

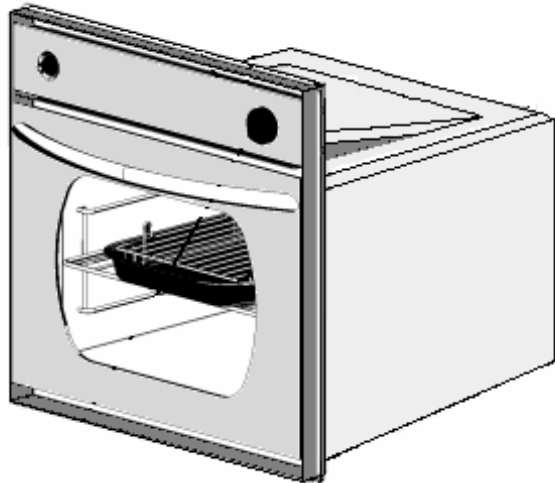


BUILD IN APPLIANCES

FOR USE WITH LIQUIFIED PETROLEUM GAS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODELS OG90000 & OV90000



USER AND INSTALLATION INSTRUCTIONS

FOR USE IN: -
GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, DK, SE

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.

SPINFLO LIMITED, 19 Oakham Drive, Parkwood Industrial Estate
Rutland Road, Sheffield S3 9QX, ENGLAND.

TEL: + 44 (0) 114 273 8157 FAX: + 44 (0) 114 275 3094

OG90000 DUPLEX & OV90000 OVEN ONLY

Fig. 1

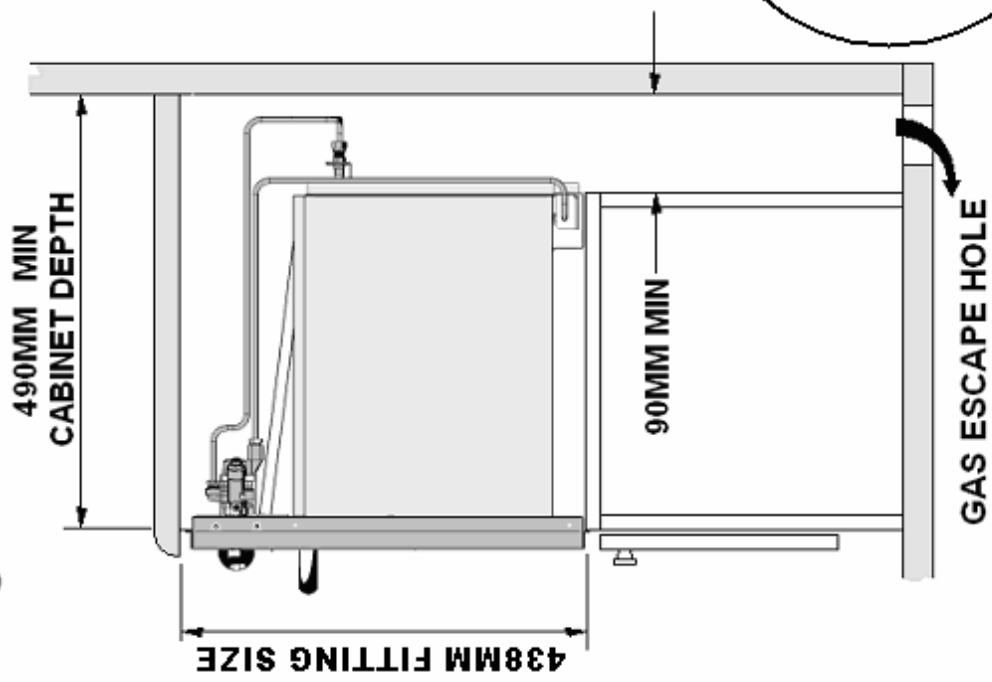
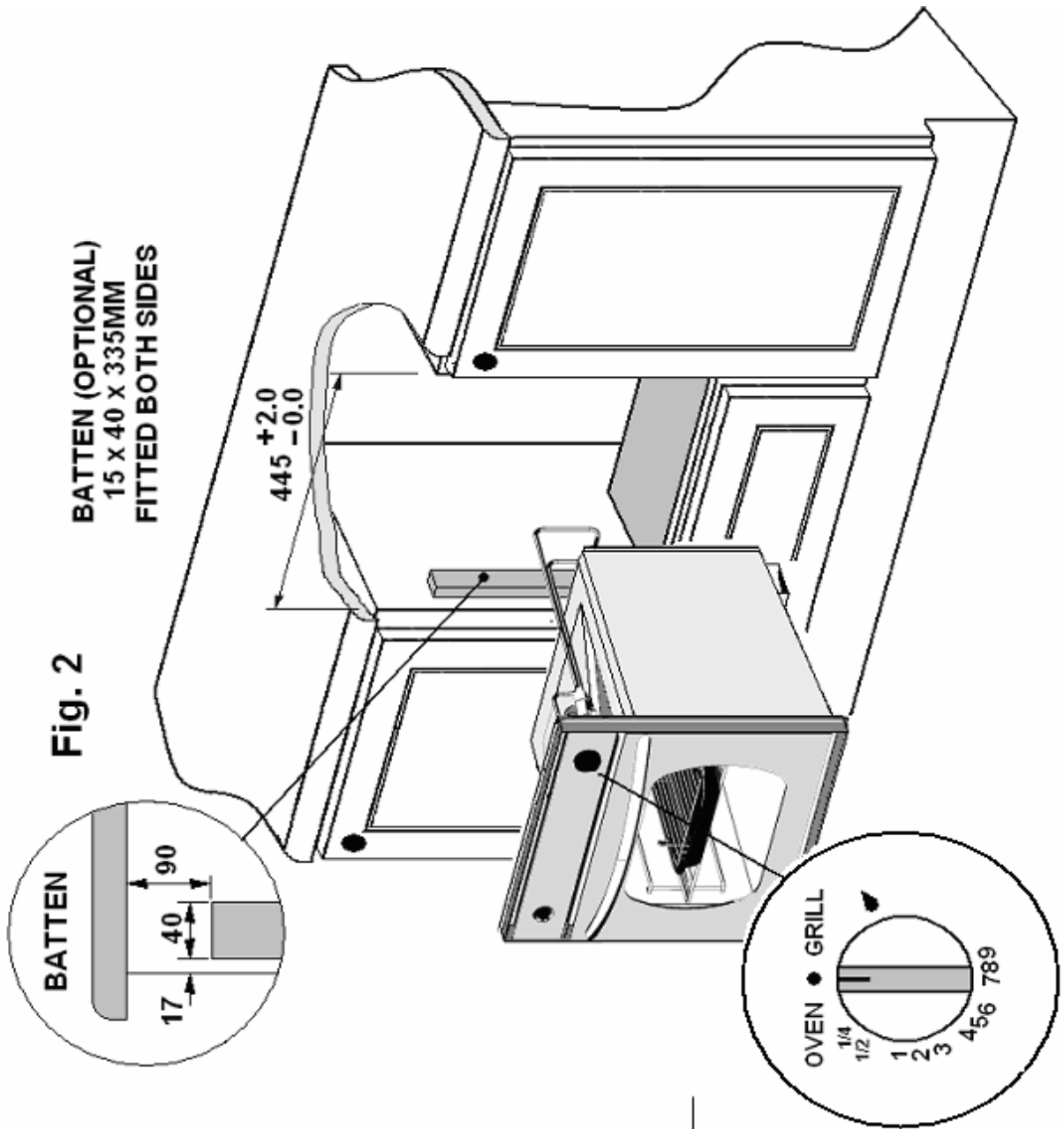


Fig. 2

BATTEN (OPTIONAL)
15 X 40 X 335MM
FITTED BOTH SIDES



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SPECIFICATION

	DUPLEX	OVEN ONLY
Model	OG90000	OV90000
External Dimensions, mm (HxWxD)	445 x 456 x 440mm	445 x 456 x 440mm
Oven Capacity, litres	36	36
No. of tray positions	Grill 2, Oven 4	Oven 4
Heat input, kW		
Total heat input	3.1	1.6
Hotplate Burners	N/A	N/A
Grill burner heat input	1.5	N/A
Oven burner heat input	1.6	1.6
Injector size, mm		
Hotplate Burners	N/A	N/A
Grill burner	Sabaf 0.62	N/A
Oven burner	Sabaf 0.59	Sabaf 0.59
Bypass size, mm		
Hotplate Controls	N/A	N/A
Grill control	Sabaf 0.35	N/A
Oven control	Sabaf 0.35	Sabaf 0.29
Spark ignition (where fitted)	PIEZO	PIEZO
Weight (Kg)	13.5Kg	12.5Kg

Gas Category

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

IMPORTANT

- **THIS APPLIANCE IS SUITABLE FOR USE WITH LIQUEFIED PETROLEUM GAS (LPG) AND SHOULD NOT BE USED ON ANY OTHER GAS.**
- **USE ONLY THE GAS PRESSURES SPECIFIED ABOVE**
- **THIS APPLIANCE MUST BE EARTHED.**

INTRODUCTION

This appliance must be installed in accordance with the local, national and European regulations in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using the appliance

The appliance is designed for either high or low level installations. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Please refer to the methods of installation within this handbook.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

Provision Of Ventilation

The use of a gas cooking appliance results in the 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 appliance should have an air supply in accordance with local, national and European standards.

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.

IMPORTANT

Before using the appliance for the first time, remove all accessories and packing in the grill and oven, including any surface protection film, ie plastic coating. Clean all interior surfaces with hot soapy water to remove any residual protective covering of oil and rinse carefully.

OPERATION

WARNING

- **Accessible parts may be hot when the grill is used, young children should be kept away.**
- **When cooking always ensure young children are kept away.**

Ensure the gas cylinder is turned on.

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

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.

IMPORTANT

The control tap on this appliance operates both the Grill and Oven burners. To ensure safe operation it is not possible to operate both burners at the same time.

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to full rate – see Fig 2. 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.
3. 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 grill left for at least 1 minute before a further attempt to ignite the burner.
4. Note: the grill must only be used with the door open.
5. On first use of the grill, it should be heated for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the food being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
6. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed.
7. Flame Failure Device (FFD): the grill burner is fitted with a flame sensing probe, which will automatically cut off the gas supply in the event of the flame going out. 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.
8. It is normal for the flames on this burner to develop yellow tips as it heats up, particularly on Butane.

OPERATION

9. A reversible grill pan trivet enables the correct grilling height to be achieved.
- | | |
|----------------------|-------------------------|
| Fast Toasting | trivet in high position |
| Grilling Sausages | trivet in high position |
| Grilling Steak/Bacon | trivet in high position |
| Grilling Chops, etc | trivet in low position |
| Slow Grilling | trivet removed |
10. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished grilling.

IMPORTANT

- **The pan supplied with the appliance is multi functional, for use either whilst grilling or when using the oven.**
- **The handle design allows removal or insertion whilst the pan is in use.**
- **Always remove the handle when the pan is in use.**

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. 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.
3. 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.
4. 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. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
5. Although the oven does heat up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should be up to full temperature in about 15-20mins.
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. Shelf: the 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.

OPERATION

Oven 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.

Cooking Guidelines

Best results will be obtained by the shelf positions in this guide – please see chart on next page. 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.

Cooking Guidelines

Gas Mark	Temperature			
	°F	°C		
¼ - ½	265-275	130-135	Very cool	Meringues
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	Short crust 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

OPERATION

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 appliance.
- DO NOT under any circumstances use the oven as a space heater.
- DO NOT put heavy objects onto open grill and oven doors.

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 unlighted appliance. Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray.

INSTALLATION

Regulations and Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced 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.

Ventilation

This appliance is suitable for installation into Holiday Homes, Touring 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.

The appliance **MUST** have a gas escape hole (min size 50mm Ø; max 70mm Ø; or shaped hole of equivalent area – 1965 to 3850mm²) in the floor, directly beneath the appliance and positioned at the rear as shown in Figs 1 & 4. The hole **MUST** vent to the outside and should be baffled to prevent direct draught to the appliance.

Location of Appliance

This appliance maybe 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.

IMPORTANT

- This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- Under no circumstances should the ventilation hole exceed 3850mm² or other low level ventilation located in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.
- Cupboards beneath the appliance **MUST** be sealed to prevent a gas escape entering the living area.

INSTALLATION

Position

CAUTION: DO NOT LIFT APPLIANCE USING THE DOOR HANDLES

The appliance must be installed in such a way that the furniture fitted around the unit follows the minimum dimensions as shown in Figs. 1 and 2. If this cannot be adhered to because of design constraints, then the design is deemed permissible providing that the temperature rise on the furniture is tested. To establish whether the temperature rise is acceptable, the following test **MUST** be verified.

Temperature Verification Procedure

OV90000 – Turn the oven on full and run for 60mins. At the end of the period establish the highest temperature points on ALL the furniture surfaces in direct line of sight of the appliance.

OG90000 – Turn the oven on full and run. After 45 minutes turn off the oven and turn on the grill to full. After a further 15mins establish the highest temperature points on ALL the furniture surfaces in direct line of sight of the appliance.

In either case the temperature rise must not exceed 65°C above the ambient temperature, or where applicable, must not exceed the maximum allowable temperature, to avoid damage, as detailed within the material supplier's specification

ALL combustible materials such as curtains and shelves must be kept well clear of the appliance, and their installation should meet all relevant local and national/European standards in force.

Fixing

The appliances can be front or side fixed, holes are provided for either installation method. Fixing screw positions are located as follows.

Appliance	Front Fixed Appliance	Side Fixed Appliance
OV90000	2 front fix holes each side of Oven opening	2 side fix holes each side of Oven opening
OG90000	2 front fix holes each side of Oven opening	2 side fix holes each side of Oven opening

INSTALLATION

CONNECTION

Gas Connection

The gas connection is made to a 8mm Ø inlet pipe beneath and to the rear of the appliance. Prior to connection remove the plastic protection plug from the fitting. It is recommended that the appliance be connected by copper pipe, rubber tubing **MUST NOT** be used.

IMPORTANT

- After installation the appliance must be tested for soundness
- The gas supply input pressure to which this appliance is connected **MUST** not rise or fall by more than 2.5mbar (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.

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.

ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON. BEFORE ANY SERVICE WORK IS STARTED, THE APPLIANCE SHOULD HAVE BEEN LEFT TO COOL AND BE DISCONNECTED AT THE MAINS SOCKET. AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.

1. Disconnect from gas supply

Disconnect the gas supply.

2. Remove appliance from housing

Disconnect from gas supply (1). Open the oven door and remove the 2 screws from each side trim. Carefully slide the appliance out one third and check for any possible snagging of wires or pipes. If OK, lift appliance out onto a suitable surface.

3. Control replacement

Disconnect from gas supply (1). Remove appliance from housing (2).

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 rear of oven. Remove the retaining screws from on top and underneath the control. Disconnect the inlet pipe and two burner supply pipes. Remove the fittings off the old control and fit on the replacement.

4. Remove the grill burner

Disconnect from gas supply (1). Remove appliance from housing (2).

Open the oven door. Remove the three flue retaining screws – two beneath the fascia panel, one located on top rear of flue cover. Lift off the flue cover. Lever off starlock washers retaining the grill burner.

5. Spark Ignition (where fitted)

Disconnect from gas supply (1). Remove appliance from housing (2).

Grill burner - Remove the screw from the bracket and spark ignition probe in the top of the burner. Trace the electrode wire back to the generator and pull off the connector.

Oven burner - Trace the electrode wire up the back of the cooker to the generator and pull off the connector. Unscrew the fixing screw on the spark electrode inside the oven cavity, then carefully pull the electrode from inside the oven and remove.

Piezo Electric Generator –Remove all electrode wires. Remove the lock nut and carefully remove from panel.

6. Grill burner injector (No62)

Disconnect from gas supply (1). Remove appliance from housing (2).

Release injector holder from bracket, disengage the grill pipe from the control and remove the injector.

7. Oven burner injector (No59)

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.

MAINTENANCE AND SERVICING

8. Thermocouple replacement

Disconnect from gas supply (1). Remove appliance from housing (2).

Grill burner - Unscrew the thermocouple from the control. Unscrew the nut at the burner.

Oven burner - Unscrew the thermocouple from the control. Inside the oven cavity, the thermocouple is found just above the burner on the rear wall. Unscrew the locknut and pull out the thermocouple from the rear of the appliance.

9. Removing Drop Down Oven Door

Open the door and engage catch to hook on each hinge. Lift the door and pull out of front trim.