

## INSTRUCTIONS FOR INSTALLATION

# LEISURE "PRINCESS"

## Stainless Steel Combination Unit

### TWO BOILING BURNERS AND GRILL

### FOR USE WITH L.P. GAS

Butane Gas at 28 mbar (11.2" w.g.) and  
Propane Gas at 37 mbar (14.8" w.g.)

**This appliance is produced to B.S. 5258: Part 2 under the B.S.I. Safety Scheme for Gas Appliances.**

Installation and Ventilation Requirements should be in accordance with the following:

Caravans and Non-Permanent Dwellings: B.S.5482, Part 2.  
Boats: C.P.339, Part 3.  
Permanent Dwellings: C.P.338 and 339, Part 1.

For safety, employ a competent installer to fit this appliance.

This appliance should be installed taking due account of the provisions of the relevant British Standards Codes of Practice, the Gas Safety Regulations, the Building Regulations issued by the Department of the Environment and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

**IMPORTANT:** These instructions must be read and understood before proceeding with the installation.

**Exactoform,  
Glynwed Integrated Services Ltd.,  
Meadow Lane,  
Long Eaton,  
Notts, NG10 2AT.**

**GLYNWED  
Part No. 588071/C  
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# Leisure "Princess" Stainless Steel Combination Unit

## INSTRUCTIONS FOR INSTALLATION

The unit is generally supplied in two packs.

**Pack 1—Stainless Steel Sink—Size and type as ordered.**

**Pack 2—Hotplate unit comprising:—**

- |   |   |                    |
|---|---|--------------------|
| (a) Pan Support.                            | } | supplied assembled |
| (b) Grill Pan, Grill Pan Handle and Grid.   |   |                    |
| (c) Facia Panel                             |   |                    |
| (d) Gas Rail Assembly                       |   |                    |
| (e) Control knobs (with clips)              |   |                    |
| (f) Two Boiling Burner Assemblies.          |   |                    |
| (g) Two Boiling Burner locking rings.       |   |                    |
| (h) Burner Gaskets.                         |   |                    |
| (j) Grill Burner assembly.                  |   |                    |
| (k) Grill Burner fixing bracket and screws. |   |                    |
| (m) Two fixing screws for items c and d.    |   |                    |
| (n) User's Instructions.                    |   |                    |

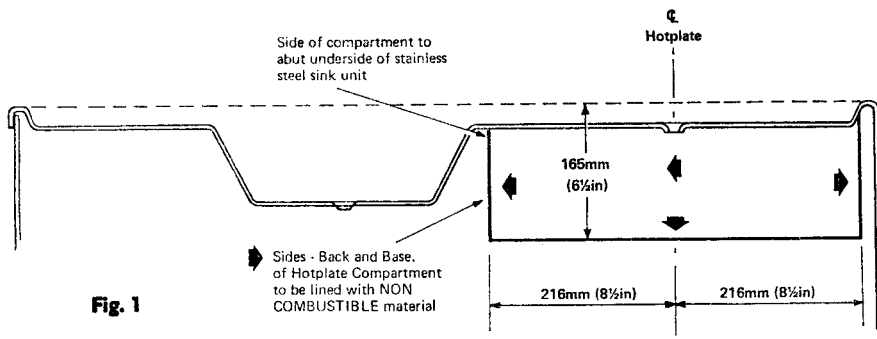
**NOTES TO FITTER.** This appliance is fitted with taps which have a simmer range for the two boiling burners. Please ensure that the user is conversant with the instruction in para. 9, and that you have handed over the copy of the User's Instructions.

### 1. POSITION

A compartment suitably lined with a non-combustible material should be made in accordance with the dimensions shown in Fig. 1. (Lining must be butted up to underside of Stainless Steel Sink.) Care should be taken when considering its design to maintain an air gap of, at least,  $\frac{1}{4}$ " between the lining surfaces and any combustible material to prevent transfer of high temperatures.

If there is a wall or cabinet fitted adjacent to the side of the hotplate, or above hotplate level, then the wall or cabinet must be protected by an incombustible material or a clearance of  $2\frac{1}{2}$ " (64 mm) must be maintained. If a hinged cover is fitted over the unit, the adjacent surface over the hotplate area must be protected with incombustible material.

No combustible material such as curtains or fabrics, etc., should be less than  $2\frac{1}{2}$ " (64 mm) from the rear edge of the appliance.



### 2. DRAUGHT

The unit should not be fitted in a position exposed to strong draughts, since this always reduces the efficiency of the burners.

### 3. ASSEMBLY OF UNITS

1. First loosely attach fascia and gas rail assembly to stainless steel sink (2 screws).
2. Unscrew (anticlockwise) and remove locking rings from boiling burners, then locate both boiling burner assemblies on injector holders and insert burner pots through holes in spillage bowls. Ensure that gaskets are in correct position and not damaged in any way. (See Fig. 3).
3. Centralise burners in holes and secure with locking rings.
4. Fix grill support bracket to burner (two screws) and then locate grill burner assembly on to injector holder and secure bracket to stainless steel pressing (one screw).
5. Fully tighten two screws securing fascia and gas rail assembly to stainless steel sink (see 1).
6. Fit pan support by pressing the extended legs into the holes provided in the top face of the sink unit.
7. Fit grill pan handle to grill pan (one screw).

The unit is now ready for installation into its position.

**NOTE.** To avoid undue strain on the gas connection, the unit must be securely fixed to the cabinet in which it is installed. Two fixing holes are provided, one in each end flange (see Fig. 3).

### 4. GAS CONNECTION

This is situated on the left hand side of the hotplate unit and the fitting is  $\frac{1}{4}$ " B.S.P. female thread.

It is recommended that the unit be fixed using copper tubing with an appropriate connection.

A RUBBER connection MUST NOT be used.

After the connection has been made, test for soundness.

### 5. LINE PRESSURE

The unit is designed to work at a line pressure of 28 mbar (11.2" w.g.) for Butane and 37 mbar (14.8" w.g.) for Propane.

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.

### 6. INJECTOR SIZES

	Size	Heat Input
Boiling Burners	55	1.69 kW (5765 Btu/h)
Grill	75	2.36 kW (8055 Btu/h)

On no account should the injectors be interfered with in any way.

### 7. AERATION

No adjustment is provided on either the boiling or grill burners.

### 8. BURNER FLAMES — BOILING BURNERS

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

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

**Grill Burner.** It is normal for the flames on this burner to develop yellow tips as it heats up, particularly on Butane.

If the flames on either of the burners show a tendency to lift, it is probable that the line pressure is too great. Should there be excessive yellow tips (resulting in sooting) 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 corrected (See Para. 5).

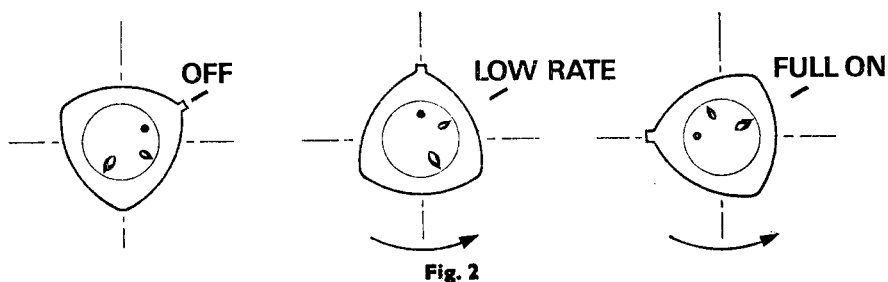
## 9 HOTPLATE TAPS/BURNER LIGHTING. Fig. 2.

The taps are self-locking in the OFF position.

When lighting a burner, always make sure you apply a lighted match or taper to the burner before turning on the gas. With the lighted match in position, push in the tap and, keeping it depressed, turn it as far as possible in an anti-clockwise direction to the FULL ON position.

When turning a tap from the FULL ON position to the simmer range, DO NOT PUSH THE TAP IN, slowly turn clockwise until the tap springs out, this indicates the top of the simmer range. This is an added aid which allows you to feel that a simmering range has been reached without looking at the flame on the burner. By turning further clockwise, a smaller flame can be obtained when required. To turn OFF, push in tap and turn clockwise to OFF position, when a stop will be reached; then release, and the tap will spring out.

**NOTE TO FITTER:** Please make sure that the user is conversant with this instruction.



## 10. SAFETY.

Just as with Natural Gas, ordinary safety precautions should be observed but these are particularly important when the unit is in a confined space. The unit must be installed and operated according to the maker's instructions and no alterations should be made to the injectors, burners, or to the gas pressure, except by the supplier's representative.

If any smell of unburned gas is observed, the supply should be immediately turned off at the cylinder, all windows opened and time allowed for the gas to disperse before any investigation is made.

**NEVER CHECK FOR LEAKS WITH A NAKED FLAME.**

**NOTE: NO PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER SHOULD BE USED ON THIS APPLIANCE.**

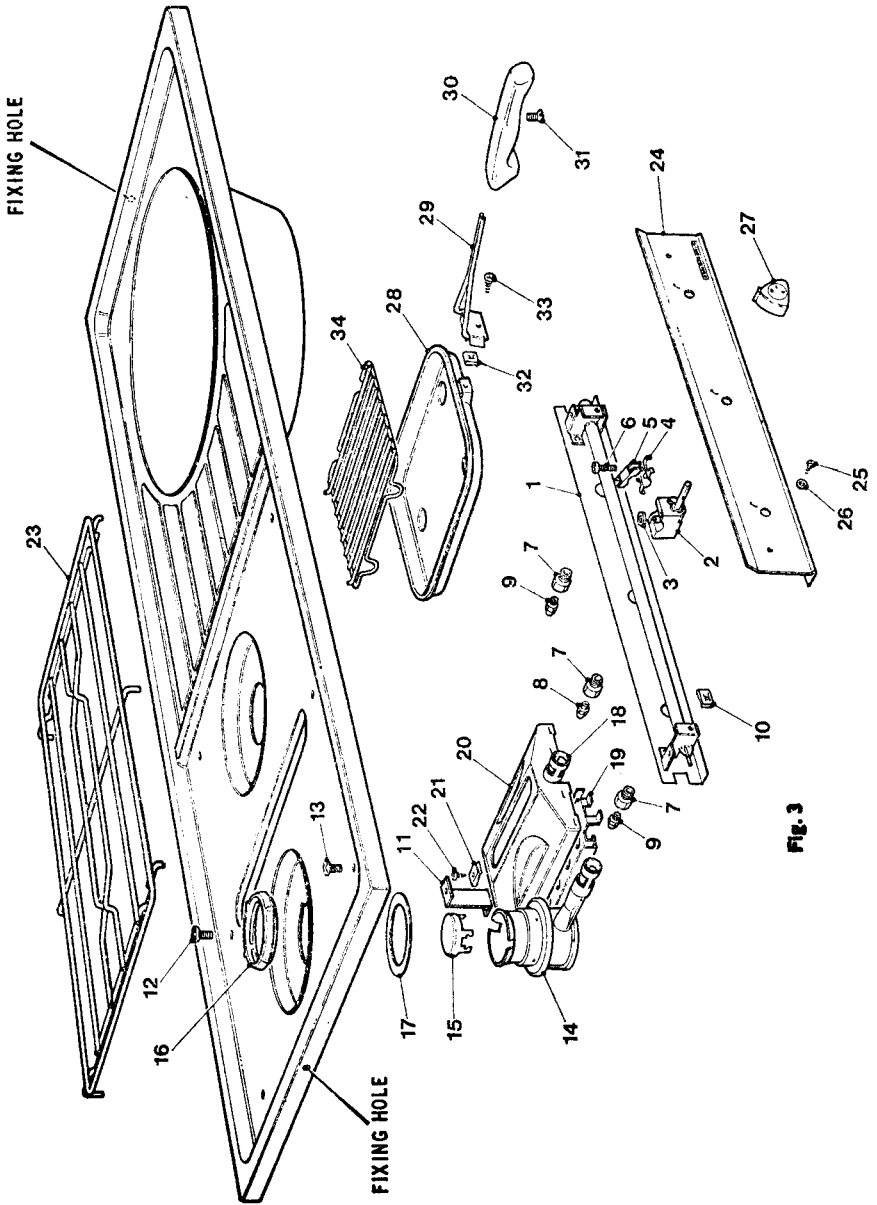


Fig. 3

## PARTS LIST — LEISURE "PRINCESS" (see Fig. 3)

Key No.	Part No.	Description	No. off
1	588 068	Gas Rail Assembly	1
2	P76030	Tap	3
3	P75044	Tap Seal	3
4	75045	Tap Seal Retainer	3
5	75046	Saddle Clamp	3
6	N3123	Screw (Saddle Clamp)	6
7	P76031	Injector Holder	3
8	B1225	Jet, Grill (75)	1
9	B847	Jet, Boiling Burner (55)	2
10	010 150	Spire Nut (Facia)	2
11	588 069	Grill Strap Assembly	1
12	010 265	Screw (Grill Strap)	1
13	010 265	Screw (Gas Rail Assembly to Unit)	2
14	A53981	Hotplate Burner Assembly (less Burner Cap)	2
15	76106	Burner Cap	2
16	76073	Locking Ring	2
17	588 066	Gasket	2
18	A76045	Grill Burner Assembly	1
19	A76051	Grill Fret Assembly	2
20	76054	Grill Cover	1
21	010 150	Spire Nut (Grill)	2
22	010 040	Screw	2
23	588 059	Pan Support	1
24	588 070	Facia (with Badge)	1
25	N1400	Screw (Facia)	2
26	P47629	Washer (Facia Screw)	2
27	588 062	Knob and Clip Assembly	3
28	588 100	Grill Pan and Bracket	1
29	A71147	Grill Pan Handle Wire	1
30	P76078	Grill Pan Handle Grip	1
31	N3072	Screw (Grip to Wire)	1
32	N1906	Spire Nut	1
33	N1401	Screw (Wire to Pan)	1
34	P7149	Grill Pan Grid	1