

RMB60TZBL/SS

Twin Zone Oven

User Guide

&

Installation & Service Instructions

RANGEmaster

U110869 - 04A

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1. Before You Start...

Thank you for buying a Rangemaster appliance. It should give you many years trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

⚠ CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

Installation and Maintenance

The electrical installation should be in accordance with BS 7671, or with the relevant national and local regulations. Have the installer show you the location of the oven control switch and mark it for easy reference.

It is recommended that this appliance is serviced annually. Only a qualified service engineer should service the oven, and only approved spare parts should be used.

Make sure that the oven is wired in and switched on.

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

Electrical Safety

The electrical installation must be installed in accordance with all relevant British Standards/Codes of Practice, BS 7671. Or with the relevant national and local regulations and with the local gas and electricity supply companies' requirements.

Otherwise, all installations must be in accordance with the relevant instructions in this booklet.

Read the instructions before installing or using this appliance.

- The rating plate is located on the right side of the door.
- This appliance is heavy so take care when moving it.
- The appliance may be installed in a kitchen/kitchen diner but **NOT** in a room containing a bath or shower.
- This appliance **MUST** be earthed.
- The appliance **MUST NOT** be connected to an ordinary domestic power point.
- Set the clock to make sure that the appliance is functional – see the relevant section in this manual.
- The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- **DO NOT** manouvre the appliance while it is connected into the electricity supply.

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

⚠ The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Before First Use

Before using the oven for the first time clean it thoroughly. Switch off the unit at the isolator or mains supply. Remove all packing materials and accessories. Using hot water and a mild detergent, wipe the oven interior and then rinse carefully with a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent and dry thoroughly.

Slide the oven shelves into the oven and close the door. To dispel any manufacturing smells, turn the oven to 200°C and run for an hour.

Personal Safety

⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the oven.

⚠ When the oven is not in use, ensure that the control is in the OFF position.

⚠ To minimise the possibility of burns, always be certain that the controls are in the OFF position and that the entire oven is cool before attempting to clean.

⚠ Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Never operate the oven with wet hands. DO NOT use a towel or other bulky cloth in place of a glove – it might catch fire if it touches a hot surface.

⚠ Always keep combustible wall coverings or curtains, etc., a safe distance away from your oven, and never wear loose-fitting or hanging clothes while using the appliance.

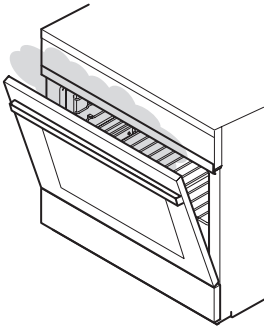
⚠ DO NOT store or use aerosols, or any other potentially combustible or flammable materials, in the vicinity of the oven.

⚠ Care should be taken to avoid touching the heating elements inside the main oven.

⚠ Whole chickens and large joints of meat should be defrosted thoroughly in the refrigerator. Do not defrost in a warm oven or while the adjoining oven is in operation or still warm.

⚠ 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 (Fig. 1.1).

Fig. 1.1



- ⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary.**
- ⚠ **When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.**
- ⚠ **Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.**
- ⚠ **Do not pour water into the bottom of the oven when it is hot. This could cause damage to the enamel surface.**
- ⚠ **The oven door must be closed during cooking.**
- ⚠ **Fruit juices will leave stains, which will leave a mark on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.**
- ⚠ **Do not rest oven accessories on the open oven door.**
- ⚠ **If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.**
- ⚠ **DO NOT use a steam cleaner on your appliance.**
- ⚠ **Never heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.**
- ⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**
- ⚠ **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.**
- ⚠ **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.**

Child Safety

- ⚠ CAUTION-** Some parts of this product can become very hot and cause burns. Particular attention has to be given where children and vulnerable people are present.
- ⚠** Children less than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- ⚠** Children should be supervised to ensure that they do not play with the appliance.
- ⚠** Cleaning and user maintenance shall not be made by children without supervision.
- ⚠** The appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ⚠** Keep electrical appliances out of reach from Children or infirm persons. Do not let them use the appliances without supervision.
- ⚠ WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.
- ⚠ WARNING:** Accessible parts may become hot during use. You children should be kept away.
- ⚠** Always place oven racks in desired location while the oven cools. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.
- ⚠** Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

- ⚠** Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- ⚠** When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- ⚠** Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially on a door(s), warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- ⚠ WARNING:** The appliance and its accessible surface parts become hot during use. Care shall be taken to avoid touching heating elements. **DO NOT** allow children less than 8 years of age to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

Cleaning

In the interests of hygiene and safety, the oven should be kept clean at all times as a build up in fats and other foodstuffs 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.

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.

- ⚠ Do not wash the probe in the dishwasher.**

Oven exterior

- ⚠** For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- ⚠** Dry with kitchen paper or a dry towel.
- ⚠** Do not use scourers, caustic cleaners or abrasive products.
- ⚠** Stainless steel oven fronts
- ⚠** Do not use steel wool, scouring pads or abrasives. They may damage the finish.
- ⚠** Aluminium oven fronts

⚠ Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

⚠ Make sure the oven is cool before cleaning.

Oven interior

⚠ Do not hand - clean the door seal.

⚠ Do not use coarse scouring pads or cleaning sponges.

⚠ To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.

⚠ To remove stubborn soil, use a special oven cleaner.

Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

⚠ Whenever the door is separated from the oven, the clips should be flipped open.

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

⚠ When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

Attention

The glass may break if you use excessive force especially at the edges of the front sheet.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

Disposal Instructions

- Packaging materials protect your machine from damage that may occur during transportation. The packaging materials are environmentally friendly as they are recyclable. The use of recycled material reduces raw material consumption and therefore decreases waste production.

⚠ The material used to package this appliance is recyclable.

⚠ Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

⚠ Before disposing of old appliances, make them inoperable so that they cannot be a source of danger. To do this, disconnect the appliance from the mains supply and remove the mains lead.

⚠ To protect the environment, it is important that the old appliances are disposed of in the correct manner.

⚠ The appliance must not be disposed of with household rubbish.

⚠ You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

⚠ Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

⚠ Contact your local government for information regarding the collection systems available.

⚠ If electrical appliances are disposed of in landfills or dump, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

⚠ When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

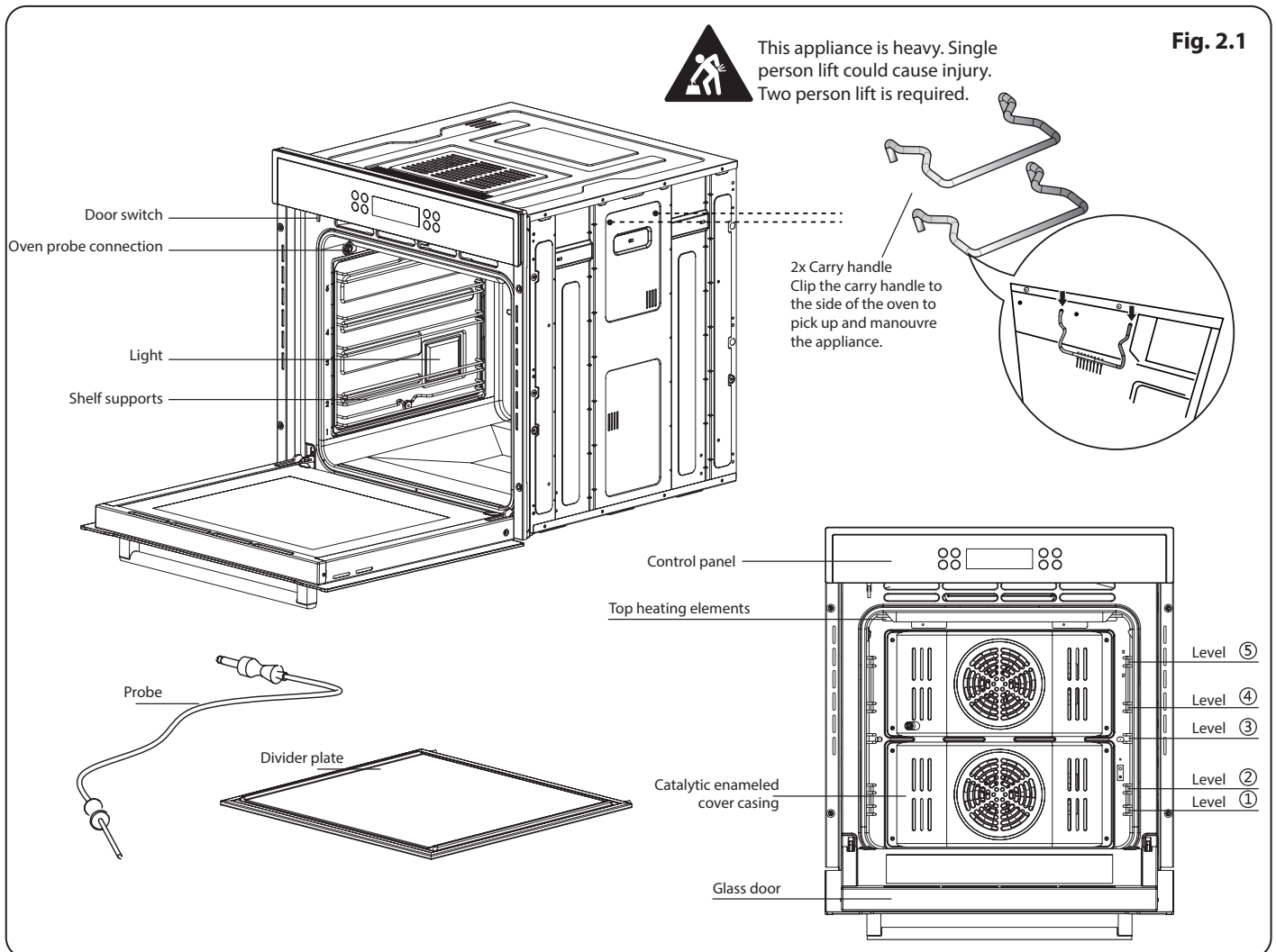
Disposal of your old appliance

- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

CE Declaration of conformity

- We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

2. Oven Overview



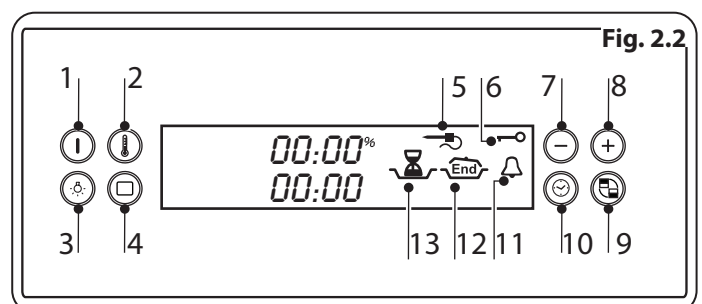
This appliance (**Fig. 2.1**) is a multi-zone oven with a touch sensitive control panel. The oven can be used as one single cavity or can be split into two cavities to use two different temperatures or functions.

Checking the Parts

The oven is supplied with the following parts:

- 2x Shelves
- 1x Grill pan and trivet
- 1x Oven divider.
- 1x Temperature probe
- Built-in fixing kit 4x woodscrews (4mm x 25 mm)
- Levelling shims

IMPORTANT:
When correctly installed, your product will meet all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.



Key: Fig. 2.2

- | | |
|---------------------|------------------------------------|
| 1. ON /Standby | 9. Upper and Lower Exchange Button |
| 2. Temperature | 10. Timer Button |
| 3. Oven Light | 11. Minute minder |
| 4. Function Control | 12. End time (Auto) |
| 5. Probe indicator | 13. Duration (Auto) |
| 6. Child lock | |
| 7. - Adjustment | |
| 8. + Adjustment | |

Once the appliance is connected and switched on, the display will start to flash. The clock must be set to the time of day before the oven will work.

Setting the time

Step 1. The clock must be set before using the oven.

Step 2. Hour will flash.

Step 3. Confirm hour.

Tip:

Step 4. Minutes will flash.

Step 5. Confirm minutes.

Tip: When adjusting the minutes or hours, press and hold the "-" or "+" button.

Changing the time

Step 1. First press the "On / Standby". Press and hold the "Timer" button, the minute minder will appear.

Step 2. Press again the clock will flash.

Step 3. Hour will flash.

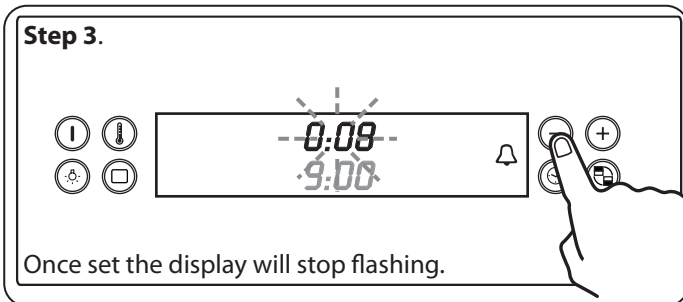
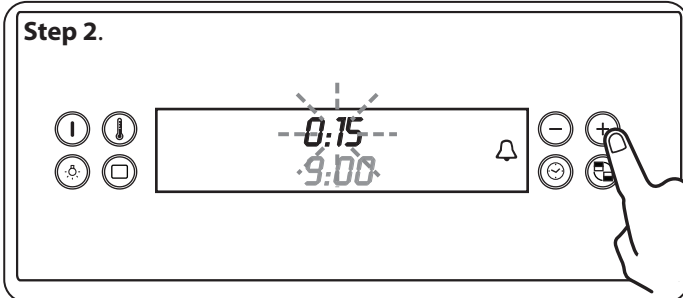
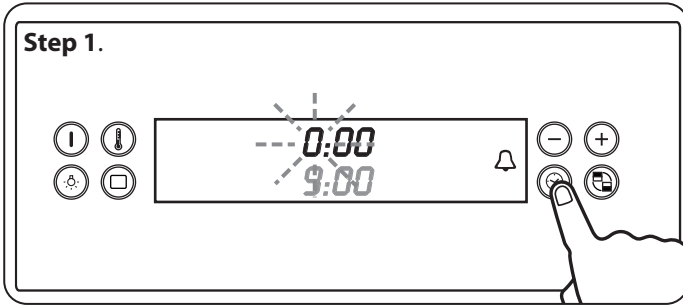
Step 4. Confirm hour.

Step 5. Minutes will flash.

Step 6. Confirm minutes.

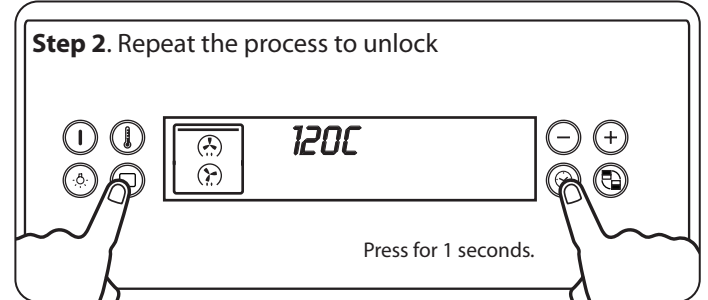
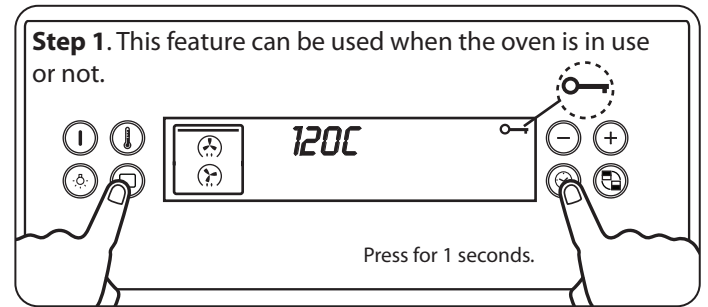
Setting the minute minder

⚠ The minute minder can only be used when the oven has no cook function selected.



NOTE: If the minute minder is set and a cook function is selected, the minute minder will be cancelled.

To set the child lock



3. Function Overview

The table provides a quick overview of your oven in single-cavity and twin-cavity (Divided mode).














Divider	Oven Function		Insert Divider	Default Temperature	Usage Information
Upper Mode	Convection		Yes	190°C	This mode saves energy and time when cooking small amounts of food.
	Top Heat+ Convection			190°C	
	Top Heat			190°C	
Lower Mode	Convection		Yes	190°C	This mode saves energy and time when cooking small amounts of food.
	Bottom Heat+ Convection			190°C	
Single Mode	Top Heat+ Convection		No	190°C	For each grill function please note: <ul style="list-style-type: none"> • Always grill with the oven door closed. • Put the grill pan as close to the grill as possible. • Do not grill for more than 30 minutes at a time. • Preheat the grill for up to five minutes with the oven door closed. • Unless otherwise stated, the temperature can be set between 40°C - 250°C in 5°C increments. The temperature can be adjusted at any time by using the "+" or "-" keys.
	Convection			170°C	
	Bottom Heat+Convection			190°C	
	Convectonal			200°C	
	Grill			240°C	
	Fan Assisted Grill			240°C	
	Defrosting			Ambient Temperature	

Table 3.1








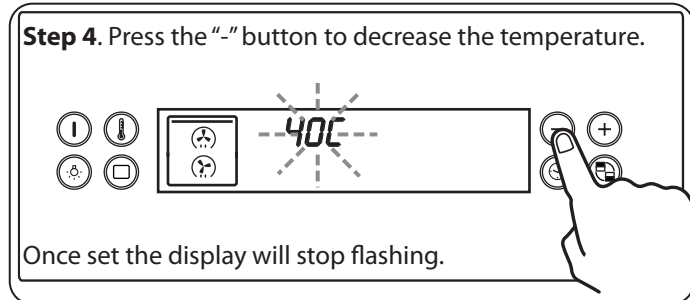
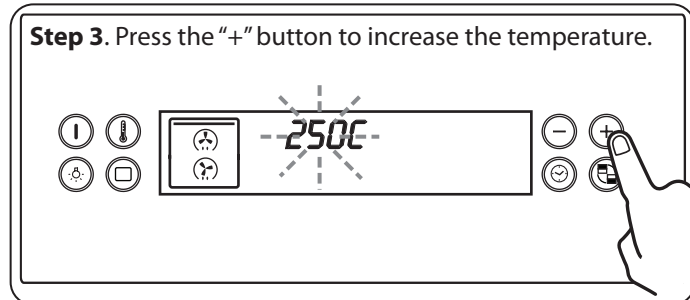
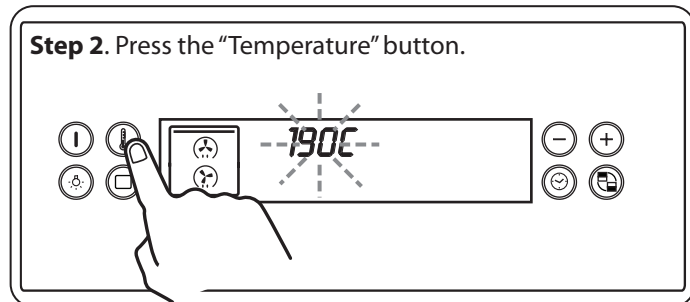
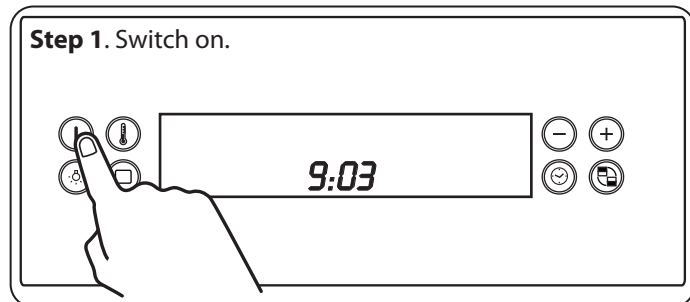
Divider	Oven Function		Default Temperature	Insert Divider
<p data-bbox="165 383 268 405">Twin Mode</p>  <p data-bbox="105 533 331 680">You can cook two dishes at two different temperatures at the same time. Maximum temperature difference is limited to 30°C.</p>	Top Heat, Base Heat + Twinned Convection		190°C	Yes
	Top Heat + Twinned Convection		190°C	Yes
	Twinned Convection		190°C	Yes
	Twinned Convection + Base Heat		190°C	Yes
	Top Heat, Base Heat + Lower Convection		190°C	Yes
	Top Heat + Lower Convection		190°C	Yes

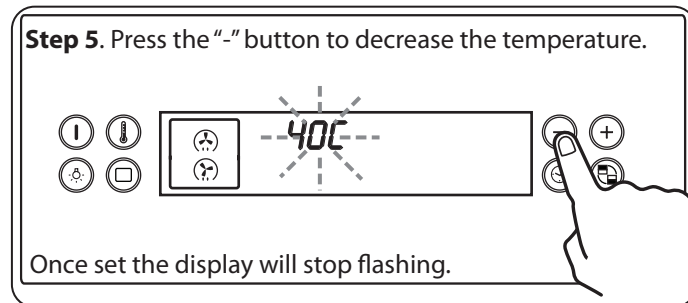
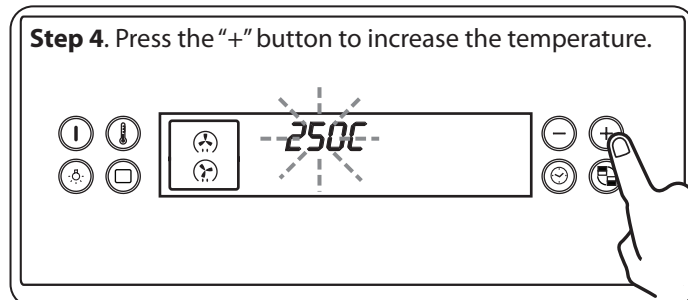
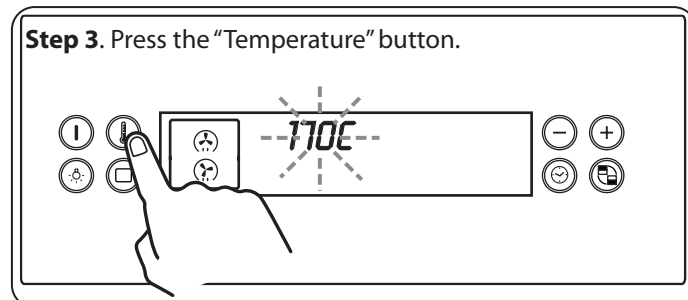
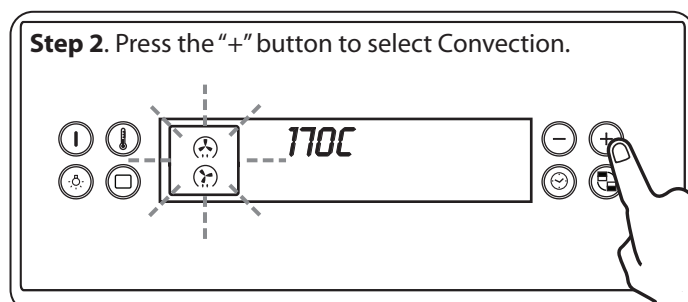
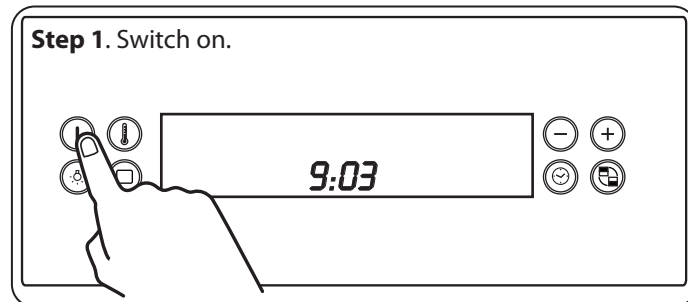
Table 3.2

4. Using the oven in single mode

Top Heat+ Convection

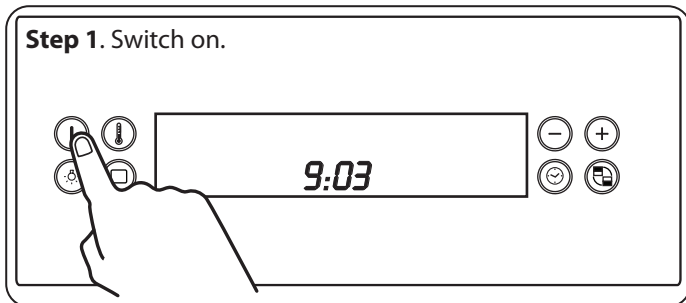


Convection

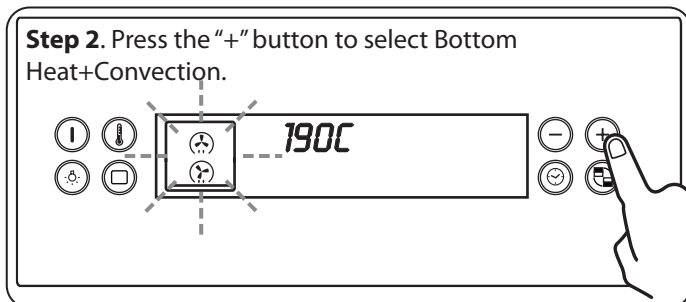


Bottom Heat+Convection

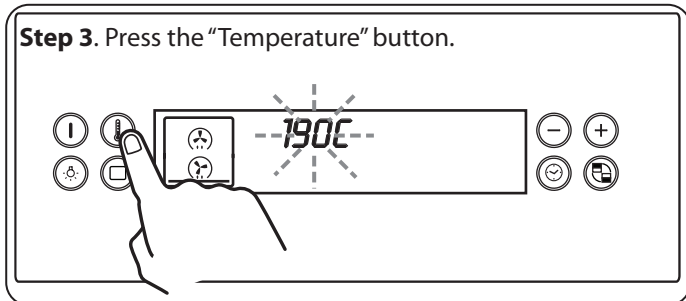
Step 1. Switch on.



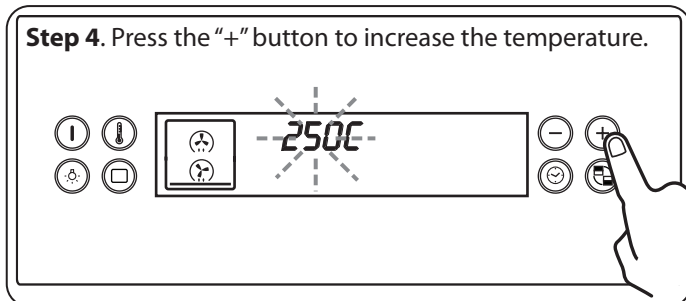
Step 2. Press the "+" button to select Bottom Heat+Convection.



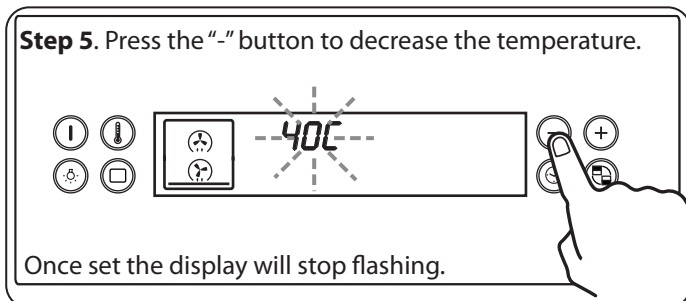
Step 3. Press the "Temperature" button.



Step 4. Press the "+" button to increase the temperature.



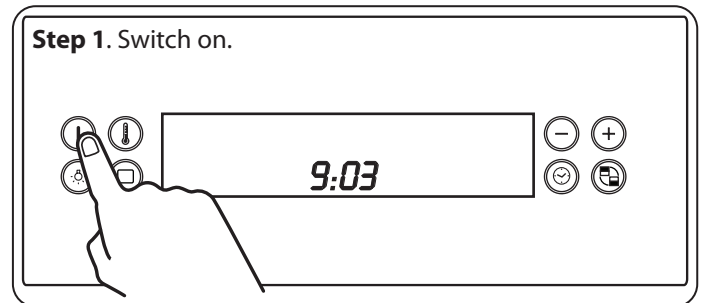
Step 5. Press the "-" button to decrease the temperature.



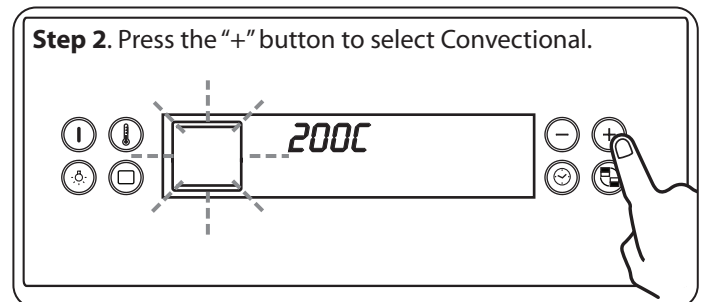
Once set the display will stop flashing.

Convectional

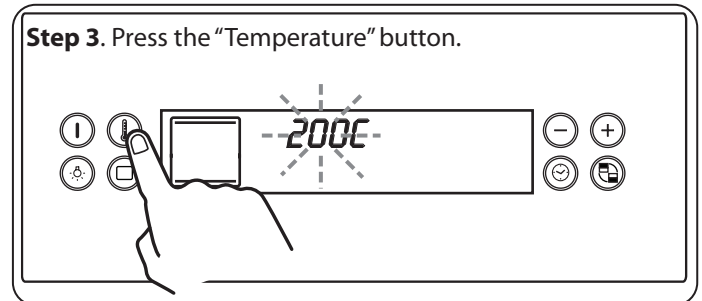
Step 1. Switch on.



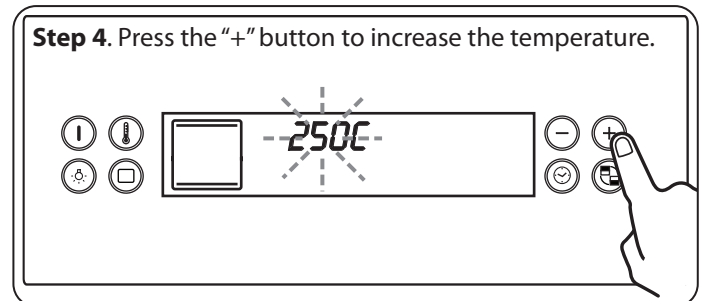
Step 2. Press the "+" button to select Convectional.



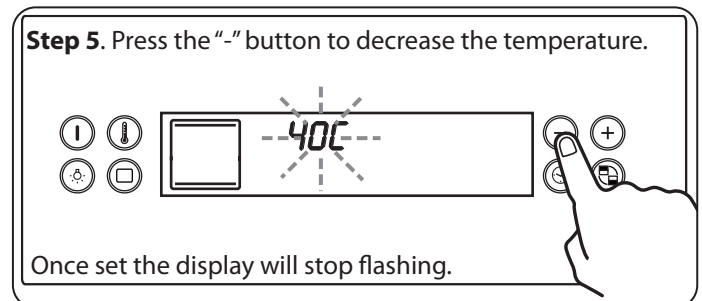
Step 3. Press the "Temperature" button.



Step 4. Press the "+" button to increase the temperature.



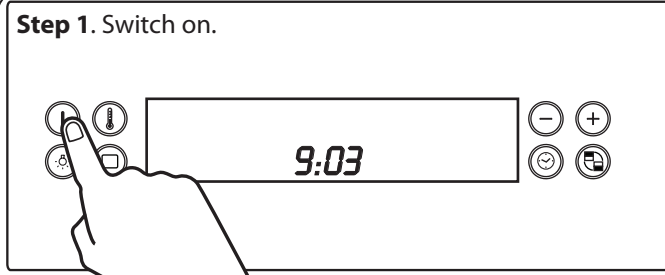
Step 5. Press the "-" button to decrease the temperature.



Once set the display will stop flashing.

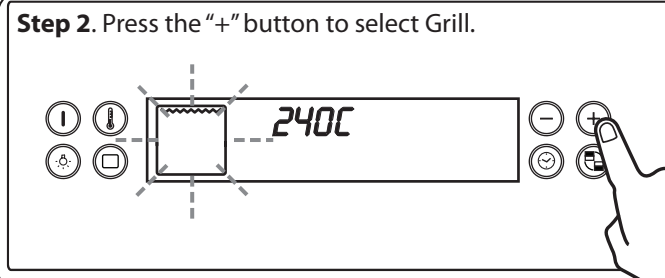
Grill

Step 1. Switch on.



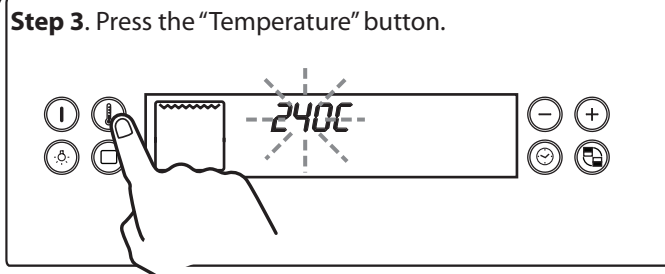
The control panel features a power button (I), a temperature button (thermometer), a fan button (fan), and a square button. To the right are minus (-) and plus (+) buttons, and below them are a smiley face (😊) and a grill icon (🍷). A hand is shown pressing the power button. The digital display shows 9:03.

Step 2. Press the "+" button to select Grill.



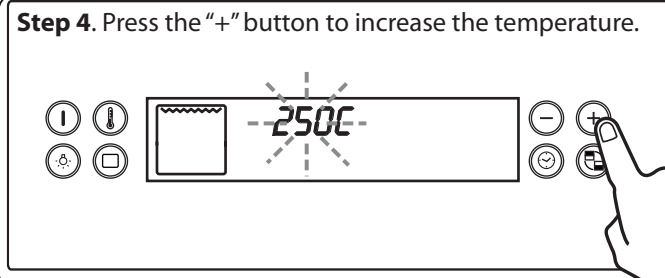
The control panel shows the temperature button (thermometer) highlighted with a dashed box. A hand is pressing the plus (+) button. The digital display shows 240C and a grill icon (🍷). The minus (-) and plus (+) buttons are visible on the right.

Step 3. Press the "Temperature" button.



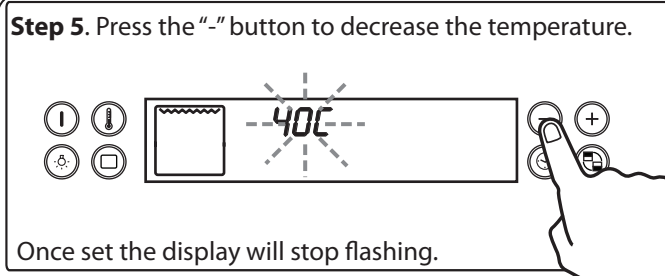
The control panel shows the temperature button (thermometer) highlighted with a dashed box. A hand is pressing the temperature button. The digital display shows 240C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

Step 4. Press the "+" button to increase the temperature.



The control panel shows the plus (+) button highlighted with a dashed box. A hand is pressing the plus (+) button. The digital display shows 250C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

Step 5. Press the "-" button to decrease the temperature.

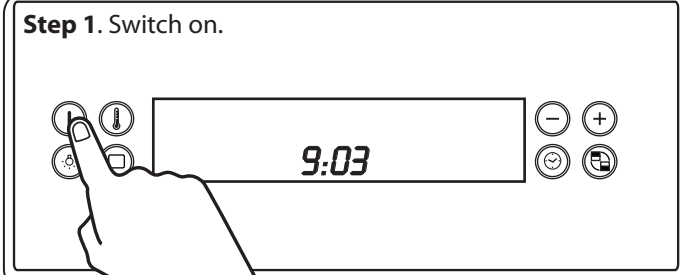


The control panel shows the minus (-) button highlighted with a dashed box. A hand is pressing the minus (-) button. The digital display shows 40C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

Once set the display will stop flashing.

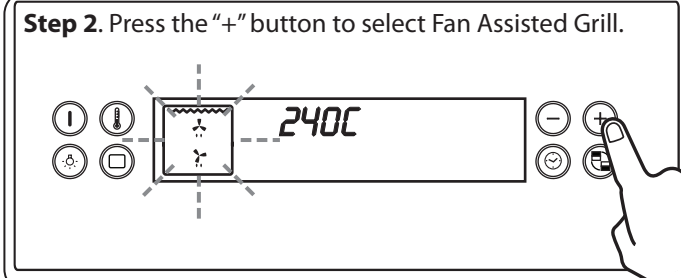
Fan Assisted Grill

Step 1. Switch on.



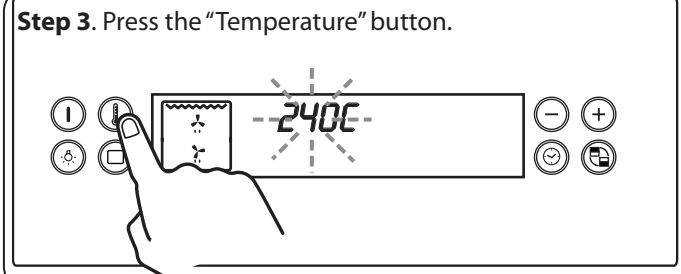
The control panel features a power button (I), a temperature button (thermometer), a fan button (fan), and a square button. To the right are minus (-) and plus (+) buttons, and below them are a smiley face (😊) and a grill icon (🍷). A hand is shown pressing the power button. The digital display shows 9:03.

Step 2. Press the "+" button to select Fan Assisted Grill.



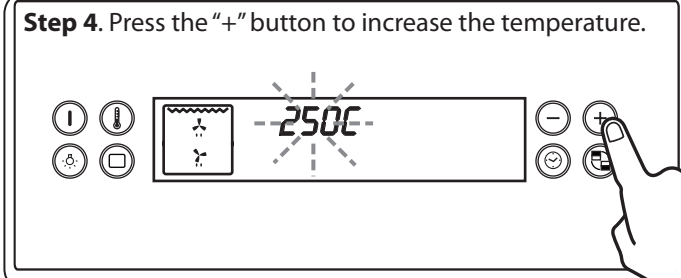
The control panel shows the temperature button (thermometer) highlighted with a dashed box. A hand is pressing the plus (+) button. The digital display shows 240C and a fan-assisted grill icon (🍷 with fan). The minus (-) and plus (+) buttons are visible on the right.

Step 3. Press the "Temperature" button.



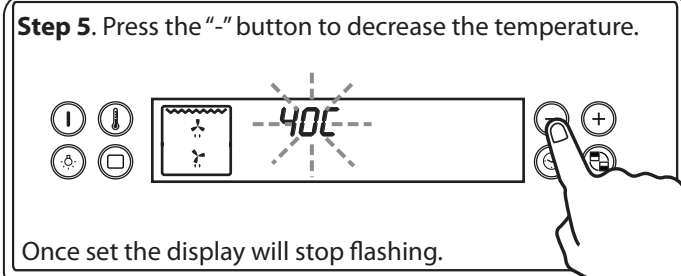
The control panel shows the temperature button (thermometer) highlighted with a dashed box. A hand is pressing the temperature button. The digital display shows 240C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

Step 4. Press the "+" button to increase the temperature.



The control panel shows the plus (+) button highlighted with a dashed box. A hand is pressing the plus (+) button. The digital display shows 250C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

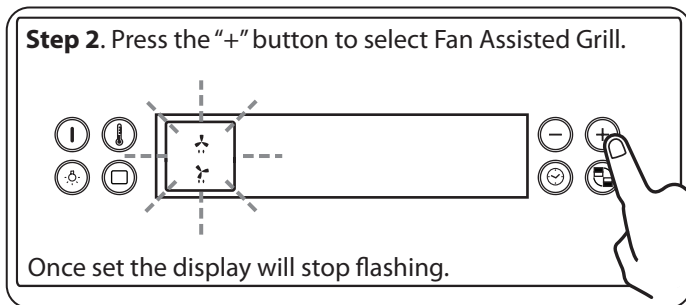
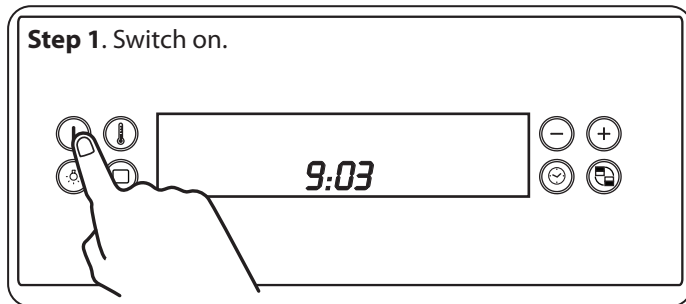
Step 5. Press the "-" button to decrease the temperature.



The control panel shows the minus (-) button highlighted with a dashed box. A hand is pressing the minus (-) button. The digital display shows 40C and a thermometer icon (🌡️). The minus (-) and plus (+) buttons are visible on the right.

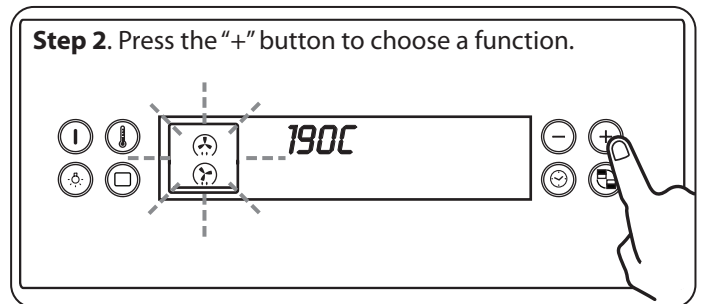
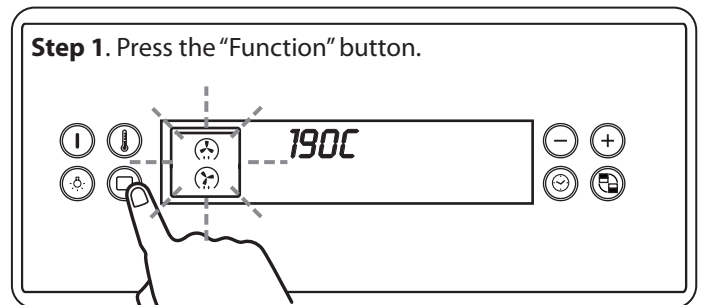
Once set the display will stop flashing.

Defrost



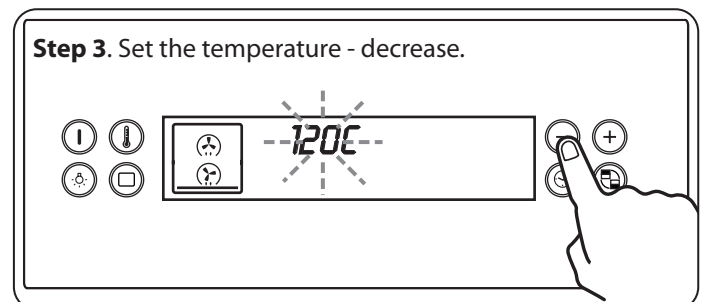
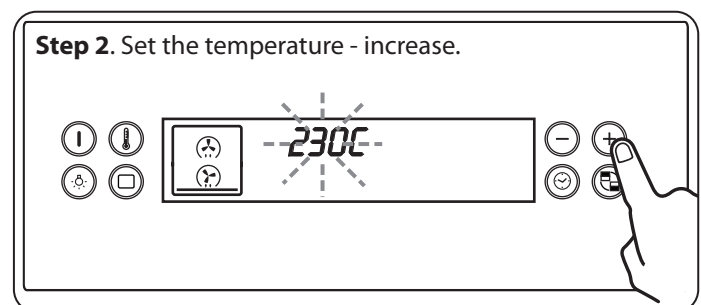
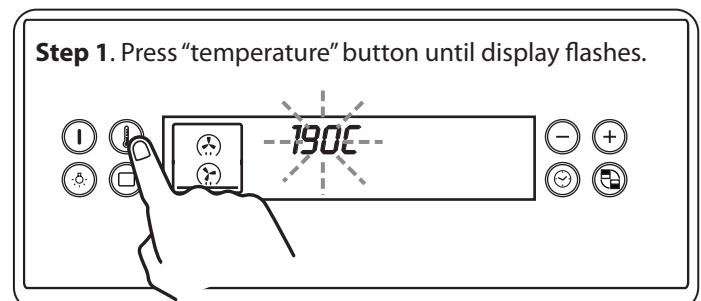
If the alarm sounds this means the oven temperature has been raised by a previous heating cycle. If you need to defrostat at ambient temperature please allow your oven to cool down.

Change a function mode



Change a temperature

NOTE: When the oven reaches its set temperature an alarm will sound.

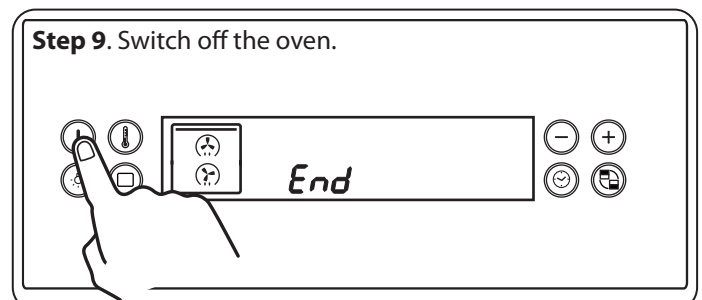
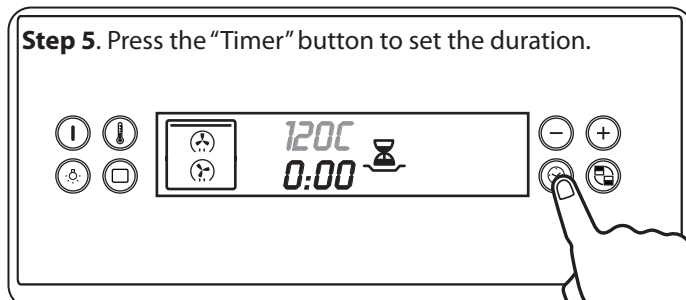
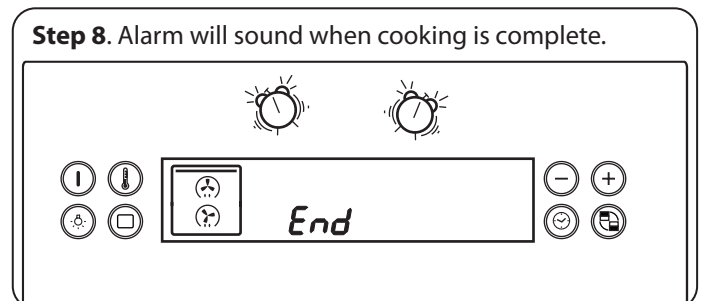
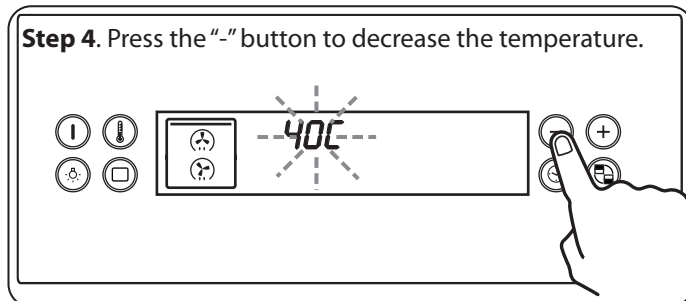
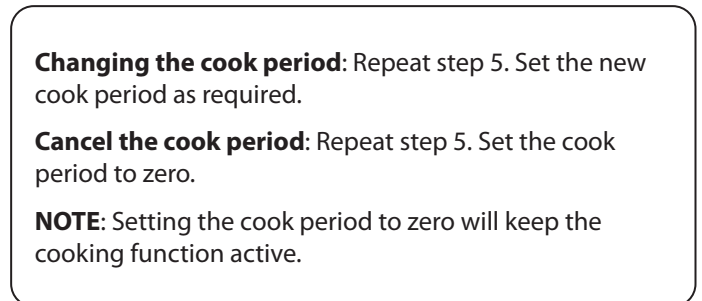
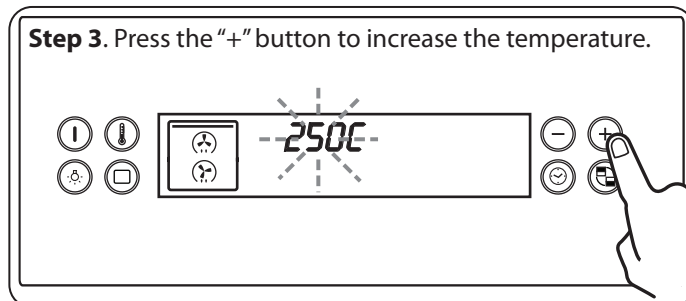
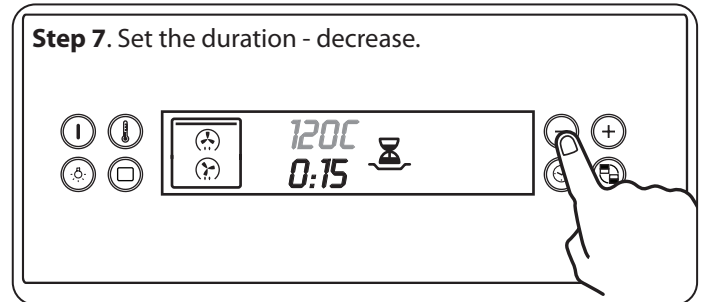
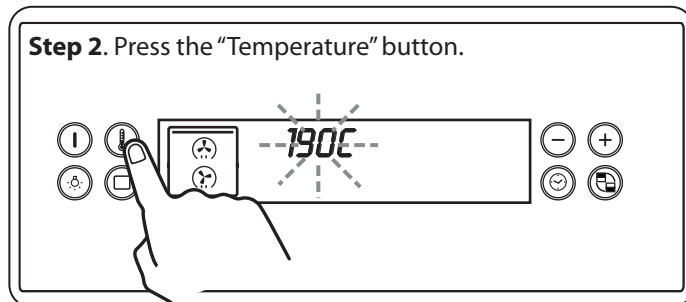
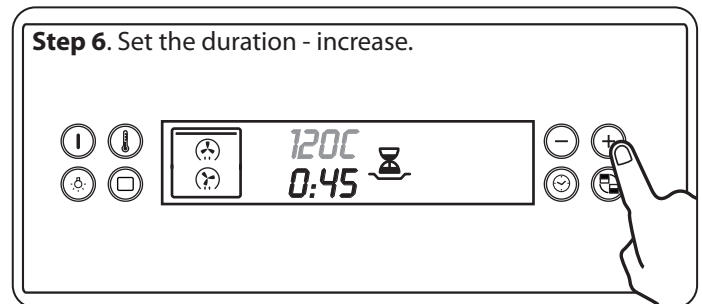
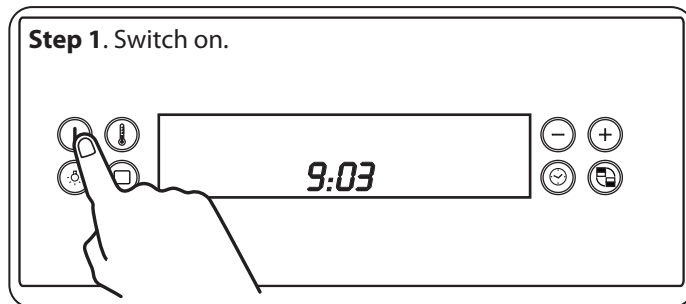


Setting the semi-automatic cooking in single mode

You have set the required temperature and function mode and you would like the oven to automatically stop.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.

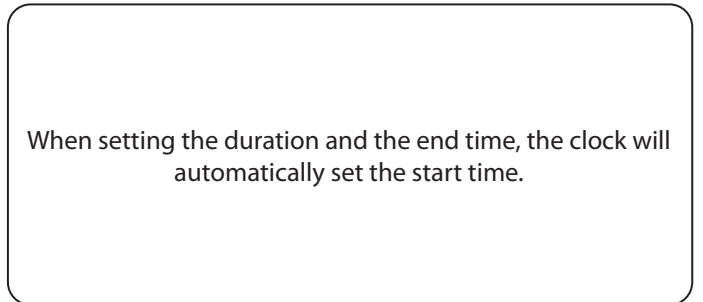
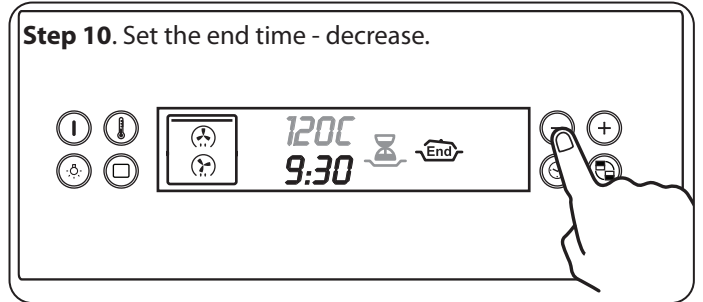
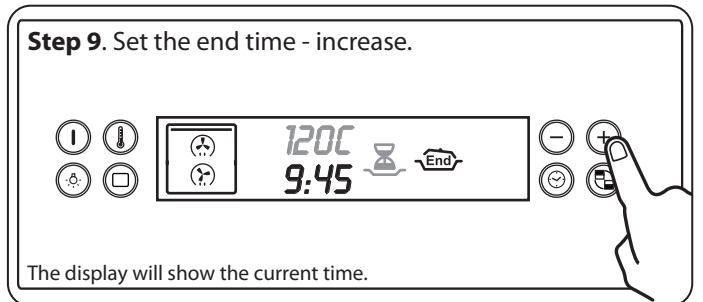
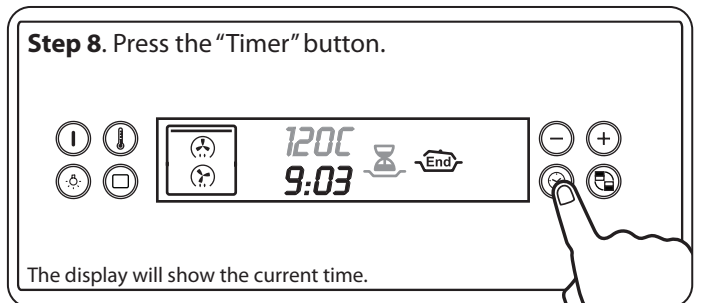
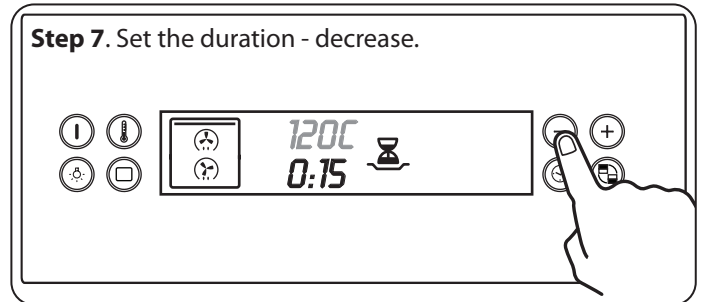
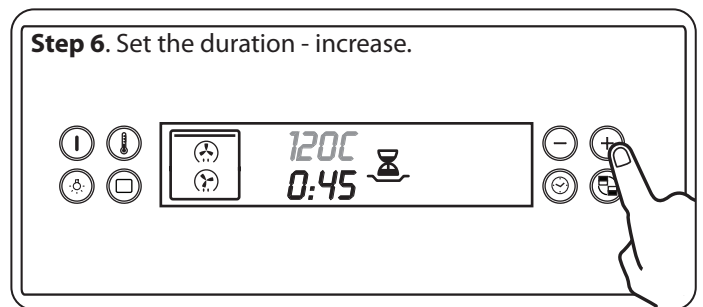
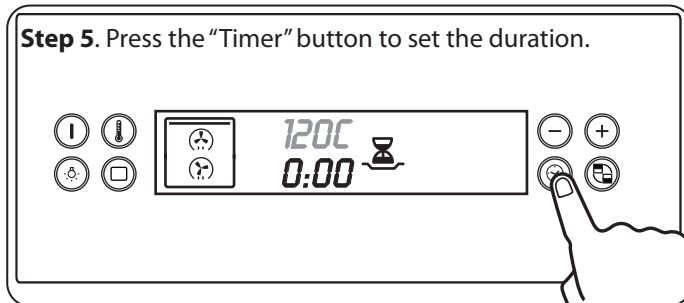
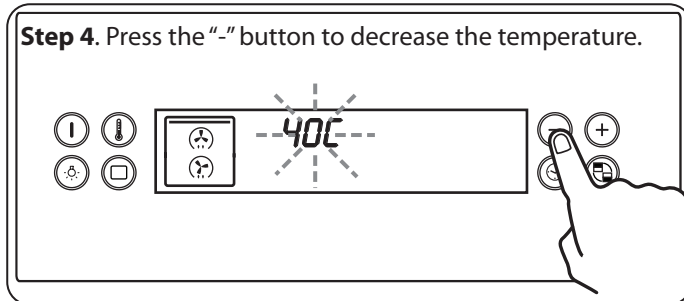
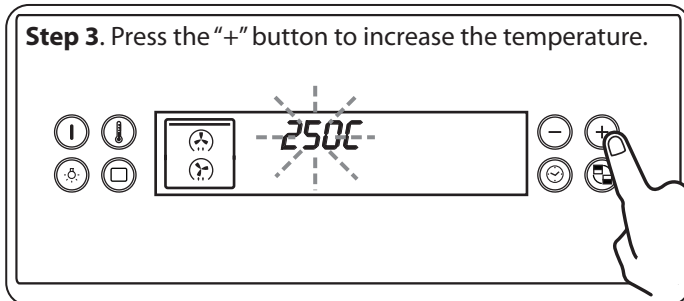
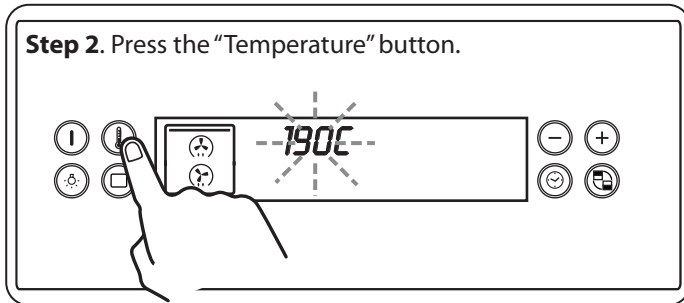
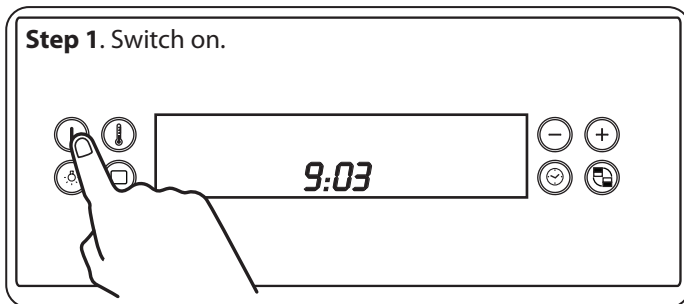


Setting the automatic cooking in single mode

You have set the required temperature and function mode and you would like the oven to automatically start and stop.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



Step 11. The display will flash between the duration and end time.

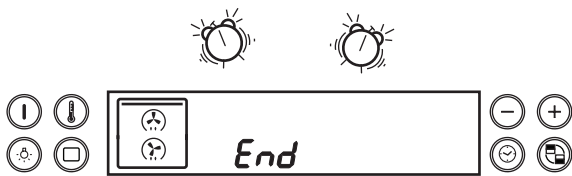


Changing the cook period: Repeat step 5. Set the new cook period as required.

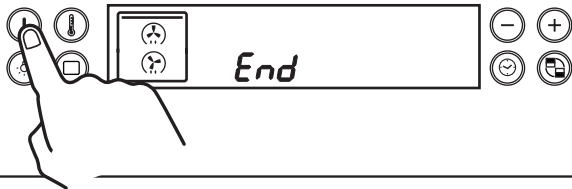
Cancel the cook period: Repeat step 5. Set the cook period to zero.

NOTE: Setting the cook period to zero will keep the cooking function active.

Step 12. Alarm will sound when cooking is complete.



Step 13. Switch off the oven.



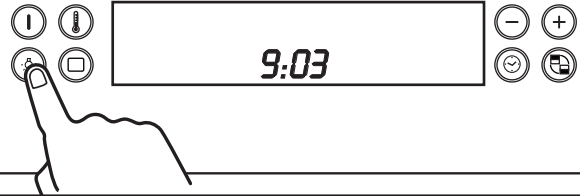
The automatic function can be cancelled at anytime by setting the cook duration to zero.

⚠ Note: By cancelling the automatic function the oven will remain on. Please turn off if the oven is not required.

Oven light

The oven will come on automatically when the oven door is open, off when closed.

The oven light can be activated by pressing the oven light button.



Using the Probe

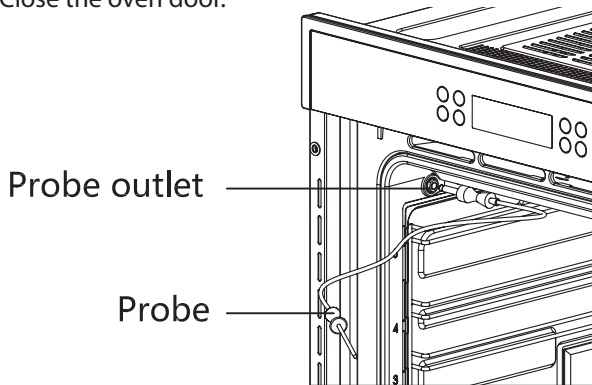
The cooking thermometer probe can only be used in single mode. The probe cannot be used in these modes: grill, fanned grill, defrost or multi-zone mode.

The cooking thermometer is used to measure the internal temperature of meat, bread or other cooked foods.

⚠ Do not wash the probe in the dishwasher.

⚠ Please take care when inserting or removing the the oven probe. Make sure the oven has cooled to ambient.

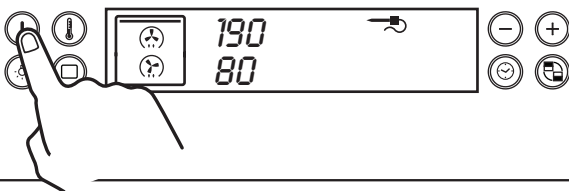
Step 1. Insert the probe into the food. Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.



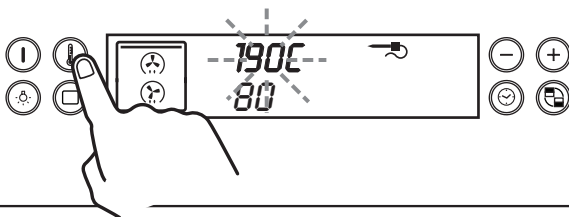
Step 2. If fitted correctly, the probe symbol will show on the display.



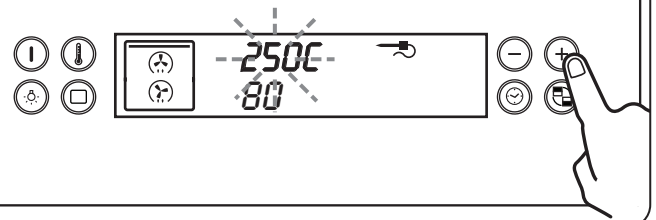
Step 3. Switch on the oven.



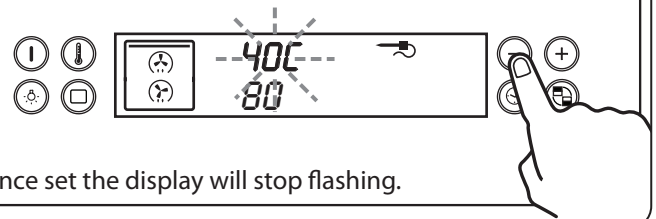
Step 4. Press the "Temperature" button.



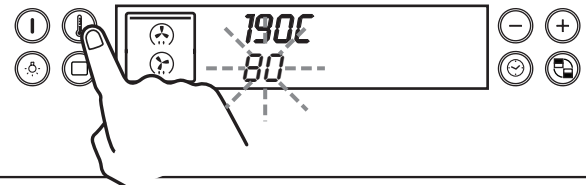
Step 5. Press the "+" button to increase the temperature.



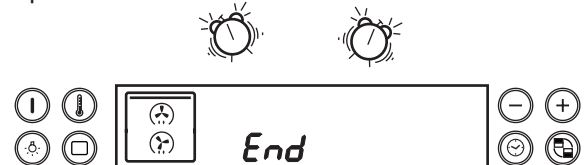
Step 6. Press the "-" button to decrease the temperature.



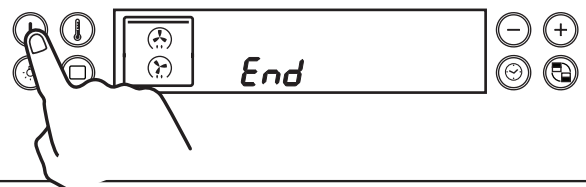
Step 7. Press the "Temperature" button again. The probe temperature will show.



Step 8. Alarm will sound when the internal temperature of the probe has been reached.



Step 9. Switch off the oven. Remove the probe when the oven has cooled down.



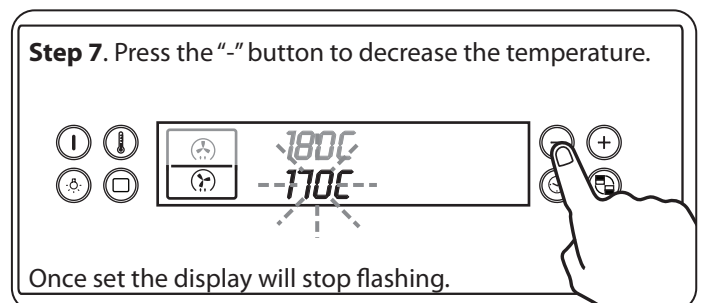
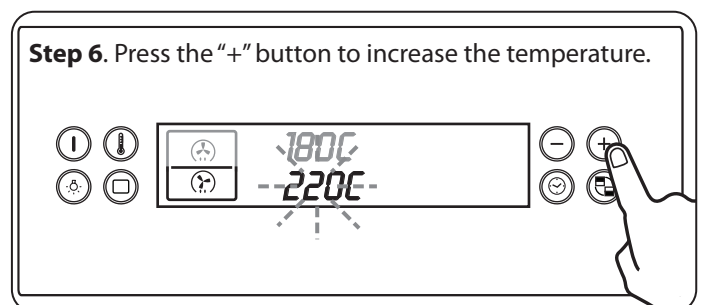
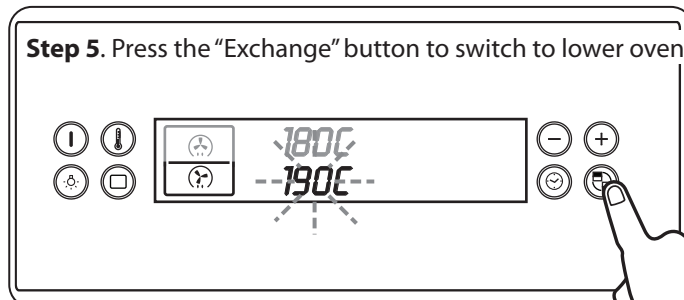
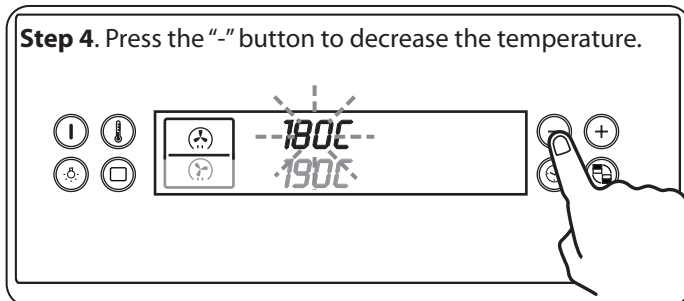
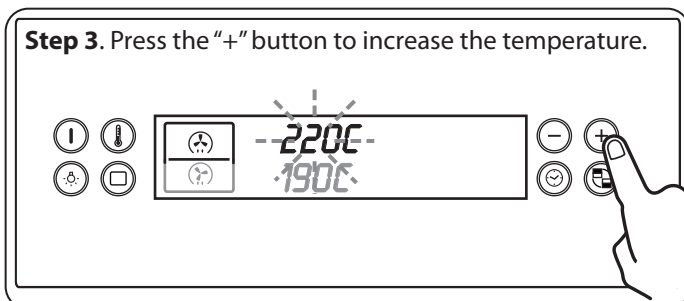
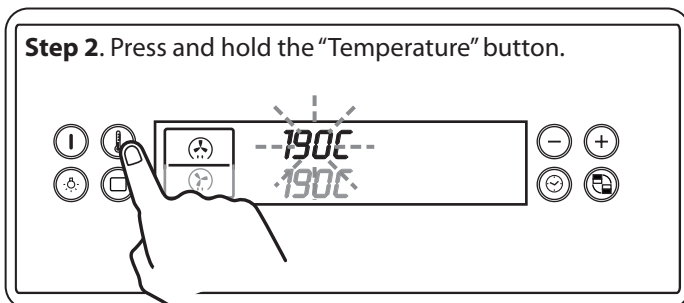
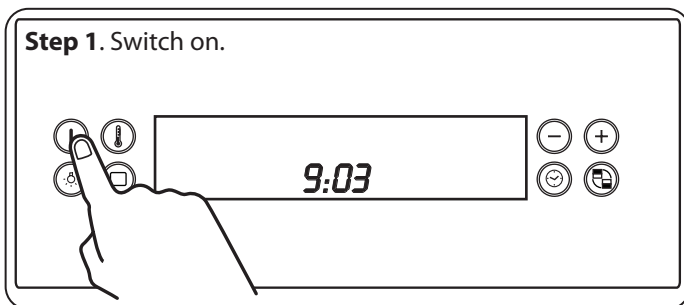
5. Using the multi-zone oven (Twin Mode)

To use your oven in multi-zone mode, the divider must be in place in the oven in shelf position 3.

⚠ Note: Minimum temperature that can be set is 180°C for both ovens.

A loud beeping noise will sound to symbolise the divider is in place. The electronic display is then switched to multi-zone mode.

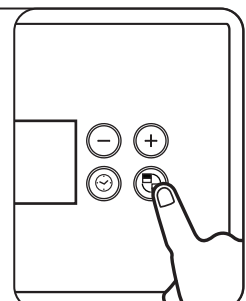
⚠ Please Note: The temperature probe cannot be used whilst the oven is in multi-zone mode. Please take care when removing the probe, it may be hot.



You have the option to use two different functions while in multi-zone (**Table 3.2**).

Press the "Exchange" button to switch between the upper and lower oven.

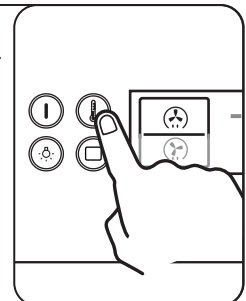
Use the "+" or "-" button to choose a mode.



You have the option to set different temperatures for the upper and lower ovens (max difference 30°C).

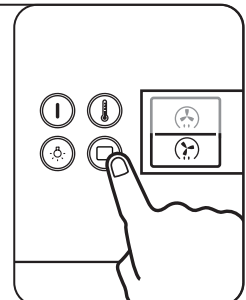
Press the "Exchange" button to choose the upper or lower and press the temperature button.

Use the "+" or "-" button to adjust the temperature.



You have the option to switch mode in multi-zone mode (**Table 3.2**)

Press the "Mode selector" button, use the "+" or "-" button to choose a function.

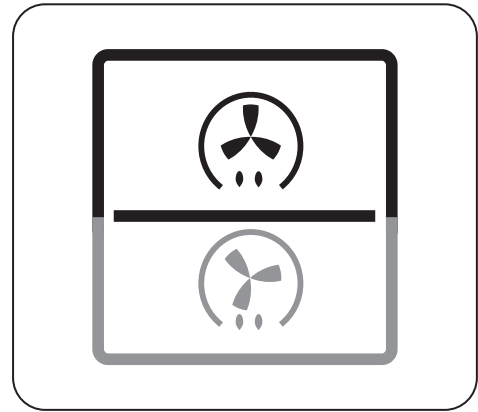


Setting the semi-automatic for the top oven in twin mode

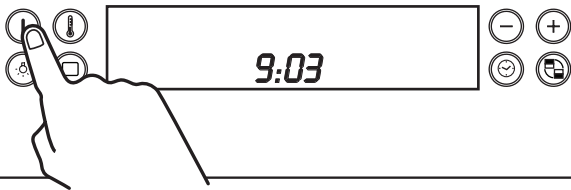
You have set the required temperature and function mode and you would like the oven to automatically stop.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

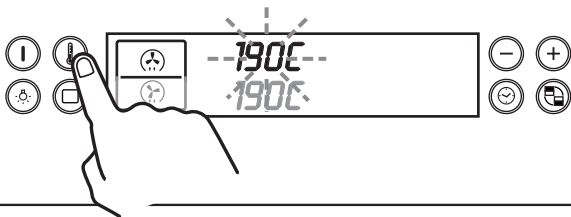
The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



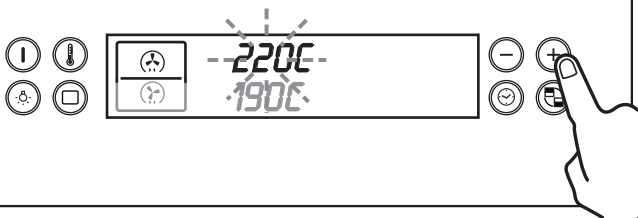
Step 1. Switch on.



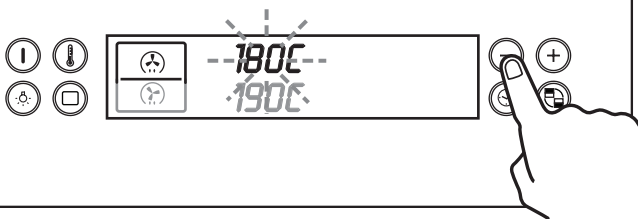
Step 2. Press and hold the "Temperature" button.



Step 3. Press the "+" button to increase the temperature.



Step 4. Press the "-" button to decrease the temperature.



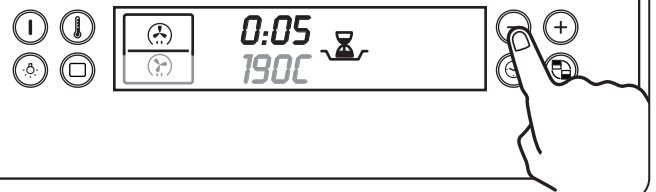
Step 5. Press the "Timer" button to set the duration.



Step 6. Set the duration - increase.



Step 7. Set the duration - decrease.

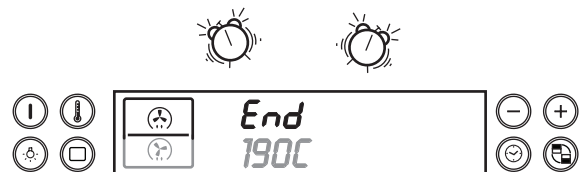


Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

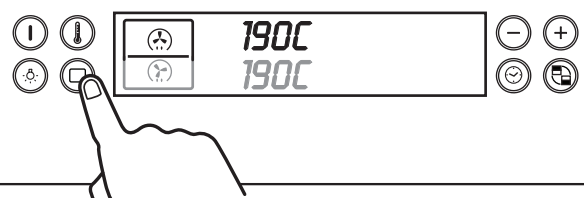
NOTE: Setting the cook period to zero will keep the cooking function active.

Step 8. Alarm will sound when cooking is complete.



The lower oven will continue to operate.

Step 9. To reactivate the upper oven press the "Function" button and adjust the parameters accordingly.



Setting the automatic cooking for the top oven in twin mode

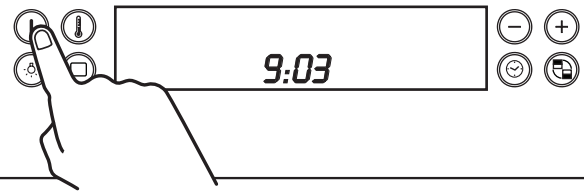
You have set the required temperature and function mode and you would like the oven to automatically stop.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

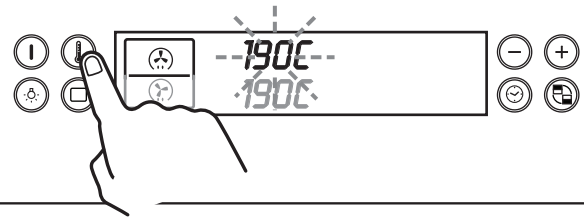
The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



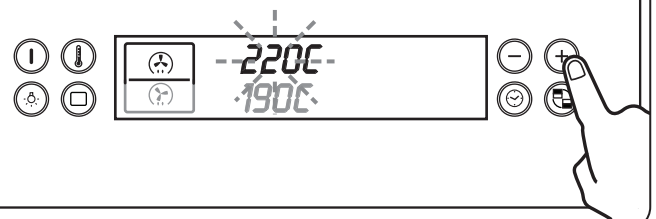
Step 1. Switch on.



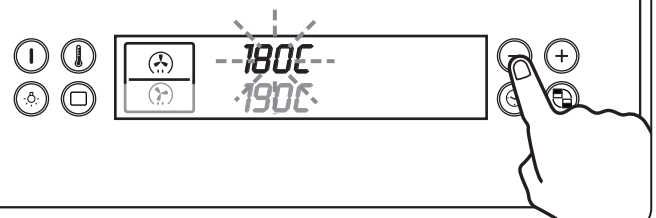
Step 2. Press and hold the "Temperature" button.



Step 3. Press the "+" button to increase the temperature.



Step 4. Press the "-" button to decrease the temperature.



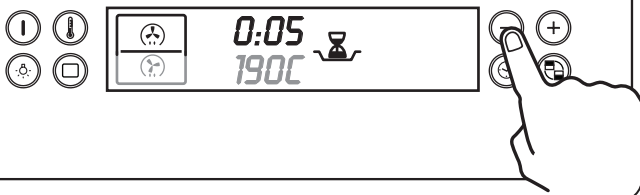
Step 5. Press the "Timer" button to set the duration.



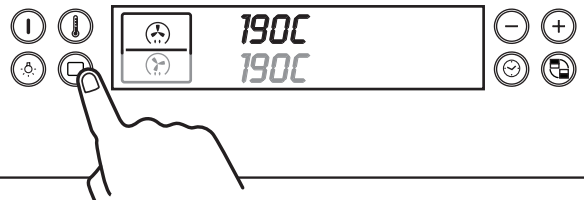
Step 6. Set the duration - increase.



Step 7. Set the duration - decrease.



Step 12. To reactivate the upper oven press the "Function" button and adjust the parameters accordingly.



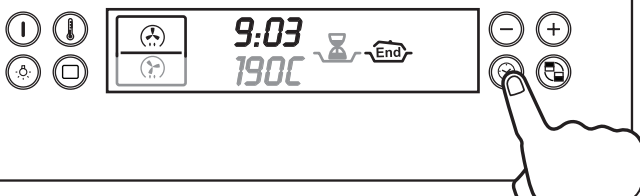
Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

NOTE: Setting the cook period to zero will keep the cooking function active.

When setting the duration and the end time, the clock will automatically set the start time.

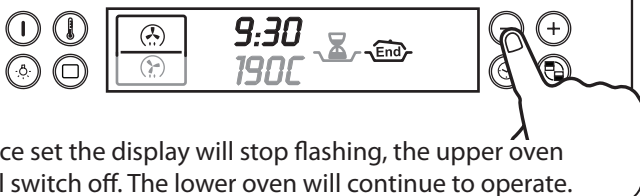
Step 8. Press the "Timer" button to set the delayed start.



Step 9. Set the delayed start - increase increase.

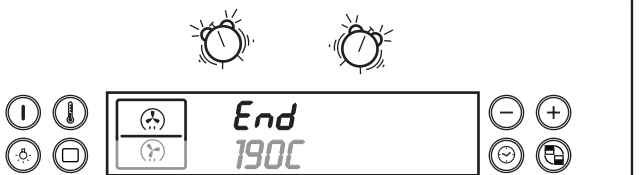


Step 10. Set the delayed start - decrease time.



Once set the display will stop flashing, the upper oven will switch off. The lower oven will continue to operate.

Step 11. Alarm will sound when cooking is complete.



The lower oven will continue to operate.

Setting the semi-automatic for the Lower in twin mode

You have set the required temperature and function mode and you would like the oven to automatically stop.

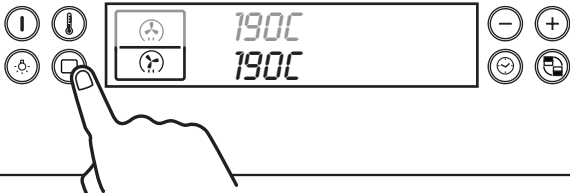
This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.

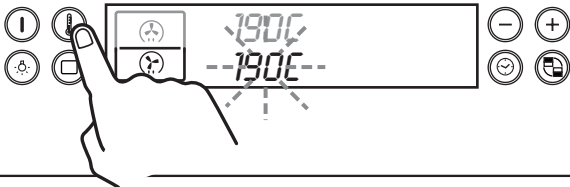
Step 1. Switch on.



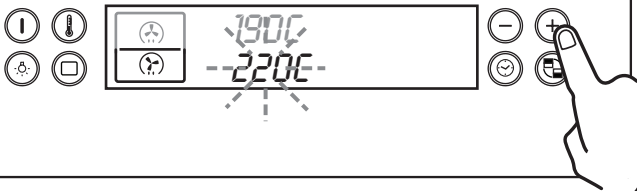
Step 2. Press the "Function Control" button twice.



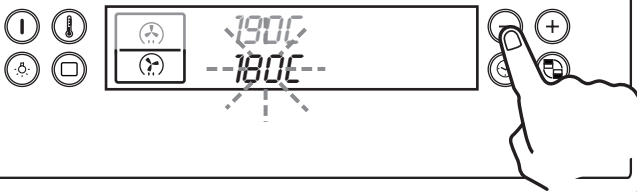
Step 3. Press and hold the "Temperature" button.



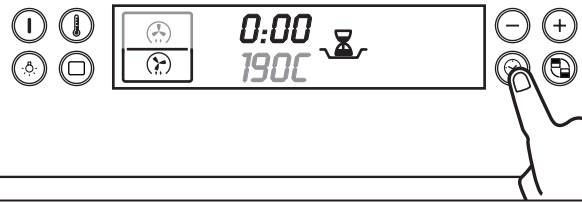
Step 4. Press the "+" button to increase the temperature.



Step 5. Press the "-" button to decrease the temperature.



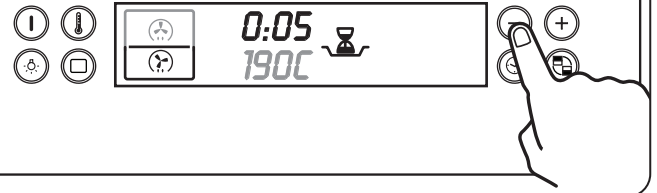
Step 6. Press the "Timer" button to set the duration.



Step 7. Set the duration - increase.



Step 8. Set the duration - decrease.

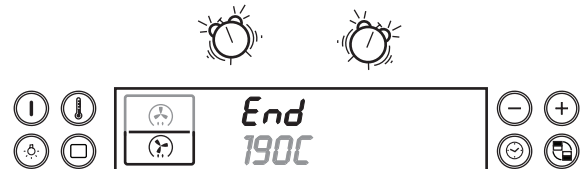


Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

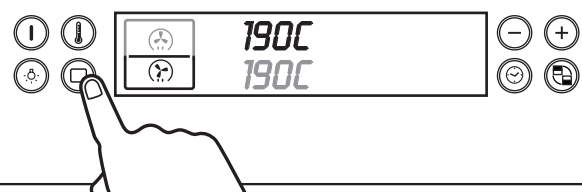
NOTE: Setting the cook period to zero will keep the cooking function active.

Step 9. Alarm will sound when cooking is complete.



The lower oven will continue to operate.

Step 10. To reactivate the lower oven press the "Function" button and adjust the parameters accordingly.



Setting the automatic cooking for the lower oven in twin mode

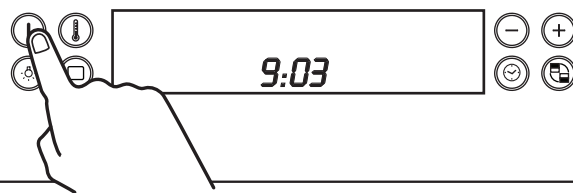
You have set the required temperature and function mode and you would like the oven to automatically stop.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

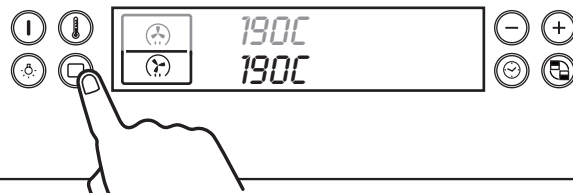
The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



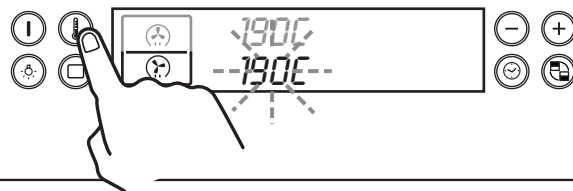
Step 1. Switch on.



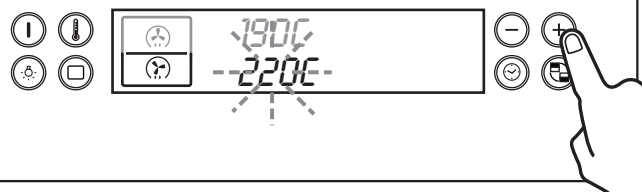
Step 2. Press the "Function Control" button twice.



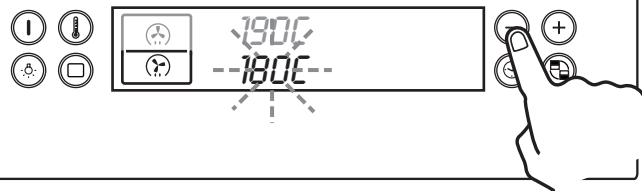
Step 3. Press and hold the "Temperature" button.



Step 4. Press the "+" button to increase the temperature.



Step 5. Press the "-" button to decrease the temperature.



Step 6. Press the "Timer" button to set the duration.



Step 7. Set the duration - increase.

The control panel displays 190C and 9:45. A hand is shown pressing the '+' button on the right side of the panel.

Step 12. Alarm will sound when cooking is complete.

The control panel displays 190C and End. The 'End' text is in a larger font, indicating the alarm is active.

Step 8. Set the duration - decrease.

The control panel displays 190C and 9:30. A hand is shown pressing the '-' button on the right side of the panel.

Step 13. To reactivate the lower oven press the "Function" button and adjust the parameters accordingly.

The control panel displays 190C and 190C. A hand is shown pressing the 'Function' button (the square button with a question mark) on the left side of the panel.

Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

NOTE: Setting the cook period to zero will keep the cooking function active.

When setting the duration and the end time, the clock will automatically set the start time.

Step 9. Press the "Timer" button to set the delayed start.

The control panel displays 190C and 9:03. A hand is shown pressing the 'Timer' button (the square button with a question mark) on the left side of the panel.

Step 10. Set the delayed start - increase increase.

The control panel displays 190C and 9:45. A hand is shown pressing the '+' button on the right side of the panel.

Step 11. Set the delayed start - decrease time.

The control panel displays 190C and 9:30. A hand is shown pressing the '-' button on the right side of the panel.

Once set the display will stop flashing, the lower oven will switch off. The upper oven will continue to operate.

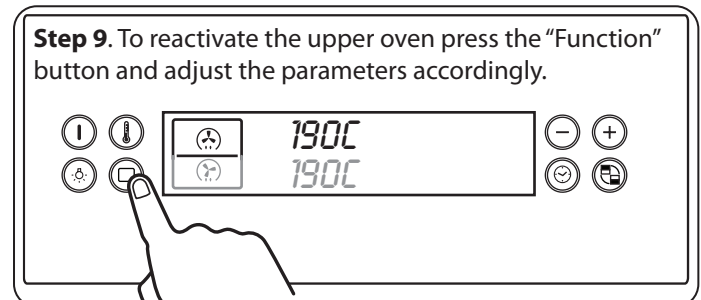
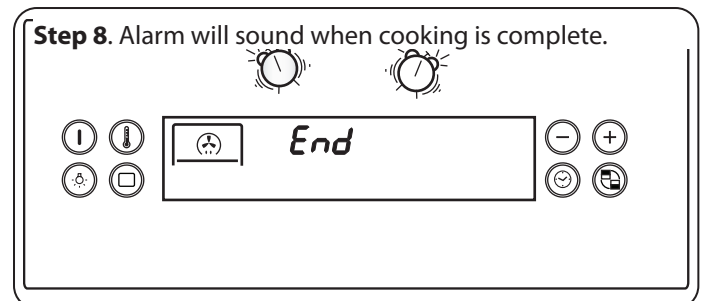
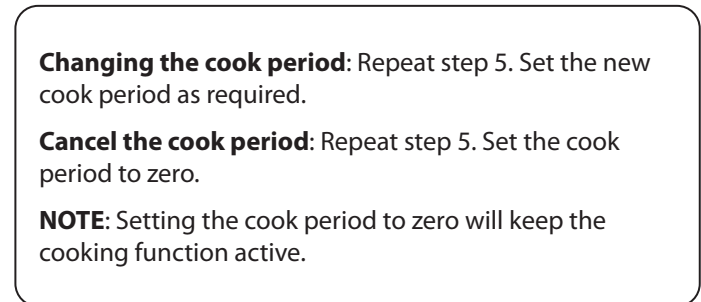
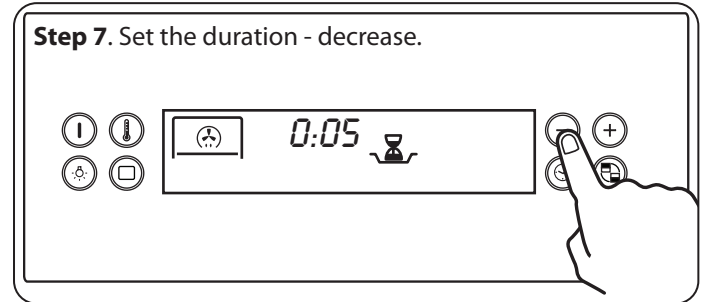
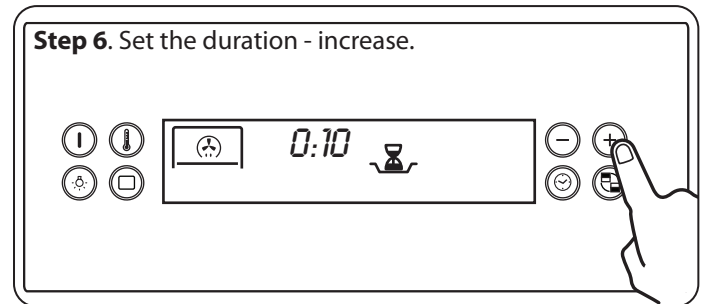
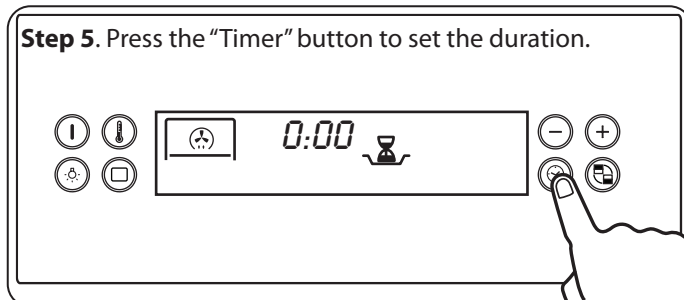
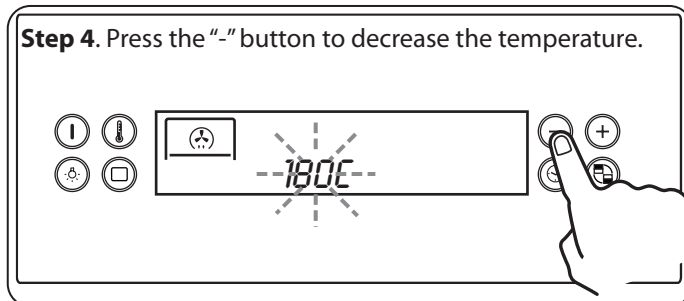
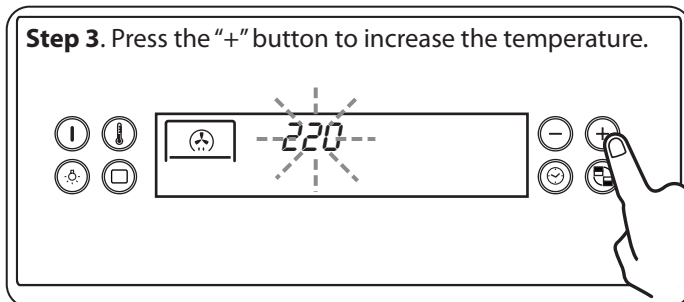
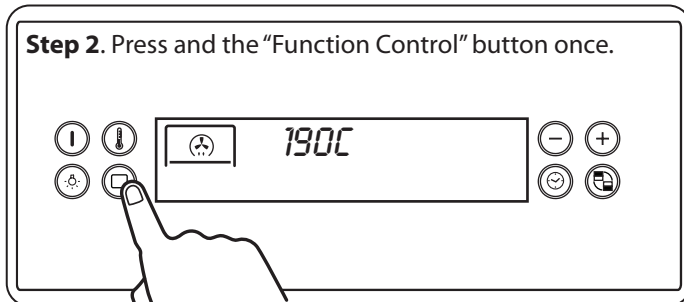
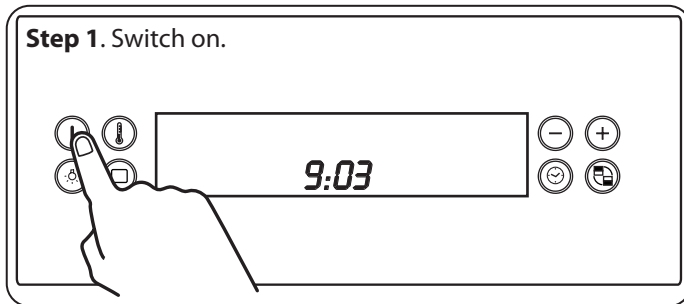
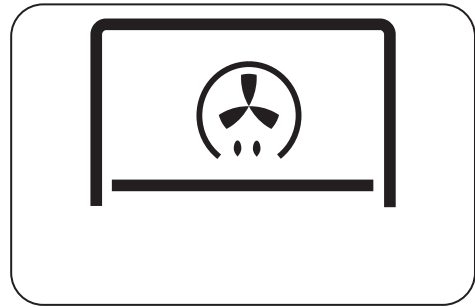
Setting the semi-automatic for the upper oven

The top and bottom oven can be controlled independantly and semi-automatic, automatic schedules can be set.

You have set the required temperature and function mode and you would like the oven to automatically stop.

This features works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



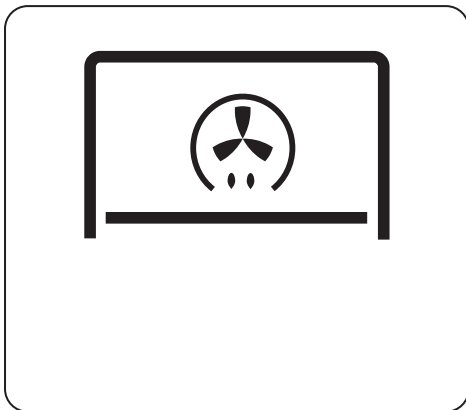
Setting the automatic cooking for the upper oven

The top and bottom oven can be controlled independently and semi-automatic, automatic schedules can be set.

You have set the required temperature and function mode and you would like the oven to start and stop automatically.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

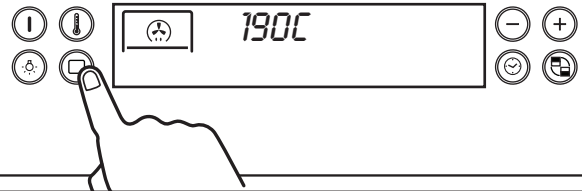
The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



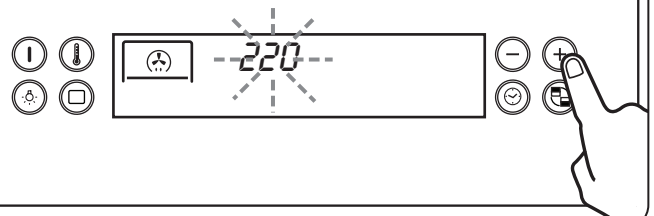
Step 1. Switch on.



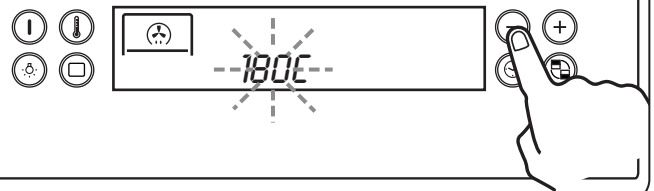
Step 2. Press and the "Function Control" button once.



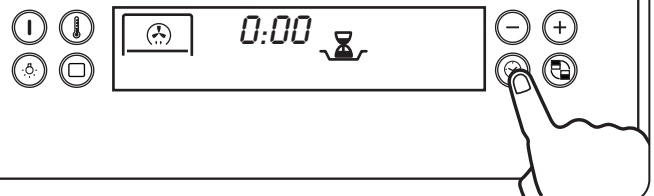
Step 3. Press the "+" button to increase the temperature.



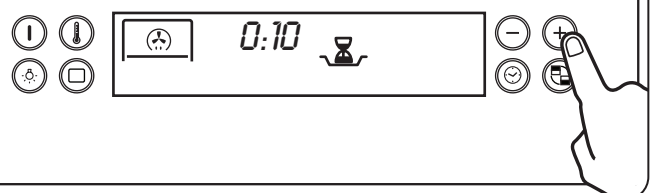
Step 4. Press the "-" button to decrease the temperature.



Step 5. Press the "Timer" button to set the duration.



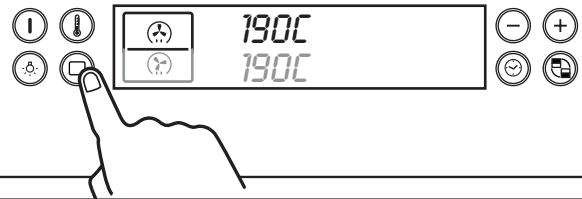
Step 6. Set the duration - increase.



Step 7. Set the duration - decrease.



Step 12. To reactivate the upper oven press the "Function" button and adjust the parameters accordingly.



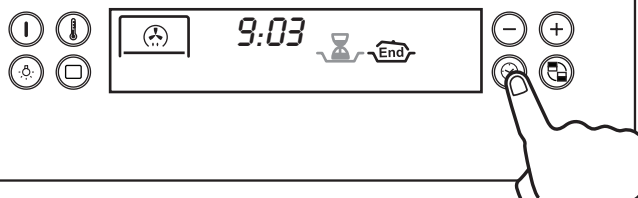
Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

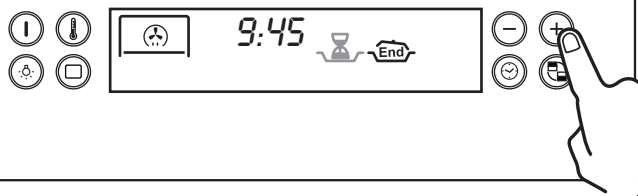
NOTE: Setting the cook period to zero will keep the cooking function active.

When setting the duration and the end time, the clock will automatically set the start time.

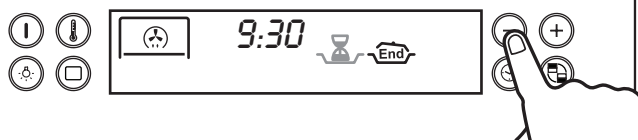
Step 8. Press the "Timer" button to set the delayed start.



Step 9. Set the delayed start - increase increase.

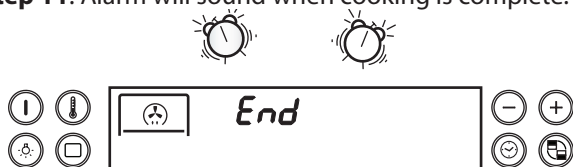


Step 10. Set the delayed start - decrease time.



Once set the display will stop flashing, the upper oven will switch off. The upper oven will continue to operate.

Step 11. Alarm will sound when cooking is complete.



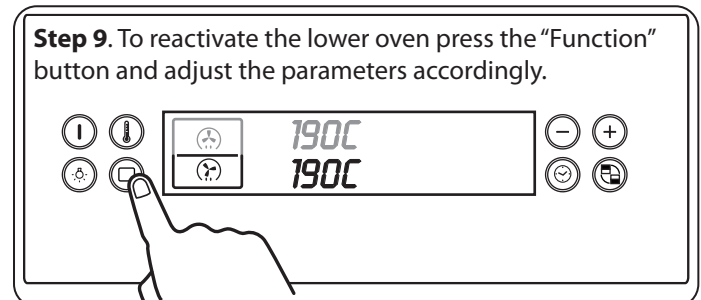
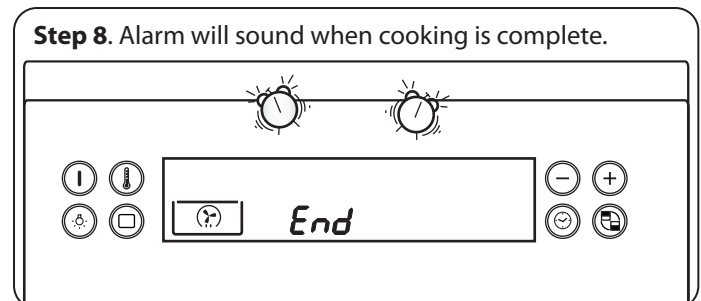
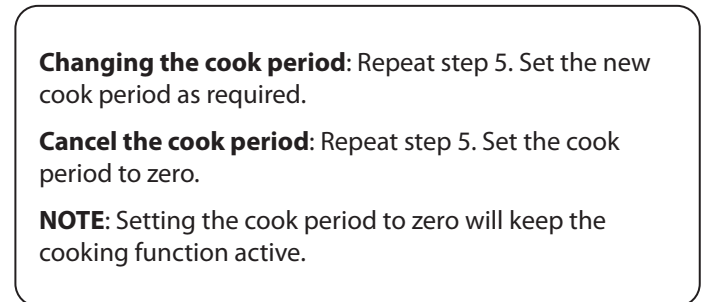
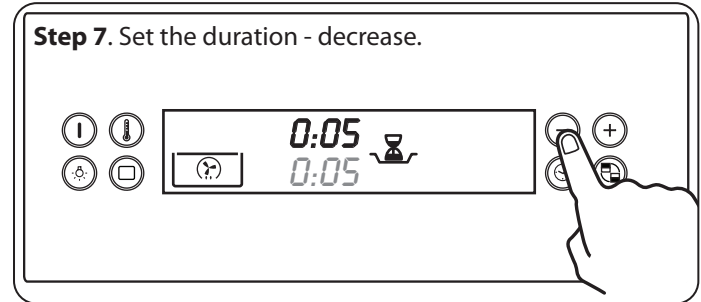
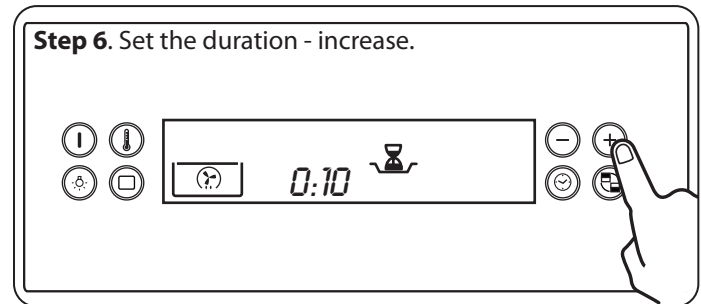
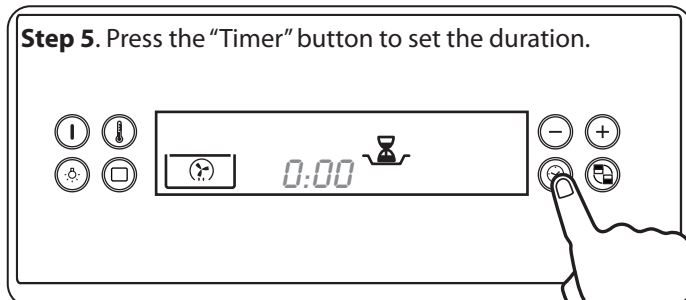
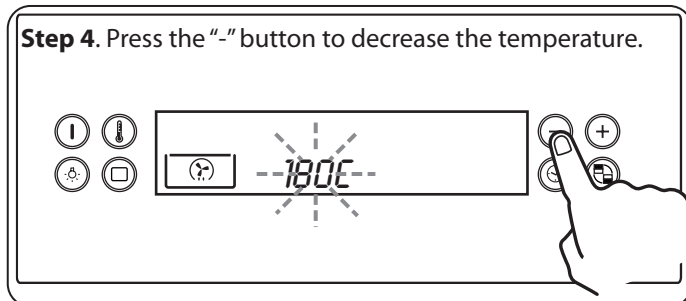
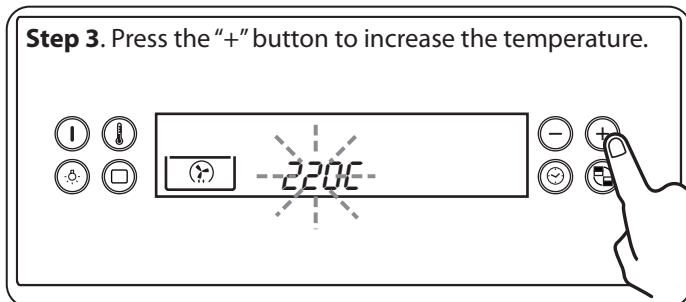
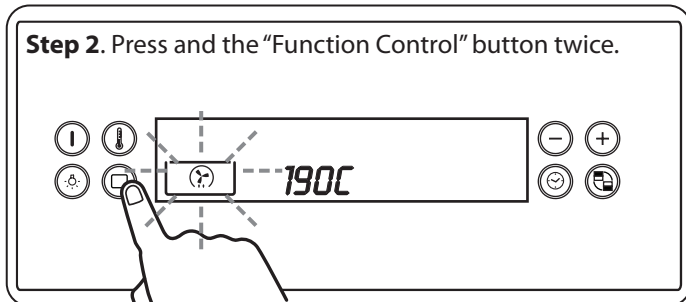
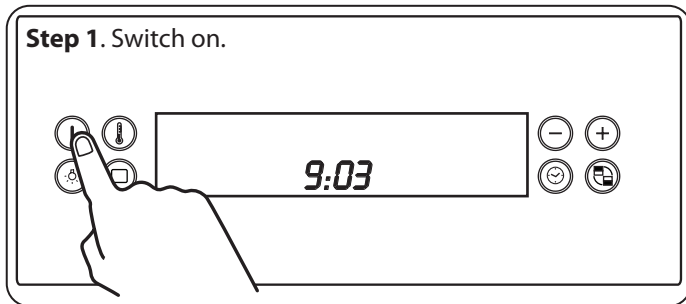
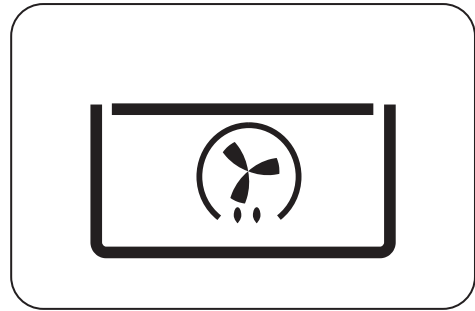
Setting the semi-automatic for the lower oven

The top and bottom oven can be controlled independantly and semi-automatic, automatic schedules can be set.

You have set the required temperature and function mode and you would like the oven to automatically stop.

This features works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



Setting the automatic cooking for the lower oven

The top and bottom oven can be controlled independently and semi-automatic, automatic schedules can be set.

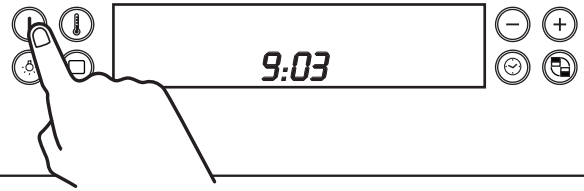
You have set the required temperature and function mode and you would like the oven to start and stop automatically.

This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

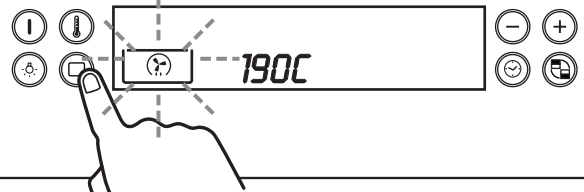
The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



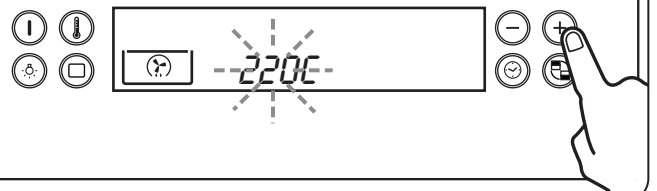
Step 1. Switch on.



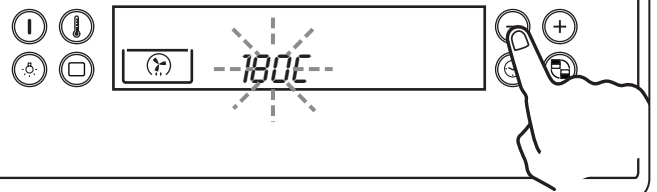
Step 2. Press and the "Function Control" button twice.



Step 3. Press the "+" button to increase the temperature.



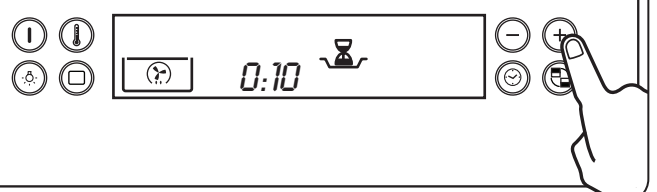
Step 4. Press the "-" button to decrease the temperature.



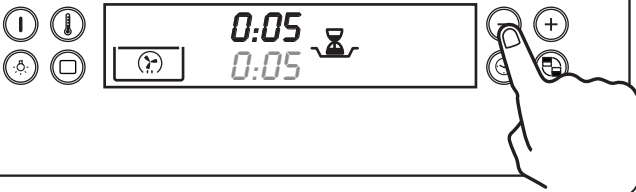
Step 5. Press the "Timer" button to set the duration.



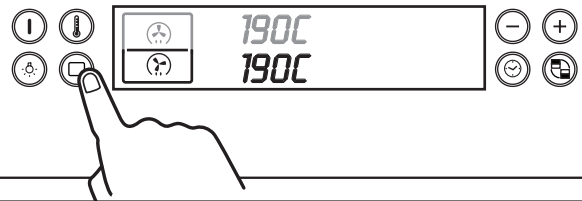
Step 6. Set the duration - increase.



Step 7. Set the duration - decrease.



Step 12. To reactivate the lower oven press the "Function" button and adjust the parameters accordingly.



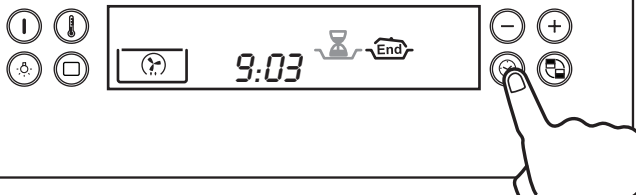
Changing the cook period: Repeat step 5. Set the new cook period as required.

Cancel the cook period: Repeat step 5. Set the cook period to zero.

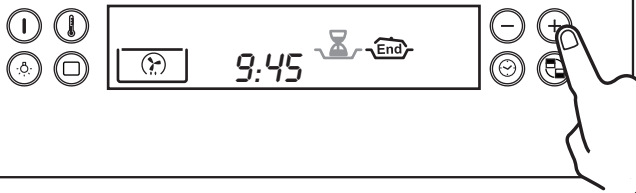
NOTE: Setting the cook period to zero will keep the cooking function active.

When setting the duration and the end time, the clock will automatically set the start time.

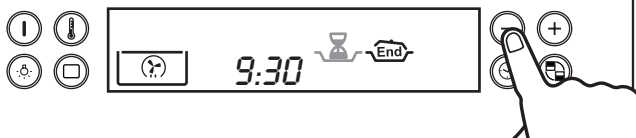
Step 8. Press the "Timer" button to set the delayed start.



Step 9. Set the delayed start - increase increase.

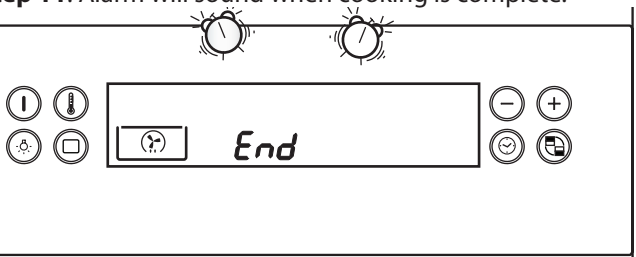


Step 10. Set the delayed start - decrease time.



Once set the display will stop flashing, the lower oven will switch off. The upper oven will continue to operate.

Step 11. Alarm will sound when cooking is complete.



6. Cooking Tips

Tips on Cooking with the Timer

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

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

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

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

Oven Shelf levels

Always count shelf levels from the bottom upwards (**Fig. 6.1**).

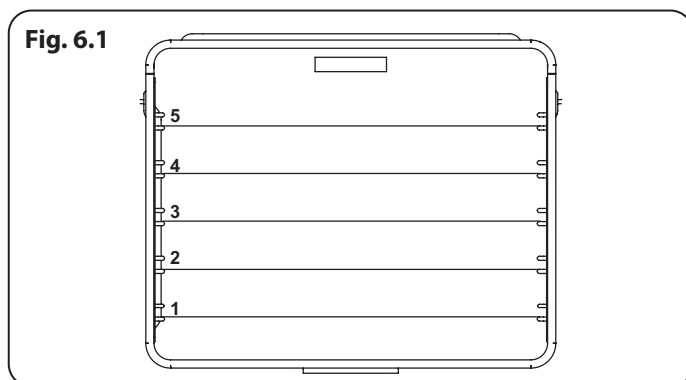


Fig. 6.1

General Oven Tips

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

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

For even browning, the maximum recommended size of a baking tray is 320 mm by 285 mm.

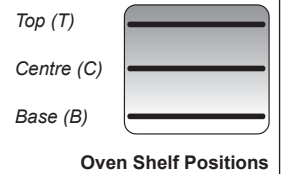
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- 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.
- The 'Cook & Clean' oven liners (see '*Cleaning Your Cooker*') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

7. 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.



Conventional *Suggested temperature: 200 °C*

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode, "Conventional", or in "Top-heat +Convection" mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Lasagne frozen (500-1000g)	3	180-200	Wire grill	40-50
Fish (300-1000g) 3-4 cut on each side drop oil	3/2	240	Wire grill / Baking tray (for juice catching)	15-20
Fish filets (500-1000g) 3-4 cut on each side drop oil	3	200	Baking tray	13-20
Frozen cutlets (minced meat & with ham, cheese or Mushroom filing) (350-1000g) drop oil	3	200	Baking tray	25-35
Frozen cutlets from minced, carrot, beetroot or Potato (350-1000g) drop oil	3	200	Baking tray	20-30
Pork on bone cutlets (500-1000g) drop oil, add salt & pepper	3/2	200	Wire grill / Baking tray (for juice catching)	40-50
Baked potato (cut in half) (500-1000g)	3	180-200	Baking tray	30-45
Meat roll with mushrooms filing Frozen (500-1000g) drop oil	3	180-200	Baking tray	40-50

Top Heat + Convection *Suggested temperature: 190 °C*

This setting should be used when cooking cakes placed on one shelf and biscuits that must be well browned or crispy on the bottom. It is also good for pizzas, quiches lorraine and cheesecakes. The top heating element is in operation and the fan operates to constantly circulate the hot air. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode "Top-heat +Convection".

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Pork on bone (1000g) drop oil, add salt & pepper	3/2	180-200	Wire grill with products Baking tray (for juice catching)	50-65
Pork shoulder in foil (1000-1500g) Better marinate meat	3/2	180-230	Baking tray	60-120
Whole chicken (700-1500g) drop oil, add salt & pepper	3/2	190-200	Baking tray	40-55
Meat or fish steaks (400-800g) drop oil, add salt & pepper	3/2	180-200	Baking tray with a wire roast on top	15-35
Sponge cake (Biscuit) (1000g)	3/2	180	Deep pan	20

Convection *Suggested temperature: 170 °C*

This function bakes foods placed on up to three shelves and is also appropriate for roasting. Cooking is achieved by the heating element on the rear wall and the fan distributes the heat. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode, "Convection heat", or in "Top-heat +Convection" mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Lamb rack (350-700g) drop oil, add salt & pepper	3/2	190-200	Wire grill with products Baking tray (for juice catching)	40-50
Bananas in foil with chocolate, nuts & brown sugar 3-5 pc. Each cover by foil with 3-4pc of sugar(drop on sugar water).make a small cut & put inside the cut 10-15g chocolate, 5-10g nuts	4	220-240	Wire grill	15-25
Bake apples 5-8pc x 150-200g. Remove the core, add sugar in. Put in a pan with water	3	200-220	Wire grill	15-25
Cutlets from minced meat (300-600g) drop oil	3	195	Baking tray	18-25
Meat roll with filling (minced meat) (500-1000g) drop oil	3	180-200	Baking tray	50-65

Grill *Suggested temperature: 240 °C*

The grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top outside element and the top inside element are on in this mode. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode, "Grill", or in "Top-heat +Convection" mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Sausages 5-10pc	4/3	200	Wire grill /Baking tray (for juice catching)	10-15
Hunters sausages 8-10pc drop oil	4/3	200	Wire grill /Baking tray (for juice catching)	10-12
Toasts 5-10pc	4	240	Wire grill /Baking tray (for juice catching)	8-12
Cheese Toasts 5-10pc	3/2	200	Baking tray	18-25
Pancakes with frozen filling (200-500g) put in cold oven (before preheat) drop oil	3	180-200	Baking tray	20-30

Fan Assisted Grill *Suggested temperature: 240 °C*

The top central heating elements and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode, "Fan Assisted Grill", or in "Top-heat +Convection" mode).

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Camembert for frying, frozen (2x75g-4x75g) put in cold oven (before preheat)	3	200	Wire grill	10-12
Tomato-mozzarella baguettes (french bread) (with ham, with salami) frozen	3/2	200	Wire grill /Baking tray (for juice catching)	15-20
Fish fingers (300-700g) put in cold oven (before preheat) drop oil	3/2	200	Wire grill /Baking tray (for cheese catching)	15-25
Fish burger frozen (300-600g) put in cold oven, drop oil	3	180-200	Baking tray	20-35
Pizza frozen (300-500g) put in cold oven (before preheat)	3/2	180-200	Baking tray	20-35

Bottom Heat + Convection *Suggested temperature: 190 °C*

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheese-cakes. Before starting to cook you should preheat the oven.

You can preheat the oven in the current mode, "Bottom-heat + Convection", or in "Top-heat +Convection" mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Yeast dough pie with apple frozen (350-700g)	3	180-200	Wire grill	15-20
Puff pastry small pie with filling frozen (300-600g) brush egg yolk, put in cold oven (before preheat)	3	180-200	Baking tray	25
Meat balls in sauce (250-500g) use a frying pan	3	180-200	A pan on a Wire grill	25-35
Puff pastry fans (500-1000g) brush egg yolk	3	180	Baking tray	15-23
Cannelloni in sauce (250-500g) use a pan	3	180	A pan on a Wire grill	22-30
Yeast dough pies with filling (600-1000g) brush egg yolk	3	180-200	Baking tray	20-30

Twin Convection

In the models of ovens where the Twin Convection function is, one can cook 2 dishes with 2 different modes at the same time, using the divider. For example, you can cook apple pie putting it in lower part of the oven with meat steak putting it in the upper part of the oven. Before starting to cook you should preheat the oven.

You can preheat the oven in any mode you choose as current or in "Top Heat + Convection" Mode

Variant 1

Partition	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min)
Upper oven	Meat or fish steaks (400-800g) drop oil, add salt & pepper	4	Top-heat+convection	180-200	Baking tray with wire roast on top	15-35
Lower oven	Yeast dough pie with apple frozen (350-700g)	1	Bottom Heat+Convection	180-200	Wire grill	15-20

Variant 2

Partition	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min)
Upper oven	Meat or fish steaks (400-800g) drop oil, add salt & pepper	4	Top-heat+convection	180-200	Baking tray with wire roast on top	15-35
Lower oven	Puff pastry small pie with filling frozen (300-600g) brush egg yolk, cold oven (before preheat)	1	Bottom Heat+Convection	180-200	Wire grill	25

Probe

Meats	Food Item	Minutes	Oven Temp	Internal Temp.	
Beef	Rib Boneless RIB, Rare	20-24	165°C	60°C	
	Top Sirloin Medium	24-28		70°C	
	(1360 to 2270g) Well	28-32		75°C	
	Beef Tenderloin				
	Rare	10-14		60°C	
	Medium	14-18		70°C	
Pork	Bone-in Boneless (1360 to 2270 g)	23-27	165°C	75°C	
	Chops (1/2 to 1" thick)				
	2 chops	30-35 total			
	4 chops	30-40 total			
	6 chops	40-45 total			
Ham	Canned, Butt, Shank (1360 to 2270g) (fully cooked)	14-18	165°C	60°C	
Lamb	Bone-in Boneless Medium	17-20	165°C	70°C	
	(1360 to 2270g) Well	20-24		75°C	
Seafood	Fish whole (1360 to 2270g)	30-40 total	205°C		
	Lobster Tails (170-230g each)	20-25 total	175°C		

Meats	Food Item	Minutes	Oven Temp	Internal Temp.
Poultry	Whole Chicken (1134 to 1588g)	24-26	175°C	80-85°C
	Cornish Hens Unstuffed (453-680g) (Stuffed 453-680g)	50-55 total	175°C	80-85°C
		55-60 total	175°C	
	Ducking (1800-2270g)	24-26	160°C	80-85°C
	Turkey, whole*	• Unstuffed (4536-7260g)	8-11	160°C
• Unstuffed (8165-10890g)		7-10	160°C	
Turkey Breast (1814-2720g)	16-19	160°C	75°C	

8. Cleaning Your Oven

Essential Information

Allow the oven to cool and isolate the electricity supply before carrying out any thorough cleaning and maintenance.

- ⚠ **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.**
- ⚠ **Any abrasive cleaner will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with clean cloth.**

All parts of the oven can be cleaned with hot soapy water, take care that no surplus water seeps into the appliance.

Remember to switch on the electricity supply before re-using the oven.

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

Control Panel and Doors

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

The control panel, knobs and doors should only be cleaned with a soft cloth wrung out in clean, hot soapy water. After cleaning, polish with a dry cloth.

The oven door is triple glazed, the inner glass may be removed for cleaning both inner glass and the inside face of the outer glass.

Removing the Oven Door

To aid cleaning and to make access to the oven cavity easier, the oven door can be removed.

Open the door to the full extent. Unlock the locking clips on both the left and right hinges (**Fig. 8.1**).

Gently close and align the the left and right hinge levers "A" are hooked to part "B" of the door (**Fig. 8.2**).

Grip the sides of the door and withdraw by going forwards and upwards (**Fig. 8.3**).

Rest the door on a soft surface.

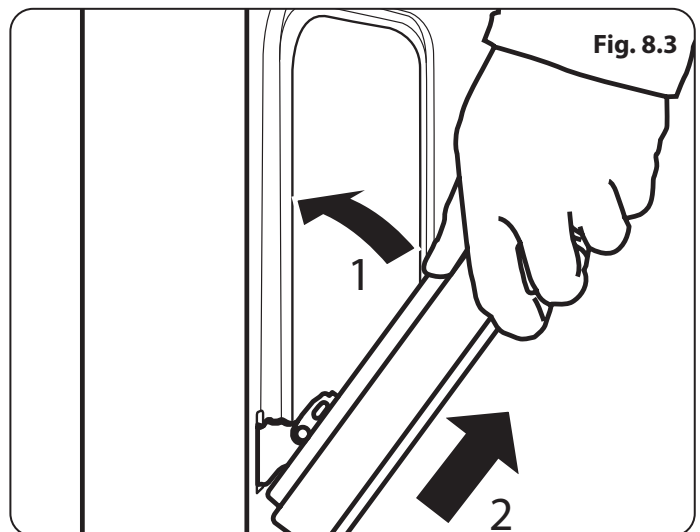
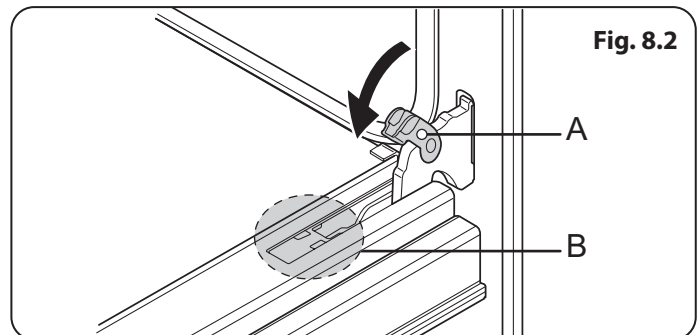
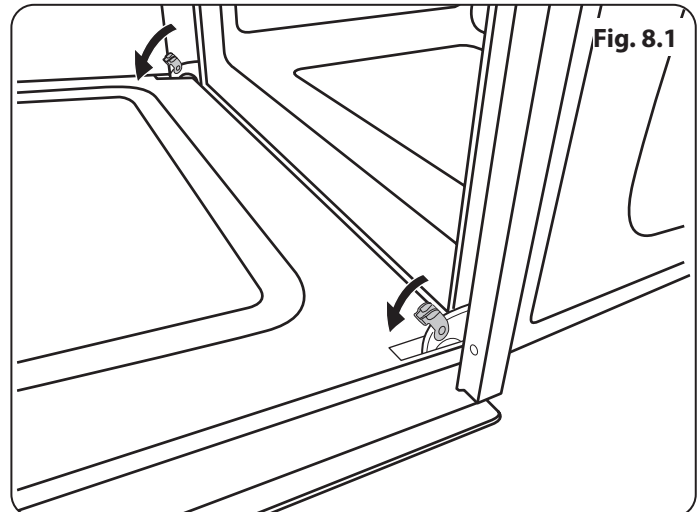


Fig. 8.4

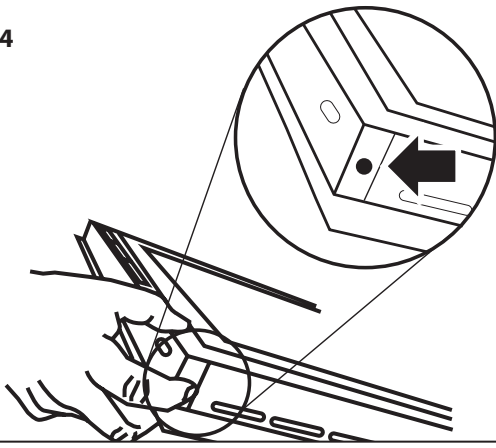
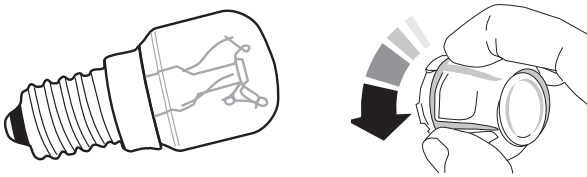


Fig. 8.5



Removing the glass from the door

Follow the procedure to remove the door.

Place the door on a soft and clean surface. With both hands hold the door and push the buttons on either side of the oven door (Fig. 8.4).

Once the top cap has been removed you will have access to the glass. Flip the glass retainers and gently remove the glass.

Clean the glass with soap and water and place on a clean, dry and soft surface.

Reassemble the door in the reverse order.

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.

Oven

⚠ DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Changing the bulb

Back light Fig. 8.5

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

⚠ 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 protective cover by turning counter-clockwise. It may be very stiff. We recommend that you wash and dry the glass cover at this point.

Carefully unscrew the old bulb and insert the new bulb.

Screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights. Refit the protective cover.

IMPORTANT

⚠ Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder.

⚠ Remove only by hand.

⚠ Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

⚠ Please note: The bulb replacement is not covered by your guarantee.

9. Troubleshooting

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

The oven fan is noisy.

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

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?

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. Therefore, it is in your own interest to keep track of this installer so that you can contact them as required.

Power failure.

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

Food is cooking too slowly, too quickly, or burning.

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the '*Oven Cooking Guide*' – then adjust the settings according to your own individual tastes.

The oven is not cooking evenly.

DO NOT use a baking tray with dimensions larger than those specified in the section, 'General Oven Tips'.

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

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

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

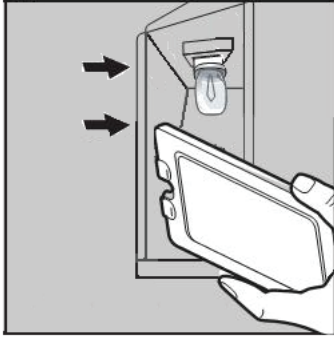
A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

Oven temperature getting hotter as the cooker gets older.

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

The oven light is not working.

The bulb has probably blown. Follow the Changing the bulb procedure.

Problem	Possible cause and remedy	
The oven does not heat up	<p>The oven may not be switched on. Switch the oven on.</p> <p>The clock may not be set. Set the clock.</p> <p>Check to see if the required settings have been applied.</p> <p>A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.</p>	
A noise can be heard after a cooking programme	The cooling fan remains switched on after the end of a cooking programme.	
The side lighting is not working	<p>Disconnect the appliance from the electricity supply:</p> <ul style="list-style-type: none"> • Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate. • Remove the shelf runners. • Remove the lamp cover. • Replace it with a new halogen lamp. Refer to page “Changing the bulb” on page 38. • Push the lamp cover back into its retainers, and replace the shelf runners. • Reconnect the appliance to the mains electricity supply. 	
Cakes and biscuits are browning unevenly	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.	
A fault code appears in the display:ER + a number	<p>ER 3 or ER 4: Temperature sensor error, you can call local service centre</p> <p>ER 0: Communication failure, you can call local service centre</p>	

INSTALLATION

Check the appliance is electrically safe when you have finished.

10. Installation

Dear Installer

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

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

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

⚠ You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space. Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with:

- All relevant British Standards / Codes of Practice
- The relevant Building / IET regulations

Location of the Oven

The oven 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.

⚠ This appliance should not be installed in a boat or caravan.

The hob must be installed in accordance with the relevant Building regulations and IET regulations.

You will need the following tools and equipment to complete the oven installation satisfactorily:

1. Electric drill
2. Steel tape measure
3. Cross head screwdriver
4. Pencil
5. Multimeter (*for electrical checks*)

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Oven

The oven can be installed under a worktop (**Fig. 10.1**) or at high level in a tall kitchen unit and depending on the type of installation it is designed to fit into a standard 600 mm wide cabinet housing.

The worktop and any associated hob should be fitted **BEFORE** installing this oven.

It is recommended that if installing a built-in oven directly under the hob then there should be a minimum air gap of 10 mm between the oven and the bottom of the hob. Failure to maintain a suitable clearance may impair the performance of the hob.

Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Cut a section 400 mm wide and a minimum of 10 mm high to allow air to pass under the unit **Fig. 10.3**. Alternatively cut a section 400 x450 mm in the base of the carcass **Fig. 10.2**.

Note: If the oven is being installed directly below a built-in hotplate, an additional spacer (not supplied) may be required directly above the top of the built-in oven fascia to maintain clearance **Fig. 10.4**.

Surfaces of furniture and walls adjacent to the appliance should be heat, splash and steam resistant. All cabinet doors must be at least 4 mm from the oven at all points. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

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 appliance to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

When placing the oven in the housing, do not use the oven door or handle as a lever for lifting the oven as damage may result.

If you lower the oven door, you will see 4 screw holes, 2 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes **Fig. 10.5**.

⚠ The housing should not be freestanding but be secured to the wall and/or adjacent fittings.

Provision for Ventilation

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the guarantee.

The appliance housing used must provide adequate ventilation.

If a tall housing is to be installed flush with the ceiling, a 20 cm² ventilation cut-out must be provided at the top of the housing.

INSTALLATION

Check the appliance is electrically safe when you have finished.

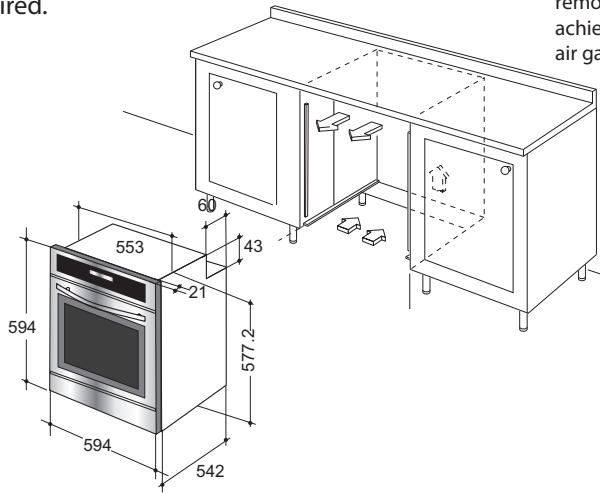
Fig. 10.1

! IMPORTANT

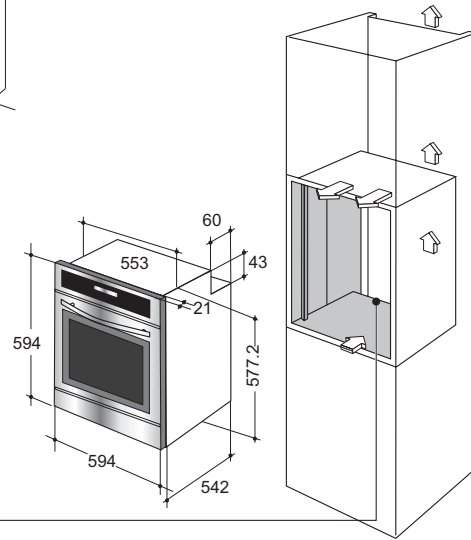
To allow for sufficient ventilation space a minimum of 560 mm of depth is required.

NOTE:
May have to remove base to achieve required air gap

⇨ = Airflow



NOTE:
It is recommended to rest the oven on two strips of wood. However, if the oven rests on a flat surface, there must be an aperture of at least 45x560mm. In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed.

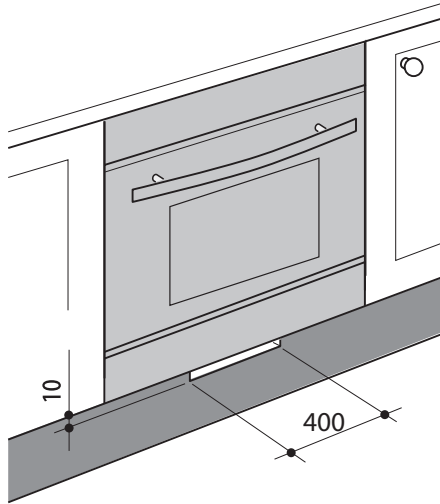


All dimensions in mm

INSTALLATION

Check the appliance is electrically safe when you have finished.

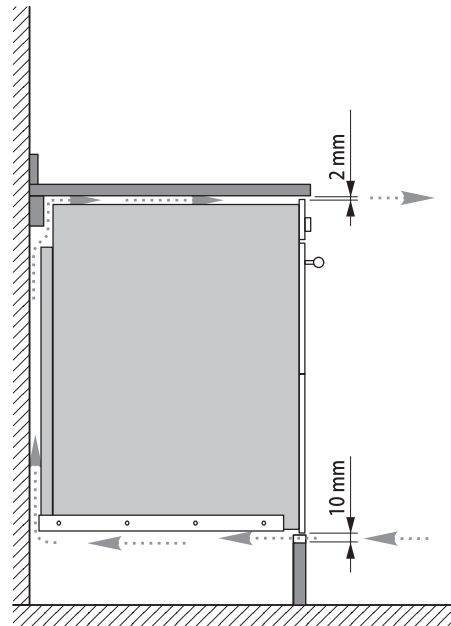
Fig. 10.2



! **IMPORTANT**

If installing the base panel leave a space as indicated in Fig. 10.3 to allow for air circulation.

Fig. 10.3

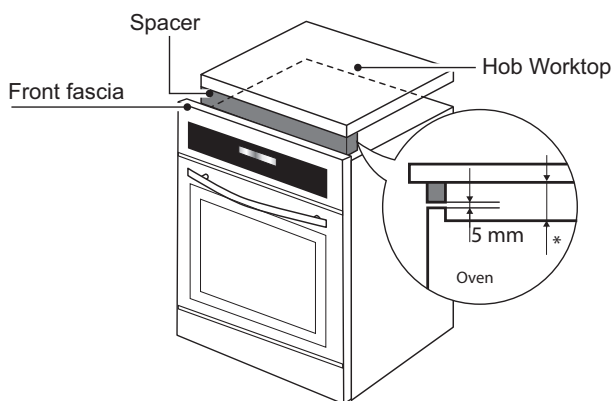


! **IMPORTANT**

Stand away from louvers positioned below the control panel. Hot air can cause burns to hands, face and eyes.

Keep children away.

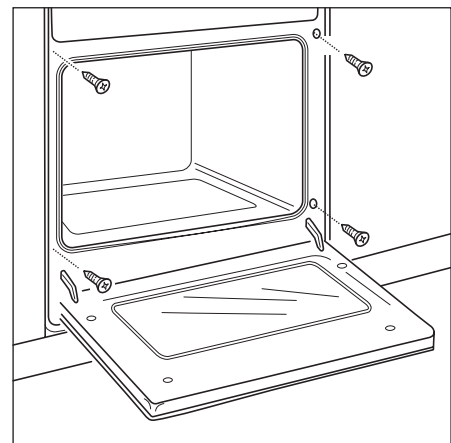
Fig. 10.4



! **IMPORTANT**

* A spacer may be required when installing beneath a built-in hob. To allow for correct ventilation gap between the hob and oven, please refer to the built-in hob guide.

Fig. 10.5



Fit the 4 screws to the kitchen base unit

INSTALLATION

Check the appliance is electrically safe when you have finished.

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institution of Engineering and Technology (I.E.T.) regulations and also the local electricity supply company requirements.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED

This appliance must be connected by a competent person, using fixed wiring via a double pole switched isolation device.

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations. The wires in the mains lead are coloured in accordance with the following code:

⚠ This appliance must not be connected to an ordinary domestic power point.

The mains terminal is situated on the back of the oven (Fig. 10.6).

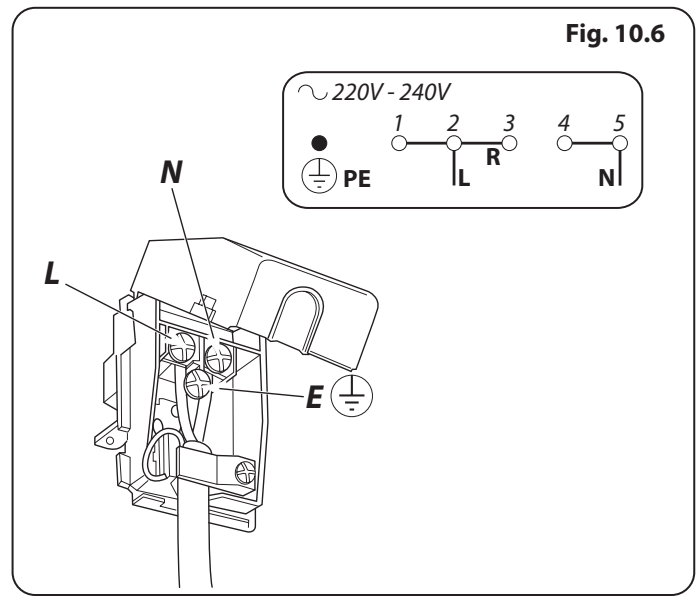
- GREEN AND YELLOW = EARTH
- BLUE = NEUTRAL
- BROWN = LIVE.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

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

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

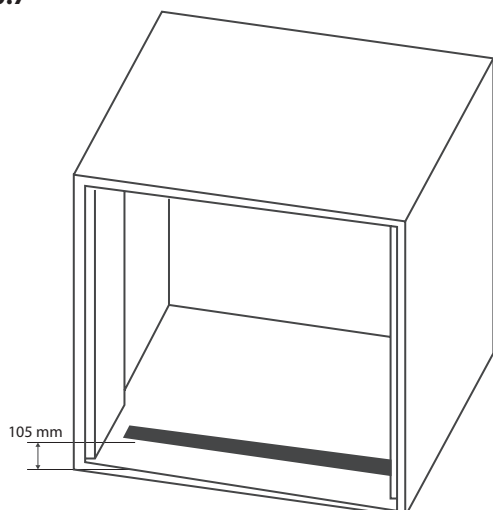
Ensure the cable route avoids the risk of trapping or touching hot surfaces.



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 10.7



Current Operated Earth Leakage Breakers

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

Levelling the appliance

- 4x self-adhesive black shims metal are included with a thickness of 5 mm.

These shims are only used when you notice the appliance is uneven in the cabinet and it is not lined up with Rangemaster built-in appliance.

Check that the dimensions of the cabinet are correct for this appliance.

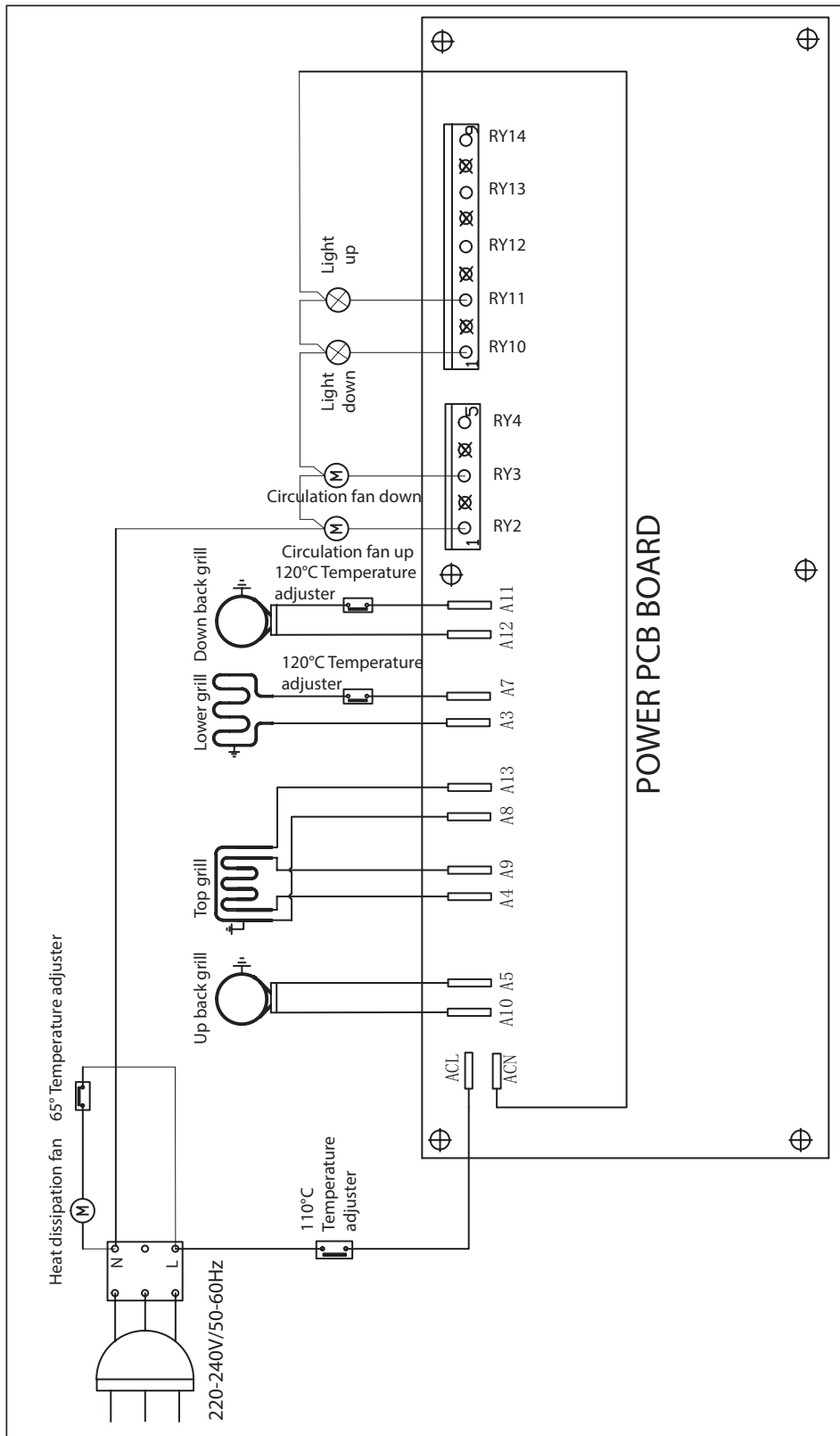
To level the appliance by using the shim, measure the front of the cabinet 105 mm and place a shim (**Fig. 10.7**).

The worktop should already be fitted and levelled, and the cabinets mounted 90° to the worktop. It is only necessary to ensure the top front edge of the appliance unit supports the front edge of the worktop and line up the appliance trims with the doors.

Customer Care

Please complete your contact details in the front of this section. Please inform the user how to operate the appliance and hand over the instruction pack.

11. Circuit Diagram



12. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Back of the oven.

COUNTRY OF DESTINATION: GB, IE.

Dimensions

Dimensions	Oven (excluding front frame)	Oven (including front frame)
Height	577.2 mm	594
Width	553 mm	594
Depth	542 mm	563

Oven Data

Brand		Rangemaster
Model identification		RMB60TZBL/SS
Type of oven		Electric
Mass	kg	45.2
Number of cavities (without divider)		1
Single Cavity Efficiency		
Fuel type		Electric
Cavity type *Drop Down Door		Multifunction*
Volume	Litres	68
Energy consumption - conventional	kWh / cycle	0.91
Energy consumption - Fanned (Forced Air) Convection	kWh / cycle	0.80
Energy efficiency index - conventional		108.90
Energy efficiency index - Fanned (Forced Air) Convection		95.74
Energy class		A

Maximum total electrical load at 230 V (approximate total including, oven lights, oven fan, etc.)	4490 W
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13. 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.

The 2 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.

Please note that AGA Rangemaster Limited have appointed UK Warranty Solutions to administer in warranty repairs on our behalf. If you make a request for an in warranty repair, your details will be held by Warranty Solutions.

Warranty Solutions: 01759 48 78 25

NOTES

NOTES

AGA RANGEmaster

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Warwickshire, CV31 2AD, England.

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E-mail: consumers@agarangemaster.co.uk

