

USER'S INSTRUCTIONS
SPINFLO LIMITED

Combination and Hob Unit
BOILING BURNERS AND GRILL
FOR USE WITH L.P. GAS

Butane Gas at 28 mbar (11.2" w g.) and
Propane Gas at 37 mbar (14.8" w g.)

This appliance is designed to comply with B.S.5386: Part 4.

BOILING BURNERS

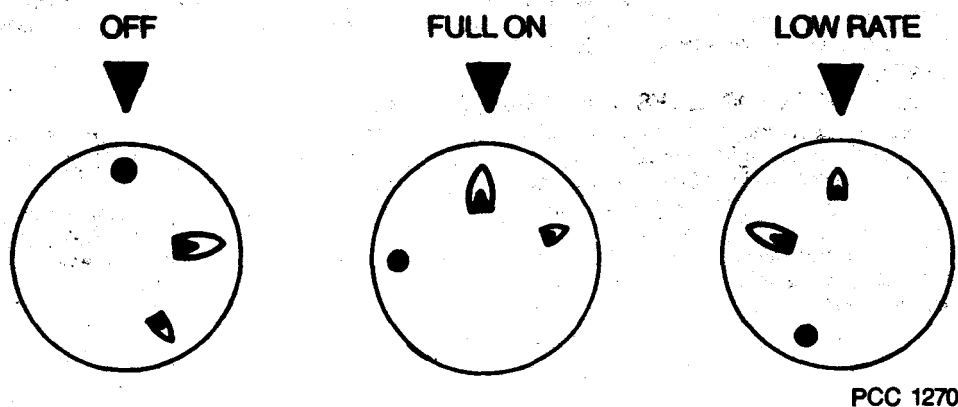
Burners can be used for fast boiling or simmering and are controlled by safety taps of the self-locking type.

Some models are supplied with a flame failure device incorporated in the tap. These can be identified by the addition of a probe (thermocouple) adjacent to the burner head.

When lighting a burner always make sure you apply a lighted match or taper or, on units fitted with spark ignition, depress the ignites button, before turning on the gas. With lighted match in position push in the tap and keeping it depressed, turn it in an anti-clockwise direction to the FULL ON position.

Where flame failure taps are fitted it is necessary to keep the tap depressed for a further 5 seconds and check= the burner is alight. If the burner does not light repeat this operation.

When turning a tap from the FULL ON position to LOW RATE, turn anti-clockwise until tap wig not turn any further. This indicates the bottom of the simmer range. By turning clockwise a lager flame can be obtained when required. To turn off, turn clockwise to OFF position, when a stop will be reached; then release and the tap will spring out.



Try not to have the burner flames spreading beyond the base of maller utensils, since this wasteful.

Make sure that the base of every kettle, saucepan or, frying pan is smooth; any roughness may damage.. the chrome plated support.

PAN SIZES

This unit is suitable for use with pan sizes from 10cm (3.9") to 22cm (8.66") diameter.

GRILL

To light the grill, apply a lighted match or taper, push in the tap, and keeping it depressed, turn in an anti-clockwise direction to the FULL ON position. Load the pan in place centrally under the grill.

The grill heats up quickly so it is unnecessary to preheat it unless steaks or chops are being cooked, in

which case, a couple of minutes preheating improves the quality of the grill. If a preheat period is used, the empty grill pan should be placed under the grill to protect the base lining.

When the grill has heated up, remove the grill pan, load the pan and place it centrally under the grill.

The grill pan is reversible, giving a choice of two grilling heights. Use it in the high position for toast.

CLEANING

To keep this appliance in good condition it should be cleaned as soon as possible after use. The unit and the burner heads should be cleaned with warm water and detergent using a soft cloth, or a NON-abrasive liquid cleaner. Stubborn stains can be removed by 'JIF' or similar products. DO NOT use harsh abrasive cleaners, steel wool or cleansing powders.

Always ensure the appliance has cooled before cleaning.

The Hotplate burners and pan rest are designed for easy removal. Please ensure that all components are seated correctly, after cleaning or towing, before attempting to light the burners.

ADJUSTMENT

Your supplier will leave your unit correctly fitted and adjusted. Any subsequent service must be carried out by a person qualified to do so.

GENERAL NOTES

1. When the grill is in use always ensure that the front of the grill compartment is not covered up.
 2. When the appliance is in use it is recommended that a window is opened for ventilation purposes.
 3. This appliance must not in any circumstances be used as a space heater.
 4. Care should be taken to ensure that curtains or any other inflammable materials are not in the vicinity of the burner flames.
 5. If fitted in a touring caravan or motor van, all burners should be extinguished when the vehicle to which the appliance is installed is moving. It is preferred that the cylinder valve to the appliance be turned off.
 6. When lit for the first time, it is not unusual for some slight smell to be noticed, this will ease after a short period of time.
 7. On units fitted with spark ignition, when the time taken for spark generation becomes extended then renew the battery with a suitable make of long life battery.
- NOTE: on hobs with four burners and grill the spark ignition does not ignite the grill. Follow the instructions given above at GRILL.

LEAKS

NEVER CHECK FOR LEAKS WITH A NAKED FLAME.

If a leak is suspected, shut off the gas cylinder valve or other valve at the inlet to the installation. 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 unlit appliance. If a leak is still suspected call a competent installer to rectify the fault.

IMPORTANT

Do not use penetrating oil on gas taps.