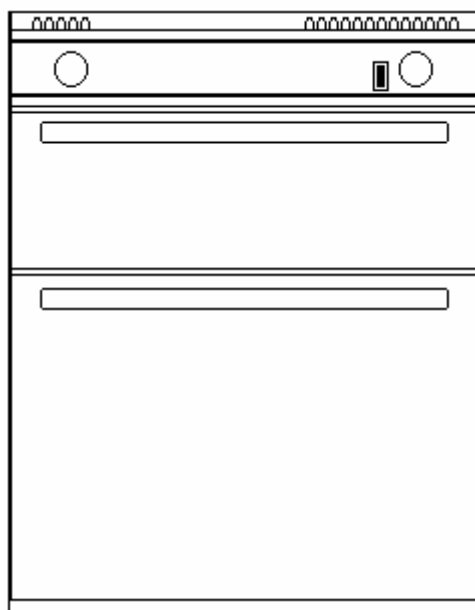




BUILD IN APPLIANCES

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODEL: OP96000EL PRIMA 600EL



USER AND INSTALLATION INSTRUCTIONS

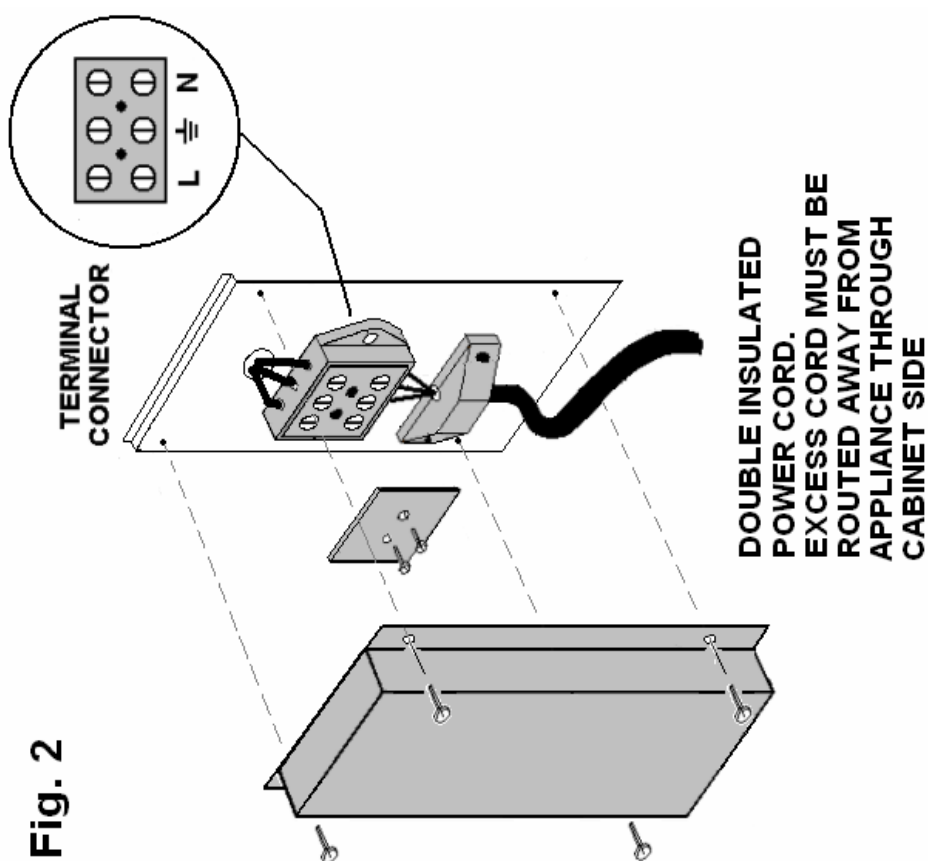
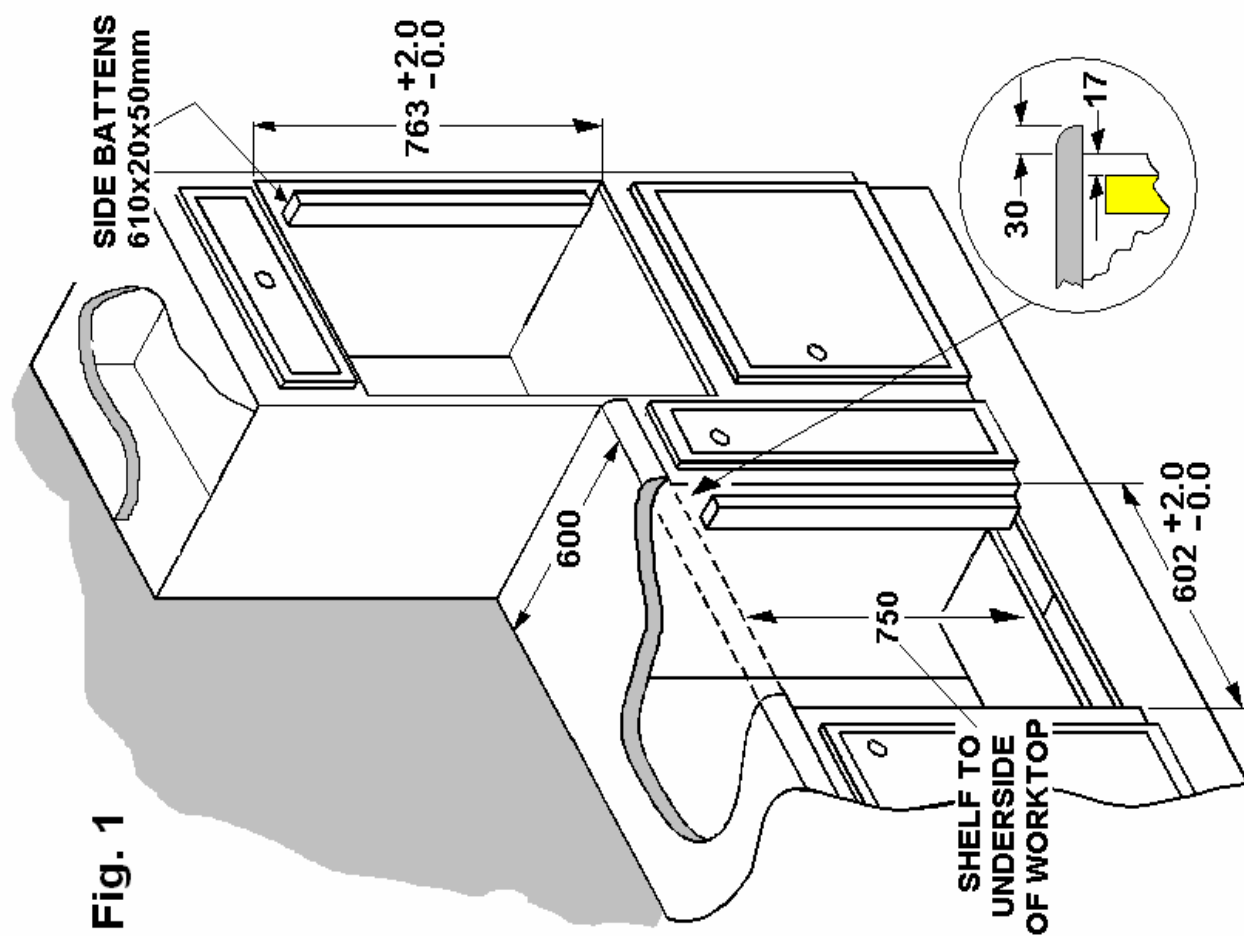
FOR USE IN:- GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, DK, SE

WARNING

- Only use this appliance in a well-ventilated area.
- Read the instructions before use.
- This appliance must be installed in accordance with the regulations in force.

**SPINFLO LIMITED, UNIT 19, Oakham Drive, Parkwood Industrial Estate
Rutland Road, Sheffield S3 9QY, ENGLAND.**

TEL: + 44 (0) 114 273 8157 FAX: + 44 (0) 114 275 3094



CONTENTS

User's Section		
Specification	3
Introduction	4
Using the Grill	4
Using the Oven	5
Installation and Servicing		
Installation Dimensions	2
Specification	3
Installation Instructions	7
Maintenance & Servicing	7

SPECIFICATION

	OP96000EL
External Dimensions, mm (HxWxD)	762X600X450
Oven Capacity, litres (HxWxD)	53 (308x475x358)
No. of tray positions	Grill 2, Oven 4
Ratings, kW	
Maximum Load	3.0kW
Grill Element	1.0kW
Oven Element (Top)	1.0kW
Oven Element (Bottom)	1.0kW
Voltage	230V ~ 50Hz

IMPORTANT

- **THIS APPLIANCE MUST BE EARTHED.**
- **BEFORE USING THE APPLIANCE FOR THE FIRST TIME, REMOVE ALL ACCESSORIES AND PACKING IN THE GRILL AND OVEN, INCLUDING ANY SURFACE PROTECTION FILM, IE PLASTIC COATING. CLEAN ALL INTERIOR SURFACES WITH HOT SOAPY WATER TO REMOVE ANY RESIDUAL PROTECTIVE COVERING OF OIL AND RINSE CAREFULLY.**

INTRODUCTION

Read the instructions before installing or using this appliance.

This cooker must be installed according to the relevant local and national regulations in force. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The appliance is designed for either high or low level installations. 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.

WARNING

Accessible parts may be hot when the grill is used, young children should be kept away.

USING THE GRILL

Ensure the electricity is switched on.

Although the grill does heat up quickly, it is recommended that a few minutes preheat be allowed.

The Grill control is numbered from 1 to 6, position 1 being the coolest setting. To turn on the Grill turn the knob either clockwise or anti-clockwise to the required position. To turn the grill off, rotate knob until the line on the knob, lines up with the zero on the control panel.

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

IMPORTANT

- **THE PAN SUPPLIED WITH THE APPLIANCE IS MULTI FUNCTIONAL, FOR USE IN GRILL OR OVEN.**
- **ALWAYS REMOVE THE HANDLE WHEN THE PAN IS IN USE.**
- **TO ACHIEVE BEST PERFORMANCE WHEN GRILLING, INSERT PAN FULLY INTO COMPARTMENT – IE, PAN LIP AGAINST REAR WALL**

OPERATION

WARNING

- **WHEN COOKING ALWAYS ENSURE YOUNG CHILDREN ARE KEPT AWAY.**
- **CARE MUST BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN**

USING THE OVEN

1. Remove all accessories and packing that may be in the oven and clean the interior before using it for the first time. Use soapy water and rinse carefully.
2. Place the oven shelf in the required position and close the door. Set control knob to approximately 200°C and heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the meals being cooked. A non-toxic smoke may occur when using for the first time, open any windows and turn on mechanical ventilators to help remove the smoke.
3. To turn off: turn the control knob until the line on the control knob is aligned with the zero on the control panel.
4. Although the oven heats up quickly, it is recommended that a 10 minutes preheat be allowed. The oven should be up to full temperature in about 15-20mins.
5. Oven shelf: the oven shelf has been designed to allow good circulation at the rear of the oven and is 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 front and remove.

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 may scratch the oven or grill surfaces.

DO NOT under any circumstances use the oven as a space heater.

OPERATION

TEMPERATURE CONTROL

The temperature in the oven is controlled by a thermostatic switch and is variable over the range 100°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 and centre, and centre to bottom is approximately equivalent to 15°C. Good use can be made of the temperature variation, several dishes requiring different temperatures may be cooked at the same time. In this way maximum benefit can be obtained from the energy used to heat the oven. Care should be taken not to overload the oven, adequate spacing being used to allow free circulation for heat.

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

Dish	Temp °C	Shelf Position	Cooking Time
Scones	220	2	8-15mins
Small cakes	195	2	15-25mins
Victoria sandwich	180	2	20-30mins
Very rich fruit cake	150	2	Approx. 60mins per 500g
Puff pastry	230	2	15-30mins
Flaky pastry	220	2	15-30mins
Shortcrust pastry	210	2	15-55mins
Shortbread fingers	165	2	25-30mins
Ginger nuts	195	2	12-16mins
Rice pudding	150	3	100-120mins
Baked custard	165	3	50-60mins
Fruit crumble	195	3	30-40mins
Beef	165	3	25mins per 500g plus 25mins
	220	3	15mins per 500g plus 20mins
Pork	165	3	30mins per 500g plus 35mins
	220	3	25mins per 500g plus 25mins

COOKING GUIDELINES

The pan/s supplied are the largest that should be used in this size oven. Larger items may well effect the circulation and heat distribution. Best results will be obtained by the shelf positions in this guide. It is not necessary to preheat the oven but advisable for a range of dishes. The oven is capable of full temperature in 15-20 minutes.

Most cookery books give details of the shelf positions and temperature 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 temperature 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.

INSTALLATION

Regulations and Standards

This appliance shall be installed 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. Read the instructions before installation or use.

Position

The appliance must be installed in an enclosure consisting of sides, rear, floor and roof, see Fig. 1 – Installation Details. There should be no gaps or vents between or in the enclosure panels, which allow access to the cooker. Kickboards must not be removable without the aid of a tool. All combustible materials such as curtains and shelves must be kept well clear of the appliance

In your own interest of safety, the appliances should be installed by a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

WARNING

- **THIS APPLIANCE MUST BE EARTHED**
- **WHEN INSTALLING AT EYE LEVEL, ANY CUPBOARDS BENEATH OR ABOVE THE APPLIANCE MUST BE SEALED TO PREVENT ACCESS.**

Connection

Access to the mains terminal is gained by removing the terminal cover box – see Fig. 2. The appliance must be connected using a double insulated cord, type 227 IEC 53, HO5V V-F, which is suitable for use up to 13 amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles.

The supply cord **MUST** be retained using the attached cable clamp any excess cord **MUST** be routed away from the appliance and not come into contact with the appliance or hang loose into a lower compartment.

Fixing

There are 8 fixing screw positions, 2 in each side trim of the Grill opening and 2 in each side trim of the Oven opening

Make sure the appliance is fully home in the cabinet/aperture. Open the Oven door and fix the screws in position. Finally open the Grill door and fix the screws in position.

MAINTENANCE & SERVICING

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.

WARNING

- **ENSURE THAT ALL ELEMENTS ARE SWITCHED OFF AND COOL BEFORE CLEANING.**
- **THIS APPLIANCE MUST NOT BE MODIFIED OR ADJUSTED UNLESS CARRIED OUT BY THE MANUFACTURER OR HIS REPRESENTATIVE. NO PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER SHOULD BE USED ON THIS APPLIANCE.**