

CLASSIC Deluxe

110 Ceramic

User Guide & **Installation & Service Instructions**

U109370 - 07



www.rangemaster.co.uk

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away.

Do not stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object might cause the surface to crack. As soon as any crack in the surface becomes visible disconnect the appliance **immediately** from the supply and arrange for its repair. Care should be taken that no water seeps into the appliance.

During use, and afterwards, the appliance will be warm, so be careful with little children. If the younger members of your family are allowed into the kitchen we strongly advise that they are kept under supervision at all times.

If you have not used a ceramic electric cooker before, we recommend you read the 'General Safety Instructions' where we describe some basic guidelines on how to use your cooker safely.

Electricity on

Make sure that the electricity supply is turned on.

Peculiar smells

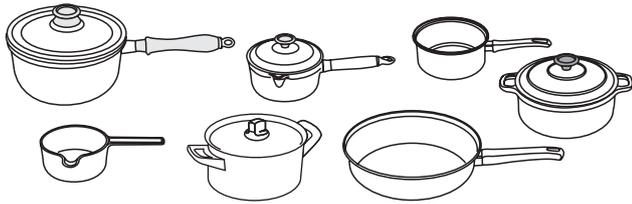
When you first use your cooker it may give off a slight odour. This should stop after a little use.

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The Hob

When you cook on a ceramic hob its very important to use the right sort of pans...

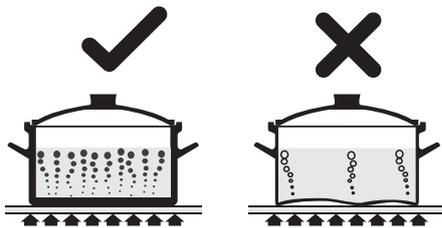


1

Use only pans that are suitable for ceramic hobs.

We recommend stainless steel and enamelled steel pans because pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove.

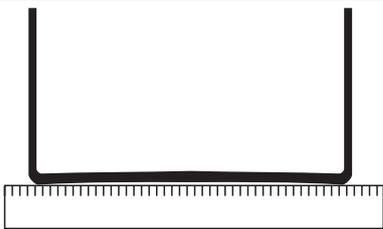
Glass-ceramic cookware is not suitable because of its poor conductivity.



2

Pots and pans should have thick, smooth, flat bottoms. This ensures that there is the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient.

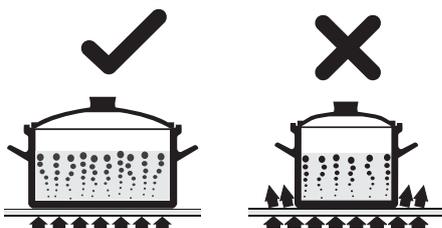
Never use a round bottomed Wok even with a stand.



3

The very best pans have bases that are very slightly curved in when cold. If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

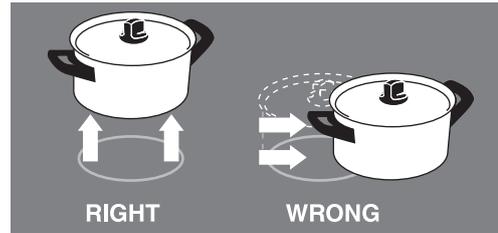
Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits (such as lime specks).



4

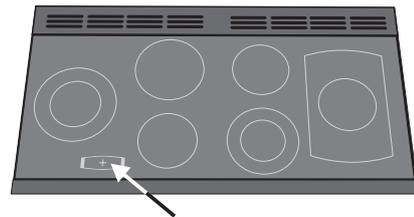
Always use pans that are the same size as (or slightly larger than) the areas marked on the hob top. Using

smaller pans wastes heat, and any spillage will be burnt on. Using a lid will help the contents boil more quickly.



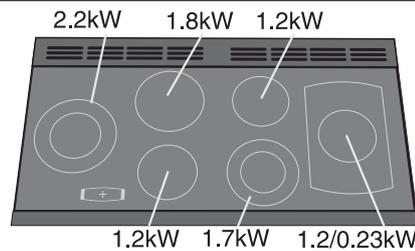
5

Always lift pans off the hob. Sliding pans may cause marks and scratches. Always turn the control to the off position before removing a pan.



6

There are indicator lights for each of the cooking areas. These come on when a hob control is turned on and stay lit while the surface cools. Always take care before touching the surface even when it is turned off - it may be hotter than you think.



7

The ratings of the cooking areas are shown on the diagram above.



8

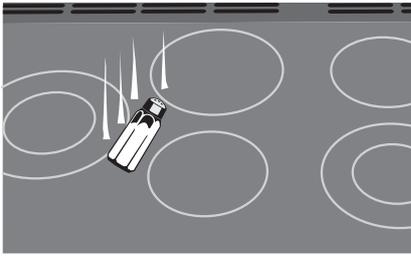
"On the right of the hob is a dual purpose area. The inner ring marks out a 1.2kW hob area which can be used in the same way as all the other cooking zones on the hob. The outer line marks the extent of the Warmer. Turn the control to the first (warmer) position to heat both ends of the area to a low temperature. The centre part of the zone will also become hot making it ideal for keeping ready cooked food in saucepans warm. Use only heat resistant dishes on the warming area".

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

Use only heat resistant dishes.

Turn it further to use the inner ring as a normal hob plate.

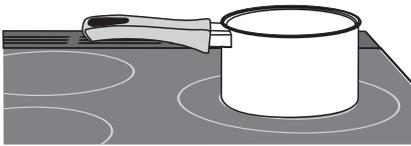
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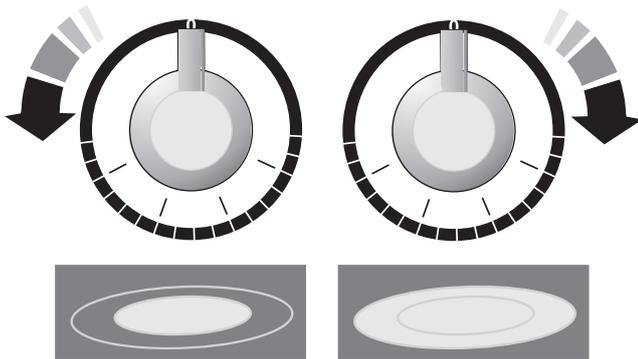
Although the ceramic surface is very strong, a heavy or sharp falling object (a salt cellar for example) might cause the surface to crack. If you find a crack in the surface **immediately** disconnect the appliance from the supply and arrange for its repair.

Care should be taken that no water seeps into the appliance.

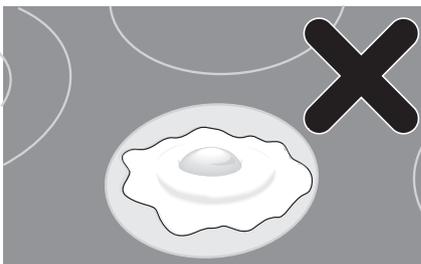
10



The areas marked with two concentric circles have an inner and an outer element. Turn the control knob clockwise to heat the whole area for larger pans - turn it the other way to just heat the inner part for smaller pans.



11



Never cook directly on the surface.

The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Naturally, the surface must be washed after use in order to prevent it from becoming scratched or dirty.

When cooking on the hob you may see the hob area you are using switch off and on. This is caused by a

safety device that limits the temperature of the hob. It is quite normal, especially when cooking at high temperatures. If it happens a lot with a particular pan however it may mean the pan is not suitable – perhaps too small or too uneven - for a ceramic hob.

Sugar spillage will permanently damage the hob and therefore must be cleaned off with care immediately. Never let sugar spillage cool before trying to remove it.

If sugar or foods with high sugar content, aluminium foil or plastic items are accidentally allowed to melt on the hob surface remove them immediately from the hot cooking area using a scraper to avoid any possible damage to the surface. See 'Cleaning your cooker'.

Never cut directly on the cooking surface.

Don't cook directly on the hob surface i.e. without a pan or utensil

Don't use the hob as a work surface

Don't drag or slide utensils across the hob surface

Don't place anything between the base of the pan and the hob surface (i.e. asbestos mats, aluminium foil, Wok stand)

Don't leave utensils, foodstuffs or combustible items on the hob when it is not in use. (e.g. tea towels, frying pans containing oil)

Don't place plastic or aluminium foil, or plastic containers on the hob

Don't leave the hob zones switched on unless being used for cooking

Don't place large preserving pans or fish kettles across two heating zones

Don't place utensils partly covering a heating zone. Always place utensils centrally.

Never allow anyone to climb or stand on the hob

The Glide-out Grill

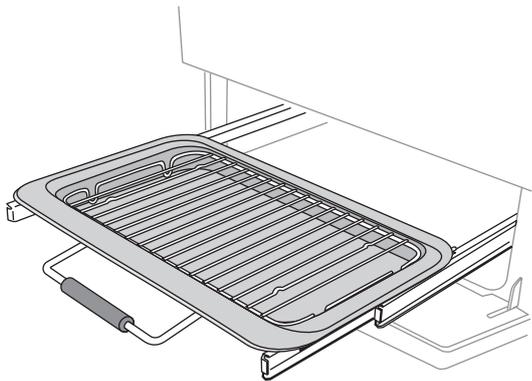
Caution: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Before using the grill for the first time, make sure that all packing materials have been removed and then to dispel manufacturing odours, 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, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

Using the grill

Open the grill door and pull the grill pan carriage forward using the handle.

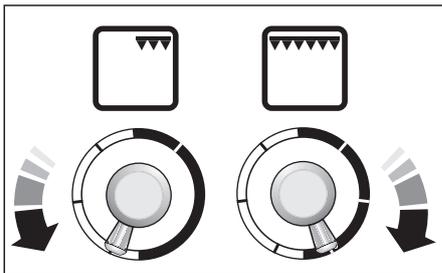


The grill pan gets very hot when the grill is on. Don't touch the pan or trivet unless you are sure it is cool.

After placing your food on the grill grid, slide the grill carriage into the grill chamber. Make sure it is pushed right in.

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

To heat the whole grill, turn the knob clockwise.



To heat the right hand half turn it anticlockwise.

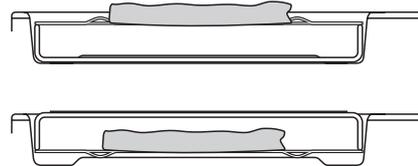
The neon indicator light by the grill control will come on.

For best results preheat for 2 minutes with the grill pan in position. After placing your food on the grill pan grid, slide in the grill carriage. Adjust the heat to suit by turning the knob.

Make sure the grill carriage is pushed right in.

Never close the grill door when the grill is on.

The grill pan grid can be turned over to give two grilling positions.



Don't leave the grill on for more than a few moments, without the grill pan underneath it.

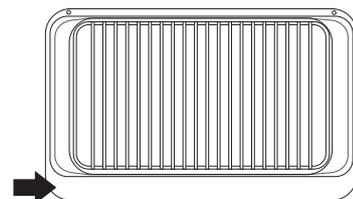
For best results, especially with toast, preheat the grill with the grill pan in the cooking position for two minutes before use.

Before you remove any of the grill parts for cleaning make sure that they are cool or use oven gloves.

The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

The grill pan and grill pan carriage can be easily removed for cleaning. See the 'Cleaning your cooker' section of these instructions.

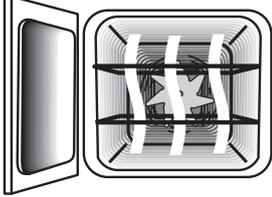
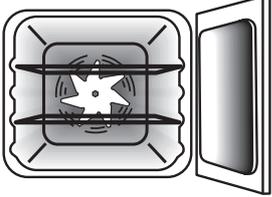
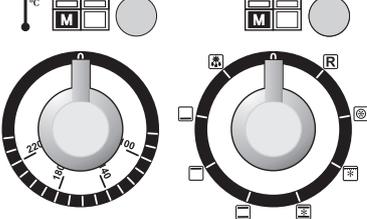
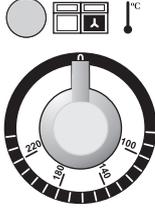
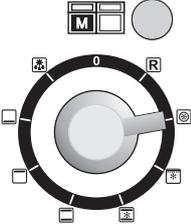
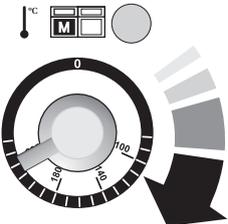
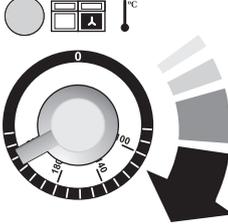
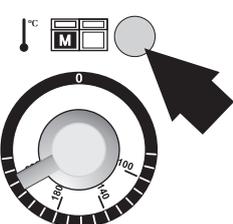
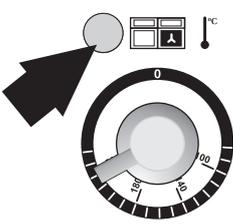
When you pull the grill pan forward is the wide rim at the front? It's important that the wider part is at the front.



The Main Ovens

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

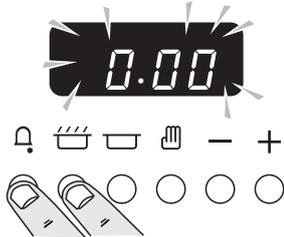
Before using for the first time, to dispel manufacturing odours turn the ovens to 200°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

The Left Hand Oven	The Right Hand Oven
 <p>The left hand oven is a Multi-function oven. As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven. For more detail on this oven see the section 'Multi-function oven'.</p>	 <p>The fan in the right hand oven circulates hot air continuously, which means faster more even cooking. The recommended cooking temperatures for a fanned oven are generally lower than a non-fanned oven.</p>
 <p>The Multi-function oven has two controls, a function selector and a temperature setting knob.</p>	 <p>The right hand fan oven control is on the right hand side of the control panel.</p>
 <p>Turn the function selector control to a cooking function.</p>	
 <p>Turn the oven temperature knob to the temperature you need.</p>	 <p>Turn the oven temperature knob to the temperature you need.</p>
 <p>The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.</p>	 <p>The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.</p>

The Clock

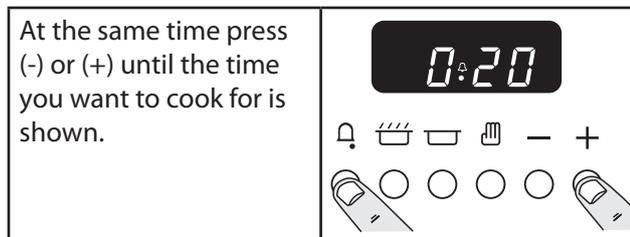
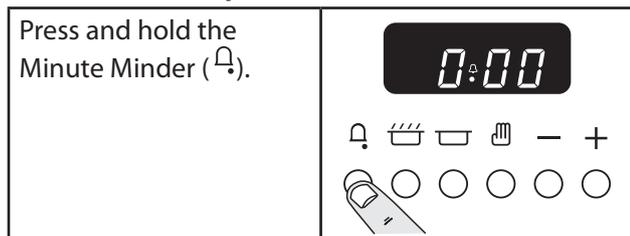
You can use the timer to turn the left hand Main Oven on and off. The clock must be set to the time of day before the right hand fan oven will work.

To set the time of day



Press and hold as above. At the same time, press (-) or (+) until the correct time shows. Don't forget it's a 24 hour clock. If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

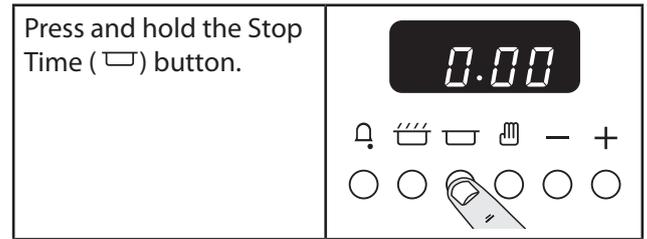
To time something that's cooking (minute minder)



You can check time remaining by pressing 🔔 and cancel the beeper by pressing 🔔

To stop automatically

Use when you have started the oven manually.



At the same time press (-) or (+) until your required 'Stop Time' shows. AUTO will show in the display. When your cooking is finished the beeper sounds. TURN THE OVEN KNOB TO 0 FIRST, then press 🖐 once to stop the beep, press 🖐 again to return to manual cooking.

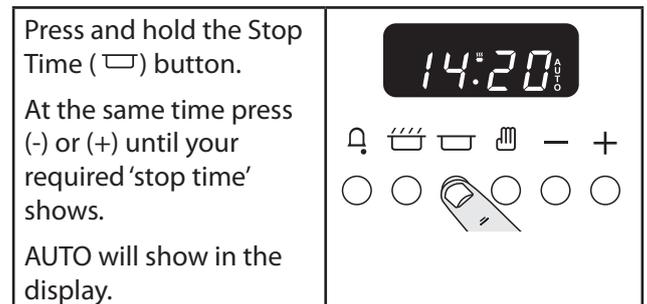
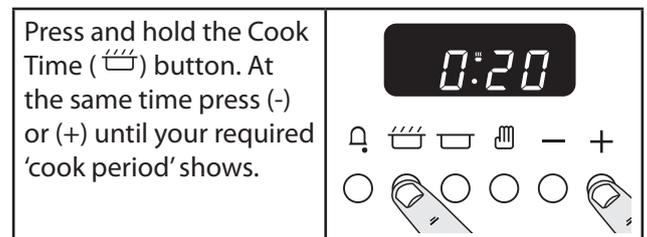
To start and stop the oven automatically

Before you set the clock, you must have two numbers clearly in mind.

The 'Cook Time', which is the period of time you want the oven to cook.

The 'Stop Time', which is the time of day you want the oven to stop cooking.

You cannot set a start time directly - this is set automatically by setting the cooking period and stop time.



Set the oven to the required temperature. When your cooking is finished the beeper sounds. TURN THE OVEN KNOB TO 0 (off) FIRST, then press 🖐 once to stop the beep, press 🖐 again to return to manual cooking.

If you are out, don't worry about the beeper going off, it stops after a while. When you return, TURN THE

OVEN KNOB TO 0 (off) FIRST, then press  twice, to return to manual cooking.

AUTO is showing, you want to reset to manual cooking.

When cancelling an automatic setting, any cooking time already set must be returned to 0.00 before you can return to manual, by pressing the  button.

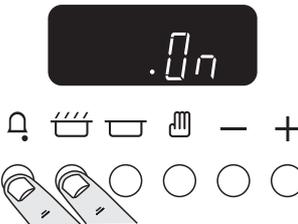
Clock Special Features

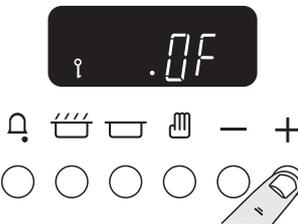
Key Lock

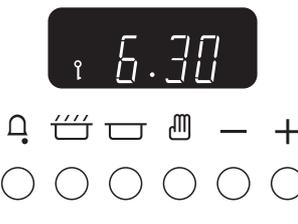
When the key lock is activated, the clock can be operated as usual but the oven is locked and will not come on. This means that your child could select a cook program but the program will not be activated and oven will not be switched on.

To activate the key lock

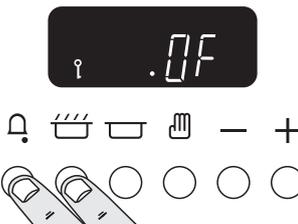
Make sure that the clock is in manual mode and cancel any active programs.

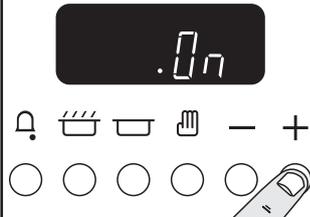
<p>Hold the Minute Minder () and Cooktime () buttons for about 8 seconds.</p> <p>'On' will appear on the display.</p>	
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<p>Press the '+' button once.</p> <p>The key symbol () and 'Of' will appear on the display. Let go of the buttons.</p>	
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<p>The clock oven control functions are now locked.</p> <p>After a few seconds the display will revert to show the time of day and the key symbol ().</p>	
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To turn off the key lock

<p>Hold the Minute Minder () and Cooktime () buttons for about 8 seconds.</p> <p>'Of' will appear on the display.</p>	
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<p>Press the '+' button once. The key symbol () goes out and 'On' shows on the display.</p> <p>Let go of the buttons</p>	
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After a few seconds the display will revert to show the time of day.

The oven and the clock oven control functions can now be used normally.

Cooking using the timer

The timer can control the left hand Main oven only.

You can set the oven to turn on any time over the following 24 hour period

If you want to cook more than one dish, choose dishes that require approximately the same 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 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.

Don't place warm food in the oven.

Don't use an oven already warm.

Don't use if an adjoining oven is warm.

Avoid using wine or beer if there is a delay period, as fermentation may take place.

To avoid curdling, cream should be added to dishes just before serving.

Fresh vegetables, which may discolour during a delay period, should be coated in melted fat or immersed in a water and lemon juice solution.

Fruit pies, custard tarts or similar wet mixtures on top of uncooked pastry are only satisfactory if there is a short delay period. Dishes containing leftover cooked meat or poultry should not be cooked automatically if there is a delay period.

Whole poultry must be thoroughly defrosted before placing in the oven.

Check that meat and poultry are fully cooked before serving

Multi-function oven functions

The Multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember - not all functions will be suitable for all food types.

Rapid Response

The Rapid Response setting enables you to pre-heat the oven faster than normal. It uses the fan oven element with additional heat from one of the elements in the top of the oven. Rangemaster fan ovens heat up quickly; but the Rapid Response feature speeds this process up enabling you to commence cooking sooner.

To use the Rapid Response feature, simply turn the function control knob to R and set the temperature you require. The light on the control panel adjacent to the R symbol will come on. When temperature is reached, the light will go out as will the element at the top of the oven. The fan element and oven fan will then continue to maintain your chosen oven temperature.

Should you choose to place food into the cold oven prior to cooking whilst using the Rapid Response function, ensure that cakes etc. are not positioned too near the top of the oven.

As with any cooking, particularly poultry, meat and ready meals, be sure the food is piping hot before serving.

Defrost

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.



Fan oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on three shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.



Fanned grilling in the oven

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed whilst grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Pre-heat this function before cooking.



Fan assisted oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.



Conventional oven (top and base heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits. Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top

of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.



Browning element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.



Base heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

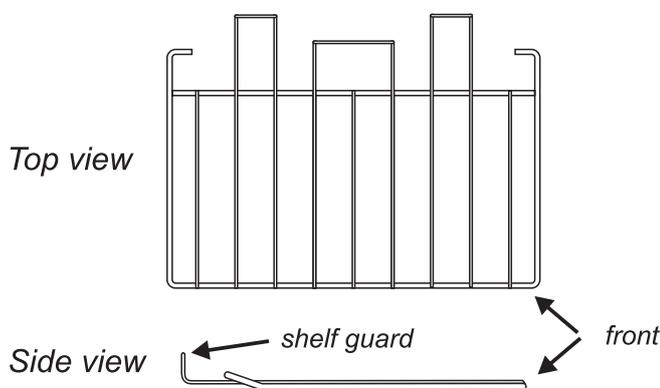
The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realise how these functions can combine to extend your cooking skills.

The Right Hand Oven

The fan in the right hand oven circulates hot air continuously, which means faster more even cooking.

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

Oven shelves



the shelf guard should be at the back pointing upwards

As well as the flat shelves some models are supplied with a drop shelf. The drop shelf increases the possibilities for oven shelf spacing.

Both Ovens

Before using for the first time, to dispel manufacturing odours turn the ovens to 200°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

To avoid damage to the interior enamel, do not place a meat tin or baking trays on the bottom of the oven and do not line the base of the oven with aluminium cooking foil. Do not use aluminium foil to cover shelves, linings or the oven roof.

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

Baking trays meat tins etcetera should be placed level centrally on the oven's wire shelves. Keep all trays and containers away from the sides of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size for a baking tray is 340mm by 340mm.

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.

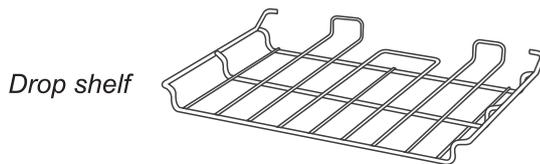
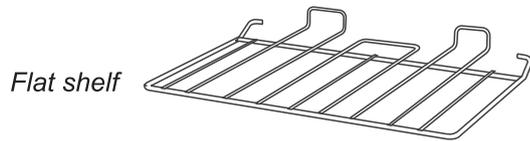


When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.

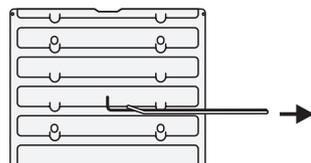


- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.
- Where dishes may boil and spill over during cooking, place them on a baking tray

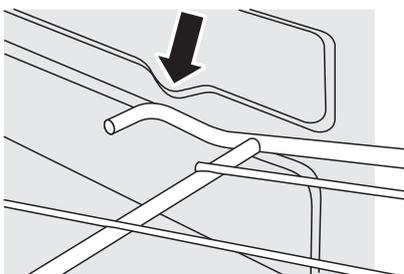
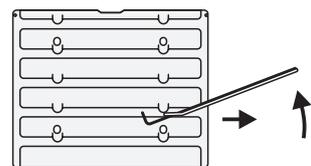


The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides.



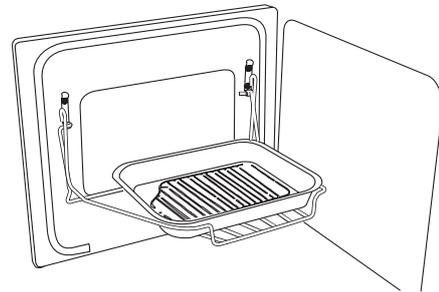
Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward.



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.

The Handyrack

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

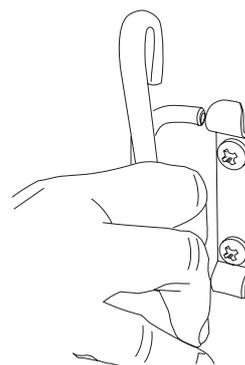


The Handyrack fits to the left hand oven door only. Food cooking on it is easy to attend to, because it's accessible when the door is open. It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

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

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

To fit the Handyrack, locate one side of it on the door bracket.

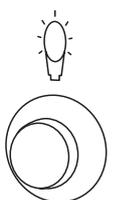


Then spring the other side out to clip it onto the other bracket.

Oven light

Press the button to turn on the oven lights.

If one of the oven lights fail, turn off the power supply before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb.



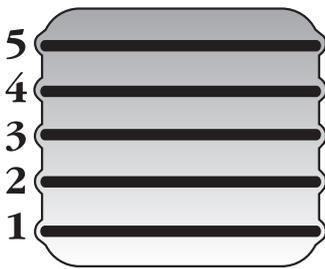
Multi-function Oven cooking guide

Remember - not all functions will be suitable for all food types. The oven control settings and cooking times given are intended to be used only as a guide. 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 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.

As a guide for fan cooking on three levels, use the drop shelf in position 1 (bottom position) and flat shelves on levels 2 and 4.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf. For best results pre-heat the oven until the oven indicator light goes out.



Cooking chart - Fan assisted oven function

Food	Temp	Oven Shelf Position	Approximate Cooking Time
Fairy cake	170°C	2-4	20 min interchange after 15 min.
Scone	180°C	2-4	15 min interchange after 10 min.
Deep apple pie	160°C	2-4	45 min interchange after 25 minutes
Plate tart	190°C	2-4	45 min interchange After 25 minutes
Rich fruit cake 197mm x 92mm	145°C	3	1 hr 45 min - 2 hr
Victoria sandwich 180mm	170°C	2-4	20 - 25 min
Milk pudding	150°C	3	2 hrs
Puff pastry	220°C	3 - 5	15-40 mins according to size. Interchange 2/3rds through cooking time

For roast meats and poultry refer to the Fan oven guide - reduce cooking time slightly.

500g is approximately 1lb (1lb 2oz)

Ensure meat and poultry is fully cooked before serving

Oven Cooking chart - Conventional and full Fan oven functions



Conventional Oven



Fan Oven

Food	Conventional Oven		Temperature	Approximate Cooking Time
	Temperature	Shelf Position		
FISH	190°C	3	180°C	Fillets 15-20mins.
	190°C	3	180°C	Whole 10mins.per 500g + 10mins.
	190°C	3	180°C	Steaks according to thickness.
ROAST MEATS				
Beef with bone	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	160°C	2-3	150°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	20-25mins. per 500g + 20-25mins.
Lamb	160°C	2-3	170°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	25-35mins. per 500g + 25-30mins.
Pork	160°C	2-3	150°C	35-40mins. per 500g + 35-40mins.
	200°C	2-3	190°C	25-30mins. per 500g + 25-30mins.

Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times or cook at 200°C for 20mins. then 160°C for remainder.

THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.

POULTRY

Chicken	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Turkey	160°C	2	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2	190°C	15-20mins. per 500g + 15-20mins.

Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for remainder. Prepacked (fresh or frozen) follow packers cooking times

CASSEROLE	140-150°C	2-3	140°C	2-4hrs according to recipe
YORKSHIRE PUDDING	220°C	4	200°C	Large tin 30-35mins. Individual 10-20mins.
CAKES				
Very Rich Fruit	140°C	2	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	150°C	2	145°C	2½-3hrs.
Madeira (180mm)	160°C	2	150°C	80-90mins.
Queen Cakes	160°C	2 & 3 or 3 *	170°C	15-25mins.
Scones	200°C	2 & 3 or 3 *	190°C	10-15mins.
Victoria Sandwich	180°C	2 & 3 or 3 *	170°C	20-30mins.

PASTRY

Plate Tart	190°C	2 & 3 *	180°C	45-50mins. Interchange after 25mins.
Fruit Pie	190°C	2 & 3 *	180°C	35-40mins.
Tartlets	190°C	4 *	180°C	15-20mins. according to size.
Puff Pastry	210°C	2,3 or 4 *	200°C	20-40mins. according to size.

BREAD

	210°C	2 & 4 *	200°C	20-30mins.
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MERINGUES

	110°C	3 *	100°C	2-2½hrs
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PUDDINGS

Baked Egg Custard	160°C	3	150°C	45mins.-1hr.
Baked sponge pudding	190°C	3	180°C	40-45mins.
Milk pudding	140-150°C	3	150°C	2-3hrs.

* use the drop shelf in position 2 for the Conventional Oven

This is intended as a guide only

Cleaning your cooker

Essential information

Before thorough cleaning isolate the electricity supply. Remember to switch on the electricity supply before use.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results. Recommended cleaning materials are shown in the table at the end of this section.

If you want to move your cooker for cleaning, see the section called 'Moving your cooker'.

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

For cleaning materials see the 'Cleaning Table' at the end of this section.

Hob

It's very easy to clean the Hob with a recommended cleaner.

CAUTION — Do not use abrasive cleaners or pads, oven aerosols or pads or stain removers on the surface.

Daily care

First of all, be sure that all heat indicator lights are off and the cooking surface is cool. Apply a small dab, about the size of a 10p piece, of ceramic cooking cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cleaning cream on the cooking surface as if you were cleaning a window. As a final step, wipe the cooking surface with a clean, dry paper towel.

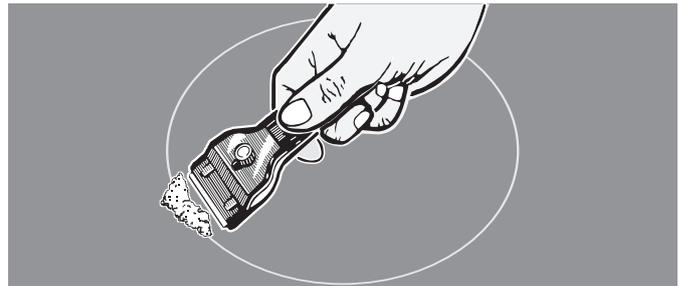
Cleaning for spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit is completely cooled down and follow the instructions below ("Cleaning for burned-on spills"). If you accidentally melt anything on the cooking or if you spill foods with a high sugar content (preserves, tomato sauce, etc.), REMOVE the spill IMMEDIATELY with a razor scraper, while the unit is still hot. IMPORTANT: Use an oven glove to protect your hand from potential burns. Scrape the major spill or melted material from the cooking zone

and push into a cold area. Then, turn the unit "OFF" and allow to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, use the daily care procedure as outlined above.

Cleaning for burned-on spills

Be sure that the heat indicator lights are off and the hob is cool. Remove excess burned-on substance with a single-edged razor scraper. Hold the scraper at approximately a 30° angle to the surface and scrape off the burned-on matter as you would scrape paint off of a window.



IMPORTANT: Take care when using a sharp scraper.

When you have removed as much as possible with the scraper clean using the daily care procedure as described above.

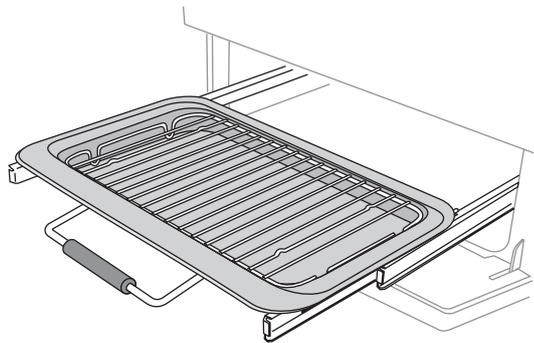
To remove metal rub-off

Sliding pans on the hob - especially aluminium or copper pans can leave marks on the surface. These marks often appear like scratches, but can be easily removed using the procedure described above for cleaning spills. If the rub-off marks are especially stubborn, use the cleaning cream together with the razor scraper, using the technique described above.

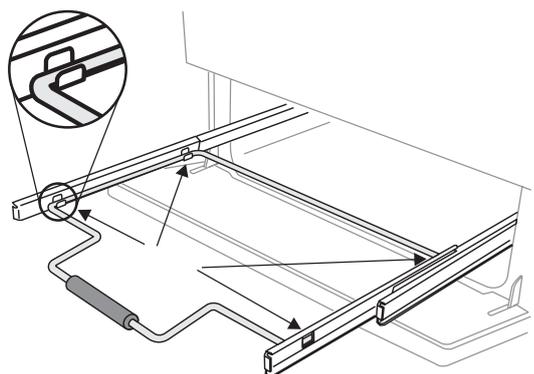
Grill

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 in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush. Alternatively the grill pan can be washed in a dish washer.

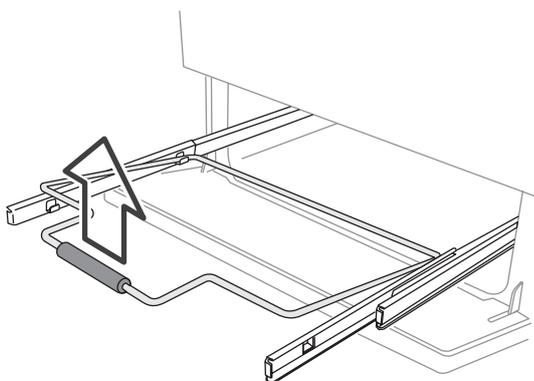
To remove the grill pan support frame, pull the grill pan forward.



Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side.



For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips.



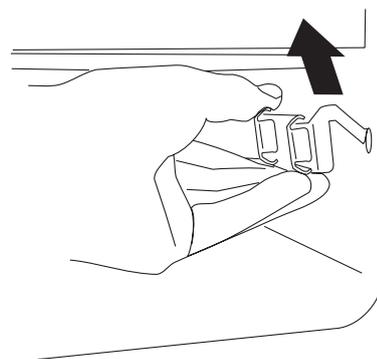
For safety, push the side rails back into the grill chamber.

The side rails can be removed to make cleaning the grill chamber easier by unhooking them from the grill chamber sides.

Slides can be wiped clean with soft cloth and mild detergent.

Do not use any abrasive substance.

DO NOT put the side runners in a dishwasher



When you have finished, hook the side rails back onto the sides of the chamber. To refit the frame pull the side rails forward and for each side in turn support the side rail and press the frame down into the side rails. Replace the grill pan.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use a liquid detergent e.g. Domestos Multi Surface Cleaner.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Main Ovens

The main ovens have removable panels that 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.

Don't use steel wool (Brillo) or any other materials that will scratch the surface. Don't use oven cleaning pads.

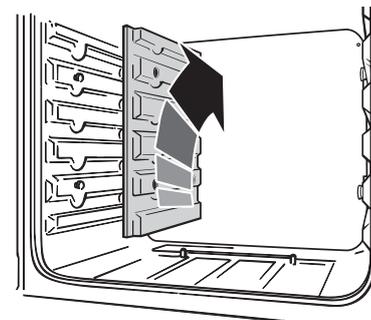
Removing the Main Oven Linings

Some of the lining panels can be removed for cleaning and for cleaning behind. Remove the shelves first.

The side panels of either oven can be removed.

Each side of the oven is fixed with four fixing screws. You don't have to remove the screws to remove the oven linings. Lift each side panel upwards and they will slide off the screws. Then pull them forwards.

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



Cleaning Table

Hobplate

Part	Finish	Recommended Cleaning Method
Ceramic Hob	Glass with anodised aluminium surround.	Remove any dried baked on food deposits with a ceramic hob scraper from the glass, available from electrical retailers i.e. Curry's. Clean with HobBrite <i>Homecare Products</i> or Easy-Do Hobcare Ceramic and Halogen Hob Cleaner and Conditioner <i>Easy-Do Products Ltd</i> (Curry's) and polish with a soft cloth. Do not use cleaners intended for the ceramic hob on the hob surround. Only use hot soapy water and a soft cloth on the surround.

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 (Comet) or Vileda Microfibre Plus All Purpose Cloth <i>Freudenberg Household Products LP</i> (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	Plastic/ Chrome	Warm soapy water, soft cloth.
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 MANUFACTURERS 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.	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 (Brillo). Dishwasher.

Cleaners listed are available from Supermarkets or electrical retailers as stated. Cleaner manufacturer in Italics

For enameled 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 www.ive.org.uk or telephone 01543 450596..

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

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

Troubleshooting

A crack has appeared in the Hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. Don't use the cooker until after the repair. See the Customer care leaflet for how to contact a service person.

My Hob is scratched

Have you used the correct cleaning methods?

Pots and pans with rough bottoms, or coarse particles (salt or sand) between the pan and the surface of the hob may cause scratches.

Use the recommended cleaning methods. Make sure pan bottoms are smooth and clean. Tiny scratches are not removable but will become less visible in time as a result of cleaning.

Metal markings on the Hob

Do not slide aluminium or copper pans across the surface. Marks from aluminium and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) 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.

The oven fan is noisy

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

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section of the Easy Guide for a full list of recommended cleaning materials. We do not recommend Mr. Muscle, as it contains chemicals that may damage the surfaces of your cooker.

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. Don't leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

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 organisations will charge for their call outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Current Operated Earth Leakage Breakers

Where the cooker installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping. In these instances the cooker circuit may need to be protected by fitting 100mA device. This work should be carried out by a qualified electrician.

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 page 13. 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. Try cooking at a higher temperature setting.

The oven is not cooking evenly

Do not use a tin or baking tray larger than 340mm x 340mm.

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, make sure 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 when turned on manually

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? Is the clock flashing 0.00? If so set it to the correct time of day. Has the Timer been set to AUTO by mistake? If AUTO is showing on the clock display, press the 'cook period' button and reduce any set cooking time showing to 0.00, with the (+) and (-) buttons. Press the  button twice. If this does not solve the problem contact a service person.

Is the key symbol (Ⓘ) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

Oven not coming on when automatic cooking

Timer set correctly but oven knob left OFF by mistake?

Is the key symbol (🔑) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

Oven temperature getting hotter as the cooker gets older

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

Grill not cooking properly

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?

The oven light is not working

The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for an Edison screw fitting 15w 240v lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C. See the Customer Care leaflet for spares by mail order.

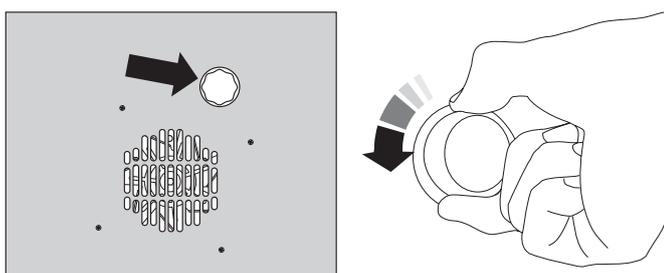
Open the oven door and remove the Handyrack (if fitted) and oven shelves.

Turn off the power supply.

Unscrew the bulb cover by turning anticlockwise. Unscrew the old bulb. Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning anticlockwise. It may be very stiff.



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

Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

General Safety Instructions

The cooker must be installed by a qualified electrician in accordance with the installation instructions. It should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Mark it for easy reference. Always allow the cooker to cool and then switch off at the mains and before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

All parts of the cooker become hot with use and will retain heat even after you have stopped cooking.

Take care when touching the hob especially the marked cooking areas. The glass surface of the hob will retain heat after the controls have been turned off. To minimize the possibility of burns, always be certain that the hob controls are in the OFF position and that the entire glass surface is cool before attempting to clean the hob.

Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the cooker with wet hands.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Always turn the surface unit controls off before removing the pans.

Don't place utensils on the hob surface when it is in use. They may become hot and could cause burns.

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

Do not use unstable saucepans and position the handles away from the edge of the hotplate.

Babies, toddlers and young children should not be allowed near the cooker at any time. They should never be allowed to sit or stand on any part of the appliance. Teach them not to play with controls or any other part of the cooker.

Never store anything of interest to children in cabinets above a cooker - children climbing on the cooker to reach them could be seriously injured.

Clean only parts listed in this guide.

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.

We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see 'Cleaning your cooker'. When the hob is cool, use only the recommended cleaning cream to clean the hob.

To avoid possible damage to the cooking surface, do not apply the cleaning cream to the glass surface when it is hot. Read and follow all instructions and warnings on the cleaning cream labels. After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

Avoid heating an empty pan. Doing so may damage the hob and the pan.

Always keep combustible wall coverings or curtains etc. a safe distance away from your cooker.

Do not place or store items on top of the glass hob surface when it is not in use.

Do not spray aerosols in the vicinity of the cooker while it is in on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. 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.

Never leave the hob unattended at high heat settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

Never wear loose-fitting or hanging clothes while using the appliance. Be careful when reaching for items stored in cabinets over the hob. Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat 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.

When the grill is on, 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.

When using an electrical appliance near the hob, be sure that the cord of the appliance does not come into contact with the surface area.

If you find a crack in the hob surface immediately disconnect the appliance from the supply and arrange for its repair.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hob cooking; others may break because of the sudden change in temperature.

Use proper pan size-select pans having flat bottoms large enough to cover the surface unit's heating area. The use of undersized pans will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of pans to surface unit will also improve efficiency.

Do not allow anyone to climb, stand or hang on any part of the cooker.

Do not use aluminium foil to cover shelves, linings or the oven roof.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when fitted.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The cooker is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this cooker should not be altered.

This appliance is heavy, take care when moving it.

When the cooker is not in use ensure that the control knobs are in the off position.

Do not slide pans across the hob because this can scratch the glass - the glass is scratch resistant, not

scratch proof. Sharp instruments, rings or other jewellery and rivets on clothing could scratch the hob surface.

Do not use the surface as a cutting board.

Don't store heavy items above the hob. If they drop on the hob, they could cause damage.

Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

If your customer has a problem relating to your installation they will be able to contact you easily.

Thank you

Installer's Name

Installer's Company

Installer's Telephone number

Regulations

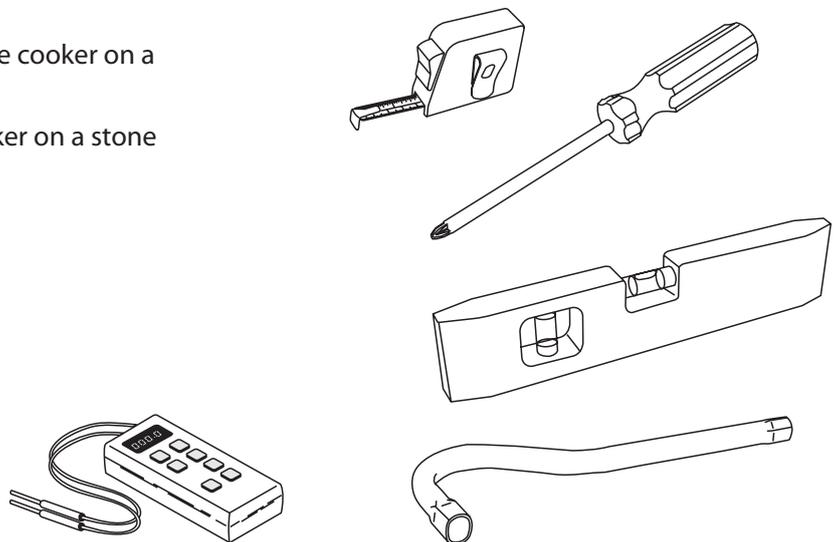
This appliance must be installed by a qualified electrician to comply with the relevant regulations and also the local electricity supply company requirements.

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

- ▶ **Multimeter (for electrical checks)**
- ▶ **Cooker levelling tool (provided in pack)**

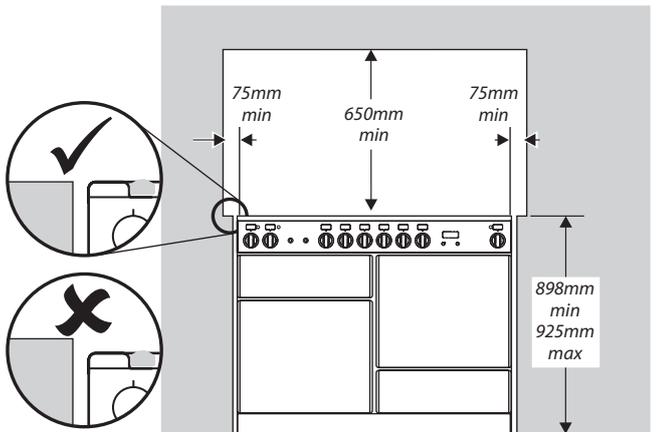
You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Rawlplugs (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



Positioning the Cooker

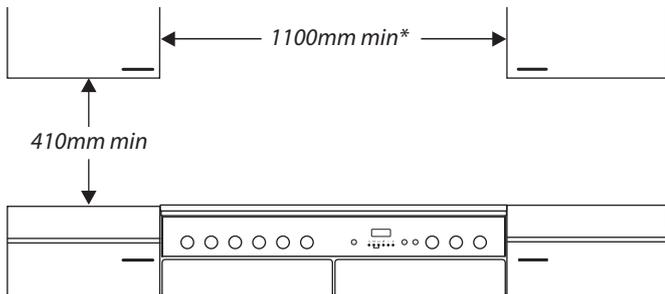
The diagrams below show the minimum recommended distance from the cooker to nearby surfaces.



The hob should be level with, or above, any adjacent work surface. Above hob level a gap of 75mm should be left between each side of the cooker and any adjacent vertical surface.

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

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



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

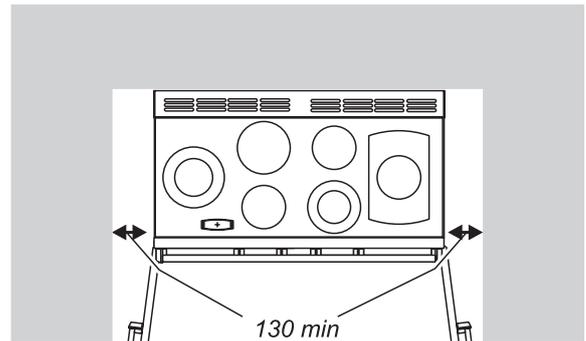
Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

For safety reasons curtains must not be fitted immediately behind the cooker.

We recommend a gap of 1110mm between units to allow for moving the cooker. If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side. Do not box the cooker in; it must still be possible to move the cooker in and out for cleaning and servicing. The cooker should not be placed on a base.

Checking the parts

3 pan supports	
Grill pan and trivet	3 flat oven shelves and 1 drop shelf
Handyrack	Meat tin
inner and outer plinths	Levelling tool



Plan view
A clearance of 130mm each side is required to allow for oven door opening.

Unpacking the Cooker

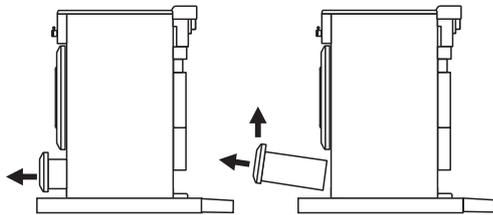
Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging). Cut the banding straps and lift the cardboard box off the cooker, LEAVING THE COOKER STANDING ON THE BASE PACKAGING. See the loose unpacking sheet.

Moving the Cooker

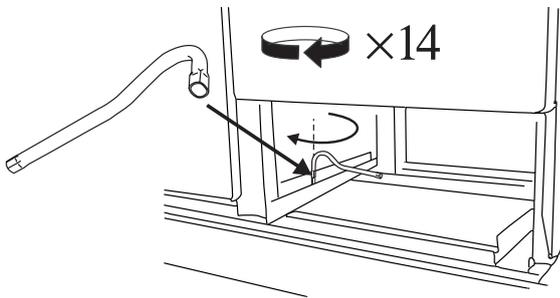
The cooker is very heavy. Take great care.

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

Pull the warmer drawer out to its furthest point.
Lift it up and out.



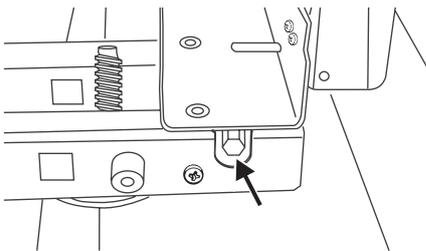
Fit the levelling tool on the rectangular adjuster as shown below.



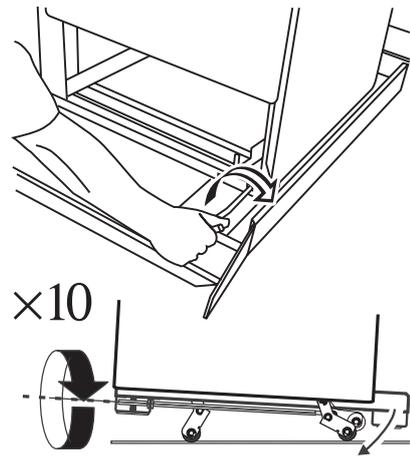
LOWER THE FRONT ROLLER by doing 14 complete (360°) turns clockwise. (This means turning and removing the levelling tool 56 times).

Now LOWER THE TWO REAR ROLLERS.

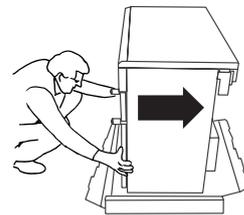
First fit the levelling tool on the hexagonal adjusting nut as shown below.



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



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



Carefully push the cooker backwards close to its final position leaving just enough space to get behind it. Take care not to damage the power cable.

Do not use the door handles or control knobs to manoeuvre the cooker. Remove the pack base tray.

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 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.

Adjust the height of the front roller to level the cooker. Turn clockwise to raise the cooker and anticlockwise to lower.

When you are satisfied with the height and level raise the front of the cooker by one turn of the front roller adjuster. Screw down the front feet to meet the floor. Screw the front roller adjuster anticlockwise to raise the front roller so that the front of the cooker is supported on the feet, **not** the front roller, to prevent accidental movement of the cooker.

Leave the levelling tool on the adjuster with the handle of the tool facing the rear of the cooker, so that the customer can use it if they wish to move the cooker.

Replace the drawer by locating on side runners and push in.

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant regulations and also the local electricity supply company requirements.

Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the lower right hand cooker upright (remove storage drawer). The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3mm.

WARNING: THIS APPLIANCE MUST BE EARTHED

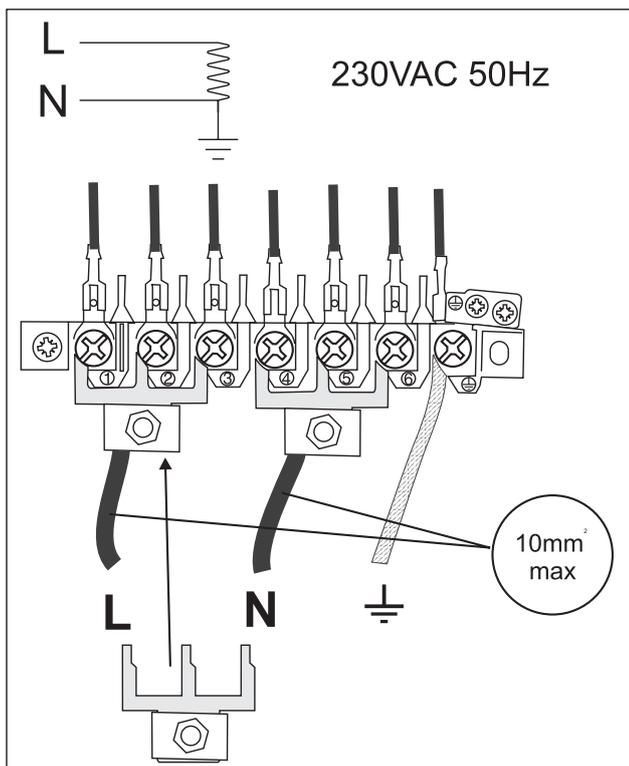
The appliance must be connected to an efficient earthing circuit. If the electricity network is not equipped with an earth connection, then it must be installed separately in compliance with local regulations. Earthing is a safety measure required by law, and must be performed with particular care by a qualified technician, who must also check that the electricity supply characteristics are correct.

The cable size used should be suitable for the appliance load and in accordance with local regulations. Please note the maximum cable sizes are 6mm² for the screw terminals and 10mm² for the 3 pronged links.

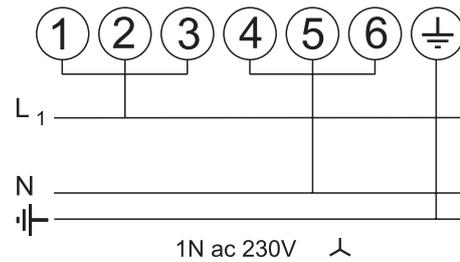
Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (see fig.).

Check that the links are correctly fitted and that the terminal screws are tight.

Secure the mains cable using the cable clamp.



This shows the single-phase connection.

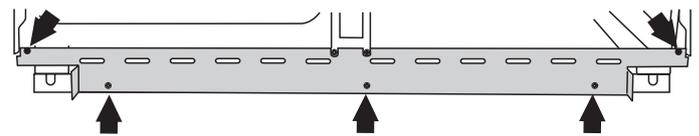


Current Operated Earth Leakage Breakers

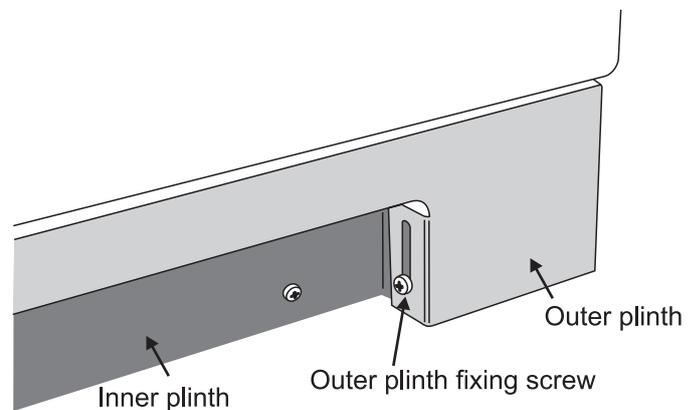
Where the installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping. In these instances the cooker circuit may need to be protected by fitting 100mA device. This work should be carried out by a qualified electrician.

Fitting the plinth

Fit the inner plinth to the bottom front of the cooker using the 5 screws provided.



Fit the outer plinth (2 screws 1 each end) to the inner plinth. The height of the outer plinth can be adjusted by sliding it up or down via the slotted hole.



Oven Light

Press the oven light switch and check that the light is working.

NB The oven light bulb is not included in the guarantee

Hobplate

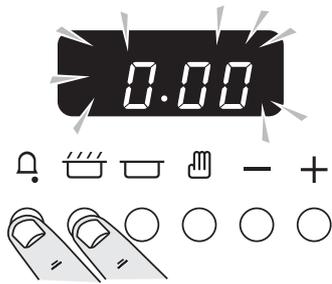
Turn on each plate in turn and check that it heats up.

Grill

Open the grill compartment door. Turn on the grill control and check that the grill heats up.

Oven check

The clock must be set to the time of day before the ovens will work.



Press and hold as shown.

At the same time, press - or + until the correct time shows.

Don't forget it's a 24 hour clock.

If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

Turn on the oven and check that the oven fan starts to turn and that the oven starts to heat up. Turn off the oven.

Customer care

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

Thank you.

Servicing

Disconnect the cooker from the electricity supply before commencing servicing, particularly before removing any of the following: control panel, side panels, ceramic hob, or any of the electrical components or cover boxes.

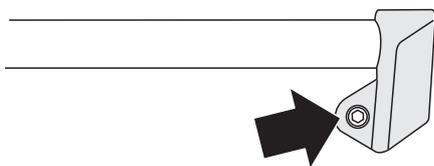
Prior to reconnection, check that the appliance is electrically safe.

1. To Remove the Control Panel

Disconnect from electricity supply.

Pull off all the control knobs.

Open the grill and right hand oven doors and remove the 3 fixing screws underneath the control panel.



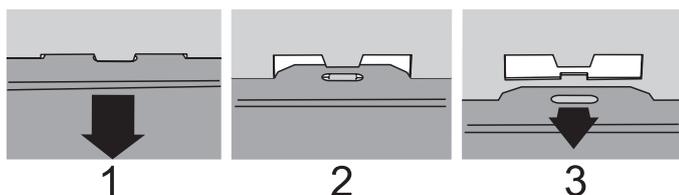
Remove the handrail by removing the 2 end bracket fixing screws.



Remove the 2 cross-headed screws that were hidden by the handrail end brackets.

The control panel should drop down slightly. It is held at the top by two holes in the top edge one at each end that locate on tags on the inner panel.

Clear the holes from the inner panel and pull the control panel forward.



Disconnect the wiring from the rear.

Reassemble in reverse order. When replacing leads refer to the wiring diagram. Check operation of timer.

2. To Remove a Side Panel

Disconnect from electricity supply.

Remove the control panel (see section 1). Pull the cooker forward. Remove the four retaining screws for each panel (one at the front base, one on the top, and two at the rear).

Reassemble in reverse order.

3. To Lift up the Ceramic Hob

Disconnect from electricity supply.

Pull the cooker forward. Unscrew the two screws which are located at the rear of either side of the cooker underneath the grill trim. Push the hob backwards to release the front catchment bracket. Lift the hob.

Hold the hob in place using the rod attached to the underside of the hob, by locating the loose end into the central hole in the top of the inner control panel.

Caution

The ceramic hob material is much more sensitive to scratches on the underside than the top.

Take care not to touch or scratch the underside of the ceramic as this will weaken the material and cause the top to shatter.

4. To replace a Hob Element

Disconnect from electricity supply.

Lift up ceramic hob see 3. The elements are now accessible. Note the wire connection positions and element orientation for re-assembly. Disconnect wires, unscrew centre screw and carefully remove element with spring. Unscrew the two screws to remove the spring. Re-assemble in reverse order, using the same screws. Note: Orientation of element is important. Use the numbers on the back of the element to ensure correct relocation of spring.

5. To Replace the Light Switch

Disconnect from electricity supply.

Remove the control panel (see section 1).

NB. The old switch may be destroyed during removal.

Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. The switch bezel can then be removed by folding back its locking wings and pushing forward. Fit the new bezel to the control panel by first lining up the raised key on its body with the cutout in the control panel and pushing it in from the front.

Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

Replace the Control Panel in reverse order and test for correct operation.

6. To Remove the Electronic Timer

Disconnect from electricity supply.

Remove the control panel (see section 1). Pull off the timer control button(s).

Remove the timer/mounting bracket assembly from the control panel by removing the fixing screws.

Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, at the same time pulling the unit forward.

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

Reassemble in reverse order. When replacing the leads, refer to the wiring diagram in this manual. Check the operation of the timer.

7. To Replace a Thermostat

Disconnect from the electricity supply.

Remove control panel (see section 1) and lift hob (see section 3). Open the oven door. Remove the oven furniture and slide out the oven roof liner if fitted.

For the RH oven, remove the thermostat phial cover (two screws). Unclip the thermostat phial from the clips in the oven back.

For the LH oven, pull cooker forward to gain access to the cover box at the rear of the cooker. Remove the four screws securing the cover and lift clear.

Feed the thermostat capillary out of the oven.

Disconnect the wiring from the thermostat. Remove two screws holding thermostat to mounting panel. Fit new thermostat and reassemble in reverse order. Ensure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Check the operation of the thermostat.

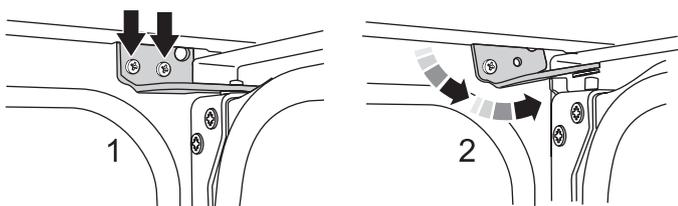
8. To Replace the Grill Controller

Disconnect from electricity supply.

Remove the control panel and lift up the hob (see sections 1 and 3). Disconnect the wiring from the controller. Remove the two screws holding the controller to the mounting panel. Fit the new controller and reassemble in reverse order. Check for correct operation.

9. To Replace an Oven Door

Open the oven door. Support the door and remove the two screws securing the upper hinge and gasket to the cooker front. Remove the door from the lower hinge by lifting slightly and moving outwards



The door is heavy, so take care.

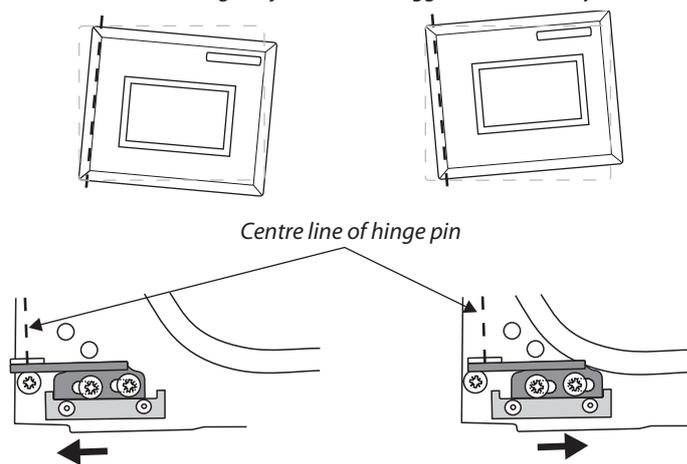
Reassemble in reverse order.

10. To Adjust an Oven Door Angle

The bottom hinge of either oven door can be adjusted to alter the angle of the door. 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.

Retighten the hinge screws.

Effect of hinge adjustment – exaggerated for clarity

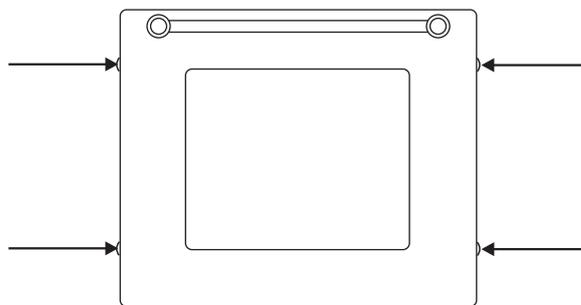


Oven door omitted for clarity

11. To Replace an Oven Door Outer Panel

Move the cooker forward to gain access to the sides.

Open the oven door slightly and remove the front panel fixing screws from the door sides (two each side).



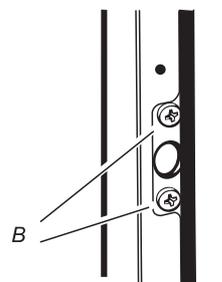
Carefully lift off the outer door panel.

Remove the door handle from the panel by unscrewing the two retaining nuts. Fit the door handle to the new panel.

Fit the panel to the door. Reassemble in reverse order.

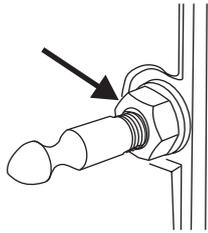
12. To Change the Oven Door Latch

Remove the outer door panel - see section 13. Remove screws 'B' that hold the latch assembly to the inner door panel. Fit the new catch and reassemble in reverse order. Verify the door operation.



13. To Adjust an Oven Door Catch Keep

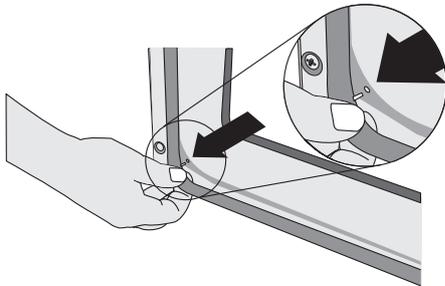
Open the oven door, and slacken off the locknut at the base of the keep:



Screw in or out as required until the required fit is obtained. Retighten the locking nut.

14. To Replace an Oven Door Seal

Open the oven door. The seal has small hooks which hold it in place by locating into holes in the rear door face on the main oven and oven front face on tall oven. At the corner, pull theseal diagonally away from the door centre until the hook is released. Proceed to the next hook and release it in a similar way, and so on.



When fitting the new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed around the door, snapping in each hook in turn. You can use force if the hooks are stiff, as the old seal will be discarded.

Carefully lift away the inner back. Reassemble in reverse order making sure that the four screws and washers are fully tightened.

15. To Remove Grill Door

Remove the control panel (see section 1). Remove the left hand side panel (see section 2). Remove the centre cover strip (5 screws, 2 top, 2 bottom, 1 in middle). Remove the two countersunk screws (1 each side) securing the grill hinge arms to the front of the grill chamber.

NOTE: The arms are spring tensioned. Carefully remove the grill door. Retain the gaskets.

Reassemble in reverse order ensuring that the gasket is fitted between the hinge arm and the front of the grill chamber.

16. To Remove an Oven Element Thermal Cut-Out

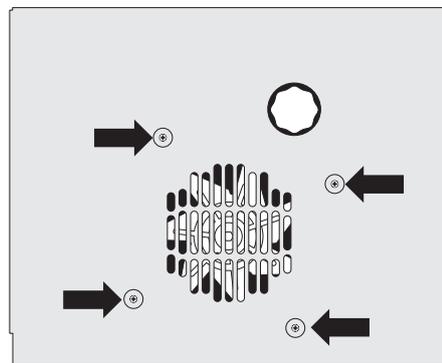
Disconnect from electricity supply.

Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cutout is located on the earth plate beside the oven element connections. Disconnect the cutout wiring. Undo the fixings that secure the cutout to the earth plate and remove. Fit the replacement control and re-assemble in reverse order.

17. To Remove Oven Inner Back

Disconnect from electricity supply.

Open door and remove shelves. Remove screws and washers, four on the left over as shown in the diagram and two on the right oven and securing the inner back of the oven.

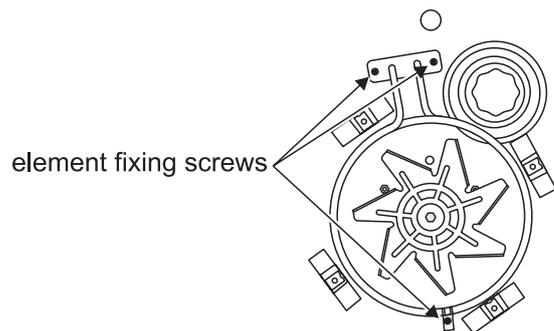


Carefully lift away the inner back. Reassemble in reverse order making sure that the screws and washers are fully tightened.

18. To Remove the Fan Oven Element

Disconnect from electricity supply.

Remove the oven inner back - see section 17.



Remove the two screws from the top of the element and the one from the bottom of the element inside the oven. Lift the element out carefully, disconnecting the terminals connected to the element (noting their positions). If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

Fit the new element and reassemble in reverse order. Check the operation of the oven.

19. To Remove Oven Fan

Disconnect from electricity supply.

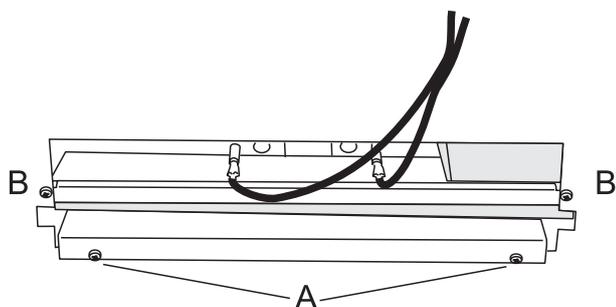
Pull the cooker forward to gain access to the rear. Remove the screws securing the electric cover to the back sheet and remove the cover. Disconnect the three terminals connected to the fan noting their position. Remove the oven inner back (see 17). Hold the fan blade and remove the centre nut (left hand thread) two brass washers, fan blade and Circlip. Unscrew the fan retaining nuts and washers (three off each) and lift the fan away from the rear of the cooker. Fit the new fan and reassemble in reverse order. Check the operation of the oven.

20. To Remove the LH Oven Bottom and Top Elements

Disconnect from the electricity supply.

Bottom Element

Pull the cooker forward to access the cover boxes at the rear of the unit. Remove the fixings that secure the cover and lift it clear.



Remove the 2 screws 'A' and allow the plate to drop down. Remove the 2 screws B, lower the upper plate and remove through the slot in the cooker back. Undo the terminal connections, noting their positions.

Remove the element fixings and withdraw element. Replace the element and re-assemble parts in reverse order.

Top Element

Open the LH oven door and undo the fixings that secure the heat shield. Remove the top element bracket fixings and withdraw element. Replace the element and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

21. To Remove Grill Element

Disconnect from electricity supply.

Remove grill pan from inside the grill compartment, remove the enamelled front shield from the grill roof, by undoing the two screws and washers.

Remove the two screws and washers securing the grill element front support. Remove the screws from the grill element.

Lift the element out carefully, disconnecting the leads from the element terminals (noting their position). If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

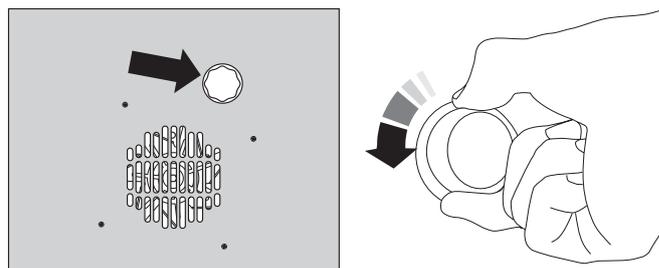
Fit the new element and reassemble in reverse order. Check the operation of the grill.

22. To Change Oven Light Bulb.

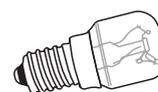
Disconnect from electricity supply.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning anticlockwise. It may be very stiff.



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



Fit an Edison screw fitting 15W 240V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C.

Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

Technical Data

INSTALLER: Please leave these instructions with the User.

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

Country of Destination: GB/IE

Dimensions

Overall height	minimum 900mm	maximum 925mm
Overall width	1100mm See 'Positioning of Cooker'	
Overall depth	648mm	
Space for fixing	See 'Positioning of Cooker'	
Minimum space above hotplate	650mm	

Connections	Electric
	220 - 240V 50Hz

Ratings

Total Load At 230V 50Hz 17.3kW (approximate total including oven lights, oven fan etc.)

Hob	
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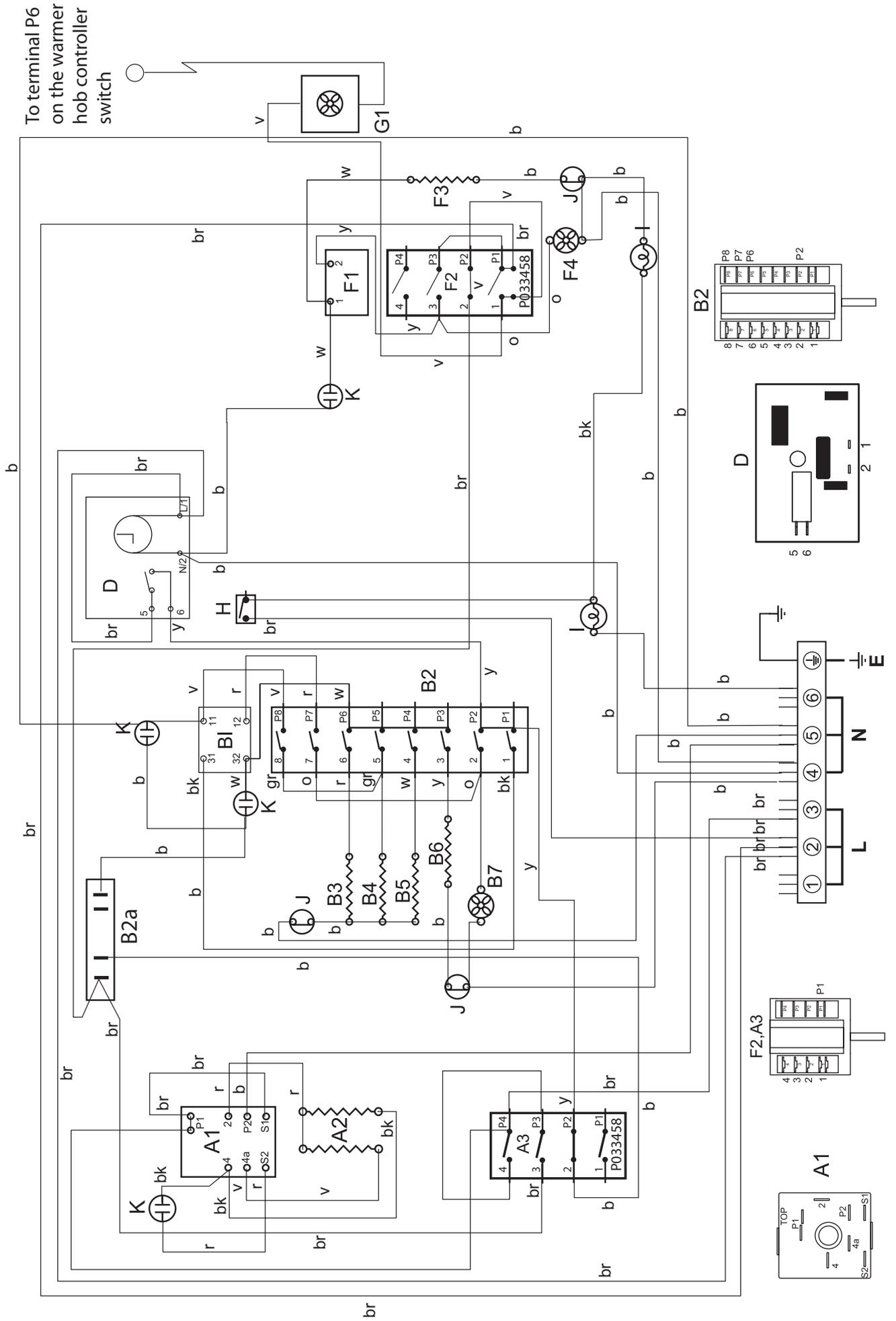
Ovens	Multifunction	Forced air convection
Energy efficiency class : on a scale of A (more efficient) to G (less efficient)	B	A
Energy consumption based on standard load	0.90 kWh	0.85 kWh
Usable volume (litres)	62	67
Size	Medium	Large
Time to cook standard load	41 minutes	38 minutes
Baking area	1400 cm ²	1400 cm ²

Grill	2.3 kW
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Circuit Diagram - Ovens

Connection shown in circuit diagram is for single phase. Ratings are for 230V 50Hz

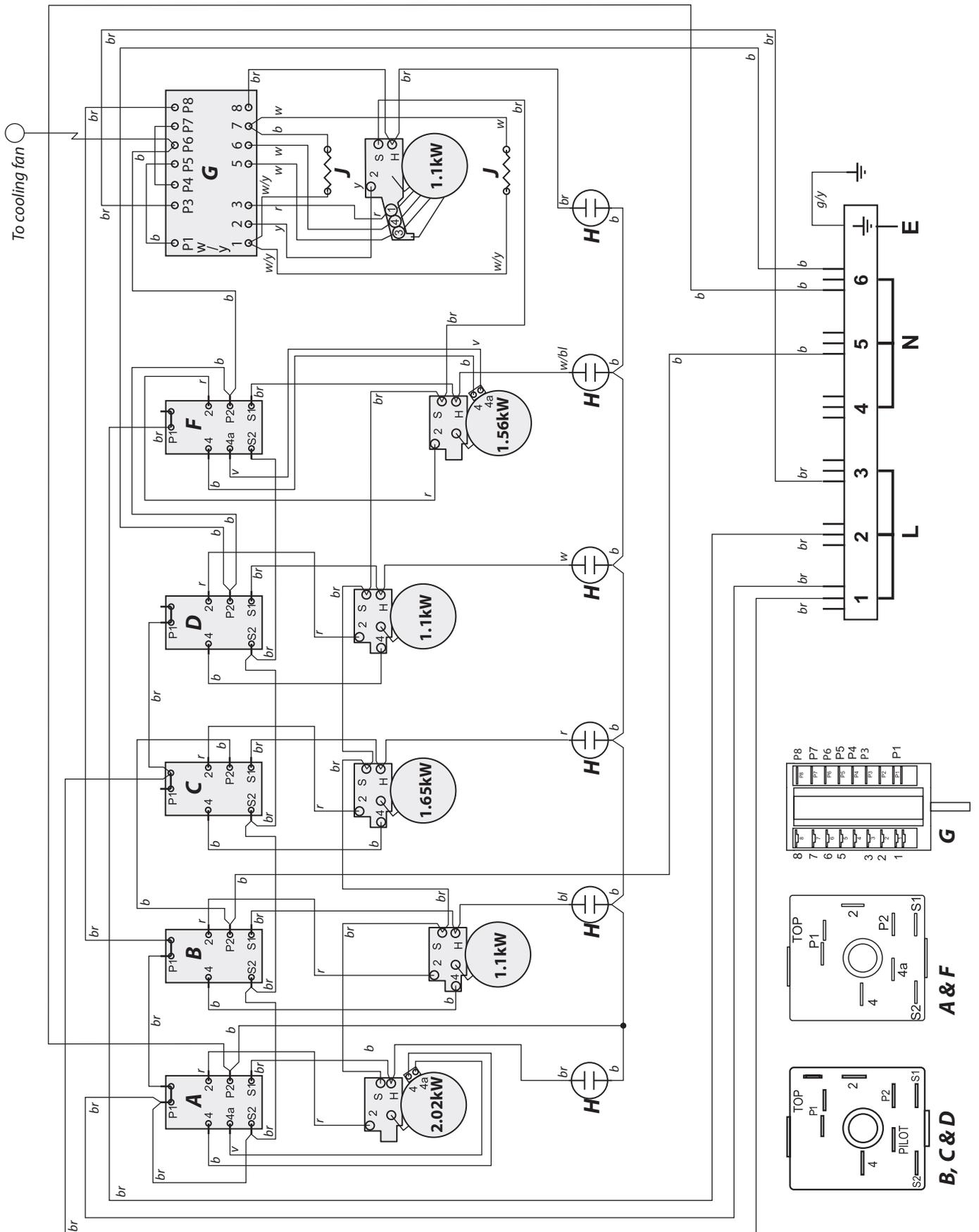
Code	Item	Code	Colour
A1	Grill energy regulator	b	Blue
A2	Grill elements	bl	Black
A3	Grill Front switch	br	Brown
B1	Left hand Multi function oven thermostat	o	Orange
B2	Multi function oven function control	r	Red
B2a	Left hand Multi function oven thermostat frt.switch	v	Violet
B3	Multi function oven base element	w	White
B4	Multi function oven top element (outer pair)	y	Yellow
B5	Multi function oven browning element (inner pair)		
B6	Multi function oven fan element		
B7	Multi function oven fan		
D	Clock		
E	Earth		
F1	Right hand oven thermostat		
F2	Right hand oven switch block		
F3	Right hand fan oven element		
F4	Right hand oven fan		
G1	Cooling Fan		
H	Oven light switch		
I	Oven light		
J	Cut-out		
K	Neon		



Circuit Diagram - Hob

Connection shown in circuit diagram is for single phase. Ratings are for 230V 50Hz

Code	Item	Code	Colour
A	Left hand end dual circuit hob energy regulator	b	Blue
B	Left hand rear hob energy regulator	bl	Black
C	Left hand front hob energy regulator	br	Brown
D	Right hand rear hob energy regulator	o	Orange
E	Earth terminal	r	Red
F	Right hand front hob dual energy regulator	v	Violet
G	Right hand warmer hob controller	w	White
H	Hob indicator neon	y	Yellow
J	Warmer		



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