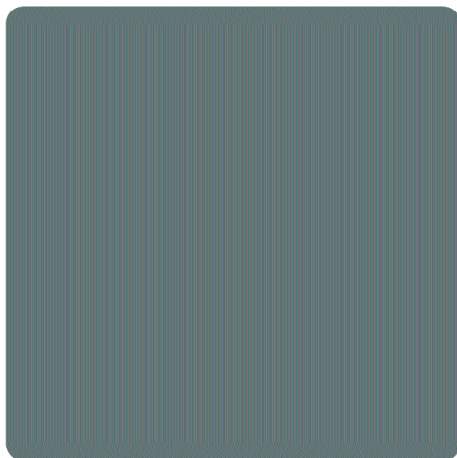
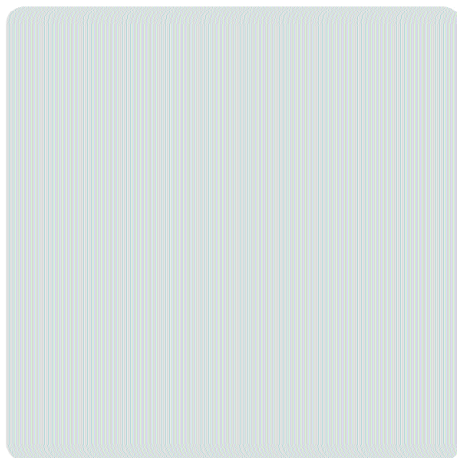




Designed for the real world

Instructions



SC11GW
SC11GB

If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

In the Republic of Ireland, call the Bord Gáis emergency line on
1850 205050 or contact your local gas supplier.

The Gas Consumer Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

The appliance must be installed (and serviced) by a Corgi registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation and Use) Regulations 1994", and the "The Gas Safety (Installation and Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offense.



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Please keep this handbook for future reference, or for anyone else who may use this appliance.

Introduction

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

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

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

In your own interest, and that of safety, it is the law that all gas appliances be installed by a competent person who will ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations 1994", & the "The Gas Safety (Installation & Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offense.

Corgi registered installers undertake to work to satisfactory standards.

Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

In the event of a power cut

1. Switch off the electricity to the appliance at the socket.
2. When the power returns, see the 'Programmer / Clock' section to 'Set the time of day'.

The Gas Consumer Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

Introduction

The cooling fan

The cooling fan helps to keep the exterior cool during normal use. When a burner is operated, you should hear the cooling fan switch on automatically and be able to feel air evacuating from the appliance vents just below the fascia. The cooling fan will continue to operate for approximately 10 minutes after turning off the burners. This is normal. If there is no such indication that the fan is operating, the appliance will require servicing. **DO NOT USE THE APPLIANCE UNTIL IT HAS BEEN SERVICED.** Switch the appliance off at the mains and contact Customer Support.

For your safety

This appliance has a built in safety device to isolate the gas and electric supplies to various components in the event of fan failure.

If the minute minder and lights do not function, and the ignition system stops working, the safety device has operated. Within an hour the safety device will reset itself and the minute minder display will flash.

To reset the minute minder, simply press the reset button and set the time of day within 5 seconds by pressing the "+" plus and "-" minus buttons.

If when a burner control is turned on, the fan does not operate in the normal way, then the appliance will require servicing. **DO NOT USE THE APPLIANCE UNTIL IT HAS BEEN SERVICED.** Switch the appliance off at the mains and contact Customer Support.

Continued use of the appliance without it being serviced could result in excessive temperatures being generated, which in turn could reduce the life of certain components.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical ventilator).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be given to the relevant regulations regarding ventilation.

Introduction

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves in hot soapy water to remove their protective covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

Condensation

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form; this is normal and will disappear within 10 - 15 minutes.

To replace a light bulb (if fitted)

Caution: Switch off the electricity supply to the appliance, to avoid the possibility of electric shock.

Wait until the oven is cool, then remove the shelves.

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

Please note that light bulbs are not covered by guarantee.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard.
- Never use the appliance for heating a room.
- Do not use the oven with the door inner glass panel removed (glass oven doors only).

- Always use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Do not use foil on oven shelves or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Switch off the electricity supply before replacing the oven light bulb to avoid the risk of an electric shock.

All installation, servicing and maintenance work must be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

Warning: This appliance must be earthed.

When you have finished cooking check that all controls are in the off position.

As with all gas appliances, it is recommended that your appliance is serviced regularly.

Using the Grill

Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

Grill ignition

Important: When using the grill, the door must either be fully open or in the door arrest position.

Open the door.

Push in and turn the grill control knob clockwise to the "on" position. Ensure that the grill burner is alight before using it.

Do not leave the grill unattended for prolonged periods of time.

Do not operate the grill between the "on" setting and the "off" position - use the "on" setting only.

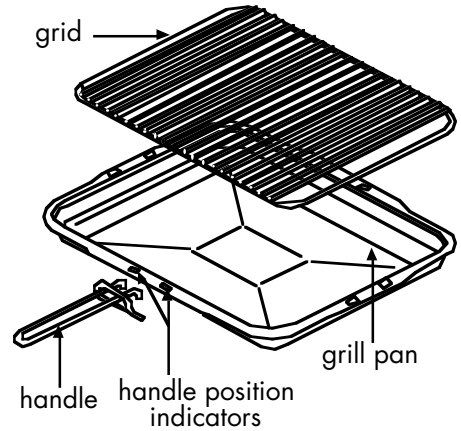
To switch off, turn the control knob anti-clockwise to return it to the "●" off position.

If for any reason the burner does not light within 15 seconds turn the control off and wait for one minute before beginning a further ignition attempt.

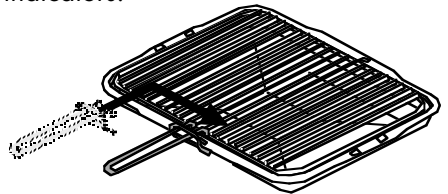
Aluminium foil

Never cover the grill pan or grill trivet with cooking foil, or allow fat to build up in the grill pan, as this creates a fire hazard.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Using the grill

Push the grill pan towards the back of the shelf, to position it under the grill.

Variation in grilling can be achieved by setting the grill between the large and small flame symbols, or by moving the grill pan up or down.

Important: Never operate the grill between the large flame and the off position.

The speed of grilling can also be controlled by selecting a higher or lower shelf position.

Always use the top shelf position for fast toasting.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

When you have finished grilling, check that the control knob is returned to the off position.

Using the Oven

When you are cooking, keep children away from the vicinity of the oven.

Oven ignition

Push in and turn the oven control knob anticlockwise to gas mark 9.

When the oven is switched on the oven light will come on automatically.

It can take up to 60 seconds for the oven burner to come on to full rate, and the oven burner may not come on to full rate unless the oven door is closed.

The automatic ignition will continue to spark for a short time after the burner has lit until the flame is established.

Adjust to the required setting.

To switch off, return the control knob to the "●" off position.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

If it is found over a period of time that the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

Preheating

The oven must be preheated for 15 minutes when reheating frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

If you are not preheating the oven, the cooking times in the Baking Guide may need to be extended, as they are based on a preheated oven.

Zones of heat

The temperature at the centre of the oven corresponds with the selected Gas Mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures may be cooked at the same time - eg; the temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding, etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

Using the Oven

Oven furniture

Oven shelves

The oven shelf must be positioned with the upstand facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Using the Oven

Cooking frozen & chilled foods

- Preheat the oven.
- When cooking frozen or chilled foods, please follow the manufacturer's instructions. If cooking more than one tray or item, cooking times may need to be increased.
- Please ensure that foods are piping hot before consumption.
- Always use the temperature setting stated on food packaging when cooking convenience food.
- Never overload the tray - eg; oven chips should be placed onto the baking tray in one even layer for satisfactory cooking.
- Follow the cooking times given on packaging but remember they are only intended as a guide and do not take individual preferences into account.
- Always cook frozen convenience foods straight from the freezer unless packaging advises otherwise.

Slow cooking

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2½kg / 4½lb.
- For roasting joints of meat or poultry and for pot roasts preheat the oven to Gas Mark 6 and cook for 30 minutes, then adjust the oven control to 'S' slow cook setting for the remainder of the cooking time.
- Always use the top half of the oven when slow cooking.
- Slow cooking times will be about three times as long as conventional cooking times.

Baking guide - hints

To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.

Cooking times for pastry dishes depend on the size and type of cooking dish and also the filling.

When cooking 2 trays of items, remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the base is required - eg; pies and pastries - interchange part way through cooking.

Using the Oven

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tin, or tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at gas mark 4 for 20 minutes per 1lb, plus 20 minutes unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Using the Oven

Baking guide

Dish	Recommended gas mark	Shelf position	Approximate cooking times
Scones Meringues	7 "S" (slow setting)	top to middle middle to bottom	8 - 15 mins 2 - 3 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7") Genoise sponge Madeira (180mm / 7") Gingerbread Semi rich fruit cake (205mm / 8") Christmas cake Dundee cake (205mm / 8")	5 5 6 4 4 3 3 2 or 3 1 or 2 3	middle to top middle to top middle to top middle to top middle middle to top middle to top middle to top middle to bottom middle to bottom	15 - 25 mins 20 - 25 mins 10 - 12 mins 20 - 30 mins 20 - 30 mins 1 - 1½ hours 1 - 1½ hours 2½ - 3 hours depending on recipe 2 - 2½ hours
Pastry Flaky / Puff Shortcrust Choux Plate tarts	7 6 6 6	middle to top middle to top middle to top middle to top	15 - 45 mins 15 - 45 mins 15 - 45 mins 30 - 45 mins
Biscuits Nut brownies Brandy snaps Flapjacks Ginger nuts	6 4 4 4	middle to bottom middle to top middle to top middle to top	15 - 20 mins 7 - 18 mins 20 - 40 mins 10 - 20 mins
Puddings (1 / 2 pint dish) Rice pudding Baked custard Bread and butter Hot soufflé Fruit crumble	2 3 3 4 6	middle to top middle to top middle to top middle to top middle to top	2 - 2½ hours 1 - 1½ hours ¾ - 1½ hours 35 - 50 mins ½ - 1 hours

Using the Oven

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450 g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

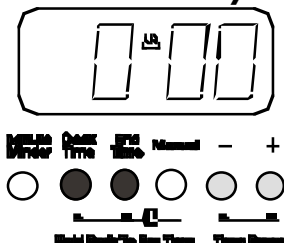
Cook in oven at gas mark 5		Approximate cooking time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 20 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 35 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Programmer / Clock

The programmer buttons

-  minute minder
-  cook time
-  end time
-  manual
-  minus
-  plus

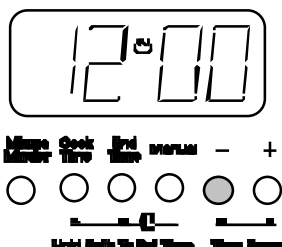
To set the time of day



Press the *cook time* and *end time* buttons simultaneously, and keep them depressed. Use the *plus* and *minus* buttons to set the required time.

Auto symbol goes out. The cook time symbol comes on.

To select an alarm tone

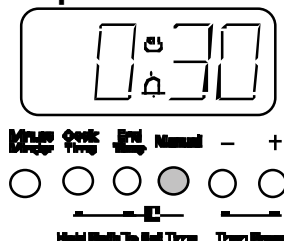


Press the *minus* button to listen to the first tone.

Release the *minus* button and press it again to listen to the second tone etc.

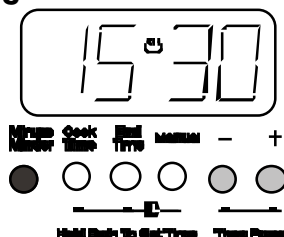
Releasing the *minus* button after the tone has sounded will automatically select that tone.

Manual operation



To set the programmer to manual operation at any time (cancelling any automatic setting), press the *manual* button. The programmer **must** be set to manual before the appliance can be used manually.

Setting the minute minder



Press the *minute minder* button, then use the *plus* and *minus* buttons to set the required time.

The minute minder symbol will appear on the display.

You can cancel the minute minder at any time by pressing the *minute minder* button and the *minus* button until the display returns to 0.00.

After setting, the display will revert to show the time of day, but you can press the *minute minder* button and the display will show the minutes remaining.

The tone will sound at the end of the time set - to cancel the tone, press the minute minder button.

Programmer / Clock

Semi-automatic cooking (example)

You have started cooking a meal or dish in the oven, and want to set the time for the oven to switch off.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required, eg; 2 hours as shown **(1)**.

After setting, the display will revert to show the time of day, but you can press the *cook time* button and the display will show how much cooking time still remains on the clock.

Press the *end time* button, and the display will show the actual time the oven is going to switch off - eg; 18.00 (6.00 pm) as shown **(2)**.

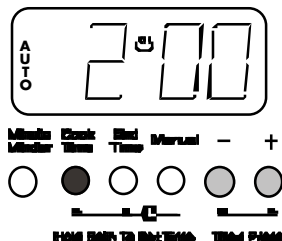
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

To switch off the alarm, press the *minute minder* button **(3)**.

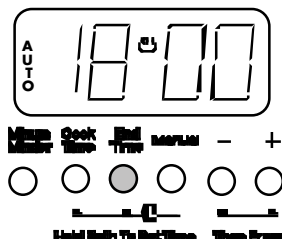
When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(4)**.

If you wish to cancel the automatic setting or to cancel any remaining cooking time left on the clock before the alarm sounds, press the *manual* button **(4)**.

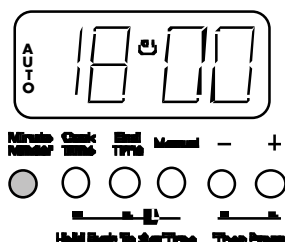
1. Auto symbol appears.



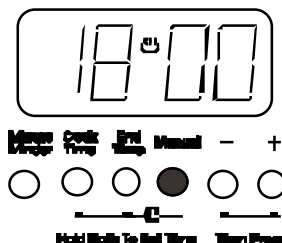
2.



3. Auto symbol will flash.



4. Auto symbol goes out.



Programmer / Clock

Fully automatic cooking (example)

For use when a delayed start time is required.

You want to set the length of cooking time, and the time for the oven to switch off. The programmer will automatically calculate the cooking start time.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required - eg; 2 hours as shown **(5)**.

Press the *end time* button, and the present ready time will be displayed. Using the *plus* and *minus* buttons you can set the display to show the actual time you want the oven to switch off, eg; 18.00 hours (6.00 pm) **(6)**.

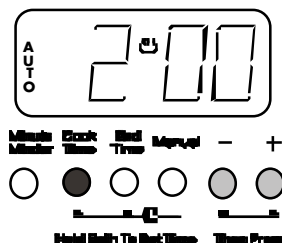
The display will revert to show time of day.

After setting the programmer, turn the oven control to the required temperature.

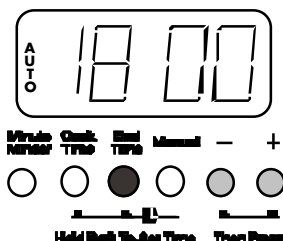
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) **(7)**.

A single press of the *cook time* button shows the cooking time remaining before the oven automatically switches off **(8)**.

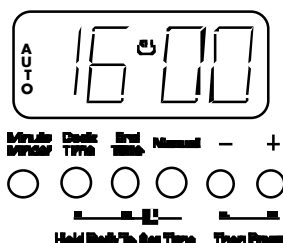
5. Auto symbol appears.



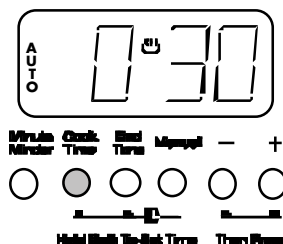
6. The cook time symbol will disappear from the display.



7. The cook time symbol will appear on the display.



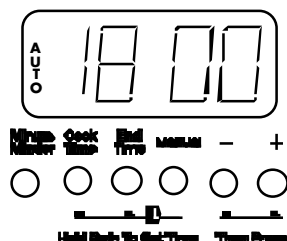
8.



Programmer / Clock

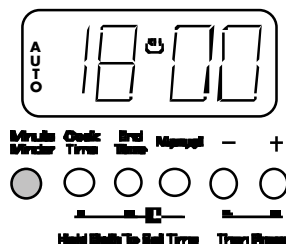
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound **(9)**.

9. Auto symbol will flash.



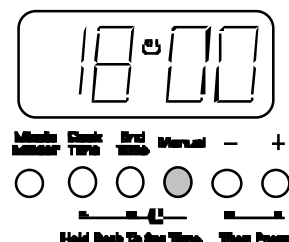
To switch off the alarm press the *minute minder* button **(10)**.

10.



When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(11)**.

11. Auto symbol goes out.



If you wish to cancel the automatic setting before cooking has started, and return to manual operation, press the *manual* button **(11)**. To cancel any remaining cooking time left on the clock before the alarm sounds, press the *manual* button **(11)**.

Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the appliance cool before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Painted, plastic and metal finish parts (if fitted)

DOOR HANDLES, METAL FASCIA PANEL, CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Vitreous enamel parts

GRILL PAN, GRILL COMPARTMENT, OVEN COMPARTMENT

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

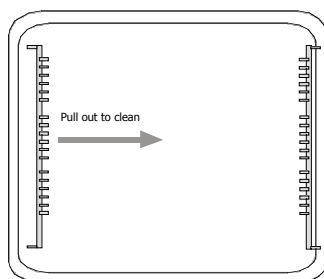
Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes. Use a moist soap pad - eg; "Brillo".

Shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

Note: These items may also be cleaned in a dishwasher.



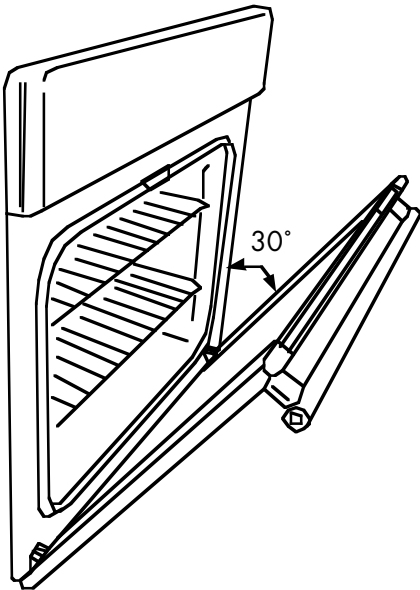
Cleaning

Glass parts

FACIA PANEL & DOOR PANELS

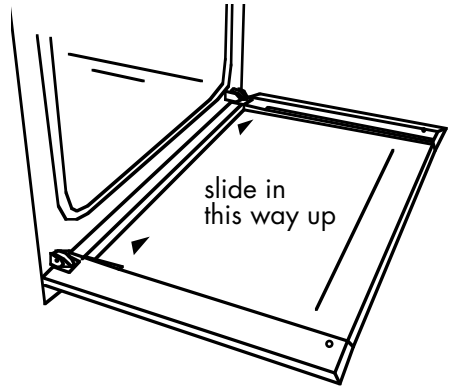
Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or polishes.

To remove the glass panel for cleaning, open the door to the door stop position (about 30° open), hold the top and bottom edges of the panel and slide out. Note that if the door is opened fully when removing the inner door glass panel, the door may spring shut.



Door stop position

Important: if the inner door glass panel is removed for cleaning, it must be replaced the right way up as shown, and pushed fully in to the stop position.



Cleaning

Stainless Steel surfaces (stainless steel finish models only)

FACIA PANEL, HANDLES, DOOR CLADDING

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using a stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of Baby Oil and kitchen paper.

Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Installation Instructions

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in

accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

Failure to install appliances correctly is dangerous and could lead to prosecution.

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

Installation Instructions

Step 1: Prepare installation

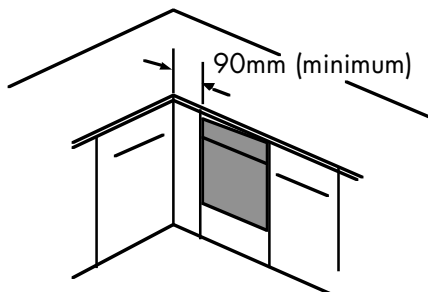
Do not lift the appliance by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

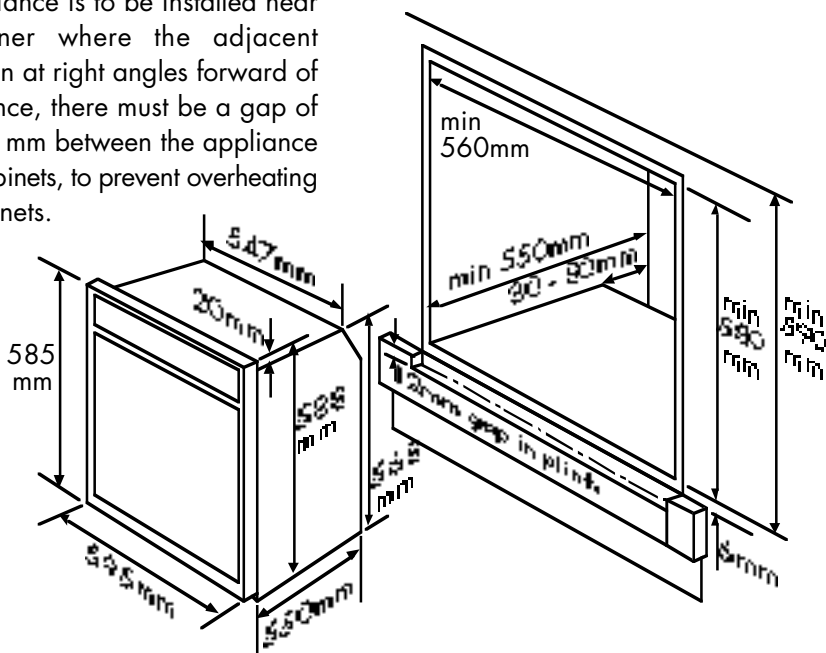
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown.

591mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



Installation Instructions

- i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
- ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
- iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.
- iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm² below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.

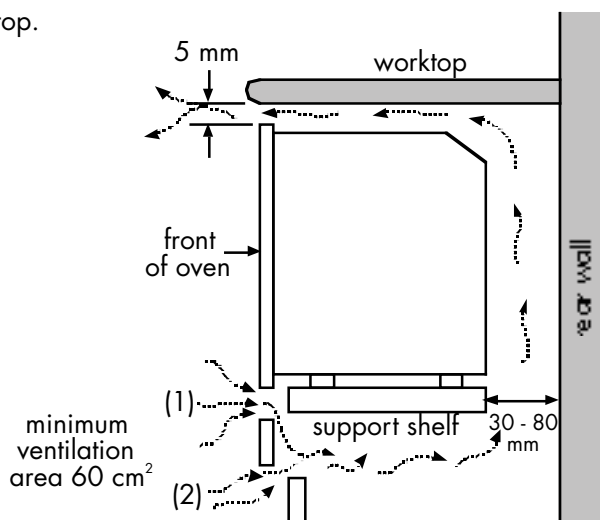
Important: Do not modify the outer panels of this appliance in any way.

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.

Ensure that all pipe work is of the correct rating for both size and temperature.

Installing the appliance under a worktop

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.

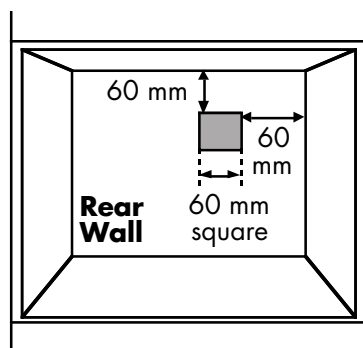


Installation Instructions

Step 2: Connect to gas supply

1. The inlet to the appliance is ISO 7 - Rp ½" internal thread situated towards the top right hand rear corner.
2. Fit the bayonet connection to the wall in the shaded area as shown. The shaded area shown is applicable to installations in minimum depth cabinets.

If more room is available, the bayonet fixing area can be extended, provided that the flexible tube does not obscure the fan intake.



3. Use a 900mm - 1125mm length of flexible connector. The flexible connector shall be fitted such that it cannot come into contact with a moveable part of the housing unit (eg; drawer) and does not pass through any space susceptible of becoming congested. Make sure that the flexible connector does not block the cooling fan inlet.
4. Flexible connections should be to BS669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise less than 70°C.
5. Parts of the cooker likely to come into contact with the flexible hose have a temperature rise less than 70°C.
6. Rigid connections must be accessible to disconnect for servicing. Cut a 150mm square hole in the right hand rear corner of the support shelf for the supply pipe.
7. **Make sure all connections are gas sound.**

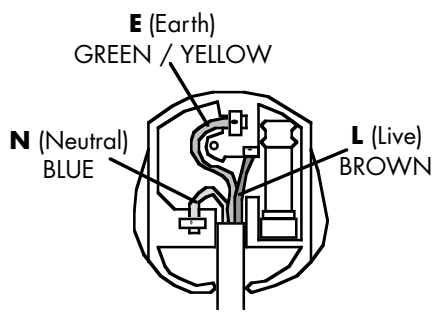
Installation Instructions

Step 3: Connect to the electricity supply

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of **3 amp** capacity.

If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.



The wires in the mains lead are coloured in accordance with the following code:

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 plug, 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.

The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

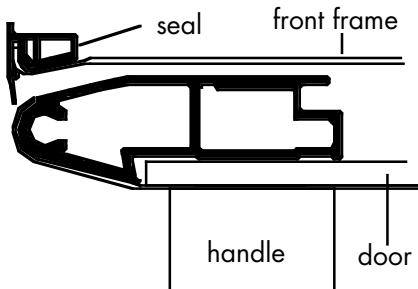
Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Installation Instructions

Step 4: Check edging strip

The edging strip is factory fitted to the front side edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.

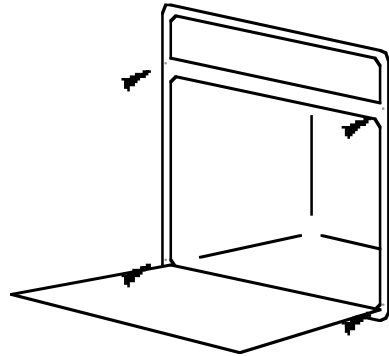


When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.

Step 5: Secure appliance into housing unit

There are 4 black no 8 x 25mm long chipboard screws for securing appliance to cabinet.

Insert appliance into cabinet and secure - open the oven door and screw the 4 screws through the holes in the front frame.



Note: The unit housing the appliance must be appropriately fixed.

Installation Instructions

Step 5: Commissioning

Pressure test point

Use the oven burner. From inside the oven remove the burner cowl. Remove the small screw at the LHS of the burner cradle. Slide the burner to the left to access the injector.

Connect suitable T-piece (incorporating a 1.25mm injector) to the injector. Connect manometer to the T-piece, and turn oven control to full on to check pressure.

Replace in reverse order.

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Cat I2H G20 Natural Gas @ - 20mbar

Electrical systems check

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

Oven

1. Push in and turn the control knob anticlockwise to gas mark 9.
2. Adjust to the required setting.
3. The burner may not come on to a full rate unless the oven door is closed.

The oven burner operates at a low rate for up to 60 seconds until the flame supervision device opens and full gas rate is obtained.

Grill

1. The door must be open for the grill burner to ignite.
2. Push in and turn the control knob clockwise to the grill symbol.
3. Close the door, and check that the burner goes out.

The grill burner will re-ignite when the door is opened again.

Before leaving the installation

Show the customer how to ignite the oven and grill and give them this handbook. Thank you.

Technical Data

Data badge

Lower part of front frame and rear of appliance.

Pressure setting

Cat I_{2H} (GB/IE) G20 @ 20mbar

Gas category

I_{2H}

Appliance class

Class 3

Ignition

Mains operated re-ignition generator

Oven light

25W

Electrical supply

220 - 240V ~ 50Hz, 44W

Grill

Nominal Rate Q_n 2.4kW

Injector 1.12mm

Spark gap 3 - 4mm

Oven

Bray type burner, sheet steel body, stainless steel flame strip

Nominal Rate Q_n 2.5kW

Injector 1.25mm

Spark gap 3 - 4mm

Thermostat bypass 50

Oven injector - If the injector is removed or replaced for any reason, it is mandatory to apply Hylomar PL32 or Plasticol X10 sparingly to the thread prior to (re) fitting.

Maximum heat input

Q_n 2.5kW

Countries of destination

GB - Great Britain, IE - Ireland

Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise - valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page), If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee.

From the moment your appliance is delivered Hotpoint Guarantees it for **FIVE YEARS**.

- In the five years all replacement parts are free provided they are fitted by our own service engineer. During the first year, our service engineers time and labour are **free**.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our service engineers time and labour. We do however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.

- All our service repairs are guaranteed for 12 months in respect of our labour and any parts fitted.
- The appliance must be fitted in the United Kingdom, and must not be tampered with or taken apart by any one other than our service engineers.
- You may, however, buy parts which can be safely fitted without any specialist knowledge or equipment. The correct fitting, providing they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs in the previous 12 months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our guarantee is in addition to and does not affect your statutory rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

Service Cover

Hotpoint's Extended Warranties

Whether you have just one or a number of appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed FREE during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card, or you can spread the cost and pay by Direct Debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service over with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliance which are less than 10 years old. It also covers you for loss of food up to £250 in our refrigeration and freezer products/ There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint products purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form / Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety / Maintenance Checks

Hotpoint strongly recommends that all it's appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn doors, gaskets and hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

Note: Our engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the engineer advises you that it will be impossible to move an appliance without risk of damage, he will only proceed with your approval.

Customer Care

In case of difficulty within the UK and Republic of Ireland, please call
the Repair Centre on

UK: 08709 066 066

Republic of Ireland: 1850 302 200

Enter appliance numbers here for future reference:

Model No									
Serial No									

Please ensure you have the above details (Model No and Serial No) to hand
when calling Customer Care.

Outside the UK and Northern Ireland, refer to your local supplier.

For extended Warranty please call

UK: 08709 088 088

Republic of Ireland: 1850 502 200

**For Genuine Parts and Accessories please call the
Mail Order Hotline**

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further Product Information please call

08701 506070