

This appliance complies with the requirements of SANS 1539
LPGSASA Permit number: 1051-192/1-RSA-17-A



**Instructions for use for Totalai 6 burner
Freestanding Stoves
Model No: 03/T600AF (White)
Model No: 03/T600ABF (Black)**

**Read these instructions carefully before using the
appliance and retain them for future reference**



Technical Data

Model No:	03/T600AF & 03/T600ABF	
Gas Type	LPG	
Operating Pressure	2,8 kPa	Gas consumption
Oven burner	1	160g/h
Small Cooker Burners I	2	60 g/h per burner
Medium Cooker burners	2	90 g/h per burner
Large Cooker Burners	2	120 g/h per burner

1. General

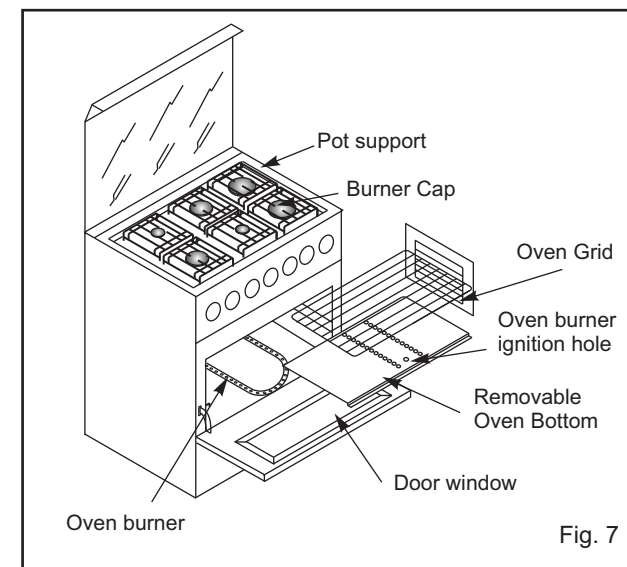
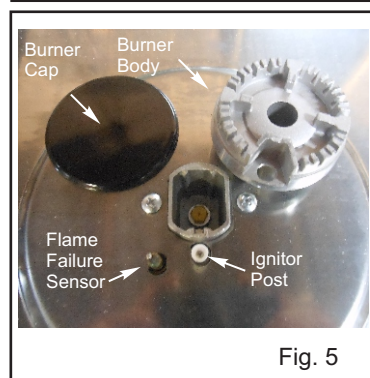
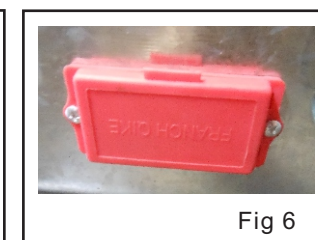
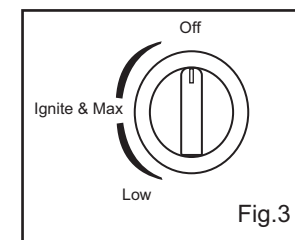
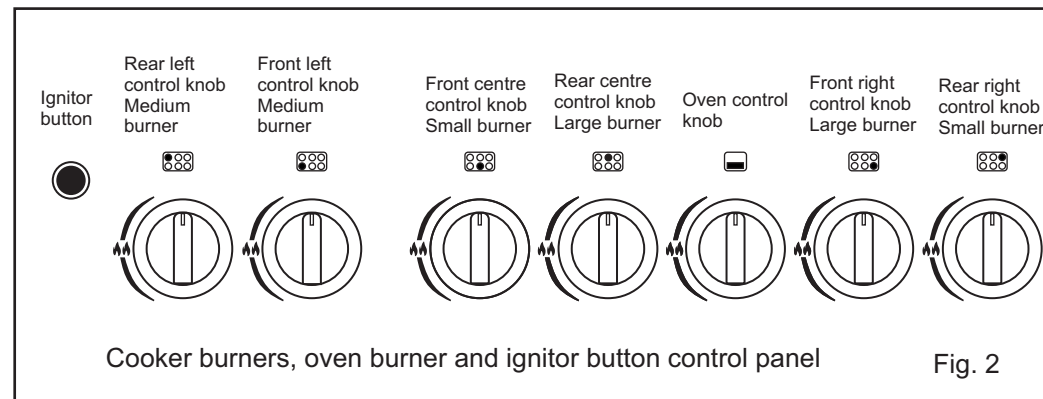
- This model requires a low pressure 2,8 kPa LPG Regulator to be fitted to the gas cylinder. Ensure that you obtain the correct regulator for the type of cylinder used with the appliance. Cylinders suitable for use with the appliance are as follows:
 - 1 x 19 kg cylinder, These cylinders require a regulator fitted with a G5/8 left hand thread (Bull nose fitting)
- The connection between the regulator and the appliance is by means of a flexible LPG hose. The hose must comply with the requirements of SANS 1156-2. The hose must be clamped with a suitable hose clamp at both ends. Note: The hose and regulator are not supplied with the Total Stoves. Do not connect the appliance directly to a cylinder with a hose. It is dangerous to do so. Contact your local gas dealer to purchase the correct regulator.
- These appliances are fitted with a flame failure device on the cooker burners and therefore may be connected to a fixed pipework system. The stove may also be used when connected to a gas cylinder that is placed adjacent to the stove but not closer than 300 mm to the stove, and is connected to the regulator outlet by means of a flexible hose. See Fig 1.

Important information for the user

- If connected to a fixed pipework system with the cylinder outside the premises the appliance may only be installed by a registered LP Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish make a guarantee claim.

Important information for the installer

- This appliance may only be installed by a LP gas installer registered by the Liquefied Petroleum Gas Association of Southern Africa. The appliance must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.



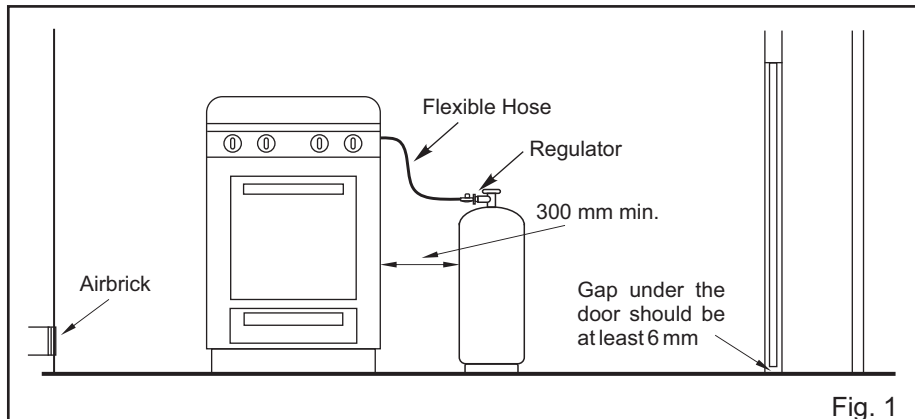
7. Troubleshooting

See the Table below for solutions to common problems

Check if	Problem		
	Burners do not light	Yellow flame or sooty bottoms on the pots	Smell of gas
The gas cylinder is empty	X		
There is a kink in the gas hose	X	X	
The burners are dirty or wet	X	X	
The burners are correctly placed	X	X	
The cylinder is nearly empty		X	
All the control knobs are closed			X
The gas hose is damaged or pierced			X
The hose is not correctly clamped at the stove end			X

8 Spares

Use only spares supplied by the distributor or one of their recognised dealers.



2. Safety Information

- The hose and seal on the regulator must be checked for wear or damage before every use and before connecting to the gas cylinder.
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: above the appliance 600 mm, at the rear and sides 500 mm.
- Do not place the stove near doors and windows in order to avoid the possibility of draughts affecting the burners
- Do not place the stove in a damp area in order to prevent corrosion of the parts
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- Ensure that the gas cylinder is fitted or changed in a well-ventilated location, away from any sources of ignition, such as naked flames and away from other people.
- Keep gas cylinders away from heat and flame.
- If used with a cylinder adjacent to the appliance the cylinder must stand on the floor.
- Keep a minimum distance of 300mm between the cylinder and a stove of any type. See Fig. 1.
- Do not cover up or change the air holes in the mixing tube as this will affect the performance of the product and may lead to an unstable flame.
- In the event of a burnback, where the flame burns back and ignites at the jet, immediately turn off the gas supply by firstly closing the control valve on the gas cylinder or, where the cylinder is outside, the isolation valve and then the appliance burner valve. Wait 1 to 2 minutes and light the affected burner in the normal manner. If the burnback re-occurs call a service technician to examine the appliance and do not use it until it has been certified as safe to do so.
- If there is a leak on your appliance (smell of gas), check for a gas leak as indicated below.
- Do not try to detect leaks using a flame, use soapy water.
- Before testing for a leak firstly check that the regulator seal is in place and in good condition. Replace if in doubt. Also check that the hose clamps on the regulator and the appliance are in place and properly tightened. Examine the hose for signs of splitting or any other type of damage or wear. Replace if in doubt.
- When satisfied that the above points are all in order then follow the steps below to check for a leak
- Connect the cylinder to the appliance, open the cylinder valve and with the appliance valves in the closed position, check for a gas leak as indicated below.
- To check for a gas leak, brush all the connection joints with soapy water.
- If bubbles form then there is a gas leak. Immediately turn off the gas supply firstly by closing the control valve on the gas cylinder and then the appliance valve, check that all the connections are properly tightened. Re-check with soapy water.
- If a gas leak persists return the product to your gas dealer for inspection and/or repair.
- In the event of a gas leak or smell of gas in the house or room in which the stove is installed, close the isolation or emergency shut off valve and open all the door and windows to ventilate the area. Do not use any device with a flame, or turn any electrical switch on or off until the area is clear of gas and the leak has been fixed by a qualified technician.
- Do not modify the appliance. Do not use it as a heater
- During use, parts of the appliance will become hot. Avoid touching hot parts with bare hands. The use of oven type gloves is recommended.
- Keep young children away from the appliance at all times.
- Hot oil and fats are flammable, use them very carefully. In the event of a fire involving hot oil or fats, turn all the control knobs to the off position and extinguish the flames by smothering them with a

pot lid or a wet towel. **Never throw water onto the flames as this will not extinguish them and may even cause the flames to spread.**

3. Preparing the appliance for use

- Remove all packing materials and protective film, where used
- Ensure that the top burners and burner caps are correctly fitted into their specific locations
- Check that the pot support grids are in place.
- Make sure that flammable materials are not placed closer than 500 mm to the stove.
- Make sure that the area behind the stove is kept clear and that there are no flammable materials above the stove. At the back of the stove is a flue for the oven burner and hot air will rise from this area. It is best to keep the stove about 150 mm away from the wall.
- Where the stove is placed adjacent to work tops or cupboards, keep a minimum clearance of 50 mm between the sides of the stove and the work tops or cupboards.

4. Lighting the Burners

- This stove is equipped with battery powered semi automatic ignition.(see Fig 5) The battery is housed in a recessed box at the back of the stove on the right hand side towards to bottom It is protected by a removable cover plate. To fit or change the battery remove the cover plate. When fitting or changing a battery ensure the battery is a Type D LR20 (1,5v). Once the battery, is fitted remember to replace and secure the cover plate (see Fig 6).
- To light the cooker burners. Push in and turn the control knob of the burner you wish to light in an anti clockwise direction to the mid position (see Figs. 2 & 3) and then press the ignitor button(See Fig.2). This will create the ignitor spark to all burners at the same time but only the burner you have activated will ignite. Once the burner is ignited, continue to hold the control knob in the pushed in position for about 10 seconds to allow the flame failure sensor (see Fig.5) to recognise that the burner is alight and then release the knob. The burner flame should remain lit. If it does not, repeat the above process and hold the knob in for a few more seconds once the flame is lit.
- If for any reason the ignition system does not function - e.g. in the case of a flat ignitor battery, then hold a lit match or igniter torch to the selected burner with the control knob at the ignite position and pushed in. The burner will then ignite.
- Note that each burner is fitted with a flame failure sensor which will shut off the gas supply if the burner flame goes out (see Fig. 5). After lighting the burner hold the control knob in the pressed in position for 5-10 seconds to allow the flame failure sensor to function correctly, If the flame goes out when the knob is released, repeat the light procedure and hold the control knob in for a few more seconds
- Repeat the above process to ignite the other burners as required.
- To adjust the flame to the required level, turn the burner control knob further in an anti clockwise direction to reduce the flame. If turned to fully in this direction the flame will continue to burn at the simmer position. Turning the control knob back to the mid position will give the maximum flame level.
- Turning the control knob in a clockwise direction from the mid position will again reduce the flame level and if the knob is turned fully in a clockwise direction it will shut down the burner.
- To light the oven burner, open the oven door and with the light a match or hand held igniter torch. Turn the Oven control knob to the high position (See Figs.2 & 5) and then place the lit match or igniter torch to the hole in the centre front of the oven floor(see Fig. 6). This will ignite the oven burner.
- It is not necessary or desired to put the lit match or igniter through the hole. All that is required is to offer it up to the hole and that will ignite the oven burner.
- The flame height of the oven burner can be adjusted by turning in an anti clockwise direction to

increase the flame and in a clockwise direction to decrease it.

- To turn off the oven burner turn the oven control knob fully in a clockwise direction.

5. Using the stove

- When cooking using the top burner always use the burner that suits the pot size. For pots smaller than 200 mm diameter use the medium burners. For larger pots use the large burner This will ensure that you will achieve the best cooking efficiency. If the flame appears to extend up the sides of the pot either place the pot on a smaller burner or reduce the flame height by adjusting the required burner control knob.
- When using the oven, always open or close the oven door slowly to avoid air movement which could affect the flame.
- Pre heat the oven for 10 minutes on a medium heat before placing any food in the oven.
- Avoid opening the oven door during cooking as this will affect the cooking time. Examine the food through the window in the oven door.
- When placing food in the oven, always place the food on the wire grid supplied with the stove. Best results will be obtained with the grid in the middle position.
- **Never place any food or container on the oven floor.**
- For details of the oven temperature settings refer to the Table and Fig. 7 below

6. Cleaning and Maintenance

- There are no preset maintenance periods for this appliance but it is recommended that the stove be examined by a qualified technician on an annual basis.. This will ensure continued effective and safe operation of the appliance.
- To clean the enameled and stainless steel surfaces of the appliance use a wet cloth or non abrasive sponge and a mild soapy detergent. Abrasive cleaners and scourers should not be used as this may permanently damage the surface.
- Never let water dry or evaporate on the cleaned surfaces as this may cause stains . It is best to dry the cleaned surfaces immediately after cleaning.
- When cleaning the area around the burners never let water get into the burner ports as this may prevent them from igniting or operating correctly.
- In the event that water does get into the burner ports, remove the burners from the stove and shake them dry. Also blow through them to make sure that no water remains in the burners before placing them back on the stove.
- To remove the burners from the stove top, firstly remove the pot support grids and place them to one side. Lift off the burner caps from the burners and then lift out the burners from the stove top, noting the relative positions of the medium and large burners.(See Figs. 2 & 3)
- Whilst it is acceptable to wash the burner caps in a soapy water solution it is best to simply wipe the burners with a damp cloth soaked in a detergent solution rather than to immerse them. Be sure to make sure the burners and burner caps are dry before replacing them in their original positions.
- The pot support grids may be immersed in a soapy solution in order to clean them. Take note of the locations for the pot supports to make sure they are firmly in place once refitted.
- Clean the stove top and oven after every use to prevent the build up of fat or food particles which if left may be difficult to remove.
- Be careful when using proprietary oven cleaners as these may damage the oven surface. A soapy detergent is the best option .