

CATA CI-712

CATA CI 712 Automatic 3 Burner Gas Stove

USER INSTRUCTION MANUAL

1. Introduction

Thank you for choosing the CATA CI 712 Automatic 3 Burner Gas Stove. This manual provides essential information for the safe and efficient use of your appliance. Please read these instructions carefully before installation, operation, or maintenance, and retain them for future reference.

This gas stove features a durable glass top, three brass burners (one ring, one dual, and one mini triple ring), and automatic ignition for convenient cooking. Proper installation and regular maintenance are crucial for optimal performance and safety.

2. Safety Information

WARNING: 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.

- Ensure adequate ventilation in the kitchen area when the gas stove is in use.
- Do not store or use flammable materials near the appliance.
- Check for gas leaks regularly using soapy water, never an open flame.
- Keep children and pets away from the appliance during operation.
- Always use appropriate cookware for the burner size.
- Do not leave cooking unattended.
- Turn off all burners and the gas supply when the appliance is not in use.
- Ensure the appliance is installed by a qualified technician.

3. Product Overview

The CATA CI 712 is a 3-burner automatic ignition gas stove designed for efficient cooking. Key components include the tempered glass top, brass burners, cast iron pan supports, and rotary control knobs.



Figure 3.1: Top view of the CATA CI 712 Automatic 3 Burner Gas Stove, showcasing the black tempered glass surface, three burners, and front-mounted control knobs.

Features:

- **Automatic Ignition:** Electric ignition for quick and easy burner lighting.
- **Tempered Glass Top:** Premium finish glass top for durability and ease of cleaning.
- **Brass Burners:** Includes one single ring, one dual ring, and one mini triple ring brass burner for varied cooking needs.
- **Cast Iron Pan Supports:** Matt enameled cast iron pan supports provide stability for various cookware sizes.
- **Rotary Control Knobs:** Smooth 360-degree rotating knobs for precise flame control.



Figure 3.2: Close-up view of a burner assembly, showing the brass burner and cast iron pan support.



Figure 3.3: Detail of the rotary control knobs, indicating their position on the front panel of the stove.

4. Setup and Installation

Installation must be performed by a qualified technician in accordance with all local codes and regulations.

4.1. Unpacking

- Carefully remove the appliance from its packaging.
- Inspect for any damage during transit. Do not install if damaged.
- Ensure all components, including the warranty card, are present.

4.2. Placement and Ventilation

- The stove is designed for built-in installation. The required built-in width is approximately 70.5 cm.
- Ensure the installation area has adequate ventilation.
- Maintain minimum clearances from combustible surfaces as per local regulations.



Figure 4.1: Angled view of the gas stove, useful for understanding its dimensions and placement within a countertop.

4.3. Gas Connection

- Connect the gas stove to the gas supply line using a certified flexible hose or rigid pipe.
- Ensure all connections are tight and leak-free. Perform a leak test with soapy water.
- The appliance is designed for use with LPG (Liquefied Petroleum Gas) or Natural Gas, depending on the model and local regulations. Ensure the correct gas type is used.

4.4. Burner Assembly

- Place the burner caps and crowns correctly onto their respective burner bases.
- Position the cast iron pan supports securely over the burners.

5. Operating Instructions

Before first use, ensure all packaging materials are removed and the appliance is properly installed.

5.1. Igniting a Burner

1. Ensure the main gas supply valve is open.
2. Push down the desired control knob and rotate it counter-clockwise to the 'Ignite' position (usually marked with a flame symbol or spark icon).
3. Hold the knob down for a few seconds until the burner ignites automatically. You will hear a clicking sound from the automatic ignition system.
4. Once ignited, release the knob. If the flame extinguishes, repeat the process.

5.2. Adjusting the Flame

- After ignition, rotate the control knob further counter-clockwise to increase the flame intensity.
- Rotate the knob clockwise to decrease the flame intensity.
- To turn off the burner, rotate the knob clockwise until it reaches the 'Off' position.

5.3. Using Different Burner Types

- **Single Ring Burner:** Suitable for smaller pots and simmering.
- **Dual Ring Burner:** Offers a wider flame spread for medium to large cookware.
- **Mini Triple Ring Burner (WOK Burner):** Provides high heat output, ideal for stir-frying and large-capacity cooking.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and efficient operation of your gas stove. Always ensure the appliance is cool and the gas supply is turned off before cleaning.

6.1. Glass Top Cleaning

- Wipe the tempered glass surface with a soft cloth and a mild detergent solution after each use.
- For stubborn stains, use a non-abrasive glass cleaner. Avoid harsh chemicals or abrasive scrubbers that can scratch the glass.
- Dry thoroughly with a clean cloth to prevent water spots.



Figure 6.1: Detail of the glass surface with the CATA logo, illustrating the smooth, easy-to-clean finish.

6.2. Burners and Pan Supports

- Remove the pan supports, burner caps, and crowns. Wash them with warm soapy water.
- Ensure the burner ports are not clogged. Use a soft brush or needle to clear any debris.
- Dry all parts completely before reassembling to prevent corrosion and ensure proper ignition.
- The enameled cast iron pan supports may show discoloration over time; this is normal and does not affect performance.

6.3. Control Knobs

- The control knobs can be pulled off for cleaning. Wipe them with a damp cloth and mild detergent.
- Ensure they are dry before reattaching.

7. Troubleshooting

If you encounter issues with your gas stove, refer to the following table for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Burner does not ignite.	Gas supply off. Burner parts wet or clogged. Ignition electrode dirty or damaged.	Check if main gas valve is open. Ensure burner parts are dry and clean. Clean the ignition electrode. If damaged, contact service.
Irregular or yellow flame.	Burner ports clogged. Incorrect gas pressure.	Clean burner ports thoroughly. Contact a qualified technician to check gas pressure.
Gas smell detected.	Gas leak. Burner not fully extinguished.	Immediately turn off gas supply. Open windows. Do not operate electrical switches. Contact emergency services and a qualified technician. Ensure all control knobs are in the 'Off' position.

8. Specifications

Specification	Detail
Brand	CATA
Model Number	CI-712
Number of Heating Elements	3
Colour	Black
Power Source	Gas Powered
Fuel Type	Gas
Surface Material	Tempered Glass
Control Type	Rotary Switches
Ignition Type	Automatic Electric Ignition
Pan Supports	Enameled Cast Iron
Built-in Width (Approx.)	70.5 cm

9. Warranty Information

The CATA CI 712 Gas Stove comes with the following warranty:

- **2 Years Warranty:** From the date of purchase on Micro switch, Spark Plug, Generator, and Jets.
- **5 Years Warranty:** From the date of purchase on Glass and Valves.
- **Exclusions:** No warranty on Sabaf Lotus/Enameled Black burners for discoloration, denting, deformation, chipping, or peeling of enameled black coating.

Please retain your purchase receipt and the warranty card (included in the box) for any warranty claims.

10. Customer Support

For technical assistance, service requests, or further inquiries, please contact CATA customer support.

- **Website:** www.cata.com (Please check for regional support contact details)
- **Email:** support@cata.com (Example, please refer to your warranty card for actual contact)
- **Phone:** Refer to your product documentation or the CATA website for local service numbers.

When contacting support, please have your model number (CI-712) and purchase date available.