

■ **CAPLE** ■

Dual Fuel Cooker

Model: **CR 13400**



Instruction Manual

Instruction for the use - Installation advice

Thank you for buying your new CAPLE cooker. To ensure that you get the best results from your new CAPLE cooker, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, cleaning tips and a cooking guide, as well as other important facts about your CAPLE cooker. If treated with care, your CAPLE appliance should give you years of trouble-free cooking.

**For Spare Parts, Technical Advice
or Product Service call the
CAPLE HELPLINE on 0870 241 1142**

(Answerphone outside office hours)

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

This appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The **CE** marking confirms that the appliance conforms to the following EU directives:

- safety requirements of EEC Directive "Gas" 90/396;
- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.

Safety Reminders

Instruction Book

This appliance should only be used for its intended purpose as described in these instructions.

Ensure that you fully understand these instructions before operating this appliance.

Space Requirements

Ensure that the specified ventilation space around the appliance is not obstructed.

Food Splashes

Always wipe clean the oven after use. Food splashes can carry on cooking next time and may become a fire hazard.

Hot Surfaces

It is important to remember that the surfaces of cooking appliances get hot during use and retain the heat for some time after switching off.

It is therefore advisable to keep small children away from the appliance.

The Grill element

is exposed, so take great care when placing food in the oven or removing it. Use the grill pan handles or gloves.

DO NOT line the oven, grids, trays etc. with aluminium foil as this could adversely affect the heating elements and it could also damage the interior surfaces. Do not place baking trays or the drip tray on the base of the oven chamber.

DO NOT place flammable materials in the oven or in the drawer.

Faults

Do not continue to use this appliance if it appears to be faulty.

After Use

After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.

Always switch off at the isolating switch before cleaning the appliance, or attempting any maintenance task, or when not in use for long periods (when on holiday).

CAPLE Service

To ensure the continued safe and efficient operation of this appliance, we recommend that any servicing or repairs are carried out only by an authorised CAPLE SERVICE ENGINEER.

Electrical Requirements

WARNING!
ELECTRICITY CAN BE EXTREMELY DANGEROUS.
THIS APPLIANCE MUST BE EARTHED.

For your safety please read the following information:

This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.

The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.

The cooker must be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.

The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.

Once the cooker has been installed, the switch must always be accessible.

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

IMPORTANT: This cooker must be connected to a suitable double pole control unit adjacent to the cooker.

NO DIVERSITY CAN BE APPLIED TO THIS CONTROL UNIT.

1 - Electrical Installation

Connecting feeder cable

To connect the feeder cable to the cooker it is necessary to:

- Remove the 6 screws that hold shield **A** behind the cooker.
- Open completely the cable clamp **D**.
- Position the U bolts onto terminal block **B** (fig. 1.1) according to the diagram in fig. 1.2 and fig. 1.3.
- Insert the feeder cable into the cable save **P**. The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section".
- Connect the phase and earth cables to terminal **B** according to figures 1.2 and 1.3.
- Pull the feeder cable and block it with the cable clamp **D**
- Re-mount shield **A**.

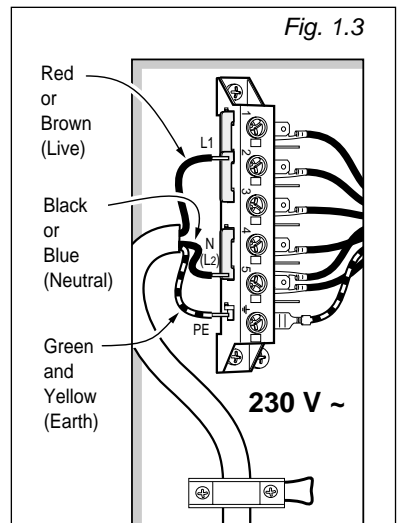
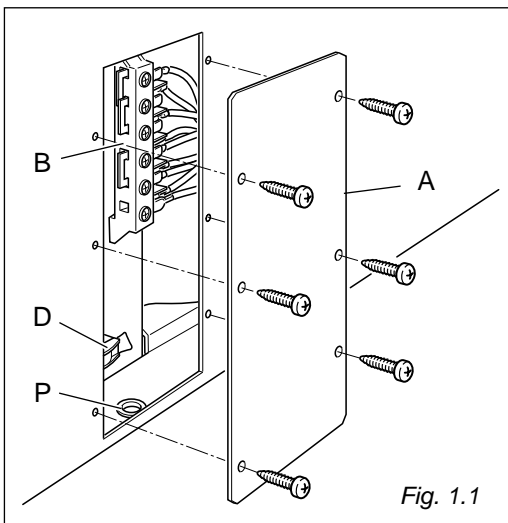
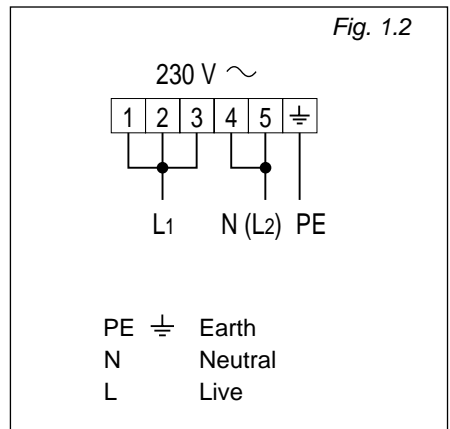
N.B. The earth conductor must be left about 3 cm longer than the others.

Feeder cable section type H05RR-F

230 V ~

3 x 4 mm² (**)

- (**) – Connection with wall box connection.
- Diversity factor applied
 - A diversity factor may be applied to the total loading of the cooker only by a suitable qualified person.



FOR THE INSTALLER

2 - Location

The cooker must be installed by a qualified technician and in compliance with local safety standards.

This cooker has class “2/1” overheating protection so that it can be installed next to a cabinet.

The appliance must be kept no less than 50 mm away from any side wall which exceed the height of the hob surface (fig. 2.1).

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered synthetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curains must not be fitted immediately behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

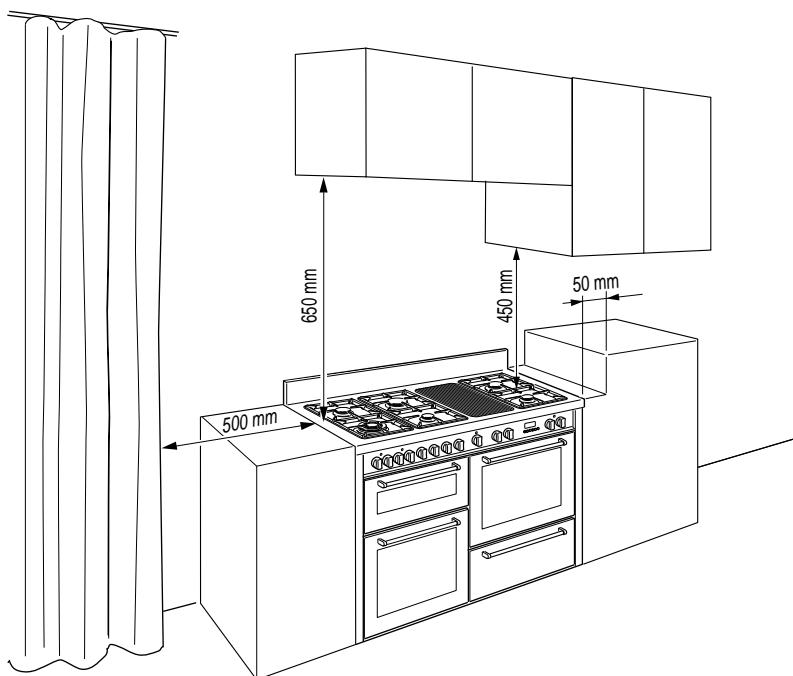


Fig. 2.1

Before installing the cooker level the appliance by screwing or unscrewing the six adjustable feet fitted below.

Warning!

For safety reasons unscrew the feet (from screwed position) to the maximum extent of 5 mm (fig. 2.2).

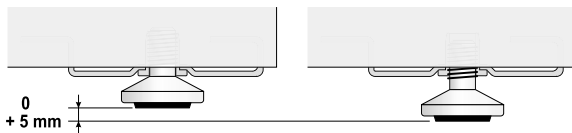


Fig. 2.2

Backguard

- Assemble the backguard as shown in figure 2.3 and fix it by the 5 screws “A”.

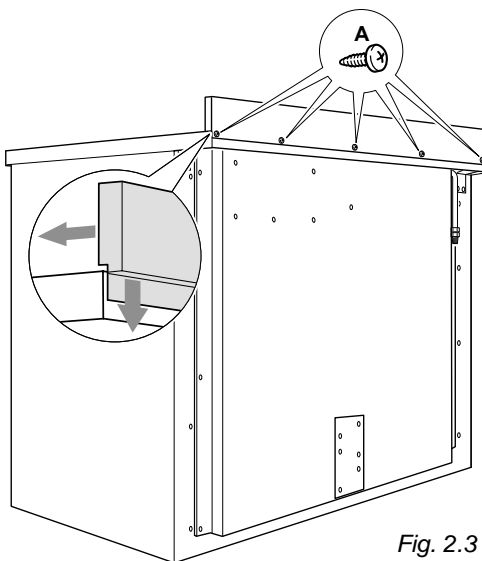


Fig. 2.3

Moving the cooker

WARNING

To move the cooker always ensure two people carry out this manoeuvre to prevent damage to the appliance (fig. 2.4).

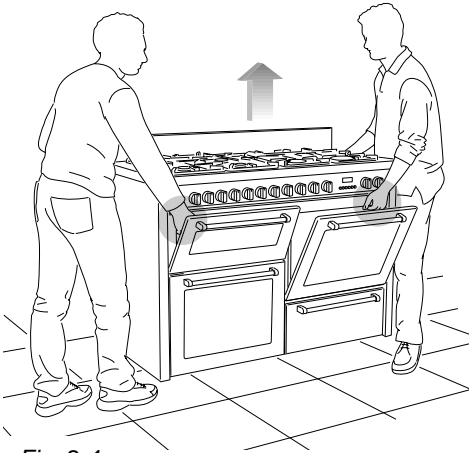


Fig. 2.4

WARNING

Be careful: do not lift the cooker by the door handle (fig. 2.5).

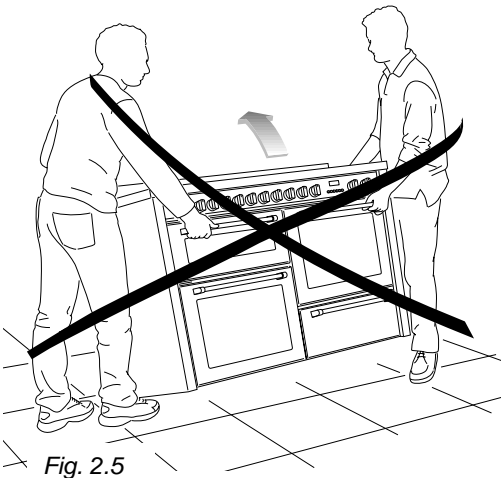


Fig. 2.5

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 2.6). Lift feet clear of floor (fig. 2.4).

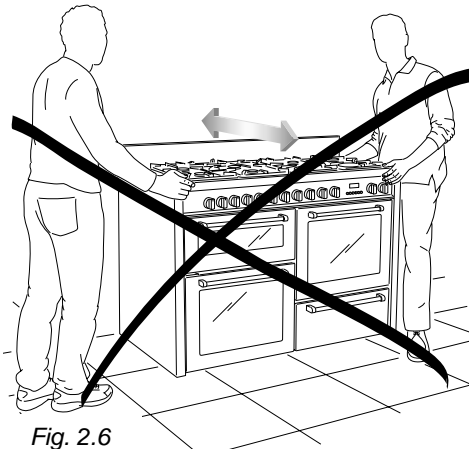


Fig. 2.6

Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS.5540: Part 2: 1989.

All rooms require an openable window or equivalent while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a bed-sitting room, of volume less than 21 m³. Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the cooker is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm², irrespective of the room volume.

MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE						
Type of appliance	Maximum appliance rated input limit	Room volume				Openable window or equivalent also required
		< 5 m ³	5 m ³ to 10 m ³	11 m ³ to 20 m ³	> 20 m ³	
Domestic oven, hot-plate, grill or any combination thereof.	None	100 cm ²	50 (*) cm ²	Nil cm ²	Nil cm ²	Yes

(*) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

3 - Gas connection

Gas installation

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required and is supplied with a conversion kit.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.
BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

Gas connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

INSTALLATION TO NATURAL GAS

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 12 to 13). When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required. The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

GAS CONNECTION

The gas supply must be connected to the gas inlet which is located at the rear of the appliance as illustrated in the figure 3.1

If the connection pipe cross the cooker, it must be positioned under the cooker rear protection (fig. 3.1).

When screwing the connecting tube operate with two spanners (fig. 3.2).

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

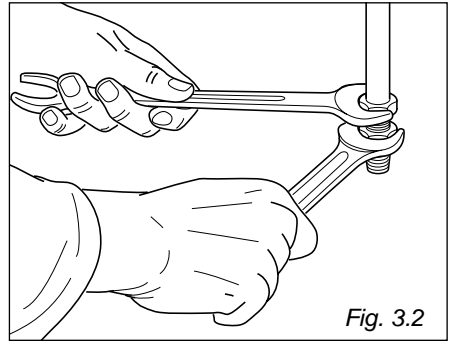


Fig. 3.2

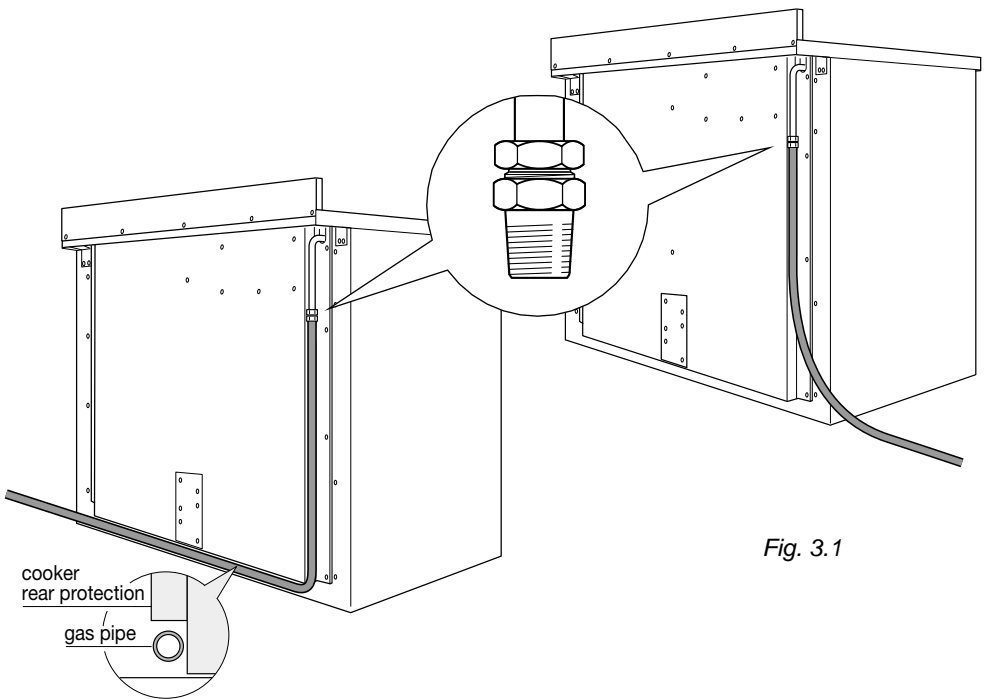
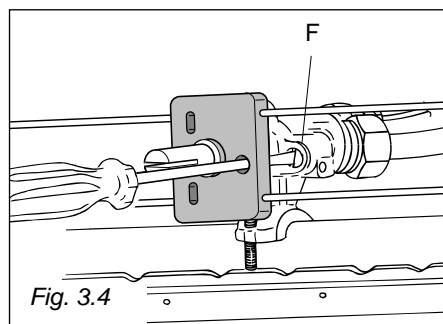
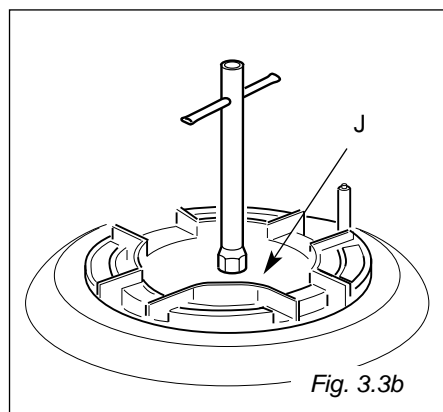
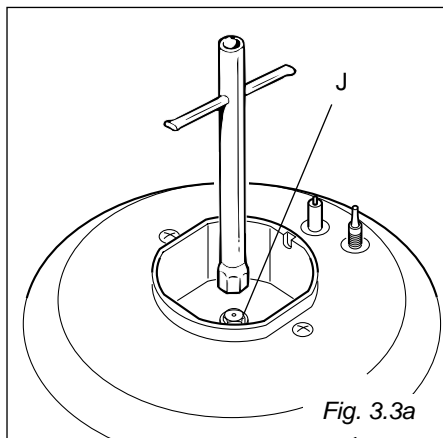


Fig. 3.1

Conversion to LPG



Conversion procedure

Injectors replacement

Select the injectors to be replaced according to the "Table for the choice of the injectors" (page 13).

Injectors not supplied can be obtained from the After-Sales Service.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (fig. 3.3a, 3.3b) with those most suitable for the kind of gas for which it is to be used.

Minimum burner setting adjustment

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a thin screwdriver pass by the hole of microswitch and turn the screw **F** until adjustment is correct (fig. 3.4).

Normally for G30/G31, tighten up the regulation screw.

The burners are conceived in such a way so as not to require the regulation of the primary air.

BURNERS	Nominal Power [kW]	Reduced Power [kW]	G 30 - 28-30 mbar G 31 - 37 mbar	G 20 20 mbar
			Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	50	72 (X)
Semi-rapid (SR)	1,75	0,45	65	97 (Z)
Rapid (R)	3,00	0,75	85	115 (Y)
Triple-ring (TR)	3,50	1,50	95	135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m³/h x kW)

BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00

IMPORTANT

All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

4 - Features and Technical Data

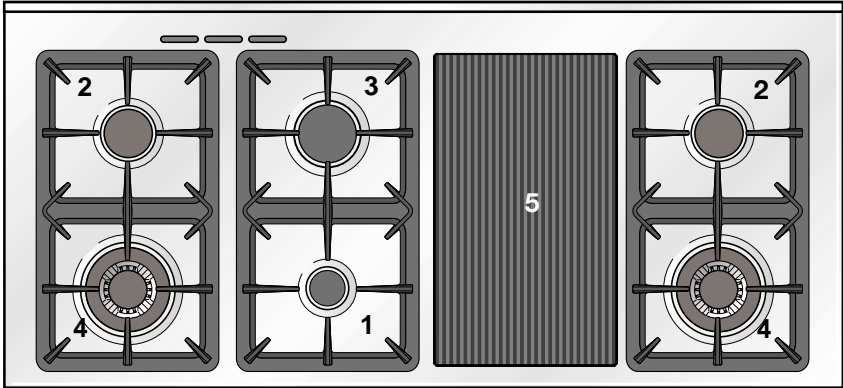


Fig. 4.1

Cooking hob - (Fig. 4.1)

Cooker - Cat: II 2H3+

1. Auxiliary burner (A)	1,00 kW
2. Semi-rapid burner (SR)	1,75 kW
3. Rapid burner (R)	3,00 kW
4. Triple-ring burner (TC)	3,50 kW
5. Ceramic griddle	1300 W

Note:

The electric ignition is incorporated in the knobs.

The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

Attention: Do not use the ceramic griddle if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and contact the after-sales service.

Control Panel

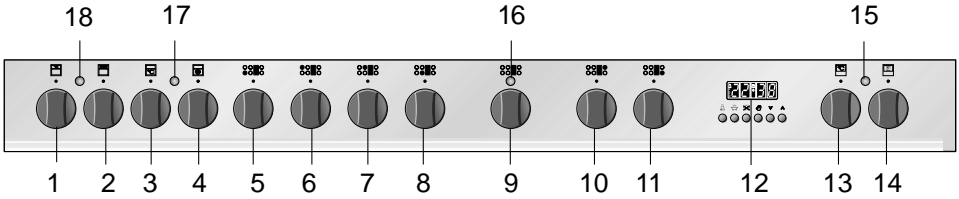


Fig. 4.2

Control panel - (Fig. 4.2)

1. Conventional oven thermostat knob (top left oven)
2. Conventional oven switch knob (top left oven)
3. Fan oven thermostat knob (bottom left oven)
4. Fan oven switch knob (bottom left oven)
5. Front left triple-ring burner control knob (4)
6. Rear left semi-rapid burner control knob (2)
7. Rear central rapid burner control knob (3)
8. Front central auxiliary burner control knob (1)
9. Ceramic griddle control knob (5)
10. Rear right semi-rapid burner control knob (2)
11. Front right triple-ring burner control knob (4)
12. Electronic programmer (right main oven only)
13. Multifunction oven thermostat knob (right oven)
14. Multifunction oven switch knob (right oven)

Pilot lamps:

15. Indicator light (right main oven)
16. Ceramic griddle control lamp
17. Indicator light (bottom left oven)
18. Indicator light (top left oven)

How To Use the Hob Burners

Hob burners

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4.3) which has 3 positions marked on the knob, these are:

– Symbol ● : tap closed (burner off)

– Symbol ★🔥 : High (maximum)

– Symbol 🔥 : Low (minimum)

Push in and turn the knob anti-clockwise to the selected position.

🔥 Low ★🔥 High

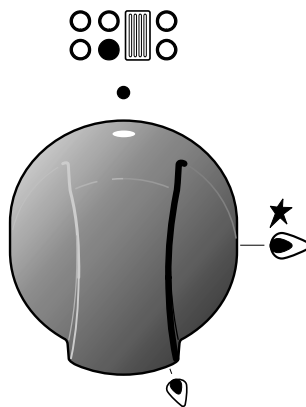


Fig. 4.3

- The electric ignition is incorporated in the knobs (★ symbol beside flame 🔥 - max. heat/max. gas flow fig. 4.3).
- The maximum setting permits rapid boiling of liquids, whereas the minimum setting allows slower warming of food or maintaining simmering conditions of liquids.
- Other intermediate operating can be achieved by positioning the control knob indicator between the maximum and minimum setting, but not between the maximum and off positions.

N.B. When the cooker is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Lighting of the hob burners

To ignite the burner, the following instructions are to be pursued:

- 1) Lightly press and turn the knob anti-clockwise, and make the symbol ★🔥 printed on the knob to match with the indicator on the control panel (fig. 4.3).
- 2) Press the knob to operate the electric ignition; or, in case of power cut, approach a flame to the burner.
- 3) Adjust the burner according to the power required.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed ● position, **wait for at least 1 minute** and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

Choice of burner

The burner must be chosen according to the diameter of the pans and energy required.

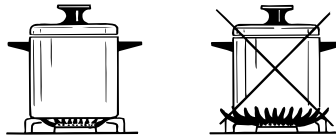


Fig. 4.4

Burners	Pan diameter
Auxiliary	12 ÷ 14 cm
Semi-rapid	16 ÷ 24 cm
Rapid	24 ÷ 26 cm
Triple-ring	26 ÷ 28 cm
Wok	max 36 cm

do not use pans with concave or convex bases

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.

Pans which are positioned centrally on burners are more stable than those which are offset.

It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off all controls.

Place a damp cloth or correct fitting lid over the pan to smother the flames.

DO NOT use water on the fire.

Leave the pan to cool for at least 30 minutes.

Caution!

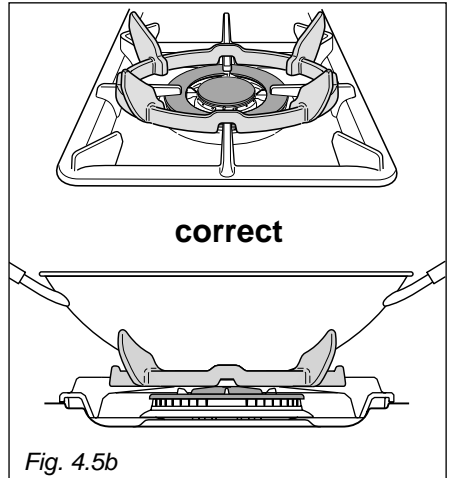
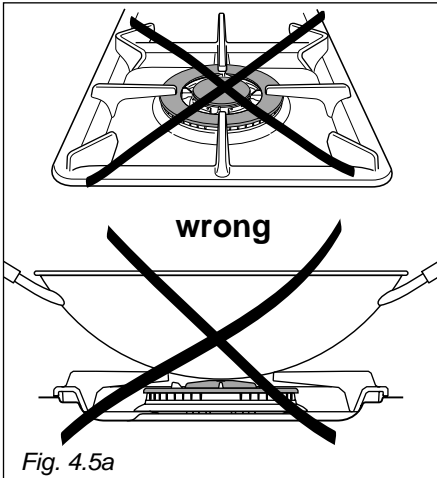
The cooking hob becomes very hot during operation.
Keep children well out of reach.

Correct use of triple-ring burner

The flat-bottomed pans are to be placed directly onto the pan-support.
To use the WOK you need to place the proper stand in order to avoid any faulty operation of the triple-ring burner (Fig. 4.5a - 4.5b).

IMPORTANT:

The special grille for wok pans (fig. 4.5b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.



5 - Ceramic griddle

The griddle reaches the working temperature very quickly and can grill any food, without fat and oil, directly on the radiant zone's glass-ceramic surface.

Operation of the radiant zone is controlled by a continuous 12-position power regulator.

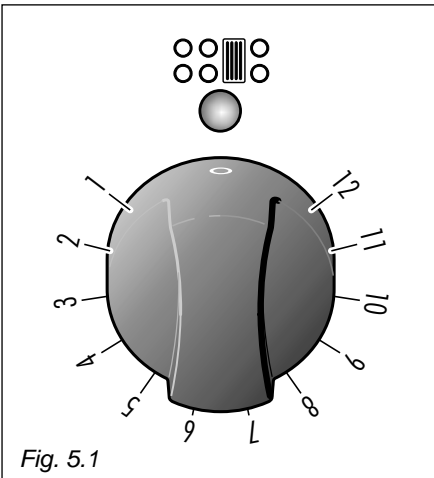
The signal lamp (above the control knob) lights up when the griddle is ON.

Using the ceramic griddle for the first time

- Remove the adhesive film which protects some parts.
- Remove any residual glue carefully, without using abrasive substances, to avoid scratching the surfaces.
- Clean the cooking surface carefully.
- Switch the griddle on by turning the power setting knob to the maximum position (11-12) for about 15 minutes to remove residual working greases.

Use of the ceramic griddle

- Before cooking make sure that the radiant zone is clean.
- Switch the griddle on by turning the knob to position 12.
- Preheat until the cooking surface becomes red.
- Then turn the knob to the position required. The numbers from 1 to 12 indicate the working positions with temperature increasing as the number increases.
- Place the food on the radiant zone and check the cooking by eye.
- Turn off the griddle by turning the knob to position "0".
- As the radiant zone remains hot for some time after the hob is switched off, turn the zone off a few minutes before the end of cooking. The residual heat will complete the cooking.
- **Do not use the griddle for more than 30 minutes.**



Caution!

The griddle becomes very hot during use and remains very hot even after it is switched off. Keep children well out of reach.

Tips for grilling:

- Preheat the radiant zone sufficiently to obtain quick and uniform cooking.
- Do not pour water on the cooking surface when it is switched on or still hot.
- If cooking very fatty foods, leave the griddle switched on for a few minutes after cooking is finished, to burn off the fatty residues.

Advice for the safe use of ceramic griddle

- Do not lean on the cooking zone when it is switched on.
- Do not put aluminium foil or plastic objects on the cooking zone when it is hot.
- Do not leave objects of any type on the surfaces made of ceramic, glass or similar fragile material.
- Remember that the cooking zone remains hot for some time after it is switched off (about 30 min.).
- Follow the cleaning instructions carefully.
- If you note a crack in the ceramic griddle, switch the appliance off immediately and call the After-Sales Service.

Cleaning the ceramic griddle

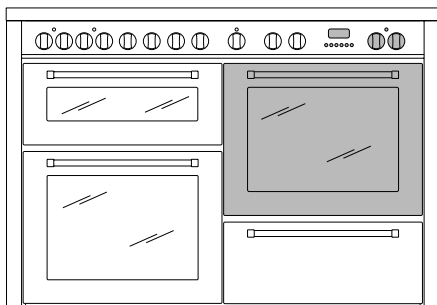
Make sure that the cooker is switched off before cleaning it.

- Remove any encrustation.
- Remove dust with a damp cloth.
- Detergents can be used, but they must not be abrasive or corrosive.
- Any remaining detergent must be completely removed with a damp cloth.
- Do not put any objects on the ceramic griddle which can melt with heat, such as plastic objects, aluminium foil, sugar or sugar products.
- If any object melts on the ceramic griddle, remove it immediately (while the cooking zone is still hot) using a special scraper, to prevent any irreversible damage to the glass ceramic surface.
- Do not use knives or sharp objects which could damage the glass ceramic surface.
- Do not use abrasive sponges or pads which could irreversibly damage the glass ceramic surface.

**Do not scratch the ceramic griddle with cutting or sharp objects.
Do not use the ceramic griddle as a work surface.**

CAUTION: Never use abrasive substances or no-neutral detergent which could irreversibly damages.

6 - Multifunction electric oven (right main oven)



Attention: the oven door becomes very hot during operation. Keep children away




General features

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need. The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element 1300 W
- Top element 1000 W
- Grill element 2000 W
- Circular element 2200 W

NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position  and for another 15 minutes at the maximum temperature (thermostat knob on position 250) in the positions  and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

WARNING:

The door is hot, use the handle.

Operating principles

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

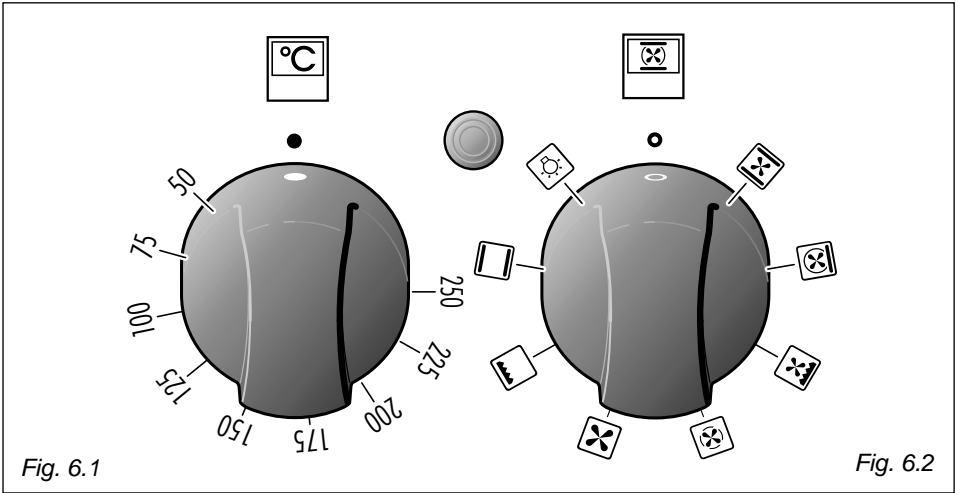
The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation

The food is defrosted by using the fan only function without heat.



Thermostat knob (fig. 6.1)

To turn on the heating elements of the oven, set the switch knob on the desired program and the thermostat knob onto the desired temperature.

To set the temperature, it is necessary to make the knob indicator meet the chosen number.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

Function selector knob (fig. 6.2)

Rotate the knob clockwise to set the oven for one of the following functions:



Oven light

By turning the knob onto this setting we light the oven cavity (15 W). The oven remains alight while any of the functions is on.



Traditional convection cooking

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50° C and 250° C with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.


Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



Grilling

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the function selector knob to position  and the thermostat knob **between 50°C and 225°C maximum** and with the oven door closed.

For correct use see chapter "USE OF THE GRILL"

Before using the grill, preheat for about five minutes.

Always grill with the oven door closed and do not use the grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



Defrosting frozen foods

Only the oven fan is on.

To be used with the thermostat knob on "●" because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



Hot air cooking

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50° and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



Ventilated grill cooking

The infra-red ray grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

The temperature must be regulated between 50° and 200°C maximum with the thermostat knob. It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN."

Grilling with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation.

Keep children away.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



Maintaining temperature after cooking or slowly heating foods

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50° and 140 °C with the thermostat knob.

Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



Convection cooking with ventilation

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50° and 250 °C with the thermostat knob.


Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.

Cooking Advice


Sterilization

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

Regeneration

Set the switch to position  and the thermostat knob to position 150° C.



Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

Roasting

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

Simultaneous cooking of different foods


The MULTI-FUNCTION oven set on position  and  gives simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours. This is possible since the fats and vapours are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

Grilling and “au gratin”

Grilling may be done by selecting grill+fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob **between 50°C and 200°C maximum** and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.


Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Grilling with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

Use of the grill

Set the function selector knob to position  and the thermostat knob **between 50°C and 225°C maximum**.

Leave to warm up for approximately 5 minutes with the door **closed**.

Introduce the food to be cooked, positioning the grill pan as close to the grill as possible.

Insert the drip pan under the rack to collect the cooking juices.

Always grill with the oven door closed.

Grilling with the oven door closed and not for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

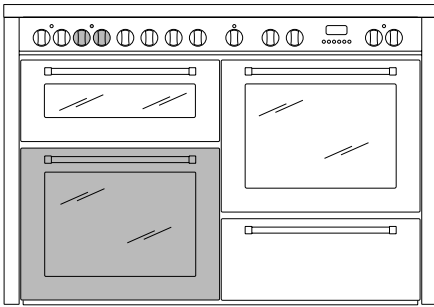
Oven cooking

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

7 - Fan electric oven (bottom left oven)





General features

With your new Fan oven it is possible to cook a variety of food using the 2 different cooking functions.

The 2 positions, thermostatically controlled, are obtained by 2 heating elements.

- Grill element 2000 W
- Circular element 2200 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical resistances.

WARNING:

The door is hot use the handle.

IMPORTANT

To open the bottom left door operate as indicated in fig. 7.1

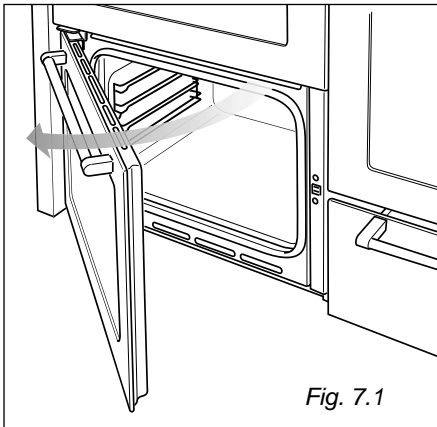


Fig. 7.1

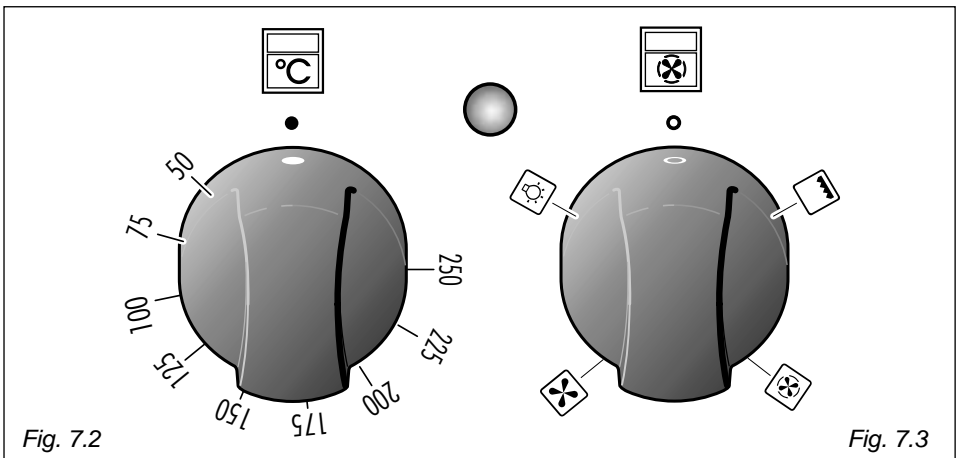


Fig. 7.2

Fig. 7.3

Operating principles

Heating and cooking in the **FAN** oven are obtained in the following ways:

a. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

b. by radiation

The heat is irradiated by the infra red grill element.

Attention: the oven door becomes very hot during operation. Keep children away.

Thermostat (Fig. 7.2)

This only sets the cooking temperature and does not switch the oven on.

Rotate clockwise until the required temperature is reached (from **50** to **250**).

Function selector knob (fig. 7.3)

Rotate the knob clockwise to set the oven for one of the following functions:



Oven light

By turning the knob onto this setting we light the oven cavity (15 W).

The oven remains alight while any of the functions is on.



Defrosting frozen foods

Only the oven fan is on.

To be used with the thermostat knob on "●" because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



Hot air cooking

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 50° and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.


Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



Grilling

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the function selector knob to position  and the thermostat knob **between 50°C and the 225°C position maximum** and with the **oven door closed**.

For correct use see chapter "USE OF THE GRILL"

Before using the grill, preheat for about five minutes.

Always grill with the oven door closed and do not use the grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.


Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.

Cooking Advice


Sterilization

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

Regeneration

Set the switch to position  and the thermostat knob to position 150° C. Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

Roasting

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

Oven cooking

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

Simultaneous cooking of different foods

The **FAN** consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours together. This is possible since the fats and vapours are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

Use of the grill

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

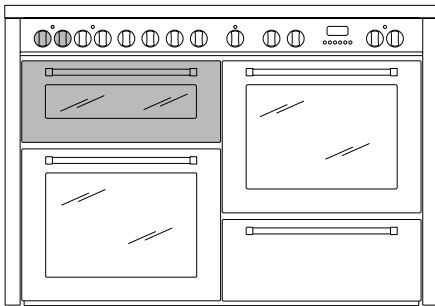
Insert the drip pan under the rack to collect the cooking juices.

Grilling with the oven door closed.

Grilling with the oven door closed and do not for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

8 - Electric convection oven (top left oven)



The glass on the oven door reaches high temperatures during operation. Keep children away.

General features



The convection oven is equipped with 3 electrical heating elements:

- 2 elements (upper and lower) for normal oven cooking
- 1 grill element, on the top of the oven, for grilling which must be done with the oven door closed.

The input of the elements is:

- Upper element, 700 W
- Lower element, 1000 W
- Grill element, 2000 W

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position MAX) for 60 minutes in the position  and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical resistances.

WARNING:

The door is hot use the handle.

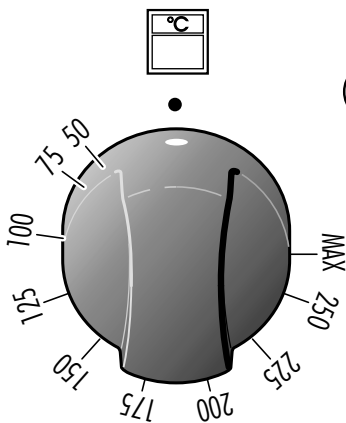


Fig. 8.1

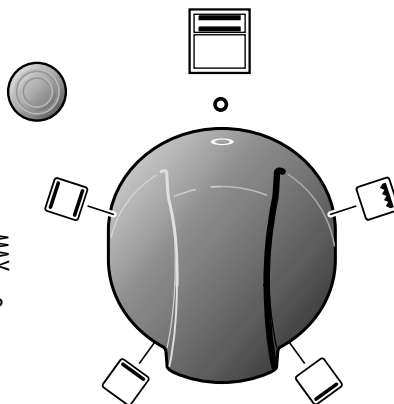


Fig. 8.2

Operating principles

Heating and cooking in the CONVENTIONAL oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by radiation

The heat is radiated by the infra red grill element (**use with the oven door closed.**).

Thermostat knob (Fig. 8.1)

This only sets the cooking temperature and does not switch the oven on.

Rotate clockwise until the required temperature is reached (from **50°C** to **MAX**).

Function selector knob (fig. 8.2)

Rotate the knob clockwise to set the oven for one of the following functions.

Oven light

The oven is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking.

This light is controlled by the selector knob (fig. 8.2)

It remains on in all the cooking modes.



Traditional convection cooking

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50° C and MAX position with the thermostat knob. It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



Lower heating element

In this position only the lower element is switched on. Heat is distributed by natural convection. The thermostat can be set between 50 and 150°C; higher temperatures are not available.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the bottom.



Upper heating element

In this position only the upper element is switched on. Heat is distributed by natural convection. The thermostat can be set between 50 and 150°C; higher temperatures are not available.

Recommended for:

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the top.



Grilling

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the **oven door closed** and the thermostat knob to between **50°C** and **200°C**.

For correct use see chapter "USE OF THE GRILL"

Before using the grill, preheat for about five minutes.

Always grill with the oven door closed and do not use the grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation.

Keep children well out of reach.

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.

Use of the grill

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

Grilling with the oven door closed.

Grilling with the oven door closed and do not for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.

Keep children away.

Oven cooking

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

9 - Recommended cooking temperature

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
CAKES					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 ³ / ₄ hours
Rich fruit cake	150	300	2	3 or 4	2 ¹ / ₂ hours
Scones	225	425	8-9	2	8-10 mins
PASTRY					
Puff	225	425	8-9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200-210	400-410	6	1 or 2	30-35 mins
Quiches and flans	200-210	400-410	6	1 or 2	40-45 mins
YEAST					
Bread loaf	225	425	7-8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
ROAST MEAT					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190-200	375-400	5-7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150-170	300-325	2-3	2 or 3	1 ¹ / ₂ 2 hours

N.B. For fan ovens reduce the temperature by 10-20°C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.







* Shelf positions have been counted from the top of the oven to the base. A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

10 - Electronic programmer (right main oven only)

The electronic programmer performs the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.

Description of the buttons:


-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the set cooking program
-  Advance the time for of all programs
-  Decrease the program time and changing the frequency of the audible signal.


Description of the illuminated symbols:

AUTO - *flashing* - Programmer in automatic position but not programmed

AUTO - *always lit* - Programmer in automatic position with program set.



 Automatic cooking taking place

 Timer in operation

 and **AUTO** - *flashing* - Program error.

(The time of day lies between the calculated cooking start and end time).

Note:

Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

A power cut makes the clock go to zero and cancels the set programs.

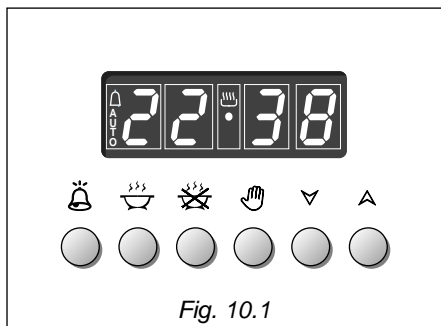


Fig. 10.1

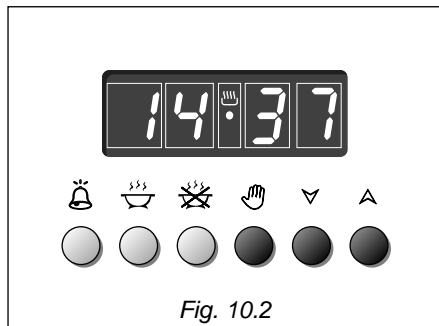









Fig. 10.2

ELECTRONIC CLOCK (fig. 10.2)



The programmer is equipped with an electronic clock with an illuminated display which indicates hours and minutes. Upon immediate connection of the oven or after a powercut, three zeros will flash on the display panel.


To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 10.2).

Another way is to simultaneously push the   two buttons and at the same time push the  or  button.

Note: The hour setting deletes any program.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on - Fig.10.3).

Attention: If the **AUTO** is steadily lit (which means a cooking program has already been set), the program can be cancelled and switched to manual by pushing the button .

If the oven is switched on, you must switch off manually.

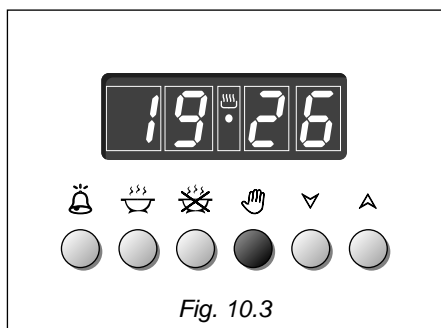







Fig. 10.3


ELECTRONIC TIMER


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 10.4).

Having finished the setting, the clock hour will appear on the panel and the  symbol will be lit.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any of the buttons.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

3 possible sounds can be selected by pressing the  button.

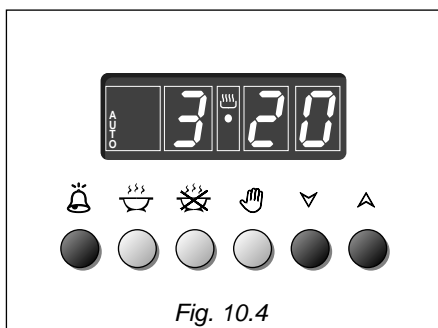









Fig. 10.4


AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.


These operations are done in the following way:


1. Set the length of time you need to cook the food by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (fig. 10.5). The **AUTO** and the  symbol will be on.
2. Set the time you need the food to stop cooking by pushing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 10.6); if you pass the desired time you can go back by pushing the  button.


After this setting, the  symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming, that is the the cooking cycle has been superimposed on the clock. In this case, change the end of cooking time or the cooking time itself by following the instructions above.


3. Set the temperature and the cooking program (see the relevant sections).


Once the oven is programmed it will switch on automatically at the right time to stop the cooking at the desired end time.

During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and the buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto "manual" by pressing the  button.

Attention: A powercut will make the clock go to zero and will cancel the set programs.

After a powercut, three zeros will flash on the panel.

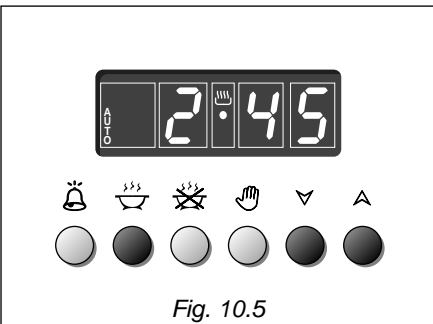


Fig. 10.5

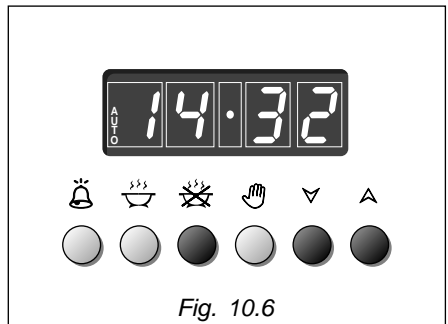





Fig. 10.6




SEMI - AUTOMATIC COOKING


This is used to switch the oven off automatically after the desired cooking time has elapsed.

There are two ways to set the semi-automatic cooking function:



1. Set the length of time you need to cook the food by pushing the  button and the  button to advance, or  to go backwards (Fig. 10.7). This sets the desired "stop" time.

or


2. Set the time you need the food to stop cooking by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 10.8).


AUTO and the  symbol will be on.

Then set the temperature and the cooking program (see the relevant sections). The oven is switched on and it will switch off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains until the end of the cooking.

The cooking program can be cancelled at any moment by pushing the  button.

At the end of the cooking, the oven and the  symbol will turn off, the **AUTO** will flash and a buzzer will go off which can be stopped by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto "manual" by pressing the  button.

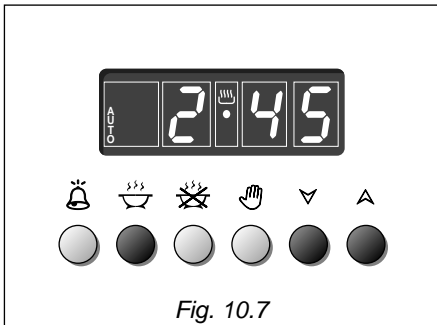


Fig. 10.7

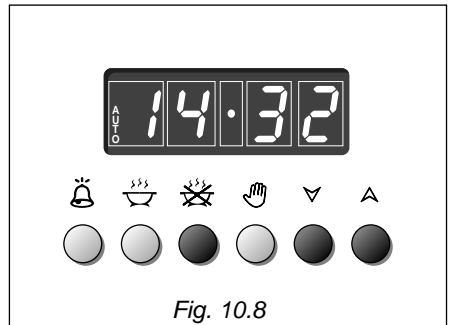


Fig. 10.8

11 - Cleaning and Maintenance

General advice

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and eventually substitute it if it shows signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.

– **Important:**

Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Cleaning

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

Stainless steel surfaces (coated)

The stainless steel front panels on this cooker (facia, oven doors, drawer) are protected by a finger-print proof lacquer.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Stainless steel surfaces (uncoated)

The hob + sides are made from un-coated stainless steel and can be cleaned with an appropriate stainless steel cleaner.

Gas tap

If a tap becomes stiff, do not force; contact your local Service Centre.

Flexible tube

From time to time, check the flexible tube connecting the gas supply to the cooker.

It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

Cleaning the ceramic griddle

– See page 20.

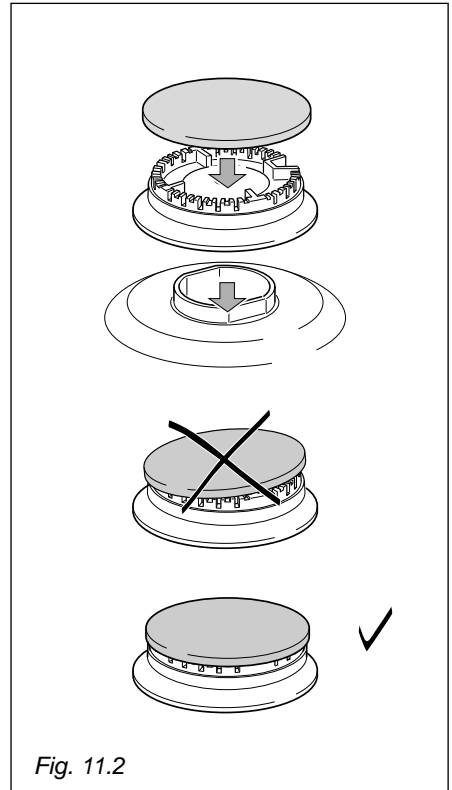
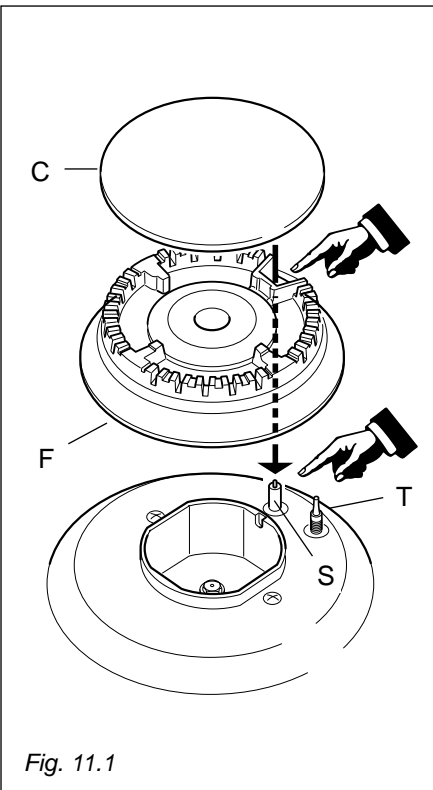
Burners

They can be removed and washed with soapy water only.

They will remain always perfect if cleaned with products used for silverware.

After cleaning or wash, check that burner-caps and burner-heads are dry before placing them in the **respective housings**.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.



Correct replacement of the burners

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see fig. 11.1-11.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode "S" (fig. 11.1) is always clean to ensure trouble-free sparking.

Check that the probe T (fig. 11.1) next to each burner is always clean to ensure correct operation of the safety valves.

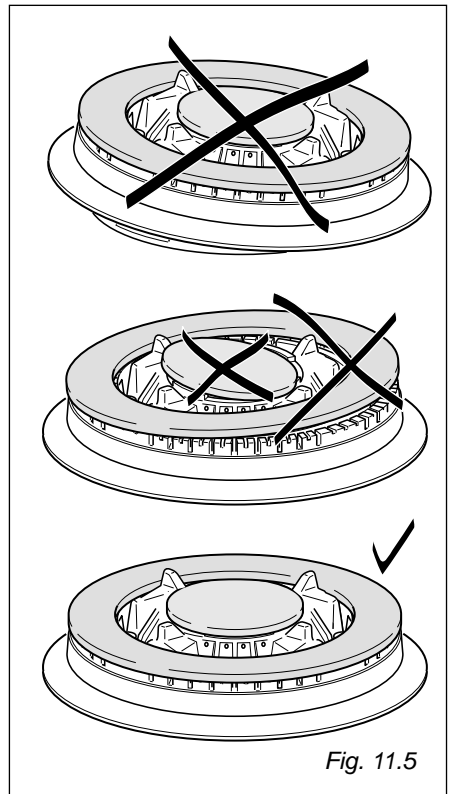
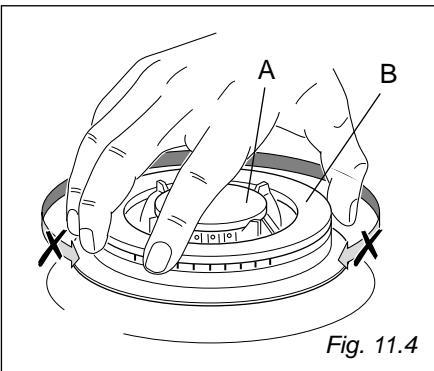
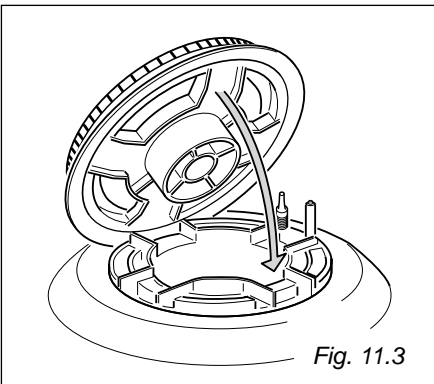
Both the probe and ignition plug must be very carefully cleaned.

Triple ring burners

The triple ring burner must be correctly positioned (see fig. 11.5); the burner rib must be enter in their logement as shown by the arrow see fig. 11.3).

Then position the cap A and the ring B (fig. 11.4 - 11.5).

The burner correctly positioned must not rotate (fig. 11.4).

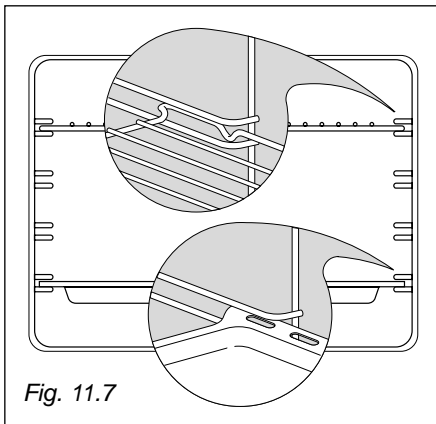
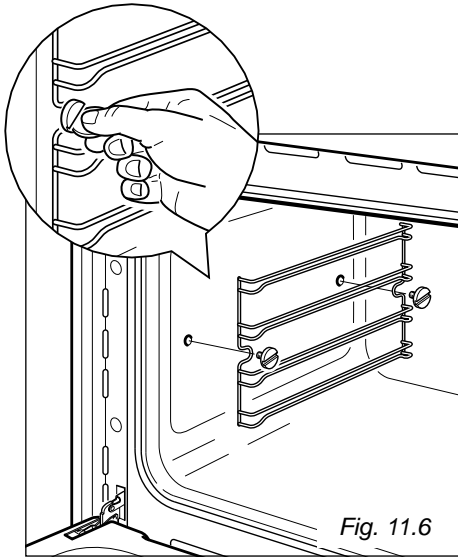


Assembly and dismantling of the side runner frames

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 11.6).
- Slide the tray and rack into the runners fig. 11.7.

The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

- To dismantle, operate in reverse order.

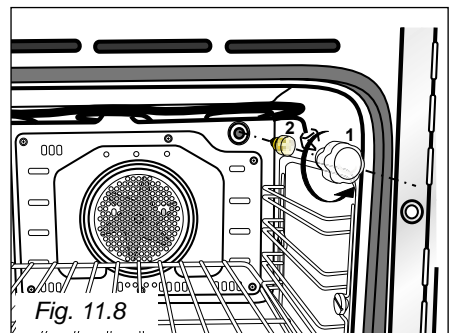


Replacing the oven light

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Unscrew the protective cover (fig. 11.8);
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, 15W, E14
- Refit the protective cover

NOTE: Oven bulb replacement is not covered by your guarantee



Inside of oven

This must be cleaned regularly.

Remove and refit the side runner frames as described on the next chapter.

With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.

Side runner frames, tray and rack can be removed and washed.

Removing the bottom left oven door

The oven door can easily be removed as follows:

- Open the door.
- Unscrew the 4 screws of the bottom hinge (fig. 11.11)
- Hold the door and unscrew the 3 screws of the upper hinge (fig. 8.10).
- Remove the door following the arrow **C** (fig. 11.10 - 11.11)
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

Drawer

The drawer (fig. 11.9) comes out like a normal drawer.

Do not store flammable material in the oven or in the drawer.

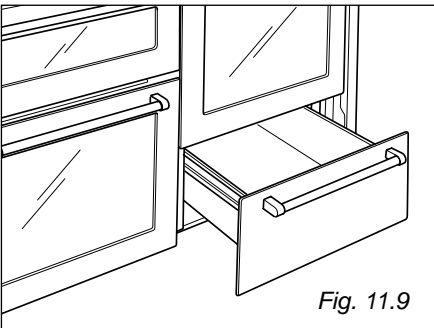


Fig. 11.9

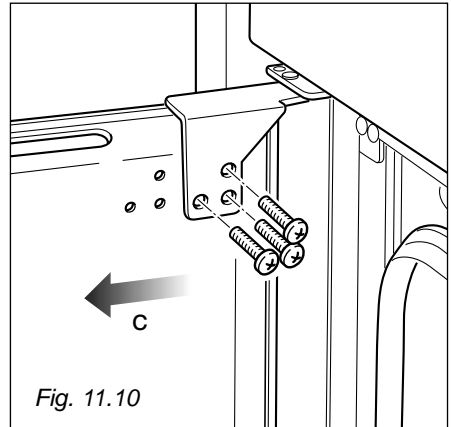


Fig. 11.10

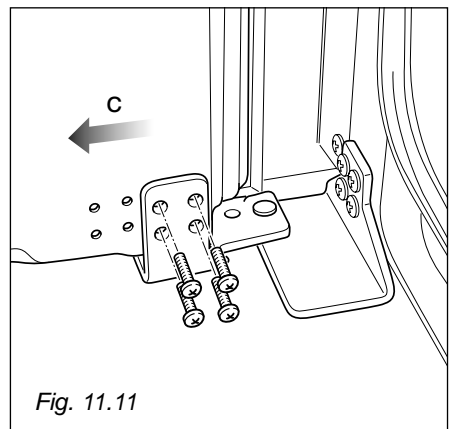
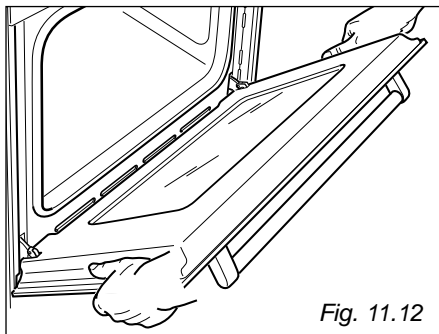
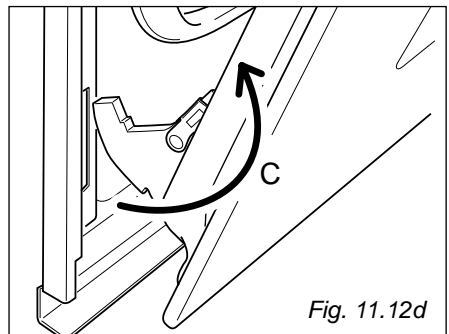
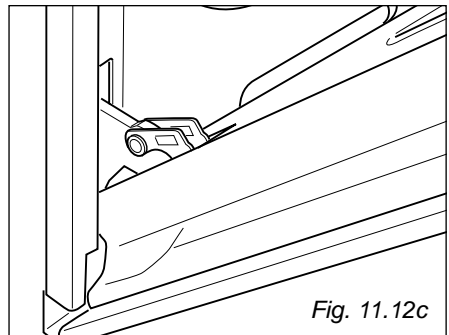
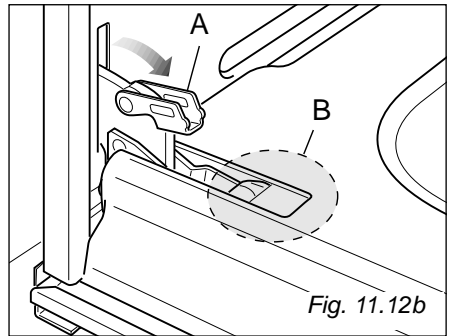
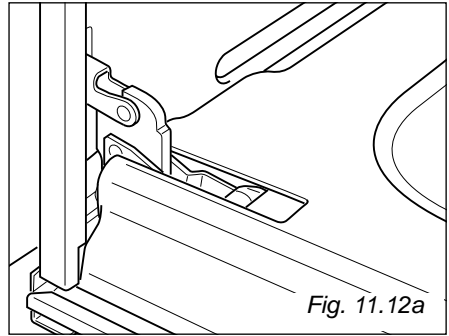


Fig. 11.11

Removing the right and top left oven door

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 11.12a).
- Open the lever “A” completely on the left and right hinges (fig. 11.12b).
- Hold the door as shown in fig. 11.12.
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 11.12b - 11.12c).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 11.12d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Helpful Advice

Trouble shooting

Problem

Food too brown but not cooked.

Remedy

Turn down the oven temperature slightly and cook a little longer

Problem

Food cooked but not brown enough.

Remedy

Increase temperature.

Problem

Food baking unevenly.

Remedy

1. The temperature may be slightly high turn it down
2. Position the food in the centre of the shelves rather than towards the sides of the oven.
3. Rotate the food a half turn in the oven.
4. Try pre-heating the oven for 5-15 minutes prior to baking.

Always remove cooked items as soon as they are ready and continue cooking the under-cooked items until they are completely finished.

Changing the Oven Cavity Light Bulb.

If the oven light falls:

1. Turn off the cooker by switching the oven selector to 0, switch off at the cooker point.
2. When the oven is cool, reach back and upwards inside the oven, the bulb is in the top corner.
3. Unscrew the light glass cover, replace the bulb with a new one of the same specification and screw the cover back until it is hand tight.

NOTE: Oven bulb replacement is not covered by your guarantee.

Other bulbs cannot be changed by yourself and should be replaced by an authorised CAPLE Service Engineer.

Bulbs other than the oven bulb are covered by the guarantee.

IMPORTANT: Ovens get hot. Keep children away from this appliance at all times.

If Your Oven Does Not Work

Before calling a CAPLE service engineer run through the following checklist.

1. The cooker is connected to the power supply and that the fuse is intact.
2. **Right main oven only:** make sure the timer control is set to the manual position, and that the oven has not been set inadvertently for an automatic or timed programme.

If you are in any doubt about carrying out these checks, call the **CAPLE Helpline on 0870 241 1142.**

A charge will be made if the appliance is found to be in working order, or if it has not been installed in accordance with these instructions, or if it has been used incorrectly.

CAPLE "Built-in" Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142.**

Caple have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores, simply telephone 0870 241 1142.**

When ordering parts always quote the model number and serial number of your appliance.

YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers labour costs are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date of purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

Consequential losses and accidental damage to the product are not covered by the guarantee.

This guarantee does not affect your statutory or common law rights.

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.