



GAS COOKER

BME40B-W20

BME40B-B20

OVEN INSTRUCTION
MANUAL

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1. General Information

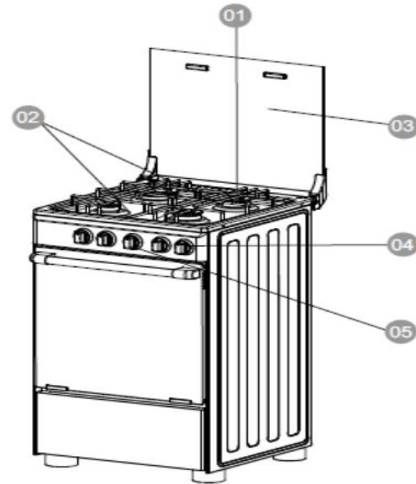
- a. This appliance is designed for Home Use.
- b. Before using the appliance, read the instructions in the manual carefully.
- c. After unpacking case, check the appliance is complete and not damaged. If you have any doubt, do not use the appliance. Contact your nearest Service Centre of the store where you buy the appliance.
- d. Done Unpacking? Please be responsible enough for a proper environment friendly plastic bags foam polystyrene nails wastage management.
- e. This appliance is designed for people above 8 years old with full mental and physical status.
- f. When the Cooker dis first use there could be an odor, this will ease after period use.
- g. The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this instruction booklet be ignored.
- h. Danger of Fire, do not store Items on the Cooker surface.
- i. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite.
- j. Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
- k. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
- l. When using small electrical appliances near the hob, keep the supply cord away from the hot parts.
- m. Make sure the knobs are in its "OFF" position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance
- n. When the appliance is in use the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
- o. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
- p. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

2. Safety Information

- a. **Always**
 - i. Turn controls OFF when you have finished cooking and when not in use.
 - ii. Stand back when opening an oven door to allow any buildup of steam or heat to disperse.
 - iii. Use dry good quality oven gloves when removing items from the oven grill.
 - iv. Place pans centrally over the hotplate and make sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/ pans.
 - v. Take care to avoid heat/ steam bur ns when operating the controls.
 - vi. Turn off the electricity supply before cleaning and allow the appliance to be cool.
 - vii. Make sure the shelves are in the correct position before switching on the oven.
 - viii. Keep the appliance clean, as a buildup of grease or fat from cooking can cause a fire.
 - ix. Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
 - x. Keep ventilation slots clear of obstructions.
 - xi. Refer servicing to a qualified appliance service engineer.
 - xii. Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.
- b. **Never**
 - I. Never line the interior of the oven with foil as this may cause the appliance to Over heat
 - II. Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
 - III. Do not allow children or persons who are not familiar with the appliance to use it without supervision.
 - IV. Never allow anyone to sit or stand on any part of the appliance.
 - V. Never store items above the appliance that children may attempt to reach.
 - VI. Never leave anything on the hob surface when unattended and not in use.
 - VII. Never remove the oven shelves while the oven is hot.
 - IX. Never store chemicals/food stuffs, pressurized container in or on the appliance, or in cabinets immediately above or next to the appliance.
 - X. Never place flammable or plastic items on or near the hob.
 - XI. Never fill a deep fat frying pan more than 1/3 full of oil or use a lid.
 - XII. Never heat up unopened food containers as pressure can build up causing the container to burst.

3. Parts Description

- 01 Gas burners
- 02 Pan Grated
- 03 Glass(Metal) Lid
- 04 Burners knobs
- 05 Grill burner knob



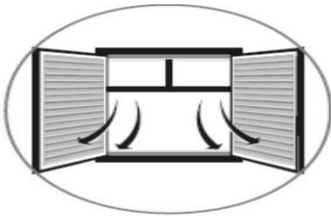
4. Installation

a. Attention

- i. Appliance installation must only be done by a qualified person in compliance with the instructions provided. The manufacturer declines any damage responsibility because of improper installation

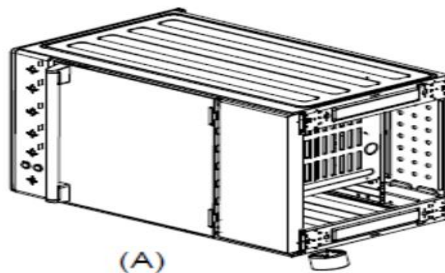
b. Place Conditions

- i. The use of the gas ranges produces heat and humidity where are installed, Be sure that there is a good air flow, keeping natural air ventilation through a window or door or by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen, what is dangerous for your health and the gas performance.



c. Foot Installation

- i. Install four pieces of casters on the base panel(see drawing A)

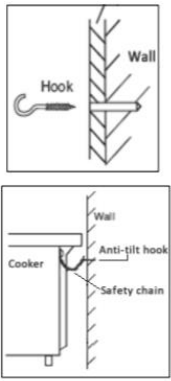


d. Environmental Notes



- i. This product cannot be treated as household waste.
- ii. Instead, shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
- iii. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- iv. For more detail information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

e. Fitting the safety chain and hook (only for some models)



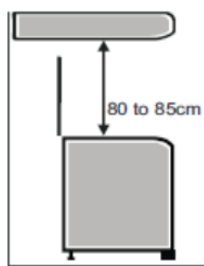
- i. To prevent the cooker from tipping forward, two lengths of chain must be fixed to the back of the cooker, which should be secured to the hooks provided at all times.
- ii. The hooks should be secured to the wall at the rear of the cooker.
- iii. The chains should always be attached to the hooks when the cooker is in position against the wall.
- iv. Fix the hooks into the wall immediately behind the cooker on both sides.
- v. Secure the chain to the hook before using or cleaning the oven.

f. Precaution in case of Gas Leaks



- i. When a gas smelled inside the house, the following precautions must be Taken Immediately
- ii. Do not light any kind of flame.
- iii. Do not operate any electric switch.
- iv. Do not use the phone or mobile phones near the range, leave the room in question
- v. and call for help from an open and ventilated place.
- vi. Close the gas valve or disconnect the gas regulator.
- vii. Check the front panel if all knobs are in the OFF position.
- viii. Open windows and doors for better ventilation.
- ix. If the leak is in the gas cylinder, disconnect the cylinder and take it to an open, well ventilated space and call the gas supplier.
- x. If the range is fueled by piped gas or by gas coming from a central storage (buildings) in lines, close immediately the gas valves and call the gas supplier
- xi. Call Technical Service To check The Problem.

g. Gas Range Installation



- i. Leave at least 80 to 85cm between the top of the gas range and any cabinet or range hood install above prepared to be installed built in.
- ii. Install the chain to the back of the oven; Install the bracket to the back plate (only for some models).
- ii. Make sure to not block the oven gas exit, including the funnel or the gas vents, when you install the oven.
- v. The metal support must be fixed either to ensure that the heat of the rear cover can escape smoothly.

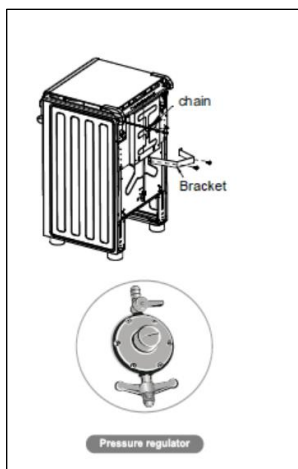
h. Gas Installation

Attention

- i. All gas connections should be made by a qualified person.
- ii. Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- iii. Make sure that there is air circulation around the appliance.
- iv. The information about the gas supply is on the rating plate.
- v. This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation

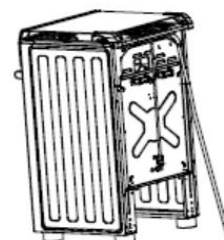
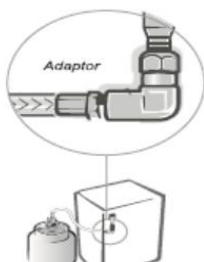
Connection

- i. This range was designed for use with LPG gas
- ii. Always use a pressure regulator exclusive for your gas range.
- vi. The lack of pressure regulator might cause excess of pressure and leak of gas.
- vii. Always check for the validity of the pressure regulator.
- viii. Hose and regulator should be replaced every 5 years. Technical specification of the pressure regulator.
 - ix. Pressure: LPG 27.5mbar
 - x. Max. consumption: 2kg/h
- xi. Always use a PVC hose to work from -20°C to 100°C. Be sure that hose:
 - a. does not go on the back of the gas range neither close to the hot air exits.
 - b. Its less then 125cm long.
- xii. If possible, install the gas cylinder outside the kitchen, in a place protected and with air flow.
- xiii. Use a ½ metallic hose to connect to the gas range.
- xiv. Only use a plastic hose when this one does not go on the back of the gas range.



i. Hose Installation

- i. Place the metal clamp on the hose end.
- ii. Connect the hose to the oven inlet and tighten the clamp.
- iii. Place the other clamp on the opposite hose end and connect it to the pressure regulator, Tighten the clamp. Bolt the pressure regulator to the gas cylinder carefully.
- iv. After the installation, check if there is any gas leak, using soap or liquid detergent foam.
- v. In order to combat chain first blow a hole in the wall. Put the plastic cap on it and screw the chain end.
- vi. Always check for the validity of the pressure regulator.
- vii. Hose and regulator should be replaced every 5 years or when it is broken.



Additional Installation Tips

- I. To manage or eliminate foods, please use the oven mitts.
- II. Do not leave clothing or flammable materials near the burner when the stove is in use.
- III. When using oil or butter for frying extra care should be taken, as these products are flammable.
- IV. Do not use the oven for storing utensils, especially those containing large amounts of waste or oil and grease.
- V. Container with base curves or projecting edges should not be used because they can easily be destabilized when moving.
- VI. The handle of the utensil to be positioned so that it becomes inward.

5. Proper Usage

a. Food and Cookware



- i. To handle or remove food from the oven use cooking gloves.
- ii. Never leave clothes or flammable materials near the burners when the range is in use. When using frying oil or butter additional care must be taken since these products are flammable.
- iii. Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
- iv. Containers with curved bases or salient edges must not be used since they can be easily destabilized when moved.
- v. The handle of the utensil should be positioned so that it is turned inward.



b. Operating Oven

Timer Setting (Only for Some Models)

- i. To set the time, turn the knob clockwise to the desired time. The time can be set up to 50 minutes.
- ii. When cooking is finished, it will beep.

Before lighting the oven, please remove the following elements:

- A. Dripping pan
- B. Baking rack.
- C. Identify the oven in the middle of the knobs.

D. Ignition can be manual or electric.



Manual ignition

Manual ignition

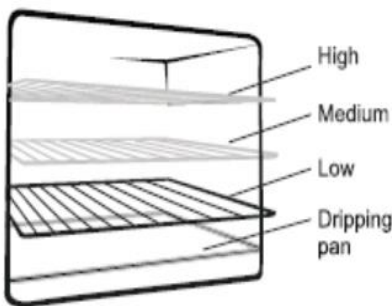
Turn the knob to the maximum position, then at the same time keep a match close the oven burner.

Electric ignition (only for some models):

1. Press the ignition button and turn the oven knob counter clockwise at the same time until the oven light.
2. Be sure that the oven is burning, then close door smoothly.
- ii. oven at maximum temperature for 10 to 20 minutes.
- iii. Select the temperature. To turn off the oven, turn the knob to the off position.
- iv. Your gas range can have a thermo control or a thermostat. Oven with a thermostat will give you more precise temperature as identified over the nob

Oven racks:

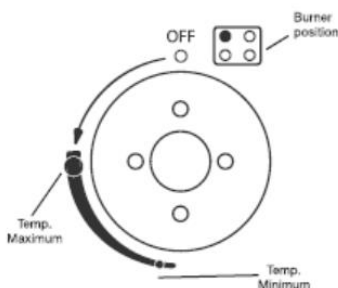
- v. The level to place the baking rack or tray will depend on the type of the food
- vi. you want to cook. We recommend:
 1. Use the central slider to bake bread, cakes, etc.
 2. Follow the instructions of the proper recipe.
 3. To bake bread, cookies, pizzas or similar food,
 4. use the baking plate on the grate.



Important:

Never bake food directly on the upper burner or the tray covering the burner.

Burner ignition



- I. Choose the knob of the burner that you want to light.
- II. Ignition can be manual or electric.
 - a. Manual ignition: Turn the knob of the burner you want to light up to maximum position, then at the same time keep a match close the burner.
 - b. Electric ignition (only for some models): Press the ignition bottom and at the same time turn the knob counterclockwise until the burners light.
- III. Select the temperature.
- IV. Turn the knob to off position to turn off the burner.

Oven Light (Only for Some Models)

- I. Press the button that indicates the oven light to turn the light on.
- II. To turn the light off, press the button again.

Important: It is normal that all burners have continuous sparking when processing the electric ignition

Usage of the Rotisserie Rack (only for some models):

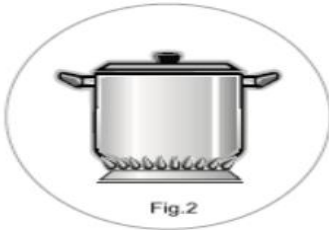
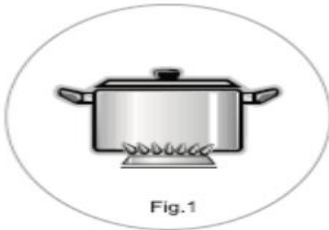


- I. Remove the grill rack and replace with the oven tray.
- II. Put the food on the rotisserie and fix it using the forks then install the rod on corresponding support inside the oven.
- III. Turn on the knob " " as indicated in the previous point.
- IV. Gently close the door to start roasting.

Accessories Only For some Models

Rotisserie skewer

The average speed of the motor heat the food equally. AT the same time, it can guarantee the nutrition of the food.



Tips and adversity

- I. Do not use any kind of protection on the board (aluminum Foil) as it could cause clogging of the gas nozzle or bad coupling of the burners parts.
- II. When using the oven avoid touching its glass surface and internal accessories, wait for them to cool for a reasonable time before handling them.
- III. When cooking on the oven, avoid contact with glass.
- IV. Avoid children in the kitchen when you are cooking. And Never allow kid to sit on the oven door, neither put heavy items on it.
- V. To avoid electrical shocks, unplug the gas range when you replace the oven light

Important Recommendations

- ❖ **For Lower and More Efficient gas consumption it is advisable to use pans with diameter educate to the burner size (Figure 1 and 2) preventing the flame to be burn to the open (Figure 3)**
- ❖ **It is advisable to reduce flame as soon as the liquid starts to boil .**

6.Cleaning and Maintenance

- I. Before any cleaning or servicing unplug the gas range and cut gas tap. Do not use any of the following cleaning products: kerosene, gasoline, removers, acids, vinegars, chemical or abrasive products, due they might stain the range.
- II. To clean stainless steel, enameled, glass and control panel wipe with smooth damp cloth in warm water and neutral detergent. Do not use metallic scourer, abrasive powders and corrosive products than might grate these surfaces.
- III. Keep electric igniter electrodes clean. Do not use aluminum paper on the cook top, because might stain it.
- IV. Do not leave acid and alkaline substances like: vinegar, coffee, milk, salt water, tomato sauce, etc. for long time in contact with enameled surface (burner cover, grates, control panel, etc.).
- V. Clean the burner base, burner cap and burner periodically with warm water and neutral detergent. Dry them before placing them again.
- VI. Oxide points on the bottom of the burner cap will not interfere with the functioning of the gas range.
- VII. White or silver stains on the grates are normal due to the contact with the bottom part of cookware.

Important

When cleaning the board or the burners, you must be careful not to let food remainders into the oven pay attention into the gas exit

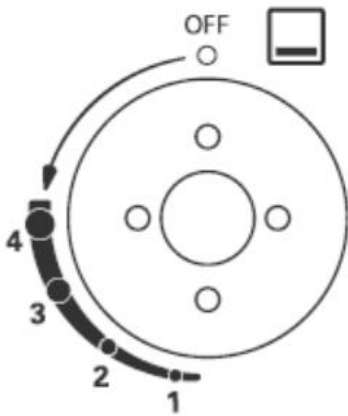
Before using the range for the first time:

- I. Clean the stainless-steel cook top removing all plastic tape according to the cleaning instructions.
- II. For first time use, heat the empty oven for 45 minutes to the maximum temperature.
- III. Let the oven cool down and then wipe with warm water.
- IV. All accessories including pan grates and backing racks should be washed before using for the first time.
- V. When using the oven for the first time, keep it lighting for several minutes to remove the normal smells
- VI. and gases that are produced.

Glass lid

- i. Before closing the glass lid, be sure that all burners have cool down. Never light the burners with the
- ii. glass lid closed. The heat and flames might break the glass.
- iii. When closed, the range lid purpose is to protect the surface against dust and, when opened, to prevent
- iv. fat spatter in the back wall.
- v. Do not use the lid as a work surface.
- vi. Do not place heavy or hot objects over the glass lid (max. 3.0kg/6,5lb and 50。 C).

Instruction of grill part in free-standing gas oven (only for some models):



- I. The oven is controlled via dual gas out-flow valve, and the valve separately controls the button and top burner (but can not make the two burner work together at the same time).
- II. When using grill function, the operate process should be: Turn on chief gas switch, if allowed, check the gas flow system whether the pressure fulfill the kind and pressure that provided on rating label.
- III. Press the ignition button with left hand, and at the same time, press the valve operation knob and turn right (clockwise) 60 degree with right hand, and then sound of high-pressure ignition discharge shall be heard. Grill shall be ignited and the flame shall go through all the fire holes quickly, the flame shall be stable. After 4-5 seconds you can stop the operating of both hands.
- IV. Confirm the grill working normally, after putting the foods material that need to be grilled, close the oven door lightly. Do not close the door rapidly and strongly, or the flame will go out because of the leaping of the pressure in cavity.
- V. After closing door, observe the flame is burning stable through the window, set the timer to grill according to user's need.

Cooking Tips

To bake meat, pre heat oven at least for 15 minutes in max. temperature.

Pastries



- ✓ Pastries must be cooked at moderate temperatures between and require a 15 minute oven pre-heating.
- ✓ Do not open the oven door when cooking yeasted dishes (for example: bread, yeasted dough); cold air currents prevents the growing of the dough. To check baking point, a toothpick must be introduced in the middle of the food. If the toothpick comes out dry, the pastry is baked to the point.
- ✓ At least 3/4 of the expected baking time must have passed before the check is made.
- ✓ If the pastry is more cooked in the outside then in the inside, a longer baking time at a lower temperature will be necessary.

Fish



- ✓ Roast a small fish at a high temperature. Mid-sized fish must start to roast at a high temperature and then the temperature must be gradually reduced.
- ✓ Big fish must be roasted at a moderate temperature from the beginning.
- ✓ Check if the fish is well roasted by gently lifting one extremity; the meat must be evenly white and opaque, unless it is salmon, trout or other fish with a different color.

Meat



- ✓ Minimum weight of meat to be roasted is 2.2 lbs. (1 kg) to prevent it to be too dry.
- ✓ If the meat roll does not have a lot of fat, use oil, margarine, or a little of both. Margarine and oil will not be necessary if the meat roll has enough fat of its own. When the fat is located just at one side of the roll, place it in the oven with this side up; the fat will melt and spread to the bottom side.
- ✓ Start roasting red meat at a high temperature, reducing it afterwards to finish cooking in the inside.
- ✓ Cooking temperature for white meat can be moderate from the beginning to the end. It is possible to check cooking point by carving the meat with a fork: if the meat is firm, it means it is cooked to the point. Meat rolls must be taken out of the refrigerator one hour before cooking, so they do not get rough with the sudden temperature variation.
- ✓ Place roast in the oven in appropriate shallow containers (deep containers make heat penetration harder), or directly over the grill, placing a large container in the bottom grill to collect spatters and dripping fat.
- ✓ When cooking is finished it is advisable to wait for at least 15 minutes before cutting the meat to prevent the sauce from draining. Before serving, plates can be kept hot in the oven at minimum temperature.

7. Trouble Shoot

PROBLEM	POSSIBLE CAUSE	SOLUTION
Gas Smell	Connection hose or tubing puncture	Change the installation
	Burners incorrect position	Place them in the correct position.
	An oven burner in use accidentally went off.	Call the customer service
	Pressure regulator badly installed	Install it correctly
Strong Smells	Oil and grease used to manufacture your stove	It is normal the first time you use it.
Noise	Metal expansion due to heat	Normal.
Electric components to not function	Disconnected stove socket without power	Connect the electric cord Check the socket connecting a lamp.
When turning on the lamp, the roasting Rod		It is normal.

- ii. Zara General Trading LTDA Terms and agreements.

8. Zara Gas Cooker Limited Warranty

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The Information Contained in herein is subjected to change without notice. **Zara Gas Cooker Limited Warranty** document from here in labeled as “The Warranty “is specifically for the subjected Zara Gas Cooker Product, from now on Referred as “Product”.

I. Warranty Extent

Zara General Trading LTDA, warrants you the end user customer our product is free from the defects in materials and functionality as of the technical description in the product manual.

- a. The Warranty has three implementation scenarios
 - i. Technical Support
 - ii. Defect Parts replacement
 - iii.
 - iv. Defect Product Replacement
- b. Only Approved Zara General Trading LTDA Technician is Authorized to asses warranty implementation.
- c. The warranty covers only defects with the proper usage described in the manual
- d. Warranty requests could be invalid after Unauthorized maintenance, Modifications.
- e. The End Used is subjected to cover irrelevant support call requests.

II. Warranty Limitations

- a. Product physical damage will not be address under the warranty.
 - i. Physically damaged products or product parts can be replaced as per Zara General Trading LTDA Terms and agreements.
- b. effective for one year after Purchase day.
 - i. Technical Supports and Parts replacement is open as per agreed fee.
- c. Applies only as per sales shop province
 - i. The warranty could be extended outside the purchased province as per

III. Local Low

- a. The Warranty is Fully applicable under Local Lows.
- b. Referring to Local Lows, if there are any conflicts the Local lows abides the warranty article.
- c. Referring to local Lows, if there are extra privileges uncovered under the warranty articles, it is applicable

IV. Warranty Confirmation

- a. The End user Must fill the Warranty card properly.
 - i. Buyers Full Name, Shop address, Product Model, Invoice Id Must be Included.
- b. The end user must kept the Warranty card safely, and present at the time of Warranty request.

V. Contacting

- a. Use the shop address Labeled in the warranty Card .
- b. Additional web address and email
 - i. www.grupozara.com
 - ii. info@zaraangola.com .
 - iii. Sales@zaraangola.com

VI. Implementation Steps

- a. Contact the nearest Shop for Warranty Claim, with full Buyer information.
- b. The Company will send a technician to your location in the following 5 working days.
- c. The end user should obliged to respect the Technician decision

SAMPLE CARD



Zara General Trading LTDA

Zara Gas Cooker Limited Warranty Card

<p>Product Description</p> <p>Name : _____</p> <p>Model : _____</p> <p>Serial : _____</p> <p>Buyer's Information</p> <p>Full Name : _____</p> <p>Tel. : _____</p> <p>Address : _____</p>	<p>Purchase Information</p> <p>Shop : _____</p> <p>Sale's Name : _____</p> <p>Invoice No. : _____</p>
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Company Seal

www.Grupozara.com info@zara.com