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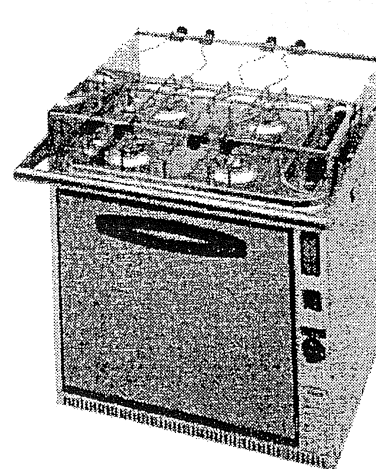
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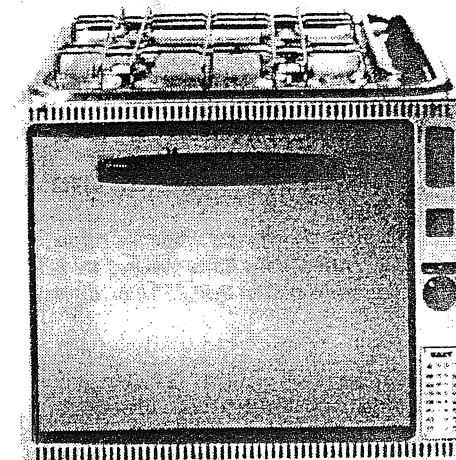
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# INSTRUCTIONS

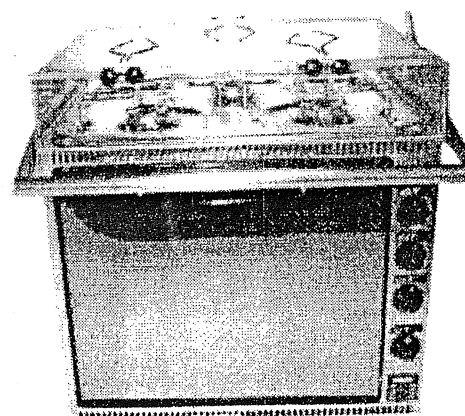
## 7000 SERIES CARAVAN AND MARINE COOKERS



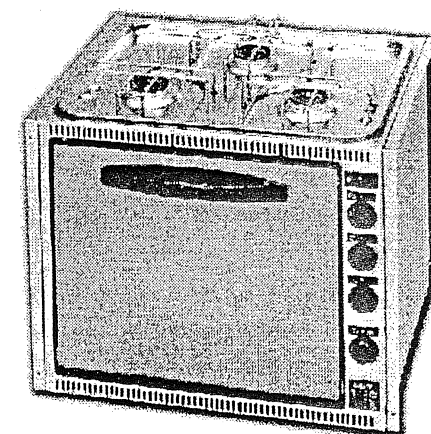
Mod. 0311 FGTVN



Mod. 0311 FGT



Mod. 0335 FGTVN



Mod. 0335 FGT

**SMEV** SRL

SOCIETA' METALLURGICA VENETA



36061 Bassano del Grappa (VI) ITALIA - Fraz. Marchesane Tel. 0424/500006-10 r.a. - Telefax 0424/50196

# IMPORTANT INFORMATION

This appliance is NOT a heating appliance and it must not be used for this purpose at any time.

Do not spray aerosols in the vicinity of the appliance whilst it is in operation.

Do not store laundry detergents, ironing aids, etc. close to the appliance.

## APPLIANCE SPECIFICATIONS

Nominal hourly gas consumption & injector sizes :

MODEL	BURNER	INJECTOR ORIFICE	MJ/H
0311 FGT	HOT PLATE	0.72 mm	6,5
	GRILL	0.62 mm	5,0
	OVEN	0.57 mm	4,0
0311 FG TN	TOTAL		35,0
0335 FGT	HOT PLATE	0.72 mm	5,8
	GRILL	0.65 mm	5,0
	OVEN	0.57 mm	4,0
0335 FG TN	TOTAL		26,4

## HOT PLATE BURNER OPERATION

There are several variations available for the hot plate burners, being:-

- (a) Those fitted with flame failure protection.
- (b) Those fitted with electronic ignition.
- (c) Those without either of the above.

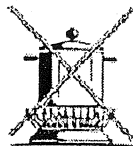
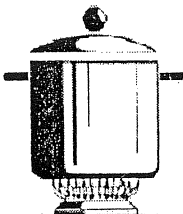
### (a) Flame Failure Protection

To operate turn the knob counter clockwise to the HIGH position, and depress firmly. When the burner is lit, continue to hold down for a further 15 seconds and then release slowly. The burner should remain alight. If not, turn knob clockwise to the OFF position, wait 15 seconds and then repeat the above actions.

- (1) The Electronic Ignition is operated by depressing the push-button situated below the four knobs, which will create a spark at all burners. Release the push-button when the selected burner lights.
- (2) Depress and turn the knob counter clockwise to the HIGH position, and light the burner by means of the Hand held ignition means held close to the burner.

### NOTE:

For the efficient use of the burner, always ensure that the saucepan base used covers the flame. If the flame overlaps the sides of the pan, reduce the flame size. The use of pans greater than 250 mm. diameter for long periods is not recommended.



# GRILL BURNER OPERATION

## IMPORTANT INFORMATION

It is imperative that the oven door is fully open when lighting the grill burner.

### (a) Electronic Ignition Models

Push in and turn fully clockwise the knob on the front right hand side of the oven and press in firmly. A spark will occur and the burner will ignite. Continue to hold the knob firmly pressed in for 15 seconds, and then release slowly. The burner should remain alight, and the sparking cease. Should the burner not remain alight, turn off and wait 15 seconds, and then repeat the above actions, ensuring that the knob is fully and firmly pressed in, and the oven door fully open.

### (b) Non - Ignition Models

Follow the procedure above, except that the burner will be ignited by means of a match, taper or hand held igniter.

## USE OF THE GRILL

The shelf may be placed in two positions for grill use. It is recommended that the upper position be selected for meat and toast.

Whilst the grill is in use, the heat shield located in the top of the oven must be fully extended and the oven door closed to the stop provided. (see fig. 1).

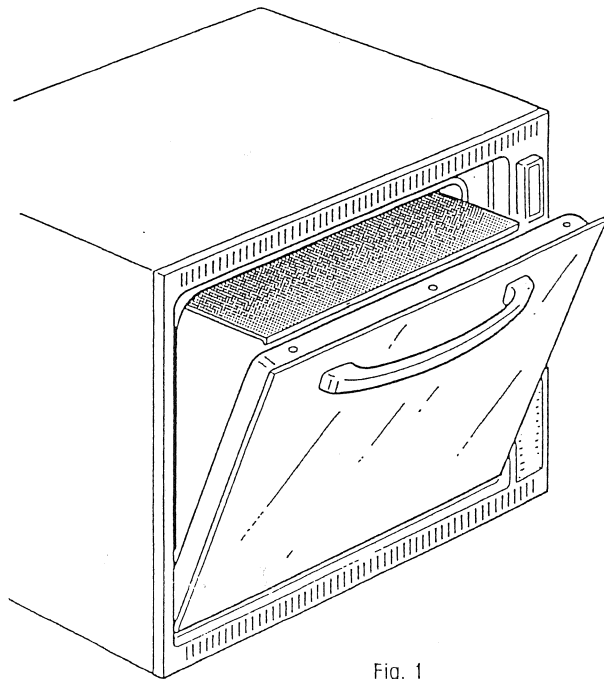


Fig. 1

# OVEN BURNER OPERATION

## IMPORTANT INFORMATION

It is imperative that the oven door is fully open when lighting the grill burner.

### (a) Electronic Ignition Models

Push in and turn fully counter clockwise the knob on the right hand side of the oven, and press in firmly. A spark will occur and the burner ignite. Continue to hold the knob firmly pressed in for a further 15 seconds, and then release slowly. The burner should remain alight and the sparking cease. Should the burner not remain alight, turn off, wait 15 seconds and then repeat the above actions, ensuring that the knob is fully and firmly pressed in and the oven door fully open.

### (b) Non Ignition Models

Follow the procedure above, except that the burner will be ignited by match, taper or hand held igniter.

## USE OF THE OVEN

The temperature of the oven is regulated by rotating the thermostat knob back to the number which represents the following temperatures.

1	130° C
2	160° C
3	180° C
4	200° C
5	220° C
6	240° C

The following hints on the oven use are indicative of its operation.

Dish	Shelf Position	Knob No.	Cooking Time
Fruit Pie	top	3	40 mins
Scones	top	5	15 mins
Fruit cake	middle	2-3	1 hr 45 mins
Bread (1 kg)	middle	5	35 mins
Lamb roast	middle	3	60 mins 1 kg + 25 mins
Beef roast	middle	3	60 mins 1 kg
Chicken	middle	3	60 mins 1 kg

It is recommended that 200 mm cake tins be used. Always pre-heat oven before cooking.



# Warranty Policy And Registration Card For

## SMEV Srl Ovens, Grillers, Burners and Sinks

# THE CAMEC GROUP

## Warranty Policy For

**SMEV range of Ovens, Grillers, Burners and Sinks**

*Congratulations on purchasing a quality SMEV product*

1. The products covered by this warranty policy are restricted to the SMEV product range as marketed within Australia by The Camec Group on behalf of SMEV Srl., the manufacturer.
2. The goods are warranted against defect in manufacture for a period of **12 months** from the date of purchase by the consumer. Proof of purchase may be required to substantiate any claim.
3. All claims must be authorised by The Camec Group.
4. The Camec Group reserves the right to replace / repair and / or rectify any part of this product which proves upon inspection by Camec personnel, or its nominated agent, to be defective in material or workmanship. All transportation costs, travelling time and incidental expenses related to any claim are to be borne by the purchaser / user.
5. In no event will The Camec Group be liable for accidental or consequential claims for damages caused by neglect, abuse, alterations or use of unauthorised components. Nor is The Camec Group responsible for any defect as a result of improper installation.



**THE  
CAMEC  
GROUP**

### Head Office – Victoria

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Victoria 3175  
Australia

Phone: **(03) 9799 6455**

Fax: **(03) 9799 6466**

Email: **camec@camec.com.au**



### WARRANTY REGISTRATION

Please complete, tear off and return this section within 14 days of purchase to assure registration of your warranty

Name \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_ Fax: (\_\_\_\_) \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_

Purchased From \_\_\_\_\_ City \_\_\_\_\_

Representative \_\_\_\_\_ Date Purchased \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Please use reverse side of card for posting to The Camec Group

# SERVICE AGENT ENQUIRIES

For location enquiries regarding your local  
CAMEC approved Service Agent  
Please contact:



## Head Office – Victoria

47-63 Remington Drive  
Dandenong South  
Victoria 3175  
Australia

Phone: (03) 9799 6455

Fax: (03) 9799 6466

E-mail: [camec@camec.com.au](mailto:camec@camec.com.au)

Postage  
Paid  
Australia

Reply Paid 126  
The Camec Group  
47-63 Remington Drive  
Dandenong South  
Victoria 3175  
Australia

## USE OF SPIT (Option)

The spit is supported by two brackets which are fitted to locations provided in the roast pan (see fig. 2). The spit bar is located with the round sections located in the brackets. The shelf must be removed from the oven, and the tray placed in the base of the oven with the round disc of the spit rod in the right hand side. Slide the tray and spit into the oven until the disc locates with the magnetic drive on the spit motor. The motor is operated by depressing the switch above the thermostat knob, which will also turn on the oven light.

Close oven door when spit is in operation.

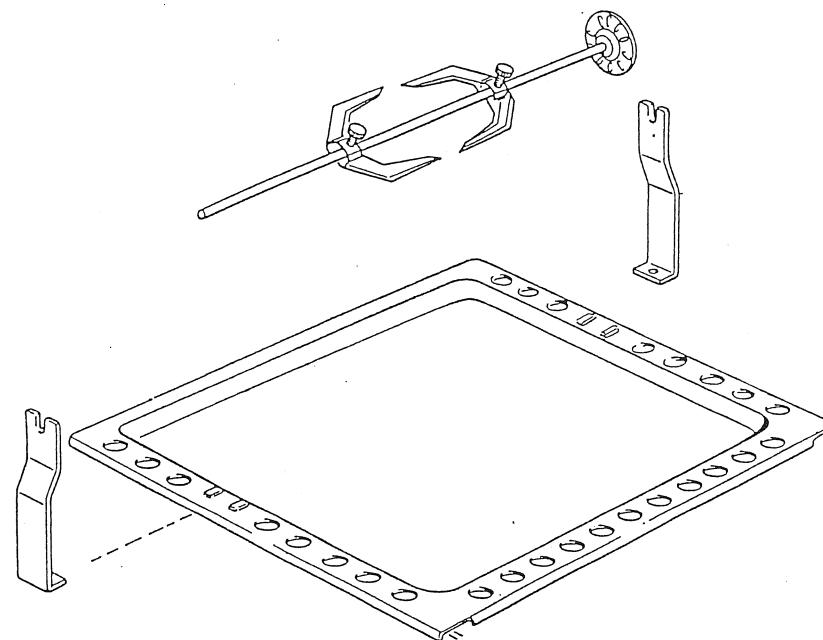


Fig. 2

**CLEANING:** Use care in removing the trivet for cleaning. Use soapy water only.

Our shelves and grill tray should also be cleaned using soapy water. Do not use harsh detergents.

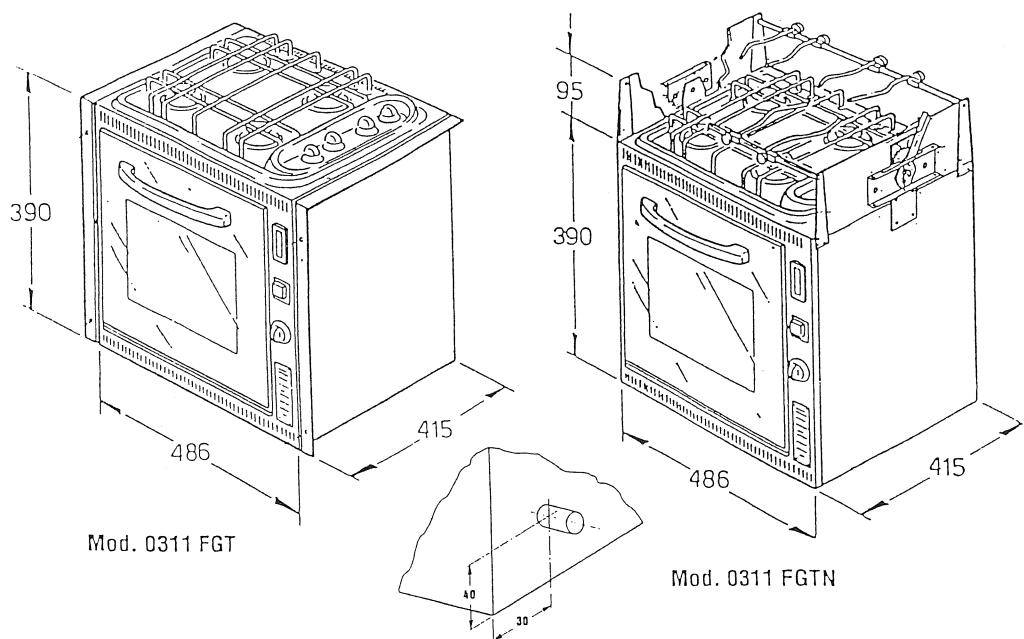
When replacing trivet, ensure that plastic guides are not damaged.

# SMEV 7000 SERIES RANGER

## INSTALLATION INSTRUCTION

**GENERAL:** The SMEV 7000 Series Rangers are intended for installation in Caravan, Recreational Vehicles and marine Craft, and are for use with Propane Gas only.

Installation of the appliance must be in accordance with these Instructions, relevant Federal and State Regulations, or with the requirements of Section 5.12, 6.6 and 6.7 of AG601 "Gas Installation Code" published by Australian Gas Association. For information regarding inputs and gas pressures refer to the Date Plate attached to the appliance.



## INSTALLATION:

### (1) Caravan and Recreational Vehicles

The installation position should be such that the clearances from combustible materials which are specified in Cl. 5. 12. 1. 1. of AG601 are met.

The required opening in the bench is shown in Fig. 1. The fixed inlet pipework should terminate at the rear L. H. side of the opening and be fitted with an approved manual shut-off valve which is firmly fixed. To provide the necessary flexibility needed for installation and maintenance, an approved LPG flexible hose, having a bore of 8 mm should be used. The length of the hose should be not less than 500 mm or greater than 800 mm. The maximum temperature rating of the hose shall not be less than 65° C (Class D). Alternatively, annealed copper coil may be used in caravan installation.

The inlet connection to the appliance elbow is by means of a 3/8SAE standard flare nut.

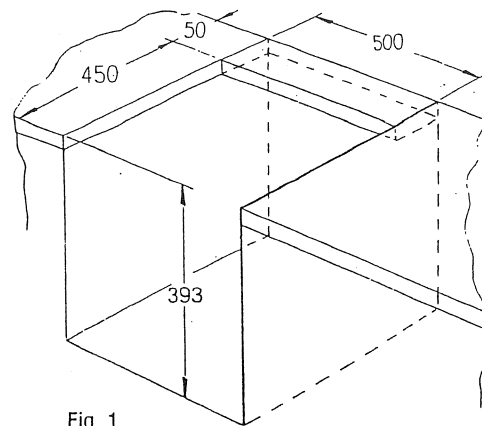


Fig. 1

Mod. 0311 FGT

Following connection of the hose or coil to both the manual shut-off valve and the appliance inlet connection, and before final installation, a leak test of the relevant joints should be carried out, to ensure that they are gas-tight.

The appliance is secured into the opening by means of screws through the holes provided in the front and top fixing angles.

The electrical connection 12VDC should be made to the terminal block at the rear of the unit.

Test all burners before leaving, to ensure correct operation of the ignition and flame failure protection.

If any problem should arise which causes non-operation of the appliance, contact the supplier.

### (2) MARINE INSTALLATION

- (1) Remove front bar (2 screws) and long side arms (2 screws each side) from the cooker.
- (2) Fix long arms to the centre of the sides of the prepared opening, flush with the top, using suitable fixing means (Fig. 2).
- (3) Slide cooker channels onto the fixed arms, ensuring that the channels are outside the fixed arms.
- (4) Locate in correct position and fix channels together, using 2 screws each side previously removed. There are 3 possible locations available.
- (5) Refit front bar.

To prevent cooker movement when not being used, push lever on right hand side firmly to the rear, ensuring that the teeth on both elements are fully engaged.

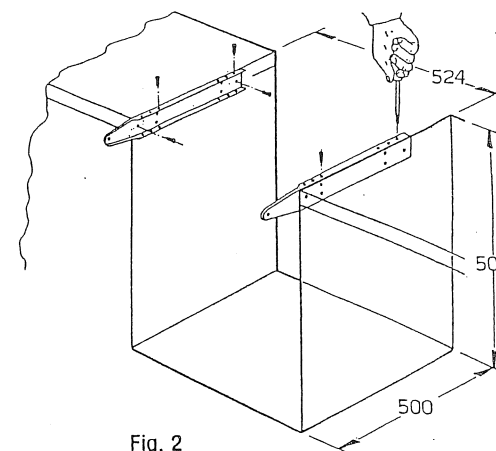
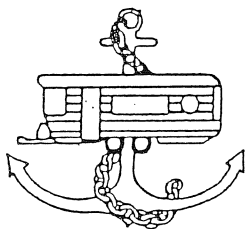


Fig. 2

Mod. 0311 FGTH

Gli apparecchi **SABV** indicati nel presente manuale sono installati da:  
 Die **SABV** geräte, die in diesen bedienungsleitungen angegeben sind, sind eingebaut von:  
 Les appareils **SABV** indiqués dans le manuel sont équipés par:  
 The **SABV** appliances listed in this instructions book are fixed by:



## THE CAMEC GROUP

Head Office:  
 39-41 Winterton Road,  
 Clayton 3168  
 Victoria, Australia

Telephone: (03) 9562 9888  
 Facsimile: (03) 9562 9092

NOTE:


**SABV** SRI

SOCIETÀ METALLURGICA VENETA



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