

■ **CAPLE** ■

**Gas Cooker
with
Double Oven**

Model: **C 5210**



Instruction Manual

Thank you for buying your new CAPLE Gas Cooker. To ensure that you get the best results from your new CAPLE Gas Cooker, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, usage instructions and a cleaning guide, as well as other important facts about your CAPLE Gas Cooker. If treated with care, your CAPLE Gas Cooker should give you years of trouble-free cooking.

**For Spare Parts, Technical Advice
or Product Service call the
CAPLE HELPLINE on 0870 241 1142**

(Answerphone outside office hours)

The **CE** marking confirms that the appliance conforms to the following EU directives:

- safety requirements of EEC Directive "Gas" 90/396;
- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.

Safety Reminders

Instruction Book

This appliance should only be used for it's intended purpose as described in these instructions.

Ensure that you fully understand these instructions before operating this appliance.

Space Requirements

Ensure that the specified ventilation space around the appliance is not obstructed.

Food Splashes

Always wipe clean the oven after use. Food splashes can carry on cooking next time and may become a fire hazard.

Hot Surfaces

It is important to remember that the surfaces of cooking appliances get hot during use and retain the heat for some time after switching off.

It is therefore advisable to keep small children away from the appliance.

The Grill and Top oven element

are exposed, so take great care when placing food in the oven or removing it. Use the grill pan handles or gloves.

DO NOT line the oven, grids, trays etc. with aluminium foil as this could adversely affect the heating elements and it could also damage the interior surfaces.

DO NOT place flammable materials in the oven.

Faults

Do not continue to use this appliance if it appears to be faulty.

After Use

After use, ensure that the hob knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.

Switch the oven controls off. Always switch off at the isolating switch before cleaning the appliance, or attempting any maintenance task.

CAPLE Service

To ensure the continued safe and efficient operation of this appliance, we recommend that any servicing or repairs are carried out only by an authorised CAPLE SERVICE ENGINEER.

Before Use

Check that all accessories have been removed from the oven interior.

Set the temperature to the maximum position using the temperature control knob.

Leave on for approximately 30 minutes. This will burn off any protective coating applied to the oven during manufacture.

The kitchen should be well ventilated during this time as there may be an odour given off.

When cool, wash the accessories and the oven with warm water and mild detergent.

Electrical Requirements

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert.

He should also check that the socket cable section is suitable for the power absorbed by the appliance.

General

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch or socket must always be accessible.

IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker.


WARNING!

This appliance must be earthed.

1 - Electrical Installation - Wall box connection

Connecting the mains cable

- Remove the two screws securing the cover plate A behind the cooker.
- Remove the screw C from the cable clamp.
- Insert the mains cable (type H05RR-F) of minimum 2,5 mm² section into the cable protector P.
- Connect the phase and earth cables to the mains terminal connection block B.

	EARTH
N	NEUTRAL
L	LIVE

- Refit the cable clamp so that it clamps the outer sleeving of the cable.
- Refit the cover plate A.

IMPORTANT:

This appliance must be earthed.

Technical data

230 V AC - 50 Hz

Top conventional oven

– Top element	0.700 kW
– Bottom element	1.100 kW
– Grill element	2.100 kW

Bottom fan oven

– Fan element	2.5 kW
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Maximum power rating

– Top oven	2.1 kW
– Bottom oven	2.5 kW

Oven lamp 0.015 kW

300 °C, miniature edison screw

Fan motor 0.025 kW

**Maximum power
usable simultaneously** 4,68 kW

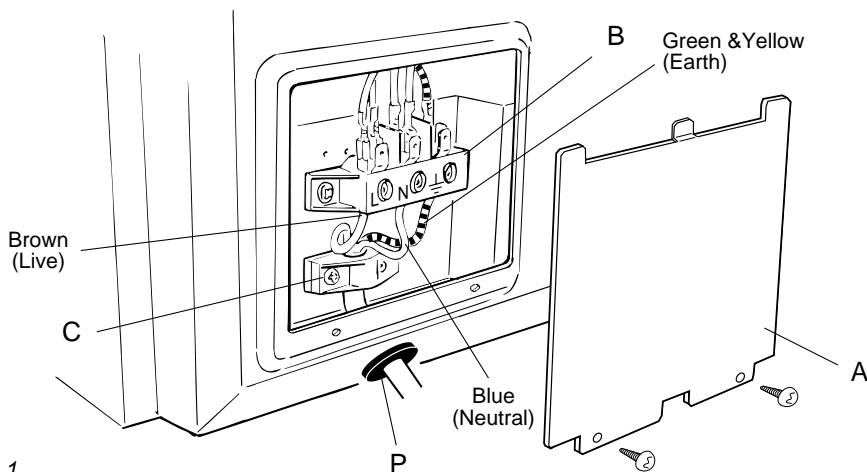


Fig. 1.1

FOR THE INSTALLER

2 - Location

The cooker must be installed by a qualified technician and in compliance with local safety standards.

This cookers has class “2/1” overheating protection so that it can be installed next to a cabinet.

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered syntetical material and the glue used must be resistant to a temperature of 120°C in order to avoid ungluing or deformations.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 50 mm must be left between the side of the cooker and the furniture.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

The cooker is equipped with a 4 levelling feet which must be fitted to the base of the cooker.

It is essential that the cooker is positioned as stated below.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

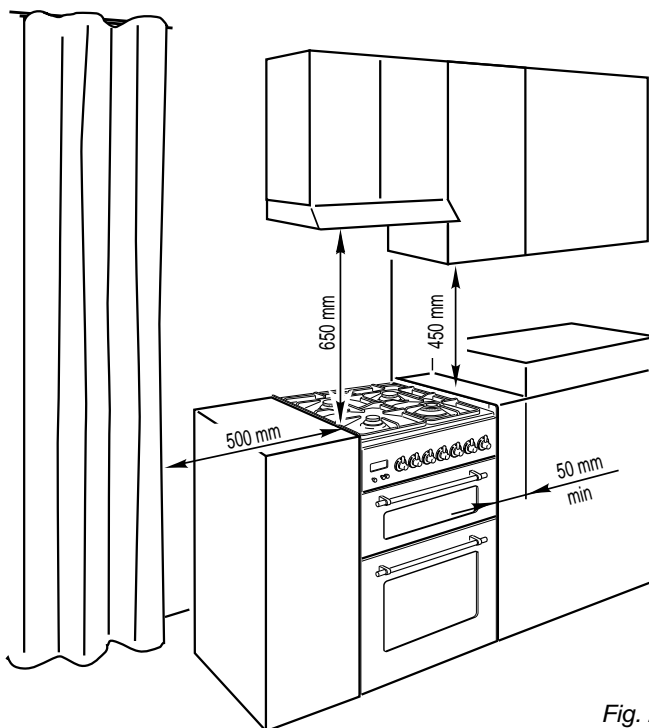


Fig. 2.1

Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS.5540: Part 2: 1989.

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 bed-sitting room, of volume less than 21 m³.

Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the cooker is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm², irrespective of the room volume.

MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE						
Type of appliance	Maximum appliance rated input limit	Room volume				Openable window or equivalent also required
		< 5 m ³	5 m ³ to 10 m ³	11 m ³ to 20 m ³	> 20 m ³	
Domestic oven, hotplate, grill or any combination thereof.	None	100 cm ²	50 (*) cm ²	Nil cm ²	Nil cm ²	Yes

(*) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

3 - Gas connection

Gas installation

Important note

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required and is supplied with a conversion kit.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.

BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installer shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

Installation to LP Gas

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 10 to 11).

When operating on Butane gas a supply pressure of 28-30 mbar is required.

When using Propane gas a supply pressure of 37 mbar is required.

The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

Gas connection

The gas supply must be connected to the gas inlet which is located at the left or the right hand rear of the appliance (see figure 3.1). The pipe do not cross the cooker.

To screw the connecting tube operate with two spanners (see fig. 3.2).

The unused end inlet pipe must be closed with the plug interposing the gasket.

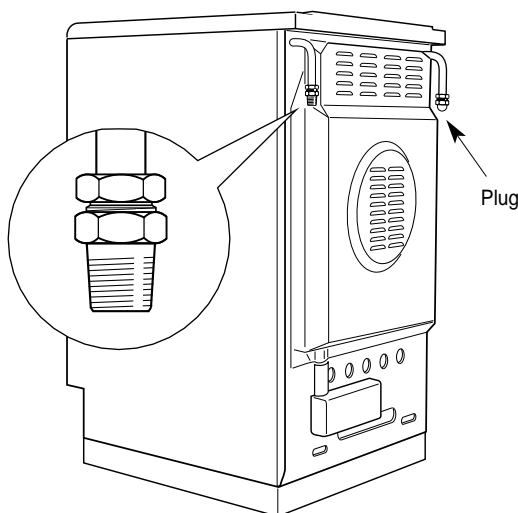


Fig. 3.1

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

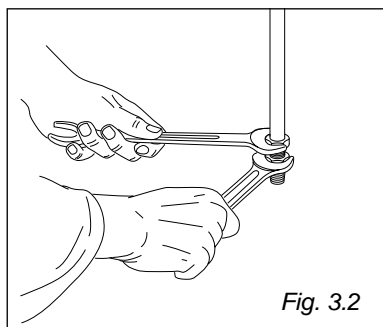


Fig. 3.2

Conversion to LPG

Conversion procedure

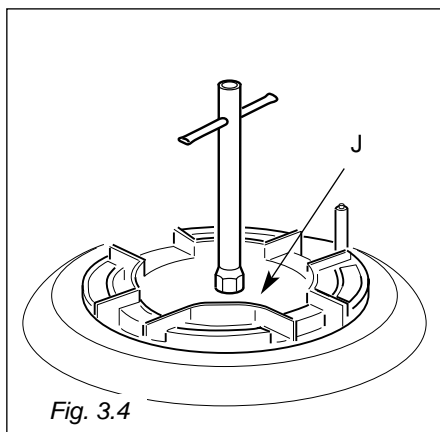
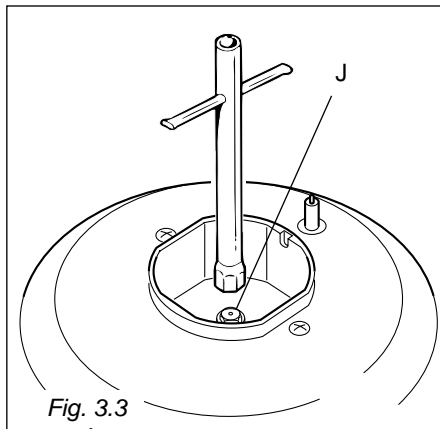
Injectors replacement

Select the injectors to be replaced according to the "Table for the choice of the injectors" (page 11).

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (fig. 3.3, 3.4) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.



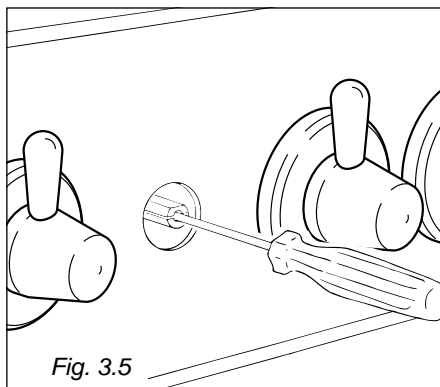
Minimum burner setting adjustment

In the minimum position the flame must have a length of about 4 mm and must remain lit even when turned quickly from the maximum position to minimum.

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 3.5).

Normally for G30/G31, the regulation screw is tightened up.



BURNERS	Nominal Power [kW]	Reduced Power [kW]	G 30 - 28-30 mbar G 31 - 37 mbar		G 20 20 mbar	
			By-pass [1/100 mm]	Ø injector [1/100 mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	27	50	adjustable	72 (X)
Semi-rapid (SR)	1,75	0,45	32	65		97 (Z)
Triple-ring	3,50	1,50	65	95		135 (T)

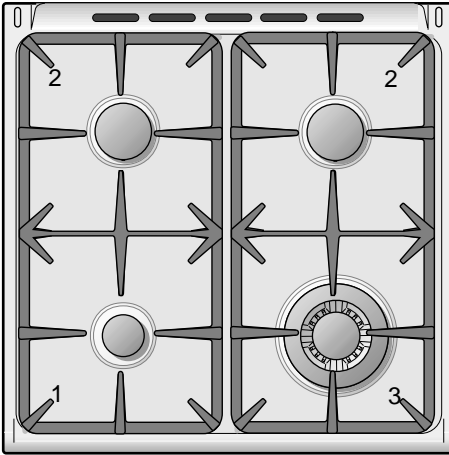
INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m ³ /h x kW)	
BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Triple-ring	7,00

Lubrication of the gas taps

If the gas tap becomes stiff, it is necessary to dismount it accurately clean it with gasoline and spread a bit of special grease resistant to high temperatures on it.

The operations must be executed by a qualified technician.

4 - Features and Technical Data

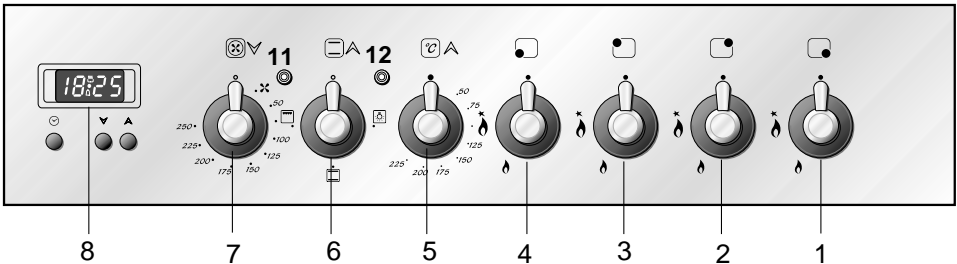


Cooking hob

1. Auxiliary burner (A) 1,00 kW
2. Semi-rapid burner (SR) - 1,75 kW
3. Triple ring burner (TC) - 3,50 kW

Fig. 4.1

Fig. 4.2



Control panel

Controls description

1. Front right burner control knob
2. Rear right burner control knob
3. Rear left burner control knob
4. Front left burner control knob
5. Conventional oven thermostat knob
6. Conventional oven function selector knob
7. Main oven switch and thermostat knob
8. Electronic clock/end cooking timer

Pilot lamps:

11. Conventional oven temperature light
12. Main oven temperature light

How To Use the Hob Burners

Hob burners

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4.3) which has 3 positions marked on the knob, these are:

– Symbol ● : tap closed (burner off)

– Symbol ★ : High (maximum)

– Symbol 🔥 : Low (minimum)

Push in and turn the knob anti-clockwise to the selected position.

★ High
🔥 Low

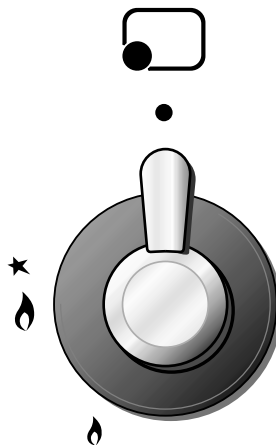


Fig. 4.3

To turn the burner off, fully rotate the knob clockwise to the off position: ●.

The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.

All working positions must be chosen between the maximum and minimum setting, never between the maximum setting and the “OFF” position.

Lighting of the hob burners

To ignite the burner, the following instructions are to be pursued:

- 1) Lightly press and turn the knob anti-clockwise, and make the symbol ★ 🔥 printed on the knob to match with the indicator on the control panel (fig. 4.3).
- 2) Press the knob to operate the electric ignition; or, in case of power cut, approach a flame to the burner.
- 3) Adjust the burner according to the power required.

Electric ignition

The sparks generated by the electrodes close to the burners will ignite the chosen burner. Whenever the lighting of the burners will result difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on “minimum” position.

Choice of burner

The burner must be chosen according to the diameter of the pans and energy required.

Burners	Pan diameter
Auxiliary	12 ÷ 14 cm
Semi-rapid	16 ÷ 24 cm
Triple-ring	26 ÷ 28 cm
do not use pans with concave or convex bases	

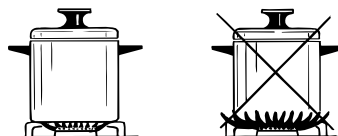


Fig. 4.4

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.

Pans which are positioned centrally on burners are more stable than those which are off-set.

It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off all controls.

Place a damp cloth or correct fitting lid over the pan to smother the flames.

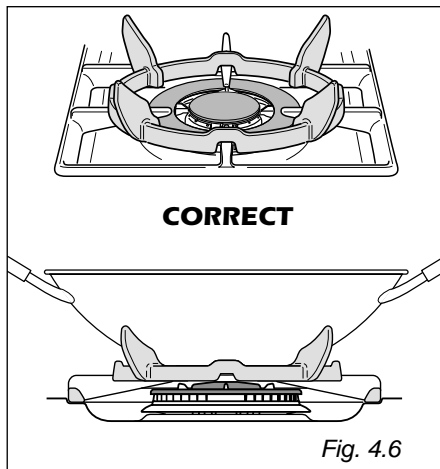
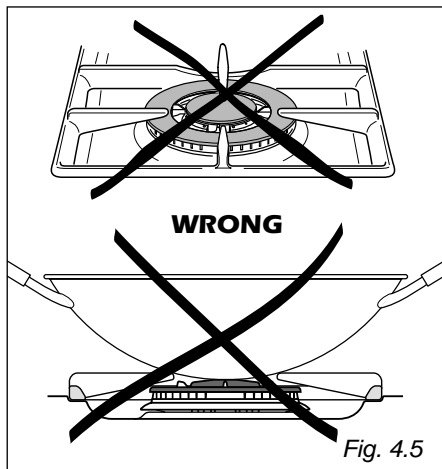
DO NOT use water on the fire.

Leave the pan to cool for at least 30 minutes.

Correct use of triple-ring burner

The flat-bottomed pans are to be placed directly onto the pan-support.

When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the triple-ring burner (Fig. 4.5 - 4.6).



5 - How To Use the Top Conventional oven



Attention: the oven door becomes very hot during operation. Keep children away.

WARNING:
The door is hot, use the handle.

General features

As the name implies, this oven features a number of special characteristics from the functional point of view.
2 different thermostatic control functions are available to satisfy all cooking requirements, provided by 3 heating elements:

- Top element 700 W
- Bottom element 1100 W
- Grill element 2100 W

NOTE: When using for the first time, you are advised to run the oven at maximum temperature (thermostat knob set to 225) for approximately one hour in the  mode and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical resistances.

Operating principles

Heating and cooking in the conventional oven are obtained:

- a. by natural convection**
The heat is produced by the upper and lower heating elements.
- b. by radiation**
The heat is radiated by the infrared grill resistance.

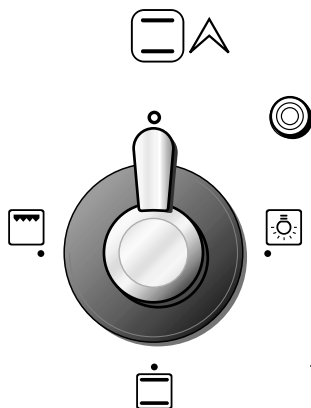


Fig. 5.1

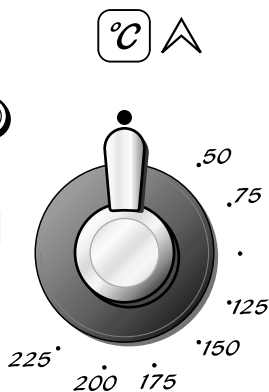


Fig. 5.2

Thermostat knob (Fig. 5.2)

Rotate the knob clockwise to set the oven for one of the functions described.

Function selector knob (Fig. 5.1)

This only sets the cooking temperature but does not switch the oven on.

Rotate clockwise until the required temperature is reached (from **50** to **225 °C**).

The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

The light will cycle on and off during cooking in line with the oven temperature.



Oven light

By turning the knob onto this setting (see picture aside) we light the oven cavity (15 W).

The oven remains alight while any of the functions is on.



Traditional convection cooking

The upper and lower heating elements come on.

The heat is dispersed by natural convection and the temperature must be set to between 50° and 225°C via the thermostat knob.

The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



Grilling

The infrared electrical resistance comes on. The heat is diffused by radiation. Use with the oven door **closed** and the thermostat knob to **200°C**.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

Use of the grill

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

6 - How To Use the Bottom Main oven

Attention: the oven door becomes very hot during operation. Keep children away.

Switch and thermostat selector (Fig. 6.1)

Turn the selector knob (fig. 6.1) to the required function.

O Off

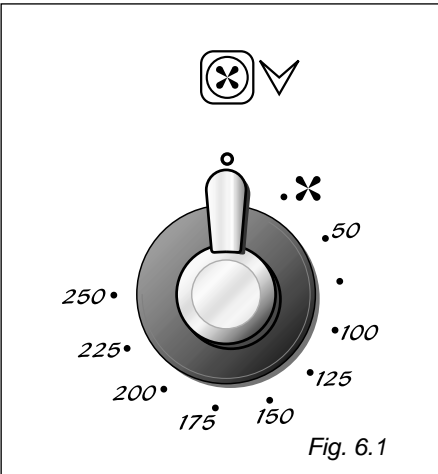
X The oven light is switched on.
The fan operates without the heating element, this function can be used for defrosting.

50-250 The oven light is switched on.
The oven temperature can be set between 50°C - 250°C.
The set temperature has been reached when the temperature indicator light goes off.
Several different meals may be cooked simultaneously on various shelves, as the heated air circulates evenly throughout the oven.

The hot air system cooks more quickly than conventional static system, therefore the temperature should be set 15°C 20°C below the values recommended in your recipe books.

The oven door may be opened briefly while cooking as any heat losses are quickly recovered when the door is closed.

WARNING:
The door is hot, use the handle.



Cooking with air forced

Fan cooking is more economical and quicker than cooking in a conventional oven.

The moving hot air surrounds the food and penetrates it more quickly than in a conventional oven.

The oven can be filled with different dishes all requiring the same cooking temperature. Subtract 10 minutes per hour for every dish requiring a cooking time of more than 1 hour and reduce the heat by 10-20°C; the hotter the oven, the more the temperature can be reduced.

Generally, there is no need to pre-heat the oven, but it is advisable to pre-heat for about 5 minutes to ensure the best results; use the indicator light as a guide, it goes out when the set temperature is reached.

Fan cooking is ideal for gelatine based dishes and softening ice cream - a microwave oven is much too strong for these dishes. Cooking yeast based dishes is also speeded up this way. If the oven door has been opened, the oven quickly regains its temperature once the door is closed.

Recommended cooking temperature

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
CAKES					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 ³ / ₄ hours
Rich fruit cake	150	300	2	3 or 4	2 ¹ / ₂ hours
Scones	225	425	8-9	2	8-10 mins
PASTRY					
Puff	225	425	8-9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200-210	400-410	6	1 or 2	30-35 mins
Quiches and flans	200-210	400-410	6	1 or 2	40-45 mins
YEAST					
Bread loaf	225	425	7-8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
ROAST MEAT					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190-200	375-400	5-7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150-170	300-325	2-3	2 or 3	1 ¹ / ₂ 2 hours

N.B. For fan ovens reduce the temperature by 10-20°C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.

* Shelf positions have been counted from the top of the oven to the base. A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

7 - Electronic clock / end cooking timer

The electronic programmer is a device with the following functions:

- 24 hours clock with illuminated display
- Timing of oven cooking with automatic switch-off (max. 99 minutes).

Electronic clock

Upon immediate connection of the oven or after a mains failure, three zeros will flash on the programmer panel.

To set the clock it is necessary to push the ⌚ button and then, within 7 seconds, the ▲ or ▼ button until you have set the correct time.

The clock will show zero after a mains failure.

Attention: When the programmer display shows three flashing zeros the oven cannot be switched on.

The oven can be switched on when the symbol 🔔 is shown in the display.

Setting the frequency of the alarm sound

The selection from 3 possibilities of sound can be made by pressing the ▼ button.

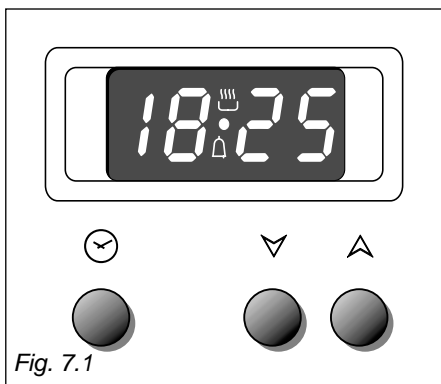


Fig. 7.1

Cooking with automatic switch-off

The aim of this function is to automatically stop the cooking after a pre programmed time, for a maximum period of 99 minutes.

To set the cooking time, push the ▲ or ▼ button until you obtain the desired time in the display. The symbol AUTO will be shown in the display.

Then you adjust the oven thermostat knob according to the required temperature. The oven will immediately start to operate and will work for the pre programmed time. The display shows the count down.

Clock time can be displayed by pressing the ⌚ button.

Once the time has elapsed, the oven will switch off automatically, the symbol AUTO will go off and an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the ▲ buttons.

Important: Before the buzzer is stopped switch off the oven manually.

To cancel the cooking program at any time press the ▲ and ▼ buttons together and release the ▲ button first.

Electronic alarm

The programmer can be used as an alarm only for a maximum period of 99 minutes. To set the alarm, push the ▲ or ▼ button until you obtain the desired time in the display.

Once the time has elapsed, an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the ▲ button.

Attention: If the bottom oven is switched on when the buzzer starts, it will be automatically switched off.

For it to operate furtherly you have to stop the buzzer by pressing the ▲ button.

8 - Cleaning and Maintenance

General advice

- **Important:**
Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.
- **It is advisable to clean when the appliance is cold.**
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and eventually substitute it if it shows signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Cleaning

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

Stainless steel surfaces

CAUTION

The **STAINLESS STEEL** front panels on this cooker (facia, oven doors) are protected with a Special Lacquer to reduce finger-print marks.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Replacing the oven light bulb

Switch the cooker off at the mains.

When the oven is cool unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

Note: Oven bulb replacement is not covered by your guarantee.

Inside of oven

This must be cleaned regularly.

Remove and refit the side runner frames as described on the next chapter.

With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product. Side runner frames, tray and rack can be removed and washed.

Gas tap

If a tap becomes stiff, do not force; contact your local Service Centre.

Flexible tube

From time to time, check the flexible tube connecting the gas supply to the cooker.

It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

Cleaning oven parts after use

The oven interior and the chromium plated shelves can be cleaned by damp soapy cloth. Obstinate stains can be removed with nylon scouring pads and gentle, non-abrasive, liquid cleaner. Provided the oven is wiped over immediately after roasting, only the minimum of cleaning should be necessary.

Burners

They can be removed and washed only with soapy water.

Detergents can be used but must not be abrasive or corrosive.

Do not use abrasive sponges or pads.

Do not put in dishwasher.

After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and **CORRECTLY POSITIONED**.

It is essential to check that the burner flame distributor "**F**" and the cap "**C**" has been correctly positioned (see fig. 8.1) - failure to do so can cause serious problems.

Check that the electrode "**S**" (fig. 8.1) is always clean to ensure trouble-free sparking.

Note:

The electrode "**S**" must be very carefully cleaned.

To avoid damage to the electric ignition do not use it when the burners are not in place.

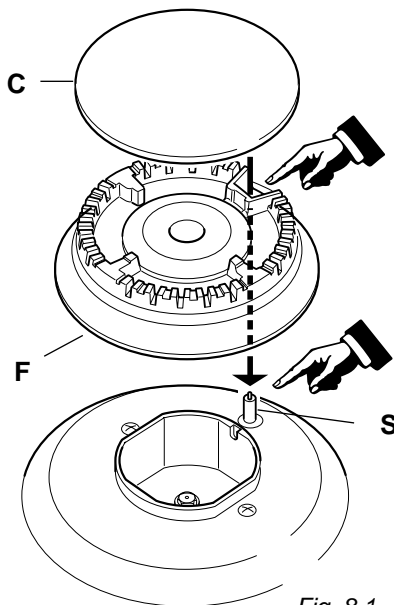
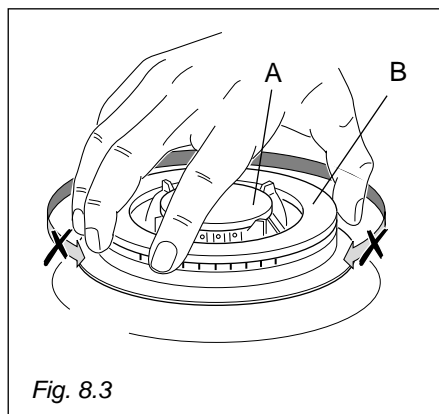
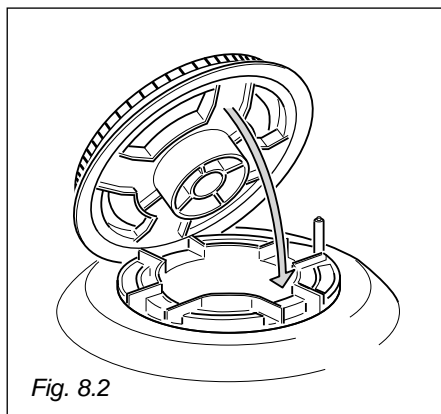
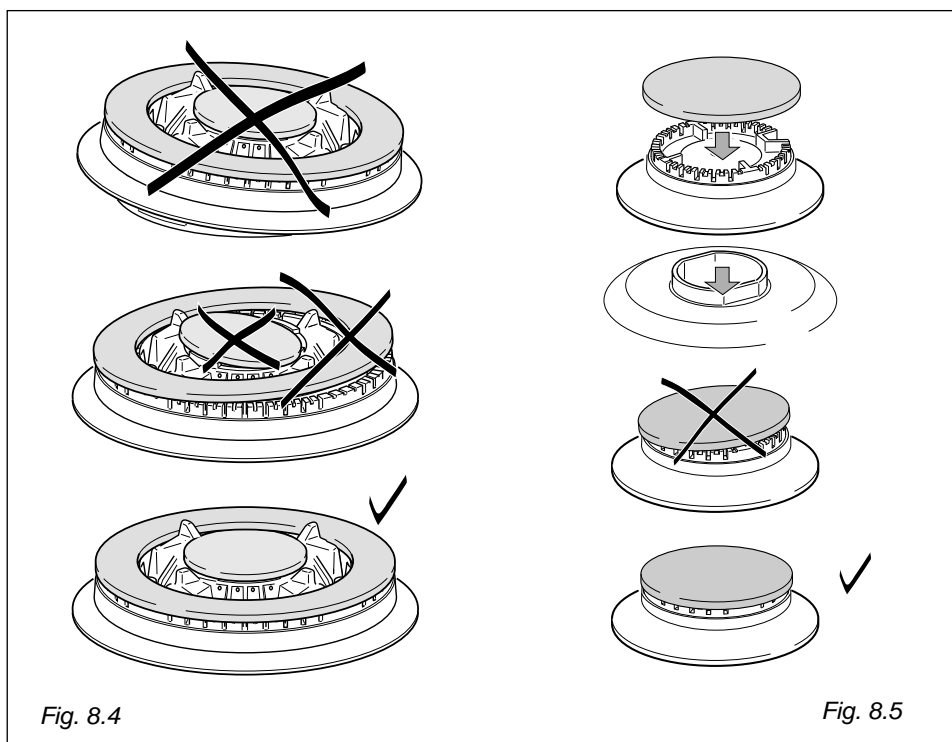


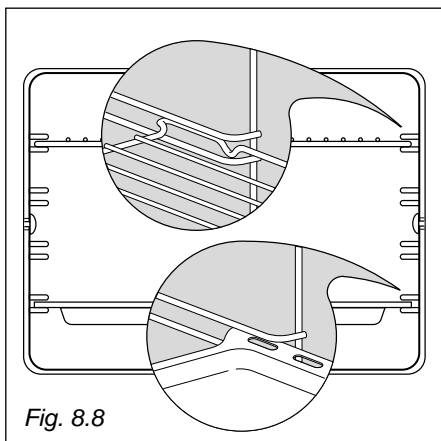
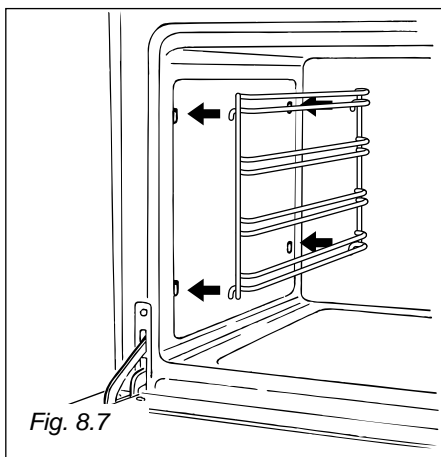
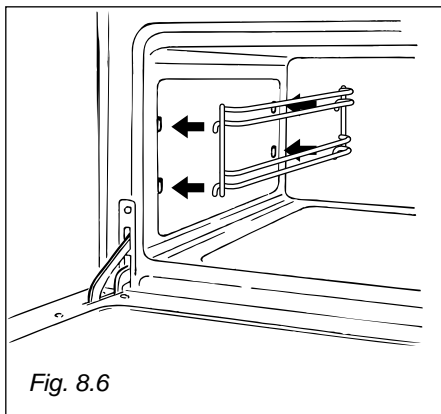
Fig. 8.1



Triple ring burner

The triple ring burner must be correctly positioned (see figs. 8.2 - 8.3); the burner rib must enter in their logement as shown by the arrow.
The burner correctly positioned must not rotate (fig. 8.3).
Then position the cap **A** and the ring **B** (fig. 8.3 8.4).





Using the top and the main oven for the first time

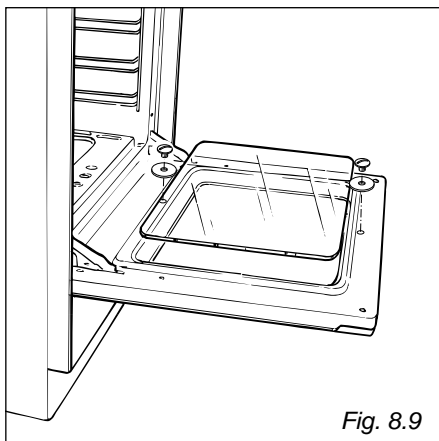
You are advised to carry out the following operations:

- Clean the inside of the two ovens with a cloth soaked in water and neutral detergent and dry thoroughly.
- Hang up the wire racks on the oven walls (Figure 8.6 and 8.7).
- Slide in, on the guides, the shelf and the tray etc. (Figure 8.8).
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To eliminate traces of grease from the heating elements, switch on the ovens to the maximum temperature.
- To dismantle, operate in reverse order.

Oven door

The internal glass of the oven door can be easily removed for cleaning by unscrewing the two lateral fixing screws (fig. 8.9).

Attention: Do not store flammable material in the oven.

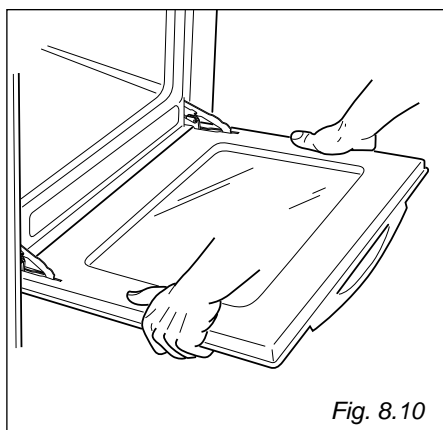
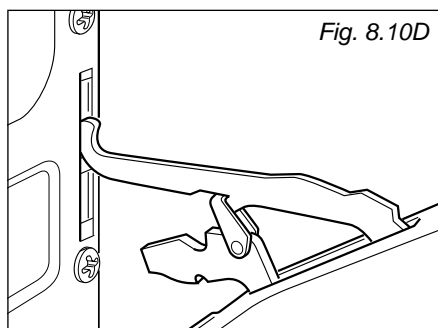
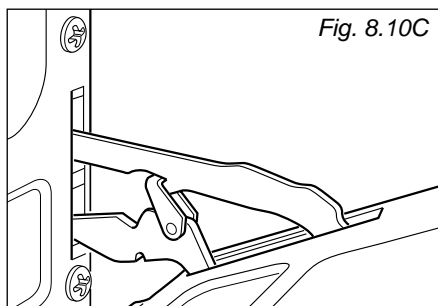
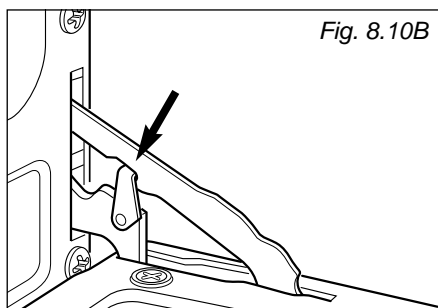
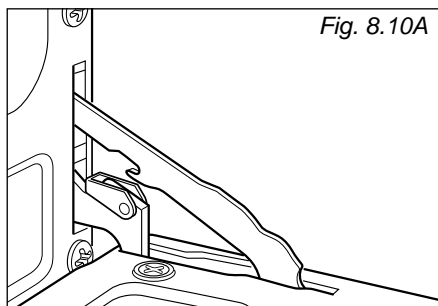


Type A

Removing the oven door

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 8.10A).
- Attach the retaining rings to the hooks on the left and right hinges (fig. 8.10B).
- Hold the door as shown in fig. 8.10.
- Gently close the door and withdraw the lower hinge pins from their location (fig. 8.10C).
- Withdraw the upper hinge pins from their location (fig. 8.10D).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Type B

Dismantling the door

Please operate as follows:

- Open the door completely.
- Push down the lever “L” and, keeping it in this position, slowly close the door in order to block the hinge.
- Grip the door (as indicated in fig. 8.12) and, while closing it, release the two hinges as shown in fig. 8.13.

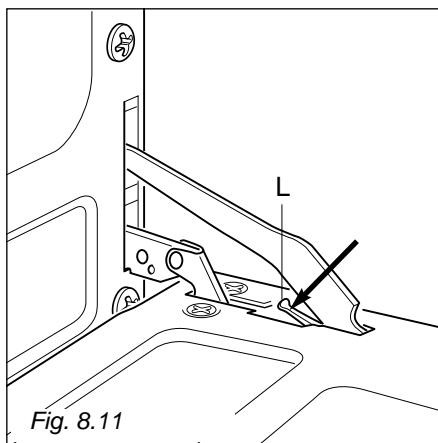


Fig. 8.11

Door assembly

- Grip the door with your hands placed near the hinges and raise the levers “H” with your forefingers (fig. 8.13)
- Insert the hinges in their position until levers “H” are hooked.
- Open the door completely to obtain the release of levers “L”.

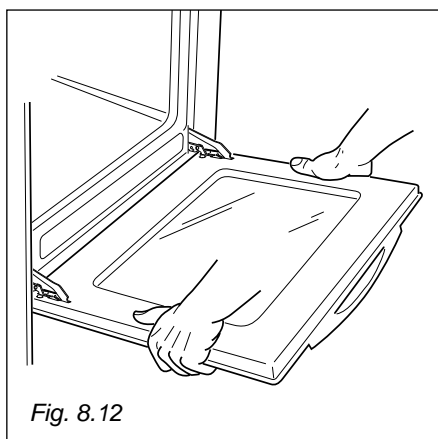


Fig. 8.12

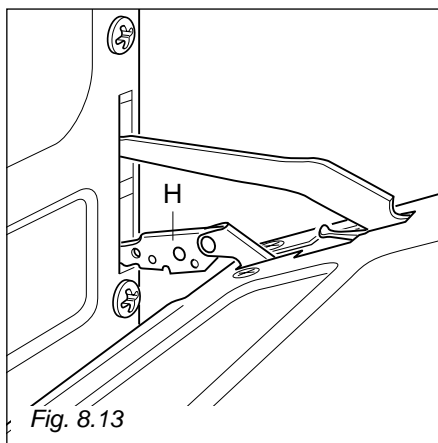


Fig. 8.13

Helpful Advice

Trouble shooting

Problem

Food too brown but not cooked.

Remedy

Turn down the oven temperature slightly and cook a little longer

Problem

Food cooked but not brown enough.

Remedy

Increase temperature.

Problem

Food baking unevenly.

Remedy

1. The temperature may be slightly high turn it down
2. Position the food in the centre of the shelves rather than towards the sides of the oven.
3. Rotate the food a half turn in the oven.
4. Try pre-heating the oven for 5-15 minutes prior to baking.

Always remove cooked items as soon as they are ready and continue cooking the under-cooked items until they are completely finished.

Changing the Oven Cavity Light Bulb.

If the oven light falls:

1. Turn off the cooker by switching the oven selector to 0, switch off at the cooker point.
2. When the oven is cool, reach back and upwards inside the oven, the bulb is in the top left corner.
3. Unscrew the light glass cover, replace the bulb with a new one of the same specification and screw the cover back until it is hand tight.

NOTE: Oven bulb replacement is not covered by your guarantee.

Other bulbs cannot be changed by yourself and should be replaced by an authorised CAPLE Service Engineer.

IMPORTANT: Ovens get hot. Keep children away from this appliance at all times.

If Your Oven Does Not Work

Before calling a CAPLE service engineer run through the following checklist.

1. The cooker is connected to the power supply and that the fuse is intact.
2. Make sure the timer control is set to the manual position, and that the oven has not been set inadvertently for an automatic or timed programme.

If you are in any doubt about carrying out these checks, call the **CAPLE Helpline on 0870 241 1142.**

A charge will be made if the appliance is found to be in working order, or if it has not been installed in accordance with these instructions, or if it has been used incorrectly.

CAPLE "Built-in" Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142**.

Caple have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores, simply telephone 0870 241 1142**.

When ordering parts always quote the model number and serial number of your appliance.

YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers labour costs are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date of purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

Consequential losses and accidental damage to the product are not covered by the guarantee.

This guarantee does not affect your statutory or common law rights.

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.