



**NOTES FOR GUIDANCE ON ...
MAINTENANCE AND USE OF 'FELLOWS'
STAINLESS HOT-PLATE AND SINK BOWL/DRAINER**

Maintenance

1. A protective plastic coating covers the top of the stainless cooker and, in some instances, the sink unit also. **THIS MUST BE REMOVED BEFORE USING.** Under no circumstances should a burner be ignited before the plastic is removed. If removal of the plastic coating proves difficult it may be helpful to run warm water onto the problem areas.

2. Any spillages should be removed from the stainless top as soon as possible after use. This can be done with hot soapy water and a nylon scouring pad (steel scouring pads should not be used). Stubborn marks can be removed by using a mild type of proprietary cleansing powder. Care should be exercised to see that the burners do not become choked with excess powder as this will result in uneven burning and flame spread, permanent discoloration of the stainless and 'sooting' of the burners.

3. The brilliance of the polished finish on both the cooker and sink unit can be maintained by wiping over with a soft cloth immersed in warm soapy water immediately after use. The surfaces should then be polished with a dry cloth

An extra lustre can be given to the stainless by occasionally polishing with French chalk on a clean dry cloth.

S. J. & E. FELLOWS (HOLDINGS)

Wolverhampton 27491

Quality Stainless Products

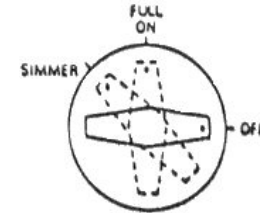
Individual Hobs & Hot-plates-Integral Combined Units
Recessed Combination Hotplate/Sink bowl -Drainer Units.

**USER Instructions
for Hot-plate SK 7229 Mk III (BOTTLE GAS-BUTANE)**

1. The hot-plate is designed to operate with BUTANE gas at a pressure of 11 inch (28 cm) WG.

A gas pressure regulator must be fitted at the outlet of the gas bottle to provide the correct working pressure.

2. The control taps are self-locking in the OFF position and are all operated by depressing the knob and turning in an anti-clockwise direction. The FULL-ON rate is obtained when the bar-grip 41 the knob is vertical and a SIMMER rate when the knob is rotated to a positive stop, 45° past vertical (see illustration).



3. Adjustment of the aeration mix to the burners is pre-set on assembly and further adjustment is not required. The low pressure (simmer) gas flow rate can be adjusted if required by removing the control knobs (the knobs are a push fit onto the taps) and, by using a slender screw-driver, altering the position of the adjusting screw which is set back in the centre of the tap spindle.

4. Ensure at all times that the 'ports' around the boiling burners are clean and free from obstruction from spillages or excess cleaning powder. A small wire brush will quickly clear any obstruction which may be present.

5. **SAFETY** - as with any gas appliance normal safety precautions should be observed at all times but particular care should be exercised when the appliance is used in a confined area.

DO NOT make any attempt to alter the injectors, taps, burners or line pressure.

DO NOT use the cooker as a space heater. **PLEASE NOTE**-It is recommended that in normal use a window should be opened to provide ventilation. It should always be recognised that with the burners on and without ventilation the air in the caravan will rapidly become exhausted

DO NOT close the hinged cover onto the cooker or the flap in front of the grill until the appliance has cooled down.

DO NOT allow any combustible material e.g. curtains, kitchen towels, to come into contact with the appliance during the cooking process.

DO turn off the gas supply at the cylinder if you detect any unburned gas. Open door and windows allowing gas to disperse before investigating the cause of the leakage.

It is suggested that all cooking utensils, pots, pans etc. should be not less than 4" dia and not more than 9" dia.

S. J. & E. FELLOWS, LTD.

Appliance approval to BS 5258: Pt. 2: 1975 applied for.

Gas input-consumption of the boiling burners is 5700 btu/hr. each and the grill burner 6250 btu/hr.