

## INSTRUCTIONS FOR INSTALLATION USE AND MAINTENANCE



**AQM60208**

**AQUAMARINE** thanks you for buying this appliance and wants you to get the best possible performance from the product.

With this in mind, we ask you to kindly follow the instructions in this booklet for the attachments which are fitted to the appliance.

***NOTE: The Company takes no responsibility for damage caused by incorrect installation or improper use of the appliance. All modifications to the appliance can be damaging.***

We have an ongoing policy of supplying appliances incorporating the latest in modern technology. We are therefore, constantly looking to improve performance, we reserve the right at any time to introduce modifications which will not create problems for the user.

To order parts which are supplied separately from the appliance, contact us with the model and serial numbers which are marked on the data plate.

#### **Compliance with Directives of the European Union**

The appliance is constructed in conformance with the essential requirements laid down by Directives of the European Union, in particular: - 2016/426 EU GAS APPLIANCES

## **INSTRUCTIONS FOR THE INSTALLER**

**INSTALLATION** - The power is indicated on the data plate located on the back of the appliance. Before installing the appliance, check that the local distribution conditions (type and pressure of gas) and the adjustment of the appliance are compatible (see the data plate on the back of the appliance).

The initial adjustment and first start-up must be performed by an authorised gas installer, who must take note of the safety regulations in force in the place where the appliance is installed.

This appliance is not connected to a device for the extraction of products of combustion. It must be installed and connected in accordance with current installation regulations.

This appliance can be installed and used only in areas with permanent ventilation in accordance with regulations in force.

**SITE VENTILATION** - Sites where gas appliances are installed must be well supplied with air to permit correct combustion of the gas and correct ventilation.

In particular, the inflow of air must not be less than 2m<sup>3</sup>/h per nominal kW of installed performance.

**LOCATION** - Remove the packaging from the cooker, including the plastic film which covers the chromed or stainless parts. Situate the cooker in a dry place, convenient and free from draughts. The cooker must rest on a surface which brings the height of the cooking surface to a maximum of 900 mm from the ground, and it may be installed either freestanding or between two units whose sides must be capable of resisting a temperature of 100 °C. The units must not be higher than the work surface of the cooker.

## **CONNECTION TO THE GAS SUPPLY**

The appliance runs on liquid gas and is intended to be connected with flexible pipes to hose connectors. The connection must be made with flexible pipe complying with regulations in force and must be fixed to the hose connector with a clamp.

The pressure regulator of the cylinder must comply with the requirements of regulations in force.

## **CONNECTION WITH METALLIC FLEXIBLE PIPE**

Connection is affected with pipe complying with national regulations, screwed onto the ISO R7 connector, with a sealing washer fitted at the joint.

**After installation, check that the connections are properly sealed.**

**NOTE:** Before running, check that the gas pressure corresponds to the pressure marked on the data plate.

For running with Butane/Propane gas, check that the gas pressure corresponds to the pressure marked on the serial plate.

## **ADAPTATION FOR DIFFERENT TYPES OF GAS**

The cooker is built to run only on the gas for which it is designed. There is therefore no need for modification.

At this point, check the running of all the burners, one at a time, according to the following instructions: light the burner on maximum flame; the flame must appear clear without the presence of yellow tips: it must be stable, which means that the flame must not lift off when the burner is cold, and there must not be blowbacks (flame at the injector) when the burner is hot.

If there is insufficient air, the flame displays yellow tips and soot may be formed.

## INSTRUCTIONS FOR THE USER

Category: see the data plate on the rear of the appliance.

Equipment level: the AQM60208 is equipped with a safety device for the oven burner and the grill.

### USE OF THE COOKER

#### SITE VENTILATION

The use of a gas appliance produces heat and moisture in the area where it is installed. It is therefore necessary to ensure a good air supply to the site, leaving vents open or installing a hood for forced ventilation.

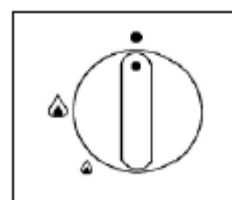
In the case of prolonged heavy use, a supplementary air supply may be necessary, by opening a window for example, or increasing the flow of the hood (if fitted).

#### COOKER-TOP BURNERS FITTED WITH SAFETY DEVICE

Push the knob in and turn it to the left as far as the large flame symbol (marked on the panel). for about ten seconds.

Release the knob and check that the burner stays alight.

If it does not, repeat the operation.



#### LIGHTING THE OVEN BURNER

- Open the oven door.
- Press the centre knob in and turn it to the left as far as the "max" position. Keep it pressed in.
- Apply a match to the central hole in the oven floor and press the knob all the way in.



#### LIGHTING THE GRILL BURNER

- Open the oven door.
- Press the centre knob in and turn it to the right as far as the "Grill" position. Keep it pressed in.
- Apply a match to the front part of the grill burner and press the knob all the way in.
- After about ten seconds, release the knob and check that the burner stays alight.
- If it does not, repeat the operation.

#### SAFETY DEVICE

Burners fitted with this device have the advantage of being protected if the flame goes out accidentally. If this occurs, the device cuts off the supply of gas to the burner, thus avoiding a dangerous build-up of unburnt gas.

#### ATTENTION

After the cooker has been out of use for some time, it can happen that the burner does not light instantly. This is normal.

All that is required is a few seconds to allow the air which has built up in the pipe to be expelled. It is important to avoid allowing too much unburnt gas to escape. If the burner does not light in a fairly short time, turn the knob back to the closed position ( • ) and repeat the operation.

When the oven is used for the first time, you may notice an escape of smoke, together with a characteristic smell. This is due to a resinous coating and oily residues on the burners.

#### **COOKER-TOP FLAMES: METHOD OF USE**

Use pans with a diameter appropriate to the type of burner. The flames should not protrude beyond the base of the pan.

We recommend for the semi-rapid burner a pan of at least 14 cm diameter, and for the rapid burner a pan of 22 cm diameter.

NOTE: the knob must never be left between the full flame position and the off position ( • ).

#### **USE OF THE OVEN**

After lighting the burner, leave the oven to warm up for ten minutes. Put the food which is to be cooked in a roasting-dish and place it on the chromed grille.

Slide the complete assembly into the oven, preferably as high up as possible, and adjust the control knob to the desired setting.

#### **USE OF THE GAS GRILL**

**ATTENTION: THE GRILL BURNER MUST ONLY BE OPERATED WITH THE DOOR OPEN AND WITH THE SAFETY DEFLECTOR FITTED.**

The safety deflector is supplied with the appliance; to fit it, insert it into the slot under the panel, pushing it in till it will go no further.

After lighting the burner, leave the door ajar, resting against the deflector. Allow the grill to heat up for several minutes, then put in the food which is to be grilled.



Slide the food, complete with dish, preferably onto the top shelf, and position the drip-tray on the lower shelf.

#### **IMPORTANT**

Do not use the drip-tray as a cooking-dish. It is designed only to catch fat which drips during grilling.

The oven has no thermostat; the temperature in the middle of the oven may be read on the thermometer located on the panel.

## **CLEANING AND WARNINGS**

Check the rubber connecting pipe frequently. Make sure that is a sufficient distance from hot surfaces, that there are no sharp bends or kinks in it, and that it is in good condition.

The pipe must be secured at both ends by standard hose clamps. If the gas taps become difficult to turn with time, have them lubricated, or better still replaced.

Enamelled parts should be washed with warm soapy water or non-abrasive detergents. For the cooker-top burners and flame-spreaders, however, a wire brush may be used to remove incrustation. Dry carefully.

### **DO NOT USE ABRASIVES TO CLEAN ENAMELLED OR CHROMED PARTS**

- When cleaning the cooking surface, avoid flooding it with water.
- Take care that water, or anything else, does not get into the burner housings: it could be dangerous.
- The electrodes of the electric gas lighter must be kept clean, and dried at the end of each period of use, especially if the pans have dripped or overflowed.
- If a glass lid is fitted, do not close it while the burners or the gas-rings on the cooker-top are still hot, as it could splinter or break.
- Do not strike the enamelled parts or the lighter electrodes (if fitted).
- When the cooker is switched off, the central gas-tap (or wall-mounted tap) must be turned off.
- The Company refuses to accept any responsibility for damage caused to persons or property, arising from incorrect installation or improper use of the appliance.

**In case of problems or of gas or electrical leaks, consult a specialised engineer immediately.**

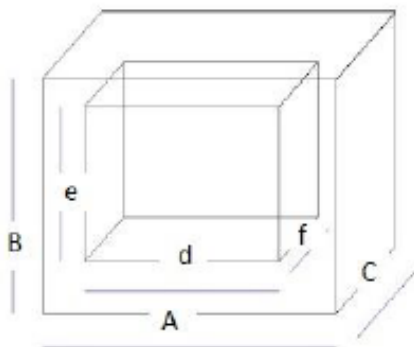
# TECHNICAL DATA

Burner	Hob 1	Hob 2	Hob 3	Oven	Grill
Nominal power kW	1.5	2.5	3.5	1	1
Reduced power kW	0.40	0.70	1.20	0.45	/

	GAS- GAZ	MBAR					
	Injectors	G30	28 – 30	60	70	50	50
G31		37	60	70	50	50	90
G30		50	57	63	43	43	80
G31		50	57	63	43	43	80
G20		20	90	105	75	75	135
G20		25	85	95	70	70	130
G25		25	95	110	78	78	140
G25		20	100	115	82	82	150

	GAS- GAZ	MBAR					
	By - pass	G30	28 – 30	28	38	35	\
G31		37	28	38	35	\	55
G30		50	28	38	32	\	55
G31		50	28	38	32	\	55
G20		20	45	58	55	\	80
G20		25	48	62	55	\	80
G25		25	45	58	55	\	80
G25		20	45	58	60	\	80

Part no	Hob 1	Hob 2	Hob 3	Oven	Grill	Total kW		Gas
	1.5kW	2.5kW	3.5kW	1kW	1kW			
AQM60208	◆	◆	\	◆	◆	6	436 g/h	G30/G31

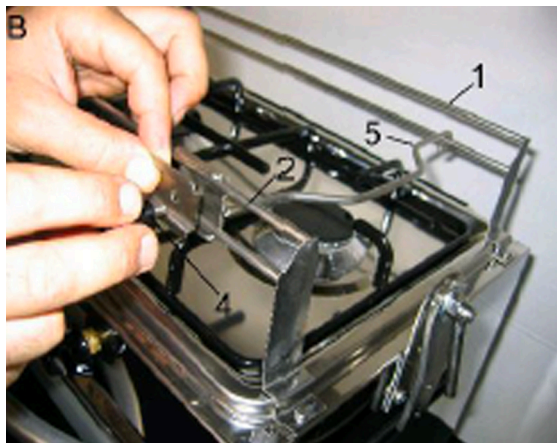


Side	CM
A	45
B	43
C	36
d	35
e	21
f	25

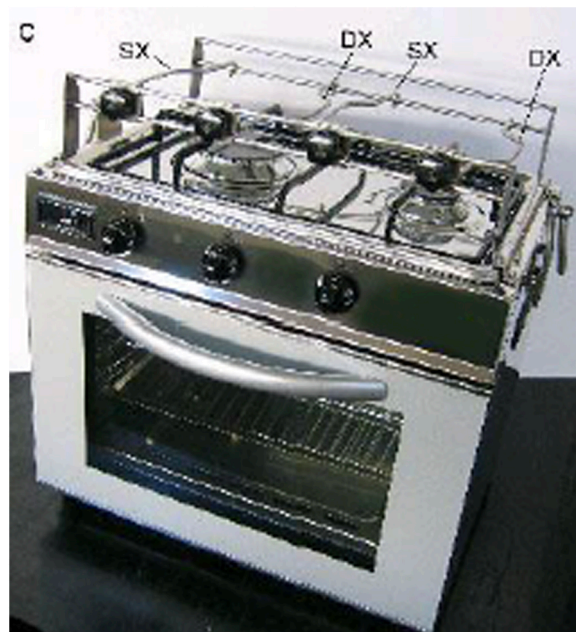
## ASSEMBLING INSTRUCTIONS FOR AQM60208



A) Fix the pot-fastening supports (1) and (2) with n° 4 screws (3) equipped.

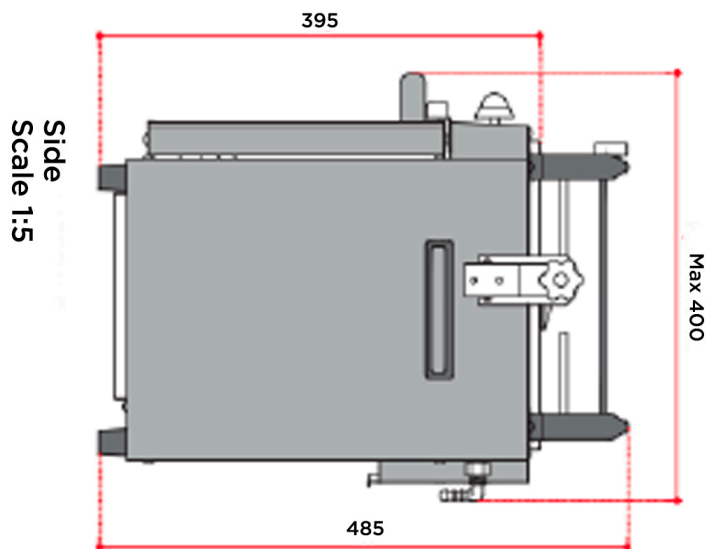
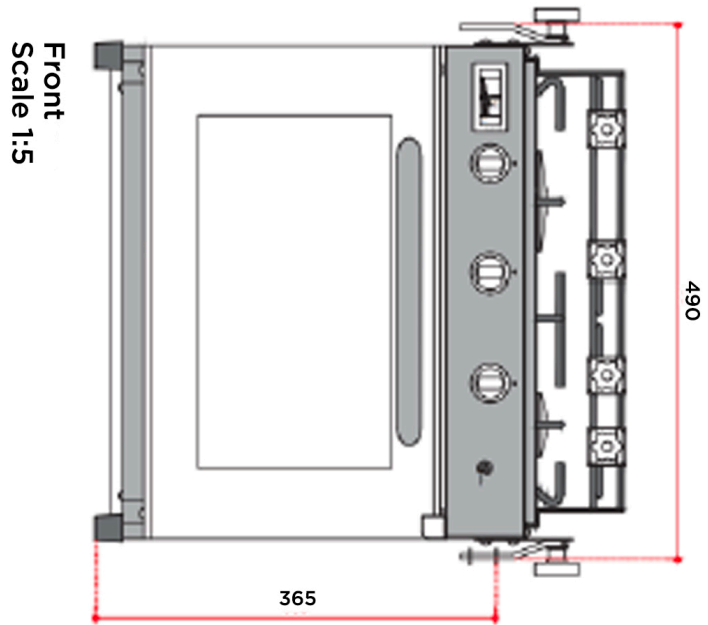
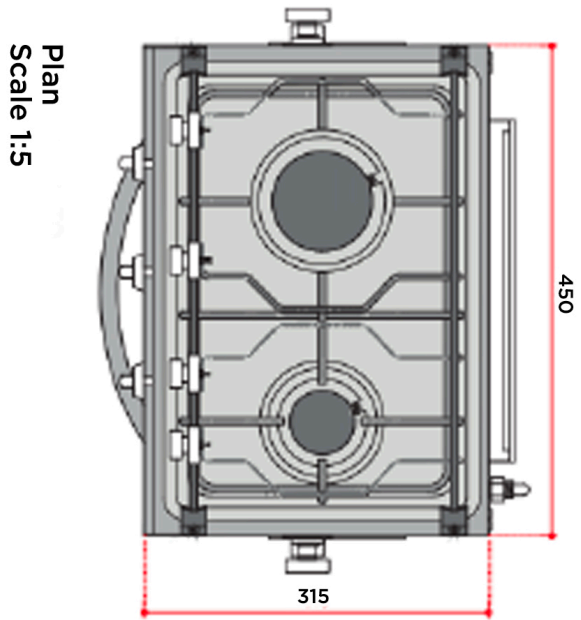


B) Fix the pot-fastening (5) on the pot-fastening supports (1) and (2), with pommel (4).



C) Pay attention to the DX and SX positions





# GUARANTEE CERTIFICATE

## CONDITIONS OF GUARANTEE

The appliance is guaranteed against all manufacturing defects for a period of three years from the date of purchase.

- The appliance must be installed under the control of the selling dealer. In case of irregular or defective running, always contact the dealer, who will see to the necessary adjustments. The company will take action directly only in the case of defects or breakdowns which cannot be remedied by the dealer.
- The guarantee is limited to the replacement, free of charge, or the repair, of the part or parts which are found to be defective. Replacement or repair of the parts does not extend the duration of the guarantee. The cost of labour, and, where necessary, of carriage for the parts, and the transport costs of personnel to carry out the repairs, remain the responsibility of the purchaser.
- The following are excluded from the guarantee: damage to materials during transport, knobs, electrical parts, glass, and plastic or rubber materials.
- The guarantee does not apply if the breakdown or defective running is caused by incorrect installation, insufficient supply, abnormalities in the fuel or electricity distribution equipment, use of fuel different from that which is specified or of inferior quality, negligence or incompetence on the part of the user, arbitrary interference with the appliance and in all cases where the fault does not arise from the manufacturer.
- The guarantee is valid only in cases where the appliance has been subject to normal use in the conditions of use for which it was designed.
- No reparation is due from the manufacturing Company by way of compensation for loss or damage to persons or property, caused by breakdown of the appliance, or for loss of use of the appliance caused by any breakdown.



**Bainbridge International Ltd**  
8 Flanders Park  
Southampton  
SO30 2FZ, UK

Web: [www.bainbridgemarine.com](http://www.bainbridgemarine.com)  
email: [info@bainbridgeint.co.uk](mailto:info@bainbridgeint.co.uk)