

2 BURNER & GRILL HOTPLATES

WARNING ! ONLY USE THIS APPLIANCE IN A WELL VENTILATED AREA • READ THE INSTRUCTIONS BEFORE USE THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON

FOR USE IN GREAT BRITAIN

USER & INSTALLATION INSTRUCTIONS

PLEASE READ THOROUGHLY and keep for future reference.

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USERS INTRUCTIONS GENERAL The SPINFLO range of Hotplates have been designed to provide basic cooking requirements in leisure activities or mobile site facilities. The Hotplates are available for use as free standing units or to be fitted as part of a vehicle kitchen arrangement. Read these instructions before use. Only use this appliance in a well ventilated area. This appliance must be used and installed in accordance with the local rules in force. The data badge is located at the rear of the appliance, adjacent to the inlet connection and specifies the following information: -Manufacturer : SPINFLO LTD., 4-10 Welland Close, Sheffield S3 90Y. : AS MARKED Product Name : 13+(28-30/37) Category Gas Pressure : Butane - 28mbar Propane - 37mbar

Heat Input : 4.5kW Gas Flow Rate : 324 g/hr Country of origin : England

INJECTOR SIZES - This appliance is fitted with the following injectors:-

BURNERS	0.62mm	1.5kW
GRILL	0.65mm	1.5kW

INSTALLATION

A) FREE STANDING APPLIANCES This is a cooking appliance for use in a camping environment and must be used on a firm and stable structure. It should be placed in such a position that it is free from strong draughts and is well clear of combustable material. eg Tent Walls, partitions etc. When used outdoors it is recommended that a metal windshield be used.

The inlet connection is located at the rear of the appliance and is suitable for rubber hose to BS3212/2/8, which should not exceed 1.5m in length. the hose should be fitted in such a manner it is free from kinks and does not come into contact with sharp edges or hot surfaces. Ensure the hose connections are pushed fully onto the nozzles and securely clipped to the appliance and regulator. After assembly the connections must be checked for leaks using a soapy solution.

The appliance must be connected to a non-adjustable regulator for either 28mbar Butane or 37mbar Propane to BS 3016. The regulator must be fitted to the cylinder in accordance with the instructions issued by the regulator and cylinder suppliers. This appliance is suitable for use on cylinders from 2 to 15kg. Before disconnecting the appliance, ensure that the cylinder is turned off. Disconnection should take place in an open area and well away from naked flames or cigarettes. GAS CYLINDERS MUST BE CHANGED IN ACCORDANCE WITH THE INSTRUCTIONS ISSUED BY THE GAS CYLINDER SUPPLIER.

B) FITMENT TO VEHICLES

When fitting gas appliance to vehicles care must be taken to ensure the area is well ventilated and in the case of caravans this should be in accordance with BS 5601 Part 1. Hotplates should not be installed in a compartment without an opening to the outside.

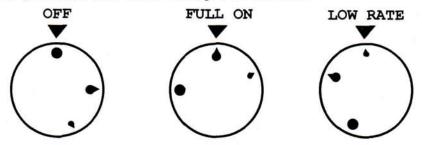
The appliance MUST be installed to meet the requirements of BS5482:Parts 1 and 2. The unit must be securely fastened to the vehicle and the following precautions must be observed with respect to the installation :-The surface that the appliance sits on should be protected by a layer of non-combustable material to prevent damage by heat from the grill. Similarly, surfaces of combustable material less than 64mm from the appliance in the horizontal plane should be protected by a layer of non-combustable material. All combustable materials such as curtains and shelves must be kept well clear of the appliance. Any fitments such as a cupboard, above the unit must have a minimum clearance of 500mm (20") between the fitment and the top of the pan rest.

Vehicle units are provided with an 8mm gas inlet point located below the tap assembly. The appliance should be connected to the vehicle gas supply by using copper pipe and an appropriate connector. A rubber connection must not be used. After connection, the appliance must be tested for soundness.

LPG is heavier than air and in order to prevent an accumulation of unburnt gas the appliance should be sited over a vent to the outside.

OPERATION

a) Burners - Each burner is controlled individually and monitored by a flame failure sensing device. The respective knob positions are shown in fig.1 as follows:-



To light the burner,depress and turn the knob anti-clockwise to the full rate position. Hold the knob depressed and apply a light to the burner. It is necessary to hold the knob depressed for approximately 15 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. If required the knob can be turned further anti-clockwise to the simmer position.

To turn the burner off, rotate knob fully clockwise until the dot on the knob lines up with the dot on the fascia. The burners on this appliance have fixed aeration and no adjustment is required. Although each burner will support pans from 10 to 18cm, care should be taken not to overload the hotplate 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.

a) Grill - Although the grill does heat up quickly, it is recommended that a few minutes preheat is allowed. The grill pan should be left in position to protect the base lining. The grill pan trivet can be reversed to give a choice of grilling height.

c) Safety - It is important that ordinary safety precautions be observed in the use of this appliance.

When cooking, keep children away from the vicinity. Turn pan handles inwards so they cannot be caught accidentally. Never leave fat or oil unattended on the hotplate. When finished, check that all controls are in the off position and turn off the gas supply at the cylinder.

If a smell of gas becomes apparent, the supply should be turned off at the cylinder IMMEDIATELY. Never check for leaks with a naked flame, leak investigation should be carried out with a leak detection spray or soapy solution.

MAINTAINANCE/SERVICING

This appliance needs little maintainance/servicing 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.

The hose connections should be checked at regular intervals, and if showing signs of wear, be replaced. The replacement hose should not exceed 1.5m in length and conform to -BS3212/2/8.

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.

The following parts are user replaceable and can be obtained from the manufacturer against the relevent code numbers:-

PCC0616	CONTROL KNOB
MAC0040	GRILL PAN
PCC1195	GRILL PAN TRIVET
PCC0630	PAN SUPPORT
PCC0805	BURNER CAP
PCC0800	BURNER SUPPORT & CROWN

PCC1277 issuel