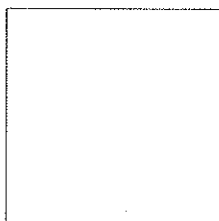


# **HAP5200**

## **532 Series 110 Dual Fuel**

**HAP110DFFSS/C**



## **User Guide**

&

Installation Instructions



U110107 - 01

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# 1. Before You Start...

Your cooker 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.

## Important!

**⚠ 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 II<sub>2H3+</sub> cooker and is set for G20 at 20 mbar. (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.

Make sure 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 make sure that the oven is functional – see the relevant section in this manual.

Only a qualified service engineer should service the cooker, 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.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

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, make sure 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 make sure 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.**
- ⚠ When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.**

- ⚠ 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.**
- ⚠ NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**
- ⚠ DO NOT use unstable saucepans. Always make sure 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.**

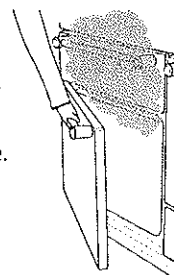
Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially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

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.**

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.

Take care that no water seeps into the appliance.



- ⚠ 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.

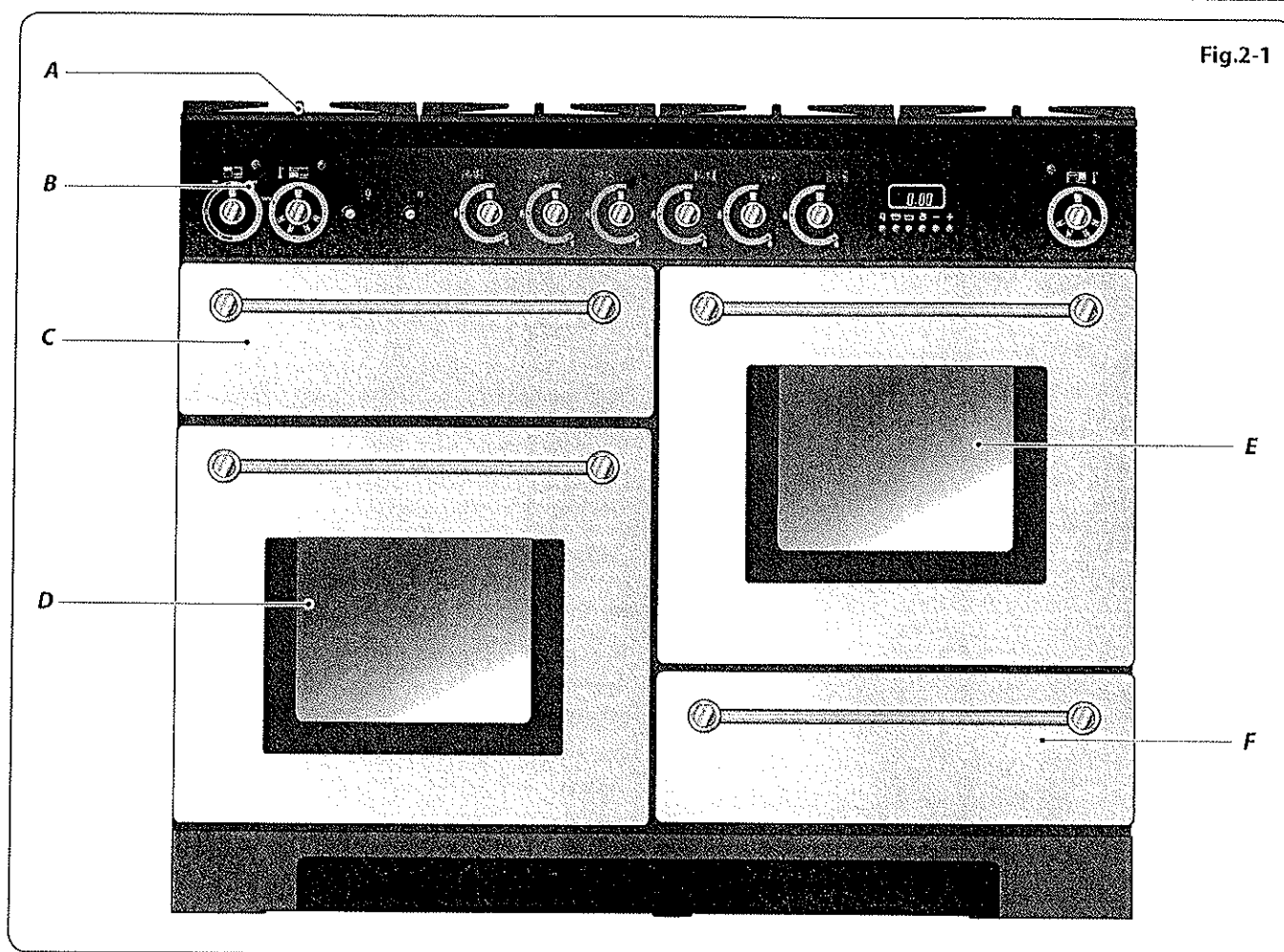
## Cleaning

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. Cooker Overview



The 110 dual fuel cooker (Fig.2-1) has the following features:

- A. 5 hotplate burners including a wok burner
- B. Control panel
- C. Grill
- D. Main conventional oven
- E. Fan oven
- F. 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).

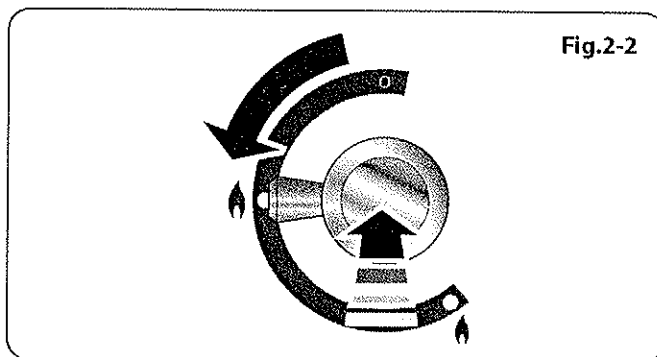
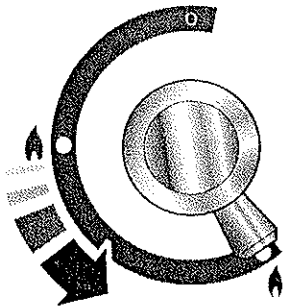


Fig.2-3



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 clockwise (Fig.2-3).

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

Make sure 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 120 mm. The maximum allowable pan base diameter is 250 mm.

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

Fig.2-4

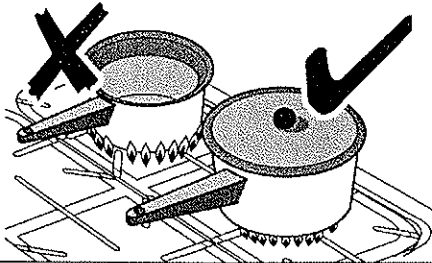


Fig.2-5

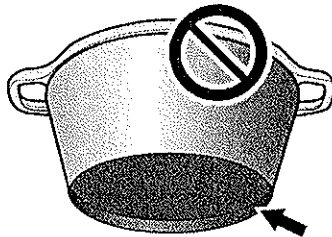


Fig.2-6

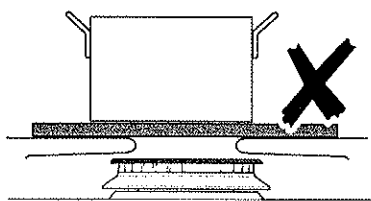


Fig.2-7

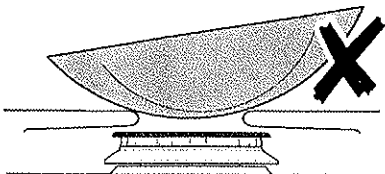
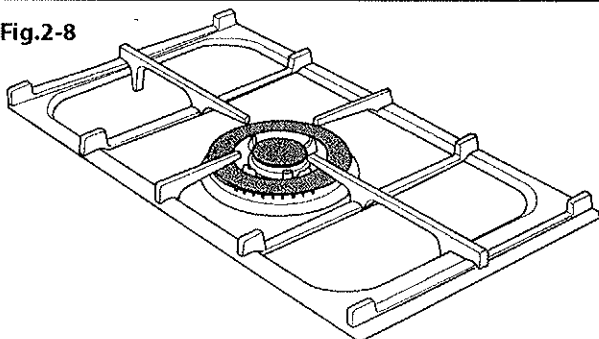


Fig.2-8



## 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 Grill

Open the door and pull the grill pan forward using the handle (Fig.2-9).

The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

Adjust the heat to suit by turning the knob. To heat the whole grill, turn the knob clockwise (Fig.2-10).

To heat the right-hand half, turn the knob anti-clockwise. The neon indicator light by the grill control will come on.

For best results, slide the grill pan back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

Once the grill has preheated, slide the grill pan out again. With the trivet back in place with the food on it, slide the grill pan back into the grill chamber. Make sure that it is pushed right in.

**⚠ Accessible parts may be hot when the grill is in use. Young children should be kept away.**

The grill trivet can be turned over to give two grilling positions (Fig.2-11).

Do not leave the grill on for more than a few moments, without the grill pan underneath it.

**⚠ Never close the grill door when the grill is on.**

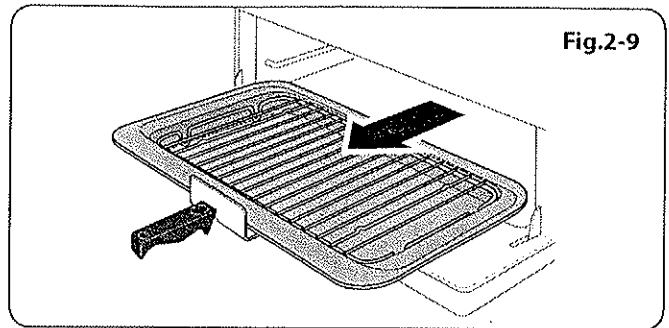


Fig.2-9

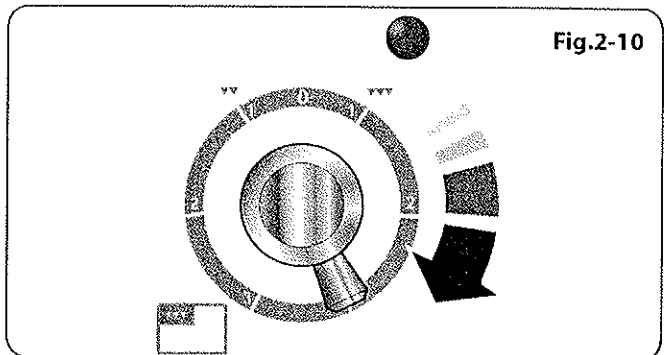


Fig.2-10

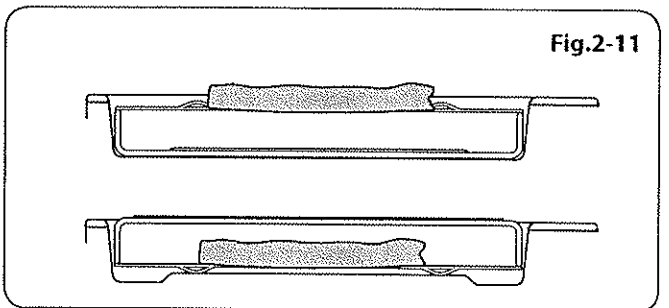


Fig.2-11

Fig.2-12

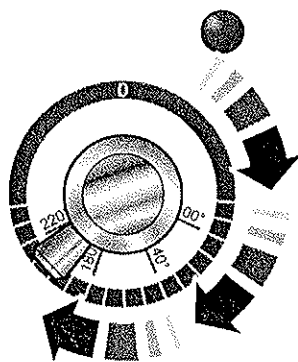
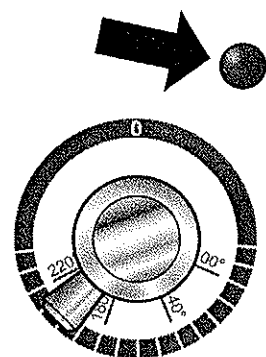


Fig.2-13



## The Ovens

The clock must be set to the time of day before the ovens will work. See the following section on 'The Clock' for instructions on setting the time of day.

*References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.*

The left-hand oven is a conventional oven, while the right-hand oven is a fan oven.

### The Left-Hand Conventional Oven

The left-hand oven is a conventional oven and has two heating elements – one visible in the top of the oven and the other under the oven base.

**Note:** Be careful to avoid touching the top element and element deflector when placing or removing items from the oven.

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.

### Right-hand fan oven

The right-hand oven is a fan oven that circulates hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

**Note:** Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

## Operating the Ovens

Turn the oven knob to the desired temperature (**Fig.2-12**).

The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking (**Fig.2-13**).

## The Browning Element

The browning element is positioned in the top of the left-hand oven. It can be used at the end of a normal cooking period to give extra browning to au gratin dishes or give a crisper finish to meat.

After the normal cooking is finished turn the left-hand oven thermostat knob clockwise to the browning position, indicated by (●●●●) on the fascia panel.

Only the browning element will operate when the thermostat is turned to this position. The top and base cooking elements will switch off automatically.



## The Clock

You can use the timer (Fig.2-14) to turn the right-hand fan oven on and off. The clock must be set to the time of day before the oven will work.

### Setting the time of day

When the clock is first connected the display flashes ( 0.00 ) and ( ) alternately.

Press and hold both the [A] and [B] buttons down (Fig.2-15). Now press the [+] button (or the [-] button) until the correct time shows.

Do not forget that it is a 24-hour clock.

If you need to reset the cooker, turn off the power supply and wait for a couple of minutes and start again.

### Minute minder

Press and hold the [A] button (Fig.2-16), and then press the [+] button until the length of time you want to cook for is shown (Fig.2-17).

You can check the time remaining by pressing [A]. When the beeper sounds cancel it by pressing [A].

- 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 ovens automatically

Press and hold the Stop Time [B] button (Fig.2-18) and then press the [+] button (or [-] button) until the required 'stop time' shows (Fig.2-19). AUTO will show in the display.

Once the 'stop time' is reached, the beeper sounds. To stop the beep turn the oven control knob to 0 first and then press [B] once; press [B] again to return to manual cooking.

### To start and stop the ovens automatically

Before you set the clock you must have two numbers clearly in mind – the 'cook period' and the 'stop time'.

**Note:** You cannot set a start time directly – this is set automatically by setting the 'cook period' and the 'stop time'.

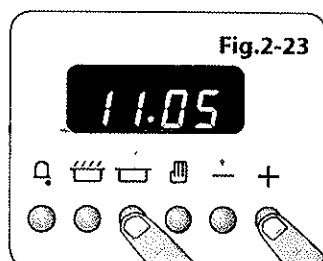
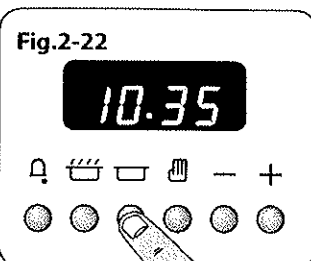
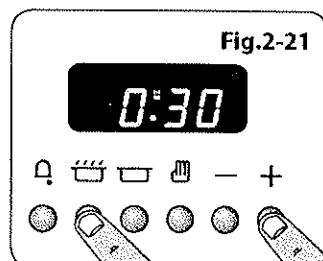
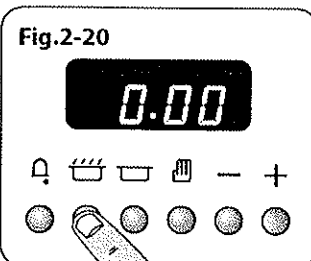
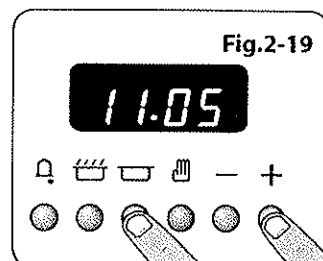
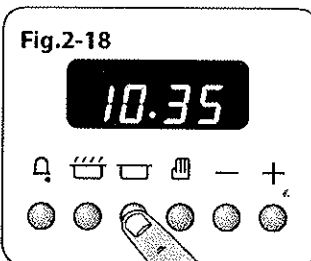
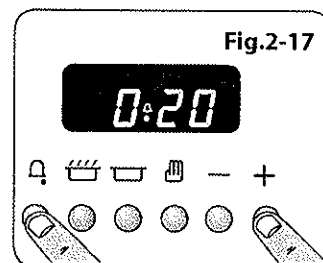
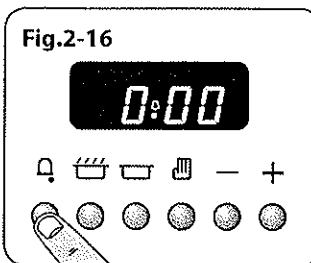
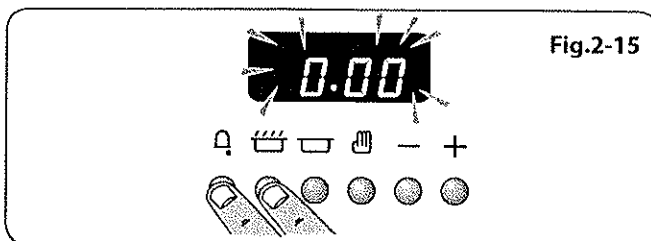
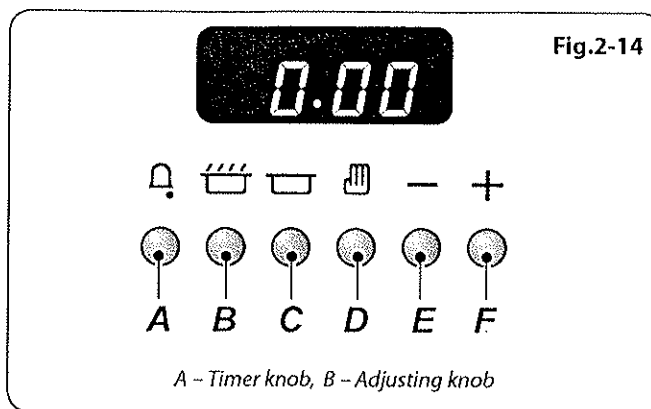
Press and hold the [B] button (Fig.2-20) and then press the [+] button (or [-] button) until the required 'cook period' shows (Fig.2-21).

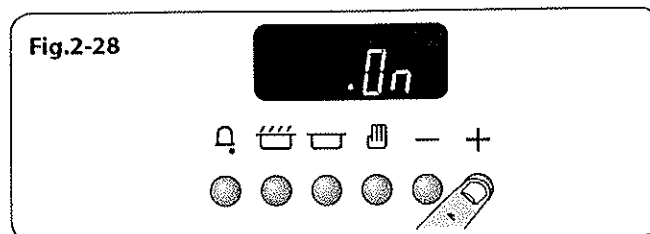
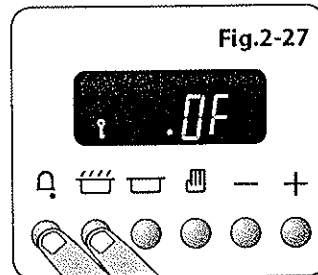
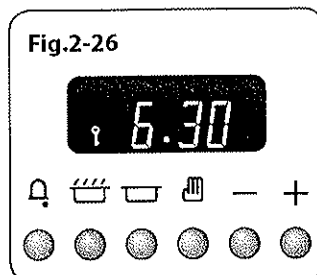
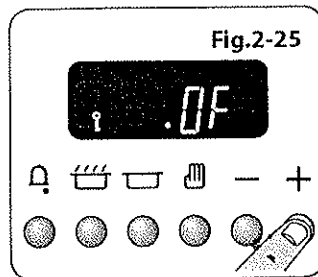
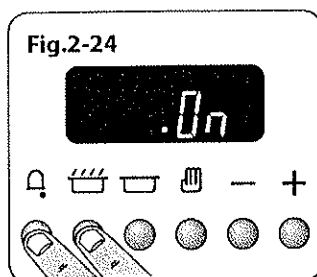
Now press and hold the [B] button (Fig.2-22) and then press the [+] button (or [-] button) until the required 'stop time' shows (Fig.2-23). Release the buttons.

AUTO will now show in the display.

Set the oven to the required temperature. When cooking is finished the beeper will sound. Turn the oven knob to the OFF position first, and then press the [B] button once to stop the beep; press it again to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob to 0 first, and then press [B] twice to return to manual cooking.





### **AUTO is showing, you want to reset to manual cooking**

To return to manual cooking from any automatic setting, the 'cook period' must be cancelled. Press and hold the [ ] button and then press the [-] button until the display reads ( 0.00 ).

Press the [ ] button to return to manual cooking.

### **Key Lock**

When the key lock is activated, the right-hand fan oven is 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.

Hold the Minute Minder [ ] and Cook period [ ] buttons. When 'On' appears on the display (**Fig.2-24**) press the [+] button once. The key symbol [ ] and 'OF' will now show on the display (**Fig.2-25**). Release the buttons.

The oven is now locked, as confirmed by the display showing the time of day alongside the key symbol (**Fig.2-26**).

#### **To turn off the key lock**

Hold the Minute Minder [ ] and Cook period [ ] buttons. When 'OF' appears on the display (**Fig.2-27**) press the [+] button once. The key symbol [ ] will go out and 'On' will show on the display (**Fig.2-28**). Release the buttons.

After a few seconds, the display reverts to showing the time of day.

The oven can now be used normally.

## Accessories

### Oven Shelves

In addition to the flat shelves (**Fig.2-29**), the cooker is supplied with a drop shelf (**Fig.2-30**). The drop shelf increases the possibilities for oven shelf spacing.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig.2-31**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig.2-32**).

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back (**Fig.2-33**).

### Main Oven Lights

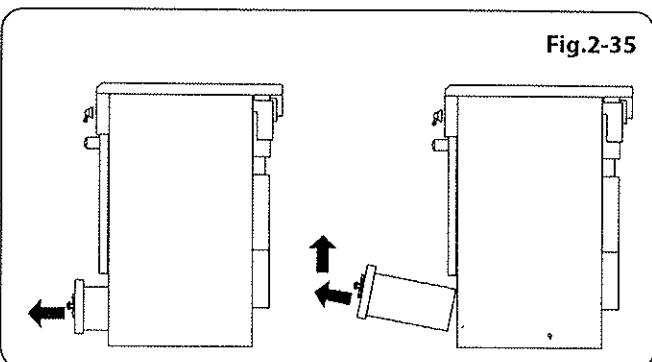
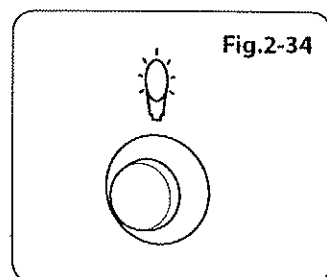
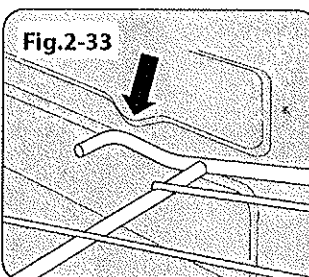
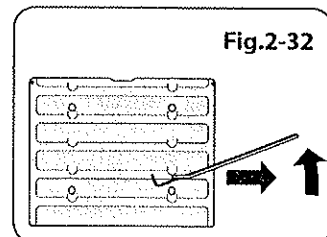
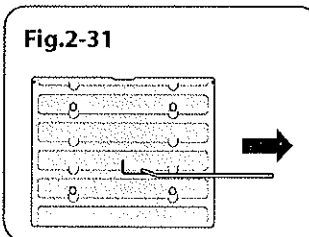
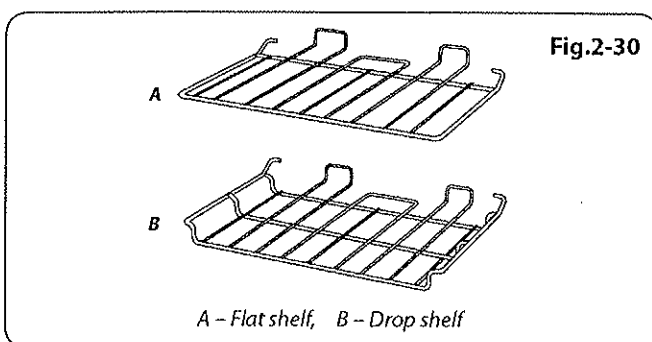
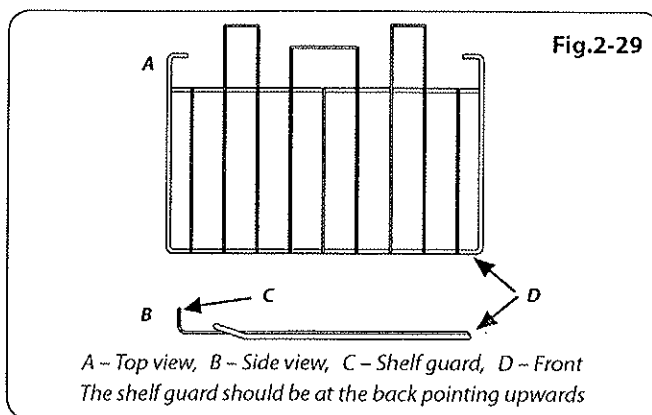
Press the button to turn on the oven lights (**Fig.2-34**).

If an oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

### 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.

The drawer can be removed completely by pulling it right out and up (**Fig.2-35**).



### 3. Cooking Tips

#### 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.**
- ⚠ DO NOT use the timed oven if the adjoining oven 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.

Temperature (Gas Mark)	Temperature (°C / °F)
1	140 / 275
2	150 / 300
3	160 / 325
4	175 / 350
5	190 / 375
6	205 / 400
7	220 / 425
8	230 / 450

Table 3-1 Temperature conversion table

#### 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.*

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

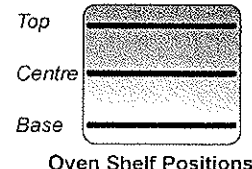
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- 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.
- The Cook & Clean oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- 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 **ASA GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

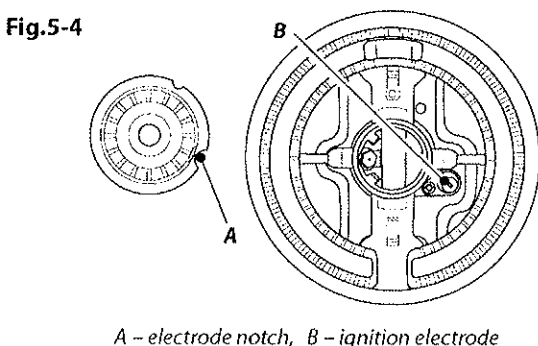
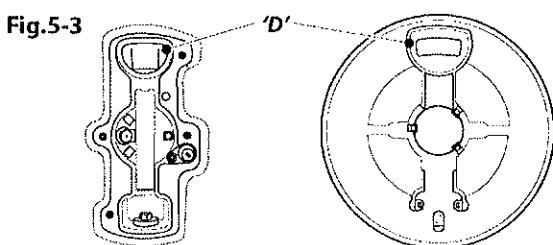
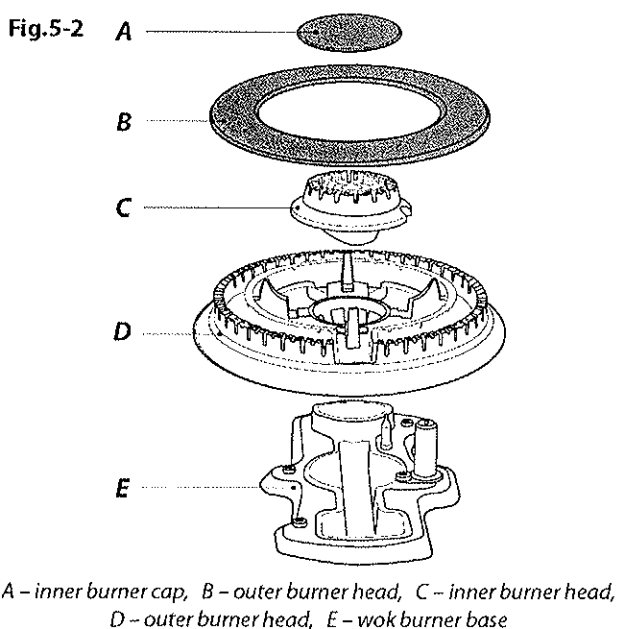
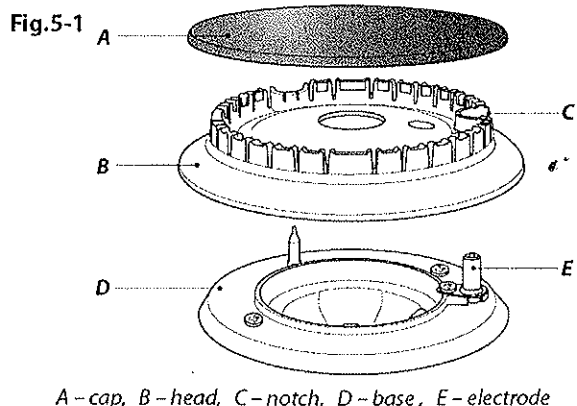
Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven so you can use any shelf.



T - top, C - centre, B - base

Food	Conventional Oven		Fan Oven		Approximate cooking time	T - top, C - centre, B - base	
	Temperature °C	Shelf position	Temperature °C				
<b>Meat</b>							
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.			
<b>Poultry</b>							
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	T	210	Large tins 30-35 minutes; individual 10-20 minutes.			
<b>Fish</b>							
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.			
<b>Cake</b>							
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.		
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	150	80-90 minutes.			
Queen cakes	190	C	180	15-25 minutes.	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.		
Scones	220	C	210	10-15 minutes.			
Victoria sandwich							
180 mm tin	180	C	170	20-30 minutes.			
210 mm tin	180	C	170	30-40 minutes.			
<b>Desserts</b>							
Shortcrust tarts	200	C	190	20-30 minutes on a preheated tray.	Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.		
Fruit pies	200	C	190	35-45 minutes.			
Tartlets	200	C	190	10-20 minutes according to size.			
Puff pastry	230	C	220	20-40 minutes according to size.			
Meringues	100	C	90	2-3 hours.			
Baked egg custard	160	C	150	45-60 minutes.			
Baked sponge pudding	190	C	180	40-45 minutes.			
Milk pudding	140-150	C/B	130-140	2 to 3 hours.			
Bread	220	C/T	210	20-30 minutes.			

## 5. Cleaning Your Cooker



### Essential Information

Isolate the electricity supply before carrying out any thorough 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.**

Remember to switch on the electricity supply and reset the clock before re-using the cooker.

We have developed a range of cleaning products that give maximum performance without damaging the enamel and painted surfaces. More information is available through either the Cookware Collection brochure supplied with your cooker or our website [www.rangemaster.co.uk](http://www.rangemaster.co.uk).

### Hotplate Burners

Some models have a separate trim ring, which fits on the burner head.

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

### 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.5-1**).

### The Wok Burner

When reassembling the wok burner (**Fig.5-2**), turn over the large base ring and find the 'D' shaped area (**Fig.5-3**). 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 white ignition electrode and place the inner burner on the large base ring (**Fig.5-4**). 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.

### Grill

The grill pan and grid should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes immediately after use. Stubborn particles may be removed from the grid using a nylon brush. Alternatively, the grill pan can be washed in a dishwasher.

**⚠ Before you remove any of the grill parts for cleaning, ensure that they are cool, or use oven gloves.**

**⚠ DO NOT use any abrasive substances.**

## Control Panel and Doors

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

The control panel, knobs and doors 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.

After cleaning, polish with a dry cloth.

### Glass Fronted Door Panels

The oven door front panels can be taken off so that the glass panels can be cleaned. Move the cooker forward to gain access to the sides (see the 'Moving the Cooker' section under 'Installation').

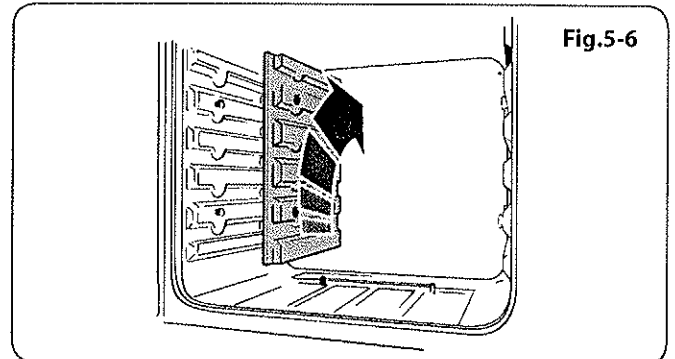
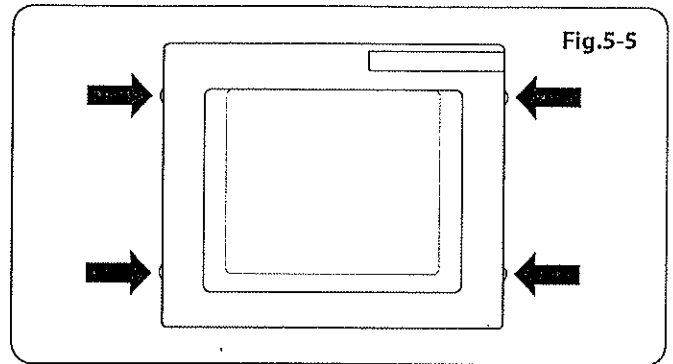
Open the oven door slightly and remove the front panel fixing screws from the door sides, two each side (**Fig.5-5**).

Carefully lift off the outer door panel. The inside face of the glass panels can now be cleaned – take care not to disturb or wet the door insulation.

**Note:** If the door is triple glazed then the inner two panels are fixed together and should not be separated.

After cleaning, carefully refit the outer door panel and replace the side fixing screws.

**⚠ 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.**



## Ovens

### 'Cook & Clean' Panels

The main oven has panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will ensure the Cook & Clean panels are working effectively.

**Do not use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

### Removing the Main Oven Linings

Some of the lining panels can be removed for cleaning. You will need to remove the shelves before removing the panels.

Each side of the oven is fixed with four fixing screws. You do not have to remove the screws to remove the oven linings. Simply lift each side panel upwards and they will slide off the screws (**Fig.5-6**). Then pull them forwards.

Once the linings are removed, the oven enamel interior can be cleaned.

## Cleaning Table

Cleaners listed (Table 5-1) are available from supermarkets or electrical retailers as stated. For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

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

<b>Hotplate</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Hob Top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
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.
<b>Outside of cooker</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
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	E Cloth (electrical retailers) or microfibre 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, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/Glass lid (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Oven and Grill</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Sides, floor & roof of oven <b>NOT</b> COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel.  CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S 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.
Oven shelves, Handyrack, Grill trivet, Handygrill rack (some models only)	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.

Table 5-1



## 6. Troubleshooting

### Hotplate ignition or hotplate burners faulty

- Is the power on? Is the clock illuminated?
- If not, there maybe something wrong with the power supply.
- Are the sparker (ignition electrode) or burner slots blocked by debris?
- Are the burner trim and caps correctly located? See the section on 'Cleaning'.

### Hotplate burners will not light

- Make sure that the burner 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 the button?
- If not, verify that the power is on by checking that the clock is illuminated.

### Steam is coming from the oven

- When cooking foods with high water content (e.g. oven fries) 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.

### What cleaning materials are recommended for the cooker?

- See the 'Cleaning' section for recommended cleaning materials.

### Never use caustic or abrasive cleaners as these will damage the surface.

### An oven fan is noisy

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

### The knobs get hot when I use the oven or the grill. Can I avoid this?

- Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open.
- Make sure that the grill pan is pushed right back to the 'back stop' when grilling.
- Always grill with the grill compartment 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.

### Power failure

- In the event of a failure in the electrical supply, remember to reset the clock to ensure that the timed oven continues to operate.


### 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. 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.

### The oven is not cooking evenly

- Do not use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'.
- 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 tray is put into the oven, ensure that it is placed centrally on the shelf.
- Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.
- A dish of water when placed on the shelf 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? Is the clock illuminated? If not, there may be something wrong with the power supply.
- Is the cooker supply on at the isolator switch?
- Has the time of day been set?
- Is the key symbol () showing in the display to signify that the oven is locked? See the 'Clock' section of the instructions for more information on the key lock feature.

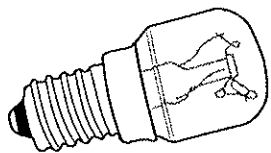
### The timed oven is not coming on when automatic cooking

- Has the oven knob been left in the OFF position by mistake?
- Is the oven locked (*see above*)?

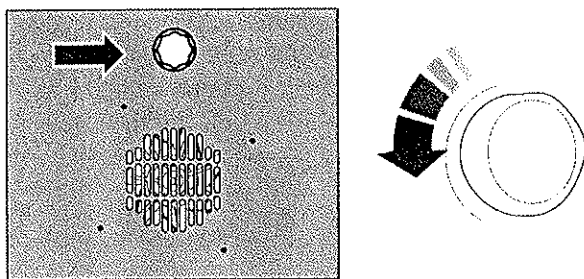
### Oven temperature getting hotter as the cooker gets older

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

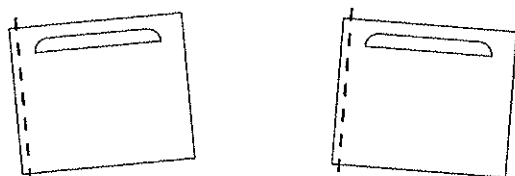
**Fig.6-1**



**Fig.6-2**

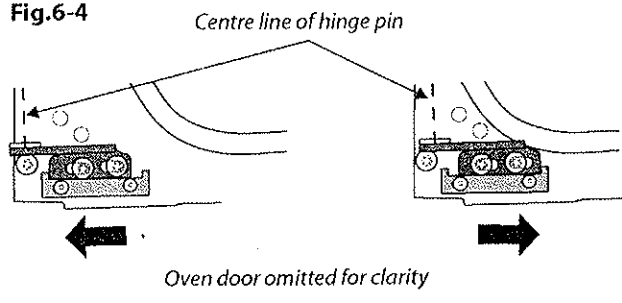


**Fig.6-3**



*Effect of hinge adjustment – exaggerated for clarity*

**Fig.6-4**



### **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.6-1**).

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and ensure that the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning counter clockwise. It may be very stiff (**Fig.6-2**).

Taking care to protect your fingers with a glove 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 oven door is misaligned**

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig.6-3**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig.6-4**).

Retighten the hinge screws.

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

# 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.

<b>Installer's Name</b>
<b>Installer's Company</b>
<b>Installer's Telephone number</b>
<b>Appliance Serial Number</b>

## Safety Requirements and Regulations

**▲ This cooker must be installed 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.**

Before installation, ensure that the cooker is suitable for your gas type and supply voltage. See the data badge.

**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 your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

**This appliance can be converted for use on another gas.**

## In the UK 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), BS 5482-2:1977 (when the installation is in a caravan or other non-permanent dwelling), or BS 5482-3:1999 (when the installation is in a boat).
- The Gas Safety (Installation and Use) regulations 1998.
- The relevant Building / IEE regulations.

## In the Republic of Ireland the cooker must be installed in accordance with:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 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.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

## In the UK

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2 : 2000. 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 20 m<sup>3</sup>. If it is installed in a room of volume less than 5 m<sup>3</sup> an air vent of effective area 100 cm<sup>2</sup> is required; if it is installed in a room of volume between 5 m<sup>3</sup> and 10 m<sup>3</sup>, an air vent of effective area 50 cm<sup>2</sup> is required; while if the volume exceeds 11 m<sup>3</sup>, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 : 2000 should be consulted to determine the requisite air vent requirements.

## In the Republic of Ireland

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

**INSTALLATION**  
Check the appliance is electrically safe and gas sound when you have finished.

### Location of Cooker

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

**This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.**

**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

This appliance is supplied set for G20 20 mbar Cat II<sub>2H3+</sub>.

A conversion kit for another gas is included with the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation. 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.

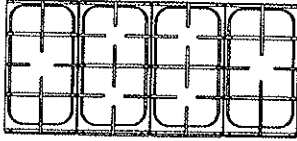
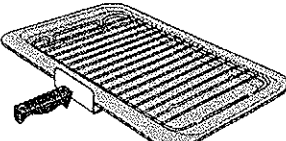
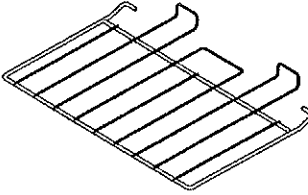
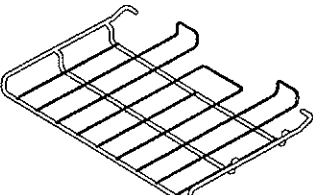
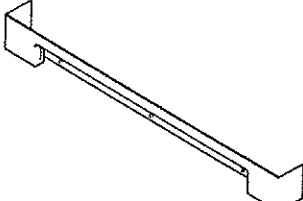

**These are not supplied with the cooker** but are available at most builders' merchants.

- 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. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket
11. 3 mm Allen key

### Checking the Parts:

4 pan supports	Grill pan & trivet
	
3 flat shelves	1 drop shelf
	
2 piece plinth	Levelling tool & Allen keys
	

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Positioning the Cooker

Fig.7-1 shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

The 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 clearances above the cooker.

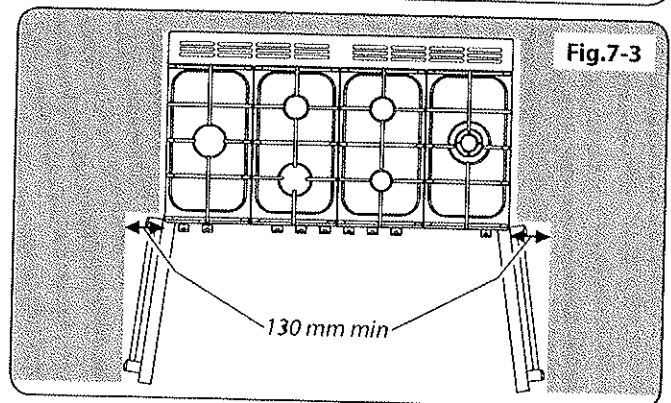
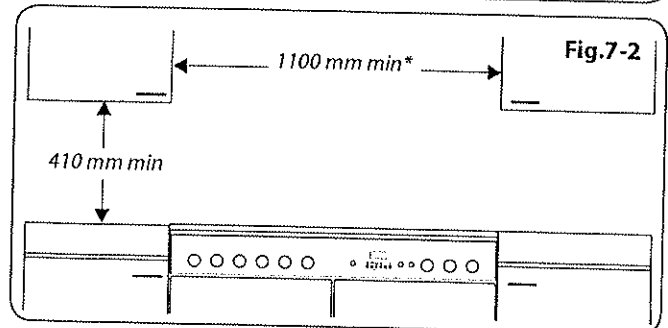
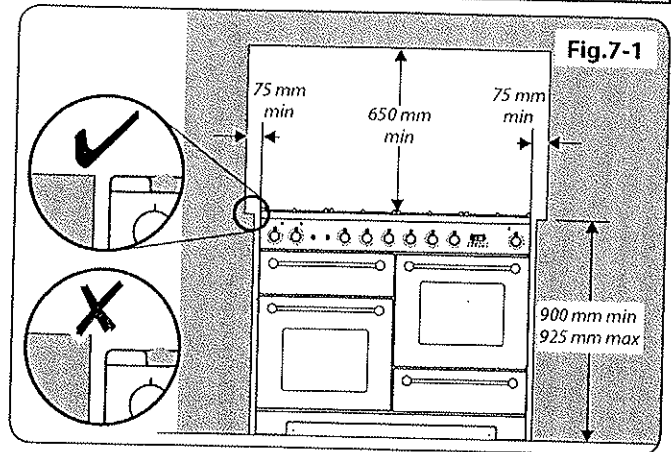
*\*Any cooker hood should be installed in accordance with the hood manufacturer's instructions.*

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature

We recommend a gap of 1110 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

A clearance of 130 mm is required if the cooker is near a corner of the kitchen to allow the oven doors to open (Fig.7-3). The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig.7-4

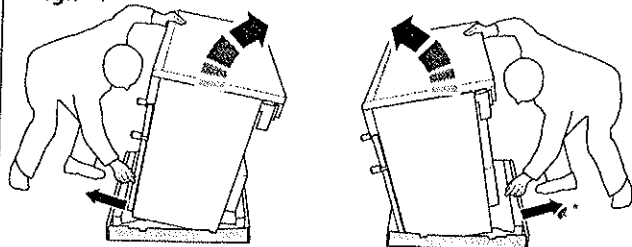


Fig.7-5

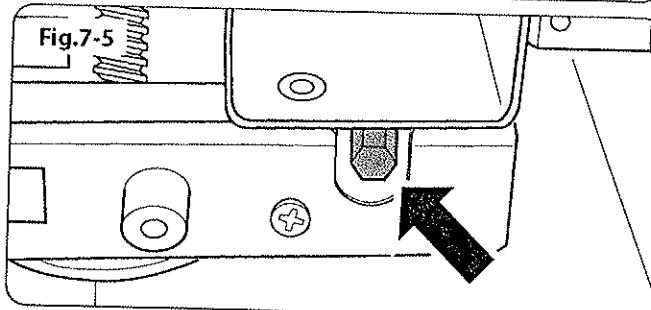


Fig.7-6

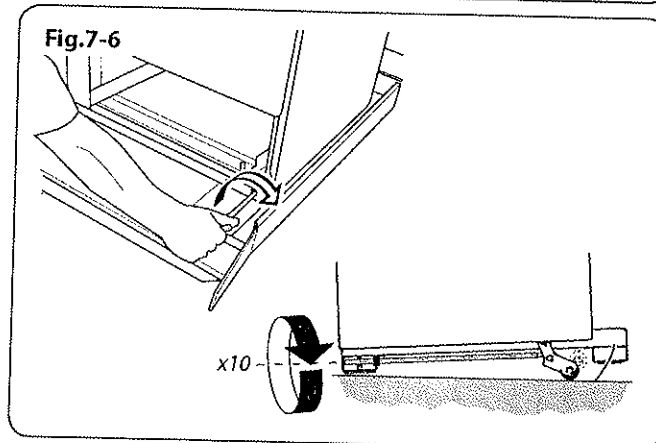
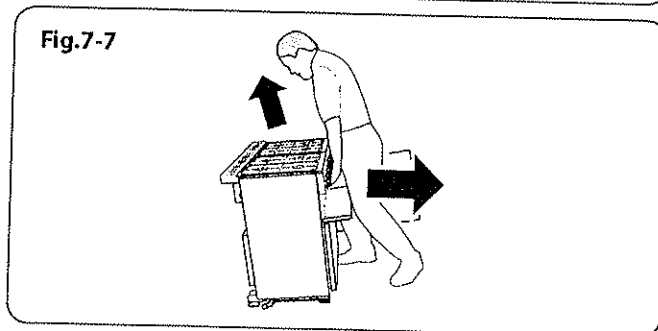


Fig.7-7



### 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 that 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.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (Fig.7-4). Repeat from the back and remove the rear half of the polystyrene base.

### Lowering the Two Rear Rollers

First fit the levelling tool on the hexagonal adjusting nut (Fig.7-5). Make 10 complete (360°) turns clockwise (Fig.7-6). (This means turning and removing the levelling tool 20 times.)

Make sure you lower BOTH REAR ROLLERS.

### Completing the Move

Unfold the rear edge of the cardboard base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven (Fig.7-7).

Carefully push the cooker backwards off the base tray. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

**⚠ Do not use the door handles or control knobs to manoeuvre the cooker.**

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Fitting a Stability Bracket

#### Floor Fixing

Assemble the parts (Fig.7-8).

Using suitable screws and fixings, attach the assembled bracket to the floor to give a minimum engagement of 65 mm into the back of the cooker.

Adjust and lock the inner stability bracket to give a 3 mm clearance above the engagement edge in the back of the cooker (Fig.7-9).

#### Wall Fixing

Where floor fixing is impractical and provided that the outer stability bracket can be attached to a solid wall, the stability bracket may be attached to a wall (Fig.7-10). Make sure to use suitable screws and fixings.

### Repositioning the Cooker following Connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (Fig.7-7), you need to check behind the cooker to ensure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

*With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.*

When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.

### Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See the conversion section of these instructions and see the instructions in the conversion kit.

### Levelling

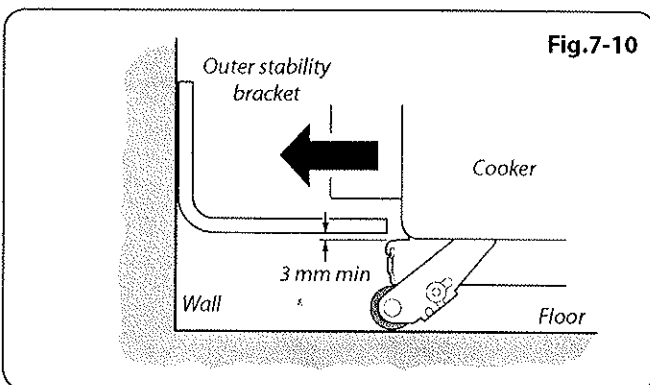
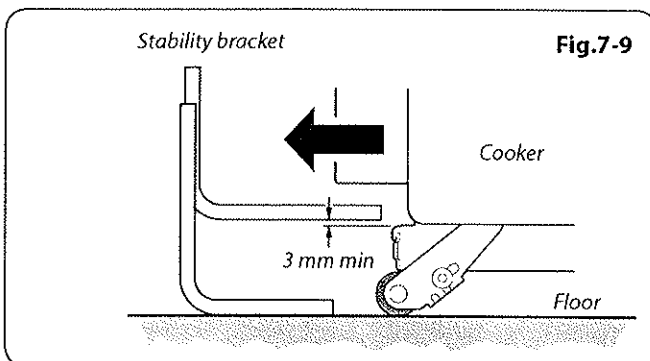
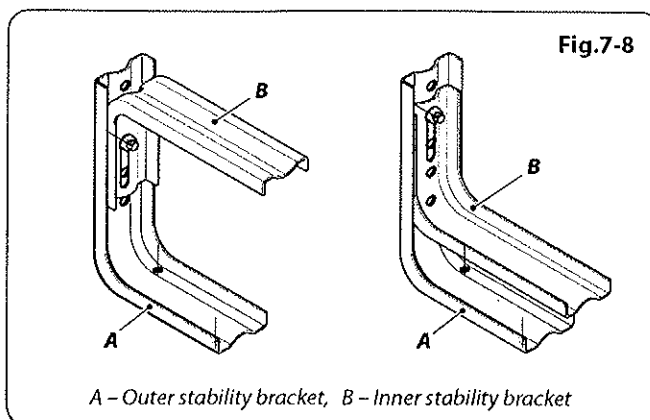
You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

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.

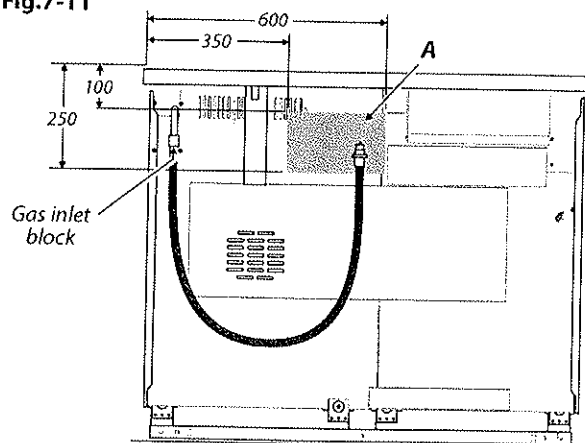
To set the front turn the feet bases to raise or lower.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig.7-11



All dimensions in millimetres

### Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

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

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

Ideally the hose supply connection should be within the shaded area 'A' shown (Fig.7-11).

For Natural Gas, the flexible hose must be in accordance with BS 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, ensure that the cooker is gas sound with a pressure test.

### Pressure Testing

The gas pressure can be measured at one of the centre hotplate burner injectors (not the wok burner).

The gas pressure can be measured at the injector of one of the left-hand hotplate burners.

Lift off a burner head. Fit the pressure gauge to the injector. Turn on and light one of the other hotplate burners.

Turn on the control knob for the burner with the pressure gauge fitted to let gas through.

**See the data badge for test pressures.**

Turn off the burners. Make sure that you reassemble the burner top in the correct way on the burner body.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

#### Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

**IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.**

**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.

The cooker **MUST NOT** be connected to an ordinary domestic power point.

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.

### Hotplate Check

Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

### Grill Check

Turn on the grill control and check that the grill heats up.

### Oven Check

Set the clock as described earlier in the instructions, and then turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up.

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

Turn off the oven.

### Fitting the Plinth

Fit the inner plinth to the bottom front of the cooker using the 5 screws provided (**Fig.7-14**).

Fit the outer plinth (2 screws 1 each end) to the inner plinth (**Fig.7-15**). Adjust the height of the outer plinth by sliding it up or down via the slotted hole.

### 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.**

Fig.7-12

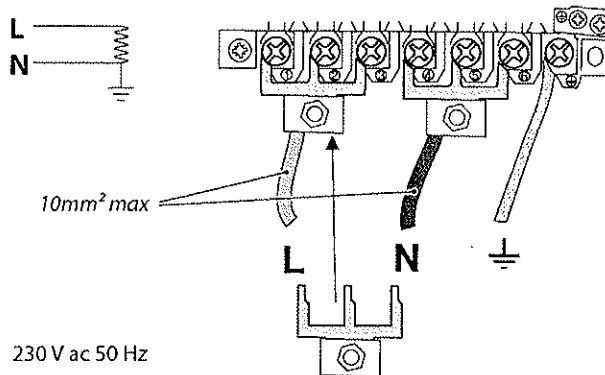


Fig.7-13

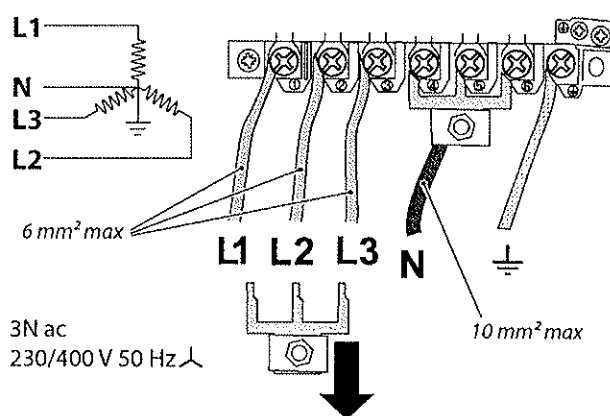


Fig.7-14

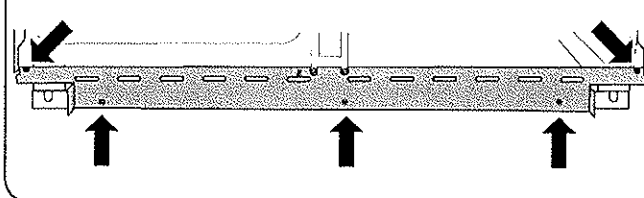
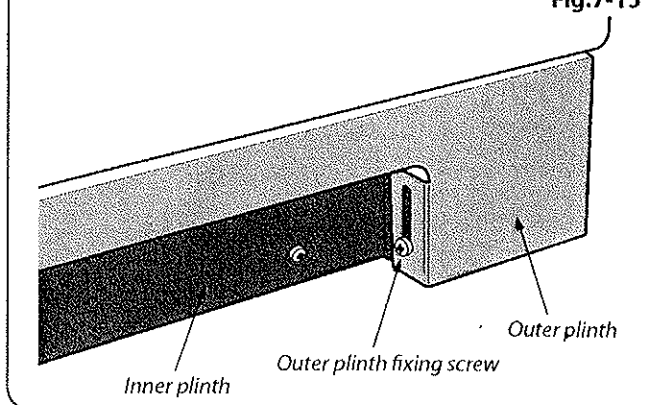


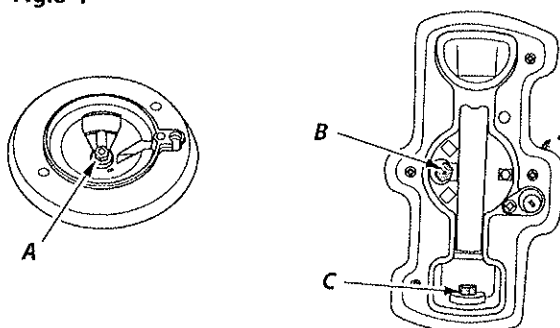
Fig.7-15



**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

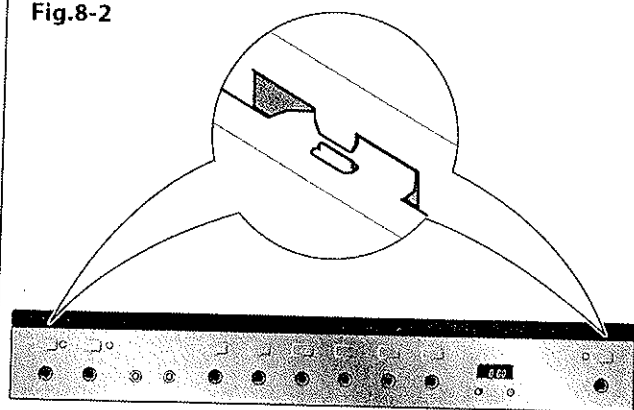
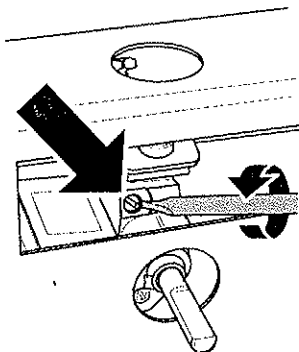


Fig.8-3



**Check the technical data section at the back of the book that the hob is convertible to the gas you want to use.**

A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

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

When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.

DO NOT use reconditioned or unauthorised gas controls.

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

### Injectors

Remove the burner caps and heads. Remove the old jets (Fig.8-1). Fit the new jets (see 'Technical Data' at the back of this book for the correct jets) and reassemble.

### Tap adjustment

Pull off all the control knobs. Remove the 4 fixing screws underneath the control panel (Fig.8-2).

The control panel will drop down slightly. It is held at the top by two holes in the top edge, one at each end, that locate on the tags on the inner panel. Lift the control panel clear of the tags and pull forwards, taking care not to damage or strain the wiring.

### To convert to another gas

Unscrew the tap bypass screw (Fig.8-3) and, using a pair of long nosed pliers, remove. Fit the correct replacement screw (see 'Technical Data' for details) and tighten down. Refit the control panel.

### Stick on label

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

### Pressure Testing

Connect the appliance to the gas supply. Check the appliance is gas sound.

The gas pressure can be measured at one of the left-hand hotplate burner jets. Lift off a burner head and fit the pressure gauge to the jet. Using a match, turn on and light one of the other burners. Turn on and press in the control knob for the burner with the pressure gauge fitted.

After checking the pressure, turn off the taps and replace the burner head. Reassemble the burner top, making sure it is reassembled in the correct way on the burner body.

**Check the appliance is gas sound.**

**Check operation of all the burners.**

## 9. Service and Parts

Please complete the appliance details opposite and keep them safe for future reference – this information will enable us to accurately identify your particular appliance and help us to help you. Filling this in now will save you time and inconvenience if you later have a problem with your appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty service visit.

This information is on the appliance data badge on the back of the cooker.

### If you have a problem

In the unlikely event that you have a problem with your appliance please refer to the rest of this booklet, especially the 'Troubleshooting' section first, to check that you are using the appliance correctly.

If you are still having difficulty, you can ring our Consumer Services Centre on the number below, where one of our co-ordinators will be pleased to advise you.

**Rangemaster Consumer Services on:**

**0870 7895107**

### Please note

If your appliance is outside the 1 year warranty period our service provider may charge for this visit.

If you request an engineer to visit and the fault is not the responsibility of the manufacturer, our service provider reserves the right to make a charge.

Appointments not kept by you may be subject to a charge.

### Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency.

Service work should only be carried out by technically competent and suitably qualified personnel.

### Parts

To maintain optimum and safe performance, only use genuine parts.

**⚠ DO NOT use reconditioned or unauthorised gas controls.**

Contact your retailer.

**Fuel Type**

**Appliance Name**

**Colour**

**Appliance serial number**

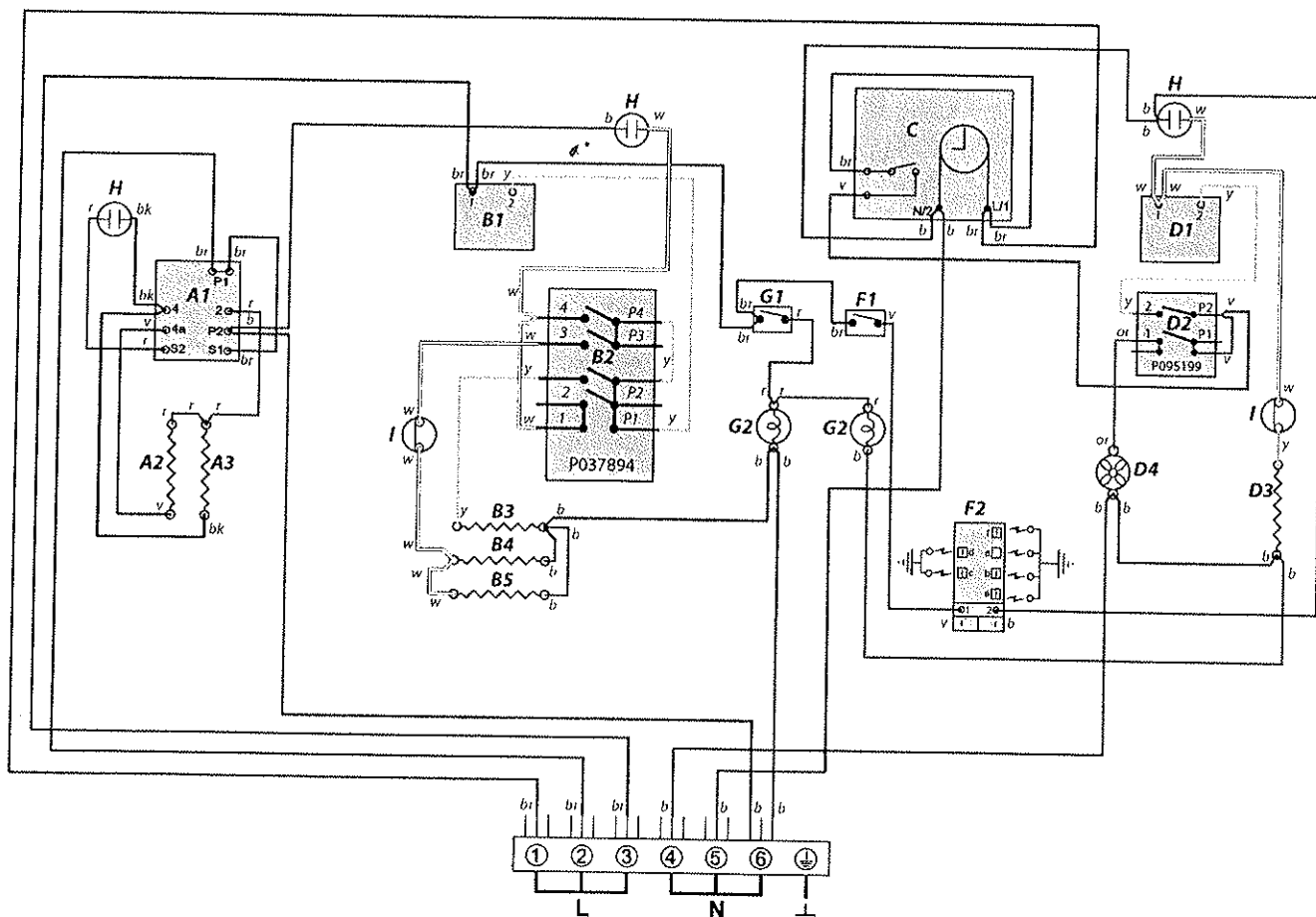
**Retailer's name & address**

**Date of purchase**

**Installer's name & address**

**Date of installation**

## 10. Circuit Diagram



### Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230 V 50 Hz.

Code	Description
A1	Grill control
A2	Grill element left-hand side
A3	Grill element right-hand side
B1	Left-hand oven thermostat
B2	Left-hand oven control
B3	Left-hand oven browning element
B4	Left-hand oven top element
B5	Left-hand oven base element
C	Clock

Code	Description
D1	Right-hand oven thermostat
D2	Right-hand oven switch
D3	Right-hand oven element
D4	Right-hand oven fan
F1	Ignition switch
F2	Ignition spark generator
G1	Oven light switch
G2	Oven light
H	Neon
I	Thermal cut-out

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

## 11. Technical Data

This cooker is category: II<sub>2</sub>H3+.

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

**INSTALLER:** Please leave these instructions with the User.

**DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening.

**Country of Destination:** GB.

### Connections

Gas (Rp ½ at rear right-hand side)		Electric
Natural Gas	20 mbar	220 - 240 V 50Hz
Butane	29 mbar	
Propane	37 mbar	

### Dimensions (Refer to 'Positioning the Cooker')

Overall height	minimum 900 mm	maximum 925 mm
Overall width	1100 mm	
Overall depth	600 to fascia; 648 mm including handles	
Minimum space above hotplate	650 mm	

### Ratings

Hotplate	Natural Gas 20 mb			L.P. Gas		
		Injector	Screw		Injector	Screw
Wok burner	3.5 kW	internal 80 external 129	96	3.5 kW (246 g/h)	internal 54 external 77	57
Large burner	3.0 kW	134	54	3.0 kW (210 g/h)	87	40
Medium burner	1.7 kW	109	39	1.7 kW (119 g/h)	68	32
Small burner	1.0 kW	75	38	1.0 kW (70 g/h)	51	28

Gas burner inputs based on Gross Calorific Value.

Ovens	Conventional		Forced air convection
	Oven	Browning Element	
Maximum output @ 230 V 50 Hz	2.2 kW	1.15 kW	2.5 kW
Energy efficiency class: on a scale of A (more efficient) to G (less efficient)	A		A
Energy consumption based on standard load	0.99 kWh		0.85 kWh
Usable volume (litres)	67		69
Size	Large		Large
Time to cook standard load	40 minutes		38 minutes
Surface area of the grid	1400 cm <sup>2</sup>		1400 cm <sup>2</sup>

Grill	2.3 kW
-------	--------

**Maximum total electrical load at 230 V:** 7.1 kW (approximate total including oven lights, oven fan, etc.)

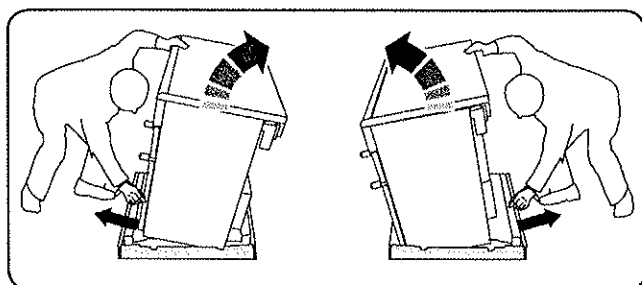
## AMENDMENT TO ALL 110 INSTALLATION INSTRUCTIONS

### Moving the Cooker

**⚠ The cooker is very heavy. 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. You will need the levelling tool.

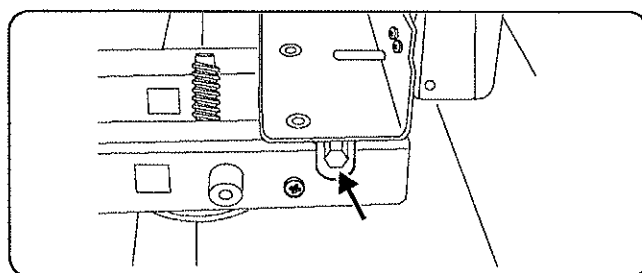
Remove the polystyrene base pack. From the front tilt the cooker forward and remove the front half of the polystyrene base.



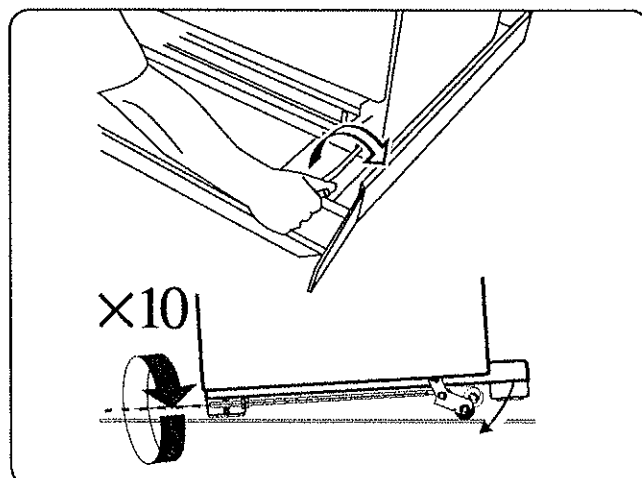
Repeat from the back and remove the rear half of the poly base.

**LOWER THE TWO REAR ROLLERS.**

First fit the levelling tool on the hexagonal adjusting nut as shown below.



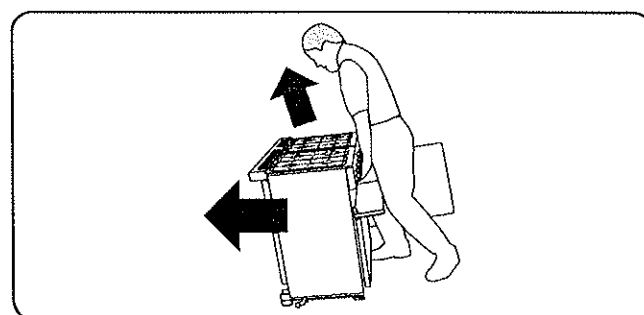
Make 10 complete (360°) turns clockwise. (This means turning and removing the levelling tool 20 times).



Make sure you lower BOTH REAR ROLLERS. There are two adjusting nuts, one for each roller, at both the front bottom corners of the cooker.

Unfold the rear edge of pack base tray. Open the grill door and the oven door. Grip under the fascia panel and lift the front of the cooker.

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



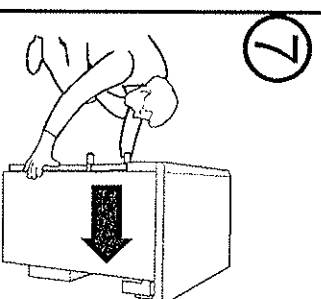
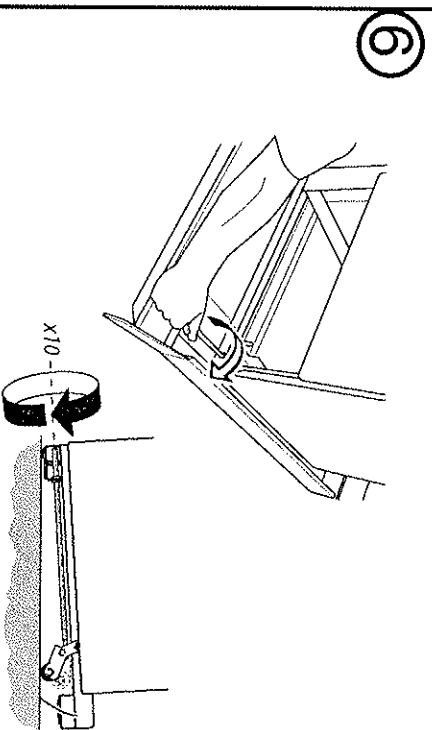
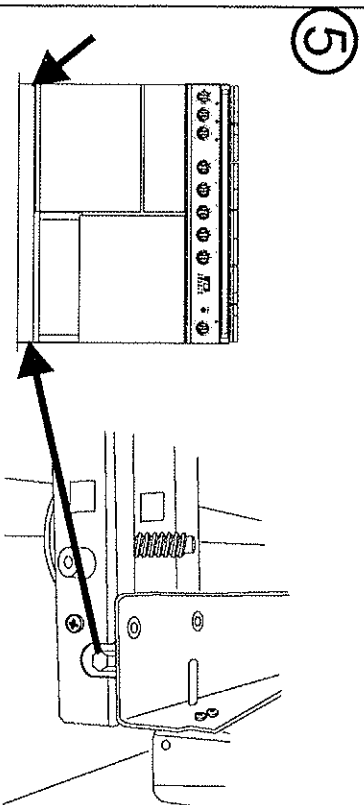
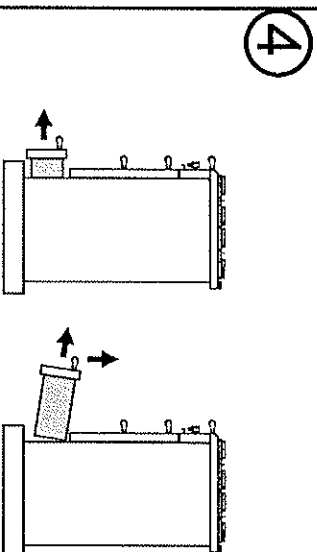
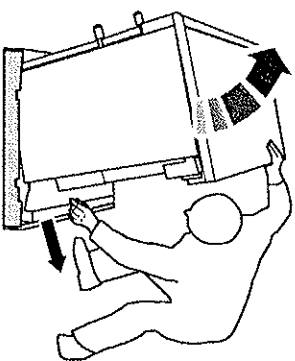
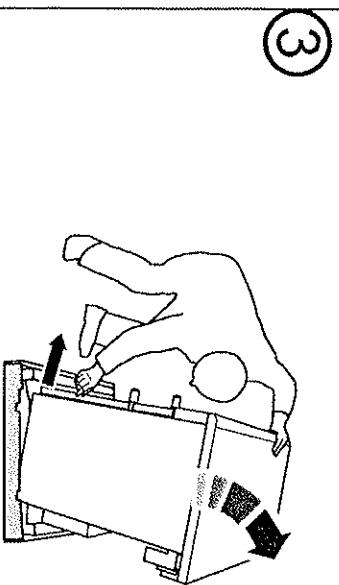
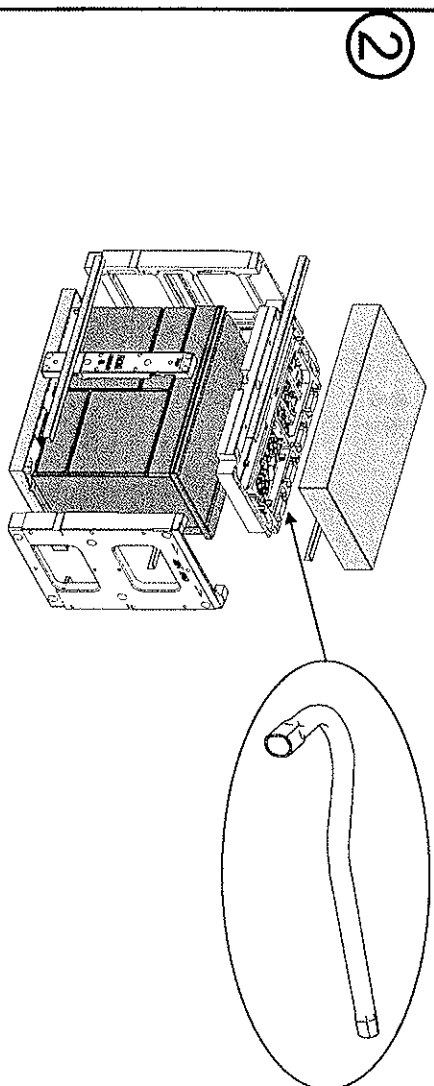
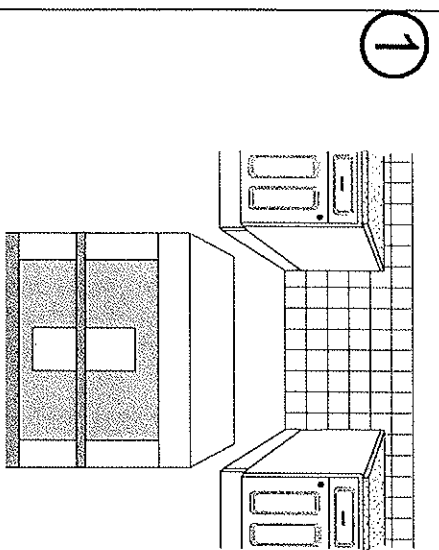
**⚠ Do not use the door handles or control knobs to manoeuvre the cooker.**

### 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.



**F103820-03**