

■ **CAPLE** ■

**Twin Oven  
Dual Fuel Cooker**

Model: **CR 9201**



**Instruction Manual**

Thank you for buying your new CAPLE cooker. To ensure that you get the best results from your new CAPLE cooker, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, cleaning tips and a cooking guide, as well as other important facts about your CAPLE cooker. If treated with care, your CAPLE appliance 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)

**Important:**

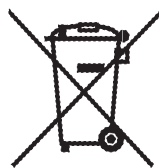
This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

This appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE  
PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



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

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## Instruction Book

This appliance should only be used for its 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 baking trays or the drip tray on the base of the oven chamber.

**DO NOT** place flammable materials in the oven or in the storage compartment.

## Faults

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

## After Use

After use, ensure that the 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, or when not in use for long periods (when on holiday).

## 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

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**WARNING!**  
**ELECTRICITY CAN BE EXTREMELY DANGEROUS.**  
**THIS APPLIANCE MUST BE EARTHED.**

**For your safety please read the following information:**

This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.

The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.

The cooker must 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 must always be accessible.

**Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.**

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

**NO DIVERSITY CAN BE APPLIED TO THIS CONTROL UNIT.**

# 1 - Electrical Installation - Wall box connection

This appliance must be connected to a double pole isolating switch (fig. 1.1) and to the terminal block in the cooker (figs. 1.2 & 1.3) using the following guide:

- 1) The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.
- 2) The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
- 3) The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth)  $\equiv$  or coloured Green.

**IMPORTANT:** These connections must be carried out by a qualified electrical engineer.

## CONNECTING FEEDER CABLE

To connect the feeder cable to the cooker it is necessary to:

- Remove the screw that hold shield “A” behind the cooker (fig. 1.2).
- Insert the feeder cable of the suitable section (as described in the next chapter) into the cable clamp “D”.
- Connect the phase and earth cables to the terminal block “B” according to the diagram in figure 1.3.
- Pull the feeder cable and block it with cable clamp “D”.
- Re-mount shield “A”.

**N.B.** The earth conductor must be left about 3 cm longer than the others.

## FEEDER CABLE SECTION type H05RR-F

230 V ~      3 x 2,5 mm<sup>2</sup> (\*\*)

(\*\*) – Connection with wall box connection.

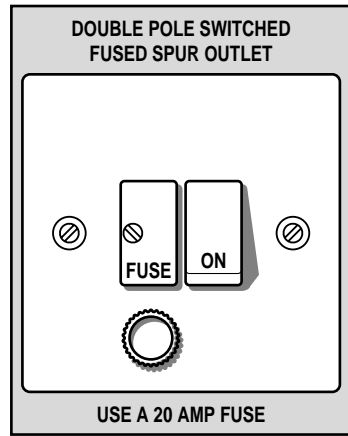


Fig. 1.1

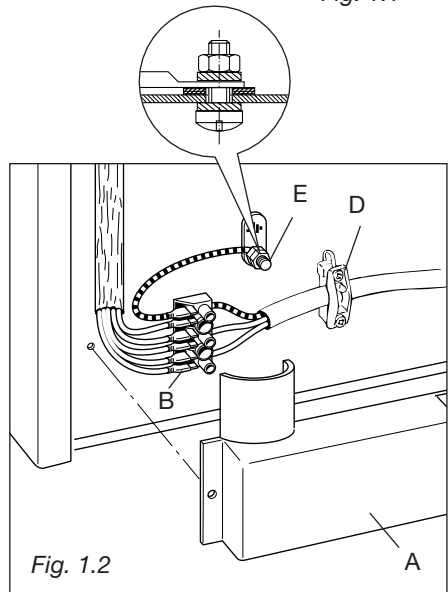


Fig. 1.2

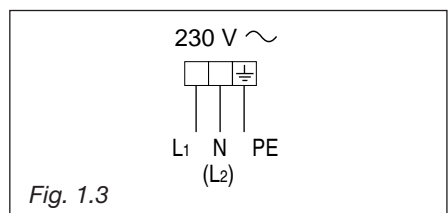


Fig. 1.3

# 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 synthetical material and the glue used must be resistant to a temperature of 90°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 immediately behind appliance or within 500 mm of the sides. 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.

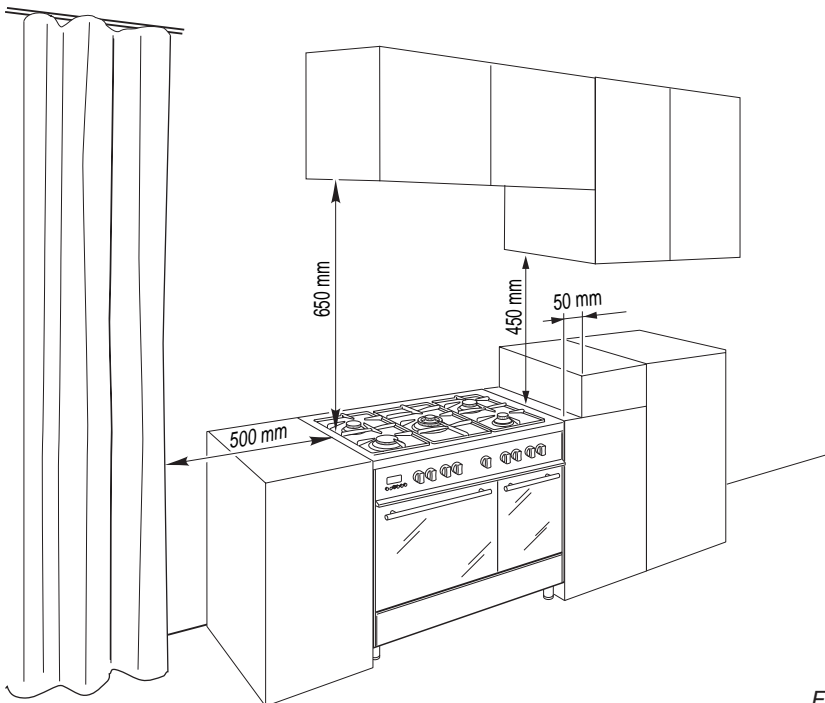
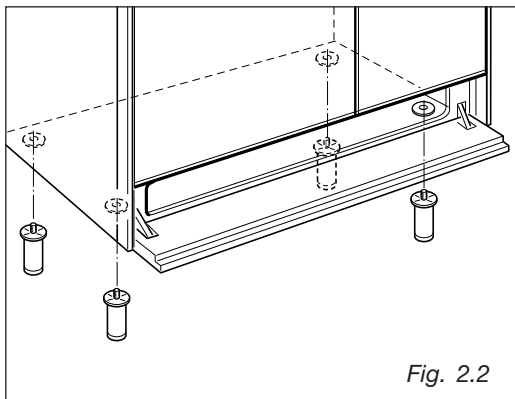


Fig. 2.1



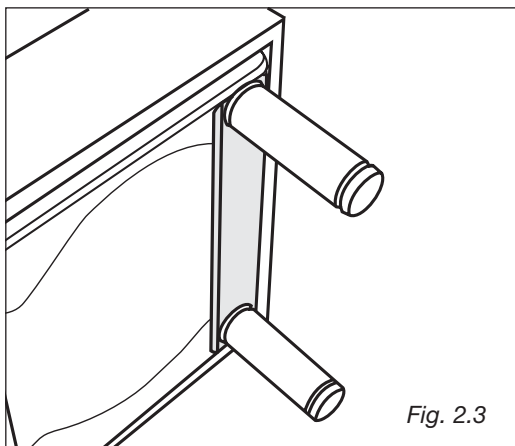
*Fig. 2.2*

## Fitting the adjustable feet

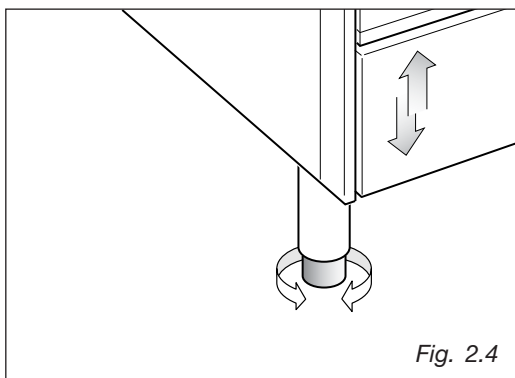
The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 2.3.



*Fig. 2.3*



*Fig. 2.4*

## Levelling the cooker

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 2.4).

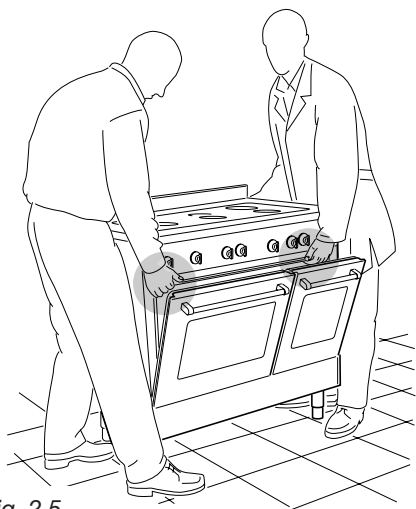


Fig. 2.5

**WARNING**

When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 2.5).

**WARNING**

Be carefull: do not lift the cooker by the door handle when raising to the upright position (fig. 2.6).

**WARNING**

When moving cooker to its final position **DO NOT DRAG** (fig. 2.7). Lift feet clear of floor (fig. 2.5).

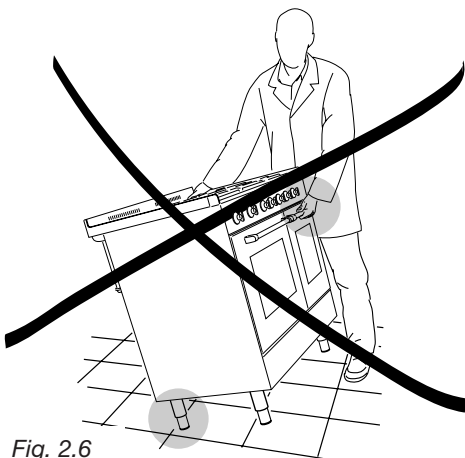
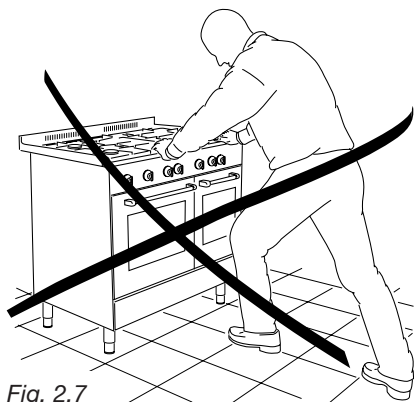


Fig. 2.6



8 Fig. 2.7



# 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 m<sup>3</sup>. 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 cm<sup>2</sup>, 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 <sup>3</sup>	5 m <sup>3</sup> to 10 m <sup>3</sup>	11 m <sup>3</sup> to 20 m <sup>3</sup>	> 20 m <sup>3</sup>	
Domestic oven, hot-plate, grill or any combination thereof.	None	100 cm <sup>2</sup>	50 (※) cm <sup>2</sup>	Nil cm <sup>2</sup>	Nil cm <sup>2</sup>	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

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### 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.

If the injectors are not supplied they can be obtained from the After-Sales Service.

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.

### Gas connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers 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 13 to 15).

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 use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance (fig. 3.1). The unused end inlet pipe must be closed with the plug interposing the gasket.

Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.

The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.

The hose should also be connected in such away that it does not touch the floor.

NB: Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).

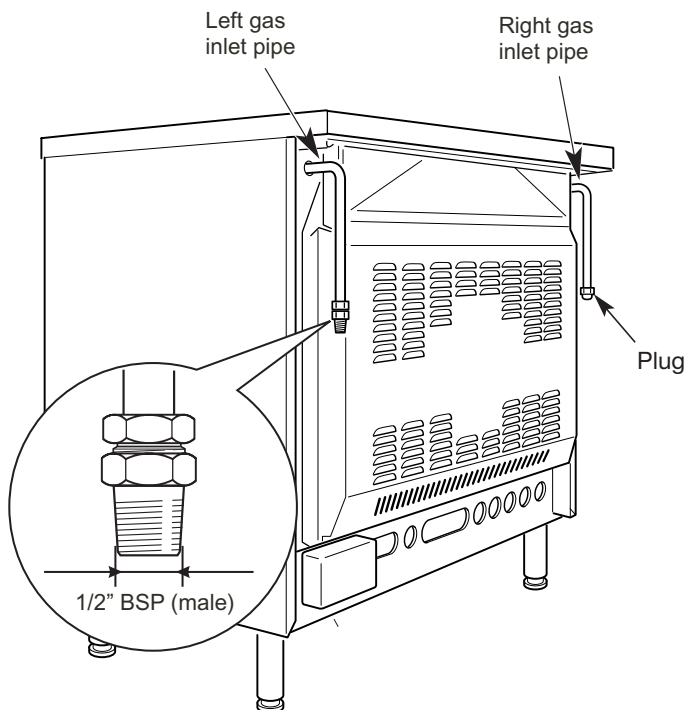
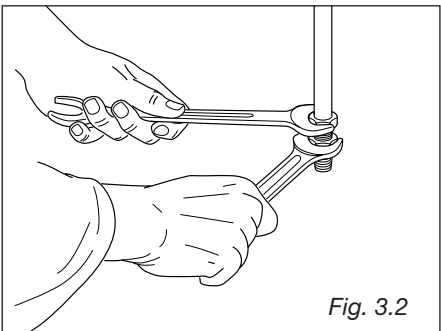


Fig. 3.1

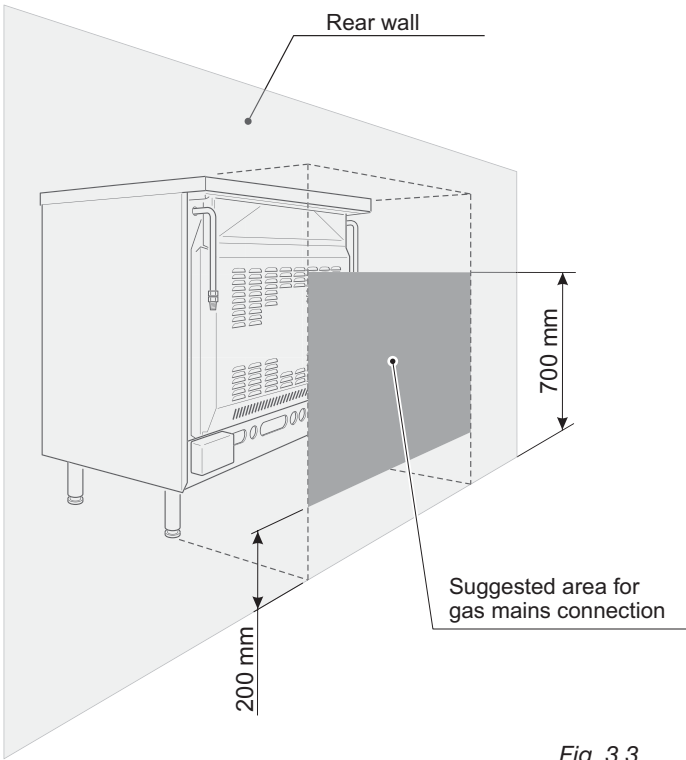
To avoid damage to the appliance gas rail inlet pipe the fittings should be tightened using two suitable spanners (fig. 3.2).

**After connection to the mains gas supply the couplings should be checked for gas soundness/tightness as per current regulations for the gas type being used.**



*Fig. 3.2*

**IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION**



*Fig. 3.3*

# Conversion to LPG

## Conversion procedure

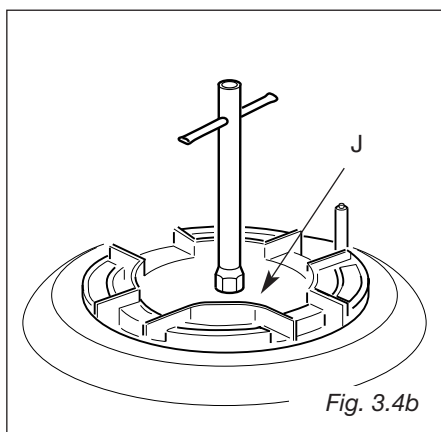
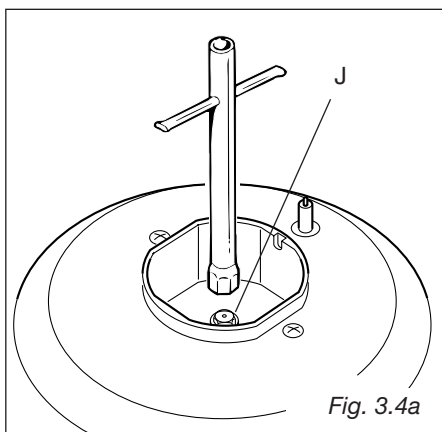
### INJECTORS REPLACEMENT

Select the injectors to be replaced according to the “Table for the choice of the injectors” (page 15).

To replace the injectors:

- Remove the gratings, the burners and the covers;
- Using a wrench, substitute the nozzle injectors “J” (fig. 3.4a - 3.4b) 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.



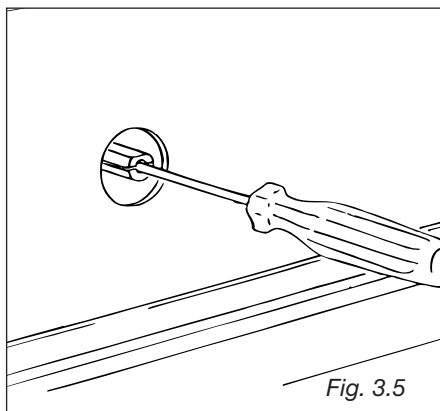
### 3 - Adjusting of the minimum of the top burners

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of 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.



*Fig. 3.5*

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)
Rapid (R)	3,00	0,75	42	85		115 (Y)
Triple-ring (TR)	3,50	1,50	65	95		135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m <sup>3</sup> /h x kW)	
BURNERS	Air necessary for combustion [m <sup>3</sup> /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00

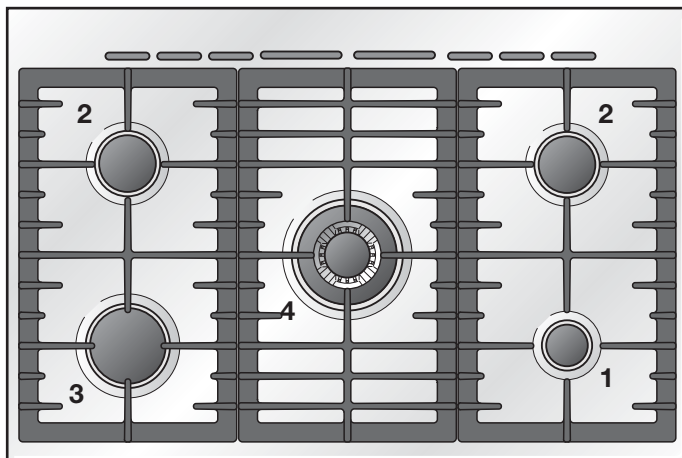
## Lubrication of the gas taps

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

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*Fig. 4.1*

### **Cooking hob - (Fig. 4.1)**

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

### **Important Note:**

The electric ignition is incorporated in the knobs.



# Control Panel

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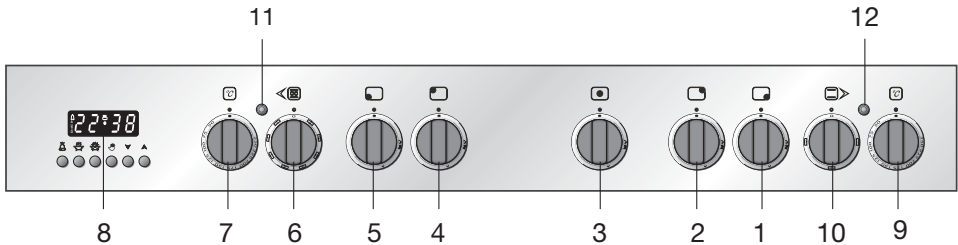


Fig. 4.2

## Control panel - Controls description - (Fig. 4.2)

1. Front right burner control knob
2. Rear right burner control knob
3. Central burner control knob
4. Rear left burner control knob
5. Front left burner control knob
6. Multifunction main oven switch knob
7. Multifunction main oven temperature knob
8. Electronic programmer (main oven only)
9. Conventional oven temperature knob
10. Conventional oven switch knob

## Pilot lamps:

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

**Please note:** This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off.

This fan is to reduce the external temperature of the appliance and cool the internal components.

# How To Use the Hob Burners

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## 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.

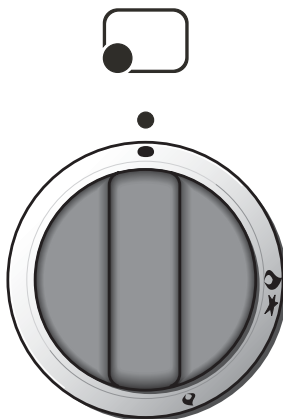


Fig. 4.3

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.

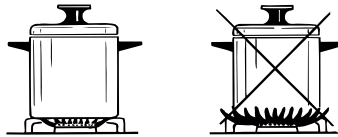


Fig. 4.4

Burners	Pan diameter
Auxiliary	12 ÷ 14 cm
Semi-rapid	16 ÷ 24 cm
Rapid	24 ÷ 26 cm
Triple-ring	26 ÷ 28 cm
Wok	max 36 cm

do not use pans with concave or convex bases

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 offset.

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.

## Caution!

The cooking hob becomes very hot during operation.

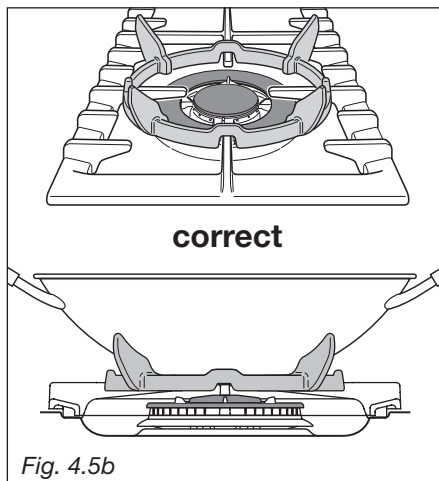
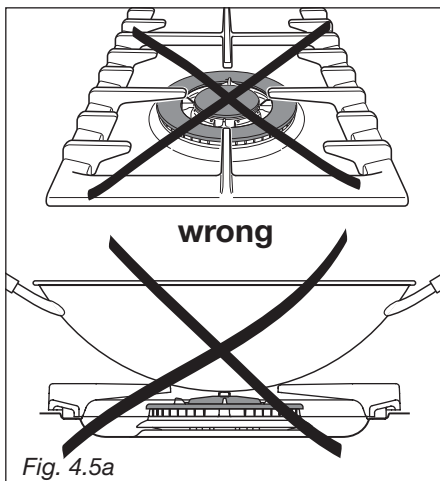
Keep children well out of reach.

## Correct use of triple-ring burner

The flat-bottomed pans are to be placed directly onto the pan-support.  
To use the WOK you need to place the proper stand in order to avoid any faulty operation of the triple-ring burner (Fig. 4.5a - 4.5b).

### IMPORTANT:

The special grille for wok pans (fig. 4.5b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.









# 5 - Electronic programmer (left main oven only)

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.

## Description of the buttons:


-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  Advance of the numbers of all programs
-  Turning back of the numbers of all programs and changing the frequency of the audible signal.


## Description of the lighted symbols:

**AUTO** -*flashing* - Programmer in automatic position but not programmed



**AUTO** - *always lighted* - Programmer in automatic position with program inserted.

 Automatic cooking taking place

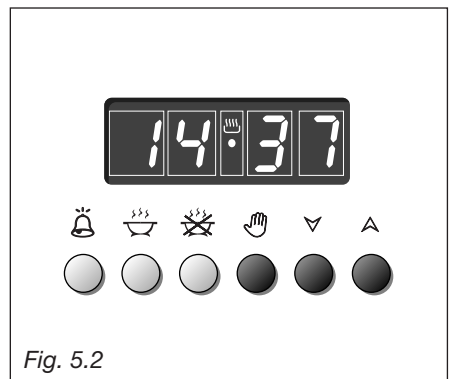
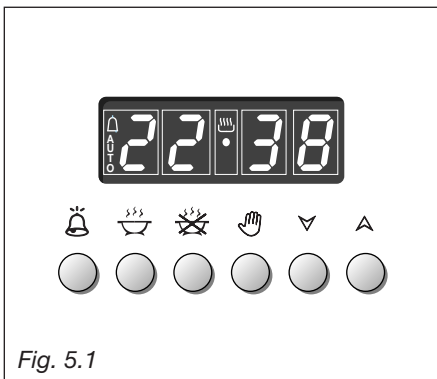
 Timer in operation

 and **AUTO** - *flashing* - Program error.  
(The time of day lies between the calculated cooking start and end time).

## Note:

Select a function by the respective button and, in 5 seconds, set the required time with the / buttons ("one-hand" operation).




A power cut makes the clock go to zero and cancels the set programs.







## Electronic clock (fig. 5.2)

The programmer is equipped with an electronic clock with lighted numbers which indicates hours and minutes.



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


To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 5.2).

Another way is to simultaneously push the   two buttons and at the same time push the  or  button.

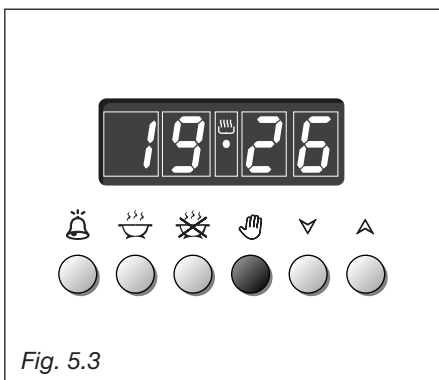
**Nota:** Changing the hour button deletes any cooking program.

## Normal cooking without the use of the programmer

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing AUTO by pushing the button  (AUTO will be switched off and the symbol  will go on - Fig. 5.3).


**Attention:** If the **AUTO** symbol is steady a cooking program has already been programmed, by pushing the button  you have cancelled of the program and the switched to manual.




If the oven is switch on, you must switch off manually.





## Electronic timer


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 5.4).

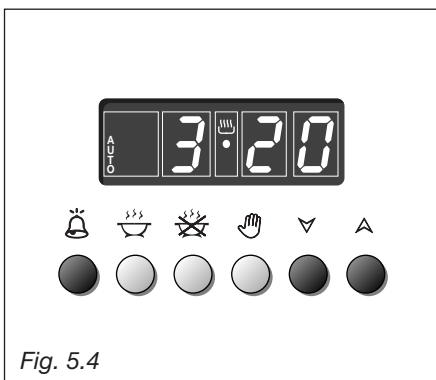
Having finished the setting, the clock hour will appear on the panel and the  symbol will be lighted.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing one of any of the buttons.

## Setting the frequency of the audible signal

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











## Automatic oven cooking

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (fig. 5.5). The **AUTO** and the  symbol will be on.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 5.6); if you pass the desired time you may get back by pushing the  button.


After this setting, the  symbol will go off. If after this setting, the **AUTO** flash on the panel and a buzzer gives off, it means there was an error in the programming.


In this case, modify the end of cooking time or the cooking time itself by following again the above mentioned instructions.


3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled in any moment by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the .

**Attention:** A power cut makes the clock go to zero and cancels the set programs.

After a power cut, three zeros will flash on the panel.

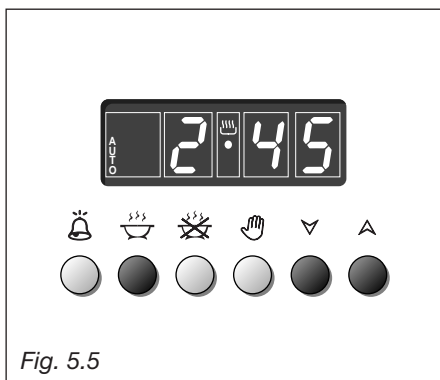


Fig. 5.5

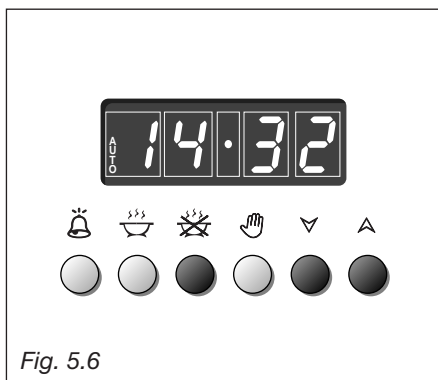








Fig. 5.6


## Semi-automatic cooking

This function is only used to set the **END** of the cooking time of the oven. There are two ways of setting this function.



1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards (Fig. 5.7). This sets the desired “stop” time.


or


2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 5.8).

**AUTO** and the  symbol will be on. Then set the temperature and the cooking program using the oven switch and thermostat knob (see relevant sections for details).


The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

**The cooking time can be cancelled at any moment by pushing the  button.**

At the end of the cooking, the  symbol will turn off, the **AUTO** will flash and a buzzer will sound.

The buzzer can be cancelled by pressing any of the buttons.

Turn the switch and thermostat knobs to zero and reset the programmer back to “manual” by pressing the  button.

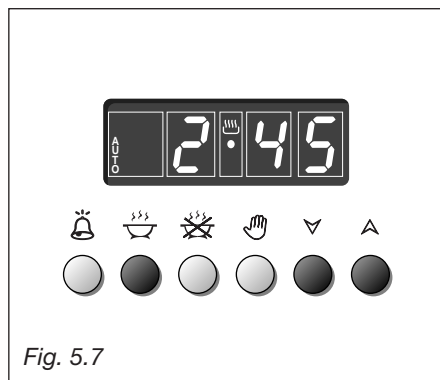


Fig. 5.7

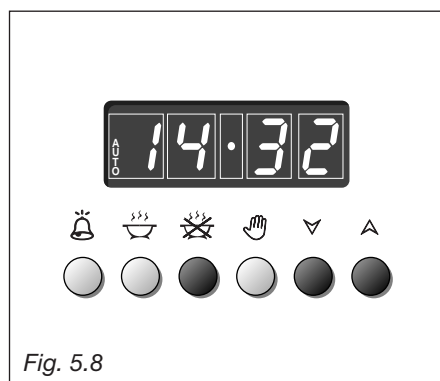


Fig. 5.8



# 6 - How To Use the Multi-function main oven

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




## General features

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need. The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element	1400 W
- Top element	1000 W
- Grill element	2000 W
- Circular element	2500 W
- Fan motor	25 W
- Oven lamp	15 W

## NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position  and for another 15 minutes at maximum (temperature knob on position 250°C) in the positions  and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

## WARNING:

**The door is hot, use the handle.**

**During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

## OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

### a. by normal convection

The heat is produced by the upper and lower heating elements.

### b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

### c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

### d. by radiation

The heat is irradiated by the infra red grill element.

### e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

### f. by ventilation

The food is defrosted by using the fan only function without heat.

### Thermostat knob (fig. 6.1)

To turn on the heating elements of the oven, set the switch knob on the desired program and the thermostat knob onto the desired temperature.

To set the temperature, it is necessary to make the chosen number, printed on the knob, to match with the indicator on the control panel.

The elements will turn on or off automatically according to the energy need which is determined by the thermostat.

The operation of the heating elements is signalled by a light between the thermostat and the selector knob.

### Function selector knob (fig. 6.2)

Rotate the knob clockwise to set the oven for one of the following functions:



### Oven light

By turning the knob onto this setting 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 are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50° C and 250° C with the thermostat knob. It is necessary to preheat the oven before introducing the foods to be cooked.

### Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

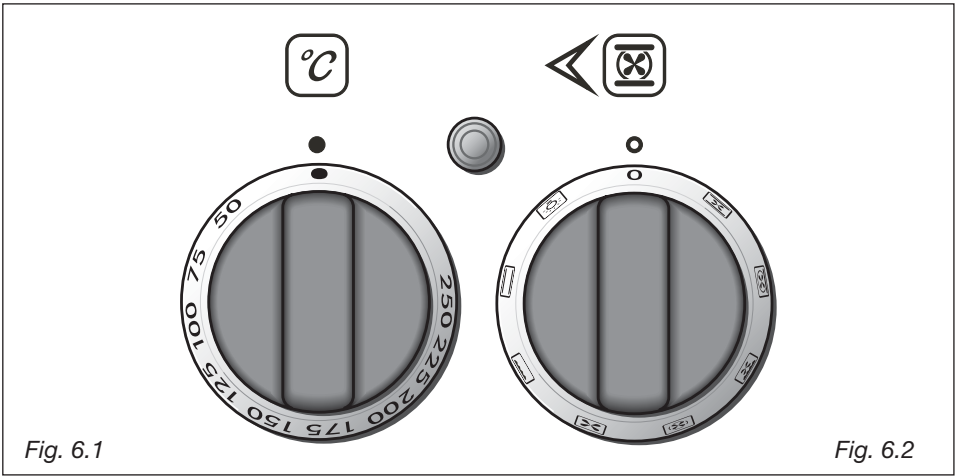


Fig. 6.1

Fig. 6.2



## Grilling

The infra-red heating element is switched on. The heat is diffused by radiation. Use with the **oven door closed** and the thermostat knob to between **50°** and **225°C** for **max 15 minutes**, then to position **175°C**.

**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.

For correct use see chapter "USE OF THE GRILL".

### Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



## Defrosting frozen foods

Only the oven fan is on.

To be used with the thermostat knob on "●" because the other positions have no effect. The defrosting is done by simple ventilation without heat.

### Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



## Hot air cooking

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50° and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

### Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



## Ventilated grill cooking

The infra-red ray grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. The temperature must be regulated between 50° and 175 °C **for max 30 minutes**, with the thermostat knob.

It is necessary to preheat the oven for about 5 minutes.

**Use with the oven door closed.**

**Attention:** the oven door becomes very hot during operation.

**Keep children away.**

For correct use see chapter "GRILLING AND "AU GRATIN".

### Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



## Maintaining temperature after cooking or slowly heating foods

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50° and 140 °C with the thermostat knob.

### **Recommended for:**

To keep foods hot after cooking. To slowly heat already cooked foods.



## Convection cooking with ventilation

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50° and 250 °C with the thermostat knob.

### **Recommended for:**

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.

# Cooking Advice

## Sterilization

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- a. Set the switch to position
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

## Regeneration

Set the switch to position

 and the thermostat knob to position 150° C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

## Roasting

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

## Grilling and “au gratin”

Set the switch to position .

Set the thermostat to position 175 °C and after having preheated the oven, simply place the food on the shelf.



Close the door and let the oven operate with the thermostat on, until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

**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.**

## Simultaneous cooking of different foods

The MULTI-FUNCTION oven set on position  and  gives simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.

This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

## Use of the grill

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The drip pan should be placed under the rack to catch the cooking juices and fats.

**Grilling with the oven door closed.**

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

**Caution: the oven door becomes very hot during operation.**

**Keep children well out of reach.**

## Oven cooking

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

# 7 - How To Use the Conventional oven



## General features

As its name indicates, this is an oven that presents particular features from an operational point of view.

The conventional oven is provided with 3 heating elements which are:

- Top element 700 W
- Bottom element 800 W
- Grill element 1450 W

### NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the position  to eliminate possible traces of grease on the heating elements.

### WARNING:

**The door is hot, use the handle.**

**During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

## OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in the following ways:

### a. by natural convection

The heat is produced by the upper and lower heating elements.

### b. by radiation

The heat is radiated by the infra red grill element.

## Thermostat (Fig. 7.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C). The light between the thermostat and the selector knob 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.

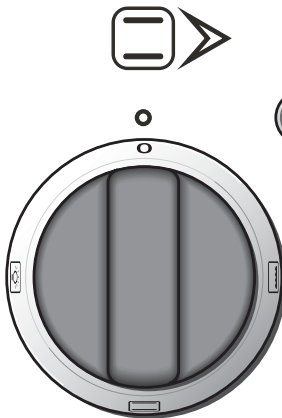


Fig. 7.1

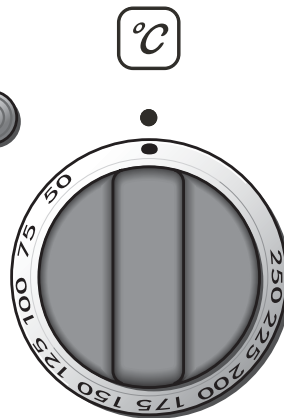


Fig. 7.2

## Function selector knob (fig. 7.1)

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



### Oven light

By setting the knob to this position, only the oven light comes on (15 W). It remains on in all the cooking modes.



### Traditional convection cooking


This function can also be used for traditional convection cooking: the temperature knob must be regulated between 50 and 250°C. It is necessary to preheat the oven before introducing the foods to be cooked.

#### Traditional convection cooking recommended use:

For foods which require the same cooking temperature both internally and externally, i.e. roasts, spare ribs, meringue, etc.



### Traditional grilling

The infra-red heating element is switched on. The heat is diffused by radiation. Use with the **oven door closed**, the function knob set to , and the temperature knob between **50°** and **225°C** for **15 minutes**, then to position **175°C**. For cooking hints, see the chapter "USE OF THE GRILL".

#### Recommended use:

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

**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

### Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The drip pan should be placed under the rack to catch the cooking juices and fats.

### Grill with the oven door closed.

**Do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).**

**Caution: the oven door becomes very hot during operation. Keep children well out of reach.**

## OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

# Recommended cooking temperature

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
<b>CAKES</b>					
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 <sup>3</sup> / <sub>4</sub> hours
Rich fruit cake	150	300	2	3 or 4	2 <sup>1</sup> / <sub>2</sub> hours
Scones	225	425	8-9	2	8-10 mins
<b>PASTRY</b>					
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
<b>YEAST</b>					
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
<b>ROAST MEAT</b>					
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 <sup>1</sup> / <sub>2</sub> 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.



## 8 - Cleaning and Maintenance

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### General advice

- 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.
- **Important:**

**Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.**

#### **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 models only:

### - Stainless steel surfaces (coated)

The stainless steel front panels on this cooker (facia, oven door and storage compartment) are protected by a finger-print proof lacquer.

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.**

## Stainless steel models only or models with stainless steel hob:

### - Stainless steel surfaces (uncoated)

The hob + sides are made from un-coated stainless steel and can be cleaned with an appropriate stainless steel cleaner.

## 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.

## 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.

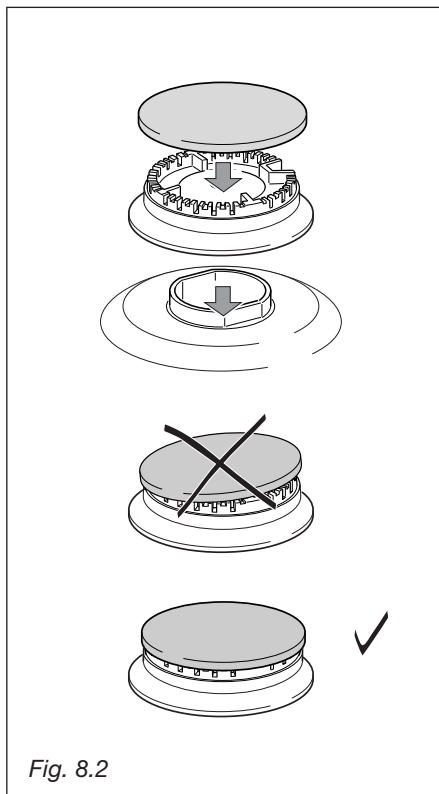
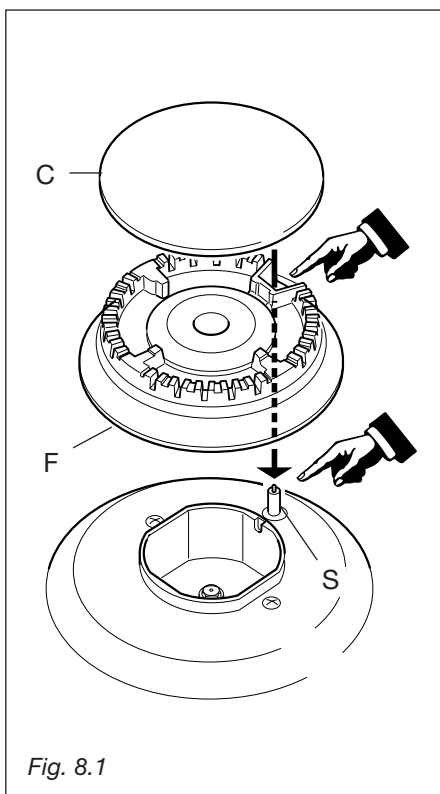
## Burners

They can be removed and washed with soapy water only.

They will remain always perfect if cleaned with products used for silverware.

After cleaning or wash, check that burner-caps and burner-heads are dry before placing them in the **respective housings**.

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



## Correct replacement of the burners

It is very important to check that the burner flame distributor **F** and the cap **C** has been correctly positioned (see fig. 8.1-8.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

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

**Note:**

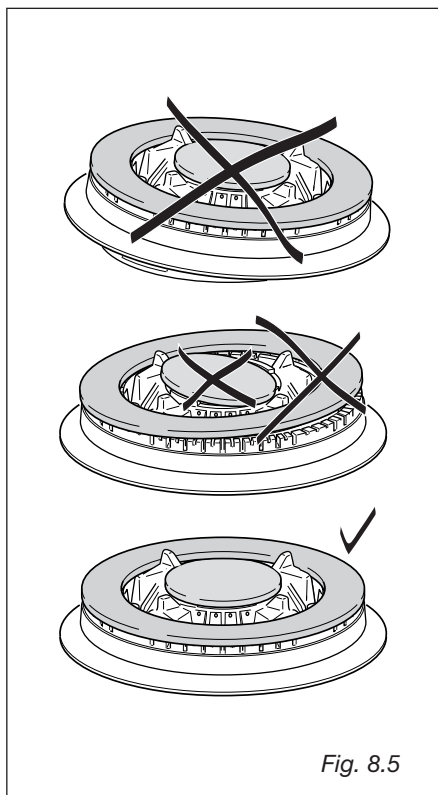
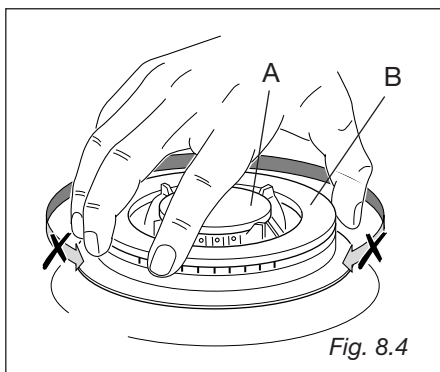
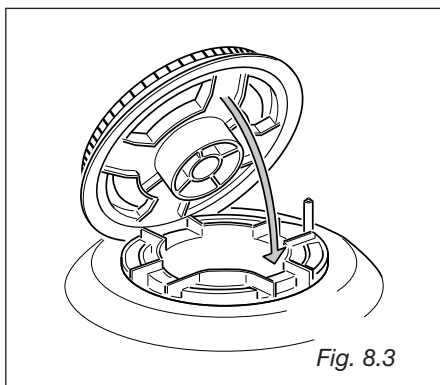
The electrode “S” must be very carefully cleaned.

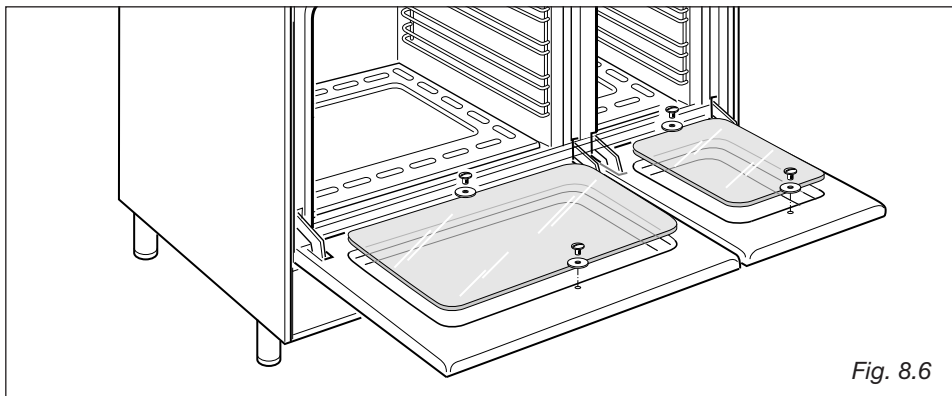
## Triple ring burner

The triple ring burner must be correctly positioned (see fig. 8.5); the burner rib must be enter in their logement as shown by the arrow see fig. 8.3).

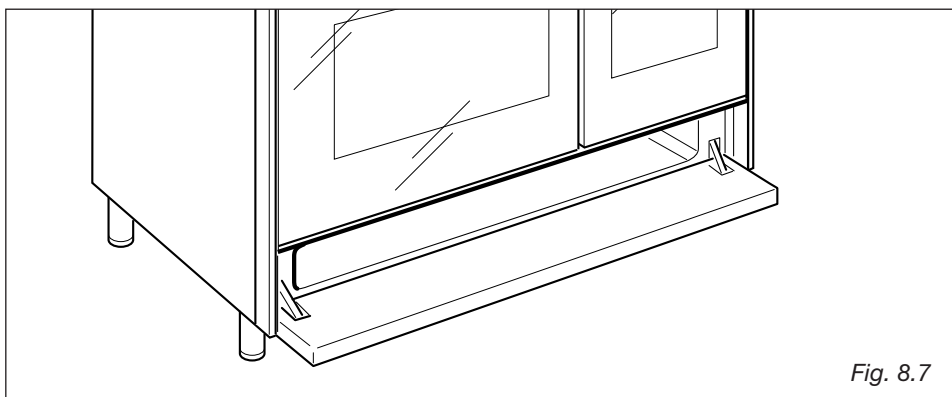
Then position the cap **A** and the ring **B** (fig. 8.4 - 8.5).

The burner correctly positioned must not rotate (fig. 8.4).





*Fig. 8.6*



*Fig. 8.7*

## Oven door

The internal glass panel can be easily removed for cleaning by unscrewing the retaining screws (Fig. 8.6)

## Storage compartment

The storage compartment is accessible through the pivoting panel (fig. 8.7).

**Do not store flammable material in the oven or in the storage compartment.**

## Inside of oven

This must be cleaned regularly.

Remove and refit the side runner frames as described on the chapter “Assembly and dismantling of the side runner frames”.

Side runner frames, tray and rack can be removed and washed.

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

**NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

**Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**

## Assembly and dismantling of the side runner frames

- Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.8).
- Slide the tray and rack into the runners (Fig. 8.9).
- The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.

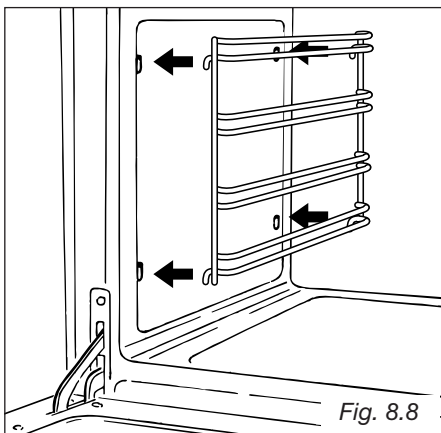


Fig. 8.8

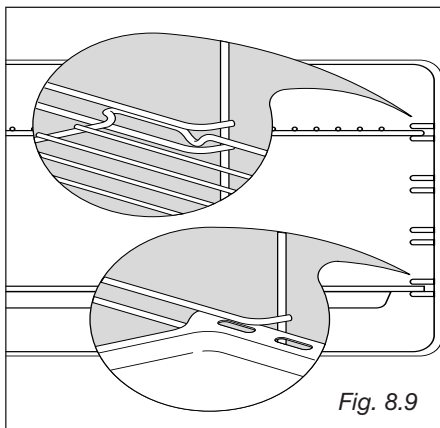


Fig. 8.9

## 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.

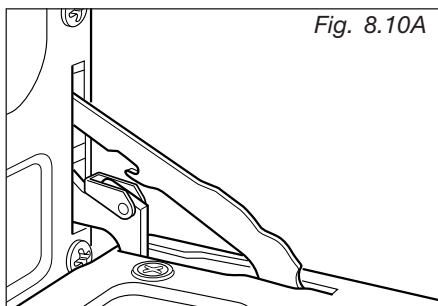


Fig. 8.10A

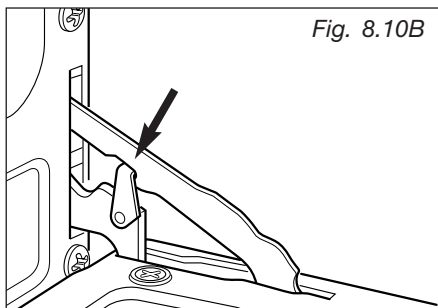


Fig. 8.10B

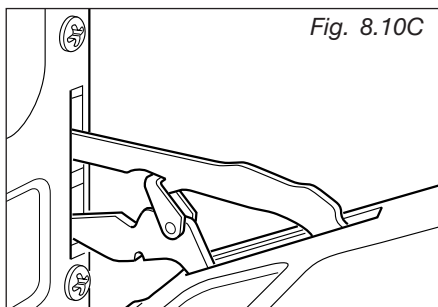


Fig. 8.10C

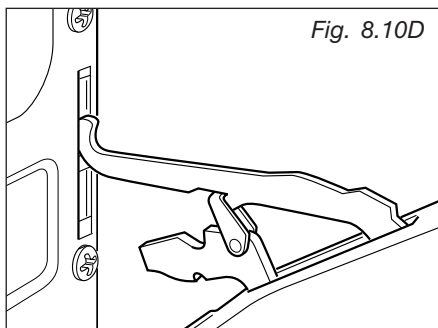


Fig. 8.10D

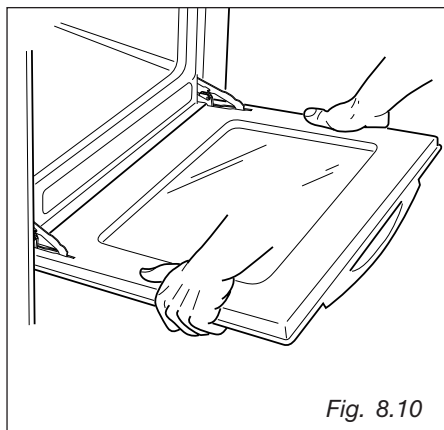


Fig. 8.10

# Helpful Advice

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## 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 oven 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 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.

Bulbs other than the oven bulb are covered by the guarantee.



**IMPORTANT: Cooker 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 (left main oven only).

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 is 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.

■ **CAPLE** ■