



USER GUIDE & INSTALLATION INSTRUCTIONS

900S Dual Fuel

SLOW BAKED LEG OF LAMB



INGREDIENTS

- 2–3 large sprigs of rosemary
- 4 large garlic cloves cut in half lengthways
- 1.8 kg leg of lamb
- 8 good quality anchovy fillets, halved
- 100 ml olive oil
- 250 ml dry red wine
- Maldon salt and freshly ground black pepper

METHOD

1. Preheat the oven to 220 °C (for a conventional oven), 200 °C (for a fan oven) or gas mark 7.
2. Pull the small sprigs off the rosemary branches and set aside with the garlic.
2. Using the tip of a paring knife, make up to 20 well-spaced cuts into the flesh of the lamb, about 2.5 cm inch deep. Divide the rosemary sprigs, garlic and anchovies and push down into the cuts. Place the leg on a large roasting tin and pour over the oil, massaging it all over the joint. Season well with salt and pepper and pour the wine and 250 ml water into the tin.
3. Put into the oven and sear for 15 minutes, then turn the temperature right down to 130 °C (conventional oven), 110 °C (fan oven) or gas mark 1 and roast for 4–5 hours, basting every 30 minutes or so. Basting frequently helps to keep the meat moist and encourages the build up of a good glaze on the outside. Add more liquid (wine or water) if the tin looks dry – there should always be liquid in the tin throughout this cooking process.
4. The meat is ready when it starts to fall off the bone, at which point it should have a core temperature of 90 °C. Remove from the oven, transfer to a warmed carving dish, cover loosely with foil and leave to rest in a warm place for 30–45 minutes before carving.
5. Pour the juices from the tin into a tall hi-ball glass and allow to settle. Spoon the fat from the top of the glass. There should be enough sticky, reduced juices for an intense gravy hit – if not, pour the juices you have back into the roasting tin and put it over the heat, pour in a splash of water or wine and deglaze the tin scraping up all the sticky bits from the base. Boil fast until syrupy, taste and correct the seasoning.

RASPBERRY SOUFFLÉ



INGREDIENTS

- 400 g raspberries
- 1 tbsp lemon juice
- 100 g caster sugar
- 2 tsp crème de framboise
- 1 tsp cornflour
- 180 g egg whites (about 6)
- Pinch of cream of tartar or a squeeze of lemon juice
- Icing sugar for dusting

METHOD

1. For the soufflé, press the raspberries through a fine sieve to produce 180 g of purée. Put this into a heavy-bottomed pan, add the lemon juice and reduce down to a thick jam, stirring from time to time and being careful not to let it catch and burn.
2. Put 45 g of the sugar in a separate pan. Melt it and then boil until it becomes a thick syrup (121 °C on a sugar thermometer). To test without a thermometer, dip a teaspoon into the syrup and then dip quickly into cold water. You should be able to roll the cooling syrup into a ball between your fingers. Be careful as the syrup is extremely hot. When it has reached the right point, stir the hot syrup into the raspberry jam.
3. Mix the framboise and cornflour together and stir into the jam over the heat. Turn the jam into a small bowl, sprinkle the surface with icing sugar and cover with cling film.
4. Preheat the oven (not grill) to 180 °C shelf level 2 (conventional oven), 160 °C (fan oven) or gas mark 4 centre shelf.
5. Whisk the egg whites with the cream of tartar until you can form soft peaks, then fold in the remaining caster sugar. Lightly fold the whites into the jam, leaving thin traces of white visible in the mixture.
6. Spoon into four large buttered and sugared ramekins, place these on a baking tray and bake for 10 minutes.
7. Dust with icing sugar.

Contents

1. Before You Start...	1	6. Troubleshooting	15
Important!	1	7. Installation	17
Installation and Maintenance	1	Positioning the Cooker	19
Peculiar Smells	1	Moving the Cooker	20
If You Smell Gas	1	Gas Connection	22
Ventilation	1	Electrical Connection	23
Personal Safety	1	Final Checks and Fittings	24
Cooker Care	2	To fit the drawer	25
Cleaning	2	To remove the drawer	25
2. Overview	3	8. Circuit Diagram	26
Hotplate Burners	3	9. Technical Data	27
The Multifunction Oven	5	10. Warranty/After Sales Service	30
Energy Saving Feature	7	If You Have a Problem	30
Accessories	9	Notes	30
Oven Light	9	Out of Warranty	30
Storage	9	Spare Parts	30
3. Cooking Tips	10		
Cooking with a Multi-function Oven	10		
General Oven Tips	10		
4. Cooking Table	11		
5. Cleaning Your Cooker	12		
Daily Care	12		
Cleaning for Spills	12		
Hotplate Burners	12		
Stainless Steel Main Top	13		
Control Panel and Oven Doors	13		
Oven and Divider	13		
Cleaning Table	14		

1. Before You Start...

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

Important!

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

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

Installation and Maintenance

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

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

It is recommended that this appliance is serviced annually.

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

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

Peculiar Smells

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

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

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

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

If You Smell Gas

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

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

Ventilation

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

Personal Safety

⚠ DO NOT modify this appliance.

⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.

⚠ Danger of fire: DO NOT store items on the cooking surfaces.

⚠ To avoid overheating, DO NOT install the cooker behind a decorative door.

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

⚠ DO NOT use a steam cleaner on your cooker.

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

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

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

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

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

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

⚠ NEVER operate the cooker with wet hands.

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

⚠ DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.

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

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

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

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

⚠ WARNING!
Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

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

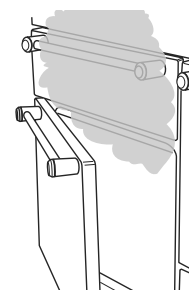
Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially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

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

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

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

Take care that no water seeps into the appliance.



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

⚠ The appliance is not intended to be operated by means of external timer or separated remote-control system.

Cooker Care

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

Cleaning

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

Clean only the parts listed in this guide.

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

2. Overview

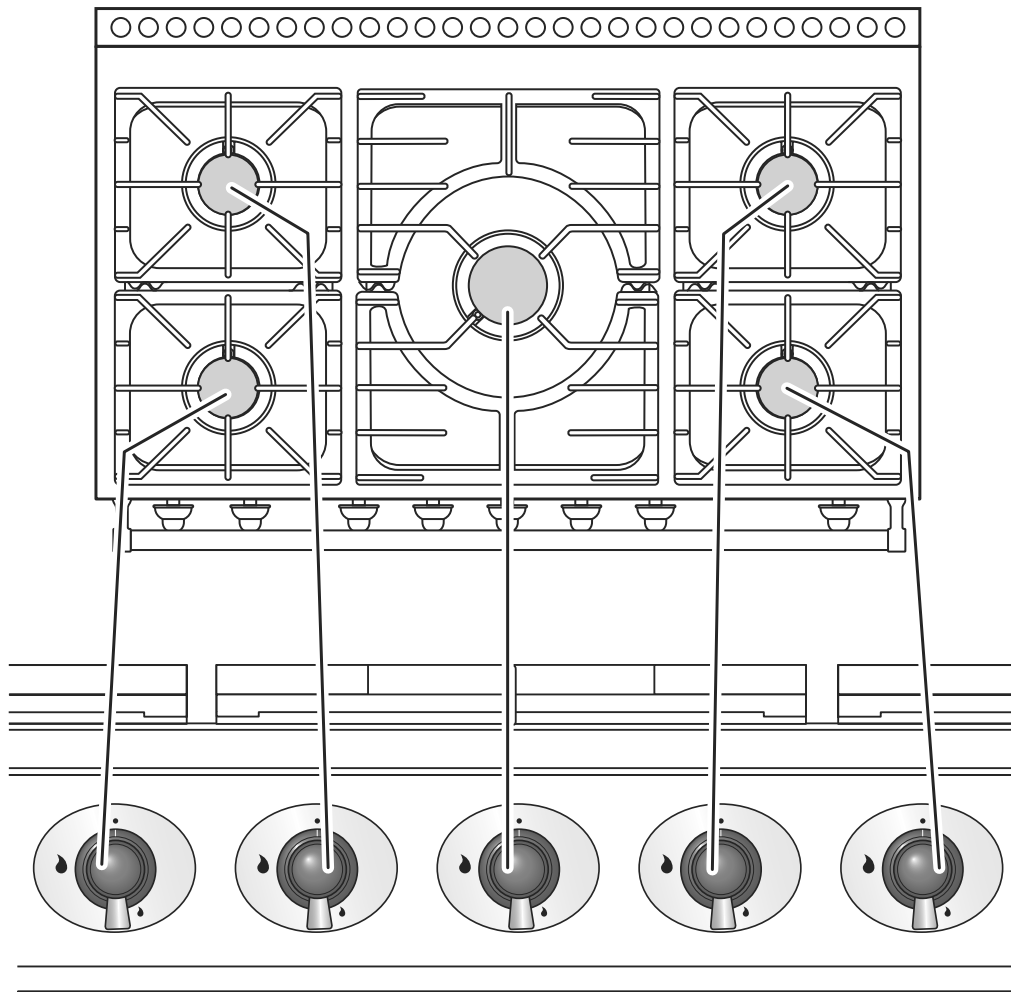


Fig. 2.1

Hotplate Burners

Before using the hotplate make sure all burners are in place and all the pan supports on the cooker are properly placed.

The drawing by each knob indicates which burner that knob controls (**Fig. 2.1**).

Each burner has a Flame Supervision Device (FSD) that stops the flow of gas if the flame goes out.

When a hotplate burner knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock could result.

To light a burner, push in and turn the associated control knob to the high position indicated by the 'large flame' symbol, (**Fig. 2.2**).

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for a few seconds (**Fig. 2.3**).

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

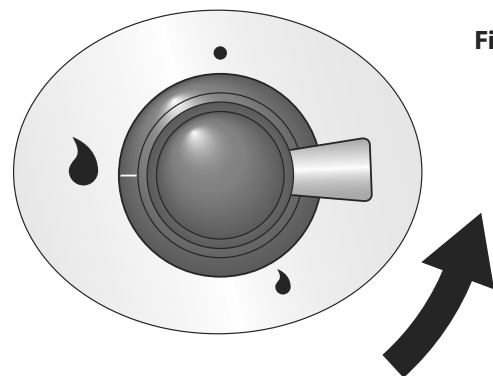


Fig. 2.2

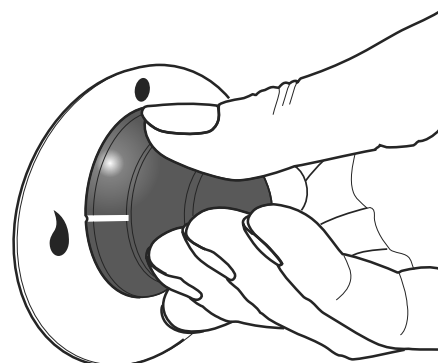
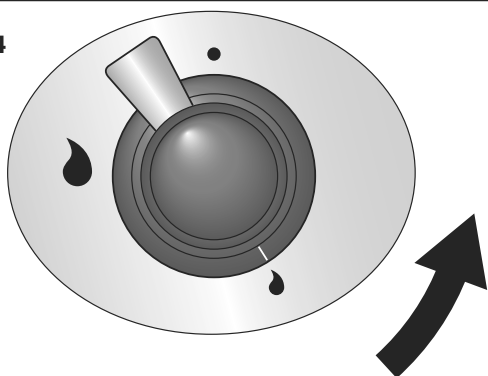


Fig. 2.3

Fig. 2.4



Adjust the flame height to suit by turning the knob. On this cooker the low position is beyond high, not between high and off. The 'small flame' marks the low setting (**Fig. 2.4**).

Make sure flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. Using a lid will help the contents boil more quickly (**Fig. 2.5**).

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 2.6**).

Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports (**Fig. 2.7**).

Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (**Fig. 2.8**).

The minimum pan diameter recommended is 160 mm for the outer burners and 260 mm for the centre burner.

DO NOT use cooking vessels that may overlap the edges of the hotplate.

Fig. 2.5

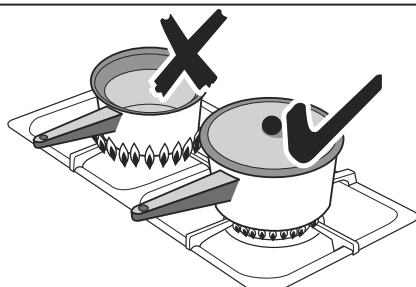


Fig. 2.6

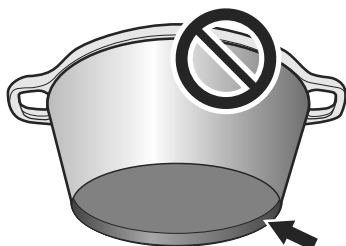


Fig. 2.7

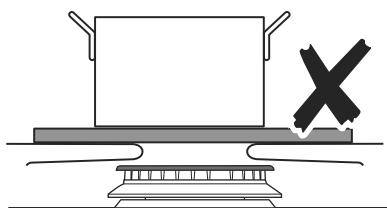
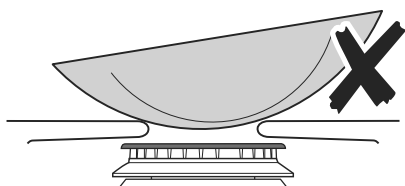


Fig. 2.8



The Multifunction Oven

As well as the oven fan and fan element, they are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base (Fig. 2.9). Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

The multifunction oven (Fig. 2.10) has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

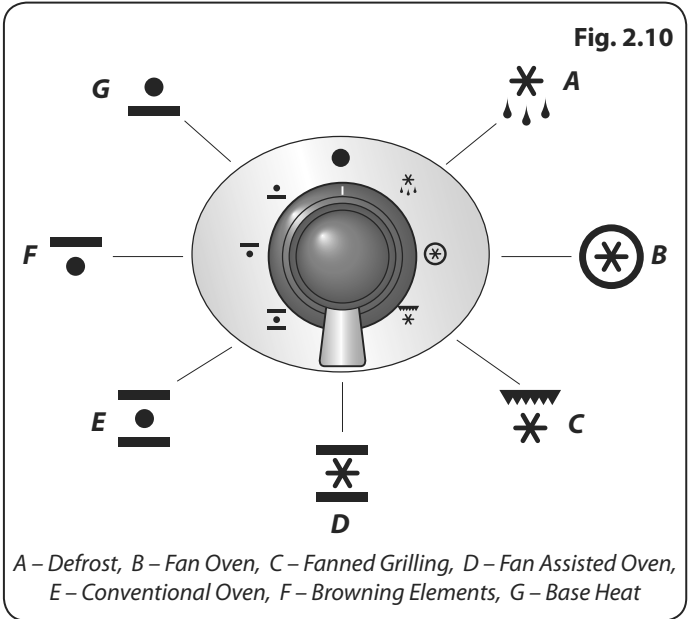
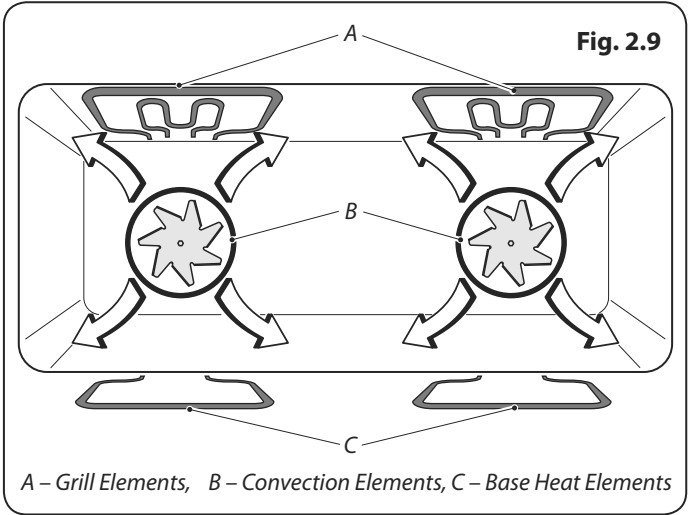
The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2.1 gives a summary of the multifunction modes.

The multifunction ovens have 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.

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



Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.1

Multifunction Oven Functions (Fig. 2.12)

Defrost



This function operates the fan(s) to circulate cold air only. Make sure the temperature control is at 0°C and that 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.

Make sure 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 several 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 preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling



This function operates the fan while 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 the pan provided. 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 while 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. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

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.

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

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, shepherds pie 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.

Energy Saving Feature

The oven has a divider feature (**Fig. 2.11**). With this in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods. When using the divider, condensation may appear in the left-hand oven. This is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.

⚠ WARNING!
Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

Removing the Divider

⚠ Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig. 2.12** and **Fig. 2.13**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.

⚠ DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.



WARNING!



Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

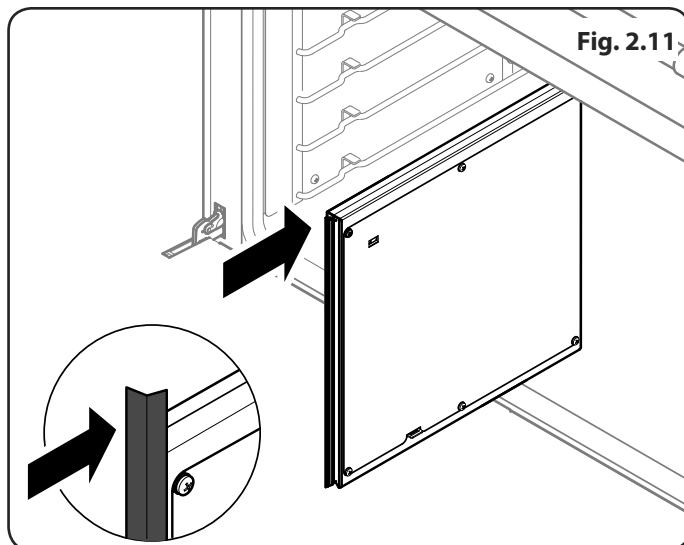


Fig. 2.11

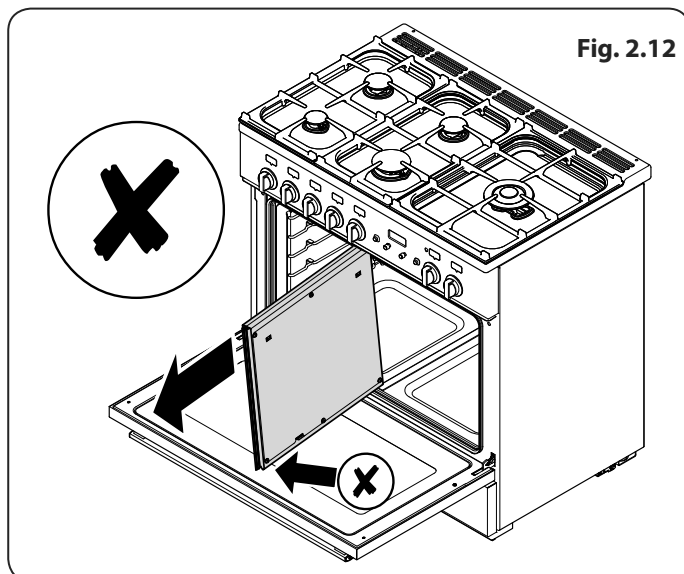


Fig. 2.12

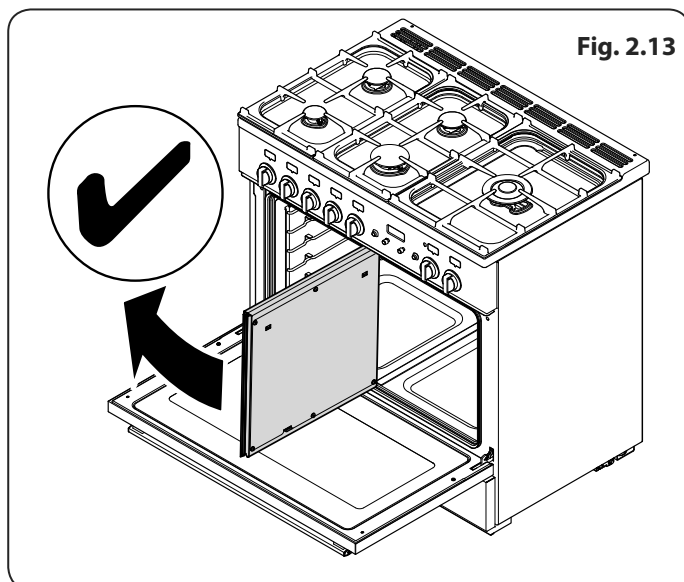


Fig. 2.13

Fig. 2.14

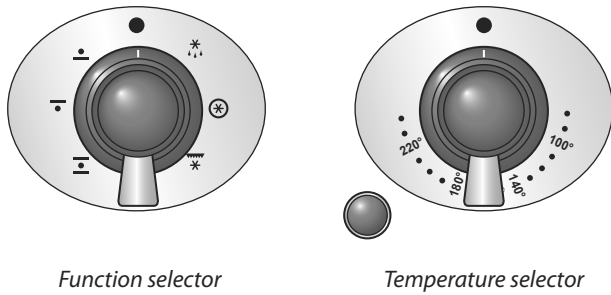


Fig. 2.15

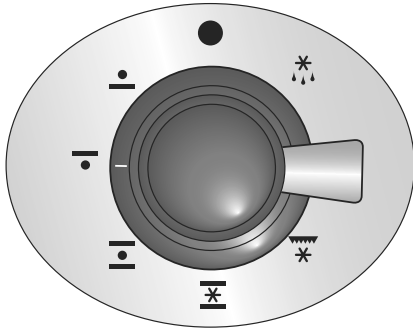
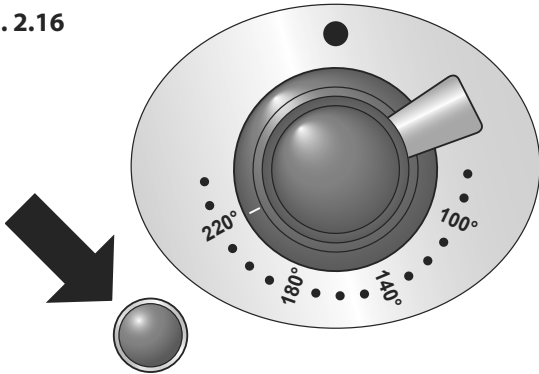


Fig. 2.16



Operating the Oven

The multifunction oven has two controls: a function selector and a temperature setting knob (**Fig. 2.14**).

Turn the function selector control to a cooking function. This is the fan oven setting (**Fig. 2.15**).

Turn the oven temperature knob to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig. 2.16**).

Your 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.

Accessories

Oven Shelves

Each cooker is supplied with:

- 1 full capacity shelf (**Fig. 2.17**)
- 3 energy saving shelves (**Fig. 2.18**)
- 1 grill pan tray support (**Fig. 2.19**)
- 2 grill pans and trivets (**Fig. 2.20**)
- 1 divider (**Fig. 2.21**)

Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

To Remove a Shelf

The shelf has a small recess on either side (**Fig. 2.22**). To remove the shelf these must be in line with the shelf brackets (**Fig. 2.23**). Lift and pull the shelf forward (**Fig. 2.24**).

To Refit a Shelf

Place shelf in between two side shelf runners at the position you require. Slide back until it reaches the rear of the oven cavity.

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.

Oven Light

Press the button to turn on the oven lights (**Fig. 2.25**).

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

Storage

The bottom drawer is for storing oven trays and other cooking utensils. The drawer can be removed completely for cleaning, etc.

- ⚠ **It can get very warm, so do not store anything in it that may melt or catch fire.**
- ⚠ **Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.**
- ⚠ **Do not store explosives, such as aerosol cans, on or near the appliance.**
- ⚠ **Flammable materials may explode and result in fire or property damage.**

Fig. 2.17

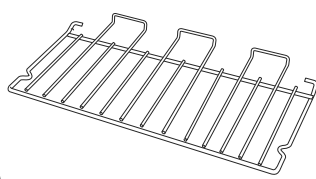


Fig. 2.18

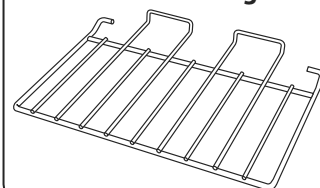


Fig. 2.19

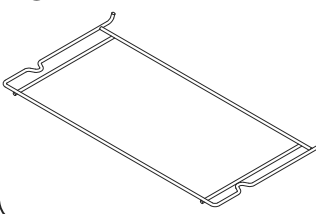


Fig. 2.20

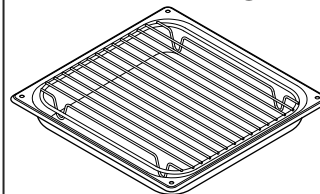


Fig. 2.21

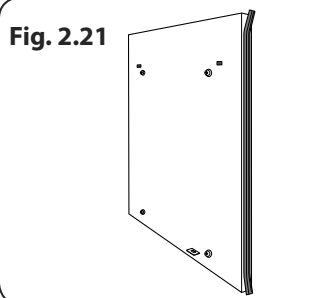


Fig. 2.22

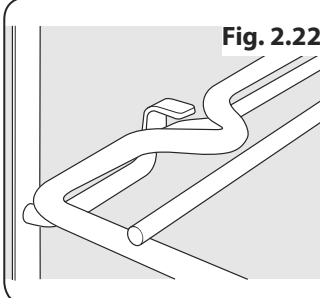


Fig. 2.23

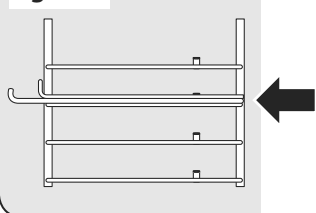


Fig. 2.24

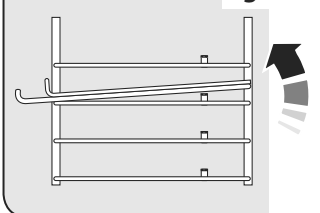
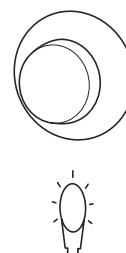


Fig. 2.25



3. Cooking Tips

Cooking with a Multi-function Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

General Oven Tips

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

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

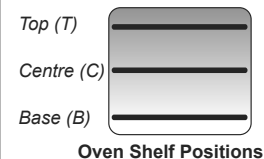
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

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

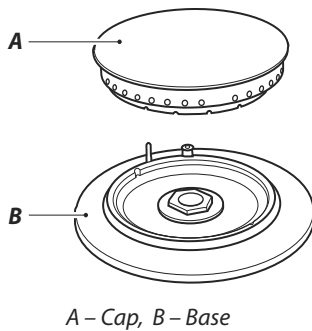
Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



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

5. Cleaning Your Cooker

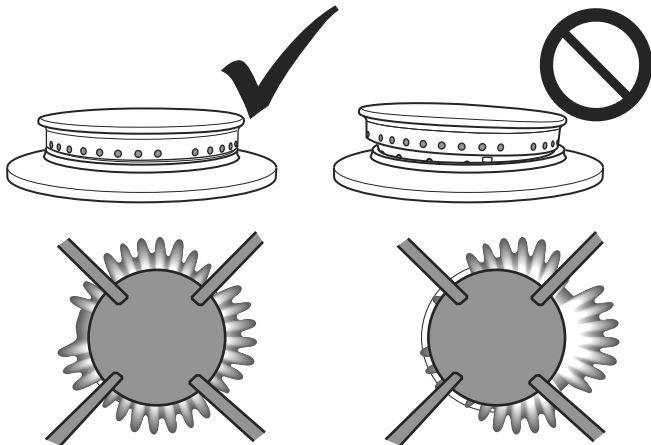
Fig. 5.1



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

- ⚠ **NEVER** use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.
- ⚠ **DO NOT** mix different cleaning products – they may react together with hazardous results.
- ⚠ **Avoid** using any abrasive cleaners including cream cleaners. For best results use a liquid detergent cleaner.

Fig. 5.2



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

Remember to switch the electricity supply back on before reusing the cooker.

Daily Care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

- ⚠ **Make sure the flow of combustion and ventilation air to the cooker is unobstructed – for example by build-up of fats or grease.**

On Natural Gas the burners flames should be a bluish color with, at most, a slight yellowish fringe.

On LP gas the flames may be “softer”. The hotplate burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

Cleaning for Spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning.

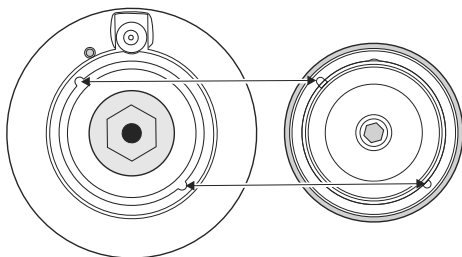
- ⚠ **DO NOT** put the burner heads in a dishwasher.

Make sure they are absolutely dry before replacing (Fig. 5.1).

When replacing a burner head, make sure that it locates properly within the base (Fig. 5.2). If you look at the bottom of the burner head you will see two ‘pips’ – these fit into the two notches in the burner base (Fig. 5.3).

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

Fig. 5.3



Stainless Steel Main Top

Lift away pots or pans from the main top. Remove the pan supports from the spillage area and carefully place in a sink of warm soapy water. Wipe loose debris from the main top.

For best results use a liquid detergent cleaner. Rinse with cold water and thoroughly dry with a clean, soft cloth. Make sure all parts are dry before repositioning.

Control Panel and Oven Doors

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

Oven and Divider

Clean the oven and divider with a proprietary oven cleaner, suitable for enamel.

IMPORTANT: Before cleaning the divider make sure to remove the silicon sealing strip from the front edge – some oven cleaners can damage the seal. Remove the strip by gently pulling both ends to release the hooks holding it in place.

IMPORTANT: DO NOT IMMERSE THE DIVIDER IN WATER. This may cause damage.

Removing the Oven Linings

Remove the shelves first. To remove the oven shelf supports lift until clear of the two supporting holes and pull outwards (**Fig. 5.4**).

Note: There are specific liners for the left and right hand sides.

To remove the side panels, simply lift the panel and slide forwards.

Replacing the Oven Linings

To replace the liner the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in place the shelf supports can be replaced. To do this, first insert the bottom of the support in the cut-out followed by the two hooks at the top (**Fig. 5.5**).

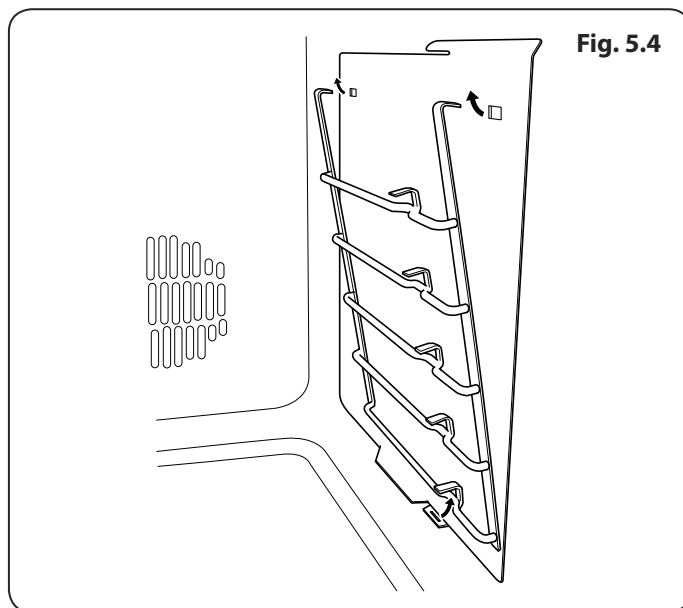


Fig. 5.4

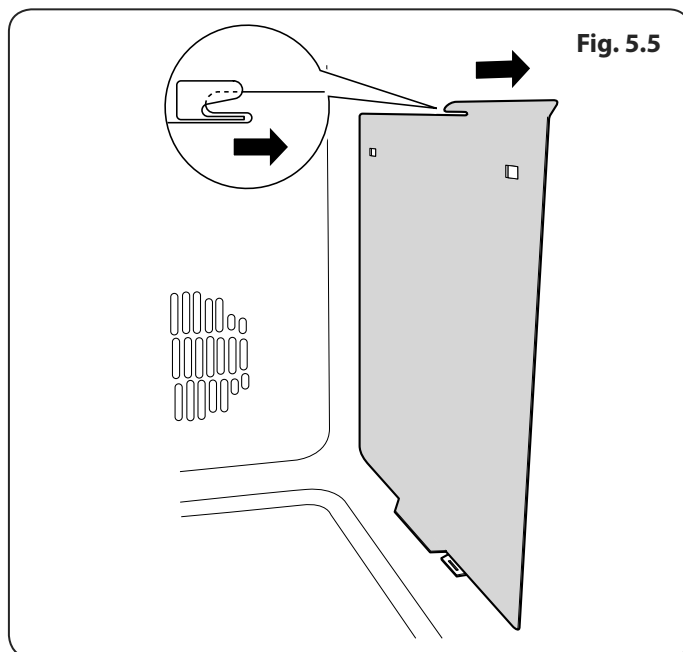


Fig. 5.5

Cleaning Table

Cleaners listed (**Table 5-1**) are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

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

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob top (including burner heads and caps)	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth (<i>electrical retailers</i>) or microfibre all-purpose cloth (<i>supermarket</i>).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven NOT 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5-1

6. Troubleshooting

Hotplate/Cooktop ignition or hotplate burners faulty

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

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

Are the burner trim and caps correctly located? See the section on 'Cleaning'.

Hotplate/Cooktop burners will not light

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

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

Do the burners spark when you push the button?

Steam is coming from the oven

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

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

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials.

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

An oven fan is noisy

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

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

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

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

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

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

The oven is not cooking evenly

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

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

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

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

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

Oven not coming on

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

Is the cooker supply on at the isolator switch?

Oven temperature getting hotter as the cooker gets older

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

Fig. 6.1

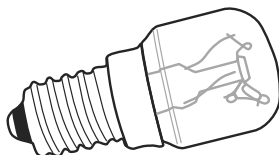
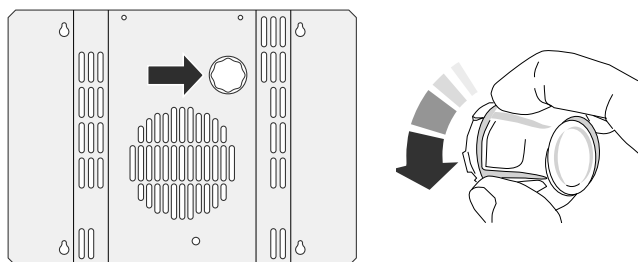


Fig. 6.2



Oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C (**Fig. 6.1**).

Turn off the power at the circuit breaker.

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

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff (**Fig. 6.2**).

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

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

The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

INSTALLATION

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

7. Installation

Dear Installer

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

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

Safety Requirements and Regulations

-  **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**
-  **This cooker is a Class 2 Subclass 1 appliance.**
-  **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**
-  **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
-  **Read the instructions before installing or using this appliance.**
-  **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**
-  **This appliance can be converted for use on another gas.**

Provision of Ventilation

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

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

Location of Cooker

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

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

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

Conversion

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

A conversion kit for another gas is available for the cooker.

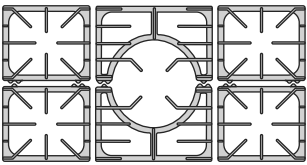
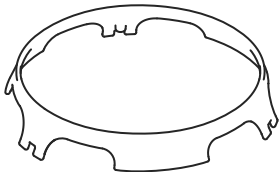
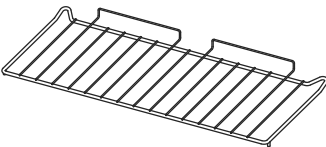
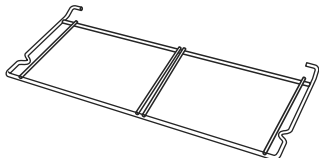
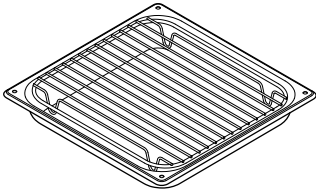
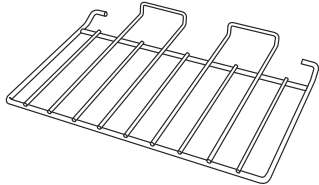
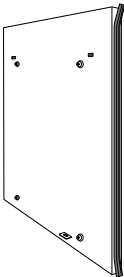
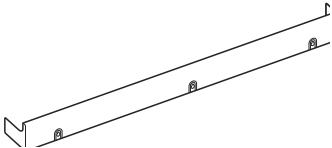
If the appliance is to be converted to another gas we recommend that this is carried out before installation.

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

INSTALLATION

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

Checking the Parts:

<i>Pan supports</i>	<i>Wok cradle</i>
	
<i>Full capacity shelf</i>	<i>Grill pan tray support</i>
	
<i>2 grill pans & trivets</i>	<i>3 energy saving shelves</i>
	
<i>Divider</i>	<i>Plinth</i>
	

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

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain **MUST** be fitted.

These are not supplied with the cooker but are available at most builders' merchants.

- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

- Electric drill
- Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
- Wall plugs (only required if fitting the cooker on a stone or concrete floor)
- Steel tape measure
- Cross head screwdriver
- Flat head screwdriver
- 4 mm & 3 mm Allen keys
- Spirit level
- Pencil
- Adjustable spanner
- Screws for fitting the stability bracket
- 13 mm spanner or socket wrench

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Cooker

Fig. 7.1 and **Fig. 7.2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

The hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

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

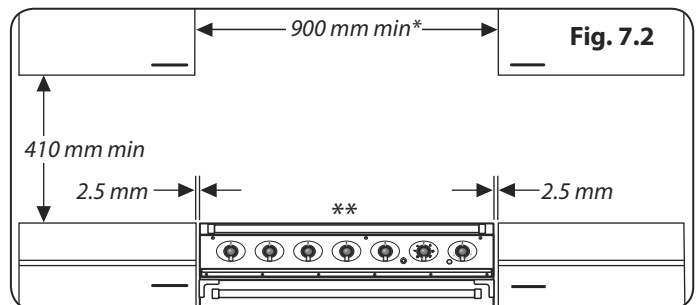
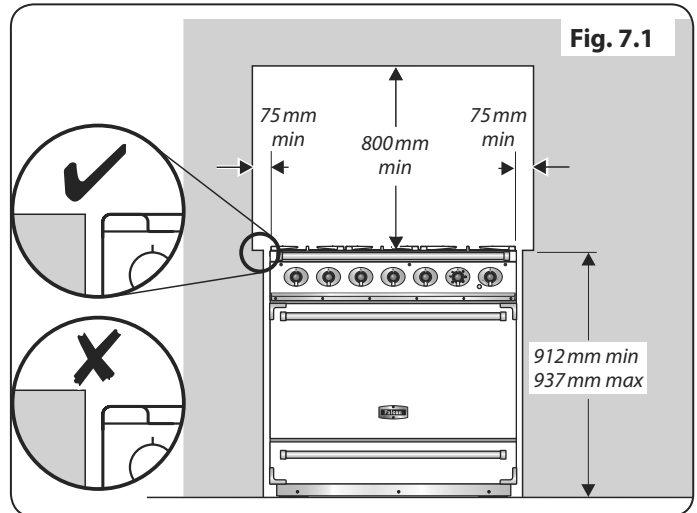
A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

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

***Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.*

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

We recommend a gap of 905 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.



INSTALLATION

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

Fig. 7.1

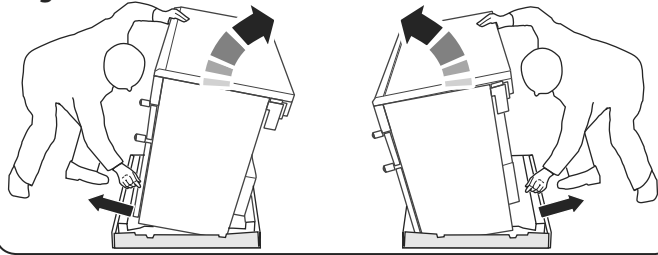


Fig. 7.2

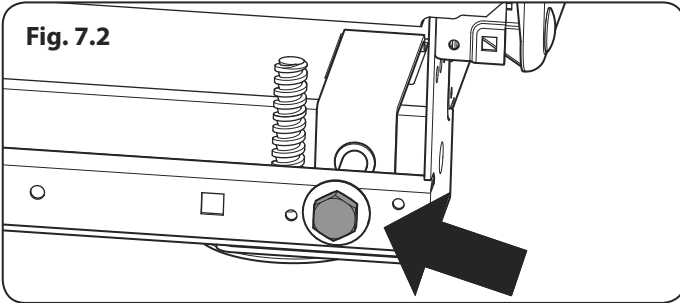


Fig. 7.3

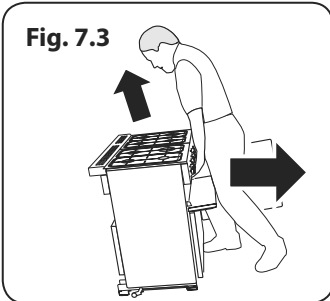
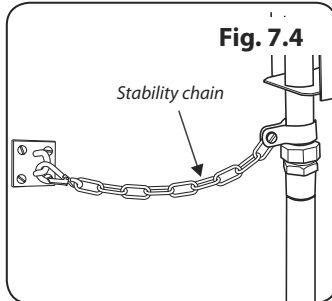


Fig. 7.4



Moving the Cooker

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

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

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

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

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig. 7.1**).

Repeat from the back and remove the rear half of the polystyrene base.

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig. 7.2**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the cardboard base tray. Open the oven door(s) so that you can get a good grip on the bottom of the fascia panel as you move the oven (**Fig. 7.3**).

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

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

⚠ DO NOT use the door handles or control knobs to manoeuvre the cooker.

Levelling

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

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

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

INSTALLATION

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

Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig. 7.4**, **Fig. 7.5** and **Fig. 7.6**.

If you are using a stability chain (**Fig. 7.4**) then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig. 7.5** and **Fig. 7.6**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

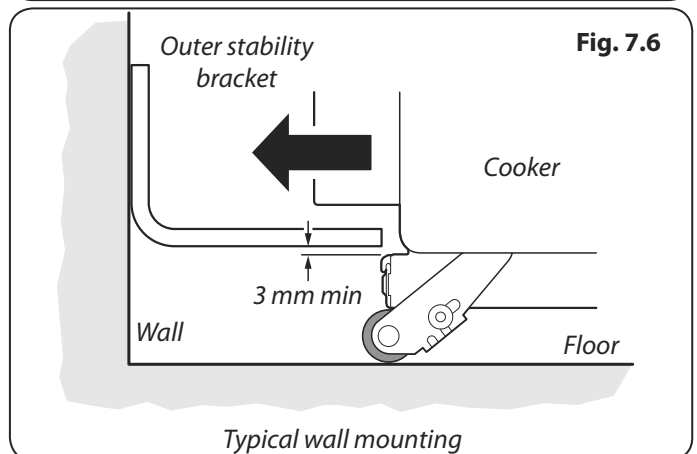
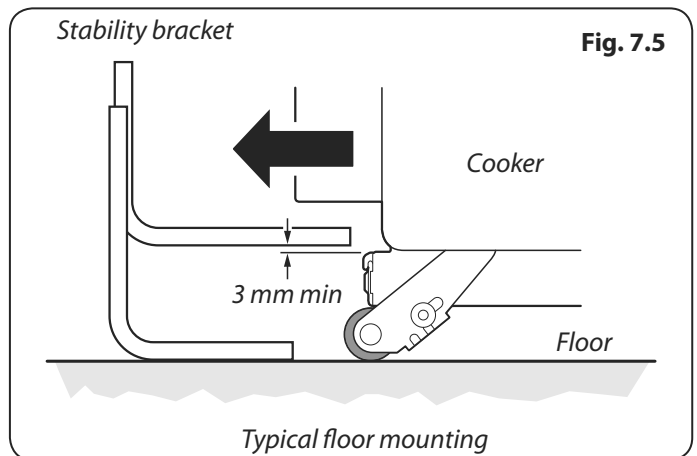
Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (**Fig. 7.3**), you need to check behind the cooker to make sure that the gas hose is not caught.

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

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

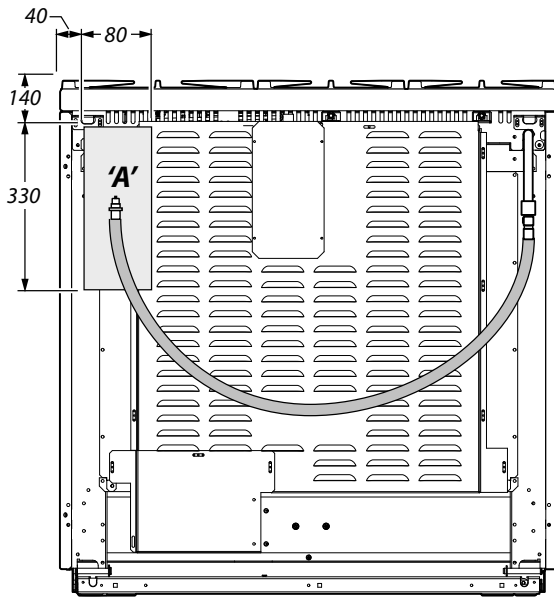
When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.



INSTALLATION

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

Fig. 7.1



All dimensions in millimetres

Gas Connection

Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See 'Conversion to LP Gas'.

Gas Connection

This must be in accordance with the relevant standards.

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

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

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

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

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

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

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

Ideally the hose supply connection should be within the shaded area 'A' (**Fig. 7.1**).

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

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

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

Pressure Testing

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

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

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

See the data badge for test pressures.

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

INSTALLATION

Check the appliance is electrically safe when you have finished.

Electrical Connection

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

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

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

⚠ The cooker **MUST NOT** be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 7.1** and **Fig. 7.2**). Check that the links are correctly fitted and that the terminal screws are tight.

Secure the mains cable using the cable clamp.

Current Operated Earth Leakage Breakers

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

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 7.1

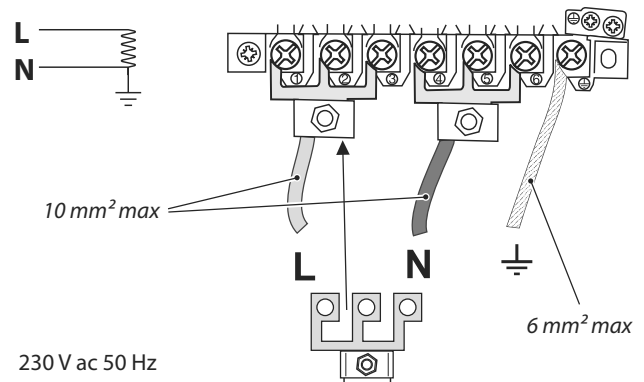
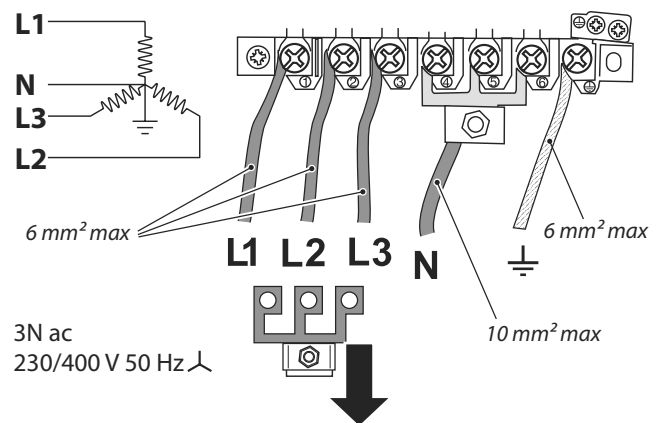


Fig. 7.2



INSTALLATION

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

Fig. 7.1

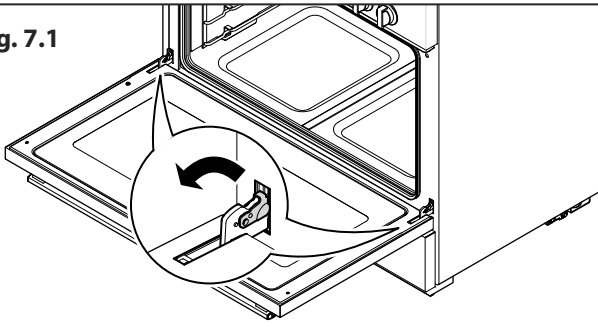


Fig. 7.2

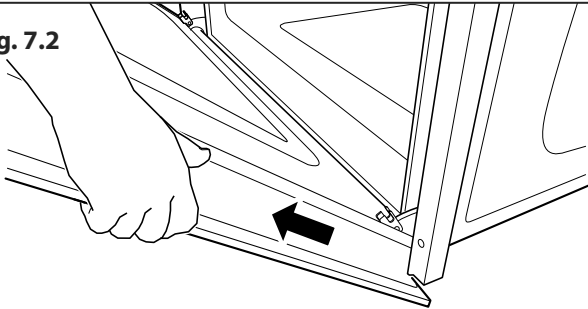
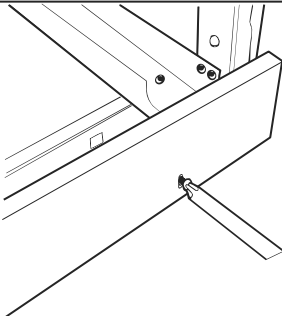


Fig. 7.3



Final Checks and Fittings

Hotplate Check

Check each burner in turn. There is a flame supervision device (FSD) that stops the flow of gas to the burner if the flame goes out.

To light a burner, push in and turn the associated control knob to the high position indicated by the large flame symbol (🔥).

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

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

Oven Check

Turn on the oven and check that it starts to heat up. Check that the oven lights are working. Turn off the oven.

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

Fitting

Removing the Oven Door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig. 7.1**). Grip the sides of the door, lift upwards and then slide the door forwards (**Fig. 7.2**).

Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the range (**Fig. 7.3**). Fasten the plinth using these screws.

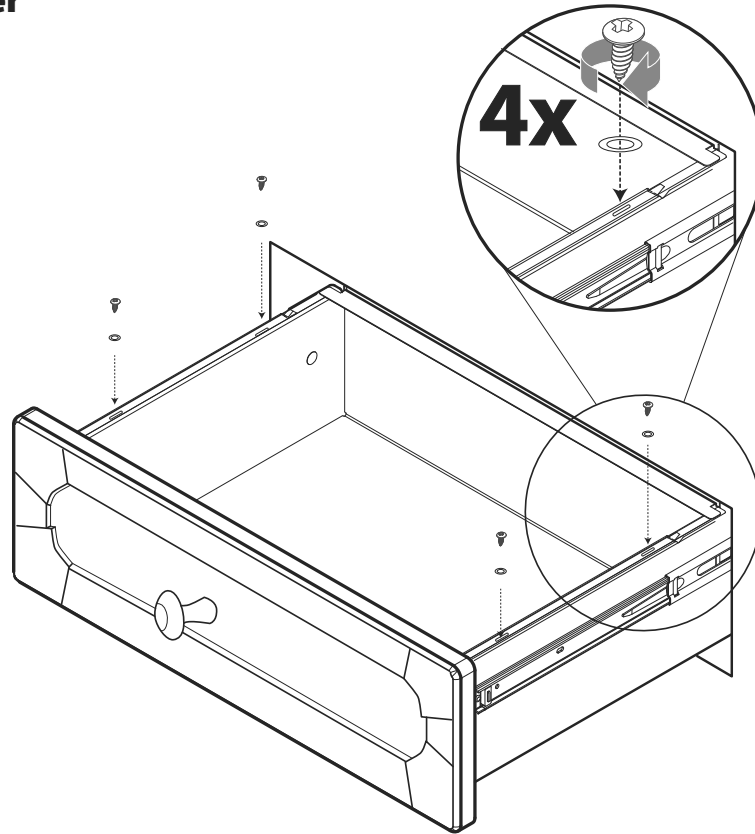
Customer Care

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

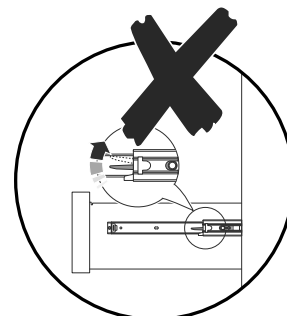
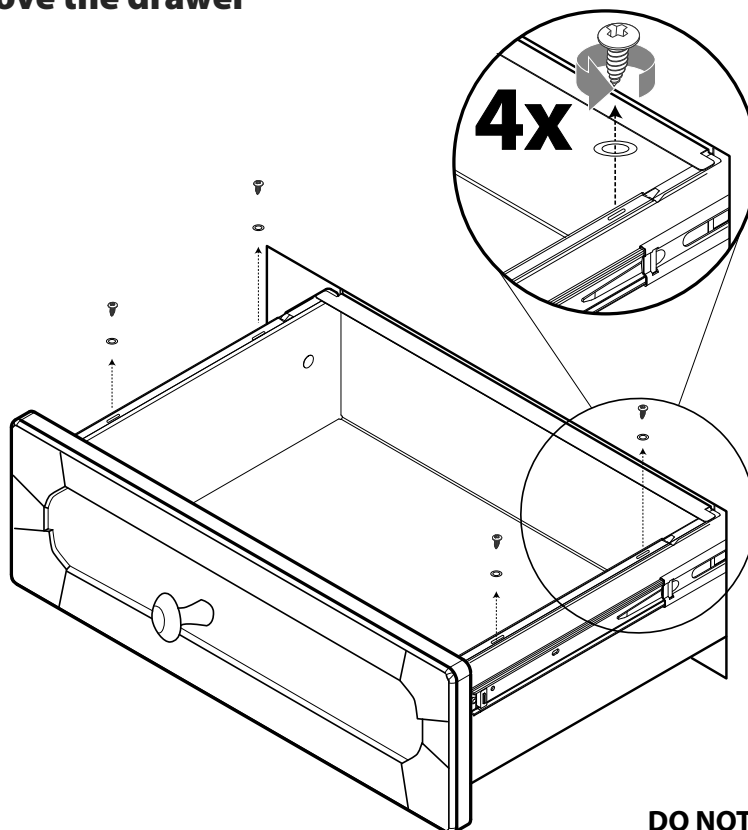
INSTALLATION

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

To fit the drawer

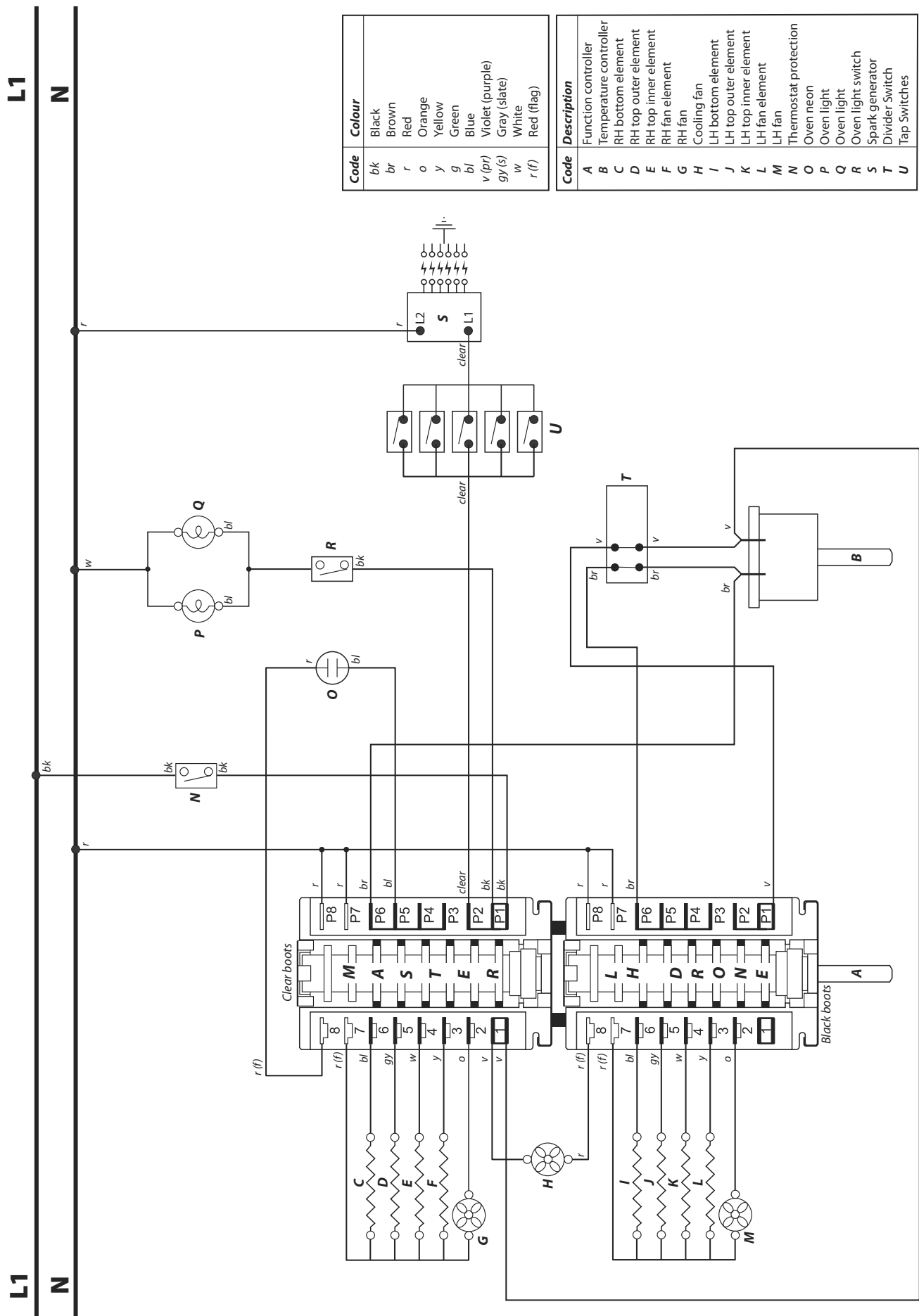


To remove the drawer



DO NOT use the levers to remove the drawer

8. Circuit Diagram



9. Technical Data

THE COOKER IS CATEGORY: CatII_{2H3+}.

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

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, FR, NL, DE, SE, IT, AT, CH, LU, BE.

Connections

Gas (Rp ½ at rear right-hand side)		Electric
Natural Gas	20 mbar	230/400V 50 Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Model	Falcon S 900 Dual Fuel	
Overall height	minimum 912 mm	maximum 937 mm
Overall width	900 mm	
Overall depth	610 mm excluding handles, 680 mm including handles	
Minimum height above the hotplate	650 mm	

Hotplate Ratings

Hotplate	Bypass Screw*	Natural Gas 20 mb		L.P. Gas	
			Injector		Injector
Wok burner	57	3.5 kW	internal 78 external 126	3.5 kW (246 g/h)	internal 53 external 82
Rapide/ Large Burner	40	3 kW	134	3.0 kW (210 g/h)	87
Semi Rapide / Medium Burner	32	1.7 kW	109	1.7 kW (119 g/h)	68
Auxiliary / Small Burner	28	1 kW	75	1.0 kW (70 g/h)	51

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

Hotplate energy saving tips

Use cookware with a flat base.
Use the correct size cookware.
Use cookware with a lid.
Minimise the amount of liquid or fat.
When liquid starts boiling, reduce the setting.
Consumption is based on G30.

Oven energy saving tips

Cook meals together, if possible.
Keep the pre-heating time short.
Do not lengthen cooking time.
Do not open the oven door during the cooking period.
Do not forget to turn the appliance off at the end of cooking.

Hotplate Efficiency

Brand	Falcon
Model Identification	Falcon 900S
Size	900 Single Cavity
Type	Dual Fuel

Type of Hob	GAS
Number of gas burners	5
Auxiliary / Small Burner (EE gas burner)	-
Semi Rapide / Medium Burner (EE gas burner)	60.8%
Semi Rapide / Medium Burner (EE gas burner)	-
Rapide / Large Burner (EE gas burner)	58.5%
Rapide / Large Burner (EE gas burner)	58.5%
Rapide / Large Burner (EE gas burner)	58.5%
Ultra Rapide / Large Burner (EE gas burner)	55.4%
Wok (EE gas burner)	-
Wok (EE gas burner)	-
Hotplate EE gas hob (*)	58.3%

Information marked thus (*) is not required with mixed fuel hobs

Oven Data

Brand		Falcon
Model identification		Falcon 900S
Type of oven		Electric
Mass	kg	142
Number of cavities		1
Single Cavity		
Fuel type		Electric
Cavity type *Drop Down Door		Multifunction*
Power - conventional		2.75
Power - forced air convection		3.3
Volume	Litres	114
Energy consumption (electricity) - conventional	kWh / cycle	1.16
Energy consumption (electricity) - forced air convection	kWh / cycle	1.03
Energy efficiency index - conventional		112.8
Energy efficiency index - forced air convection		100.1
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz	Full	Divided
Fan element	3.30 kW	1.65 kW
Top element	3.49 kW	1.75 kW
Browning element	2.11 kW	1.06 kW
Bottom element	1.38 kW	0.69 kW

Maximum total electrical load at 230 V (approximate total including hob, oven lights, oven fan, etc.)	3.6 kW
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10. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

This information is on the appliance data badge. This is located inside the drawer cavity base. For removal of the drawer see the 'Overview / Storage' section.

The 3 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.

If You Have a Problem

In the unlikely event that you have a problem with your appliance, please refer to the rest of this booklet, especially the 'Troubleshooting' section, first to check that you are using the appliance correctly.

If you are still having difficulty, contact your retailer.

Notes

If your appliance is outside the 3 year warranty period, our service provider may charge for this visit.

If you request an engineer to visit and the fault is not the responsibility of the manufacturer, our service provider reserves the right to make a charge.

Appointments not kept by you may be subject to a charge.

Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency.

Any servicing work should only be carried out by technically competent and suitably qualified personnel.

Spare Parts

To maintain optimum and safe performance, only use genuine parts. Do not use reconditioned or unauthorised controls. Contact your retailer.

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