



UGH02S

2 Burner Gas Hob

- Instruction Manual -

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

INTRODUCTION

Dear Customer

Thank you for choosing this quality Univa Built-in Gas Hob.

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

This gas hob can only use L.P.G. (Liquid Petroleum Gas)

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

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

IMPORTANT!

Keep this Instruction Manual for future reference

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SAFETY INFORMATION

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless it is done under the supervision of a responsible adult.
- Do not allow children to play or tamper with the appliance.
- This model requires a low pressure 2,8 kPa LPG Regulator that complies with the requirements of SANS 1237. Ensure that you obtain the correct regulator for the type of cylinder used with the appliance. Cylinders suitable for use with the appliance are 9kg or greater. **DANGER!** Do not connect the appliance directly to a cylinder with a hose.
- Where a flexible hose is used 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 Univa Hobs. Contact your local gas dealer to purchase the correct hose and 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 hose and the 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: 600mm above the appliance and 500mm around the appliance.
- Do not place the appliance near doors and windows as draughts can affect the burners
- 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 there is a leak on your appliance (smell of gas), check for a gas leak.
 - Before testing for a leak first check that the regulator seal is in place and in good condition. Check that the hose clamps on the regulator and the appliance are in place and securely tightened. Examine the hose for signs of splitting or any other type of damage or wear. Replace if in doubt.
 - When satisfied that the regulator, clamps, and hose are all in working order, now test for a leak. Do not try to detect leaks using a flame, only use soapy water.
 - Connect the cylinder to the appliance, open the cylinder valve and with the appliance valves in the closed position, check for a gas leak by brushing all the connection joints with soapy water. If there is visible bubbles, there is a gas leak. Immediately turn off the gas supply by closing the control valve on the gas

cylinder first and then the appliance valve. Check that all the connections are securely 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 gas smell in the house or room in which the appliance is installed, close the isolation or emergency, shut off valve and open all the doors 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.
- **Warning!** The appliance become hot during use. Avoid touching hot parts with bare hands. The use of oven type gloves is recommended.
- **Fire Risk!** Hot oil and fats are flammable, take extra care. 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.**

CAUTION: The cooking process must be supervised continuously

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all packaging in a way that will not cause damage to the environment.

All packaging materials used for the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

CAUTION!

Keep packaging materials such as polythene bags, polystyrene pieces, etc. out of reach of children.

DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed with normal household waste but should be delivered to a collection and recycling center for electric and electronic equipment.

A symbol shown on the product, the instruction manual, or the packaging shows if it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with the relevant information. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centers for used devices can be provided by your local authority.

SPECIFICATIONS

Model	UGH02S	Gas Type: LP Gas
Operating pressure	2,8kPa	Total gas consumption: 424 g/H
Semi Rapid Burner	2.0KW	Gas consumption:150 g/H
Dual Wok Burner	3.5KW	Gas consumption:274 g/H
Product Dimensions		
Width	510mm	
Depth	300mm	
Aperture Dimensions		
Width	490mm	
Depth	280mm	

INSTALLATION

IMPORTANT INFORMATION FOR THE USER

Read these instructions carefully before using the appliance and retain them for future reference. This appliance consumes oxygen when in use and it is important that it is only used in a well-ventilated area for the efficient performance of the appliance and for the safety of the occupants of the area.

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. 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 to make a guarantee claim.

IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by a LP Gas installer registered by SAQCC Gas, the government appointed registering body for all gas installers. 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.

- This appliance requires a gas supply pressure of 2,8 kPa. A regulator that complies with SANS 1237 must be installed.
- The appliance has been designed specifically for use with LPG and may not be used with town's Gas or natural Gas.

Read these instructions carefully before commencing with the installation.

- The LP Gas hobs covered by this instruction manual are for domestic use only and may not be installed or used for commercial applications.

It is important to note that the gas hob is an un-fuelled gas appliance and as such it may only be installed in a well-ventilated area. It uses oxygen, and lack of ventilation may cause oxygen depletion which could endanger the life of the occupants of the area in which the gas hob is installed.

- The surface in which the gas hob is mounted and installed shall not be less than 30mm thick and shall be of a heat resistant non-combustible material.
- It is essential that the cut out in the mounting surface as shown in Fig 1 and a minimum clearance of 300mm on both sides of the hob be established. For reference, use the cardboard template that is supplied with the appliance to aid in placing the cut out in the correct position on the mounting surface.
- If a shelf is fitted in the space below the hob, it is important that a minimum space of 150mm below the bottom of the hob is observed.
- If the hob is installed over an oven fitted in the space below the worktop, then a rigid pipe shall be used to supply the gas. A flexible hose is not permitted under these circumstances.
- The gas supply pipeline must be accessible over its complete length. This is particularly important where a flexible hose is used.
- All joints must be checked for leaks after installation and before use. To check for leaks, apply a soapy water solution with a brush or spray all the joints in the system with the gas supply turned on. Make sure the burner control valves are in the OFF position when doing this.

- The gas connection may be either:
 1. A mechanical compression gas fitting using a rigid pipe. Note that water fittings are not allowed.
 2. A mechanical fitting using a flared fitting using a rigid pipe
 3. A hose connection using a flexible hose clamped to the LPG Inlet Pipe (See Fig 2)
 4. A rigid metal gas supply pipe is the preferred method. If the installation makes the use of a rigid pipe difficult, then the maximum length of a flexible hose allowed for 1,5 metres. When using flexible hose ensure there is no contact with hot surfaces.

Aperture Size: 280mm x 490mm

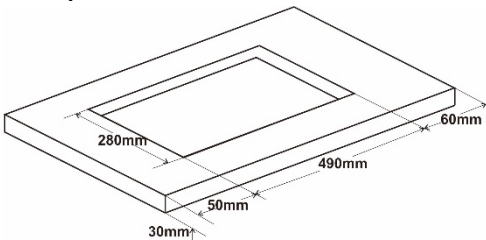


Figure.1

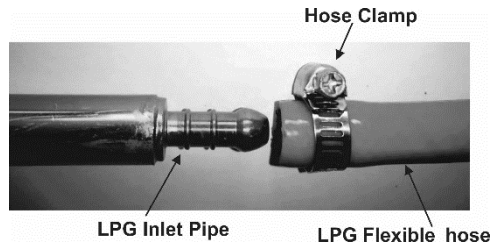
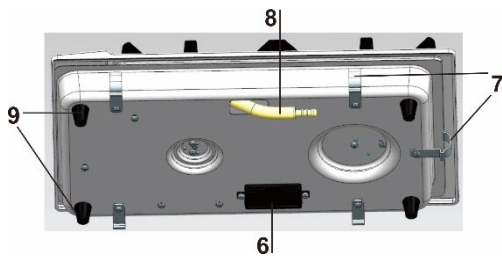
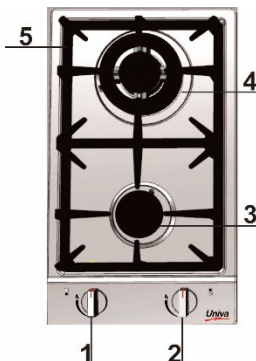


Figure.2

OPERATING INSTRUCTIONS



1. Semi Rapid Burner Control Valve Front
2. Dual Wok Burner Control Valve Rear
3. Semi Rapid Burner
4. Dual Wok Burner
5. Pan Support

6. Battery box
7. Mounting brackets
8. LP Gas Inlet Pipe
9. Table Top Foot

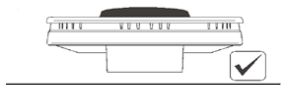
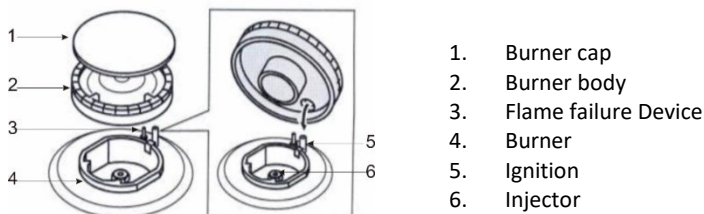


Figure.3

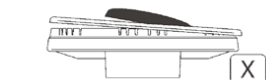


Figure.4

Fig. 3 and Fig 4. Burner assembly shows a burner located over the jet assembly and next to the insulated igniter post and thermocoupler sensor (Flame Failure device). When removing and replacing the burner, ensure not to damage igniters or thermocouplers. When removing and replacing the burner heads note the original positions to ensure it is correctly placed. Take care when cleaning the hob. The hob is fitted with a Flame Failure device. This is a safety feature in the event of a loss of flame on any burner, the gas supply will shut down.

VENTILATION REQUIREMENTS

The gas hob is an un-fuelled appliance and it's important from a safety perspective to supply fresh air into the room in which the appliance is used. It is recommended that this is achieved by means of a permanent opening such as an air brick, or an opening window that is kept in an open position whilst the appliance is being used. Indirect ventilation is also allowed by taking air from rooms adjacent to the one to be ventilated.

USING THE GAS HOB

When cooking always use the burner that suits the pot size. For the most effective use of the burners use the recommended pot sizes indicated below:

- Semi Rapid Burner: 100mm-220mm diameter
- Dual Wok Burner: 220mm-260mm diameter

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 larger burner, or reduce the flame height by adjusting the required burner control knob. The rapid burner is ideal for simmering.

IGNITING THE BURNERS

- The power for the automatic spark ignition is provided by a Type D 1,5V dry cell battery (see Fig 5). It is recommended to replace the battery every 6 months. The battery box is situated on the underside of the hob at the front edge. It has a hinged lid for easy access.
- To ignite the burners, push in and turn the control knob of the burner you wish to ignite in an anti-clockwise direction to the mid position. (see Fig.6) This will generate the automatic ignition spark causing the burner to 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. After igniting the burner hold the control knob in pressed 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 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 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 to the off position it will shut down the burner. (see Fig.6)

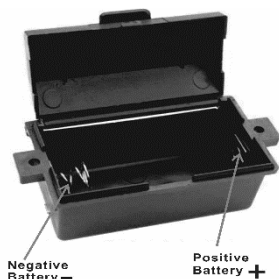


Figure.5

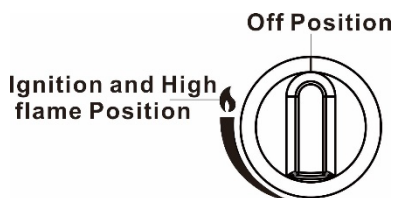


Figure.6

IMPORTANT!

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



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 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 that it is safe to do so.



DO NOT TEST CONNECTIONS FOR LEAKS WITH A NAKED FLAME!

CLEANING AND MAINTENANCE

- Do not use any abrasive cleaning products on the hob as this will scratch the surface finish. It is normal practice to remove the pot grids for cleaning and to use a hot soapy water solution to remove any spillage residues.
- There are no pre-set service or maintenance intervals for this appliance. If the appliance is cleaned after every use, it should give years of trouble free service without needing any repairs or servicing.
- Use only genuine Univa spares. These are available from your local gas supplier or directly from the distributor. The contact details for the distributor are on the back page of this booklet.

Flexible hose - Not supplied.

Any hose that is used to connect the stove to the gas system shall comply with SANS 1156-2 or BS 3212.

Gas bottle - Not supplied.

For best results it is recommended that gas cylinders with a minimum capacity of 9kg be used.

Regulator - Not supplied.

A 2.8-3.0 kPa LPG gas regulator which complies with SANS 1237 must be used.

Battery- Not supplied.

Old battery should not be disposed with normal household waste but should be delivered to a collection and recycle centre for electric and electronic equipment.

UNIVA GUARANTEE

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 guarantee operates in favor 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. Univa shall be entitled to charge its customer a travelling rate for distances more than 50km from the nearest Univa service center or authorized service agent.
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 null and void if the appliance is dismantled or any repairs are affected by persons not duly authorized by Univa, or if non-genuine Univa parts are used, or if the serial number of the appliance is removed.
7. The product has been designed and manufactured for normal domestic use and the guarantee 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.
9. If an approved, tested and verified surge protection device (SPD) against voltage surges is not utilized on any Univa branded product, all guarantees are null and void. The correct use of such a device should be proven to claim against the guarantee.

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

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