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BAKAJI 64087

BAKAJI Gas Range with Oven and 4 Burners User Manual

Model: 64087

1. Important Safety Instructions

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in fire, explosion, electric shock, or property damage.

- **Gas Safety:** Ensure proper ventilation when operating the appliance. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. If you smell gas, follow the instructions provided by your gas supplier.
- **Installation:** This appliance must be installed by a qualified technician in accordance with all local codes and ordinances. Ensure the appliance is properly grounded.
- **Child Safety:** Keep children away from the appliance during operation and when it is cooling down. Do not allow children to play with the controls.
- **Burn Hazard:** The appliance surfaces, including the cooktop, oven interior, and surrounding areas, become hot during use. Use oven mitts or pot holders when handling hot items.
- **Proper Use:** Use the appliance only for its intended purpose of cooking food. Never use it to heat a room.
- **Ventilation:** Always ensure adequate ventilation when using gas appliances, especially in enclosed spaces.

2. Product Overview

The BAKAJI Gas Range is a freestanding cooking appliance featuring a 4-burner gas cooktop and an integrated gas oven. It is designed for both indoor and outdoor use, offering versatility and efficient cooking capabilities.



Figure 2.1: The BAKAJI Gas Range shown in an outdoor patio environment, demonstrating its use with pots on the cooktop and food cooking in the oven.

Components:

- **4 Gas Burners:** Located on the enamelled cooktop, equipped with removable cast iron grids.
- **Gas Oven:** Integrated below the cooktop, featuring an adjustable thermostat and two oven racks.
- **Control Knobs:** Front-mounted for easy access to control burner flames and oven temperature.
- **Glass Lid:** Protects the cooktop when not in use.
- **Adjustable Feet:** For leveling the appliance on uneven surfaces.
- **Enamelled Surfaces:** For durability and ease of cleaning.



Figure 2.2: The gas range positioned within a modern indoor kitchen, highlighting its compact design suitable for various settings.

3. Setup and Installation

Proper installation is crucial for the safe and efficient operation of your gas range. It is highly recommended that installation be performed by a qualified professional.

3.1 Unpacking

1. Carefully remove all packaging materials from the appliance.
2. Inspect the appliance for any shipping damage. If damage is found, do not install and contact your retailer immediately.
3. Remove any protective films or tapes from surfaces.

3.2 Placement

- Place the appliance on a stable, level, non-combustible surface.
- Ensure adequate clearance from combustible materials on the sides and rear as per local regulations.
- Provide sufficient ventilation around the appliance, especially if used indoors.

3.3 Gas Connection

WARNING: Gas connections must be made by a qualified and licensed gas fitter.

- Ensure the gas supply pressure is compatible with the appliance's requirements.
- Use appropriate gas connectors and shut-off valves as required by local codes.
- Check all connections for leaks using a soap solution (never an open flame).

3.4 Leveling the Appliance

The appliance is equipped with adjustable feet to ensure stability and proper operation.

- Carefully tilt the appliance to access the feet.
- Turn the adjustable feet clockwise or counter-clockwise to raise or lower each corner until the appliance is level. Use a spirit level to verify.

4. Operating Instructions

4.1 Using the Gas Burners

1. Ensure the burner grates are properly seated.
2. Place appropriate cookware on the burner grate.
3. Push in the control knob for the desired burner and turn it counter-clockwise to the 'High' position.
4. The ergonomic ignition system will spark to ignite the gas. If the burner does not light within a few seconds, release the knob, wait a moment, and try again.
5. Once lit, continue to hold the knob in for a few seconds to allow the thermocouple to heat up and keep the flame lit.
6. Adjust the flame size by turning the knob between 'High' and 'Low' settings.
7. To turn off, turn the knob clockwise to the 'Off' position.

Note: *Always use cookware that is appropriate for the burner size to ensure efficient heating and prevent heat loss.*

4.2 Using the Gas Oven

1. Ensure the oven racks are placed at the desired height.
2. Open the oven door.
3. Push in the oven control knob and turn it counter-clockwise to the desired temperature setting.
4. The oven igniter will spark to light the oven burner. Observe the burner to ensure it has lit.
5. Once lit, continue to hold the knob in for a few seconds.
6. Close the oven door. Allow the oven to preheat to the set temperature before placing food inside.
7. To turn off, turn the oven control knob clockwise to the 'Off' position.

Caution: *The oven door and interior surfaces become very hot during operation. Use caution when opening the door and removing food.*

5. Maintenance and Cleaning

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

5.1 Daily Cleaning

- After each use, allow the appliance to cool completely.
- Wipe down the enamelled cooktop and control panel with a soft cloth and mild detergent.
- Remove any food spills immediately to prevent staining.

5.2 Deep Cleaning

- **Cooktop Grates and Burner Caps:** These can be removed and washed in warm soapy water. Dry thoroughly before replacing.
- **Oven Interior:** For stubborn stains, use a non-abrasive oven cleaner according to the product instructions. Ensure adequate ventilation during cleaning.
- **Glass Lid:** Clean with a glass cleaner or mild soapy water.

Important: *Always disconnect the appliance from the gas supply and ensure it is completely cool before performing any cleaning or maintenance.*

6. Troubleshooting

Before calling for service, please check the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not light	No gas supply; burner ports clogged; igniter faulty; knob not held long enough.	Check gas supply valve; clean burner ports; contact service if igniter is faulty; hold knob in for 3-5 seconds after ignition.
Oven does not heat	No gas supply; oven igniter faulty; thermostat setting incorrect.	Check gas supply; ensure oven knob is set to a temperature; contact service if igniter is faulty.
Uneven cooking in oven	Oven not preheated; food placed too close to walls; oven not level.	Preheat oven fully; ensure proper air circulation around food; level the appliance using adjustable feet.
Gas odor	Gas leak; burner not fully extinguished.	**Immediately turn off gas supply. Open windows and doors. Do not operate electrical switches. Contact gas supplier and qualified technician.**

7. Specifications

Detailed specifications for the BAKAJI Gas Range Model 64087.



Figure 7.1: Dimensions of the BAKAJI Gas Range.

Feature	Specification
Model Number	64087
Type	Freestanding Gas Range
Number of Burners	4
Oven Type	Gas Oven with Thermostat
Cooktop Material	Enamelled Steel

Feature	Specification
Grill Material	Enamelled Steel
Number of Oven Racks	2
Lid Type	Glass
Adjustable Feet	Yes
Dimensions (W x D x H)	50 cm x 50 cm x 86 cm (19.69"D x 19.69"W x 33.86"H)
Color	Grey
Efficiency Class	A

8. Warranty and Support

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. For technical support or service inquiries, please contact BAKAJI customer service through their official website or the contact information provided with your product.
Please have your model number (64087) and purchase date available when contacting support.

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