

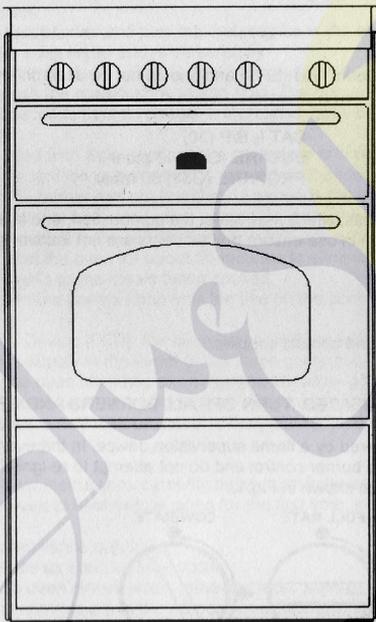


**SPINFLO**  
GAS APPLIANCES

# BUILD IN COOKER

FOR USE WITH LIQUID PETROLIUM GAS

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



**USER AND 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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**GB**  
FOR USE IN :-  
GB,IE,FR,NL,BE,LU,ES,IT,NO,DE.  
**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.

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

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

- 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.

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

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

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

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

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

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

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

## INTRODUCTION

In your own interest of safety, it is law that all gas appliances be installed by competent persons. CORGI (Confederation for the Registration of Gas Installers) registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

## PROVISION OF VENTILATION

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The room containing the cooker should have an air supply in accordance with local and national/European standards.

## IMPORTANT

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

CAT I<sub>3</sub>+ (28-30/37)  
BUTANE (G30) 28-30 mbar  
PROPANE (G31) 37 mbar

CAT I<sub>3</sub> B/P (30)  
BUTANE (G30) 30 mbar  
PROPANE (G31) 30 mbar

## POSITION

This appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

## OPERATION

Ensure the gas cylinder is turned on.

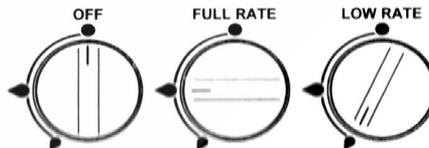
In the event of a gas smell turn off at the cylinder and contact supplier.

### Hotplate Burners

**CAUTION: GLASS LIDS MAY SHATTER WHEN HEATED. TURN OFF ALL BURNERS AND GRILL BEFORE SHUTTING THE LID.**

Each burner is controlled individually and is monitored by a flame supervision device. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute. The respective knob positions are shown in Fig.1.

Fig.1.



To light the burner, press in and turn the knob anti-clockwise to the full rate position and apply a light to the burner or press the ignition button if fitted. It is necessary to hold the knob depressed during ignition and for approximately fifteen seconds after the burner has lit to allow the probe to reach temperature. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed for slightly longer.

For simmering, turn the knob further anti-clockwise to the low rate position. To turn the burner off, rotate knob fully clockwise until the line on the knob lines up with the dot on the control panel. The burners on this appliance have fixed aeration and no adjustment is required. Depending on the gas being used, the burners should flame as follows:-

- Propane - The flames should burn quietly with a blue/green colour with no sign of yellow tips.
- Butane - Normally on initial lighting, a small amount of yellow tipping will occur and then slightly increases as the burner heats up.

Although each burner will support pans from 10 to 22cm, care should be taken not to overload the appliance as reduced performance may result.

When using small pans, the flames should not spread beyond the base of the pan as this will reduce the efficiency of the burner.



### Grill

Caution: Accessible parts may be hot when the grill is used! Young children should be kept away.

**CAUTION: GLASS LIDS MAY SHATTER WHEN HEATED. TURN OFF ALL BURNERS AND GRILL BEFORE SHUTTING THE LID.**

Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed. The grill pan should be stowed in the storage compartment, but when the grill is lit it should be placed in position to protect the base lining. The grill is fitted with a flame supervision device, so if for any reason the flame goes out, the gas supply to the grill burner will be shut off. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute. It is normal for the flames on this burner to develop yellow tips as it heats up, particularly on Butane. The grill pan trivet can be reversed to give a choice of grilling height.

### 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 which is 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 30 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 line 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 shelf: 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 instructions carefully before using the appliance 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 clean the appliance regularly.
- DO remove spills as soon as they occur.
- DO always use oven gloves when removing food, shelves and trays from the oven.
- DO check that controls are in the off position when finished.
- DO NOT allow children near the cooker when in use. Turn pan handles away from the front so that they cannot be caught accidentally.
- DO NOT allow fats or oils to build up in the oven trays or base.
- DO NOT use abrasive cleaners or powders that will scratch the surfaces of the hotplate and oven.
- DO NOT allow the lower door to crash onto the floor, lower it by hand.
- 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 130°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	Temperature		Very cool	Meringues
	265-275°F	130-135°C		
1	285	140	Cool	Stewed fruit
2	300	150	Cool	Rich fruit cake
3	330	165	Warm	Baked custard
4	355	180	Moderate	Victoria sandwich
5	385	195	Fairly hot	Whisked sponges
6	410	210	Hot	Shortcrust pastry
7	430	220	Hot	Bread, scones
8	445	230	Very hot	Puff pastry
9	465	240	Very hot	Quick browning

Dish	Gas Mark	Shelf Position	Cooking Time
Scones	7	2	8-15mins
Small cakes	5	2	15-25mins
Victoria sandwich	4	2	20-30mins
Very rich fruit cake	2	2	Approx. 60mins per 500g
Puff pastry	8	2	15-30mins
Flaky pastry	7	2	15-30mins
Shortcrust pastry	6	2	15-55mins
Shortbread fingers	3	2	25-30mins
Ginger nuts	5	2	12-16mins
Rice pudding	2	3	100-120mins
Baked custard	3	3	50-60mins
Fruit crumble	5	3	30-40mins
Beef	3	3	25mins per 500g plus 25mins
	7	3	15mins per 500g plus 20mins
Pork	3	3	30mins per 500g plus 35mins
	7	3	25mins per 500g plus 25mins

### COOKING GUIDELINES

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 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.

### LEAKS

If a smell of gas becomes apparent, the supply should be turned off at the cylinder **IMMEDIATELY**. Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas escape. Butane/Propane gas is heavier than air; any escaping gas will therefore collect at a low level. The strong unpleasant smell of gas will enable the general area of the leak to be detected. Check that the gas is not escaping from an unlit appliance. Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray or soapy solution.

### MAINTENANCE & SERVICING

This appliance needs little maintenance other than cleaning. All parts should be cleaned using warm soapy water. Do not use abrasive cleaners, steel wool or cleansing powders. When cleaning the burner ring it is essential to ensure that the holes do not become blocked. The control knobs are a push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

**ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS**

#### 1. Remove appliance from housing

Lift the glass lid and remove 2 screws from either side of the hob surround trim and close the lid. Open the oven door, grill door and lower door and remove the screws from the side trims. Slide the appliance out, one third to gain access and disconnect the gas supply. Lift out onto a suitable surface.

#### 2. Remove the hob surface

Remove appliance from housing (1). Lift the glass lid and remove the pan supports from the clips. Lift off the burners, remove the 2 screws on either side of each burner and close the lid. At the rear of the appliance remove the 3 screws in the hob surround trim. Remove the screws from the top of the side trims at the front of the appliance and lift of the hob surface.

#### 3. Control replacement

Remove appliance from housing (1). Remove the hob surface (2). Unscrew the corresponding pipe and thermocouple and remove from the control. **Hob and grill controls.** Remove the 2 screws from the mounting bracket and the locknut from the front of the control panel. Disengage the control from the gas rail and remove. **Oven thermostat.** Open the oven door and unscrew the 2 screws holding the thermostat probe in position and push the probe back out through the hole in the oven chamber. Remove the retaining screws from on top and underneath the control and remove from the gas rail. Remove the fittings off the old control and fit on the replacement.

4. **Remove the grill burner**  
Remove appliance from housing (1). Unscrew the screw on the bush at the end of the grill burner and disengage the grill pipe. Unscrew the locknut on the thermocouple (thermocouple at the rear of the grill tube at the left hand side) and push back through the hole. Unscrew the two screws holding the grill assembly to the pressing and remove grill assembly.
5. **Hotplate burner injector (No62)**  
Lift the glass lid and remove the pan support from the clips. Lift off the burners and unscrew the injector.
6. **Grill burner injector (No62)**  
Remove appliance from housing (1). Unscrew the screw on the bush at the end of the grill burner and disengage the grill pipe, remove grill pipe from control and remove the injector.
7. **Oven burner injector (No59, Caprice 600 No65)**  
Open the oven door and unscrew the burner retaining screw, slide the burner to the left and lift out. The injector is exposed to the right hand side of the cut out. Unscrew the injector.
8. **Hob and grill thermocouples**  
Remove appliance from housing (1). Unscrew the thermocouple from the control. Unscrew the nut at the burner.
9. **Oven thermocouple**  
Remove appliance from housing (1). Unscrew the thermocouple from the control. Unscrew the locknut off the thermocouple and remove.
10. **Removing doors**  
  - Grill door.** Open the grill door and remove the 2 screws on either side of the grill chamber. Carefully lift and remove the door.
  - Lower door.** Open the door and remove the 2 screws retaining the right hinge and lift the door off the left hinge.
  - Oven door.** Open the door and engage catch to hook on each hinge. Lift the door and pull out of side trims.

**INSTALLATION INSTRUCTIONS**

**SPECIFICATION**

This appliance is for use on LP Gas.

Spark ignition (where fitted) is 12V.

CAT I <sub>3</sub> + (28-30/37)	CAT I <sub>3</sub> B/P (30)
BUTANE (G30) 28-30 mbar	BUTANE (G30) 30 mbar
PROPANE (G31) 37 mbar	PROPANE (G31) 37 mbar

External dimensions (HxWxD) 610,846 x 496,600 x 469mm

Internal dimensions, oven (HxWxD) 260 x 370,475 x 300mm

No. of tray positions - Oven 3

Total heat input – **2020** – 9kW **600** – 9.3kW

Hotplate burners 1.5kW

Grill burner 1.5kW

**2020** - Oven burner 1.5kW **600** - Oven burner 1.8kW

Injector size:- Hotplate burners Sabaf 0.62mm

Grill burner Sabaf 0.62mm

**2020** - Oven burner Sabaf 0.59mm **600** - Oven burner 0.65mm

**INSTALLATION**

**CAUTION: GLASS LIDS MAY SHATTER WHEN HEATED. TURN OFF ALL BURNERS BEFORE SHUTTING THE LID.**

The gas supply input pressure to which this appliance is connected, **MUST** not rise or fall by more than 2.5 mbar (butane/ propane) from nominal when **ALL** appliances connected to the supply are **OPERATED** simultaneously. If this appliance is not installed in accordance with the instructions and tolerances detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

In your own interest of safety, it is law that all gas appliances be installed by competent persons. CORGI (Confederation for the Registration of Gas Installers) registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.



## LOCATION OF COOKER

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level e.g. in a basement.

## VENTILATION

This appliance must be installed according to the relevant local and national/European standards in force. This appliance is suitable for installation into Holiday Homes, Touring Caravans, Motor Caravans and Boats. In all cases the national standards with regard to ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

## POSITION

A horizontal difference of 200mm must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material.

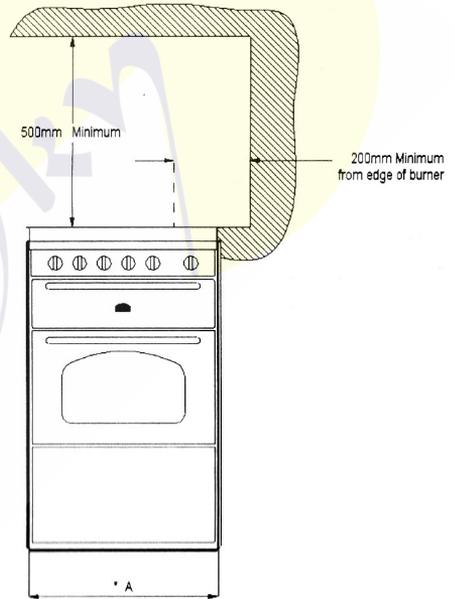
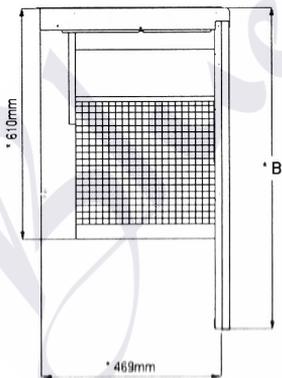
All combustible materials such as curtains and shelves must be kept well clear of the appliance. Any fittings such as a cupboard above the cooker must have a minimum clearance of 500mm between the fitting and the top of the pan support. Installation sizes shown in fig 2.

This appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburnt gas. When in use ensure that air vents are not inadvertently blocked or shut off.

Fig 2.

\* Installation Dimensions

Cooker width * A	2020	496mm
	600	600mm
Cooker height * B	1/2	610mm
	3/4	846mm



## GAS CONNECTION

The connection is made to an 8mm OD inlet pipe at the rear of the hotplate top. It is recommended that the cooker be connected by copper tubing using a compression fitting. Rubber tubing must NOT be used.

**After installation the appliance must be tested for soundness.**

**ATTENTION – Toutes les surfaces exterieures sont chaudes quand l'appareil est en marche.**

**INTRODUCTION**

Dans l'intérêt de votre propre sécurité, la loi exige que tout appareil à gaz soit installé par une personne compétente. Toute installation incorrecte de l'appareil risque d'invalider toute garantie ou demande de compensation et pourrait mener à des poursuites. Cet appareil doit être installé conformément aux normes locales et nationales ou européennes en vigueur et en particulier aux exigences concernant la ventilation. Lire la notice avant d'installer ou d'utiliser l'appareil.

**AERATION A PREVOIR**

Un appareil de cuisson au gaz génère de la chaleur et de l'humidité dans la pièce dans laquelle il est installé. S'assurer que la cuisine est bien aérée: laisser les trous d'aération naturels ouverts ou bien installer un dispositif d'aération mécanique (hotte d'extraction mécanique). L'utilisation intensive et prolongée de cet appareil pourra nécessiter une aération complémentaire, par exemple, en ouvrant une fenêtre. Ou encore on obtiendra une aération plus efficace en augmentant le niveau d'aération mécanique quand un dispositif de ce type est prévu. La pièce où se trouve l'appareil de cuisson doit être dotée d'une arrivée d'air conforme aux normes locales et nationales ou européennes.

**ATTENTION**

Cet appareil convient pour le fonctionnement au GPL uniquement et ne doit être utilisé avec aucun autre gaz. Les pressions de gaz suivantes doivent être utilisées:

CAT I <sub>3</sub> + (28-30/37)	CAT I <sub>3</sub> B/P (30)
BUTANE (G30) 28 à 30 mbr	BUTANE (G30) 30 mbr
PROPANE (G31) 37 mbr	PROPANE (G31) 30 mbr

**EMPLACEMENT**

Cet appareil doit être installé dans un endroit non exposé aux courants d'air - qui risquent d'avoir une incidence sur la combustion - et de telle sorte à éviter toute accumulation de gaz non brûlés. En cours d'utilisation, s'assurer que les grilles d'aération n'ont pas été bouchées ou fermées par inadvertance.

**FONCTIONNEMENT**

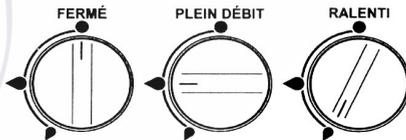
S'assurer que la bouteille de gaz est ouverte. Si vous percevez une odeur de gaz, refermez le robinet de la bouteille et contactez votre fournisseur.

**BRULEURS DE TABLE**

**ATTENTION: LES COUVERCLES EN VERRE RISQUENT DE SE BRISER SOUS L'EFFET DE LA CHALEUR. FERMER TOUS LES BRULEURS ET LE GRILLOIR AVANT DE RABAISSEZ LE COUVERCLE.**

Chaque brûleur a une commande individuelle et peut être contrôlé par un dispositif de contrôle de flamme. Au cas où les flammes du brûleur s'éteignent accidentellement, fermer la commande du brûleur et patienter au moins une minute avant de renouveler l'opération. Les repères de manettes sont indiqués à la Fig. 1.

Figure 1



Pour allumer le brûleur, pousser et tourner la manette vers la gauche jusqu'au repère Plein débit et approcher une allumette du brûleur ou appuyer sur le bouton d'allumage s'il y en a un. Il faut maintenir la manette enfoncée pendant l'allumage du brûleur et pendant environ quinze secondes après allumage pour que la sonde atteigne la température voulue. Si la flamme s'éteint dès qu'on relâche la manette, il faut renouveler l'opération en maintenant la manette enfoncée pendant un peu plus longtemps. Pour mijoter, tourner la manette à fond vers la gauche, jusqu'au repère Ralentí. Pour éteindre le brûleur, tourner la manette à fond vers la droite jusqu'à ce que le repère sur la manette soit en face du repère de la partie commandes.

Sur cet appareil, les brûleurs sont dotés d'une aération fixe qui ne nécessite aucun réglage. En fonction du gaz utilisé, les flammes doivent avoir l'apparence suivante:

Propane - Les flammes doivent brûler sans bruit et être de couleur bleu/vert sans pointes jaunes.

Butane - Normalement au premier allumage, on observe quelques pointes jaunes, puis les pointes jaunes augmentent alors que le brûleur monte en température.