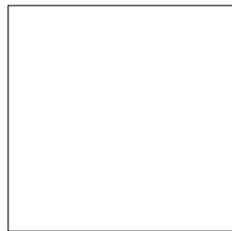


CLASSIC

110 Dual Fuel FSD



User Guide

&

Installation Instructions



U106000 - 09A

Contents

1. Before You Start...	1	6. Troubleshooting	16
Important!	1	7. Installation	18
Installation and Maintenance	1	Dear Installer	18
Peculiar smells	1	Safety Requirements and Regulations	18
If you smell gas	1	Provision of Ventilation	18
Ventilation	1	Location of Cooker	19
Personal Safety	1	Conversion	19
Cooker Care	2	Positioning the Cooker	20
Cleaning	2	Moving the Cooker	20
2. Cooker Overview	3	Completing the Move	21
Hotplate Burners	3	Fitting a Stability Bracket	21
Wok Burners	4	Repositioning the Cooker following Connection	22
The Wok Cradle	5	Conversion to Another Gas	22
The Griddle	5	Levelling	22
Warmer	5	Fitting the Handles and Handrail	22
The Grill	6	Fitting the Splashback	22
The Ovens	7	Gas Connection	23
The Clock	8	Electrical Connection	24
Accessories	10	Fitting the Plinth	24
Main Oven Lights	10	Customer Care	24
Storage	10	8. Conversion to LP gas	25
3. Cooking Tips	11	Injectors	25
Tips on Cooking with the Timer	11	Tap adjustment	25
General Oven Tips	11	Stick on label	25
4. Cooking Table	12	Pressure Testing	25
5. Cleaning Your Cooker	13	9. Circuit Diagram	26
Essential Information	13	10. Technical Data	27
Hotplate Burners	13		
The Griddle	13		
Grill	14		
Control Panel and Doors	14		
Ovens	14		
Cleaning Table	15		

1. Before You Start...

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

Important!

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

⚠ This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II_{2H3+} cooker and is set for G20 at 20 mbar. (A conversion kit for LPG is supplied with the cooker).

⚠ This cooker is a Class 1 appliance.

Installation and Maintenance

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

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

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

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

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

Peculiar smells

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

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

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

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

If you smell gas

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

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

Ventilation

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

Personal Safety

⚠ DO NOT modify this appliance.

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

⚠ This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

⚠ DO NOT use a steam cleaner on your cooker.

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

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

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

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

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

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

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

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

⚠ NEVER operate the cooker with wet hands.

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

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

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

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

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

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

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

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

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

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

Take care that no water seeps into the appliance.



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

Cooker Care

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

Cleaning

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

Clean only the parts listed in this guide.

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

2. Cooker Overview



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

- A.** 5 hotplate burners including a wok burner and warmer
- B.** A control panel
- C.** A glide-out grill
- D.** Main conventional oven
- E.** Fan oven
- F.** Storage drawer

Hotplate Burners

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

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

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

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

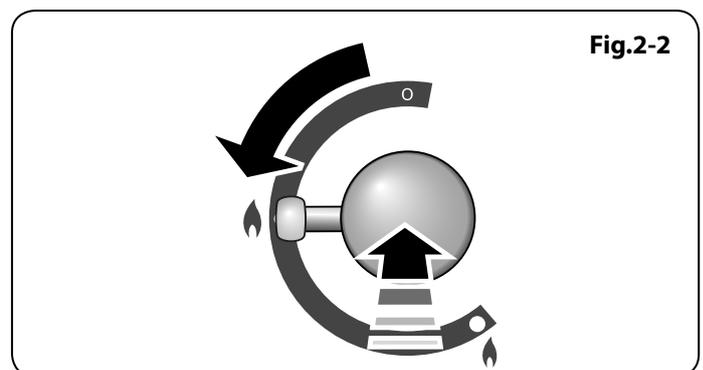
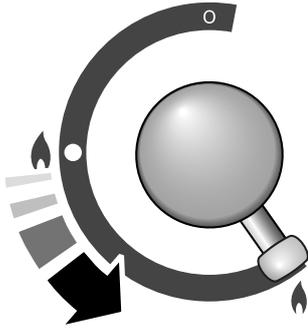


Fig.2-3



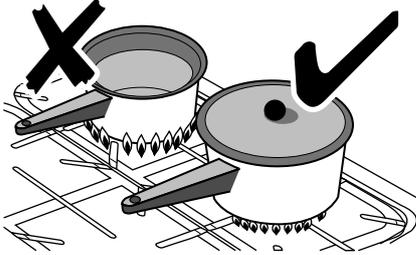
The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

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

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

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

Fig.2-4

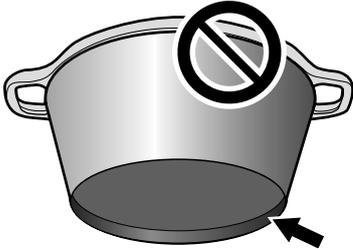


Ensure that the flames are under the pans. Using a lid will help the contents boil more quickly (Fig.2-4).

Large pans should be spaced well apart.

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

Fig.2-5



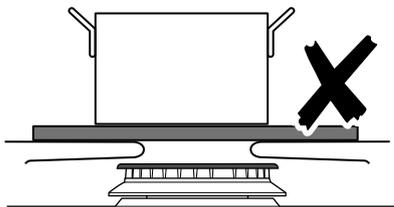
Simmering aids, such as asbestos or mesh mats, are NOT recommended (Fig.2-6). They will reduce burner performance and could damage the pan supports.

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

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

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

Fig.2-6



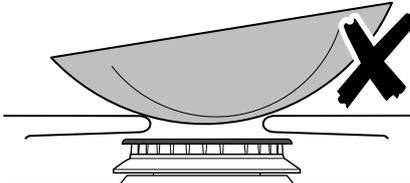
Wok Burners

The wok burners are designed to provide even heat over a large area. They are ideal for large pans and stir frying (Fig.2-8).

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

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

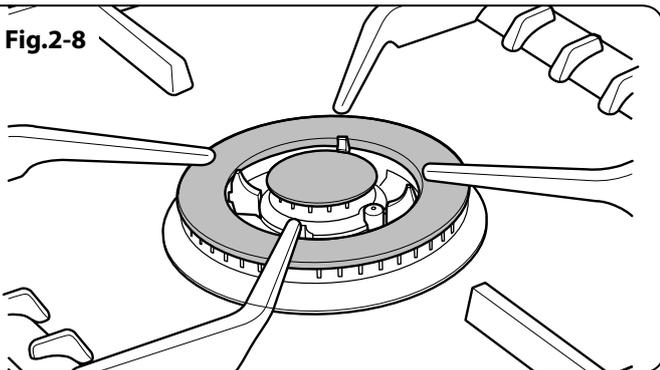
Fig.2-7



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

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

Fig.2-8



The Wok Cradle

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

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

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

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

The Griddle

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

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

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

Position the griddle over the hotplate burners resting on the pan support (Fig.2-12). Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use (Fig.2-13). Light the hotplate burners. Adjust the flame heights to suit.

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

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

⚠ NEVER fit two griddles side by side (Fig.2-14).

After cooking, allow the griddle to cool before cleaning.

Warmer

On the right of the hob is the Warmer (Fig.2-15). Use the warmer for keeping food warm while the final touches are put to a meal. Turn the control knob anti-clockwise to the 'On' position.

For best results, preheat a covered serving dish for 10 minutes before adding food to it.

Use only heat resistant dishes.

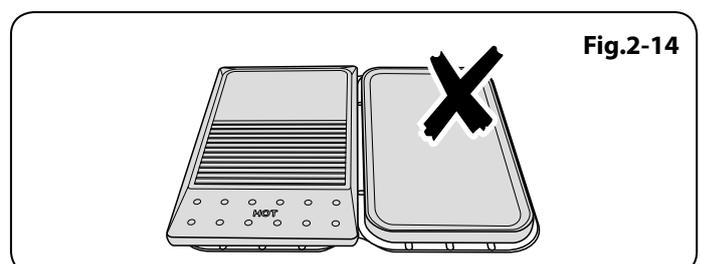
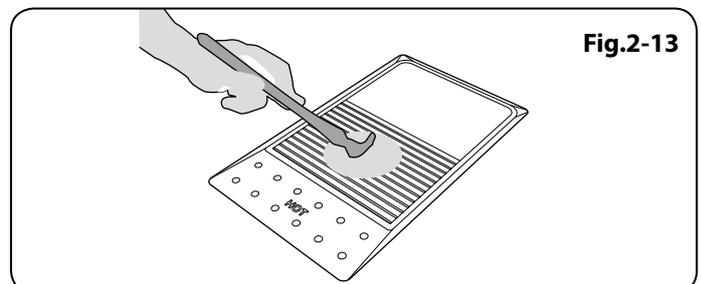
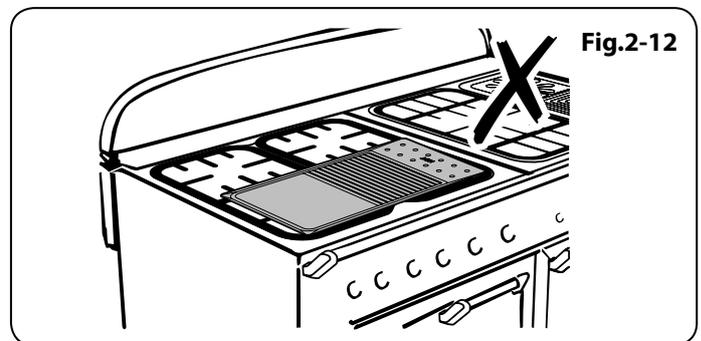
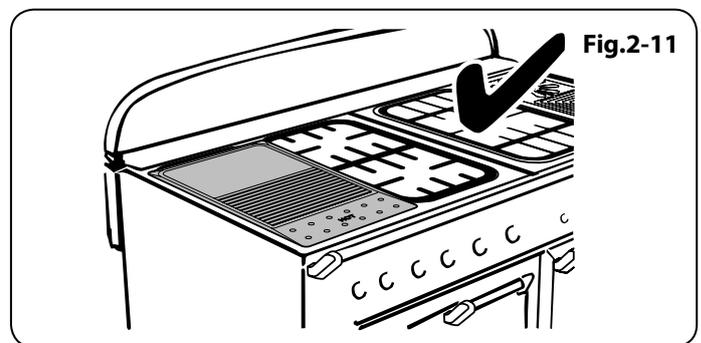
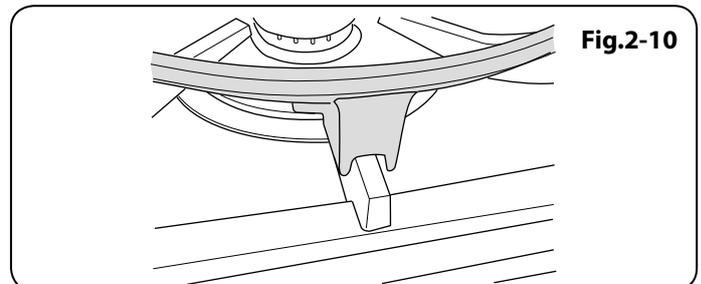
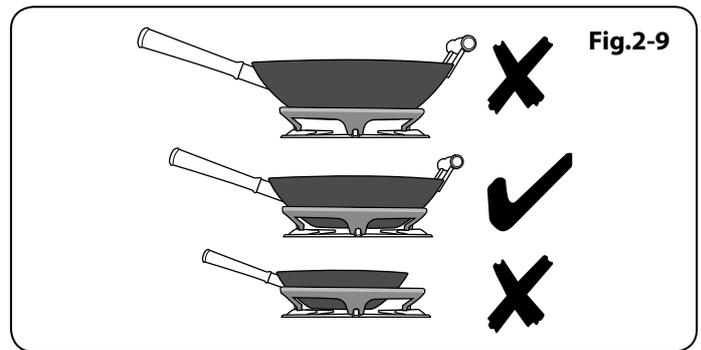


Fig.2-15

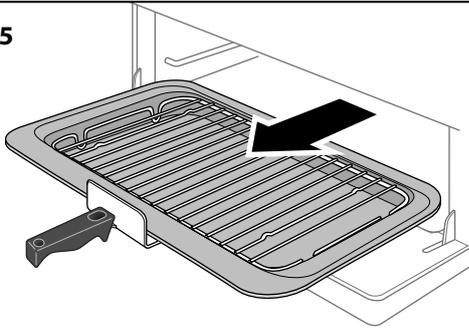


Fig.2-16

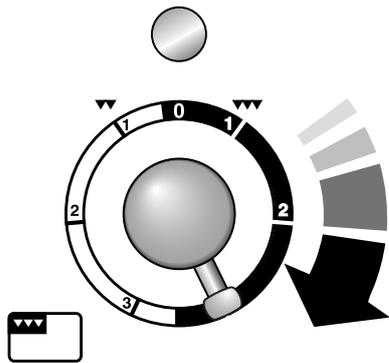
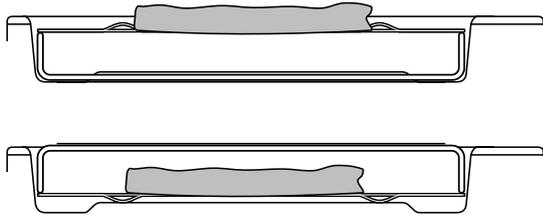


Fig.2-17



The Grill

Open the door and pull the grill pan forward using the handle (**Fig.2-16**).

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

Adjust the heat to suit by turning the knob. To heat the whole grill, turn the knob clockwise (**Fig.2-17**).

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

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

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

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

The grill trivet can be turned over to give two grilling positions (**Fig.2-18**).

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

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

The Ovens

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

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

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

The Left-Hand Conventional Oven

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

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

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

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

Right-hand fan oven

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

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

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

Operating the Ovens

Turn the oven knob to the desired temperature (**Fig.2-19**).

The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking (**Fig.2-20**).

Fig.2-18

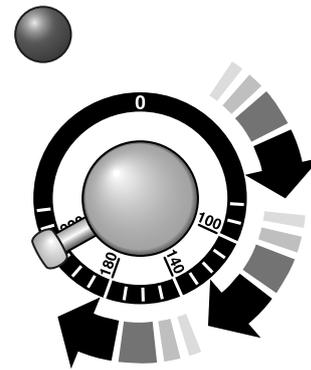
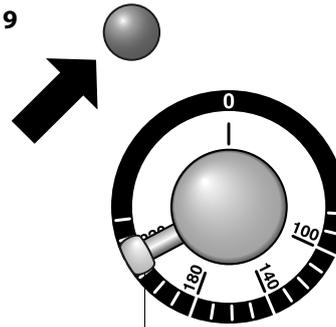
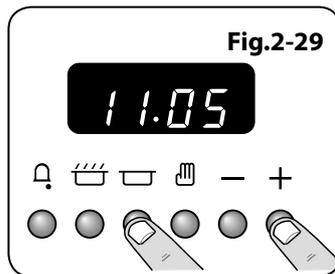
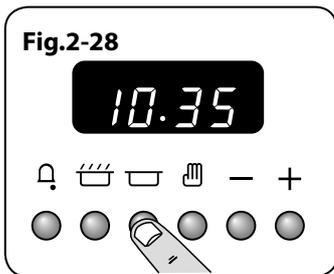
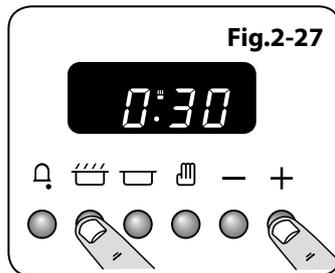
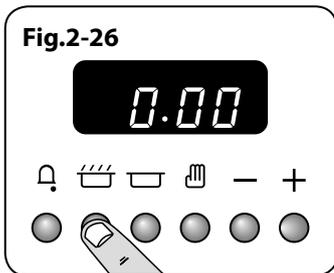
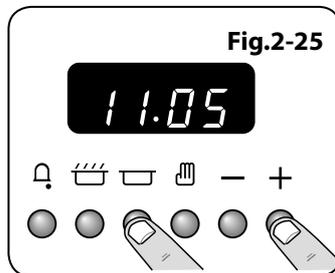
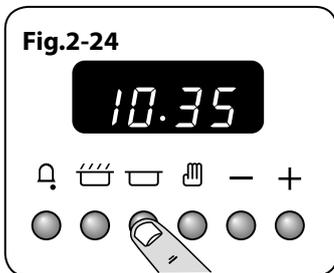
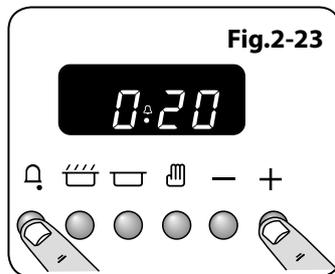
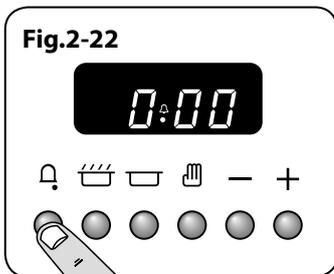
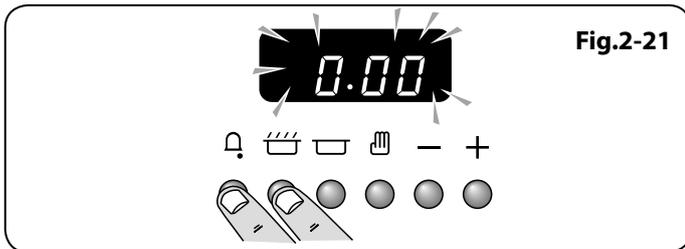
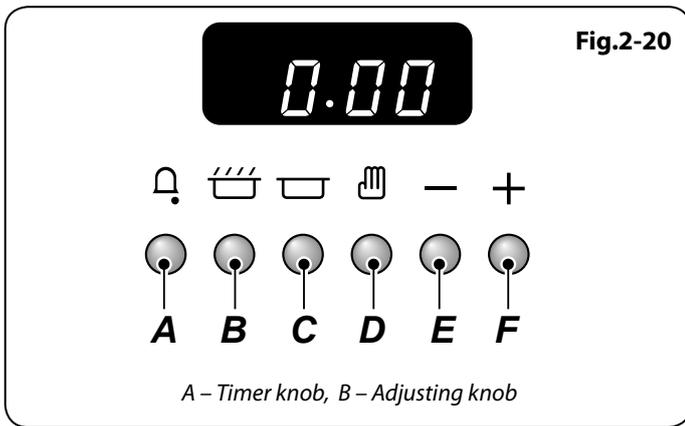


Fig.2-19





The Clock

You can use the timer (**Fig.2-21**) to turn the ovens on and off. The clock must be set to the time of day before the ovens will work.

Setting the time of day

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

Press and hold both the [A] and [B] buttons down (**Fig.2-22**). Now press the [+] button (or the [-] button) until the correct time shows.

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

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

Minute minder

Press and hold the [A] button (**Fig.2-23**), and then press the [+] button until the length of time you want to cook for is shown (**Fig.2-24**).

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

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

To stop the ovens automatically

Press and hold the Stop Time [C] button (**Fig.2-25**) and then press the [+] button (or [-] button) until the required 'stop time' shows (**Fig.2-26**). AUTO will show in the display.

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

To start and stop the ovens automatically

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

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

Press and hold the [B] button (**Fig.2-27**) and then press the [+] button (or [-] button) until the required 'cook period' shows (**Fig.2-28**).

Now press and hold the [C] button (**Fig.2-29**) and then press the [+] button (or [-] button) until the required 'stop time' shows (**Fig.2-30**). Release the buttons.

AUTO will now show in the display.

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

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

AUTO is showing, you want to reset to manual cooking

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

Press the [👉] button to return to manual cooking.

Key Lock

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

To activate the key lock

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

Hold the Minute Minder [🕒] and Cook period [👉] buttons. When 'On' appears on the display (Fig.2-31) press the [+] button once. The key symbol [🔒] and 'OF' will now show on the display (Fig.2-32). Release the buttons.

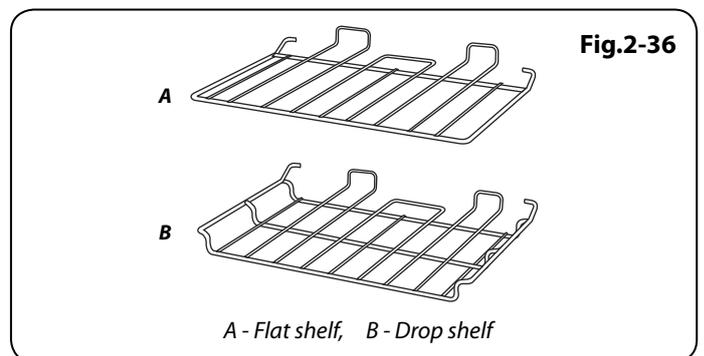
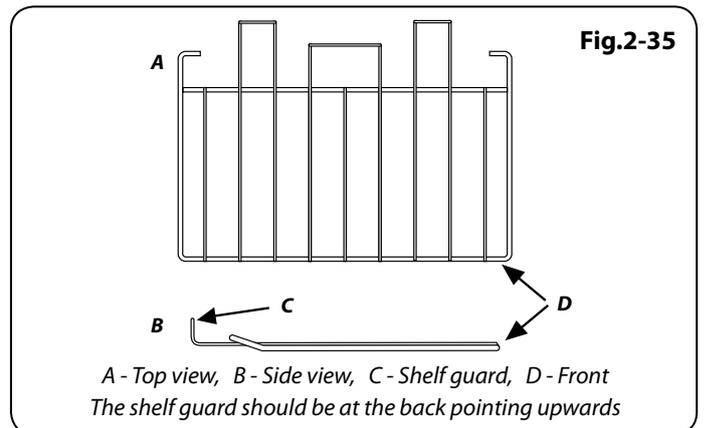
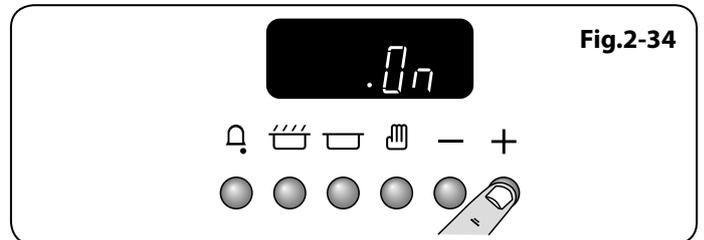
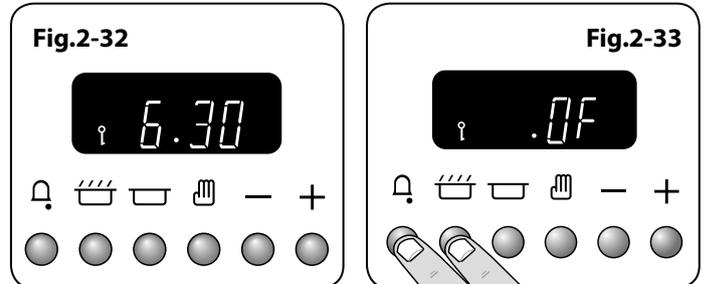
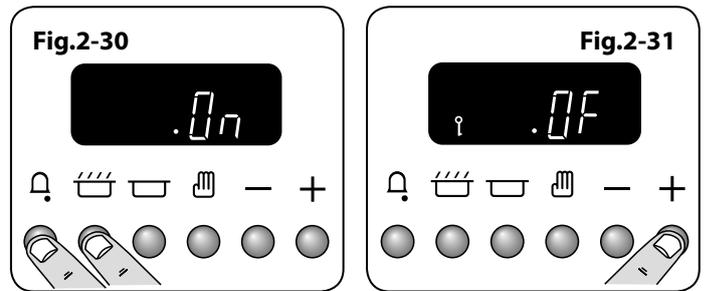
The ovens are now locked, as confirmed by the display showing the time of day alongside the key symbol (Fig.2-33).

To turn off the key lock

Hold the Minute Minder [🕒] and Cook period [👉] buttons. When 'OF' appears on the display (Fig.2-34) press the [+] button once. The key symbol [🔒] will go out and 'On' will show on the display (Fig.2-35). Release the buttons.

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

The ovens can now be used normally.



Accessories

Oven Shelves

In addition to the flat shelves (**Fig.2-36**), some models are supplied with a drop shelf (**Fig.2-37**). The drop shelf increases the possibilities for oven shelf spacing.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig.2-38**).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig.2-39**).

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back (**Fig.2-40**).

The Handyrack (Main Oven)

The Handyrack (**Fig.2-41**) fits to the left-hand oven door only. Food cooking on it is easy to attend to, because it is accessible when the door is open.

The maximum weight that can be held by the Handyrack is 5.5 kg (12 lb). It should only be used with the supplied roasting tin, which is designed to fit the Handyrack. Any other vessel could be unstable.

Additional roasting tins are available from our cookware collection – Part Code RM027.

It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position or base of the oven.

When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position or base of the oven.

To fit the Handyrack, locate one side of it on the door bracket (**Fig.2-42**).

Then spring the other side out to clip it onto the other bracket (**Fig.2-43**).

Main Oven Lights

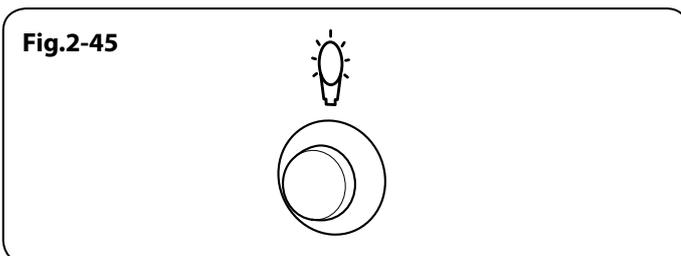
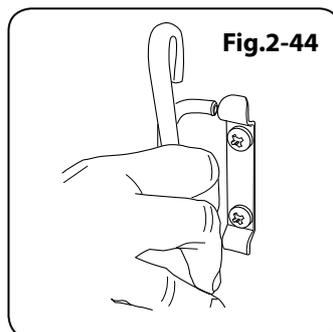
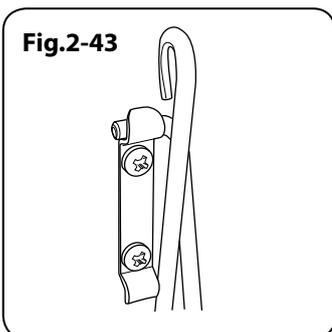
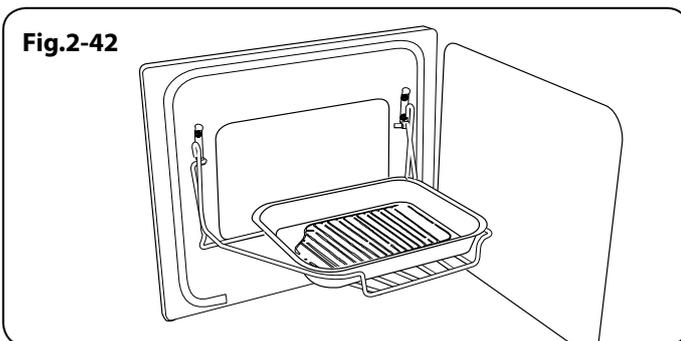
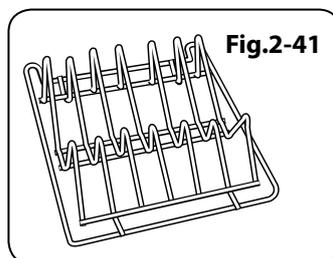
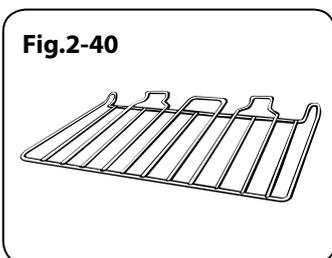
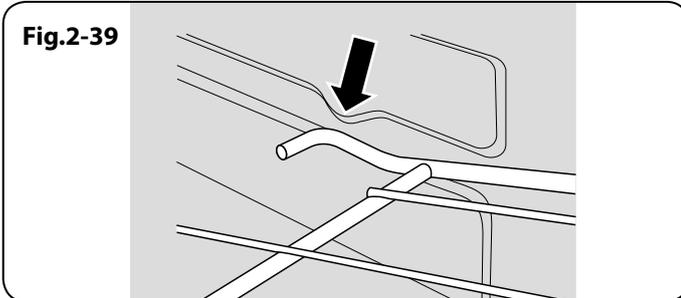
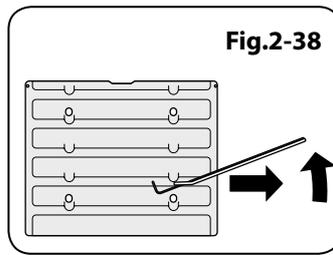
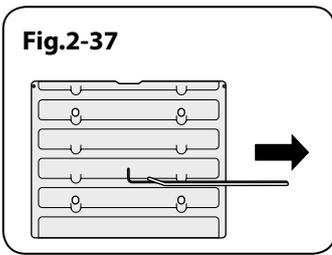
Press the appropriate button to turn the light on (**Fig.2-44**).

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

Storage

The bottom drawer is for storing oven trays and other cooking utensils (**Fig.2-45**). It can get very warm, so do not store anything in it that may melt or catch fire.

The drawer can be removed completely by pulling it right out and up.



3. Cooking Tips

Tips on Cooking with the Timer

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

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

-  **DO NOT place warm food in the oven to be timed.**
-  **DO NOT use a timed oven that is already warm.**
-  **DO NOT use the timed oven if the adjoining oven is already warm.**

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

General Oven Tips

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

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

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

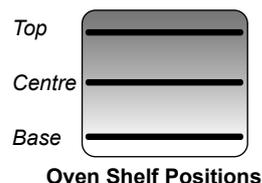
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

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

4. Cooking Table

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

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



T - top, C - centre, B - base

Food	Conventional Oven		Fan Oven		Approximate cooking time	
	Temperature °C	Shelf position	Temperature °C			
Meat						
Beef (no bone)	160	C	150	30-35 minutes per 500g +30-35 minutes.	<p>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</p>	
	200	C	190	20-25 minutes per 500g +20-25 minutes.		
Lamb	160	C	150	30-35 minutes per 500g +30-35 minutes.		
	200	C	190	25-30 minutes per 500g +25-30 minutes.		
Pork	160	C	150	35-40 minutes per 500g +35-40 minutes.		
	200	C	190	25-30 minutes per 500g +25-30 minutes.		
Poultry						
Chicken	160	C	150	20-25 minutes per 500g +20-25 minutes.	<p>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</p>	
	200	C	190	15-20 minutes per 500g +15-20 minutes.		
Turkey	160	C	150	20 minutes per 500g +20 minutes.		
	200	C	190	15 minutes per 500g +15 minutes.		
Duck	160	C	150	25-30 minutes per 500g.		
	200	C	190	20 minutes per 500g.		
Casserole	140-150	C	130-140	2-4 hours according to recipe.		
Yorkshire pudding	220	T	210	Large tins 30-35 minutes; individual 10-20 minutes.		
Fish						
Fillet	190	C/B	180	15-20 minutes.		
Whole	190	C/B	180	15-20 minutes per 500g.		
Steak	190	C/B	180	Steaks according to thickness.		
Cake						
Very rich fruit - Christmas, wedding, etc.	140	C/B	130	45-50 minutes per 500g of mixture.	<p>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</p>	
Fruit 180 mm tin	150	C/B	140	2-2½ hours.		
Fruit 230 mm tin	150	C/B	140	Up to 3½ hours.		
Madeira 180 mm	160	C	150	80-90 minutes.	<p>Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.</p>	
Queen cakes	190	C	180	15-25 minutes.		
Scones	220	C	210	10-15 minutes.		
Victoria sandwich						
180 mm tin	180	C	170	20-30 minutes.		
210 mm tin	180	C	170	30-40 minutes.		
Desserts						
Shortcrust tarts	200	C	190	20-30 minutes on a preheated tray.	<p>Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</p>	
Fruit pies	200	C	190	35-45 minutes.		
Tartlets	200	C	190	10-20 minutes according to size.		
Puff pastry	230	C	220	20-40 minutes according to size.		
Meringues	100	C	90	2-3 hours.		
Baked egg custard	160	C	150	45-60 minutes.		
Baked sponge pudding	190	C	180	40-45 minutes.		
Milk pudding	140-150	C/B	130-140	2 to 3 hours.		
Bread	220	C/T	210	20-30 minutes.		

5. Cleaning Your Cooker

Essential Information

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

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

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

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

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

Hotplate Burners

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

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

The Single Ring Burners

When refitting the burner head, ensure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig.5-1**).

The Wok Burner

When reassembling the wok burner (**Fig.5-2**), turn over the large base ring and find the 'D' shaped area (**Fig.5-3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring (**Fig.5-4**).

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

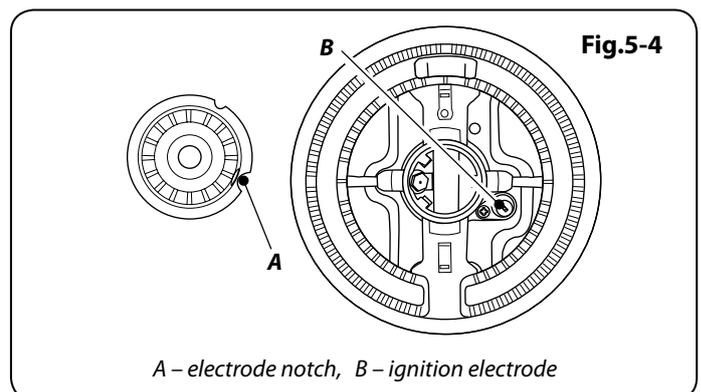
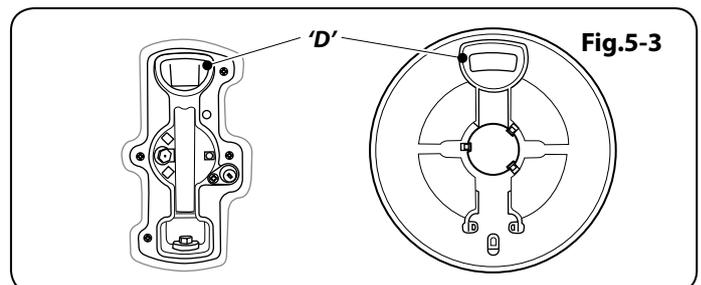
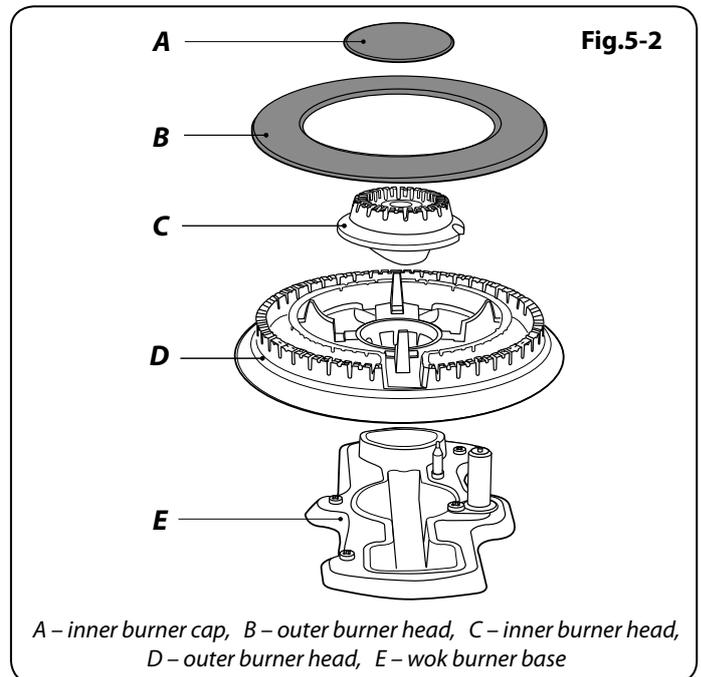
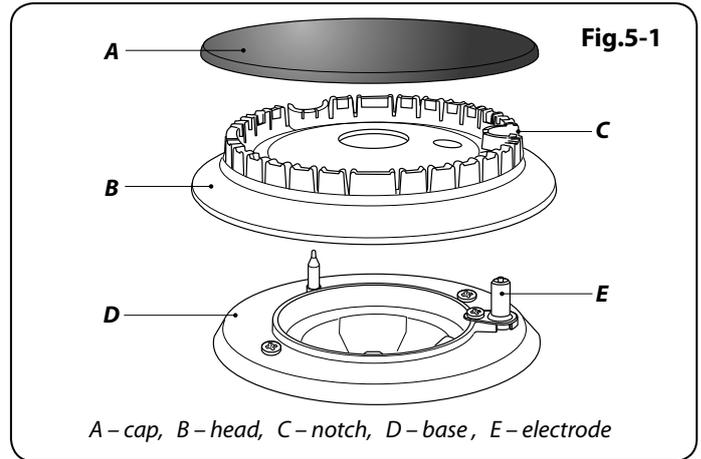
Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

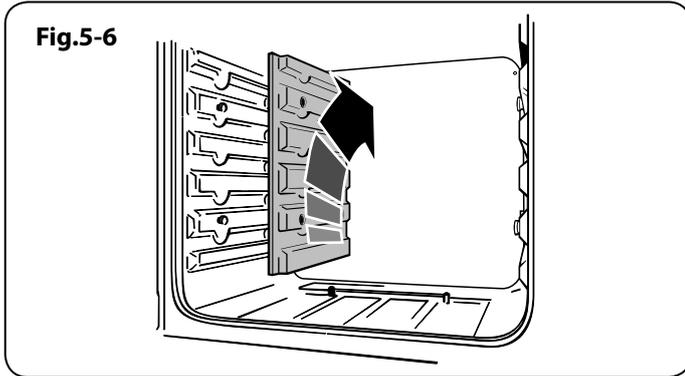
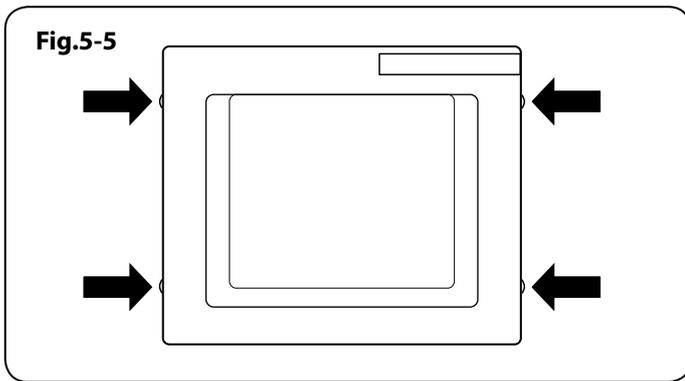
The Wok Ring

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

The Griddle

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





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

Grill

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

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

⚠ DO NOT use any abrasive substances.

Control Panel and Doors

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

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

After cleaning, polish with a dry cloth.

Glass Fronted Door Panels

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

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

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

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

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

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

Ovens

'Cook & Clean' Panels

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

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

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

Removing the Main Oven Linings

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

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

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

Cleaning Table

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

The Vitreous Enamel Association has a list of approved cleaners. Contact them via their website <http://www.ive.org.uk/> or telephone: 01543 450596.

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

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

6. Troubleshooting

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there maybe something wrong with the power supply.

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

Are the burner trim and caps correctly located : see the section on 'Cleaning'?

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

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

Do the burners spark when you push the button?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials.

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

An oven fan is noisy

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

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

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

Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

Always grill with the grill compartment door open.

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

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

Power failure

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

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. The oven control settings and cooking times are intended to be used **only** as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'.

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

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

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on ? Is the clock illuminated? If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol (🔒) showing in the display to signify that the oven is locked? See the 'Clock' section of the instructions for more information on the key lock feature.

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked (see above)?

Oven temperature getting hotter as the cooker gets older

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

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15 W – 230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig.6-1**).

Turn off the power at the circuit breaker.

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

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

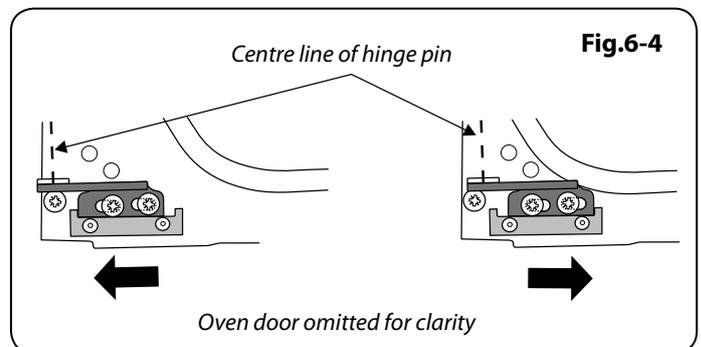
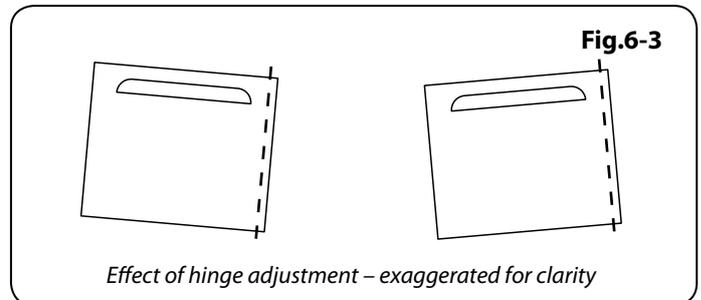
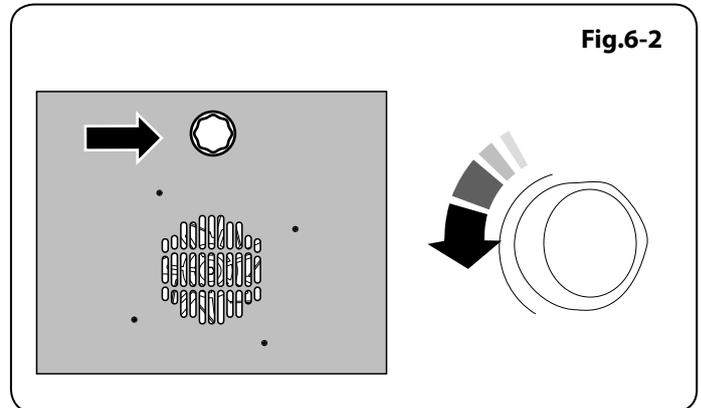
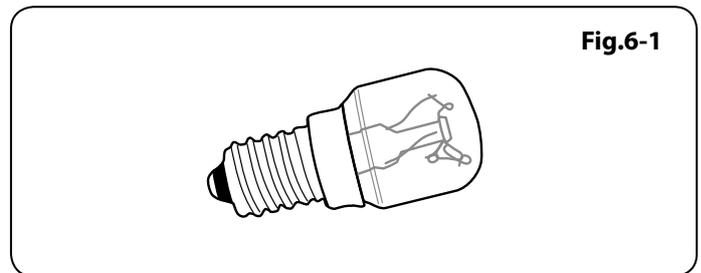
Taking care to protect your fingers with a glove in case the bulb should shatter, unscrew the old bulb.

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

The oven door is misaligned

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

Retighten the hinge screws.



INSTALLATION

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

7. Installation

Dear Installer

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

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

Safety Requirements and Regulations

⚠ This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

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

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

Read the instructions before installing or using this appliance.

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

This appliance can be converted for use on another gas.

In the UK the cooker must be installed in accordance with:

- All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000
- For Natural Gas – BS 6172 : 1990 and BS 6891 : 1998
- For LP Gas – BS 5482-1:1994 (when the installation is in a permanent dwelling). This appliance should not be installed in a boat or caravan.
- The Gas Safety (Installation and Use) regulations 1998.
- The relevant Building / IEE regulations.

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

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

Provision of Ventilation

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

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

In the UK:

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2 : 2000. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bed sitting room with volume less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required; if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required; while if the volume exceeds 11m³, no air vent is required.

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

In the Republic of Ireland:

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

INSTALLATION

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

Location of Cooker

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

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

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

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

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

If the appliance is to be converted to another gas we recommend that this is carried out before installation. See the instructions that are supplied with the conversion kit.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

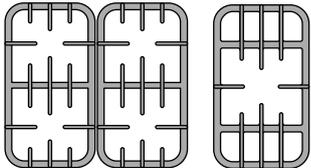
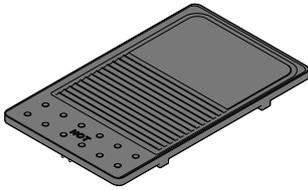
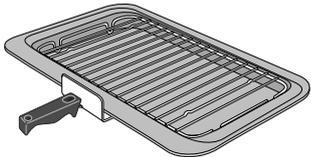
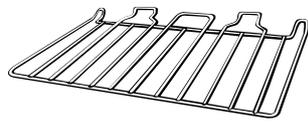
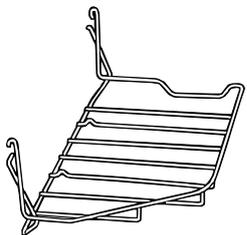
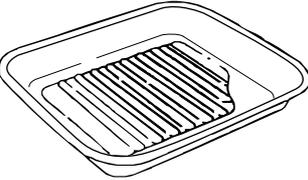
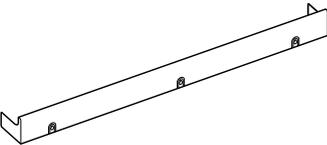
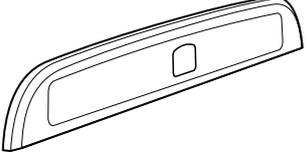
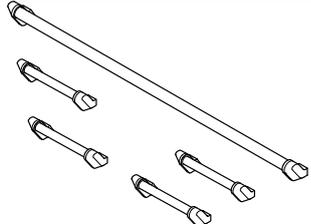
You will need the following equipment to complete the cooker installation satisfactorily:

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

You will also need the following tools:

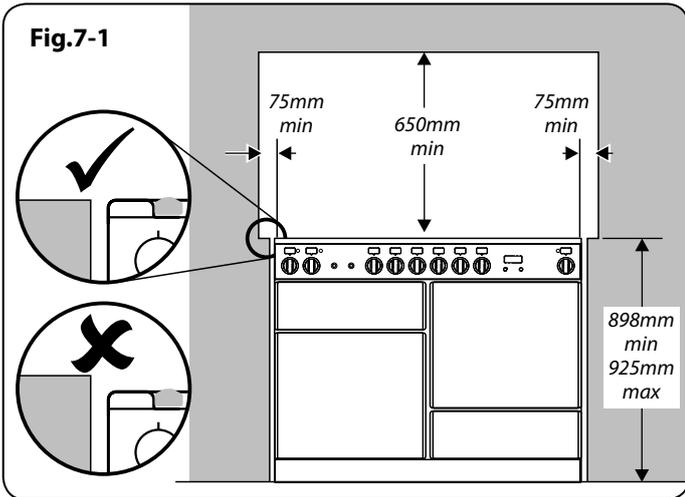
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner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

Checking the Parts:

<i>Levelling tool</i>	<i>Pan supports</i>
	
<i>Griddle</i>	<i>Grill pan & trivet</i>
	
<i>4 flat shelves</i>	<i>Handyrack</i>
	
<i>Roasting tin</i>	<i>Plinth</i>
	
<i>Splashback</i>	<i>1 handrail and 4 handles</i>
	

INSTALLATION

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



Positioning the Cooker

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

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface.

A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

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

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

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

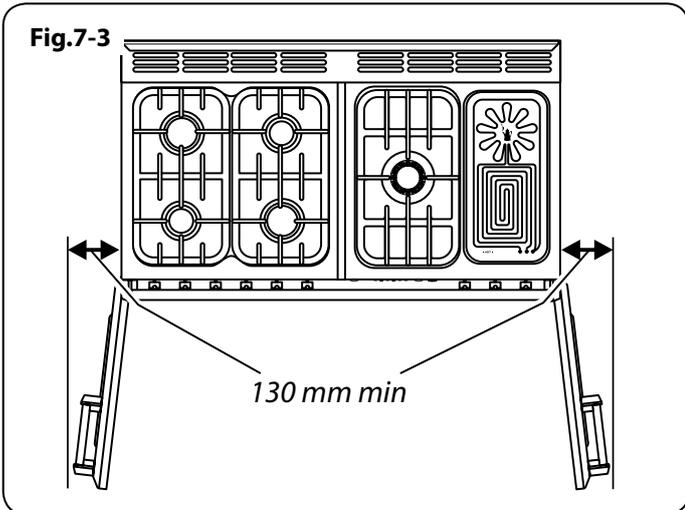
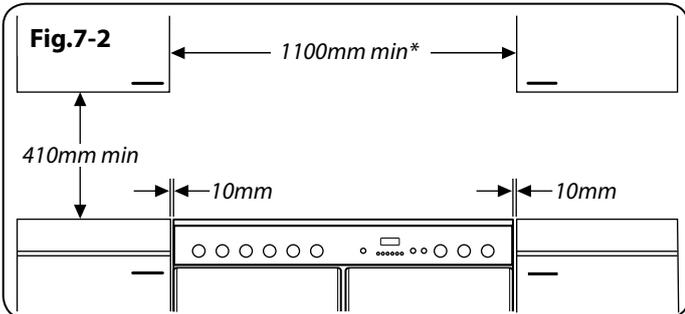
**Any cooker hood should be installed in accordance with the hood manufacturer's instructions.*

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

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

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

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



Moving the Cooker

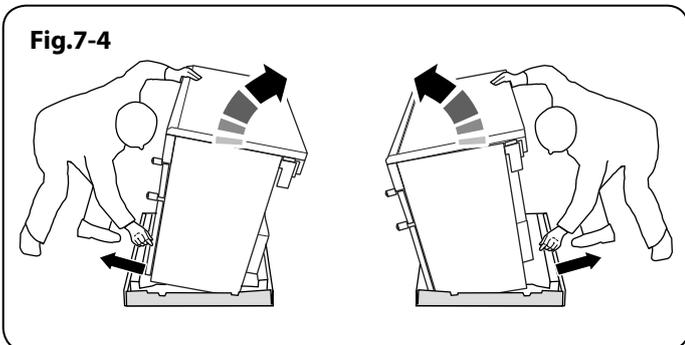
⚠ On no account try and move the cooker while it is plugged into the electricity supply.

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

We recommend that two people manoeuvre the cooker. Ensure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front. You will need the levelling tool.

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



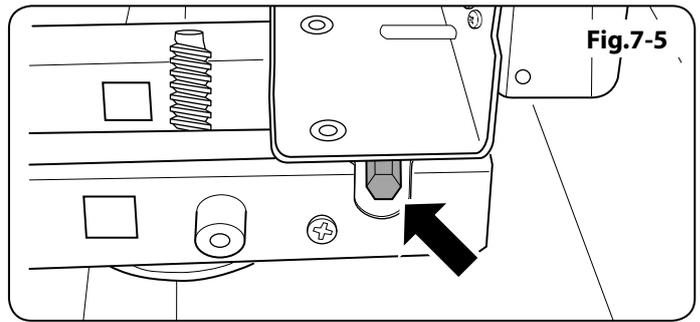
INSTALLATION

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

Lowering the Two Rear Rollers

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

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

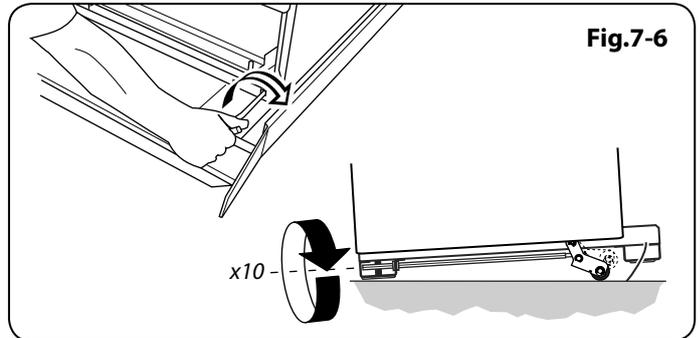


Completing the Move

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

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

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



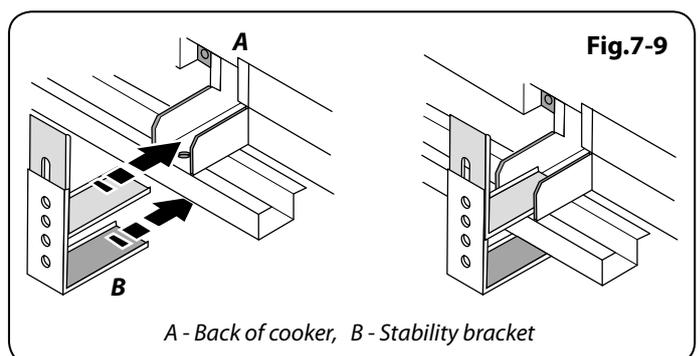
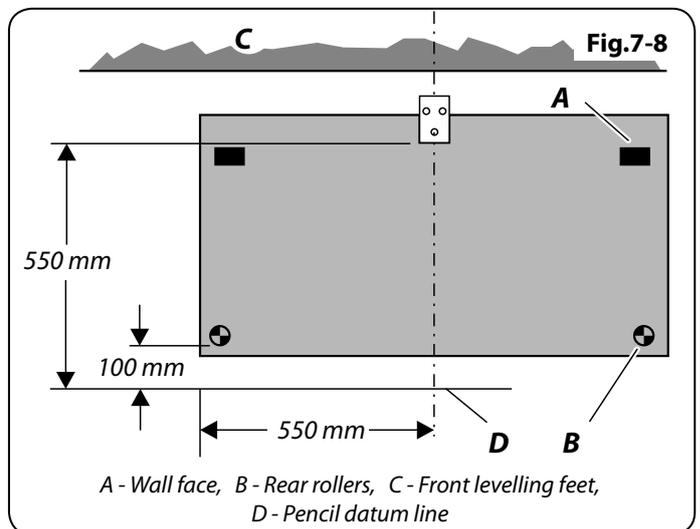
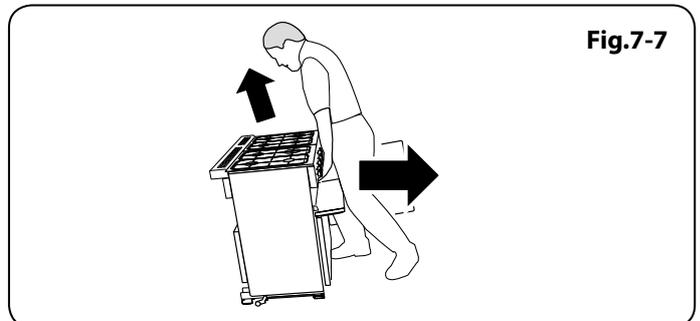
⚠ Do not use the door handles or control knobs to manoeuvre the cooker.

Fitting a Stability Bracket

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

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

1. Place the cooker in its intended position and level the cooker.
2. Draw a pencil line 70 mm from the front edge of the levelling feet.
3. Mark the centre line for the bracket by measuring 550 mm from the left-hand side of the cooker.
4. Move the cooker forward.
5. Measure back from the pencil line 550 mm to locate the front edge of the bracket (**Fig.7-8**).
6. Position the bracket so that it is away from centreline of the cooker to reduce the possibility that it will trap the electrical connection cable or gas hose.
7. Fix the bracket to the floor.
8. Measure the height from floor level to engagement edge in back of cooker. Add 3 mm to this dimension and assemble the stability bracket to this height (i.e. from floor level to underside of the top member), and ensure the bracket does not foul the oven burner assembly (**Fig.7-9**).



INSTALLATION

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

Fig.7-10

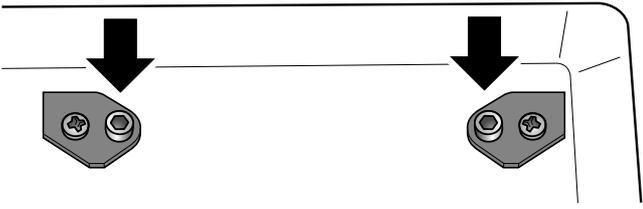


Fig.7-11

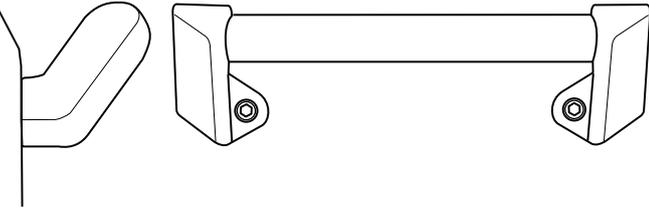
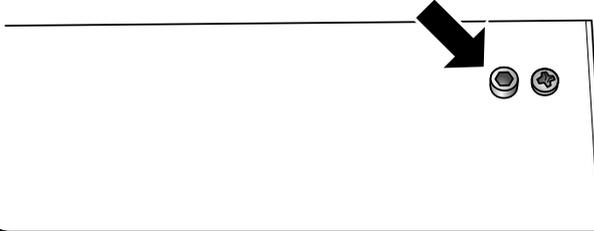


Fig.7-12



Repositioning the Cooker following Connection

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

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

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

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

Conversion to Another Gas

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

Levelling

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

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

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

Fitting the Handles and Handrail

Remove the 4 mm Allen screws from the doors (**Fig.7-10**). Fit the door handles (**Fig.7-11**) and secure using the 4 mm screws.

⚠ The handles should be above the fixings.

Remove the 4 mm Allen screws from the top corners of the fascia (**Fig.7-12**). Fit the front handrail in position and secure using the 4 mm screws.

Fitting the Splashback

The cooker can be installed with or without the supplied splashback. To fit the splashback, first remove the two 3 mm fixing screws and nuts on the rear of the grill flue. Hold the splashback in position and refit the screws and nuts to secure.

INSTALLATION

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

Gas Connection

This must be in accordance with the relevant standards.

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

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

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

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

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

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

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

Ideally the hose supply connection should be within the shaded area 'A' shown (**Fig.7-13**).

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure, 70 °C temperature rise, and carry a red stripe, band or label. If in doubt contact your supplier.

Screw connect the threaded end of the hose into the gas inlet.

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

Pressure Testing

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

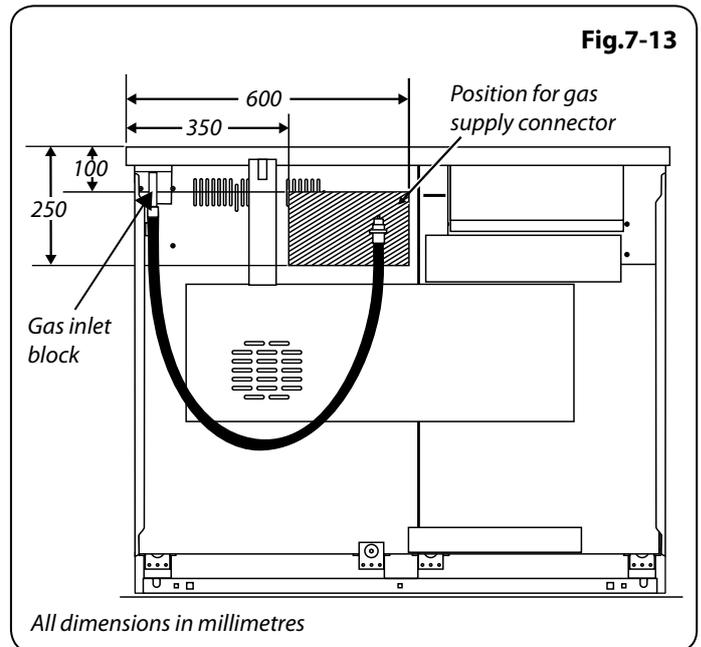
The gas pressure can be measured at the injector of one of the left-hand hotplate burners.

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

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

See the data badge for test pressures.

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



INSTALLATION

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

Fig.7-14

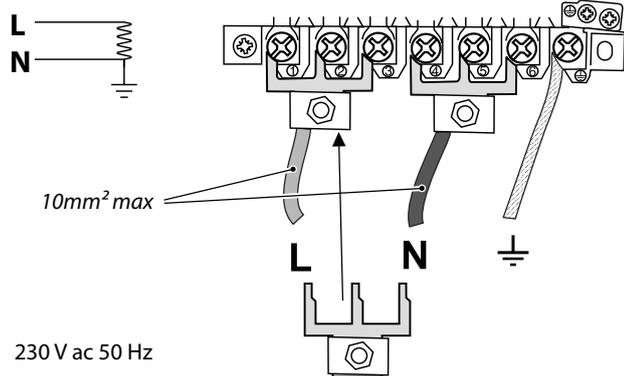
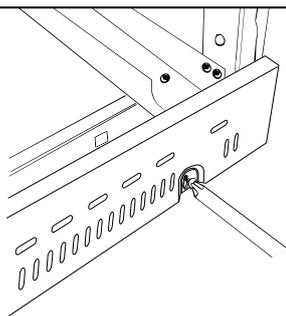


Fig.7-15



Electrical Connection

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

Current Operated Earth Leakage Breakers

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

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double pole switch, having a contact separation of at least 3mm in all poles.

⚠ The cooker must not be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-14**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Hotplate Check

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

Grill Check

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

Oven Check

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

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

Turn off the oven.

Fitting the Plinth

Loosen the 3 screws along the front bottom edge of the cooker. Hook the central keyhole over the central screw. Twist and fit each end keyhole over their respective screws. Tighten the fixing screws (**Fig.7-15**).

Customer Care

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

Thank you.

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

8. Conversion to LP gas

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

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

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

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

DO NOT use reconditioned or unauthorised gas controls.

Disconnect from the electricity supply before servicing.

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

Injectors

Remove the burner caps and heads. Remove the old jets (**Fig.8-1**). Fit the new jets (see Technical Data section at the back of the book for correct jets). Reassemble in the reverse order.

Tap adjustment

Pull off all the control knobs and remove the handrail. Unscrew the 2 cross-headed screws hidden behind the handrail end brackets (**Fig.8-2**) and remove the 3 fixing screws underneath the control panel (**Fig.8-3**).

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

Using a screwdriver, tighten the bypass screw (**Fig.8-4**).

Stick on label

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

Pressure Testing

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

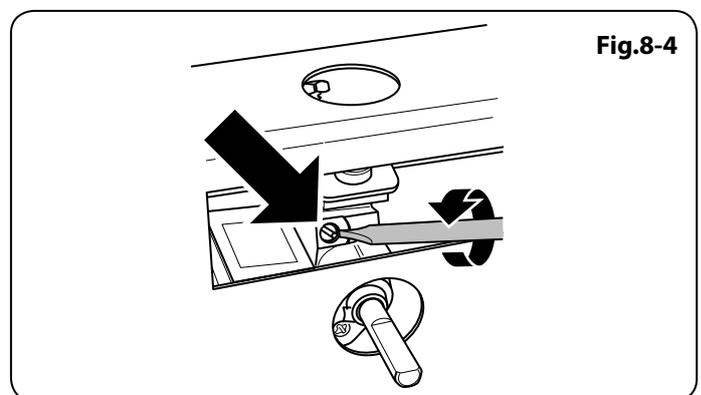
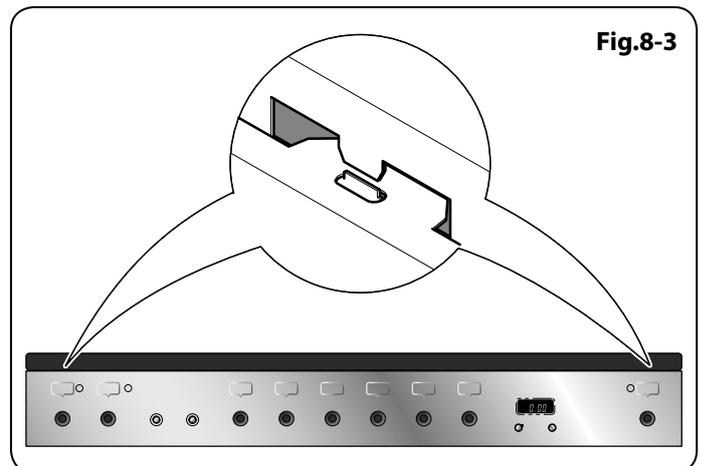
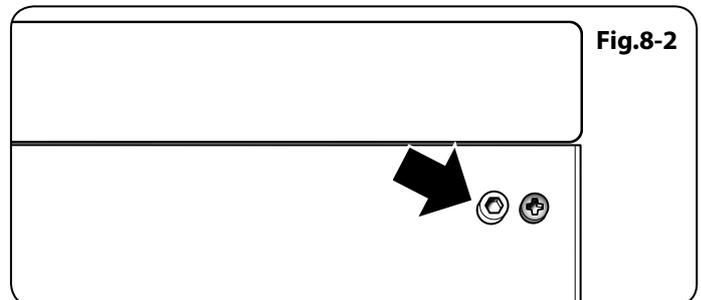
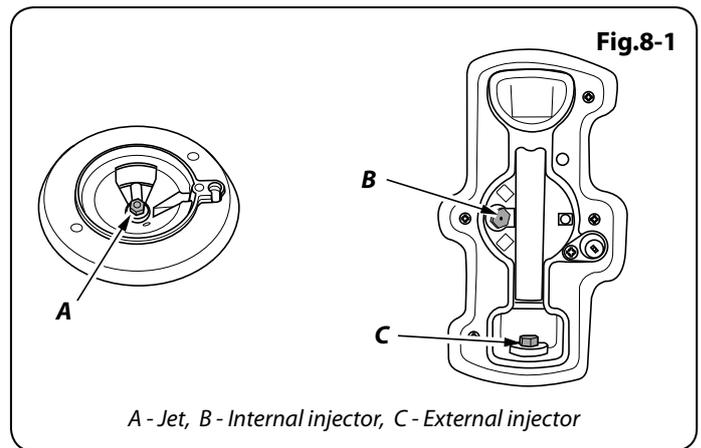
The gas pressure can be measured at one of the left hand hotplate burner jets. Lift off a burner head. Fit the pressure gauge to the jet. Turn on and light one of the other burners with a match. Turn on and press in the control knob for the burner with the pressure gauge fitted.

The pressure should be 29mbar for Butane and 37mbar for Propane. After checking the pressure, turn off the taps and replace the burner head.

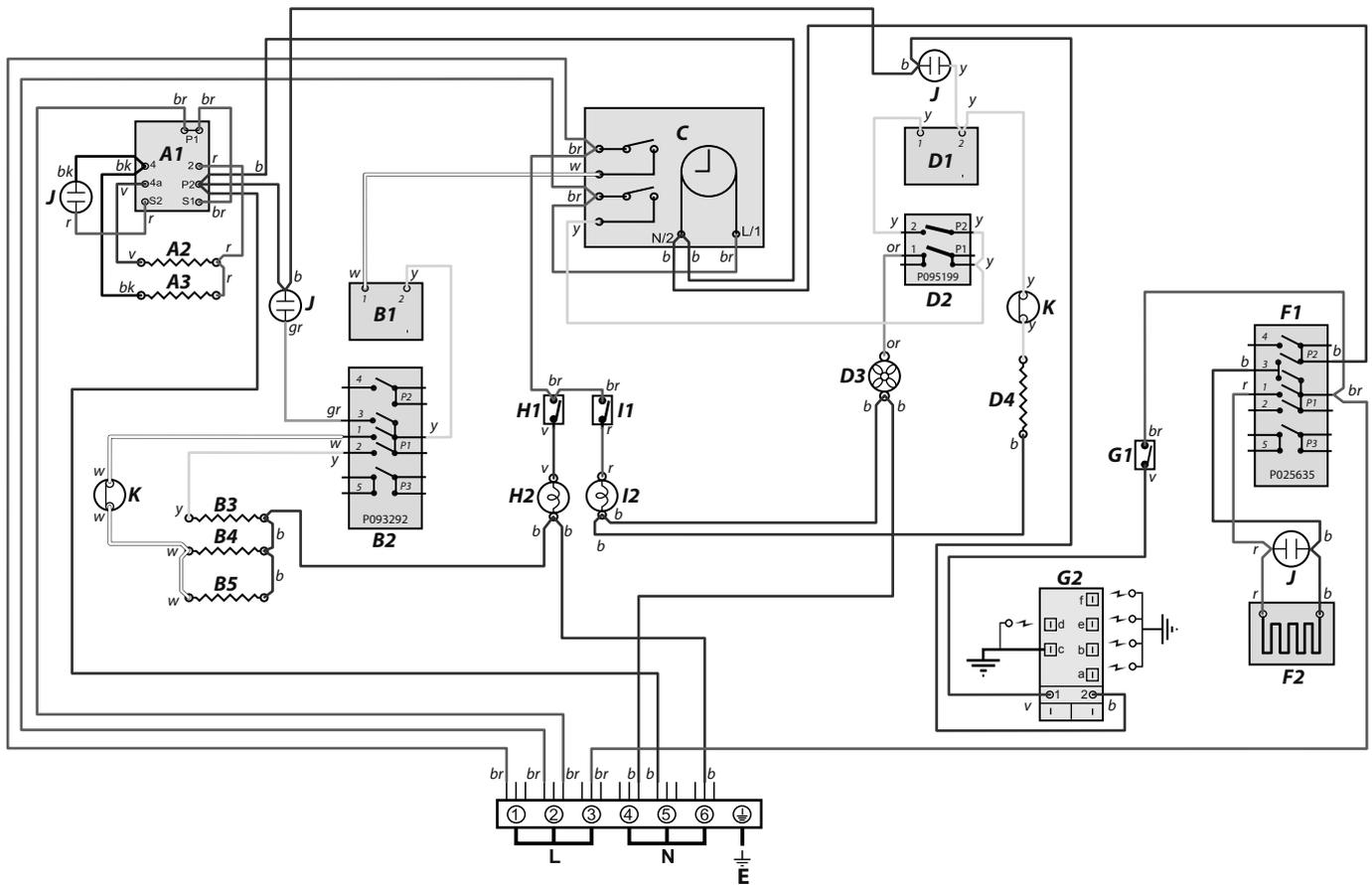
Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Check the appliance is gas sound.

Check operation of all the burners.



9. Circuit Diagram



Key

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

Code	Description	Code	Description	Code	Colour
A1	Grill control	F1	Warmer control	b	Blue
A2	Grill element left-hand side	F2	Warmer	br	Brown
A3	Grill element right-hand side	G1	Ignition switch	bk	Black
B1	Left-hand oven thermostat	G2	Ignition spark generator	or	Orange
B2	Left-hand oven control	H1	Left-hand oven light switch	r	Red
B3	Left-hand oven base element	H2	Left-hand oven light	v	Violet
B4	Left-hand oven top element	I1	Right-hand oven light switch	w	White
B5	Left-hand oven browning element	I2	Right-hand oven light	y	Yellow
C	Clock	J	Neon	g/y	Green/yellow
D1	Right-hand fan oven thermostat	K	Thermal cut-out	gr	Grey
D2	Right-hand fan oven switch				
D3	Right-hand fan oven element				
D4	Right-hand fan oven fan				

10. Technical Data

The cooker is category II₂H₃+

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

INSTALLER: Please leave these instructions with the User.

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

Connections

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

(See the appliance badge for test pressures)

Dimensions

Overall height	minimum 900 mm	maximum 925 mm
Overall width	900 mm	
Overall depth	650 mm	

Refer to 'Positioning the Cooker'.

Ratings

Hotplate	Natural Gas 20 mb			L.P. Gas		
		Injector	Screw		Injector	Screw
Wok burner	3.65 kW	internal 80	96	3.5 kW (246 g/h)	internal 54	57
		external 129			external 77	
Large burner	3.0 kW	134	54	3.0 kW (210 g/h)	87	40
Medium burner	1.7 kW	109	39	1.7 kW 119 g/h)	68	32
Small burner	1.0 kW	75	38	1.0 kW (70 g/h)	51	28

Oven Efficiency

Ovens	Left-hand oven	Right-hand oven
	Conventional	Forced air convection
Maximum output	2.2 kW	2.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.99 kWh	0.85 kWh
Usable volume (litres)	67	67
Size	Large	Large
Time to cook standard load	40 minutes	38 minutes
Surface area of the grid	1400 cm ²	1400 cm ²

Grill	2.3 kW
Warmer	160 W

Maximum total electrical load at 230 V: 7.2 kW (approximate total including oven lights, oven fan, etc.)

AGA RANGEmaster

Clarence Street, Royal Leamington Spa,
Warwickshire, CV31 2AD, England.
Tel: +44 (0) 1926 457400 Fax: +44 (0) 1926 450526
E-mail: consumers@rangemaster.co.uk

