

Super General SGC-801-FS

Super General SGC-801-FS Freestanding Gas Cooker User Manual

Model: SGC-801-FS

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using this appliance. Keep this manual for future reference. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.

- **Gas Safety:** This appliance uses gas. Ensure proper ventilation and check for gas leaks regularly. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Electrical Safety:** Ensure the appliance is properly grounded. Do not operate with a damaged power cord or plug.
- **Burn Hazard:** Surfaces can become hot during use. Use oven mitts or pot holders when handling hot items. Keep children away from the appliance during operation.
- **Fire Hazard:** Never leave the appliance unattended while cooking. Clean grease and food residue regularly to prevent fires. Do not use water on grease fires; smother the fire or use a dry chemical or foam-type extinguisher.
- **Installation:** Installation must be performed by a qualified technician in accordance with local codes and regulations.

2. PRODUCT OVERVIEW

The Super General SGC-801-FS is a freestanding gas cooker designed for efficient and safe cooking. It features a stainless steel construction, 5 full-safety gas burners, and a gas oven with rotisserie and automatic ignition.



INOX Finish



LPG and NG



Storage



**5 Full Safety
Burners**



**Automatic
Ignition**



Rotisserie



**220 - 240 V
50 Hz**

Image 1: Front view of the Super General SGC-801-FS gas cooker, showing its overall dimensions (80 cm width, 60 cm depth, 90 cm height).

Key Features:

- 5 Full-Safety Gas Burners with Automatic Ignition
- Gas Oven with Thermostat and Rotisserie Function
- Closed-Door Grilling Capability
- Durable Stainless Steel Construction with INOX finish
- Double-Glass Oven Door for enhanced safety
- Integrated Splash-Protection Glass Lid
- Convenient Storage Compartment below the oven

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your gas cooker. It must be installed by a qualified technician.

3.1 Unpacking

- Carefully remove all packaging materials from the appliance.

- Check for any damage during transit. Report any damage to your supplier immediately.
- Ensure all accessories are present: wire shelf, oven trays, rotisserie kit, cast iron grids.

3.2 Location and Leveling

- Place the cooker on a flat, stable surface.
- Ensure adequate clearance from combustible materials as per local regulations.
- Adjust the appliance's feet to ensure it is perfectly level. This is important for even cooking and stability.

3.3 Gas Connection

- This appliance is designed to operate on LPG (Liquefied Petroleum Gas) or NG (Natural Gas). Ensure the cooker is configured for your gas supply type.
- The gas connection must be made by a certified gas technician.
- After connection, the technician must perform a leak test using a soapy water solution. Never use an open flame to check for leaks.

3.4 Electrical Connection

- Connect the cooker to a properly grounded electrical outlet (220-240V, 50Hz).
- Ensure the electrical supply matches the requirements specified on the appliance's rating plate.
- Do not use extension cords or adapters.

**Splash-protection
Glass**

**Removable
Cast Iron Grid**



Image 2: Detail of the cooker's hob, showing the splash-protection glass and removable cast iron grids, important for installation and maintenance.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the control knobs and functions before operating the cooker.



Image 3: The control panel of the SGC-801-FS, featuring knobs for burner control, oven temperature, and timer settings.

4.1 Using the Gas Burners

1. Place your cookware centrally on the chosen burner's cast iron grid.
2. Push and turn the corresponding burner knob counter-clockwise to the maximum flame setting.
3. The automatic ignition will spark, igniting the gas. Hold the knob in for a few seconds after ignition to allow the thermocouple to heat up and activate the full-safety feature.
4. Adjust the flame size by turning the knob between the maximum and minimum settings.
5. To turn off, turn the knob clockwise to the 'OFF' position.

4.2 Using the Gas Oven



**Knobs for burner,
timer and grill**

**Rotisserie, wire-shelf
and two oven tray**

**Closed Door
Grilling**

Image 4: The oven interior, highlighting the rotisserie spit, wire shelf, and two oven trays for versatile cooking.

1. Open the oven door.
2. Turn the oven control knob to the desired temperature. The automatic ignition will light the oven burner. Hold the knob in for a few seconds after ignition.
3. Allow the oven to preheat to the set temperature.
4. Place food inside using the provided wire shelf or oven trays.
5. Close the oven door. This model supports closed-door grilling.
6. To use the rotisserie, secure the food onto the spit, insert it into the oven's rotisserie mechanism, and activate the rotisserie function via its dedicated control.
7. To turn off, turn the oven knob to the 'OFF' position.

4.3 Using the Storage Compartment



Image 5: The convenient storage compartment located at the base of the cooker, ideal for storing cooking utensils or oven accessories.

The storage compartment located at the bottom of the cooker can be used to store cooking utensils, oven trays, or other non-flammable kitchen items. Ensure items stored here are not heat-sensitive.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooker.

5.1 General Cleaning

- Always ensure the cooker is cool and disconnected from the power supply before cleaning.
- Use a soft cloth and mild detergent for cleaning stainless steel surfaces. Avoid abrasive cleaners or scouring pads, which can scratch the finish.
- Wipe up spills immediately to prevent staining and baked-on residue.

5.2 Burners and Grids

- The cast iron grids are removable for easy cleaning. Wash them with warm soapy water and dry thoroughly.
- Clean burner caps and bases regularly to ensure proper flame distribution. Ensure they are completely dry before reassembling.

- Keep the ignition electrodes clean and free from food debris to ensure reliable automatic ignition.

5.3 Oven Interior

- Clean the oven interior after each use, once it has cooled down.
- Use a non-abrasive oven cleaner or a solution of baking soda and water for stubborn stains.
- Remove oven racks and trays for separate cleaning.

6. TROUBLESHOOTING

Before contacting service, please check the following common issues:

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply; Ignition electrode dirty; Burner cap not seated correctly; Power outage.	Check gas valve; Clean electrode; Reseat burner cap; Check power supply.
Oven not heating	Gas supply issue; Oven burner not lit; Thermostat setting incorrect.	Check gas supply; Ensure oven burner ignites and stays lit; Verify thermostat setting.
Uneven cooking	Cooker not level; Improper cookware; Oven door seal damaged.	Level the cooker; Use appropriate cookware; Inspect and replace door seal if necessary.
Gas odor	Gas leak.	Immediately turn off gas supply, open windows, and evacuate. Do not operate electrical switches. Contact gas supplier and a qualified technician.

If the problem persists after attempting these solutions, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Specification
Model Number	SGC-801-FS
Type	Freestanding Gas Cooker
Number of Burners	5 (Full-Safety Gas Burners)
Oven Type	Gas Oven with Grill Function
Ignition	Automatic Ignition
Fuel Type	LPG and NG Compatible
Material	Stainless Steel
Color	Silver

Feature	Specification
Dimensions (W x D x H)	80 x 60 x 90 cm
Net Weight	45 kg
Gross Weight	49.5 kg
Voltage	220-240V, 50Hz
Special Features	Thermostat, Rotisserie, Dish-Warmer, Double-Glass Oven Door, Splash-Protection Glass Lid, Storage Box (63 x 42 x 15 cm)
Included Components	Wire shelf (63 x 41 cm), 3 Iron Grids (43 x 22 x 4 cm), Oven Tray (63 x 41.5 cm)

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This Super General SGC-801-FS Freestanding Gas Cooker comes with a **1-Year Warranty** from the date of purchase. This warranty covers manufacturing defects and faulty materials under normal domestic use.

The warranty does not cover damage caused by improper installation, misuse, neglect, unauthorized repairs, or normal wear and tear. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, service requests, or warranty claims, please contact your retailer or the Super General customer service department. Refer to your purchase documentation for contact details.

When contacting support, please have your model number (SGC-801-FS) and date of purchase readily available.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question