

TECOMA

MARINE COOKER MODEL: NELSON S~OH1500

FOR USE WITH LIQUIFIED PETROLEUM GAS



USER AND INSTALLATION INSTRUCTIONS

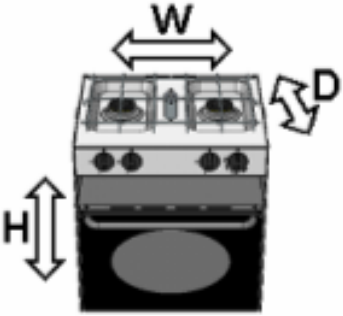
READ AND RETAIN FOR FUTURE REFERENCE










FOR USE IN

GB, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GR, HR
HU, IE, IT, LT, LU, LV, MT, NL, NO, PT, RO, SE, SK, SI, TR

THETFORD LIMITED
Unit 6 Brookfields Way, Manvers
Rotherham S63 5DL. ENGLAND.

 + 44 (0) 844 997 1960  + 44 (0) 844 997 1961

	NELSON MARINE COOKER		
	Model: S-OH1500		
	H (mm)	W (mm)	D (mm)
	495	450	380
V ³ =	31.6Ltrs		

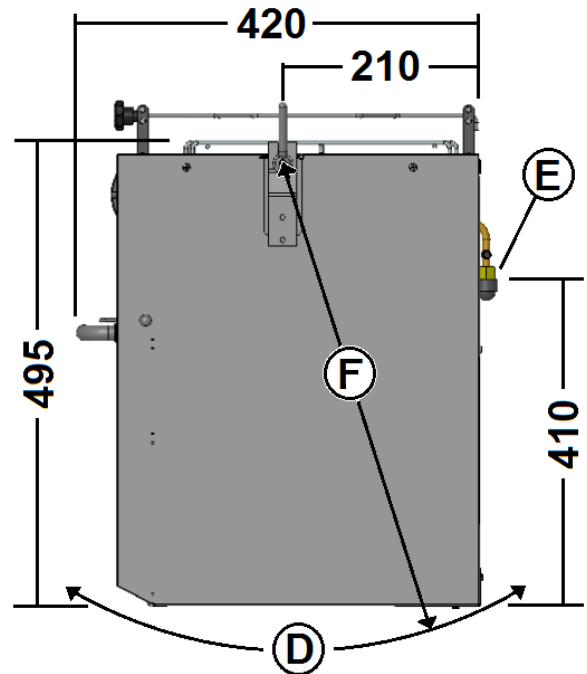
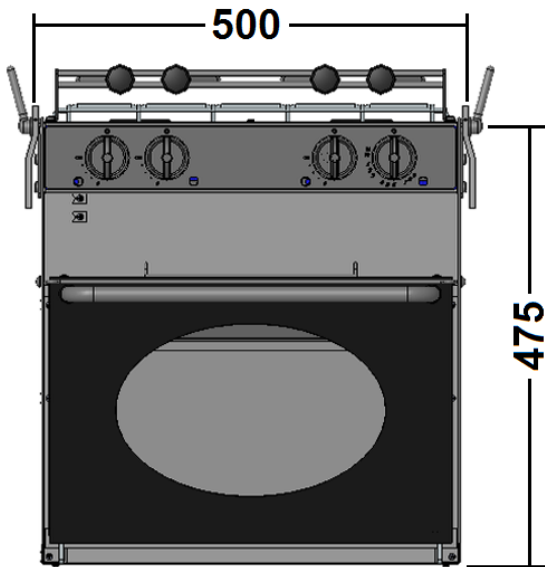
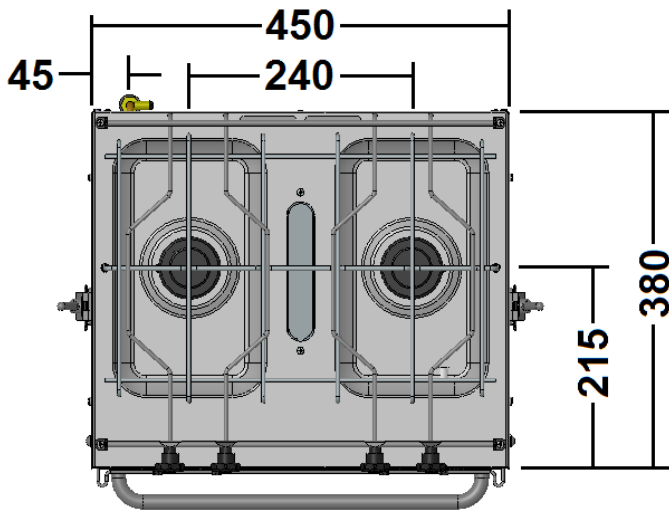
Components	Sabaf & Copreci	Sabaf	Copreci	Sabaf	Copreci
Identification: Manufacturers name on burner spreader & cup					
	KW	mm		mm	
	1.5	0.62	0.61	0.34	0.37
	1.5	0.62	0.61	0.34	0.37
	1.5	0.62	0.62	0.45	0.45
	1.5	0.59	0.59	0.29	0.35
Σ  kW	6.0				
 kg	20Kg				

Gas Category

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

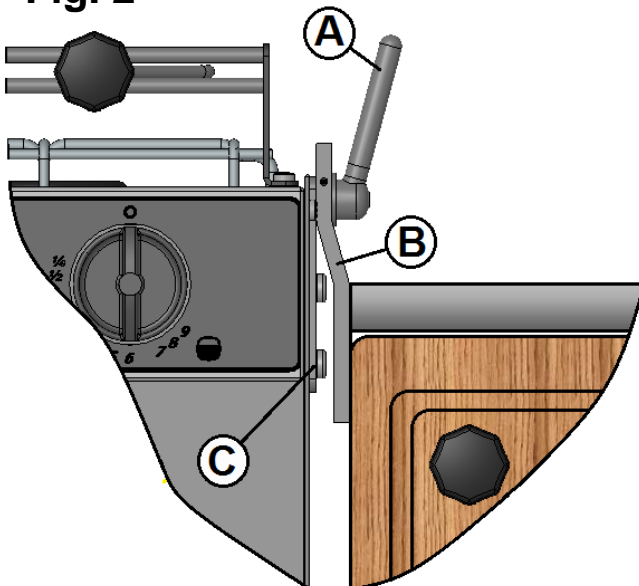
Fig. 1



When installing appliance using gimbal mountings, a hose assembly **MUST** be used for connection to gas supply.

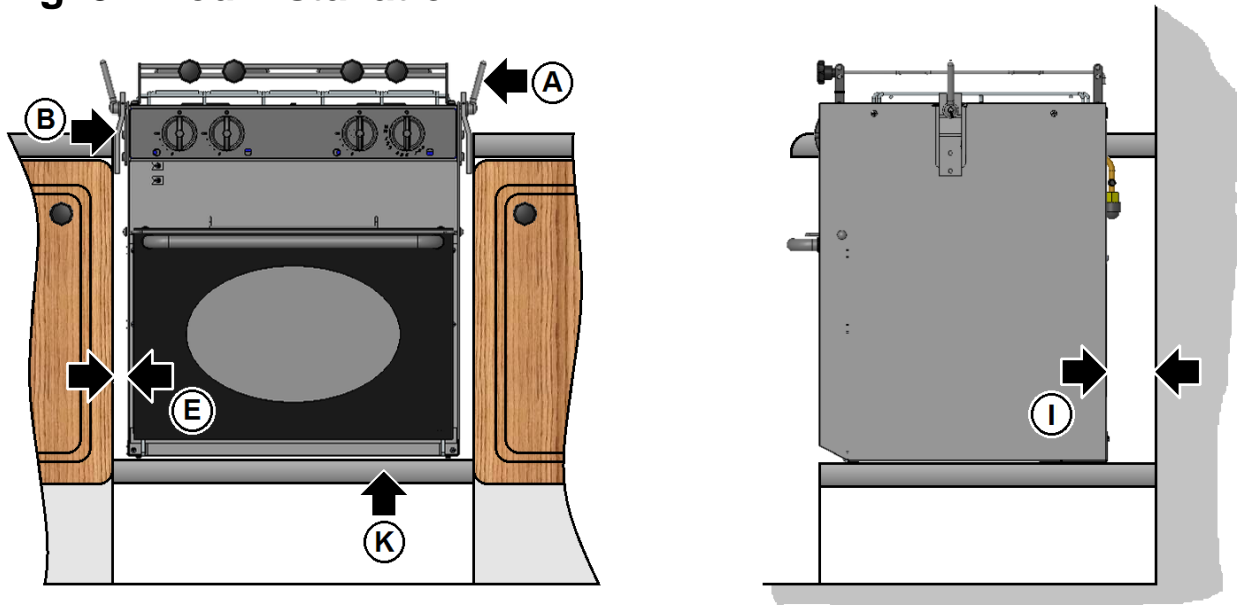
The hose assembly must comply with local, national and European regulations in force.

Fig. 2



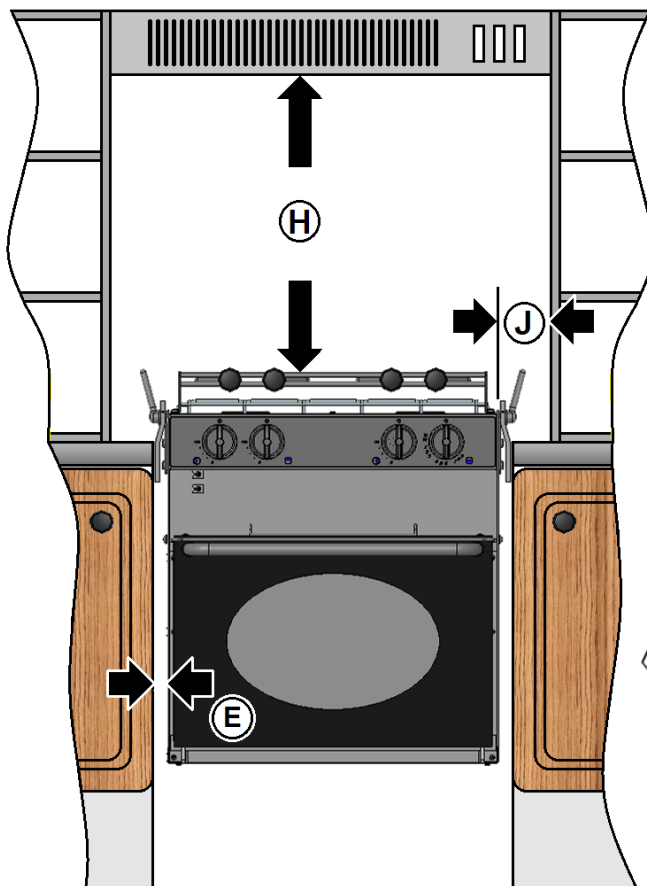
A	Gimbal Locking Lever
B	Gimbal Pivot Support
C	Gimbal Pivot Plate
D	Gimbaling Arc
E	1/4" BSP Female Connection
F	510mm

Fig. 3 Fixed Installation



To prevent appliance tilting when installing in fixed position the appliance **MUST** be fully supported by support shelf (K) prior to locking Gimbal Lever (A) against Gimbal Pivot Support (B).

Fig. 4 Gimballed Installation



A	Gimbal Locking Lever
B	Gimbal Pivot Support
D	Gimballing Arc
E	15mm Minimum
F	510mm
G	205mm for 30° swing
H	500mm Minimum
I	50mm Minimum
J	64mm Minimum
K	Support Shelf

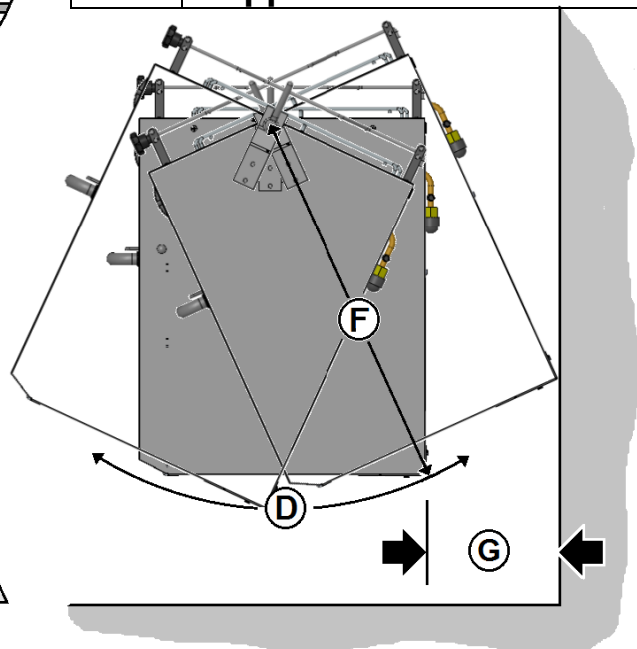


Fig. 5

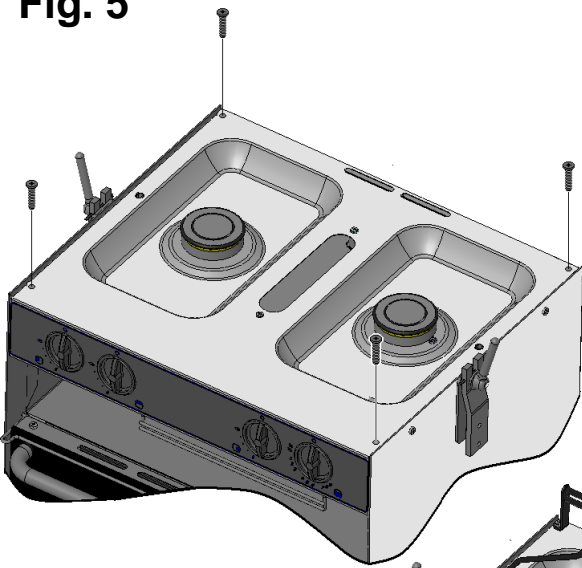


Fig. 6

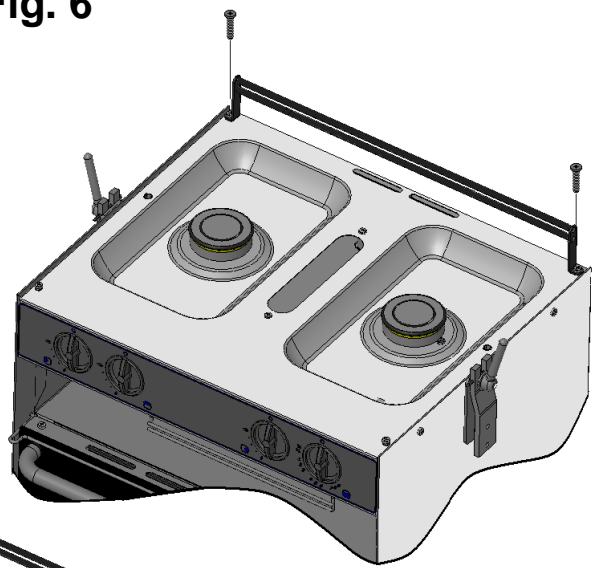


Fig. 7

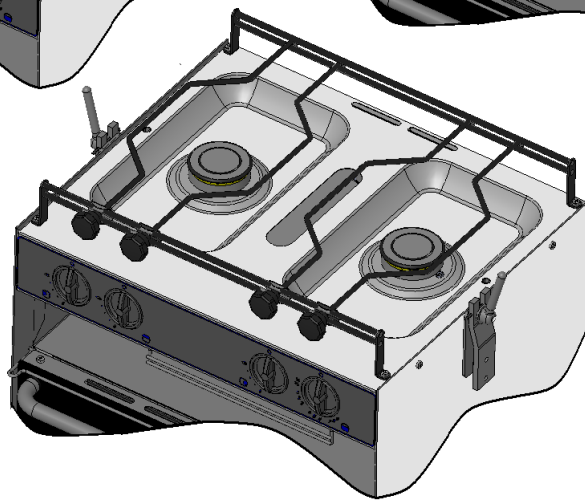
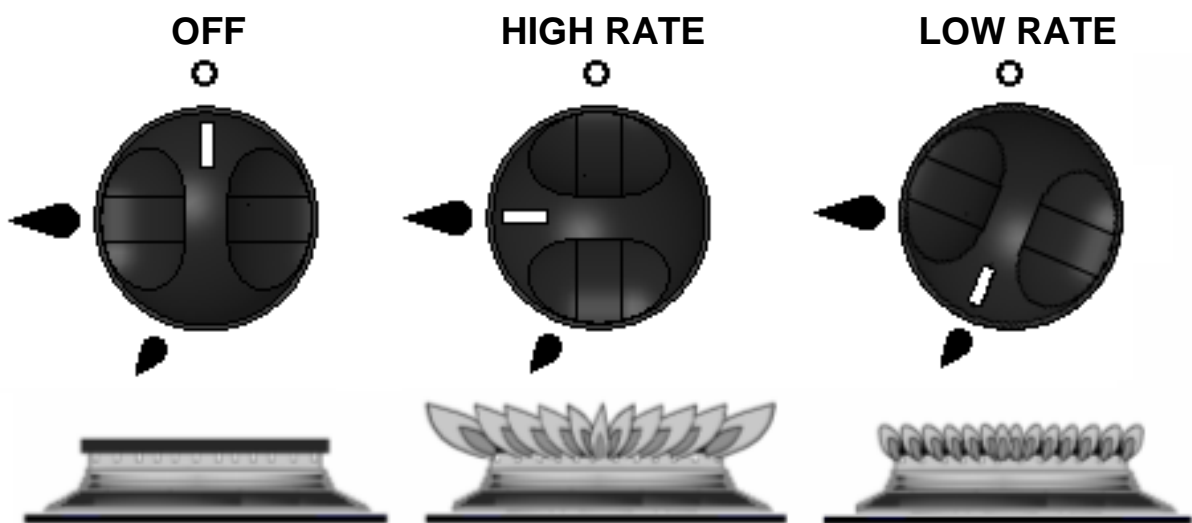


Fig. 8



INTRODUCTION

This appliance is designed for cooking foods, any other use is incorrect and dangerous. Failure to install the appliance correctly or improper use, will invalidate any warranty or liability claims.

This appliance must be installed in accordance with the local, national and European regulations in force. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using the appliance. The appliance **MUST** be installed by an approved competent person.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

Provision of ventilation

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: 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 of 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.



- Appliance should only be used with Liquefied Petroleum Gas (LPG)
- Use only the Gas Pressures specified
- This appliance is approved for use with either Propane or Butane.
- We recommend using Propane for this appliance.
- Butane may be used, although the appliance performance may be compromised when the ambient temperature is below 10°C.
- Butane should not be used when the ambient temperature is below 5°C.



Before using the appliance for the first time, remove any surface protection film, i.e. plastic coating. Clean all surfaces with hot soapy water to remove any residual protective covering of oil and rinse carefully.

OPERATION

The burners on the 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.

The burners are controlled individually and each is monitored by a thermocouple probe. In the event the burner flames are accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Hob burners

1. Ensure gas supply is connected and turned on.
2. Push in the control knob, turn anticlockwise to full rate – large flame (🔥), see Fig 8.
3. Continue depressing the knob whilst holding a lighted match or taper to the burner.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds.
5. Release knob and turn to required heat setting.
6. If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5).
7. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.

Always make sure the control knob is in the off position when you have finished using the hotplate burners.



- Avoid old or misshapen pans as these may cause instability.
- Recommended pan sizes: Min Ø120mm Max Ø200mm
- Using larger pans may reduce performance or cause damage
- Young children should be kept away.

Using the Grill

1. Ensure gas cylinder/supply is connected and turned on.
2. Push in the control knob and turn anticlockwise to the large flame symbol (🔥) – see Fig. 8
3. Continue depressing the knob whilst holding a lighted match to the burner.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds before releasing the knob.
5. If burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (4).
6. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.
7. Always make sure the control knob is in the off position when you have finished grilling.



Accessible parts may be hot when the grill is in use. Young children should be kept away.


OPERATION

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, open any windows and turn on mechanical ventilators to help remove the smoke.

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

It is normal for the flames on this burner to develop yellow tips as it heats up.


Depending on the food to be cooked the correct grilling height can be achieved by inverting the pan trivet into either the high or low position

	<ul style="list-style-type: none">• Care should be taken when removing pans from the grill, i.e. use of oven gloves, and by making use of the removable grill pan handle.• Always remove the handle when the pan is in use.
---	--

Using the Oven

1. Ensure gas cylinder/supply is connected and turned on.
2. Open door, push in the control knob and turn to full rate (Gas Mark 9, 240°C).
3. Continue depressing the knob whilst holding a lighted match or taper to the burner.
4. After the burner is lit continue depressing the knob for approximately 10 - 15 seconds.
5. Release the knob and turn to required heat setting.
6. If the burner has not lit within 15 seconds, release knob and wait at least 1 minute before repeating operations (2) to (5).
7. Place the oven shelf in the required position and close the door.
8. Although the oven heats up quickly a 10minute preheat is recommended. The oven should reach full temperature in about 15-20mins.
9. To turn off, rotate the control knob until the line on the knob is aligned with dot on the control panel.
10. Always make sure the control knob is in the off position when you have finished.

The oven shelf has been designed to allow good circulation at the rear of the oven. A raised bar at the rear of the shelf prevents 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. Installation of a shelf is the reverse of this procedure

	<ul style="list-style-type: none">• Ignition must be carried out with the door open.• The pans and trays supplied with this appliance are the maximum sizes recommended for use. Larger pans and trays may restrict good circulation of heat, increasing cooking times.• Always ensure food is properly cooked prior to serving.
---	--

OPERATION



Before using your oven for the first time we recommend the following procedure:-

Clean all surfaces with hot soapy water. Light the oven and set control knob to Gas Mark 5 (200°C). Heat the oven for about 30 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to cooked food. A non-toxic smoke may occur during this procedure, open any windows and turn on mechanical ventilators to help remove the smoke.




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. The table below provides a guide to the approximate temperatures at each of the shelf positions with respect to the gas mark setting.

Good use can be made of the temperature variation between the shelf positions if several dishes requiring different temperatures are 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, allow adequate spacing to ensure free circulation of heat. When roasting with aluminium foil ensure the foil does not impair circulation of heat or block any oven flue outlet.

Oven Temperature zones

Gas Mark					Dish
¼ - ½	90°C	110°C	130°C	Very cool	Meringues
1	110°C	130°C	150°C	Cool	Stewed fruit
2	120°C	140°C	160°C	Cool	Rich fruit cake, rice pudding
3	130°C	150°C	170°C	Warm	Baked custard, shortbread fingers
4	140°C	160°C	185°C	Moderate	Victoria sponge
5	155°C	180°C	200°C	Fairly hot	Whisked sponges, ginger nuts
6	170°C	190°C	215°C	Hot	Short crust pastry
7	185°C	210°C	230°C	Hot	Bread, scones, flaky pastry
8	200°C	220°C	245°C	Very hot	Puff pastry
9	215°C	240°C	260°C	Very hot	Quick browning

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.

Butane/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.

OPERATION

Do's and Don'ts

- DO Read the user instructions carefully before first use of appliance.
- DO Allow the burners 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 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 appliance as a space heater.
- DO NOT Put heavy objects onto open grill and oven doors.

MAINTENANCE

We recommend an annual service by an authorised service agent to maintain efficient appliance performance. In between annual service the 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.

INSTALLATION

Regulations and Standards

In your own interest of safety, it is law that all gas appliances are installed and serviced by an approved competent person, 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. Particular attention shall be given to the requirements regarding ventilation. Read the instructions before installing or using this appliance.

Ventilation

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

The European Standard EN1949 - "Specification for the installation of LPG systems in leisure and other road vehicles", specifies appliances be installed in accordance with the manufacturer's instructions, including the adequate provision to avoid the accumulation of un-burnt gases. We recommend a gas dispersal hole venting to the outside, with minimum size Ø12mm, maximum Ø25mm, which should be baffled to prevent direct draughts to the appliance.

INSTALLATION

Location of Appliance

This appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or a shower. LP gas appliances must not be fitted below ground level. e.g. in a basement

Position

This cooker is designed for use in a marine environment and can be used as either a free-standing appliance or can be mounted on built in gimbals. Used in its free-standing state, the appliance must be placed on a firm, flat and stable structure and secured as shown in Fig. 3.

Where the appliance is mounted on gimbals, there must be a minimum space of 50mm behind the appliance. However, we recommend a space of 205mm behind the appliance, allowing a 30° swing when in use at sea. The gimbals should be securely fixed to a substantial surrounding structure as shown in Figs. 2 and 4.

A horizontal distance of 200mm must exist between the edge of the burners and combustible material unless protected by a layer of non-combustible material. Unless the appliance is fitted with a glass lid a non-combustible heat shield (splash back) must be fitted onto the rear wall directly behind the appliance.

All combustible materials such as curtains and shelves must be kept well clear of the appliance. Any fitments such as a cupboard above the appliance must have a minimum clearance of 500mm between the fitment and the top of the pan support – see Fig. 4

The appliance must be positioned free from draughts, which may affect the combustion, and in a manner that will prevent the accumulation of unburned gas. When in use ensure that air vents are not inadvertently blocked or shut off.

Fitting the cooker

1. Remove the two screws towards the rear top of the cooker. (fig 5)
2. Replace the two screws with the addition of the fiddle rail. (fig 6)
3. Remove the two screws towards the front of the cooker and fit the front fiddle rail. (fig 7)
4. Insert the pan holders and hold them in place with the pan holder knobs.
5. Inside the grill compartment you will find four small holes in the base. Take the grill pan cradle with the double bars positioned towards the front and align the legs of the cradle with the holes in the grill compartment base, then simply push the cradle into the holes. The cradle is fitted in this way to enable easy access to clean the grill compartment base.

The performance of this appliance meets the requirements of the European Standard for Domestic Cooking Appliances (EN30) which specifies a maximum allowable temperature rise of the furniture into which the appliance is installed of 65°C above the ambient temperature. It is important the installer verifies the furniture construction material and that it is suitable for the application - i.e. plastic materials used in the construction may have a softening point lower than the maximum allowable temperature rise specified in the European Standard.

INSTALLATION

Gas Connection

Refer to the diagrams for its location. The appliance can be installed either fixed or 'gimballed' it is important to adhere to the instructions for the type of installation chosen.

Gimballed installation:-

A flexible hose **must** be used for connection to the gas supply and adhere to the following requirements.

- Comply to all local, national and European regulations
- Connection is provided at the rear to connect the hose
- The hose length **MUST** not exceed 1.2m.
- Hose is of adequate diameter for maximum gas consumption of appliance
- Ensure the hose will not kink or squash when using the gimbal.
- Ensure the hose is not likely to be damaged or cut.
- The hose should not come into contact with hot surfaces.

Fixed installation:-

All fixed installations **must** be connected by copper tubing, connection is provided at the rear.

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 flames on either the top burners or grill show a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in soot) 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.

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





- After installation the appliance **MUST** be tested for soundness
- Test ALL burners on high and low flame for flame stability.
- The gas supply input pressure **MUST** not rise or fall significantly from nominal when ALL appliances connected to the supply are operated simultaneously. If **NOT** installed to the manufacturers instructions detailed herein, we the manufacturer can not be held responsible for any problems that occur, or poor performance that is perceived/witnessed.

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.

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 from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness.

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

Model Name & Series Number				
G30	CAT I ₃ + (28/30-37)	CAT I ₃ B/P(30)		
G31	BUTANE 28-30mbar	BUTANE 30mbar		
	PROPANE 37mbar	PROPANE 30mbar	Spark Ignition	
MQn	Power kW (g/hr)	Model Number	Voltage ~ 50Hz	
CE	Pin Number	Serial Number	Power kW	
Country Codes 1		Country Codes 2	QC Pass	Order No



This appliance must not be modified or adjusted unless authorized and carried out by the manufacturer or his representative. No parts other than those supplied by the manufacturer should be used on this appliance.

1. Remove appliance from housing

Shut off gas supply. Gain access and disconnect the gas situated at the rear of the appliance. Loosen the retaining nuts sited on the gimbals, lift out the appliance.

2. Remove the hob surface

Shut off gas supply. Lift off the pan rest and remove the screw securing each burner cap and spreader. Carefully remove the control knobs and unscrew the recessed fixing nuts. Remove the 2 screws securing each burner cup and the nuts securing each thermocouple to the hob. Also remove the screws retaining the grill hood in the centre of the hob. Unscrew 2 screws securing the hob top on each side of the appliance. Lift the hob top off the burner cups and slide forwards off the gas controls. The hob surface should be put onto a suitable surface.

3. Control replacement –Hob and Grill

Shut off gas supply. Remove the hob surface (2). Unscrew the corresponding pipe and thermocouple from the control. Disengage the control from the gas rail and remove.

4. Control replacement - Oven thermostat

Shut off gas supply. Remove the hob surface (2). Open the oven door and push the probe back out through the hole in the rear of oven. Undo the manifold, the oven gas pipe and the thermocouple from the control tap. Then remove the control. Remove the fittings off the old control and fit on the replacement.

5. Remove the grill burner assembly

Shut off gas supply. Remove the hob surface (2). Release the clip securing the injector holder. Unscrew the thermocouple from the control and lift out the complete grill assembly.

6. Hotplate burner injector

Lift off the pan rest, remove the screw securing each burner cap and spreader and lift off. Unscrew the injector.

7. Grill burner injector

Shut off gas supply. Remove the hob surface (2). Release the retaining clip on the injector holder, disengage the grill pipe from the control and remove the injector.

8. Oven burner injector

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.

9. Bypass replacement – oven only

Shut off gas supply. Remove the hob surface (2). Locate the Bypass jet on front of control. Unscrew completely the bypass and gently lever out from its seating.

10. Hob and grill thermocouples

Shut off gas supply. Remove the hob surface (2). Unscrew the thermocouple from the control. Unscrew the nut at the burner.

11. Oven thermocouple

Shut off gas supply. Remove appliance from housing (1). Unscrew the thermocouple from the control. Inside the oven cavity, the thermocouple is found just above the burner on the right hand side. Unscrew the locknut and pull out the thermocouple from the rear of the appliance.

12. Removing - Oven Door / Inner glass / Hinges

Open the door and remove the screws retaining each hinge to the oven side panel. Lift and remove door assembly from oven cavity. To replace a hinge remove the two retaining screws from the door trim and slide out the hinge. If required the door inner glass may be removed for cleaning by releasing the clamping screws in each door trim, removing the top vent trim and sliding inner glass out from its retaining channels. To replace, follow above in reverse order.