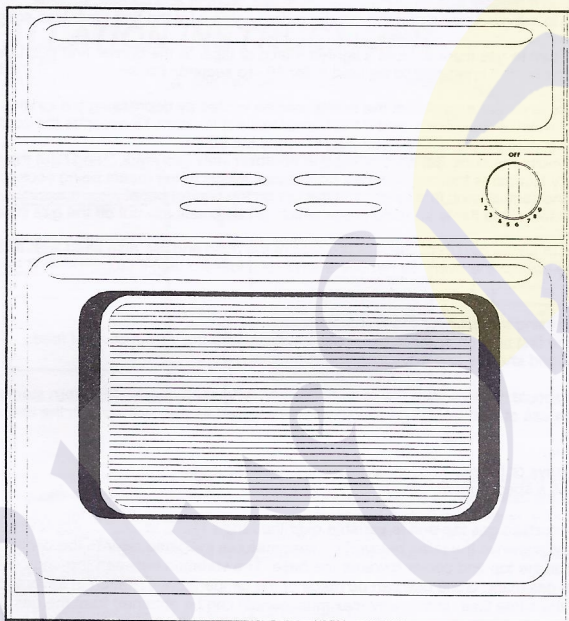


SPINFLO

BUILD IN OVEN

FOR USE WITH LIQUID PETROLEUM GAS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN OVEN IN USE



USER & INSTALLATION INSTRUCTIONS
 NOTICE D'INSTALLATION ET D'UTILISATION
 BENUTZER & INSTALLATIONSANWEISUNGEN
 GEBRUIKSAANWIJZING EN INSTALLATIE-INSTRUCTIES
 ISTRUZIONE PER L'USO E L'INSTALLAZIONE
 INSTRUKS FOR BRUK OG INSTALLASJON
 INSTRUCCIONES PARA SU INSTALACION Y USO

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 TEL: 0114 273 8157 FAX: 0114 275 3094

FOR USE IN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

GB

WARNING

- Only use this appliance in a well ventilated area.
- Read the instructions before use.
- This appliance must be installed in accordance with the regulations in force.

POUR D'EMPLOI EN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

FR

IMPORTANT

- N'utiliser cet appareil que dans un espace bien ventilé
- Lire attentivement cette notice avant d'utiliser l'appareil.
- Cet appareil doit être installé conformément à la réglementation en vigueur.

ZUR BENUTZUNG IN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

DE

WARNING

- Benutzen Sie dieses Gerät nur in einem gut belüfteten Bereich.
- Lesen Sie vor dem Gebrauch die Anweisungen.
- Dieses Gerät muß in Übereinstimmung mit den geltenden Vorschriften installiert werden.

VOOR GEBRUIK IN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

NL

WAARSCHUWING

- Dit apparaat moet alleen in een goed geventileerde omgeving gebruikt worden.
- Voor gebruik de gebruiksaanwijzing aandachtig lezen.
- Dit apparaat moet overeenkomstig de van kracht zijnde reglementen geïnstalleerd worden.

PER L'IMPIEGO IN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

IT

ATTENZIONE

- Usare questo apparecchio solamente in aree ben ventilate.
- Leggere le istruzioni prima dell'uso.
- Questo impianto deve essere installato secondo le norme vigenti.

FOR BRUK I : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

NO

ADVERSEL

- Bare bruk dette apparatet på et ventilt sted.
- Les instruksene for bruk.
- Denne ovnen må bli installert i henhold til gjeldende forskrifter.

PARA USO EN : –
 GB, IE, FR, NL, BE, LU, ES, IT, NO, DE.

ES

ADVERTENCIA

- Utilice este aparato solo en una bien ventilada.
- Lea las instrucciones antes de utilizarlo.
- Este aparato se deberá instalar en conformidad con las reglamentaciones vigentes.

GB MODELS 2400/2500 & 3500/3200

USER INSTRUCTIONS

INTRODUCTION

The Spinflo Built in oven has been designed and tested to meet the specified cooking requirements. This guide has been prepared to assist users to operate and maintain the unit which should give many years of satisfactory service.

IMPORTANT

This appliance is suitable for use on Liquid Petroleum Gas (LPG) only and should not be used on any other gas. The following gas pressures should be used:-

CAT 13+ (28-30/37)	CAT 13 B/P (30)
BUTANE (G30) 28-30 mbar	BUTANE (G30) 30 mbar
PROPANE (G31) 37 mbar	PROPANE (G31) 30 mbar

The unit must be installed by a competent person (e.g. CORGI dealers) in accordance with gas safety regulations 1994 and the relevant building/IGE Regulations or in the case of Ireland in accordance with the local codes and regulations. It is in your interest and safety to ensure that the law is complied with as failure to install the unit correctly could lead to prosecution under the Gas Safety Regulations 1994. This appliance must have adequate ventilation in accordance with BS5440: Part2: 1976 or in the case of caravans BS5601: Part 1. When in use ensure that air vents are not inadvertently blocked or shut off.

USING THE OVEN

- 1 Ensure gas cylinder is connected and turned on. In the event of a gas smell turn off at gas cylinder and contact supplier.
- 2 Remove all accessories and packing that may be in the oven and clean the interior before using it for the first time. Use soap water and rinse carefully.
- 3 To light: Open door, push in the control knob and turn to gas mark 9. Hold a lighted match or taper to the burner and push the control knob in and hold. The burner should ignite and the control knob should be held in for 10 -15 seconds before release. If the burner goes out, repeat procedure holding control knob for slightly longer.
- 4 For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the oven left for at least 1 minute before a further attempt to ignite the burner.
- 5 Place the oven shelf in the required position and close the door. Set control knob to approximately gas mark 5 and heat the oven for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked.
- 6 To turn off: turn the control knob until the dot on the control knob is aligned with the dot on the control panel
- 7 Flame Failure Device (FFD): the oven burner is fitted with a flame sensing probe which will automatically cut off the gas supply in the event of the flame going out.
- 8 Oven shelves: the oven shelf has been designed to allow good circulation at the rear of the oven and are also fitted with a raised bar to prevent trays or dishes making contact with the back of the oven. To remove a shelf, pull forward until it stops, raise at front and remove.

DO'S AND DON'TS

- DO read the user instruction carefully before using the oven for the first time.
- DO allow the oven to heat before using for the first time, in order to expel any smells before the introduction of food.
- DO always use oven gloves when removing food shelves and trays from the oven.
- DO remove spills as soon as they occur.
- DO clean the oven regularly. If possible this should be done with the chamber warm using soapy water. Stubborn stains can be removed with oven cleaner but excessive use of wire wool products should be avoided as they will scratch the internal surface of the oven.
- DO NOT allow children near the cooker when in use.
- DO NOT allow fats or oils to build up in the oven trays or base.
- DO NOT under any circumstances use the oven as a space heater.

TEMPERATURE CONTROL

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 110°C to 240°C. Approximate temperatures for the settings on the control knob are shown in the table below. The temperatures indicated refer to the centre of the oven and at any particular setting the oven will be hotter at the top and cooler towards the base. The variation between top and centre, and centre to bottom is approximately equivalent to one gas mark. Good use can be made of the temperature variation in several dishes requiring different temperatures may be cooked at the same time. In this way maximum benefit can be obtained from the gas used to heat the oven. Care should be taken not to overload the oven, adequate spacing being used to allow free circulation for heat.

GAS MARK	APPROXIMATE TEMPERATURE					
	2500/2400		3500/3200			
1/4-1/2	225-250 °F	110-120 °C	265-275 °F	130-135 °C	very cool	meringues
1	275	140	285	140	cool	stewed fruit
2	300	150	300	150	cool	rich fruit cakes
3	325	160	330	165	warm	baked custards
4	350	180	355	180	moderate	Victoria sandwich
5	375	190	385	195	fairly hot	whisked sponges
6	400	200	410	210	hot	shortcrust pastry
7	425	220	430	220	hot	bread, scones
8	450	230	445	230	very hot	puff pastry
9	475	240	465	240	very hot	quick browning

COOKING GUIDE

The baking tray and roasting tin provided are the largest that should be used in this size oven. Larger items may well effect the circulation and heat distribution. Best results will be obtained by following the shelf positions in this guide. It is not necessary to preheat the oven but advisable for a range of dishes. The oven is capable of full temperature in 15-20 minutes.

Most cookery books give details of the shelf positions and gas mark settings for each recipe. If in doubt about a recipe you intend to use, study the recipe carefully then find a similar dish in our guide and use our shelf position and gas mark setting recommendation. Shelf positions are from the top down. When roasting with aluminium foil care must be taken that the foil does not impair circulation or block the oven flue outlet.

DISH	GAS MARK	SHELF POSITION		COOKING TIME
		2500/2400	3500/3200	
Scones	7	2	2	8-15mins.
Small cakes	5	3	2	15-25mins.
Victoria Sandwich	4	2	2	20-30mins.
Very rich fruit cake	2	4	2	approx. 60mins. per 500g
Puff	8	2	2	15-30mins.
Flaky	7	2	2	15-30mins.
Shortcrust	6	2	2	15-55mins.
Shortbread fingers	3	2	2	25-30mins.
Ginger Nuts	5	2	2	12-16mins.
Rice Pudding	2	3	3	100-120mins.
Baked Custard	3	3	3	50-60mins.
Fruit Crumble	5	3	3	30-40mins.
Beef	3	3	3	25mins. per 500g plus 25mins.
	7	3	3	15mins. per 500g plus 20mins.
Pork	3	3	3	30mins. per 500g plus 35mins.
	7	3	3	25mins. per 500g plus 25mins.

INSTALLATION INSTRUCTIONS

SPECIFICATION

This appliance is for use on L.P.G. and can be used at the following pressures :-

CAT I₃+ (28-30/37)

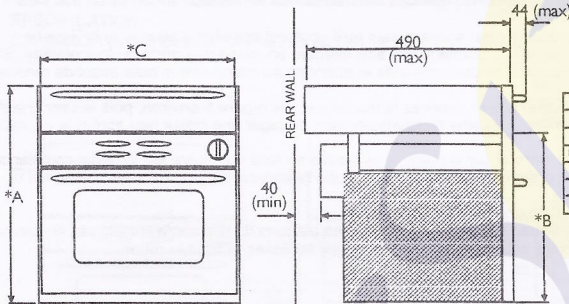
BUTANE (G30) 28-30 mbar

PROPANE (G31) 37 mbar

CAT I₃ B/P (30)

BUTANE (G30) 30 mbar

PROPANE (G31) 30 mbar



	2500	2400	3500/3200
WITH GRILLBOX (A)	* 722	* 657	* 555
WITHOUT GRILLBOX (B)	* 605	* 540	* 420
APERTURE WIDTH (C)	* 495	* 495	* 475
DIMENSIONS: OVEN CHAMBER	400x 400x300	325x 400x300	250x375x360
No. OF SHELF POSITIONS	5	4	3
HEAT INPUT	2.5kW	1.8kW	1.5kW
INJECTOR SIZE	Ø 0.75	Ø 0.65	Ø 0.59

* INSTALLATION DIMENSIONS

SAFETY

It is legal requirements that all gas appliances are installed by a competent person in accordance with Gas Safety (Installation and Use) Regulations 1994 or in the case of Ireland in accordance with the local codes and regulations. Failure to comply with the regulations could lead to prosecution. It is recommended that all installation work be carried out by a member of the Confederation For the Registration of Gas Installers (ie. CORGI). CORGI requires that its members work to recognised standards and the installation must be in accordance with the manufacturers instructions, current British Standards and relevant Building Regulations.

VENTILATION

The following requirements apply in respect of ventilation:-

a) The oven must be installed in a room ventilated in accordance with BS5440 Part2 1989 or in the case of caravans BS5601 Part 1.

b) Rooms containing a gas appliance must have an openable window.

c) Cooking appliances must not be installed in a room with a volume of less than six cubic metres.

d) Gas appliances must not be installed below ground level.

The appliance should be installed in a housing and any supporting shelf should be cut away below the burner to ensure adequate air supply.

Note:- For models 2500/2400 it should be ensured that a clear passage exists from the burner cavity to an external vent of which the minimum free area should be 225 sq. cm. The gas connection is made from 8mm O.D. pipe at the rear of the appliance. Looped copper piping should be used to make the connection, rubber tubing must not be used. After installation the appliance must be tested for soundness.

LIGHT THE OVEN

Remove all accessories and packaging materials that may be in the oven. Wipe off any marks with a damp cloth. With control tap depressed and turned to a maximum apply a lighted taper or match to the burner. Hold the tap depressed for approx. 15secs. after the burner has lit. If the burner goes out repeat the procedure holding the tap depressed for slightly longer. This appliance is fitted with a Flame Failure Device (FFD) so if for any reason the flame goes out, the gas supply to the oven will be shut off.

For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button located on the fascia. Ignition must be carried out with the door open, and if the burner has not lit within 15 seconds the control knob should be released and the oven left for at least 1 minute before a further attempt to ignite the burner.

SERVICING

In the event of a problem with this appliance, the manufacturer should be informed and any necessary servicing arranged. Unauthorised servicing will invalidate any warranty that may be applicable.