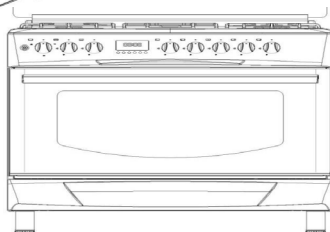
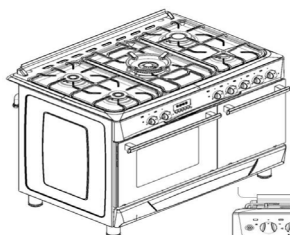




**Since 1958**

90 x 60  
Range Cooker  
Instruction Manual



# Introduction

Dear Customer

Thank you for choosing this quality Univa Gas and Gas/Electric Cooker.

This User Manual contains important safety information and instructions on the operation and maintenance of your appliance.

Please take the time to read this User Manual before using your appliance and keep this book for future reference.

**Reminder:** This user manual also applies to other models of the product.  
Differences between the models are clearly indicated.

## Symbols and Descriptions:

The following symbols are used in this user manual



- 1 Important information and useful hints for use
- 2 Warnings against the life and property risks
- 3 Warning against electric shock
- 4 Warning against fire risk
- 5 Warning against hot surfaces



**CAUTION : IF YOU SMELL GAS :**

- Turn off gas supply at bottle
- Extinguish all 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.  
Do not tamper or modify the appliance.**



**CAUTION : 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 re-light 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 until the service technician has declared it safe to do so.

**IMPORTANT INFORMATION FOR THE USER**

This appliance may only be installed by a registered SAQCC 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. 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: Your invoice is required when making a warranty claim.

**IMPORTANT INFORMATION FOR THE INSTALLER**

This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG 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.

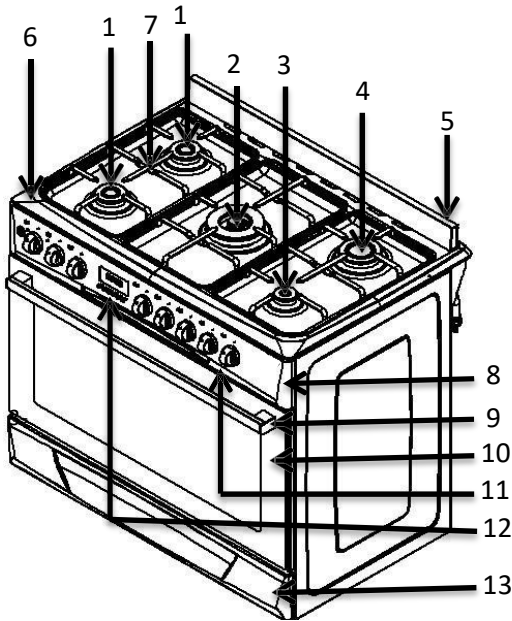
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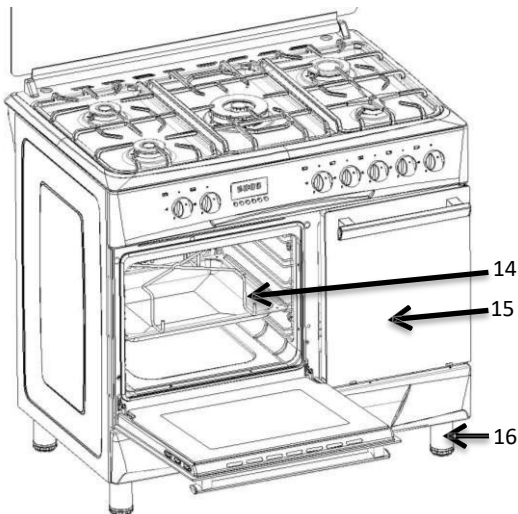
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# 1) Your product

## GENERAL VIEW



- 1- Semi-rapid burner
- 2- Wok burner
- 3- Auxillary burner
- 4- Rapid burner
- 5- Splash back / Glass cover
- 6- Cooking Hob
- 7- Pan Supports
- 8- Front panel
- 9- Door handle
- 10- Front glass
- 11- Control switches
- 12- Timer\*
- 13- Bottom Drawer\*
- 14- Cylinder holder\*
- 15- Gas cylinder compartment\*
- 16- Legs



\* Model Specific

## Technical Features

Voltage/Frequency	220-240 V 50-60 Hz
Total power consumption	Min. 0,006 kw/h – Max. 5,6 kw/h
Fuse to be used	Min. 16 A – Max. 25 A
Cable type/section	3 X 0,75 PVC – 3 X 1 PVC – 3 X 1,5 PVC – 3 X 2,5 PVC H05VV-F...
Cable length	Max. 1,5 m
Dimensions (height/width/depth)	878 x 900 x 645
Oven	Gas or Electric (model specific)
Internal lighting	25 W
Grill power consumption	2000 W
Usable volume of the oven	90 x 60 = 108L 90 x 60 with Fan = 98L With cylinder compartment = 66L With cylinder compartment & fan = 59L

**Basis:** For domestic electric ovens, the power label info is given as per the standard EN 50304. The values are determined according to the standard load and functions of the lower-upper heater or fan supported heating\* (model specific).



Technical specifications may be modified to improve the product quality without any prior advice



The figures in this manual are schematic and they may differ from your product.



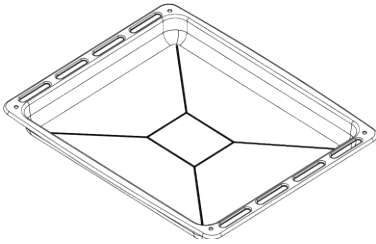
The values given in the marks on the product or other printed documents provided together with the product, are values obtained in laboratory according to the respective standards. These values may vary depending on the use and environmental conditions of the product.

## ACCESSORIES

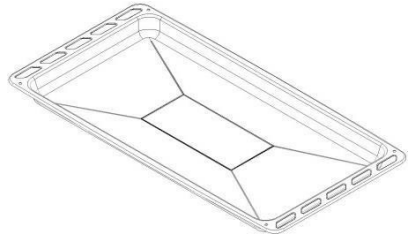


Accessories provided may vary depending on the version of the product. All accessories described in the operating manual may not be available in your product.

**Oven Tray:** Suitable for roasting, pastry, frozen foods, etc



Tray for model with gas cylinder compartment

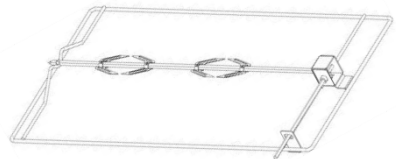
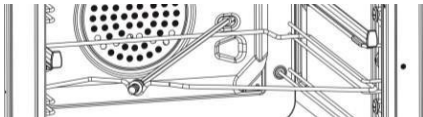
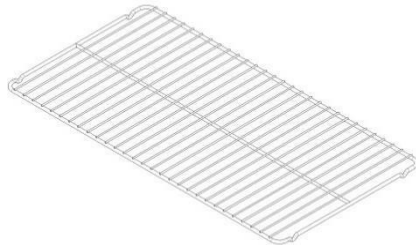


90 x 60 oven tray

**Wire rack :** Adjustable shelf for roasting

Wire shelf for model with gas cylinder compartment

90 X60 Oven wire shelf



OPTIONAL

Rotisserie stand for model with gas cylinder compartment

OPTIONAL

90 x 60 rotisserie stand

## 2) Important safety instructions

---

This section contains safety instructions to help prevent risks of personal injury or property damage. Violation of these instructions will make the warranty invalid.

### General Safety

- This product is not designed for use by any person (including children) incompetent in physical, or mental capability, or lack of information or experience, unless supervised by an adult who will be responsible for their safety and give necessary instructions on the use of the product. Children should be supervised and not be allowed to play near or with the product.
- Connect the product to an earthed socket/mains protected by a fuse in compliance with the values given in the “Technical specifications” In case of use with or without transformer, remember to commission a qualified electrician for the earthing installation. If the product is used and not earthed as per local regulations, Univa will not be responsible for any possible damage or injury.
- If the power cable/plug is damaged, do not operate the product. Call the authorized Service Center.
- If the product is defective and has visual damage, do not operate the product.
- Do not make any repair or modification to the product.
- Never wash the product by spraying or pouring water on it! Risk of electric shock!
- Do not use the product when intoxicated or on medication affecting your ability to operate the stove
- Disconnect the power to the product during installation, maintenance, cleaning and repairs.
- The installation and any repairs/maintenance must be carried out by an authorized Service Center. Univa will not be liable and the warranty of the product becomes invalid if maintenance / repairs are performed by unauthorized persons.
- Be careful when you use alcohol in your food. Alcohol evaporates at high temperature and may cause fire by bursting into flame when in contact with hot surfaces.
- Do not heat closed tin cans or glass jars. It will generate heat / pressure and cause the tin / jar to burst.



- As the sides of the product get hot during use, do not store inflammable substances near the product.
- Do not store any flammable or combustible substance in the product.
- Do not place the baking tray, plates or aluminum foil directly on the base of the oven as this will cause damage to the base of the oven.
- All ventilation channels should be kept unobstructed.
- Care must be taken to avoid personal injury / burns when using the appliance as components may become hot.
- When placing food inside and taking it out of hot oven, always use heat-resistant oven gloves.
- Do not use the product when the glass on the oven door is removed or broken.
- When the oven is in use, the rear surface may also get hot. Power connections should not come into contact with the rear surface as this may damage the connections.
- Do not compress the connection cables to the door of the oven and do not pass them over hot services. Melting of the cable may cause a short circuit and could cause a fire.
- Make sure the product is switched-off after each use.
- Do not touch the product when in use as the appliance and accessible parts become hot and can cause injury.
- As hot oil may cause fire, always be careful and supervise the cooking process.
- Do not attempt to extinguish fire with water; immediately disconnect power to the product and close the burning part with a wet blanket.
- Do not use steam cleaner.
- Do not use aggressive cleaning materials or sharp metal scrapers to clean the inside, glass or oven door as this may destroy the surface and cause the glass to break.
- **CAUTION:** Prior to replacement of the oven lamp, disconnect the power and allow it to cool down to eliminate risk of electric shock.
- Note: 1st shelf of the oven is the lowest shelf.
- Do not use nylon, flammable and heat-sensitive materials on or near the product.
- Only use pots that are similar in diameter as the burners / plates.

## Safety for children

- **CAUTION:** During and after use of the product, the exposed and accessible parts of the product will be hot - keep the children away to allow for sufficient cool down to avoid injury.
- Children under 8 years are forbidden to touch the product unless they are supervised by an adult person.
- This product may be used while supervised, by children older than 8 years of age, and/or people who are physically or mentally impaired, provided they are informed of the risks and the safe use has been demonstrated to them.
- Children should not play with or near the product. Cleaning and maintenance of the equipment should not be performed by children.
- Packaging materials may be dangerous and should be kept at a place not accessible by children or be disposed in accordance with waste disposal instructions.



Do not place any heavy object on the open oven door and do not allow children to sit on the door. This may cause the unit to overturn and damage the oven door hinges.

## Safety for power related operations

- All operations on the electric equipment and systems should be performed by competent and authorized persons.
- This product is not suitable for use by remote control.
- In case of any damage, switch off the product and disconnect the power. For this purpose, switch off the mains switch of your home.
- Make sure the fuse current complies with the product current.

## Intended use

This product is designed for cooking purposes and domestic use only.

**CAUTION:** This product should not be used for any other purpose such as a heater, warming crockery or hanging towels / clothing for drying or heating purposes.

The manufacturer does not assume any responsibility for any loss that may arise due to improper use or transportation of the product. The oven section is for the use of defrosting, baking, and grilling.

## 3) Installation

---



Where the appliance is intended to be permanently installed, the installation shall only be carried out by a registered installer and that such installations shall comply with the requirements of SANS 10087-1 or SANS 827 as applicable.

### Prior to use of the product



Make sure the power and/or gas installation is done by a qualified installer.



The preparation of the area/place where the product will be installed, and arrangements for the installation to be done by a qualified installer, is the responsibility of the customer.



Follow the requirements specified in the related local standards with respect to power and/or gas installations.



Before installation, inspect the product for any damage. If the product is damaged, do not install as damaged products poses a safety risk.



Any work on the gas equipment and systems should be performed by authorized and competent persons.



The products have no system for discharge of the gases released as a result of combustion. Gases are released directly into the room. The product should be installed and connected according to the applicable installation regulations.

**IMPORTANT:** Take note of ventilation requirements.



A well-ventilated room is essential for the safe operation of your product. If there is no door or insufficient ventilation, then additional ventilation should be installed.



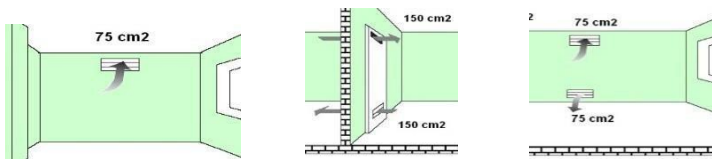
Kitchen footprint should be more than 8m<sup>2</sup> and kitchen volume should be greater than 20m<sup>3</sup>.



Chimney outlet should be at a height of 1.80 meters from the floor and open to the atmosphere in a diameter of 150mm.



Air vent should be minimum 75cm<sup>2</sup> near the kitchen floor for opening to the outer atmosphere.



## Installation and connections



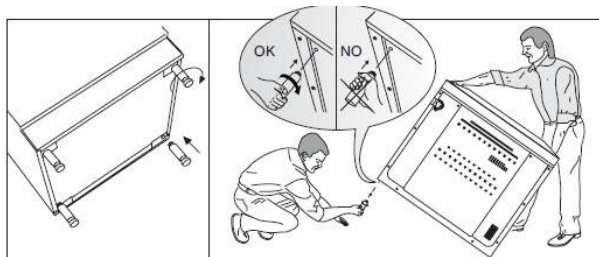
Property damage!

Do not use the door and/or handle to move the product.

### Mounting of the legs



The legs of the product are not assembled during the installation of the product. The legs of the products are packed in the bag located inside the oven. Mount the legs of your product and adjust it to the kitchen counter. For the gas-fired ovens, if the legs are not mounted, the function of the oven may be impaired.



## Power connection



### The product must be used with an earthed line!

The manufacturer will not be responsible for any damages that may occur if it is used without earthed line.



The manufacturer will not be liable should any risk of electric shock, short circuit or fire occur due to installation done by unqualified persons! Connection of the product to the mains must be performed by qualified installer. Failure to have it professionally and correctly installed, will void the warranty.

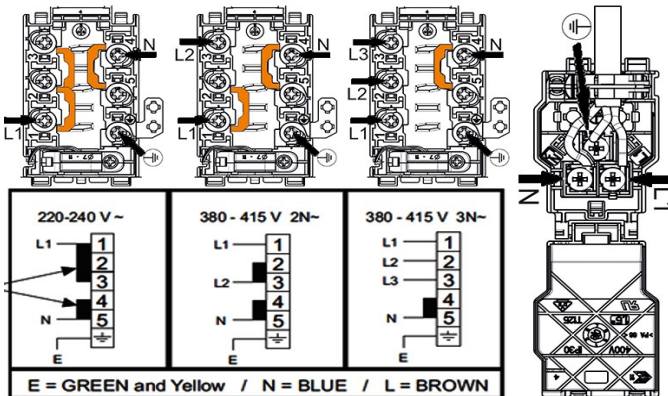


Risk of electric shock, short circuit or fire can be caused due to the use of a damaged power cable! The power cable should not be crushed, twisted or compressed and should not make contact with the hot parts of the product. If the power cable is damaged, it should be replaced by a qualified electrician.

- Mains supply data must correspond with the data indicated on the nameplate situated at the rear of the product.
- Connection cable of the product must comply with the technical specifications and power consumption.



Risk of electric shock! Prior to starting any work on the power installation, switch off the power supply at the mains.



## Gas connection



Any work on the gas equipment and systems must be performed by authorized and competent persons.  
Prior to installation, check that the local supply conditions (gas type and gas pressure) are compliant with the product settings.

## LPG connection

The gas hose and gas valve you use for your oven should be safe. Attach the gas supply hose at the hose end, being the oven, and secure with clips and screw (Figure 6).

Gas hose of the oven should be no longer than 1500mm.

Pressure of the valve to be used for LPG should be 30 mbar- 300mmSS and certificated.

**Do not use an adjustable pressure reducing valve!**



**Gas supply hose should not pass through the hot section behind the oven. Temperature of the gas hose should not exceed 90°C**

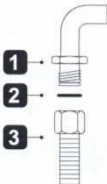
Prior to use, make sure the system is gas-tight.



- 1- G1/2 Nipple (union)
- 2- Silicone gasket
- 3- G1/2 Hose inlet (gas inlet)
- 4- Metal clamp
- 5- Gas hose (inner diameter 8mm )

Figure 6

## NG (natural gas) connection



- 1- G1/2 Nipple (union )
- 2- Silicone gasket
- 3- G1/2 NG hose ( natural gas hose as per EN 14800)

If your equipment is set for natural gas, you should have it connected by an installer registered with the natural gas distribution company. Natural gas connection of your equipment is 1/2".

To convert your equipment from LPG to natural gas or from natural gas to LPG, call the nearest service center for gas conversion settings.

Placement of cylinder wire and gas cylinder in case of product equipped with cylinder compartment.

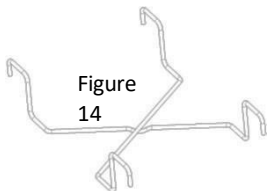


Figure 14

Take the cylinder wire inside the boiler (figure 14 ) and put it in designated place inside the cylinder compartment ( Figure 15 ).

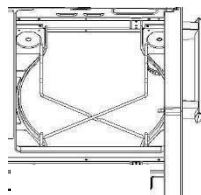


Figure 15

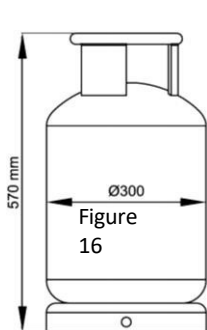


Figure 16

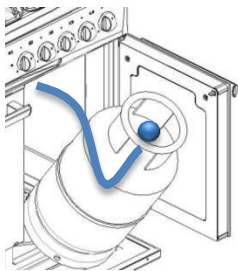


Figure 16A

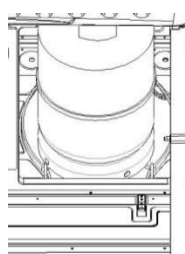


Figure 17

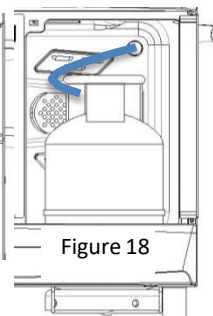
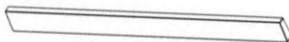


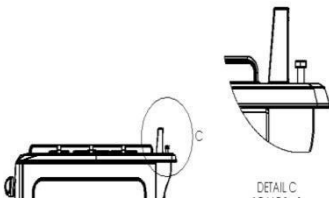
Figure 18

- Open the door of the lower cabinet and mount the regulator to the cylinder.
- It should be in such dimensions as those dimensions shown in the Figure 16.
- As shown in the Figure 16A, first place the lower part of the cylinder and then place the top part of the cylinder (figure 17).
- As shown in the Figure 18, the gas hose should be mounted without keeping it long. Make sure the gas hose is not damaged when the cylinder is placed and removed.

## Assembly of Splashback (Optional)

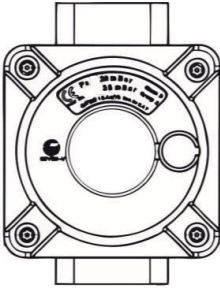


For some versions, we use “Splash Back” instead of the top glass cover; and the said Panel is located in the Lower Drawer\* /oven as packed; how to mount this Panel is described below step by step:



Using a spanner, untighten the screws (10) at the right and left sides on the rear of the tray and position the skirt sheet into the channel in the lower part and tighten the screws again.

## Regulator



This appliance requires 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.

If the regulator is mounted on the product, do not remove or adjust the regulator.

This device is fixed to prevent any failures arising from high gas pressure.

In case of conversion from LPG to NG, you are not required to remove the part.

## LPG - NG, NG – LPG conversions;

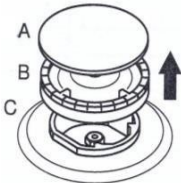


Figure 19

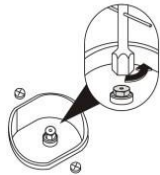


Figure 19.1

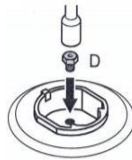


Figure 19.2

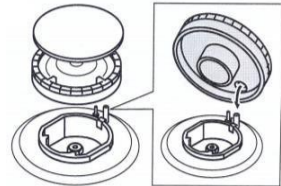


Figure 19.3



Figure 19.4

Remove the burner cover and burner as shown in Figure 19. Remove the injector by help of 7's socket screw driver as shown in Figure 19.1.

Fix the injector (D) you want to convert as shown in Figure 19.2 Place the burner in position again as shown in Figure 19.3.

Upon completion of the conversion, ignite the burners in order sequence, remove the switch on the control panel and adjust the low flame length by tightening or untightening the screw on the gas valve (Figure 19.4) or inside the valve shaft.

- To convert the oven burner, first remove the oven cover
- Remove the screws at the marked points ( Figure 20 ).

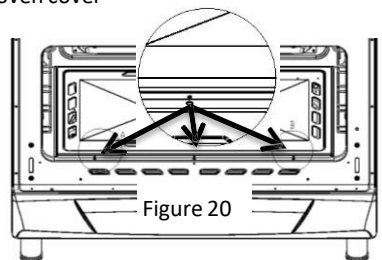


Figure 20



- Lift up the burner housing sheet first in direction of arrow and then upward towards the inside of the boiler and pull towards you to remove the sheet (figure 21)
- Remove the mounting screws of the burner and pull the burner 15mm to release the burner (figure 22).

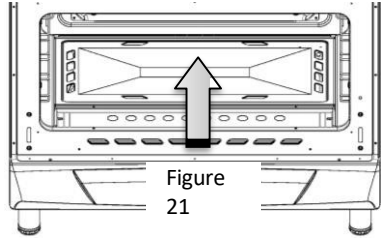


Figure 21

- If there is lighter and thermo element on the burner, remove the fixing rings and take the parts away from the burner.
- After the burner is released, the injector can be removed with a # 7 socket spanner and the required injector is mounted.
- Untighten the air adjusting screw on the burner and line-up the corresponding letter of the gas type you want to adjust, to the same axis of the screw and tighten the screw.

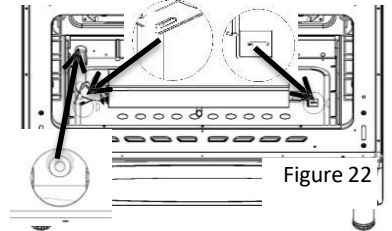
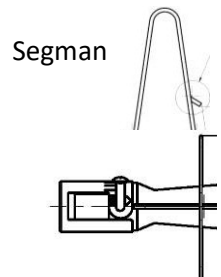


Figure 22

Align it to GPL indicated on the air adjusting sheet for LPG.

For NG, align it to 'N' on the air adjusting sheet.



## Leakage control

Open the valve or natural gas valve and apply soap water with ample foam to the connection point to check that the valve is gastight.

### Never control with the flame.

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light 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 it is safe to do so.

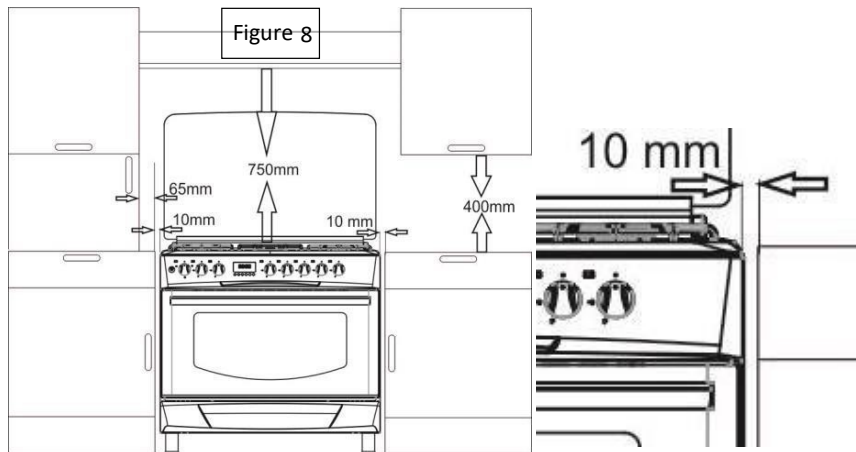
## Final control

1. Plug the power cable into the socket and activate the fuse of the equipment.
2. Control the functions.

## Placement

Position the product after checking the required power and gas connection. When positioning the unit, ensure that the gas hose and power cable are not near the hot surface of the product and the gas hose and power cable are not damaged.

Set your product to the kitchen counter as a minimum according to the dimensions shown in the Figure 8.



## Disposal of the product

## Destruction of the product

Packaging materials are dangerous for children. Keep the packaging materials out of reach for children.

The packaging is made of recyclable materials. Sort and dispose according to waste instructions - Do not dispose with normal domestic waste.

## Transportation operations in future

- Keep the original package of the product and move the product in this original packaging. Observe the instructions on the box. If the original box is not available, then wrap it with bubble wrap or thick paperboard and tape it firmly.
- In order to prevent that the wire grill and tray in the oven do not damage the inner of the oven door, place a carton strip on the inner of the oven door and align with these trays. Tape the oven door to the side walls.
- Tape the caps and tray supports firmly in place.
- Do not use the door or handle to move or transport the product.



**Do not place/transport any object on the product. The product should be moved upright.**



**Inspect the product for any damage that may occur during transportation.**

## Disposal of old product



Dispose of the old product without damaging the environment. This product has a symbol (WEEE) on this product, indicating that the electric and electronic equipment waste should be collected separately. In other words, it means that in order to recycle or disassemble this equipment to minimize any effect of it on the environment, the EU Directive 2002/96/EC should be observed. For further information, contact your local authorities.

Electronic products not subject to any controlled waste collection process constitute potential risk both for the environment and human health as they contain harmful substances.

Contact the authorized dealer or local waste collection center for correct disposal of the product.

Always cut the power plug and break the door lock, if any, so that children are not exposed to any danger.

## 4) Initial Preparation

---

### Requirements for energy saving

The following information will help you use the product in the most energy efficient way:

- Use containers, dark in color or enamel coated for better heat transmission in the oven.
- When cooking food, preheat the oven if it is required to be done as per the recipe or the table given in the operating manual.
- Do not open the oven door frequently when cooking.
- Try to cook more than one dish in the oven simultaneously by placing two pans/trays on the wire shelf.
- Switch the oven off several minutes before cooking is completed and do not open the oven door.
- Defrost frozen food before cooking.

### First use

#### First cleaning



Some detergents or cleaning agents may damage the surface.

1. Remove all packaging materials.
2. Wipe surface of the product with a damp cloth or sponge and wipe it dry with a clean cloth.

#### First Heating

Heat the product for 30 minutes and then switch it off. Thus any waste and layers possibly left in the oven during production, are cleaned by elimination through incineration.



Hot surfaces may cause burns! Do not touch hot surfaces of the unit. Keep children away from the product and use oven gloves!

## Electric oven

1. Remove the oven trays and wire shelf from the oven.
2. Close the oven door.
3. Select the static position.
4. Select the highest temperature; see *Use of the electric oven*.
5. Operate for 30 minutes.
6. Switch off the oven; see *Use of the electric oven*.



Smell and smoke occurs during the first heating. Ensure sufficient ventilation.

## 5) Use of the oven

---

### General information about cooking and grilling in the oven



Risk of burn caused by hot steam - Be careful when opening the oven door

### Hints on cooking in the oven

- Use appropriate metal plates with non-stick coating, aluminum containers, or heat-resistant silicone moulds.
- Use the space on the shelf in an optimum way.
- Place the cooking mould at the centre of the shelf.
- Select the correct shelf position prior to operating the oven or grill. Do not change the shelf position when the oven is hot.
- Hold the oven door firmly.

### Hints on roasting

- When cooking whole chicken, turkey and roast meat (i.e. beef, pork, lamb, etc), the cooking performance will improve if you marinate the meat with lemon juice and black pepper.
- Cooking bone-in-meats would take 15-30 minutes more than those without bones.
- Calculate the cooking time at 4-5 minutes per centimeter of the meat thickness.
- After expiration of the cooking time, keep the meat in the oven for 10 minutes. Meat juice is better distributed on the fried meat and when cutting the meat, it remains juicy and tender.
- Fish should be placed on a flame-resistant plate on the medium or lower shelf setting.

### Hints on grill

When you grill red meat, fish and fowl, they turn brown quickly, forming a nice peel and do not get dry. Kebabs, sausages and juicy vegetables (e.g. tomato, onion) are especially suitable for grilling.

- Distribute the parts to be grilled on the tray with wire grill, in such a way that it does not extend beyond the sizes of the heater.
- Slide the oven tray in the oven at the required level.



### Fire risk arising from food not suitable for grill

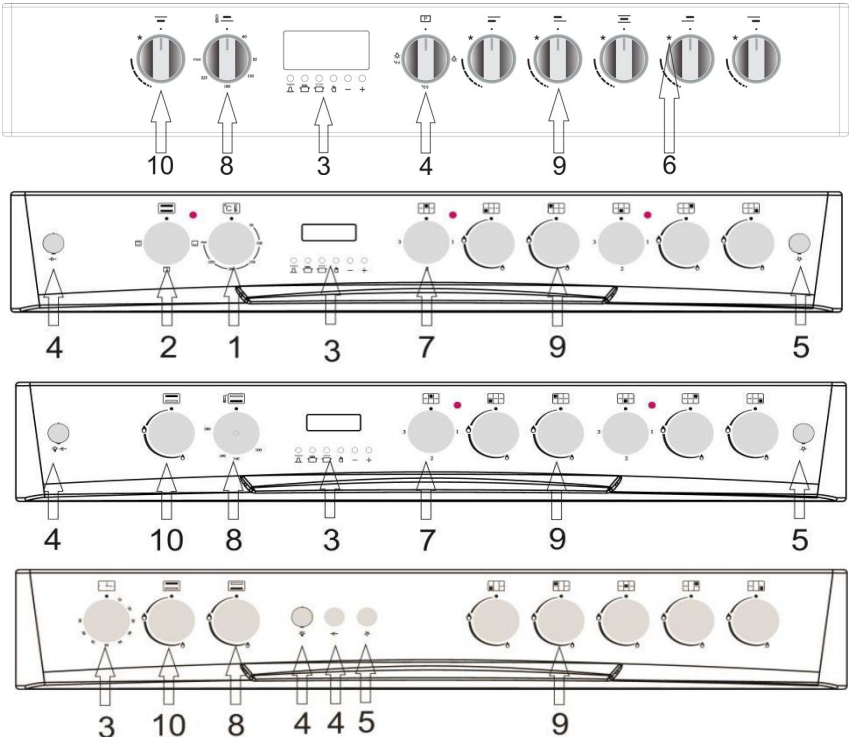
Only grill food suitable for intensive grill flame.

Do not position the food too close to the rear of the grill as this is the hottest space and oily food may burst into flame.

## Use of electric oven

### Selection of temperature and operation mode

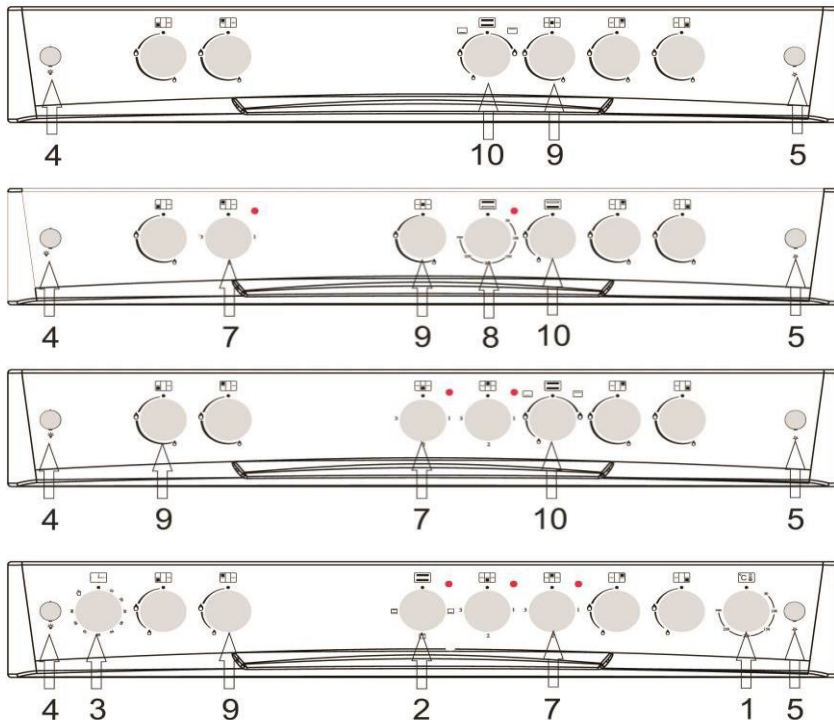
#### Models with sealed burners:



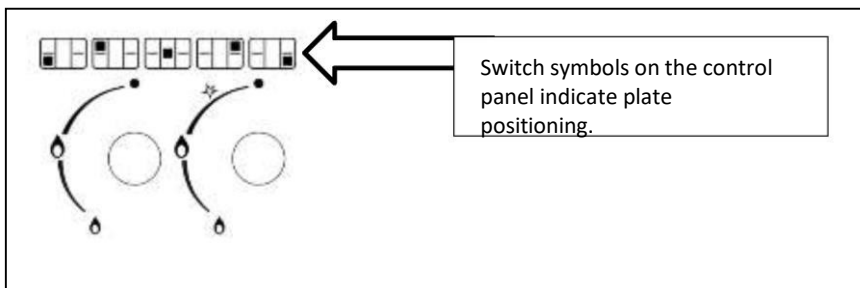
- 1 Electric temperature switch
- 2 Electric function switch
- 3 Timer switch
- 4 Rotisserie switch
- 5 Ignite button

- 6 Ignite switch symbol
- 7 Electric heater switch
- 8 Gas thermostat oven switch
- 9 Gas burner switch
- 10 Gas oven switch

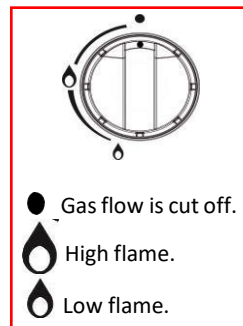
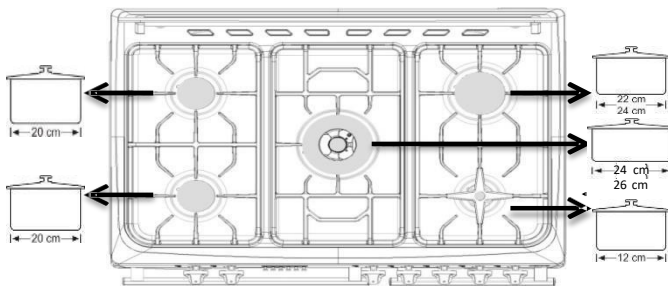
## Models with open burners


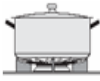


### Use of the gas burners:



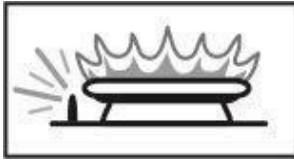
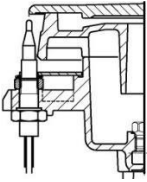
- 1: Push the Gas burner switch and turn anticlockwise to high flame and-or temperature position on the panel.
- 2: Ignite the lighter according to the version of your oven
- 3: Set to the desired flame position.
- 4: When the cooking is completed, turn the oven switch clockwise to the upper point to switch off the oven heater.





**Size of the container and dimension of the gas flame should correspond. Adjust the gas flame in such a way that it will not protrude from the container base. Place the pot/pan in the centre of the selected pan support.**

	GAS TYPE & PRESSURE							
BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar
AUXILIARY	Ø 0,92	Ø 0,70	Ø 0,70	Ø 0,75	Ø 0,50	Ø 0,50	Ø 0,45	Ø 0,50
	1,15 kW	0,90 kW	0,95 kW	0,90 kW	0,90 kW	1,10 kW	0,90 kW	0,90 kW
	0,110 m <sup>3</sup> /h	0,086 m <sup>3</sup> /h	0,090m <sup>3</sup> /h	0,097 m <sup>3</sup> /h	65 g/h	79 g/h	65 g/h	64 g/h
SEMI RAPID	Ø 1,10	Ø 0,92	Ø 0,92	Ø 1,00	Ø 0,65	Ø 0,65	Ø 0,60	Ø 0,65
	1,75 kW	1,55 kW	1,65 kW	1,60 kW	1,65 kW	1,70 kW	1,65 kW	1,65 kW
	0,167m <sup>3</sup> /h	0,148 m <sup>3</sup> /h	0,157m <sup>3</sup> /h	0,173m <sup>3</sup> /h	120 g/h	124 g/h	120 g/h	118 g/h
RAPID	Ø 1,40	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,80	Ø 0,80	Ø 0,70	Ø 0,80
	2,80 kW	2,60 kW	2,80 kW	2,40 kW	2,50 kW	2,60 kW	2,50 kW	2,50 kW
	0,268 m <sup>3</sup> /h	0,248 m <sup>3</sup> /h	0,267 m <sup>3</sup> /h	0,260 m <sup>3</sup> /h	182 g/h	189 g/h	182 g/h	179 g/h
RAPID (SABAF)	Ø 1,40	Ø 1,15 (Y)	Ø 1,10	Ø 1,21 (F2)	Ø 0,85	Ø 0,80	Ø 0,75	Ø 0,85
	2,80 kW	2,90 kW	2,90 kW	2,80 kW	2,80 kW	2,50 kW	2,80 kW	2,80 kW
	0,268 m <sup>3</sup> /h	0,276 m <sup>3</sup> /h	0,276 m <sup>3</sup> /h	0,310 m <sup>3</sup> /h	204 g/h	182 g/h	204 g/h	200 g/h
DUAL WOK (SABAF)	Ø 1,90	Ø 1,70	Ø 1,70	Ø 1,57	Ø 1,07	Ø 1,00	Ø 0,83	Ø 1,07
	4,80 kW	4,80 kW	5,30 kW	4,60 kW	4,60 kW	4,60 kW	4,50 kW	4,60 kW
	0,457 m <sup>3</sup> /h	0,457 m <sup>3</sup> /h	0,505 m <sup>3</sup> /h	0,509 m <sup>3</sup> /h	335 g/h	335 g/h	327 g/h	329 g/h
TRIBLE WOK (DEFENDI)	Ø 1,55	Ø 1,45	Ø 1,45	Ø 1,40	Ø 0,98	–	Ø 0,98	Ø 0,98
	3,30 kW	3,70 kW	3,60 kW	3,40 kW	3,80 kW		4,80 kW	3,80 kW
	0,309 m <sup>3</sup> /h	0,352 m <sup>3</sup> /h	0,343 m <sup>3</sup> /h	0,368 m <sup>3</sup> /h	276 g/h		276 g/h	271 g/h

## Gas cut-off safety assembly (for versions with thermal element)

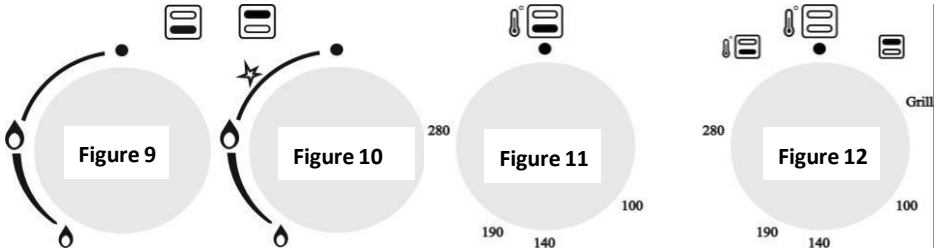


If the hob burners have thermal element, safety mechanism is activated and cuts off the gas immediately against overflow liquid.

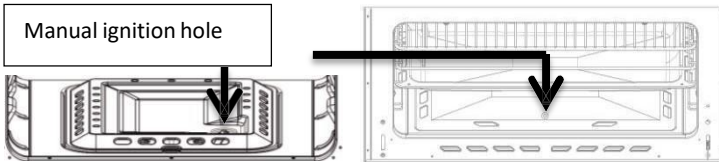
- 1: Push the Gas Range switch and turn anticlockwise to high flame position.
- 2: Ignite the lighter according to the version of your range.
- 3: After ignition, push and hold the switch for 3-5 seconds to activate the safety mechanism.
- 4: If no ignition occurs after pushing and releasing the switch, repeat the same action by pushing and holding the switch for 15 seconds.
- 5: Set to the desired flame position.
- 6: When cooking is complete, turn the oven switch clockwise to the upper point to switch off the oven heater.

## Use of the gas oven

Switch symbols on the control panel indicate switch position.



- 1- Push the Gas Oven switch and do 1-turn anticlockwise to high flame and/or temperature position on the panel.
- 2- If, as shown in the Figure 12, the oven button controls the burner of the upper heater, push the switch and turn clockwise to the grill inscription or flame sign.
- 3- Ignite the lighter according to the version of your oven.



- 4- In case of versions with thermal element, after ignition, push and hold the switch for 3-5 seconds to activate the safety mechanism.
- 5- If no ignition occurs after pushing and releasing the switch, repeat the same action by pushing and holding the switch for 15 seconds.
- 6- Set to the desired flame position.
- 7- When the cooking is complete, turn the oven switch clockwise to the upper point to switch off the oven heater.



F9 Series						F9 Series Bottle Compartment			
						G30 30mbar	G30 50mbar	G31 37mbar	
	G31 37mbar	G20 20mbar	G20 25mbar	G30 30mbar	G30 50mbar				
Oven Burner <i>Firin Brülör</i>	Ø0,92	Ø1,30	Ø1,30	Ø0,92	Ø0,85	Oven Burner / <i>Firin Brülör</i>	Ø 0,75	Ø 0,70	Ø 0,75
	3,50 kW	3,00 kW	3,50 kW	3,50 kW	3,80 kW		2,40 kW	2,40 kW	2,40 kW
	250 g/h	0,286 m³/h	0,333 m³/h	254 g/h	276 g/h	175 g/h	175 g/h	171 g/h	
Grill Burner <i>Izg. Brülör</i>	Ø0,85	Ø1,20	Ø1,20	Ø0,85	Ø0,85	Grill Burner / <i>Izgara Brülör</i>	Ø0,70	Ø 0,65	Ø0,70
	3,00 kW	2,60 kW	3,00 kW	3,00 kW	3,80 kW		2,00 kW	2,00 kW	2,00 kW
	214 g/h	0,248 m³/h	0,286 m³/h	218 g/h	276 g/h		145 g/h	145 g/h	143 g/h

### Use of grill sheet (\*model specific)

- When using the upper burner in gas ovens, the oven door opens as shown in the figure 13.
- Grill sheet is mounted on rollers located under the control panel; the cover is pushed forward to make contact with the grill sheet.

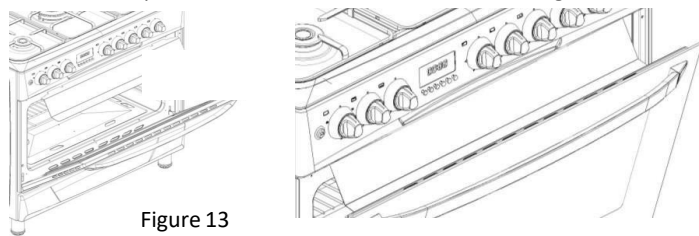
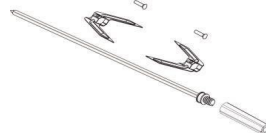


Figure 13

### Use of Rotisserie (optional)

- If your product has rotisserie accessories, take the rotisserie among the accessories and loosen the screw of the V-sheet (dovetail) on the rotisserie. Insert the rotisserie into the chicken and replace V-sheet firmly and tighten the screw.
- Bakelite part behind the rotisserie will help you carry the product easily. During the cooking process, this part should be removed.
- Attach one chicken with maximum weight of 8kg on the rotisserie.
- **Grill burner is used to fry chicken.**



### Use of the electric oven

Operation of the electronic oven is selected by use of the function switch. Temperature is set by the temperature switch. All oven functions are switched off by turning the respective switch to the off (upper) position.

1. Set the oven timer to the cooking time; see Use of the oven timer.
2. Turn the temperature switch to the desired operating mode.
3. Turn the function switch to the desired operating mode.

>The oven heats up to the set temperature and maintains it. Temperature light is on during the heating process>

## Switching off the electric oven

Turn the oven timer to 'off' position.

In case the timer is set to a certain time, the timer will stop automatically; see *Use of the oven timer*.

Turn the function switch and temperature switch to the off (upper) position.

## Operation modes

The order of the operating modes shown may vary by model

### Upper and Lower Heating



Upper and lower heating is on. The food is heated from below and above at the same time. Suitable for cakes, pies, baking in cooking moulds, and casserole.

### Upper Heating



Only the upper heating is on. Suitable to brown food on the surface.

### Lower Heating



Only the lower heating is on. Suitable for food that needs to bake brown underneath, i.e. pizza.

### Lower + upper + turbo fan (optional)



Upper + lower and turbo motor heating is on. Heat is spread evenly. Suitable for cakes, pies, cakes in the cooking moulds or casserole.

### Grill (optional)



Grill (under the oven ceiling) operates. It is suitable for grilling meat.

- For grilling, place the food portions on the shelf position under the grill heater.
- Bring the temperature to the maximum setting.
- Turn the food over at about half of the grill time.

### Heavy Grill (optional)



Grill operates (under the oven ceiling). Suitable to grill meat.

- To grill, place the food portions on the correct shelf position under the grill heater.

- Bring the temperature to the maximum value.
- Turn over the food at half of the grilling time.

### Turbo motor (optional)



Ideal for defrosting.

### Turbo resistor + turbo fan (optional)



Turbo resistor and turbo motor heating is on. Heat is distributed evenly. Suitable for cakes, pies, cakes in the cooking moulds or casserole.

### Grill + chicken roasting (optional)



Suitable for cooking using the grill and rotisserie motor.

- Place the chicken/meat on the rotisserie for an even grill.
- Turn the temperature to the maximum value

### Heavy grill + turbo fan (optional)



Heavy grill (upper and grill resistor) turbo motor heating is on. Turbo motor guarantees more homogenous heating of the food. Suitable for casseroles.

### Use of the oven timer



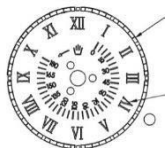
Version 2

#### MECHANICAL TIMER (version 2)

\*Model specific:

Turn the timer switch clockwise for cooking.  
Set the duration

#### ANALOG TIMER (version 4)




Version 4

1 – SETTING TIMER

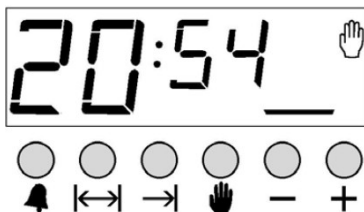
Press the button to set the time, hold it and turn anticlockwise

2 - SETTING THE COOKING DURATION

3- It is possible to set the cooking time with the analog timer up to 180 minutes. Alarm will automatically sound after completion of set time.

To cancel the alarm, turn the button anticlockwise without pressing it; continue until the manual symbol  appears on the display. Alarm will be off at this position.


## DIGITAL TIMER (version 3)

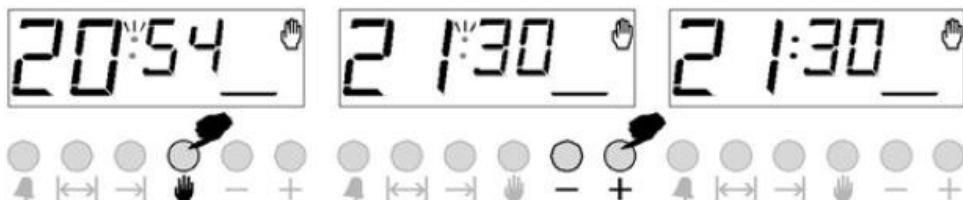


OT-3000-VFD-OD is an electronic timing module. Simply set the cooking time.

The digital timer may also be used as an alarm independently of the oven, programmable by minute.

### SETTING TIME

Setting time can only be done when there is no current cooking program set (the display shows the clock and hand icon). Press the button , the colon between the hour and minute starts to flash; set the time forward with **+** and backward with **-**. This is a 24 hour display.



1) Switch to hour setting mode. 2) Set the hour with + or - keys.

3) The display will be static after 5 seconds.

### SETTING ALARM

This function will allow the alarm to sound at the end of the set time.



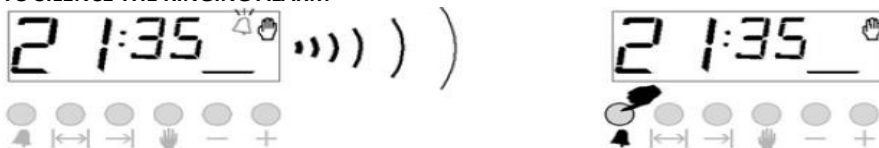
1) Select the alarm time setting mode.


2) Enter the time with + or - keys (e.g.: 5 minutes)

3) After several seconds, the display comes back to show the time.

**Note:** To identify the remaining time before the alarm sounds, press the key 

### TO SILENCE THE RINGING ALARM



- |   |  |
|---|--|
| 1) When the alarm time is set, the alarm starts to sound. | 2) Silence the alarm by pressing the key  . |
|---|--|

### AUTOMATIC COOKING PROGRAM

To immediately cook the food, place in the oven, simply enter the cooking time.

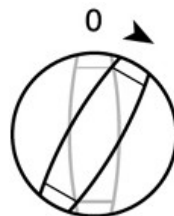
**Example:** We want to cook in the oven for 2 hours and 15 minutes.



- |                           |  |  |
|---------------------------|--|--|
| 1) The time is now 18:30. | 2) Enter the cooking duration in the setting mode. | 3) Enter the duration using the keys + or -. |
|---------------------------|--|--|




The oven timer is set to cook the food for 2 hours and 15 minutes starting from this moment. Remember to turn other control switches on the oven to the required positions according to the cooking function and temperature required.



4) After several seconds, the display will start to show the current time, indicating that the food is cooked.

**Note:** To cancel the set program by press the key .

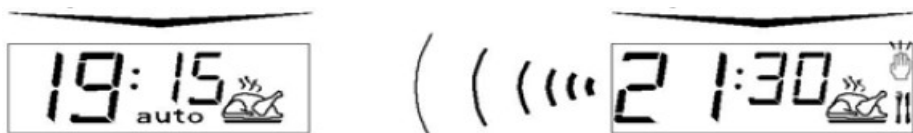
To view and, if required, set the time when the food will be ready to serve (cooking completion time) press the key . Example, setting is done for the food to be ready at 21:30.



- |  |  |  |
|--|--|--|
| 1) The display shows the time when the food will be ready, i.e. $18:30+2:15=20:45$ . | 2) You may set the cooking completion time pressing the keys + or -. | 3) After several seconds, the display will start to show the time. |
|--|--|--|

We have programmed the oven for the food to be ready at 21:30. We had previously set the cooking time as 2 hours and 15 minutes. The oven will start the cooking process at 19:15, cook the food for 2 hours and 15 minutes and the cooking program will be completed at 21:30.

- |  |   |
|--|---|
| The display to appear when cooking process starts: | The display to appear when the cooking process completes. |
|--|---|




When the cooking program completes, the alarm is enabled, and if not silenced, will sound for 7 minutes.



- |                         |                          |
|-------------------------|--------------------------|
| 1) Switch the oven off. | 2) Reset the oven timer. |
|-------------------------|--------------------------|

**Note:** The oven will remain disabled until you reset the oven timer.


### **IN CASE OF POWER FAILURE**

In case the mains power is off, the oven will remain disabled for safety. This situation is shown by the hand icon flashing on the display. In this position, even if there is currently a cooking program, it will be deleted. The time shown on the display is also not correct and is required to be adjusted. First press the key  to enable the oven and then set the time (see time setting).

***Note:** If you do not intend to use the oven, remember to turn the switch on the oven to the 'off' position.*


**THE FLASHING 'HAND ICON' INDICATES THAT THE OVEN IS DISABLED - PRESS THE KEY  TO SWITCH TO THE NORMAL POSITION.**

### **SETTING ALARM VOLUME**

- 1) Reset the oven timer by pressing the key .
- 2) To hear the set volume keep the (-) key pressed. Release the key (-) and press & hold it again to listen to and select the volume. (3 levels)
- 3) Now the alarm will sound at the volume you listened to last.

***Note:** The default alarm volume is at the highest level. When the mains power is off, and if the alarm volume was changed, it will revert to the default setting.*

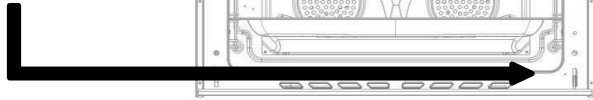
### **SCREEN BRIGHTNESS SETTING**

- 1) Reset the oven timer by pressing the key .
- 2) Press the key (+). Pressing and releasing the key (+) will allow viewing the screen brightness level (3 levels)
- 3) Now the screen will be at the brightness level you left last.

***Note:** The default screen brightness is at the brightest level. When the mains power is off, and if the screen brightness level was changed, it will revert to the default setting.*

## Cooking duration table

The lowest shelf of the oven is the 1<sup>st</sup> shelf.



1. The indicated values are determined at the laboratory and may vary from your requirement.
2. Switch off the Function and Oven using the temperature switch.

Food	Cooking container	Shelf position	Temperature (°C)	Cooking duration (m) (approx)
Cake in tray	Oven tray	3	170...180	25...35
Cake in mold	Cake mold 18...22 cm	1...2	170...180	30...40
Cookie	Oven tray	3	170...190	25...35
Crisp Millefeuille	Oven tray	3	180...190	25...35
Donut	Oven tray	3	170...180	25...35
Pie	Oven tray	3	200	40...50
Phyllo dough	Roasting tray	5	200	35...45
Pastry	Oven tray	3	180...190	40...45
Dough pastry	Oven tray	3	180...190	40...50
Pizza	Oven tray	1...2	200...220	15...20
Steak	Oven tray	1...2	15 min.Max.»	100...110
Lamb leg	Oven tray	1...2		90...100
Roasted chicken	Oven tray	4		60...70
Turkey part	Oven tray	1	25 dk.220 »	180...240
Fish	Oven tray	1...2	200	15...25

**Adjust the temperature to 150°C after "minutes maximum"».**

## Operation of the grill



Hot surfaces may cause burns. Close the oven door during grilling.

**When grilling, turn the timer setting switch, if any, to the hand symbol.**

## Switching on the grill

- 1) Turn the function switch to the grill symbol.
  - 2) Set it to the required grill temperature.
  - 3) If required, do preheating for about 5 minutes.
- >> Temperature light turns on.



## Switching Off the Grill

1. Turn the function switch to the off (upper) position.

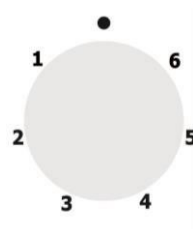
## Grilling with the electric grill

Food	Shelf position	Grill time (minutes)
Fish	4	30...40
Chicken in part	4	40...50
Lamb chops	4	40...50
Steak	4	40...50
Veal chops	4	40...50
*depends on thickness.		

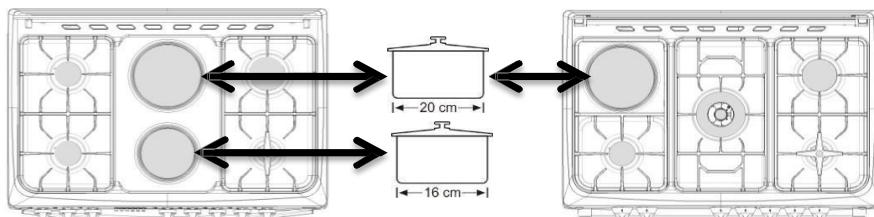
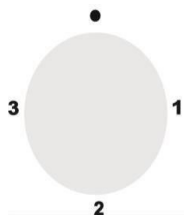
## 6) Use of the electric plates (\*model specific)

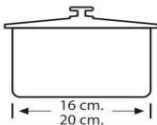
If your product is equipped with electric burner, the switching system to be used will be optionally as follows:

Position Of Switch	Ø145 1000W	Ø145 RAPID 1500W	Ø180 1500 W	Ø180 RAPID 2000W
1	100 W	156 W	155 W	200 W
2	165 W	210 W	185 W	250 W
3	255 W	285 W	330 W	330 W
4	510 W	820 W	390 W	930 W
5	750 W	1070 W	731 W	1250 W
6	1000 W	1500 W	2000 W	

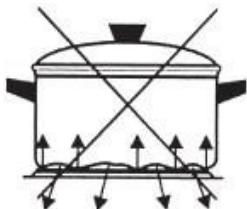


Position Of Switch	Ø145 1000W	Ø145 RAPID 1500W	Ø180 1500W	Ø180 RAPID 2000W
1	250 W	400 W	400 W	750 W
2	750 W	1100 W	1100 W	1250 W
3	1000 W	1500 W	1500 W	2000 W

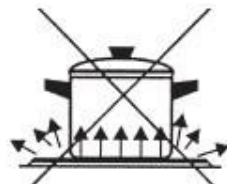
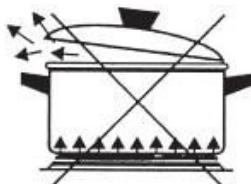




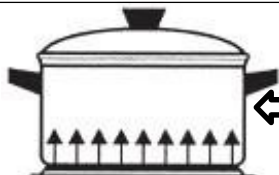
In order to take advantage of the electric range in the most energy efficient way; it is recommended to use pots of 16-20cm in diameter.



An uneven pot base causes high energy consumption and heat does not distribute evenly.



The pot is too big or too small. Damage can be caused to the plates if it overflows. Pots with very small base diameters are not cost-effective and consume excessive energy.



**Correct way of use.**



Use dry based pots on the range. Do not put the pot lid, particularly the wet ones, on the range.



After use, allow it to cool down and wipe with a damp cloth. With excess dirt, clean thoroughly with water and non-abrasive cleaning cloth or sponge.



After cleaning the range, heat the plates for several minutes to dry the top of the range. If not in use for an extended time, lubricate the top with a thin layer of clean cooking oil.

Stainless metal sheet around the electric plates may discolor due to heat. This will not affect the use of the plates.

## 7) Maintenance and cleaning

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### General information



If the product is cleaned regularly, the service life of the product extends and the frequently encountered problems are reduced

Risk of electric shock!

Power connection to the product should be switched off prior to cleaning to avoid any risk of electric shock .



**“Caution: Glass lid may crack when heated.  
Switch off all burners before the glass cover is closed.”**



Hot surfaces may cause burns!

Allow the product to cool down prior to cleaning it.

- Product should be cleaned after each use. Food remnants can easily be removed and when the product is used subsequently, incineration of such waste is prevented.
- No special cleaning agent is required to clean the product. Clean the product with washing liquid, lukewarm water, a soft cloth or sponge and dry with a dry cloth.
- Ensure any liquid left after cleaning, is completely wiped off and any food spillage during the cooking process, is immediately cleaned.
- For cleaning stainless or inox surfaces and the handle, do not use cleaning aids containing acid or chlorine. Wipe in one direction with a soft cloth damped with washing liquid.



Some detergents or cleaning agents can damage the surface. Do not use aggressive detergents, cleaning powders / creams or sharp objects.



Do not use steam cleaning products for cleaning purpose.

### Cleaning of the control panel

Clean the control panel and control switches with a damp cloth and wipe it dry with a dry cloth.



Control panel may get damaged! Do not remove the control switch to clean the control panel.

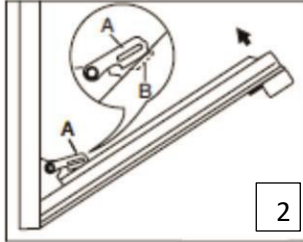
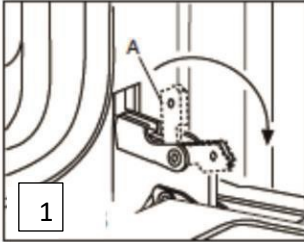
### Cleaning the oven

No oven cleaner or other special cleaning agents are required to clean the oven. It is recommended to wipe the oven with a damp cloth when it is still lukewarm.



## Cleaning and removal of the oven door

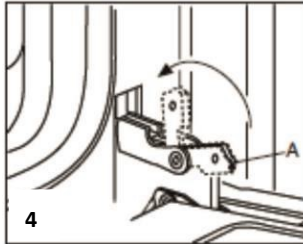
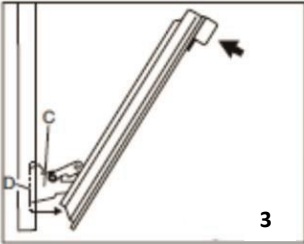
Do not use hard and aggressive cleaning agents for cleaning the oven door; these substances may scratch the surface and damage the glass



### Removal of the oven door

Turn part A shown in Figure 1 in the direction of the arrow.

Insert Part A into the part B as shown in Figure 2.



Push forward in the direction of arrow as per Figure 3

Pull the oven door towards you as shown in Figure 4.

## Replacing the oven lamp



Hot surfaces may cause burns!

1. Open the oven door.

In order to eliminate electric shock, disconnect the power and allow it to cool down before removing the oven lamp.



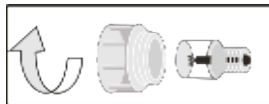
Oven lamp is a special electric lamp resistant to 300°C. For specifications of the lamp, see *Technical specifications*



Oven lamps may be supplied from the Authorized Service Centers. Position of the lamp may be different from the one indicated in the figure.

## If your oven has a round lamp:

1. Disconnect the mains power.
2. Turn the glass cover anticlockwise and remove.
3. Turn the oven lamp anticlockwise and replace with the new one.
4. Replace the glass cover.



## 8) Trouble Shooting and Recommended solutions

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### **Product does not operate.**

- ✓ The plug of the product (earthed) is possibly not plugged into the socket. Make sure it is plugged into the socket.
- ✓ The fuse blows or fails. Inspect the fuses in the fuse board. If it is disengaged, engage it again

### **Steam goes out when the oven operates**

- Steam going out of the oven during operation is normal. It is not a failure

### **Clanging is heard when the product is getting hot and cold.**

- ✓ The metal parts may make a sound due to expansion at time of heating. It is not a cause of failure

### **Oven is not getting warm.**

- ✓ No power supply. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ For versions equipped with timer, the timer is not set. Set the time or set it to the manual (hand) symbol.
- ✓ The function and/or temperature switch is not set. Set the function and/or temperature switch.

### **Oven light does not turn on**

- ✓ No power. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ Oven light is damaged. Replace the oven light.

### **Problems with the gas oven**

- ✓ Burner has a delay when ignition is performed. Control the gas pressure as the product operates at the set pressure (see the nameplate on the rear).
- ✓ The burner turns off when it burns for a while. Control the gas pressure as the product operates at the set pressure (see the nameplate on the rear).
- ✓ Do not use the cylinder regulator as set.

If the problem is not eliminated although you have applied the instructions given in this section, contact the dealer or authorized service center. Do not attempt or allow unqualified persons to repair the product.

## 9) UNIVA WARRANTY

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This guarantee is issued by Univa in respect of all products manufactured and sold by Univa. The liability to Univa is limited to the following conditions:

1. This guarantee operates in favour of the original purchaser of new appliances only and cannot be ceded, assigned or transferred. Univa shall have no liability in respect of second hand goods or to second or subsequent purchasers of any appliances.
2. This guarantee shall operate for a period of **Two Years** from the date of original purchase of the appliance which date shall be proved to the reasonable satisfaction of a Univa authorized service Agent or consultant.
3. The liability of Univa shall be limited to the repair or replacement by a Univa authorized service dealer in its sole discretion of the defective parts of the appliance at its sole cost. Univa shall not be liable for any loss or damage suffered by the customer or any other party or caused to the appliance arising from negligent use.
4. Should the defective appliance be situated further than 50 km from the nearest Univa service centre or authorized service agent, Univa shall be entitled to charge its customer a travelling rate for such distance in excess of 50 km.
5. The liability of Univa shall be limited in respect of defective parts or material or in respect of defective workmanship only. Univa authorized service agent shall have no liability if, in its opinion, the defect or fault was caused through faulty installation, accidental damage, incorrect usage, misuse or abuse, failure to follow the operating instructions, fire, flood, civil disturbances or any Act of God. The company shall not be responsible for damages caused by insect and/or animal infestation. Univa shall not be obliged to replace rusted or corroded plates, light bulbs, fuses, vitreous enamelware, burners, burner parts, rings and any other items which Univa, in its sole discretion, determines that the life of such item depends on the amount of use and care taken in respect of such item.
6. The guarantee shall become void and cease to operate if the appliance is dismantled by or any repairs to the appliance are affected by any persons not duly authorized by Univa, or if any non-genuine Univa parts are used in the appliance, or if the serial number of the appliance is removed.
7. The product has been designed and manufactured for normal domestic use and the warranty will accordingly become void and cease to operate if the product is not used for domestic purposes.
8. If the customer is unable to prove the date of purchase of the appliance to the reasonable satisfaction of the representative of a Univa authorized service agent or if no fault or defects are found in the appliance, a Univa authorized service agent shall be entitled to charge for the work done and travelling expenses incurred.

## Details of Head Office

➤ Howick Mews, Waterfall Park, Bekker Road, Vorna Valley,  
Midrand, Gauteng, South Africa

➤ P.O. Box 1482, Halfway House, Gauteng, 1685

➤ Sales and Marketing Tel: +27 11 315 0015

Email: [sales@univa.co.za](mailto:sales@univa.co.za)

➤ Service and Spares: Tel: +27 11 315 0015

Email: [support@univa.co.za](mailto:support@univa.co.za)



[www.univa.co.za](http://www.univa.co.za)