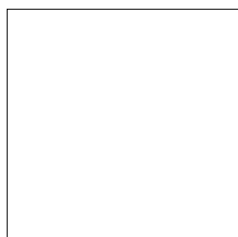


Professional⁺ FX

Dual Fuel



User Guide

&

Installation & Service Instructions



U110004 - 08

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Due to our policy of continual improvement, we reserve the right to change specifications without prior notice.

1. Before You Start...

Thank you for buying this cooker. It should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a dual fuel cooker before.

⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.

⚠ This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II2H3+ cooker and is set for G20 at 20mbar. (A conversion kit for LPG is supplied with the cooker).

Installation and Maintenance

In the UK, the cooker must be installed by a Gas Safe registered engineer. The electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Ensure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to ensure that the oven is functional – see the relevant section in this manual.

The cooker should be serviced only by a qualified service engineer, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200 °C and run for an hour.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

If you smell gas

- DO NOT turn electric switches on or off.
- DO NOT smoke
- DO NOT use naked flames
- DO turn off the gas at the meter or cylinder
- DO open doors and windows to get rid of the gas
- DO keep people away from the area affected
- Call your gas supplier.

If you are using natural gas in the UK, ring the National Grid on: 0800 111 999.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.

Personal Safety

⚠ DO NOT modify this appliance.

⚠ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

⚠ 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.

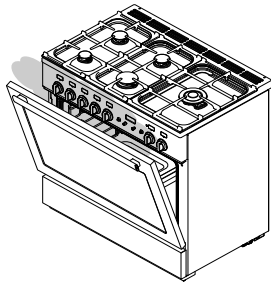
⚠ DO NOT use a steam cleaner on your cooker.

⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary – otherwise, the control knobs may become very hot.

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.



⚠ DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ NEVER operate the cooker with wet hands.

⚠ DO NOT use aluminium foil to cover shelves, linings or the oven roof.

⚠ DO NOT drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a falling object might cause the glass surface to crack or break.

⚠ NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.

⚠ DO NOT use unstable saucepans. Always ensure that you position the handles away from the edge of the hotplate.

⚠ DO NOT use cooking vessels on the hotplate that overlap the edges.

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

⚠ NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

In normal use, the cooling fan will operate when the oven or grill are in use. Should a fault occur with the fan switch off the cooker immediately and contact your installer or service.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.

Take care that no water seeps into the appliance.

⚠ In normal use, the cooling fan will operate when the oven or grill are in use. Should a fault occur with the fan switch off the cooker immediately and contact your installer or service.

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

⚠ This appliance is heavy so take care when moving it.

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

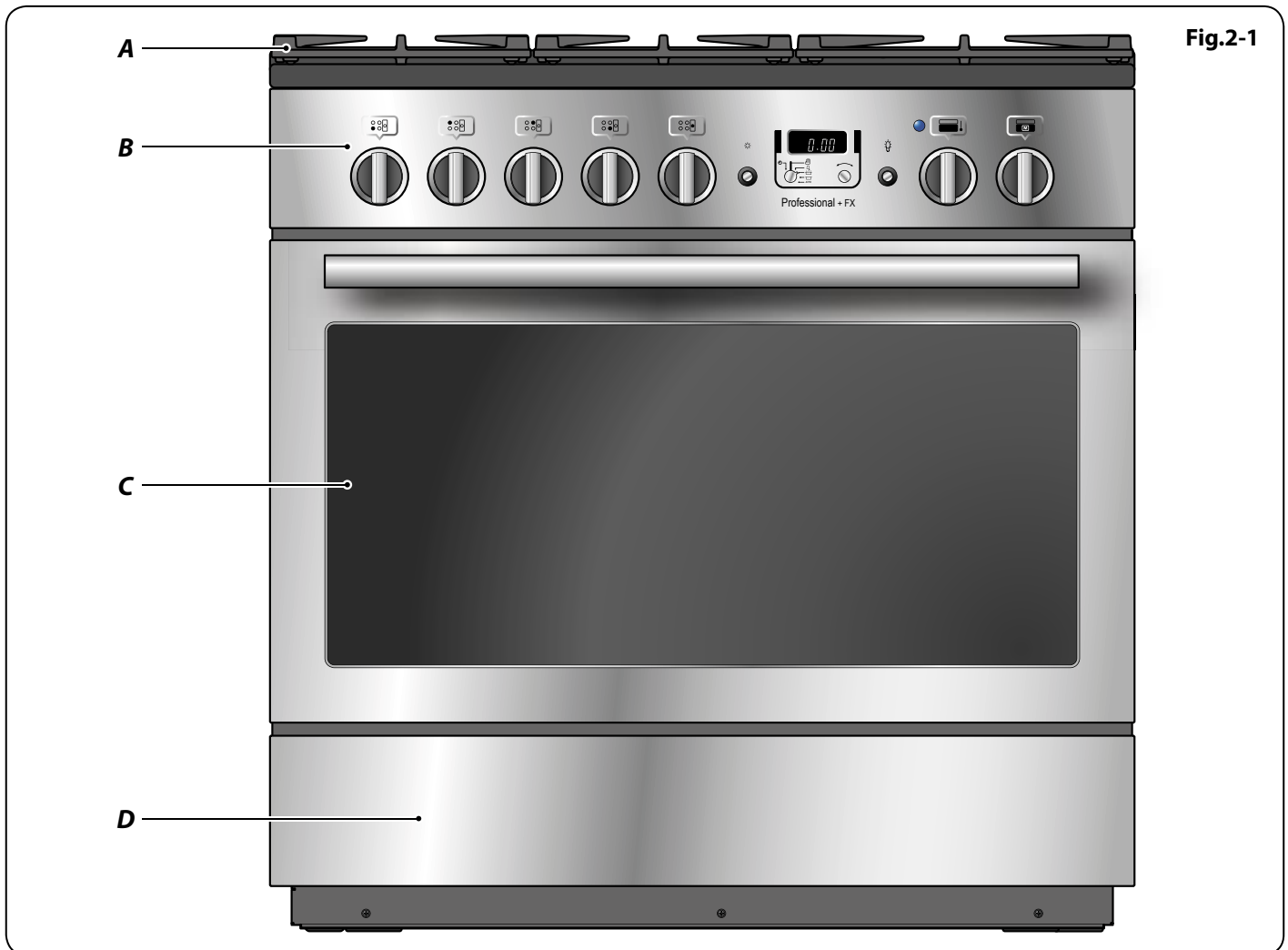
Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

2. Overview



The dual fuel single cavity cooker (**Fig.2-1**) has the following features:

- A.** 5 hotplate burners including a wok burner
- B.** A control panel incorporating a timer
- C.** A multi-function oven
- D.** A storage drawer

Hotplate Burners

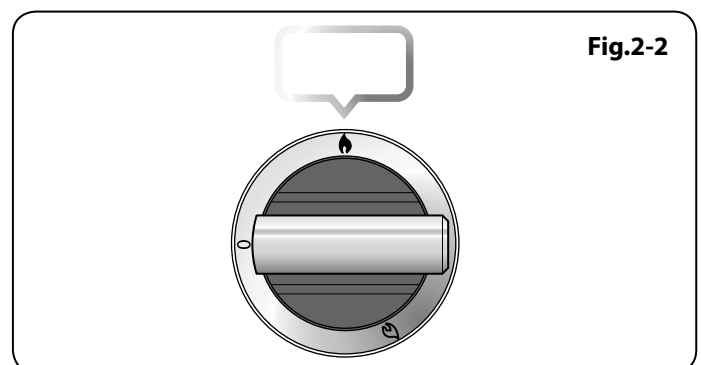
The drawing by each of the central knobs indicates which burner that knob controls.

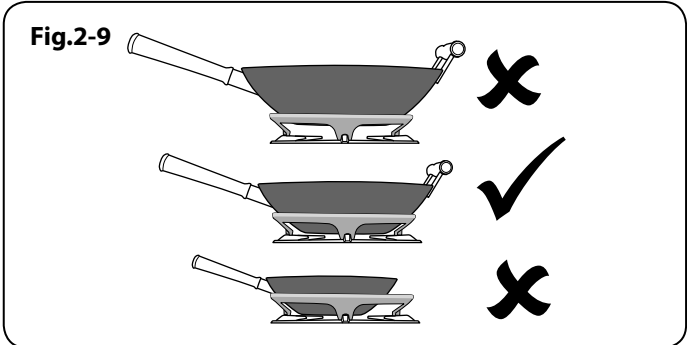
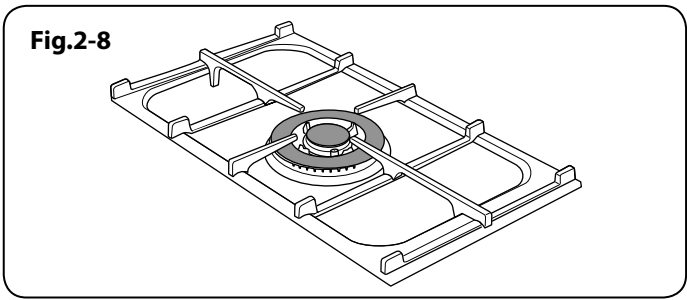
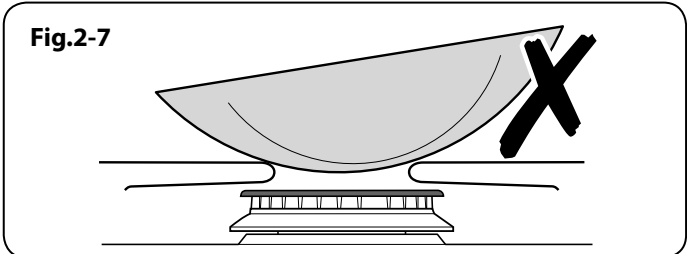
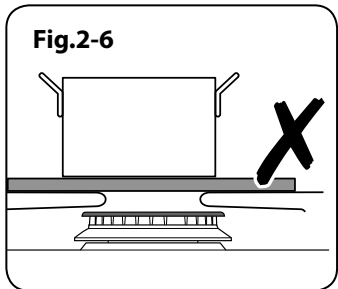
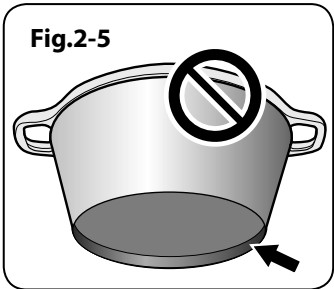
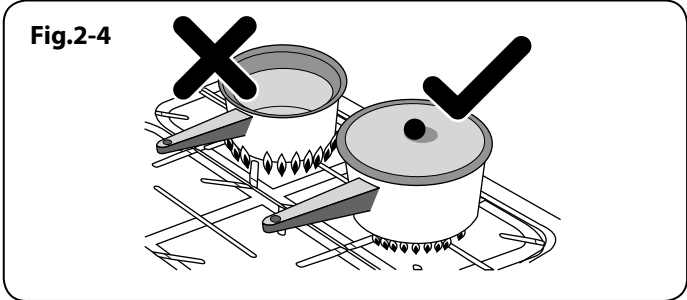
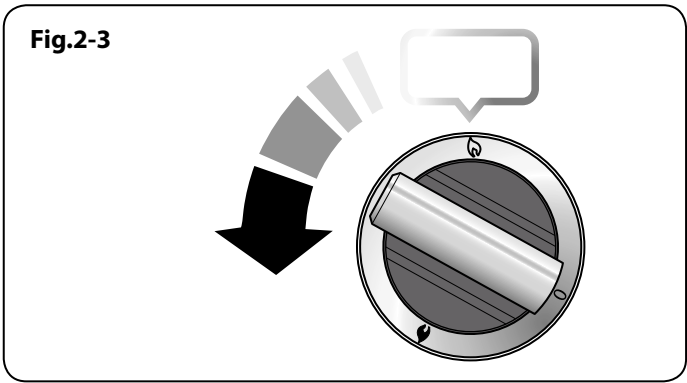
Each burner has an FSD that prevents the flow of gas if the flame goes out.

When the igniter button is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, press the igniter button, and push in and turn the associated control knob to the high position as indicated by the large flame symbol (🔥), (**Fig.2-2**).

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.





If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise (**Fig.2-3**).

If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Ensure that the flames are under the pans. Using a lid will help the contents boil more quickly (**Fig.2-4**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down turned base rims should not be used (**Fig.2-5**).

Simmering aids, such as asbestos or mesh mats, are NOT recommended (**Fig.2-6**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig.2-7**).

The minimum recommended pan diameter is 120mm. The maximum allowable pan base diameter is 250mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir frying (**Fig.2-8**).

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You can remove the burner parts for cleaning; see 'Cleaning your cooker'.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

The Wok Cradle

The wok cradle is designed to fit a Professional 35cm Wok (available from our cookware collection – Part Code RM095). If you use a different Wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the Wok sits down on the pan support – however, if the Wok is too small, the cradle will not support it properly (**Fig.2-9**).

The cradle should be used on the triple ring wok burner only. When you fit the cradle, check that the wok is properly located on the front and rear fingers and that it is supported properly on a pan support (**Fig.2-10**).

Make sure that the cradle is stable and that the Wok is sitting level in the ring.

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

The Griddle

The griddle fits the left-hand well, front to back (Fig.2-11). It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

⚠ DO NOT put it crossways – it will not fit properly and will be unstable.

⚠ DO NOT put it on any other burner – it is not designed to fit in any of the other cooker wells.

Remove the left-hand pan support. Position the griddle over the well. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for a **maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

Always leave space around the griddle for the gases to escape.

After cooking, allow the griddle to cool before cleaning.

If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

The Multi-function Oven

The oven is a multi-function oven (Fig.2-12). In addition to convection elements around the fans, it is fitted with extra heating elements, in the top of the oven and under the oven base. Take care to avoid touching the top elements when placing or removing items from the oven.

The multifunction oven has 3 main cooking functions, **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2-1 gives a summary of the multi-function modes.

The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

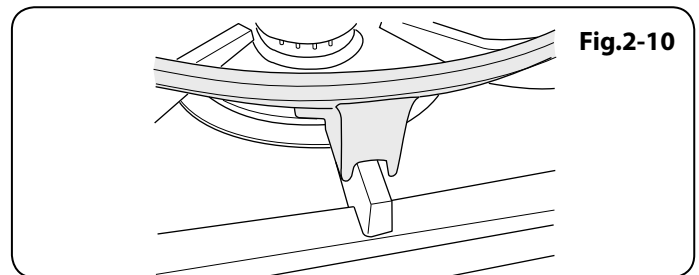


Fig.2-10

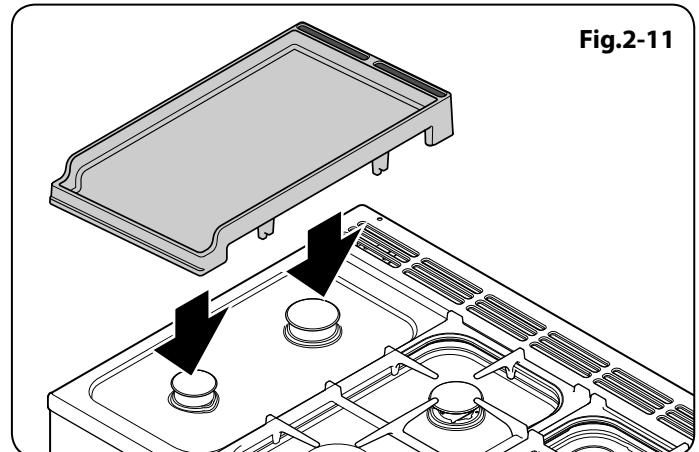


Fig.2-11

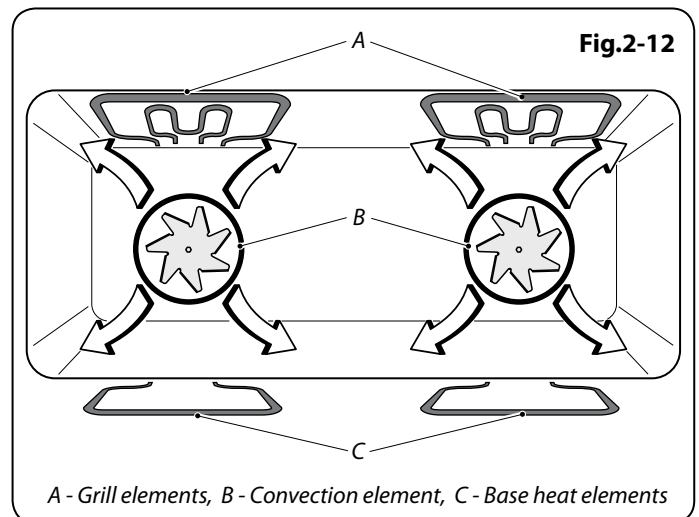


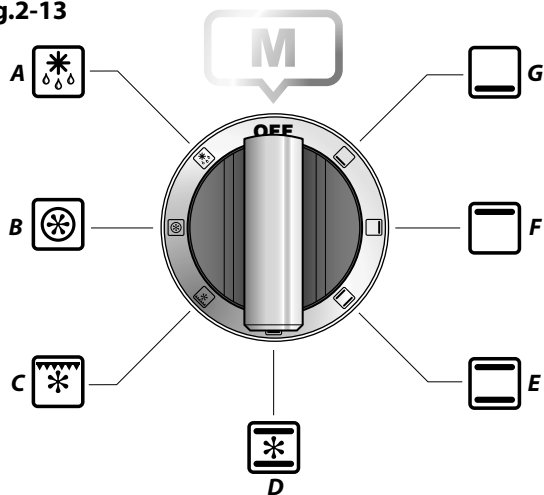
Fig.2-12

A - Grill elements, B - Convection element, C - Base heat elements

Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2-1

Fig.2-13



A - Defrost, B - Fan oven, C - Fanned grilling, D - Fan assisted oven, E - Conventional oven, F - Browning element, G - Base heat

Multi-function oven modes (Fig.2-13)

Defrost



This function operates the fan(s) to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from contamination. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven



This function operates the fans and the heating element around them. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Convection oven cooking is particularly suitable for multi-rack cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

Note: When grilling full width, to allow sufficient access for tending foods we recommend placing the grill pan tray support on the second from top level.

Fan Assisted Oven



This function operates the fans, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two racks at one time, although they will need to be changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you are familiar with this function.

Conventional Oven (Top and Base Heat)



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Similar items being cooked will need to be swapped around for even cooking.

Browning Element



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat



This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower rack. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

Energy Saving Feature

The oven has a divider feature (**Fig.2-14**). With this in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods. When using the divider, condensation may appear in the left-hand oven - this is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.



WARNING!

Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

Removing the Divider



Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig.2-15** and **Fig.2-16**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.



WARNING!

Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

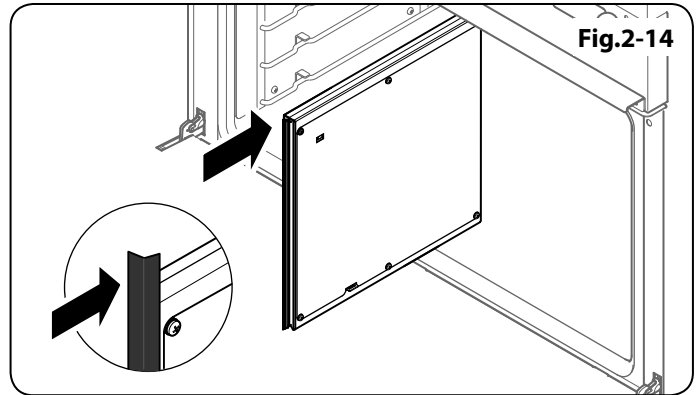


Fig.2-14

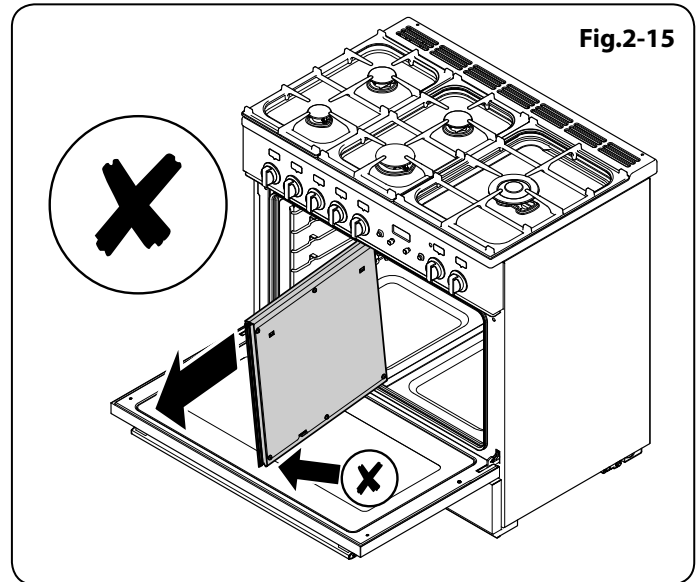


Fig.2-15

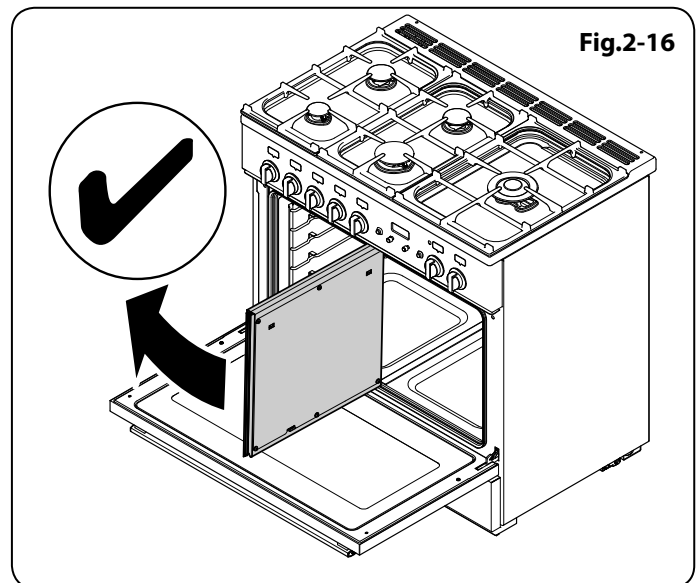
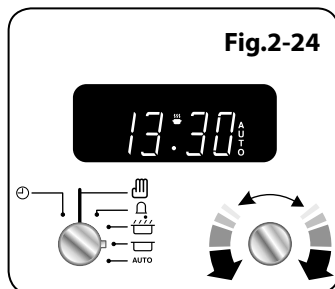
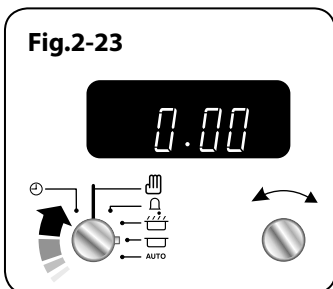
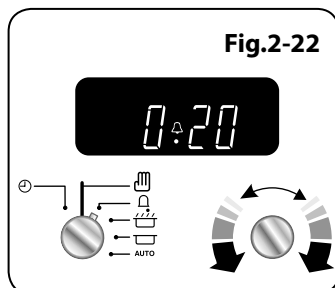
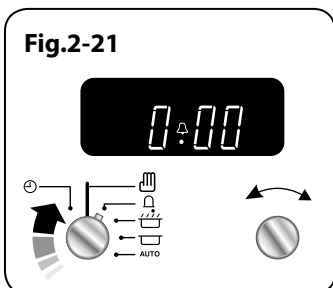
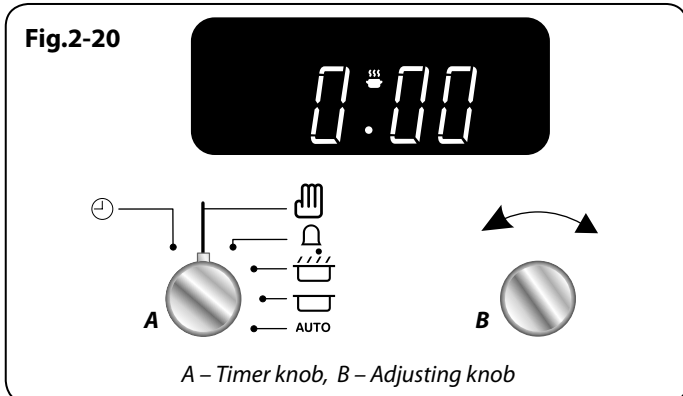
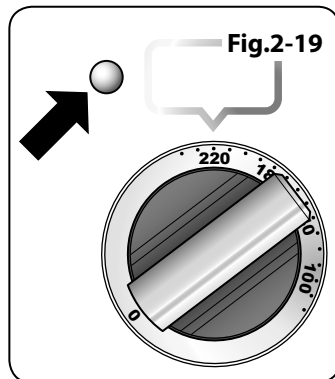
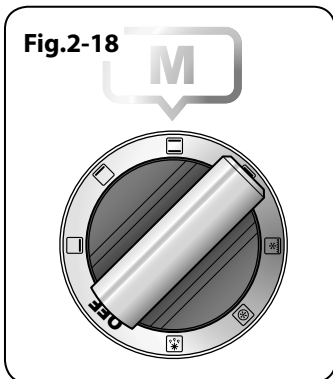
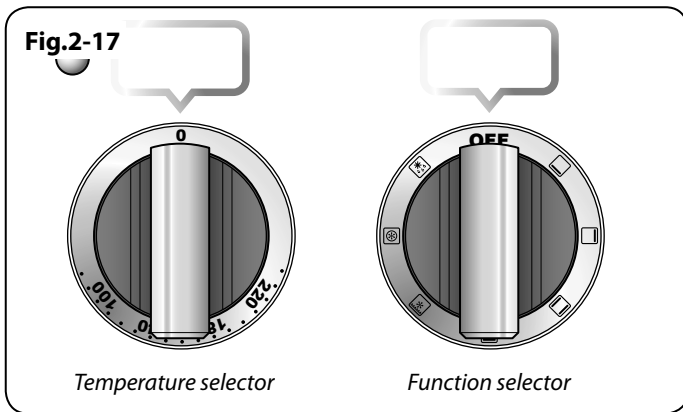


Fig.2-16



DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.

Operating the Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig.2-17**).

Turn the function selector control to a cooking function. **Fig.2-18** shows the control set for convectional oven cooking.

Turn the oven temperature knob to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig.2-19**).

The Clock

Setting the time of day

The LCD clock is shown in (**Fig.2-20**). When the clock is first connected, the display flashes (0.00) and () alternately.

To set the time, turn and hold the Timer knob to the clock symbol (⌚) and at the same time turn the Adjusting knob left or right until the clock shows the time of day. Remember this is a 24-hour clock. Let go of the Timer knob and it will spring back to the vertical, oven manual setting.

IMPORTANT: The cooker will not operate unless the clock has been set.

Note: When using the following functions, first set the clock as required before selecting the oven function and setting the temperature.

Setting the minute minder

To activate the minute minder turn the Timer knob to the right to the (⏰) minute minder setting – it should click into position (**Fig.2-21**).

Rotate the Adjusting knob to set the time required (**Fig.2-22**).

You can either turn the knob back to the vertical manual setting (⏰) to keep an eye on the time of day, or leave it in the (⏰) minute minder position as the time ticks down.

To stop the beeper when it sounds, turn the Adjusting knob anti-clockwise.

- The 'cook period', which is the length of time you want the oven to cook for.
- The 'stop time', which is the time of day you want the oven to stop cooking.

To stop the oven at a specific time of day

Turn the Timer knob to the (⏰) position (**Fig.2-23**).

Use the Adjusting knob to set the 'stop time'. You can set the oven to turn on at any time over the following 24-hour period. AUTO shows in the display (**Fig.2-24**).

Turn the Timer knob to the bottom 'AUTO' setting to return to the clock display.

Once the 'stop time' is reached, the beeper sounds. Turn the Timer knob to the vertical (⏸) to return to manual cooking.

To start and then stop the oven using the Timer

You cannot set a start time directly – this is set automatically by a combination of the 'cook time' and 'stop time'.

Turn the Timer knob to the (⏸) position (**Fig.2-25**).

Turn the Adjusting knob to set the 'cooking time' you need (**Fig.2-26**).

Turn the Timer knob to the (⏸) position. The display will show the current time of day plus the 'cook time' you just set. Use the Adjusting knob to set the 'stop time' required (**Fig.2-27**).

The 'stop time' is displayed, followed by 'AUTO'. Set the oven(s) to the cooking temperature you need. Turn the Timer knob to the 'Auto' setting.

When your cooking is finished, the beeper sounds. Turn the Timer knob to the vertical (⏸) to return to manual cooking.

If you are out, don't worry about the beeper going off – it stops on its own after a while. When you return, turn the Timer knob to the vertical (⏸) to return to manual cooking.

AUTO is showing, but you want to revert to manual cooking

You can cancel any automatic settings by briefly turning the Timer knob to the clock symbol (⌚) and then releasing it.

Key Lock

When the key lock is activated, both ovens are locked and will not come on.

To activate the key lock

Make sure that the clock is in manual mode and cancel any active programs.

Turn and hold the Timer knob to the clock symbol (⌚) for about 8 seconds. 'On' appears on the display (**Fig.2-28**).

While still holding the Timer knob turned to the clock symbol (⌚), turn the Adjusting knob clockwise until the key symbol (🔑) and 'Of' shows on the display (**Fig.2-29**). Release the knobs.

The ovens are now locked, as is confirmed by the display showing the time of day alongside the key symbol.

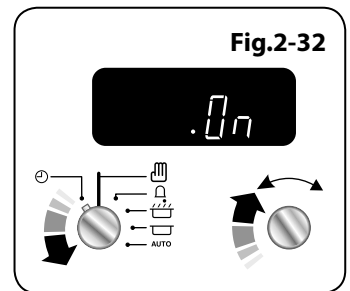
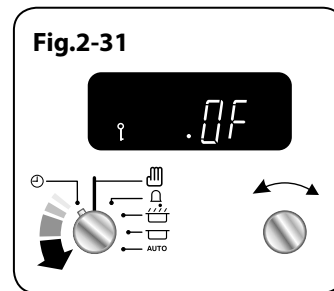
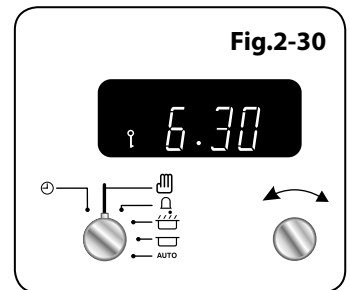
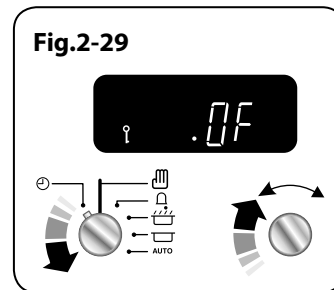
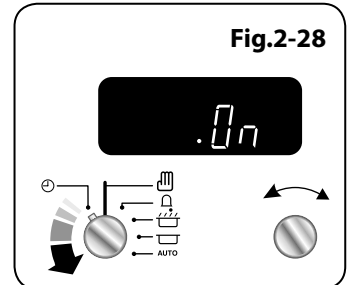
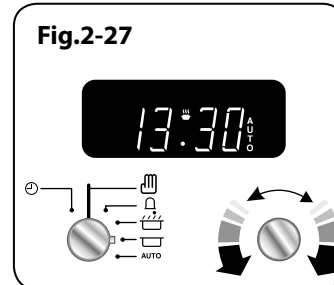
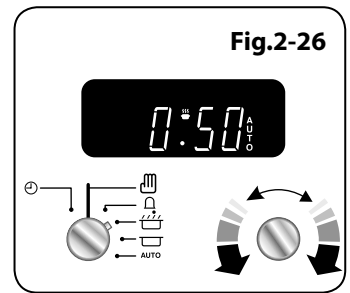
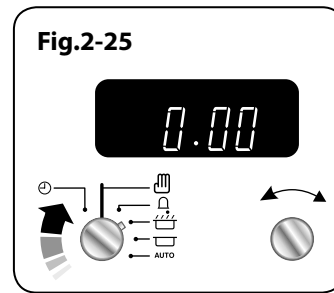
When the key lock is activated, both ovens are locked and will not come on (**Fig.2-30**).

To turn off the key lock

Turn and hold the Timer knob to the clock symbol (⌚) for about 8 seconds. 'Of' will appear on the display (**Fig.2-31**).

While still holding the Timer knob turned to the clock symbol (⌚), turn the Adjusting knob clockwise until the key symbol (🔑) goes out on the display and 'On' shows (**Fig.2-32**). Let go of the knobs.

After a few seconds, the display reverts to showing the time of day. The oven can now be used normally.



Accessories

Oven racks

Each oven is supplied with:

Two full capacity shelves (**Fig.2-33**)

Grill pan tray support (**Fig.2-34**)

Two grill pans with trivets (**Fig.2-35**)

Three energy saving shelves (**Fig.2-36**)

Four ladder shelf supports (**Fig.2-37**)

And one divider (**Fig.2-38**)

Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

To remove and refit the ladder shelf supports

Lift the ladder support hooks out of the two locating holes in the oven side (or divider) before lifting the support clear of the bottom ladder restraint.

Refit by inserting the bottom of the ladder into the restraint before fitting the hooks through the locating holes.

To remove and refit the shelves

Pull the shelf forwards until the back of the shelf is stopped by the shelf support (**Fig.2-39**). Lift up the front of the shelf so the back of the shelf will pass between the supports and then pull the shelf forward (**Fig.2-40**).

Refit in the reverse order, making sure to push it fully back.

Oven Light

Press the button to turn on the oven lights.

If one of the oven lights fail, turn off the range circuit breaker before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb (**Fig.2-41**).

Fig.2-33

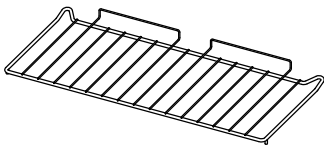


Fig.2-34

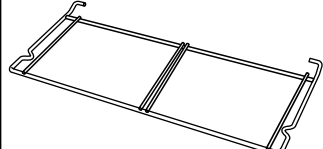


Fig.2-35

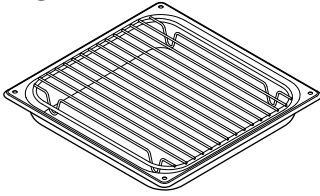


Fig.2-36

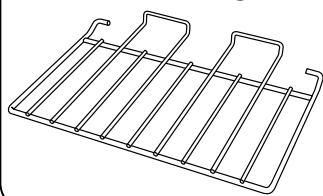


Fig.2-37

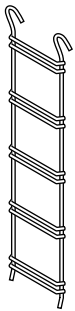


Fig.2-38

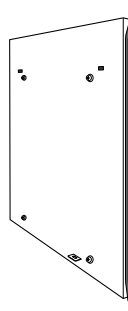


Fig.2-39

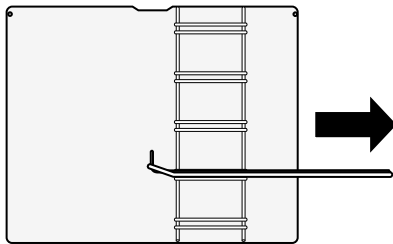


Fig.2-40

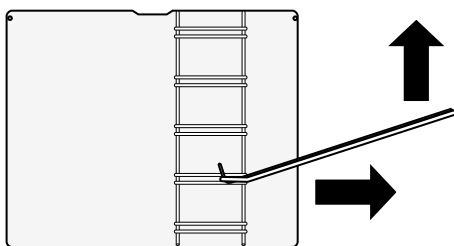
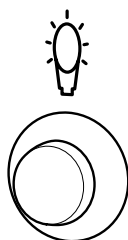


Fig.2-41



Storage

The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Flammable materials may explode and result in fire or property damage.

The drawer can be removed completely for cleaning, etc.

To Remove the Drawer

Pull the drawer right out (**Fig.2-42**).

Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side rails and at the same time pull the drawer forward and away from the side rails (**Fig.2-43**).

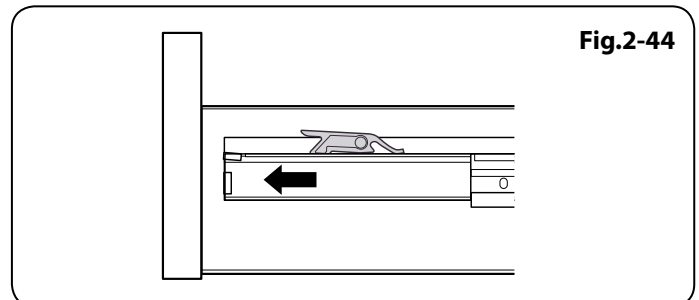
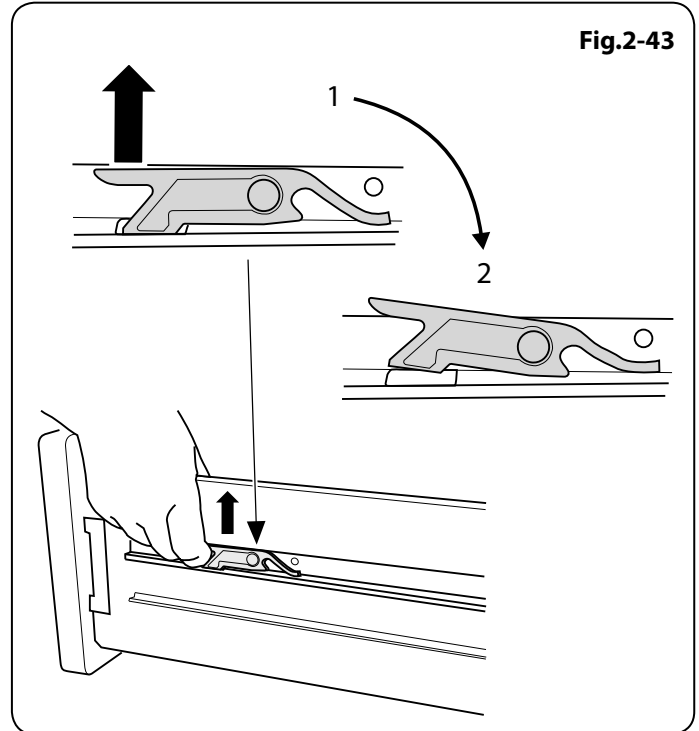
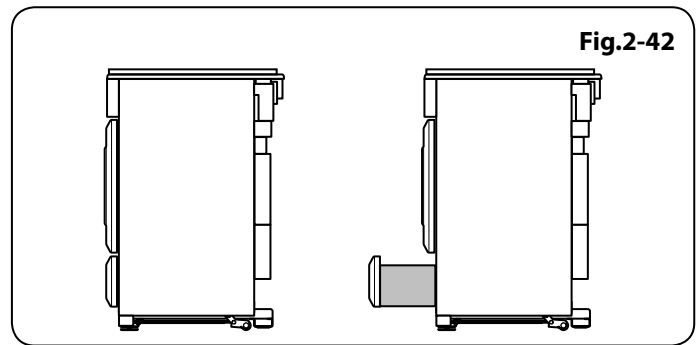
For safety's sake push the drawer rails back out of the way.

Replace the storage drawer

To replace the drawer in the range, pull the side rails fully out.

Carefully move the drawer back between the rails and rest it on the side rails (**Fig.2-44**).

At each side hold the front of the drawer and pull the side rail forward so that the clips click into position holding the drawer to the side rails.



3. Cooking Tips

Cooking with a Multi-function Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

⚠ DO NOT place warm food in the oven to be timed.

⚠ DO NOT use a timed oven that is already warm.

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

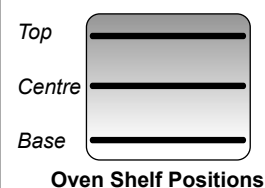
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven so you can use any shelf.



T - top; C - centre; B - base

Food	Conventional Oven		Fan Oven		Approximate cooking time	
	Temperature °C	Shelf position	Temperature °C	Shelf position		
Meat						
Beef (no bone)	160	C	150		30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	200	C	190		20-25 minutes per 500g +20-25 minutes.	
Lamb	160	C	150		30-35 minutes per 500g +30-35 minutes.	
	200	C	190		25-30 minutes per 500g +25-30 minutes.	
Pork	160	C	150		35-40 minutes per 500g +35-40 minutes.	
	200	C	190		25-30 minutes per 500g +25-30 minutes.	
Poultry						
Chicken	160	C	150		20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	200	C	190		15-20 minutes per 500g +15-20 minutes.	
Turkey	160	C	150		20 minutes per 500g +20 minutes.	
	200	C	190		15 minutes per 500g +15 minutes.	
Duck	160	C	150		25-30 minutes per 500g.	
	200	C	190		20 minutes per 500g.	
Casserole	140-150	C	130-140		2-4 hours according to recipe.	
Yorkshire pudding	220	C	210		Large tins 30-35 minutes; individual 10-20 minutes.	
Fish						
Fillet	190	C/B	180		15-20 minutes.	
Whole	190	C/B	180		15-20 minutes per 500g.	
Steak	190	C/B	180		Steaks according to thickness.	
Cake						
Very rich fruit - Christmas, wedding, etc.	140	C/B	130		45-50 minutes per 500g of mixture.	Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf. If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.
Fruit 180 mm tin	150	C/B	140		2-2½ hours.	
Fruit 230 mm tin	150	C/B	140		Up to 3½ hours.	
Madeira 180 mm	160	C/B	150		80-90 minutes.	
Queen cakes	190	C/B	180		15-25 minutes.	
Scones	220	C/B	210		10-15 minutes.	
Victoria sandwich						Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
180 mm tin	180	C/B	170		20-30 minutes.	
210 mm tin	180	C/B	170		30-40 minutes.	
Desserts						
Shortcrust tarts	200	C/B	190		20-30 minutes on a preheated tray.	
Fruit pies	200	C/B	190		35-45 minutes.	
Tartlets	200	C/B	190		10-20 minutes according to size.	
Puff pastry	230	C/B	220		20-40 minutes according to size.	
Meringues	100	C/B	90		2-3 hours.	
Baked egg custard	160	C/B	150		45-60 minutes.	
Baked sponge pudding	190	C/B	180		40-45 minutes.	
Milk pudding	140-150	C/B	130-140		2 to 3 hours.	
Bread	220	C	210		20-30 minutes.	

5. Troubleshooting

Hotplate ignition or cooktop burners faulty

Is the power on?

Are the sparker (ignition electrode) or burner holes blocked by debris?

Are the burner heads correctly located? See the section entitled 'Cleaning'.

Remember that each cooktop burner has a special safety device that stops the flow of gas if the flame goes out. When lighting a cooktop burner the safety device has to be overridden by holding in the control knob so that the gas can flow. This allows the flame sensor to heat up and operate the safety device. Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Hotplate burners will not light

If only one or all the cooktop burners will not light, make sure that the parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not check the power is on.

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for a full list of recommended cleaning materials.

⚠ We do not recommend corrosive or caustic cleaners as these may damage your cooker.

The knobs get hot when I use the oven, can I avoid this?

Yes, this is caused by heat rising from the oven, and heating them up. Do not leave the oven door open.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Current Operated Ground Fault Circuit Breaker

Where the cooker installation is protected by a 30 mA sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions. See the oven cooking guide section of the instructions. The oven control settings and cooking times are intended to be used only as a guide. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher temperature setting.

The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking sheet is put into the oven, make sure it is placed centrally on the rack.

Check that the door seal is not damaged.

A dish of water when placed on the rack should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered).

If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on?

If not there may be something wrong with the power supply. Is the cooker supply on at the circuit breaker?

Have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15 W–230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig.5-1**).

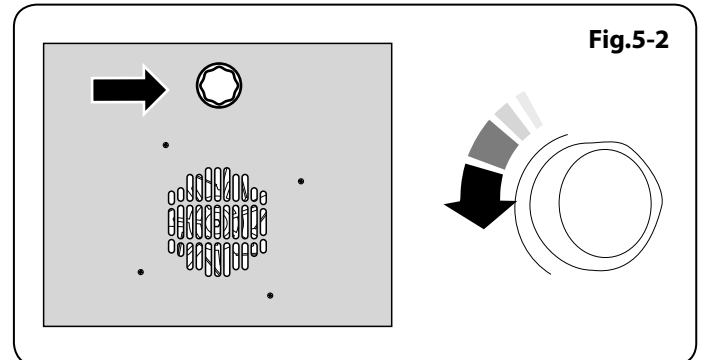
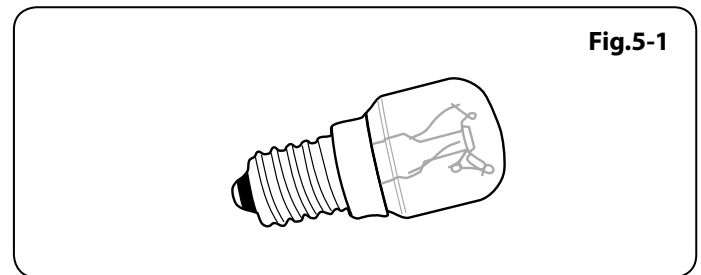
Turn off the power at the circuit breaker.

Make sure the oven is cool. Open the oven door and remove the oven racks.

Unscrew the bulb cover by turning counter clockwise. It may be very stiff (**Fig.5-2**).

Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

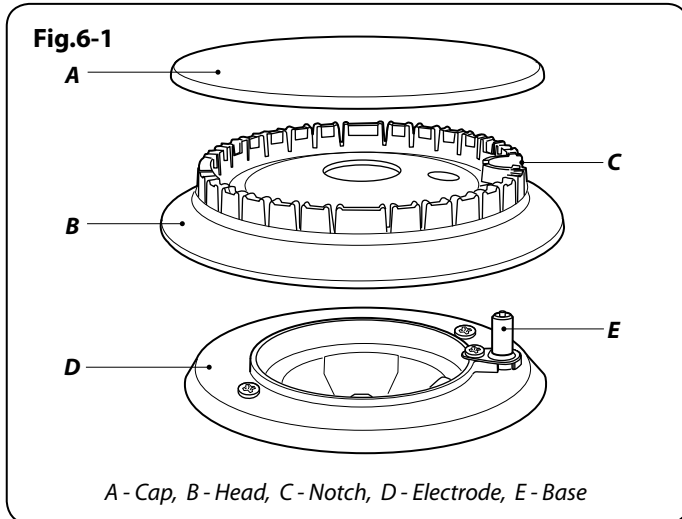
Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.



The door is misaligned

The cooker has not been levelled correctly. To level the cooker, adjust the feet and rear rollers. Use a spirit level to check that the cooker is level – at the front and at both sides – within the oven cavity.

6. Cleaning Your Cooker



Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

We have developed a range of cleaning products that give maximum performance without damaging the enamel and painted surfaces, in particular a Ceramic Hob Cleaner set with scraper. More information is available through either the Cookware Collection brochure supplied with your cooker or our website www.rangemastercookshop.co.uk.

Remember to switch the electricity supply back on and reset the clock before reusing the cooker.

Daily Care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

⚠ Make sure the flow of combustion and ventilation air to the cooker is unobstructed – for example by build-up of fats or grease.

On Natural Gas the burners flames should be a bluish colour with, at most, a slight yellowish fringe.

On LP gas the flames may be “softer”. The cooktop burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

Cleaning for Spills

For spills and boil-overs that occur while cooking, turn off the burner as soon as possible and allow it to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

The Single Ring Burners

When refitting the burner head, ensure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig.6-1**).

The Wok Burner

When reassembling the wok burner (**Fig.6-2**) turn over the large base ring and find the 'D' shaped area (**Fig.6-3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the ignition electrode and place the inner burner on the large base ring (**Fig.6-4**).

Now fit the two burner caps, ensuring that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

Griddle

Always clean the griddle after use. Allow it to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

The Wok Cradle

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or nylon scourer.

Oven and Divider

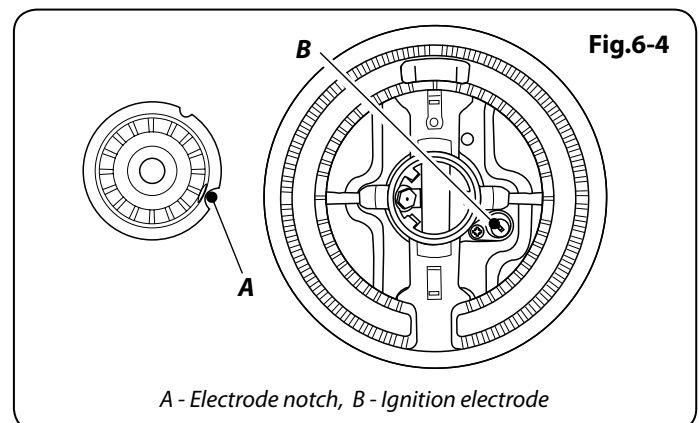
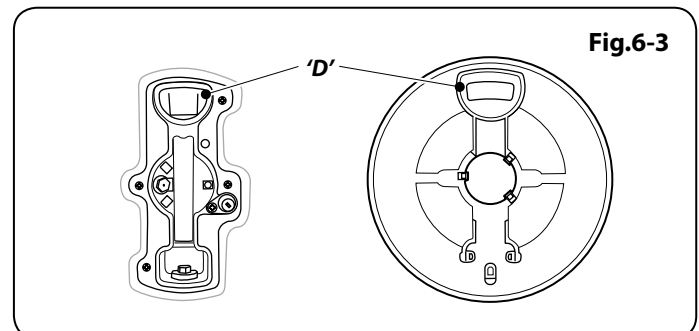
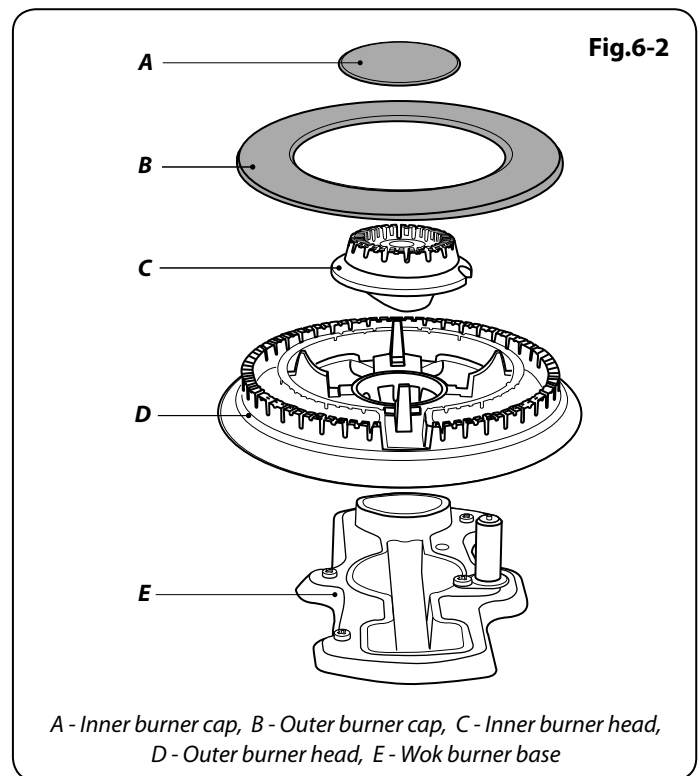
Clean the oven and divider with a proprietary oven cleaner, suitable for enamel.

IMPORTANT: Before cleaning the divider make sure to remove the silicon sealing strip from the front edge – some oven cleaners can damage the seal. Remove the strip by gently pulling both ends to release the hooks holding it in place.

Control Panel and Oven Doors

Avoid using any abrasive cleaners including cream cleaners, on brushed stainless steel surfaces. For best results use liquid detergents.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.



Cleaning Table

Cleaners listed are available from supermarkets or electrical retailers as stated. For enamelled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website <http://www.ive.org.uk/> or telephone: 01543 450596.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob Top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Electric Sealed Hob Plate	Cast iron	Remove rust and food debris with a well soaped steel wool pad along the grain. Rinse and allow to dry. Apply a proprietary sealed hotplate restorer (Electrical Retailers) to restore colour and protect the plates.
Ceramic/Induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle Plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming Zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of cooker		
Part	Finish	Recommended Cleaning Method
Door, Door surround and Storage Drawer exterior.	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	Microfibre plus all purpose cloth (supermarket)
Sides and plinth	Painted surface	Hot soapy water, soft cloth
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome or copper	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven Door Glass/Glass Lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Sides, floor, divider & roof of oven NOT COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURERS INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean Oven Panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush (see 'The Ovens' in 'Cleaning your cooker').
Oven Shelves, Handyrack, Grill Trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill Pan/Meat Tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone number
Appliance Serial Number

You must be aware of the following safety requirements & regulations.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.

Read the instructions before installing or using this appliance.

In the UK the regulations and standards are as follows:

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Gas Safe registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The cooker must be installed in accordance with:

- ▶ **All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000**
- ▶ **For Natural Gas – BS 6172 : 1990 and BS 6891 : 1998**
- ▶ **For LP Gas – BS 5482-1:1994 (when the installation is in a permanent dwelling).**
- ▶ **The Gas Safety (Installation and Use) regulations 1998.**
- ▶ **The relevant Building / IEE regulations.**

In the Republic of Ireland:

The installation must be carried out by a competent person and installed in accordance with the current edition of I.S.813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

In the UK:

The room containing the cooker should have an air supply in accordance with BS5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20m³. If it is to be installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required. If it is installed in a room of volume between 5m³ and 10m³ an air vent of effective area 50cm² is required, while if the volume exceeds 11m³ no air vent is required.

If there are other fuel burning appliances in the same room, the current BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland:

Reference should be made to the current edition of IS813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

Note: An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

All models are supplied set for use on group H natural gas. A conversion kit for LP gas is included with the appliance. See the instructions that are supplied with the conversion kit. After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

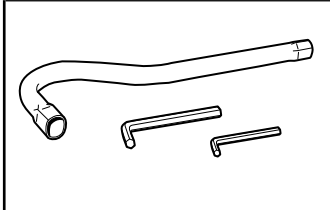
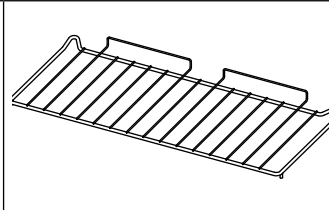
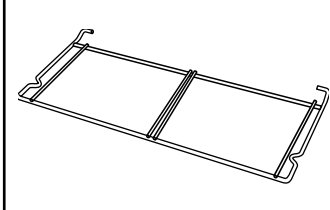
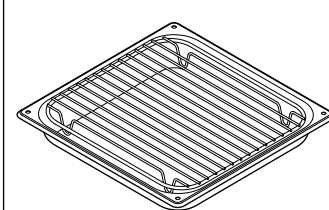
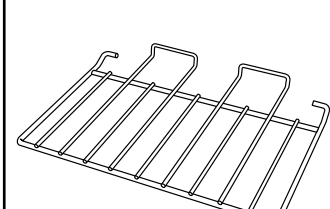
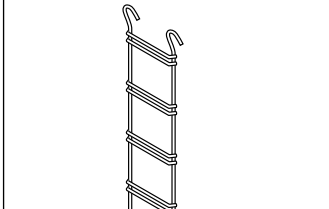
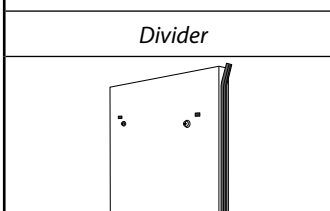
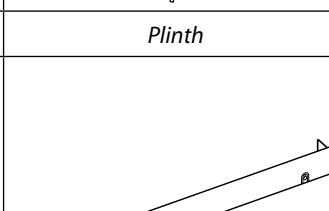
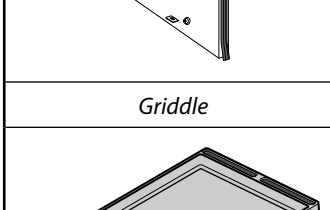
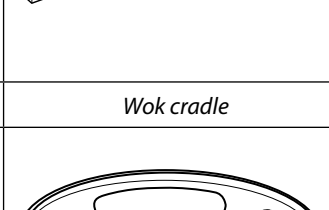
You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted. These are not supplied by with the cooker but are available at most builders' merchants.
- Gas pressure tester/manometer
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. 4 mm & 3 mm Allen keys
8. Spirit level
9. Pencil
10. Adjustable spanner
11. Screws for fitting stability bracket

Checking the Parts:

<i>Levelling tool & Allen keys</i>	<i>Full capacity shelf</i>
	
<i>Grill pan tray support</i>	<i>2 grill pans & trivets</i>
	
<i>3 energy saving shelves</i>	<i>4 ladder side supports</i>
	
<i>Divider</i>	<i>Plinth</i>
	
<i>Griddle</i>	<i>Wok cradle</i>
	

Positioning the Cooker

The diagrams show the minimum recommended distance from the cooker to nearby surfaces (**Fig.7-1**).

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25 mm.

A minimum space of 650 mm is required between the top of the hotplate and a horizontal combustible surface.

Fig.7-2 shows the suggested clearance above the cooker.

Any cooker hood should be installed in accordance with the hood manufacturer's instructions.

We recommend a gap of 905 mm between units to allow for moving the cooker. Do not box the cooker in – it must still be possible to move the cooker in and out for cleaning and servicing.

Moving the Cooker

⚠ On no account try and move the cooker while it is plugged into the electricity supply.

⚠ The cooker is very heavy, so take great care.

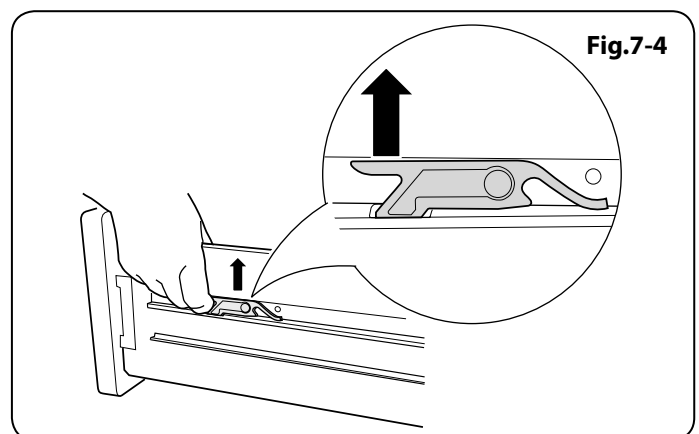
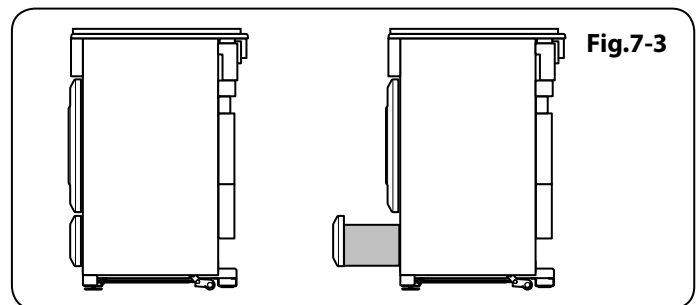
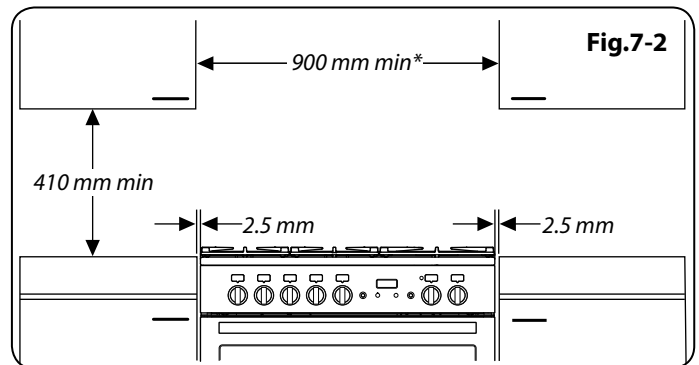
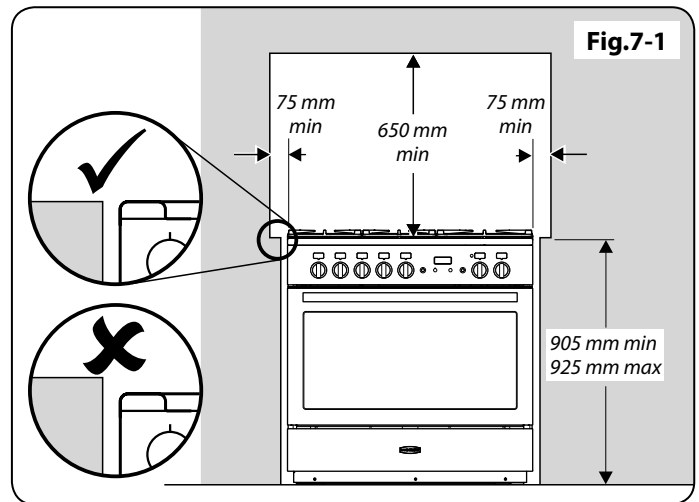
We recommend two people manoeuvre the cooker. Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. To help you, there are two levelling rollers at the back and two screw-down levelling feet at the front. You will need the levelling tool.

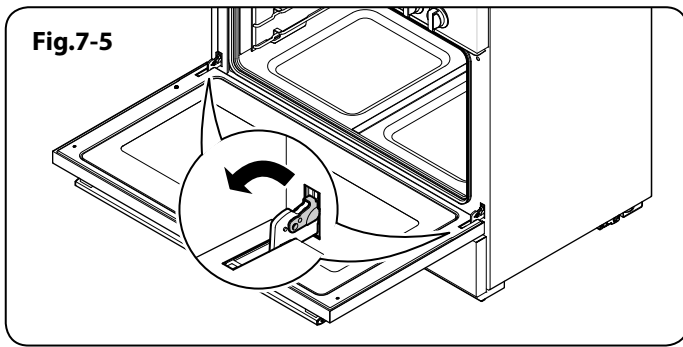
Removing the Storage Drawer

Pull the drawer out to its furthest point (**Fig.7-3**).

Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side runners and at the same time pull the drawer forward and away from the side runners (**Fig.7-4**).

For safety's sake push the drawer runners back out of the way. Put the drawer somewhere safe – do not refit it until the installation is complete.





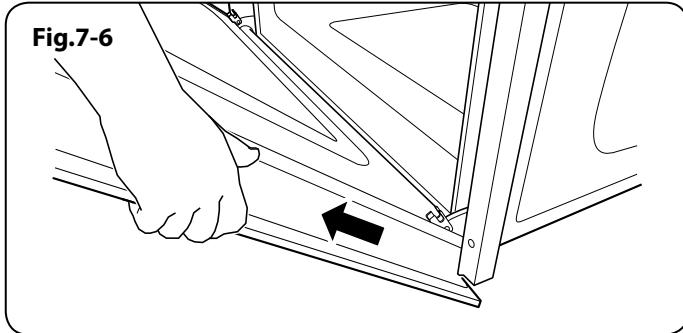
Removing the Oven Door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig.7-5**). Grip the sides of the door, lift upwards and then slide the door forwards (**Fig.7-6**).

When you have removed the oven door continue as follows:

First fit the levelling tool on the hexagonal adjusting nut (**Fig.7-7**).

Make 10 complete (360°) turns clockwise (**Fig.7-7**). This means turning and removing the levelling tool 20 times.

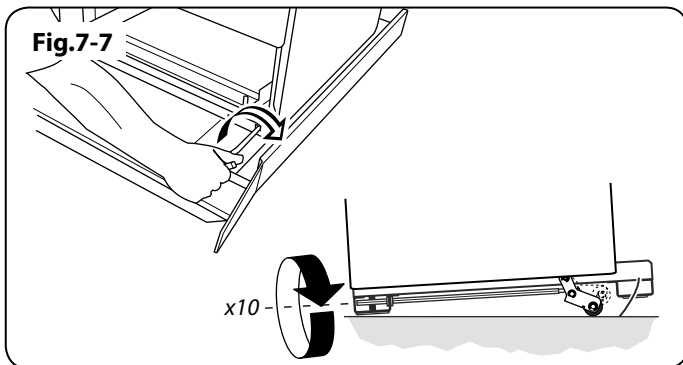


Completing the Move

Unfold the rear edge of the pack base tray. Grip the fascia panel and lift the front of the cooker slightly (**Fig.7-8**).

Carefully push the cooker backwards off the pack base. Remove the pack base. Position the cooker close to its final position, leaving just enough space to get behind it.

DO NOT use the control knobs to manoeuvre the cooker.



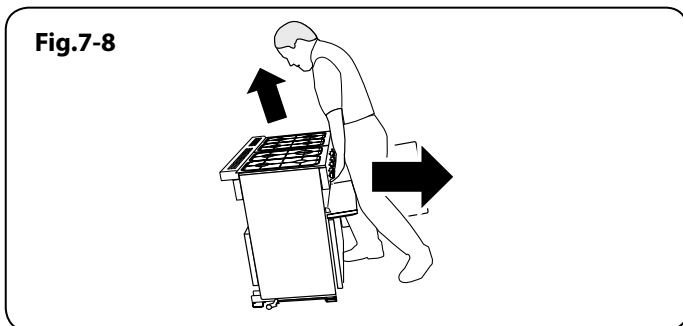
Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position, taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.

Leave the levelling tool in the storage drawer, so that the customer can use it if they wish to move the cooker.

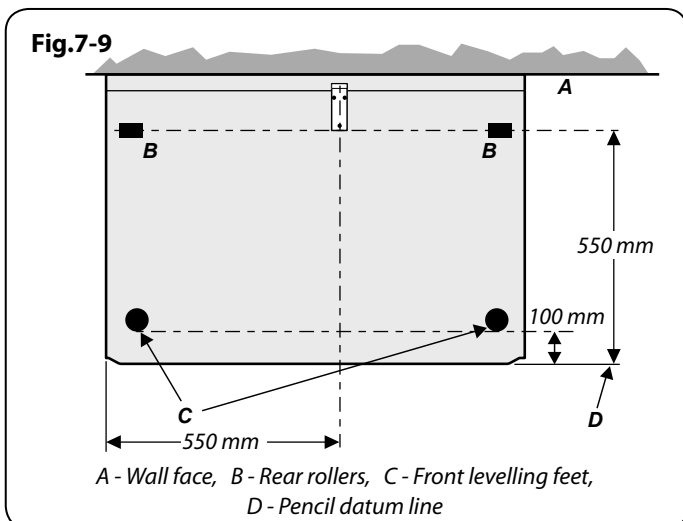


Fitting a Stability Bracket

A stability bracket or chain (not supplied by with the cooker) should be fitted when the cooker is connected to a flexible gas supply.

When fitting a stability bracket read these instructions together with the leaflet supplied with the bracket.

1. Place the cooker in its intended position and level the cooker.
2. Draw a pencil line 70 mm from the front edge of the levelling feet (**Fig.7-9**).
3. Mark the centreline for the bracket by measuring 550 mm from the left-hand side of the cooker.
4. Lower the front roller and move the cooker forward.
5. Measure back from the pencil line 550 mm to locate the front edge of the bracket (**Fig.7-9**). Fix the bracket to the floor.
6. Measure the height from floor level to engagement edge in back of cooker. Add 3 mm to this dimension and assemble the stability bracket to this height (i.e. from



floor level to underside of the top member) and ensure the bracket does not foul the oven burner assembly (**Fig.7-10**).

Gas Connection

Must be in accordance with the relevant standards. A hose is not supplied by with the cooker. Hoses may be purchased at most builders' merchants.

The gas supply needs to terminate with a down facing bayonet.

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape (**Fig.7-11**).

The connector is located just below the hotplate level at the rear of the cooker.

For Natural Gas the flexible hose must be in accordance with B.S.669.

For LP Gas it should be capable of 50 mbar pressure, 70 °C temperature rise and carry a red stripe, band or label.

If in doubt contact your supplier. Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, check the cooker is gas sound with a pressure test.

Pressure Testing

The gas pressure can be measured at one of the left-hand hotplate burner injectors. Lift off a burner head and fit the pressure gauge to the injector. Turn on the hotplate burner and turn on and light one of the other hotplate burners.

For Natural Gas cookers the pressure should be 20 mbar.

For LP Gas cookers the pressure should be 29 mbar for Butane and 37 mbar for Propane.

Reassemble the burner top making sure it is reassembled in the correct way on the burner body.

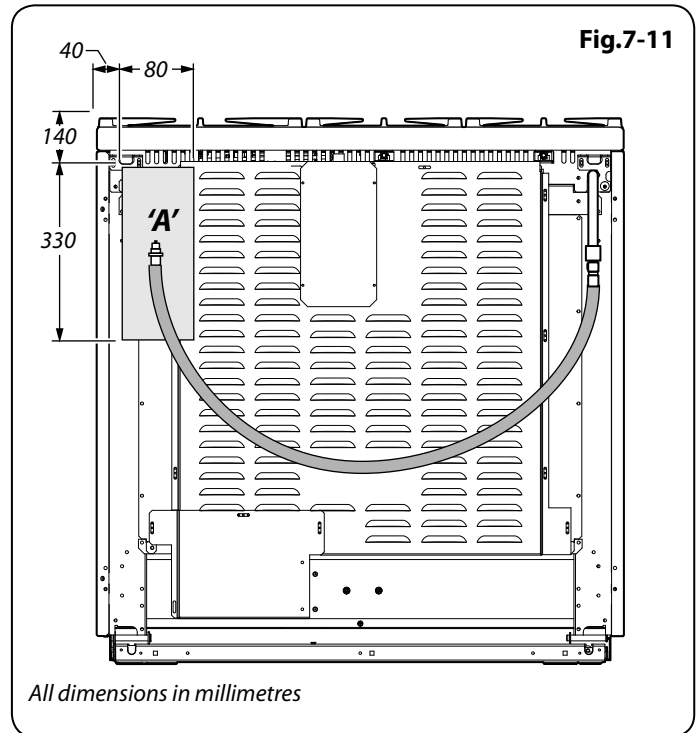
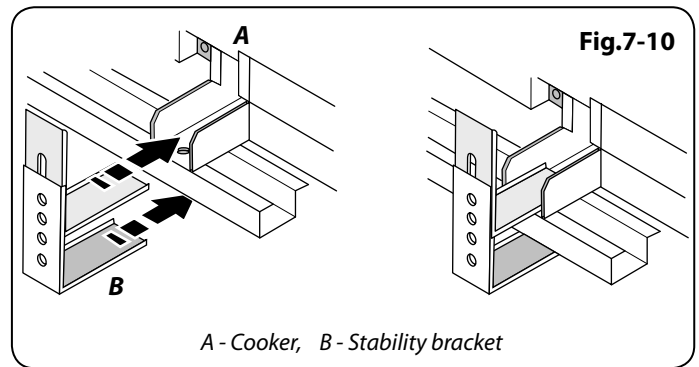


Fig.7-12

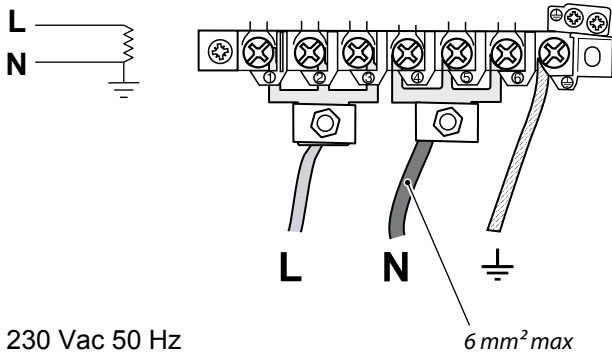
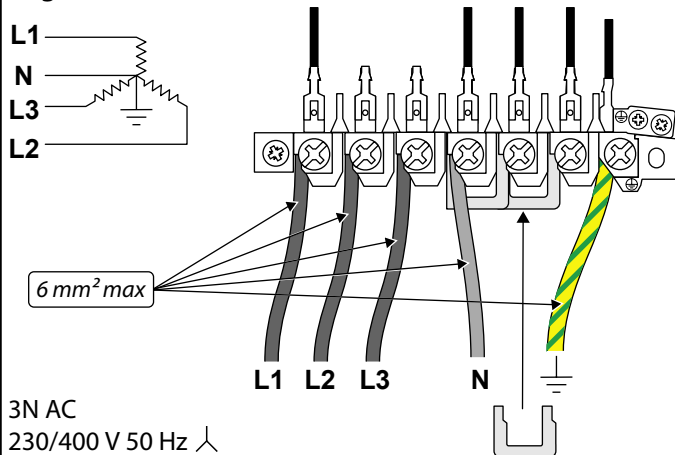


Fig.7-13



Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations, and also the local electricity supply company requirements.

WARNING: THIS APPLIANCE MUST BE EARTHED

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3 mm in all poles. This cooker must not be connected to an ordinary domestic power point.

The total electrical load of the appliance is approximately 3.6 kW. The cable size used should be suitable for this load and comply with all local requirements.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-12** and **Fig.7-13**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

These appliances are of type X with regard to protection against over heating of the surrounding surfaces.

Hotplate Check

Check each burner in turn. There is a flame safety device (FSD) that stops the flow of gas to the burner if the flame goes out. For each burner, turn the control knob to the solid flame symbol. Press in the control knob. This lets gas through to the burner. Keep holding the knob pressed in and press the igniter button or light with a match. Keep holding the control knob pressed in for about 10 seconds.

If when you let go of the control knob the burner goes out, the safety device has not held in. Wait one minute then try again this time holding the control pressed in for slightly longer.

Oven Check

Turn on the oven and check that it starts to heat up. Check that the oven lights are working.

Note: The oven light bulb is not included in the guarantee.

Turn off the oven.

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the range (**Fig.7-14**). Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

Refit the Drawer

Rest the drawer back on the side runners and, keeping it level, push it right back. The clips should click into position holding the drawer to the side runners (**Fig.7-15**).

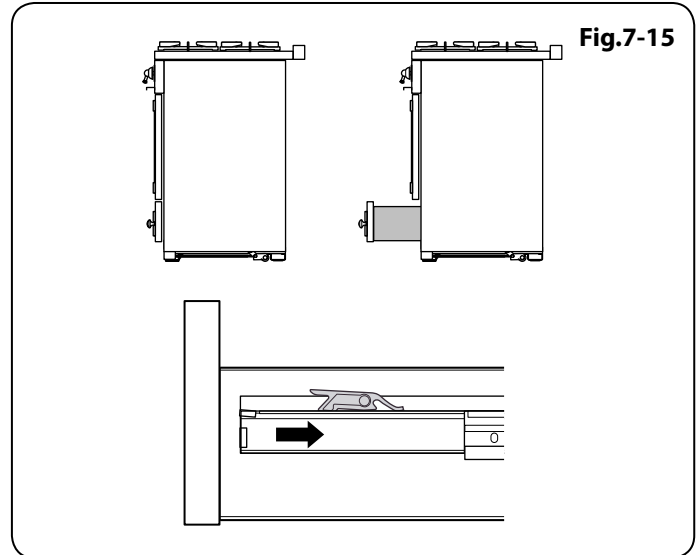
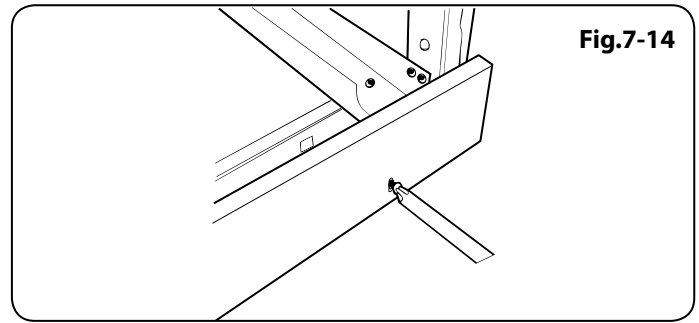
Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

Customer Care

Installer: Please complete your details in this Guide, inform the user how to operate the cooker and hand over the instructions.

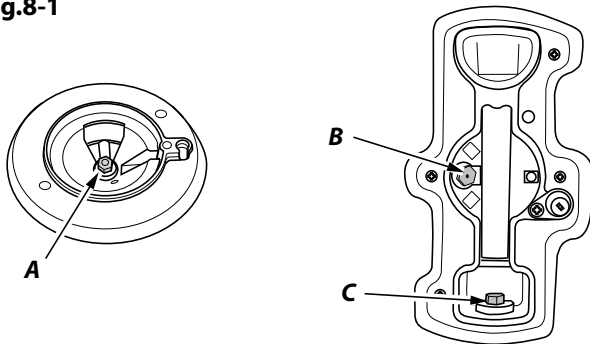
Thank you



WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
 Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

8. Conversion to LP Gas

Fig.8-1



A - Jet, B - Internal injector, C - External injector

Fig.8-2

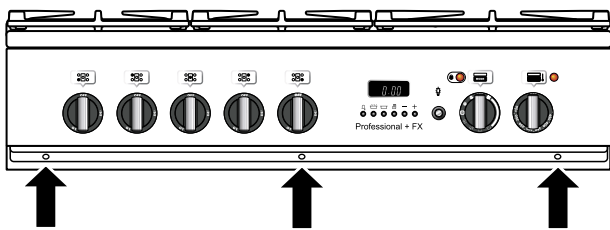


Fig.8-3

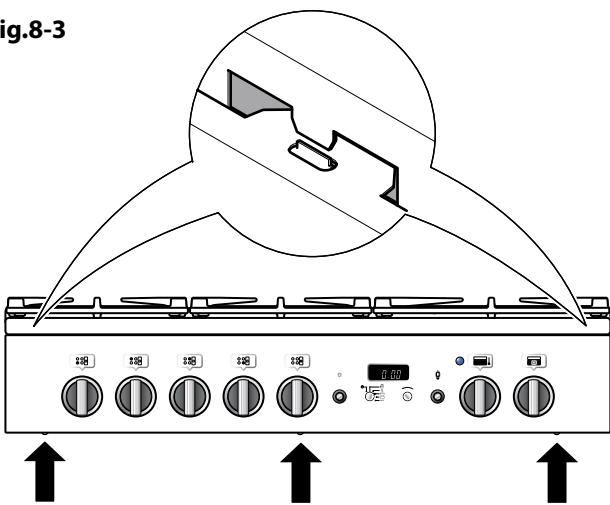
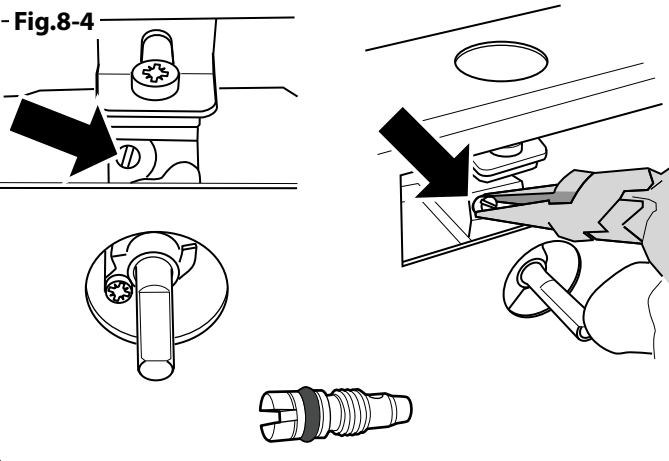


Fig.8-4



Check in the 'Technical Data' section at the back of these instructions that the cooker is convertible to the gas you want to use.

This conversion must be performed by a competent person, in accordance with these instructions and with the local supply company requirements.

Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The conversion instructions must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection, hose suitability, etc.

When servicing or replacing gas-carrying components, disconnect from the gas before starting, and check that the appliance is gas sound after completion.

DO NOT use reconditioned or unauthorised gas controls.

Disconnect from the electricity supply before conversion. Before electrical reconnection, check that the appliance is electrically safe.

Injectors

Remove the burner caps and heads. Remove the old jets. Fit the new jets: see 'Technical Data' section for correct jets. Reassemble in the reverse order (Fig.8-1).

Tap Adjustment

Disconnect from the electricity supply.

Remove all control knobs. Open the oven door. Undo the 4 screws on the oven beak (Fig.8-2). Remove the 3 fixing screws on the underside of the control. The control panel should drop down slightly. It is held at each end by two holes in the top edge (Fig.8-3) that locate on the tags on the inner panel.

Lift the control panel clear of the tags and pull the control panel forward.

Take care not to damage or strain the wiring.

To Convert to LP Gas

Using a pair of long nosed pliers, carefully remove the bypass screw and fit the correct replacement screw (Fig.8-4): see 'Technical Data' for the correct size. Tighten the screw down.

Refit the control panel.

Affix Label

Stick the LP gas label over the natural gas part of the appliance data label.

Ensure that the appliance is gas sound (refer to 'Pressure Testing' in the 'Installation' section).

Check the operation of all the burners.

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

9. Servicing

⚠ BEFORE SERVICING ANY GAS CARRYING COMPONENTS. TURN OFF THE GAS SUPPLY

DO NOT modify this appliance!

Check the appliance is gas sound after completion of service. When checking for gas leaks DO NOT use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.

DO NOT use reconditioned or unauthorised gas controls.

Disconnect from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, hotplate tray or any electrical components or covers.

Before electrical reconnection, check that the appliance is electrically safe.

1. To Remove the Control Panel

Disconnect the cooker from the electricity supply.

Remove all control knobs. Open the oven door. Undo the 4 screws on the oven beak (**Fig.9-1**). Remove the 3 fixing screws on the underside of the control. The control panel should drop down slightly. It is held at each end by two holes in the top edge (**Fig.9-2**) that locate on the tags on the inner panel.

Lift the control panel clear of the tags and pull the control panel forward (**Fig.9-3**).

Disconnect the wiring from the rear. Lift the panel clear of the cooker.

Replace all parts in reverse order.

When replacing any electrical connections refer to the wiring diagram.

2. To Remove the Hotplate

Disconnect the cooker from the electricity supply.

Remove pan supports and burner heads.

Remove the 10 screws holding the hotplate burners to the hotplate.

Remove the 6 screws holding the hotplate tray to the cooker (**Fig.9-4**).

Taking care not to damage the burner heads, lift the hotplate clear of the cooker.

Reassemble in reverse order, ensuring that the leads are reconnected correctly.

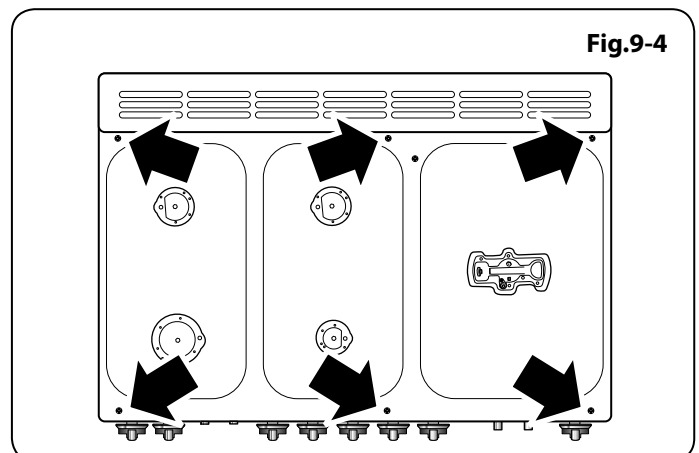
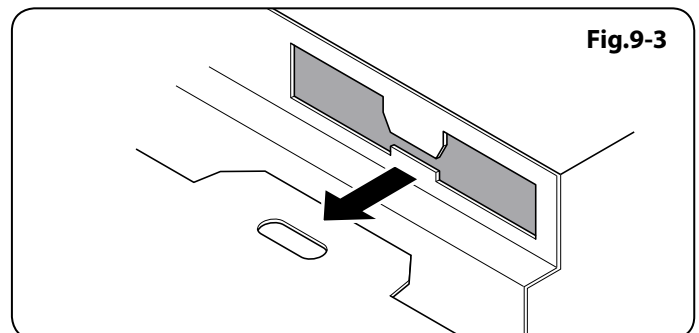
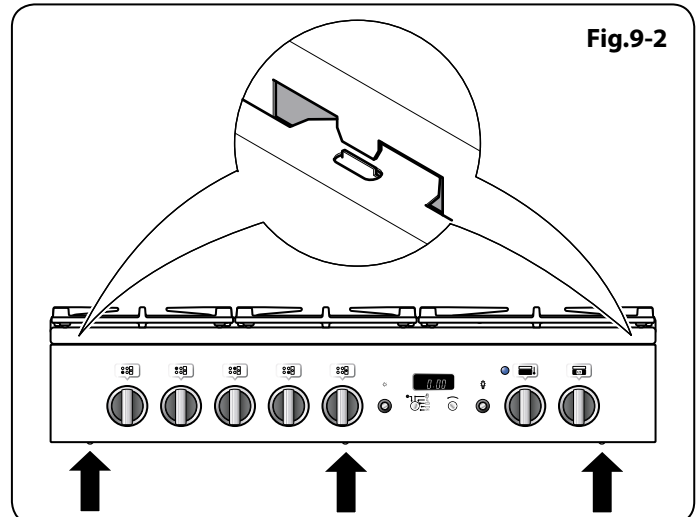
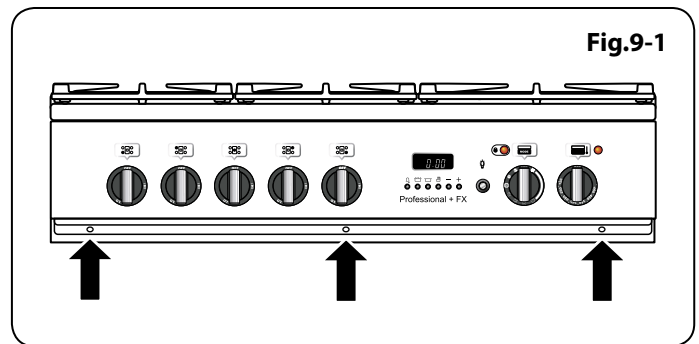
Check the burner operation.

3. To Remove the Side Panels

Disconnect the cooker from the electricity supply.

Remove the control panel. Undo the 3 screws securing the plinth and remove.

Undo the lower retaining screw situated below the edge at the panel front corner. Remove the side panel retaining screw on the upper front edge and the two fixings on the rear or the side panel. Remove the panel by pulling it away from the cooker.



4. To Change Oven or Light Switch

Disconnect the cooker from the electricity supply.

Remove the control panel (*see 1*).

Note: The old switch may be destroyed during removal.

Remove the switch button and old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back the locking wings and pushing forwards.

Fit the new bezel to the control panel by first lining up the raised key on its body with the cut-out in the control panel and pushing it in from the front. Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

Replace control panel in reverse order and test for correct operation.

5. To Replace the Clock

Disconnect the cooker from the electricity supply.

Remove the Control Panel (*see 1*). Pull off the timer control buttons.

Remove the timer/mounting bracket assembly from the control panel by removing the fixing screws.

Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, while at the same time pulling the unit forward.

Reassemble in the reverse order.

When replacing the leads, refer to the wiring diagram.

Check the operation of the timer.

6. To Replace a Thermostat

Disconnect the cooker from the electricity supply.

Note: Two thermostats are used in the oven. One is a primary thermostat, which controls the oven temperature and can be adjusted by the customer using the control knob. The other is a protection thermostat to prevent the oven overheating should the primary oven thermostat fail.

The protect thermostat only operates if the primary thermostat has failed.

To change the primary thermostat

Remove the control panel (*see 1*) and hotplate (*see 2*).

Remove the oven shelves.

Undo the cooker rear cover screws and covers.

Track the route of the thermostat capillary from the rear of the control on the fascia to where it disappears into the oven. By moving the capillary it will become obvious which of the two phials in the oven it is connected to (**Fig.9-5**). The phial can be removed by loosening the p-clips.

Feed the thermostat capillary out and clear of the oven, noting the routing.

Remove the two screws fixing the thermostat to the inner control panel and disconnect the wiring from the thermostat.

Fit the replacement in reverse order.

Ensure the phial is clipped securely to the oven rear cover.

To change the protect thermostat

Follow the same procedure as above except that the control is situated on the rear cover.

7. To Replace a Hotplate Control Taps

Disconnect the cooker from the electricity supply.

Remove the control panel (*see 1*) and hotplate (*see 2*).

Unplug the FSD lead from the rear of the tap. Undo compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail.

Disconnect the ignition switch wiring. Remove the tap, then remove and discard the gasket seal.

Fit the new gasket seal to the replacement tap.

Re-assemble in reverse order. Check the cooker is gas sound. Check the hotplate ignition.

8. To Change Hotplate Burner Injector

Disconnect the cooker from the electricity supply.

Remove the pan support, burner cap and head. Remove the old jet. Fit the new injector.

Reassemble in the reverse order. Check the cooker is gas sound.

9. To Replace a Hotplate Burner Electrode

Disconnect the cooker from the electricity supply.

Lift off the pan supports and remove the burner cap. Remove the screw holding the electrode. Pull the electrode vertically up sufficiently to grip the lead between thumb and forefinger. Pull off the electrode but keep hold of the lead.

Fit the new electrode to the lead and fix the electrode to the burner. Replace the burner cap.

Check the burner ignition.

10. To Replace a Hotplate Burner

Disconnect the cooker from the electricity supply.

Remove the hotplate (*see 2*). The burners except the right-hand wok burner are mounted on support struts. For these burners, disconnect the burner feed pipes at the burner. Remove the screws at the front and rear holding the support struts. Lift the strut and burners clear. The burners are fixed to the support struts with two screws. Remove the appropriate burner and fit the new one. Reassemble in reverse order. Check that the burner operation is satisfactory.

Right-hand Wok Burner

Disconnect the burner feed pipes at the burner. Fit the new one and reassemble in reverse order. Check that the burner operation is satisfactory.

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

11. To Remove a Hotplate Burner Thermocouple

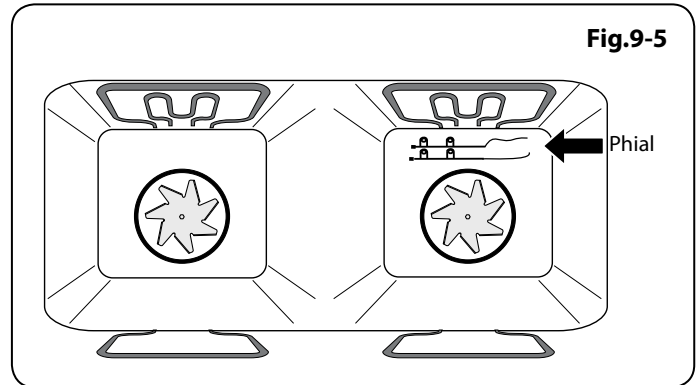
Disconnect the cooker from the electricity supply.

Remove the hotplate (see 2).

Identify the thermocouple to be removed. Pull off the connection at the tap end and lift the thermocouple away at the burner end.

Fit the new thermocouple in the reverse order.

Replace the hotplate. Check the thermocouple for correct operation at full rate and turndown.



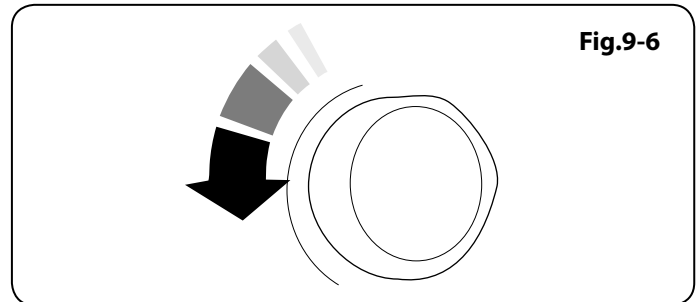
12. To Change the Ignition Spark Generator

Disconnect the cooker from the electricity supply.

Remove the hotplate (see 2).

Disconnect all the leads from the generator, taking note of their positions. Unclip the generator from the cooker.

Fit the new generator and reconnect the leads. Check for correct ignition.



13. To Change an Oven Light Bulb

Disconnect the cooker from the electricity supply.

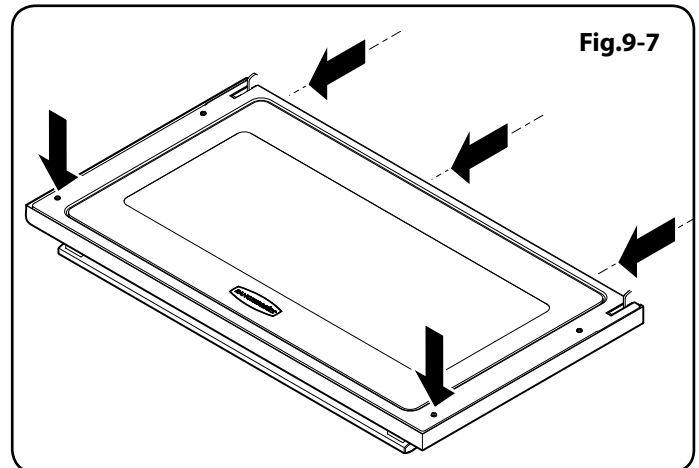
Make sure the oven is cool. Open the oven door and remove the oven racks.

Unscrew the bulb cover by turning counter clockwise. It may be very stiff (Fig.9-6).

Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb and then screw the bulb cover back on. Turn on the circuit breaker and check that the bulb now lights.

Replacement bulb must be 15 W 240 V lamp, FOR OVENS, heat resistant to 300 °C.



14. To Change the Oven Multi-function Switch

Move the cooker away from the wall to allow access to the rear.

Remove the pan supports and burner heads. Remove the control panel (see 1) and hotplate (see 2).

Remove the fixing screws from the front of the oven multi-function switch. Disconnect the leads and remove the switch.

Fit the new switch.

15. To Replace a Door Inner Panel

Remove the door (see page 23, 'Removing the Oven Door').

Carefully place the door, outer side up, on a clean level surface.

Remove the 2 hexagon headed screws from the inside face and the 3 hexagon headed screws on the bottom edge (Fig.9-7).

Remove the corner brackets, and then lift off the inner door panel. Take care not to damage the inner glass.

Reassemble in the reverse order.

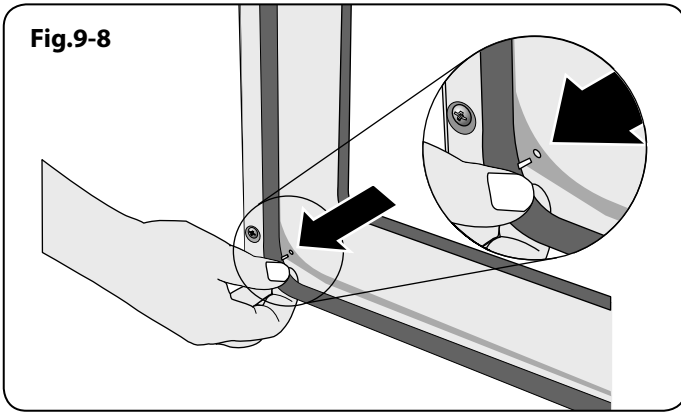
16. To Replace an Over Door Hinge

Remove the door (see page 23, 'Removing the Oven Door').

Carefully place the door, inner side up, on a clean level surface.

Remove the 2 hexagon headed screws from the inside face and the 3 hexagon headed screws on the bottom edge (Fig.9-7).

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.



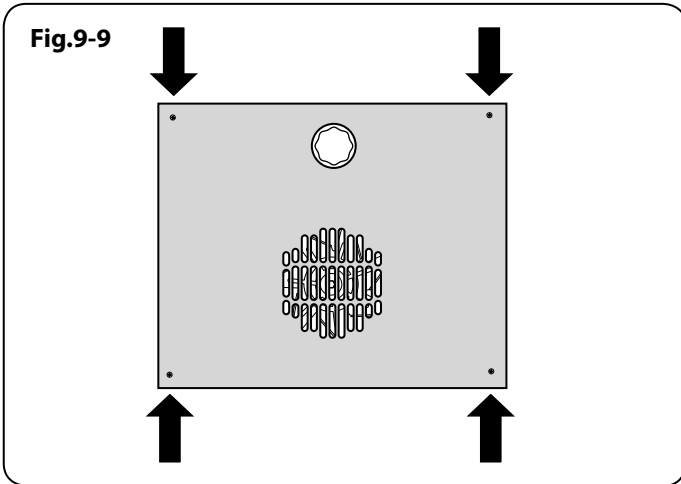
Lift out the inner panel and place it, outer side up, on a clean level surface. Undo the screws securing the hinge in place. Remove the hinge. Replace the hinge and rebuild the door in the reverse order.

17. To Remove the Oven Door Seal

Open the oven door. The seal is held in place by small hooks to the cooker front. At the corner, pull the seal diagonally away from the door centre until that hook is released (**Fig.9-8**).

Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

When fitting the new seal, position the seal joint at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door snapping in each hook in turn.



18. To Remove the Oven Inner Backs

Disconnect the cooker from the electricity supply.

Open the oven door. For the right-hand side unscrew the 4 thermostat phial fixing screws.

Remove the fixings that secure the inner back to the oven rear (**Fig.9-9**). Lift the removable panels away.

Re-assemble in reverse order. Ensure that the retaining fixings are fully tightened.

19. To Replace an Oven Fan

Disconnect the cooker from the electricity supply.

Pull the cooker forward to access the cover boxes at the rear of the cooker.

Remove the inner back (see 18).

Hold the fan blades and undo the centre nut (LH thread), brass washers, fan blade and circlip (**Fig.9-10**). Undo the screws that retain the fan and remove it from the cavity rear.

Fit the replacement and re-assemble parts in reverse order.

Check that the oven operates satisfactorily.

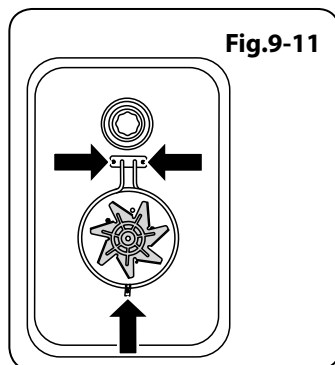
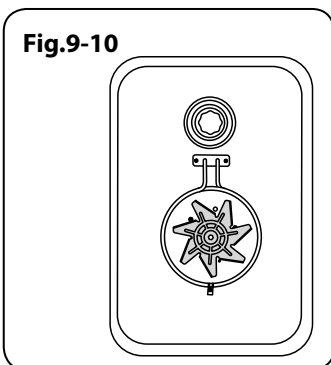
20. To Remove an Oven Fan Element

Disconnect the cooker from the electricity supply.

Remove the inner back (see 18).

Remove the screws that secure the element within the oven and carefully lift the element away (**Fig.9-11**).

Disconnect the leads and connect to the replacement element and re-assemble parts in reverse order.



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Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

21. To Remove the Oven Bottom and Top Elements

Disconnect the cooker from the electricity supply.

Bottom Element

Pull the cooker forward to access the cover boxes at the rear of the cooker. Remove the fixings that secure the cover and lift it clear.

Remove the 2 screws 'A' and allow the plate to drop down. Remove the 2 screws 'B', then lower the upper plate and remove it through the slot in the cooker back (**Fig.9-12**).

Undo the terminal connections, noting their positions. Remove the element fixings and withdraw the element.

Replace the element and re-assemble parts in reverse order.

Top Element

Remove the top element bracket fixings and withdraw the elements carefully, lifting to clear the clips on the support bar (**Fig.9-13**).

Replace the element and re-assemble the parts in reverse order.

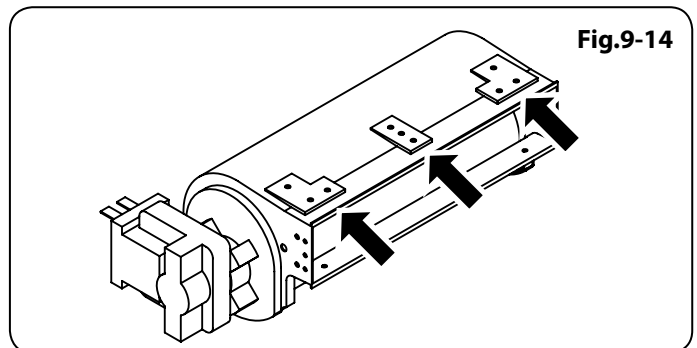
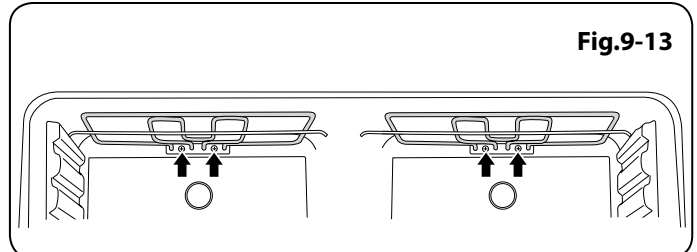
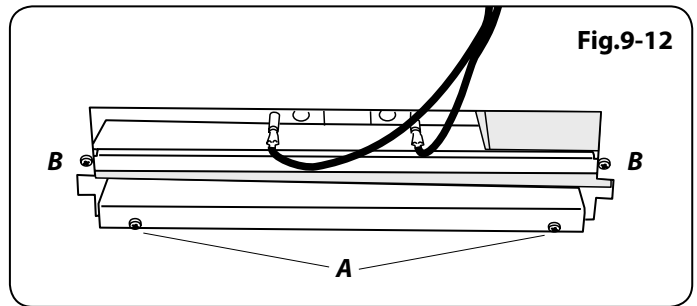
Check that the oven operates satisfactorily.

22. To Change the Cooling Fan

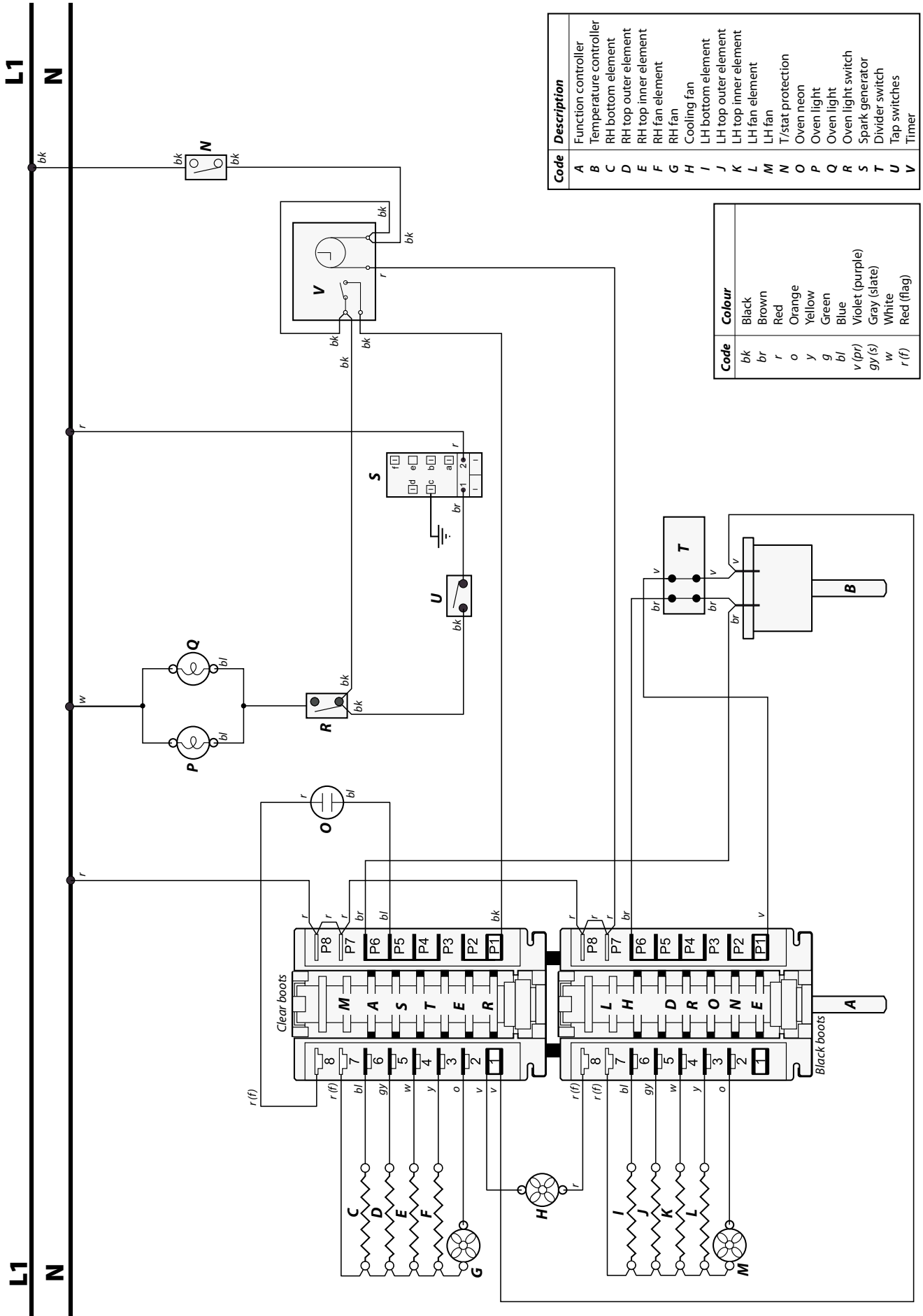
Remove the hotplate (*see 2*).

Remove the screws that hold the cooling fan to the duct (**Fig.9-14**), and then lift out the fan.

Re-assemble in the reverse order.



10. Circuit Diagram



11. Technical Data

The cooker is category II2E3+

It is supplied set for group H natural gas. A conversion kit from NG to LP is packed with the cooker.

Installer: Please leave these instructions with the user.

DATA BADGE LOCATION: Inside base drawer of cavity.

COUNTRY OF DESTINATION: GB/IE/FR/NL/BE/DE/AT/SE/LU

Connections

Gas		Electric
Natural gas	20 mbar	220-240 V 50 Hz
Butane	29 mbar	
Propane	37 mbar	

(See the appliance badge for test pressures)

Dimensions

Overall height	minimum 905 mm	maximum 925 mm
Overall width	900 mm; see 'Positioning of cooker'.	
Overall depth	650 mm	
Minimum space above hotplate	800 mm	

Ratings

Oven		
	Full	Divided
Fan element	3.31 kW	1.65 kW
Top element	3.49 kW	1.75 kW
Browning element	2.11 kW	1.06 kW
Bottom element	1.38 kW	0.69 kW

Hotplate	Natural Gas		L.P. Gas	
		Injector		Injector
Wok burner	3.5 kW	internal 80	3.5 kW (246 g/h)	internal 54
		external 129		external 77
Large burner	3.0 kW	134	3.0 kW (210 g/h)	87
Medium burner	1.7 kW	109	1.7 kW (119 g/h)	68
Small burner	1.0 kW	75	1.0 kW (70 g/h)	51

Oven Efficiency

Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A
Energy consumption based on standard load	0.99 kWh
Usable volume (litres)	108
Size	Large
Time to cook standard load	44 mins
Surface area of grid	2400 cm ²

Maximum total electric load 230 V = 3.6 kW (including oven fans, lights, etc.)

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