

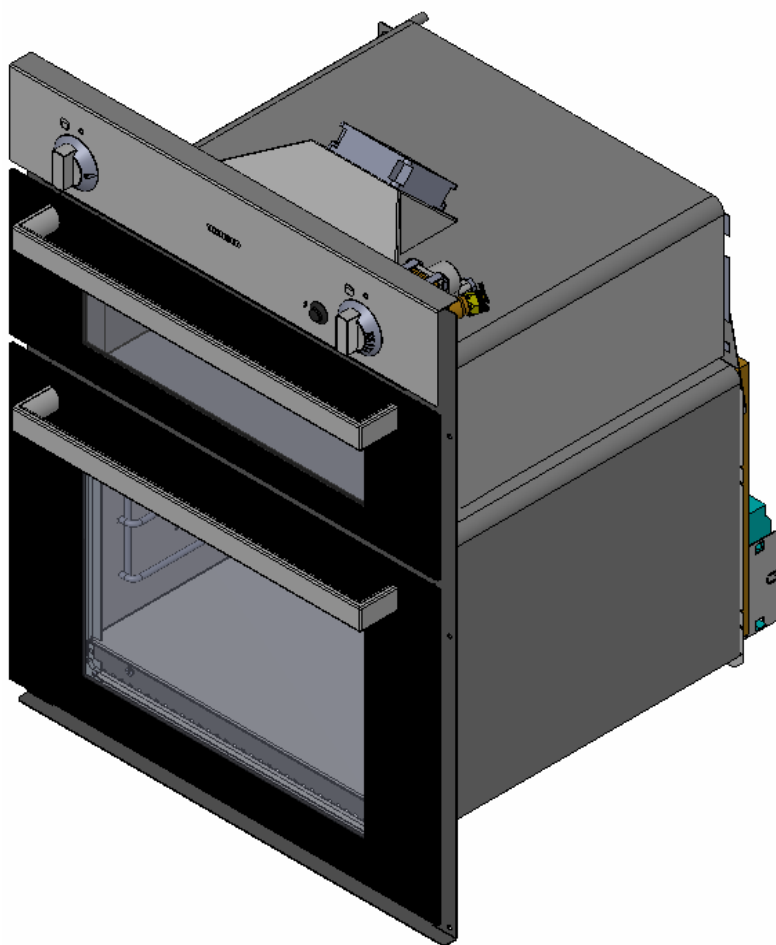


BUILD IN APPLIANCES

FOR USE WITH LIQUIFIED PETROLEUM GAS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

Model: S~OP13000
Mk4 Midi Prima

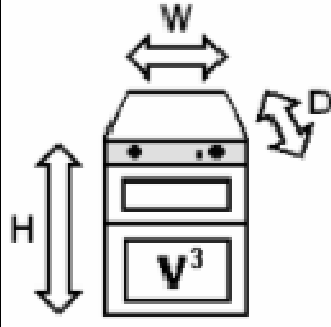






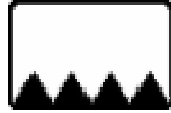



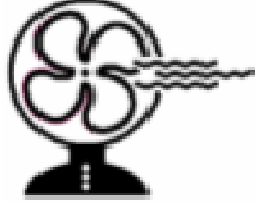


USER AND INSTALLATION INSTRUCTIONS
PLEASE READ THOROUGHLY AND KEEP FOR FUTURE REFERENCE

FOR USE IN
GB, CH, ES, PT, IT, BE, FR, IE, DK, FI, GR, NL, NO, DE, SE

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Mk4 MIDI PRIMA

	S~OP13000		
	H	W	D
	639	495	450
	V³=	37Ltrs	

	 kW		
	1.6kW	0.62	0.45
	1.6kW	0.59	0.29 / 0.30
Σ  kW	3.2kW		
	 12V dc		
	 12V dc		
	150mA		
	1.8W		
 kg	17Kg		

Gas Category

CAT I₃+ (28-30/37)

BUTANE (G30) 28-30mbar

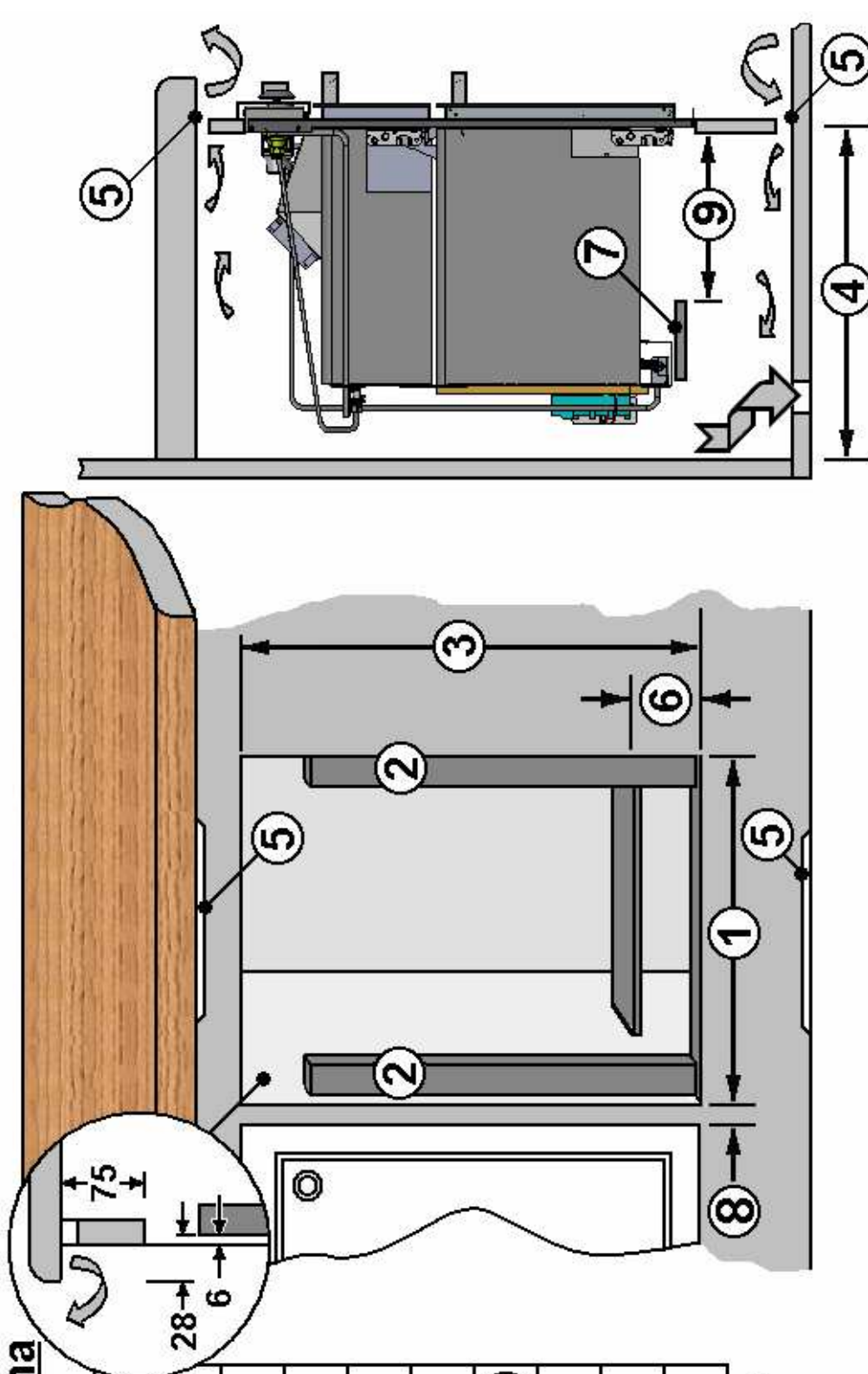
PROPANE (G31) 37mbar


CAT I₃ B/P (30)

BUTANE (G30) 30mbar

PROPANE (G31) 30mbar

Mk4 Midi Prima



①	502 $^{+2}_{-0}$
②	25x18x544
③	642.5
④	490
⑤	$\geq 10 \times 200$
⑥	34
⑦	140x18x①
⑧	≥ 10
⑨	260
	Ø25 - Ø50

All dimensions in millimetres (mm)

INTRODUCTION

This appliance is designed for cooking food, any other use is incorrect and dangerous. Failure to install the appliance correctly, or improper use, could invalidate any warranty or liability claims and lead to prosecution.

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 **MUST** be installed by an approved competent person.

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 the room in which it is installed. Ensure the room 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.

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.

We recommend that all ventilation holes in the appliance cabinet are baffled, to prevent direct draughts on the appliance.



- This appliance should only be used with Liquefied Petroleum Gas (LPG)
- Only use the Gas Pressures specified
- This appliance **MUST** be earthed

OPERATION



- The grill area can get hot when the oven is in use, even if the grill is switched off.
- Care should be taken when removing pans from the grill, i.e. use of oven gloves, and by making use of the removal grill pan handle.

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. Note: The grill is fitted with a safety shut off device and will only operate with the door open.
3. To light: Open door, push in the control knob and turn anticlockwise to full rate – large flame (🔥). 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 grill left for at least 1 minute before a further attempt to ignite the burner.
5. Note: the grill must only be used with the door open.
6. On first use of the grill, it should be heated for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the food being cooked. A non-toxic smoke may occur when using for the first time so open any windows and turn on mechanical ventilators to help remove the smoke.
7. Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed.
8. Flame Failure Device (FFD): the grill burner is fitted with a flame sensing probe, which will automatically cut off the gas supply in the event of the flame going out. 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.
9. It is normal for the flames on this burner to develop yellow tips as it heats up.
10. 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 Grilling	trivet removed
11. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel. Always make sure the control knob is in the off position when you have finished grilling.



- The grill pan supplied is multi functional, for use in grill or oven.
- The handle design allows removal or insertion whilst the pan is in use.
- Always remove the handle when the pan is in use.
- The grill MUST only be used with the door open.
- The grill is fitted with a safety shut off device and will only operate with the door open.

OPERATION

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on. In the event of a gas smell turn off at gas cylinder/mains and contact supplier.
2. To light: Open door, push in the control knob and turn to full rate (Gas Mark 9, 240°C). 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.
3. For models fitted with Spark Ignition the procedure is similar except that the burner can be ignited by depressing the ignition button 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.
4. Place the oven shelf in the required position and close the door.
5. Although the oven does heat up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should be up to full temperature in about 15-20mins.
6. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel.
7. Shelf: The shelf has been designed to allow good circulation at the rear of the oven. A raised bar at the rear of the shelf prevents 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.



Before using your oven for the first time we recommend the following procedure:-

Clean all surfaces with hot soapy water. Light the oven and set control knob to Gas Mark 5 (200°C). Heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to cooked food. A non-toxic smoke may occur during this procedure, open any windows and turn on mechanical ventilators to help remove the smoke.

Oven 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 cooking chart. 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, allow adequate spacing to ensure free circulation of heat. When roasting with aluminium foil ensure the foil does not impair circulation of heat or block any oven flue outlet.



- The appliance is fitted with a fan cooling system which should automatically switch on a couple of minutes after the grill and/or oven is turned on, and will remain on even after the appliance has been switched off.
- The fan should automatically switch off a few minutes after the appliance has been switched off, when the front of the appliance has cooled sufficiently.
- A constant 12V supply is necessary at all times to ensure the cooling system operates correctly.

OPERATION



- When cooking, young children should be kept away.
- The pans and trays supplied with this appliance are the maximum sizes recommended for use. Larger pans and trays may restrict good circulation of heat, increasing cooking times.
- Always ensure food is properly cooked prior to serving.

Gas Mark	Temperature (Centre of Oven)			Dish
¼ - ½	265-275°F	130-135°C	Very cool	Meringues
1	285	140	Cool	Stewed fruit
2	300	150	Cool	Rich fruit cake, rice pudding
3	330	165	Warm	Baked custard, shortbread fingers
4	355	180	Moderate	Victoria sandwich
5	385	195	Fairly hot	Whisked sponges, ginger nuts
6	410	210	Hot	Short crust pastry
7	430	220	Hot	Bread, scones, flaky pastry
8	445	230	Very hot	Puff pastry
9	465	240	Very hot	Quick browning
Above temperatures are approximate and may vary by $\pm 10^{\circ}\text{C}$				

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 appliance.
- DO NOT Under any circumstances use the appliance as a space heater.
- DO NOT Put heavy objects onto open grill or oven doors.

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 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.

INSTALLATION

Regulations And Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced by an approved competent person, in accordance with the local and National/European standards in force. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

Ventilation


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.

The European Standard EN1949 - "Specification for the installation of LPG systems in leisure and other road vehicles", specifies appliances be installed in accordance with the manufacturer's instructions, including the adequate provision to avoid the accumulation of unburnt gases. We recommend a floor vent, venting to the outside, with minimum size Ø25mm, maximum Ø50mm, which should be baffled to prevent direct draughts to the appliance.

Location Of Appliance

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.

Position

A cutout should be prepared as shown in the enclosed diagrams. The cutout MUST comply with the dimensions shown and include both the high and low ventilation indicated by  in the diagrams.

The appliance should be fixed in place using the fixing screw positions located in the front trim, positioned as follows:-

- 1 in each side trim of the Grill opening
- 2 in each side trim of the Oven opening

Make sure the appliance is fully home in the cabinet/aperture before fixing in place.

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. Ensure all combustible materials such as curtains and shelves are well clear of the appliance.

On completion of the installation a warning notice complying to EN721 Annex A should be affixed adjacent to the appliance.

The performance of this appliance meets the requirements of the European Standard for Domestic Cooking Appliances (EN30) which specifies a maximum allowable temperature rise of the furniture into which the appliance is installed of 65°C above the ambient temperature.

We recommend the installation follows the minimum dimensions shown in this manual as any deviation could result in excessive temperature rise. If minimum dimensions must be reduced, due to design constraints, a temperature rise test of all furniture fitted around the unit MUST be performed. The design is deemed permissible providing the results of this test comply with all standards in force and the requirements detailed within the furniture manufacturer's material specification. Where minimum dimensions are reduced we recommend protecting with non combustible material.

INSTALLATION

Gas Connection

Prior to connection ensure the local conditions for gas type and gas pressure match the appliance specification. (Gas type and pressure for this appliance are printed on the databadge located on the base of appliance)

The Ø8mm gas inlet is located to the rear of the appliance. Prior to connection remove the plastic protection plug from the fitting. The appliance **MUST** be connected using metal pipe manufactured from either copper, seam welded steel, seamless steel or stainless steel, which complies to the requirements of EN1949, rubber tubing **MUST NOT** be used.

Electrical Connection

The fan cooling system and spark ignition generator **MUST** only be connected to a suitable 12v DC supply. We recommend connection using sheathed spade connectors. To achieve optimum performance from the fan cooling system a constant 12V supply is required.



- After installation the appliance **MUST** be tested for soundness
- This appliance **MUST** be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. Ensure that air vents and gas escape holes are kept clear, holes for cables and pipes must be sized to minimize air leakage between compartments.
- When installing an appliance at 'Eye' level, any cupboards beneath the appliance **MUST** be sealed to prevent a gas escape entering the living area.
- The gas supply pressure to which this appliance is connected **MUST** not rise or fall by more than 2.5mbar from nominal, when all appliances connected to the supply are operated simultaneously.

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.

SERVICING

All servicing must be carried out by an approved competent person. After each service the appliance must be checked for gas soundness. We recommend the appliance is serviced every 12 months to maintain optimum performance.

If servicing requires removal of the appliance:- **(1)** Turn off gas, 12volt power supply and/or 240 volt supply, depending on model. **(2)** Disconnect appliance from gas and electrical supply. **(3)** Disconnect the spark generator 12v supply. **(4)** Release and remove the fixing screws. **(5)** Carefully lift out the appliance from the cabinet and place on a suitable surface.