

**INSTRUCTION
MANUAL FOR
ZCJH 4 BURNER
WHT/BLK/SS
BURNER UNITS**

GAS COOKERS



GAS STOVES INSTRUCTIONS

Introduction:

You have acquired a good product. Please read this manual carefully and fully before attempting installation and operation.

1. Where to install

The installation of this cooker may only be carried out by a registered installer and that such installations shall comply with the requirements of SANS 10087-1

Place your cooker away from objects that are flammable or which have low resistance to heat. Avoid draughts. Do not place the cooker in front of windows or doors.

The side and rear should be at least 5cm from the walls and cupboards and suction fans should be at least 85cm above the top of the cooker. Do not place the cooker in damp areas. This is a freestanding unit and only a 9kg bottle is allowed to be used.

2. Connecting the gas supply

This stove is designed to use LPG GAS ONLY. If you need to convert to another type of gas, contact a qualified gas technician.

Use only SABS approved gas hose.

This stove requires an operating pressure of 2.8 kPa. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

3. Precautions

Ventilation is vital for the efficient and safe performance of this appliance.

When the stove is being used always keep the room well ventilated.

If a gas leak occurs close the gas shut off valve and open all doors and windows for maximum ventilation.

DO NOT IGNITE A FLAME OR SWITCH ON A LIGHT.

In the event of a burn back, close the corresponding gas valve, and relocate the burner cap correctly.

Always ensure that the burner injectors (jets) are not blocked by food spillages.

Do not leave plastic or any flammable objects near the flame.

When the stove is not going to be used for some time: i.e. (when on holiday, etc) ensure that the gas supply is turned off at the cylinders.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

4. Consumption in grams per hour

143 g/h big burner

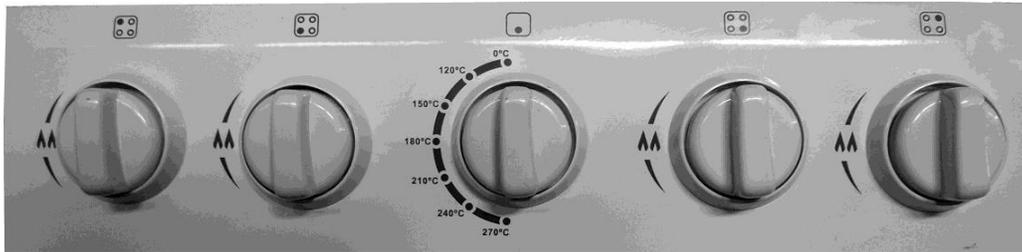
119 g/h middle burner

80 g/h small burner

151 g/h oven

5. Knobs

The cooker knobs are designed with safety locks to prevent them from being turned on accidentally. To operate push the knob inwards and turn in an anticlockwise direction from the maximum to minimum position. The dot symbol indicates when the flames have been extinguished. I.e. off position.



6. Variable flame control

The burner control system allows for a fully variable flame from the maximum to minimum heat without extinguishing the flame.



7. Igniting the upper burners

1. Lift the glass lid and choose the burner to be used, light a match first and then turn the knob to the maximum position. Push and hold the knob and ignite the gas by bringing the match to the burner. After ignition keep knob depressed for a further 5 seconds.

8. Igniting the oven burner

Open the oven door. Light a match first and then turn the oven knob to the maximum position. Push and hold the knob and ignite the gas by bringing the match to the burner. After ignition keep knob depressed for a further 5 seconds.

9. How to use the oven correctly

The oven is designed to distribute the heat evenly. Preheat the oven for ten minutes before placing food in it. Do not open the door unnecessarily as this will result in heat loss and could affect the cooking. Monitor the cooking through the oven window. Never place anything directly on the oven floor. When using roasting pans place them centrally on the oven grate leaving about 3 to 5cms between the sides of the dish and the oven walls. Meats and dough's should be placed on the second level in the oven.

10. Choosing the appropriate dish

The size and type of the dish used can affect how the food is cooked, aluminum dishes that heat up very quickly and evenly are recommended for cakes, cookies and small breads, etc. Pies will have better results in Pyrex type dishes. When baking a cake, if the dish is too small, it will rise over the brim and dirty the oven. If the dish is too large the cake will not rise sufficiently, possibly go limp or over cook. Always place the dish centrally to allow for even circulation of the heat. If more than one dish is being used they should be placed about 3 to 5cm apart.

11. Cleaning

It is recommended that the oven be cleaned after each use to avoid an accumulation of grime. When cleaning the flame spreaders, never leave them soaking in vinegar or lemon juice. After washing the burners and spreaders, dry them properly before re-use. To clean the upper section, remove the trivet (burner grid), the burners and spreaders. Avoid any leftovers or liquids falling into the gas injectors. To clean the enamel and stainless steel parts, use a sponge or cloth moistened with household soap, then wipe with a dry cloth. After the burners have dried place them back in the correct manner.

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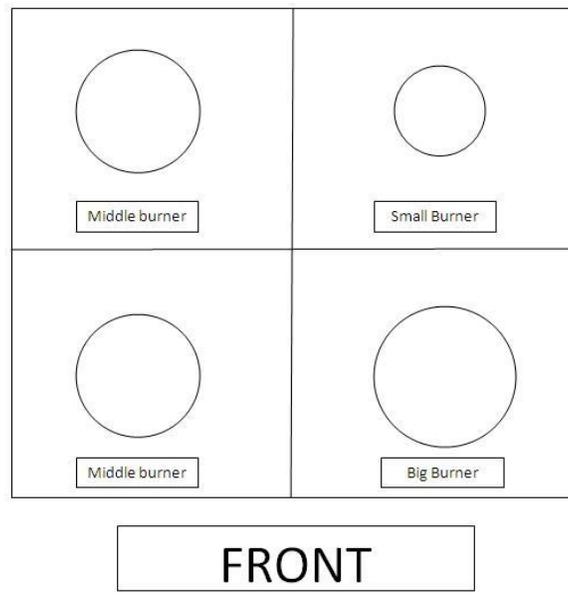
Figure1

Figure2



To clean the oven, use a sponge with household soap preferably while it is still warm, but not hot, to remove any fat and dirt. Any fat that sticks to the inside of the oven can be removed using steel wool. It is important never to use corrosive cleaning products.

12. Burner Positioning



13. Troubleshooting

Before attempting any work on the stove ensure that the main gas supply has been closed.
Possible causes for the stove not functioning correctly could be:

- The gas supply being very low i.e. there is insufficient pressure for the gas to reach the burners.
- The regulator is leaking.
- The burners and spreaders are clogged.

14. Guarantee

Never allow any unqualified person to attempt a repair to the stove. Not only could this be dangerous but it may also nullify the guarantee.

15. Guarantee Details

This product is covered by a 12 month guarantee for defective parts and workmanship. Any improper use nullifies the guarantee.

16. Service

At least once every 12 months the following maintenance items should be carried out:

- Check all gas connections for leaks with soapy water.
- Visually inspect the seal on the regulator for signs of deterioration and damage.
- Visually inspect the gas hose for signs of deterioration and damage.

17. FFD (Flame failure device)

Each burner of your appliance has been fitted with a FFD.

Flame Failure Device (FFD) is a part of the gas burner system that ensures that the fuel supply to a gas appliance is cut off automatically and immediately if for any reason the flame goes out or becomes unstable.

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