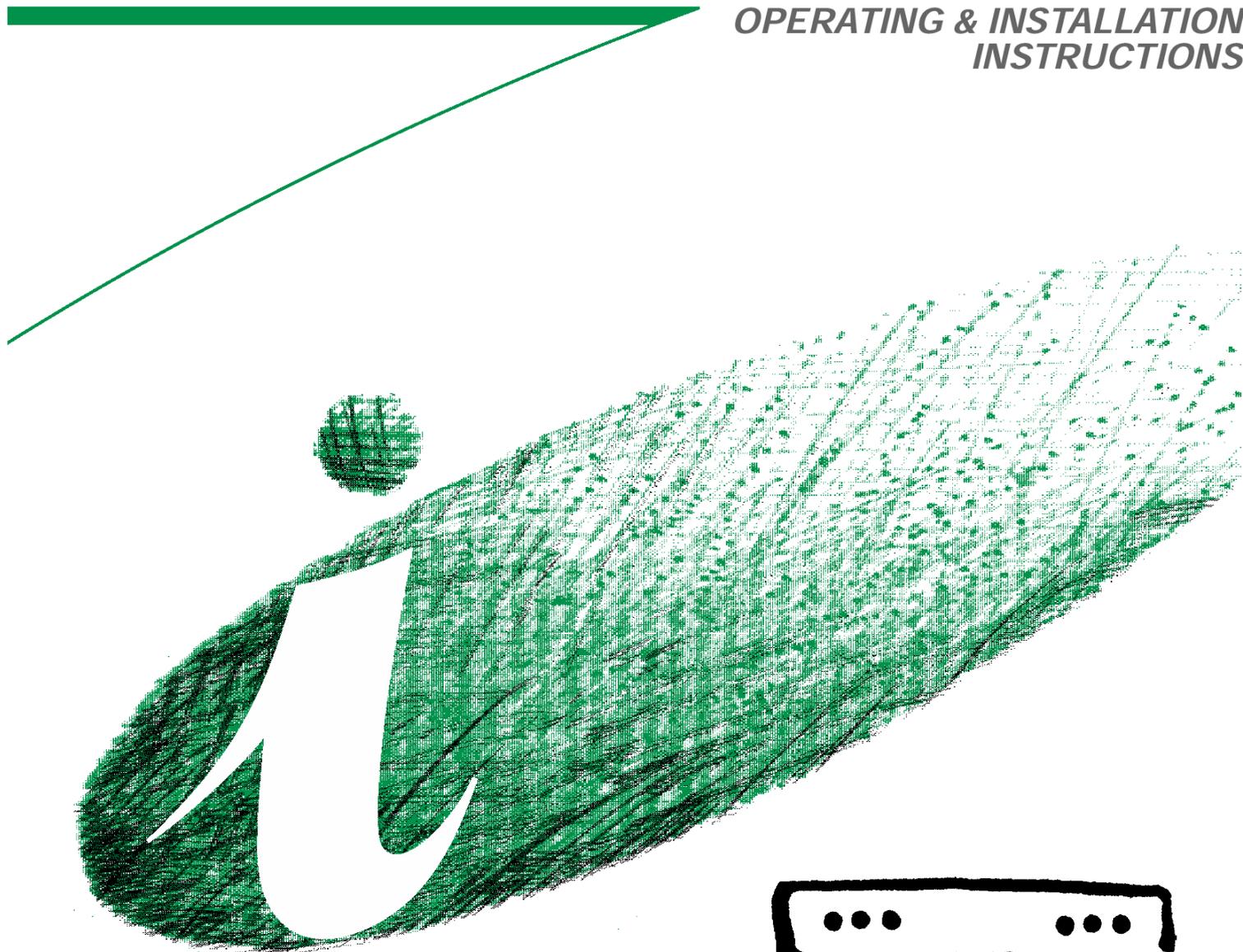




**PARKINSON
COWAN**

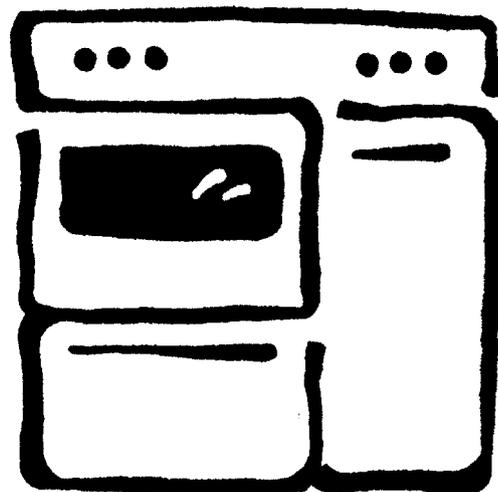
**OPERATING & INSTALLATION
INSTRUCTIONS**



MIXED FUEL RANGE COOKER

RM 850CN

RM 850GRN



GB

CONTENTS

Instructions for the user		Instructions for the installer	
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How to read the instruction book

The symbols below will guide you when reading the instruction book



Safety instructions



Step by Step Operation



Advice and recommendations



Environmental Information



IMPORTANT SAFETY INFORMATION



You MUST read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department on 08705 950950.

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Any gas installation must be carried out by a registered CORGI installer.
- Any electrical installation must be carried out by a qualified electrician/competent person.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooker will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, by keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.

- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fat.
- This cooker should be kept clean at all times. A build-up of fat or foodstuff could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent, which is located at the centre back of the hob, is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker.

Service

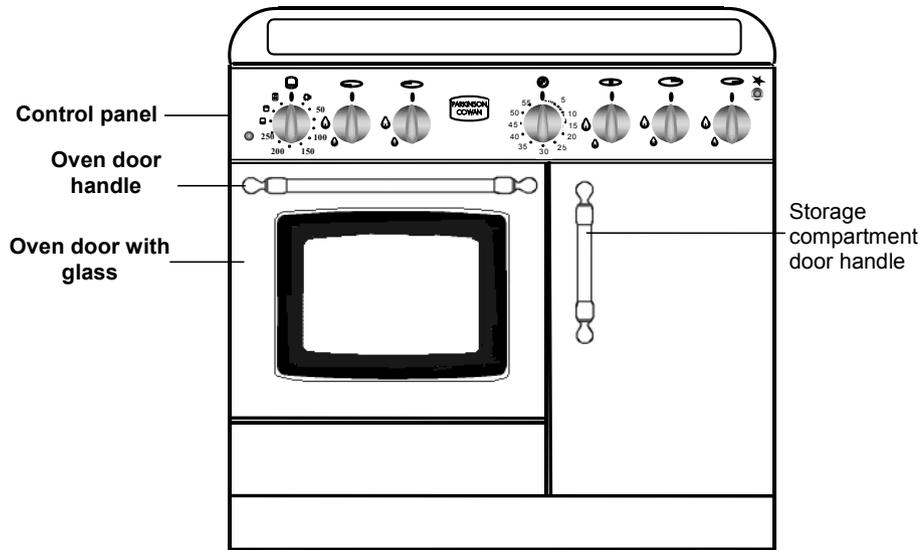
- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

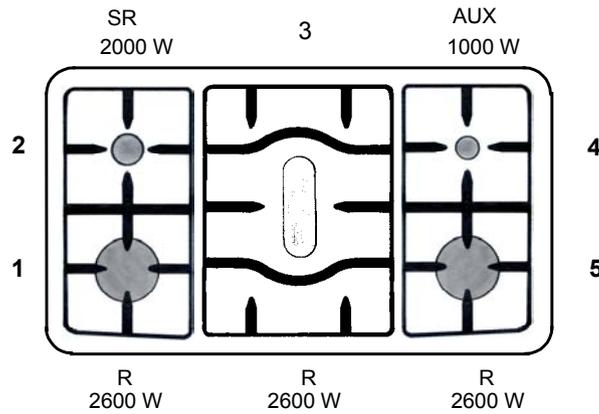
- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

DESCRIPTION OF THE APPLIANCE



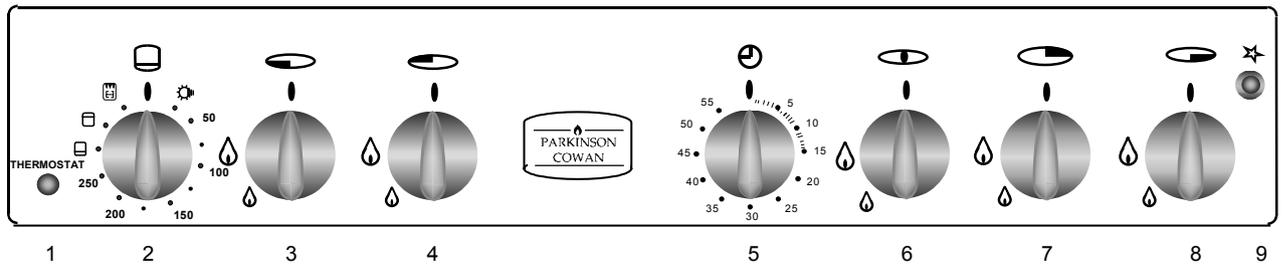
Hob



- | | |
|----------------------------------|--------------------------------------|
| 1. Front left burner (rapid) | 3. Middle burner (rapid-fish kettle) |
| 2. Back left burner (semi-rapid) | 4. Back right burner (auxiliary) |
| | 5. Front right burner (rapid) |

Control panel

Models : RM850CN and RM850GRN



- | | |
|---------------------------------------|------------------------------------|
| 1. Oven thermostat pilot light | 5. Timer control knob |
| 2. Function / Thermostat control knob | 6. Middle burner control knob |
| 3. Front left burner control knob | 7. Back right burner control knob |
| 4. Back left burner control knob | 8. Front right burner control knob |
| | 9. Ignition switch |

USE OF APPLIANCE

Using the Electric Oven

 **Before the first use ensure that the room is well ventilated: V.M.C. (Mechanic ventilation) or opened window.**

Before the First Use of the Cooker

 **Remove all packaging both inside and outside of the cooker, before using it.**

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Remove the oven accessories.
2. Remove any adhesive labels or protective films, if there are any.
3. Turn the thermostat control knob to 250°C and heat the oven for about 45 min.

This procedure should be repeated with the grill  function for approximately 5-10 minutes.

Clean the accessories with a soft detergent. Rinse and dry carefully.

 **During cooking, the oven door is hot. Take care that children do not play near it.**

The electric oven is equipped with 3 heating elements:

- 2 heating elements (top and bottom) for using the oven.
- 1 heating grill element, placed in the middle of top for grilling with door half opened.

Use

The oven can be used in traditional cooking or for grilling, but not simultaneously.

Control knob

The control knob is used to select the desired temperature and to select either the grill or oven function.

Explanations of symbols:

-  Off positions
-  Oven light
- 50-250 Range of temperature regulation for conventional cooking
-  Bottom heating element
-  Top heating element
-  Grill

To select the temperature turn the knob clockwise until the pointer indicating the desired temperature between 50°– 250°C. The temperature will be kept constant by the thermostat.

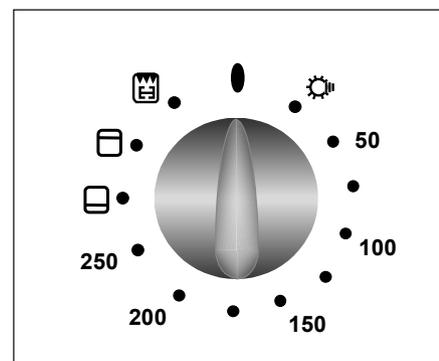


fig. 1

Cooking in the oven

Traditional cooking

Traditional cooking is made by natural convection of heated air (fig. 2).

It is necessary to pre-heat the oven.

How to proceed ?

For small cakes, pastry, Victoria sandwich.

1. Preheat the oven the thermostat on position chosen for cooking:
 - about 8 min. for position 50°C to 150°C;
 - about 15 min for position 175°C to 250°C;
2. Insert the meal

If you want heat to come from the bottom or heat coming from the top, turn the control knob to the appropriate symbol  (bottom heat) or  (top heat).

Under these circumstances the temperature is fixed and will never exceed about 215°C in the bottom heat  and in the top heat position  too.

Bottom heating element

The heat comes from the bottom of the oven only (fig.3). This position of the thermostat is recommended for pizza and fruit pies. Preheating is necessary.

How to proceed ?

1. Preheat the oven the thermostat on position  for about 10 min.
2. Insert the food.

Top heating element

It is a radiant cooking. The heat comes from the top of the oven only (fig.4). This position of the thermostat is recommended for warming up the cooked meals.

It is not necessary to preheat the oven.

How to proceed ?

1. Insert the meal on the 3rd level (fig.6).
2. Turn the thermostat on position .

Using the Electric Grill

Electric grill

 **When grilling, the accessible parts of the appliance are hot and the appliance should not be left unsupervised. Take care that children do not play near it. While the grill is operating leave the oven door half open and put the grill deflector "A" into place (fig. 5). During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven, or the grill deflector.**

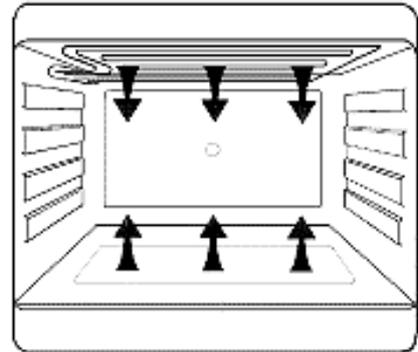


fig. 2

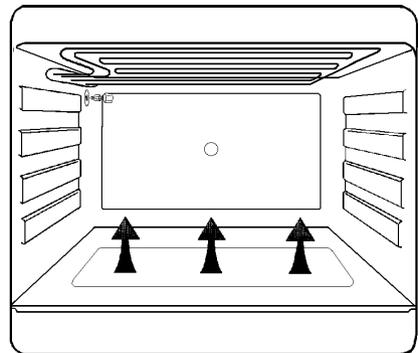


fig. 3

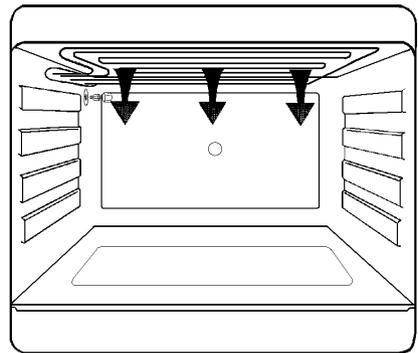


fig. 4

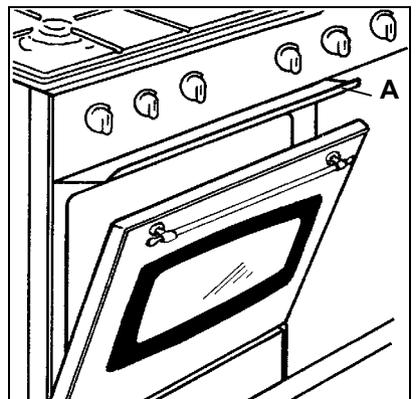


fig. 5

The grill is used for grilling all kind of meat which remain tender, toast or browning dishes already cooked.

Slide the dripping pan under the grid on the lowest shelf to collect the juice and fat.

For turning off the heating elements.

Turn the knob anticlockwise to position **Off** “0”.

Grilling

Heat comes from the top of the oven. It is suitable for grilling meat (beef bacon, pork bacon ...) that remains tender, for toast or to brown dishes already cooked.

Grilling

- Prepare the meat to be grilled, lightly brush it with oil on both sides.
- Place it on the trivet.
- **Put the grill deflector in place.**
- Turn the oven knob to the grill position .
- Put the dripping pan in level 1.
- Slide the shelf into level 2 or 3 depending on the thickness of the meat to be grilled.
- Use level 3 for the thin pieces to be grilled (toast, pork bacon, sausage, small fish...)
- Use level 2 for thick pieces of meat to be grilled (beef bacon, large fish, poultry).
- When the first side is brown, turn the meat without pricking it in order that the juices are not lost.
- Grill the second side.
- Salt when ending the cooking.

Cooking time has to be determined by the thickness of the piece to be grilled not by its weight.

Browning

- **Fit the grill deflector.**
- Turn the oven knob to the grill position .
- Place the dish on the grid and slide it in level 2 or 3.
- Leave the dish under the grill for a few minutes.

Oven Thermostat pilot light

This light will illuminate when a temperature is selected and remain lit until the selected temperature has been reached. It then cycles on and off to indicate that the temperature is being maintained.

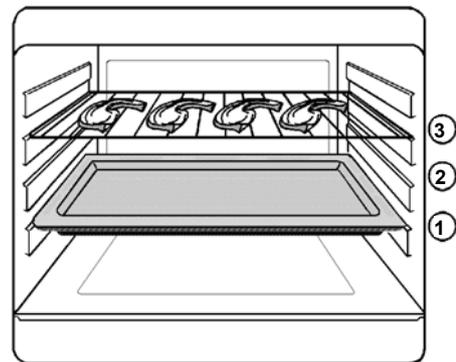


fig. 6

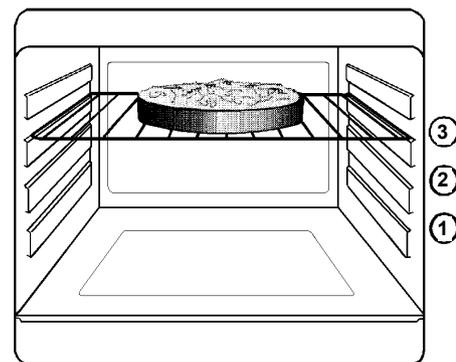


fig. 7

Rotisserie

 **When using the rotisserie, the accessible parts of the appliance are hot and the appliance should not be left unsupervised. Take care that children do not play near it. While the rotisserie is operating leave the door half open and put the grill deflector "A" in place. After use the rotisserie and its support are hot, use oven gloves to remove food.**

The rotisserie can be used for either spit roasting meat or for kebabs and smaller pieces of meat.

How to use the rotisserie

1. Open the oven door and put grill deflector in place. Slide the meat on the skewer, making sure that the fork nearest the handle is in place and that the meat is central.
2. Push on the second fork and tighten both forks.
3. Push the skewer into the motor shaft in the back panel and locate the handle end in the support bracket, then fit the bracket into the slot in the top of the front frame. See fig. 9.
4. Place the grill pan in a lower shelf position.
5. Remove the handle and close the door so that it is contact with the deflector.
6. Select grill with the function control knob and check that the spit is rotating.
7. When the food is cooked, switch off the grill and refit the handle. Remove the skewer from the motor, after releasing the front support bracket. It is advisable to remove the grill pan at the same time, to ensure that any dripping fat is contained in the pan.
8. It is advisable to wear protective oven gloves at all times when using the rotisserie, as very high temperatures exist in the area of the grill.

The maximum weight permitted on the rotisserie is 4.5 kg.

Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

fig. 8

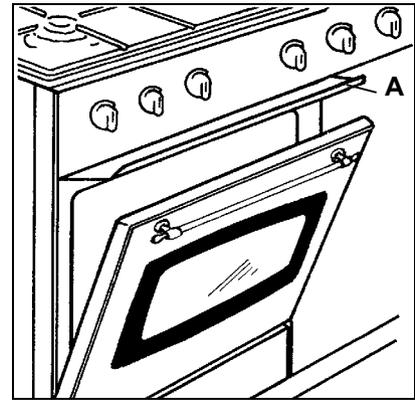
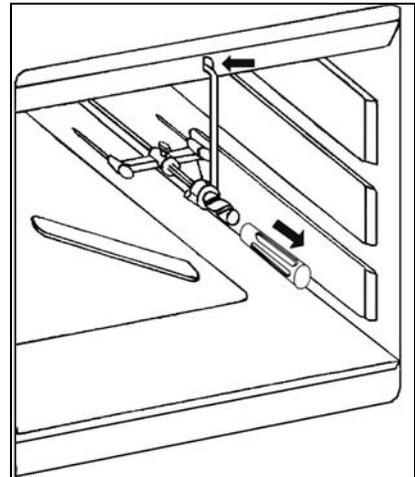


fig. 9



To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

Use any ovenproof cookware, which will withstand temperatures of 250°C.

Oven dishes, etc. must not be placed directly on the oven base.

Oven Cooking

- Turn off the oven 5 minutes before the end of cooking time, and use residual heat to complete the cooking.
- The thickness, the material and the colour of the pan will influence the cooking results.
- When cooking, certain dishes increase in volume, ensure the pan is large enough.
- To prevent fat dripping when roasting use tall rim pans proportional to the item being roasted.
- Prick the skin of poultry and sausages with a fork before cooking to avoid spitting.
- Use heatproof glass dishes for soufflés.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- B** Enamelled cast iron, anodised aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Oven thermostat pilot light

The oven pilot light illuminates as soon as the thermostat control knob is turned on and remains lit while the oven / grill is in operation.

Timer (Minute Minder)

Turn the control knob (fig. 10) clockwise to the maximum position and then turn it back to the position corresponding to the period of time necessary for the cooking.

At the end of the time selected an acoustic signal sounds which stops automatically. The timer does not interrupt the operation of the oven at the end of the set time.

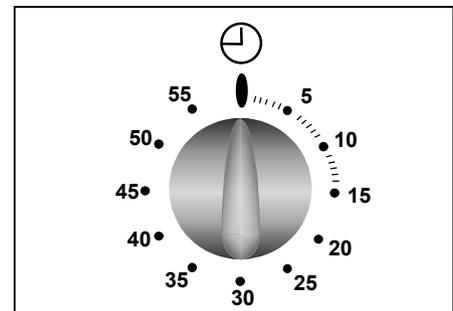


fig. 10

Using the Hob

The Hob Burners

To the symbol on the knob corresponds a symbol on the control panel (fig. 11)

- Off
- Maximum level
- Minimum level

Use the maximum level for boiling and the minimum for simmering.

Always choose positions between the minimum and maximum, never between maximum and off.

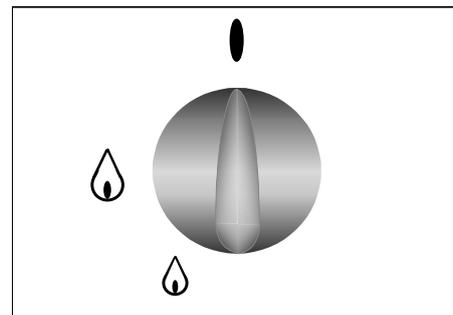


fig. 11

👉 Ignition of the burners

- Push the knob and turn it left to the “large flame” symbol.
- **At the same time, push the electronic ignition knob** (see fig 12). Keep it pushed until the gas ignites (1 spark / second).

or

Mains Failure

- Push the corresponding knob in completely and turn it left to the “large flame” symbol and ignite with a match.
- Release the knob and watch that the burner has ignited. Upon ignition, adjust the flame as required.
- If for any reason the flame should extinguish turn off the relevant control knob, leave for at least one minute and then re-ignite.

👉 Extinguishing of burners

Turn the knob clockwise to mark « 0 ».

⚠ Do not put anything on the hob that is liable to melt.

Selecting the Correct burner

Above every knob there is a symbol for the corresponding burner.
 For good cooking results, always choose pans, which correctly fit to the diameter of the burner used (see fig. 13). Choose thick, flat bottom pots. We recommend the flame is lowered as soon as the liquid starts boiling.
 For a correct ignition always keep the burner ring and the spark plugs clean.

The following diameter pans can be used:

Burner	Power (kW)	Diameter (mm)	
		min.	max.
Rapid	2,60	165	260
Semi-Rapid	2,00	140	220
Auxiliary	1,00	120	160
Rapid Fish Kettle	2,60	260	340
		oval	180 x 280

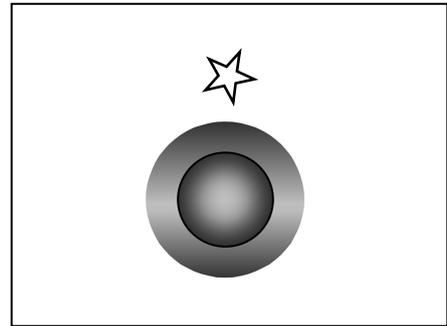


fig. 12

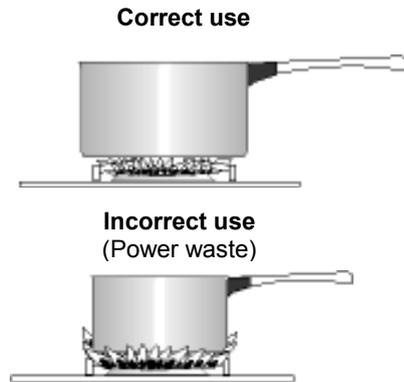


fig. 13

Accessories delivered with the appliance

The following accessories are supplied with your appliance (fig. 14) :

- 1 trivet.
- a removable handle
- a dripping pan / roasting tray with roasting grid in it.

The dish has to be put in the middle of the shelf to balance the weight.

- a grill deflector
It is used for when using the grill or the turn-spit.

- a turn spit made up of:
 - 2 forks
 - 1 spit
 - 1 handle
 - 1 spit support

In addition to the accessories supplied we recommend you only use heatproof dishes/pans (according to the manufacturer's instructions).

- a shelf for the storage compartment

Storage Compartment

Can be used for kitchen utensils or different accessories.

IMPORTANT: Never use for storing inflammable materials.

THE STORAGE COMPARTMENT MUST NEVER BE USED TO STORE LPG GAS BOTTLES, AEROSOL CANS OR ANY PRESSURISED CONTAINERS.

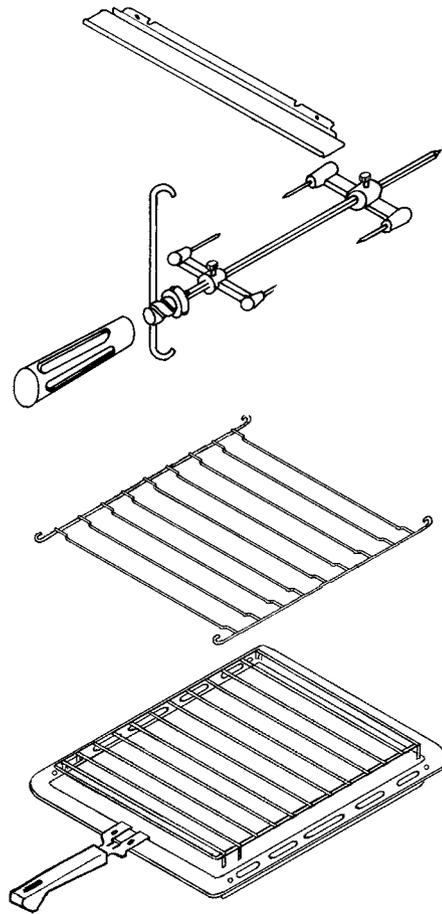


fig. 14

MAINTENANCE AND CLEANING

 **The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.**

 **Before cleaning, ensure all control knobs are in the OFF position, and the appliance has cooled completely.**

 **Before any maintenance or cleaning can be carried out, you must DISCONNECT the cooker from the electricity supply.**

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

 **Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.**

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

 **To prevent damaging or weakening the door glass panels avoid the use of the following:**

- Household detergent and bleaches
- Impregnated pads unsuitable for non stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Oven Cavity

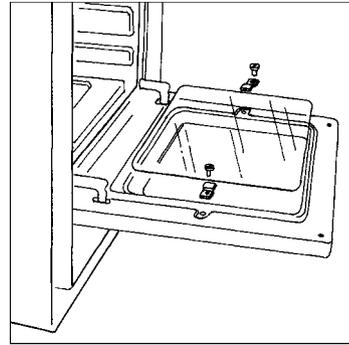
The enamelled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven Door Glass

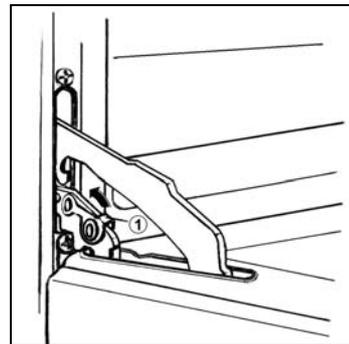
The internal oven door glass can be removed for cleaning. For this purpose remove the 2 fixing screws. Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend be used.

Always support the door while removing the glass panel as the door may spring closed due to its lighter weight.



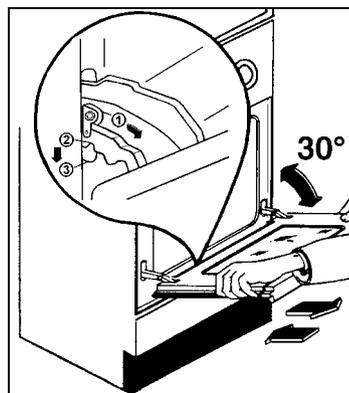
Removing the Oven Door

1. Open the door completely.
2. Turn the two locking levers (1) on the hinge arms fully upwards.
3. Hold the oven door at the sides using both hands and close the door partially to a 30° angle.
4. Lift the door and pull out.



Hanging the Oven Door

1. Hold the oven door at the sides using both hands and hold the door at an angle of approx 30°.
2. Introduce and then push the hinges into the cut-outs on the front of the oven, ensuring that the supports (2) of the hinge arms are correctly placed in the cut-outs (3) of the hinge support.
3. Turn the locking levers (1) fully downwards.



! **DO NOT** clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

IMPORTANT: The inner door glass must be in place when using the oven.

Hob

After every use wipe with a soft cloth well wrung out in warm water to which a little washing up liquid has been added, avoiding any leakage through the holes of the hob. Rinse and dry with a soft cloth.

To remove more stubborn stains, wet and leave to dissolve, do not scratch and avoid the use of abrasive or caustic products that could damage the enamel.

Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well-moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

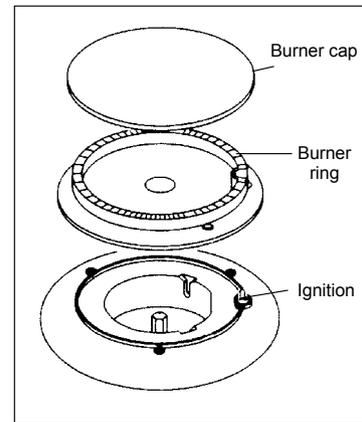


fig. 18

OVEN BULB REPLACEMENT

! Ensure that the appliance is switched off and disconnected from the electricity supply before replacing the bulb to avoid possibility of an electric shock.

If the oven bulb needs replacing, it must comply with the following specifications:

Electric Power:	15W
Electric Rate:	230/240V (50Hz)
Resistant to temperatures of:	300°C
Connection Type:	E14

👉 To replace the faulty bulb.

1. Turn the glass cover anti clockwise and remove.
2. Remove the faulty bulb and replace with a new one.
3. Refit the glass cover.
4. Reconnect the appliance to the electricity supply.

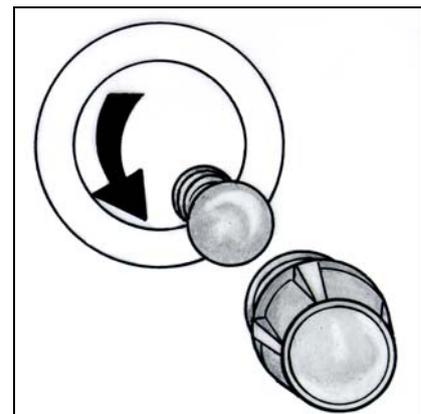


fig. 31

SOMETHING NOT WORKING

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.

IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptoms	Solutions
1. No burner ignition	Check that: <ul style="list-style-type: none"> • Gas supply is completely open • The position of the gas pipe is correct • The burner is not wet • The burner cap and ring burner have been replaced correctly after cleaning
2. The gas ring burns unevenly	Check that: <ul style="list-style-type: none"> • The main jet is not blocked and the ring burner is clean of food particles • The burner cap and ring burner have been replaced correctly after cleaning
3. The oven does come on	Check that: <ul style="list-style-type: none"> • a cooking function/temperature has been selected;
4. Cooking results are not satisfactory	Check that: <ul style="list-style-type: none"> • the thermostat is set correctly; • the correct cooking time is used;
5. The oven smokes	Check that: <ul style="list-style-type: none"> • the oven does not need cleaning; • the meal does not overflow; • there are no excessive fat / juice deposits on the oven sides.
6. The oven does not work	Check that: <ul style="list-style-type: none"> • the appliance is not unplugged; • there is no power break. • the fuse has not failed.

If after these checks, the appliance still does not operate correctly, contact your local Service Force Centre. When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate*)
5. The purchase date

* The rating plates can be found on the front and back of the cooker.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

08705 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working" and have the model number and purchase date to hand.

In-guarantee customers should ensure that the checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

Moffat has an agreement with Electrolux who will undertake all servicing requirements for your appliance.

CUSTOMER CARE

For general enquiries concerning your Parkinson Cowan appliance and or for further information on our products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Parkinson Cowan
55-77 High Street
Slough
Berkshire SL1 1DZ

Tel: 08705 950950 (*)

(*) calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard Guarantee Conditions

We Parkinson Cowan undertake that if, within 12 months of the date of the purchase, this Parkinson Cowan appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Parkinson Cowan Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
- Appliances found to be in use within a commercial or similar environment, plus those, which are the subject to rental agreements.
- Products of Parkinson Cowan manufacture which are not marketed by Parkinson Cowan.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The electrical supply complies with the specification given in the rating label.
- The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898



SAFETY ADVICE

- Before installation ensure that the local distribution conditions (gas type and pressure) and the pre-setting of the appliance are consistent.
- This appliance must be installed only in a room with good ventilation.
- This appliance must not be connected to a flu. It has to be installed and connected in accordance with the rules in force. Special attention should be paid to the applicable disposal concerning ventilation.
- The adjacent furniture panels have to be heat proof or protected by such material.
- The working conditions of this appliance are mentioned on the rating plate.

Connection to gas supply.

Check that the gas flow and the diameter of the supply pipe is sufficient to supply all the appliances of the installation.

- Check that all connections are tight.
- Install an accessible and visible gas tap to isolate the appliance.
- **Installation of flues and ventilation for gas appliances of rated input not exceeding 60 kW (1st, 2nd and 3rd family gases) – Part 2 Specification for installation of ventilation for gas appliances – BS 5440;**
- **Gas burning appliances – Part 3 Domestic cooking appliances burning gas – BS 5386;**
- **Specification for installation of low pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) – BS 6891;**
- **Pipe threads for tubes and fittings where pressure-tight joints are made on the threads (metric dimensions) – BS 21: 1985;**
- **Flexible hoses, end fittings and sockets for gas burning appliances – BS 669;**

Installation of domestic gas cooking appliances (1st, 2nd and 3rd family gases) – BS 6172: 1990;

Electrical Connection

Check that:

- the supply provides adequate power;
- the connecting cable is in good condition;

TECHNICAL FEATURES

Free standing

Classe 1

Hob	Pan support	Enamelled	
	Front right	Rapid	2600 W
	Back right	Auxiliary	1000 W
	Front left	Rapid	2600 W
	Back left	Semirapid	2000 W
	Middle (fish)	Rapid	2600 W
	Burners ignition		0,6 W
Oven	Oven		electric
	Oven power		1700 W
	Grill		electric
	Grill burner power		1800 W
	Oven light		Lamp 15W type E14
	Total rating		1815 W
Accessories	Trivet		
	Removable handle		
	Dripping pan / roasting tray		
	Roasting grid		
	Grill deflector		
	Rotisserie		4 W
	Shelf		
	Legs		
Supply	Rated voltage		240 V
	Rated frequency		50 Hz
	Total cooker rating		1819,6 W
Dimensions	Height		900 mm
	Width		850 mm
	Depth		600 mm

 This appliance complies with the following EEC Directives :
90/683 ; **73/23** (Low Voltage Directive) and subsequent modifications,
89/336 (Electromagnetical Compatibility Directive) and subsequent modifications,
90/396 (Gas Appliance Directive) **93/68** (General Directives) and subsequent modifications.

LOCATION

The cooker has been registered as a “Class X” appliance according to Fire Risk Regulations. Any adjacent cabinets or walls must not exceed the cooker’s height.

The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom, shower room or garage.

The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 660mm (see fig.20).

! L.P.G. cookers or ovens **MUST NOT** be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel.

! The cooking appliance must be fitted with a stability chain firmly secured to the wall (see fig 21).

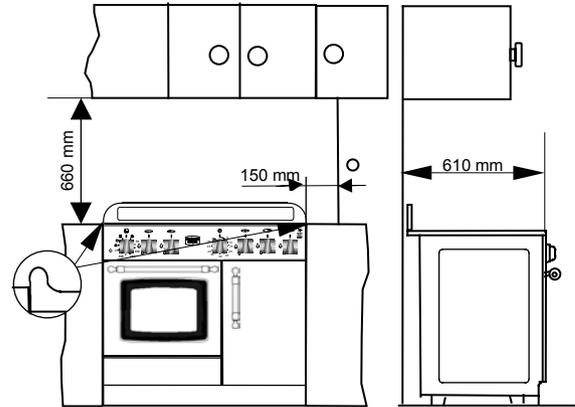


fig. 20

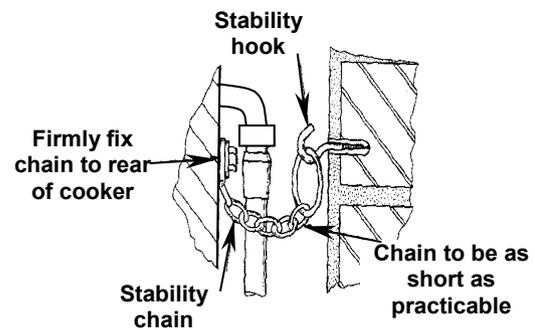


fig. 21

Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 20m^3 , if it is installed in a room of volume less than 5m^3 an air vent of effective area of 110cm^2 is required; if it is installed in a room of volume between 5m^3 and 10m^3 , an air vent of effective area 50cm^2 is required, while if the volume exceeds 11m^3 no air vent is required. However, if the room has a door, which opens directly to the outside, no air vent is required even when the volume is between 5m^3 and 11m^3 .

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Assembling of back panel

Introduce the screws of the back panel fixing (1) into the seats of supports (2) and push it downwards to the bottom of seats (fig. 22).

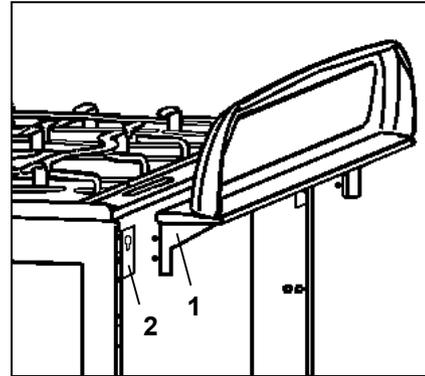


fig. 22

Levelling

- Fix the two legs by means of screws and nuts delivered together with the appliance (fig. 23).
- Open the storage compartment door.
- Place the top clips of the plinth into the holes as shown in fig. 24.
- Push the bottom of the plinth against the legs ensuring that the tongues on the plinth locate into the slots on the front of the legs.

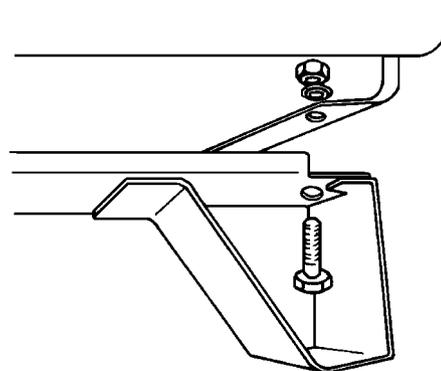


fig. 23

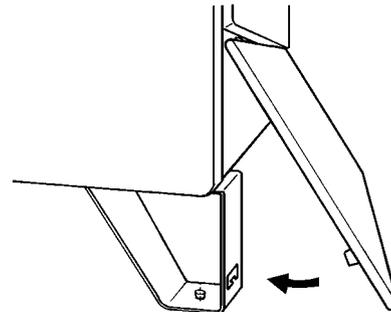


fig. 24

ELECTRICAL CONNECTION

⚠ Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

⚠ THIS COOKER MUST BE EARTHED.

⚠ The manufacturer declines any liability should these safety measures not be observed.

This cooker is designed to be connected to a 240V, 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

The cooker is supplied with a 3 core flexible supply cord incorporating a 13amp plug fitted. In the event of having to change the fuse, a 13amp ASTA approved (BS 1362) fuse must be used. Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

- Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cuts, or stray strands of wire present and the cable clamp must be secure over the outer sheath of the cable.

Fuse capacity: 13A

NOTE: The earth wire should be about 2 cm longer than the live and neutral wires.

Note:

Check on the rating plate the value for the total connection power for establishing the fuse power.

Before connecting check that:

- fuse and household electric installation can carry the load of the appliance (see rating plate);
- The plug used for connection is easily accessible when the appliance is installed.

Warning

⚠ It is forbidden to route the supply cable across the back of the oven.

Important

⚠ If the supply cable is damaged it must be replaced by the manufacturer or its service agent or a similarly qualified person to ensure safety.

⚠ A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

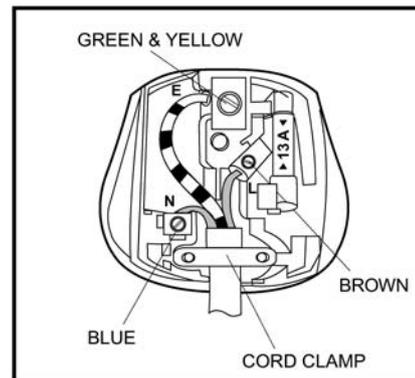


fig. 19

Permanent Connection

The electrical connection should be made using a double pole isolating switch (cooker control switch) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating or deterioration.

The switch must not break the yellow and green earth cable at any point.

⚠ Ensure that the cooker supply cable does not come into contact with surfaces with temperatures higher than 50° C.

GAS CONNECTION

Your cooker is delivered adjusted for the kind of gas stated on the rating plate.

If the appliance is supplied with natural gas and the pressure for natural gas is 20mbar. The following methods of connection to the gas supply must be used:

Right Hand Connection (from front)

Ensure that the rubber hose is not in contact with any part of the hatched area shown in the diagram and that the loop of the hose when connected is not in contact with the floor when the appliance is in position (fig. 25).

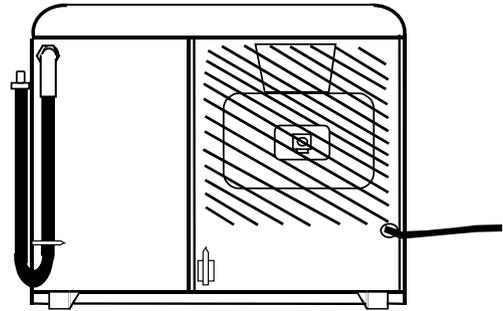


fig. 25

Left Hand Connection (from front)

Ensure that the rubber hose is not in contact with any part of the hatched area shown in the diagram and the hose is retained in the clamp provided, it will be necessary to fit the maximum length hose when using this method (1200mm min) (fig. 26).

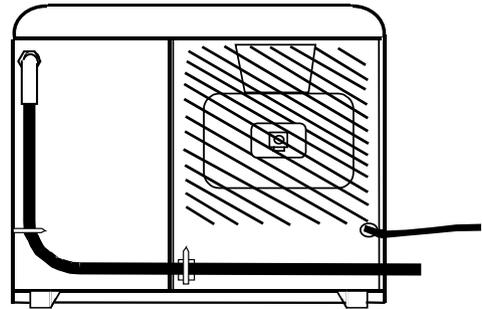


fig. 26

Rigid Connection

Where it is not possible to make the connection using a rubber hose, a rigid pipe work connection must be used.

Recommendations when using an appliance flexible connector are as follows:

- For NATURAL the gas installation pipes to the termination point shall comply with:

Specification for installation of low-pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) – BS 6891;

Connection shall be by means of an appliance flexible connector for use with a self-sealing plug-in device, complying with:

Flexible hoses, end fittings and sockets for gas burning appliances – BS 669;

- The appliance flexible connector should not be subjected to undue forces either in normal use or whilst connected or disconnected; The socket which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the appliance flexible connector hose hangs freely downwards (see fig. 27);
- The appliance flexible connector should be positioned such that it will not suffer mechanical damage, e.g. abrasion from the surrounding kitchen furniture, which may be moved in use such as a drawer or door, or by being trapped by any stability device.

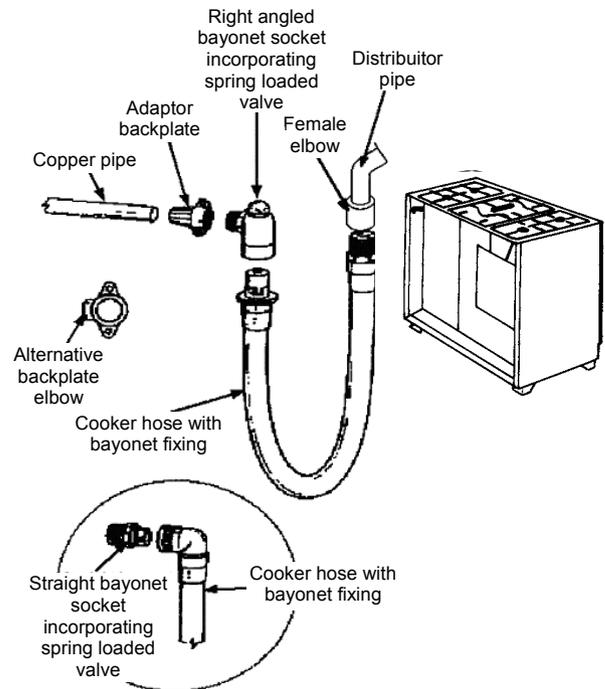


fig. 27

The plug-in-connector should be accessible for disconnection after moving the appliance.

Position of the cylinder (propane bottle)

The cylinder must be installed by qualified personnel, according to the relevant British Standards.

 **You must not lay the cylinder in the storage compartment! The appliance should be connected to a bottled gas (LPG) externally.**

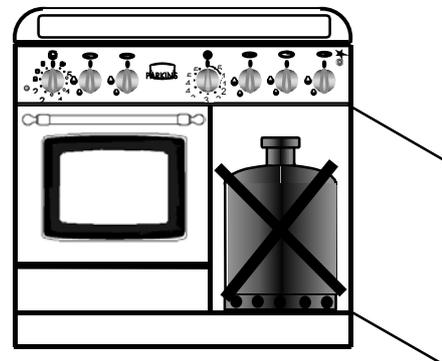


fig. 28

CONVERSION OF GAS

Your cooker is designed to work with natural gas, and is convertible for use with propane or butane.

The LPG conversion kit is available from your Service Force Centre and must be fitted by a Corgi Registered engineer.

For changing the gas type it is necessary to:

- replace the nozzles;
- adjust the minimum level (simmer);
- check the gas connection;

SPECIFICATION NOZZLES

Table no.1

(Cat : II 2H3+)

Burner	Normal power (kW)	Economic power (kW)	By-pass (mm)	Gas Type	Pressure (mbar)	Nozzle diameter (mm)	Cons	
							m ³ /h	g/h
RAPID	2.60	0.72	0.42	Natural Gas	20 mbar	1.12	0.248	188,8
				Butane	28-30mbar	0,86		
				Propane	37mbar	0,86		
RAPID (fish)	2.60	0.72	0.42	Natural Gas	20 mbar	1.12	0.248	188,8
				Butane	28-30mbar	0,86		
				Propane	37mbar	0,86		
SEMI-RAPID	2.00	0.43	0.32	Natural Gas	20 mbar	0.96	0.191	145,2
				Butane	28-30mbar	0,71		
				Propane	37mbar	0,71		
AUXILIARY	1.00	0.35	0.29	Natural Gas	20 mbar	0.70	0.093	72,6
				Butane	28-30mbar	0,50		
				Propane	37mbar	0,50		



Fit the label supplied with the appliance (in the nozzles bag) corresponding to the gas type utilised, onto the rating plate.

Replace the nozzles of the hob burners

Every appliance has spare nozzles for every type of gas. The whole length of every nozzle is marked in millimetres on the nozzle.

Hob burners

- Remove the pan support;
- Remove the caps and the burner crowns;
- Using a No 7 socket spanner unscrew the nozzles and replace them with those required for the type of gas in use (see table no. 1).
- Reassemble the parts following the same procedure in reverse.

These burners do not need any primary air regulation.

Adjustment of minimum level for the hob burners

The burner is correctly adjusted when the flame is stable silent and goes out without any noise. When changing the type of gas check that the minimum level is correct. The air admission is correct when the flame is about 4 mm in length.

The top burners do not need adjustment of primary air.

Check that, turning the knob quickly from the maximum position to the minimum one, the flame does not go out.

Hob burners

To adjust the minimum level:

- Light the burner
- Turn the knob to the position of the minimum flame;
- Remove the knob;
- Unscrew or screw the by-pass screw (on the right above of tap shaft) until a regular small flame is reached.
- For LPG screw completely the by-pass screw.
- Reassemble the parts following the same procedure in reverse.

Check that, when turning the knob quickly from the maximum position to the minimum one, the flame does not go out.

 **AFTER COMPLETION OF ANY REPAIRS, ADJUSTMENTS OR CONVERSION THE STATUTORY SAFETY TESTS MUST BE CARRIED OUT.**

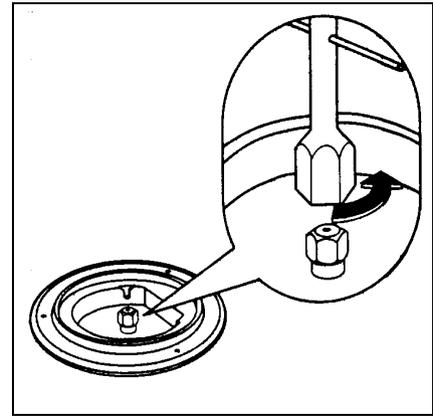


fig. 29

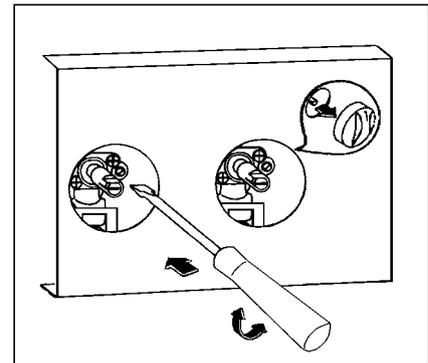


fig. 30

