



INSTRUCTIONS FOR INSTALLATION USE AND MAINTENANCE

Gas Baby-Cooker BC600 Series – AU Manual



Ocean Solutions Int. thanks you for buying this appliance and wants you to to get the best possible performance from the product.

With this objective in mind, we ask you to kindly follow the instructions in this booklet to help you get the best performance from your new PARKER BABY COOKER

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.

The manufacturer has an ongoing policy of producing appliances incorporating the latest in modern technology. In that spirit, and with a view to constantly improving performance, the manufacturer reserves 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, give your dealer the model and serial numbers which are marked on the data plate.

NOTE

This instruction book refers to a complete range of appliances. When reading it, therefore, please remember to only take note of the sections which concern the attachments for your model of cooker. This cooker is:

- Suitable for caravan installation
- Suitable for camper trailer installation
- Suitable for marine installation

INSTRUCTIONS FOR THE INSTALLER

INSTALLATION

(General mounting information only. For mounting and gimbal installation see page 8 for mounting dimensions and details)

INSTALLATION - The MJ/h rating and gas type are 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 startup must be performed by an authorised installer, who must take note of the safety regulations in force in the place where the appliance is installed, for Australian installations AS/NZS 5601 requirements are to be followed.

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 in order to permit correct combustion of the gas and correct ventilation.

In particular, the inflow of air must not be less than 2m³/h per nominal kW of installed performance.



DO NOT USE AN UNLINED MASONRY CHIMNEY AS THE FLUE FOR THIS APPLIANCE

THIS APPLIANCE REQUIRES PERMANENT VENTILATION FOR THE ROOM WHERE IT IS INSTALLED

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.

Surrounding Clearances must be greater than 40mm to the sides and rear and 650mm above the cooktop surface.

CONNECTION TO THE GAS SUPPLY

The appliance runs on ULPG gas and is intended to be connected with flexible pipes to hose connectors.



Gas hose assemblies shall conform to the appropriate parts of AS 1869 series in Standards and, depending on the application, be one of Class A, Class B, Class C or Class D.

Quick -connect devices, if provided shall conform to AS 4627

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

After installation, check that the connections are properly sealed.

BEFORE RUNNING, CHECK THAT THE GAS PRESSURE CORRESPONDS TO THE PRESSURE MARKED ON THE DATA PLATE.

The cooker is built to run only on the gas for which it is designed. There is therefore there is 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.

Correct operation must be checked after installation by the installer.

If correct operation cannot be made by the installer, then refer to dealer for service information.

BC600 variants with grill (BC600–GM & BC600–CG)					Total Mj/h
	Semi Rapid Burner	Ultra Rapid Burner	Oven Burner	Grill Burner	
Injector Size: mm	0.6	0.7	0.5	0.5	16.2
Test point Pressure : kPa	2.75				
Nominal GC: Mj/h	5.4	7.2	3.6	3.6	

BC600 variants without grill (BC600–M & BC600–C)				Total Mj/h
	Semi Rapid Burner	Ultra Rapid Burner	Oven Burner	
Injector Size: mm	0.6	0.7	0.5	12.6
Test point Pressure : kPa	2.75			
Nominal GC: Mj/h	5.4	7.2	3.6	

Important:

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

INSTRUCTIONS FOR THE USER

- Category: see the data plate on the rear of the appliance.
- Equipment level: all models are equipped with a safety device for the oven burner and the grill.
- According to the model, the cookers may also have:
safety device on the cooker top burners (models ...S...)

USE OF THE COOKER

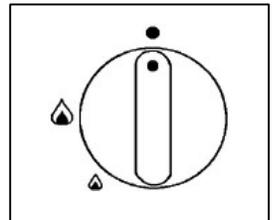
SITE VENTILATION

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).

LIGHTING THE BURNERS ON THE COOKER TOP

Push the knob in and turn it to the left as far as the large flame symbol (marked on the panel). At the same time, apply a match to the head of the burner. To reduce the flame, turn the knob in the same direction as far as the small flame symbol.



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). At the same time, apply a match to the head of the burner and keep the knob pressed in firmly 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.
 - After about ten seconds, release the knob and check that the burner stays alight.
- If it does not, repeat the operation.



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

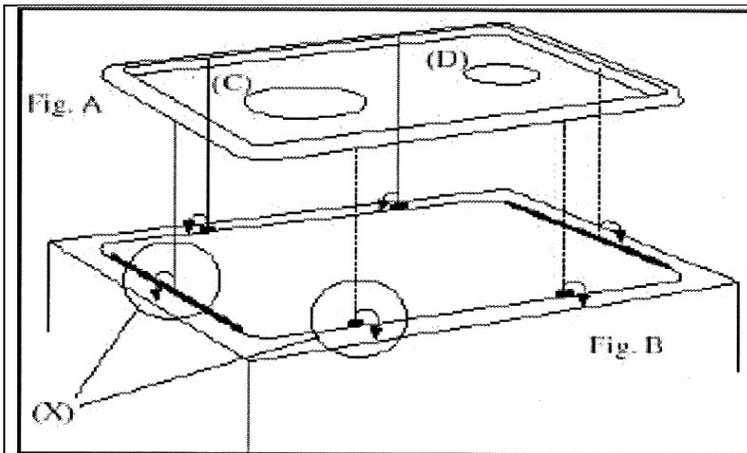
Burners fitted with this device have the advantage of being protected if the flame goes out accidentally. If this occurs, the device cuts off the supply of gas to the burner, thus avoiding a dangerous build-up of unburnt gas.

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.

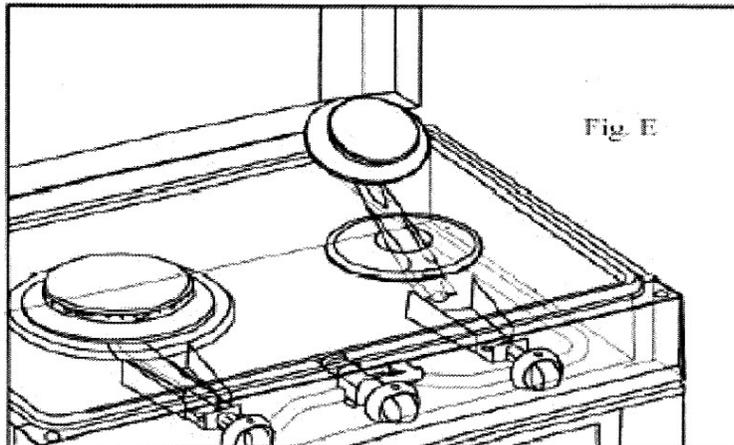
All that is required is a few seconds to allow the air which has built up in the pipe to be expelled. But it is important to avoid allowing too much unburnt gas to escape. If the burner does not light in a fairly short time, turn the knob back to the closed position (•) and repeat the operation.

Procedure to refit cooker top and burners



PLEASE PAY VERY CLOSE ATTENTION TO THE BELOW INSTRUCTIONS

1. Locating the cooker top (Fig.A): the large hole © must be on the left and the small hole (D) must be on the right when facing the front of the unit.
2. Refitting the cooker top on the cooker: (Fig.B) rest the cooker top in such a way that the recessed parts (x) are all inside the top and the top itself is outside, as indicated by the arrows. Press down firmly to locate
3. Locating the burners (Fig.E): Insert the end of the burner through the in the cooktop, then along the guide provided until it reaches the tap. If lined up correctly it will sit down properly and the thermocouple will neatly fit into the hole provided



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, in fact, 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.

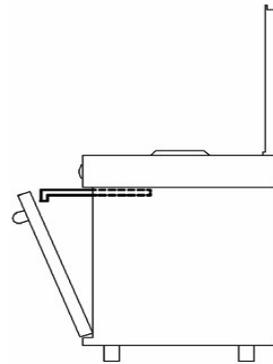
USE OF THE GAS GRILL

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 hose 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.

Enameled 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 enameled 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.

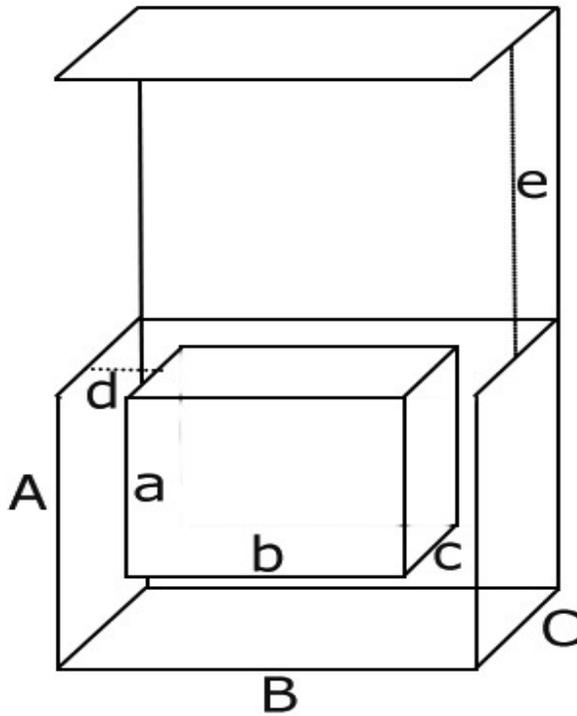
The Company refuses to accept any responsibility for damage caused to persons or property, arising from incorrect installation or improper use of the appliance.



- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**
- **DO NOT MODIFY THIS APPLIANCE**
- **DO NOT USE THIS APPLIANCE AS A SPACE HEATER**
- **SERVICING SHALL BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL**

Servicing instructions and maintenance schedule – All services instructions shall be by authorised personnel as dictated by the distributor. We recommend an annual check for you gas appliance and it's connections.

TECHNICAL DATA



Side	MM
A	450
B	490
C	460
a	395
b	450
c	400
d	40
d**	20
e	650
** side walls lined with a non-combustible material as defined in AU/NZS 5601	

Mounting on a flat surface is possible as long as all above dimensions are satisfied. The feet fitted to the unit must be left fitted, and used as stands of the mounting surface. Mounting brackets

Using the mounting bracket kit, place all 4 of the brackets on the unit by unscrewing the feet till the bracket can slide in between the foot and the unit, and re-tighten the foot. Set the feet in the position so that they are all either side to side or front to back. Do not mix some to the side and some front to back.

Make sure the base you are attaching to is solid and will hold the unit for rough conditions. Using 2 screws per bracket and using 8 gauge stainless steel screws, screw the brackets down firmly. Bolting through the base to hold the brackets is also acceptable providing gutter mount washers are used on the underside of the base. We would strongly suggest you use Nyloc nuts for this as well.

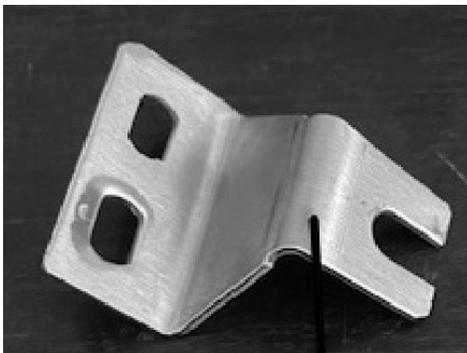
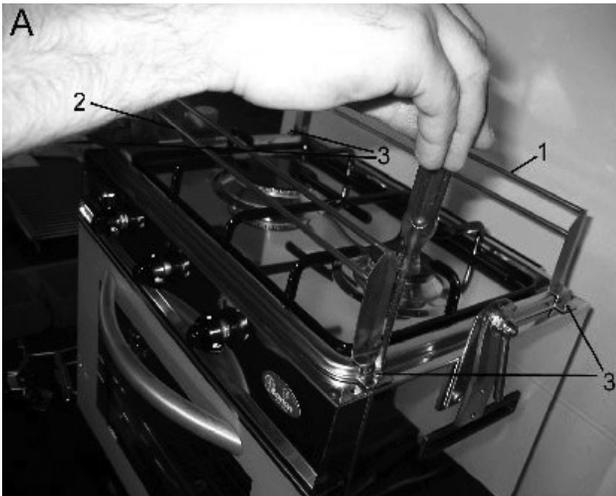
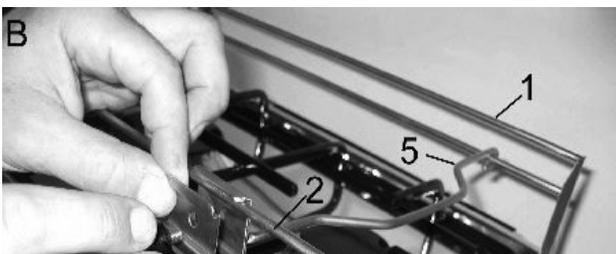


Image the bracket used to hold unit to a base.

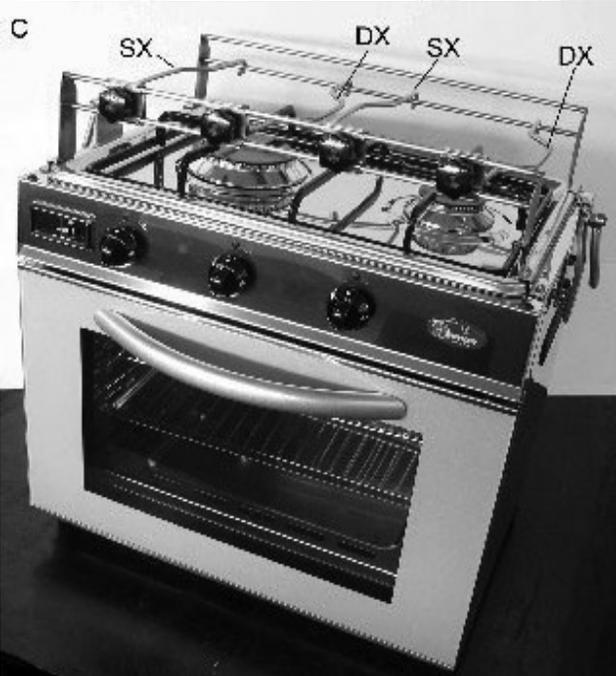
ASSEMBLING INSTRUCTIONS FOR BC600...



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.

