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› Starway Stylish Series Gas Cooker SWFC9605-HIXHGF User Manual

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Model: SWFC9605-HIXHGF

INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Starway Stylish Series Gas Cooker, model SWFC9605-HIXHGF. Please read this manual thoroughly before using the appliance and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Failure to follow these safety instructions could result in fire, explosion, electric shock, or property damage. Always prioritize safety when operating gas appliances.

- **Professional Installation:** Installation and servicing must be performed by a qualified installer, service agency, or gas supplier.
- **Gas Leaks:** If you smell gas, immediately shut off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact your gas supplier or fire department.
- **Ventilation:** Ensure adequate ventilation in the kitchen area when the cooker is in use.
- **Flammable Materials:** Keep flammable materials (e.g., curtains, paper, aerosols) away from the cooker.
- **Children and Pets:** Do not allow children or pets near the cooker during operation or when it is hot.
- **Hot Surfaces:** Surfaces can become hot during and after use. Use oven mitts or pot holders.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning.
- **Modifications:** Do not modify the appliance. Any unauthorized modifications can be dangerous and void the warranty.

PRODUCT OVERVIEW

The Starway Stylish Series Gas Cooker SWFC9605-HIXHGF is a freestanding appliance featuring a gas hob with 5 burners and a gas oven with 2 fans and a 3-glass oven door. It is designed for efficient and versatile cooking.



Figure 1: Front view of the Starway Stylish Series Gas Cooker. This image displays the five gas burners on the cooktop, the control panel with knobs for each burner and oven functions, the oven door with a large glass window, and the lower storage/broiler drawer. The cooker is silver-colored with cast iron pan supports.

Key Components:

- **Gas Hob:** Equipped with 5 gas burners of varying sizes for diverse cooking needs.
- **Cast Iron Pan Supports:** Provide stable and durable support for cookware.
- **Control Panel:** Features knobs for burner ignition and flame control, as well as oven temperature and function selection.
- **Gas Oven:** Includes 2 internal fans for even heat distribution and a 3-glass door for improved insulation and safety.
- **Oven Racks:** Adjustable racks within the oven cavity.
- **Storage/Broiler Drawer:** Located at the bottom for storage or broiler function.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your gas cooker. It is strongly recommended that installation be carried out by a qualified professional.

1. Unpacking

- Carefully remove all packaging materials from the cooker.
- Inspect the appliance for any signs of damage. If damage is found, do not install or operate the cooker and contact your retailer immediately.
- Remove any protective films or stickers from surfaces.

2. Placement and Ventilation

- Place the cooker on a flat, stable, and heat-resistant surface.
- Ensure adequate clearance from adjacent walls and cabinets as specified in local building codes and the appliance's technical drawings.
- The kitchen must have proper ventilation. Consider installing an extractor hood above the cooker.

3. Gas Connection

WARNING: Gas connections must only be performed by a certified gas technician. Incorrect installation can lead to gas leaks and serious hazards.

- Ensure the gas supply type (Natural Gas or LPG) matches the cooker's specifications. Conversion kits may be required if different.
- Connect the cooker to the gas supply line using approved flexible or rigid connectors.
- Perform a leak test on all connections using a soapy water solution. Never use an open flame to check for leaks.

4. Electrical Connection

The cooker requires an electrical connection for the auto-ignition system, oven light, and cooling fans.

- Connect the appliance to a properly grounded electrical outlet that meets the voltage and current requirements specified on the product label.
- Do not use extension cords or adapters.

5. Leveling

- Adjust the leveling feet at the bottom of the cooker to ensure it is stable and level. This prevents spills and ensures even cooking.

OPERATING INSTRUCTIONS

1. Using the Gas Hob Burners

1. Place your cookware centrally on the chosen burner's cast iron pan support.
2. Push in and turn the corresponding burner control knob counter-clockwise to the maximum flame setting (large flame symbol).
3. The auto-ignition system will spark, igniting the gas. Hold the knob in for a few seconds to allow the thermocouple to heat up and activate the safety device.
4. Once the flame is stable, release the knob. You can then adjust the flame size by turning the knob between the maximum and minimum flame settings.
5. To turn off the burner, turn the knob clockwise to the "OFF" position (dot symbol).

Note: If the burner does not ignite after several attempts, check that the gas supply is on and the burner components are clean and correctly assembled.

2. Using the Gas Oven

1. Ensure the oven is empty and clean before first use.
2. Open the oven door. Push in and turn the oven control knob to the desired temperature setting.
3. The oven igniter will spark. Hold the knob in for approximately 10-15 seconds until the flame is stable.
4. Close the oven door. The oven will begin to preheat.
5. The oven features 2 fans for improved heat distribution. These fans operate automatically when the oven is in use.
6. To turn off the oven, turn the oven control knob to the "OFF" position.

Preheating: Always preheat the oven to the desired temperature before placing food inside for optimal cooking results.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your cooker and ensure its safe operation. Always ensure the cooker is cool and disconnected from the power supply before cleaning.

1. General Cleaning

- Wipe exterior surfaces with a soft cloth dampened with warm soapy water. Dry thoroughly.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the finish.

2. Hob and Burner Cleaning

- Remove the cast iron pan supports and burner caps/crowns when cool.
- Wash these components in warm soapy water, rinse, and dry thoroughly.
- Clean the burner ports with a small brush or needle to ensure they are free from food debris.
- Wipe the hob surface with a damp cloth and mild detergent.
- Ensure all burner parts are completely dry before reassembling them.

3. Oven Cleaning

- Remove oven racks and clean them separately in warm soapy water.
- Wipe the interior of the oven with a damp cloth and a mild oven cleaner (ensure it is safe for gas ovens). Follow the cleaner's instructions carefully.
- For stubborn stains, a paste of baking soda and water can be applied, left for a while, then wiped clean.
- Clean the 3-glass oven door with a glass cleaner or warm soapy water. Avoid scratching the glass.

TROUBLESHOOTING

Before contacting customer service, please refer to the following troubleshooting guide for common issues.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, igniter blocked, burner components wet or incorrectly assembled.	Check gas supply valve. Clean igniter and burner ports. Ensure burner components are dry and correctly placed.
Oven not heating.	Gas supply off, oven igniter fault, control knob not held long enough.	Check gas supply. Ensure knob is held for 10-15 seconds after ignition. If issue persists, contact service.
Uneven cooking in oven.	Incorrect rack position, oven not preheated, excessive food in oven.	Use appropriate rack position. Always preheat. Avoid overcrowding the oven.
Gas smell.	Gas leak.	Immediately shut off gas supply, ventilate area, and contact gas supplier or emergency services. Do not operate electrical switches.

SPECIFICATIONS

Feature	Detail
Brand	Starway
Model Number	SWFC9605-HIXHGF
Product Dimensions	60 x 60 x 90 cm
Item Weight	50 Kilograms
Material	Alloy Steel
Heating Elements	5 Gas Burners
Oven Features	Gas Oven, 2 Fans, 3 Glass Oven Door
Pan Support Type	Cast Iron
Control Type	Knob
Installation Type	Freestanding

WARRANTY AND SUPPORT

Your Starway Stylish Series Gas Cooker is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, service requests, or to inquire about replacement parts, please contact Starway customer support. Contact information can typically be found on the manufacturer's website or on your purchase documentation.

Note: Unauthorized repairs or modifications may void your warranty.

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