DOMETIC REFRIGERATOR

Operation By Bottled Gas

INSTRUCTIONS FOR USE

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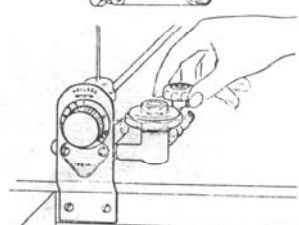

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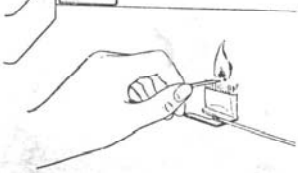

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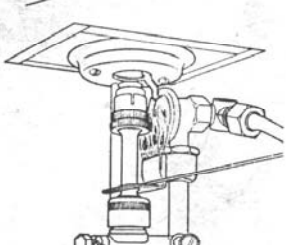


To Light the Burner

The gas tap must be fully open whenever the cabinet is in use — a partially opened tap effects no saving and may interfere with the operation of the refrigerator.

The cabinet is equipped with a so-called Klixon burner (fig. 1) which allows the gas to pass only when the Klixon valve is kept hot by the flame. If for any reason the flame goes out, the flow of gas is automatically stopped.

When lighting the burner proceed as follows:

1. Open the main gas tap and then turn on the gas tap underneath the cabinet (fig. 2).

2. Take out the lighting rod and pour some methylated spirit or kerosene on the wick. (Kerosene is not quite so suitable as spirits for this purpose, as it burns with a smoking flame). Light the wick (fig. 3) and introduce the rod in

such a way that the notch in the wick-holder rests against the burner base, and the handle rests in the holder designed for this purpose as shown on fig. 4. The lighting flame will then heat the Klixon valve until a click is heard which indicates that the valve has opened the gas flow.
If the quantity of spirits in the wick proves to be insufficient for the heating of the Klixon valve and a new moistening of the wick is needed, ensure that the wick is not glowing when being dipped into the spirits.

Air Circulation

IT IS ESSENTIAL THAT THE VENTILATION OPENING ON THE TOP OF THE CABINET SHOULD NOT BE COVERED IN ANY WAY AS THIS WOULD HINDER THE AIR CIRCULATION OVER THE COOLING APPARATUS AND IMPAIR THE OPERATION OF THE CABINET. DO NOT PUT ANYTHING IN THE SPACE AT THE BOTTOM OF THE CABINET. THE REFRIGERATOR SHOULD NOT BE PLACED IN A SMALL PANTRY OR SIMILAR POSITION.

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 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 compartment 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 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 cold 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 O, 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.

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 OF THE UTMOST IMPORTANCE 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. Do not turn off the gas taps, or the burner will require relighting on next starting up.
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.**

BURNER ADJUSTMENT ON L.P. GAS REFRIGERATORS

SUPPLEMENTAL SHEET

The adjusting of the burner consists of two operations:

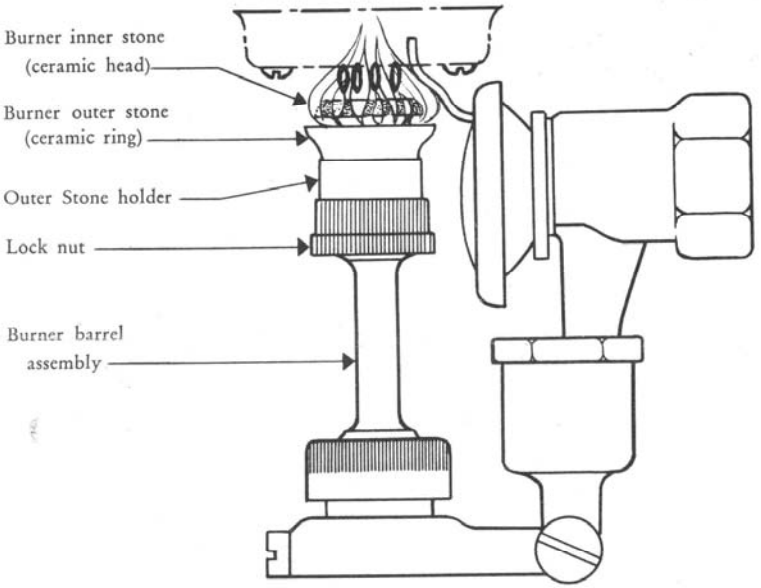
1. Flame adjustment
2. Tongue adjustment of the Klixon 100% Safety Shut-Off Valve.

1. FLAME ADJUSTMENT

HIGH FLAME (thermostat dial turned to "MAX")

The High Flame must form a crown around the burner inner stone and have upright streams through its center holes. The flame must be blue and soft and may have a slightly luminous tip. (See illustration below.)

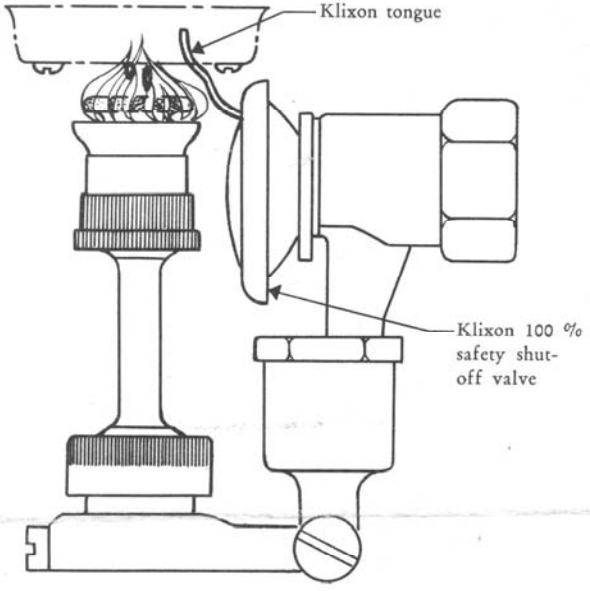
To make adjustment, untighten the lock nut and screw the Outer Stone Holder up or down, changing the space between the stones.



LOW (by-pass) FLAME (Thermostat dial turned to "0"). The refrigerator will defrost at this setting.

After the high flame has been on for a few minutes, and the inner stone turned red hot, change the position to the Low Flame by turning the thermostat dial to "0". The Low Flame must form a much smaller crown around the inner stone and have small streams in its center. (See illustration below)

Make sure that the flame does not sputter as it will go out eventually. (The wrong orifice may also cause the Low Flame to go out). Untighten the lock nut and make the adjustment by screwing the outer stone holder up or down until the flame burns noiselessly and softly. Turn the dial to "MAX" and "0" several times to check if the flame burns properly in both positions. Make sure that the lock nut is again tightened.



2. TONGUE ADJUSTMENT OF THE KLIXON 100 % SAFETY SHUT- OFF VALVE.

The Klixon tongue must slightly touch the flame and must be sufficiently heated to keep the safety valve open whether on High or Low Flame. Check it by turning the thermostat dial to "0" and wait about 5 minutes. If you hear a click and see the flame going out immediately following that click, bend the tongue a bit towards the flame and repeat the test, until the flame stays on. (Do not place tongue too much over the flame as it will disturb it.)