

TOYOTOMI K-30F, THE BOP INITIATIVE



We developed a portable, sustainable, highly efficient, safe, reliable and affordable cooking stove, running on liquid fuel (paraffin). The best solution to ban dangerous paraffin stoves often used in BOP markets.



CLEAN COOKING FORUM 2013

IGNITING CHANGE, FUELING MARKETS & SPARKLING ADOPTION

K-30F - COOKING STOVE

Burner type		Single burner
Capacity	kWh	2.25
Fuel consumption	ltr/hr	0.209
Tank capacity	ltr	4.0
Burning time tank	hr	19.1
Wick height	mm	7
Dimensions (w x d x h)	mm	342 x 342 x 315
Weight	kg	3.5

MULTIPLE FUNCTIONS

K-30F is designed for cooking purpose mainly. Due to the powerful 2.25 kW heating power, it is easy to cook as well as boil water. Furthermore, it can be used as a space heater in the house. It is useful in a time of disaster when life lines are cut off.

EASY TO OPERATE AND MAINTAIN

Just turn the knob clockwise and ignite with a match or a lighter. Then turn the knob counterclockwise to turn it off. No tools are required to replace a wick and it is easy to maintain.

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QUICK START GUIDE / KURZANLEITUNG



FUELING

1. Remove the fuel tank cap.
2. Fill the fuel up to the "F" marking by siphon pump. Do not exceed feeding over this level.
3. After filling the tank, replace the fuel tank cap on the tank inlet, and make sure that it is firmly placed.
4. If any fuel is spilled, wipe it dry with a cloth.

⚠ WARNING: Never use any fuel other than water clear and high quality of kerosene. Never use GASOLINE! Use of such fuels can result in explosion and/or fire and cause injury. ALWAYS extinguish stove before refill fuel tank. Never refill fuel tank when stove is operating or still hot. Never store the fuel in a place that children can reach. Do not move, refuel or attempt to service your stove while it is burning or still hot. Use stove only in well-ventilated areas.



LIGHTING PROCEDURE

1. Turn the wick adjuster knob clockwise as far as possible to raise the wick.



2. Raising the chimney prong on the lower part of the heat chamber, put the match-light to the wick.



3. Check to insure that the heat chamber is properly placed on the wick adjuster, and that the wick is not jammed in the heat chamber by moving the heat chamber prong lightly to the right and left, if the wick is cramped in the heat chamber, the stove may emit smoke.

FLAME ADJUSTMENT



1. In one minute after lighting, blue flame comes up from the top of the heat chamber.
2. If the flame rises high and burns under red flame, turn the wick adjuster knob counter-clockwise and lower the wick to change into blue flame.
3. Do not use too weak a flame. Even when using very low flame, adjust the flame so that it rises above the top of the heat chamber. If the flame is too low and only burns inside the heat chamber, the simmering flame will quickly damage the heat chamber, and will produce an oily smell.

⚠ WARNING: ALWAYS place the pan on the center of the cooking guard.

TURNING UNIT OFF



Turn the wick adjuster knob counter-clockwise until it stops. The flame will go out in a short time. After turning off the stove, check to make sure that the flame is completely out.

⚠ WARNING: If it is difficult to turn the wick adjuster knob counter-clockwise, burn out until no fuel remains or extinguish the flame by putting water on the heat chamber. If the stove tipped over, raise the stove without panic. Be aware of burning injuries.