

# ALVA

## AUTOMATIC STAINLESS STEEL 4 BURNER GAS COOKER

GCS10



### 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 NOT INCLUDED.
- 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**  
Your world is better with Alva

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TOLL-FREE NUMBER: 086 100 ALVA (2582)

 /alvagas

 /Alvagas

## IMPORTANT SAFETY INFORMATION

- Please read these instructions carefully before using your cooker.
- 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 cooker is in use.
- The manufacturer's warranty may 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 cooker.
- The unit must be thoroughly checked before use.
- Failure to follow the manuals instructions could result in damage or serious injury.
- Ensure that the cooker is positioned on an even and secure surface before operating.
- Ensure that all gas fittings are correctly and firmly fitted. Do this check every time before use.
- DO NOT store flammable materials near the cooker.
- DO NOT place or use aerosol sprays near the cooker.
- Use only the gas type specified on the nameplate of the unit.
- DO NOT leave the cooker unattended when it is alight.
- Onlookers should keep a safe distance away from the cooker when it is in use.
- Keep children and animals well away while the cooker is in use.
- Parts of the cooker will get extremely hot and could cause serious burns - test every surface before touching it.
- Be very careful when operating the cooker. The operator should pay constant attention to the food being cooked and should remain at the appliance at all times when it is alight.
- Ensure that the gas supply is turned OFF after use and while the cooker is unattended.
- When turning off the cooker, first turn off the gas at the gas cylinder before turning all the knobs to the 'OFF' position.
- Neither the Manufacturer nor their Agents can accept any liability for the unsuitability of, or any damage to, any food cooked on this appliance.
- Any modification to the stove may cause injury or property damage.
- Any modification to the stove will invalidate the guarantee on this appliance.



*Please read the instructions carefully before use.*

*Retain this manual for future reference*

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### KEY

*Notes marked with the following;*



*Contain important information*

*Notes marked with the following;*

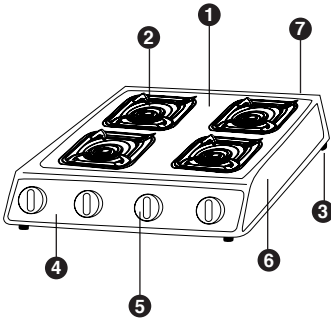


*Contain cautions and warnings.*

## FEATURES

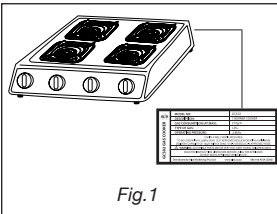
- High quality advanced auto ignition system
- “Easy on the eye” body lines
- Pot support
- One integrated ring burner and one auxiliary burner per pot station.

## PART NAMES

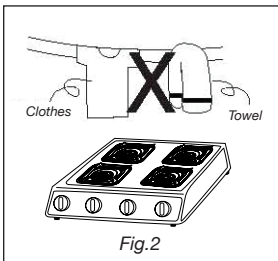


1. Top panel
2. Burner
3. Legs
4. Front panel
5. Gas control knob and burner selection
6. Side Panel
7. Back Panel

## CAUTION



- DO NOT use any gas other than is specified on the label attached (Fig.1).

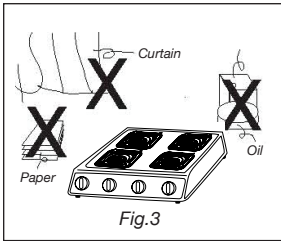


- Use for cooking only. Do not dry towels, clothes, or anything else over it. (Fig.2)
- Avoid covering the flame with a big plate which covers the gas cooker.
- DO NOT use the gas cooker in windy conditions.

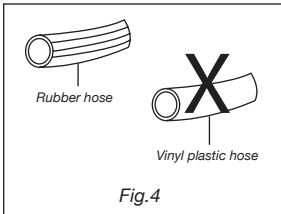


*Thank you for your purchase of this gas cooker.*

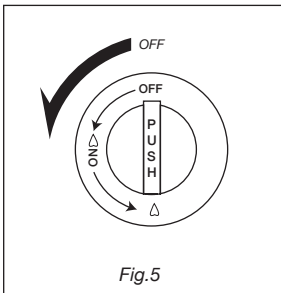
*Please read these instructions carefully before use and keep them in a safe place for future reference.*



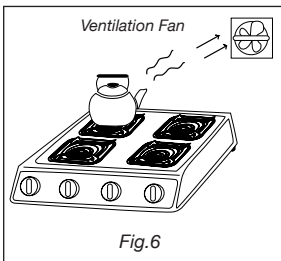
- Make sure that there are no flammable items near the gas cooker. (Fig. 3)



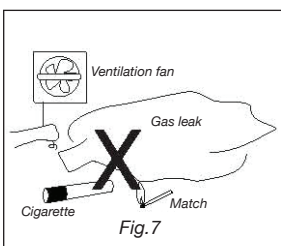
- Only use a SANS 1156-2 or EN16436 approved gas hose. (Fig. 4)

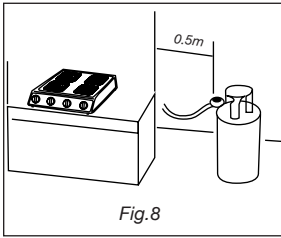


- After use, turn the ignition knobs back to the OFF position and make sure the burners are OFF. (Fig. 5)
- When the cooker is not in use, turn off the gas supply at the cylinder.
- Avoid touching the top housing of the cooker as the surface can be very hot during operation.



- Only use in well ventilated areas. Always ensure that the windows are not fully shut during the cooking session. Observe flame stability from time to time while in use. (Fig.6)
- When detecting a gas leak or if you smell gas, close the valve at the cylinder. Turn the control knob to the OFF position and open windows to ventilate the room so the gas can clear. DO NOT use a match or naked flame to check for leaks! Only use a soapy mix. Brush a 50 /50 soap and water solution on all the joints to observe for leaks. (Small bubbles will appear should there be a leak).



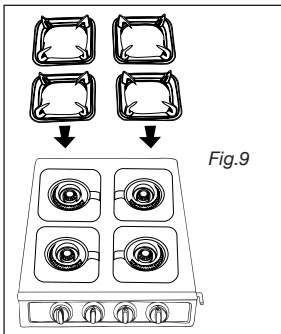


Consult your gas dealer if the leak persists after tightening the joints. (Fig. 7)

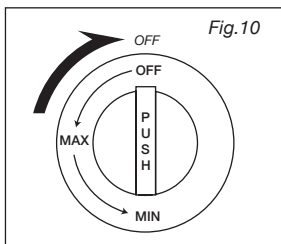
- Place the gas cylinder at least 0.5m away from the cooker in an upright position. (Fig. 8)
- Only use LPG gas.
- For safety reasons, the control /ignition knobs are designed to operate in anti-clockwise rotation.

- In the event of a burn back (i.e. where the gas burns back on to the jet), turn off the cooker and light again. Should the problem persist, take the unit back to your dealer to be checked.
  - Turn the cooker off at the switch controls
  - Disconnect the regulator and wait for the cooker to cool down ( $\pm 30$  minutes)
  - If on relighting, the problem reoccurs, get the unit checked by an authorised service dealer
- Always check that the regulator seal is in place and in good condition. Always ensure that the hose clamps are tightened and in place. Always ensure that the hose does not show any signs of wear. If in doubt please consult your dealer.

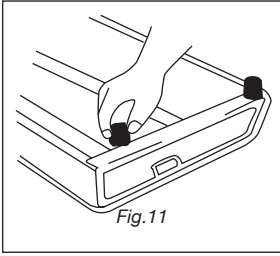
## SETTING UP YOUR COOKER



1. Confirm that you have the right model for your type of gas supply.
2. When unpacking, make sure that all the parts of the gas cooker are included. Assemble the parts as shown in Fig. 9.

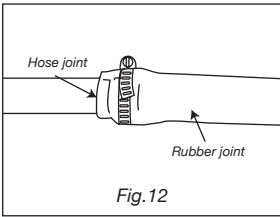


3. Depress the control knob onto the valve spindle. (Fig. 10)

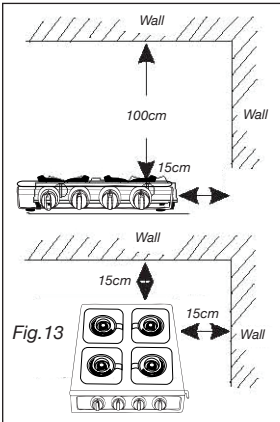


4. Attach the 4 plastic feet to the cooker by turning the cooker upside down and screwing them on to the bottom of the side plate (Fig. 11)

5. Push the hose over the hose nipple until it is fully engaged. Tighten properly with the hose end clamp. (Fig. 12)



6. Ensure that the burner control valves are OFF by turning the knobs fully clockwise to the OFF position.



7. Set the pot stands on to the stove frame. The smaller round burner port should face upwards.

8. Perform the LEAK TEST. (Pg 6 - Fig. 13)



*Note: This appliance is designed for use with a 2.8 kPa SANS 1237 regulator with SANS 1156-2 or EN16436 approved hose. Using any other type of regulator or hose is extremely dangerous.*

*Regulator and hose sold separately.*

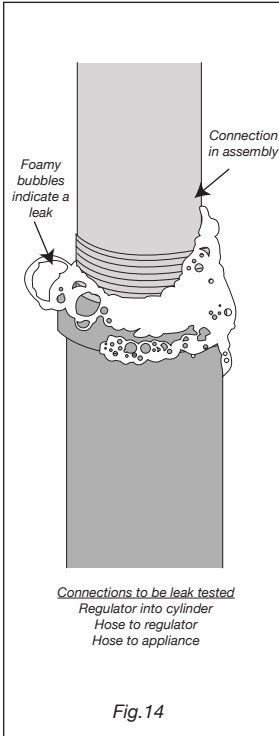


**FOR YOUR SAFETY  
IF YOU SMELL GAS**

- Turn off the gas supply at the cylinder.
- Extinguish all naked flames. **DO NOT** operate any electrical appliances.
- Ventilate the area.
- Check for leaks (see LEAK TEST)
- If odour persists, contact your dealer or local gas supplier immediately.

## LEAK TEST

The leak test must be carried out in a well-ventilated area, free from any flames or other sources of ignition.



- With the cylinder connected to the cooker. Open the cylinder valve.
- Brush the connections (cooker to cylinder) with a solution of equal parts soap and water (make sure it's foamy).
- A stream of bubbles forming indicates a gas leak. (See Fig. 14)
- If bubbles appear, turn the cylinder valve OFF (clockwise) and disconnect the cooker from the gas cylinder.
- Tighten the connection and retry the leak test.
- If you are unsure or if you cannot tighten the connection, place the cylinder outside in a cool, well-ventilated area and contact Alva on **086 100 ALVA (2582)**.
- A leak between the cooker and cylinder can lead to a high pressure fire, which is very dangerous and can result in extensive injury or even death.



### PRECAUTIONS

*Leak test all connections after each tank refill*



*NEVER check for leaks with a match or open flame*

## FITTING AND CHANGING THE GAS CYLINDER

1. Before connecting the appliance to a gas cylinder, always ensure that the rubber seal on the Regulator is in position and in good condition, and blow out any dust from the cylinder opening to prevent possible blockage of the jet.
2. Ensure that the gas cylinder is fitted or changed in a well-ventilated location, preferably outdoors, away from any source of ignition, such as naked flames and away from other people.
3. Make sure that the gas cylinder is kept upright at all times, screw the regulator onto the cylinder until it is fully engaged. Hand-tighten only.

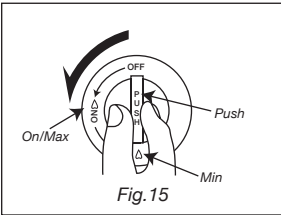


*Any LP Gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.*

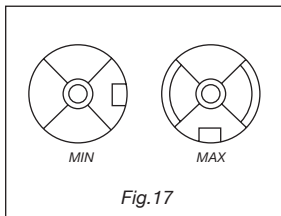
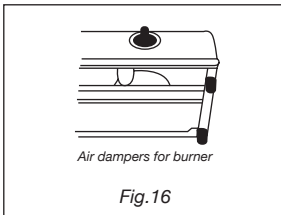


4. Never store the cylinder on a cooker surface. It is best practice to store it on the floor in a place where it cannot be tampered with.
5. If there is a leak on your appliance (smell of gas), take it outside immediately into a well-ventilated flame free location where the leak may be detected and stopped.
6. When removing a gas cylinder (e.g. to change cylinders), firstly close the cylinder valve and then the appliance valve, making sure the flame is extinguished, before unscrewing the regulator. Re-fit the regulator to a full cylinder following the same precautions as above.

## USING THE COOKER



1. To light the burners:
  - Open the gas cylinder valve 1½ turns.
  - Open the main gas valve, Push the gas cooker control knob in and turn it towards the On/Max position (counter-clockwise) until you hear the ignition click. Make sure that the burner has been lit. (Fig. 15)



2. Air flow adjustment:
 

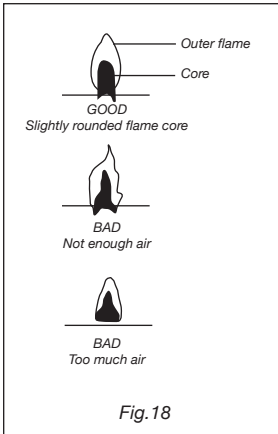
The burner usually needs no air flow adjustment. If it should ever burn improperly, the air flow can be controlled by adjusting the air damper inside the gas cooker (under the control knob) (Fig. 16). After the gas has been ignited, adjust the air damper until slightly rounded, vigorous blue flames appear.(Fig. 17, 18)



*DO NOT store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance*



*DO NOT use pots larger or which may over hang the body of this cooker.*



3. To turn the burners off:  
Turn the gas control knobs back to the OFF position until you hear a click. Make sure the burners are out and turn off the main gas cylinder valve as well.

## CARE AND MAINTENANCE

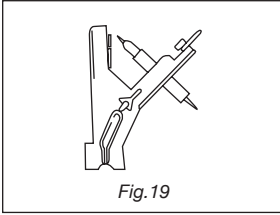
- Before caring for, or cleaning your cooker, make sure that the main gas valve is in an “OFF or closed” position, and the cooker control knobs are in the “OFF” position. If the cooker is still hot, wait for it to cool down before cleaning.
- Ensure that there are no signs of blockage (eg. debris, insects, etc) in either the burner portholes, the primary air inlet or the neck of cast iron burners. Use compressed air or a pipe cleaner wire to clear obstructions. A copper wire brush can be used to remove corrosion from the burner surfaces. Brush it afterwards lightly with cooking oil to prevent the formation of rust while storing.  
WE RECOMMEND THAT THIS SHOULD BE DONE AFTER EVERY COOKING SESSION IN COASTAL AREAS.  
Taking care of your cooker will prolong its lifespan.
- Check the gas hose regularly for wear or leaks. It must be replaced occasionally. Keep it away from heat sources and keep it clean.
- Wipe the stainless steel top and body with a dry cloth. If it is difficult to clean, use soapy water and then dry thoroughly with a dry cloth.
- Remove the burners in the opposite sequence to installing them. Replace the burners again once cleaned and thoroughly dried.
- Wash the pot holder in water and dry thoroughly before replacing.



*DO NOT use steel based products or brushes - these contaminate the cast iron and can cause rust.*



*DO NOT use pot scourers or abrasive cleaning products on this cooker as these will permanently mark the cooker.*



- The electronic ignition will not function if it is wet. Be careful not to spill water, soup, etc. on it. (Fig. 19)

- For better service and a longer service life, keep the gas cooker clean and store it in a dry place.
- Always disconnect the cooker when it will not be used for an extended period of time.

## TROUBLE SHOOTING GUIDE

TROUBLE	CAUSE	REMEDY
It does not ignite	<ul style="list-style-type: none"> <li>• Main gas valve is closed</li> <li>• Rubber hose is bent</li> <li>• No gas supply</li> <li>• Electronic ignition is wet</li> </ul>	<ul style="list-style-type: none"> <li>• Open it</li> <li>• Straigten or replace it</li> <li>• Replace gas cylinder</li> <li>• Clean and dry</li> </ul>
It smells of gas	<ul style="list-style-type: none"> <li>• Gas leak from pipe</li> <li>• Rubber hose is damaged</li> <li>• Burner is not lit</li> </ul>	<ul style="list-style-type: none"> <li>• Examine pipe using soap water, and replace it.</li> <li>• Replace it</li> <li>• Re-ignite it</li> </ul>
Combustion is abnormal	<ul style="list-style-type: none"> <li>• Lack of gas supply</li> <li>• Flame ports are clogged</li> <li>• Burner is not in it's correct position</li> </ul>	<ul style="list-style-type: none"> <li>• Replace gas cylinder</li> <li>• Clean them</li> <li>• Place it in the right position</li> </ul>



*If you are still unable to correct the problem with the information in this guide, then you need to contact your nearest dealer or manufacturer.*

## SPECIFICATIONS

Model	GCS10
Description	4 Burner gas cooker
Gas Type	LPG
Ignition system	Auto Piezo Ignition
Hose	SANS 1156-2 or EN16436
Rated pressure (Pa)	2.8kPa
Gas consumption at Max	225g/hr per burner
Jet Size	0.86mm
TO BE USED WITH A 2.8 kPa SANS 1237 APPROVED REGULATOR ONLY, WITH A MINIMUM CAPACITY OF 1kg/hr	
Any modification to the cooker may cause injury or property damage.	
Any modification to the cooker will invalidate the guarantee on this appliance.	

## AFTER SALES SERVICE

MANUFACTURED FOR AND DISTRIBUTED BY  
Alva, a division of Stingray Accessory Manufacturers (Pty) Ltd.  
P.O. Box 30014  
Tokai, 7966  
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[www.alva.co.za](http://www.alva.co.za)  
 [alvagas](#)  
 [www.facebook.com/AlvaGas](http://www.facebook.com/AlvaGas)

TOLL FREE NUMBER  
**086 100 ALVA (2582)**



*Should you experience problems with this gas cooker, carry out the necessary checks as per the Trouble Shooting Guide . If you are still unable to correct the problem with the information in this guide, then you need to contact your nearest dealer or manufacturer.*