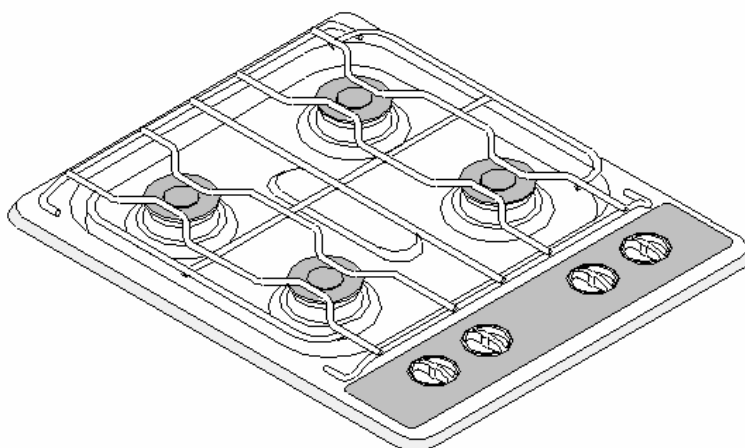


SPINFLO
by **THETFORD**



**BUILD-IN
COOKING HOB
MODELS H200F, H250F,
H400F, 756 & 854F**
FOR USE WITH LIQUIFIED PETROLEUM GAS



USER AND INSTALLATION INSTRUCTIONS

WARNING

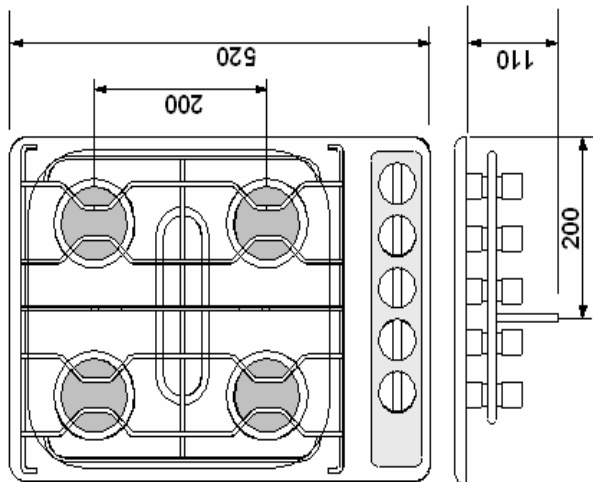
- This appliance must be installed by an authorised person.
 - Only use this appliance in a well ventilated area.
 - Read the instructions before use.

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

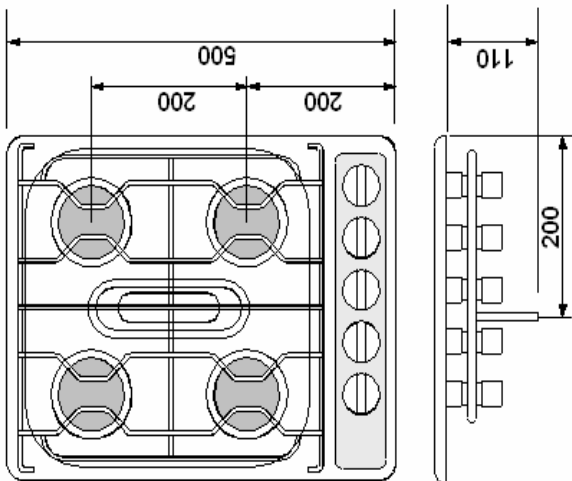
SPINFLO LIMITED, 19 Oakham Drive, Parkwood Industrial Estate
Rutland Road, Sheffield S3 9QY, ENGLAND.
TEL: + 44 (0) 114 273 8157 FAX: + 44 (0) 114 275 3094

MODEL RANGE

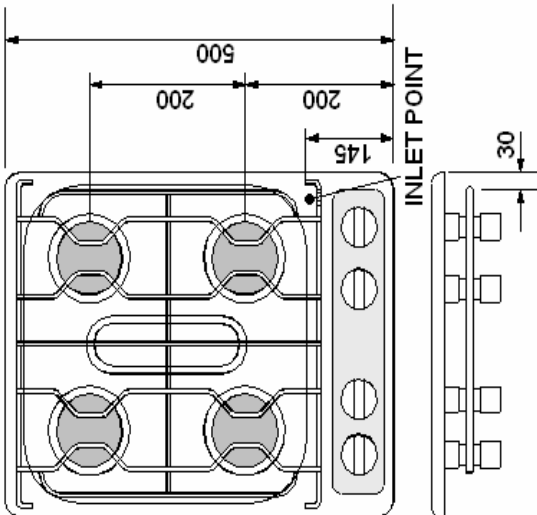
MODEL 756



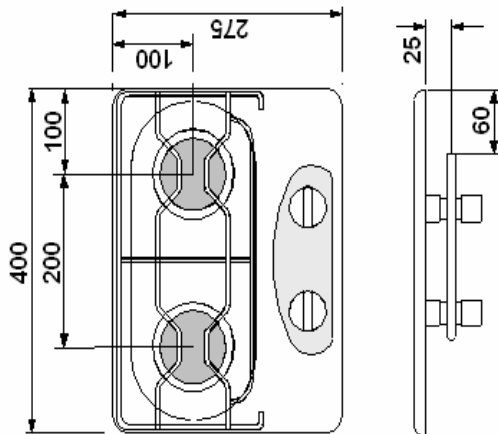
MODEL 854F



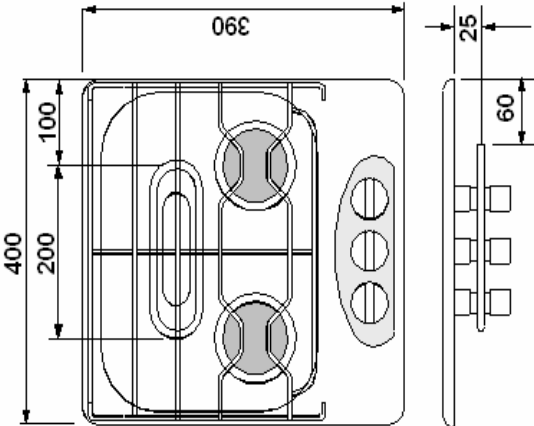
MODEL H400F



MODEL H200F

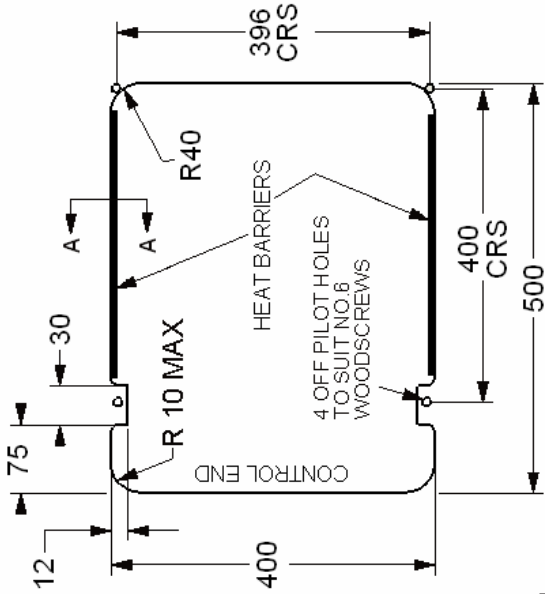


MODEL H250F

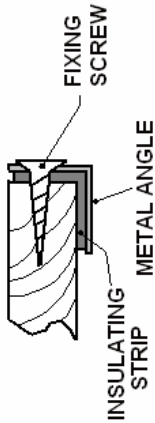


INSTALLATION DETAILS

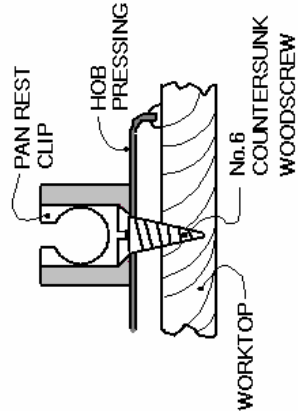
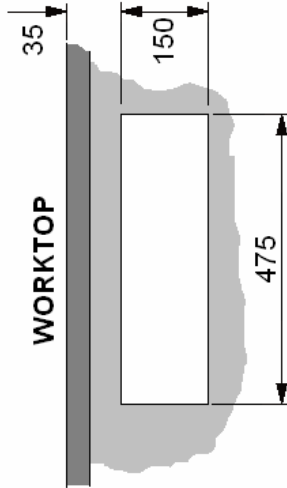
MODEL 756



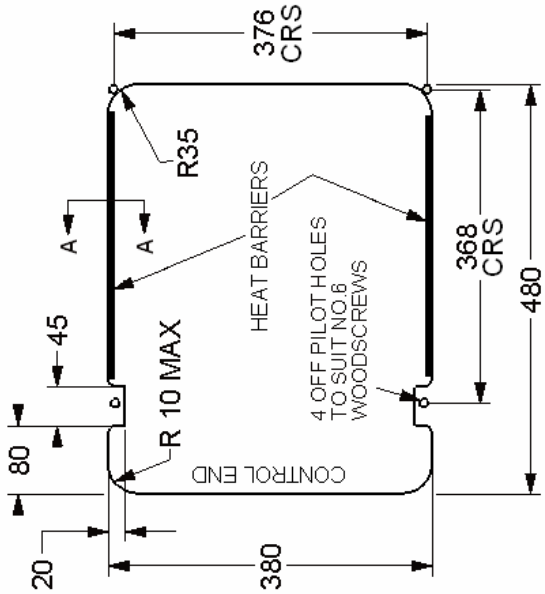
SECTION A-A



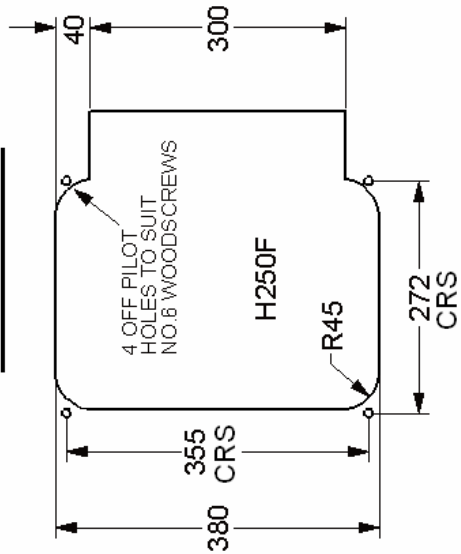
GRILL BOX CUT-OUT



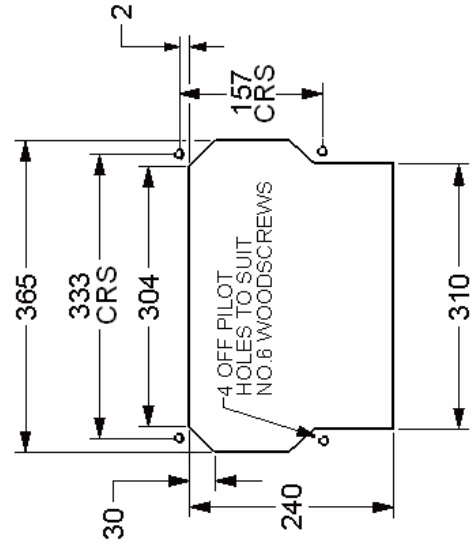
MODEL H400F/854F



MODEL H250F



MODEL H200F



INTRODUCTION

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.

IMPORTANT

This appliance is suitable for use with LPG and should not be used on any other gas. The following gas pressures should be used.

Gas Category

CAT I₃+ (28-30/37)
BUTANE (G30) 28-30 mbar
PROPANE (G31) 37 mbar

CAT I₃ B/P (30)
BUTANE (G30) 30 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.

The location should ensure convenience of operation and service. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material. Any combustible construction above the hotplate must be at least 500mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

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**

INSTALLATION

A cut-out should be prepared in the worktop, see appropriate appliance diagram. Heat barriers must be fitted to the front and back edges of the cut-out as shown on section A-A. The appliance should be fixed in position using countersunk woodscrews fitted through the pan rest clips as shown.

MODELS 756/854F/H250F - A minimum depth of 185mm from the top of the worktop surface must be provided for the separate grill compartment. The front of the cupboard should be cut-out as shown – see installation details. Slide the grill box into place and fix it to the sides of the cupboard cut-out with 2 screws on each side.

MODELS H200F/H400F - A minimum depth of 60mm from the top of the worktop surface must be provided for the hotplate

A direct distance of 200mm must exist between the edge of the appliance burners and any 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 unit must have a minimum clearance of 500mm between the fitment and the top of the Panrest.

In the case of appliances that do not have grills fitted, the underside of the appliance must be shielded. It is recommended that the shield be fabricated from non-combustible material, but if the enclosure is manufactured from combustible material, then a minimum air space of 100mm must exist between the material and the lowest part of the appliance. This air space **MUST** be well ventilated.

Appliances fitted with a grill require that a grill compartment be created below the cut-out as shown – see installation details. The compartment must be completely lined with a non-combustible material such as aluminium or stainless steel. The grill compartment must have ventilation holes at the compartment floor level and additionally include an escape route to the outside to prevent the accumulation of unburnt gasses. Any cabinets beneath the grill compartment must be sealed to prevent the ingress of unburnt gas.

Connection

An 8mm gas inlet point is provided on the underside of the appliance. It is recommended that the appliance be connected by copper tubing, a rubber connection must not be used. After connection the appliance must be tested for soundness.

It is important that the regulator should be set to the correct pressure for the type of gas being used. Excessive pressure must not be permitted.

INSTALLATION

If the flame on either the top burners or the grill show a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in sooting) then it is probable that the line pressure is too low and, in either case, the burners should not be used until the line pressure has been checked.

This appliance is fitted with the following injectors:-

BURNERS	0.62mm	1.5kW
GRILL	0.62mm	1.5kW

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.

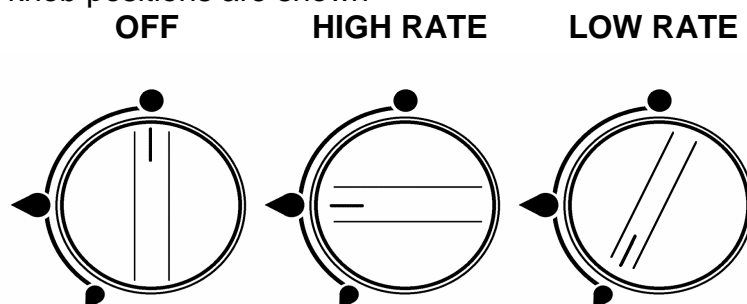
IMPORTANT

- After installation the appliance **MUST** be tested for soundness
- Test **ALL** burners on high and low flame for flame stability.
- The gas supply input pressure **MUST** not rise or fall significantly from nominal when **ALL** appliances connected to the supply are operated simultaneously. If **NOT** installed to the manufacturers instructions detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

USER'S INSTRUCTIONS

Using the Hob Burners

Each burner is controlled individually and is monitored by a flame failure sensing device. The respective knob positions are shown



To light the burner, depress and turn the knob anti-clockwise to the full rate position, apply a light to the burner or press the ignition button if fitted. On models with the flame sensing device 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. If required the knob can be turned further anti-clockwise to the simmer position. To turn the burner off, rotate the knob fully clockwise until the dot on the knob lines up with the dot on the fascia.

Using the Grill

On models fitted with a grill, control of the burner is identical to the hob burners. 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 and the grill door **MUST** be left open while the grill is in use.

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 Cooking	Trivet removed

Do's And Don'ts

- DO read the user instructions carefully before using the appliance for the first time.
- DO allow the burners 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 check that controls are in the off position when finished.
- DO NOT allow children near the appliance 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 base of the hotplate.
- 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.

USER INSTRUCTIONS

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.
- Propane gas is heavier than air, any gas escaping will therefore collect at 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.
- Never check for leaks with a naked flame, leak investigation should be carried out using a leak detector spray.

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

On units fitted with battery spark ignition, when the time taken for spark generation becomes extended, the battery should be renewed with a suitable make of long life battery.

HOB SERVICE INSTRUCTIONS

ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON. AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.

Hob Burner Gas valve removal/replacement

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the hob from the bench top.
- Remove the appropriate control knob by pulling up.
- Unscrew the gas valve retaining nut.
- From the underside of the hob, unscrew the appropriate thermocouple nut at the gas valve.
- Unscrew the appropriate gas supply pipe nut.
- Remove the appropriate gas valve clamp by unscrewing the two screws.
- Remove the gas valve.
- Replace the tap and gasket. Refit using reverse procedure.

Hob Burner Injector removal/replacement

- Remove the pan support by pulling up to release it from the plastic clips.
- Remove the appropriate burner cap and skirt.
- With a 7mm A/F socket, unscrew injector from the bottom of the burner mixing tube.
- Replace/refit using the reverse procedure.

Thermocouple removal/replacement

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the hob from the bench top.
- Unscrew the appropriate thermocouple nut next to the burner.
- From the underside of the hob, unscrew the appropriate thermocouple nut at the gas valve.
- Remove the thermocouple.
- Replace/refit using reverse procedure.

Grill burner removal/replacement

- Shut off gas supply and disconnect gas supply pipe from the unit.
- Remove the hob from the bench top.
- Unscrew the two screws retaining the grill burner to the hob.
- From the underside of the hob, unscrew the thermocouple nut at the grill burner.
- Lift the grill burner clear of the thermocouple and injector.
- Replace/refit using reverse procedure.

Grill Injector removal/replacement

- Follow procedure to remove grill burner
- With a 7mm A/F socket, unscrew the injector from its holder.
- Replace/refit using reverse procedure.