

#### **B. Injector removal/replacement.**

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

#### **C. Thermocouple removal/replacement.**

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

#### **D. Gas valve removal/replacement.**

1. Shut off gas supply and disconnect gas supply pipe from the unit.
2. Remove the hob from the bench top.
3. From the underside of the hob, unscrew the appropriate gas supply nut at the mixing tube.
4. From above the hob, unscrew the two screws retaining the mixing tube to the hob.
5. Remove the mixing tube.
6. Replace/refit using reverse procedure.

#### **E. Grill burner removal/replacement.**

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

#### **F. Grill burner removal/replacement.**

1. Follow procedure E1 to E5.
2. With a 7mm A/F socket, unscrew the injector from its holder.
3. Replace/refit using reverse procedure.



## **BUILD IN COOKING HOB**

**FOR USE WITH LIQUID PETROLIUM GAS**

### **MODELS H200F, H250F, H400F & 854F**

#### **WARNING**

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

## **User and Installation Instructions**

**PLEASE READ THOROUGHLY and keep for future reference.**

**FOR USE IN AUSTRALIA**

**SPINFLO LIMITED, 4-10 Welland Close, Parkwood Industrial Estate, Rutland Road, Sheffield S3 9QY, ENGLAND.**

**TEL: + 44 114 273 8157 FAX: + 44 114 275 3094**

## INSTALLATION INSTRUCTIONS

This appliance shall be installed in accordance with the manufacturers installation instructions, local gas fitting regulations, municipal building codes, AG601 and any other relevant statutory regulations.

### DATA LABEL

The data label is located on the underside of the control panel area towards the front of the appliance. A duplicate data label is supplied to adhere in an accessible area next to the hob. 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

Ventilation must be 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

Choose 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.

MODELS 854F/H250F - A minimum depth of 185mm from the top of the worktop surface must be provided for the separate grill compartment.

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

### INSTALLATION

A cut-out should be prepared in the worktop as shown below. 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.

For models 854F and H250F the front of the cupboard should be cut-out as shown below to fit the grillbox.

<b>Overall Dimensions:</b>	854F 4BF	W500mm x D400mm x H152mm
	854F 4BFG	W500mm x D400mm x H152mm
	Combination unit	W1145mm x D400mm x H152mm
	H200F	W275mm x D400mm x H92mm
	H250F	W390mm x D400mm x H92mm

**Test Point Pressure:** The test point is fitted to the gas manifold located below the control panel. The pressure is measured with the front left burner on high flame and with an inlet pressure of 2.75 kPa.

Propane Gas 2.75 kPa.

**Data Label:** The label is located on the underside of the control panel towards the front and a duplicate label is provided on models where the data plate is not readily accessible. The duplicate data label is adhered in an accessible area upon installation. The following information is on the data plate:

Spinflo Limited

Model No: .....

Serial No: .....

Gas Type: Propane

Nominal Input: .....

Test Point Pressure: 2.7 kPa.

Injector Size: All burners – 0.62 mm\*

AGA Approval No: .....

This unit is sold & serviced by:

Electrolux Leisure Pty Ltd.

6 Treforest Drive, Clayton, Victoria. 3168.

\*Note:- If the injector sizes are not on the data label, then the injectors are stamped with numerals indicating the orifice size in one hundredths of a millimetre.

## SERVICE INSTRUCTIONS

### A. Gas valve removal/replacement.

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

## HOB SERVICE INSTRUCTIONS

Service to be carried out only by authorised personnel.

**Name & Model Number:** In-built hob units:-

8 Series – 4 Burner	854F 4BG
8 Series – 4 Burner & Grill	854F 4BGF
2 Series – 2 Burner	H200F
Midi Hobs – 2 Burner & Grill	H250F

**Manufactured by:** Spinflo Limited.  
4 – 10 Welland Close,  
Parkwood Industrial Estate,  
Rutland Road,  
Sheffield. S3 9QY. England.

**Imported by:** Electrolux Leisure Pty Ltd.  
6 Treforest Drive,  
Clayton, Victoria. 3168.  
Ph: (03) 9545 5655  
Fax: (03) 9545 5966

**Certificate Number:** 5537

**Date:** 4 February 1998

**Description:** Rectangular in-built hobs with rounded corners, available in stainless steel or vitreous enamel. There are two and four burner models, with or without a fret type grill burner fitted underneath the hob and also a combination sink unit. Other features include overall pan support, flame failure device to all burners and a grill box and door, which slides in from the front of the cupboard, below the bench. Alternatively, the four burner hob can be used in conjunction with the Spinflo Cara 3500 Oven/Grillbox.

### Nominal Hourly Gas (Propane Gas Only)

#### Consumption & Injector Sizes per Burner:

Burner	Injector orifice	Consumption
Front LH	0.62 mm	5.0 Mj/hr
Front RH	0.62 mm	5.0 Mj/hr
Rear LH	0.62 mm	5.0 Mj/hr
Rear RH	0.62 mm	5.0 Mj/hr
Grill	0.62 mm	5.0 Mj/hr

#### Total Nominal Hourly Consumption:

8 Series – 4 Burner	20.0 M
8 Series – 4 Burner & Grill	25.0 M
Combination – 4 Burner, Grill & Sink	25.0 M
2 Series – 2 Burner	10.0 M
Midi Hobs – 2 Burner & Grill	15.0 M

## FITTING

Place the appliance over the worktop cut-out and connect to the gas supply as detailed below. For models 854 and 250, slide the grill compartment into place and fix it to the sides of the cupboard cut-out with 2 screws on each side.

### CONNECTION

An 8mm gas inlet connection is provided on the underside of the appliance. Refer to the "Dimensions" section following for the location of the gas inlet. It is recommended that the appliance be connected by copper tubing using a 6mm male (1/4 BSP) to 8mm copper union.

A rubber connection must not be used.

After connection the appliance must be tested for soundness.

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.

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 5.0 MJ/h
GRILL	0.62mm 5.0 MJ/h

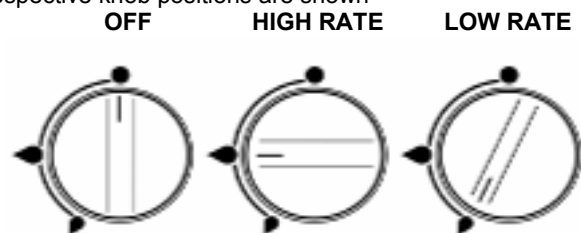
The burners on this appliance have fixed aeration and no adjustment is necessary.

## BEFORE LEAVING

The pipe connections should be checked for leaks with soap and water. DO NOT use a naked flame for detecting leaks. Test all burners on high and low flame for flame stability. 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. 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. On models **854F** and **H250F** 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. The grill pan trivet can be reversed to give a choice of grilling height. The grill door must be left open while the grill is in use.

## 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.

Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

NEVER check for leaks with an open flame

## SAFETY

It is important that ordinary safety precautions be observed in the use of this appliance.

- 1) When cooking keep children away from the vicinity. Turn pan handles inwards so they cannot be caught accidentally.
- 2) Never leave fat or oil unattended on the hotplate.
- 3) When finished, check that all controls are in the off position.
- 4) This appliance must not in any circumstances be used as a space heater.
- 5) 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.

## 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 or soapy solution.

## 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.**

## ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing :-

Yellow tipping of hob burner flame.

Sooting up of cooking utensils.

Burners not igniting properly.

Burners failing to remain alight.

Burners extinguished by cupboard doors.

Gas valves which are difficult to turn.

## WHO TO CONTACT

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