

**SPINFLO**  
by **THETFORD**



## **BUILD IN APPLIANCES**

**FOR USE WITH LIQUIFIED PETROLEUM GAS**

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

**MODELS      OH90000 (LPG)**  
**OH91000 (DUAL FUEL)**



### **USER AND INSTALLATION INSTRUCTIONS**

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

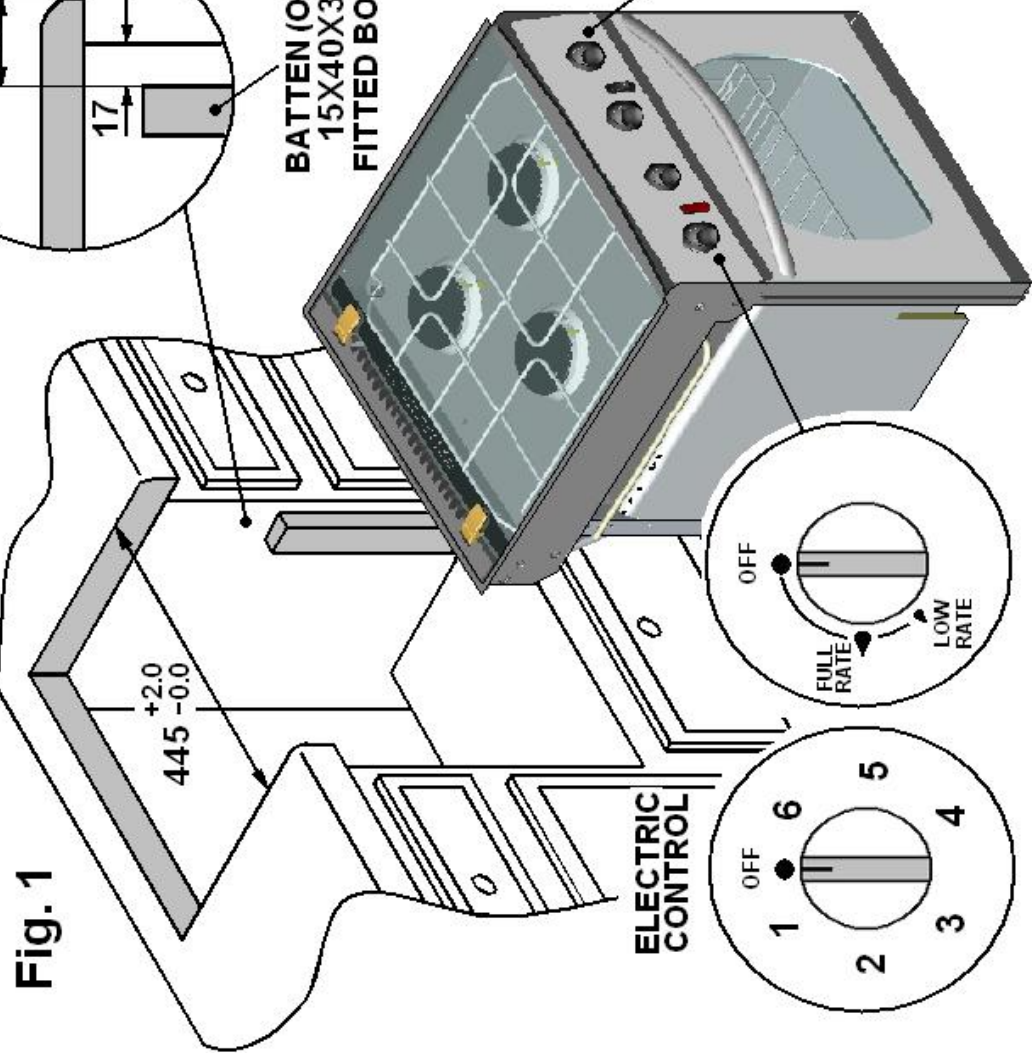
WARNING

- Read the instructions before use
- Only use appliance in a well ventilated area
- Install the appliance in accordance with the regulations in force

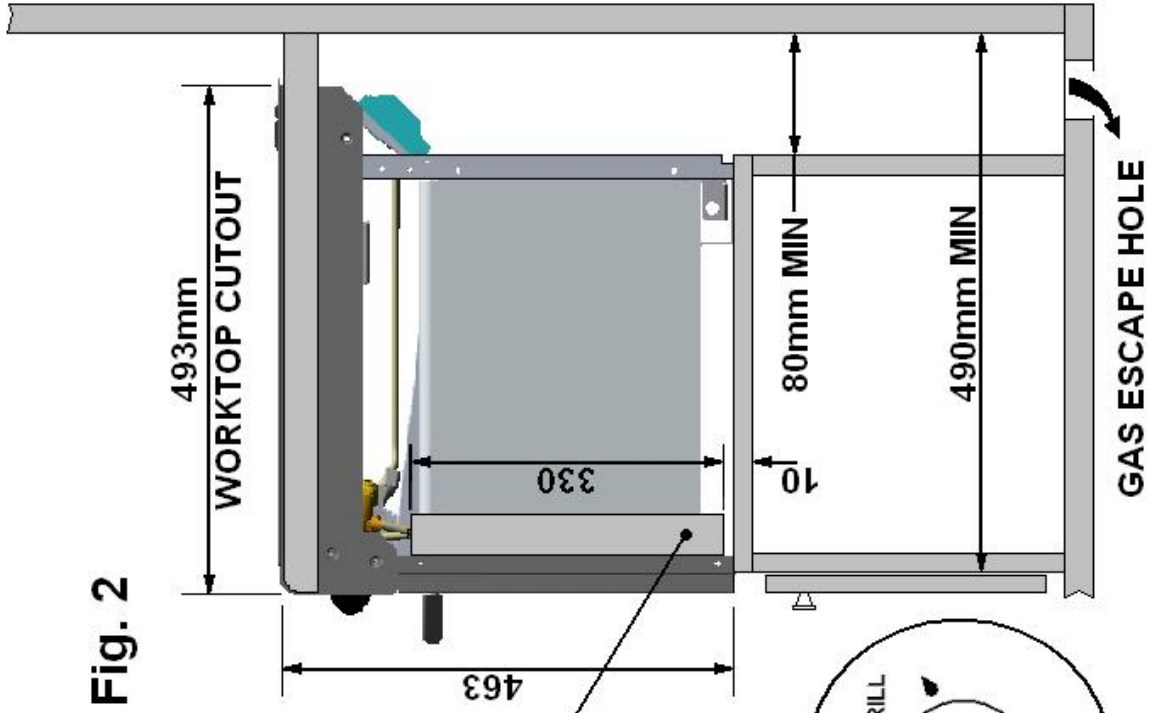
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**OH90000 - TRIPLEX 445MM**

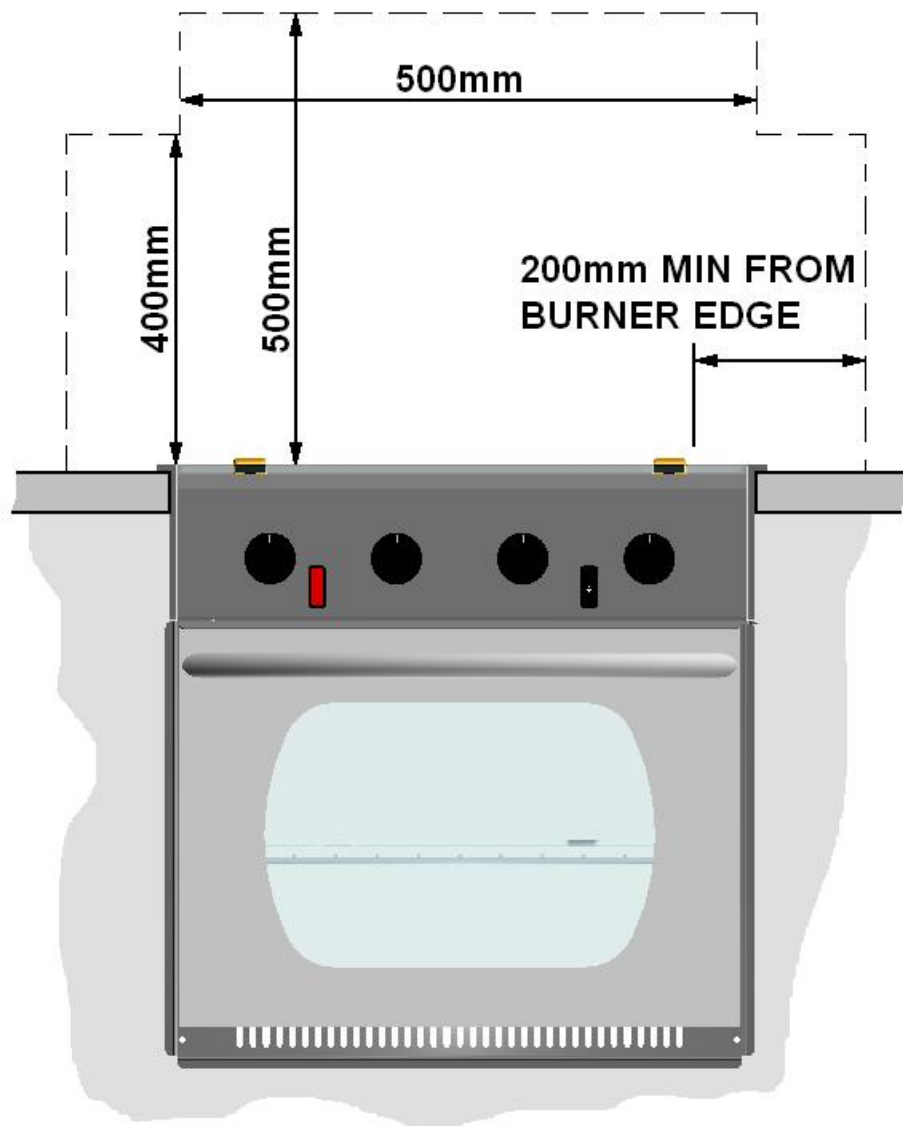


**Fig. 1**

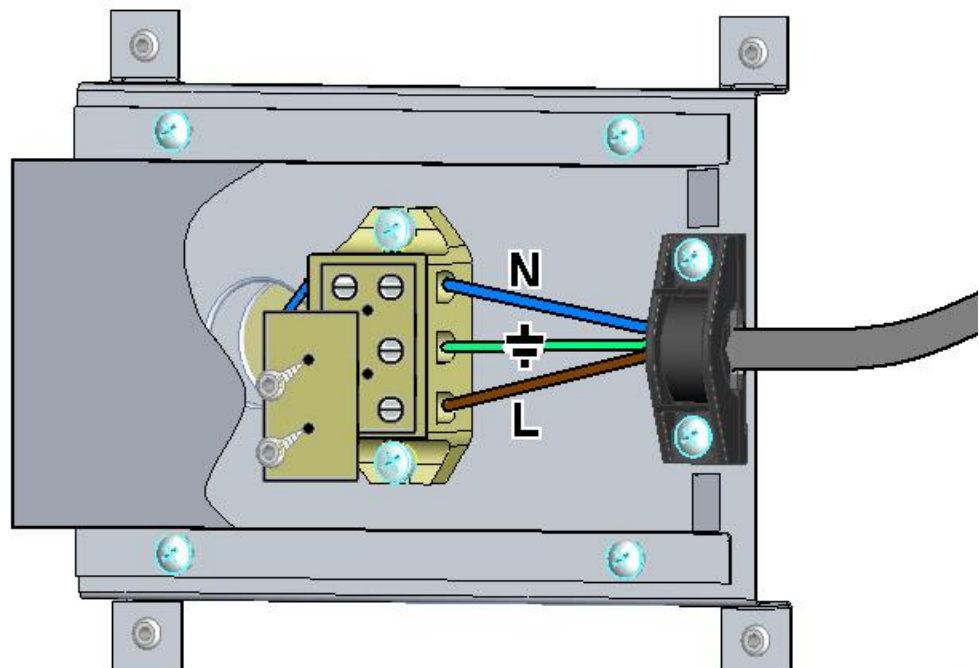


**Fig. 2**

**FIG. 3**  
**MINIMUM ALLOWABLE DIMENSIONS TO FURNITURE**



**FIG. 4** **TERMINAL CONNECTING BLOCK**



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## SPECIFICATION

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	TRIPLEX OH90000	TRIPLEX OH91000
<b>Model</b>		
<b>External Dimensions, mm</b> (HxWxD)	468 x 456 x 500mm	468 x 456 x 500mm
<b>Oven Capacity, litres</b>	36	36
<b>No. of tray positions</b>	Grill 2, Oven 4	Grill 2, Oven 4
<b>Heat input, kW</b>		
Total heat input	7.1	6.9
Hotplate Burners (LPG)	2 x 1.5 & 1 x 1.0	2 x 1.5
Electric Hotplate (220V - 240V ~ 50Hz)	N/A	1 x 800W Max
Grill burner heat input	1.5	1.5
Oven burner heat input	1.6	1.6
<b>Injector size, mm</b>		
Hotplate Burners	Sabaf 2x0.62, 1x0.5	Sabaf 2x0.62
Grill burner	Sabaf 0.62	Sabaf 0.62
Oven burner	Sabaf 0.59	Sabaf 0.59
<b>Bypass size, mm</b>		
Hotplate Controls	Sabaf 0.34	Sabaf 0.34
Grill control	Sabaf 0.35	Sabaf 0.35
Oven control	Sabaf 0.35	Sabaf 0.35
<b>Spark ignition</b> (where fitted)	12V	12V
<b>Weight (Kg)</b>	21.5Kg	23.1Kg

### Gas Category

**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**

### 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**

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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**

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### **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 Hob Burners**

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. Flame supervision: Each burner is controlled individually and is monitored by a thermocouple probe. 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.
3. To light: 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. It is necessary to hold the knob depressed after the burner has ignited for approximately 10 - 15 seconds, to allow the thermocouple probe to reach temperature, before releasing the knob. Should the flame go out when the knob is released, the procedure should be repeated holding the knob depressed 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. If the burner has not lit within 15 seconds the control knob should be released and the burner left for at least 1 minute before a further attempt to ignite the burner.
5. For simmering, turn the knob further anti-clockwise to the low rate position.
6. 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 using the hotplate burners.

## **OPERATION**

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### **WARNING**

- **Glass lids may shatter when heated. Turn off the hotplate and allow it to cool before closing the glass lid.**
- **Remove all spillage from the surface of the glass lid before opening.**

### **Using the Electric Hotplate**

Ensure the electricity is switched on.

The hotplate control is numbered from 1 to 6. To turn it on, rotate the knob either clockwise or anti-clockwise to the required position. Position 1 is the coolest setting. To turn the hotplate off, rotate the knob until the line or pointer on the knob lines up with the zero on the control panel.

The hotplate is a sealed construction and transfers heat through conduction. For maximum efficiency a correctly sized pan with a flat heavy gauge base should be used. Pan size should be the same or slightly larger (up to 1" / 2.5 cm oversize).

Before using your hotplate for the first time, we recommend that you prime and then season it.

#### To prime the Hotplate

Switch on the hotplate for a short period, without a pan, to harden and burn off the coating. Use a medium to high setting for 3 – 5 minutes. A non toxic smoke may occur during this process. Allow it to cool, then season.

#### To season the Hotplate

First heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimal amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the Hotplate's appearance.

### **Using the Grill**

#### **IMPORTANT**

- **The grill MUST only be used with the door open.**
- **The heat deflector below the fascia should be pulled out prior to lighting the grill. Never adjust the heat deflector position without using hand protection – ie oven gloves.**

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.

## **OPERATION**

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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. 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.
5. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed.
6. 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.
7. It is normal for the flames on this burner to develop yellow tips as it heats up, particularly on Butane.
8. 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
9. 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.

## OPERATION

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.

### 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.

Gas Mark	Temperature			
	265-275°F	130-135°C		
¼ - ½			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**

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### **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**

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### **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) and N.I.C.E.I.C. (National Inspection Council for Electrical Installation Contracting) 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 3850mm<sup>2</sup>) in the floor, directly beneath the appliance and positioned at the rear as shown in Fig 2. The hole **MUST** vent to the outside and should be baffled to prevent direct draught to the appliance.

### **Location of Appliance**

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.

### **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 Fig. 3. 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**

*Place 3 large pans (20-22cm Ø) on top of the hotplate burners and fill up <sup>3</sup>/<sub>4</sub> with water. Turn on all 3 hotplates and the oven on full. 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. 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 suppliers specification.*

**ALL APPLIANCES** - 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.

## INSTALLATION

### 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 3850mm<sup>2</sup> or other low level ventilation be located in the compartment, including vents in kickboards. Low level vents in adjacent compartments are permitted.
- Any cupboards beneath the appliance **MUST** be sealed to prevent a gas escape entering the living area.

### Fixing

These 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
<b>OH9000 &amp; OH91000</b>	2 <b>front</b> fix holes each side of Oven opening 2 fix holes each hotplate side trim	2 <b>side</b> fix holes each side of Oven opening 2 fix holes each hotplate side trim

### Connection - Gas

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

The burners on this appliance have fixed aeration and no adjustment is necessary.

### Connection - Electrical

This appliance must be connected using a double insulated cord, type 227 IEC 53, HO5V V-F, which is suitable for use up to 4 amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles. The supply cord must be retained using the attached cable clamp and routed to the side through the supplied 'P' clip – see Figs 3 & 4. Excess cord must be routed away from the appliance and must not come into contact with the oven body or hang loose into the lower compartment.

### IMPORTANT

- This appliance **MUST** be earthed.
- 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**

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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**

Lift and remove the bottom plinth to gain access, then disconnect the gas supply. If the appliance is Dual Fuel, disconnect/isolate the electric supply.

### **2. Remove hob surface**

Disconnect from gas supply (1) and electric supply if Dual Fuel. Lift off the Panrest and remove the two screws securing each burner spreader. Remove front fascia by removing all push on control knobs and unscrew the two recessed fixed nuts and both fascia retaining screws. Carefully lift off the fascia and if spark ignition fitted remove the two spade connectors from the rear of the toggle switch. Remove the two central screws securing the pressing to the rear box section. Remove the two front retaining screws located each side and accessed through the outer slots on the angled front. Grasp the hob by the angled front face, carefully lift the hob surface from the front to allow the rear edge to unhook from the rear box section. Note:- On Dual Fuel appliances, remove the hotplate rear cover and disconnect the power leads. The hob surface should be put onto a suitable surface.

### **3. Remove appliance from housing**

Disconnect from gas supply (1). Open the oven door and remove the 2 screws from each side trim - note the appliance can either be front or side fixed, see under **Fixing**, page 12. Open the glass lid 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 the appliance is Dual Fuel, disconnect supply lead from rear terminal block. If OK, lift appliance out onto a suitable surface.

### **4. Control replacement**

#### **Hob controls**

Disconnect from gas supply (1). Remove hob surface (2). Unscrew the corresponding pipe and thermocouple and remove from the control.

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.

#### **Oven and Grill control**

As above instructions but remove appliance from housing to gain access to the oven thermostat, grill and oven thermocouples.

### **5. Remove the grill burner**

Disconnect from gas supply (1). Remove appliance from housing (3). Remove hob surface (2). Remove the two screws retaining the heat deflector. Remove the insulation wrap and remove the three grill 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.

## **MAINTENANCE AND SERVICING**

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### **6. Spark Ignition (where fitted)**

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

**Grill burner** – At rear of appliance remove the screw from the bracket and spark ignition probe. 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 Spark Generator replacement** - Remove all electrode wires. Remove the lock nut and carefully remove from panel.

**12v Spark Generator replacement** - Located at the rear of appliance. Remove all electrode wires, unscrew the two retaining screws and lift off the unit.

### **7. Grill burner injector (No62)**

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

Release the locking screw on the injector holder, disengage the grill pipe from the control and remove the injector.

### **8. 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.

### **9. 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.

### **10. 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.