



MARINE COOKER
MODEL: NELSON
S~OH1500Z
FOR USE WITH PROPANE GAS



USER AND INSTALLATION INSTRUCTIONS

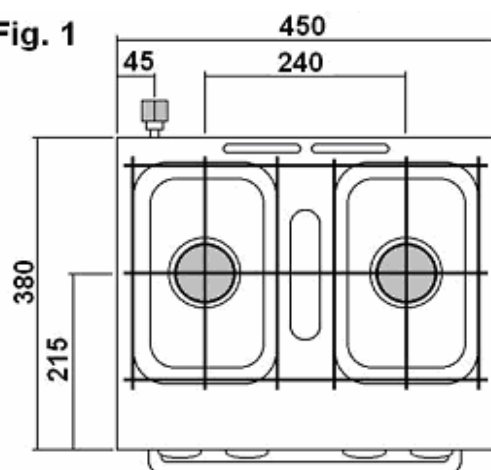
WARNING

- 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 AUSTRALIA

THETFORD AUSTRALIA PTY LTD
41 LARA WAY CAMPBELLFIELD VIC
TEL: 03 9358 0700 FAX: 03 9357 7060

Fig. 1



IMPORTANT

WHEN INSTALLING APPLIANCE USING GIMBAL MOUNTINGS, A HOSE ASSEMBLY MUST BE USED FOR CONNECTION TO GAS SUPPLY CERTIFIED TO:-

AS/NZS 1869 CLASS D

INSTALLATION MUST COMPLY TO:-

**AS 5601-2004 GAS INSTALLATIONS
SECTION 6.3**

LP GAS SYSTEMS FOR MARINE CRAFT

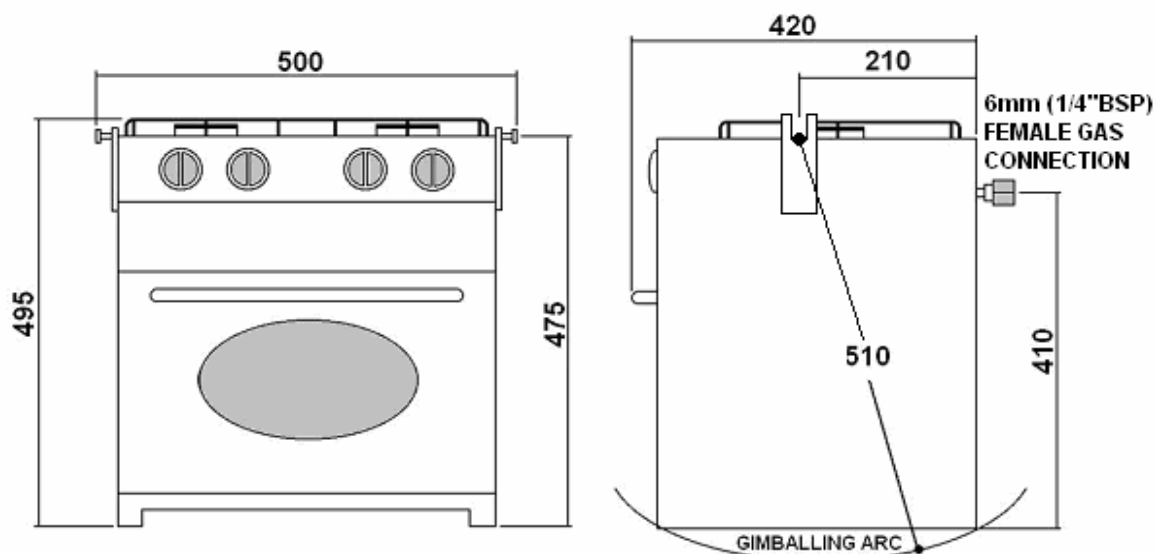


Fig. 2

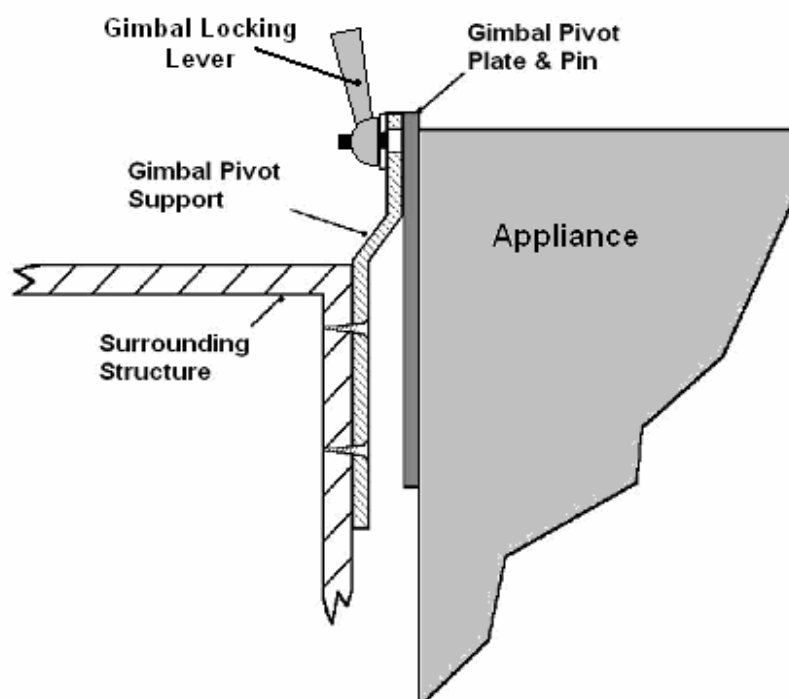


Fig. 3 FIXED INSTALLATION

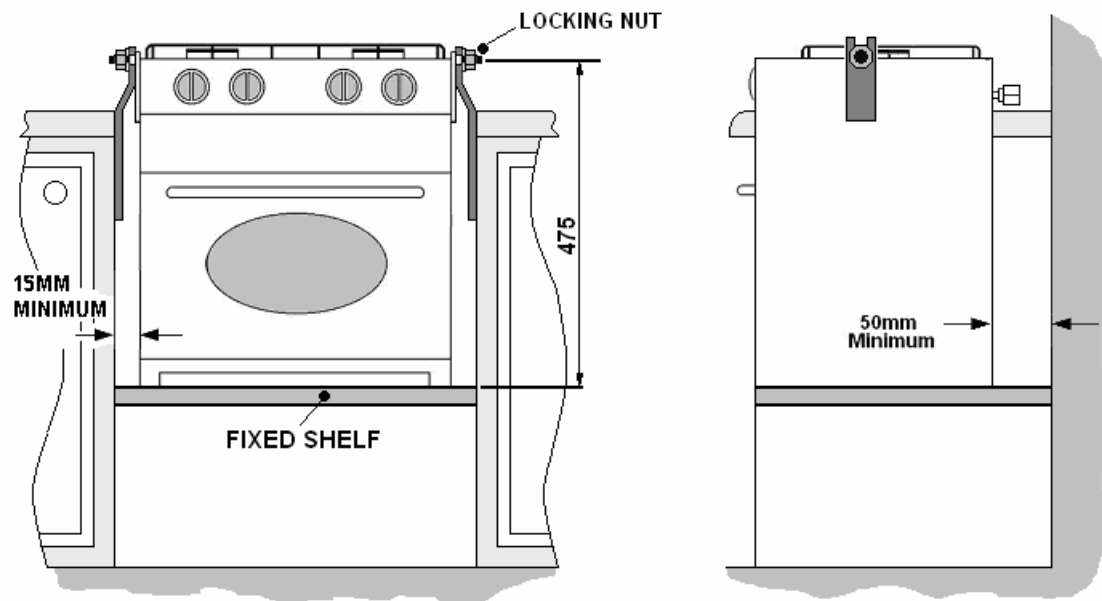


Fig. 4 GIMBALLED INSTALLATION

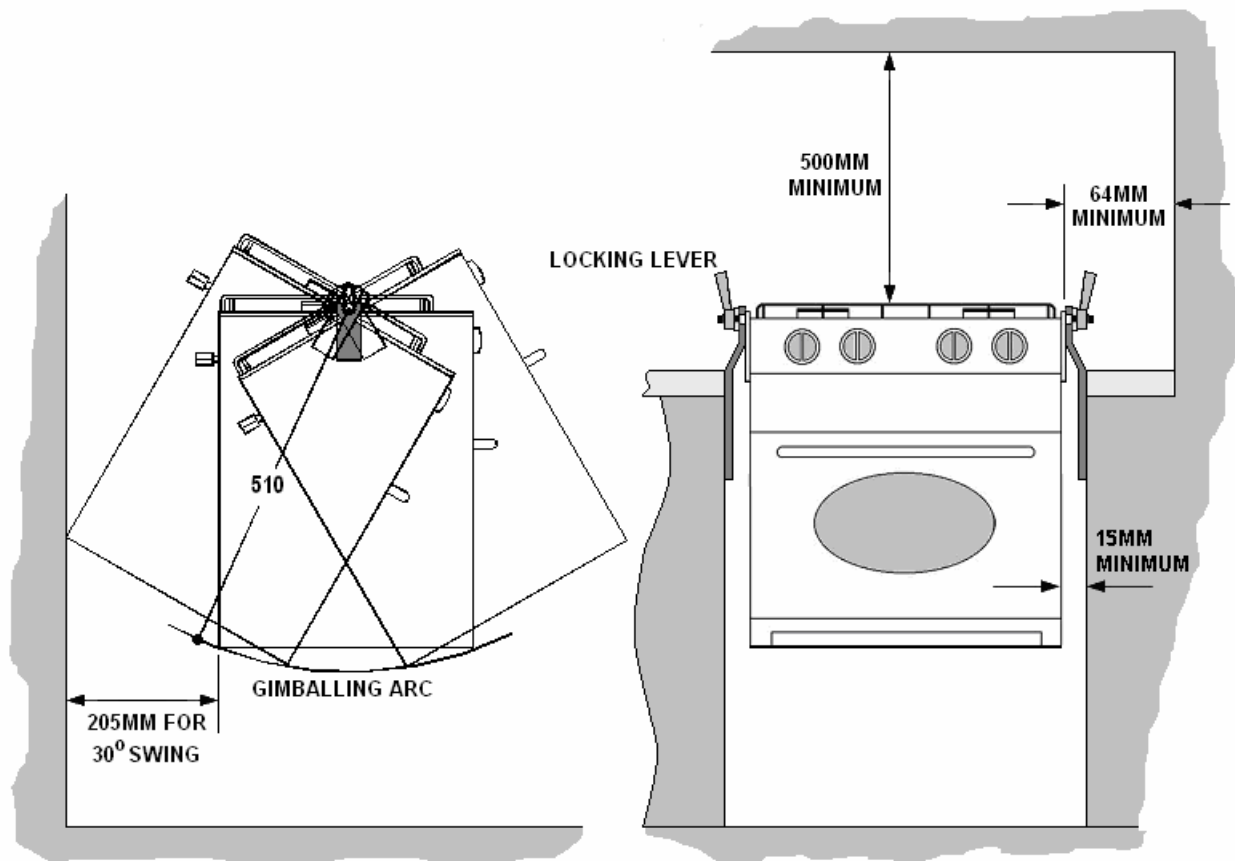


Fig. 5

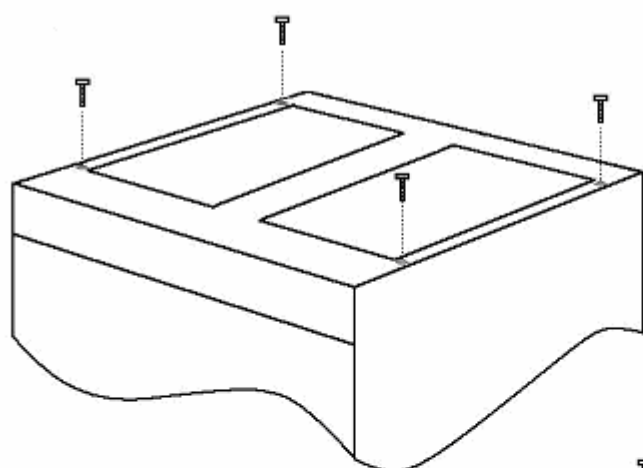


Fig. 6

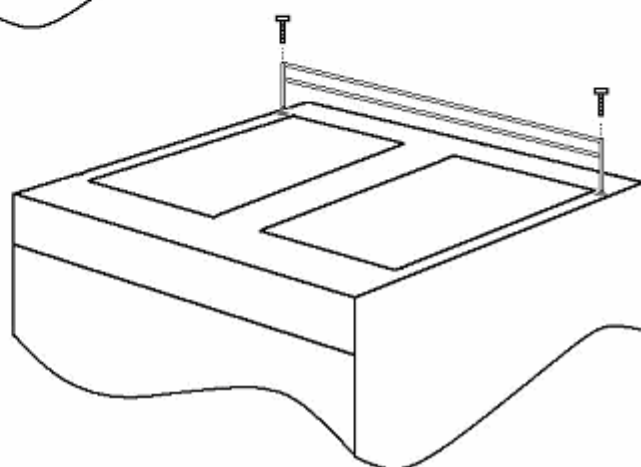


Fig. 7

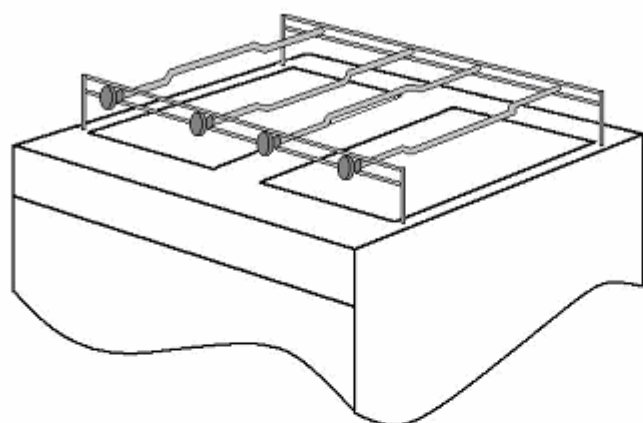


Fig. 8



INTRODUCTION

In your own interest of safety, gas appliances should be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims. This appliance shall be installed in accordance with the manufacturers installation instructions, local gas fitting regulations, municipal building codes, AG5601 and any other relevant statutory regulations.

Data Label

The data label is located on the bottom right hand side panel near the front of the cooker. A duplicate data label is supplied to adhere to an accessible area next to the appliance. Ensure that the gas supply is Propane. This appliance is designed for use with Propane Gas and should not be converted for use with any other gas.

Ventilation

The use of a gas cooking appliance results in a production of heat and moisture in a room in which it is installed. Ensure that the kitchen is well ventilated and in accordance with AG601 Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Location

Chose a location free of draughts and open doors and clear of combustible materials or other fire hazards. 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 for a height of 150mm for the entire length of the hotplate.

Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. All combustible materials such as curtains or shelves should be kept well clear of the cooker.

INSTALLATION

This cooker is designed for use in a marine environment and can be used as either a free-standing appliance or can be mounted on built in gimbals. Used in its free-standing state, the appliance must be placed on a firm, flat and stable structure and secured as shown in Fig. 3.

Where the appliance is mounted on gimbals, there must be a minimum space of 50mm behind the appliance. However, we recommend a space of 205mm behind the appliance, allowing a 30° swing when in use at sea. The gimbals should be securely fixed to a substantial surrounding structure as shown in Figs. 2 and 4.

The appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburned gas. When in use ensure that air vents are not inadvertently blocked or shut off.

Fitting the cooker

1. Remove the two screws towards the rear top of the cooker.(fig 5)
2. Replace the two screws with the addition of the fiddle rail.(fig 6)
3. Remove the two screws towards the front of the cooker and fit the front fiddle rail.(fig 7)
4. Insert the pan holders and hold them in place with the pan holder knobs.
5. Inside the grill compartment you will find four small holes in the base. Take the grill pan cradle with the double bars positioned towards the front and align the legs of the cradle with the holes in the grill compartment base, then simply push the cradle into the holes. The cradle is fitted in this way to enable easy access to clean the grill compartment base.

Connection

Refer to the diagrams for its location. The appliance can be installed either fixed or 'gimballed' it is important to adhere to the instructions for the type of installation chosen.

Gimballed installation:-

A flexible hose **must** be used for connection to the gas supply and adhere to the following requirements.

- Use a hose certified to AS/NZS 1869, Class D.
- A ¼" BSP female connection is provided at the rear to connect the hose
- The hose length **MUST** not exceed 1.2m.
- Hose is of adequate diameter for maximum gas consumption of appliance
- Ensure the hose will not kink or squash when using the gimbal.
- Ensure the hose is not likely to be damaged or cut.
- The hose should not come into contact with hot surfaces.

Fixed installation:-

All fixed installations **must** be connected by copper tubing, a ¼" BSP female connection is provided at the rear.

This appliance is suitable for use on –

Propane Gas Only 2.75 Kpa.

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 5.4 MJ/h
GRILL	0.62mm 5.4 MJ/h
OVEN	0.59mm 4.8 MJ/h

The burners on this appliance have fixed aeration and no adjustment is necessary.

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.**

When satisfied with the appliance, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been made, refer to the authorised service provider in your area.

USER'S INSTRUCTIONS

Each burner is controlled individually and is monitored by a flame failure sensing device, if for any reason the flame goes out, the gas supply to the burner will shut off.

Using the Hob

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. It is necessary to hold the knob depressed during ignition and for approximately fifteen seconds after the burner has lit to allow the flame failure sensing 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 – see Fig. 8 for knob positions.

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

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

Using the Oven

1. Ensure gas cylinder is connected and turned on. In the event of the smell of gas, turn off at the gas cylinder and contact supplier.
2. Remove all accessories and packing that may be in the oven and clean the interior before using it for the first time. Use soap and water and rinse carefully.
3. To light: Open door, push in control knob and turn to gas mark 9. Hold a lighted match or taper to the burner and push and hold the control knob in. The burner should ignite and the control knob should be held in for 10-15 seconds before release. If the burner goes out, repeat the procedure, holding the control knob in 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 located on the fascia. Ignition must be carried out with the oven 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 one minute before a further attempt to ignite the burner.
5. Place the oven shelf in the required position and close the door. Set the control knob to approximately gas mark 5 and heat the oven for about 20 minutes to eliminate any residual factory lubricants, which may impart unpleasant smells to the meals being cooked.

USER INSTRUCTIONS

Using the Oven – cont'd

6. To turn off: Turn the control knob until the dot on the control knob is aligned with the dot on the control panel.
7. Flame Failure Device (FFD): The oven burner is fitted with a flame sensing probe which will automatically cut off the gas supply in the event of the flame going out.
8. Oven shelves: The oven shelf has been designed to allow good circulation at the rear of the oven and are also fitted with a raised bar to prevent trays or dishes making contact with the back of the oven. To remove a shelf, pull forward until it stops, raise at the front and remove.

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 table below. 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 to centre, and centre to bottom is approximately equivalent to one Gas Mark. Good use can be made of the temperature variation in that 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 for free circulation of heat.

Gas Mark	Temperature			
¼ - ½	265-275°F	130-135°C	Very cool	Meringues
1	285	140	Cool	Stewed fruit
2	300	150	Cool	Rich fruit cake
3	330	165	Warm	Baked custard
4	355	180	Moderate	Victoria sandwich
5	385	195	Fairly hot	Whisked sponges
6	410	210	Hot	Shortcrust pastry
7	430	220	Hot	Bread, scones
8	445	230	Very hot	Puff pastry
9	465	240	Very hot	Quick browning

Dish	Gas Mark	Shelf Position	Cooking Time
Scones	7	2	8-15mins
Small cakes	5	2	15-25mins
Victoria sandwich	4	2	20-30mins
Very rich fruit cake	2	2	Approx. 60mins per 500g
Puff pastry	8	2	15-30mins
Flaky pastry	7	2	15-30mins
Shortcrust pastry	6	2	15-55mins
Shortbread fingers	3	2	25-30mins
Ginger nuts	5	2	12-16mins
Rice pudding	2	3	100-120mins
Baked custard	3	3	50-60mins
Fruit crumble	5	3	30-40mins
Beef	3	3	25mins per 500g plus 25mins
	7	3	15mins per 500g plus 20mins
Pork	3	3	30mins per 500g plus 35mins
	7	3	25mins per 500g plus 25mins

NB. If at sometime it is found, that the oven has become hotter when used at a particular Mark, the thermostat may need to be replaced.

USER INSTRUCTIONS

Cooking Guide

The baking tray and roasting tin provided are the largest that should be used in this size oven. Larger items may well affect the circulation and heat distribution. Best results will be obtained by following the shelf position in this guide

For best results preheat for 10 - 15 minutes. Most cookery books give detail of the shelf positions and gas mark settings for each recipe. If in doubt about a recipe you intend to use, study the recipe carefully, then find a similar dish in our guide and use our shelf position and gas mark setting recommendation. Shelf positions are from the top down. When roasting with aluminium foil care must be taken that the foil does not impair circulation or block the oven flue outlet.

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 | Always use oven gloves when removing food shelves and trays from the oven and when operating the door restraint to open the oven door. |
| DO | Remove spills as soon as they occur. |
| DO | Clean the appliance regularly. If possible this should be done with the chamber warm, using soapy water. Stubborn stains can be removed with oven cleaner, but excessive use of wire wool products should be avoided as they will scratch the internal surface of the oven. |
| DO NOT | Allow children near the cooker when in use. |
| DO NOT | Allow fats or oils to build up in the oven trays or base. |
| DO NOT | Under any circumstances use the oven as a space heater. |

IMPORTANT SAFETY PRECAUTIONS

- 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.
- This appliance must not in any circumstances be used as a space heater.
- If fitted in a touring caravan or motor van, all burners should be extinguished when the vehicle in which the appliance is installed is moving. It is preferred that the cylinder valve to the appliance be turned off.

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.

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.

Who To Contact

For service, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase.

Manufactured by:

THETFORD Limited.
Unit 19 Oakham Drive,
Parkwood Industrial Estate,
Rutland Road, Sheffield. S3 9QX. England

WARNINGS

- **DO NOT** store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **NEVER** use the appliance as a space heater, either in marine craft, caravans or motor homes.
- **NEVER** check for leaks with an open flame