

Free Standing Dual Fuel Cooker

Instructions for installation and use
KP100IX



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This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space.

The data badge is fitted on the rear panel. The model/serial number can also be found on a badge located below the left-hand oven door beneath the door seal.

Read these instructions before installing or using the appliance and retain them for future reference.

Introduction

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



This appliance conforms to the following EEC Directive:

Gas Appliances
90/396/EEC

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

For your Safety

Please read the precautions below before using your cooker.

ALWAYS . . .

- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the ovens.
- ALWAYS take care when removing items from the grill when the oven below is on, as the contents may be hot.
- ALWAYS keep the oven and grill doors closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS keep ventilation slots clear of obstructions.
- ALWAYS turn off the electricity supply before cleaning or replacing an oven lamp.
- ALWAYS refer servicing to CORGI registered appliance service engineers.

For your Safety

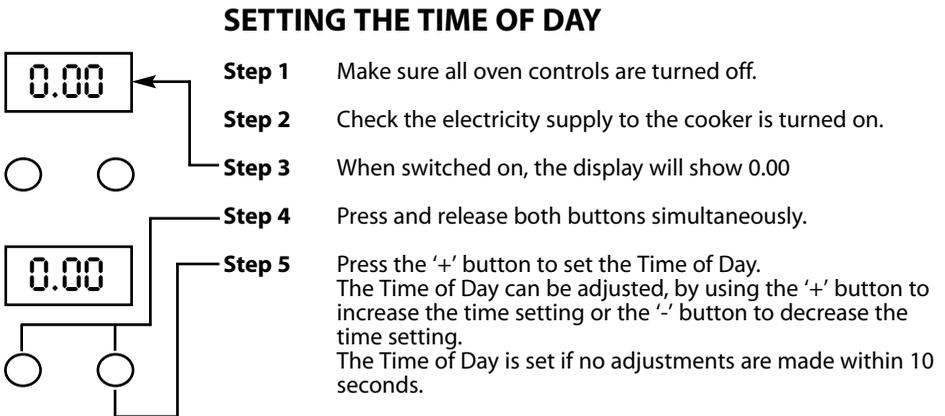
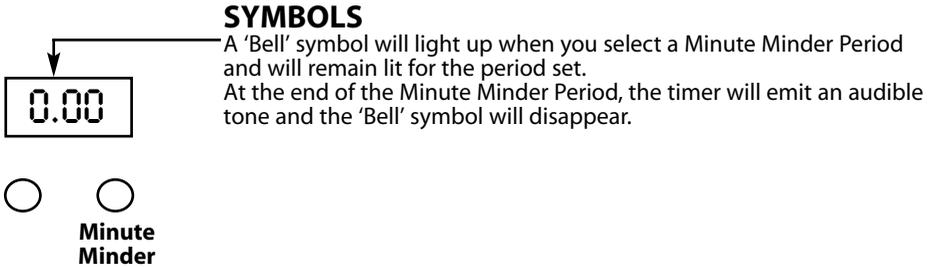
NEVER...

- NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER allow anyone to sit or stand on any part of the cooker.
- NEVER store items that children may attempt to reach above the cooker.
- NEVER heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- NEVER fill a deep fat frying pan more than 1/3 full of oil, and never use a lid.
DO NOT LEAVE UNATTENDED WHILE COOKING.
- NEVER place flammable or plastic items on or near the hotplate.
- NEVER use proprietary spillage collectors on the hotplate.
- NEVER use the cooker as a room heater.
- NEVER dry clothes or place other items over or near to the hotplate or oven/ grill doors.
- NEVER wear garments with long flowing sleeves whilst cooking.
- NEVER operate the grill with the grill door closed.
This may cause overheating of your cooker.
- NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage can result.
- NEVER clean the cooker with steam cleaners.
- NEVER touch the heating elements inside the oven or grill even when off.

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

In particular, when using more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

Clock / Minute Minder



THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4 & 5 above.

Clock / Minute Minder

Here you can set a time period of up to 10 hours, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.

Step 2 Press and release the '+' button.

Note: Step 3 must be started within 10 seconds, otherwise you must repeat Step 2.



Step 3

Press the '+' button to set the required time period.

A 'Bell' symbol will light up.

The time period can be adjusted, by using the '+' button to increase the time period or the '-' button to decrease the time period.

Release all buttons, the timer display will show the remaining time period. The 'Bell' symbol will remain lit to signify that a time period has been set.



At the end of the set time an audible tone will be heard and the 'Bell' symbol will disappear.



Step 4 To cancel the audible tone press the '+' button.

To cancel the minute minder period press the '-' button until 0.00 is displayed in the window then press the '+' button.

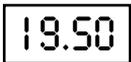
If at any time the display shows flashing zero's, it is likely that the electricity supply has been interrupted.

Reset the timer to the correct time of day.

Note: The Timer display will show the minute minder period as follows:

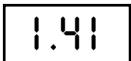
Any period up to 99 minutes and 50 seconds -

The display shows MINUTES and SECONDS (10s intervals)
eg. 19 minutes 50 seconds



Any period between 100 minutes (1 hour 40 minutes) and up to 10 hours -

The display shows HOURS and MINUTES
eg. 1 hour 41 minutes



Hotplate

The hotplate has one high speed wok burner, one large high speed burner, four normal simmering burners and two small simmering burner that will accommodate pans between 100mm (4") and 200mm (8") diameter. All pans should be placed centrally over the burners.

TO USE THE HOTPLATE

1. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the spark lights the gas.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the **O** position.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

Each burner is fitted with a spark ignition electrode for lighting the gas. To ensure rapid lighting of the burners every time they are used, the electrodes must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrodes using a small nylon brush such as a tooth brush. Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for further information.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Twin Grill

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

The grill control is designed to provide variable heat control of either the full width of the grill or just the half. Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the half.

A gentle flow of air will be blown from underneath the control panel when the grill is in use.

If the fan fails to blow air beneath the control panel when the grill is in use, you should contact your service engineer immediately (see Key Contacts, back page).

GRILL PAN HANDLE

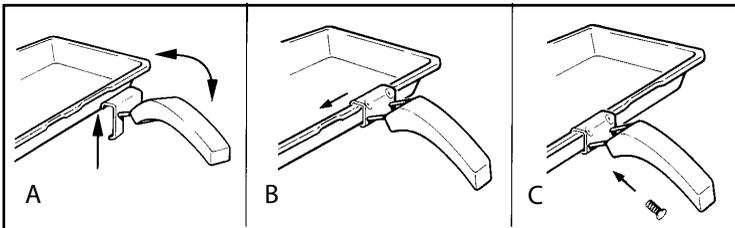
The grill pan handle is detachable from the pan to facilitate cleaning. The handle can be either detachable from or fixed to the pan.

Remove the screw and washer from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A). Slide the handle towards the centre of the pan (B) and let the handle locate over the bracket (C).

For a detachable handle: Remove the screw and washer from the grill pan and keep safe.

For a fixed handle: Replace the screw and washer and ensure they are fully tightened.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.



TO USE THE GRILL

1. Open the grill door.
2. Turn the grill control knob clockwise to **4** for full width grilling or anticlockwise for half width grilling.
3. Slide the grill pan toward the back of the grill compartment until it stops.
4. Leave the control at **4** for toast and for sealing and for fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after sealing on both sides at **4**.

Grilling can be started from cold but for best results preheat for approximately 2 minutes.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Ovens

The left hand oven is a fan oven where as the right hand oven is a conventional oven without a fan. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

The right hand conventional oven will need to be preheated before cooking. Since the left hand fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding do often benefit from being placed in a pre-heated oven.

The charts on pages 12 and 13 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, the cooking times for the fanned oven are for food placed in a cold oven ie. without preheat. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

OVEN SHELF POSITIONS

The distribution of heat in a fan oven is very even, most foods will cook satisfactorily on any shelf position in the left hand oven, but the shelves should be evenly spaced.

Refer to the cooking chart regarding shelf positions in the right hand conventional oven. Items should be positioned centrally on the oven shelf.

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins).

- Do not fit shelves in the oven upside down and do not place food or cooking utensils should not be placed on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

FROZEN MEAT AND POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven.

OVEN COOKING CHART - BAKING

It is not necessary to pre-heat the fan oven before roasting. **Note:** Where times are stated, they are approximate only.

Fan Oven				Conventional Oven			
Meat	Pre-heat	Temperature °C	Time (approx.)	Meat	Pre-heat	Temperature °C	Time (approx.)
Beef	No	160/180	20-25 mins per 450g (1 lb) + 20 mins extra	Beef	Yes	190/200	25-30 mins per 450g (1 lb) + 25 mins over.
Lamb	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Lamb	Yes	190/200	25-30 mins per 450g (1 lb) + 25 mins over.
Pork	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Pork	Yes	190/200	30-35 mins per 450g (1 lb) + 30 mins over
Veal	No	160/170	25-30 mins per 450g (1 lb) + 25 mins extra	Veal	Yes	190/200	25-35 mins per 450g (1 lb) + 30 mins over
Chicken/Turkey up to 4kg (8 lb)	No	160/180	18-20 mins per 450g (1 lb) + 20 mins extra	Poultry/Game up to 4kg (8lb)	Yes	180/190	20-25 mins per 450g (1 lb) + 20 mins over
Turkey up to 5.5kg (12 lb)	No	150-160	13-15 mins per 450g (1 lb) e.g. 5kg (11lb) = 143-165 mins	Turkey up to 5.5kg (12lb)	Yes	190	22 mins per 450g (1 lb) e.g. 5.5kg (11lb) = 242 mins
Over 5.5kg (2lb)	No	150	12 mins per 450g (1 lb) e.g. 10kg (22lb) = 264 mins	Turkey over 5.5kg (12lb)	Yes	180	18 mins per 450kg (1 lb) e.g. 10kg (22lb) = 352 mins
Casserole Stews	No	140-150	1 1/2 - 2 Hrs	Casserole Cooking	Yes	140/160	2-2 1/2 hrs
If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.							

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef -	Rare:	60 °C	Lamb:	80 °C	Poultry:	90 °C
	Medium:	70 °C	Pork:	90 °C		
	Well Done:	75 °C	Veal:	75 °C		

OVEN COOKING CHART - BAKING

Food	Fan Oven Cooking		Conventional Oven Cooking		Position in Oven from Bottom
	Pre-heat	Temperature and Time	Pre-heat	Temperature and Time	
Scones	Yes	210/220°C approx. 8-10 mins.	Yes	220/230°C approx. 10-15 mins.	Runner 3
Small Cakes	No	160/170°C approx. 15-20 mins.	Yes	180/190°C approx. 20-25 mins.	Runner 3
Victoria Sandwich	No	160/170°C approx. 20-25 mins.	Yes	170/180°C 6 1/2"–7" tins approx. 20-25 mins.	Runner 3
Sponge Sandwich (Fatless)	Yes	160/170°C approx. 15-20 mins.	Yes	190/200°C 7" tins 15-20 mins.	Runner 3
Swiss Roll	Yes	170/180°C approx. 12-15 mins.	Yes	190/200°C approx. 10-15 mins.	Runner 3
Rich Fruit Cakes	No	120/130°C dependent on use	Yes	130/140°C depending on use.	Runner 2
Semi-rich Cakes	No	140/150°C approx. 1 1/4-1 1/2 hrs.	Yes	160/170°C 7"-8" tins 1 1/4 – 1 1/2 hours	Runner 3
Shortcrust Pastry	No	180/190°C approx. 45-50 mins.	Yes	190/200°C depending on use	Runner 2
Puff Pastry	No	190/200°C dependent on use	Yes	220°C approx. depending on use	Runner 2 & 5
Yorkshire Pudding	Yes	170/180°C approx. 40-45 mins.	Yes	200/210°C 30-45 mins.	Runner 3
Individual Yorkshire Puddings	Yes	180/190°C approx. 20-25 mins.	Yes	210/220°C approx. 20-25 mins.	Runner 3
Milk Pudding	No	130/140°C approx. 1 1/4-2 1/4 hrs.	Yes	150/160°C approx. 2 – 2 1/2 hours	Runner 2
Baked Custard	No	140/150°C approx. 40-50 mins.	Yes	150/160°C approx. 45-55 mins.	Runner 2
Bread	Yes	200/210°C approx. 45-50 mins.	Yes	230°C 50-60 mins reducing to 210/220°C 230°C 45-50 mins after first 10 minutes	Runner 2
Meringues	No	70/80°C approx. 3-4 hrs.	Yes	100/110°C Large 3 1/2 – 4 1/2 hours Small 2 1/2 – 3 hours	Runner 1

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Care and Cleaning

Switch off the electricity supply and allow to cool before cleaning the cooker.

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.

Before moving your cooker ensure that it is cool and note that it is heavy so you may require assistance. The cooker is fitted with rear wheels and will slide in and out of position easily. Movement of your cooker is most easily achieved as follows:

Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding contact with any grill or oven furniture and then lift and slide at the same time.

When repositioning the cooker, ensure that it is level. Take care to ensure that any floor covering is not damaged.

REPLACEMENT OF OVEN LIGHT BULB

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK

Light bulbs are not covered by the manufacturer's guarantee.

A new 15W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

Care and Cleaning

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Hotplate, pan supports, burner caps, grill pan, inside oven, grill and storage compartments, door inner panels.	Cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads e.g. Brillo, Ajax. Check that the cleaning agent is approved by the Vitreous Enamel Association.
Aluminium Burner bodies, door handles.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner ports. Care should be taken when refitting the bodies over the electrodes.
Glass	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.
Chromium Plating Oven shelves, grill pan grid, grill pan handle support	Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Plastic Grill pan handle, control knobs, door handle supports.	Wipe with a cloth wrung out in warm soapy water.
Stainless Steel Control panel.	Wipe with a cloth wrung out in warm soapy water. Polish with a clean dry cloth or kitchen towel. For stubborn stains, use a proprietary stainless steel cleaner and follow the instructions on the container.
Paint Side panels.	Wipe with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.

Something Wrong with your Cooker

Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

PROBLEM	CHECK
Slight odour or small amount of smoke when grill/oven used for first time.	This is normal and should cease after a short period.
Oven cooks too fast or too slow.	Check that the oven setting and shelf positions are as recommended in the Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Ignition does not work.	<p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not</p> <ul style="list-style-type: none">(i) Check that the electricity supply is turned on.(ii) Check other appliances to see if you have had a power cut. <p><u>If only one burner fails to ignite:</u></p> <ul style="list-style-type: none">(i) Check the burner cap is seated correctly.(ii) Check the slots in the burner bodies are not blocked with any soap residue or cooking soil (see care and cleaning).(iii) Check, if the burners have recently been cleaned using a wire wool pad eg. "Brillo Pad", ensure that no stray strands are caught on the ignitor or burner body. <p>NOTE. Satisfactory ignition will only be achieved if all the hotplate burners are fitted. In the event of an electricity failure, all burners can be lit with a match.</p>
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts Department (see Key Contacts, back page).

**If there is still a problem contact your local Service office
(see KEY CONTACTS, back page).**

Installation Instructions

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the rear panel.

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

MODEL NUMBER KP100IX

Category II_{2H3+} (GB, IE)

This model is set to burn NATURAL GAS (G20) at 20 mbar but can be converted for use on BUTANE (G30) at 28-30mbar or PROPANE (G31) at 37mbar with the use of a service kit available from our Service and Genuine Parts and Accessories department (see KEY CONTACTS, back cover).

GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

When adjusted for use on BUTANE (G30) or PROPANE (G31) the cooker must not be installed in a room or internal space below ground level, eg. in a basement.

PROVISION FOR VENTILATION

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

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

Installation Instructions

TECHNICAL DATA

DIMENSIONS

Height	900 - 915mm
Width	1000mm
Depth	600mm (excluding door handles)

GENERAL

Gas connection	Rp 1/2 (1/2" BSP female)
Pressure test point	Hotplate burner injector
Gas rate adjustment	None
Aeration adjustment	None
Electrical connection	230/240V a.c. 50Hz.
Total electrical heat input	7.4 kW

	240V a.c.	Cat II _{2H3+} G20 at 20 mbar		Cat II _{2H3+} G30 at 28 - 30 mbar G31 at 37 mbar	
		HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
BURNER	HEAT INPUT	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE outer front left		2.7 kW	125	2.7 kW (195g/hr)	82
HOTPLATE outer rear left		2.0 kW	102	1.8 kW (130g/hr)	65
HOTPLATE inner rear left		1.0 kW	72	1.0 kW (75g/hr)	50
HOTPLATE inner front left		2.0 kW	102	1.8 kW (130g/hr)	65
HOTPLATE inner front right		3.0 kW	128	2.8 kW (205g/hr)	82
HOTPLATE inner rear right		2.0 kW	102	1.8 kW (130g/hr)	65
HOTPLATE outer rear right		1.0 kW	72	1.0 kW (75g/hr)	50
HOTPLATE outer front right		2.0 kW	102	1.8 kW (130g/hr)	65
GRILL	2.7 kW				
Left OVEN	2.5 kW				
Right OVEN	2.0 kW				

Installation Instructions

SPACE FOR FIXING

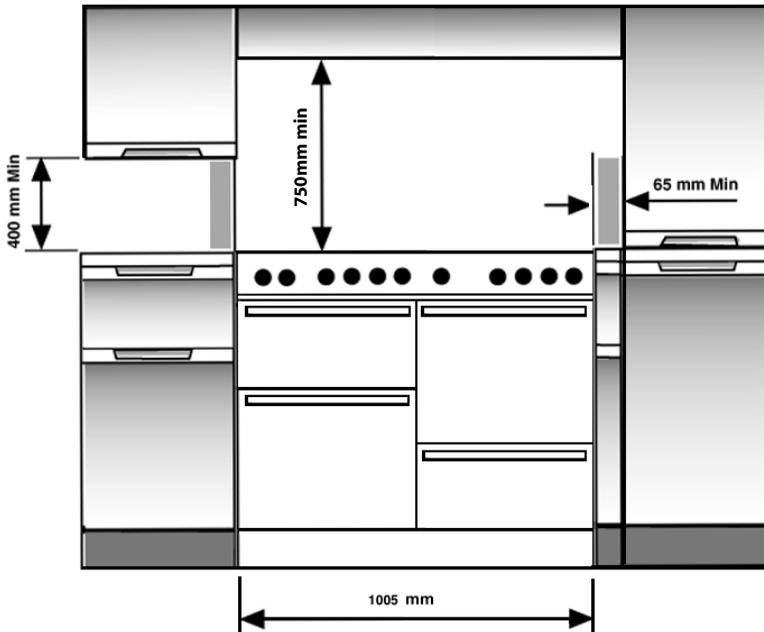
The cooker can be close fitted below hotplate level. This requires a minimum distance of 1000mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance to adjacent base cabinets of at least 50mm to allow the main oven door to open fully for removing oven shelves.



COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

Installation Instructions

UNPACKING

Unpack the components from inside the grill and ovens: Check that the following parts are present.

Pan supports (4)	Oven shelves (4)
Grill pan, grid and handle	Burner caps (8)
Aluminium burner bodies (8)	Grill shelf (1)
Literature pack	

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

LEVELLING

Your cooker is heavy, so it would be advisable for two people to move it. The cooker is fitted with rear wheels and will slide into position easily. Movement of your cooker is most easily achieved as follows. Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill or oven interior furniture, and then lift and slide back at the same time.

Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked, this is easily achieved by adjusting the three feet which are under the front of the cooker and the 3 castors under the rear of the cooker, if necessary.

STABILITY CHAIN

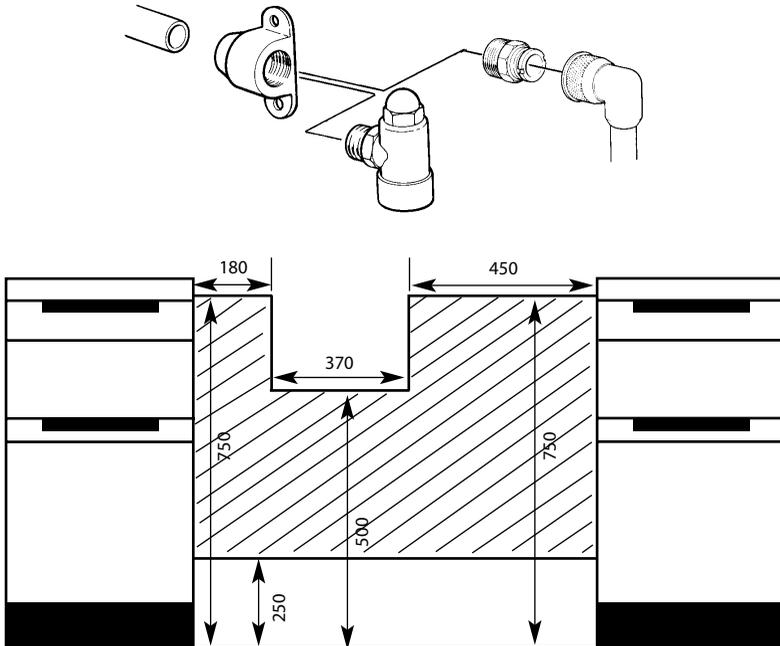
The cooker must be fitted with a stability device firmly secured to the fabric of the building. The M6 bolt at the top of the rear of the cooker can be used to engage a stability chain. Keep the chain clear of controls and pipes on the rear of the cooker.

The chain must be fitted to the wall behind the cooker.

NOTE: If the cooker is to be placed on a base, precautions must be taken to prevent it from slipping off the base.

Installation Instructions

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

LPG cookers should be connected with a hose suitable for LPG and capable of withstanding 50mbar pressure.

Installation Instructions

ELECTRICAL CONNECTIONS

WARNING - THIS APPLIANCE MUST BE EARTHED

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, which is stated on the data badge fitted on the rear panel. The cooker must be connected by a contractor/engineer who is registered with the National Inspection Council for Electrical Installation Contracting (NICEIC), to a suitable double - pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.

The power supply cable should conform to BS6004 with a conductor size of 4mm².

The control unit should be easily accessible in the event of an emergency.

This appliance conforms to EN55014 regarding suppression of radio and television interference.

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

INSTALLATION & OPERATIONAL CHECKS

After installation, check for gas soundness.

Fit the hotplate burner bodies, enamelled discs and pan supports referring to the instructions for use where necessary.

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the left hand oven set to 120°C, the oven heats up and the thermostat operates.
3. Check that with the right hand oven set to 120°C, the oven heats up and the thermostat operates.
4. Check the operation of the twin grill.
5. Check the operation of the clock.

Instruct the user on the operation of the cooker.

Notes

If It Still Won't Work...

Contact the Service Office (UK: 08709 066 066)

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:

1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.

If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.





Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

Repair Service and Information Help Desk

UK: 08709 066 066
Monday to Friday, 8am to 7.30pm
Saturday, 8.30am to 5.30pm
Sunday, 9.30am to 3.30pm
www.indesit-service.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number

Serial number

Extended Warranties

UK: 08709 088 088
Monday to Sunday, 8am to 8pm
www.indesit-service.co.uk
Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077
Monday to Friday, 8.30am to 5pm
Saturday, 8.30am to 12noon
www.indesit-service.co.uk
Republic of Ireland: (01) 842 6836

www.indesitcompany.co.uk

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