



# **Roast Master**

## **Double Gas Hob & Oven**

### **Important**

Read these instructions carefully before use. Familiarise yourself with the appliance before connecting it to the gas cylinder. Retain the instruction manual for future reference.

**OUTDOOR USE ONLY**

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## Dear Buyer,

Thank you for purchasing your Kampa Roast Master double hob & oven. For safety reasons and to maximise the performance of this product, ensure that you read these instructions before attempting to use. Please retain these instructions for future reference.

### Requirements for operation:

- Butane or propane gas cylinder (not supplied)
- Gas regulator . 28-30mbar for butane, 37 mbar for propane (not supplied)
- Gas hose (BS3212) . maximum length 1.5 metres (not supplied)

See your LPG dealer or supplying dealer for these accessories

### General Cautions:

1. DO NOT leave this appliance unattended while in use. The user must remain in the immediate area and have a clear view of the product at all times during operation.
2. Keep children and pets away from the appliance at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. DO NOT use in a building, garage or any other enclosed area. DO NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. DO NOT operate appliance under ANY overhead construction. Keep a minimum clearance of 18cm from sides, front and back of appliance to **ANY** construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. USE ONLY on a level, stable non-combustible surface like bricks, concrete or earth. DO NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the gas supply hose (not supplied) away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the gas hose (not supplied) is not damaged and all joints and connections are not leaking by turning on the regulator valve. Leave the burner valves closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.
9. Extinguish all open flames before connecting the gas cylinder (not supplied) to the appliance and before checking for leaks.
10. When deep frying with oil, a thermometer MUST be used.

11. Never allow oil temperature to get hotter than 200\_C. If the temperature exceeds 200\_C or if oil begins to smoke, IMMEDIATELY turn burners off.
12. When cooking with oil, fire-extinguishing materials shall be readily accessible. In the event of an oil or grease fire DO NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with a fire blanket, earth, sand or baking soda.
13. NEVER overfill the cooking pan with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
14. When frying with oil, all food products MUST be completely thawed and towel dried to remove excess water. Failure to complete thaw and dry food may cause oil to overflow. Follow instructions in this manual for frying foods.
15. When frying, slowly submerge food products into the oil. DO NOT drop.
16. DO NOT place an empty cooking pan onto a lit burner. Use caution when placing anything in the cooking pan while burner is in operation.
17. In the event of rain while cooking with oil, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking pan. DO NOT attempt to move the appliance or the cooking pan.
18. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
19. DO NOT move appliance when in use. Allow the appliance to cool to below 45\_C before moving or storing.
20. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
21. In case there is a fire, call the local fire department. Stay clear of the flames. Do not attempt to extinguish an oil or grease fire with water.
22. Use only accessories, such as cooking pans recommended by the seller, to allow safe and proper performance of the product. Never use a cooking pan larger than the capacity and diameter recommended by the seller.
23. The maximum pot diameter is 25cm; the min pot diameter is 17cm.
24. The consumers and retailers are not allowed to adjust, release, remove or replace the valves, ask for help from qualified technicians if this job is necessary.

### **Technical Data**

Type of gas: this appliance is designed for gas type: G30/G31 (butane/propane) with a low pressure regulator (not supplied). Look at the technical data label on the stove for specific gas/regulator information.

### **Parts List**

When you open the carton, you will find the following parts:

- The oven/stove body 1pc

- - The wire pan stand 1pc
- - Oven shelf 2pcs
- - Oven spill tray 1pc

**Note:**

1. The wire pan stand sits on the burners.
2. The oven shelves are fitted into the oven.
3. The oven spill tray is inside at the bottom of oven (it forms the oven floor).

**Setup Instructions:**

- Remove all packaging.
- Setup the oven on a level, non-combustible surface.
- Open the lid and attach the windscreens to the side of the oven as shown.
- Make sure the pan stand is installed properly with the wire ends fitting into the holes on the top of the oven to prevent the stand from moving (see picture)

**Connect the Gas to the Stove/Oven**

**Notice:**

1. A low gas pressure regulator is necessary for operation, use the regulator recommended by the manufacturer or seller. Your gas supplier will be able to offer you more advice.
2. Before you assemble the regulator, please check the gas type and pressure shown on the gas cylinder, and make sure the information on the regulator and cylinder match
3. A hose to connect the appliance to the gas regulator and cylinder is required, and the maximum length should not exceed 1.5m. The hose should comply with BS3212/2.
4. The connecting hose should not be twisted or constricted. The hose should be checked each time the appliance is used and each time the gas cylinder is changed. If it shows signs of cracking, splitting or other deterioration it should be renewed with a hose meeting the same quality standards (BS3212/2).
5. Change the connecting hose within the national requirements.

**Connect:**

- Be sure that the burner & oven valves are in the OFF position before you connect the stove to a gas supply.
- Attach the gas hose (not supplied) to the stove inlet. You will find it easier to fit by applying soapy water to the gas inlet before pushing the hose on. Secure using a suitable hose clamp. Attach the other end to your low pressure regulator (not supplied) using the same method and secure using clamp.
- Be sure that the hose is fitted correctly and is not being stretched, twisted

or kinked.

- Also be sure that the hose is not too close to heat sources, especially with the rear of the oven.

### **Leak Testing Valve, Hose and Regulator**

1. Turn all control knob(s) to OFF
2. Be sure regulator is correctly connected to the gas cylinder (see manufacturer's instructions).
3. Completely open regulator valve (see manufacturer's instructions). If you hear a hissing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown below.
5. If growing bubbles appear, there is a leak. Turn off the gas supply in event of gas leak. If leaks cannot be stopped, do not try to repair. Consult a qualified technician.
6. Always close regulator valve after performing cylinder leak test.
7. Before each use, check to see if hose is damaged, cut or worn. Replace damaged hose assembly before using appliance. Use only gas cylinder/hose/regulator specified by the manufacturer or seller.

### **WARNING:**

- Never use a match or lighted flame to search for leaks
- Do not use appliance until leak checked
- If you cannot stop a gas leak, immediately close regulator valve and call gas supplier or your fire department.

### **Lighting the Hob**

1. Do not lean over the appliance while lighting.
2. Remove all cookware from the stove to create a free flow of air.
3. Open top lid. Do not attempt to light the stove with lid closed.
4. Fully open regulator valve.
5. Turn control knob slowly to the High position. The burner will ignite. Adjust controls to desired temperature. The left hand control knob operates the left hand burner. The right hand control knob operates the right hand burner.
6. If the burner does not stay lit, repeat the process.
7. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat lighting procedure. If built-in ignition will not light follow instructions for lighting with a match.

### **Lighting the Oven**

The oven is fitted with a flame failure device (FFD). If the oven burner accidentally goes out, then the supply of gas will be cut off.

1. Do not lean over the Oven while lighting:
2. Remove all cookware from the oven to create a free flow of air.
3. Open oven door. Do not attempt to light the oven with the door closed.
4. Remove the bottom oven tray to reveal the burner.
5. Depress the central gas control knob and turn slowly to the high position. The oven burner will ignite (if lighting with a match, light match and place it over the burner. Slowly turn on the valve, do not stand with head or arms over the burner)
6. Keep control knob depressed for 10 seconds, this engages the FFD.
7. If the burner does not stay lit repeat the process.
8. Re-install the bottom oven tray over the burner.
9. Adjust the controls to the desired position.
10. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure. If built-in igniter will not light follow instructions for lighting with a match.

### **Burner Flame Check**

Light burner, rotate control knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A good flame should be blue with minimal yellow tip. Small yellow tips on the flame are acceptable as long as no carbon or soot deposits appear.

### **Operation**

- After you have ignited the gas stove and/or oven, you can adjust the control knob for your ideal flame and temperature requirement.
- Do not put any items on the glass door as shown in the picture.
- Do not exceed 4.5kg on the oven shelves.
- Pay attention to the high temperature of outer body when it rises over 50\_C.
- Turn off the gas supply at the gas regulator after use
- Any modification of the appliance may be dangerous
- Do not move the appliance during operation
- Keep children and pets away from the appliance at all times
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces and cooking liquids.

### **Disconnect Gas Tank**

- Turn OFF all control knob(s) and regulator valve.
- Disconnect the regulator from the gas cylinder as instructed in the manufacturer's instructions.
- Do not store gas cylinder in an area where children play.
- DO NOT change cylinders in the presence of naked flames/lights.

## Moving and Storing

### **WARNING: This appliance is not a child's toy.**

- Before you moving the appliance, switch off and wait at least 10 minutes for the product to cool down.
- When the appliance is not in use it should be sealed in a plastic bag to protect it from nesting insects, and stored in a cool, dry place.

### **Attention**

Store the product on a level, stable place out of reach of children.

## Cleaning and maintenance

### **WARNING:**

- All cleaning and maintenance should only be done when the appliance is cool and with the gas supply turned off. Do not clean any part in a self-cleaning oven. The extreme heat will damage the finish.
- Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use.
- Note: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage).
- Cleaning should be done where detergents will not harm patio, lawn, or the like.

### **Suggested Cleaning Materials**

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

### **Component Cleaning:**

- Burner should be wired clean. Hot soapy water and a soft bristle brush can be used to clean the burner surface. Clean clogged gas port holes with an open paper clip. Have corroded or damaged burners, that would emit excess gas, replaced.
- Clean the stove top surface with soapy water and a nylon cleaning pad
- After appliance has cooled, dry areas where the paint finish has burned off to minimize corrosion.

### **WARNING**

This appliance is not intended for use as a poultry fryer

## **Deep Frying**

### **Use a thermometer**

Prior to lighting, position a thermometer (not supplied) so that at least 1.2cm of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off

- Follow instructions provided by the thermometer manufacturer.
- When cooking with oil, a thermometer must be used. The introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products **MUST** be completely thawed and towel dried to remove water before being immersed in the fryer.
- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately 100\_C +/- 10\_C. If it does not function properly, obtain a suitable replacement thermometer before using the appliance.
- Do not over fill the pan with cooking liquid. Never fill appliance more than half full of cooking oil or past the maximum fill line (a permanent marking on the fryer).
- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:
- Extinguish flames using a BC type fire extinguisher as recommended by the manufacturer: or
- Smother flames with dirt or sand
- In case there is a fire, call the local fire department.
- To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before inserting or removing food from the fryer.
- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

### **Repair**

Do not attempt repairs yourself. All repairs should be performed by a qualified technician. The appliance should be serviced annually by a qualified technician.



### **Limited warranty**

The manufacturer warrants stove components (except paint and finish) to be free from defect in materials and workmanship for 1 year from the date of purchase. All accessories (included with stove or purchased separately) are warranted from defect in materials and workmanship for 90 days from the original purchase date. Within these periods the manufacturer will replace or repair defective parts.

Product paint and finish is not warranted. The exterior finish of the product will wear down over time. Touch up the exterior with black, high temperature spray paint as needed. Do not paint the inside surface.

Clean the unit after each use to maintain the finish and prolong the life of your product. Wipe away all grease and ash. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperatures.

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. Repairs or alterations made by anyone other than seller or appointed by the manufacturer and seller are not covered in this warranty. The manufacturer will not be held liable for any loss due to neglectful operation. Furthermore, this warranty does not cover damage caused by natural disasters, such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

Keep the original sales receipts. Proof of purchase is required to obtain warranty services. Prior written approval and a return authorisation number must be obtained and accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipment or shipment without a return authorisation number will not be accepted.

**Kampa UK Limited**

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