

# DUTCH CAMP STOVE [2-BURNER PROPANE]



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## **PRODUCT OVERVIEW**

- Windscreens
- 2 Lid
- Small bulkheads
- 4 Back and bottom part
- Big bulkhead
- 6 Side and front walls
- Stainless steel 304 PTFE braided hose
- 8 Quick coupling
- 9 Pilar for quick coupling
- Bulkhead coupling for pillar
- Gas tubes
- Control knobs/needle valves
- 1 Nozzles 0.90
- Burners with their venturies and grid clips
- Grid / pan support
- 10 Windscreen retainers
- Butterfly locks
- Ospring loaded carry handle
- 19 Levelling feet
- 20 Low preassure regulator (not included)
- 2 Rod for hinge (not shown)
- 2 Rubber (PVC) rings for windscreen retainers
- Outs and bolts for attaching the needle valves (not shown)
- On the back is stated what regulator to use.
- G 1/4 LH inner female nut (for G 1/4 left hand male thread on regulator)

# **DIMENSIONS & WEIGHT**

#### Case

Width: ± 511mm\* Depth: ± 313mm\* Height: ± 118mm\*

#### Grid

Width:	± 503mm
Depth:	± 301mm

Weight: ± 5,5 Kg\*\*



\* Taking handle, locks and feet not in consideration \*\* Including hose





## EXPLORE MORE, RELAX MORE, ...

Ever since the establishment of our company, Dock outdoors v.o.f. we have been internationally praised for our camp equipment by overlanders, adventurers and explorers worldwide.

Passion and love for adventure, technical solutions and design have been the reason for the success of our products. We take the upmost care for detail and finish which can be seen at an instant.

We build and test every stove individually and by hand before it leaves our company in Zeeland, The Netherlands. In this way we can maintain the highest level of quality and functionality that we demand from our products. We are constantly innovating and trying to evolve our equipment to the best possible extent.

So please enjoy and make sure your cooking is as safe, fun and tasty as it should be.

No matter what level of adventure you want to embark on, our equipment is designed to last a lifetime and serve you no matter where you roam.

Enjoy your stove!

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Team Dock outdoors v.o.f.





## A FEW WORDS ABOUT SAFETY

Because you're dealing with a highly flammable substance, we'd like to bring a few important points to your attention before you begin.

These instructions are for your safety and to help you avoid any risk of injury and/or damage. All warranties will become void if you do not follow these instructions.

### ▲ IMPORTANT: Please read these instructions for use carefully so as to familiarize yourself with the stove before connecting it to its gas cylinder. Keep these instructions in a safe place for future reference.

- Use the stove only outside or in a well ventilated area.
- The (stainless steel braided) hose, quick coupling and rubber seal on the regulator must be checked for wear or damage before every use and before connecting it to the gas cylinder.
- Connect the gas cylinder outside and away from people. Checking the gas flows through the regulator and burners must be done outdoors and away from any naked flame.
- Ensure that the stove is not used in the proximity of any combustible materials, gases or fluids. When being used, the distance from any roof must be at least 1250 mm and 500 mm from any wall.
- Never leave a lit stove unattended and always ensure that inflammable materials are kept away from the stove when it is in use.
- Always close the main valve on the gas cylinder after use of the stove.
- Do not modify the stove. Any modification may be very dangerous. Carefully follow our instructions for fitting spare parts that may be ordered in if you are going to replace them yourself.
- When the stove is going to be stored away, ensure that all its components are clean and dry. The gas cylinder should never be attached to the stove when in storage. Store the gas cylinder in a dry and safe place and out of direct sunlight or temperatures in excess of 50°C/ 122°F.
- Keep this user manual in a safe place for future reference so that you can return to it when you need it.

▲ NOTE: Persons with any lack of experience and knowledge should not use the stove. They must be supervised or be instructed to work with the stove by a person responsible for their safety. Do not allow unsupervised children to use the stove. Keep pets away and at a distance!





## **GAS UTILISATION**

This stove is intended for use with LPG cylinders. (propane, butane or a mixture of them) Use one of the following low pressure regulators for your country;

Gas Category; Gas pressure; Countries;	I3+(28-30/37) I3B/P(30) G30 butane at 28-30mbar   G31 propane at 37mbar BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI.
Gas Category; Gas pressure; Countries;	I3+(28-30/37) I3B/P(30) G30 butane at 30mbar   G31 propane at 30mbar BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT.
Gas Category; Gas pressure; Countries;	I3B/P(50) G30 butane at 50mbar   G31 propane at 50mbar AT, CH, DE, SK
Gas pressure; Countries;	G31 propane at 11" water column (W.C.) / 27.4 mbar United States & Canada

We advise the use of a stainless steel braided hose for safety.

## **CHECKING THE STOVE**

▲ IMPORTANT: If there is a leak on your stove (smell of gas), take it outside immediately into a well ventilated flame free location where the leak may be detected and stopped. DO NOT try to detect leaks using a flame, use soapy water. Contact us for replacement parts or repairs. You will find contact information in the back of this user manual.

- 2. The gas control knobs/needle valves (1) on the stove must be closed (turn clockwise to close) before connecting the gas cylinder.
- Check the rubber seal of the gas cylinder before connecting it to the stove. Do not use the stove if the gas cylinder has damaged or worn rubber seals.
- 4. The threads on the gas cylinder, hose and regulator (2 & 20) must be intact. If they are damaged in any way or awry, replace them; **DO NOT USE** the stove. Replace the gascylinder, and/or order a new regulator or a hose.
- Inspect the hose (1) so that it is neither kinked nor squashed. Avoid twisting the flexible hose. Check if the burners with their venturies (1) are in place. Lift/lower the pan support/grid (1) to ensure that the burners with the venturies (1) are properly in place, adjust if necessary.



## **PREPARE THE STOVE**

▲ IMPORTANT: Take care to ensure that the stove is standing on its feet on a stable, flat surface with no combustible materials nearby. Check its stability and ajust the leveling feet if necessary! If you tip or wobble the stove while there are pots and pans on it, you risk being scalded by hot liquids.

- 1. Make sure the leveling feet are fully turned in.
- 2. A low pressure gas regulator is necessary for operation. The hose which connects the stove to the gas regulator and cylinder should not exceed 1.5m and should not be twisted or constricted. Attach the gas hose with the quick coupling to the brass inlet nozzle and secure it. This gas powered device is intended for use with liquefied petroleum gas cylinders only. It is dangerous to attempt to fit other types of gas cylinders.
- 3. Place the stove on a stable and flat surface on its leveling feet, open the lid and remove the regulator with the hose from the case. Attach the windsceens.
- 4. Put a pan on the support grid and put some water in it. Use the leveling feet to make sure the stove is horizontally. Achieve this by turning out the leveling feet one by one until the water remains in the center of the pan.
- 5. Attach the hose with the regulator to the gas cylinder by screwing it with a definite continuous motion as far as it will go. Do this manually, **DO NOT USE** a pair of pliers, or similar. Check for a tight fit!
- 6. Make sure that the gas cylinder is level with the regulator UPWARDS. Check that no gas is leaking from the connection between the regulator and the gas cylinder. Use soapy water as discussed before if you are unsure.
- 7. Connect the brass quick coupling at the hose to the brass gas inlet pillar on the stove.
- Ensure that the control knob/needle valves are in the "OFF" position (turned fully clockwise) before you connect the stove to a gas cylinder.
- 9. Open the valve on the gas cylinder.

## LIGHTING THE STOVE

▲ IMPORTANT: Under no circumstances move the stove when it is lit, either with or without pots and pans. If, due to the wind, the flames are forced down under the burner, turn the stove off and move it to a more sheltered location when it is cooled down.

- 1. Make sure you prepared the stove as mentioned before.
- To light one of the burners, hold a flame next to the edge of the designated burner and turn the appropriate valve on (anti-clockwise) slowly.
- Once the gas has been lit, you can adjust the flame and the supply of heat with the control knob/needle valve. The gas should burn directly upwards with a steady flame.
- 4. Put a pot or frying pan on the stove after the gas has been lit.
- 5. If you need to use two burners, light the second one the same way that you lit the first one.



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## TURN OFF THE STOVE

▲ IMPORTANT: Do not pack up the stove before the burners and the pan support/grid have cooled down. Check that the burners are extinguished before disconnecting the gas cylinder.

- Turn the stove off by twisting the gas control knobs/needle valves (clockwise) to the stop position. The gas control knobs/needle valves are closed and the gas flow is stopped when the flame extinguishes. Do not use excessive force in turning off the supply; you may risk having problems when you try to turn on the gas control knobs/ needle valves the next time.
- When you are completely finished with the stove, and both burners have been turned off and are cold, close the valve on the gas cylinder and unscrew the regulator with the hose from the gas cylinder.
- 3. Detach the quick coupling from its pillar. Remove the windscreens, place the regulator with hose and the windscreens in the stove's case and close the lid. Don't forget to turn the leveling feet back in.

### **MAINTENANCE & STORAGE**

▲ IMPORTANT: Regular cleaning and overhaul will extend the life of your stove. If the stove needs to be repaired, please contact us. You will find contact information in the back of this user manual. DO NOT try to repair valves on the gas cylinder or the regulator yourself.

- 1. Remove the pan support/grid. Remove the burners with the venturies from the pan support/grid. The pan support/grid may be cleaned in a dishwasher as well as manually with soap and water. (see download page on our website for instructions how to detach)
- 2. The case of the stove and burners should be wiped clean with a cloth and a mild cleanser, e.g. dishwashing liquid.
- 3. Reassemble the stove completely when fully dry.
- Handle the stove with care. Do not drop it.
- After cleaning, wait until the stove has dried and store it in a dry place.
- It helps to place the stove in a plastic bag when not in use as this will prevent the ingress of insects, which may affect the gas flow.
- Store your gas cylinder in a well-ventilated place. LPG cylinders should preferrably be stored outdoors if not in use.

# **ABOUT PRESURE REGULATORS**

Different low pressure regulators are used for varying types of gas cylinder connections in different coutries. You can obtain a suitable low pressure regulator locally. Fit the correct regulator carefully following the instructions that go with them. Attempting to attach gas cylinders that are not designed for the stove can be dangerous.

At one of the hose ends is a G 1/4 LH nut or a piece of shrink tube with a hose clamp. It should be easy to find a low pressure regulator that fits the G 1/4 LH nut or a low pressure regulator with a hose pillar so you can connect the stove to a gas cylinder common in your country. This are the most common connections. See page 11 of this manual which low pressure regulator to use.

#### **TROUBLE SHOOTING**

- A normal flame is blue and may have a yellow tip. If the flame is completely yellow, it may be that the venturies are not in position. Reposition the grid with the burners and venturies to the needle valve outlets. An overfilled gas cylinder can also cause large yellow flames. In that case the gas cylinder should be returned to a filling station and checked by weight.
- If the flame power drops or the gas will not light, check that the gas cylinder still contains gas (shake it to hear the noise made by the LPG). If there is still gas, the venturies might have become blocked.
- Check that the inlet to the venturi pipes are clear and free of obstructions. A small brush or a piece of wire may be useful to clean out the venturies should there be any obstacles within the venturies. Check for spider webs or insect nests in the venturi tubes or the primary air inlet.

<b>Trouble:</b> It does not ignite <b>possible cause</b> - Main gas valve remained closed - The hose is bent - No gas supply	<b>possible remedy</b> - Open the gas valve - Correct it - Replace the gas cylinder	
Trouble: If smell of gas possible cause - Connection hose and pressure regulator not correct - Stainless steel hose is damaged - Burner is not lit	<b>possible remedy</b> - Check with soap & water and correct the connection or replace the hose - Replace it - Re-ignite it	
Trouble: Combustion is abnormal possible cause - Lack of gas supply - Flame ports are clogged - Burners not in the correct position	<b>possible remedy</b> - Replace gas cylinder - Clean them - Adjust the burners to position them	

## DISPOSAL

#### Please consider our environment!

Seperate the packaging materials for disposal as required by your local waste disposal regulations. Cardboard and paper belong in the waste paper recycle collection, plastic in the plastic recycling collection.

## **AFTER SALES SERVICE**

When you find something wrong with your gas stove, make checkups by referring to the "trouble shooting" section. If you can't find out the cause of the trouble from such please get in contact with us.

#### WARANTY

Dock outdoors hereby warrants that products manufactured or branded by us are covered under warranty to the original purchaser for 2 years, if the product is used within the intended focus and maintained as mentioned above. If so, we cover all defects in material and workmanship.

Extended usage will leave its marks on the product. This is considered normal wear and tear and is not covered by the warranty.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty. DANGER



### **CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space such as a camper, tent, caravan or home.

### **FOR YOUR SAFETY**

If you smell gas:

- Do not attempt to light appliance.
- Extinguish any open flame.
- Disconnect from the gas cylinder.

Do not store or use gasoline or other liquids with flammable vapours in the vicinity of this or any other appliance.

Designed and manufactured by; Dock outdoors v.o.f. Henri Dunantstraat 30 4564 AV Sint Jansteen The Netherlands

No rights can be derived from the foregoing information. All our products are manufactured according to CE regulations. We keep the rights to change measurements, materials, descriptions, graphs or statements, which are required for technical development of our products.



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## NOTES






Potorotoror Transferrence enjoy and make sure your cooking is as bake. Mease enjoy and make sure your cooking is as bake. Jun and tasty as it should be.