

# Preethi Blu flame



## Instruction Manual

Glass Top Gas Stove  
2B, 3B & 4B



Thermally  
Toughened Glass



Removable  
Drip Tray



Heavy Brass  
Burner



Vitreous Enamel  
Pan Support



Night Glow  
Sturdy Knob

**Save Gas, Save Money**

Bring home the **Blu flame!**



🔥 2 Year Warranty 🔥 Life Long Free Service

Every product that bears the PREETHI brand name has to pass a series of stringent quality tests. Preethi, the flagship brand of Preethi Kitchen Appliances Pvt. Ltd., relies on its core values of Performance, Quality, Reliability & Safety. Our mission remains single-minded: to improve the family's quality of life through the superior quality and efficiency of our home appliances.

## Congratulations on purchasing a winner

Dear Customer,

Thank you for choosing New Preethi Glass Top Gas Stove. This inspired new design is another unique product from Preethi Kitchen Appliances Pvt. Ltd., a market leader in kitchen appliances since 1978.

Preethi Glass Top Gas Stove design and user friendly features is the outcome of diligent research and extensive consumer feedback. The result is a product that makes your everyday cooking fast, efficient and a lot of fun.

All Preethi products are designed to meet international standards in safety and quality. We encourage you to read and store this reference guide carefully to ensure many years of trouble free and easy cooking!

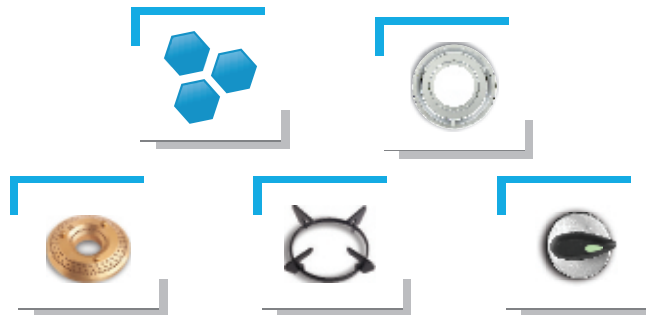
Welcome to the Preethi Family !!

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## Features

- ✦ Easy to clean.
- ✦ Aesthetically designed body.
- ✦ Heavy duty and superior quality brass gas controls & brass burners for long life and higher efficiency.
- ✦ Best in class vitreous enameled pan supports and extra thick gas pipe with in/out coating for easy gas flow and to avoid rust formations.
- ✦ Stainless steel detachable and fine polished drip/spill tray.
- ✦ Best in class and heavy duty aluminum mixing tube for better thermal efficiency.
- ✦ Sturdy switch control knobs with night glow mark.
- ✦ Quality standards conforms to IS 4246.
- ✦ Thermally toughened glass.
- ✦ Trendy Lighter Holder



## Product Contents

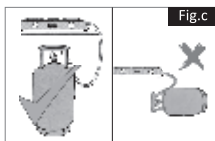
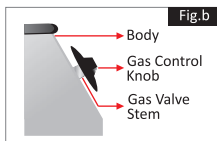
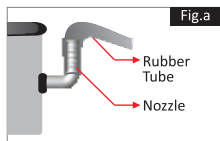
Model	Heavy Duty Brass Burners	Gas Control Knobs	Vitreous Enameled Pan Supports	Rubber Legs	Stainless Steel Drip/Spill Trays
Smart	2 N	2 N	2 N	4 N	2 N
Gleam	2 N	2 N	2 N	4 N	2 N
Streak	2 N	2 N	2 N	4 N	2 N
Sparkle	3 N	3 N	3 N	4 N	3 N
Blaze	3 N	3 N	3 N	4 N	3 N
Jumbo	4 N	4 N	4 N	4 N	4 N

## Technical Specification:

Model	Smart		Gleam		Streak		Sparkle		Blaze		Jumbo	
Type	2 Burner		2 Burner		2 Burner		3 Burner		3 Burner		4 Burner	
Model No	GTS 101		GTS 102		GTS 103		GTS 104		GTS 105		GTS 106	
Burner Rating	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr	g/hr	Kcal/hr
Small	1x143	1x1554	1x143	1x1554	1x143	1x1554	1x143	1x1554	1x143	1x1554	1x143	1x1554
Big	1x189	1x2064	1x189	1x2064	1x189	1x2064	1x189	1x2064	1x189	1x2064	2x189	2x2064
Super Big	-	-	-	-	-	-	1x221	1x2412	1x221	1x2412	1x221	1x2412
Total Gas Input	332	3618	332	3618	332	3618	553	6030	553	6030	742	8094
Body Finish	Powder Coated		Powder Coated		Stainless Steel		Powder Coated		Stainless Steel		Stainless Steel	
Gas	For use with LPG at 2.942 kN/m <sup>2</sup> (30 gf/cm <sup>2</sup> )											
Ignition System	Manual		Manual		Manual		Manual		Manual		Manual	

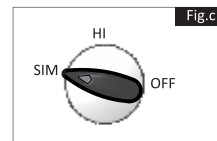
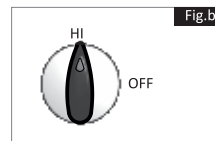
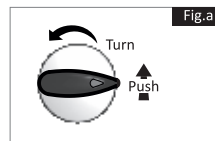
## How to Assemble:

- While unpacking the product make sure that all parts of the glass top gas stove are available in the pack.
- Place gas stove on a flat surface.
- Turn your gas stove to upside down position and fix the legs at the given bottom space.
- After removing the nozzle cap, connect the gas cylinder by fixing the ISI certified rubber tube to the inlet of the nozzle.
- Push the rubber tube which is attached to the gas regulator in to the nozzle as far as it goes. (Ref fig.a)
- Place the gas control knob on the gas control valve stem and push firmly inside. (Ref fig.b)
- The cylinder should be always in vertical position and should not be used horizontally. (Ref fig.c)
- Place the drip/spill trays in position.
- Place pan support on top by aligning to the holes on the stove.
- The tube used to connect the stove should be within 1.5 m (4.5 ft). It must not be extended from one place to another and must not pass through doors, windows, walls, partitions, concrete slabs or floors.



## User Instructions:

- Open the gas regulator of the cylinder.
- Push the gas control knob and turn it to anti clockwise direction towards the 'ON' position (Ref fig.a) while simultaneously lighting a match stick or gas lighter close to the top of the burner.
- Due to the air in the gas tube the burners may not ignite during the first time, turn the gas control knob clockwise to the 'OFF' position and try again until the burner ignites.
- Keep the gas control knob in 'ON' position while cooking. (Ref. fig.b)
- To reduce the flame (SIM) further turn the gas control knob anti clockwise. (Ref. fig.c)
- To put off the burner, turn the gas control knob clockwise to the 'OFF' position until the knob projects out. After changing the position close the gas regulator of the cylinder.
- Keep the stove and gas cylinder valve in 'OFF' position when not in use.
- Keep sufficient distance between the lighter and the burner while lighting the stove.
- Do not light stove placing the vessel on the pan support.



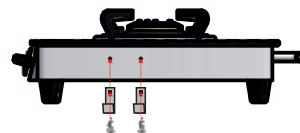
## For Glass Safety:

- Do not place any hot vessels on the top of the glass.
- Do not use the stove as tandoor.
- Do not keep any inverted kadai or similar kind of vessels on the top of glass which extinguish the flame. It should be strictly avoided.



- Use liquefied petroleum gas (LPG) only.
- The room must be well ventilated.
- Place the stove on a flat surface that is over the height of the gas cylinder.
- Use good quality rubber hose meant for LPG stoves.
- Clean the burners regularly so that the holes in the burners do not get clogged.
- Check the gas tube regularly for wear and tear or leakage.
- Keep the gas stove and gas cylinder valve in 'OFF' position when it is not in use.
- Clean the burners with a wire brush and burner hole cleaner. If you wash the burner, wipe and dry before fixing.
- Clean the pan support in normal water and dry before use.
- If you suspect any gas leakage, open all windows, do not Operate any electrical devices or switches and close the regulator of the cylinder.**

## Lighter Holder Assembly Instructions:



Place the clamp in line with the holes on the side of the gas stove and tighten the screws, and make sure both the clamps are positioned parallel to each other



- Do not keep the tube in contacts with any other parts of stove.
- Do not use the stove to dry towels, cloth etc.,
- Do not use vinyl plastic tube, as it is highly inflammable.
- Do not touch the pan supports of the stove while in use.
- Do not keep inflammable substances near the gas stove.
- Do not use a tube with twists, loops, links or any external pressure.
- Do not apply excessive pressure to the gas control knob.
- Do not allow children near the stove.
- Do not keep the cylinder in a tilted or horizontal position.
- Do not check for gas leaks with a flame.**

## Trouble Shooting:

Problem	Possible Reason	Solution
Gas stove does not ignite	Main gas valve is closed.	Open the main gas valve.
	Bend/Block in rubber tube.	Straighten the tube / remove the blockage.
	No gas supply.	Replace the gas cylinder
	No proper flow in the tube.	It could be due to air mixing repeat to ignite to remove the air in the tube.
Gas leakage	Leakage from gas tube	Close the main gas valve and replace the tube with a new one
	Gas control knob not closed properly	Switch off the gas knob properly
	Leakage from gas cylinder regulator	Replace your regulator / inform your gas dealer
If flame is abnormal	Flame ports are clogged	Clean the burner holes with burner cleaning pin or wire brush

## Save Gas, Save Money:

- ❖ Don't boil milk directly from freezer allow it to attain liquid state before boiling
- ❖ Keep the pan closed whenever possible
- ❖ Use metals such as stain less steel with Copper bottom whenever possible
- ❖ Maintain shiny outer surfaces of vessel and wipe utensils dry before placing them on the burner
- ❖ Don't use too much water while cooking as evaporating off the excess water will mean more use of LPG.
- ❖ Use pans which are wide enough to cover the entire flame
- ❖ Once a curry comes to a boil reduce the flame so that it is just enough to maintain boiling
- ❖ Check the regulator, pipes, burner for leaks and also ensure that regulator is switched off after cooking to eliminate any chance of wastage due to small leaks.



Glass Top Gas Stove  
GTS 101/102/103/104/105/106

## WARRANTY CARD

Date Sold: .....SI. No:

Purchaser's Name & Address: .....

.....

Dealer's Name & Address: .....

.....

Signature: Stamp:

### TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

01. Retain the original sale bill and the Warranty Card, which should be shown to our Service
02. Personnel for scrutiny while sending your Glass Top Gas Stove for service to our Authorised Service Centre.
03. The Warranty does not cover damage to the Glass due to mishandling, negligence, breakage or cracking.
04. If the Glass Top Gas Stove is tampered or opened by any unauthorised person, the Warranty is void.
05. All repairs within the 2 year Warranty period (arising from manufacturing defects) will be done 'Free of Charge'. Our Customer Care Centres will not charge you for components (except glass) or labour.
06. For repairs after the expiry of the Warranty period, our Customer Care Centre will levy a nominal charge on components replaced. There is no labour charge and service is free.
07. The Warranty is valid only in the country of purchase.
08. Defective components which are exchanged both under 'Chargeable' & 'Free of Charge' basis, become the property of the Company.
09. All our Customer Care Centres display a list showing the MAXIMUM RETAIL PRICE of all Glass Top Gas Stove.
10. **Warranty is void if the Glass Top Gas Stove is used for any purpose other than domestic use.**



Glass Top Gas Stove  
GTS 101/102/103/104/105/106

*YOUR COMMENTS on the performance of your Glass Top Gas Stoves and suggestions for product improvement. IN CASE OF COMPLAINTS write to us directly or call Tel. No.: 91-44-2432 8822 (Chennai).*

.....

.....

.....

.....

Sender's Name & Address (in BLOCK LETTERS):

.....

.....

.....



### SALE DETAILS

Glass Top Gas Stove  
GTS 101/102/103/104/105/106

Date Sold: ..... SI.No:

Purchaser's Name & Address(in BLOCK LETTERS):.....

.....

.....

.....

*(To be returned to us through our dealer)*

## BUSINESS REPLY CARD

**Permit No.**  
**BRP/58**  
**Teynampet.**

No postage  
Stamp  
necessary  
if posted  
in India

**Preethi Kitchen Appliances Pvt. Ltd.**

Corporate Office : Futura Tech Park, Q4 , 4th Floor, Block B

#334, OMR, Sholinganallur, Chennai - 600119.

Ph : 044-24501042 / 24501044 / 24507045

Dealer's Name & Address: .....

Signature: .....

Stamp:

Designation: .....

[illegible]

To be retained by customer

## CUSTOMER CARE CENTRES

### Tamilnadu

Avadi - 26555387 cccavadi@preethi.in  
Kellys - 25321338 / 26420318 cckellys@preethi.in  
Porur - 24761797 cccpadi@preethi.in  
T.Nagar-24347418 / 24363366 ccctnagar@preethi.in  
Tambaram - 22261510 ccctambaram@preethi.in  
Adyar - 24462099 cccadyar@preethi.in  
Chidambaram - 223256 cccchidambaram@preethi.in  
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Coimbatore - II - 2540687 ccccoimbatore2@preethi.in  
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Dharmapuri - 263233 cccdharmapuri@preethi.in  
Dindugal - 2423060 cccddindigul@preethi.in  
Erode - 2221200 cccerode@preethi.in  
Erode Gobichettipalayam - 228889 cccgopi@preethi.in  
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Karaikal - 225818 cckkaraikal@preethi.in  
Karaikudi - 236376 cckkaraikudi@preethi.in  
KarurKarur - 241989 ccckarur@preethi.in  
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Nagercoil - 244505 cccnagarcoil@preethi.in  
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Pudukottai - 224195 cccpudukottai@preethi.in  
Ramanadhapuram - 222344 cccramanad@preethi.in  
Salem - 2250578 cccsalem@preethi.in  
Tanjore - 273565 cccctanjore@preethi.in  
Theni - 253603 ccctheni@preethi.in  
Tirunelveli - 2321824 ccctirunelveli@preethi.in  
Tiruppur - 2424341 ccctiruppur@preethi.in  
Tiruvannamalai - 254900 cccvmalai@preethi.in  
Tiruvarur - 222566 cccthiruvarur@preethi.in  
Trichy-I - 2751288 ccctrichy@preethi.in  
Trichy-II - 2415181 ccctrichycnt@preethi.in  
Tuticorin - 2331668 cccuticorin@preethi.in  
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Karim Nagar - 2245211 - cckkarimnagar@preethi.in  
Khammam - 228970 - cckkhammam@preethi.in  
Kurnool - 222358 - ccckurnool@preethi.in  
Manchierial - 254222 - cccmanchierial@preethi.in  
Nellore - 2316141 - cccnellore@preethi.in  
Nizamabad 229526 - cccnizamabad@preethi.in  
Prakasam Ongole - 284914 cccongole@preethi.in  
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Secunderabad - 27819516 cccsecunderabad@preethi.in  
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Thirupathi - 2228966 cccthirupathi@preethi.in  
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Warangal - 2447006 cccwarangal@preethi.in

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Pathanamthitta - 2325605 cccpathanamthitta@preethi.in  
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Tripunithura - 2778728 ccctripunithura@preethi.in  
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Bangalore RNR - 23324161 cccrnbl@preethi.in  
Belgaumb - 2464093 cccbelgaum@preethi.in  
Bellary - 2277139 cccbellary@preethi.in  
Hubli - 2352077 ccchubli@preethi.in  
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Pune - 32537536 cccpune@preethi.in

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#334, OMR,Sholinganalur,Chennai - 600119.  
Ph : 044-24501042 / 24501044 /24507045

Website: www.preethi.in email: Info@preethi.in

# Preethi

No. 1 Mixer\*  
Grinder Brand

- ✕ No.1 Mixie manufacturer in the country
- ✕ Present in over 10 Million Homes
- ✕ 93 Customer Care Centres / 103 Distributors
- ✕ 450 Authorised Service Centres
- ✕ Exports to U.S.A, Canada, Middle East, Sri Lanka, Indonesia, Singapore, Malaysia, Bangladesh, Australia, UK.

It's My  
Guarantee



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Mixer Grinders | Induction Cooktops | Auto Cookers / Warmers | Wet Grinders | Electric Pressure Cookers | Coffee Makers | Hand Blenders | Choppers | Irons