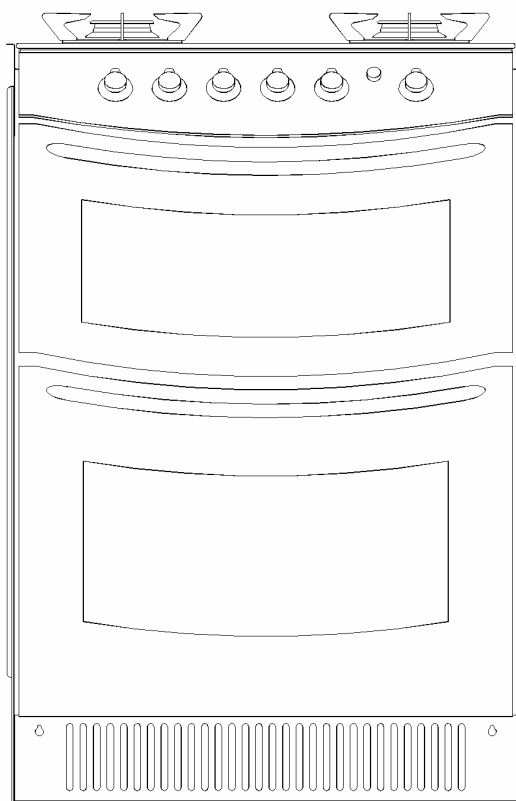




BUILD IN APPLIANCES

FOR USE WITH NATURAL GAS

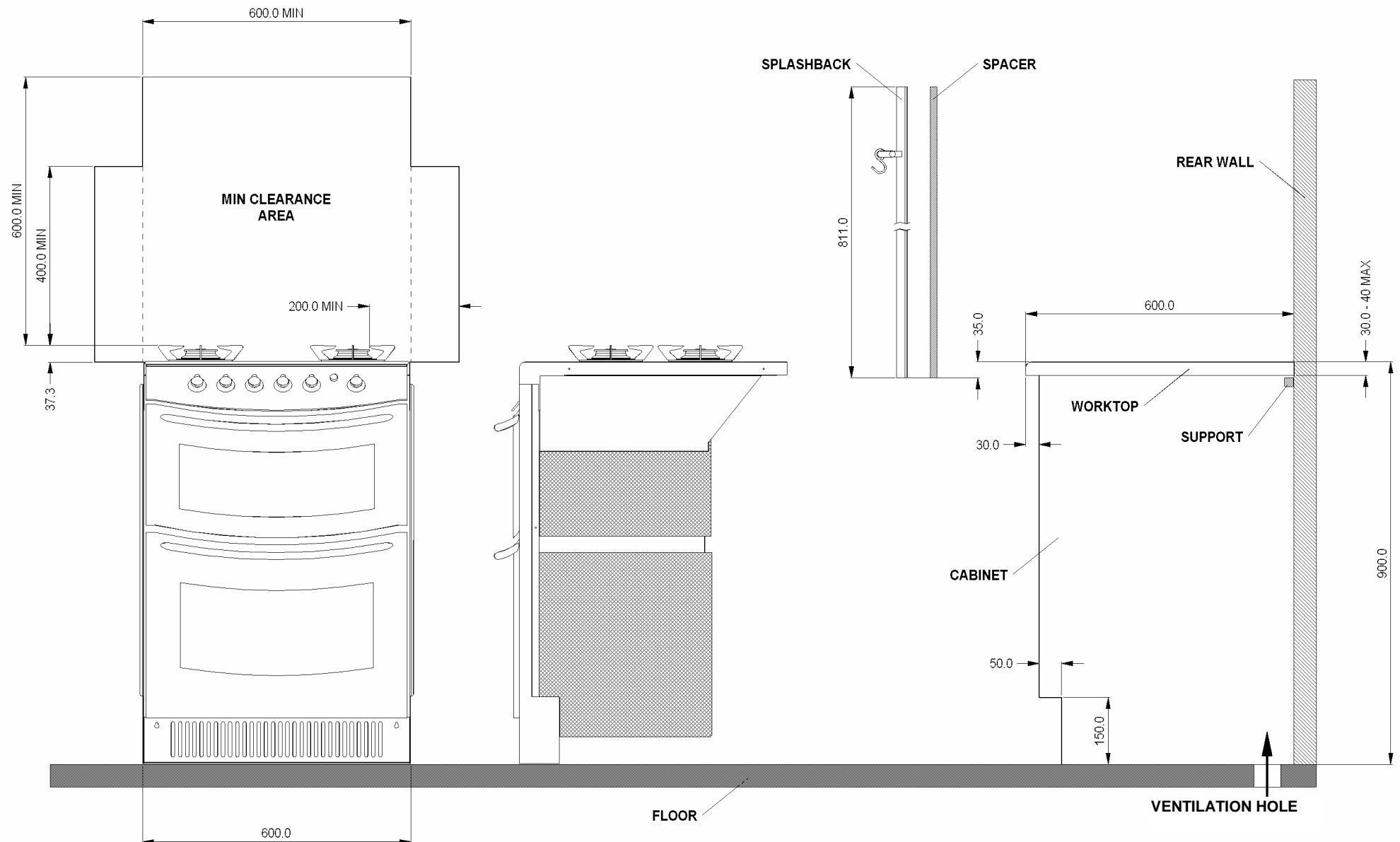
CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE



USER AND INSTALLATION INSTRUCTIONS

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Fig 2. OH88000 Installation



MODEL OH88000NG PRODIGY 600

USER INSTRUCTIONS

INTRODUCTION

This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

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 cooker should have an air supply in accordance with local and national/European standards.

IMPORTANT

This appliance is suitable for use with NATURAL GAS and should not be used on any other gas. The following gas pressure should be used:-

**CAT I₂ H(20)
NATURAL GAS (G20) 20 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.

OPERATION

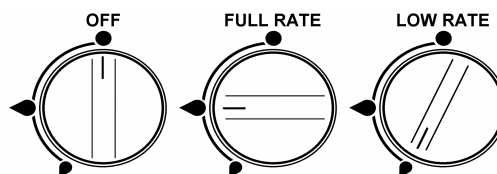
Ensure the gas cylinder or mains supply is turned on.

In the event of a gas smell turn off at the cylinder or mains supply and contact supplier.

HOTPLATE BURNERS

Each burner is controlled individually and is monitored by a flame supervision device. 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. The respective knob positions are shown in Fig.1.

Fig.1.



To light the burner, press in and turn the knob anti-clockwise to the full rate position and 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 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.

For simmering, turn the knob further anti-clockwise to the low rate position. To turn the burner off, rotate knob fully clockwise until the line on the knob lines up with the dot on the control panel. The burners on this appliance have fixed aeration and no adjustment is required. The burners should flame as follows:-

Natural Gas - The flames should burn quietly with a blue/green colour with no sign of yellow tips.

Although each burner will support pans from 10 to 22cm, care should be taken not to overload the appliance as reduced performance may result.

When using small pans, the flames should not spread beyond the base of the pan as this will reduce the efficiency of the burner.

Grill

CAUTION: ACCESSIBLE PARTS MAY BE HOT WHEN THE GRILL IS USED! YOUNG CHILDREN SHOULD BE KEPT AWAY.

NOTE:- THE PAN SUPPLIED IS MULTIFUNCTIONAL, FOR USE IN GRILL AND OVEN. REMOVE HANDLE DURING USE

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. Remove all accessories and packing that may be in the grill including any plastic coating that may be protecting the grill cavity surfaces. Clean the interior before using it for the first time, use soap water and rinse carefully.
3. To light: Open door, push in the control knob and turn to full rate. 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 initially develop yellow tips, then gradually change to a blue/green colour.
10. A choice of different shelf positions and a reversible grill pan trivet enable correct grilling height to be achieved. Always use the top shelf position for fast toasting.
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.
12. Shelf: the shelf has been designed to allow good circulation at the rear of the grill and is fitted with a raised bar to prevent trays or dishes making contact with the back of the grill. To remove a shelf, pull forward until it stops, raise at front and remove. The grill shelf is identical to the shelf inside the oven and therefore is completely interchangeable.

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. Remove all accessories and packing that may be in the oven including any plastic coating that may be protecting the oven cavity surfaces. Clean the interior before using it for the first time, use soap water and rinse carefully.
3. To light: Open door, push in the control knob and turn to gas mark 9. 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 oven left for at least 1 minute before a further attempt to ignite the burner.
5. Place the oven shelf in the required position and close the door. Set control knob to approximately gas mark 5 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 so open any windows and turn on mechanical ventilators to help remove the smoke.
6. 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.
7. To turn off: turn the control knob until the line on the control knob is aligned with the dot on the control panel.
8. 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.
9. Shelf: the 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 front and remove. The oven shelf is identical to the shelf inside the grill and therefore is completely interchangeable.

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 oven as a space heater.
- DO NOT put heavy objects onto open grill and oven doors.

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 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, adequate spacing being used to allow free circulation for heat.

Gas Mark	Temp °F	Temp °C		
¼ - ½	265-275	130-135	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	Short crust 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	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 7	3 3	25mins per 500g plus 25mins 15mins per 500g plus 20mins
Pork	3 7	3 3	30mins per 500g plus 35mins 25mins per 500g plus 25mins

COOKING GUIDELINES

The baking tray and roasting tin provided 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 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.

LEAKS

If a smell of gas becomes apparent, the supply should be turned off at the cylinder or mains supply **IMMEDIATELY**.

Extinguish naked lights including cigarettes and pipes. Do not operate electrical switches. Open all doors and windows to disperse any gas escape. 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 unlighted 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.

SERVICING

ALL SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON. BEFORE ANY SERVICE WORK IS STARTED, THE APPLIANCE SHOULD HAVE BEEN LEFT TO COOL AND BE DISCONNECTED AT THE MAINS SOCKET. AFTER EACH SERVICE THE APPLIANCE MUST BE CHECKED FOR GAS SOUNDNESS.

1. Disconnect from gas supply

Loosen the 2 screws securing the bottom trim in keyhole slots. Lift and remove the bottom trim to gain access, then disconnect the gas supply.

2. Remove the hob surface

Lift off all the panrests and remove the burner caps and spreaders. Unscrew the 2 screws on either side of each burner. Holding the hob surface by the scalloped section at the rear (flue outlet) and by the overhang at the front, carefully lift the hob surface vertically and clear of the burners. The hob surface should be put onto a suitable surface.

3. Remove appliance from housing

Disconnect from gas supply (1). Open the grill door and remove the screws from each side trim. Open the oven door and remove the screw from the side trim opposite the door hingeing side. Carefully slide the appliance out one third and check for any possible snagging of wires or pipes. If OK, lift appliance out onto a suitable surface.

4. Control replacement

Disconnect from gas supply (1). Remove the hob surface (2). To assist, the trim above the grill opening may be removed by unscrewing the fixing screw on each side of the appliance. Unscrew the corresponding pipe and thermocouple and remove from the control. Pull off the corresponding control knob.

Hob and grill controls - Remove the 2 screws from the mounting bracket and the locknut from the front of the control panel. Disengage the control from the gas rail and remove.

Oven thermostat - Remove appliance from housing (3). Open the oven door and unscrew the 2 screws holding the thermostat probe in position and push the probe back out through the hole in the oven chamber. Remove the retaining screws from on top and underneath the control and remove from the gas rail. Remove the fittings off the old control and fit on the replacement.

5. Remove the grill burner

Remove appliance from housing (1). Remove the hob surface (2). Unscrew the screw on the bush at the end of the grill burner and disengage the grill pipe. Open the grill compartment door and unscrew the locknut on the thermocouple (thermocouple at the rear of the grill tube at the left hand side) and push back through the hole. With a pair of pliers remove the 2 star locks on top of the grill hood, ease the grill assembly out.

6. Spark Ignition (where fitted)

Remove the hob surface (2). Unscrew the 4 fixing screws and remove the generator cover at the rear left of the appliance.

Hotplate burners - Pull off the fixing clip on the burner and remove electrode from the burner cup. Trace the electrode wire back to the generator and pull off the connector.

Grill burner - Remove the push fit spark ignition wire from the probe in the top of the burner. Trace the electrode wire back to the generator and pull off the connector.

Oven burner - Remove appliance from housing (3). Trace the electrode wire up the back of the cooker to the generator and pull off the connector. Unscrew the fixing screw on the spark electrode inside the oven cavity, then carefully pull the electrode from inside the oven and remove.

Generator - Remove all electrode wires and pull off all power and earth wires. The generator is a snap fit into the rear panel; using a flat head screwdriver, push in the 4 tabs holding the generator in place and carefully remove from panel.

7. Hotplate burner injector (No97)

Lift off the panrest, remove the burner cap and spreader and unscrew the injector.

8. Grill burner injector (No100)

Remove the hob surface (2). To assist, the trim above the grill opening may be removed by unscrewing the fixing screw on each side of the appliance. Unscrew the locknut on the injector holder at the tube end of the burner, disengage the grill pipe from the control and remove the injector.

9. Oven burner injector (No97)

Open the oven door and unscrew the burner retaining screw, slide the burner to the left and lift out. The injector is exposed to the right hand side of the cut out. Unscrew the injector.

10. Hob and grill thermocouples

Remove the hob surface (2). Unscrew the thermocouple from the control. Unscrew the nut at the burner.

11. Oven thermocouple

Remove appliance from housing (3). At the right hand side of the appliance, remove the side cover by unscrewing the fixing screws at front and rear, then unscrew the thermocouple from the control. Inside the oven cavity, the thermocouple is found just above the burner on the rear wall. Unscrew the locknut and pull out the thermocouple from the rear of the appliance.

12. Removing doors

Grill door - Open the grill door halfway and remove the screw on top of the grill door hinges. Carefully lower the grill door and remove. To remove the hinges, unscrew the 2 screws in the grill floor on either side at the front of the grill chamber.

Oven door - Open the door and remove the 2 screws retaining the top hinge, tilt the door slightly forwards at the top and then lift the door off the bottom hinge.

INSTALLATION INSTRUCTIONS

SPECIFICATION

This appliance is for use on NATURAL GAS only.

CAT I₂ H(20) NATURAL GAS (G20) 20 mbar

	OH88000
External Dimensions, mm (HxWxD)	936x614x617
Oven Capacity, litres (HxWxD)	60 (335x505x358)
No. of tray positions	Grill 2, Oven 5
Heat input, kW	
Total heat input	10.35
Hotplate burners heat input	4 x 1.75
Grill burner heat input	1.55
Oven burner heat input	1.80
Injector size, mm	
Hotplate burners	Sabaf 0.97
Grill burner	Sabaf 1.00
Oven burner	Sabaf 0.97
Bypass size, mm	
Hotplate controls	Sabaf 0.45
Grill control	Sabaf 0.75
Oven control	Sabaf 0.59
Spark ignition (where fitted)	230V ~ 50Hz

INSTALLATION

CAUTION: DO NOT LIFT THE APPLIANCE USING THE DOOR HANDLES.

The gas supply input pressure to which this appliance is connected, **MUST** not rise or fall by more than 2.5 mbar from nominal when **ALL** appliances connected to the supply are **OPERATED** simultaneously.

If this appliance is not installed in accordance with the instructions and tolerances detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

In your own interest of safety, it is law that all gas appliances be installed by competent persons. CORGI (Confederation for the Registration of Gas Installers) registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the local and national/European standards in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

LOCATION OF COOKER

This appliance maybe installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower.

VENTILATION

This appliance must be installed according to the relevant local and national/European standards in force.

This appliance is suitable for installation into Holiday Homes and Touring Caravans. 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.

This appliance must have a ventilation hole (minimum size 50mm Ø; maximum 70mm Ø; or shaped hole of equivalent area, eg. square / rectangular hole of area 1965 – 3850mm²) beneath the appliance and positioned at the rear as shown, on the back cover, in fig 2 by ↑.

POSITION

This appliance must be installed in such a way that the furniture fitted around the unit follows the minimum dimensions as shown in Fig 2. If this cannot be adhered to because of design constraints, then the design is deemed permissible providing that the temperature rise on the furniture is tested. To establish whether the temperature rise is acceptable, the following test must be verified:

Place 4 large pans (20-22cm Ø) on top of the hotplate burners and fill up ¾ with water. Turn on all 4 hotplate and the oven on full. After 45 minutes turn the grill on full, then after a further 15 mins, establish the highest temperature points on all the furniture surfaces in direct line of sight of this appliance. The temperature rise must not exceed 65°C above the ambient temperature, or where applicable, must not exceed the maximum allowable temperature, to avoid damage, as detailed within the suppliers material specification.

A horizontal difference of 200mm must exist between the edge of the burner and combustible material unless protected by a layer of non-combustible material.

A non-combustible heat shield (splashback) must be fitted onto the rear wall directly behind this appliance.

All combustible materials such as curtains and shelves must be kept well clear of the appliance.

IMPORTANT - This appliance must be installed into an aperture, sealed off at either side in order to prevent draughts from adjoining cupboards/vents. When in use ensure that air vents and gas drop holes are not inadvertently blocked or shut off. Holes for cables and pipework must be sized to minimise air leakage between the separate compartments. Installation sizes shown in fig 2.

UTENSIL RAIL AND HOOKS (optional)

The utensil rail and hooks must be fitted prior to the splashback being installed.

The utensil rail is designed to be fitted onto the optional glass splashback. If the hooks are not already on the rail, they need to be added prior to fitting. The two pillars on the utensil rail will unscrew using a large flat head screwdriver, only one need be removed to add the hooks. Slide the hooks onto the rail with the hook point away from the pillars. Screw on the pillar and fit the utensil rail to the splashback. With the hooks hang downwards and pointing away from the glass, fit using M4x12 pozi pan-head screws and 2 plastic washers per fixing. The washers must sandwich the glass from the utensil rail and screw.

Warning – Do not over tighten the screws when fitting the utensil rail.

GLASS SPLASHBACK (optional)

The splashback must be fitted prior to the cooker being installed.

The splashback must have a support baton (22x22mm approx.) on which to rest. The support must be securely fixed to the rear wall, the top surface of the support 35mm below the worktop surface. A 15-18mm spacer panel must be fitted directly on top of this baton and secured to the wall. The spacer panel should be slightly narrower than the splashback, but be the same height i.e. 810x585mm. Finally the splashback can be installed; resting it on the support baton there are 4 fixing screw positions, one in each corner. Screw into place using a flange head N° 6 woodscrew with a 2mm thick plastic washer to protect the glass. Make sure utensil rail is at top.

Warning – Do not over tighten the screws when fitting the glass splashback.

FIXING

There are several fixing screw positions, located in the vertical side trims as follows:

- (A) – top of grill opening
- (B) – bottom of grill opening
- (C) – middle of oven opening.

Only 4 fixing screws are required to fix cooker securely, 2 per side. Make sure the cooker is fully home in the cabinet/aperture. Open the oven door and use position (C) on the none hinged side. Open the grill door and use Position (A) on the same side the oven fixing was put in, and Positions (A) and (B) on the other side of the grill opening. Screw into place using a flange head N° 6 woodscrew.

CONNECTION

Gas connection - To an 8mm OD inlet pipe on the underside of the appliance. It is recommended that the cooker be connected by copper tubing using a compression fitting. Rubber tubing must NOT be used.

Electrical connection - Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. The plug and socket must be accessible after installation.

Warning

- **This appliance must be earthed.**
- **After installation the appliance must be tested for soundness.**