

# ALVA

**DUAL USE HOT WHEEL  
STEM, CRADLE AND PLATE  
WITH NEW REUSABLE CANVAS BAG**

**G001B**



Your world is better with Alva

- THIS IS A LOW PRESSURE APPLIANCE TO BE USED ONLY WITH A 2.8kPa SANS 1237 APPROVED REGULATOR (REGULATOR FITTED AND SUPPLIED)
- FOR YOUR OWN SAFETY, PLEASE READ THIS MANUAL CAREFULLY AND ALWAYS OPERATE THIS PRODUCT ACCORDING TO THE INSTRUCTIONS
- IT IS ILLEGAL AND DANGEROUS TO CHANGE OR MODIFY ANY PART OF THIS APPLIANCE



APPROVED FOR USE IN  
SOUTH AFRICA

Manufactured for  
and distributed by:

**ALVA**

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## IMPORTANT SAFETY INFORMATION

As with all gas appliances, misuse of this appliance or failure to fully follow these instructions may cause fire, injury or death. Please read all the instructions before using your hotwheel.

- Please read these instructions carefully before installing and using your hotwheel.
- The operator must understand all safety requirements as detailed in this manual before using the unit.
- The operator is responsible for the safety of all third parties while the appliance is in use.
- The manufacturer's warranty will be voided by incorrect use of this product.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your hotwheel.
- The unit must be correctly installed before use.
- Failure to follow the manual's instructions could result in damage or serious injury.
- DO NOT use indoors. The hotwheel is designed for OUTDOOR USE ONLY.
- DO NOT use this appliance in an enclosed area, which could restrict airflow. Always make sure there is enough fresh air entering the room, by opening a door or window in the same room.
- Ensure that the hotwheel is positioned on an even and secure surface before operating.
- Leak test all gas lines and connections before use.
- DO NOT store flammable materials near the hotwheel.
- DO NOT place or use aerosol sprays near the hotwheel.
- Use only with LPG gas.
- DO NOT leave the hotwheel unattended when it is lit.
- Onlookers should keep a safe distance away from the hotwheel when it is in use.
- Keep children and animals well away while the hotwheel is in use.
- Parts of the hotwheel will get extremely hot and could cause serious burns - test every surface before touching it.
- Be very careful when operating the hotwheel. The operator should pay constant attention to the food being cooked and should remain at the appliance at all times when it is lit.
- Ensure that the gas supply is turned OFF after use and while the hotwheel is unattended.
- Neither the manufacturer nor their Agents can accept any liability for the unsuitability of, or any damage to, any food cooked on this appliance.
- Modifying or tampering with any part of this hotwheel is illegal and unsafe and will void your warranty.



*Please read the instructions carefully before use.*

*Retain this manual for future reference.*



*Thank you for your purchase of this product.*

*Please read these instructions carefully before use and keep them in a safe place, for future reference.*



*Not using gas and/or gas appliances according to the instructions is extremely dangerous and can lead to property damage, injury or death.*



## METHOD OF ASSEMBLY.

1. Before screwing the stem pipe (F) into the cradle (B), check if the sealing washer (E) is in position.
2. Screw the stem pipe into the cradle. Secure properly.
3. Clean the cylinder valve by blowing out or brushing with a small paint brush. Failure to do this may result in the blockages in the jets.
4. Screw the stem/cradle assembly into the cylinder, ensuring a gas tight seal.
5. Place the cylinder on a flat sturdy surface.
6. Place the cast iron top on the cradle upright and brush the side of the cast iron plate you wish to use lightly with the cooking oil of your choice.
7. Perform a "Leak test" as specified below.
8. (Always light the cast iron plate (A) in position).  
Strike a match, open the cylinder valve slightly and light one of the 3 burners. The 2 remaining burners will ignite within 5 seconds.
9. If one or both of the burners do not ignite within 5 seconds, inspect burner jets for blockages. Repeat procedure.  
If the problem persists contact your dealer for assistance.  
Once all 3 burners are alight, open cylinder valve to medium setting.  
An even roaring sound will be heard - this is normal.



## HOW TO CHECK FOR LEAKS.

Open the gas control at the cylinder and ignite the hotwheel.  
Using a 50/50 water/soap solution, wipe or spray over the connection at the top (G) and at the top (E) of the stem pipe (F).  
If bubbles form on the connection/joint, then there is a leak.  
Turn off the gas supply at the cylinder.  
Tighten again and redo the leak test described above.  
If the leak persists, replace the sealing washers.  
If the leak persists, contact your local gas dealer to check.

**NEVER USE A OPEN FLAME TO TEST FOR LEAKS.**



## WARNING

PLEASE DO NOT TAMPER WITH JET SIZE BY OPENING WITH A SHARP OBJECT TO TRY TO MAKE THE JET HOLE BIGGER.

Not only is this dangerous, but will also nullify your warranty.



DO NOT use this appliance for anything other than that for which it is intended.



DO NOT place heavy pots etc. directly on to the burner. All cooking pots, pans, etc. must rest on the 3 upright arms. When in use, ensure that the unit is kept a safe distance from any combustible or flammable objects or materials (at least 1000mm).

### Flash back: (fire in burner)

In the event of a flash back occurring in the burner (i.e. when the flame burns inside the burner, instead of outside, the burner will make a roaring sound and turn red):

- Immediately turn OFF the gas supply at the cylinder
- Once cooled down, check the jet for blockages. If blockages are found, clear with compressed air or with a pipe cleaner.  
If compressed air is not available, then replace the jet (C), if flash back reoccurs consult your dealer as the burner might have to be replaced.



## MAINTENANCE

On a regular basis, checks and maintenance should be done.

You can carry out these checks and maintenance yourself.

- Fibre washers (E) and (G) are available from your local gas dealer.  
Replacement at yearly intervals is recommended.  
Always check that the washers are sound and in position everytime your hotwheel is used.
- If poor performance is observed, one or more of the jets (D) may be blocked.  
Remove burner (C) by unscrewing it.  
Remove jet (D) and clean jet by blowing with compressed air.  
Replace if necessary.  
Jets are available from your local gas dealer.  
Tighten jet properly when replacing, and put burner cap back in position.  
If your cylinder or Hot Wheel is faulty, please consult your dealer.

***i* BBQ HINT:**

**For steak**, preheat the plate for at least 5 minutes  
Place the steak on to the heated top for 2 minutes  
**For medium rare**, allow to cook for 2 minutes and turn  
Other preferences will take longer

It is not necessary to preheat the top for wows, poultry or sausages.  
Pork and lamb can be cooked the same as steak, but on a gentler heat setting  
and with slightly longer turning times.

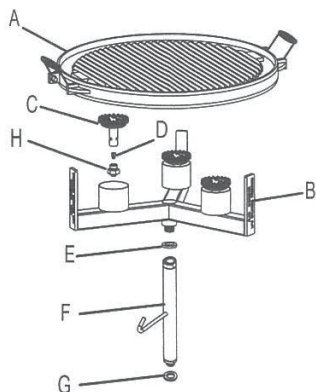


## ACCESSORIES FOR HOTWHEEL

1. Maluti Flat Bottom Pan.
2. 3 Division Breakfast Pan  
(To be used in conjunction with a set of extension brackets.)
3. Heavy Duty Carry Case sold separately.



## G001B ASSEMBLY AND PART LIST



- A Reversible cast iron top
- B Cradle unit
- C Burner x 3
- D Jet (0.24mm) x 3
- E Washer
- F Stem pipe
- G Washer
- H Adaptor x 3

### WARNING:

It is illegal and dangerous to change or modify any part of this appliance.



## TECHNICAL DATA

MODEL NO.:	G001B
DESCRIPTION:	3 BURNER HOTWHEEL WITH REVERSIBLE CAST IRON PLATE
GAS CONSUMPTION (AT MAX):	630 gr/hr
TYPE OF GAS:	LPG
BURNERS:	3
<b>WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.</b>	



## CONTACT ALVA

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