

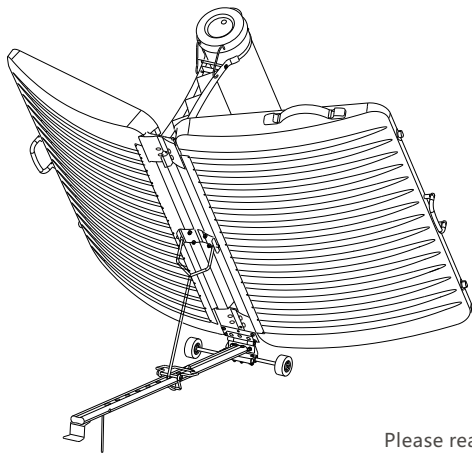


My climate, My change!

Climate Mart

Suit Case Style Cooker Operation Manual

Model:TGC-8556S120Q1



- ♦ Solar BBQ, solar water boiling, no visible flame or chemical emissions.
- ♦ Double reflectors and vacuum tube for extra heat collection.
- ♦ Small, lightweight, convenient and portable.

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

Contents

Instructions before using.....	01
Instructions for using	02
Product components	04
Preparations before using	05
Operating instructions	06
Cleaning	10
Maintenance	11
Trouble shooting	11
Specifications	12
Packaging list	13

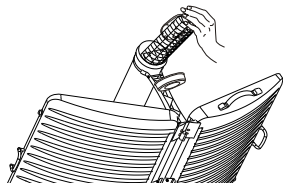


Instructions before using

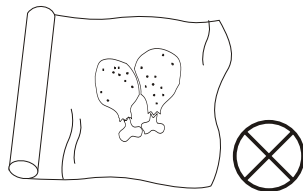
- ◆ Please read the manual carefully before using.
- ◆ It can only be used on sunny days.
- ◆ Please don't BBQ directly in the glass tube.
- ◆ Please place the product on a flat surface and away from shade.
- ◆ Remove the protective film from the reflector before using for the first time.
- ◆ Please keep the reflector and the glass tube clean.
- ◆ Thoroughly clean the solar kitchen after each use.
- ◆ Don't knock on the tube or reflector with sharp objects, which may damage the components and affect the heat collecting capabilities.
- ◆ Fold up the product in windy weather to avoid equipment damage.
- ◆ Don't put paperboard, paper or plastics inside the tube.
- ◆ Never let children use it on their own.
- ◆ Please keep children at least half a meter away from the solar kitchen to avoid any accidents such as falling on it or scalding themselves.
- ◆ Before folding the product, make sure there is no sunlight shining on the glass tube (the tube is not facing sunlight, and is covered), and then hook out the BBQ grill, and cover the tube after it has cooled down.

Instructions for using

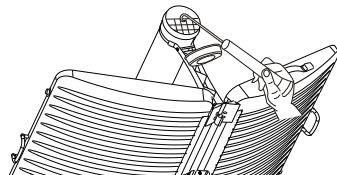
Don't put food directly into the tube.
Place the food on the BBQ grill and
gently push the BBQ grill into the
tube.



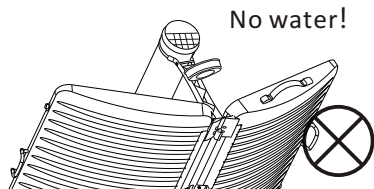
Please do not wrap food with cling
film when you barbecue, or put
sealed foods such as canned foods,
mixed congee etc.



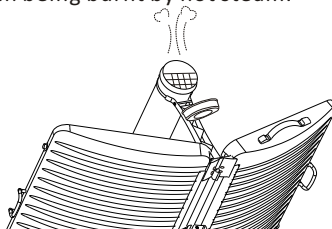
Please wear heatproof gloves or use
the hook to get the food out.



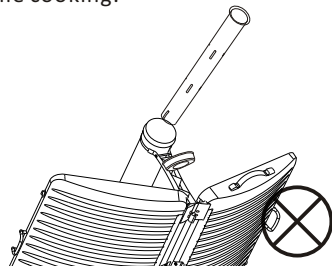
Do not pour water into the tube
when the inside temperature is high,
to prevent tube breakages.



Do not face the tube directly when
removing the cover to prevent your
skin being burnt by hot steam.



Do not take out the protection barrel
while cooking.

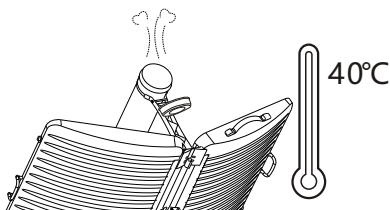


Instructions for using

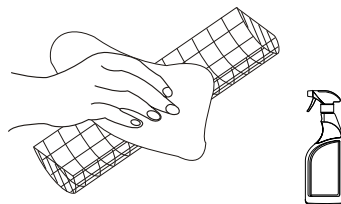
The tube's temperature is very high when it is working or just after. Do not touch the inside of the tube to prevent scalding.



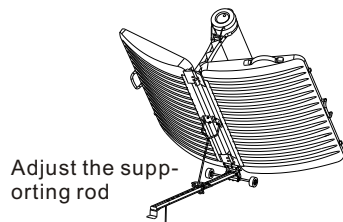
Take out the protection barrel after using and cooling and pour out the oil and water.



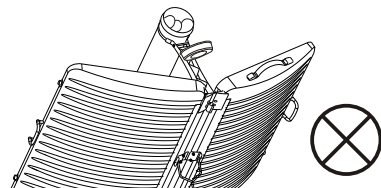
Be careful not to scratch the BBQ grill when cleaning.



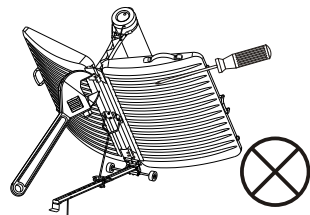
When removing the water boiling cup, please increase the vertical angle to avoid water flowing out.



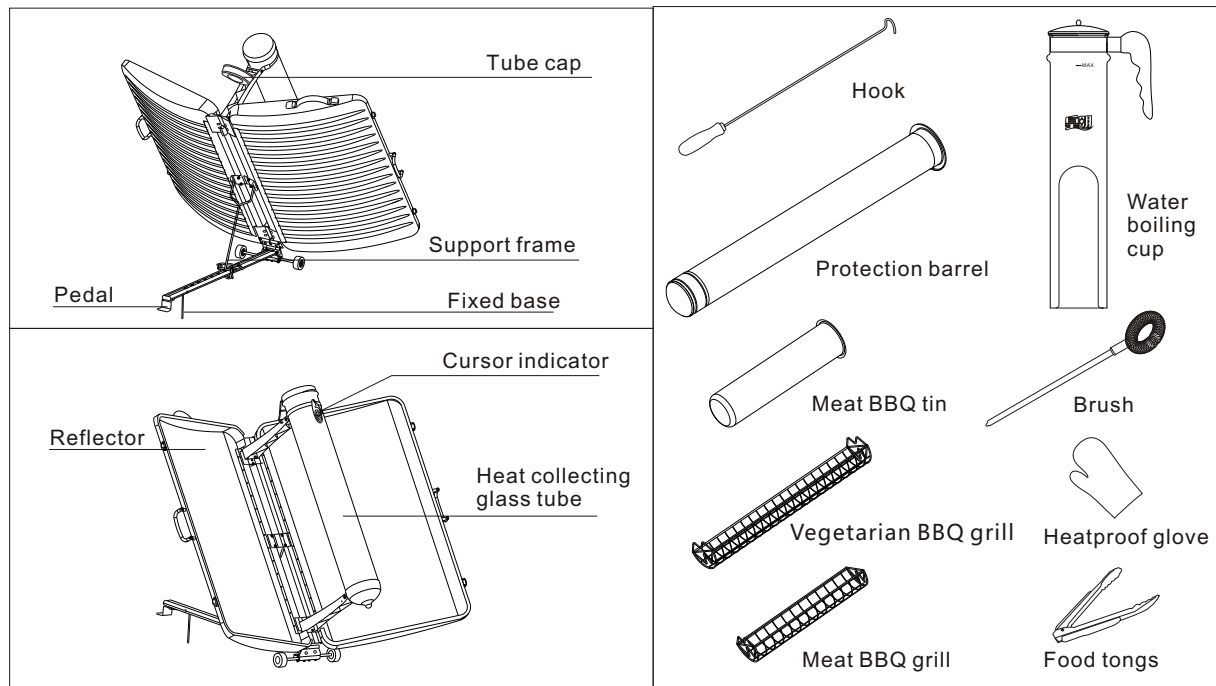
Do not store food in the tube for a long time to prevent food spoiling.



Do not disassemble or modify the product.



Product components

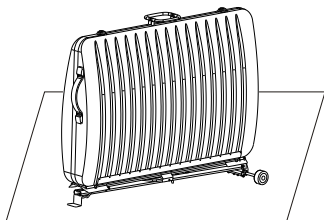




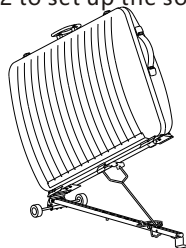
Preparations before using

Assemble the product using the following steps.

- 1** Take out the product and place it on a flat surface.



- 2** Step on the supporting frame and lift the handle 2 to set up the solar kitchen.

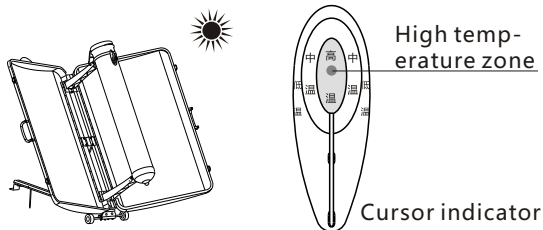


- 3** Unfold reflectors and adjust the position preliminarily to orient towards the sun.

Notice: Unfold the reflectors with the handles, but don't bend the reflectors to avoid deforming them, or else the focusing performance will be affected.



- 4** Adjust the product carefully to get the cursor to fall into the high temperature zone of the indicator. This means the sun is irradiating the tube

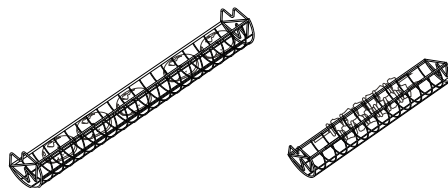


Operating instructions—BBQ

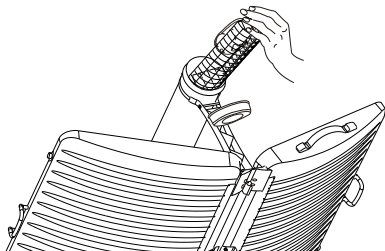
1 Prepare all the necessities for the BBQ in terms of food types, e.g. skewer meats, clean potatoes and tomatoes, seasoned chicken wings and legs etc.
Remark: It is suggested to wrap meat with aluminum foil to avoid sticking to the grill.



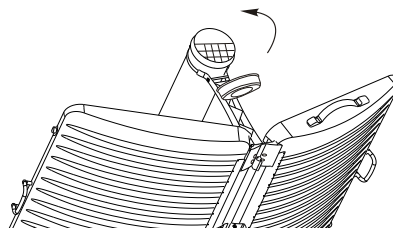
2 Remove the cover. Take out the grill, and place food prepared in step 1 on it. Place the food without overlapping to ensure even heating.



3 Push the BBQ grill gently into the tube.

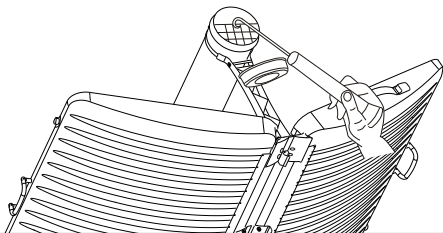


4 Close the lid after food has been put in place.

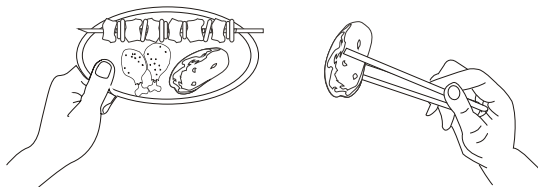


Operating instructions—BBQ

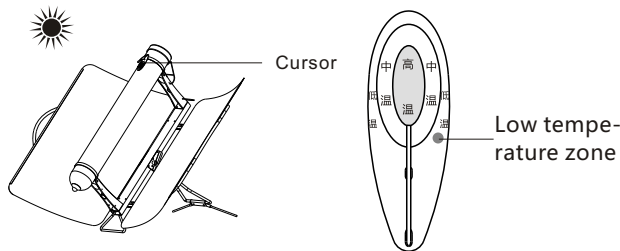
5 Hook out the BBQ grill when the food is done.



6 Take out the food using tongs , and then enjoy it.



NOTE:At noontime in the spring or summer when there is strong sunlight, and when cooking chunks such as potatoes, bread, hamburgers or meat, please adjust the product to the low temperature zone on the indicator, to avoid food being raw on the inside but burnt on the surface.





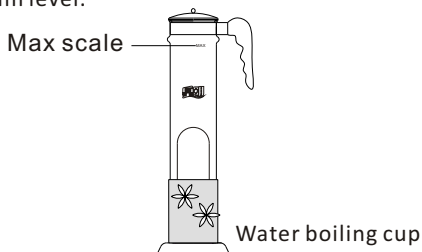
Operating instructions—BBQ

The solar cooking timetable for different food:

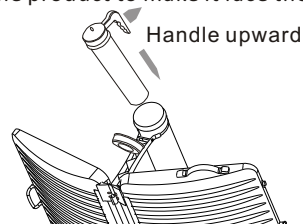
Irradiation (w/m ²)	Weather Description	Tubers e.g. potato, dasheen	Pastries e.g. bread, cookies, cake	Meat e.g. chicken wings, chicken legs, lamb chop	Seafood e.g. shrimp, clams and squid	Crop e.g. bean, corn	Vegetable e.g. cucumber, eggplant	Fruit e.g. apple, pear	Food thawing	Water boiling
1000	In 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.								

Operating instructions—Heat water

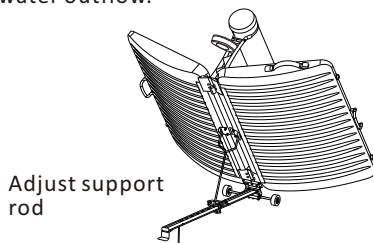
- 1** Pour water into water boiling cup do not fill above maximum level.



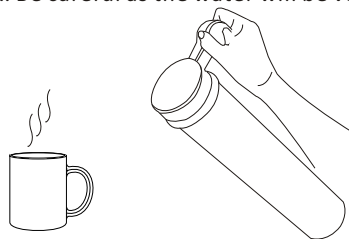
- 2** Insert the cup into the tube, ensuring the cup handle is upward. During the cooking process, adjust the angle of the product to make it face the sun directly.



- 3** Adjust the vertical angle after water has boiled to avoid the water outflow.



- 4** Take out the water boiling cup and pour the water out to drink. Be careful as the water will be very hot.



Cleaning

Please do not clean the protection barrel, meat BBQ tin and BBQ grill until they have cooled down.

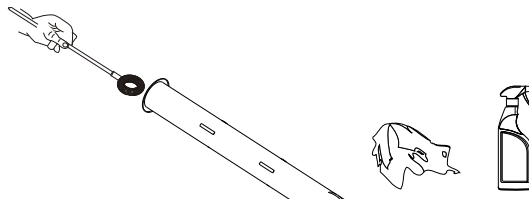
Main device cleaning

Please clean the reflectors and tube with a soft cotton cloth dipped in water first, and then wipe off water stains with a dry and clean rag. Chemicals such as benzene or lacquer thinner must not be used.



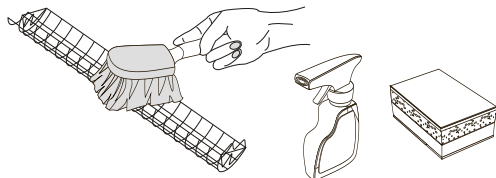
Protection barrel and meat BBQ tin cleaning

Clean the protection barrel and meat BBQ tin using an appropriate brush with a mild detergent, then put it back into the tube after drying.



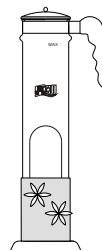
Vegetarian BBQ grill and meat BBQ grill

Clean BBQ grills using a clean rag or brush dipped in a mild detergent, and then put it back into the protection barrel after drying.



Cup cleaning

Only clean the water boiling cup with water.





Maintenance

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

1. Please avoid damaging the tube by bumping, dropping or scratching it during transportation.
2. Please handle the device carefully.
3. Please open and close the box gently to avoid damaging the device.
4. Please do not knock the box with hard objects or scratch the box surface with sharp objects.



Trouble shooting

If the Solar Kitchen Carriable does not run properly, please use the trouble shooting methods listed below: . If the fault cannot be fixed using these, please call our customer service hotline.

Fault Phenomenon	Reason	Proposed Measures by user	Solutions needing professional assistance
Food is not cooked after a long time	Tube is not facing the sun	Adjust angle and point towards sun	_____
	No sun	Use it in sunny days	
	Barbecue tube is damaged	_____	Replace the barbecue tube

Specifications

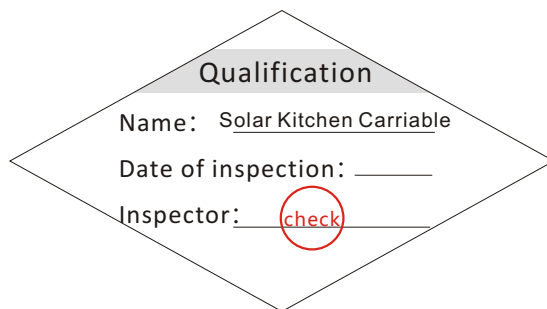
Implemented standard: Q/371402AHK 004-2013

Model	TGC-8556S120Q1
Collecting area	0.92m ²
Dimensions	868×192×677mm
Tube size (Φouter/Φinner×length)	Φ120/Φ102×810mm Vacuum tube
Cup volume	0.85L
Weight	11.5Kg
Inner temperature	Stagnation temperature: 200~350℃ Cooking temperature: 200~300℃



Packaging list

Name	Quantity	Remark
The main machine	1	<hr/>
Water boiling cup	1	
Vegetarian BBQ grill	1	
Meat BBQ grill	1	
Meat BBQ tin	1	
Aluminum foil	1	
Protection barrel	1	
Heatproof glove	2	
Brush	1	
Food tongs	1	
Hook	1	
Solar recipes	1	
Operating manual	1	
Fresh ice bag	1	
Picnic cushion	1	



Qualification

Name: Solar Kitchen Carriable

Date of inspection: _____

Inspector: _____ check

Himin Solar Co., Ltd.

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All of the information has been checked carefully, but if there are any printing errors,

the company does not take responsibility for any resulting consequences.

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