

CATA 302-TI

CATA 2 Burner Gas Stove Model 302 TI User Manual

Model: 302 TI | Brand: CATA

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your CATA 2 Burner Gas Stove, Model 302 TI. Please read these instructions carefully before installation, operation, or maintenance to ensure proper use and to prevent potential hazards.

The CATA 302 TI is a modern gas hob designed for domestic kitchen use. It features a stainless steel desktop, enameled grilles, and two gas burners of different power outputs (1 kW and 3 kW) to accommodate various cooking needs. The hob includes an electric ignition system for convenient and safe startup.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure proper ventilation in the kitchen area during operation.
- Do not store or use flammable materials near the appliance.
- Keep children away from the gas stove during operation.
- Always use appropriate cookware sizes for the burners.
- In case of a gas leak, immediately turn off the gas supply, open windows, and do not operate any electrical switches. Contact a qualified technician.
- Do not modify the appliance. All repairs must be performed by authorized service personnel.

3. PRODUCT OVERVIEW

The CATA 302 TI gas stove is equipped with features designed for efficient and safe cooking.



Overall view of the CATA 2 Burner Gas Stove, Model 302 TI, showcasing its stainless steel finish and two burners.



Top view of the gas stove, highlighting the burner layout and cast iron pan supports.



Close-up of the metallic control knobs, indicating their smooth operation and stylish design.

Key Features:

- **Two Gas Burners:** Equipped with one 1 kW burner and one 3 kW burner for versatile cooking.
- **Electric Ignition System:** Eliminates the need for external ignition sources like matches.
- **Cast Iron Pan Supports:** Matt enameled for stability and uniform heating of cookware.
- **Metallic Control Knobs:** Smooth-functioning, 360-degree rotatable knobs for precise flame control.
- **Stainless Steel Surface:** Easy to clean and maintain.

4. SETUP AND INSTALLATION

Installation of the CATA 302 TI gas stove should only be performed by a qualified technician in accordance with local regulations and safety standards.

4.1 Unpacking

- Carefully remove the appliance from its packaging.
- Inspect for any damage during transit. Report any damage to the supplier immediately.
- Ensure all components are present: gas stove unit, warranty card.

4.2 Placement

- Install the gas stove on a stable, level surface.
- Ensure adequate clearance from combustible materials as per local building codes.
- The area must be well-ventilated.

4.3 Gas Connection

- Connect the gas stove to the gas supply using approved flexible or rigid piping.
- Ensure all connections are tight and leak-free. Use a soapy water solution to check for leaks; bubbles indicate a leak.
- Verify that the gas type (LPG/Natural Gas) matches the appliance's specifications.

4.4 Electrical Connection (for Ignition)

- Plug the appliance into a grounded electrical outlet.
- Ensure the voltage and frequency match the appliance's requirements.

5. OPERATING INSTRUCTIONS

5.1 Before First Use

- Remove all packaging materials and protective films.
- Clean the surface of the stove with a damp cloth.
- Ensure the pan supports are correctly placed over the burners.

5.2 Lighting a Burner

1. Place your cookware centrally on the chosen burner's pan support.
2. Push down and turn the corresponding control knob counter-clockwise to the "High" flame setting.
3. The electric ignition will automatically spark, lighting the gas.
4. Once the flame is lit, hold the knob down for a few seconds to allow the thermocouple to heat up and activate the flame failure device (if present).
5. Release the knob. If the flame extinguishes, repeat the process.
6. Adjust the flame size by rotating the knob between "High" and "Low" settings.



Illustration of a gas burner with the flame ignited, ready for cooking.

5.3 Turning Off a Burner

- Turn the control knob clockwise until it clicks into the "Off" position.
- Ensure the flame is completely extinguished.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and efficient operation of your gas stove.

6.1 Daily Cleaning

- Allow the stove to cool completely before cleaning.
- Wipe the stainless steel surface with a soft cloth and mild detergent. Avoid abrasive cleaners.
- Remove spills immediately to prevent staining.

6.2 Burner and Pan Support Cleaning

- Remove the pan supports and burner caps/crowns.
- Wash them with warm soapy water. For stubborn stains, use a non-abrasive scrubber.
- Ensure all parts are completely dry before reassembling.
- Clean the ignition pin and thermocouple (if visible) gently with a soft brush to remove any food debris.



Side view of the gas stove, illustrating the removable pan supports and burner components for cleaning.

6.3 General Maintenance Tips

- Periodically check the gas hose for any signs of wear or damage. Replace if necessary.
- Ensure burner ports are not clogged. Use a fine wire or needle to clear them if needed.
- Do not use harsh chemicals or steel wool, as they can damage the surface.

7. TROUBLESHOOTING

Before contacting customer service, please refer to the following troubleshooting guide:

Problem	Possible Cause	Solution
Burner does not light.	No gas supply. Ignition electrode dirty/blocked. Power outage (for electric ignition).	Check gas cylinder/main supply. Clean the ignition electrode. Check power connection; use a match to light manually if power is out.
Flame is weak or uneven.	Burner ports clogged. Low gas pressure.	Clean burner ports. Contact your gas supplier or a qualified technician.
Gas smell detected.	Gas leak.	Immediately turn off gas supply. Open windows. Do not operate electrical switches. Contact a qualified technician.
Knob is stiff to turn.	Food debris or grease accumulation.	Clean around the knob base. Do not force the knob.

8. SPECIFICATIONS

Feature	Detail
Brand	CATA
Model Number	302 TI
Heating Elements	2 Gas Burners
Burner Power	1 kW (Small), 3 kW (Large)
Fuel Type	Gas
Power Source	Gas Powered (Electric Ignition)
Colour	Silver
Surface Material	Stainless Steel
Pan Support Material	Cast Iron with Matt Enameling
Ignition Type	Automatic Electric Ignition

9. WARRANTY AND SUPPORT

Your CATA 2 Burner Gas Stove Model 302 TI comes with the following warranty:

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

For warranty claims or technical support, please refer to the contact information provided on your warranty card or visit the official CATA website.

Included Components: Warranty Card