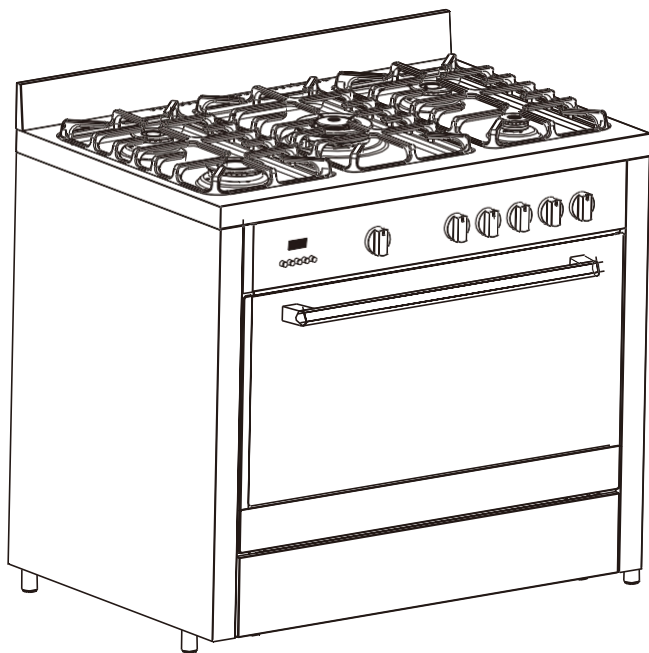


Adexa

GAS COOKER MANUAL

Installation & Operating Instructions and Cooking Guidance



G36D08-5010

Dear Customer

Thank you for purchasing our company quality gas cooker. This manual has been written to assist you and instruct you in the operation of this appliance. It will help you get the best performance and make full use of the features of this appliance. The safety precaution and warnings are listed for your safety and the safety of others when operating this appliance. Please read thoroughly and keep this manual in a safe place for future reference.

The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.

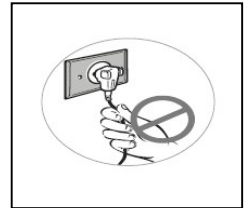
The appliance you have also may carry a different plug from the illustrated one. The plug that comes with the product follows the electrical specification of the country where it is sold.

This appliance has been designed for cooking of food in the home. Any form of usage other than cooking food is considered dangerous and inappropriate. The manufacture accepts no responsibility in the event problems caused by incorrect use or faulty installation.

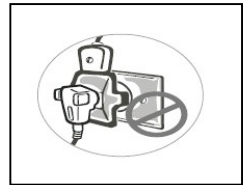
SAFTY

1. Please put on gloves when installing the cooker, as some sharp edges and corners that are not intended to be touched could cause injury.
2. After unpacking the range, keep packing materials away from children to avoid accidents.

3. Close supervision while cooking is essential at all time.



4. Ensure that children are kept away from the kitchen, even though the cooker is disconnected. Any operation by the children, such as turning on the knob, sitting on the oven door, or putting heavy items on it etc, can be viewed as dangerous.

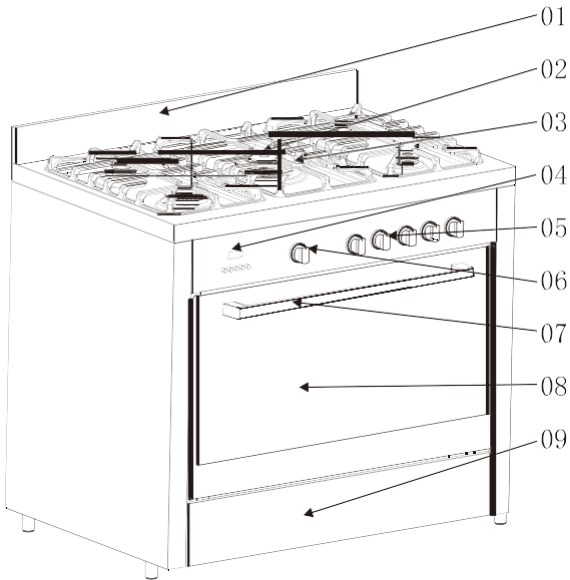


5. Do not pull on supply cord to unplug from socket, grasp plug firmly and pull. Do not bite, twist or tie power cord.
6. It is dangerous to modify your gas range specifications and characteristics. Don't install your gas range on top of the power cord.
7. Connect the range to its own outlet. Don't use an extension cord or adapter plug.
8. When using the oven, avoid touching the glass surfaces or internal

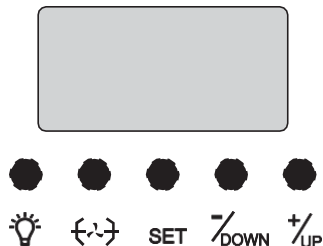
accessories as it be too hot. Allow to cool first before handling.

9. Disconnect the range before cleaning or doing maintenance.
10. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
11. The use of accessory attachments not recommended by the appliance manufacturer to avoid danger or damage to your unit.
12. Do not leave appliance unattended when in operation.No Liability can be accepted for any damage caused by non compliance with the instructions or any other improper use or mishandling.
13. Do not touch hot surfaces, use handles or knobs.
14. If supply cord is damaged it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. Do not operate if supply cord is damaged.
15. Do not use this appliance for anything else other than its intended purpose.



PRODUCT DESCRIPTION



- 01: Splash Board
- 02: Burner
- 03: Pan Grate
- 04: Digital timer
- 05: Burners Knob
- 06: Oven Knob
- 07: Handle
- 08: Glass Door
- 09: Drawer



TOUCH SCREEN TIMER

1. Turn on the power, the timer will enter standby by beeping a sound and showing clock time (DEFAULT 12:00).
2. Press SET to enter the COOK TIMER, ALARM TIMER and CLOCK by turn.
3. COOK TIMER: Press the SET button once and the indicator light will flash. Press the up (+) and down (-) buttons to adjust the selected cook-time (1 – 99 minutes, default is 3 minutes). After 5 seconds, the indicator light will become solid and the countdown will begin. Once the selected time has elapsed, the indicator light will turn off and the alarm will sound or until a button is pressed.
4. ALARM TIMER: Press the SET button twice and the indicator light will flash. Press the down (-) (Hours) and up (+) (minutes) buttons to adjust the selected time (12 Hour format). After 5 seconds, the indicator light will become solid, the clock will show the current time and will return to clock mode. Once the selected alarm time is reached, the indicator light will turn off, and the alarm will sound 15 times or until a button is pressed.
5. CLOCK: To set the clock, press and hold the SET button for 3 seconds, time 12:00 will be displayed, when the hour positions flash adjust the hour by pressing the up (+) down (-) buttons. Press SET when done repeat the steps for the minutes, and press SET to confirm or wait 5 seconds.
6. FAN: Press the button ↔ at any mode, the fan works. Press ↔ again, the fan is shut off.
7. LAMP/ROTISSERIE: Press the button  at any mode, the lamp/roisserie work. Press  again, the lamp/roisserie are shut off.

DO NOT DRAG OR SLIDE THE COOKER;

WHEN MOVING THE COOKER ALWAYS USE TWO PEOPLE



INSTALLATION PLACE CONDITIONS

1. The use of the gas ranges produces heat and humidity where installed which will influence the performance of other appliances.

For example, do not install the range near the refrigerator etc.

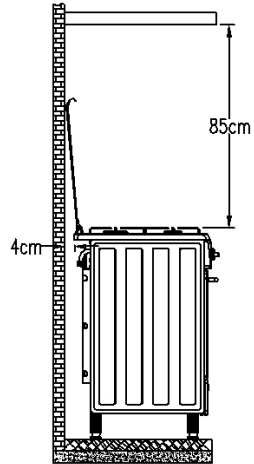


Ensure no flammable liquids or explosive material being used near this appliance. Do not install the range on top of carpets.

2. Ensure that there is a good air flow / ventilation. Keeping natural air ventilation through a window or door or by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen and is dangerous for your health and the gas performance.

GAS RANGE INSTALLATION

1. Leave at least 80 to 85cm between the top of the gas range and any cabinet or range hood installed.
2. Leave adequate space at the back and on each side of the gas range to allow for heat dissipation.
3. Make sure not to block the oven gas outlet including the funnel or the gas vents when you install the oven.



ACCESSORIES INSTALLATION

1. Opening the carton to take out the oven, cook top cover, burner lid, fire sprayer, baking shelves and rotisseries components. (Figure 1)
2. Put the Carton on the ground and place the oven side on the cartons. (Figure 2)
3. Oven feet installation. (Figure 3)
4. Anti-tilt stone installation. (If have / Figure 4)
5. Return the oven to the preinstalled place, and put the cook top cover, burner lid, fire sprayer, baking shelves and rotisseries components back.

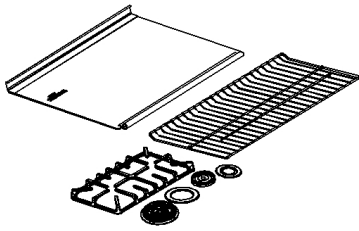


Fig.1

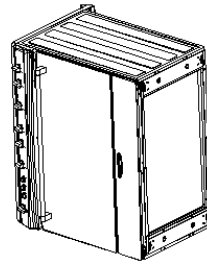


Fig.2

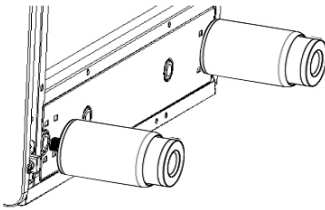


Fig.3

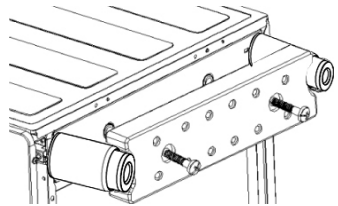
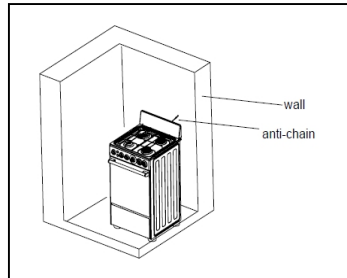


Fig.4

6. Anti-chain (If have):

a. First, in line with the position of anti-chains on your oven, punch two corresponding holes on the wall, which should be similar as Ø8 & 40mm depth.



b. Second, unhook the anti-chains from the oven back, as well as the plastic plug, then put the latter into the holes and screw them.

c. Finally, according to the position where the oven installed, choose the length of anti-chains and hang them up to the hooks.

GAS INSTALLATION

1. This range was designed for use with NG (Natural gas) and LPG (Liquefied Petroleum Gas). The original set is NG. Ensure your gas source meets the requirement.



Pressure regulator

2. Make sure it is installed by a professional service provider or you stand the risk of danger or damage to your family, product or your surrounding.

3. Always use a pressure regulator designed for your gas range. Failure to use the specified pressure regulator might cause excessive use of gas which could cause a fire or damage to your property or risk of danger to your Family.

Your unit must be installed by a qualified Service agent or Installer to ensure the correct piping and fittings are installed

Only your installer can advise the use a plastic hose if the metallic piping does not fit at the back of the gas range.

- a. Always use a PVC hose to work from -20°C to 100°C.
- b. Be sure that hose is less than 125cm without any joins.

HOSE INSTALLATION

1. Place the metal hose clamp on the hose end.
2. Connect the hose to the oven inlet and tight the hose clamp.
3. Place the other clamp on the opposite hose end and tight the hose clamp after connecting it to the pressure regulator.
4. Bolt the pressure regulate to the gas cylinder counterclockwise.
5. After the installation, check if there is any gas leak, using soap or liquid detergent foam.
6. Don't allow the PVC hose to come close to the heat source, such as the back of oven etc



Metal Hose Clamp

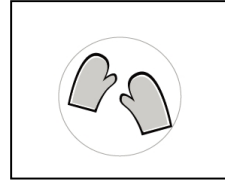
ATTENTION

1. Always check the validity of the pressure regulator.
2. The power cord doesn't pass on the back of oven near high heat source . Hose and regulator should be replaced every 5 years depending on the condition or advice from your installer.
3. If possible, install the gas cylinder outside the kitchen, in a place protected / concealed and with adequate air flow.

CARE WITH FOOD AND COOKWARE

1. To handle or remove food, use cooking gloves to avoid getting burnt.

2. Never leave clothes or flammable materials near the burners when the range is in use. When frying oil or butter, additional care must be taken since these products are flammable and splash.

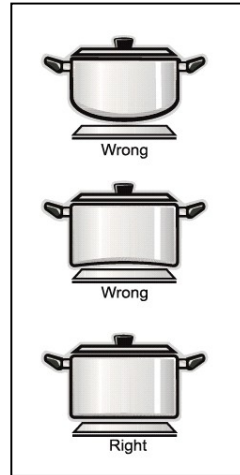


3. Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.

4. Container with curved bases or salient edges must not be used since they can be easily destabilized when moved.

5. The handle of the utensil should be positioned so that it is turned inward and away from the reach of children.

6. Make sure you turn off the oven & gas source after cooking



HOW TO USE THE OVEN

Important

1. Know all the buttons and control / functions well in case to avoid incorrect operation.

2. Never bake food directly below the upper burner or the tray covering the burner.

3. During the use and cleaning of the burners avoid food or waste to enter

this cavity as this may obstruct the gas burner.

4. Do not use oven base panel as a shelf, always make use of the oven racking.

I . Burner ignition

Ignition can be manual or electric. Always view the burner during lighting procedure for safety. There is a hole in the bottom panel of the oven for viewing the burner.

A. Electric ignition (only for some models):

1. Choose the knob of the burner that you want to light. Press the knob and rotate anti-clockwise to the maximum heating position.
2. Keep the knob depressed, and press the ignition button until the burners light. It is normal that all the burners have continuous sparkling when pressing the electric ignition.

B. Manual ignition (only for some models):

1. Choose the knob of the burner that you want to light. Press the knob and rotate anti-clockwise to the maximum heating position.
2. Keep the knob depressed, and then keep a match/burning torch close the burner until the burners light.

Tips:

1. If the electronic ignition fails to light the oven in 5 seconds, wait for 10 seconds before trying again – to remove any gas in the surrounding area to avoid Burn back.. To prevent burn back,shut off all gas valves and

at cylinder and allow adequate ventilation to remove excess gas in room. Contact your manufacturer or local gas service agent to conduct repairs or advise further.

2. If the burner has full SUS, keep the burner knob depressed for about 15 seconds after the flame has lit.
3. When lighting the oven for the first time, if the electronic ignition fails to light the oven, light the oven manually and run the oven at the maximum heat position for 20 minutes.

II . Turning off the oven

1. After using, turn the knob to OFF position to turn off the burner.
2. Turn off the gas knob & power button (If have).

III. The cook top parts

For a lower and more efficient gas consumption, it is advisable to use pans with a diameter adequate to the burners size (fig.1 and 2), preventing the flame to burn in the open (fig.3).



It is advisable to reduce the flame as soon as the liquid starts to boil, and keep the flame to the minimum necessary to sustain boiling. For an easier

ignition, light the burner before placing the pan over the grill.

Flame must be turned down or off before pan removal.

IV. Burners and grids

These parts can be removed and cleaned with appropriated products.

After cleaning, the burners and their flame distributors must be well dried and correctly replaced.

It is very important to check that the burner flame distributor and the cap has been correctly positioned -failure to do so can cause serious problems .

In appliances with electric ignition keep the electrode clean so that the sparks always strike.

Note: to avoid damage to the electric ignition don't use it when the burners are not in place.

V. Correct placement of the burners

It is very important to check that the burner flame spreader“F”and the cap“C”have been correctly positioned (see figs.1 and 2).

Failure to do so can cause serious problems. Should the burner caps not be placed properly over the burner, this could cause irregular flame and could cause a hazard.

In appliances with electric ignition, check that the electrode“S”(fig.1)is always clean to trouble-free sparking.

The ignition plug must be very carefully cleaned.

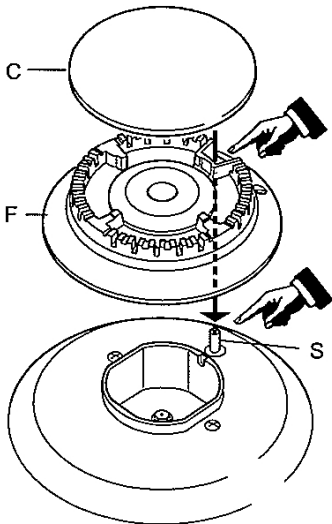


fig.1

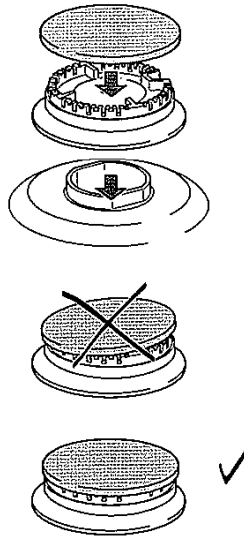


fig.2

VI. Timer setting (only for some models)

To set the time, turn the timer knob clockwise to the desired time (the time can be set up to 60 minutes). When the cooking is finished, it will beep.

VII. Oven light (only for some models)

1. Press the button that indicates the oven light to turn the light on.
2. To turn the light off, press the button again.

VIII. Usage of the oven

1. Choose the knob of the burner that you want to light. Press the knob and rotate anti-clockwise to the maximum heating position.
2. Under the condition of flame stabilization, no phenomenon of flame out, tempering or flame fiercely pulsating, keep the door open for a minute. Then comply with the cooking indication chart in these instructions to get the best out of the oven and choose the right shelf position.

Tips:

1. Don't close the door rapidly and strongly, or it will be flameout when still in small fire.
2. Observe the cooking point frequently.
3. Some models are controlled via dual gas out-flow valve, and the valve separately controls the bottom and top burner. But only one of the two burners heats the oven, not together at the same time.

IX. Usage of the rotisserie rack (only for some models)

1. Take out the grill rack.
2. Put the food on the rotisserie and fix it using the forks then install the rod on corresponding support inside the oven.
3. Turn on the knob "i".
4. Gently close the door to start roasting.

X. Usage of the gas thermostat (only for some models)

Oven with a thermostat will give you more precise temperature as

identified on the oven knob. According to the food ready to be cooked, set the knob to a corresponding position.

XI. Oven racks

The level to place the baking rack or tray will depend on the type of the food you want to cook.

We recommend:

1. Use the central slider to bake bread, cakes, etc.
2. Follow the instructions of the proper recipe.
3. To bake bread, cookies, pizzas or similar food, use the backing plate on the grate.

COOKING ADIVCE

Pastries

Pastries must be cooked in the central with a temperature between 350°C -400°C and require a 15 minutes oven preheating.

Do not open the oven door when cooking yeasted dishes (for example: bread, yeasted dough and soufflés) ; Cold air current prevents the growing of the dough. To check baking point, a toothpick must be introduced in the middle of the food. If the toothpick comes out dry, the pastry is baked to the point.

At least 3/4 of the expected baking time must have passed before the check is made.

If the pastry is more cooked in the outside then in the inside, a longer baking time at a lower temperature will be necessary.

Fish

Roast small fish at a high temperature. Mid-sized fish must start to roast

at a high temperature and then the temperature must be gradually reduced. Big fish must be roast at a moderate temperature from the beginning.

Check if the fish is well roasted by gently lifting one extremity; the meat must be evenly white and opaque, unless it is salmon, trout or other fish with a different color.

Meat

To bake meat, preheat oven at least for 15minutes in maximum temperature.

Minimum weight of meat to be roasted is 2.2 lbs (1kg) to prevent it to becoming too dry. If the meat roll does not have a lot of fat, use oil margarine, and oil will not be necessary if the meat roll has enough fat of its own. When the fat is located just at one side of the roll, place it in the oven with this side up; the fact will melt and spread to the bottom side.

Cooking temperature for white meat can be moderate from the beginning to the end. It is possible to check cooking point by carving the meat with a fork: if the meat is firm, it means it is cooked to the point.

Meat rolls must be taken out of the refrigerator one hour before cooking, so they do not get rough with the sudden temperature variation.

Place roast in the oven in appropriate shallow containers (deep containers make heat penetration harder), or directly over the grill, placing a large container in the bottom grill to collect spatters and dripping fat.

When cooking is finished it is advisable to wait for at least 15 minutes before cutting the meat to prevent the sauce from draining.

Before serving, plates can be kept hot in the oven at minimum temperature.

TABLE OF TIMES & TEMPERATURES--OVEN		
Pastries	Temperature °C	Time(min)
Cakes	205~230 (401°F ~446°F)	35/45
Marmalade	180~205 (356°F ~401°F)	40/50
Fish	Temperature °C	Time(min)
Steak or chops	205~225 (401°F ~437°F)	15/20
Roast	205~230 (401°F ~446°F)	25/30
Roasted with aluminum paper	205~230 (401°F ~446°F)	20/25
Meat	Temperature °C	Time(min)
Veal	180~205 (356°F ~401°F)	60/70
Pork	180~205 (356°F ~401°F)	70/80
Chicken	205~230 (401°F ~446°F)	80/90
Turkey	205~230 (401°F ~446°F)	80/90
Beef	205~230 (401°F ~446°F)	70/80
Lamb	205~230 (401°F ~446°F)	85/95
Bread & Pizza	Temperature °C	Time(min)
Pizza	205~255 (401°F ~491°F)	20/30
Italian Focaccia	205~230 (401°F ~446°F)	25/35
Bread	230~255 (401°F ~491°F)	40/50
Souffles	Temperature °C	Time(min)
Vegetable souffle	180~205 (356°F ~401°F)	30/40
Cooked dough	205~255 (401°F ~491°F)	35/45

Attention

Table data are indicative only. Experience, different food habits, and personal choices will direct the necessary variations. Times and temperatures indicated are valid for an average quantity of food.

CLEANING AND MAINTENANCE

1. For hygienic and security reasons, you should keep your gas range always clean.
2. Cleaning should be done with the appliance instruction.
3. Before cleaning your gas range, unplug it and cut gas tap.

Important

When cleaning the board or the burners, you must be careful not to let food remainders into the oven, especially into the gas exit.

WARNING: The gas range and the pan grate must be kept clean, lest fat constitutes induce a fire risk.

I . Cleaning Stainless Steel:

In order to retain your cooker in its new state, care should be taken to protect the stainless steel. Never use gritty or abrasive sponges. We highly recommend stainless steel cleaners and protectors. Stubborn stains can be removed by soaking in hot water before a spillage becomes cold or dries up. Acid materials like milks, vinegar, and citrus juice can damage the most resistant surfaces; if a spill occurs, wipe it up immediately.

II . Cleaning Enameled Parts:

Cleaning enameled parts frequently with soap water to keep their characteristics unaltered. Never use abrasive powders. Don't leave acid or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc) on enameled parts, and clean the parts when still warm.

III. Cleaning Oven:

Oven spills should be cleaned straight away. Leaving them will cause burning and smoking inside the oven the next time it is used. Leaving spills can also cause permanent damage to the enamel and make it extremely hard to remove later.

A non-caustic cleaner is recommended such as non-caustic "MR MUSCLE" to clean the chamber of the oven. Do not use abrasive scourers or sponges cleaning products.

Wipe the oven out regularly while the oven is still warm using hot soapy water and a soft cloth.

IV. Cleaning Gas Burners--All models:

The burners can be removed from the cooker and cleaned in hot soapy water. The burners covers are made of cast iron so as soon as they are cleaned dry burner covers immediately to prevent rusting. Enameled trivets are also recommended to be cleaned in hot soapy water or the dishwasher. Make sure all pieces are completely dry before placing them back onto the cooker.

V. Cleaning Knobs and Control Panel--All models:

All knobs are removable. Clean behind the knobs and around the control panel to prevent grease and grime from building up which can cause jamming of the knobs/gas taps etc. The stainless steel panel should be cleaned with stainless steel cleaners, and do not use anything abrasive.

VI. Cleaning Oven Door---All models:

The inner door glass is held in by a number of screws and brackets, they can be removed and the glass be taken out to allow cleaning between the two sheets of glass. The glass can be soaked in hot soapy water or special glass cleaners. The outer glass should be cleaned with a specific glass and

mirror cleaner. Soapy water will remove stains and but may leave streaks. Do not use abrasive or aggressive cleaners on aluminum door frame components.

VII. Cleaning side racks---All models:

the side racks are removed by simply flexing the bottom rail off the support and unhooking at the top. To replace just reverse the procedure.

VIII. Light bulb exchange :

Oven light bulb is used with special high temperature-resistant materials, if you need exchange, please according to following steps:

- 1). Cut off the power supply.
- 2). Loose the lamp cover, use the same type of special bulb replace the old.
- 3). Tighten the lamp cover to the original position.

WHAT TO DO WHEN YOU SMELL GAS?

1. Do not turn on any type of switch in the house or light matches, or any object that generates combustion.
2. Turn all the knobs on the OFF position, and disconnect the gas valve from your advice.
3. Open doors and window to get air circulating in the room.
4. Open and re-connect the gas connection.

TROUBLE SHOOTING

Customer service

Before contacting the authorized service center in case of problems while using your range, check if the cause is related one of the failures mentioned below, that can be easily repaired without the presence of a technician.

PROBLEM	SOLUTION
Burner does not light on	Check the correct knob and follow instruction on “How to use” the gas range.
Electric components (Oven light, etc) do not function	Check if the power cord is plugged, and if there is electricity on the outlet.
Gas tap is closed	Open gas tap.
Flame is yellow/ red	Check if there is enough gas in the cylinder or if the burner is dirty or humid.
Door is foggy	This is normal depending on the weather conditions. Light the oven and wait for some minutes.
Lamp is broken or there is not lamp (only some models)	Replace lamp.
Fumes from the oven	That because of oven dirty of grease or sauce. Clean the oven after each use, follow cleaning instructions.
There is humidity on the food and internal wall of the oven	Food has been for a long time on the oven after cooking time was over. Do not leave food in oven for more than 15minutes after cooking time.
Cook very slowly/ cook very fast	Check for recommended temperature and times on the table of times &temperatures. Check is you are running out of gas.
Burner does not light properly	Placed the burners correctly on top of burner base.


Noise	Metal expansion due to heat and it is normal.
Strong smells	Oil and grease used to manufacture your stove. It is normal the first time you use it.
Gas smell	Connection hose incorrectly or tubing punctured, please change.
	Burners incorrect position and place them in the correct position.
	Install the pressure regulator correctly.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a Professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material is recyclable and is marked with the recycling

symbol .

1. Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
2. Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

3. If you should decide not to use this appliance any longer (or decide to substitute an older model),before disposing of it,it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations,ensuring in particular that all potentially hazardous parts be made harmless,especially in relation to children who could play with unused appliances.

Remove the door before disposal to prevent entrapment.

4. After use,ensure that the knobs are in OFF position.

5. Do not allow children or other unqualified people to use the appliance without your supervision.

6. During and after use of the range,certain parts will become very hot.Do not touch hot parts.

7. Keep children away from the range when it is in use.

8. Some appliances are supplied with a protective film on steel and aluminium parts.This film must be removed before using the appliance.

9. **Fire risk!** Do not store flammable material in the oven or in the bottom drawer.

10. Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven door.

11. Do not line the oven walls top and bottom with aluminium foil.Do not place shelves,pans,backing trays broil tray or other cooking utensils on the base of the oven chamber.

12. The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

13. To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only. And what's more, should be strictly in compliance with SANS10087-1 standards.

14. **Danger of burns!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.

15. Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.

16. Never clean the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.

17. This appliance is intended for use in your household. Never use the appliance for any other purpose!

FOR YOUR SAFETY

IF YOU SMELL GAS:

- › Turn off gas supply at boiler
 - › Extinguish naked flames.
 - › Do not operate any electrical appliances
 - › Ventilate the area
 - › Check for leaks as detailed in this manual
- If odour persists, contact your dealer or gas supplier immediately

BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)

In the event of a burn-back, where the flame burns back to the jet, immediately turn off the gas supply at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and relight the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

MODIFICATIONS AND REPAIRS

This appliance may not be modified or altered in any way, including any adjustments. Any repairs must be carried out by a certified gas technician.

