

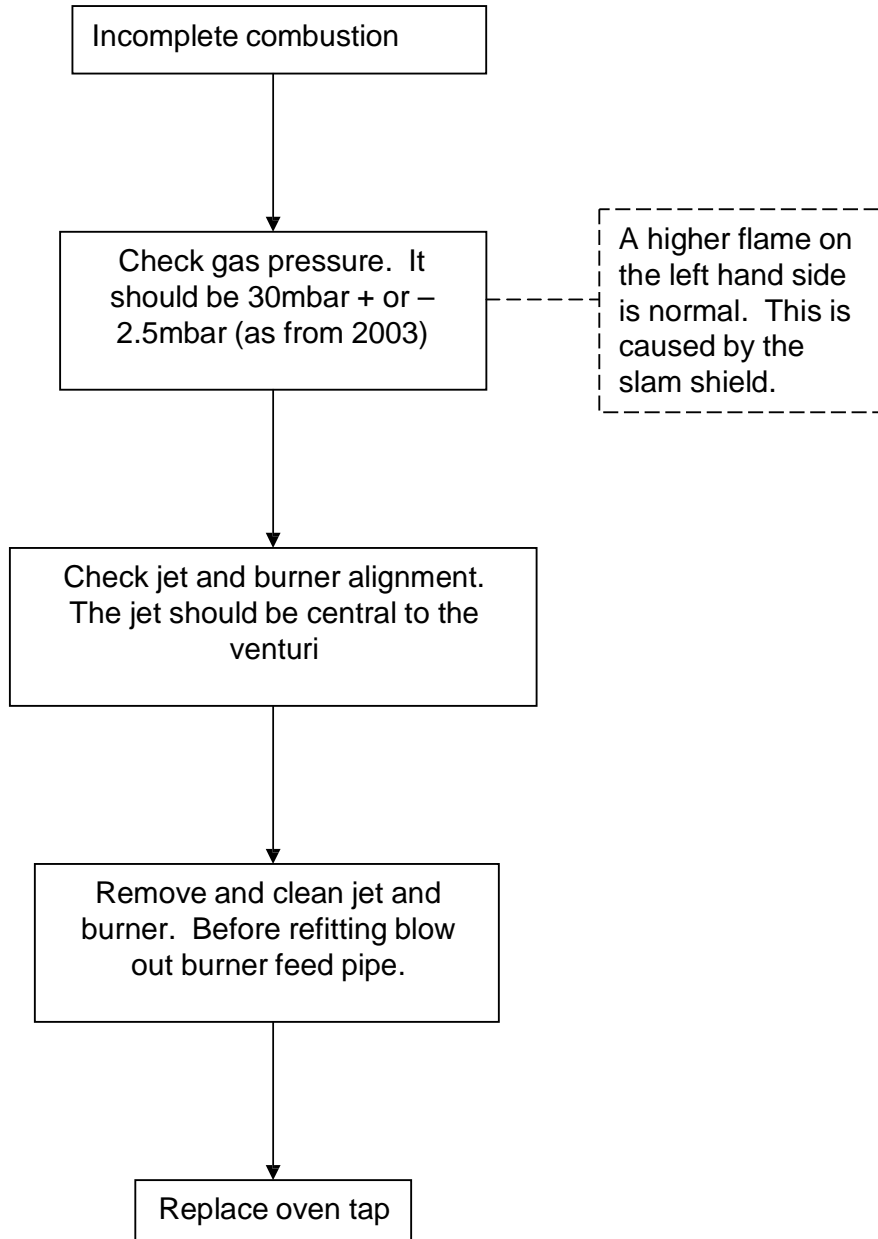


IMPORTANT INFORMATION

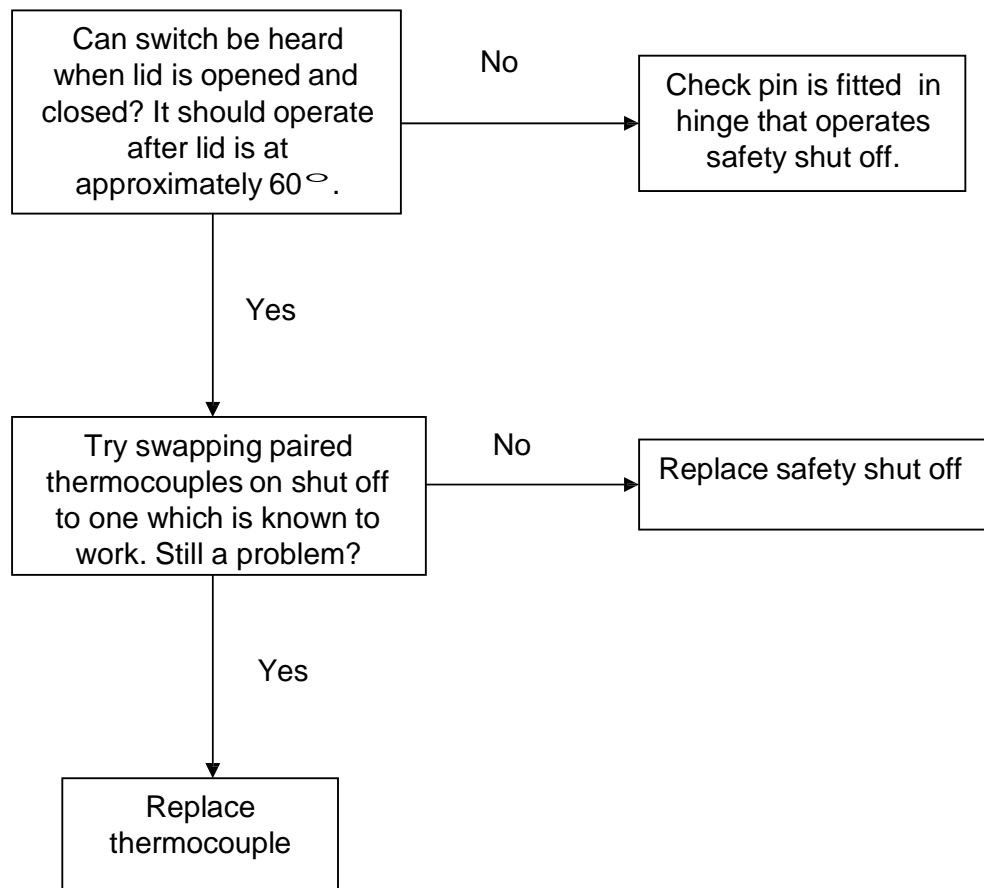
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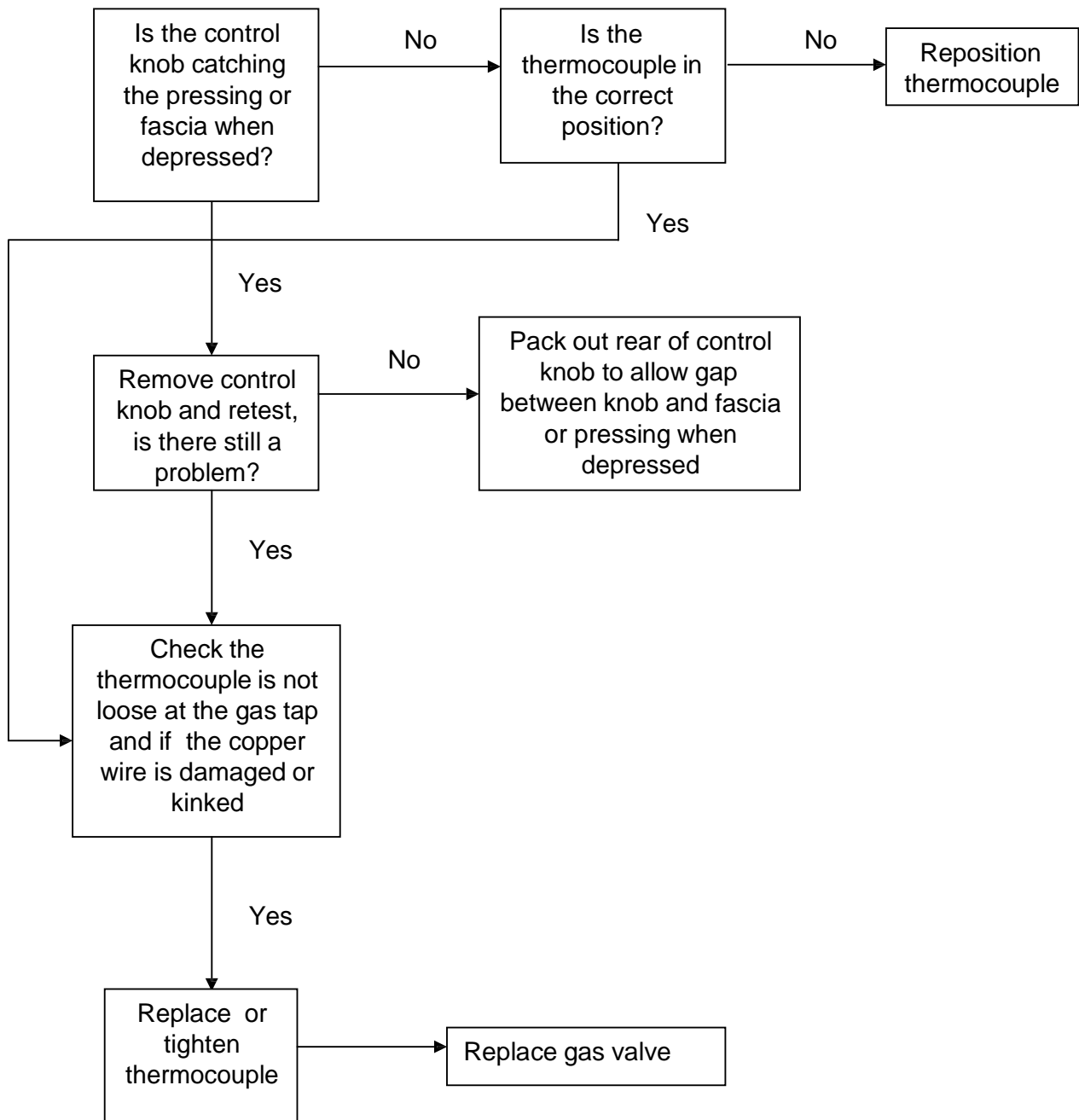
Burner Has Yellow Flame



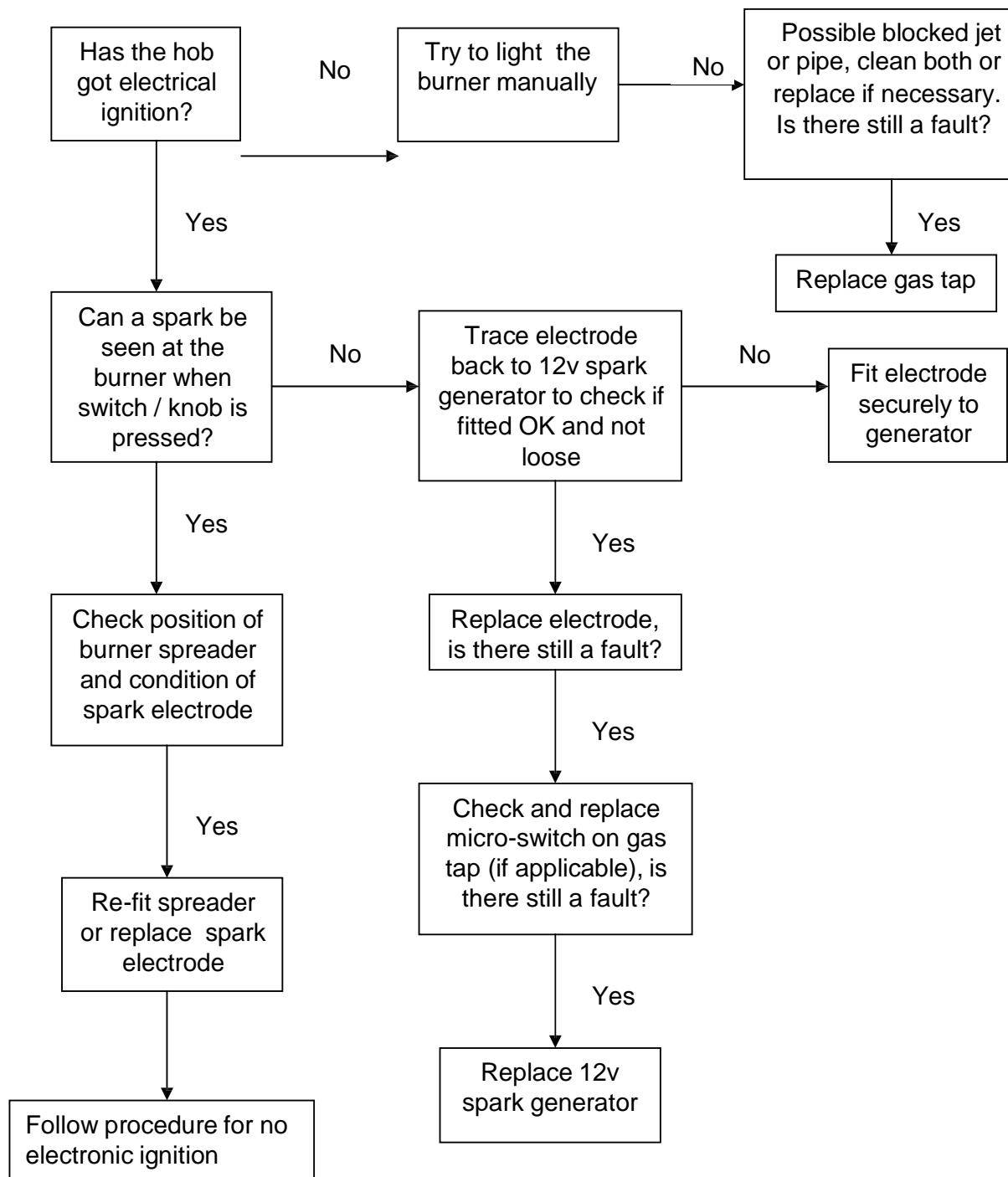
Burner On Hob Will Not Stay Lit - With Gas Shut Off



Burner Will Not Stay Alight On Grill Or Oven And Hobs - Without Gas Shut Off

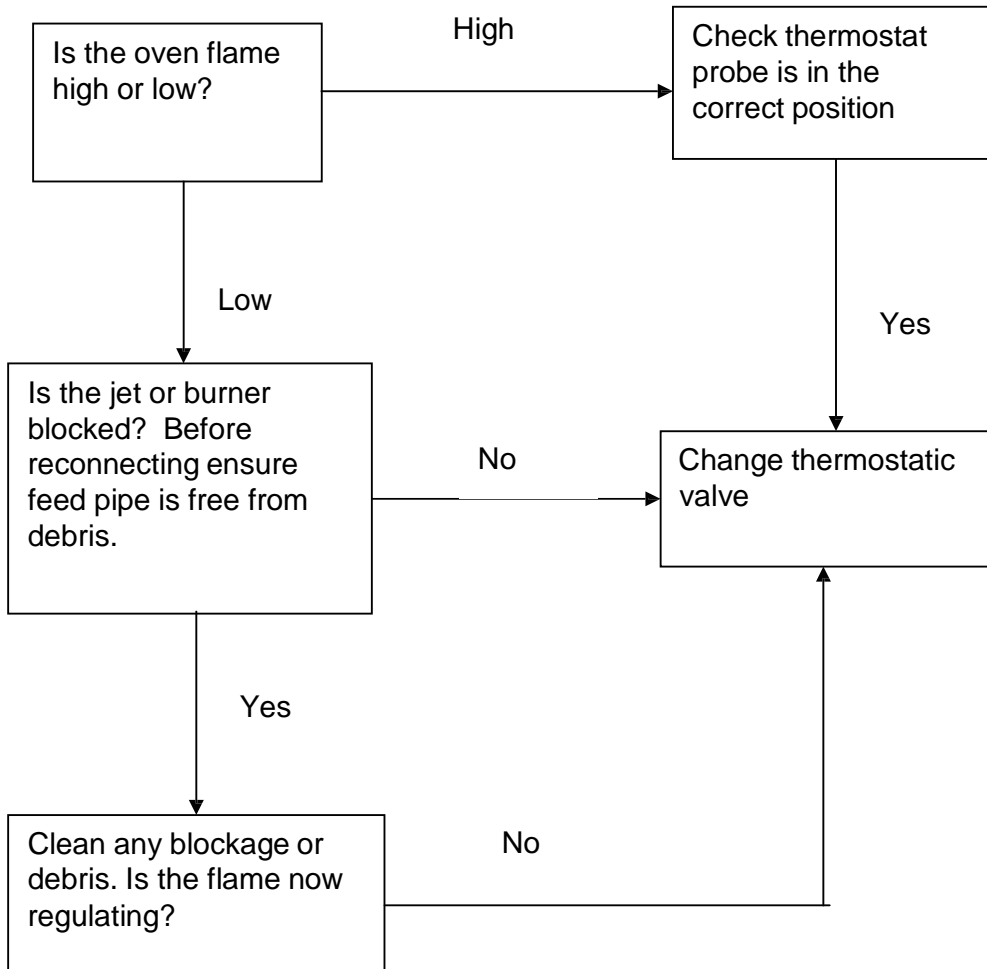


Gas To Hob But Burner Will Not Light



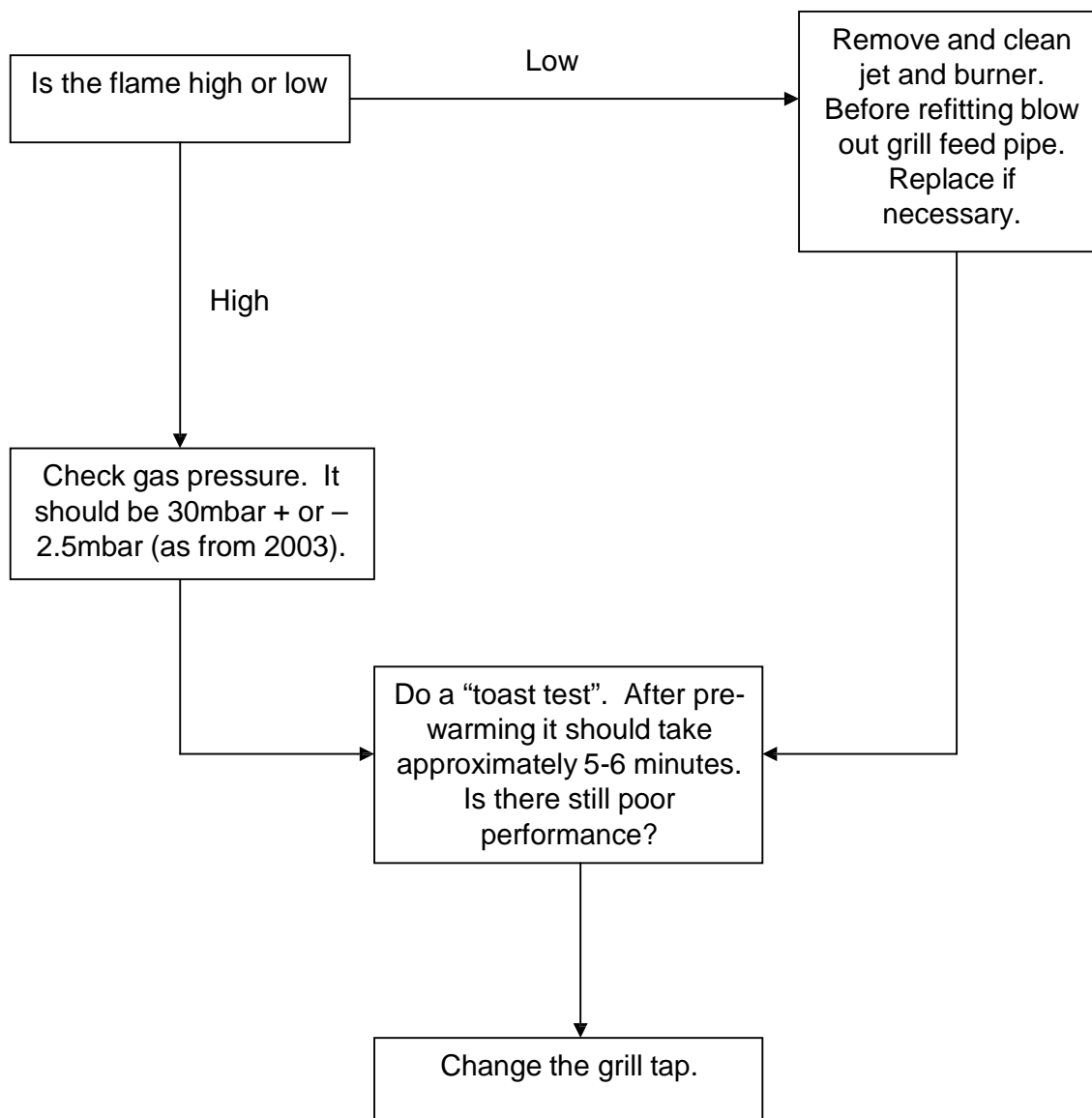
Oven Flame Will Not Regulate

Light the oven and run on full power for 5 minutes then turn down the thermostat to the lowest setting. If the flame remains the same there is a fault.



Poor Performance On Grill

Please see "Radiant Grill Burner" fact sheet for correct flame 3 pattern. As of 2003 the grill burner has changed and there is only a small flame in the centre but this does not affect the performance.



Information Circular RADIANT GRILL BURNER

With the forthcoming implementation, in September 2003, of the new European Standard :-
EN1949 – Gas Installations in Leisure Accommodation Vehicles

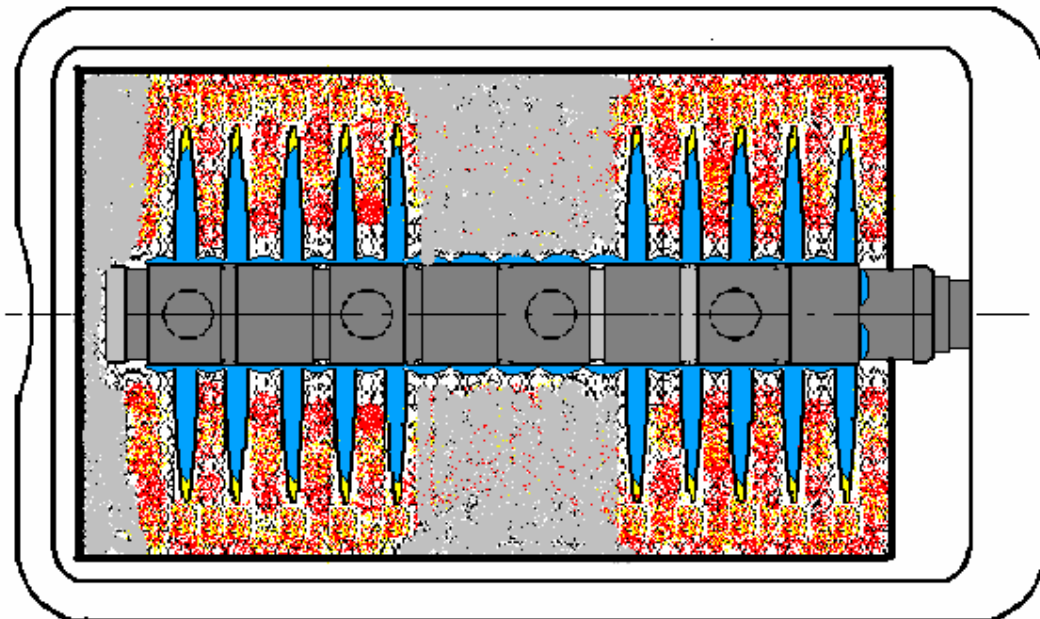
we have introduced changes to our Radiant Grill Burner. All products having a grill, will in the near future be manufactured with:-

1. New burner ports on Grill Tube.
2. New shape venturi tube
3. New injector bracket and holder.

The changes have been made following extensive trials in our in-house test facilities and ensure the grill performs efficiently at both the gas pressures listed in **EN30** and the new **EN1949**.

le	EN30 BUTANE (28 – 30mbar) PROPANE (37mbar)	EN1949 BUTANE (30mbar) PROPANE (30mbar)
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The new grill can be distinguished from other grill units through visual inspection of its flame pattern, as shown in the diagram below.



Poor Performance on Oven

Check gas pressure to appliance. It should be 30mbar + or - 2.5mbar with all appliances on. On older vehicles without fixed regulators gas pressures may be 37mbar for Propane or 28mbar for Butane. Australian appliances run on a lower pressure.

The oven on maximum for 15 minutes should achieve a temperature of approximately 240°C + or - 15°C at the centre shelf position.

