



Instruction Manual

KENT Gas Stoves

ENERGY
EFFICIENT



WELCOME to KENT

Dear Customer,

Congratulations on your purchase and welcome to KENT.

At the outset, allow us to thank you for your trust in **KENT Gas Stove**.

At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with your KENT Gas Stove and that it will serve you and your family's requirements without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarise yourself with operation and maintenance of the product.

With its robust build and quality, you can look forward to years of trouble-free services.

In case you require any further information, please contact your nearest KENT dealer or branch.

Happy Living!

KENT RO Systems Ltd.

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INTRODUCTION

We, at KENT have always believed that a clean and healthy life is a right of every individual. This ethos is what inspired us to develop innovative solutions that enhance the quality of the water we drink, the air we breathe, and the food we prepare. Backed by advanced technology and a robust service network, KENT has built a trusted legacy of delivering products that promote healthier and smarter living.

Continuing this tradition, we now present the KENT Gas Stove range, thoughtfully engineered to deliver superior cooking performance, safety, and efficiency. Designed with high-efficiency burners, premium-quality materials, and precision-engineered components, KENT Gas Stoves ensure faster cooking while helping save LPG.

Their durable construction, ergonomic design, and user-friendly features provide a seamless cooking experience, making them a perfect addition to every modern kitchen.

SALIENT FEATURES

- The **KENT Gas Stoves** are designed to enhance cooking experience
- **KENT Gas Stoves** operate on 71% efficiency and therefore save LPG along with having a 2-Star energy efficiency rating
- High Precision **SABAF** - Italian Technology Gas Valves in Avion & Zenon series
- **Toughened Surface** for high stability and durability: 8 mm glass in Avion, 6 mm glass in Lyra, and 2 mm stainless steel in Zenon
- High Efficiency Forged **Brass Burners** in Avion & Zenon series
- Removable Drip Tray for effortless cleaning
- **Heavy Duty Pan Support** 650+ in Avion & Zenon series and 350+ gm in Lyra
- **Ergonomic Metallic Knobs** for the Perfect Grip and Rotation Operation in Avion & Zenon series
- **Anti- corrosion Green Passivation Coated** Gas Manifold Pipe
- **Cleaning Stand** for Easy Under the Cooktop Cleaning in Avion & Zenon series
- **360° Revolving Nozzle** for easy installation and prevention of hose damage
- **Stainless Steel Frame with** Rust Proof, Minimalist Design in Avion & Zenon

ITEMS IN THE BOX

- | | |
|------------------------|--------|
| 1. Gas Stove | : 1N |
| 2. Burner Cleaning Pin | : 1N |
| 3. Jet Cleaning Pin | : 1N |
| 4. PNG Jet | : 1Set |
| 5. Warranty Card | : 1N |

KNOW YOUR PRODUCT



1. Pan Support
2. Metallic Knob
3. Glass Surface
4. Brass Burner
5. Drip Tray
6. Frame/Body
7. Leg



Strong Pan Support
(600+ gm for Avion)



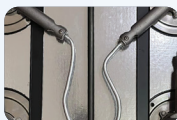
Toughened Glass 8mm
(for Avion)



Dual Drip Trays



Ergonomic Knobs
with Blended Metal



Anti Corrosion Green
Coating on Gas Manifold

Note: Images are only for reference purpose, actual product and components might differ in terms of shape and design.

INSTALLATION

1. Carefully remove all parts from the box and check that no part is damaged or missing.
2. Connect the rubber gas tube to the stove nozzle and push it in fully. Then connect the other end to the gas regulator.
3. Make sure the gas tube is:
 - Not twisted, bent, or kinked
 - Not under pressure from any object
 - Positioned safely without any obstruction
4. Use a gas tube that is no longer than 1.5 meters (4.5 ft).
5. Do not run the gas tube:
 - From one room to another
 - Through doors, windows, walls, partitions, ceilings, or floors
6. Once the gas tube is securely connected, your gas stove is ready to use

LPG to PNG Conversion

LPG to PNG Jet Replacement Procedure

1. Turn the gas control knob to OFF position
2. Then turn OFF the gas regulator and disconnect the gas supply pipe. Allow the stove to cool completely
3. Remove the pan supports, burner caps, and burner bodies to access the burner jets.
4. Using a screwdriver, loosen the screw from the Mixing Tube.
5. Using M8 spanner or jet key, carefully remove the existing LPG jet from each burner and place it on horizontal pane.
6. Install the corresponding PNG jet (Refer the jet number from the table in next page) from the accessory kit and tighten it securely using M8 spanner or jet key . Do not over-tighten.
7. Repeat the procedure for all burners.
8. Refit the burner bodies, burner caps, and pan supports.
9. Reconnect the connecting pipe to the Mixing tube and tighten the hose clamp securely using a screwdriver.
10. Open the PNG gas supply and check all connections for leakage using a soap solution. Never use an open flame to check for leaks.
11. Ignite each burner and ensure a stable blue flame with uniform flame distribution.

Note: Although the stove is provided with a customer-end conversion option still KENT strongly recommends that the conversion be carried out by an authorized KENT Service Centre to ensure safe and correct installation. After conversion, the stove must be used only with PNG. To use LPG again, reinstall the original LPG jets.

For any further assistance or technical support regarding LPG to PNG conversion, please contact our Customer Care.

OPERATING INSTRUCTIONS

To Light the Gas Stove

1. Open the gas regulator.
2. Press and turn the gas control knob to the ON position.
3. Use a gas lighter or a lit matchstick to ignite the burner.

To Simmer the Flame

1. Turn the gas control knob counter-clockwise to the SIM position to reduce the flame.
2. Use the burner that best suits your cooking needs:
 - Small burner: Ideal for quick cooking and heating small quantities of food.
 - Large burner: Suitable for regular cooking, steaming, and deep frying.
 - Extra-large burner (available in select 3/4 burner models): Designed for faster cooking.

To Turn Off the Gas Stove

1. Turn the gas control knob to the OFF position.
2. Then turn OFF the gas regulator.

If the Burner Does Not Light

1. If the stove has not been used for a long time, it may not light on the first attempt. This is normal, as the gas may take a few seconds to reach the burner.
2. Always check that the burner is lit when the knob is turned to the ON/SIM position.
3. If the burner does not light, turn the knob to the OFF position and try again.
4. Never leave the knob in the ON/SIM position if the burner is not lit, as gas may continue to flow.

General Instructions

1. Use large-sized cookware when cooking on a high flame to make full use of the heat and avoid gas wastage.
2. When using small cookware, reduce the flame to the required level.
3. Once the desired cooking temperature is reached, lower the flame to maintain the temperature and save gas.
4. If you need help installing or using the gas stove, please contact your nearest Service Center.

Note: For use with commercial LPG at 2.942 kN/m² (30 gf/cm²)

PRECAUTIONS/ GENERAL SAFETY INSTRUCTIONS

1. Use the gas stove for cooking purposes only.
2. Use only LPG supplied through a standard LPG cylinder.
3. Use a standard, high-quality rubber tube to connect the stove to the cylinder. Do not use vinyl or plastic tubes.
4. Ensure the rubber tube does not touch the stove or pass underneath it.
5. Inspect the rubber tube regularly for wear, cracks, or damage. Replace it immediately if damaged.
6. Keep flammable materials away from the gas stove and cylinder.
7. Do not touch the pan supports during or immediately after use, as they may be hot.
8. Do not apply excessive force to the control knobs or attempt to tamper with them.
9. Clean the burners regularly to prevent clogging. Use a wire brush to clean burner ports. Ensure burners are completely dry before reinstallation.
10. After cooking, turn OFF both the gas control knobs and the cylinder regulator.
11. If you smell gas:
 - Turn OFF the cylinder regulator immediately.
 - Open all doors and windows.
 - Contact your gas supplier.
 - Do not operate electrical switches or use matches, lighters, or open flames.
12. Always keep the LPG cylinder in an upright position.
13. Keep children away from the gas stove during operation.
14. Store the gas stove out of children's reach when not in use.
15. Do not install electrical appliances or other fuel sources within 1 metre of the LPG installation.
16. Do not drop heavy objects on the glass top, as it may crack or shatter (selected models only).
17. Clean the glass top and stove body with a soft cloth. Avoid abrasive cleaners or scrubbers.
18. Wash the pan supports with water and dry them thoroughly before placing them back on the stove.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Burner does not ignite	• Gas supply is OFF • Empty LPG cylinder • Burner ports or jet are clogged • Ignition spark not generated	• Turn ON the gas supply • Replace the LPG cylinder • Clean the burner ports and jet • Ensure the ignition knob is pressed correctly, contact Customer Care if the problem persists
Weak or uneven flame	• Burner ports are blocked • Burner cap is not positioned correctly • Low gas pressure	• Clean the burner ports thoroughly • Refit the burner cap properly • Check the gas supply or contact the gas provider
Yellow or orange flame	• Burner ports are dirty • Improper air-gas mixture	• Clean the burner assembly • Contact an authorized service technician
Gas smell	• Gas leak from hose or connections	• Turn OFF the gas supply immediately. Do not operate electrical switches or use an open flame. Check for leaks using a soap solution and contact Customer Care
Burner flame goes out	• Burner cap is improperly fitted • Strong air draft	• Reposition the burner cap correctly • Protect the stove from direct airflow
Knob is difficult to rotate	• Dirt or grease accumulation	• Clean around the knob. If the issue persists, contact Customer Care
Glass surface becomes excessively hot	• Large utensil covering the control area	• Use cookware of appropriate size and maintain proper ventilation
Clicking sound continues after ignition	• Moisture or dirt around the ignition electrode	• Clean and dry the ignition area. If the issue continues, contact Customer Care

TECHNICAL SPECIFICATIONS

Dimension (mm) & Wt. (Kg)						
Model	Product Code	Width	Depth	Height	Net Wt.	
Avion Gas Stove G1-2B	142001	660	390	126	7.70	
Avion Gas Stove G1-3B	142002	770	440	126	10.50	
Avion Gas Stove G1-4B	142003	800	510	126	12.70	
Avion Gas Stove G1-4B SQ	142004	635	560	126	11.90	
Zenon Gas Stove S1-3B	142005	770	410	120	10.50	
Zenon Gas Stove S1-4B	142006	740	550	120	12.85	
Lyra Gas Stove G5-2B	142007	580	335	120	4.6	
Lyra Gas Stove G5-3B	142008	700	415	120	7.1	
Lyra Gas Stove G5-4B SQ	142009	585	565	120	8.25	

Burner Rating											
Model	Total Gas rating		Small Burner			Big Burner			Jumbo Burner		
	g/h	Kcal/h	Burner Count	g/h	Kcal/h	Burner Count	g/h	Kcal/h	Burner Count	g/h	Kcal/h
Avion Gas Stove G1-2B	349	3807	1	150	1635				1	199	2172
Avion Gas Stove G1-3B	524	5710	1	150	1635	1	175	1903	1	199	2172
Avion Gas Stove G1-4B	674	7345	2	150	1635	1	175	1903	1	199	2172
Avion Gas Stove G1-4B SQ	674	7345	2	150	1635	1	175	1903	1	199	2172
Zenon Gas Stove S1-3B	524	5710	1	150	1635	1	175	1903	1	199	2172
Zenon Gas Stove S1-4B	674	7345	2	150	1635	1	175	1903	1	199	2172
Lyra Gas Stove G5-2B	325	3538	1	150	1635	1	175	1903			
Lyra Gas Stove G5-3B	500	5441	1	150	1635	2	175	1903			
Lyra Gas Stove G5-4B SQ	650	7076	2	150	1635	2	175	1903			

S. No	PNG Jet No.	Applicable Burner
1	185 l/h	Small Burner
2	210 l/h	Big Burner
3	230 l/h	Jumbo Burner

Note: KENT RO Systems Limited is registered under the Plastic Waste Management (PWM) Rules, 2022 with EPR authorization No. 80-29-UTT-04-AADCK0743L-23 (Brand Owner) & IM-20-000-09-AADCK0743L-23 (Importer) for Category-II plastic packaging (thickness above 50 microns).



Marketed by:
KENT RO SYSTEMS LTD.
E-6, Sector-59, Noida, U.P.-201 309, India.
E-mail: sales@kent.co.in | Website: www.kent.co.in

Made in India