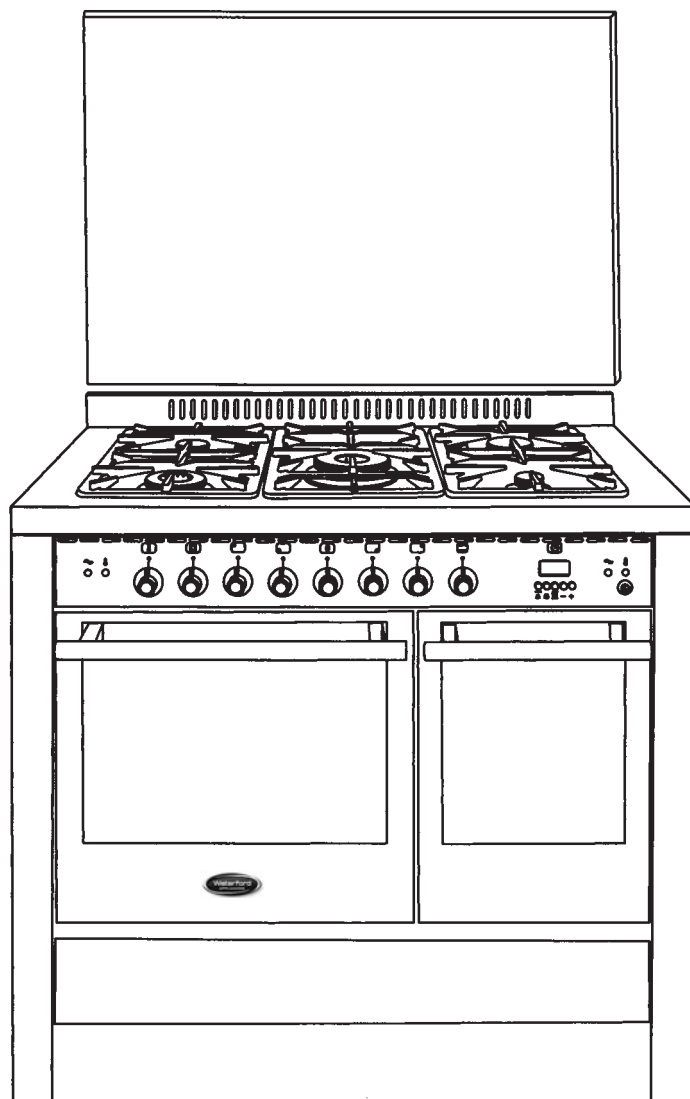




An AGA Company

# STAINLESS STEEL COOKER



To be installed by a trained and competent person

## **INSTALLATION & OPERATING MANUAL**

To be left with end user

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## INTRODUCTION

Please read this manual carefully; it provides important information about the safety, installation, use and maintenance of the appliance. This appliance must only be used for the purpose for which it is designed: household cooking. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

**CAUTION: For Dual Fuel Models, if the appliance breaks down and/or malfunctions, turn off the gas tap, disconnect it from the electrical mains and do not tamper with it.**

**For any repairs, contact an authorised service agent and use original spare parts. The manufacturer declines all responsibility in case of failure to comply with the instructions in this user manual.**

The manufacturers reserve the right to make alterations to design, materials or construction for manufacturing or other reason subsequent to publication.

## NOTES ON SAFETY

This cooker must always be installed by a qualified person as described in the Installation Section of this manual.

**ALL DUAL FUEL MODELS ARE CONFIGURED FOR USE ON NATURAL GAS AND IT IS THE RESPONSIBILITY OF THE INSTALLER TO CONVERT THIS APPLIANCE FOR USE WITH LPG (SEE SECTION ON 'CONVERTING APPLIANCE TO LPG').**

**a. Oven Door**

Keep children away from the glass door of the oven when in use as it may cause burns when touched.

**b. First Use of Electric Ovens**

Operate the oven(s) empty for at least 30 minutes to eliminate any greases, fumes or impurities left by the production cycle.

**c. Warming Compartment**

Never place flammable materials in the compartment under the oven.

**d. Main Gas Tap (Dual Fuel Models Only)**

The mains gas tap should be turned off if the cooker is not being used for an extended period of time and the gas connection hose should be checked periodically for damage.

**e. Flame Cap Covers (Dual Fuel Models Only)**

The flame cap covers are purely decorative and their use does not impair the operation of the appliance.

**IMPORTANT: Please retain receipt of purchase and quote serial number for all warranty issues.**

This electrical appliance has components classified as EEEW (electrical and electronic equipment waste) requiring selective treatment for correct ecological disposal. EEEW includes; condensers, switches, printed circuits, electrical cables.

**THIS ELECTRICAL APPLIANCE MUST NOT BE DISPOSED OF IN MIXED URBAN WASTE BUT MUST BE SENT TO SEPARATE COLLECTION:**



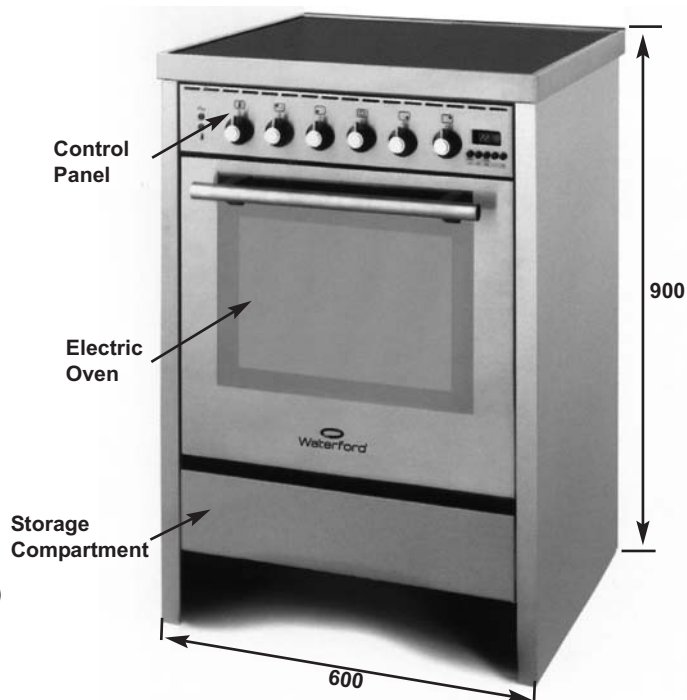
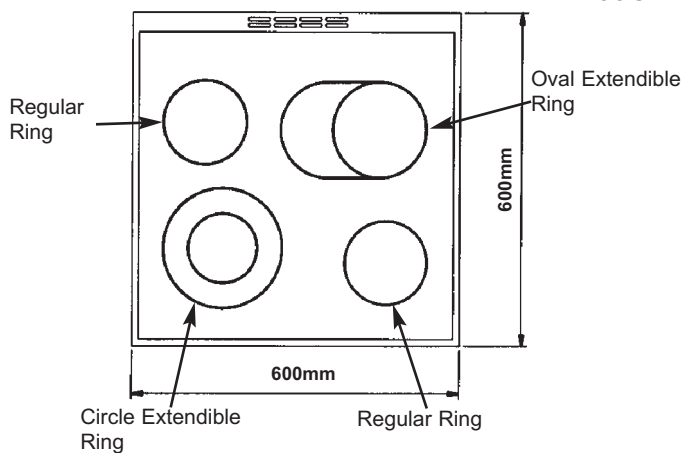
The purposes of Directive 2002/96/EC for differentiated treatment of EEEW are, in particular: protecting, safeguarding & improving the environment, the protection of human health and the expedient and rational use of natural resources.

When a new appliance is supplied, the distributor undertakes to collect this electrical appliance and have it sent to authorised treatment centres for the disposal of EEEW.

The producer of this electrical appliance meets the requirements of Directive 2002/96/EC by promoting and supporting the recovery, reuse and recycling of EEEW.

## PRODUCT FEATURES

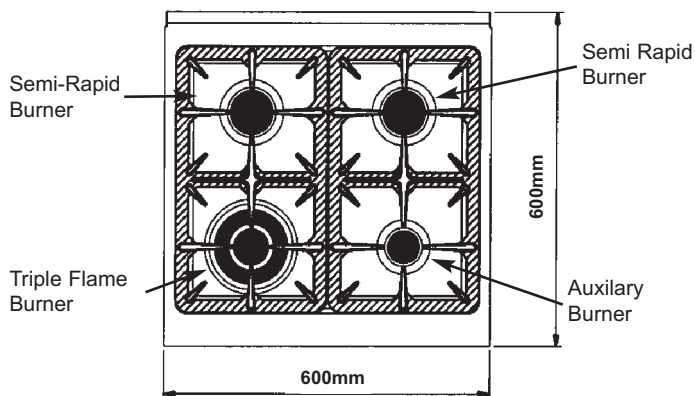
### 60CM ELECTRIC



### FEATURES

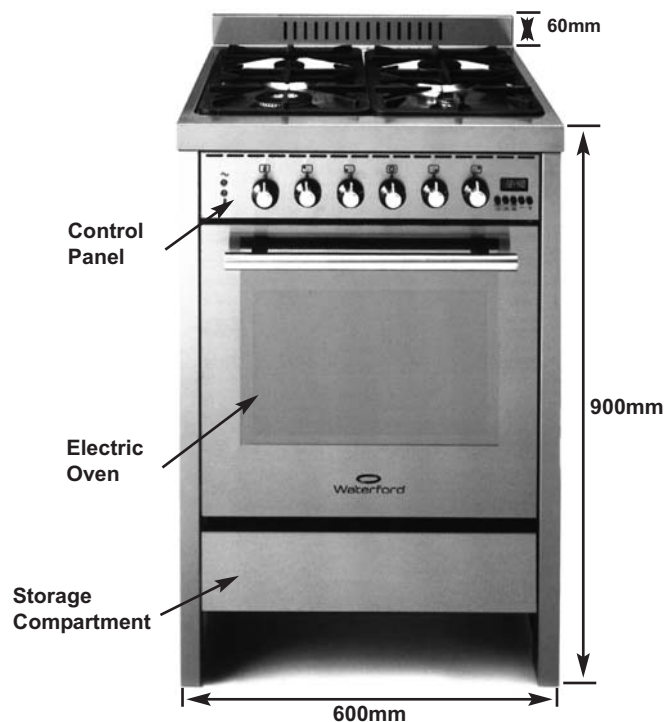
- \* 8 way function Electric Oven.
- \* Oven capacity - 56.8 Litres [402mm (W) x 325mm (H) x 435mm (D)]
- \* Digital programmer & timer.
- \* Internal oven light.
- \* Control panel cooling fan - operates when oven or ceramic rings are used.
- \* Maximum power rating - 8,995 W or 39.1 Amps.
- \* Height adjustable to max of 910mm.
- \* Stainless steel finish.
- \* Storage Compartment Capacity - 15.1 Litres [420mm (W) x 100mm (H) x 360mm (D)]

### 60CM GAS

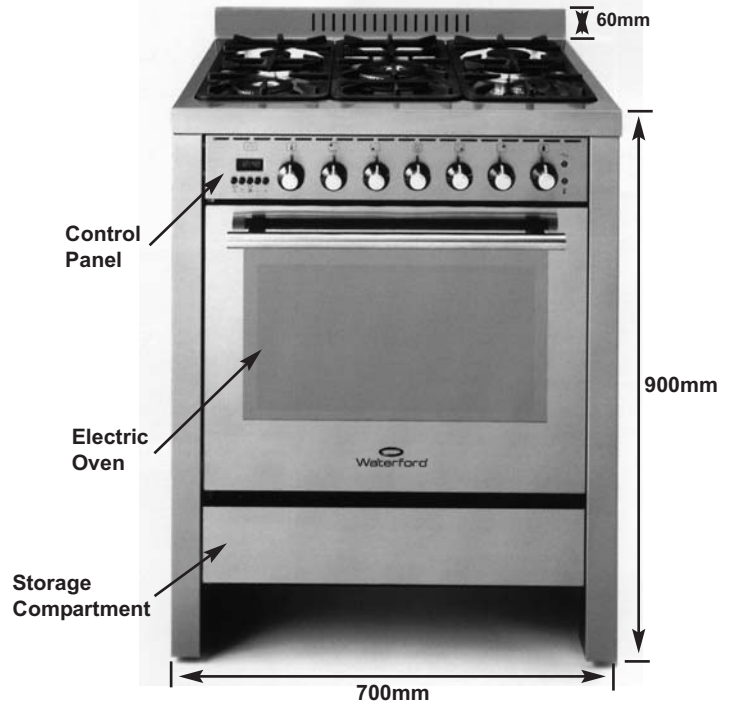
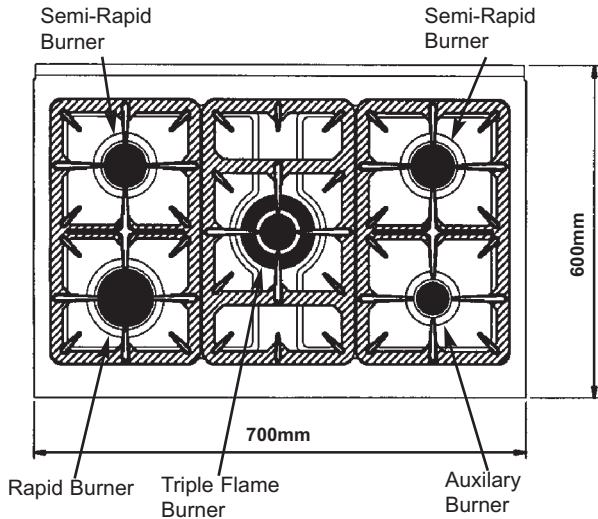


### FEATURES

- \* 8 way function Electric Oven.
- \* Oven Capacity - 56.8 Litres [402mm (W) x 325mm (H) x 435mm (D)]
- \* Digital programmer & timer.
- \* Internal oven light.
- \* Control panel cooling fan - operates when oven is used.
- \* Maximum power rating - 2,295 W or 10 Amps.
- \* Natural Gas Configuration as standard (Refer to section on converting for LPG use)
- \* Height adjustable to max of 910mm.
- \* Stainless steel finish.
- \* Storage Compartment Capacity - 15.1 Litres. [420mm (W) x 100mm (H) x 360mm (D)]



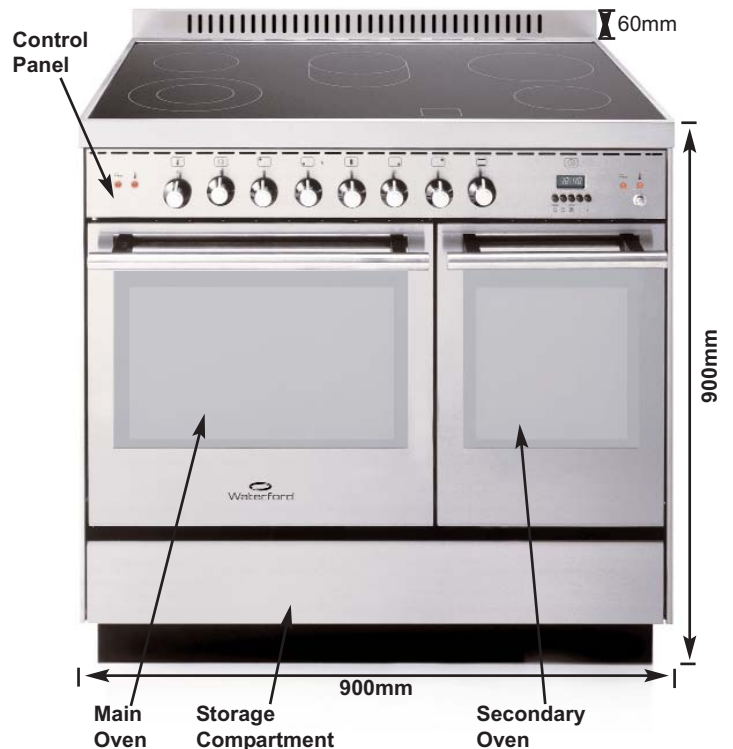
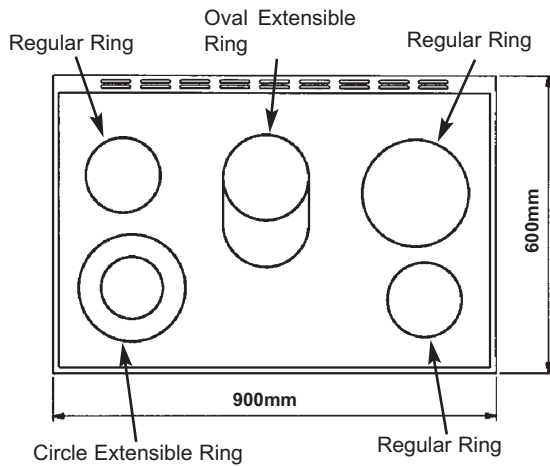
## 70CM DUAL FUEL



### FEATURES

- \* 8 way function electric oven.
- \* Oven Capacity - 56.8 Litres [402mm (W) x 325mm (H) x 435mm (D)]
- \* Digital programmer & timer.
- \* Internal oven light.
- \* Control panel cooling - operates when oven is used.
- \* Maximum power rating - 2,295 W or 10 Amps.
- \* Natural Gas Configuration as standard (Refer to Section on converting for LPG use)
- \* Height adjustable to max of 910mm
- \* Stainless steel finish.
- \* Storage Compartment Capacity - 15.1 Litres. [420mm (W) x 100mm (H) x 360mm (D)]

## 90CM DOUBLE OVEN ELECTRIC



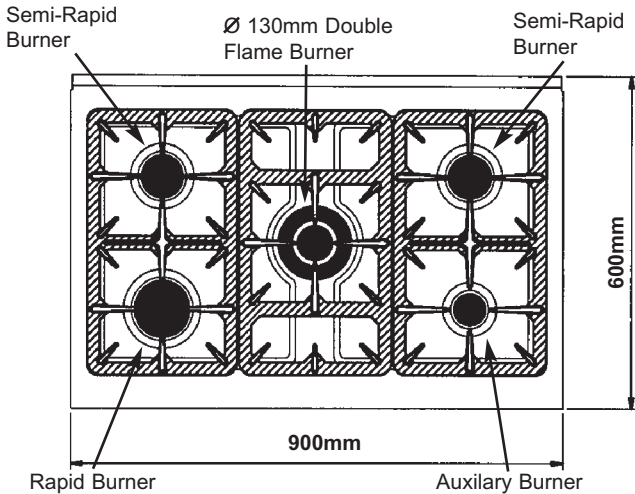
### FEATURES

- \* 8 Function Main Electric Oven.
- \* Main Oven Capacity - 56.8 Litres [402mm (W) x 335mm (H) x 435mm (D)]
- \* 4 Function Secondary Electric oven
- \* Secondary Oven Capacity - 34 Litres [220mm (W) x 325mm (H) x 475mm (D)]
- \* Rotisserie
- \* Digital Programmer & Timer For Main Oven
- \* Internal Oven Light.
- \* Control Panel Cooling - Operates when oven is used.
- \* Maximum power rating - 12486 W or 54.3 Amps.
- \* Natural Gas Configuration as standard (Refer

- to section on converting for LPG use)
- \* Height adjustable to max of 920mm.
- \* Stainless steel finish.
- \* Storage Compartment Capacity - 30.1 Litres [670mm (W) x 100mm (H) x 450mm (D)]

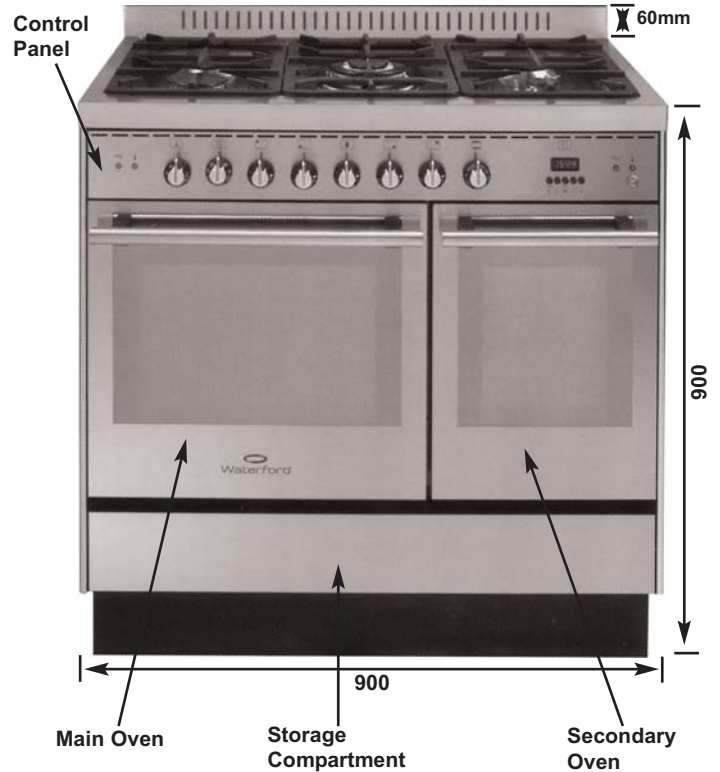


## 90CM DUAL FUEL



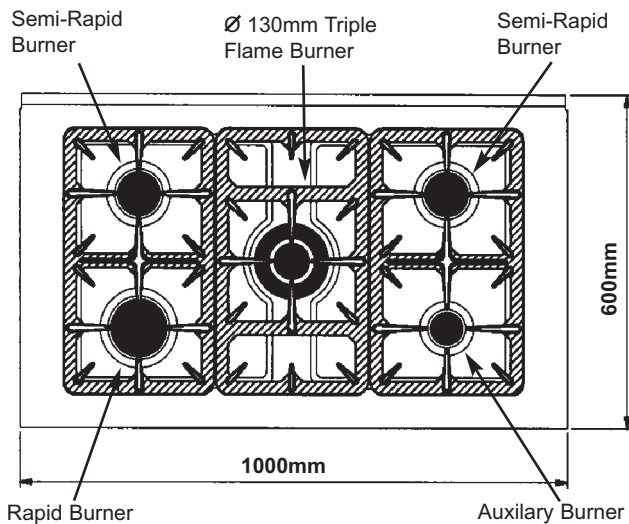
### FEATURES

- \* 8 Function Main Electric Oven.
- \* Main Oven Capacity - 56.8 Litres [402mm (W) x 335mm (H) x 435mm (D)]
- \* 4 Function Secondary Electric oven
- \* Secondary Oven Capacity - 34 Litres [220mm (W) x 325mm (H) x 475mm (D)]
- \* Rotisserie
- \* Digital Programmer & Timer For Main Oven
- \* Internal Oven Light.
- \* Control Panel Cooling - Operates when oven is used.
- \* Maximum power rating - 3,564 W or 15.5 Amps.
- \* Natural Gas Configuration as standard (Refer



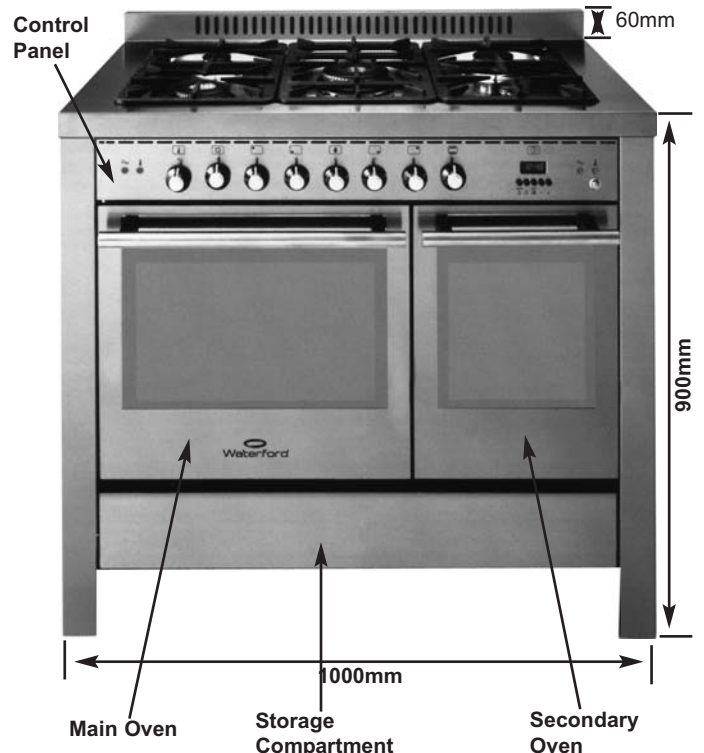
- to section on converting for LPG use)
- \* Height adjustable to max of 920mm.
- \* Stainless steel or black finish.
- \* Storage Compartment Capacity - 30.1 Litres [670mm (W) x 100mm (H) x 450mm (D)]

## 100CM DUAL FUEL



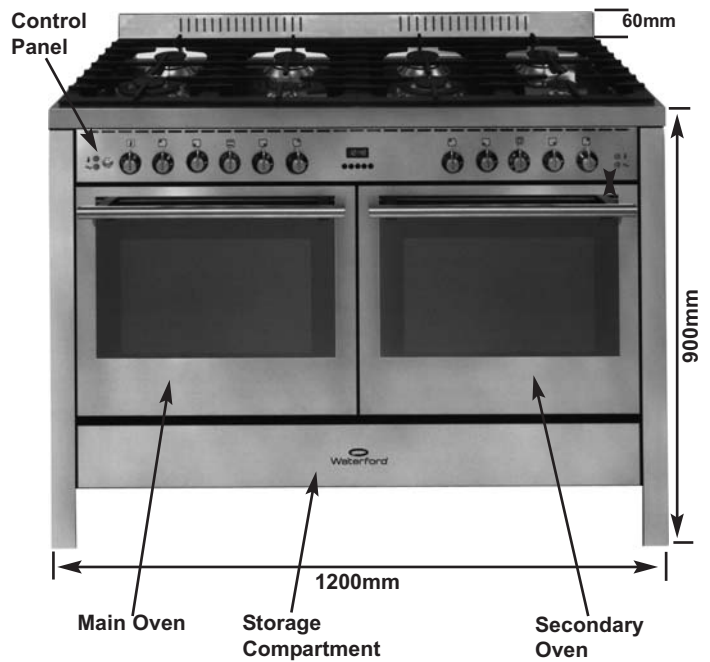
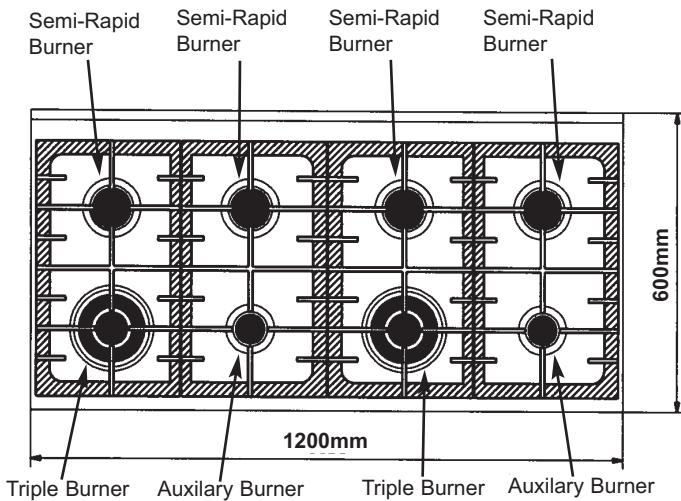
### FEATURES

- \* 8 Function Main Electric Oven.
- \* Main Oven Capacity - 56.8 Litres [402mm (W) x 335mm (H) x 435mm (D)]
- \* 4 function Secondary Electric Oven
- \* Secondary Oven Capacity - 34 Litres [220mm (W) x 325mm (H) x 475mm (D)]
- \* Rotisserie
- \* Digital Programmer & Timer For Main Oven.
- \* Internal oven light.
- \* Control Panel Cooling - Operates when oven is used.
- \* Maximum power rating - 3,564 W or 15.5 Amps.
- \* Natural Gas Configuration as standard (Refer



- to Section on converting for LPG use)
- \* Height adjustable to max of 910mm
- \* Stainless steel, matt black or cream finish.
- \* Storage Compartment Capacity - 18.9 Litres [420mm (W) x 100mm (H) x 450mm (D)]

## 120CM DUAL FUEL



### FEATURES

- \* 8 function Main (left hand) Electric Oven.
- \* Main Oven Capacity - 56.8 Litres [402mm (W) x 335mm (H) x 435mm (D)]
- \* 4 Function Secondary (right hand) Electric Oven
- \* Secondary Oven Capacity - 62.1 Litres [402mm (W) x 325mm (H) x 475mm (D)]
- \* Rotisserie
- \* Digital programmer & timer for main oven.
- \* Internal oven light.
- \* Control panel cooling - operates when oven is used.
- \* Maximum power rating - 4,545 W or 19.8 Amps.
- \* Natural Gas Configuration as standard (Refer to Section on converting for LPG use)









- \* Height adjustable to max of 910mm
- \* Stainless steel finish.
- \* Storage compartment split in two sections, each section with a capacity of 18.9 Litres [420mm (W) x 100mm (H) x 450mm (D)]






## TECHNICAL INFORMATION

BURNER	GAS	PRESSURE (mbar)	INJECTOR DIA 1/100 mm	GAS CONSUMPTION	POWER KW	
					MAX	MIN
AUXILIARY	Liquid Gas    G30 G31	28..30 37	52	73 gr/h	1,000	0,3000
	Nat Gas    G20/G25	20/25	72X	95 dm <sup>3</sup> /h		
SEMI-RAPID	Liquid Gas    G30 G31	28..30 37	68	127 gr/h	1,750	0,440
	Nat Gas    G20/G25	20/25	98	167 dm <sup>3</sup> /h		
RAPID	Liquid Gas    G30 G31	28..30 37	88	218 gr/h	3,000	0,750
	Nat Gas    G20/G25	20/25	116	286 dm <sup>3</sup> /h		
TRIPLE	Liquid Gas    G30 G31	28..30 37	96	262 gr/h	3,600	1,500
	Nat Gas    G20/G25	20/25	135	343 dm <sup>3</sup> /h		

**TABLE OF ELECTRICAL POWERS**

**MULTIFUNCTION OVEN**

MAIN OVEN	MULTIFUNCTION OVEN							
								
Waterford 60cm Dual Fuel	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 60cm Electric	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 70cm Dual Fuel	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 90cm Dual Fuel Double Oven	15 W	45 W	1815 W	2245 W	1415 W	2115 W	2145 W	1145 W
Waterford 90cm Electric Double Oven	15 W	45 W	1815 W	2245 W	1415 W	2115 W	2145 W	1145 W
Waterford 100cm Dual Fuel Double Oven	15 W	45 W	1815 W	2245 W	1415 W	2115 W	2145 W	1145 W
Waterford 120cm Dual Fuel Double Oven	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W

SECONDARY OVEN					
Waterford 90cm Dual Fuel Double Oven	1300 W	500 W	800 W	1200 W	15 W
Waterford 90cm Electric Double Oven	1300 W	500 W	800 W	1200 W	15 W
Waterford 100cm Dual Fuel Double Oven	1300 W	500 W	800 W	1200 W	15 W
Waterford 120cm Dual Fuel Double Oven	2250 W	850 W	1400 W	1400 W	15 W

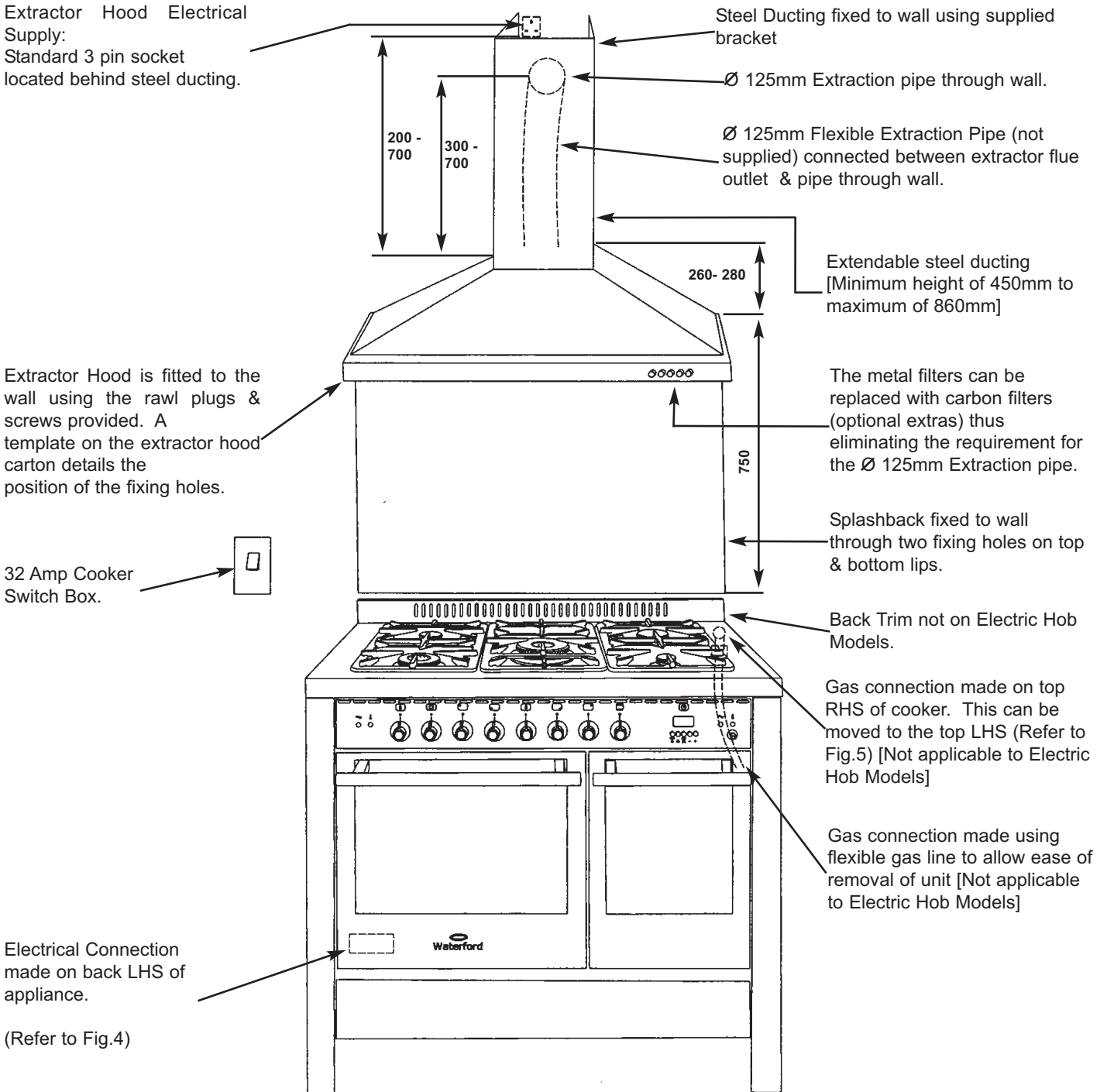
**MAXIMUM ELECTRICAL POWER USAGE**

COOKER MODEL	MAXIMUM ELECTRICAL POWER USAGE	
	W	A
Waterford 60cm Dual Fuel	2295	10.0
Waterford 60cm Electric	8995	39.1
Waterford 70cm Dual Fuel	2295	10.0
Waterford 90cm Dual Fuel Double Oven	3564	15.5
Waterford 90cm Electric Double Oven	12486	54.3
Waterford 100cm Dual Fuel Double Oven	3564	15.5
Waterford 120cm Dual Fuel Double Oven	4545	19.8



## STANDARD COOKER INSTALLATION

The figure below shows a standard cooker installation fitted with a steel splashback (optional accessory) and an extraction hood (optional accessory). The model shown is a 100cm Dual Fuel Cooker with a 90cm Chimney Hood, with the installation requirements and dimensions detailed being similar when installing other cooker models or when installing a box or glass hood.



**Note:** Dimension ranges for position of power supply and extraction pipe are applicable for all extractor hood models when fitting the unit in a standard 8 foot high room.

## INSTALLATION INSTRUCTIONS (APPLICABLE TO ALL MODELS)

The appliance must be installed in accordance with the regulations in force. All installation and adjustment operations must be carried out by a suitable qualified person with the relevant national accreditation (i.e. CORGI in UK & Bord Gas in ROI).

The manufacturer declines all liability for any direct or indirect damage if these regulations are not complied with.

### PRE-INSTALLATION

Prior to installing the product, the protective film should be removed from the appliance and any sticky residues removed using soapy warm water. The appliance should then be checked and any apparent defects reported to the Waterford Stanley Service Department (051 302333 For ROI or 028-87722193 for Northern Ireland)

### POSITIONING THE APPLIANCE

This appliance is in class 1 & class 2/1, so therefore it can stand alone or be fitted between kitchen units, provided the following minimum distances are adhered to:

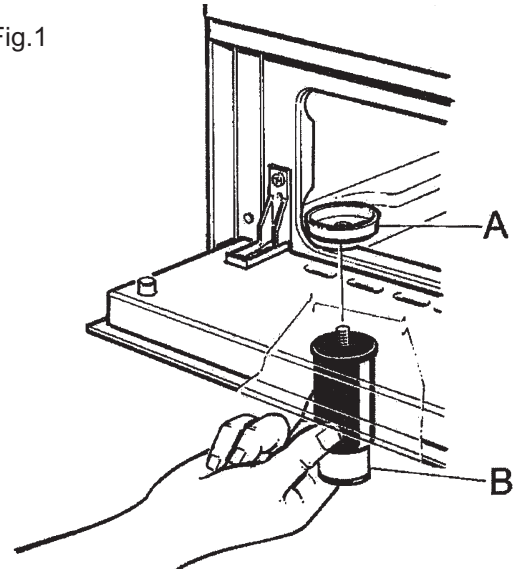
- \* 630mm between the top surface of the appliance and horizontal surfaces above it.
- \* If an extraction hood is installed above the appliance, a minimum distance of 750mm must be maintained between the top surface of the appliance and bottom surface of the hood.
- \* 30mm between the side of the appliance and higher sided units. When installing the appliances between kitchen units, the units must be able to withstand a temperature of at least 65°C and allow ease of removal of the appliance.

### ADJUSTING THE COOKER HEIGHT

#### **90cm Models Only**

On the 90cm Model, the four adjustable legs are packed in the oven. On installing the cooker, the four legs are screwed onto the base plate on each of the four corners (see Fig.1). The height of the appliance is then raised by turning the bottom section of the leg clockwise, whilst holding the top section. The height of the appliance can be adjusted to a maximum of 920mm.

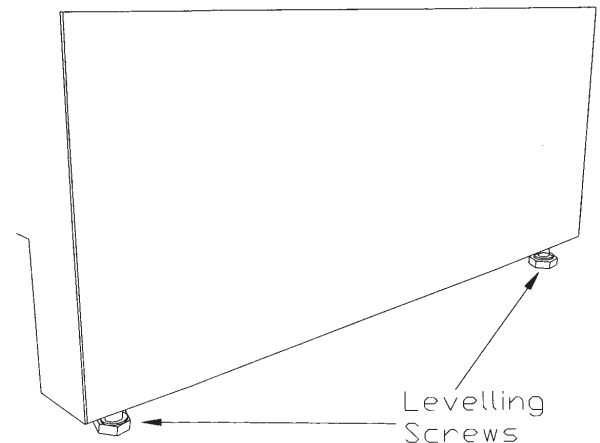
Fig.1



### ALL OTHER MODELS

The four adjustable feet are fixed in the four corners on the base of the appliance and can be adjusted by screwing them clockwise or anti-clockwise (See Fig. 2). The height of the appliance is set to the minimum of 890mm during shipping and can be adjusted to a maximum of 910mm.

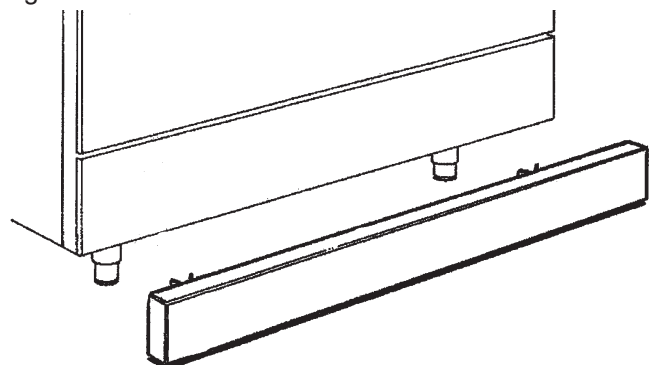
Fig.2



### PLINTH INSTALLATION (90cm Models only)

With the legs fitted, the plastic film is removed from the plinth. The plinth brackets (stored in the oven) are fixed to the back of the plinth and the plinth is clipped onto the front adjustable legs.

Fig.3



## ELECTRICAL CONNECTION

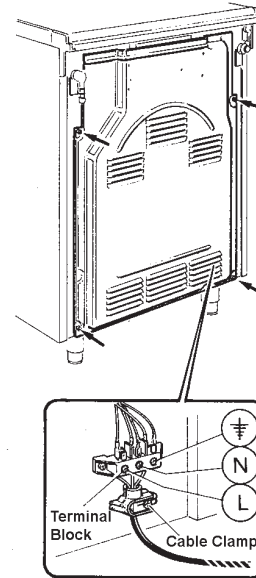
**Note:** When carrying out any work on this appliance, the electrical supply to it must be isolated.

The appliance requires a 230 volt, 50Hz A.C. supply and the electrical installation must be carried out by a qualified electrician in compliance with the current regulations. The appliance must be connected to a cooker box control unit with a sufficient amperage rating with maximum possible load (as specified in the Maximum Electrical Power Table) using an adequately sized cooker cable. The power lead must not reach a temperature in excess of 50°C.

MAXIMUM ELECTRICAL POWER USAGE		
COOKER MODEL	W	A
Waterford 60cm Dual Fuel	2295	10.0
Waterford 60cm Electric	8995	39.1
Waterford 70cm Dual Fuel	2295	10.0
Waterford 90cm Dual Fuel Double Oven	3564	15.5
Waterford 90cm Electric Double Oven	12486	54.3
Waterford 100cm Dual Fuel Double Oven	3564	15.5
Waterford 120cm Dual Fuel Double Oven	4545	19.8

The power cable supplied with the cooker can be removed. Accessing the terminal block (See Fig 4), to disconnect the power cable, by removing the back panel (i.e. remove the four self tapping screws on each side of the panel). When connecting the new cable, ensure that it is connected to correct terminals and fixed with the cable clamp.

Fig.4



## ADDITIONAL INSTALLATION INSTRUCTIONS FOR DUAL FUEL APPLIANCES

**NOTE: ALL DUAL FUEL MODELS ARE CONFIGURED FOR NATURAL GAS AS STANDARD. IT IS THE INSTALLER'S RESPONSIBILITY TO MAKE THE NECESSARY MODIFICATIONS (AS OUTLINED IN THE SECTION ON CONVERTING FOR LPG) TO ENSURE THE APPLIANCE IS CORRECTLY CONFIGURED FOR USE ON LPG.**

### VENTILATION

The room where the gas appliance is installed must be well ventilated to allow proper gas combustion and correct ventilation during operation of the appliance. The air flow necessary for proper combustion must be no less than 2m<sup>3</sup>/h for each kW of the appliance's maximum rated power. The maximum rated power and corresponding air flow requirement are detailed in the table below.

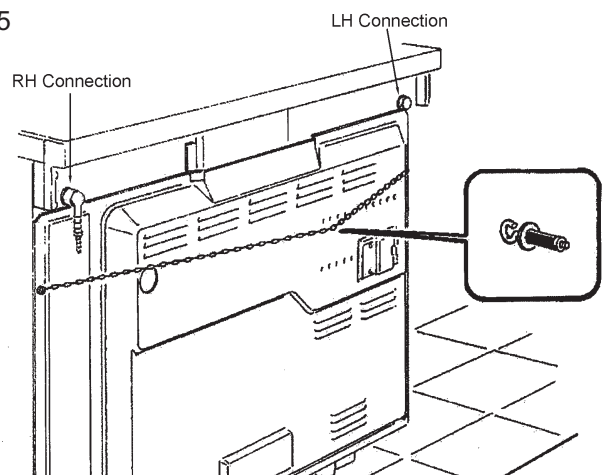
Product	Max Power Rating (kW)	Min Air Flow Requirement (m <sup>3</sup> /h)
60cm Dual Fuel	8.1	16.2
70cm Dual Fuel	11.1	22.2
90cm Dual Fuel	11.1	22.2
100cm Dual Fuel	11.1	22.2
120cm Dual Fuel	16.2	32.4

When fitting an extraction hood over the appliance, ensure that there is a permanent air vent to the room that allows adequate ventilation for both the hood and cooker.

### GAS CONNECTION - NATURAL GAS

This appliance should be connected using a Ø12mm metal hose that complies with the National Regulations with the connection made to the gas connection pipe either on the left or right side of the appliance (See Fig. 5) using an appropriate seal between the pipe and hose. The hose must never be more than 1.5 meters long and should not pass behind the appliance.

Fig.5



A stability bracket must be fitted behind the appliance and connected to the stability chain connected to the back panel, as demonstrated in Fig. 5.

## GAS CONNECTION - LPG

This appliance should be connected using a Ø8mm metal hose that complies with IS 813 and the connection made to the gas connection pipe either on the left or right side of the appliance, using clamps. When connecting to an LPG cylinder, the cylinder must be equipped with a pressure reducer capable of supplying gas at the specified pressure and should always follow the following rules:

- \* The gas connection hose must not be longer than 1 meter.
- \* The pressure reducer connection must face towards the outside of the cooker.
- \* The hose must not touch any hot surfaces on the cooker or be routed behind the appliance.
- \* The location of the gas cylinder should be in accordance with IS 813 & EN30-1-1.

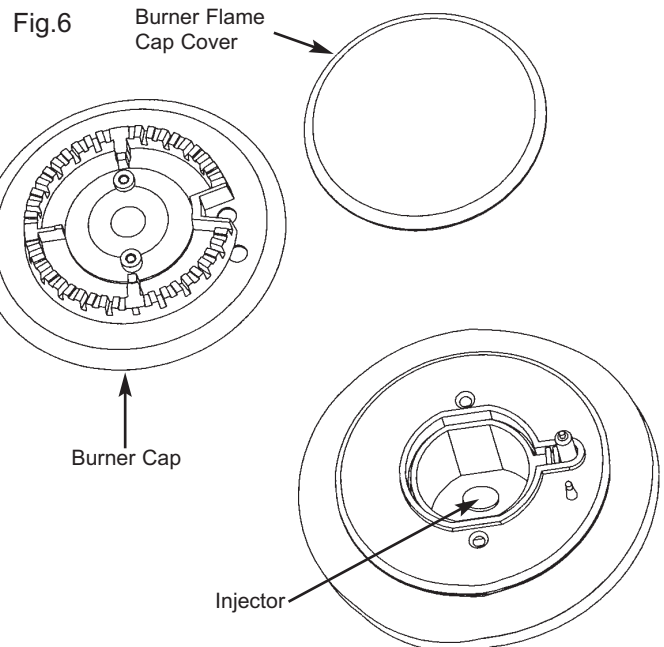
When replacing empty cylinders, the hose should not be pulled out of position.

The gas cylinder tap should always be turned off after use and the gas hose inspected periodically.

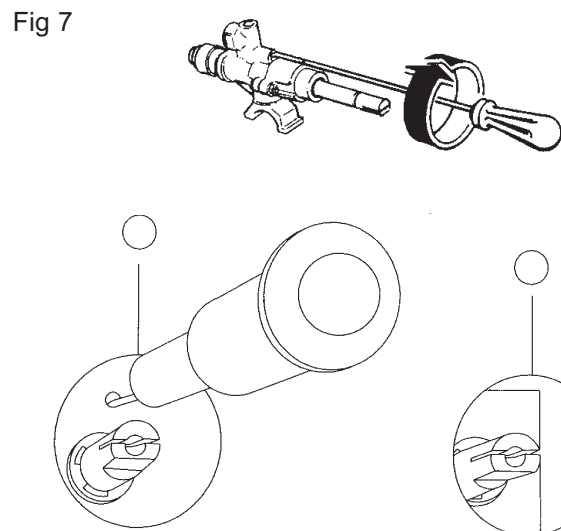
## CONVERTING FOR LPG USE

**Note:** A complete set of LPG injectors are supplied in the main oven. When configuring the appliance for use with LPG, the following procedure should be carried out:

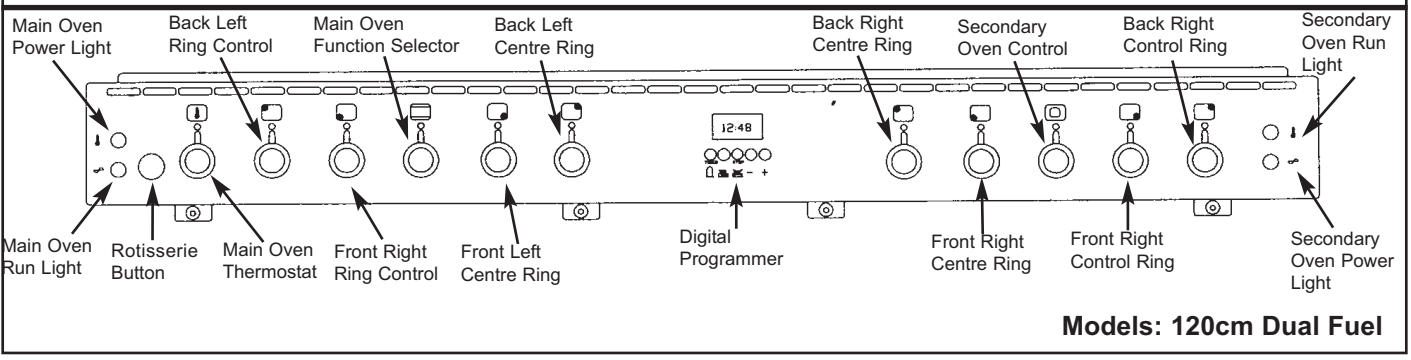
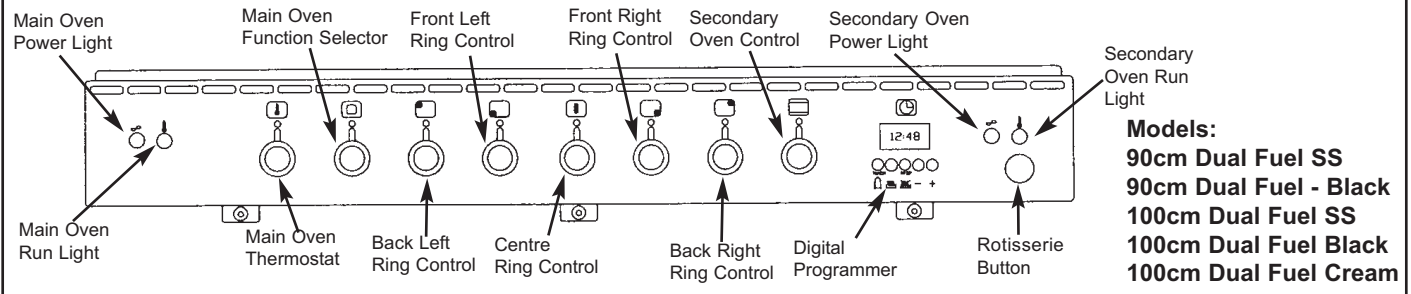
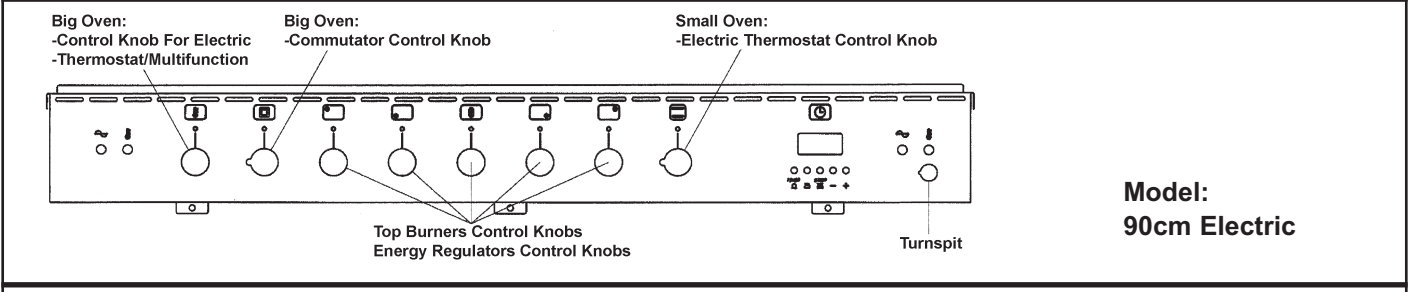
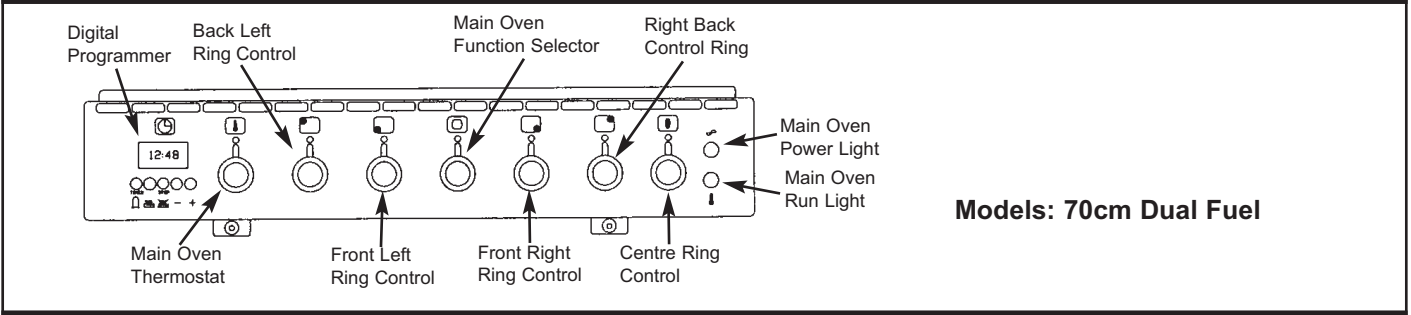
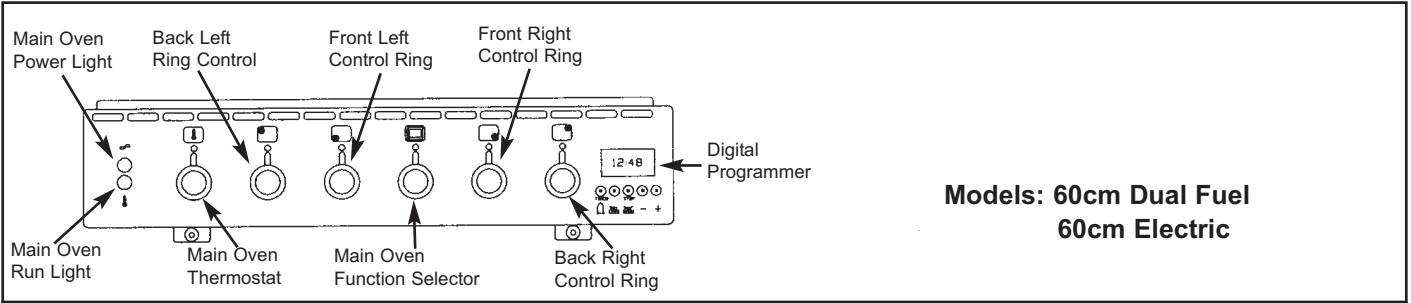
1. Disconnect the appliance from the electrical supply and shut off the mains gas supply to the appliance.
2. Replace the burner injectors by removing the burner flame cap cover, the burner cap and unscrewing the injector using a suitable spanner. Refer to the Technical Section & Features section to ascertain the relevant injector sizes for each burner. (See Fig.6)



3. Regulate the low flame setting for each burner using the following procedure:
  - a. Ignite the burner and leave it in operation on the high flame setting for one minute.
  - b. Turn the knob to the low flame setting.
  - c. Remove the knob by pulling it off the tap shaft.
  - d. Using a No.2 flat-head screwdriver, adjust the low flame setting (anticlockwise to reduce the rate and clockwise to increase) as shown in Fig.7. Replace the knob on the tap shaft.



# CONTROL PANEL LAYOUT

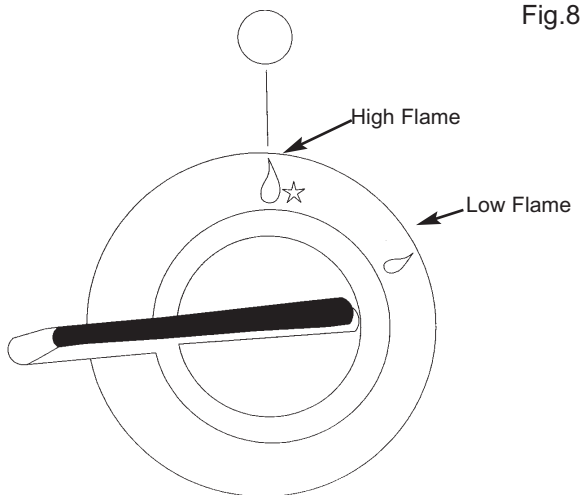




## OPERATION

### USING THE GAS HOB RINGS

Press the corresponding gas ring knob (refer to control panel layout) and turn it to the maximum setting. The burner will spark and ignite. Keep the knob pressed in for approximately 15 seconds. If the burner fails to ignite or extinguish, wait at least 1 minute before repeating the lighting procedure. Once the burner has remained lighting, the control knob can be adjusted to the required setting (See Fig.8).

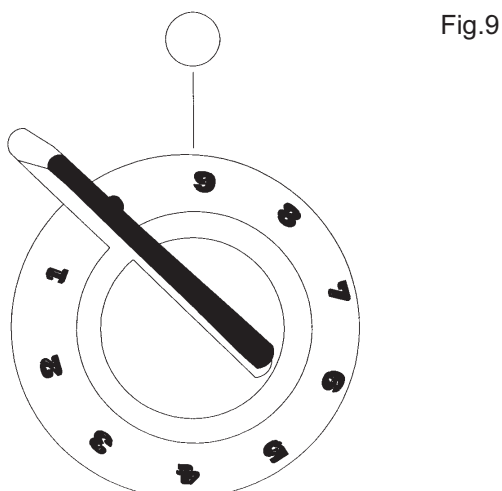


### USING THE ELECTRIC HOB RINGS

**Note:** When operating any of the electric hob rings, the control panel cooling fan will operate.

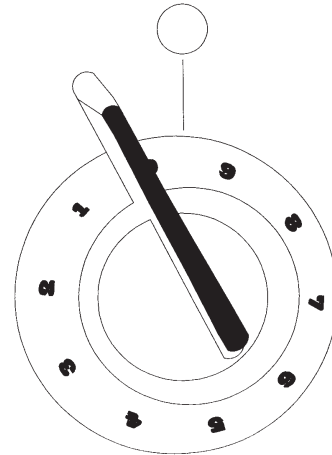
#### **Standard Hob Rings:**

The electric hob rings are switched on by turning the corresponding knob to the desired setting (refer to Control Panel Layout). The hotplate knob has nine settings with 1 as the minimum setting and 9, the maximum setting (see Figure 9). When a hob ring is hot (i.e. to touch), the respective residual heat indicator (situated on the centre of the ceramic top) will illuminate and will remain illuminated even after being turned off until the ring has cooled down.



#### **Extendible Hob Rings:**

Some of the hob rings have an extendible section (Refer to Product Features Section). The extendible section is operated by turning the corresponding knob to setting 9 and then rotating the knob past setting 9 (See Fig.10). The knob is then set to the required setting (i.e between 1 & 9). To turn off the extendible section, return the knob to 0. Fig.10



#### **First Use:**

When using the electric hob rings for the first time, or if they have not been used for an extended period of time, operate them without a pan on setting 1 for 15 minutes to eliminate any moisture.

#### **During Use:**

Never drag pans across the surface and always lift pans gently onto and off the ceramic top.

**Note:** Spills of food that have a high content of sugar (jam, chocolate etc) must be removed immediately as they can damage the glass. Any other types of spills should be removed after use.

For efficient cooking, the base of the pan should be totally flat and should be of the same size as the hob ring diameter (refer to Product Features Section). Pans with bowed or ridged bases or those with an outer rim are not suitable for use on ceramic hotplates. The following guidelines should be used when selecting suitable pans to use:

**Woks** - Only use a flat bottomed wok and not the conventional round bottomed type.

**Pressure Cookers** - Ensure that the base is flat.

**Preserving Pans** - Use a good quality pan with a flat base with a diameter not greater than 250mm.

**Griddles** - Ensure that the base is flat and smooth so that there is no danger the hob will be scratched.

**Frying & Grill Pans** - Use a good quality pan with a flat base and always use the larger rings.



### **Cleaning:**

In the event of a spillage not being wiped clean immediately, it should be cleaned prior to the ceramic top being used again. Allow the hob ring to cool and remove any debris that have burned onto the glass using a scraper. Use a good quality ceramic hob cleaner on a damp cloth to remove any remaining marks and wipe off any residual cleaner with a soft damp cloth and polish with a soft lint free cloth. Never use scouring powders or paste, steel wool scouring pads or oven cleaners as they may damage the surface of the glass.

## **USING THE 8 FUNCTION MAIN ELECTRIC OVEN**

**Note:** When operating the main electric oven, the control panel cooling fan will operate

### **First Use:**

The main electric oven can be operated either in manual or automatic mode using the electronic programmer. **[When the appliance is powered up initially or when the power has been reinstated to it, the programmer will be set in the automatic mode. In order to operate the oven, the programmer should be set to manual mode by pressing the “cooking duration” button and the “cooking endtime” button (Refer to the Electronic Programmer Section)].** The oven selector switch is then set to the desired function and the oven thermostat set to the desired temperature to operate the oven, as described in the next section.

### **Normal Use:**

With the programmer set to the manual mode, the oven can be set to any of the eight different functions using the oven function selector (see Fig. 11a & refer to section on Control Panel Layout). When one of the functions are selected, the oven power light will illuminate. The oven heat output is then controlled using the oven thermostat. (See Fig. 11b and refer to Section on Control Panel Layout). The oven thermostat can be adjusted to a maximum of 270°C and the oven run light will illuminate until the oven has reached the preset temperature. After oven has reached temperature, the oven light will go on and off, as the oven set temperature requires. The oven door should remain closed during all cooking modes unless otherwise stated.

Fig.11a

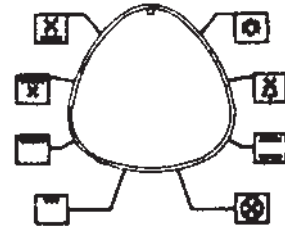


Fig.11b

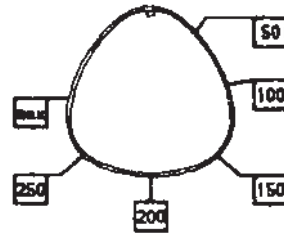
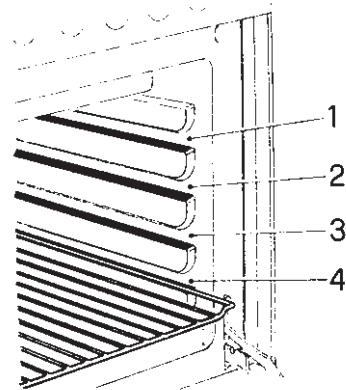


Fig.12



The following describe the eight different oven functions:



#### **Function 1: Oven Light**

This operates the oven light only with no cooking function. Set the function selector to “oven light” and leave the thermostat set to “0”.



#### **Function 2: Defrosting**

This operates the oven fan with no heat circulated around the oven. Using this method will decrease the thawing process by roughly a third of the time but it is not suitable for defrosting whole chickens or large joints of meat. Set the function selector to “defrosting” and leave the thermostat set to “0”. The food should be placed on shelf position 3 for best results. (See Fig.12).



### Function 3: Static Oven

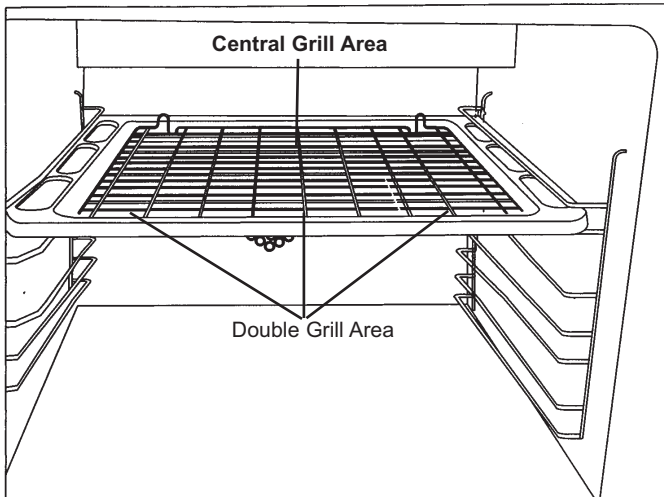
This operates the elements located on the top and bottom surfaces of the oven. This is suitable for baking or roasting on one shelf only. Set the function selector to "static oven" and set the thermostat to the desired temperature. The food should be placed on shelf position 3 for best results.



### Function 4: Fan Oven

This operates the oven fan and the oven fan heating element in order to supply an even spread of heat around the oven. It is suitable for cooking cakes, large quantities of food or to cook various dishes simultaneously. Set the function selector to "Fan Oven" and set the thermostat to the desired temperature. The food should be placed on shelf position 3 when one dish is being cooked or shelf positions 2 & 4 when various dishes are being cooked simultaneously.

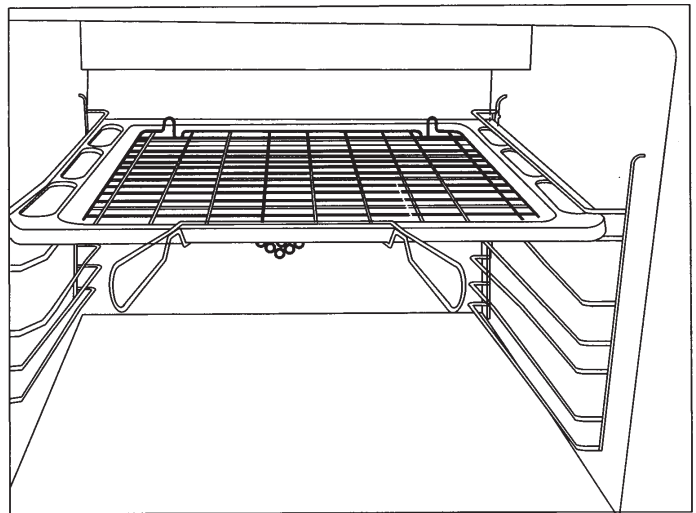
Fig.13



### Function 5: Central Grill

This operates the centre element of the top grill element and it is suitable for grilling small amounts of food. The oven shelf should be placed on the shelf position 1 with the food placed on the centre of the grill pan (see Fig.13). Set the function selector to "Central Grill" and set the thermostat to 250°C. The oven door should be kept closed unless high water content foods such as bacon, chicken or sausages are being grilled.

Fig. 14



### Function 6: Double Grill

This operates both the centre & outer elements of the top grill element and it is suitable for grilling underneath the entire area of the grill (See Fig.13). The oven shelf should be placed on the shelf position 1 with the food placed over the entire area of the grill pan. Set the function selector to "Double Grill" and set the thermostat to 250°C. The oven door should be kept closed unless high water content foods are being grilled.



### Function 7: Double Grill with Fan

This operates both the centre and outer elements of the top grill element and the oven fan, thus providing heat all around the food. This is suitable for steaks, mixed grills or chops with the food placed on the grill pan on shelf position 1 or 2 in the oven. Set the function selector to "Double Grill with Fan" and set the thermostat to 250°C.



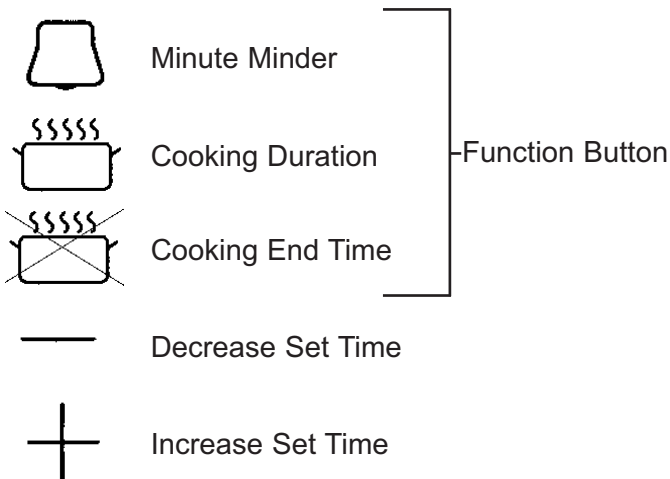
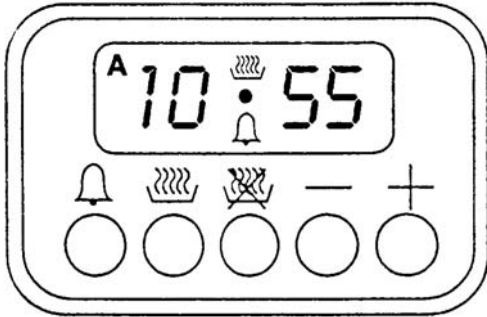
### Function 8: Bottom Element with Fan

This operates the bottom element & oven fan thus allowing for slow cooking which is suitable for the cooking of stews and casseroles. Set the function selector to "Bottom Element with Fan" and set the thermostat to the desired temperature. The food should be placed on shelf position 3 for best results.

**Note:** The detachable grill handle should be used to remove the grill pan when using any of the grill functions. (See Fig.14).


## MAIN OVEN PROGRAMMER


### Automatic Use:




Prior to using the automatic function with the main oven, the time must be set on the digital programmer. Press and hold the "Cooking Duration" button and the "Cooking End Time" button simultaneously, and adjust the time using "-" and "+" buttons. The main oven can then be operated in the two different automatic modes:

### Fully Automatic Operation


Press & hold the "Cooking Duration" button and set the desired cooking duration time using the "-" and "+" buttons. The "A" and the  symbols will appear on the display. Press and hold the "Cooking

End Time" button and set the desired cooking end time using the "-" and "+" buttons. The cook pot symbol  is switched off. Set the function selector to the desired oven function and the oven thermostat to the desired temperature. The symbol will appear when the programme starts and an audible signal will sound when the programme ends. Press the "minute minder" button to cancel the audible signal.

### Semi-Automatic Operation

This mode should be used when the oven is in operation or if it is desired to programme its use from the time of setting the programme. Set the function selector to the desired oven function and the oven thermostat to the desired temperature. Press and hold the "Cooking Duration" time using the "-" and "+" buttons. The "A" and the  symbols will appear on the display. An audible signal will sound when the programme ends and pressing the "Minute Minder" button will cancel this sound. In order to cancel a programme, set the programmer for manual operation by pressing the "Cooking Duration" and "Cooking End Time" buttons. In the event of a programme being set up incorrectly (i.e. the time of day is in between the calculated cooking start and end times), the audible signal will sound and the symbol "A" will flash.

### Minute Minder:

The digital programmer also has a timer feature incorporated in it. Press and hold the "Minute Minder" button and set the desired time period using the "-" and "+" buttons. When the time has elapsed "  " is displayed and an audible signal sounds. Press the "Minute Minder" button to cancel.

## USING THE SECONDARY ELECTRIC OVEN

### (Applicable to 90, 100, & 120cm Models)

The secondary electric oven is controlled using the secondary oven control knob (Refer to section on Control Panel Layout). This oven has five different functions which are operated as follows:

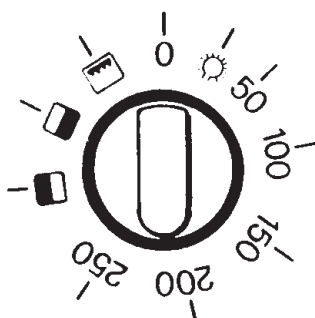
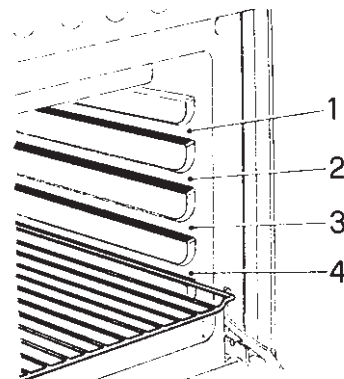


Fig. 15

Fig. 16



### Function 1: Static Oven (Temperature Settings)

This operates the top and bottom elements in the oven with the heat output controlled by the oven

thermostat. This method of cooking is suitable for roasting or baking on shelf position 3 (Refer to Fig.16). Set the control knob to the desired temperature.

#### Function 2: Top Element Only

This operates the top element at the maximum setting only, and is suitable for the browning of dishes. Set the control knob to the "top element only" symbol and place the food in a suitable tray or grill pan on shelf positioned or two.

#### Function 3: Bottom Element Only

This operates the bottom element at the maximum setting only and is suitable for the slow cooking of casseroles, pizzas & stews and also plate warming. Set the control knob to the "bottom element only" symbol and place the food in a suitable tray or grill pan on shelf position 3.

#### Function 4: Grill Element

This operates the top grill element at the maximum setting only and is used for grilling. Set the control knob to the "Grill Element" symbol and place the food on the grill pan on shelf position one. the oven door should be kept closed unless grilling foods with a high water content. When keeping the door open during grilling, the grill heat deflector should be fitted into the two slots on the front to protect the control knobs as shown in Fig. 17.

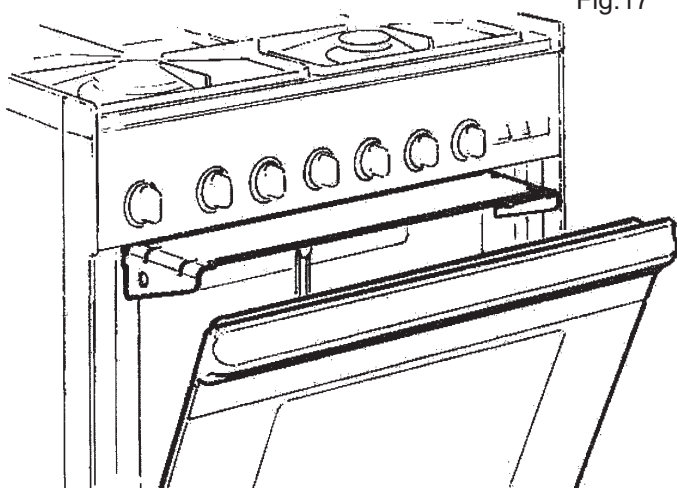


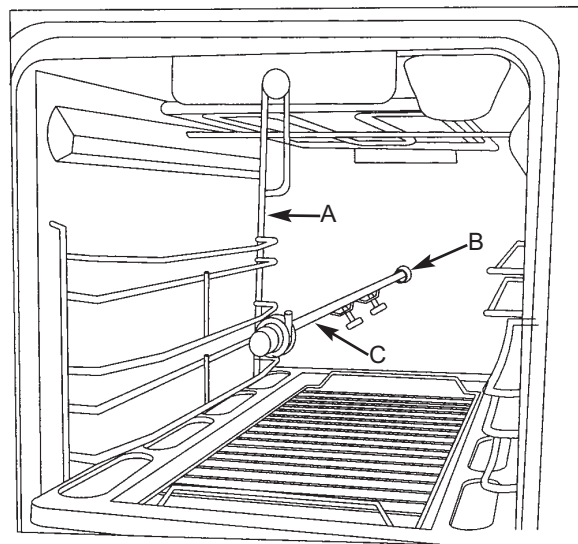
Fig.17

The detachable grill handle should be used to remove the hot grill pan when finished. (See Fig. 14).

#### Function 5: Oven Light

This operates the oven light only and does not start any of the cooking functions. Set the control knob to the "Oven Light" symbol.

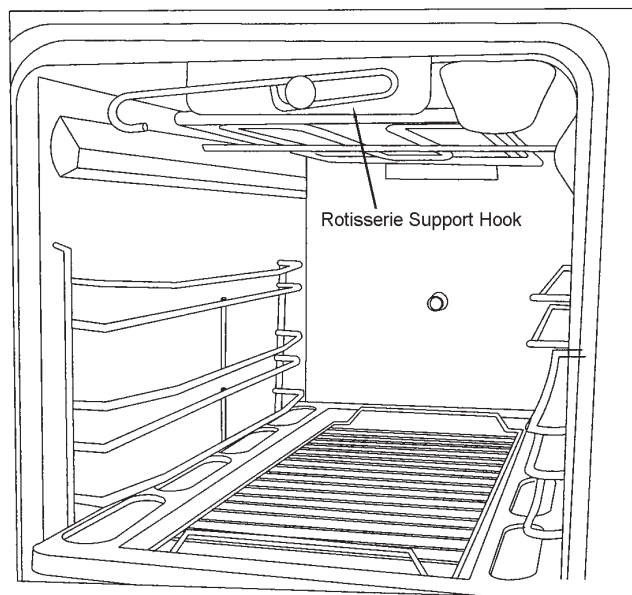
Fig.18



#### USING THE ROTISSERIE

Remove the oven shelves from the oven. Skewer the chicken or meat with the rotisserie spit, A, ensuring that the food is well balanced on the spit. Place the pointed end of the spit into the rotisserie motor coupling B situated at the back of the oven and hook it into the rotisserie support hook, C, located at the front of the oven. Place the oven tray on the bottom shelf runner to catch the juices & fats and the rotisserie rotates when the rotisserie button is pressed. Put approx 2mm dept of water into the oven tray to prevent fat from burning onto it and leave the door slightly ajar. For overall cooking use function 1 with the desired temperature selected and for overall browning select function 2. For easy removal of the spit, screw the black plastic handle onto the end of the spit. When not using the rotisserie, the spit can be removed from the oven and the support hook can be stored away as shown in Fig.19.

Fig.19



## COOKING GUIDELINES

### GRILLING

For fastest grilling results, the grill pan is placed on shelf position 1 and if you wish to slow down the grilling process, position the pan on a lower shelf position. The grill pan handle should be used to move the grill pan at all times and the oven door should be kept closed unless grilling foods with a high water content.

The following table outlines guide temperatures and times for grilling various types of food and applies to grilling using the main oven (i.e. central grill or double grill only). The guideline times and temperatures will vary when grilling with the small oven as it only operates at maximum setting.

<b>Food</b>	<b>Pre-Heat Grill for 5 Mins on Setting</b>	<b>Setting</b>	<b>Approximate Cooking Time</b>
Toasting of Bread Products	Max	Max	3 - 10 mins
Small Cuts of Meat:- Sausages, Bacon	Max	Max For 4 mins, then reduce to 140°C	15 - 20 mins
Chops, Gammon, Steaks etc.	Max	Max For 6-8 mins then reduce to 100° - 140°	25 - 30 mins
Fish: Whole, Fillet, Fingers	Max	Max	10 - 30 mins
Pre-Cooked Potatoes	Max	140°	10 - 20 mins
Pizzas	Max	140°	8 - 15 mins



## OVEN COOKING

### Cooking Hints

- \* Put dishes in the centre of the shelf and allow room around the dish for effective heat circulation and even cooking.
- \* It is only necessary to pre-heat the ovens for food such as scones, puff pastry, Yorkshire pudding, bread etc.
- \* When cooking any recipes not designed for a fan oven, reduce the temperature by about 25°C and the time by about 10 minutes in the hour.
- \* To avoid fat splashes, cover meat when cooking.
- \* To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- \* If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.
- \* When dishes may boil and spill over during cooking, place them on a baking tray.
- \* If experiencing condensation during cooking, preheat the oven to a temperature 20-30° higher than the desired temperature before placing food in the oven.

Type of Food	Static Oven		Fan Oven	
	Temp (°C)	Timing	Temp (°C)	Timing
Beef - on the bone (high heat roasting)	220	Rare: 10min + 15min per 500g Medium: 10min + 18min per 500g Well Done: 10min + 25min per 500g	180	Rare: 10min + 15min per 500g Medium: 10min + 18min per 500g Well Done: 10min + 25min per 500g
- off the bone (high heat roasting)	220	Rare: 10min + 12min at 180°C per 500g Medium: 10min + 15min at 180°C per 500g Well Done: 10min + 20min at 180°C per 500g	180	Rare: 10min + 12min at 150°C per 500g Medium: 10min + 15min at 150°C per 500g Well Done: 10min + 20min at 150°C per 500g
- on or off the bone (Slow Roasting)	160	Medium: 20-25min per 500g Well Done: 30-35min per 500g	130 - 140	Medium: 20 - 25 min per 500g Well Done: 30 - 35min per 500g
- Stuffed Joints	160	Medium: 20-25min + 5-10min per 500g Well Done: 30-35min + 5-10min per 500g	130 - 140	Medium: 20-25min + 5-10mins per 300g Well Done: 30-35 min + 5-10min per 500g
- Whole Fillet	230	Rare: 8min per 500g Medium: 10min per 500g	180 - 190	Rare: 8min per 500g Medium: 10min per 500g
Veal - Roast	190	15min + 25 - 30min at 180°C per 500g	160	15min + 25 - 30min at 150°C per 500g
- Stuffed Joints	190	15min + 30 - 35 min at 180°C per 500g	160	15min + 30 - 35min at 150°C per 500g
Lamb - High Heat Roasting	230	Rare: 10min + 10min at 180°C per 500g Medium: 10min + 15min at 180°C per 500g Well Done: 10min + 20min at 180°C per 500g	180 - 190	Rare: 10min + 10min at 150°C per 500g Medium: 10min + 15 min at 150°C per 500g Well Done: 10min + 20min at 150°C per 500g
- Slow Roasting	160	25min + 25min per 500g	130 - 140	25min + 25min per 500g
- Stuffed Joints	160	25min + 25min per 500g	130 - 140	25min + 25min per 500g
Pork	190	30min + 30min per 500g	150 - 160	30min + 30min per 500g
Stuffed Joints	190	30min + 35-40min per 500g	150 - 160	30min + 35-40min per 500g
Chicken	180	20min + 15-20min per 450g	150 - 160	20min + 15-20min per 450g
Duck	190	20min + 20min per 450g	160	20min + 20min per 450g
Goose	190	15min + 15min per 450g	160	15min + 15min per 450g



Type of Food	Static Oven		Fan Oven	
	Temp (°C)	Timing	Temp (°C)	Timing
Turkey - 2.7 - 4.5 kg Birds	190	20min + 20min per 450g	150 - 160	20min + 20min per 450g
- 4.5 - 8 kg Birds	190	15min + 15min per 450g	150 - 160	15min + 15min per 450g
Rabbit (up to 1 kg)	200	45-60 min	170	45-60 min
Pheasant - Hen Birds	190	45-60 min	160	45-60 min
- Cock Birds	190	60-90 min		60-90 min
Grouse	190	30-40 min	160	30 - 40 min
Partridge	190	30-45 min	160	30 - 45 min
Baked Fish	200	20 - 25 min	160 - 170	20 - 25 min

**Please Note:** All temperatures and times given are intended as a guide and may need to be attended to suit the cooking requirements.

Pastries	Static Oven	Fan Oven	Bread, Scones, Cakes etc	Static Oven	Fan Oven
Short Crust	190-200	160-170	Bread, Scones, Cakes etc	230	200
Sweet Short	180	150	Sweet Bread Dough	220	190
Puff Pastry	230	200	Victoria Sandwich Cake	180	150
Rough Puff	220	190	Swiss Roll	200	170
Strudel	180-200	150-170	Gingerbread	150	135
Flaky	220	190	Scones	230	200
Choux	180-220	150-190	Rich Fruit Cake	150-170	130-150
			Dundee	170	140-150
			Meringues	120-130	100-110

**Note:** These are general temperature guidelines only.

## DO'S & DON'TS

### DO'S

- \* Read the Installation & Operating Manual prior to use.
- \* Do operate oven(s) empty for at least 30 minutes when using for the first time.
- \* Do turn off the gas or electrical supply to the cooker if it is not being used for an extended period of time.
- \* Do ensure that adequate ventilation is provided to the room where the appliance is situated (Dual Fuel Models only).
- \* Do ensure that the appliance is correctly configured for use with either Natural Gas or LPG (Dual Fuel Models Only).
- \* Do quote the product serial number when reporting any fault with the appliance.
- \* Do operate the hob rings on setting 1 without a pan for 15 minutes when using for the first time. (Electric Hob Models Only).
- \* Do remove any spills as they occur.
- \* Do use pans with totally flat bases and of the same diameter as the hob ring.
- \* Do clean the gas burner rings on a regular basis.

### DON'TS

- \* Do not place flammable materials in the storage compartment.
- \* Do not use scouring powders or paste, steel scouring pads or oven cleaners when cleaning the ceramic hob (Electric Hob Model only).
- \* Do not remove the grill pan without the grill handle.
- \* Do not operate the grill with the oven door open unless grilling foods with a high water content.
- \* Do not allow excessive condensation to build up in the oven. In the event of condensation being created, ensure that any condensation is completely dried up after use.
- \* Do not use any detergents, sponges or abrasive cloths that may damage the coloured surfaces.
- \* Do not use sharp items to remove stains from the oven door glass.

## CLEANING

**Note:** Always disconnect the electrical supply to the cooker before cleaning.

In order to maintain the appearance of this appliance, periodical cleaning is recommended. Wipe away any spills when they occur in order to prevent burnt on deposits which can be difficult to remove.

### A. Stainless Steel Surface

Use hot water and soap or non-chlorate detergent, applied with a soft cloth to remove most soiling and polish dry to avoid streaking. For stubborn stains, use a recognised stainless steel cleaner or stainless steel soft wool.

### B. Coloured Surfaces

Use hot water applied with a soft cloth. Do not use any detergents, sponges or abrasive cloths that may damage the coloured surface.

### C. Ceramic Hob

Refer to Page 16 - Cleaning Section.

### D. Gas Hob

The pan supports can be removed and cleaned separately using warm water. The burner flame cap cover and the burner cap on each burner, can also be easily removed and cleaned separately. The hob is then cleaned as outlined in the paragraph on cleaning stainless steel surfaces above. Ensure that all the parts are thoroughly dried before using the hob.

**Note:** The burner flame cap covers should be cleaned after use in the event of a spillage and on a regular basis to prevent stain build up.

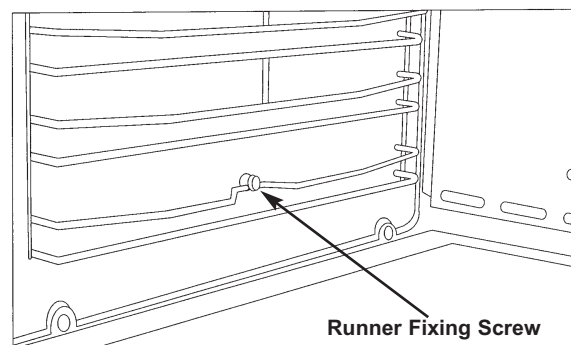
### E. Oven Door Glass

The oven door can be removed for ease of cleaning if required. (See Maintenance Section). The oven door exterior or interior should be cleaned using hot water and washing up detergent. With burned on stains on the glass, a mild paste or cream cleaner should be used with a soft cloth. Never use sharp items to remove stains as they may scratch the glass.

### F. Oven

For ease of cleaning, the oven shelves should be removed from the oven. This will allow for the two shelf runners to be removed by loosening the runner fixing screw located on the bottom of the runner (See Fig.20). The bottom tray of the oven can also be removed up through the oven door opening.

Fig.20



All the oven components and oven interior can be cleaned using a recognised oven cleaner or using a well moistened soap-impregnated steel wool pad.

## GREASING GAS TAPS

If a tap or thermostat becomes stiff to operate, it must be greased as follows:

- Shut off the mains gas tap;
- Remove the burners fixing screws which fix each burner to the hob. Remove the gas tap control knob.
- undo the two screws at the side to free the hob and lift it.
- undo the two screws which fix the tap body C;
- remove the pin and the spring D and extract the cone E with the aid of a pair of pliers;
- clean the cone and its seat thoroughly with a rag soaked in solvent.
- grease the cone slightly with the appropriate grease, put it back in place and turn it a few times;
- remove the cone again and wipe off any excess grease, checking that the gas passage holes are not blocked;
- reassemble all parts carefully (See Fig.21).

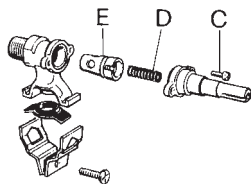


Fig.21

## CHANGING THE OVEN LAMP

- disconnect the appliance from the electrical mains;
- unscrew the protective cap which projects into the oven;
- unscrew the lamp and replace it with another of the same power and resistant to high temperatures (300°C);
- replace the cap, fitting the notches in the tangs N, and screw down (See Fig.22).

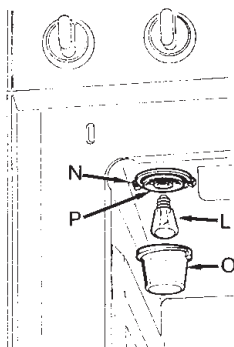


Fig.22

## REMOVING THE OVEN DOOR

Open the oven door. On the hinge there is a hook, and rotate this hook towards the cooker as much as possible. Fig.23a shows the hook in the

normal position, Fig.23b shows the hook rotated for removing the oven door. Partially close the door and pull away from the cooker. To reassemble follow the same procedure in the reverse order.

Fig.23a

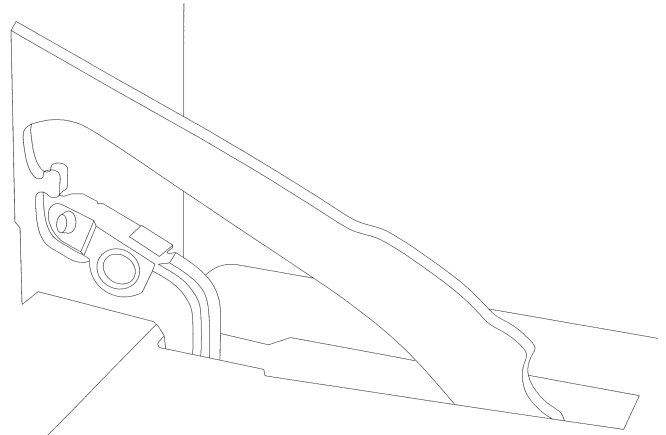
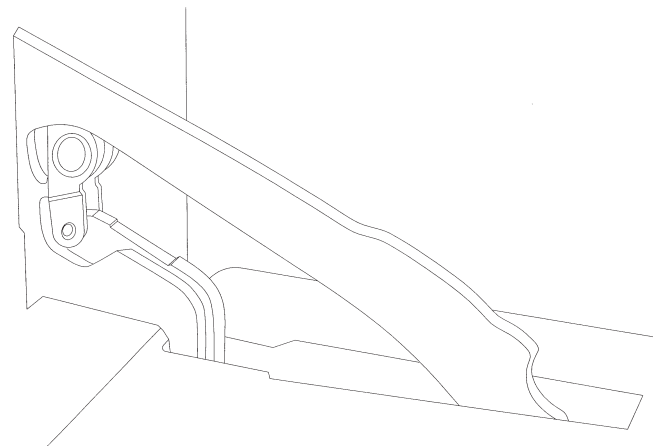


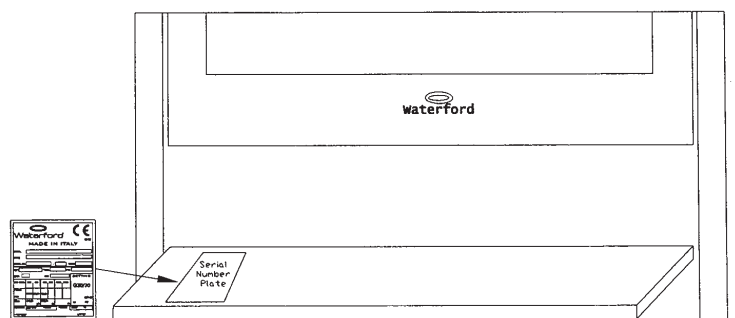
Fig.23b



## OTHER MAINTENANCE

For any other maintenance or repair issues contact Waterford Stanley Service Department on 051-302333 for customers in the Republic of Ireland or 028-87722195 for customers in Northern Ireland. When contacting the Service Department, please quote your cookers individual serial number. The serial number is located on the identification plate which is fixed to the left hand side of the back panel on the storage compartment door. (See Fig.24)

Fig.24





## WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

**Manufactured by**  
**Waterford Stanley Ltd.,**  
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Waterford, Ireland.  
Tel: (051) 302300 Fax (051) 302315

