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Model: WCLM-6640G6CIIG-CI | Brand: Westpoint

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Westpoint WCLM-6640G6CIIG-CI 60x60 4-Burner Gas Cooker. Please read these instructions carefully before using the appliance and retain them for future reference.



Image: Front view of the Westpoint 60x60 4-Burner Gas Cooker, showcasing its stainless steel top, four gas burners, control knobs, and oven door.

2. SAFETY INSTRUCTIONS

Always prioritize safety when operating any gas appliance. Adhere to the following guidelines:

- Ensure proper ventilation in the kitchen when operating the gas cooker, especially the oven and grill.
- Do not store flammable materials, aerosols, or cleaning agents near the appliance.
- Keep children and pets away from the cooker during operation and when it is cooling down.
- Always use oven mitts or heat-resistant gloves when handling hot items from the oven, grill, or stovetop.
- In case of a gas leak, immediately turn off the main gas supply valve, open all windows and doors for ventilation, and do not operate any electrical switches or ignite any flames. Contact a qualified technician.
- The appliance is equipped with a **Flame Failure Device (FFD)** for safety, which automatically cuts off the gas supply to a burner if the flame accidentally extinguishes.
- Do not modify or attempt to repair the appliance yourself. Always contact authorized service personnel.



Image: Close-up of a gas burner with a blue flame, highlighting the safety feature of the flame failure device (FFD).

3. PRODUCT OVERVIEW

Your Westpoint gas cooker is designed for versatile cooking, featuring a durable stainless steel top, four gas

burners, a spacious gas oven, and a closed grill function. Key components and features include:

- **Stainless Steel Top:** Provides a durable, heat-resistant, and easy-to-clean cooking surface.
- **4 Gas Burners:** Multiple burners allow for simultaneous cooking of various dishes.
- **Control Knobs:** Ergonomically designed for precise control of burner flames and oven temperature.
- **Auto Ignition:** Enables quick and convenient lighting of burners with a simple push and turn of the knob.
- **Gas Oven:** A 55-liter capacity oven integrated for baking, roasting, and general cooking needs.
- **Closed Grill:** A dedicated grill function for browning, toasting, and grilling various food items.
- **Turnspit:** A rotating rod for rotisserie cooking, ideal for evenly roasting poultry or other meats.
- **Double Glass Oven Door:** Enhances thermal insulation, keeping the exterior cooler and improving energy efficiency and safety.
- **Cast Iron Pan Support:** Provides stable and robust support for cookware on the stovetop.
- **Heavy Duty Grid:** Durable grid for use within the oven.
- **Thermostat:** Maintains consistent oven temperature for optimal cooking results.
- **Fan:** Circulates hot air within the oven for more even cooking (if applicable, based on product description).



Image: Diagram illustrating the various components of the Westpoint gas cooker, including the glass lid, 4 gas burners, stainless steel top, timer, auto-ignition, light, grid, turnspit, oven tray, gas oven, and double glass door.

4. SETUP AND INSTALLATION

4.1 Unpacking

Carefully remove the appliance from its packaging. Inspect the cooker for any signs of damage that may have occurred during transit. Retain packaging materials until you are satisfied with the product, then dispose of them responsibly and keep them away from children.

4.2 Positioning

This is a freestanding appliance. Place the cooker on a flat, stable, and non-combustible surface. Ensure adequate clearance from adjacent walls and cabinets to allow for proper ventilation and heat dissipation. The approximate dimensions of the cooker are 60 cm (width) x 62 cm (depth) x 85 cm (height).



Image: Diagram showing the approximate dimensions of the Westpoint gas cooker: 60 cm width, 62 cm depth, and 85 cm height.

4.3 Gas Connection

Gas connection must be performed by a qualified and certified technician in accordance with all local and national regulations and safety standards. Ensure the gas supply pressure is compatible with the appliance specifications as indicated on the rating plate.

4.4 Electrical Connection

Connect the appliance to a properly grounded electrical outlet. The cooker requires electrical power for the auto-ignition system, oven light, and internal fan (if equipped). Refer to the rating plate located on the appliance for specific electrical requirements (voltage and wattage).

5. OPERATING INSTRUCTIONS

5.1 Using the Gas Burners

1. Place your cookware centrally on the cast iron pan support over the desired burner.
2. Push and turn the corresponding burner knob counter-clockwise to the maximum flame setting.
3. The integrated auto-ignition system will spark and light the burner. Continue to hold the knob in for approximately 5-10 seconds to allow the flame failure device (FFD) to engage.
4. Once the flame is stable, release the knob. Adjust the flame size by turning the knob between the maximum and minimum settings as needed.
5. To turn off the burner, turn the knob clockwise to the 'off' position.

5.2 Using the Gas Oven

1. Open the double glass oven door.
2. Place food on the oven tray or grid, ensuring proper air circulation.
3. Push and turn the oven control knob to the desired temperature setting.
4. The auto-ignition will light the oven burner. Hold the knob for approximately 5-10 seconds to engage the flame failure device.
5. Close the oven door. The oven light can be turned on (if applicable) to monitor cooking progress without opening the door.
6. To turn off the oven, turn the oven knob to the 'off' position.

5.3 Using the Closed Grill Function

1. Position the food on the grill rack, typically closer to the top heating element for effective grilling.
2. Push and turn the grill control knob to activate the grill function.
3. The grill will ignite. Hold the knob for a few seconds to engage the FFD.
4. Monitor food closely during grilling to prevent burning, as grilling is a high-heat, fast-cooking method.
5. To turn off the grill, turn the grill knob to the 'off' position.



GRILL FUNCTION

COOK DELICIOUS MEALS PRESERVING ALL THE FLAVORS



Image: A pizza being grilled inside the oven, demonstrating the grill function in use.

5.4 Using the Turnspit (Rotisserie)

1. Secure the meat (e.g., chicken, roast) onto the turnspit rod using the provided forks.
2. Insert the turnspit into the designated slots inside the oven, ensuring it is properly seated.
3. Activate the turnspit motor (if it has a separate control) and then select the appropriate oven or grill function and temperature for rotisserie cooking.
4. Ensure the meat rotates freely without obstruction from the oven walls or other accessories.
5. Always use oven mitts when handling and removing the hot turnspit and cooked food.



Image: A whole chicken roasting on a turnspit inside the oven, illustrating the rotisserie function.

6. MAINTENANCE AND CLEANING

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

6.1 General Cleaning

- Always ensure the cooker is completely cool before attempting any cleaning.
- For stainless steel surfaces, use a soft cloth and a mild, non-abrasive detergent. Wipe in the direction of the grain to prevent streaks. Avoid harsh chemicals or abrasive scouring pads.
- Remove burner caps and cast iron pan supports for separate cleaning. Wash them in warm soapy water, rinse thoroughly, and dry completely before reassembling.
- Clean spills immediately to prevent them from baking onto surfaces.

6.2 Oven Cleaning

- For stubborn grease and food residue inside the oven, use a specialized oven cleaner, strictly following the product manufacturer's instructions. Ensure adequate ventilation during and after use.
- The double glass oven door can be cleaned with a glass cleaner or warm soapy water. Avoid spraying cleaner directly onto the door seals.
- Removable oven racks and trays can be soaked in warm soapy water and scrubbed.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here or if solutions do not resolve the issue, contact authorized service personnel.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply; ignition electrode dirty or wet; power outage (for auto-ignition).	Check if the main gas valve is open; clean and dry the ignition electrode; verify power supply to the cooker.
Oven not heating.	Gas supply issue; oven control knob not set correctly or not held long enough.	Verify gas supply; ensure the oven knob is pushed in and held for 5-10 seconds after ignition to engage the FFD.
Gas smell detected.	Gas leak.	Immediately turn off the main gas supply, ventilate the area, and contact a qualified technician or emergency services. Do not use the appliance.
Flame extinguishes after releasing knob.	Flame Failure Device (FFD) not engaged properly; FFD faulty.	Ensure the knob is held in for the recommended 5-10 seconds after ignition. If the issue persists, contact service.
Uneven cooking in oven.	Incorrect rack position; oven not preheated adequately; thermostat calibration issue.	Adjust food placement and rack position; always preheat the oven to the desired temperature; if persistent, contact service.
Oven light not working.	Bulb faulty or loose; power issue.	Check if the bulb is securely screwed in; replace the bulb if burnt out (ensure cooker is unplugged and cool).
Turnspit not rotating.	Turnspit motor not activated; obstruction; motor faulty.	Ensure the turnspit motor control is switched on; check for any obstructions preventing rotation; contact service if the motor is unresponsive.

8. SPECIFICATIONS

Detailed technical specifications for the Westpoint WCLM-6640G6CIIG-CI Gas Cooker:

Brand	Westpoint
Model Name	WCLM-6640G6CIIG-CI
Product Dimensions (D x W x H)	63.3 x 59.8 x 85.2 cm
Item Weight	41 Kilograms
Capacity (Oven)	55 Liters
Installation Type	Freestanding
Burner Type	Gas (4 Burners)
Fuel Type	Gas
Control Console	Knob
Material Type	Cast Iron (Pan Support), Stainless Steel (Top)
Special Features	4 Gas Burner, Cast Iron Pan Support, Closed Grill, Fan, Gas Oven, Thermostat, Heavy Duty Grid, Auto Ignition, Turnspit, Double Glass Oven Door, Flame Failure Device
Color	Stainless Steel
Wattage	2500 watts

9. WARRANTY AND SUPPORT

For specific warranty information regarding your Westpoint WCLM-6640G6CIIG-CI Gas Cooker, please refer to the warranty card or documentation provided at the time of purchase. You may also contact your retailer or the official Westpoint customer service for details on warranty coverage and terms.

Westpoint may offer various protection plans, such as extended warranty or accidental damage protection, which can be purchased separately to enhance your coverage. Please inquire with your retailer or Westpoint directly for availability and details.

For technical support, service inquiries, or to locate an authorized service center, please contact Westpoint customer service. When contacting support, always provide your product's model number (**WCLM-6640G6CIIG-CI**) and serial number (if applicable) to ensure efficient assistance.