



REV 8

Instructions for Installation, Operation & Service

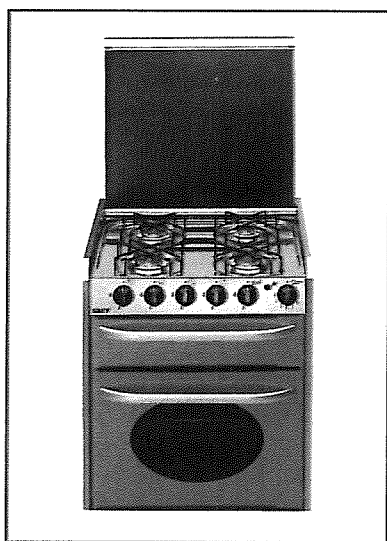


Models 401 & 402 with Gas Electric Hob Option
Caravan and Recreation Hob, Grill and Oven

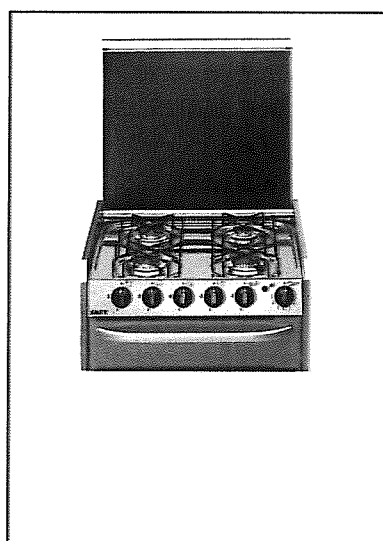
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Name & model number:



Mod. 401 Hotplate, Grill & Oven



Mod. 402 Hotplate & Grill

Description: A compact propane-fuelled Oven, Grill & Hotplate ideally suited for caravan, marine and recreational use. Ignition of burners is electronic.

SPECIALIST COMPONENT SUPPLIER TO THE CARAVAN, RECREATION VEHICLE AND MARINE INDUSTRIES

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GENERAL SAFETY INSTRUCTIONS



IF YOU SMELL GAS:

- 1) OPEN WINDOWS AND IMMEDIATELY EVACUATE ALL PEOPLE OUT OF CARAVAN, CAMPERVAN, MOBILE HOME, ETC
- 2) DO NOT TOUCH ELECTRICAL SWITCHES, LIGHT MATCHES, SMOKE OR DO ANYTHING THAT COULD IGNITE GAS.
- 3) EXTINGUISH ANY OPEN FLAMES.
- 4) CLOSE CYLINDER OR TANK SUPPLY VALVES. DO NOT TURN ON VALVES UNTIL LEAK HAS BEEN CORRECTED.
- 5) IMMEDIATELY CALL AN **AUTHORIZED SERVICEMAN**.

WARNINGS



DO NOT STORE OR USE PETROLEUM OR OTHER FLAMMABLE VAPORS, LIQUIDS OR ITEMS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

ALL GAS BURNING APPLIANCES CONSUME AIR (OXYGEN). TO AVOID ENDANGERING YOUR LIFE, DO NOT USE THIS APPLIANCE IN UNVENTILATED STRUCTURES. MAKE SURE THERE IS AN OPEN WINDOW OR DESIGNATED VENTILATION OPENING TO PROVIDE AIR SUPPLY. DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

THIS APPLIANCE IS DESIGNED TO BE OPERATED ON PROPANE ONLY. DO NOT ATTEMPT TO USE THIS APPLIANCE WITH OR CONVERT IT TO ANOTHER TYPE OF GAS.

DO NOT OPERATE APPLIANCE WHEN TRAVELLING, REFUELING OR IN A CONFINED SPACE.

THIS APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS UNLESS THEY HAVE BEEN ADEQUATELY SUPERVISED BY A RESPONSIBLE PERSON TO ENSURE THAT THEY CAN USE THE APPLIANCE SAFELY. YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

KEEP APPLIANCE CLEAN AND PROPERLY ADJUSTED. HAVE IT INSPECTED AND SERVICED EACH YEAR BY AN AUTHORIZED PERSON.

IF THE APPLIANCE IS TO BE LEFT UNUSED FOR ANY LENGTH OF TIME, IT IS RECOMMENDED THAT THE GAS SUPPLY BE TURNED OFF AT THE CYLINDER OR MAIN SUPPLY VALVE FEEDING THE APPLIANCE.

NEVER CHECK FOR GAS LEAKS WITH AN OPEN FLAME.

THIS APPLIANCE MUST BE WIRED AS PER AS/NZS3000, TO INCLUDE A CIRCUIT BREAKER OR SWITCH.

THIS APPLIANCE MUST BE CONNECTED WITH WIRING OF AN APPROPRIATE TEMPERATURE RATING EXCEEDING T75.

APPLIANCE SPECIFICATIONS

NOMINAL HOURLY GAS CONSUMPTION & INJECTOR

PROPANE GAS

	BURNER	INJECTOR ORIFICE	Mj/h
OPTIONAL ELECTRIC	FRONT LH	0.72 mm	6.4
	FRONT RH	0.72 mm	6.4
	REAR LH	0.72 mm	6.4
	REAR RH	N/A	230-240 V A.C. 800 WATTS
	GRILL	0.57 mm	4.0
	OVEN	0.62 mm	5.0
	OVEN	0.57 mm	4.0

TOTAL MAX NOMINAL GAS CONSUMPTION

401 - HOTPLATE, GRILL & OVEN	32.2
402 - HOTPLATE AND GRILL:	28.2

OVERALL DIMENSIONS:

MODEL	401	402
HEIGHT	652 mm	278 mm
WIDTH	489 mm	489 mm
DEPTH	515 mm	515 mm

Note: Model 401 Height includes 60mm high Stainless Steel Vent that must be used in ALL installations. The above overall dimensions include the trivet (pan support), control knobs and handles

Test point pressure: 2.75 kPa.

Data label: The Data Plate is located Inside Grill Door.

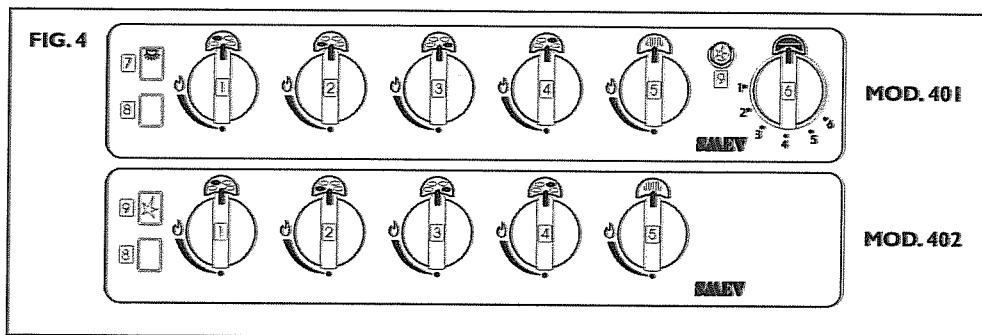
The data plate, will register your Model Number, Serial Number and Date of Manufacture. Record these details here, for easier access if the need for servicing should arise.

Model Number _____

Serial Number _____

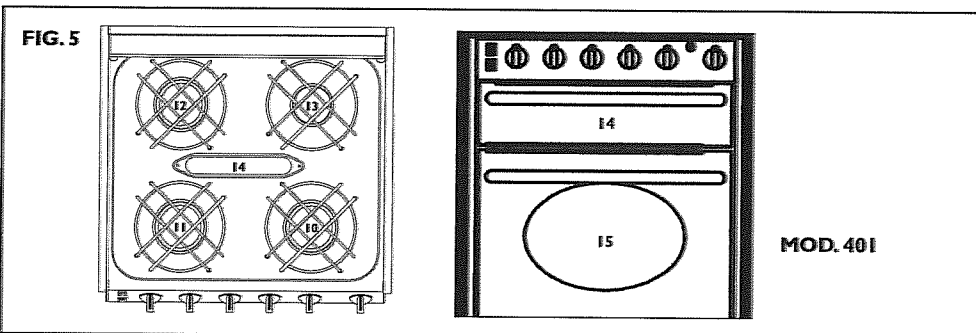
Date of Manufacture _____

OPERATION



CONTROL PANEL (Fig. 4)

1	Semi-rapid Burner or Electric Element (12) control knob
2	Semi-rapid Burner (11) control knob
3	Semi-rapid Burner (10) control knob
4	Right auxiliary Burner (13) control knob
5	Grill Burner control knob (14) control knob
6	Oven Burner control knob
7	Oven lamp switch
8	Oven Rotisserie switch (optional)
9	Burners ignition switch



BURNERS / ELEMENT (Fig. 5)

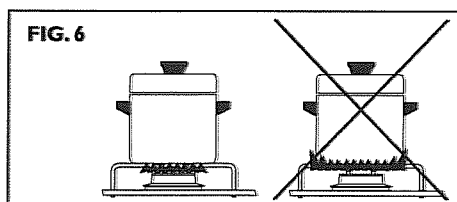
10	Semi-rapid burners or Electric Element	6.4 Mj/h or 800 watts
11		
12		
13	Auxiliary burner	4.0 Mj/h
14	Grill burner	5.0 Mj/h
15	Oven burner	4.0 Mj/h

THIS APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION.

CHOICE OF BURNER

Choose the burner suitable for the pan dimensions making sure the burner flame does not extend beyond the pan base (Fig.6).

BURNER	PAN DIAMETER	
	MINIMUM	MAXIMUM
Auxiliary burner (13, fig. 5)	6 cm	16 cm
Semi-rapid burner (10-11-12, fig. 5)	16 cm	22 cm



Place the pan centrally on the burner so that it is stable on the pan support.

APPLIANCE IGNITION

1) MANUAL HOTPLATE IGNITION:

- Push control knob in slightly, turn to ignition position (Large flame symbol).
Light burner with match or lighter keeping the control knob pressed in for 3-5 sec.
- Release knob and turn to the required heat setting (large or small flame symbol).

2) AUTOMATIC HOTPLATE IGNITION:

- Push control knob in slightly, turn to ignition position (Large flame symbol).
Ignite the burner by pressing the ignition button; keep the control knob pressed in for 3-5 seconds.
- Release knob and turn to the required heat setting (large or small flame symbol).

IMPORTANT: IF THE BURNER DOES NOT IGNITE IMMEDIATELY, TURN THE KNOB TO "MINIMUM RATE" POSITION AND REPEAT THE OPERATION.

If ignition is still not possible have the appliance checked to ensure that there is gas and/or electrical supply. If the unit still fails to ignite turn the gas off at the main supply and contact the retailer.

3) IGNITION OF APPLIANCES WITH THERMOSTAT:

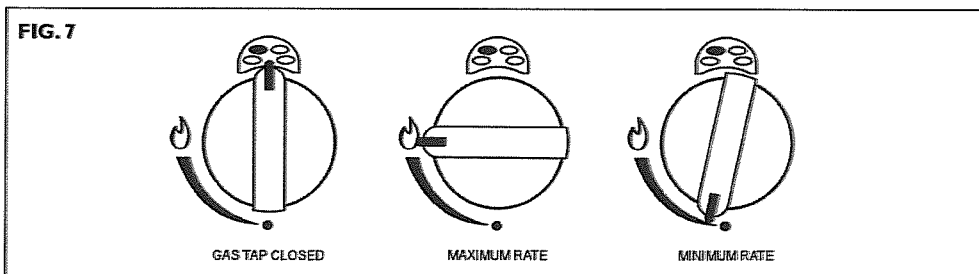
Proceed according to paragraphs 1 and 2, with or without electronic ignition. The ignition position is obtained by turning control knob on a position between 1 and 6.



CAUTION:

IGNITE OVEN AND GRILL BURNER WITH DOOR COMPLETELY OPEN ONLY

GAS FLOW SETTING (Fig. 7)



GRILL OPERATION

Before using the grill for the first time, let it run at maximum temperature for the duration of 15 minutes.

For best results it is advisable to preheat for a few minutes the grill.



CAUTION:

WHEN GRILLING, GRILL COMPARTMENT DOOR MUST BE LEFT COMPLETELY OPEN.

DURING AND IMMEDIATELY AFTER USE ACCESSIBLE PARTS MAY BE HOT; DO NOT TOUCH THEM AND KEEP CHILDREN AWAY.

GLASS LIDS MAY SHATTER WHEN HEATED. TURN ALL THE BURNERS OFF BEFORE CLOSING THE LID.

During grill operation, do not obstruct the hole in the centre of the burners where heat and smoke can come out.

OVEN OPERATION

Before using oven for the first time, let it run at maximum temperature for the duration of 30 minutes, without foodstuffs inside.

In the event of the burner flame being accidentally extinguished, turn off the burner control knob and do not attempt re-ignite the burner for at least 1 min.

For ovens with thermostat the different positions of the knob correspond to the following temperatures in °C of the oven.

POSITION	1	2	3	4	5	6
TEMPERATURE	130	160	180	200	220	240



NOTE:

UNDER NO CIRCUMSTANCES ARE CLEANING PRODUCTS/ FLAMMABLE (PETROL, KEROSENE, ALCOHOL BASED PRODUCTS, AEROSOLS) MATERIALS TO BE STORED. USE COMPARTMENT FOR UTENSIL STORAGE ONLY.

ABNORMAL OPERATION

The following are considered to be abnormal operations and require servicing by an **Authorized serviceman**:

- Yellow tipping of burner flame
- Sooting up of cooking utensils
- Burners not igniting properly
- Burners failing to remain alight
- Burners extinguished by normal operation of cupboard doors.
- To keep this appliance in optimum working condition, it is recommended to have the appliance serviced annually.

CLEANING

Always allow the hotplate to cool before cleaning. Applying cold water or a damp cloth to hot surfaces may damage the surface finish.

HOTPLATE AND ELECTRIC ELEMENT

The most important thing to remember when cleaning the hotplate is to never use steel wool, scourers or harsh abrasive compounds. The appearance of the quality stainless steel surface can normally be restored with a cloth moistened in warm soapy water. For stubborn stains, a non-abrasive, non-caustic household cleaner and a soft cloth or sponge may be used if necessary. Do not leave heavy spillover to bake on, as this will make cleaning more difficult.

CONTROL KNOBS

The control knobs may be removed for ease of cleaning by pulling straight out. Dry thoroughly before replacing.

BURNERS

The burners may be cleaned with a damp cloth moistened in warm soapy water or a non-abrasive household cleaner. Never use steel wool or other abrasive cleaners. Take care not to allow water and detergent to enter the burner. If any of the burner ports are blocked, try to remove the blockage with a toothpick. Do not use metal instruments as they may distort or enlarge the burner ports. The burners are not removable for cleaning but are removable for servicing of the hotplate.

TRIVET (PAN SUPPORT)

The trivet can be removed and washed in hot water and detergent. Remove the trivet carefully by pulling the extended pins evenly out of the plastic locaters in the hob. When replacing trivet, ensure that plastic guides are not damaged.

SHELVES AND GRILL TRAY

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

INSTALLATION AND CONNECTION



NOTE:

ALL INSTALLATION SHOULD BE CARRIED OUT BY AUTHORIZED TRADE'S PERSONS ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS, RELEVANT FEDERAL AND STATE REGULATIONS, AND WITH THE REQUIREMENTS OF SECTION 5, 6.2 AND 6.3 OF AS5601 / AG601 - 2002 "GAS INSTALLATIONS" AND AS/NZS3000 "ELECTRICAL INSTALLATIONS" FOR ALL WIRING. FOR INFORMATION REGARDING INPUTS AND GAS PRESSURES, AND ELECTRICAL REQUIREMENTS, REFER TO THE DATA PLATE ATTACHED TO THE APPLIANCE.

READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE.

THE APPLIANCE MUST BE INSTALLED BY AUTHORISED PERSONS.
IF AN OPERATING PROBLEM SHOULD OCCUR AFTER INSTALLING THE APPLIANCE, CONTACT YOUR RETAILER.

SMEV appliances operate on **PROPANE GAS ONLY** and corresponding supply pressure or 230-240 Volts a.c. with optional Hob Element. The gas that the appliance has been adjusted is clearly indicated on the packaging and on the data plate attached to the back of the appliance. Check this data before connecting the appliance to the gas cylinder. The pressure regulator to be used between the cylinder and the appliance must comply with the categories indicated in the table below.

GAS	kPa	OUTPUT OF THE REGULATOR
PROPANE	2.75	2,5 Kg/h



IMPORTANT:

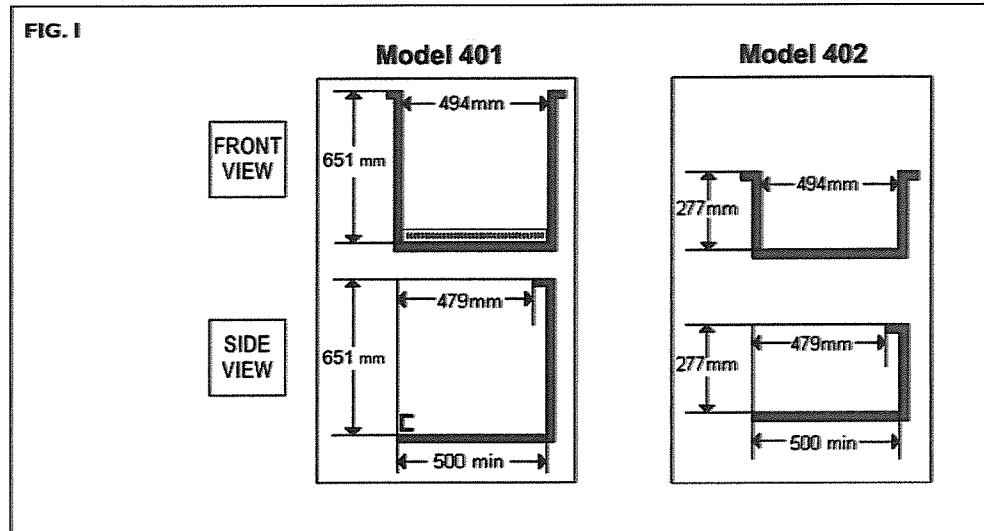
IN ORDER TO AVOID POSSIBLE ACCIDENTS, IT IS ESSENTIAL FOR THE APPLIANCE TO BE INSTALLED ACCORDING TO THE INSTRUCTIONS CONTAINED IN THIS MANUAL. MODIFICATION OF THE APPLIANCE AND INCORRECT INSTALLATION IS DANGEROUS AND WILL VOID WARRANTY.

ROOM VENTILATION

This appliance is not connected to a flue terminal, which discharges the product of combustion to the outside. Any enclosed space in which the appliance is installed must therefore be provided with permanent ventilation in accordance to **AS 5601 / AG 601** and any regulations in force with particular attention being paid to the matter of room ventilation.

FITTING THE APPLIANCE INTO THE CABINET

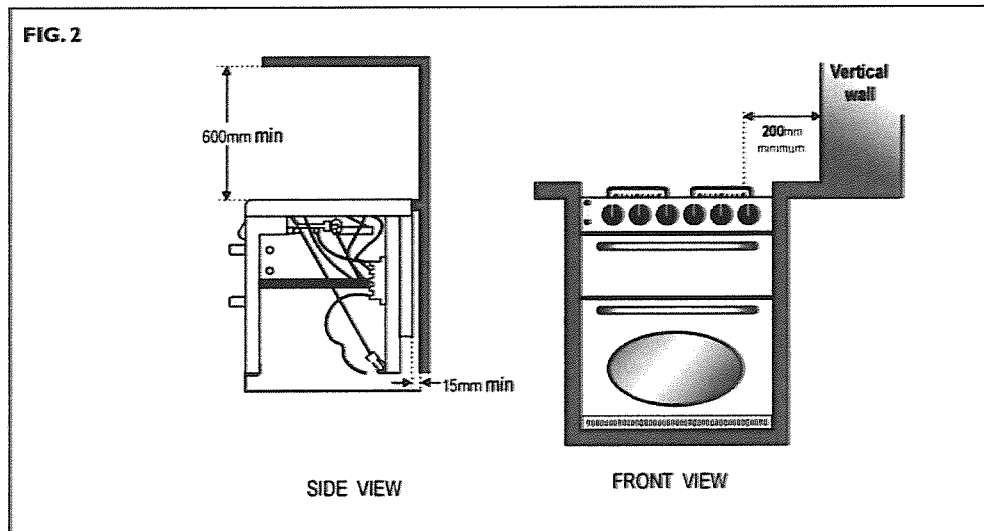
THE CABINET MUST HAVE THE DIMENSIONS INDICATED IN FIG. 1.



MINIMUM DISTANCES TO BE OBSERVED FROM WALLS (Fig. 2.)

- a) Side clearance from the edge of the burner to any vertical wall 200mm.
- b) Overhead clearance from the Appliance Hob to a Range-hood or Shelves 600 mm

Note: Stainless Steel Vent 60mm high must be installed under front bottom edge at ALL times.

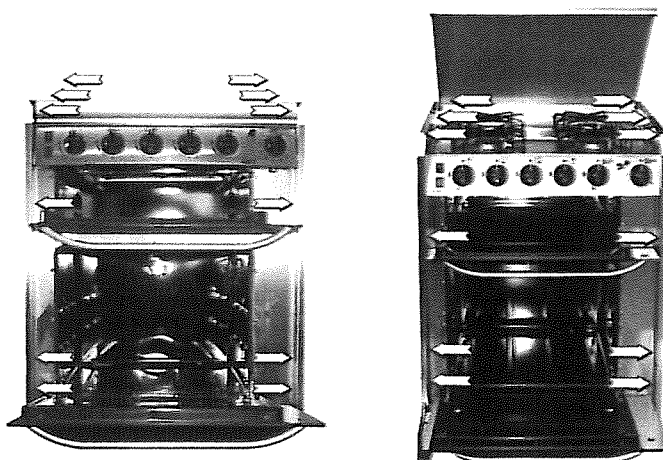




INFLAMMABLE MATERIALS MUST BE KEPT AWAY FROM THE APPLIANCE.

ATTACH THE FRAME TO THE CABINET WITH THE SCREWS PROVIDED (Fig. 3).

FIG. 3



NOTE:

WHEN INSTALLING THE MODEL 40I THE 60mm HIGH STAINLESS STEEL VENT SUPPLIED WITH THE MODEL 40I MUST BE INSTALLED UNDER THE FRONT BOTTOM EDGE OF THE APPLIANCE. THIS IS SCREWED IN PLACE PRIOR TO INSTALLATION OF THE MODEL 40I APPLIANCE. THIS VENT MUST BE INSTALLED IN ALL INSTALLATIONS. IF THIS VENT IS NOT USED, THE INSTALLER IS NOT INSTALLING THIS APPLIANCE AS PER INSTALLATION INSTRUCTION AND MAY VOID WARRANTIES ETC.

CONNECTION OF GAS (Propane) TO THE APPLIANCE



NOTE:

ALL INSTALLATION SHOULD BE CARRIED OUT BY AUTHORIZED TRADE'S PERSONS ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS, RELEVANT FEDERAL AND STATE REGULATIONS, AND WITH THE REQUIREMENTS OF SECTION 5.12, 6.2 AND 6.3 OF AS 5601 / AG601 "GAS INSTALLATIONS", PUBLISHED BY THE AUSTRALIAN GAS ASSOCIATION. FOR INFORMATION REGARDING INPUTS AND GAS PRESSURES REFER TO THE DATA PLATE ATTACHED TO THE APPLIANCE.

MANUAL SHUT OFF VALVE REQUIRED

A manual shut off valve shall be provided on the inlet connection of the appliance. The valve shall be accessible for operation and firmly fixed.

A hose assembly used to connect rigid consumer pipe work to an appliance shall:-

- a) Not exceed 1.2m in length; and
- b) Be of adequate diameter for the maximum gas consumption of the appliance.
- c) Flexible hose to AS 1869 Type "B" or "D"

Make sure that the route of the flexible hose does not touch any metal parts, which get heated during operation of the appliance, such as the part beneath the burners. It must also be installed so that there is no contact with moving parts (e.g. drawers etc.) and must not pass through spaces where it can be compressed.

With rigid connection of the appliance, the pipe work and fittings shall be free from defects and of an approved type as stated in AS 5601 / AG601 "Gas Installations". (Code for gas burning appliances and equipment) Published by the Australian Gas Association.

Ensure there is enough free pipe work so the appliance can be removed slightly for servicing

Once installed, the installation must be checked for leaks by means of an approved testing method **NEVER USE A NAKED FLAME.**

GAS CONNECTION POINT

The gas connection point is located at the rear of the appliance, in the top right corner.

DUPLICATE DATA PLATE

The duplicate data plate should be attached where it is accessible after the appliance has been installed. (eg: inside a cupboard door).

CONNECTION TO THE ELECTRICITY SUPPLY

240 Volt a.c. SUPPLY CONNECTION.

240 Volts a.c. 50 Hz for Optional Electric Hob Element ONLY.

This Appliance must be wired, to include a Circuit Breaker or Isolating Switch, as per AS/NZS3000.

This appliance must be connected with wiring of an appropriate temperature rating, exceeding T75.

12 Volt DC ELECTRICAL SUPPLY CONNECTION.

12 Volts d.c. ALL Models for Ignition of Gas Burners, Light and Optional Rotisserie.

The 12 Volts d.c. is to be wired using twin cable, (red / black, 1.5 mm²) to the terminal block situated at the back of the appliance. It is important to observe the correct polarity; + positive, red, - negative black. If polarity is incorrect electronic igniter will not function. The 12 Volts d.c. circuit must be protected by a 3 ampere fuse.

MAKE SURE ALL CONNECTIONS ARE MADE TO THE CORRECT TERMINALS.



NOTE:

UNDER NO CIRCUMSTANCES CAN 12 VOLTS d.c. BE CONNECTED TO A 230-240 VOLTS a.c. TERMINAL, OR 230-240 VOLTS a.c. MAINS BE CONNECTED TO THE 12 VOLTS d.c. TERMINALS. THIS WOULD CAUSE DESTRUCTION OF THE ELECTRIC COMPONENTS OR WOULD BE DANGEROUS FOR THE USER. THE 230-240 VOLT a.c. WIRING MUST BE EARTED ACCORDING TO THE APPROPRIATE STANDARD AND REGULATIONS AS/ NZS3000.

TESTING

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

Test all burners on HIGH and LOW flame for stability before completing the installation to ensure correct operation of the ignition and flame failure protection.

According to the gas in use, the flame should have the following appearance:

PROPANE: The flames internal tongue should be blue and the outline well defined.

The test point is supplied in the accessories box. Remove the front-left burner head and injector, screw in test point fitting. The pressure is measured with the front right burner on high flame and with an inlet pressure of 2.75 kPa.

When satisfied with the hotplate, the user should be instructed on the correct method of operation.

MAINTENANCE

HOB BURNER HEAD REMOVAL / REPLACEMENT

- 1) Remove trivet (pan support) by pulling up from hob.
- 2) Remove screws from appropriate burner head disk. Remove head disk.
- 3) Remove burner by lifting straight up, taking care not to damage the thermocouple and ceramic igniter.
- 4) Replace/ refit in reverse procedure.

INJECTOR REMOVAL / REPLACEMENT

- 1) For hotplate burners follow procedures 1 to 3 in hob burner head removal/ replacement.
- 2) Using a 7mm spanner, unscrew the injector.
- 3) Replace/ refit in reverse procedure.
- 4) For grill and oven injector removal, shut off gas supply, disconnect the power, disconnect cooker.
- 5) Pull cooker out to access right hand side.
- 6) Remove spring loaded clamp ring from the appropriate burner inlet.
- 7) Gently remove injector mounting elbow from burner inlet.
- 8) Follow procedures 2 and 3.

ELECTRONIC IGNITION REMOVAL / REPLACEMENT

- 1) Shut off gas, disconnect power and disconnect the cooker.
- 2) Pull cooker out to access sides and rear.
- 3) Remove electrical connectors from igniter unit/s, noting connection locations.
- 4) Unscrew igniter from mounting bracket.
- 5) Replace/ refit in reverse procedure.

THERMOCOUPLE REMOVAL / REPLACEMENT

- 1) Shut off gas supply, disconnect the power, and disconnect the cooker.
- 2) Pull cooker out to access sides and rear.
- 3) From inside grill, remove access/ splash panel (2 screws) at top of compartment, giving access to the gas cocks.
- 4) Remove the grill burner mounting screws (2) from top of hob, gently lower grill burner to rest on the bottom of the compartment.
- 5) For hotplate thermocouples, remove burner head.
- 6) Remove retaining washer from thermocouple head.
- 7) Disconnect appropriate thermocouple lead from gas cock.
- 8) Remove the thermocouple.
- 9) Replace/ refit in reverse procedure.
- 10) For the grill thermocouple follow procedures 1 to 4.
- 11) Remove injector elbow from burner, disconnect appropriate igniter lead taking note of its position.
- 12) Disconnect the thermocouple lead from the gas cock.
- 13) Remove burner from grill compartment, remove retaining washer from thermocouple head.
- 14) Remove the thermocouple.
- 15) Replace/ refit in reverse procedure.
- 16) For the oven thermocouple follow procedures 1 and 2.
- 17) From right hand side of cooker, disconnect the oven thermocouple lead from the gas cock.
- 18) Remove spring loaded clamp ring and remove injector elbow from burner inlet.
- 19) Remove lower heat shield at rear and tilt cooker forward
- 20) Unscrew the oven burner mounts (4 screws) and lower burner to give access to thermocouple retaining nut.
- 21) Undo retaining nut, remove thermocouple.
- 22) Replace/ refit in reverse procedure.

GAS COCK REMOVAL / REPLACEMENT

- 1) Follow procedures 1 to 3 of thermocouple removal/ replacement.
- 2) Remove the appropriate control knob by pulling.
- 3) Unscrew gas cock retaining nut.

- 4) From the underside of the hotplate, remove the appropriate thermocouple lead from the gas cock.
- 5) From the underside of the hotplate, remove the appropriate gas cock clamp by unscrewing the (2) screws.
- 6) Remove the gas cock from the manifold.
- 7) Replace/ refit in reverse procedure.

SETTING AND ADJUSTMENT OF OVEN THERMOSTAT

- 1) Empty the oven, place the shelf on the top shelf supports.
- 2) Place a thermometer (temp. sensing device) on the shelf in the centre of the oven
- 3) Turn the thermostat control knob to No.4 (200°C), light the oven and close door.
- 4) The oven temperature will be considered stabilized when a check of oven temperatures at intervals of 5 minutes is no more than (3°C) above or below the previous check.
- 5) Record the average temperature.
- 6) If the oven temperature stabilizes within (8°C) of set temperature, no adjustments are necessary.
- 7) If the temperature is above or below the limit, calibration of the thermostat is needed.
- 8) Calibration is carried out on the sensing bulb at the rear of the oven thermostat control valve.
- 9) Follow procedures 1 and 2 in thermocouple removal/ replacement.
- 10) Remove bulb protection cover, (spring cover).
- 11) Hold bellows shaft and loosen lock nut.
- 12) Viewing from front of thermostat, turn bellows shaft clockwise to increase and anticlockwise to decrease temperature.
- 13) After completion of calibration hold shaft and retighten locknut.
- 14) Replace bulb protection cover.

REMOVAL OF THERMOSTAT AND CAPILLARY BULB

- 1) Follow procedures 1 and 2 of thermocouple removal/ replacement.
- 2) Disconnect the oven supply tube from the valve.
- 3) Disconnect the thermocouple lead from the valve.
- 4) Remove the gas cock/ thermostat clamp.
- 5) Remove oven control knob and locknut
- 6) Remove the gas cock/ thermostat from the manifold.
- 7) Open oven door and remove the capillary bulb/ phial from its mount.
- 8) Remove capillary bulb/ phial through access hole.
- 9) Replace/ refit in reverse procedure.

REPLACEMENT OF OVEN DOOR GLASS

- 1) Open oven door fully.
- 2) Loosen the screws to the glass retaining clips.
- 3) Rotate the clips off the glass.
- 4) Remove the glass.
- 5) Replace/ refit in reverse procedure.

REPLACEMENT OF OVEN DOOR SPRINGS AND HINGES

- 1) Open oven door fully.
- 2) Remove the door hinge screws (2 each) at either side of the bottom of oven compartment.
- 3) Remove door from appliance.
- 4) Remove the front glass retaining strip at the top of door.
- 5) Pull outer glass from frame carefully.
- 6) Remove remaining hinge screws (4) from oven door frame.
- 7) Remove hinges.
- 8) Replace/ refit in reverse procedure.

ANY ELECTRICAL MAINTENANCE MUST BE CARRIED OUT BY AUTHORISED PERSONS.

WHO TO CONTACT

For service of your SMEV appliance, firstly contact your selling agent.



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