

# FORGE



SCAN TO GO TO  
WARRANTY REGISTRATION

## **INSTRUCTION** INSTALLATION, OPERATION & MAINTENANCE **MANUAL**



ALL FORGE EQUIPMENT  
IS PROUDLY  
MANUFACTURED IN  
SOUTH AFRICA

4-INS-FGR3900



ALL FORGE EQUIPMENT COMES WITH A  
TWO YEAR WARRANTY ON COMPONENTS  
AND DEFECTIVE WORKMANSHIP.

**REGISTER ONLINE TODAY**

Register your warranty on-line at [www.forgequip.com](http://www.forgequip.com) today and learn how to get the best out of your FORGE product, tips to care for your FORGE product for long lasting performance, exciting recipes and more.

**NO WEB ACCESS?**

If you do not have access to the Web, register by completing this form and faxing it to the FORGE head office in South Africa. Fax: +27 11 474 1630

**ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS**

Company \_\_\_\_\_

Name \_\_\_\_\_

Surname \_\_\_\_\_

Telephone \_\_\_\_\_

Cellphone \_\_\_\_\_

Email Address \_\_\_\_\_

Country \_\_\_\_\_

Postal address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Anvil products purchased \_\_\_\_\_

Code (see box label) \_\_\_\_\_

Serial number (see back of machine) \_\_\_\_\_

**INTENDED USE**

- |                                                  |                                                  |
|--------------------------------------------------|--------------------------------------------------|
| <input type="checkbox"/> Full-Service restaurant | <input type="checkbox"/> Institutional Cafeteria |
| <input type="checkbox"/> Coffee Shop / Deli      | <input type="checkbox"/> Corporate Catering      |
| <input type="checkbox"/> Fast Food Outlet        | <input type="checkbox"/> Private Use             |
| <input type="checkbox"/> Hotel                   | <input type="checkbox"/> Franchisor              |
| <input type="checkbox"/> Bed & Breakfast         | <input type="checkbox"/> Convenience Store       |
| <input type="checkbox"/> School Cafeteria        | <input type="checkbox"/> Other                   |



## LIMITED WARRANTY

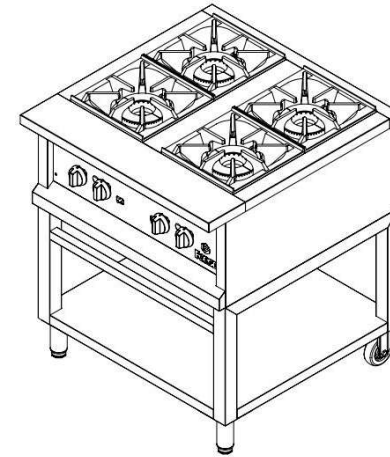
All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Seller's obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.

4-INS-FGS0004

## 900mm HEAVY DUTY FREE STANDING GAS STOVE



INSTALLATION OPERATION AND CARE OF  
DUTY FREE STANDING GAS STOVE  
MODELS: FGS0004

## QUALITY GUARANTEE

ALL FORGE EQUIPMENT COMES WITH A TWO YEAR  
WARRANTY ON COMPONENTS AND DEFECTIVE  
WORKMANSHIP.

## **FOR YOUR SAFETY**

1

“Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference”.

**This appliance is adjusted to operate on LPG / NG.**

### **IF YOU SMELL GAS:**

- Turn off gas supply at bottle
- Extinguish all naked flames;
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual

If odour persists, contact your dealer or gas supplier immediately

**Do not tamper or modify the appliance.**

### **BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)**

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

### **GAS-PRESSURE REGULATOR**

This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

This appliance requires an operating pressure of 2,0 kPa at the appliance. A suitable NG regulator that complies with the requirements of SANS 1237 must be installed.

### **IMPORTANT INFORMATION FOR THE USER**

This appliance may only be installed by a registered SAQCC Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that your invoice is required in the event that you wish make a guarantee claim.

### **IMPORTANT INFORMATION FOR THE INSTALLER.**

This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG and any fire department regulations and/or local bylaws applicable to the area. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

### **WARNING: DO NOT COVER BURNERS COMPLETELY**

When using solid top plates on a radiant gas griller, ensure that the burners remain visible at all times. Do NOT cover the entire top surface with solid plates, as this can restrict airflow and cause excessive heat buildup, leading to potential equipment damage or fire hazards. Adequate ventilation is essential for proper burner function and safety. Failure to follow this guideline may result in unsafe operating conditions.

## UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

**These appliances are intended for use with LPG at a pressure of 2.8kPa. Only use regulators that are approved and compliant with SANS 1237.**

**PLEASE NOTE THESE UNITS ARE NOT SUPPLIED WITH A REGULATOR, A REGULATOR OF THE CORRECT SIZE AND CAPACITY MUST BE USED AND MUST BE INSTALLED BY A REGISTERED INSTALLER.**

### GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

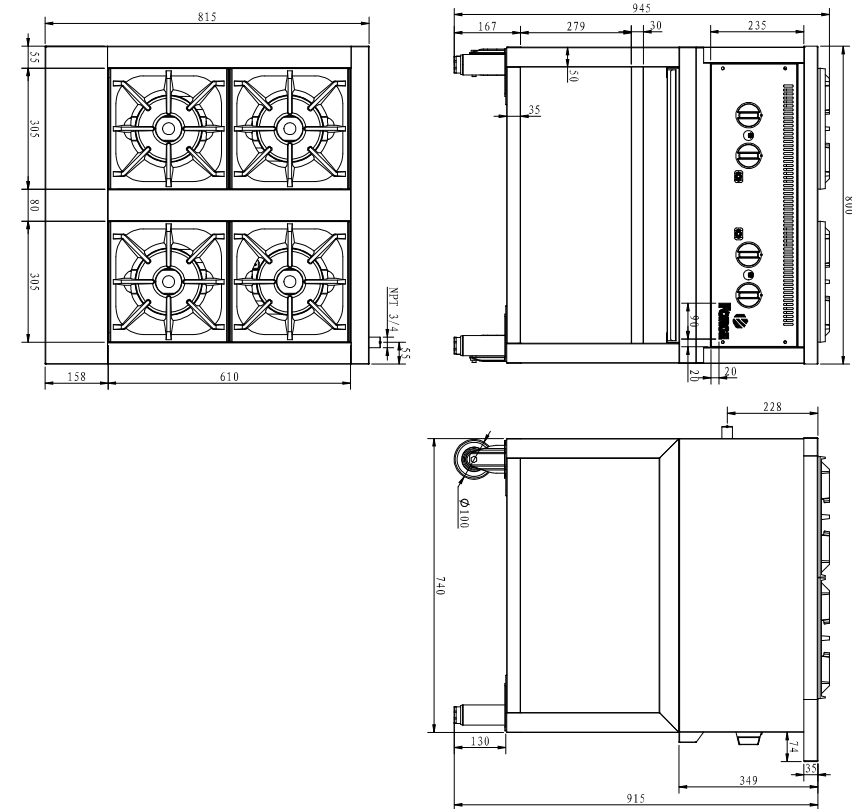
1. This appliance should only be used in a WELL - VENTILATED ROOM. Adequate ventilation allows for the removal of the products of combustion and allows the entry of replacement air.
2. This appliance has a factory set fixed primary air intake and no adjustment is necessary. No adjustments to jets or air intakes should be undertaken unless carried out by a factory approved agent.
3. The Installation of appliances may only be carried out by a registered installer and such installations shall comply with the requirements of SANS 10087-1
4. Make sure that all connections are gas tight by brushing with a soapy water or liquid detergent (a gas leak will form bubbles). If bubbles form, close cylinder valve and hand tighten all fittings again. IF BUBBLES STILL FORM, DO NOT USE THE APPLIANCE. Have a dealer check the appliance.
5. To ignite the unit, The unit has a cover plate on the fascia that must be slid open to the right hand side, once the cover plate is opened you will have access to the pilot using a lighter with a long shaft.



THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

6. Ignite the pilot by depressing the control knob and move it into the pilot position, (star symbol) depress the control knob further until the control knob is pressed in all the way, now the pilot can be ignited with a lighter. Once the pilot is ignited, hold the knob pressed in for 5 seconds and release, now turn the control knob to the left until it is in the flame position on the fascia. Ignite the burners starting from the left hand side by opening the ball valve (vertical position), the burners 'must' be ignited in sequence from 1 through to 6 by opening the ball valve one at a time, the flame from each burner will ignite the next burner.
7. In the event of burn back, where the flame burns back and ignites at the jet, immediately turn off the gas supply by first closing the control valve on the gas cylinder and then the appliance valve. Re-light the appliance as described in Section 5 and 6 above. Should the flame light back persistently, return the product to your authorized GAS repair agent.
8. To re-light the burner, follow the procedure as in paragraph 5 and 6 above.
9. Before cooking on the appliance for the first time, turn the controls to the maximum heat and allow the griller to BURN IN for approximately 20 minutes. You will notice smoke appearing due to the protective coating burning off. THIS IS NORMAL.
10. After the burn-in time has elapsed, turn the control valve knob down to the required operating setting.
11. To switch off the unit close the ball valves (horizontal position) and turn the control knob all the way to the right or until it is in the off position (0 symbol).
12. This unit is provided with adjustable levelling feet to ensure that the level of the cooking surface can be adjusted to allow the excess fat and grease to drain easily into the drip tray.

## POSITIONING DIAGRAM 4 BURNER GAS STOVE FGS0004



## MODEL: 4 BURNER GAS STOVE FGS0004

Part No.	Description
1	TOP PANEL
2	UPPER BODY ASSEMBLY
3	FRONT CONTROL PANEL
4	DRIP TRAY
5	BODY ASSEMBLY
6	SUPPORT BAR
7	GRATE SUPPORT PLATE
8	BURNER BRACKET
9	NOZZEL FIXING PLATE
10	FLAME TUBE ASSEMBLY
11	PILOT FLAME HOUSING
12	FIXING TUBE FOR THERMOCOUPLE
13	FEET
14	CASTER
15	BURNER ASSEMBLY
16	GRATE
17	THERMOCOUPLE
18	NOZZEL CONNECTOR NUT
19	10mm RING CLAMP
20	NOZZEL CONNECTOR
21	NOZZEL CONNECTOR NUT
22	NOZZEL
23	TINDER HEAD
24	PILOT FLAME VALVE
25	GAS INLET PIPE
26	MANIFOLD
27	PRESSURE MEASURING NIPPLE
28	GAS VALVE
29	KNOB
30	VALVE CONNECTOR
31	10mm CORRUGATED PIPE 600mm LONG
32	10mm CORRUGATED PIPE 800mm LONG
33	FLAME FAILURE SAFETY CONTROL VALVE
34	FASTNER NUT
35	8mm RING CLAMP
36	GAS INLET CONNECTOR



**COOKING AT A HIGHER TEMPERATURE  
WILL NOT REDUCE YOUR COOKING TIME!  
IT WILL PRODUCE UNSATISFACTORY  
BAKING AND ROASTING RESULTS.**

### OPERATING AND COOKING HINTS FOR GAS OVEN

Cooking is not an exact science. Due to many variables such as size and quantity of food, temperature of food, etc. However, the following tips may prove to be helpful:

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
1. Shelf positions - When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best centre the food in the oven. You may use a sheet pan as a drip tray on the bottom of the oven.
3. Warming - Set temperatures around 80°C.
4. Re-heating - If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 74°C. For best results it is recommended that the food be defrosted prior to re-heating.
5. For even cooking - Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for effective heat distribution.
6. When preparing meat - Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
7. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil.
8. The more food in the oven at one time, the longer the cooking time.



## WARNING

### Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

### DAILY CLEANING

1. Remove large pieces of food residue and carefully scrape spill-over from the drip tray located below the unit.
2. Wash all exterior surfaces with hot soapy water solution. DO NOT use harsh abrasives on any portion of the stainless or coated surfaces.
3. Cast pot stands should be scraped with a wire brush frequently, and periodically soaked in a hot water solution to remove grease from the pores of the cast iron. Never expose the grates to extreme heat for the purpose of burning off excess fat. This practice will shorten the life of the grate.

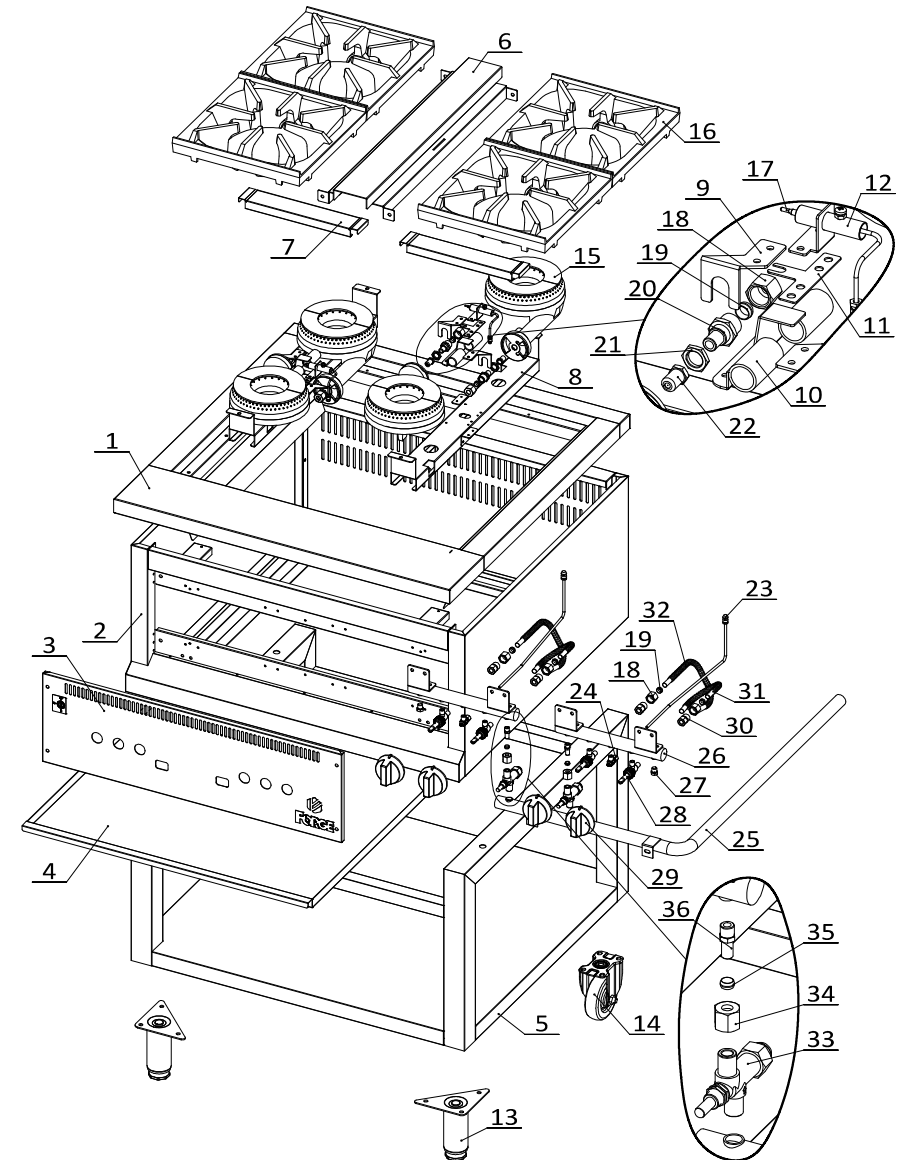


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER.



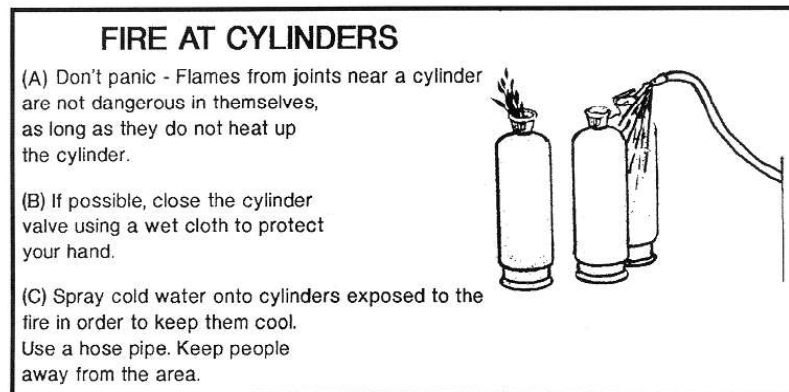
CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

## EXPLODED DIAGRAM 4 BURNER GAS STOVE FGS0004



## IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by LP gas installer registered with the LPGASA .The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practises applicable to the appliance and the installation.



## DESCRIPTION OF MODELS

PRODUCT	HEIGHT	WIDTH	DEPTH
FGS004	945	800	845

## MAINTENANCE

There are no predetermined maintenance intervals for this appliance however the following should be observed.

1. Inspect hoses and replace if they are not in order, before using the appliance as cracked and perished hoses can be dangerous replace if necessary with hoses as detailed in point 5.
2. Allow the appliance to cool sufficiently before attempting any maintenance.
3. The appliance is fitted with a jet to regulate the correct amount of gas. The small hole in the jet may become blocked, resulting in a small flame or no flame on the burner. To clean, unscrew it from the appliance Clean the jet by blowing the hexagon end, or by using a jet cleaner. Do NOT attempt to clean the jet with a sharp object, as this will damage the very small jet aperture and cause the stove to malfunction. If the jet still does not function, replace it with a new jet of the correct size. To re-assemble, reverse the above procedures. The same procedure applies if the pilot burner jet becomes blocked
4. Check that the flexible hose is completely connected over the nozzles at each end of the tubing and that it is held firmly in place by hose clamps. Examine the flexible hose regularly, at least each time the gas cylinder is changed and ask your dealer to fit a new LPG hose if it becomes perished, worn or damaged.
5. Only LPG hose that complies with SANS 1156-2 or BS 3212 may be used with this appliance.
6. **Trouble Shooting**
  - A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten to give a gas tight seal. An over-filled gas cylinder can also cause large yellow flames. Cylinder should be returned to filling station and checked by weight.
  - Check that the primary air supply apertures in the burners are clear and free of obstructions.
  - If the flame power drops or the gas will not light, check that the gas cylinder still contains gas (shake to hear the noise made by the liquid). If there is still gas, the jet might have become blocked or partially blocked.
  - If you suspect a blocked jet, follow the instruction in Section 3 above.

## SAFETY

### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When these units are to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Do not use an appliance that is damaged, leaking or which does not operate properly.
3. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
4. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
5. Ensure that the assembled unit is stable and does not rock.
6. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
7. If there is a leak on your appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on your appliance by turning the control knobs fully clockwise.
8. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valves. Check that all the connections are properly fitted. Re-check with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
9. Do not modify the appliance or use it for anything other than what it has been designed.
10. During use, part of the appliance will become hot, particularly the cooking areas and top. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
12. Keep young children away from the appliance at all times.
13. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

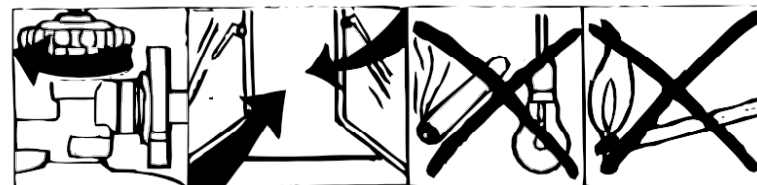
## EMERGENCY DRILL:

It is recommended that commercial kitchens have a suitable placed and sized fire extinguisher.

**NOTE:** Keep kitchen clean, particularly from fatty build up, especially in the vent ducting, as this is frequently the point of ignition.

### IF YOU SHOULD SMELL GAS:

- \* Turn off gas supply at cylinder.
- \* DO NOT switch electrical equipment ON or OFF
- \* Open all doors and windows to increase ventilation.
- \* Extinguish open flames
- \* Move cylinder outside if safe
- \* Look for leaks with soapy water
- \* No smoking



## IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered LP Gas installer.

All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish to make a guarantee claim.