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HOW TO USE YOUR 2000 RANGE L.P.G. COOKER OR HOB UNIT



To Remove an Oven Thermocouple

- Remove the spillage tray as explained above.
- Remove the right hand side panel : 3 screws front and back.
- Remove the back panel.
- Release the thermocouple nut from the rear of the tap.
- Release the nuts holding the probe in position over the burner. This is easiest to do with the unit turned on its left hand side.
- Remove the old thermocouple through the side and replace with the new one ensuring that it is clear of the door springs.
- The tip of the thermocouple should be approximately 20 mm above the centre of the burner.
- To replace the side all the edges should be inside the chassis.
- The back should have its top edge underneath the spillage tray and the oven flue through the space in the back.

The gas valves fitted to this unit are not to be stripped for re-greasing or maintenance purposes. If required, the whole of the valve must be replaced. If the appliance needs more detailed servicing or replacement of other parts this servicing should be carried out by a competent person (e.g. a CORGI registered fitter).

It is recommended that this appliance is professionally serviced every 2 years.

SPARE PARTS

Description	Part No.	
Oven Thermocouple	180-1	
Hob Thermocouple	181-3	
Grill Thermocouple	181-2	
Tap Knob	247	Please state colour and which tap
Oven Shelf	212-1	
Pan Support	213-1	
Door Seal	237-1	

It is essential that you quote the DATA PLATE details (on rear of cooker) and the model type when ordering spares.

CLEANING

1. Each time the hob has been used it should be wiped over with a damp cloth and if greasy a little mild liquid cleaner.
 2. Stubborn marks can generally be removed with one of the commercial cleaners. Do not use harsh abrasive materials as these will leave scratch marks.
 3. The interior of the oven should be cleaned with a damp cloth but if it becomes necessary to use a cleaner then choose one which is approved by the Vitreous Enamel Development Council (VEDC).
 4. All spillages should be wiped up immediately before they "burn on".
- We recommend that you occasionally remove the enamelled top to your burner and clean it ensuring the ports in the top are free from dirt and grease.

If properly adhered to, these few simple suggestions should extend the life of your cooker.

MAINTENANCE

Before attempting any maintenance work make sure that the gas supply is turned off at the cylinder and disconnected from the unit. If the spillage tray is removed care must be taken to ensure that the gas joints are not stressed as this may result in a gas leak. **NO GAS JOINT SHOULD BE BROKEN.**

To Remove a Spillage Tray

- Remove the tap knobs by pulling straight forward.
- Release the locknuts on the front fascia and remove the fascia panel.
- Unscrew the 4 pan support studs.
- If the model has a grill, some form of support (e.g. a towel) should be placed in the grill compartment to provide support for the burners.
- Release the socket screw on the side of the burner and remove the enamel cap.
- Remove the 3 screws per burner.
- Remove the 2 screws supporting the grill (if present).
- Remove the screw on the back lip of the spillage tray in the left hand corner.
- The spillage tray can then be lifted clear.

To Replace a Hob Thermocouple

- Remove the spillage tray as explained above.
- Release the thermocouple from the back of the tap.
- Release the nut holding the thermocouple into the burner.
- The new thermocouple can then be bent to shape and the process reversed.

To Replace a Grill Thermocouple

- Remove the spillage tray as explained above.
- Release the thermocouple from the rear of the tap.
- Disconnect the probe from the grill hood and remove.
- Fit the new thermocouple ensuring the tip of the probe is in line or slightly above the holes in the grill tube and no further than 4 mm away.

CAUTION

These instructions must be read and understood before proceeding with the installation and to avoid any possibility of accident it is essential that the appliances are installed and operated in accordance with these instructions.

No unit should be installed in a room, van or craft if fixed ventilation is not provided.

No alterations or adjustments should be made to the burners or gas supply pressure by unauthorised or unskilled persons. In the event of a failure or breakdown of a unit itself, turn off the gas supply at the cylinder or isolating cock valve for the unit and contact the supplier.

Do not remove any parts from the appliance or substitute alternatives as this may affect the performance and safety of the appliance.

The installation should be carried out in accordance with the appropriate codes of practice for the country in which the installation is done.

If aluminium foil is used in the oven, then it must not be allowed to block the oven flue outlet or smother the burner.

Do not spray aerosols in the vicinity of these appliances while they are in operation.

Do not use this appliance to heat the vehicle or craft.

Turn off the grill once the grill pan has been removed.

Be sure appliance taps are closed before opening cylinder valve.

Be sure to apply ignition source to burner before opening appliance valve.

If you wish to drill the sides for your own gimbals you must first remove the right hand side for drilling as there is a gas pipe behind this panel.

When a flexible hose is used do not allow the hose to come into contact with the back panel.

In any communication, it is essential to quote the model and number marked on the data badge on the back of the appliance.

INSTALLATION INSTRUCTIONS

This unit should be installed according to the current standards in practice in the country of installation.

- BS 5482 : Part 2 Installations in caravans and non-permanent dwellings
 Part 3 Installations in boats, yachts and other vessels.
 BS 6172 : Code of practice for installation of domestic gas cooking appliances.

THESE APPLIANCES MUST BE INSTALLED BY A COMPETENT PERSON
 (e.g. a CORGI registered gas fitter)

VENTILATION

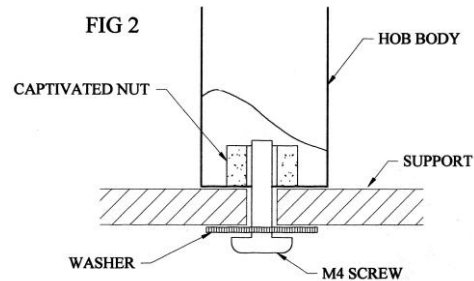
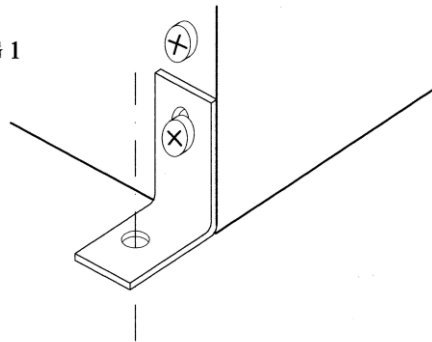
Adequate ventilation must be provided to ensure the cooker unit works in a safe and efficient manner. If fixed ventilation is not provided two ventilation openings of 70 cm² (11 square ins) must be provided, one near floor level and one near ceiling level. Do not install cookers and hobs in areas subjected to strong draughts.

INSTALLATION

This unit must be fixed in place using either the feet or a gimbal system.

Adjustable feet can be supplied to secure the appliance in position. These are fixed at the existing screw points at each corner of the unit and to the base of the cabinet. (FIG. 1)

FIG 1



The hob units also have captivated nuts fitted to the base. These are to take M4 machine screws. Screw through the unit support to fix the unit in place. (FIG 2)

If using a gimbaling system, ensure the bulkhead is of sufficient strength to hold the weight of the unit and that the gas inlet pipe is free to move with the unit and at no time will become stressed or damaged.

COOKER ACCESSORIES (SUPPLIED ACCORDING TO MODEL)

Pan Support - The pan support is located in 4 studs on the main hob. The pan support is sprung into place to prevent rattling.

Oven Shelf - To fit an oven shelf, place the upstand on the shelf to the back of the cooker, ensuring that the two hooks pass under the oven shelf runners and lift the notches above the runners. If the shelf is correctly fitted it will not tip when pulled forward. (FIG 7)

Door Catch - Certain cookers are fitted with a wire door catch which is sprung into holes in the sides of the cooker and dropped down over the door. The same catch can be used as a grill pan stop by fixing the wire in the upper pair of holes.

Baking Tray

Grill Pan and Trivet

Feet - Used to fix the unit in place. See the installation instructions at the front of the booklet.

GRILL

It is recommended that an oven glove is used when using the grill as the grill pan handle may become hot if the pan is placed too far under the grill. For maximum efficiency place the pan about 30 mm (1¼") from the front edge of the grill compartment base. It is not necessary to preheat the grill but if a preheat period is used the empty grill pan should be placed under the grill to protect the grill base.

The grill pan trivet is reversible giving a choice of two grilling heights.

OVEN

The best results will be obtained by pre-heating the oven for about 15/20 minutes at the required gas setting. The tap has 8 marked settings which correspond to the temperature given below. Intermediate temperatures can be obtained by turning the knob to the appropriate setting.

The oven will cook a wide range of food from a rich fruit cake, using a low setting to bread or Yorkshire pudding using the higher settings. A simple table is given for cooking some basic items on the middle shelf but do not hesitate to experiment with your oven as you vary the quantities and types of food you are cooking.

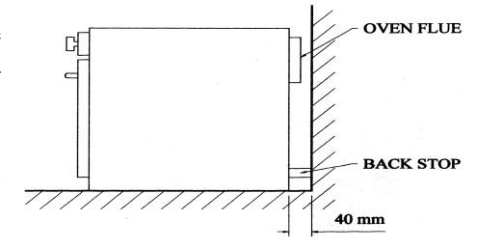
Setting 1	110°C
Setting 2	130°C
Setting 3	150°C
Setting 4	170°C
Setting 5	190°C
Setting 6	210°C
Setting 7	230°C
Setting 8	250°C

AIDS TO COOKING TIMES

	Setting	Approximate Cooking Time
Poultry	5	20 mins per lb plus 20 mins
Meat (Red)	7	25 mins per lb
Yorkshire Pudding	7	45 mins
Casseroles	3	2 - 3 hrs
Rice Pudding	2	2 - 3 hrs
Fruit Tart	6	30 mins
Scones	7	12 mins
Small Cakes	5	18 - 20 mins
Victoria Sponge	4	25 - 30 mins
Rich Fruit Cake	2	2 hrs

FIG 3

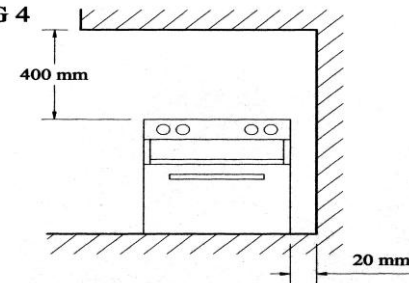
An air gap of 40 mm (1½") must be allowed at the rear of each cooker and a back stop is fitted to ensure that this gap is maintained. (FIG 3)



There should be no obstruction above the hob burners for a minimum height of 400 mm (16"). (FIG 4)

Where cookers are to be fitted into a recess or built in to a unit an air gap of 20 mm (¾") must be kept at each side (FIG 4). Use a non-combustable material for the surround such as 0.5 mm sheet steel.

FIG 4



Ensure that no obstruction to the units air flow is permitted at the base, sides or back. Obstruction of the air flow can cause inefficient combustion in the oven.

The unit should only be installed in the countries indicated on the dataplate using the correct gas at the indicated pressure as detailed below. (Table 1)

Prolonged intensive use of this appliance may call for additional ventilation, for example the opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Table 1

Category	Gas	mbar	Country
I ₃₊	G30	28	GB,IE,FR,IT,ES,BE
I _{B,P}	G30	30	NL,SE,FI
I _{B,P}	G30	50	DE,AT

UNIT DIMENSIONS

Measurements	Voyager / Neptune	Pacific	Tasman / Neptune Hob	Gulf
Width (mm)	450	450	450	450
Depth (mm)	410	410	370	370
Height (mm)	487	407	167	90

GAS CONNECTION

These appliances are strictly for use on liquid petroleum gases at the following pressures to the inlet

- 28 mbar (11.2 in w.g.) for Butane (G30)
- 37 mbar (14.8 in w.g.) for Propane (G31)

The gas inlet is located at the rear, top left hand side of the appliance. The gas inlet connection fitting to the appliance should be in accordance with installation requirements according to destination country and gas type as given in EN30-1 table A6. It is recommended that the connecting pipe is, where possible, copper, also that an isolating cock valve is installed in the supply pipe to the unit. For units requiring a flexible pipe a suitable armoured pipe should be used.

Care should be taken during installation to prevent the supply pipe from being held against the back panel of the body.

The unit is fitted with a pressure test point, located next to the connection inlet. To check the supply pressure, remove the screw and fit a pressure gauge.

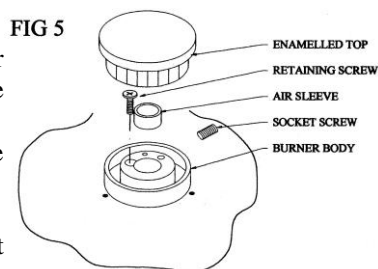
Once installed the gas connection should be tested for any gas leakage. If a suitable leak detection meter is not available the connections should be tested using a suitable foaming agent (e.g. mild soapy water). DO ensure the area is well ventilated and DO NOT test for a long period; if there is a leak, a build up of gases may occur.

BURNER ADJUSTMENT AND RATES

All burners are supplied ready for use on BUTANE (G30 @ 28 mbar).

If required to be used on PROPANE (G31 @ 37 mbar) the following instructions must be followed. (See FIG 5) Only hob burners require this adjustment. NB the jets do not need to be replaced. Whenever the unit is altered for use on different gas the label identifying the gas type at the rear of the cooker MUST be altered to indicate this change.

1. Remove the 4 mm socket screw in the burner side (using a 2 mm hex key) and remove the enamelled cap.
2. Remove the retaining screw on the top of the burner body.
3. Take out the air sleeve.
4. Invert air sleeve and replace (the smallest diameter is now at the top).
5. Replace the retaining screw and refit the enamelled top.



Heat Input :

Hob Burner	1.65 kW.
Grill Burner	1.72 kW.
Oven	1.26 kW.

OPERATING INSTRUCTIONS

MAKE SURE THAT THE GAS IS TURNED ON AT THE CYLINDER. IT IS RECOMMENDED THAT A SPARK IGNITION DEVICE IS USED RATHER THAN A NAKED FLAME.

All burners are fitted with a Flame Failure Safety Shut Off Device (FFD). In the event of the flame being extinguished the gas supply will be cut off to the burner.

The flame should be blue although it may have some yellow tipping. The flame height should be level and stable.

To light a burner push in the appropriate knob, rotate anti-clockwise to the full on position (the large flame symbol (FIG 6), setting 8 for the oven valve) and apply a spark to the burner. It should light immediately, but continue to hold the knob in for a further 15 seconds. If the burner goes out when the knob is released repeat the procedure but hold the knob in for longer before releasing. The tap can then be rotated to the desired setting (high through to low). If any of the burners on the appliance are found to have become extinguished then the valve must be switched off and the unit left for a period of 1 minute to allow any unburnt gases to escape, before attempting to re-light the burner. If the oven burner has been extinguished the oven door should be opened as well.

To turn off the gas, rotate the knob clockwise until you reach the off position (the ● symbol vertically above the knob).

HOBS

Any required setting between full and low/simmer can be obtained by positioning the knob between these two settings. The hob burners are suitable for pan sizes ranging from 10 cm to 22 cm base diameter (4" to 8").

