

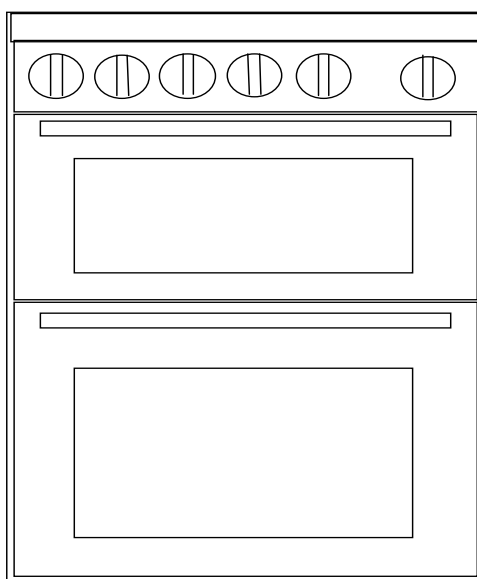


BUILD IN APPLIANCES

FOR USE WITH LIQUIFIED PETROLEUM GAS

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODELS KARINA 2020 / KARINA 600



USER AND INSTALLATION INSTRUCTIONS

FOR USE IN :-

GB, IE, FR, NL, BE, LU, ES, IT, NO, DE, DK, SE

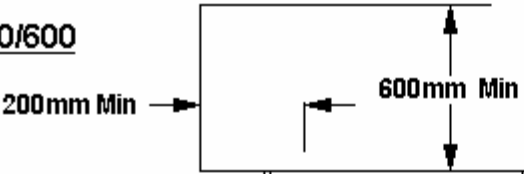
WARNING

- 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, 4-10 Welland Close, Parkwood Industrial Estate,
Rutland Road, Sheffield S3 9QY, ENGLAND.
TEL: + 44 (0)114 273 8157 FAX: + 44 (0)114 275 3094**

Fig 2

KARINA 2020/600

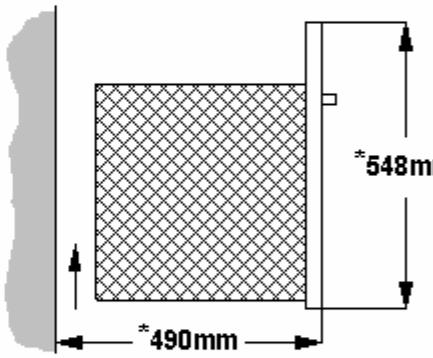
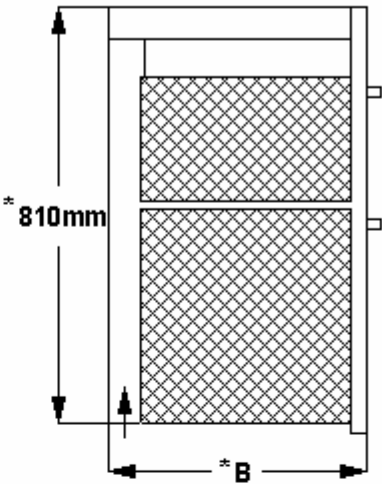
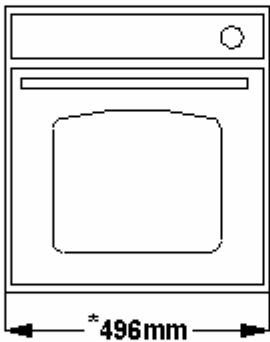


Installation dimensions

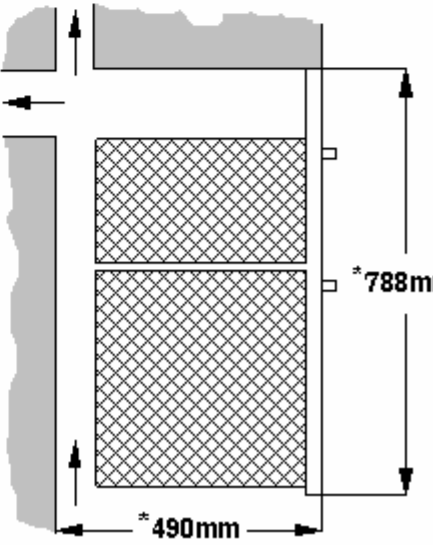
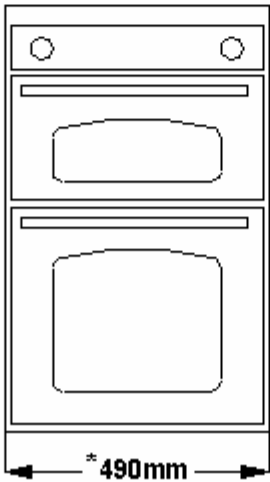
A	2020	496mm
	600	600mm
B	Includes flat trim	490mm
	Includes crush trim	470mm

↑ Indicates position for ventilation

KARINA 8000 (OVEN)



PRIMA II 9000



MODELS KARINA 2020, KARINA 600, KARINA OVEN 8000, PRIMA II 9000

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 a 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 Liquid Petroleum Gas (LPG) and should not be used on any other gas. The following gas pressures should be used:-

CAT I₃+ (28-30/37)

BUTANE (G30) 28-30 mbar

PROPANE (G31) 37 mbar

CAT I₃ B/P (30)

BUTANE (G30) 30 mbar

PROPANE (G31) 30 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.

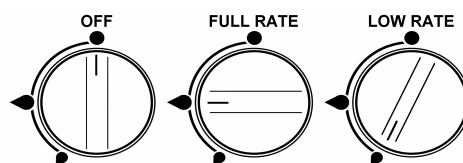
In the event of a gas smell turn off at the cylinder or mains supply and contact supplier.

HOTPLATE BURNERS

CAUTION: GLASS LIDS MAY SHATTER WHEN HEATED. TURN OFF ALL BURNERS AND GRILL BEFORE SHUTTING THE LID.

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:-

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

Butane - Normally on initial lighting, a small amount of yellow tipping will occur and then slightly increases as the burner heats up.

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.
GLASS LIDS MAY SHATTER WHEN HEATED. TURN OFF ALL BURNERS AND GRILL BEFORE SHUTTING THE LID.

Note:- THE PAN SUPPLIED IS MULTI FUNCTIONAL 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.

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. 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.

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 which damage surfaces of the hotplate and oven.
- DO NOT under any circumstances use the oven as a space heater.

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	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

COOKING GUIDELINES

The pan supplied is multi functional for use in grill and oven. Remove handle during use. 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

SERVICING MUST BE CARRIED OUT BY AN APPROVED COMPETENT PERSON. BEFORE SERVICING THE APPLIANCE SHOULD BE LEFT TO COOL AND DISCONNECTED AT THE MAINS SOCKET. AFTER SERVICING CHECK FOR GAS SOUNDNESS

1. Remove appliance from housing

Lift the glass lid and remove 2 screws from either side of the hob surround trim, remove pan stop if fitted and close the lid (Cookers only). Open the grill door and remove the screw from each side trim. Open the oven door and remove the screw from the bottom of each side trim. Slide the appliance out, one third to gain access and disconnect the gas supply. Lift out onto a suitable surface.

2. Remove the hob surface

Remove appliance from housing (1). Lift the glass lid and remove the pan support from the clips. Lift off the burners, remove the 2 screws on either side of each burner. Unscrew the 2 rear pan support clips and remove. Close the glass lid. At the rear of the appliance remove the 3 screws in the hob surround trim. At the front of the appliance at either side at the top of the side trims remove the screw from each side and lift off the hob surface.

3. Control replacement

Remove appliance from housing (1). Remove the hob surface (2). Unscrew the corresponding pipe and thermocouple and remove from the control.

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. 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.

4. 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.

5. Hotplate burner injector (No62)

Lift the glass lid and remove the pan support from the clips. Lift off the burners and unscrew the injector.

6. Grill burner injector (No62)

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 and remove the injector.

7. Oven burner injector (No65)

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.

8. Hob and grill thermocouples

Remove appliance from housing (1). Remove the hob surface (2). Unscrew the thermocouple from the control. Unscrew the nut at the burner.

9. Oven thermocouple

Remove appliance from housing (1). At the right hand side of the appliance, unscrew the thermocouple from the control. Open the storage cupboard door and remove the screw in the bottom left hand corner. Tilt the oven glass side down on to the floor. Remove the 4 screws holding the corner bracket in position and lift off the bracket. Unscrew the locknut off the thermocouple.

10. Removing doors

Grill door. Open the grill door and remove the 2 screws on either side of the grill chamber. Carefully lift and remove the door.

Oven door. Open the door and remove the 2 screws retaining the top hinge and lift the door off the bottom hinge.

INSTALLATION INSTRUCTIONS

SPECIFICATION

This appliance is for use on LIQUIFIED PETROLEUM GAS ONLY.

CAT I₃+ (28-30/37)

BUTANE (G30) 28-30 mbar

PROPANE (G31) 37 mbar

CAT I₃ B/P (30)

BUTANE (G30) 30 mbar

PROPANE (G31) 30 mbar

Cooker		Karina 2020	Karina 600	Karina Oven	Prima II
Model		2020	600	8000	9000
External size (HxWxD)	Flat trim	810x496x490	810x600x490	548x493x488	786x493x500
	Crushed Trim	810x496x470	810x600x470		
Oven capacity	Litres	40	50	40	40
Oven Size	(HxWxD)	335x400x300	335x505x300	335x400x300	335x400x300
No of Tray positions		Grill 2, Oven 5	Grill 2, Oven 5	Oven 5	Grill 2, Oven 5
Heat Input kW					
Total Heat Input		10.2kW	10.6kW	1.8kW	3.3kW
Hotplate burners heat input		4 x 1.50	4 x 1.50	-	-
Grill Burner heat input		1.50	1.50	-	1.5
Oven burner heat input		1.80	1.80	1.8	1.8
Injector size, mm					
Hotplate burners		Sabaf 4 x 0.62	Sabaf 4 x 0.62	-	-
Grill Burner		Sabaf 0.62	Sabaf 0.62	-	Sabaf 0.62
Oven Burner		Sabaf 0.65	Sabaf 0.65	Sabaf 0.65	Sabaf 0.65
Bypass size mm					
Hotplate controls		Sabaf 0.34	Sabaf 0.34	Sabaf 0.34	Sabaf 0.34
Grill Control		Sabaf 0.45	Sabaf 0.45	Sabaf 0.45	Sabaf 0.45
Oven Control		Sabaf 0.35	Sabaf 0.35	Sabaf 0.35	Sabaf 0.35
Spark ignition (where fitted)		230V ~ 50Hz	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 may be 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 opening at the rear of the appliance (minimum size 50mm Ø; maximum 70mm Ø; or shaped hole of equivalent area, eg. square / rectangular hole of area 1965 – 3850mm²) and must be positioned at the rear as shown in fig 2 by ↑. The hole should be baffled to prevent direct draught to the appliance.

POSITION

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.

All combustible materials such as curtains and shelves must be kept well clear of the appliance. Any fitments such as a cupboard above the cooker must have a minimum clearance of 500mm between the fitment and the top of the pan support. Installation sizes shown in figs 2.

CONNECTION

Gas connection - The gas connection is made 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