

THE FLAVEL

B.600 "POPULAR" DE-LUXE

CALOR (REGD.) GAS COOKER

B.600 "POPULAR" DE-LUXE (CALOR GAS) COOKER

HOW TO USE THE OVEN

Heat the oven for 15 minutes with the tap full on before putting in the food. At the end of the heating up time, place the food on the shelf and turn down the gas, as suggested below, before closing the door.

In the following table are some suggestions as to where the shelf should be placed, and the amount to which the flames should be reduced, compared with their full-on size, and the approximate time of cooking.

THEY ARE INTENDED ONLY AS A GENERAL GUIDE.

EXPERIENCE WILL INDICATE HOW TO OBTAIN THE BEST RESULTS.

NOTE.—The shelf positions are numbered from the top.

		Shelf Positions	Size of Flame	Time
ROAST MEAT				
Pork and Veal	3	Three quarters full-on	25 mins. per lb. and 25 mins. over
Beef and Mutton	3		
Chicken	3 or 4	Slightly less than half full-on	20 mins. over 45—60 mins.
CASSEROLE COOKING				
Root Vegetables	3	Very low, after cooking commences	30—60 mins. according to kind 2½—3½ hours
Meat	3		
MILK PUDDINGS	2 or 3	Very low	2—2½ hours
CAKES				
Madeira	4	One quarter full-on	45—60 mins.
Fruit	4	Very low	1 hour
Parkin	3 or 4	Very low	1 hour
SANDWICH CAKES				
Egg Sponge	3	Half full-on	15—20 mins. 25—30 mins.
Butter Sponge	3		
SMALL CAKES				
Scones	3	Full on	10—12 mins.
Raspberry Buns	3	Slightly less than	12—15 mins.
Queen Cakes	3	half full-on	20—25 mins.
FRUIT PIES	4	Slightly less than Three quarters full-on	20—25 mins.
PLATE TARTS	3	Three quarters full on	40—50 mins.

NOTE.—These times are for a pre-heated oven. When cooking from "cold start" the times given above should be increased slightly, except for long period dishes, when they may be as stated.

TO USE YOUR COOKER ECONOMICALLY READ INSTRUCTIONS OVERLEAF

CALOR GAS (Distributing) COMPANY LIMITED

CALOR GAS HOUSE

KEY WEST - SLOUGH - BUCKS.

HOW TO USE YOUR B:600 "POPULAR" DE-LUXE COOKER ECONOMICALLY

HOTPLATE

Always make sure that the burners and hotplate sections are in their correct positions. Both burners can be used for boiling or simmering and are controlled by safety taps of the self-locking type. To turn on the gas, push in the tap fan and turn to the left. For simmering, turn the tap to the right until the desired position is obtained. Never place an asbestos mat, or any vessel with a downward turned rim over the burners.

It is wasteful to use a saucepan less than four inches in diameter, as the flames will spread beyond the base of the saucepan. Make sure that the base of every kettle, saucepan or frying pan is smooth. Any roughness may damage the vitreous enamel of the hotplate.

GRILL

Whilst the grill is heating up, place the empty grill pan under the lighted burner to protect the enamel on the tray underneath. When the grill is red hot, place the loaded pan in the cooking position.

OVEN

The oven is supplied with one shelf, and this should be inserted with the loops uppermost in the positions recommended on the chart.

Make the most of the oven when it is in use by cooking a number of foods which require different temperatures.

Remember that the oven is cooler in the lower part and hotter at the top.

Make sure that the oven door is properly closed

When cooking joints which have been stored in a refrigerator, they should be allowed to stand in the room until they have thawed out thoroughly (4—5 hours).

Utensils used in the oven should normally not be larger than those supplied with the cooker.

A single dish should always be placed centrally on the shelf.

Tarts or pies with pastry-lining should be baked standing on a tray, and preferably in metal dishes.

OVEN WITH FLAME FAILURE DEVICE—Optional Extra—See Fig. 1

When this appliance is supplied with an oven burner safety device, no gas can come through to the burner until the RED BUTTON below the oven tap is depressed.

To light the oven turn the oven tap to the "FULL ON" position then depress the RED BUTTON and apply a light to the oven burner.

When the burner is alight keep the RED BUTTON pushed in for a further few seconds so that the flame safety device can operate. If the burner does not remain alight repeat the operation, but keep the button depressed for a longer period.

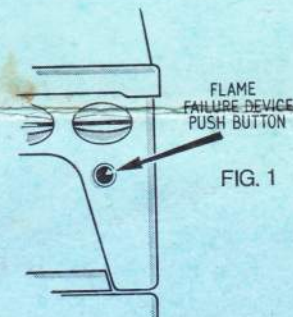


FIG. 1

BURNER FLAMES

The hotplate burners should show well-shaped flames of even height, with greenish-blue inner cones. If the flames are ragged, or if they show white tips, the burner probably requires cleaning. The flame apertures can readily be cleaned with a wooden splint, and the burners should be washed through with hot water.

A tendency towards white tips is permissible on the oven burner.

CLEANING

After use, whilst it is still just warm, wash with warm soapy water. If this is done regularly your cooker will remain in good condition. The enamel when hot should not be chilled with cold water. Spillage should be wiped off as soon as possible.

Do not use soda or caustic cleaning agents on any of the aluminium parts.

Do not use sand or harsh scouring materials as they will quickly destroy the gloss of the vitreous enamel.

The hotplate is held in position on the cooker by two spring clips, and can be lifted off for easy cleaning.

To clean the hotplate burners first remove the hotplate and then unscrew the wing nut and remove the spring clip which is holding the burners in position. The burners can then be removed, and when replacing these care should be taken to locate the burners in their correct positions before re-fitting the spring clip.

ADJUSTMENT

Your supplier will leave your cooker correctly fitted and adjusted and should be informed immediately if any subsequent service is required. No one else should be allowed to interfere with your cooker. If you are not fully conversant with the working of your cooker, please consult your supplier.

FLAVEL

B.600 POPULAR DE-LUXE

Calor (Regd.) Gas Cooker

INSTRUCTIONS FOR INSTALLATION AND FITTING

When unpacking, remove the transit batten at the base of the cooker, the wooden strip underneath the hotplate, and the plastic caps over the hotplate supporting screws, then check the following loose parts:

- 1 Oven Burner
- 1 Grill Pan and Grid
- 1 Meat Tin
- 1 Short Splashback
- 1 Cooking Chart
- 1 Fitting Instructions
- 2 Pan Supports

NOTE TO FITTER:

This appliance has now been fitted with taps which have a low rate stop for all burners. Please ensure that user is conversant with instructions in paragraph 4 overleaf, also see note on back page ref. fitting of Pan Supports.

SIDNEY FLAVEL & CO. LTD.
LEAMINGTON SPA

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1. SHORT SPLASHBACK ASSEMBLY

The splashback is fitted to the cooker backbridge by two $\frac{3}{16}$ inch Whitworth screws and nuts. For transit purposes, these screws will be fitted in the splashback fixing holes on the backbridge.

2. GAS CONNECTION

With the hotplate pressing removed, the gas connection can be seen at the left-hand side of the gas-rail. The fitting is a Wade Coupling, to take $\frac{3}{8}$ inch O.D. copper tubing.

3. OVEN BURNER

Insert the oven burner through the slot at the back of the oven base, ensuring that the mouth of the burner is over the injector. The opposite end of the burner will then be supported by the bracket which extends downwards from the oven base. This bracket is slotted, to accommodate the downward projecting lug on the burner. If the flames on the oven burner show any tendency to lift, it is probable that the line pressure is too great and the oven must not be used until this has been corrected.

4. HOTPLATE AND OVEN TAPS

The taps are self-locking in the OFF position. To operate, push in fan and turn in an anti-clockwise direction. The FULL ON rate is obtained when the tap is turned through 90° , and a stop-indicates when this has been reached. For the LOW rate position the tap should be turned a further 45° . See Fig. 1. However, if desired, the output of the burners can be set to any position other than the fixed LOW rate, by setting the control knob between LOW rate and FULL ON, or between FULL ON and OFF.

NOTE TO FITTER :

Please make sure that user is conversant with this instruction.

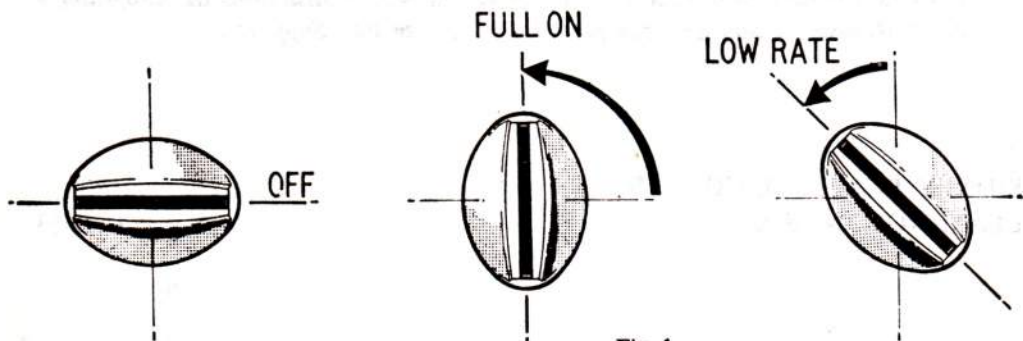


Fig. 1

5. INJECTOR SIZES

		Calor/Butane at 11" w.g.	
	<i>Size</i>	<i>Heat Input</i>	<i>Gas Rate</i>
Boiling Burners (Two)	55	5,900	1.85
Grill	85	9,140	2.85
Oven	55	5,900	1.85

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

6. AERATION

All hotplate burners should show blue flames without white tips. The aeration can be adjusted by means of the control screw fitted on each burner. A tendency towards white tips is permissible on the oven burner.

7. POSITION

The cooker stands on four small feet which provide a clearance of approximately $\frac{3}{4}$ inch under the sides of the cooker for the entrance of air when the cooker is mounted on a shelf or platform. Care must be taken that no moulding or strip on the shelf obstructs this aperture. If the cooker is fitted in a recess between a built-in sink and a cupboard, or in some similar position, a gap of at least $2\frac{1}{2}$ inches should be left on each side. A similar gap should also be left between the flue shield and the wall behind the cooker. Before fitting the cooker make sure that the flue shield has not been damaged, thus blocking the oven flue. Should it be necessary to permanently fix the cooker, a hole is provided in each of the four legs for this purpose.

8. DRAUGHT

The cooker should not be fitted in a position exposed to strong draughts, since this always reduces the efficiency of the burners, and may affect their combustion.

9. CYLINDER PRESSURE

The cooker is designed to work at a line pressure of 11 inches, W.G. for Calor/Butane, and 14 inches W.G. Calor/Propane. It is important that the regulator should be set to this pressure when it is installed, and checked occasionally afterwards. Excessive pressure must not be permitted.

10. SAFETY

Just as with town's gas, ordinary safety precautions should be observed, but these are particularly important when the cooker is used in a confined space. The cooker must be installed and operated according to the maker's instructions, and no alterations should be made to the injectors, burners, flue outlet, or to the line pressure, except by the suppliers 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 an investigation is made.

11. PAN SUPPORTS

The Pan Supports are packed separately as loose parts in the oven and can be fitted to the hotplate in two ways as follows:

- (1) If it is necessary for these to be secured to the hotplate, the method to adopt is shown in (Fig. 2), and this ensures that the pan supports themselves do not disengage from the appliance should it be fitted in a caravan on tow.
- (2) If the cooker is fixed on a permanent site, the pan supports can be fitted as shown in (Fig. 3), and with this method they are easily removed for cleaning.

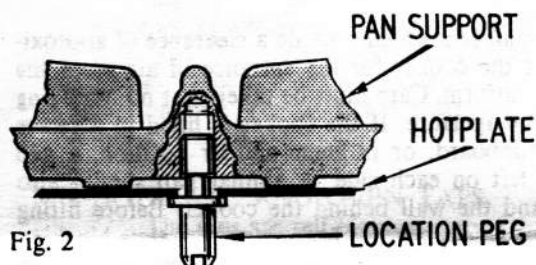


Fig. 2

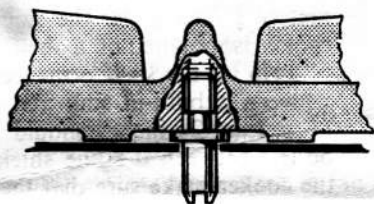


Fig. 3