

1. Overview

The Inalsa Dazzle is a 3-burner gas stove with a toughened glass top and a rust-proof open powder coated body. It operates on LPG and features manual ignition.

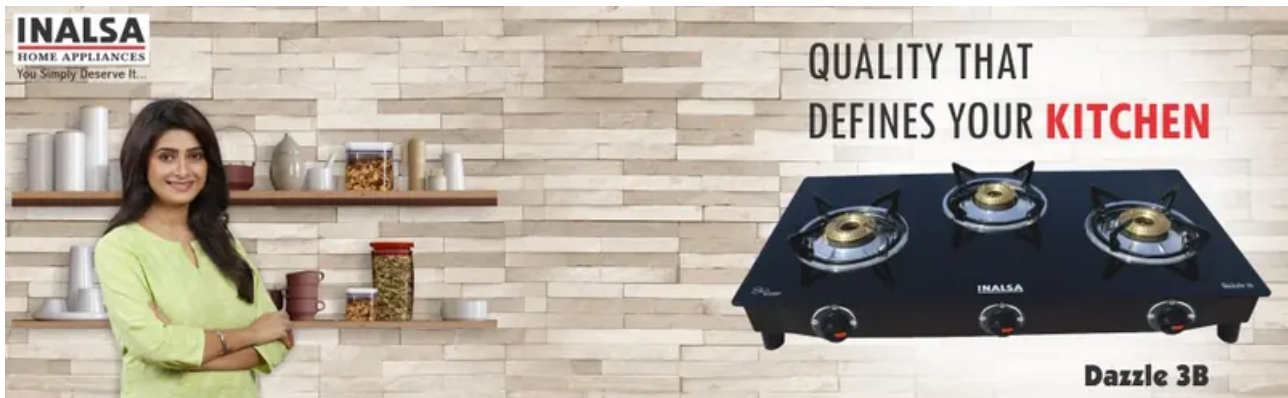


Key identifiers of the product include:

- **Model:** Dazzle 3B
- **Color:** Black
- **Body Material:** Powder Coated
- **Ignition Type:** Manual

2. Features and Components

This section details the main parts and characteristics of your gas stove.



2.1 Top Panel and Burners

- **Toughened Glass Top:** A shatterproof glass surface that is easy to clean.
- **Burners:** Three high-efficiency brass burners (2 medium, 1 small).
- **Pan Supports:** Thick, sturdy supports surrounding each burner to hold cookware securely.
- **Control Knobs:** Three knobs located at the front, one for each burner, to control gas flow.
- **Inbuilt Drip Trays:** Stainless steel trays under the burners to catch spills.



2.2 Body and Structure

- **Powder Coated Body:** Rust-proof open body with a powder-coated finish.
- **Legs:** Larger legs to elevate the stove, facilitating cleaning underneath.

- **Anti-skid Feet:** Provides stability on countertops.

2.3 Internal Components

- **Aluminum Mixing Tubes:** For mixing air and gas.
- **360-Degree Swivel Nozzle:** Allows for flexible connection to the gas supply.
- **Brass Burners:** Designed for efficient fuel consumption and a strong flame.



3. Installation and Setup

WARNING: Installation should be performed by a qualified technician in accordance with local gas and safety codes. Ensure the gas supply is turned off before beginning.

1. **Choose Location:** Place the stove on a flat, stable, heat-resistant kitchen countertop. Ensure there is adequate ventilation.
2. **Connect Gas Supply:** Connect the gas hose to the stove's 360-degree swivel nozzle. Use a regulator approved for LPG. Ensure all connections are tight and secure. Check for leaks using a soap solution (bubbles indicate a leak).
3. **Place Pan Supports and Drip Trays:** Ensure the stainless steel drip trays and pan supports are correctly positioned.
4. **Test Ignition:** Turn on the gas supply at the source. Press and turn a control knob to the ignition position. Use a manual igniter (matchstick or lighter) to light the burner. Repeat for all burners to ensure proper function.

4. Use Guide

4.1 Lighting the Burners (Manual Ignition)

1. Hold a lit matchstick or manual lighter near the burner head.
2. Press the corresponding control knob and turn it counter-clockwise to the high flame symbol.
3. The burner should ignite. If it does not, turn the knob to the 'Off' position, wait for gas to dissipate, and try again.
4. Adjust the flame height by turning the knob between the high and low settings.

4.2 Cooking

- Always place cookware centered on the pan supports.
- Use the appropriate burner size for your pan to maximize efficiency.
- The glass top is heat-resistant but avoid sliding heavy or rough-bottomed cookware to prevent scratches.

4.3 Turning Off

1. Turn the control knob clockwise to the 'Off' position. You should hear a click.
2. Ensure the flame is completely extinguished.
3. For safety, turn off the gas supply at the regulator when the stove is not in use for extended periods.



5. Cleaning and Maintenance

WARNING: Allow the stove to cool completely before cleaning. Do not use abrasive cleaners, steel wool, or harsh chemicals on the glass top.

5.1 Daily Cleaning

- **Glass Top & Body:** Wipe with a soft, damp cloth. For stubborn stains, use a mild glass cleaner.
- **Drip Trays & Pan Supports:** Remove and wash with warm soapy water. Dry thoroughly before replacing.
- **Burner Heads:** Wipe with a dry cloth. Ensure ports are not clogged.

5.2 Periodic Maintenance

- Check the gas hose for cracks or wear and replace if necessary.
- Ensure the stove legs are stable and the anti-skid feet are intact.
- Clean under the cooktop by utilizing the space provided by the larger legs.

The spill-proof design and easy-clean surfaces help maintain hygiene.

6. Troubleshooting

Problem	Possible Cause	Solution
Burner will not light	Gas supply is off; clogged burner ports; wet igniter.	Check gas supply valve; clean burner ports with a pin; ensure area is dry.
Flame is yellow or uneven	Burner ports are clogged; improper air-gas mixture.	Clean burner ports; ensure the burner is properly assembled.
Gas smell	Gas leak.	Turn off gas supply immediately. Ventilate the area. Do not operate electrical switches. Check connections for leaks with soap solution. Contact a technician if leak persists.
Weak flame	Low gas pressure; partially blocked regulator or hose.	Check gas cylinder level; ensure regulator and hose are not kinked or blocked.

7. Specifications

Brand	Inalsa
Model Name / Number	Dazzle 3B
Number of Burners	3
Burner Type	High Efficiency Brass (2 Medium, 1 Small)
Ignition Type	Manual
Top Material	Toughened Glass
Body Material	Rust-Proof Open Powder Coated Body
Fuel Type	LPG
Certification	ISI Certified
Net Weight	6400 Grams

8. Warranty and Support

This product is covered by a **2-year warranty on the product** from the date of purchase.

Contact Information:

Manufacturer / Packer: Tuareg Marketing Pvt. Ltd.

Address: KHASRA NO.154,1092,1189, BHALSWA VILLAGE, BHALSWA, North West Delhi, Delhi, 110033, India.

Contact Numbers: 9773982065, 9773982066, 9773982067, 9773982068, 9773982069.

For service requests or warranty claims, please refer to the Service Centre List included in the box or contact the manufacturer at the numbers above.

9. What's in the Box

- 1 x Inalsa Dazzle 3 Burner Cooktop
- 1 x User Manual
- 1 x Service Centre List

Note: Gas hose, regulator, and cylinder are not included.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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