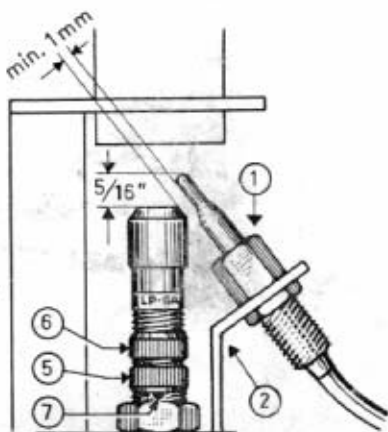


Fitting a new thermo-electric flame failure element

The feeler point must be carefully positioned as shown in fig. 1.



① This nut *must* be tightened as far as it will go on the feeler stem.

② Any adjustment of the feeler position in relation to the burner must be carried out by bending the holder plate at this point.

Flame adjustment

Adjust the air intake by screwing the ring (5) up or down on the burner stem. Use the ring (6) for locking. The flame should be steady and light blue throughout.

Too much air (the holes (7) almost uncovered). The flame becomes unsteady and noisy.

Too little air the holes (7) blocked by the ring). The tip of the flame becomes bright yellow. Note: the tip of the flame is only visible if you look straight down through the flue (remove flue top and baffle) or look up into the central tube of the cooling unit using a small mirror.

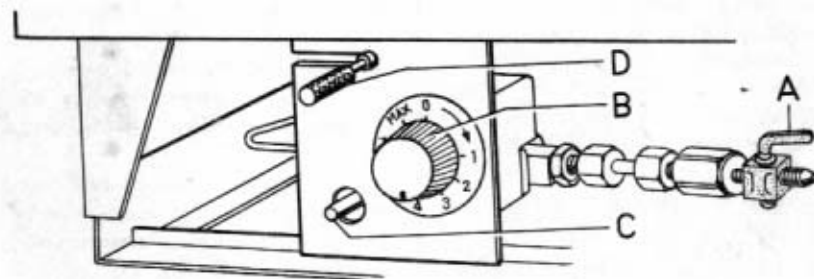


DOMETIC

DOMETIC REFRIGERATOR

Operation by Bottled Gas or Electricity

Instructions for Use



Gas Operation

1. To start the refrigerator, turn the gas valve lever A to open position and turn the thermostat knob B to setting 4.

(On refrigerators with combination electric/gas operation the gas valve cannot be fully opened unless the electric switch is in the OFF position).

2. Press the red button C of the automatic pilot and after about 15 seconds,

turn the lighter rod D clockwise with a rapid movement. This will create a spark which lights the burner.

3. After the burner is lit, keep the button C pressed for an additional 15 seconds.

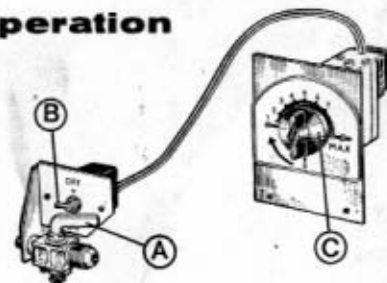
4. Release the button C and check that the burner is operating. If not, repeat the lighting procedure.

Electric Operation

1. Check that the connection cable is plugged to the supply socket.

2. To start the refrigerator, turn the gas valve lever A to the shut-off position and turn the switch S to ON.

3. Turn the electric thermostat knob C to setting 4.



MC 16-e

● *Regulation of Temperature*

With the indicator of the temperature regulator set to 4, a suitable cabinet temperature for ordinary food storage purposes will be automatically maintained. Should this temperature be found too low or too high for your purposes, the indicator may be set to either of the remaining figures 1 to 7—the higher figures giving a colder cabinet temperature and the lower figures a warmer temperature. At each of these settings the regulator will automatically maintain the temperature at a steady level.

● *Placing of Food in the Cabinet*

The food storage compartment is a completely closed unventilated space, this condition being necessary to maintain the required low temperature for food storage. Consequently, such foods as have a strong odour or are liable to absorb odours should always be covered. Vegetables, salads, etc., should be covered to retain their crispness.

The coldest positions in the refrigerator are close to and underneath the cooling radiator, the least cold in the top corners, which should be considered when placing different types of food. — In cabinets with frozen storage compartment these temperature differences are negligible.

● *Frozen Storage Compartment*

In certain models the radiator forms the bottom of a frozen storage com-

partment for storing of frozen food and for ice making. The frozen articles should be placed to the left of the compartment and the ice trays to the right. When storing quick frozen soft fruits and fruit in syrup, the packets should be placed directly on the bottom of the compartment. Frozen vegetables, on the other hand, may be stored in double layers or on top of the soft fruit packets.

NOTE: The compartment is not designed for the deep or quick freezing of foodstuffs.

Meat or fish foods—whether raw or prepared—may, of course, also be placed in the frozen storage compartment, wherein the storage time will in general be three times as long as in the normal temperature compartment. To prevent drying out, keep food in covered dishes or wrapped in grease-proof paper, cellophane or the like.

● *Ice Making*

Ice cubes can be made in the ice trays which should be filled with water to within $\frac{1}{4}$ inch (6 mm) from the top. To release an ice tray after freezing, pull its handle forwards and upwards. To get the ice cubes from the tray, place it upside down on a plate and allow cold water to run over the tray for a few moments, until the cubes come loose. Cubes not required should be replaced in the tray. Refill the tray with water, dry the outside, and replace it in the frozen storage compartment.

● *Quicker Ice Making*

Ice will be made more rapidly when the temperature regulator is set to the higher figures. For the quickest ice making, turn the indicator so that it points to MAX; in this case, however, be sure to turn back the regulator to its normal setting when the ice is formed, or the foodstuffs in the cabinet may become frozen hard. Ice making is accelerated by the unused cubes of ice being left in the ice trays when refilling them with water.

● *Defrosting*

More suitable cabinet temperatures will be maintained and more economical operation will result, if any frost deposit which may gradually form on the radiator, is removed before it becomes excessive. To defrost, turn the indicator of the temperature regulator to "0", then the frost will melt, and the resulting water will be collected in the drip tray. The drip tray should then be emptied, and the temperature regulator reset to its normal position. The ice trays should be emptied and washed, and refilled with fresh water after defrosting.

Air Circulation

The refrigerator should be installed so that the air circulation over the cooling unit is not restricted.

● *Cleaning*

To clean the interior lining of the cabinet, use lukewarm weak soda solution. The radiator, ice trays, and shelves must, however, be cleaned with warm water only. Never use strong chemicals or abrasives to clean these parts, or the protective surface will be spoiled. *It is important always to keep the cabinet clean.*

● *To Shut down Cabinet*

To shut down the cabinet temporarily, it is only necessary to set the temperature regulator to "0".

If for any reason refrigeration is not required over a period of weeks, the gas taps should be turned off. If the cabinet is not in operation, it should be emptied and cleaned, and the door left ajar. *The ice trays should also be dried and kept outside the cabinet.*

● *The Lighter*

The lighter flint stone should be replaced when, after some time of use, the spark becomes weaker; standard size stones for cigarette lighters may be used.