



COOKER

MODEL NELSON 1500

WARNING

- Only use this appliance in a well ventilated area.
- Read the instructions before use.
- This appliance must be installed by a competent person.

User and Installation Instructions

PLEASE READ THOROUGHLY and keep for future reference.

FOR USE IN GREAT BRITAIN/IRELAND

**SPINFLO LIMITED, 4-10 Welland Close, Parkwood Industrial
Estate, Rutland Road, Sheffield S3 9QY.**

TEL: 0114 273 8157 FAX: 0114 275 3094

MODEL 1500 NELSON - USER INSTRUCTIONS

INTRODUCTION

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

This cooker must be installed according to the relevant local and national regulations in force.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Note: An appliance for LP gas shall not be installed in a room or internal space 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 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.

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

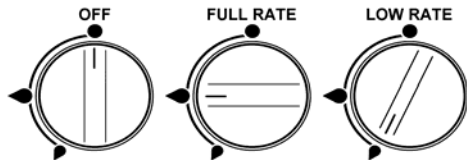
OPERATION

Ensure the gas cylinder is turned on.

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

Hotplate Burners

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 below.



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.

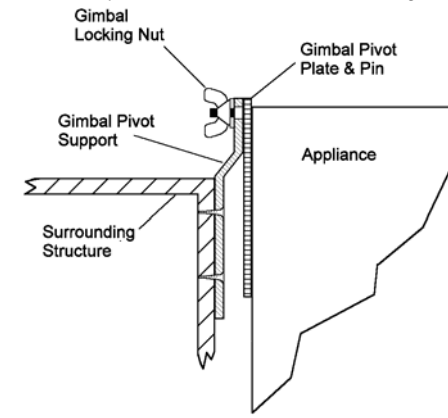
For simmering, turn the knob further anticlockwise to the low rate position. To turn the burner off, rotate knob fully clockwise until the line on the knob lines up with the dot on the control panel. The burners on this appliance have fixed aeration and no adjustment is required. Depending on the gas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

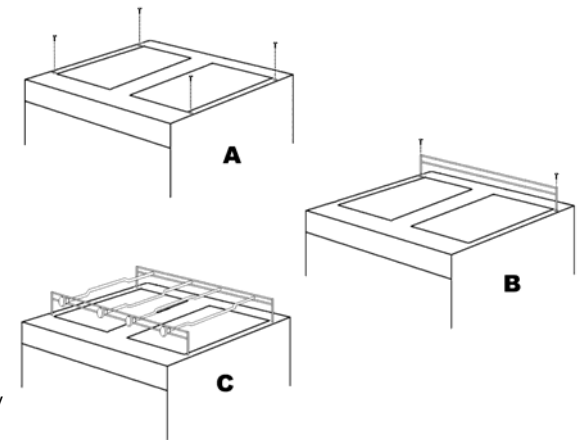
Where the appliance is mounted on gimbals, there must be a minimum space of 50mm behind the appliance.

However, we recommend a space of 205mm behind the appliance, allowing a 30° swing when in use at sea. The gimbals should be securely fixed to a substantial surrounding structure as shown below.



FITTING THE COOKER

- Remove the two screws towards the rear top of the cooker.(A)
- Replace the two screws with the addition of the fiddle rail.(B)
- Remove the two screws towards the front of the cooker and fit the front fiddle rail.(C)
- Insert the pan holders and hold them in place with the pan holder knobs.
- Inside the grill compartment you will find four small holes in the base. Take the grill pan cradle with the double bars positioned towards the front and align the legs of the cradle with the holes in the grill compartment base, then simply push the cradle into the holes. The cradle is fitted in this way to enable easy access to clean the grill compartment base.



GAS CONNECTION

The connection is made to an 8mm OD inlet pipe on the underside 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.

SERVICING

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

LOOSE PARTS

When unpacking check for the following:-

A small box containing – 2 fiddle rails, 4 pan holders, 4 pan holder knobs and 2 wingnuts.

Inside the oven you will find:-

Oven shelf, oven tray, grill pan cradle, grill pan and grill pan trivet.

INSTALLATION

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

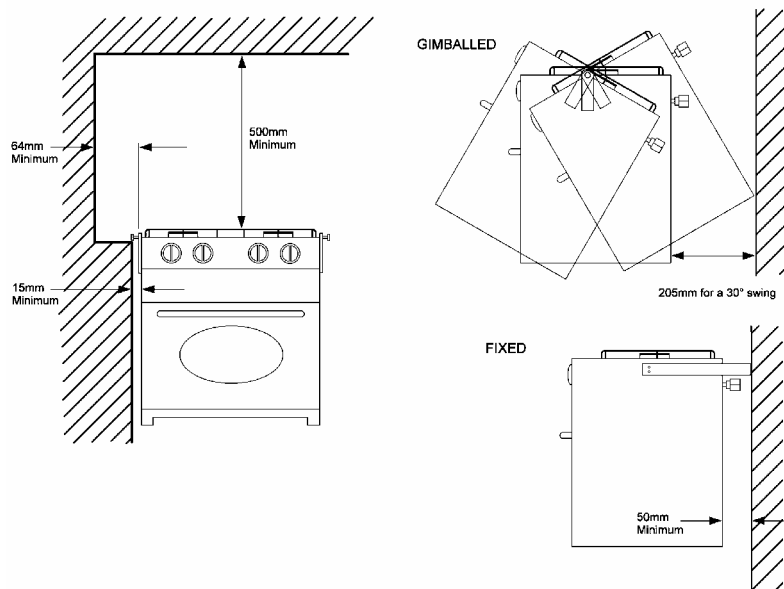
This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement.

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 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 appliance burners 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 fitments such as a cupboard above the cooker must have a minimum clearance of 500mm between the fitment and the top of the pan support. This cooker is designed for use in a marine environment and can be used as either a free-standing appliance or can be mounted on built in gimbals. Used in its free-standing state, the appliance must be placed on a firm, flat and stable structure and secured using a fixing kit.



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.

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. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed. The grill pan should be left 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 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 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.
9. **Oven door restraint: The restraint consists of a piece of wire that holds the door shut when the boat is in motion. To open the oven door, lift the restraint up, out of the way and open the door.**

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 under any circumstances use the oven as a space heater.

TEMPERATURE CONTROL

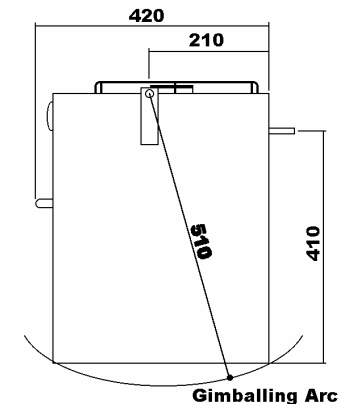
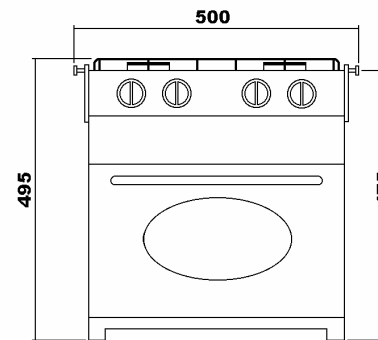
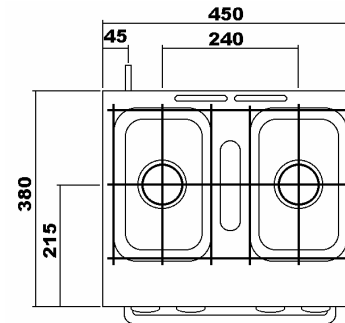
The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 130°C to 240°C. Approximate temperatures for the settings on the control knob are shown in the table below. The temperatures indicated refer to the centre of the oven and at any particular setting the oven 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			
	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	Shortcrust pastry
7	430	220	Hot	Bread, scones
8	445	230	Very hot	Puff pastry
9	465	240	Very hot	Quick browning

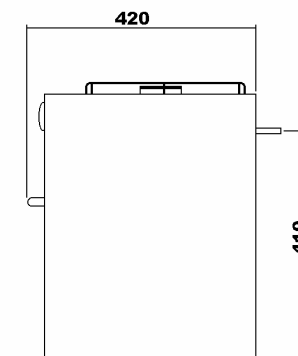
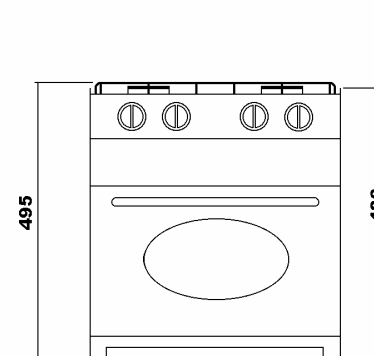
Dish	Gas Mark	Shelf Position	Cooking Time
Small cakes	5	2	15-25mins
Victoria sandwich	4	2	20-30mins
Very rich fruit cake	2	2	Approx. 60mins per 500g
Puff pastry	8	2	15-30mins
Flaky pastry	7	2	15-30mins
Shortcrust pastry	6	2	15-55mins
Shortbread fingers	3	2	25-30mins
Ginger nuts	5	2	12-16mins
Rice pudding	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

DIMENSIONS

GIMBALLED



FIXED



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 will 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 or soapy solution.

MAINTENANCE

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 push fit and can be removed for cleaning. They are interchangeable without affecting the sense of operation.

THIS APPLIANCE MUST NOT BE MODIFIED OR ADJUSTED UNLESS AUTHORISED AND CARRIED OUT BY THE MANUFACTURER OR HIS REPRESENTATIVE. NO PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER SHOULD BE USED ON THIS APPLIANCE.

INSTALLATION INSTRUCTIONS

SPECIFICATION

This appliance is for use on LP Gas.

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

Internal dimensions, oven (HxWxD) 220 x 370 x 300mm

No. of tray positions - Oven 3

Total heat input – 6kW

Hotplate burners	1.5kW
Grill burner	1.5kW
Oven burner	1.5kW

Injector size:-	Hotplate burners	Sabaf 0.62mm
	Grill burner	Sabaf 0.62mm
	Oven burner	Sabaf 0.59mm