

**INSTRUCTION
MANUAL
FOR 6 BURNER
UNITS WITH GAS GRILL
AND OVEN WITH BATTERY
POWERED IGNITION**

FOR DOMESTIC USE ONLY

GAS COOKERS



GAS STOVES INSTRUCTIONS

Introduction:

Congratulations, you have acquired a good quality gas association approved product. Please read this manual carefully and fully before attempting installation and operation.

1. Where to install

This is a freestanding appliance and should not be installed. This appliance should only be used with a 9kg gas bottle. The gas bottle should be freestanding and should not to be placed in an enclosed area e.g. in a cupboard.

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.

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.

Your appliance is fitted with a **SABS** approved gas hose and a gas association approved regulator.

This stove requires an operating pressure of 2.8 kPa. The gas bottle should be a distance of between 300mm to 500mm away from the appliance.

3. Fitting of battery for ignitor

Fit one D cell 1.5 volt battery into the battery compartment located on the rear of the unit. Observe that the polarity is correct. (batteries not supplied)



Electric light (lamp)

The unit is not fitted with this feature.

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.

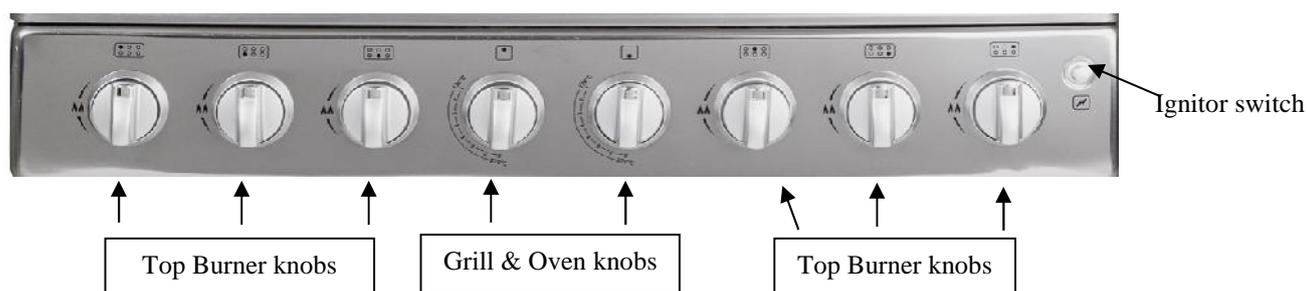
When the stove is not going to be used for some time: i.e. (when on holiday, etc) ensure that the gas supply is turned off at the cylinders.

4. Specifications of burners

BURNERS	MAX POWER	MIN POWER
Medium (2 Burner)	2.0 kW (1,721k cal/h)	1.15 kW (990 kcal/h)
Small (4 Burner)	1.7 kW (1,463k cal/h)	1.15 kW (990 kcal/h)
Oven Burner (1)	3.0 kW (2,581k cal/h)	1.5 kW (1,290 kcal/h)

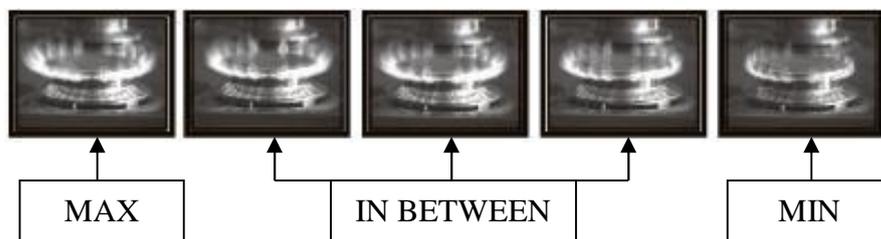
5. Knobs

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

With electronic ignitor fitted

Turn the knob to the maximum position and ignite the gas by holding down the ignitor switch located on the right hand side of the knobs.

8. Igniting the oven burner

With electronic ignitor fitted

Turn the oven knob to the halfway position and push it in firmly. Ignite the gas by holding down the ignitor switch located on the front of the control panel on the right hand side. Hold the gas knob in firmly for at least 30 seconds before releasing. Check to see that the oven has ignited correctly before carefully closing oven door. Be careful **not** to close the door too suddenly to avoid extinguishing the flame.

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. 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. Using the grill

The grill (irradiation griller) is fixed to the upper portion of the oven, which enables you to brown and give a special touch to food with a lot more refinement and easiness.

Note: The oven and grill can be used at the same time. Please use the heat shield supplied as directed in the instructions below. Never use the grill with the top glass cover in the lowered position.

Turn the grill knob to the halfway position and push it in firmly. Ignite the gas by holding down the ignitor switch located on the front of the control panel on the right-hand side. Hold the gas knob in firmly for at least 30 seconds before releasing. Check to see that the grill has ignited correctly before carefully closing oven door. Be careful not to close the door too suddenly to avoid extinguishing the flame.

Hints: To obtain the best results from your grill:

- Light the grill 8 or 10 minutes before placing the food in the oven.
- Check the distance between the food and grill. Use the shelf graduation for a better location.
- Centralize the food dish on the shelf to obtain best results.
- Before closing the oven door check that the flame is burning.

6 Burner S/S OVEN AND GRILL **OPERATION INSTRUCTIONS**

NB: When operating the oven and grill function of the appliance at the same time it is of utmost importance that the heat shield is fitted.

1. Open the oven door



Oven door handle

2. Fit the heat shield



3. Close the oven door. Now both oven and grill functions can be operated at the same time.



11. 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.

12. Cleaning (For units without self-cleaning function)

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. At the bottom of the burner you will see a one pin longer than the others. This pin must be lined up with the hole on the oven top. See figure 1. Now place the brass flame spreaders on top of the burners. See figure 2.

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.

13. Self-cleaning oven (Metallic electronic ignition model only)

In the models with the self-cleaning feature, the oven internal walls, back panel except for the door and bottom (Lower portion) are lined with a type of special microporous enamel which, when submitted to high temperatures reacts with fat providing the reduction of the content of oil and fat that adhere to internal oven walls while using the oven. This type of lining is non-toxic and does not release gasses with toxic properties. It also does not affect the quality and/or cooking time. The oven is cleaned by the self-cleaning feature performed during its normal operation. The following care should be taken with the self-cleaning oven: Do not spill substances such as oil, fats, pastas, gravies or any other material which may stain the self-cleaning enamel, so as not to saturate the self-cleaning lining. Alternate the use of the oven between fatty and non-fatty foods. Should the oven need additional cleaning use a sponge with household soap preferably while it is still warm, but not hot, to remove any fat and dirt.

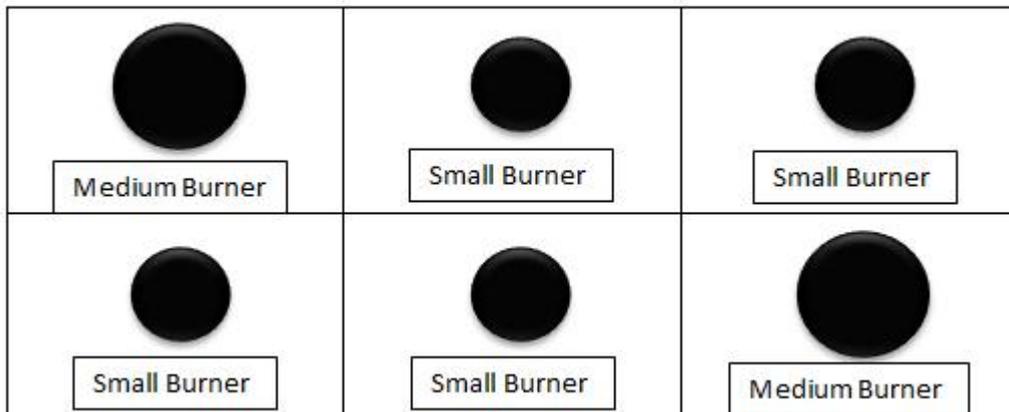
Figure1



Figure2



14. Burner Positioning



15. 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.
- The gas is not igniting with the igniting switch: (Make sure that you have plugged the igniter power plug into the wall plug and that the wall plug is switched on.

16. 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.

17. Guarantee Details

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

18. 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 seals on the regulator for signs of deterioration and damage.
- Visually inspect the gas hose for signs of deterioration and damage.