



Gas Cooking

- Instruction Manual -

IN ORDER TO OBTAIN SATISFACTION FROM
YOUR COOKWARE APPLIANCE, IT IS RECOMMENDED
YOU READ THE INSTRUCTIONS CAREFULLY.

INTRODUCTION

Dear Customer,

Thank you for buying a quality Gas Stove, specially designed to give many years of safe, convenient and trouble-free cooking. This instruction manual is for the 500mm-UG005 and 600mm-UG015 models and both models can only use L.P.G. (Liquid Petroleum Gas).

To ensure you get the best performance from your quality stove, please read this instruction manual carefully and keep it for future reference. Familiarise yourself with the appliance before connecting it to the gas cylinder.

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A- INSTALLATION AND TESTING INSTRUCTIONS



Figure 1

GAS-PRESSURE REGULATOR & HOSE – STAND ALONE INSTALLATION

As per **Figure 1**, the following is supplied with the cooker:

1. 2 x stainless steel hose clamps
2. 1 x 1,3 meters of rubber hose for domestic installation of LPG
3. 1 x LPG regulator

- This appliance requires an operating pressure of 2,8 kPa.
- Only the LPG regulator that is supplied with the unit which complies with the requirements of SANS 1237, must be installed.
- The flexible hose must always be checked that it is not perished and/or leaking.
- Ventilation in the room is vital for the effective performance and safety of Univa gas appliances.

- Test all connections for leaks by applying a soapy solution to all the joints.
- Should any leaks occur, bubbles will form around the joints. Refit or tighten the hose clamp and retest with a soapy solution.

Anti-Tilt mechanism (means of Stabilizing) – UG005 models only – Figure 2

Safety regulations stipulate that the Anti-Tilt mechanism supplied with the stove, must be fixed as shown.

Important: UG005 model - Refer to Figure 2 prior to installation

- “A” 1 x Anti-Tilt chain
- “B” 1 x Anti-Tilt hook with anchor plug
- “A” is factory fixed at the rear of the stove
- Position the stove and move “A” to touch the wall behind the stove
- Mark the hole where “A” touches the wall behind the stove
- Move the stove away from the wall to allow for an area to work on
- Using a 6.0 mm concrete drill bit, drill a hole on the marked position
- Using the anti-tilt hook and anchor sleeve “B”, firmly secure “B” to the wall
- Slide the stove into position and attach the anti-tilt chain “A” onto the anti-tilt hook “B”

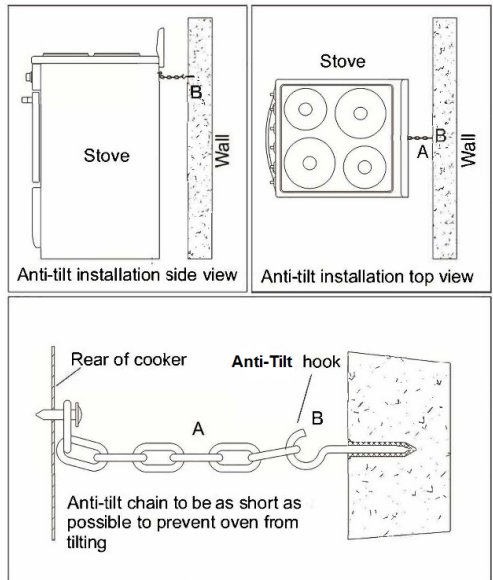


Figure 2

The stove is now secured and will not accidentally tilt if downward pressure is applied to the open oven door

If the gas supply hose must pass through a wall and/or a cupboard, it is required that the installation is done by a registered gas installer.

IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by a qualified gas installer.

- The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG and any fire department regulations and/or local bylaws applicable to the area.
- Upon completion of the installation you are required to fully explain and demonstrate the operational details and safety practices of the appliance to the consumer.

IMPORTANT INFORMATION FOR THE USER WHEN INSTALLED BY A QUALIFIED GAS INSTALLER

- All registered installers are issued with an identification card which includes their registration number.
- Ask for the identification 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 as well as the safety instructions.
- You will be asked to sign acceptance of the installation and will be provided with a certificate of compliance (C.O.C.). You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note: The sales invoice from the dealer is required should the need arise to make a guarantee claim on this product.

B- SPLASH-BACK MOUNTING

As per Figure 3

- Remove Splash-back from oven cavity
- (C) Remove screws and washer from (A) cooking top
- (B) Place Splash-back in position, leaving the holes clear to see
- (D) Pre-mounted nut
- (C) Whilst holding the Splash-back in position, tighten (C) screws and washers until tight and (B) Splash-back is secured

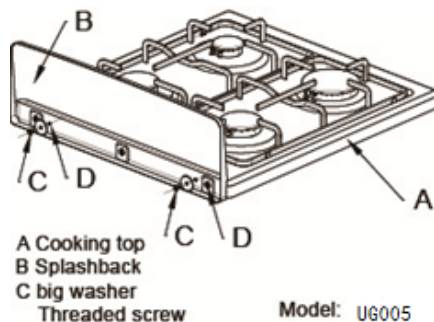
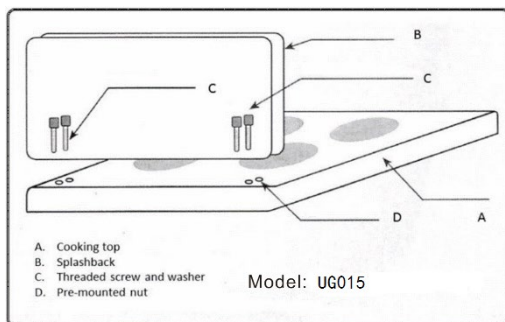


Figure 3

C- OVEN RACK

- Each Univa cooker is supplied with chromed oven racks and roasting pan
- The UG005 has 1 x oven rack which can be adjusted to three different positions and the UG015 has 2 x oven racks which can be adjusted to five different positions

D- THERMOSTAT DIAL SETTING

Oven temperature setting can be influenced by position of appliance, airflow and ambient temperature

OVEN THERMOSTAT SETTING	APPROX.TEMP. AT CENTRE OF OVEN
1	80° C
2	90° – 100°C
3	110° – 130°C
4	135° – 150° C
5	155° – 170°C
6	170° – 190° C
7	210° – 220° C
8	–

Figure 4

E- CLEANING AND MAINTENANCE

General cleaning

- Wash the enameled surfaces with lukewarm detergent water; do not use abrasive products which could damage these parts
- The flame caps and burner caps can be cleaned thoroughly by using hot water and detergent
- For stubborn dirt, use ordinary non-abrasive detergents
- DO NOT use scouring pads, steel wool or acids for cleaning as it will damage the enamel

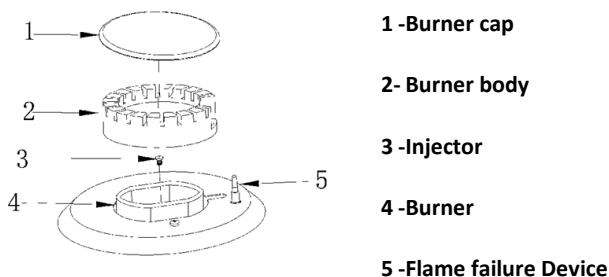
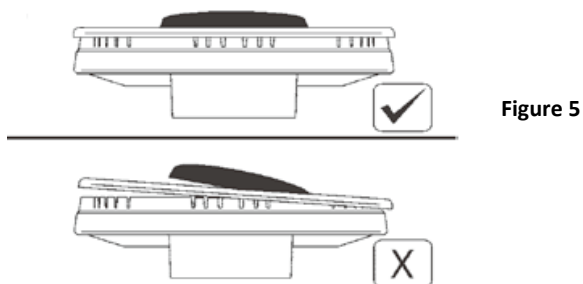
- After cleaning please make sure the components are refitted correctly

General Maintenance

- Check the condition and efficiency of the gas pipe and regulator periodically. If anomalies are found with accessories, do not request repairs but have the faulty part replaced.

How to fit the burner caps after cleaning:

Make sure the clips fit inside the groove – **Figure 5**



F- IGNITING OF BURNERS

Oven has Flame Failure Device (FFD):

- Open oven door fully – strike a match and place it in the ignition porthole in the front of the oven base – **Figure 6**
- Press the oven control knob and turn it anti-clockwise to the High Position (number 7) – **Figure 7**
- The burner will ignite after a few seconds
- Keep the oven control knob pressed in to ensure that gas has ignited, and a flame is visible
- Continue to press in the oven control knob for a further 3-5 seconds to ensure the FFD is operational
- After ignition of the burner, close the oven door gently and turn the control to the desired setting using the temperature chart as a guide
- When the oven flame is stable, the oven is ready for use. Temperatures related to the settings appear on **Figure 4**, page 4
- **IMPORTANT:** Always close the oven door with care to avoid extinguishing the flame
- **IMPORTANT:** DO NOT leave the oven control in the open position unless you have the matches ready to ignite the burner



Figure 6

Switching off the gas oven

- Turn the oven control knob to the OFF position 0 (top)

All 4 Top burners have Flame Failure Devices (FFD):

- Strike a match and place it near the burner you are going to use
- Press the corresponding control knob and turn it anti-clockwise to High position – **Figure 8**
- Continue to press in the burner control knob for a further 3-5 seconds to ensure the FFD is operational
- Reduce the flame size if required, by turning the knob anti-clockwise to a lower position – **Figure 8**



Warning!

Do not attempt to ignite the gas for more than 15 seconds

If the burner is not igniting within 15 seconds, turn off the knob and wait for 1 minute

Ventilate the room before re-attempting to ignite the burner/oven



Figure 7



Figure 8

G- FOR YOUR SAFETY

Definition of Flame Failure Device (FFD):

It's a device designed to stop flammable gas going to the burner of a gas appliance if the flame is extinguished. This is to prevent a dangerous build-up of gas within the appliance, its chimney or the room.

- Make sure that all control knobs are in the OFF position when the cooker is not in use

IF YOU SMELL GAS: -

- Close off gas supply at the cylinder
- Extinguish all naked flames
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual
- Do not tamper or modify the appliance or regulator
- Should the flame not appear to be burning correctly, close off gas supply at the cylinder and seek advice from the dealer or service center
- Ventilation in the room is vital for the effective performance and safety of Univa gas appliances



DO NOT TEST CONNECTIONS FOR LEAKS WITH A NAKED FLAME!

H- UNIVA WARRANTY

This warranty 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 warranty operates in favour of the purchaser of new appliances only and cannot be ceded, assigned or transferred. Univa shall not be liable in respect of second- hand goods or to second or subsequent purchasers of any appliances.
2. This warranty 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 any cause whatsoever.
4. Should the defective appliance be situated further than 50 km from the nearest Univa service center 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 broken glass plates, light bulbs, fuses, vitreous enamelware, 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 warranty shall become void and cease to operate if the appliance is dismantled, any repairs to the appliance are affected by any persons not duly authorized by Univa, 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.

Univa (Pty) Ltd. adheres to the Consumer Protection Act, 2008 as per the Government Gazette for the Republic of South Africa. Volume 526, Dated 29 April 2009, Number 32186

ALL SPECIFICATIONS ARE SUBJECTED TO CHANGE WITHOUT PRIOR NOTICE

I- CONVERSION TABLE

TEMPERATURE

250°F	120°C
300°F	150°C
325°F	165°C
350°F	175°C
400°F	205°C
425°F	220°C
450°F	230°C
475°F	245°C
500°F	260°C

PINTS TO LITRES

1/4 Pint	142 ml
1/2 Pint	284 ml
1 Pint	568 ml
1.75 Pint	1 Litre
1 Quart	1.14 Litre
1 Gallon	4.5 Litre

FLUID OUNCES TO MILLIMETRES

1 fl.oz	28 ml
2 fl.oz	57 ml - 1/4 cup
3 fl.oz	85 ml
4 fl.oz	115 ml - 1/2 cup
5 fl.oz	142 ml
6 fl.oz	170 ml - 3/4 cup
7 fl.oz	200 ml
8 fl.oz	225 ml

OUNCES TO GRAMS

1 oz	28 g
2 oz	55 g
3 oz	85 g
4 oz	110 g
5 oz	140 g
6 oz	170 g
7 oz	195 g
8 oz	225 g
9 oz	255 g
10 oz	280 g
11 oz	315 g
12 oz	340 g
13 oz	370 g
14 oz	395 g
15 oz	425 g
16 oz	450 g
2.2 lb	1000 g

Figure 9

Details of Head Office

- **Bekker Road, Waterfall Park, Howick Mews, Vorna Valley, Midrand, Gauteng**
- **P.O. Box 1482, Halfway House, Gauteng, 1685**
- **Sales and Marketing Tel: +27 11 315 0015 Email: sales@univa.co.za**
- **Service and Spares: Tel: +27 11 315 0015 Email: support@univa.co.za**



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