

Additional information sheet to be read in conjunction with the manufacturer's instruction booklet. The information below is only applicable to the following Totalai LPG gas stoves with gas cooker burners and a gas oven supplied for use in South Africa.

Model numbers : F6T40G2(03/T700) & F9H50G2(03/T800)

1. This 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 registration number as well as the installer scope of work as indicated on the back of the card. Be aware that the registration card indicates on the back, the type of gas that installer is registered to work with. An installer that is registered to work with LPG installations might not be registered to work on Natural Gas installations. Similarly, an installer that is registered to work with Natural Gas installations might not be registered to work on LPG installations.

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.

The appliances have been designed specifically for use only with LPG and may not be used with any other gas than that for which it has been designed, The manufacturer's international user instruction booklet refers to a Natural gas conversion option. The does not apply to the South African models

The installation is required to comply with the requirements of SANS 10087-1.

It is important to note that if the appliance is not installed by the appropriate grade of registered installer, the installation will be illegal, your insurance company may refuse to pay out any claims in the event of an incident, and the manufacturer's warranty will be invalid.

Note that your invoice is required in the event that you wish make a guarantee claim. Read carefully the specific warranty conditions on the reverse.

2. The stoves require an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed outside.

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

4. If there is an apparent gas leak, (smell of gas) close the control valve on the appliance. Make sure that there are no naked flames within 5 metres of the appliance and check for leaks as described below.

Never check for gas leaks with a naked flame as this is extremely dangerous. To check for a gas leak, use a brush dipped in a soapy water solution (e.g. water with dishwashing liquid added) and apply the solution to all the joints in the system. If there is a leak then turn off the gas supply at the isolation valve which the installer will provide as a part of the installation. Call a service technician to examine the appliance and do not use the appliance until the service technician has declared that it is safe to do so.

5. Should you suspect a leak at the cylinder connections (outside the house) then apply the soapy water solution to the visible joints such as where the regulator fits into the cylinder or where the regulator fits into the flexible hose, or the joints on the manifold if fitted. If there is a leak then a bubble or bubbles will form. If you are unable to stop a leak at this point then turn off the cylinder valve or valves and call a service technician to correct the fault. As with leaks inside the premises do not use the appliance until the service technician has declared that it is safe to do so.

Igniting and shutting down the burners

Each burner may be individually ignited by pushing in and then turning the relevant control knob (identified in Figs 1 and 2) in and anti clockwise direction to the high flame position and then pushing in and holding in the right hand ignitor button for the cooker burners and the left hand ignitor button for the grill and oven burners. Release the ignitor button once the required burner is lit.

Adjust the flame intensity of the burners by turning the relevant control knob to the off position (see Fig 1 and 2)

Using the stove

When cooking using the cooker burners always use the burner that suits the pot size. For pots smaller than 200 mm diameter use the medium auxiliary burner. For larger pots use the large burners. 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.

Cleaning and maintenance

There are no preset maintenance periods for this appliance but it is recommend 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 .

Table of specifications model F6T40G2 (03/T700)

Burner Type	No. of burners	Jet size	Gas consumption
Auxiliary	1	0,50 mm	65 g/h
Semi Rapid	2	0.65 mm	120 g/h
Rapid	1	0.80 mm	182 g/h
Grill Oven burner	1	0,70 mm	160 g/h
Bottom oven burner	1	0,75 mm	170 g/h

Table of Specifications Model F9H50G2 (03/T800)

Burner Type	No. of burners	Jet diameter	Gas consumption
Auxiliary	1	0,50 mm	65 g/h
Semi Rapid	2	0.65 mm	120 g/h
Rapid	1	0.80 mm	182 g/h
Ultra Rapid	1	1,07 mm	335 g/h
Grill Oven burner	1	0,85 mm	195 g/h
Bottom oven burner	1	0,92 mm	210 g/h

