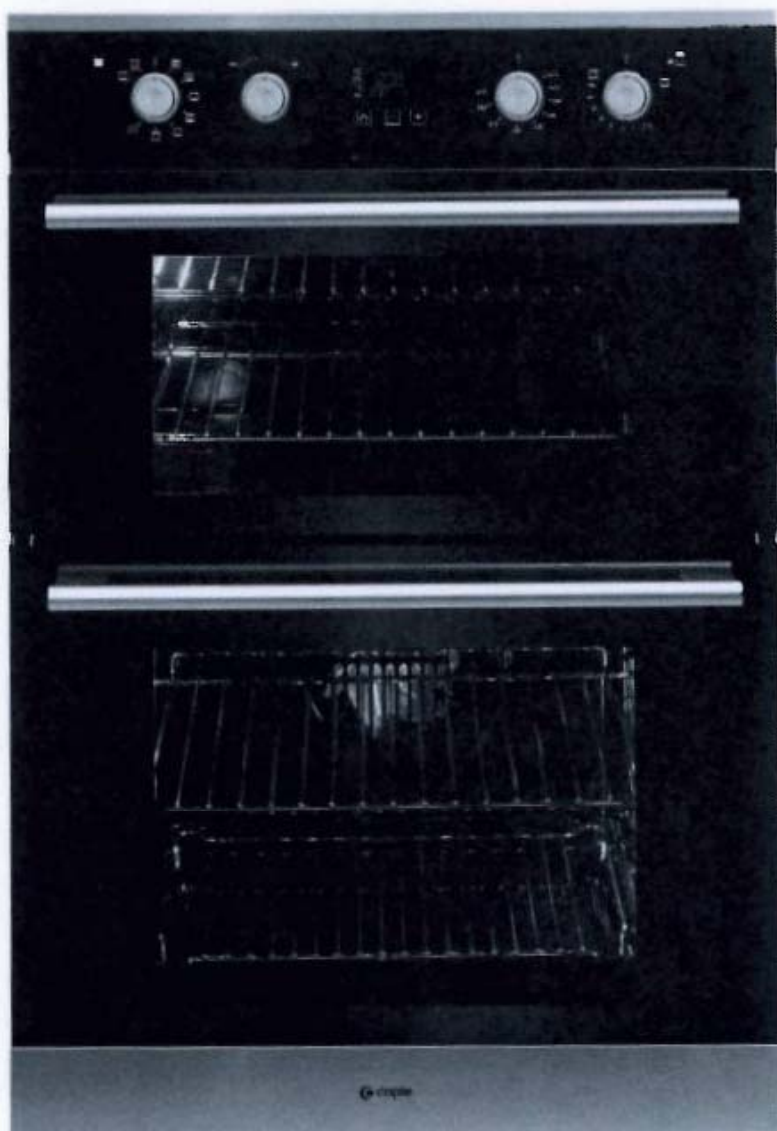




Instruction manual for double oven

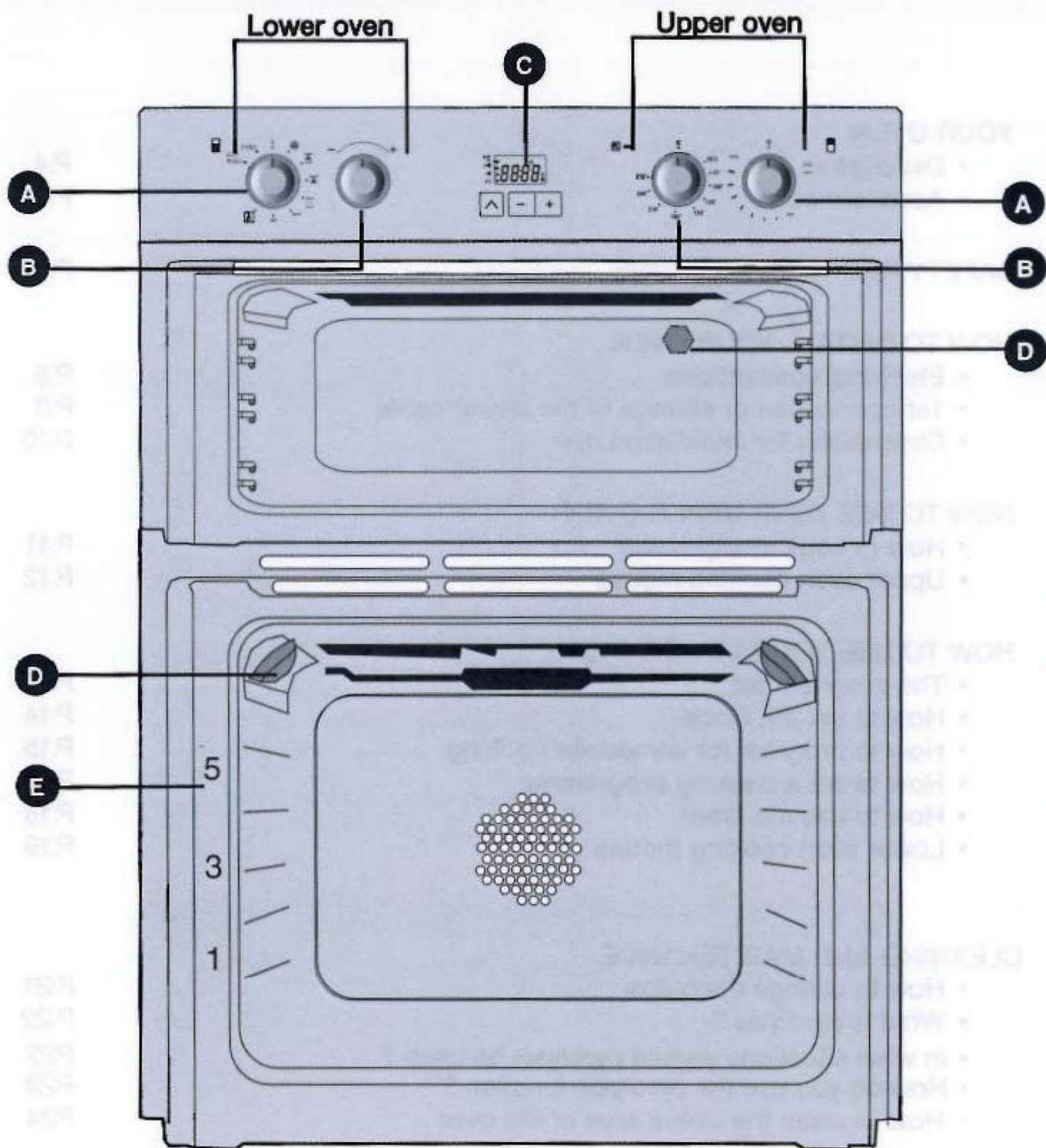
Model code: C3501



Contact Caple on 0844 800 3830 or for spare parts www.4caple.co.uk

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YOUR OVEN

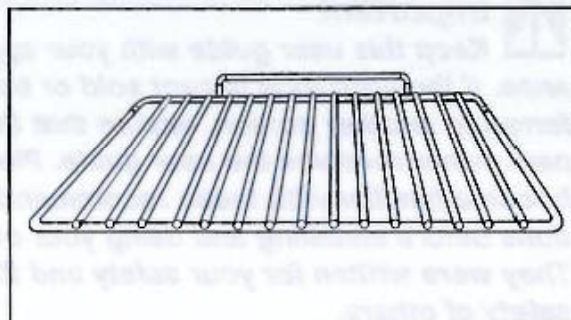


- A** Feature selector
- B** Temperature control
- C** Programmable clock (Lower)

- D** Light
- E** Rail positions

• **Anti-tip safety shelf**

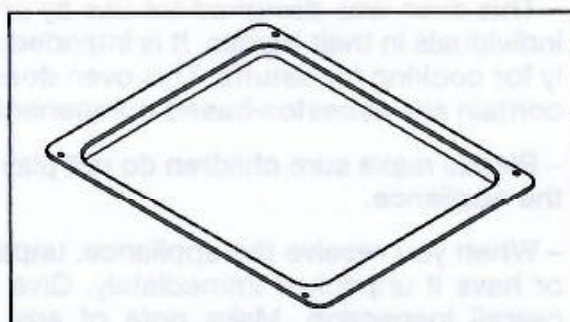
Food can either be placed on the shelf in a dish or cake tin for cooking or browning.



• **Multi-purpose dish (20 mm)**

It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, cup cakes, puff pastry, etc.

Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods. Avoid placing roasts or meats directly in the dish because this is certain to cause significant spattering on the oven walls.



SAFETY RECOMMENDATIONS



Important

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

• SAFETY INSTRUCTIONS

- This oven was designed for use by private individuals in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.
- Please make sure children do not play with the appliance.
- When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.
- Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.
- Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
- **WARNING:** accessible parts may be hot when in use. It is advisable to keep small children away from the appliance.
- Never pull your appliance by the door handle.
- Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.
- **WARNING:** accessible parts may become hot when the grill is used. It is advisable to keep children away from the appliance.
- When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.
- When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements and use heat-protective kitchen gloves.
- During pyrolysis, the exposed surfaces become hotter than during normal use. It is advisable to keep small children away from the oven.
- Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue. During pyrolysis, exposed surfaces become hotter than during normal use. It is advisable to keep small children away from the oven.
- At the end of cooking, do not pick up oven or grill items (grid, rotisserie,...) with your bare hands.
- Never place aluminium foil directly in contact with the floor of the oven (see the chapter on oven description), as accumulated heat may cause deterioration of the enamel.
- Do not place heavy weights on the oven door when open, and make sure that children cannot climb or sit on it.
- The oven must be turned off when cleaning inside the oven.
- This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use.
- In addition to the accessories supplied with your oven, only use dishes capable of withstanding high temperatures (follow the manufacturer's instructions).
- After using your oven, make sure that all the controls are in their stop position.
- Do not use your oven as a larder or to store any items after use.
- Never use steam or high-pressure devices to clean the oven (electrical safety requirement).

– **(Depending on the model):** For your safety, your oven is equipped with an **AUTO-MATIC STOP**, if you forget to turn off your oven by mistake. After 23 hours and 30 minutes of continuous use, the **AS** (Automatic Stop) feature will be activated and your oven will turn itself off. **AS** or **Auto Stop** will be displayed instead of the time and a series of successive beeps will be emitted for a short time.

• CARING FOR THE ENVIRONMENT

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in local authority containers provided for this purpose.

– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must



not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European

directive 2002/96/CE relating to electrical and electronic equipment waste. Contact your local council or your retailer to find out the drop-off points for used appliances that are nearest to your home.

– We thank you for your help in protecting the environment.



Warning

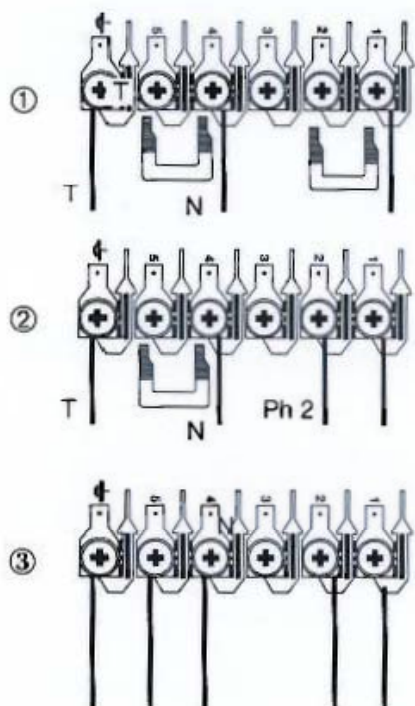
Installation should only be performed by qualified installers and technicians.

This appliance complies with the following European directives:

- **Low Voltage Directive 2006/95/CE for affixing the CE mark.**
- **Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for attaching the CE mark.**
- **CE regulation 1935/2004 concerning materials and objects intended for contact with food substances.**

HOW TO INSTALL YOUR OVEN

• ELECTRICAL CONNECTIONS



The electrical connections are made before the oven is installed in its housing.

- Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. The fuse for your installation must conform to the table shown opposite.
- When the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.
- When the appliance is not connected to the mains electricity supply by a plug, an omnipolar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet requirements.
- The oven must be connected using a standard power cable for which the number of conductors is dependent upon the type of connection required and in conformity with the table shown below.

	network voltage	connection	min. diameter of cable	fuse
①	230V- 50Hz	1 L + N	4 mm ²	32 A
②	400V 2N-50Hz	2 L + N	1,5 mm ²	16 A
③	230V 2-2N-50Hz	2 L + N	1,5 mm ²	16 A



Warning

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.

If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician.


If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

You must enable the appliance to be disconnected from the supply network after installation.

Disconnection can be enabled by ensuring that there is an accessible power plug or by incorporating a switch into the fixed wiring in compliance with the installation rules. The oven is sold without a cable.

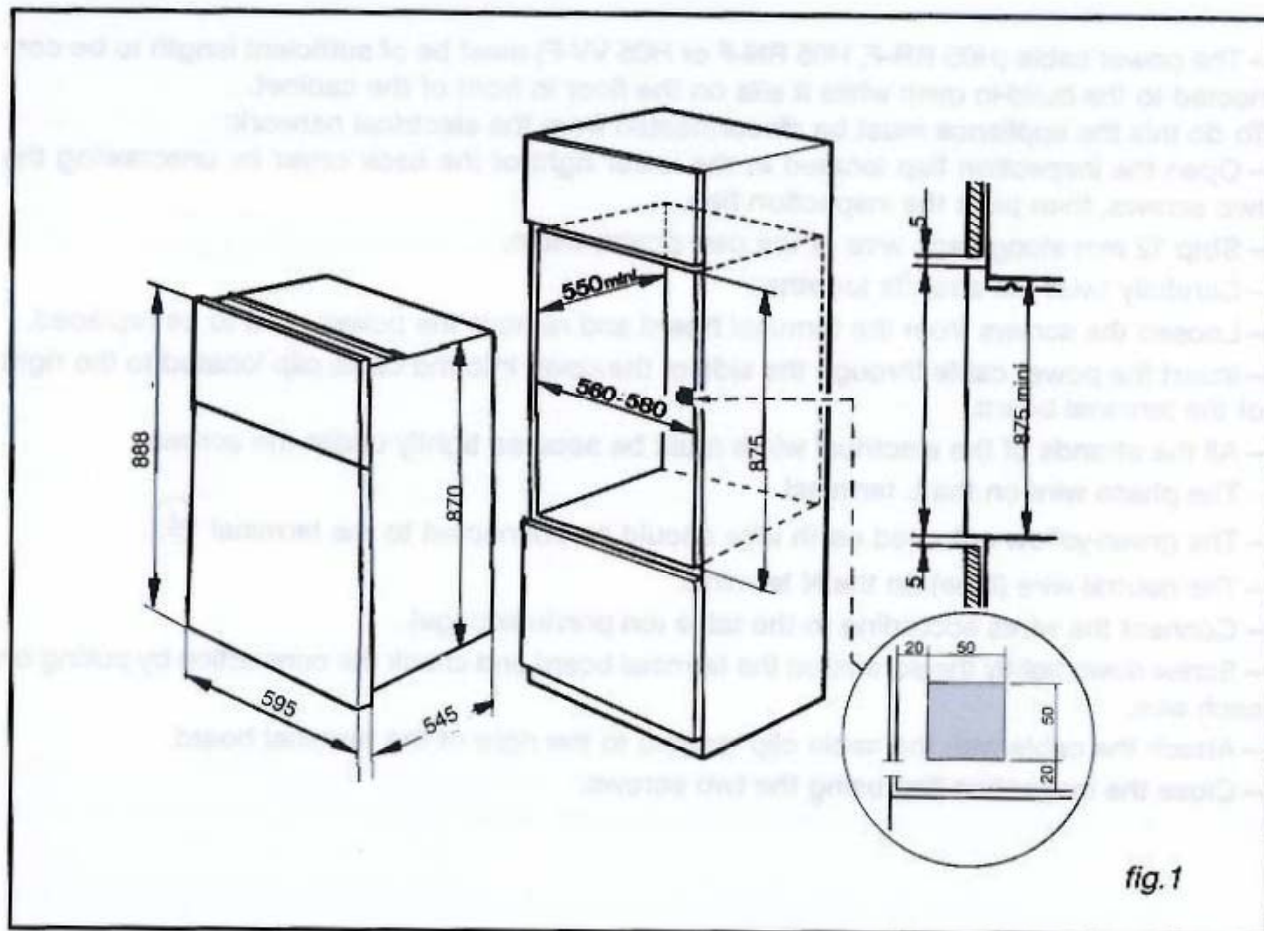
If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.

• 1st CONNECTION OR CHANGE OF THE POWER CABLE

- The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the built-in oven while it sits on the floor in front of the cabinet.
- To do this the appliance must be disconnected from the electrical network:
- Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.
- Strip 12 mm along each wire of the new power cable.
- Carefully twist the strands together.
- Loosen the screws from the terminal board and remove the power cord to be replaced.
- Insert the power cable through the side of the cover into the cable clip located to the right of the terminal board.
- All the strands of the electrical wires must be secured tightly under the screws.
- The phase wire on the L terminal.
- The green-yellow coloured earth wire should be connected to the terminal .
- The neutral wire (blue) on the N terminal.
- Connect the wires according to the table (on previous page).
- Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.
- Attach the cable with the cable clip located to the right of the terminal board.
- Close the inspection flap using the two screws.

HOW TO INSTALL YOUR OVEN

• DIMENSIONS FOR INSTALLATION USE



• CHOICE OF LOCATION

The above diagrams show the dimensions of a cabinet that will be able to hold your oven. The oven can be installed in a cabinet column (open* or closed) that has the appropriate dimensions for built-in installation (see diagram opposite).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

- Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the cabinet beside it.
- The material or coating of the cabinet must be heat-resistant.
- For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panel (fig.1).

• BUILD-IN

To do this:

- 1) Remove the rubber screw covers to access the mounting holes.
- 2) Drill a hole in the cabinet panel to avoid splitting the wood.
- 3) Attach the oven with the 2 screws.
- 4) Replace the rubber screw covers (they also absorb the shock caused by closing the oven door).

(*) if the cabinet is open, its opening must be 70 mm (maximum).



Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

• HOW TO COOK STRAIGHTAWAY

– The timer display only shows the time of day. It should not be blinking.

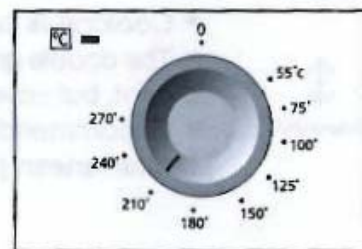
- Choose the cooking method:
Turn the dial until it is indicating your choice.

Example: position .



- Choose the cooking temperature:
Turn the dial to the temperature recommended for the food you are cooking.

Example: 210 temperature mark.

When you have done both these the oven heats up and the temperature light glows.

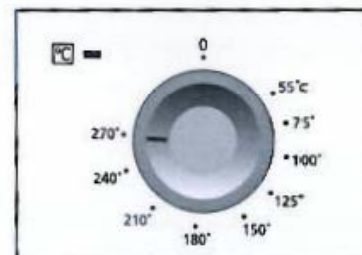


• COOKING USING THE GRILL

- Turn the function selector and set it to one of the "grill" settings (double grill , single grill ).

- Turn the thermostat knob to 270°C.
- You can switch off the cooking cycle by turning the function selector back to the "0" position.

Grilling should only be carried out with the door closed.



HOW TO USE YOUR UPPER OVEN

• UPPER OVEN COOKING MODES



CONVENTIONAL OVEN

- The food is cooked by top and bottom elements.
- Pre-heating is sometimes necessary to reach the required temperature.
- Recommended to keep **white meat, fish and vegetables juicy** and succulent.



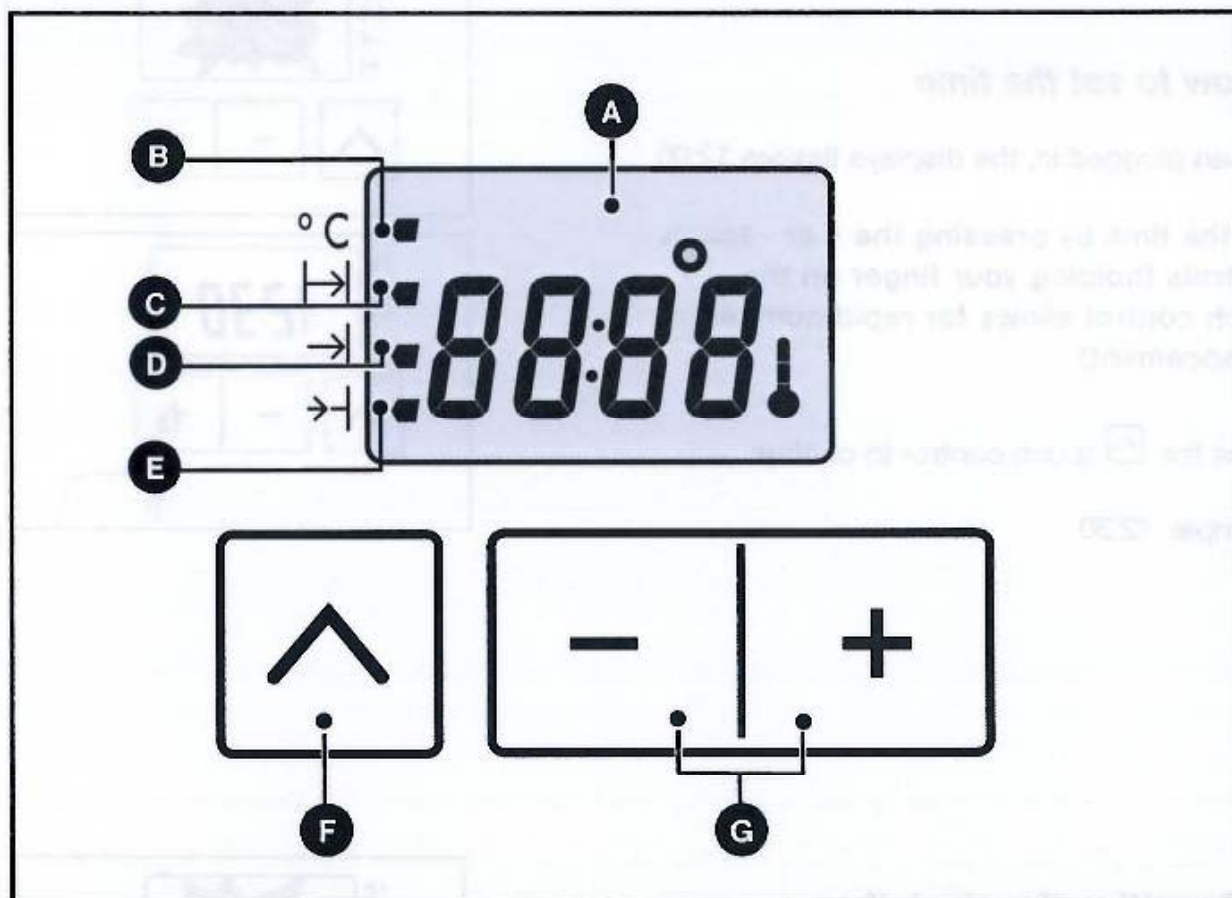
ADJUSTABLE GRILL



- Cooking is carried out by the upper element.
- The double grill covers the full surface of the oven shelf. The single grill is equally efficient, but covers a smaller area.
- Recommended for **grilling cutlets, sausages, slices of bread and Mediterranean prawns** placed on the oven shelf.



• THE PROGRAMMER



- A** Display for temperatures, times, cooking duration and timer.
- B** Temperature display indicator.
- C** Cooking time display indicator.
- D** Cooking end time display indicator.
- E** Independent timer display indicator.
- F** Touch control for accessing various programmer settings
- G** Touch controls for setting time


HOW TO USE YOUR LOWER OVEN

• HOW TO SET THE CLOCK

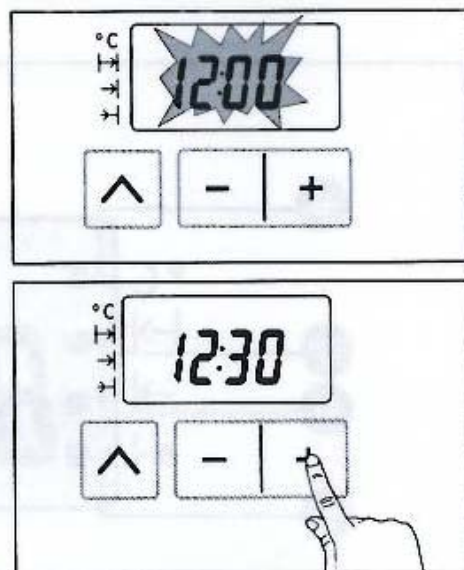
• How to set the time

- When plugged in, the displays flashes 12:00.

Set the time by pressing the + or - touch controls (holding your finger on the touch control allows for rapid number advancement)

Press the  touch control to confirm.


Example: 12:30

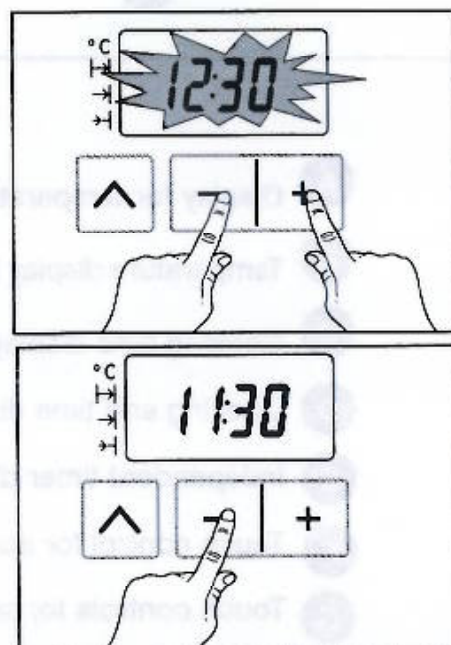


• Resetting the clock time


Simultaneously press the + and - touch controls for a few seconds until the display flashes.

Adjust the clock setting with the + or - touch controls.

Press the  touch control to confirm.



Warning

If the  touch control is not pressed, the setting will be automatically recorded after a few seconds.

• HOW TO PROGRAM FOR IMMEDIATE COOKING

• Immediate cooking

The analogue programmer should display only the time; it should not be flashing.

Choose the cooking mode:


Turn the function selector to the position of your choice.

Example:  position -> The oven begins heating.

Your oven recommends the most commonly used temperature.

Place your dish in the oven based on the recommendations provided by the cook book.

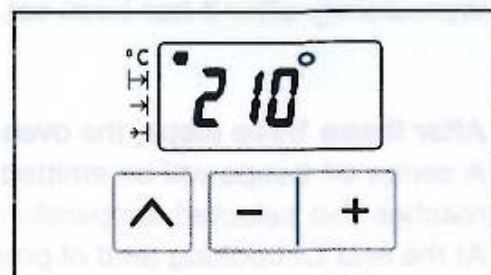
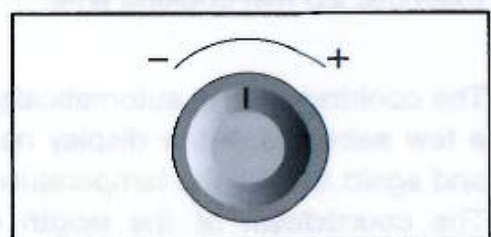
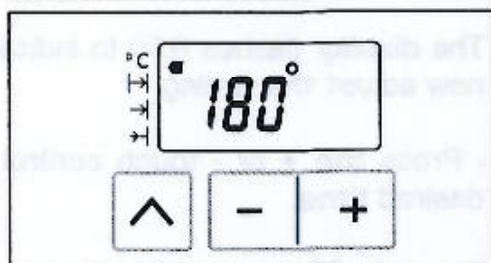
It is, however, possible to adjust the temperature by turning the selector toward + or -.

Example:  set to 210°.

After these steps, the oven heats up and the display alternates between the temperature in the oven and the selected temperature.

A series of beeps will be emitted when the oven reaches the selected temperature.

Once the temperature is reached, it remains fixed; the temperature icon continues to flash.



Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.



Warning



All types of cooking are done with the door closed.

• HOW TO SET A COOKING PROGRAMME

- Cooking with immediate start and programmed duration

- Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

Example:  position
Temperature 200°C.

- Press the  touch control until the  icon cooking time indicator starts to flash.

The display flashes 0:00 to indicate that you can now adjust the setting.

- Press the + or - touch control to choose the desired time.

Example: 25 min cooking time.

The cooking time is automatically recorded after a few seconds -> the display no longer flashes and again shows the temperature.

The countdown of the length of time begins immediately after it has been set.

After these three steps, the oven heats up:

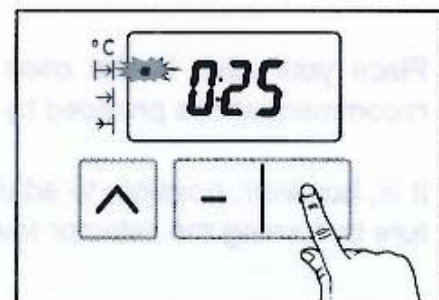
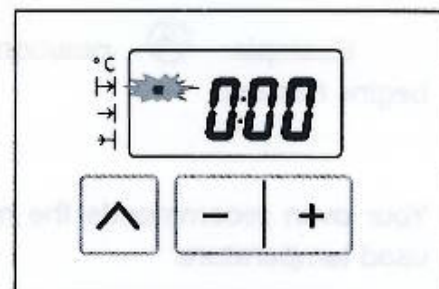
A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- The oven stops,
- The cooking time indicator turns off,
- 0:00 is displayed
- A series of beeps is emitted for a few

minutes.



The beeps are definitively deactivated by returning the function selector to 0.



• HOW TO SET A COOKING PROGRAMME

- Cooking with delayed start and chosen cooking end time

Proceed as with programmed cooking.

- Press the  touch control until the  icon cooking end time indicator starts to flash.

The display flashes 0:00 to indicate that you can now adjust the setting.

- Press the + or - touch control to choose the desired cooking end time.

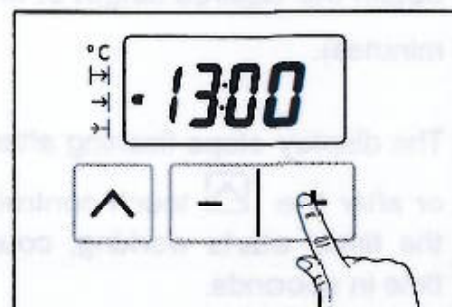
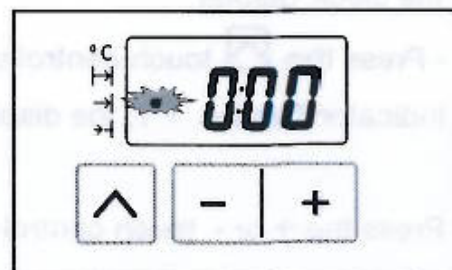
Example: end of cooking at 13:00

After these steps, the oven heating is delayed so that cooking ends at 13:00.

At the end of cooking (end of programmed time),

- the oven turns off,
- the cooking time indicator turns off ,
- 0:00 is displayed ,
- a series of beeps sounds for a few minutes.

The beeps are definitively deactivated by returning the function selector to 0.





Warning

You cannot lock the oven if you have programmed a cooking cycle.


• HOW TO USE THE TIMER

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

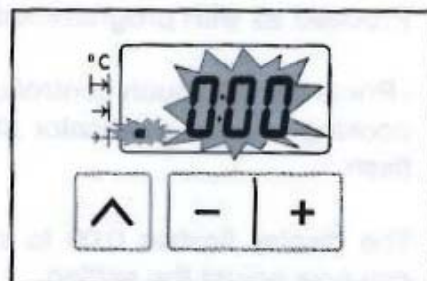
In this case, the timer display has priority over the clock display.

- Press the  touch control until the timer indicator flashes : the display is flashing.

Press the + or - touch control until you obtain the desired length of time (max 60 minutes).

The display stops flashing after a few seconds or after the  touch control is pressed and the timer starts working, counting down the time in seconds.

Once the time has expired, the timer emits a series of beeps to notify you.







Warning

It is possible to change or cancel the timer at any time.

HOW TO USE YOUR LOWER OVEN

• LOWER OVEN COOKING MODES

- *  **CIRCULATING HEAT**
(recommended temperature **180°C** min 35°C max 235°C)
• Cooking controlled by the heating element located at the back of the oven by the fan.
• Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
• Recommended for keeping white meat, fish and vegetables moist.
For cooking multiple items on up to 3 levels
-  **COMBINED HEAT**
(recommended temperature **205°C** min 35°C max 275°C)
• Cooking controlled by the upper and lower heating elements and by the fans.
• Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.
• Recommended for quiches, pies, wet fruit tarts, placed preferable on an earthenware dish.
-  **GRILL MEDIUM + FAN**
(recommended temperature **200°C** min 180°C max 230°C)
• Cooking controlled, alternately, by the upper element and by the fan.
• Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
• Slide the drip tray onto the bottom shelf support.
• Recommended for all roasted **poultry** or **meat**, for sealing and thoroughly cooking
- *  **CONVENTIONNAL ECO**
(recommended temperature **200°C** min 35°C max 275°C)
• Cooking is controlled by the upper and lower heating elements without the fan.
• Recommended for slow, gentle cooking: **rich game...** For retaining the juices in **red meat roasts**. For simmering in a covered casserole, dishes that were begun on the hob (**coq au vin**, **stew**).
• This position allows energy savings of around 25% while preserving the quality of the cooking. The ECO position is used for the energy label performance.
• You will save energy throughout the cooking cycle, but it may take longer.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.

• LOWER OVEN COOKING MODES

HIGH GRILL

(recommended positions 4 - min 1 - max 4)

- Cooking is done by the upper element without the fan.
- Preheat the oven for 5 minutes.
- Recommended for browning vegetable dishes, pasta, fruit, etc, placed under the grill.

MEDIUM GRILL

(recommended positions 1 - min 1 - max 4)

- Cooking is done by the upper element.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The spit keeps turning until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all **roasts** on the spit, for sealing and thoroughly cooking **leg, cuts of beef**. To keep **fish steaks** moist.

KEEPING WARM

(recommended temperature 80°C min 35°C max 100°C)

- Heat regulated by the upper and lower elements with use of fan.
- Recommended for **letting dough rise for bread, brioche, kugelhkopf**, etc, without exceeding 40°C (plate warming, defrosting).

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.

• HOW TO CHANGE THE BULBS



Warning

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.



Tip

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

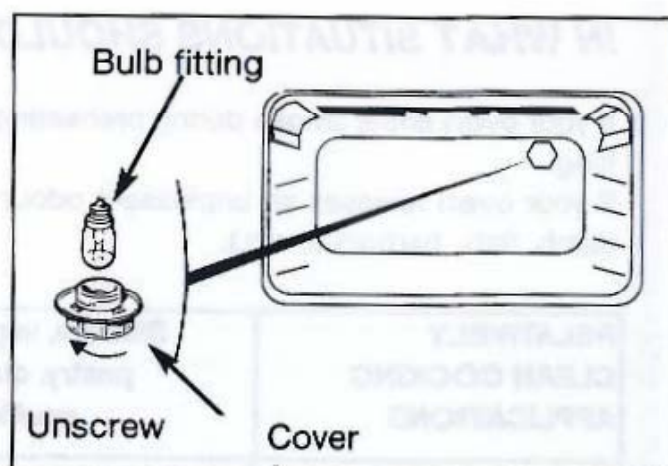
ON THE UPPER OVEN :

- The bulb is located on the ceiling of your oven's cavity.
- Unscrew the the protective shade (see diagram).
- Unscrew the bulb in the same direction.

A bulb is used:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

- Change the bulb, replace the shade and switch your oven back on at the mains.



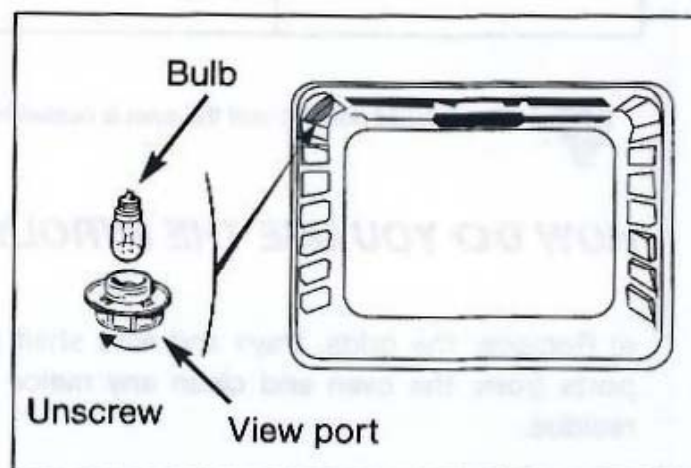
ON THE LOWER OVEN

- The bulb is located on the ceiling of your oven's cavity.
- a) Unscrew the view port (see adjacent diagram).
- b) Unscrew the light bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 cap

- c) Replace the bulb then reposition the view port and reconnect your oven.



WHAT IS PYROLYSIS?

- Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate soiling from splattering and spills. The smoke and odours released are destroyed as they move through catalyse
- Pyrolysis is not necessary after each cooking cycle, but simply when the dirtiness warrants it.
- As a safety measure, the cleaning operation only begins after the door has automatically locked. As soon as the internal temperature of the oven exceeds cooking temperatures, it is impossible to unlock the door—even if the "function selector" knob is turned to 0.

IN WHAT SITUATIONS SHOULD PYROLYSIS BE USED?

If your oven emits smoke during preheating or releases large volumes of smoke during cooking.

If your oven releases an unpleasant odour when cooled after various cooking applications (lamb, fish, barbecue, etc.).

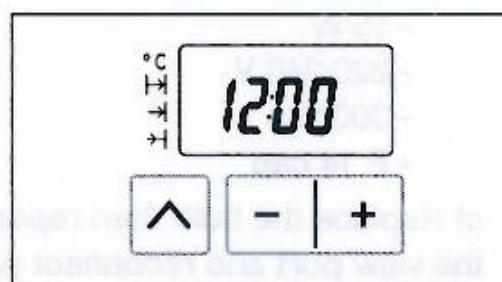
RELATIVELY CLEAN COOKING APPLICATIONS	Biscuits, vegetables, pastry, quiches, soufflés	Splatter-free cooking Pyrolysis is not warranted
DIRTY COOKING APPLICATIONS	Meats, fish, (in a dish) stuffed vegetables	Pyrolysis is warranted after three cooking cycles
VERY DIRTY COOKING APPLICATIONS	Large cuts of meat on the spit	Pyrolysis can be performed after one cooking application of this kind if there is a lot of splattering



You should not wait until the oven is coated in grease to initiate a cleaning cycle.

HOW DO YOU USE THE PYROLYSIS FUNCTION?

- Remove the grids, trays and wire shelf supports from the oven and clean any major spill residue.
- Ensure that the analogue programmer displays the time of day and that it is not flashing.



CLEANING AND MAINTENANCE

c) Turn the "function selector" knob to the "PYRO" or "PYRO ECO" position.

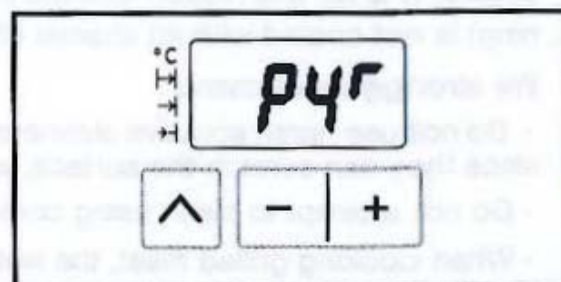
The oven will be unavailable for use for 2:00 in "PYRO ECO" mode and for 2:30 in "PYRO" mode (cannot be modified).

This time includes the cooling time until the door can be unlocked.

- During the pyrolysis cycle, the pyrolysis indicator is displayed and alternates with a display of the time remaining.
- Pyrolysis automatically stops when the lock warning light turns off and it is then possible to open the door.

d) Return the function selector to the 0 position 0.

e) When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean and once again ready for the cooking application of your choice.



• **HOW TO CLEAN THE INSIDE AREA OF THE OVEN**

The oven features continuous cleaning (depending on the model) and comprises an oven chamber fitted with removable liners covered with a special enamel (catalytic enamel) to give it its self-cleaning properties. As they appear, the stains and soiling spread and get trapped in the microporosities of the enamel. These stains are oxidised on both sides and gradually disappear. Self-cleaning enamel is particularly suited to fatty foods but not to sugars. It is for this reason that the base liner (which tends to suffer more from sugar staining) is not coated with an enamel of this type.

We strongly recommend :

- 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.
- Do not attempt to clean using commercial scouring products.
- When cooking grilled meat, the walls suffer major spattering from fat, but their temperature may not always be sufficient to completely remove this during the cooking cycle.

To overcome this problem leave the oven on for 20 to 30 minutes at the highest temperature possible after you have finished cooking.

If marks still remain, they will diminish over subsequent cooking cycles.

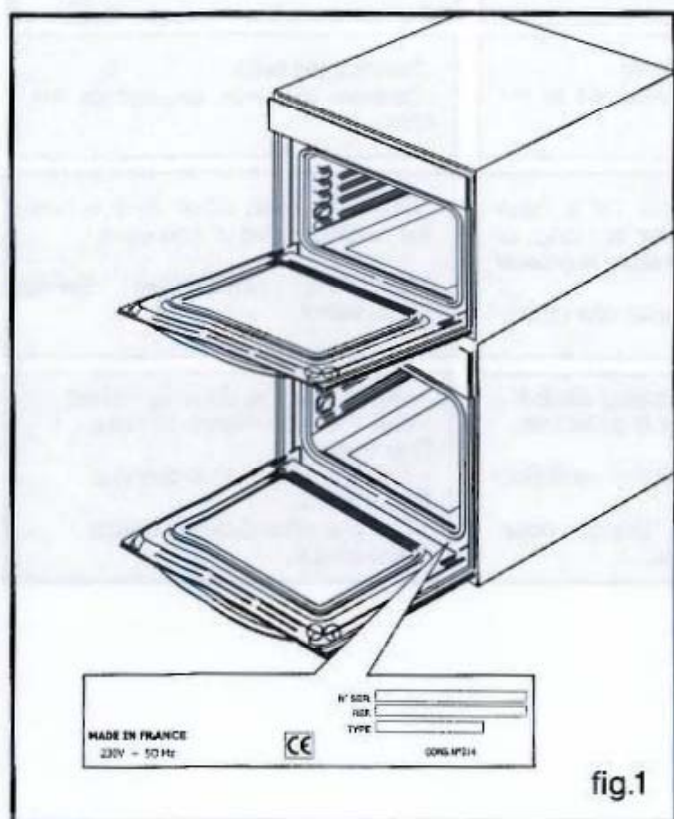
TROUBLESHOOTING

If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

You observe that...	Possible causes	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> • The oven is not connected to the power supply. • The fuse in your electrical set-up is not working. • The selected temperature is too low. 	<ul style="list-style-type: none"> - Connect the oven to power supply. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature.
The oven light is not working.	<ul style="list-style-type: none"> • The light is out of order. • The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the bulb. - Connect the oven or replace the fuse.
The cooling fan continues to operate after the oven stops.	<ul style="list-style-type: none"> • The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. • If it does not stop after one hour. 	<ul style="list-style-type: none"> - Open the oven door to accelerate the cooling down of the oven. - Call the After-Sales Service Department.
The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> • The door is not properly closed. • The locking system is defective. • The temperature sensor is defective. • The contact for "closed door" detection is defective. 	<ul style="list-style-type: none"> - Verify that the door is locked. - Call the After-Sales Service Department. - Call the After-Sales Service Department. - Call the After-Sales Service Department.

• SERVICE CALLS

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate (*fig.1*).



GENUINE REPLACEMENT PARTS

During maintenance work, request that only **certified genuine replacement parts** are used.



