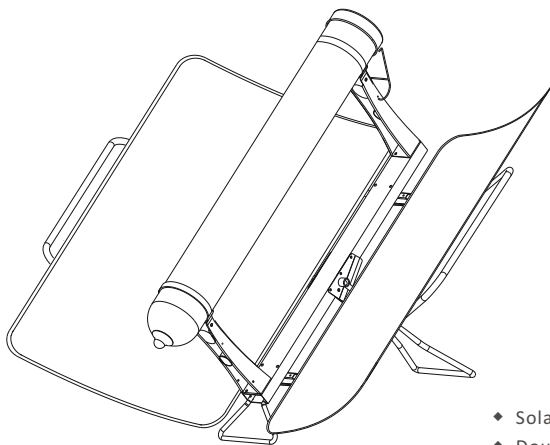


Hi-MIN My climate, My change!

Climate Mart



Please read carefully before using the product and properly retain for future reference.

Solar Kitchen Carriable

太阳能 手提


烤煲

Operation Manual

- ◆ Solar BBQ, solar water boiling, without smoke or chemical emission.
- ◆ Double heating by reflector light concentrating and vacuum tube heat collecting.
- ◆ Small dimension, light weight, convenient and carriable for travel.
- ◆ Colorful appearance, beautiful and fashionable.

Dear Customers,
Thanks for your trust and choosing Himin Solar Kitchen Carriable.
In order to guarantee your legitimate interest, please read the operation manual carefully and keep it properly for future use.

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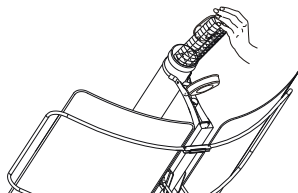


Instruction before using

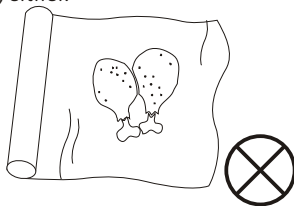
- ◆ Please read the manual carefully before using.
- ◆ It can be used only in sunny days.
- ◆ Please don't BBQ directly in the glass tube.
- ◆ Please place the product on the flat ground and there should be no high buildings or trees surrounding.
- ◆ Remove the protective film from the reflector before using for the first time.
- ◆ Please keep the reflector and the glass tube clean.
- ◆ Clean the BBQgrill,oil collecting box after using in time.
- ◆ Don't knock the tube or reflector by sharp objects,aims to avoid crush of the tube or reflector deformatting what may affect the heat collecting efficiency.
- ◆ Fold up the product in windy weather aiming at avoiding equipment damage.
- ◆ Don't put paperboard, paper or plastics inside the tube.
- ◆ Prohibit kids using it alone.
- ◆ Please keep kids at least half meter away from the product, aiming at avoiding any fortuitous accidents such as collision or scald.
- ◆ Before folding the product, make sure there is no sunlight over the glass tube (tube doesn't face sunlight, and is covered), and hook out BBQ grill, then cover the tube after cooling down.

Instruction for using

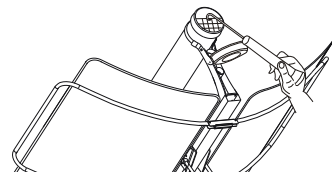
Don't put food into tube directly. Place the food on the BBQ grill and push the BBQ grill into tube gently.



Please do not wrap food with cling film when you barbecue, and vacuum packing food such as can food, Mixed Congee, either.



Please wear heatproof glove or take a hook while getting out the food.



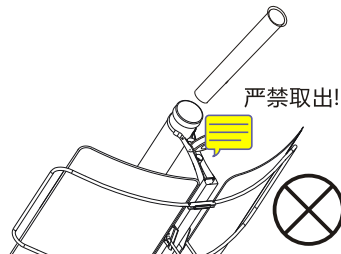
Do not pour water into the tube when inner temperature is high to prevent tube broken.



Do not face the tube directly when remove the cap, aims to prevent skin burning by hot steam.



Do not get out the protection barrel while cooking.

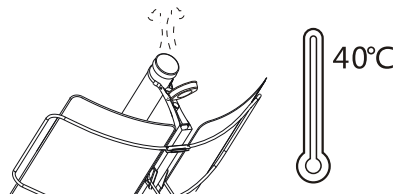


Instruction for using

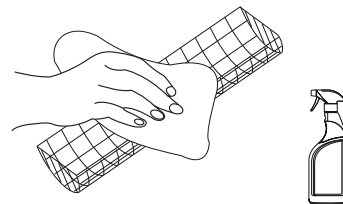
Tube's temperature is very high when it is working or after working for a long time. Do not touch the inner side of the tube to prevent scald.



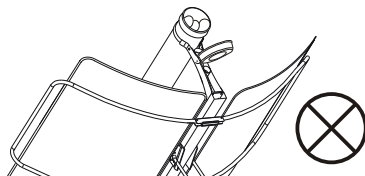
Get the protecting barrel after using and cooling. Pour out the oil and water.



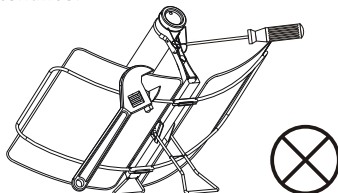
Watch out scratch when cleaning the BBQ grill.



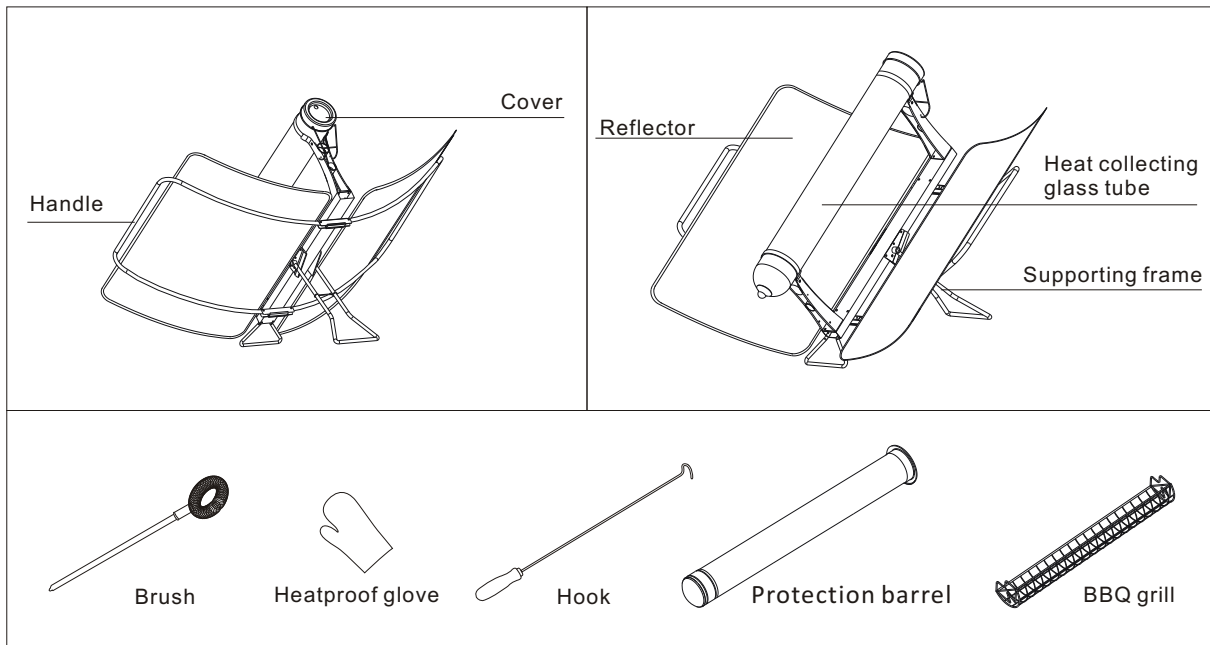
Do not store food in the tube for long time to prevent food spoiling.



Do not disassemble or modify the product. Please contact professional staff when it is broken or needs maintenance.



Components of product



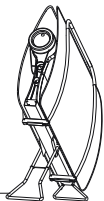


Preparation before using



Assemble the product following below steps.

1 用脚踏支撑架，将微厨提起，在地面上支平。



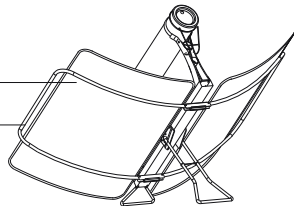
Supporting frame

2 通过把手打开反射板，轻按把手，直到最大角度。

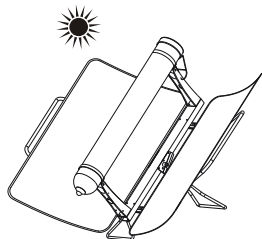
注意：打开反射板时，严禁用手掰动反射板，以免反射板变形，影响聚光。

Reflector

Handle



3 调整水平方位角，使反射板最大面积面向太阳。



4 用脚踏支撑架，调整垂直角度，使阳光垂直照射在集热管上，打开管口盖可以烧烤食物。



Cover



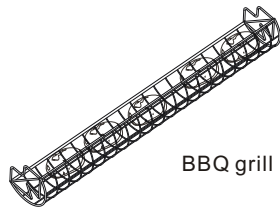
Operation instruction

1 Prepare all necessities for BBQ in terms of food characters, e.g. skewer meat, clean potato and tomato, pickle chicken wings and chicken legs etc.

Remark: It is suggested to wrap meat with aluminum leaf to avoid sticking the grill. One roll of aluminum leaf is included in the accessories. Please buy it from local supermarkets after it is used up.

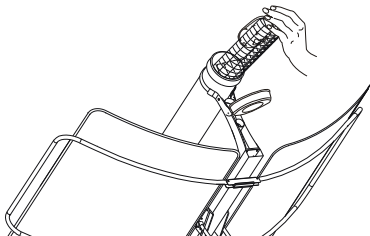


2 打开盖子，拿出烤网，将要烤制的食材放在烤网上，均匀放置，以保证食物受热均匀。

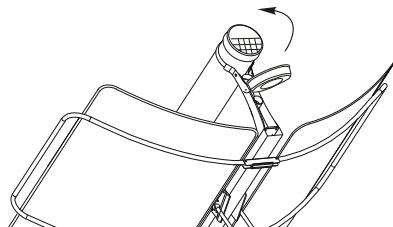


BBQ grill

3 Push the BBQ grill into the tube gently.



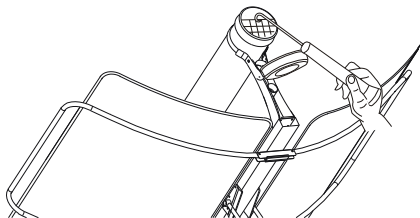
4 Re-cover the tube after food placed.



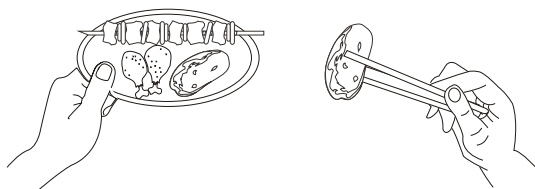


Operation instruction

5 Hook out BBQ grill when the food is done.



6 Take out the food by tongs or chopsticks, and then enjoy it.





Operation instruction

The solar baking timetable for different food:

Irradiation (w/m ²)	Weather Description	Tubers e.g. potato, dasheen	Pastries e.g. bread, cookies, cake	Meat e.g. chicken wings, chicken legs, lamp chop	Seafood e.g. shrimp, clams and squid	Crop e.g. bean, corn	Vegetable e.g. cucumber, eggplant	Fruit e.g. apple, pear	Water boiling
1000	In Spring or Autumn, or after raining in summer, the sky is blue and clear, the radiation level is high, and human's skin feels burning.	~36mins	~36mins	~27mins	~27mins	~27mins	~18mins	~18mins	~18mins
900	Air is clean, sky is blue with white clouds, human's skin feels burning, and the radiation can be achieved two hours ahead or after midday.	~40mins	~40mins	~30mins	~30mins	~30mins	~20mins	~20mins	~20mins
700~850	Air is clean, sky is blue with white clouds, people feel warm, and the radiation can be achieved two hours ahead or after midday.	~42~52 mins	~42~52 mins	~32-39 mins	~32-39 mins	~32-39 mins	~22-26 mins	~22-26 mins	~22-26 mins
600~700	Air is slightly polluted, sunny without clouds, sunshine is a little bit dark, and the shadow appears ahead or after midday.	~52~60 mins	~52~60 mins	~39~45 mins	~39~45 mins	~39~45 mins	~26-30 mins	~26-30 mins	~26-30 mins
Other weather conditions		Not suggested.							



Cleaning

Please do not clean the protection barrel and BBQ grill until cool down.

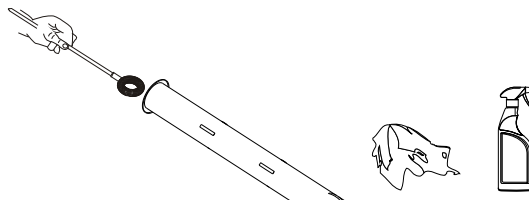
Main machine cleaning

Please clean the reflectors and tube with soft cotton cloth dipped with water first, and then wipe off water stains with dry and clean rag. Chemicals such as benzene, lacquer thinner are prohibited.



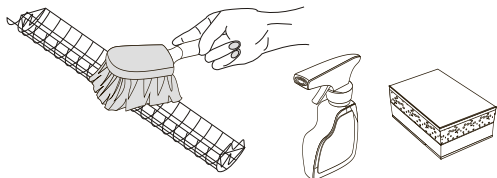
Protection barrel cleaning

Clean the protection barrel by the appropriate brush with moderate detergent remover, then put it back to the tube after drying.



BBQ grill cleaning

Clean BBQ grill by clean rag or brush dipped with moderate detergent remover, and then put it back to protection barrel after drying.





Maintenance

Please maintain the product according to the following instructions aiming to extend the service life.

1. Please avoid tube damage caused by bump, crash or scratch during transportation.
2. Please handle gently
3. Please open and close the box lightly in case of violent collisions.
4. Please do not knock the box with hard objects or scratch the box surface with sharp objects.



Failure analysis and trouble shooting

If the Solar Kitchen Carriable does not run properly, please check it. The trouble shooting method is listed as following. If the fault can not be eliminated, please call customer service hotline.

Fault Phenomenon	Reason	Proposed Measures by user	Solutions by the professional
Food is not done after a long time	Tube does not orient to the sun	Adjust azimuth angle	_____
	Sunless	Use it in sunny days	
	Barbecue tube damage	_____	Replace the barbecue tube



Specifications

Implemented standard: Q/371402AHK 004-2013

Model	TGC-6032S90Q1
Collecting area	0.40m ²
Dimensions	700×142×400mm
Tube size	Φ90/Φ75×680mm Vacuum tube
Weight	4.0Kg
Inner temperature	Stagnation temperature: 200~350°C Cooking temperature: 200~300°C



Packaging list

Name	Quantity	Name	Quantity
The main machine	1	Brush	1
BBQ grill	1	Hook	1
Protection barrel	1	Operation manual	1
Heatproof glove	1		

Qualification

Name: 太阳能手提烤煲

Date of inspection: _____

Inspector: check

Himin Clean Energy Holdings Co., Ltd.

Himin Clean Energy Holdings Co., Ltd. reserves the right to change product design and specifications without special notice.

Add.: Solar Valley Road, Economic-Development Zone, Dezhou City, Shandong Province, China.

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