
PARKINSON
COWAN

Plaza

Gas cooker

Owners handbook

Introduction

This gas cooker has been designed and manufactured to all the necessary British Standards.

It is important that you understand how to use and care for the cooker properly before you use it for the first time.

We have written this booklet with your safety in mind. Read the booklet thoroughly before you use the cooker. Keep the booklet in a safe place so that anyone who uses the cooker can read it. Pass the booklet on with the cooker if you give or sell it to someone else.

For your safety

The cooker is designed to cook food and you must not use it for any other purpose.

Keep children, babies and toddlers away from the cooker at all times.

The installation instructions that came with the cooker tell you how and where it can be fitted. If the cooker is already installed you must make sure that all instructions have been followed. If you are in any doubt ask a registered person. More details on installation on page 23.

We have included several drawings to show the right and wrong way of doing things.

The right way will have a smiling face by it.

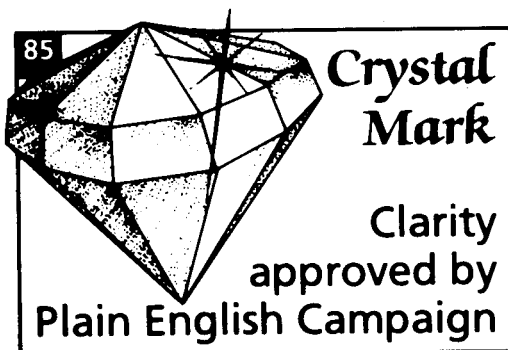


A sad face shows something is wrong.



Important: Make sure you remove the sales stickers before you use this cooker.

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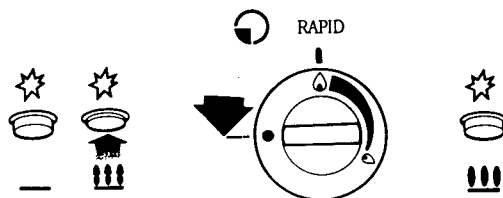
Lighting the cooker

The ignition system works by means of a battery. Details on how to replace the battery are given on page 25.

Grill and hotplate

To light

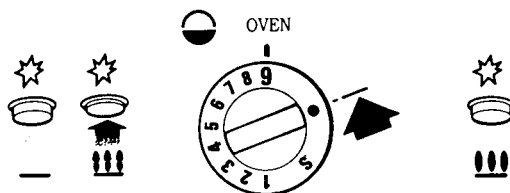
- 1 Press the ignition button. Push in the control knob and turn it to the highest setting. This is shown by a large flame symbol. When the burner has lit release the button.



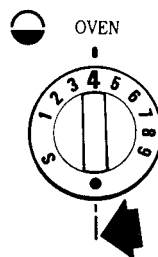
Oven

To light:

- 1 Open the oven door.
- 2 Press the ignition button. Push in the control knob and turn it to gas mark 9. When the burner has lit release the button. There will only be small flames at first.

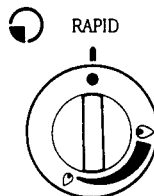
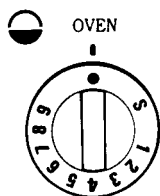


- 3 Now turn the control knob to the gas mark you want.
- 4 Wait until the burner is showing large flames.
- 5 Close the oven door.



To turn off any burner

- 1 Push in the control knob and turn it to the off position. This is shown by a large dot.



For your safety

When you are lighting any burner check that it has lit before you leave the cooker.


When you are turning off a burner, do not leave the cooker until the flame has gone out

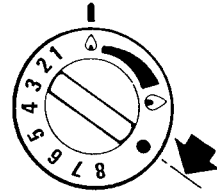
The grill

Heat control

The grill control gives two heat settings.

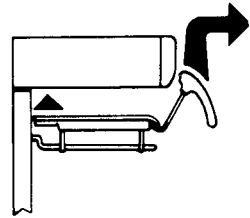
The control knob turns to the left from 'OFF' to 'HIGH' and then to 'LOW'. Use the high setting for fast cooking such as toast. Use the low setting to cook thicker food such as chicken after it has been browned on the high setting.

 OVEN — GRILL



Grill pan

The pan is designed so that you can pull it forward but it will stay supported. To remove the pan push it back as far as possible and lift it off. Replace it in reverse order.

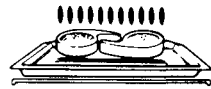


For your safety

After replacing the pan, pull it out to make sure it has fitted back properly.

Cooking positions

Most food should be cooked on the grid in the grill pan. You can turn the grid over to suit different thicknesses of food.



You can place some dishes straight on to the grill shelf. This is useful when you are browning the top of food such as cauliflower cheese.

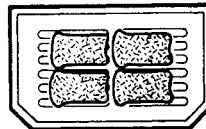


Preheating

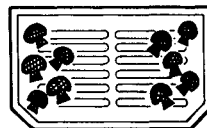
You don't usually need to preheat the grill. You may wish to preheat it for a couple of minutes when you are cooking steak or when browning food.

Putting food on the grid

Place food such as toast, teacakes and muffins towards the centre of the grid.



Place food which needs a more gentle heat such as tomatoes and mushrooms towards the edge of the grid.



Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

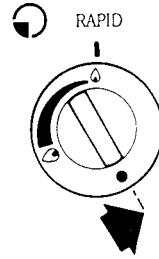
Warming plates

When using the cooker you can use the shelf below the grill pan to warm two plates. Do not put plates on the shelf when the grill burner is turned on and the grill pan is not in place. The heat from the burner will damage the plates.

The hotplate

Heat control

The hotplate control knobs turn to the left from 'OFF' to 'HIGH' and then to 'LOW'. You can adjust the heat by turning the control between the highest and lowest settings. These are shown as a large and a small flame symbol.



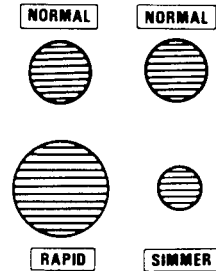
Burner sizes

The hotplate has three burner sizes to suit different types of cooking:

Largest burner (Rapid) - use a large pan for food such as chips.

Medium burners (Normal) - use for everyday cooking.

Small burner (Simmer) - use for simmering food such as soups and stews.




The largest pan which you should use on any burner is 230mm (9"). The base of the smallest pan should not measure less than 100mm (4").




For your safety




1 Take care to avoid burns and scalds when you are reaching across the hotplate

2  Use pans with flat bases. They are more stable than pans which are warped.




3  Do not use pans with very heavy handles which cause the pan to tip.




4  Put pans on the centre of the burners.



5  Position pan handles so they cannot be accidentally knocked.



6  Take extra care when you are deep fat frying. Do not cover the pan with a lid.



Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls.




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

Never put water on the fire.



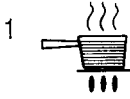
Leave the pan to cool for 30 minutes.

7  If you are using a Wok we recommend it has a flat base as it will stand stable on the pan supports. If you use a round based Wok with a collar support, the collar must be of the open wire work type. A closed collar will affect the performance of the burner. Before you use the Wok make sure that the collar is stable on the pan supports. Always follow the instructions that come with the Wok.

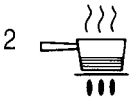




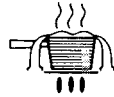
Helpful hints



Keep flames under the base of pans. If the flames lick round the sides of the pans you are wasting gas.



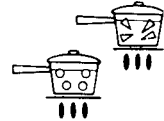
Only heat the amount of liquid you need. Do not overfill pans.



Cover pans with a lid whenever possible. The food will heat up more quickly and there will be less steam in the kitchen.



Try cooking more than one vegetable in the same pan, for example potatoes and carrots.



Cut vegetables into smaller pieces. This way they will cook more quickly.



6

A pressure cooker will save time and energy.

The oven

Heat zones

There are zones of heat within the oven. The temperature in the middle is the gas mark you have chosen. The top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can make use of these heat zones when you are cooking foods requiring different temperatures all at the same time.

If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Preheating

You do not need to preheat the oven when casseroles and so on.

Preheat the oven for baking or when you are cooking sensitive food such as Yorkshire puddings, soufflés and yeast mixtures.

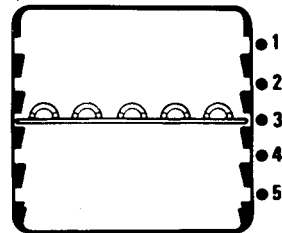
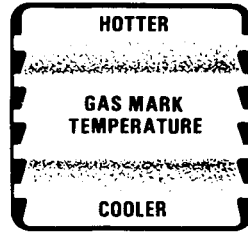
When you are cooking or reheating frozen or chilled food read the instructions on the packing.

When you need to preheat the oven, we recommend you do so for 20 minutes.


Oven shelves

You can slot the oven shelves in any of five positions. Positions are counted from the top downwards.

For safety the shelf will only pull out so far. If you want to remove a shelf completely pull it forward as far as it will go, raise the front edge and lift it out. To put the shelf into a different position keep the front edge raised, slot the shelf on to the runner, lower the front edge and slide the shelf in.






Baking trays and dishes

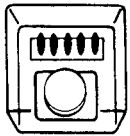


For your safety

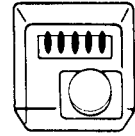
Never place cooking dishes, trays and so on over the oven burner. This will damage the cooker as well as the ovenware and possibly the floor covering underneath the cooker.



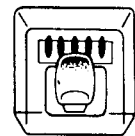





Leave a gap of 13mm (½") between all dishes and the sides of the oven so the heat can circulate properly.



Do not push dishes too far back as food will burn if it overhangs the burner flames.



The baking tray we have supplied with your cooker has been designed and tested to suit the size of your oven. If you use a tray or tin which is larger than this, you may need to turn it round during cooking.

Place single dishes on the centre of the shelf. You may need to turn large items around during cooking.

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

Oven temperature chart

The chart below is intended to help you use your oven. If you are using a gas oven for the first time or if a recipe says 'cook at 350°F' or 'use a moderately hot oven' you can use the chart to find out what gas mark to use. The temperatures are only a guide they are not actual temperatures in the oven.

Gas mark	Electric oven setting	Temperature description
1	275°F - 300°F 140°C	*Cool
2	300°F 150°C	*Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

*Even though the temperature description is 'Cool', please remember that the dishes will still be hot to the touch.

Oven temperature chart

Oven cooking chart

These instructions are for cooking in the oven after it has been pre-heated for 20 minutes.

If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays around during cooking or you can take the top tray out of the oven when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Always leave at least one shelf position between shelves to allow heat to circulate.

The recommended shelf positions give the best results.

Put the dishes in the centre of the shelf.

You can change the gas marks and cooking times to suit your own tastes.

It is important to check that food is piping hot before serving.

Food	Gas mark	Shelf position	Approximate cooking time
Roasting meat: Beef	5	4	Rare: 20 mins. per ½ kg (1 lb) and 30 mins.
			Medium: 25 mins. per ½ kg (1 lb) and 25 mins.
			Well Done: 30 mins. per ½ kg (1 lb) and 30 mins.
Lamb	5	4	Medium: 25 mins. per ½ kg (1 lb) and 25 mins.
			Well Done: 30 mins. per ½ kg (1 lb) and 30 mins.
			Medium: 30 mins. per ½ kg (1 lb) and 30 mins.
Pork and Veal	5	4	Medium: 30 mins. per ½ kg (1 lb) and 30 mins.
			Well Done: 35 mins. per ½ kg (1 lb) and 35 mins.
			Well Done: 35 mins. per ½ kg (1 lb) and 35 mins.

Thoroughly thaw frozen joints before cooking them.

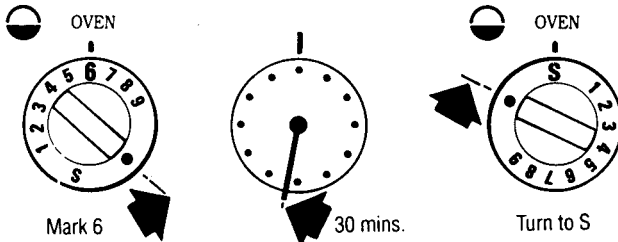
Food	Gas mark	Shelf position	Approximate cooking time
Poultry:			
Chicken	5	4	20 mins. per ½ kg (1 lb) and 20 mins.
Turkey below 4.5kg (10 lbs)	4	4	25 mins. per ½ kg (1 lb) and 25 mins.
over 4.5kg (10 lbs)	4	4 or 5	15 mins. per ½ kg (1 lb) and 15 mins.
Duck and duckling	5	4	25 mins. per ½ kg (1 lb)
Stuffed poultry	Cook as above but calculate weight including stuffing.		
Thoroughly thaw frozen joints before cooking them.			
The times given above are for when you are open roasting. If you cover the food with foil or a lid you should allow an extra 5 minutes cooking time for each ½ kg (1 lb).			
Yorkshire pudding			
- large	7	1	25-30 mins
- individual	7	1	15-25 mins
Cakes:			
Very rich fruit cake	According to recipe		
Rich fruit, 180mm (7")	2	3	
205mm (8")	2	3	According to recipe
Madeira, 180mm (7")	4	3	
Small cakes	5	1 & 4	15-25 mins.
Scones	7	1 & 4	10-20 mins.
Victoria sandwich			
180mm (7")	4	2 & 4	20-30 mins.
205mm (8")	4	2 & 4	20-35 mins.

Food	Gas mark	Shelf position	Approximate cooking time
Pastries:			
Plate tart (shortcrust)	6	2	25-35 mins.
Fruit pie (shortcrust)	6	2	25-35 mins.
Mince pies (flan pastry)	5	1 & 4	15-25 mins.
To help pastry brown on the underside cook on a metal plate, or if plates are flat and have no rim underneath, place on baking tray to cook.			
Puddings:			
Milk puddings	2	3	2 hrs.
Baked sponge pudding	4	4	45-60 mins.
Baked custards	3	4	50-60 mins.
Yeast mixtures:			
Bread	8	3	30-40 mins.
0.45kg (1 lb loaves)			
0.90kg (2 lb loaves)	8	3	30-40 mins.
Rolls and buns	8	2	10-20 mins.
Note: You must soak dried beans then boil them in an open pan for 15 minutes before you add them to any dish.			

Slow cooking

The slow cook setting gives a very low heat in the oven. It is particularly useful when you are cooking soups, stews and casseroles because the long slow cooking will make cheaper, tougher cuts of meat more tender.

You need to cook food at gas mark 6 for 30 minutes before you turn the oven down to the slow cook setting. This makes sure that the temperature of the food gets hot enough to start the food cooking.



Some foods such as pastry and biscuits are not suitable for slow cooking because the temperature is too low.

Cover all food during cooking to prevent it from drying out. You can uncover food for the last half hour if it is normally served golden brown.

Food preparation -slow cooking

Joints of meat and poultry

- Do not cook meat joints over 2.7kg (6lb).
- Do not cook poultry over 2kg (4lb 8oz).
- Cook on the middle shelf of the oven or above.
- Cook stuffing separately.
- Cook for at least 6 hours.
- Only cook joints of Pork if you can make sure, by using a meat thermometer, that the temperature inside the joint is at least 88°C.
- For good air circulation always stand joints on a rack in the roasting tin or casserole.
- Thaw all frozen meat and poultry before you cook it.
- Prime cuts of meat do not benefit from slow cooking.
- Cut off unwanted fat and skin unless it is browned first.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

Soups, casseroles and stews

- Do not cook casseroles over 3kg (6lb).
- Bring to the boil on the hotplate then cook on slow cook.
- Cook in the middle of the oven or above.

Vegetables

- Cut into small pieces.
- Dried beans must be pre-soaked then boiled in an open pan for 15 minutes before adding to any dish.
- Place vegetables under meat in casseroles.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

Milk puddings

- Cover the cereal with boiling water and leave it to stand for 30 minutes.
- Drain and make the pudding in the usual way.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

General points for slow cooking

Frozen foods

Thaw thoroughly before cooking.

Thickening

Toss meat in flour for casseroles. Blend cornflour with water and add it at the end of cooking.

Flavouring

Flavours are held in the food because there is little evaporation. Adjust flavouring at the end of the cooking time.

Liquid

Use slightly less liquid as there is little evaporation during cooking.

Milk and milk products, for example cream

Add these towards the end of cooking to prevent them from curdling.

PLAZA

Reheating 1

Cool left over food quickly and then put it in the fridge.

Do not reheat food using the slow cook setting. Reheat food in the usual way or in a microwave.

Only reheat food once.

Slow cookin

Care and cleaning

For your safety

1. For hygiene and safety reasons you must keep this gas cooker clean. A build up of fat or other foodstuff could cause a fire.
2. Try to mop up spills and splashes as soon as they happen. But be careful as parts of the appliance will be hot.

Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder except those recommended in this booklet.

Please note: If we recommend you use hot soapy water we mean hot water with washing up liquid in it and not any other cleaning product.

If you own a dishwasher please read the operating instructions for the machine before you wash any part of your cooker.

Clean your cooker regularly using a cloth that has been wrung out in hot soapy water. Rinse and polish it dry using a soft cloth.

When you remove parts of your cooker for cleaning do not plunge them into water whilst they are very hot as this may damage the finish of the parts.



The hotplate

Clean the hotplate top using a mild abrasive such as 'Jif'. Take care not to damage the spark electrodes. If the spark electrodes are damaged the burners will not light.

You can remove the pan supports, burner caps and burner crowns to clean them. Again take care not to damage the spark electrodes.

If any food spills do occur during cooking you can place the pan on another burner to finish cooking. Then you can remove the dirty parts and clean them before the spill 'burns on'.

You can wash the removable parts in very hot soapy water. You may use mild abrasives. Make sure that the electrode and the hole and slots in the crown are not blocked with food or cleaning materials.

Clean the burner crowns by soaking them in very hot soapy water. You can remove any stubborn stains by scouring with a soap filled pad such as 'Brillo'. If you look after the burner crowns in this way they will stay reasonably clean. However the surface will dull with time.

Aluminium based saucepans can leave shiny metal marks on the pan supports. You can remove the marks using a mild abrasive such as 'Jif'. After cleaning the cooker parts, dry them thoroughly before you put them back.



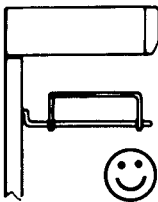
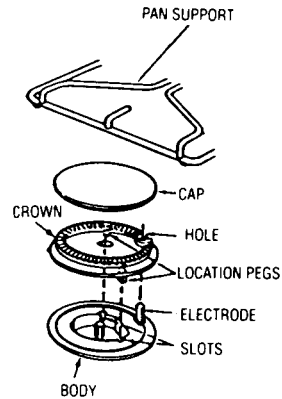
When replacing hotplate burner parts

1. Crown to body (Do not try to force the crown on to the body).
Make sure that the hole in the crown is centrally over the electrode. Check that the two longer location pegs sit in the slots in the body.

When the crown is in this position let it fall freely on to the body. Check that the crown can be moved slightly from side to side.

2. Cap to crown
Place cap centrally on the top of crown (enamel side up). Move sideways and front to back to check the cap is fitted properly.

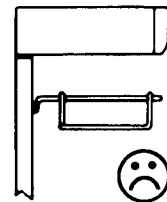
3. Check for ignition
If a burner will not light then you need to check the crown and cap positions.



The grill

Clean the area around the grill frequently using hot soapy water.

After use you can soak the pan for a few minutes and then clean it using mild abrasives or a soap filled pad such as 'Brillo'.



Clean the grill shelf using hot soapy water. Mild abrasives can be used if necessary.

If the grill shelf is removed it must be replaced the right way up. The outer wires must be curved upwards.

The oven

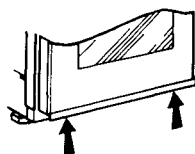
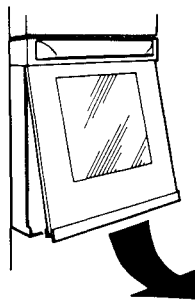
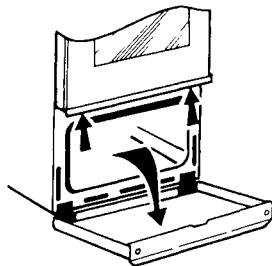
The inside of the oven is finished in vitreous enamel. You should clean the oven regularly using hot soapy water and mild abrasives or a soap filled pad such as 'Brillo'. If you use any oven cleaners they must have the Vitreous Enamel Development Council (VEDC) seal of approval. Follow the instructions on the cleaning agent and protect the oven burner with aluminium foil to prevent it becoming blocked.

General

Clean the oven shelves, the cake tray and the oven door while they are still slightly warm. This way you can easily remove any splashes and spills. Wipe with a cloth that has been wrung out in hot soapy water. You may use mild abrasives.

You can remove the glass from the oven door if necessary.

- 1 Keep the oven door closed but open the storage compartment flap.
- 2 Push the outer glass upwards until the small locators at the bottom of the door come out of their holes.
- 3 Gently pull the glass towards you while pulling it slightly downwards so it clears the top trim.
- 4 Clean the outer and inner glass using hot soapy water and mild abrasives. Do not try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work.
- 5 Replace the glass by pushing it upwards into the top trim, making sure it is pushed between the rubber seals. Then push it downwards to make sure the locators are in their holes. If it is in the right position you will be able to feel the locators through the bottom trim.



Installing the cooker

For your safety

This cooker must be installed and serviced by a competent person as stated in the Gas Safety (Installation & Use) (Amendment) regulations current editions.

It is important that the cooker is suitable for your gas supply. Your installer should check the data badge.

Ensure that a stability bracket is fitted.

Location

For your safety

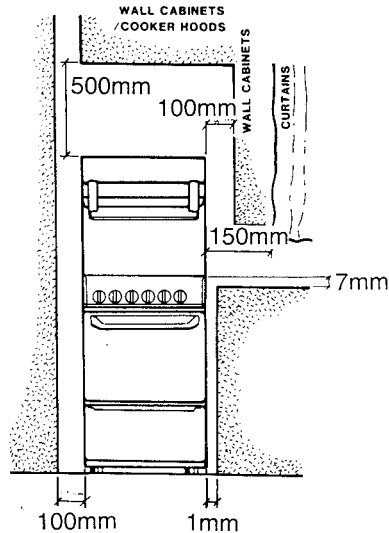
All gas cookers require adequate ventilation. The room the cooker is fitted in must have a good air supply that meets the standard BS.5440 Part 2 (current edition). Your installer will tell you if you are not sure.

The cooker may be placed in a kitchen, kitchen/diner or bedsit but not in a bathroom or shower room. It should not be installed in a bedsit smaller than 20m². (Ask your installer).

Positioning

The diagram shows how close to the cooker cupboards, shelves, curtains and so on can be fitted. Refer to the diagram and carefully read the instructions to make sure your cooker is fitted safely. If you are in doubt your installer will give you advice.

- Do not fit any materials which may catch fire for example wood, curtains or paper behind the cooker.
- Base units which are higher than the hotplate must be 100mm away.
- If a cooker hood is fitted refer to the cooker hood installation instructions.
- We recommend that cabinets fitted next to or above the cooker meet British Standards. Your installer will give you advice if you are not sure.



Cooker dimensions

Overall height:	1460mm
Height to hotplate:	902mm - 920mm (adjusted by four screw feet)
Width:	498mm
Depth:	600mm (to front of door panel)

If your cooker cannot be fitted as shown above because your kitchen base units are too tall, you must fit a height adjustment kit. When the kit is fitted you can raise the height of the hotplate to 945mm. You can get the kit from Parkinson Cowan. When you are ordering quote part number 359079800 G.C. number 074 498.

There is no charge for the kit.

General information

For your safety

Do not block any of the cooker vents.

Never line any part of the cooker with aluminium foil.

Don't let items which can catch fire or electric mains leads such as kettle flexes trail over any part of the cooker.

Moving your cooker

You may damage some soft or badly fitted floor coverings when you move the cooker. The floor covering under the cooker should be securely fixed so it does not ruck up when you move the cooker across it. Alternatively you could remove the floor covering.

To move the cooker open the oven door and slide out the oven roof liner. Raise the cooker off its front feet by lifting from inside the oven. Pull the cooker forward. When you replace the cooker push it back to the stop and make sure there is the same gap at each rear corner.

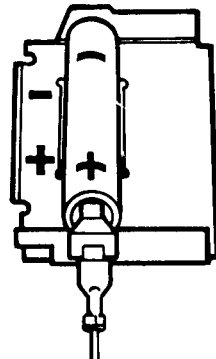
The battery

The battery for the ignition will usually last for many months. If the ignition system doesn't work you probably need to replace the battery.

The battery is inside the storage compartment.

Replace the battery as shown in the diagram. Use one AA size battery.

You can light the burners with a match until you have time to change the battery.



Storage

The compartment below the oven is useful for storing baking trays, cake tins and so on. Do not store anything in this compartment which may catch fire.

Reversing the oven door

You can turn the oven door around so that it opens on the other side. Your installer can do this.

What is wrong and why?

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer.

Problem

The oven, grill or hotplate will not light.

Check

- If you cannot hear any sparking when you press the ignition button the battery probably needs replacing. For instructions on how to do this see page 25. You can light the burners with a match until you have time to change the battery.
- Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances such as your central heating or gas fire are working.
- If only the hotplate burners will not light, make sure that the burner parts have been replaced properly. See instructions on page 21.

Problem

Food is cooking too quickly or too slowly.

Check

- Check that you are using the recommended gas marks and shelf positions. See page 14. Be prepared to adjust the gas mark up or down to achieve the results you want.

Problem

The oven is not cooking evenly.

Check

- Check that the cooker is installed properly and is level.
- Check that the oven roof is pushed back into position.
- Check that you are using the recommended temperatures and shelf positions.
- If you are cooking a large item be prepared to turn it round during cooking.
- If you are using a tin or tray which is larger than the one we supplied, be prepared to turn it round during cooking.

Problem

Having difficulty cleaning any part of the cooker.

Check

- Check that you are following the instructions for care and cleaning (see page 20).

What is wrong and why?

Servicing

For your safety

Maintenance work must only be done by a competent person. Do not try to repair the cooker yourself. This could be dangerous. It is dangerous to alter or modify the product in any way.

Before you call a service engineer check through the 'What is Wrong and Why?' information on pages 28 and 29. If you still feel there is a problem you should contact the place you bought the cooker from. They will arrange for it to be serviced.

You can get service and spares from your supplier and not direct from our factory. If you don't use manufacturers original spares the normal B.S.I. approval of the cooker may not be valid.

When you report a problem to your supplier try to describe the nature of the fault. Always give your cookers full name and serial number which you can see inside the storage compartment.

Make a note of this information in this space:

Name:

Serial Number:

G.C. Number:

This handbook was correct on the date it was printed. But this handbook will be replaced if the specification or appearance change as the cooker is improved.

Parkinson Cowan

Hansons Bridge Road, Erdington, Birmingham B24 0QT.

Sales & Marketing - Telephone: 021-351 1661. Fax: 021-313 1598.

Service Department - Telephone: 021-351 1662. Fax: 021-313 1479.

**PARKINSON
COWAN**

PLAZA Gas Cooker

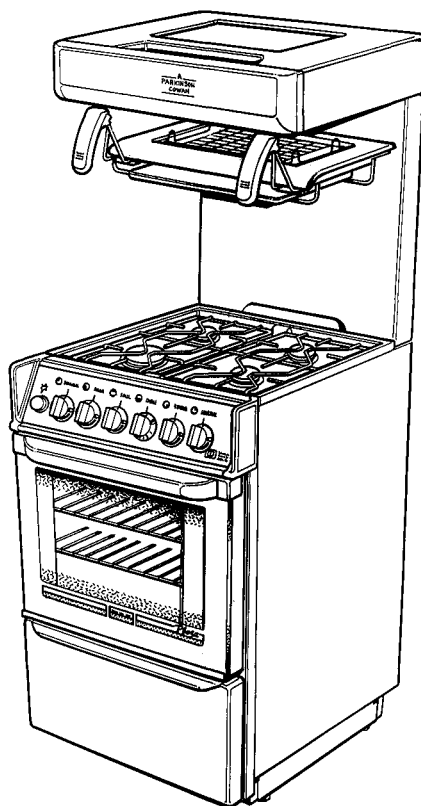
White

INSTALLATION AND SERVICING INSTRUCTIONS

NATURAL GAS VERSION

CHECK THAT THIS MODEL IS SUITABLE FOR THE TYPE OF SUPPLY AVAILABLE.

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED AND/OR SERVICED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) (AMENDMENT) REGULATIONS CURRENT EDITIONS.



Serial number on front frame. Data badge on top rear of electrics panel.

LEAVE THESE INSTRUCTIONS WITH THE USER.

CONTENTS

INSTALLATION INSTRUCTIONS	page	SERVICING INSTRUCTIONS	page
Technical Data	2	Fault Finding	11
Safety Requirements	3	Spare Parts List	12
Provision for Ventilation	3	Servicing Notes	14
Location of Appliance	4		
Installation	4		
Testing	6		

TECHNICAL DATA

DIMENSIONS

	<i>Height</i>	<i>Width</i>	<i>Depth</i>
Overall	1462mm (nominal)	498mm (nominal)	600mm (from elbow to front of door panel)
Height to hotplate	907mm nominal - see important note "Location of the Appliance" (see Page 4)		
Space for fixing at hotplate level		2mm minimum clearance	600mm Nominal
Space for fixing above hotplate level		100mm each side of appliance	
Minimum space above grill	500mm		
Minimum distance from rear wall			20mm
Weight of appliance	50.0kg		

CONNECTIONS

Gas	Rear left hand side of appliance at hotplate level Rc½ (½" B.S.P. female)
Electric	None

IGNITION

Spark generator	Turnright GL500
Battery	1.5 volt AA size (R6B)

GRILL

	<i>Natural Gas</i>
Heat Input	3.3kW (11263 Btu/h)
Injector Size	1.38mm
Injector Marking	138
Cone Height	Not applicable as flame burns on surface of gauze
Ignition	H.T. Spark
Spark Gap	3-4mm

HOTPLATE

	<i>Natural Gas</i>			
	R.H.F.	R.H.R.	L.H.R.	L.H.F.
Heat Input	1.0kW (3412 Btu/h)	2.0kW (6824 Btu/h)	2.0kW (6824 Btu/h)	2.8kW (9554 Btu/h)
Injector Size	0.79mm	1.04mm	1.04mm	1.30mm
Injector Marking	079	104	104	130
Cone Length	10mm	15mm	15mm	10mm
Ignition	H.T. Spark	H.T. Spark	H.T. Spark	H.T. Spark
Spark Gap	3-4mm	3-4mm	3-4mm	3-4mm

OVEN

	<i>Natural Gas</i>
Heat Input	2.4kW (8189 Btu/h)
Injector size	1.08mm
Injector Marking	108
Cone Height	15mm
Flame Supervision Device	Diamond 'H' GSD 100/28
Thermostat	Diamond 'H' 1100-94/B2
Thermostat By-Pass	0.53kW (1809 Btu/h)
Ignition	H.T. Spark
Spark Gap	3-4mm

IMPORTANT - SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations Current Editions. Detailed recommendations are contained in the following British Standard Codes of Practice - BS.6172, BS.5440: Part 2 and BS.6891. All British Standards must be 'Current Editions'.

PROVISION FOR VENTILATION

The room containing the appliance should have an air supply in accordance with BS.5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to 5m³ an air vent of 100 cm² is required. For room volumes between 5m³ and 10m³ an air vent of 50cm² is required. If the room has a door that opens directly to the outside, no air vent is required. For room volumes that exceed 11m³ no air vent is required. If there are other fuel burning appliances in the same room, BS.5440: Part 2 Current Edition should be consulted to determine the requisite air vent requirements.

LOCATION OF APPLIANCE

This appliance must not be installed in a bed-sitting room of volume less than 20m³ or in a bathroom or shower room. It is essential that the appliance is positioned as stated below. The appliance must be a minimum of 20mm from the rear wall (note that this dimension is provided by the inlet elbow). Shelves, wall cabinets and cooker hoods must not be fitted closer than 500mm to the top of the grill canopy or within 100mm of the sides of the grill. Curtains must not be fitted immediately behind the appliance or within 200mm of the sides of the grill. If fitted next to or between two base units a minimum space of 1mm must be left between the units and the sides of the appliance. The hotplate must be set to a minimum of 7mm above the adjacent units (note that the levelling feet fitted to the appliance will achieve a nominal height to hotplate level of 907mm 5+13mm). Base units not meeting the above conditions must be a minimum of 100mm away from the hotplate. Note - you can achieve greater than 920mm height to hotplate by fitting height extension kit part no. 35907900, G.C. Part No. 074 498.

INSTALLATION

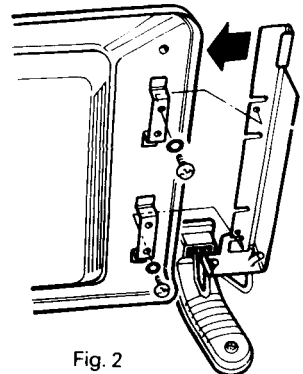
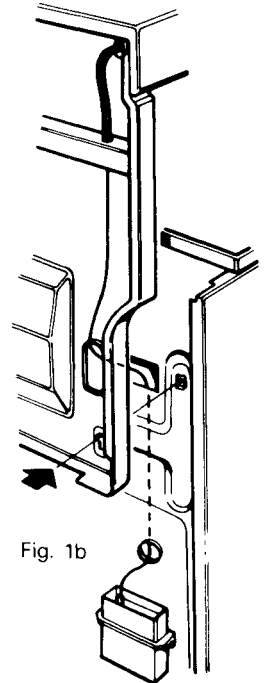
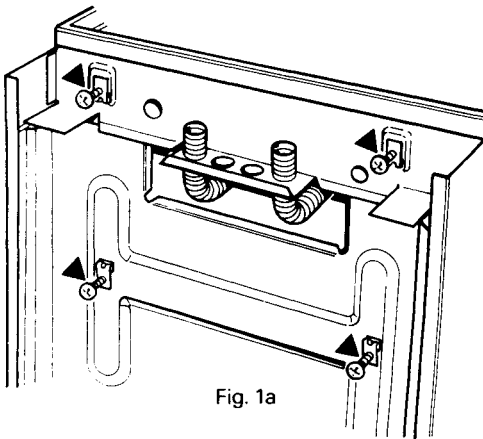
1. PARTS REQUIRED

The loose hotplate parts are packed in the polystyrene fitment on the top of the hotplate. The grill pan, grill pan handle, fixing screws and splashplate fixing screws can be found in the oven pack which is located in the bottom compartment. The grill pan requires assembly before use (see Fig.2).

2. GRILL ASSEMBLY

The four splashplate screws should be screwed into the back of the appliance about halfway in (see Fig. 1a). Engage the keyhole slots in the splashback behind the four screws taking care not to trap the H.T. wire (see Fig. 1b) and tighten the screws.

Connect the grill supply union at the back of the appliance and pull the grill H.T. lead through the opening in the splashplate. Feed lead through the hole in the top right hand side of the splashplate and connect on to the grill electrode.



3. GRILL PAN HANDLE ASSEMBLY

The two grill pan handles should be assembled as Fig. 2 and secured with the four screws provided.

4. LEVELLING THE APPLIANCE

Adjustable levelling feet at the front and rear are provided on the base of the appliance.

Adjustment to suit floor conditions is obtained by rotating in or out the hexagonal feet from the underside of the appliance.

A spirit level should be placed on the cake tray on one of the oven shelves to confirm that the appliance is correctly levelled.

Grill Levelling:-

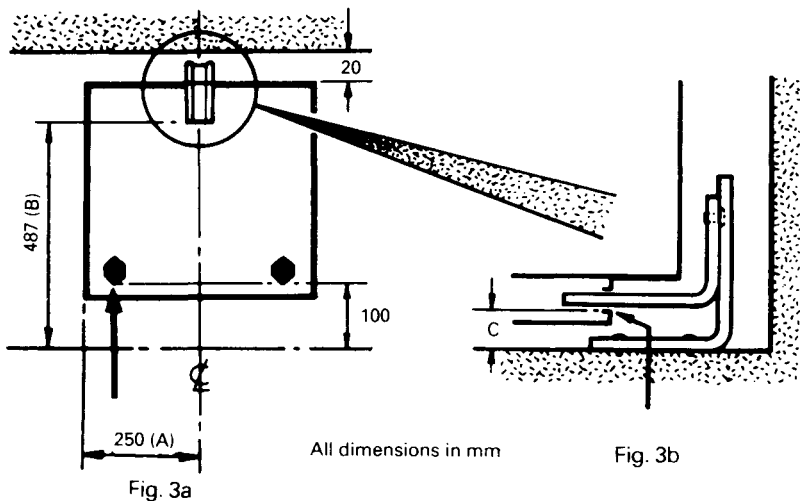
After the cooker has been levelled it may be found necessary to adjust the level of the grill head and this can be done in the following manner. A spirit level should be used on top of the grill canopy and adjustment for side to side and front to rear levelling carried out by adjusting the upper grill burner fixing nuts at the rear of the appliance.

5. FITTING THE STABILITY BRACKET

It is recommended that if the appliance is to be installed with a flexible supply pipe a stability bracket (SK.4729 A) is fitted and is available from your supplier (see Important Safety Requirements, Page 3). These instructions should be read in conjunction with the leaflet packed with the stability bracket.

1. Place the appliance in its intended position and level appliance.
2. Mark off 250mm from the left hand side of the appliance as shown (Dimension 'A') in Fig. 3a. This is the centre line of the fixing bracket.
3. Draw a line 100mm from the front edge of the levelling feet (see Fig. 3a) and remove appliance from its position. Mark off dimension 'B' (see Fig. 3a) back from this line on the centre line of the bracket to locate the front edge of the lower bracket. Fix lower bracket (with two fixing holes) to the floor, then measure the height from floor level to engagement edge on back of appliance, dimension 'C' of Fig. 3b.
4. Assemble upper bracket to lower bracket so that underside of bracket is Dimension 'C' +3mm above floor level.

Reposition appliance and check that top bracket engages into appliance back as shown in Fig. 3b.

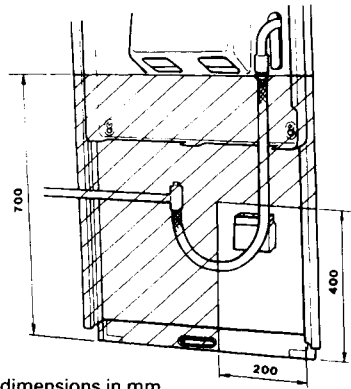


6. CONNECTING TO GAS

This appliance is designed to be installed with an appliance flexible connection only. (The flexible supply pipe must be suitable for use at 70° above ambient.) Supply piping should not be less than R $\frac{3}{8}$ " ($\frac{3}{8}$ " B.S.P.).

Connection is made to the R $\frac{1}{2}$ " ($\frac{1}{2}$ " B.S.P.) female threaded entry pipe located just below the hotplate level on the rear left hand side of the appliance. Check for gas soundness after connecting the gas supply.

The gas bayonet connector must be fitted in the shaded area indicated in Fig. 4. Take into account that it must be possible to pull the appliance forward sufficiently. The hose must not get caught on the stability bracket.



All dimensions in mm

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669 CURRENT EDITION.

NOTE: ONLY LIQUID SEALANTS CAN BE USED IN THREADED GAS CONNECTIONS. DO NOT USE P.T.F.E. TAPE.

7. FITTING THE BATTERY

1. The battery holder is located at the rear of the bottom storage compartment (see Fig. 5).
2. Open bottom compartment flap to gain access to the battery holder.
3. From inside the bottom compartment fit the 1 $\frac{1}{2}$ volt battery (see Fig. 5) ensuring it is fitted as indicated by the symbols on the battery holder.

8. PRESSURE TESTING

- a) The oven injector is used as the pressure test point.

Remove the oven furniture. Remove oven burner box retaining clips (one spring clip from each side) and remove box front cover. Replace one clip back into the right hand side of the burner box.

Remove oven burner by removing the spring clip from the right hand side of the oven burner and slide burner off injector, taking care not to strain the F.S.D. phial.

- b) Connect the pressure gauge to the oven injector.
- c) Check the supply pressure by turning the thermostat on and one hotplate tap full on and light the appropriate burner.

The pressure should be

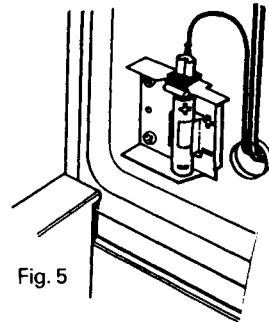
For Natural Gas:- 20 mbar

- d) Turn off the taps, disconnect the pressure gauge and replace oven burner and cover, ensuring that the F.S.D. phial is correctly located into the bracket on the burner.
- e) Check operation of oven.

9. CHECKING THE GRILL

Remove the protective film from the grill pan shelf. Fit the grill pan shelf to the splashplate.

Place the grill pan containing the trivet on to the grill pan shelf. Light the grill burner by pushing the ignition button and turning the tap to its full on position. As soon as the burner is lit the button can be released. If there is a fault refer to Fault Finding Guide on Page 11.



10. CHECKING THE HOTPLATE

Fit the burner crowns, caps and pan supports ensuring that they are correctly seated. Check each of the hotplate burners by pushing the ignition button and turning each hotplate tap to its full on position. As soon as the burner is lit the button can be released. If there is a fault refer to Fault Finding Guide on Page 11.

11. CHECKING THE MAIN OVEN

1. Press ignition button and turn the oven thermostat knob to mark 9. As soon as the burner is alight the button can be released. If there is a fault refer to the fault finding guide on page 11.
2. There should now be a low gas rate to the burner, which is the F.S.D. by-pass rate.
3. When the F.S.D. phial has heated up it opens the F.S.D. valve which allows the main gas supply to the oven burner.
4. Set the oven control to mark 2, close the oven door and check that after about 10 minutes the flame size has reduced.
5. Turn off the control and check that the oven flames go out. If there is a fault refer to the fault finding guide on page 11.

12. DOOR REVERSING INSTRUCTIONS

The oven door may be changed from left hand to right hand hinging and sometimes the installation may require this change to be made.

1. Push outer door upwards until the small locators at the bottom of the door come out of their holes.
2. Gently pull the glass towards you whilst at the same time pulling it slightly downwards so that it clears the top trim.
3. Remove the oven door (see Section G of Servicing Instructions). Open the bottom flap and remove one screw that secures bottom flap on to front frame.
4. Remove oven front frame (4 screws, 2 each side). Remove door seal.
5. Replace top door securing nut (see Fig. 6a).
6. Remove both hinges and replace on the opposite side putting the top hinge on the bottom and the bottom hinge on the top (see Fig. 7).
7. Remove what has now become the top door securing nut (see Fig. 6a).
8. Refit door seal (see Fig. 8).
9. Exchange positions of door catch and plug on the front frame. The catch should be left finger tight for final adjustment (see operation 15).
10. Replace front frame.
11. Remove stud from top right hand of door (see Fig. 6a).
12. Exchange positions of door roller catch and door cover plate.
13. Replace stud in top left hand of door.
14. Replace oven door in reverse order (see Section G of Servicing Instructions) ensuring that the glass is correctly located between the rubbers in the top trim and that the bottom locators are correctly positioned.
15. Close door on to door catch to position it. Carefully open the door and tighten the catch.

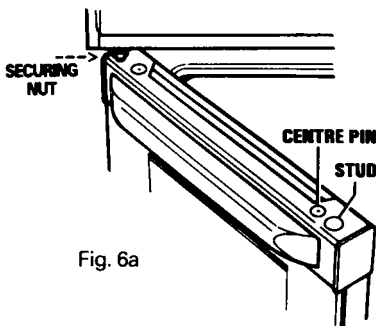


Fig. 6a

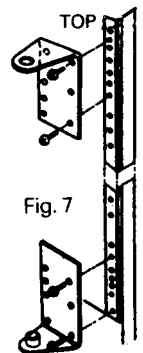
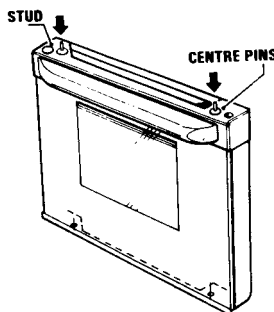


Fig. 7

REMOVE AND REPLACE OVEN DOOR SEAL

Remove bottom flap catch. Remove oven front frame (four screws, two each side) and pull off seal from front frame, noting position of the seal flange. Refit seal starting at the point shown in Fig. 8, ensuring that the seal flange is evenly secured behind the front frame.

Reassemble in reverse order.

GENERAL NOTE

Instruct the user on how to use the appliance and its ignition system. Refer the user to the wording in the inside cover of the Users Instructions which gives advice on the safe operation of the appliance.

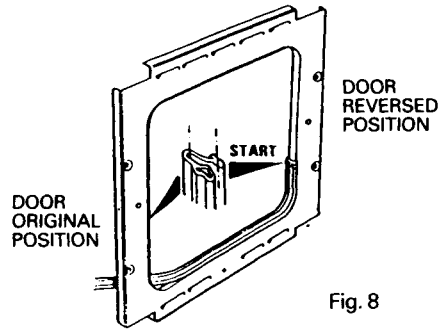
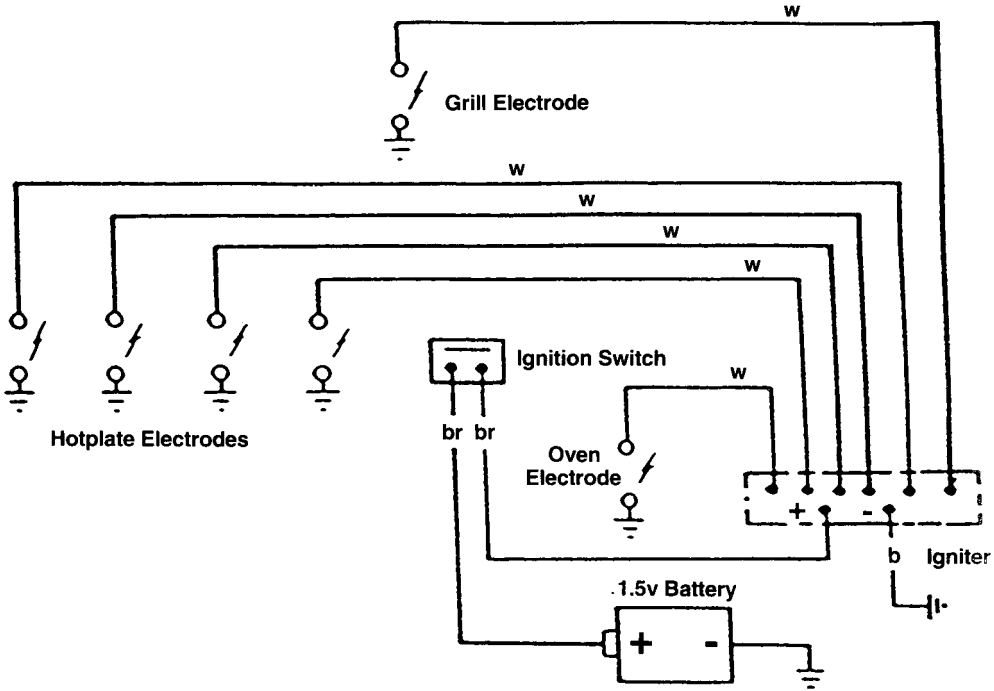


Fig. 8

FUNCTIONAL FLOW DIAGRAM

COLOUR CODES

- b blue
- br brown
- w white



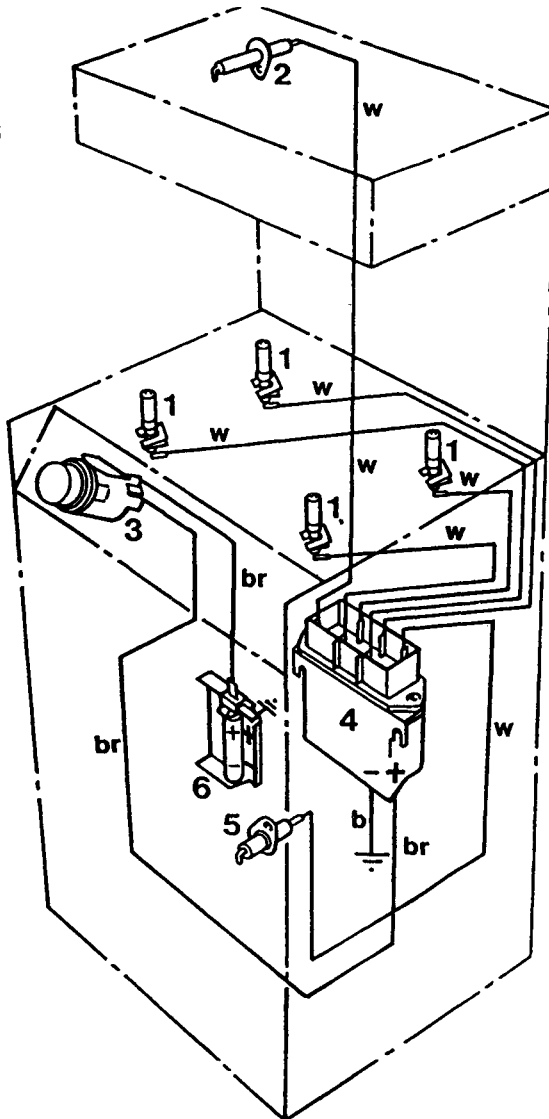
ILLUSTRATED WIRING DIAGRAM

KEY TO PARTS

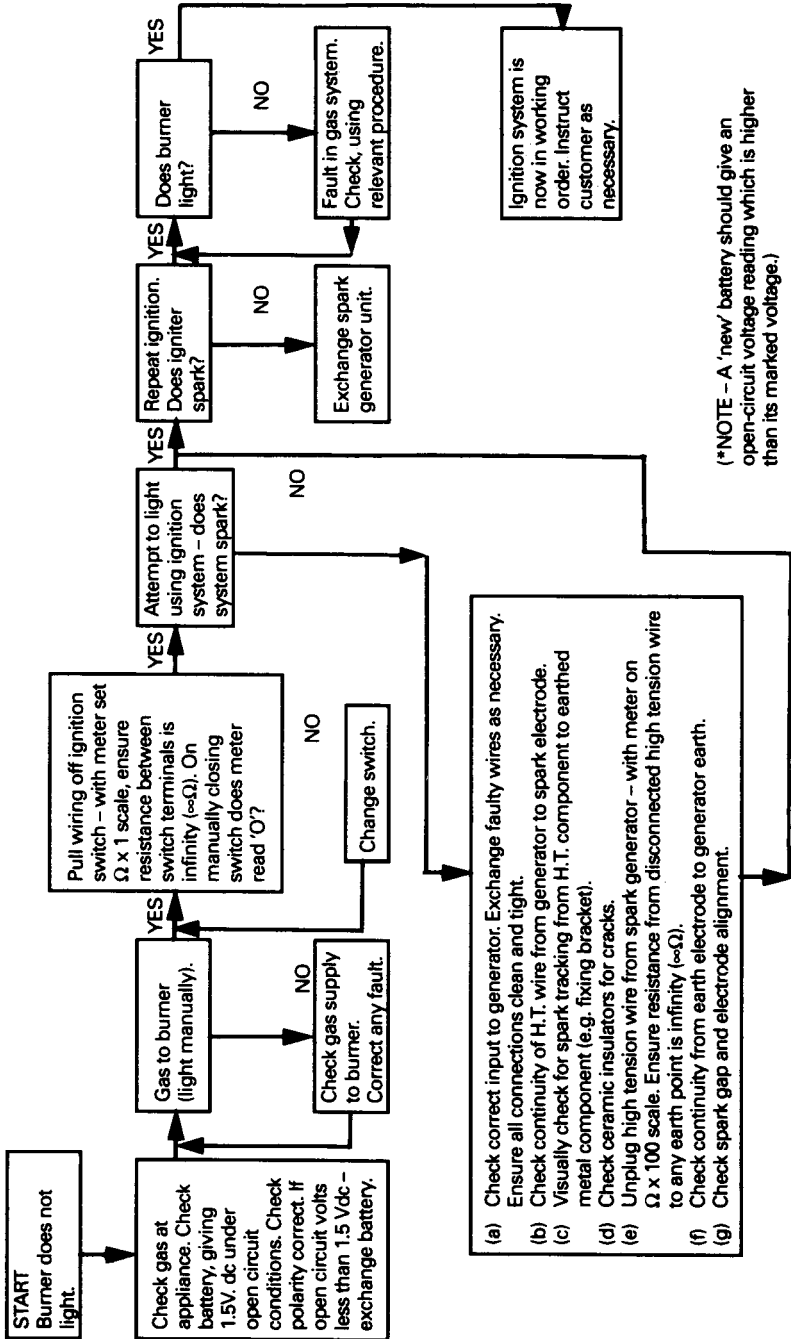
- 1. Hotplate Electrode
- 2. Grill Electrode
- 3. Ignition Switch
- 4. Spark Generator
- 5. Oven Electrode
- 6. Battery Box

COLOUR CODES

- b blue
- br brown
- w white



FAULT FINDING GUIDE



(*NOTE - A 'new' battery should give an open-circuit voltage reading which is higher than its marked voltage.)

SPARE PARTS LIST

Key No.	G.C. Part Number	Description	No. Off	Maker's Part Number
26	074 720	Cavity Seal	1	359034201
34	074 723	Plinth Channel S.A.	2	359066101
38	378 264	F.S.D. - Diamond 'H' GSD.100-28	1	359070500
43	378 405	Oven Electrode - Derlite	1	359082500
51	074 525	Side Panel	2	359039400
53	074 526	Side Trim - Inner	2	3110998-00
55	074 528	Side Trim - Outer	2	3110976-00
67	388 082	Spark Generator - Turnright GL.500	1	359004900
72	074 729	L.T. Cable Harness	1	359005200
75	074 537	H.T. Cable Harness - Hotplate	1	359043300
76	074 538	H.T. Cable - Grill	1	359006100
77	074 948	H.T. Cable - Oven	1	359038201
95	378 268	Tap - Grill - Sourdillon 60033/884	1	359009200
96	378 267	Tap - Hotplate - Simmer - Sourdillon 60032/884	1	359009202
97	378 266	Tap - Hotplate - Normal - Sourdillon 60031/884	2	359009204
98	378 265	Tap - Hotplate - Rapid - Sourdillon 60029/884	1	359009203
99	378 269	Thermostat - Diamond 'H' Ref.1100 94/B2	1	359033100
109	378 283	Hotplate Electrode - Derlite	4	359032900
121	074 665	Hob	1	359000101
127	074 560	Burner Cap - Rapid	1	354000604
128	074 561	Burner Cap - Normal	2	354000603
129	074 562	Burner Cap - Simmer	1	354000602
130	074 667	Pan Support Complete	2	359033201
136	074 669	Storage Compartment Outer Panel	1	359039303
138	074 672	Storage Compartment Handle	1	359019702
139		Main Oven Door Glass Panel and Bottom Trim Assy.	1	359038704
145	074 678	Oven/Grill Door Handle	1	359100101
149	074 736	Oven/Grill Door Top Trim	1	359022103
151	074 578	Door Top Trim End Moulding - L.H.	1	359027002
153	074 580	Door Top Trim Moulding - R.H.	1	359027003
156		Glass Door Spring: Seal Top Trim To Glass Door	2	311170800
159	074 737	Inner Panel Assembly	1	359068700
171	074 586	Oven Door Side Trim	2	359038401
175	074 688	Fascia Panel Sub Assembly	1	359066401
177	386 542	Ignition Switch - Arcoelectric C7001AB/White	1	359011601
181	074 593	Fascia Panel End Plate - L.H.	1	359014702
183	074 595	Fascia Panel End Plate - R.H.	1	359014703
185	074 693	Control Knob Assy. - H/P & Grill	5	359018405
187	074 690	Control Knob Assy. - Oven	1	359018407
188	410 205	Knob Clip - FT.22240-07	6	359060000
197	074 699	Splashplate	1	359000402

SPARE PARTS LIST (continued)

<i>Key No.</i>	<i>G.C. Part Number</i>	<i>Description</i>	<i>No. Off</i>	<i>Maker's Part Number</i>
204	074 703	Grill Canopy	1	359000702
210	074 705	Grill Fascia Panel	1	359000807
216	378 285	Grill Electrode - Derlite	1	359023700
231	074 619	Grill Pan Weld assembly	1	359018902
233	074 621	Servery Runner Assembly - L.H.	1	359025001
235	074 623	Servery Runner Assembly - R.H.	1	359025000

NOTE: Failure to use manufacturers original spares could negate normal BSI approval of the product.

SERVICING INSTRUCTIONS

SERVICING NOTES

NOTE: Turn off gas supply before servicing any gas carrying components. After servicing turn on gas and check for gas soundness. After servicing ensure that the serviced components and appliance operate correctly.

A. REMOVAL OF FASCIA PANEL

1. Pull appliance forward to gain access to the side of the fascia.
2. Remove gas control knobs, springs and bezels.
3. Prise out the fascia end cap cover plates (one each side) from fascia end caps (see Fig. 9a).
4. Remove four screws (two each side) which are now visible in the fascia end caps and two screws located under the fascia panel (see Figs. 9b & 9c).
5. Lift off fascia panel and pull the two leads off the rear of the ignition switch.
6. Replace in reverse order ensuring that fascia is correctly located.

NOTE:

The thermostat knob is not interchangeable with any other tap spindle and will only fit its own bezel.

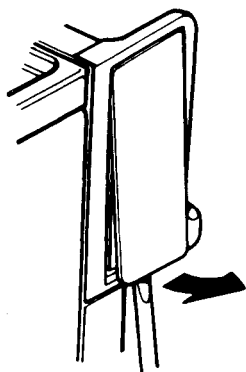


Fig. 9a

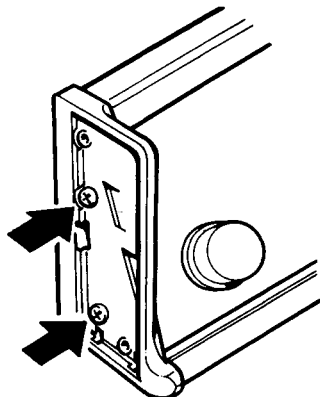


Fig. 9b

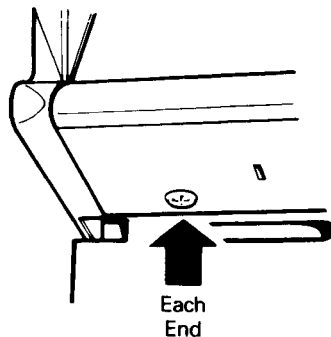


Fig. 9c

B. REMOVAL OF HOTPLATE TRAY

1. Pull appliance forward and disconnect from gas supply.
2. Remove fascia panel (see Section A).
3. Remove pan supports, burner crowns and burner caps.
4. Press hotplate down and remove two screws and spacing washers securing rear of hotplate which are accessible through the splashplate.
5. Lift hotplate at the rear and disengage from the front locators.
6. Reassemble in reverse order ensuring hotplate engages in front locators and hotplate burner bodies are correctly located in tray before securing hotplate.

NOTE: Take care not to damage electrodes when refitting hotplate.

C. REMOVAL OF SIDE PANEL

1. Pull appliance forward and disconnect from gas supply.
2. Remove fascia panel (see Section A).
3. With a fine screwdriver or penknife acting on the rear flange gently prise off the side trim at positions A, B and C (see Fig. 10).
4. Remove four screws from edge strip (note the position of the screws) and remove edge strip.
5. Remove the two screws at the rear of the side panel and lift off the side panel.
6. Reassemble in reverse order ensuring that:-
 - A) The side panel bottom flange is located over the plinth tags.
 - B) The side trim is located at the front first and then pushed into place at the rear.

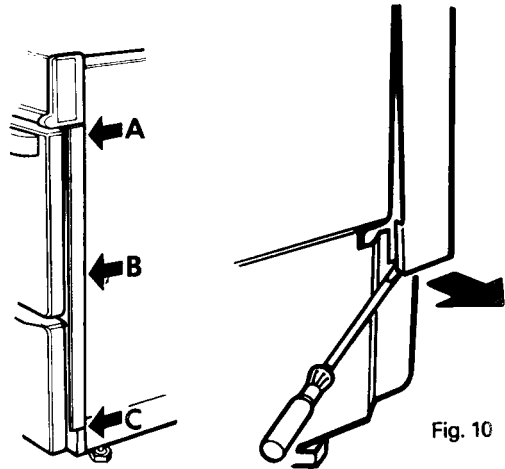


Fig. 10

D. REMOVAL OF OVEN THERMOSTAT

1. Pull appliance forward and disconnect from gas supply.
2. Remove fascia panel, hotplate tray and right-hand side panel (see Sections A, B and C).
3. Remove oven furniture and loose oven roof. Unclip thermostat phial and feed the phial through the hole in the oven.
4. Disconnect the oven supply pipe from the rear of the thermostat body.
5. Remove two screws and saddle bracket securing thermostat to the gas rail and remove thermostat assembly.
6. Reassemble in reverse order ensuring that:-
 - A) A new seal is correctly fitted between the thermostat and the gas rail.
 - B) The thermostat phial is securely fitted and central in the oven clips.
7. Check for gas leaks before replacing the hotplate and fascia panel.

E. REMOVAL OF GRILL TAP/ HOTPLATE TAP

1. Remove fascia panel and hotplate tray (see Sections A and B).
2. Disconnect the supply pipe from the rear of the tap (see Fig. 11).
3. Remove the two screws securing the tap to the gas rail and remove saddle bracket (see Fig. 12).
4. Reassemble in reverse order ensuring that a new seal and the saddle bracket are correctly fitted.
5. Check for gas leaks before replacing the hotplate and fascia panel.

NOTE: Gas taps are colour coded with a line at the rear of the tap.

RAPIDE - Red
NORMAL - Yellow
SIMMER - Green
GRILL - Blue

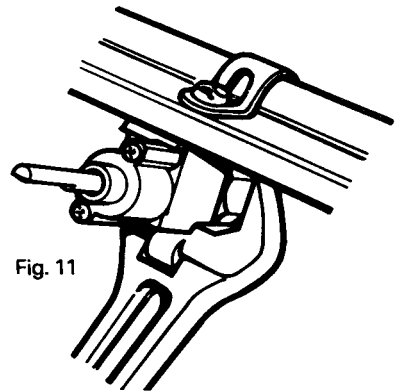


Fig. 11

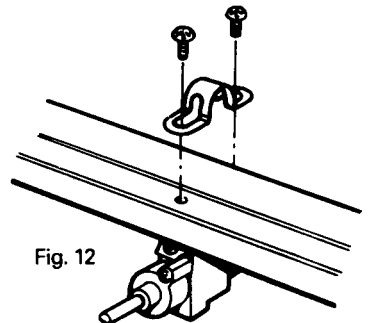


Fig. 12

F. REMOVAL OF OVEN BURNER/ FLAME SUPERVISION DEVICE

1. Pull appliance forward and disconnect from gas supply.
2. Remove the oven furniture.
3. From beneath the oven disconnect supply pipe from the flame supervision device (see Fig. 13).
4. Remove the oven burner box retaining clips, (one spring clip from each side) and lift off burner box front cover.
5. Remove the burner box assembly from within the oven disconnecting the H.T. lead from the oven electrode. This is best done by moving the burner assembly as far left as possible before lifting the side of the assembly clear of the aperture.
6. Reassemble in reverse order ensuring that F.S.D. phial is correctly positioned.
7. Check for gas leaks.

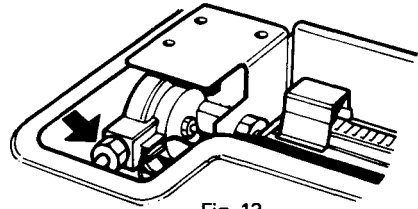


Fig. 13

G. REMOVAL OF OVEN DOOR

1. Remove fascia panel (see Section A).
2. Open door and support by handle.
3. Remove the top securing nut (see Fig. 14) and remove door.
4. To dismantle door see Section 12 "Door Reversal Instructions".
5. Reassemble in reverse order.

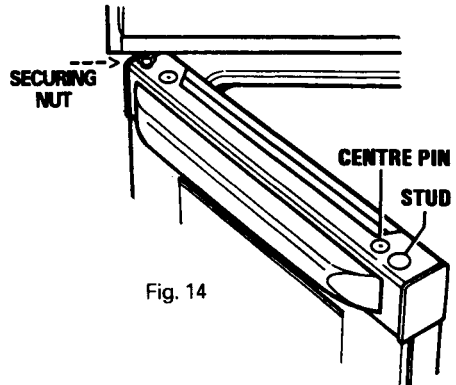


Fig. 14

H. REMOVAL OF DOOR GLASS

1. To remove the glass: Keep the door closed.
2. Push the outer glass upwards until the small locators at the bottom of the door come out of their holes.
3. Gently pull the glass towards you while pulling it slightly downwards so it clears the top trim (Fig. 15).
4. Replace the glass by pushing it upwards into the top trim, making sure it is pushed between the rubber seals. Then push it downwards to make sure the locators are in their holes. If it is in the right position you will be able to feel the locators through the bottom trim.

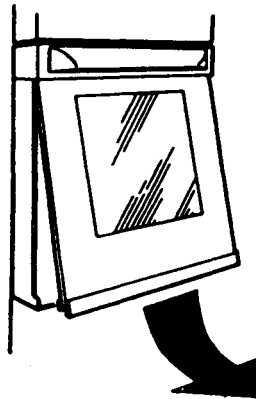


Fig. 15

J. REMOVAL OF DOOR HANDLE

1. Remove door glass (see Section H).
2. Remove door (see Section G).
3. Place the door on a flat surface and remove the two screws (A) at each end of the handle, found inside the extrusion (see Fig. 16).
4. Knock out (and retain) the centre pins of the two plastic rivets (see Fig. 14) and remove the rivets.
5. Gently ease the door handle/trim assembly away from the door lining to remove (see Fig. 16).
6. Unscrew four retaining screws (B) holding the handle to the trim (see Fig. 16).
7. Reassemble in reverse order.

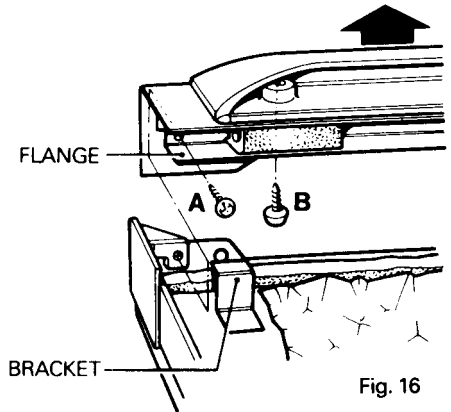


Fig. 16

LOCATE FLANGE UNDER BRACKET BOTH SIDES

K. REMOVAL OF GRILL BURNER

1. Remove grill pan and shelf.
2. Remove grill canopy by unscrewing four screws on the underside of the canopy.
3. Disconnect H.T. lead from grill electrode (rear left of grill).
4. Support the burner and remove the two outer screws securing the grill burner. Remove burner.
5. Reassemble in reverse order ensuring that burner is correctly located.

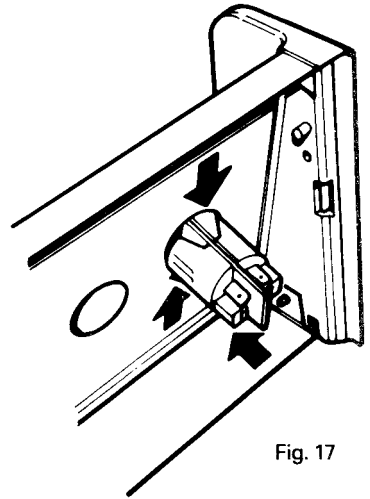


Fig. 17

L. REMOVAL OF IGNITION SWITCH

1. Remove fascia panel (see Section A).
2. Push in ignition switch tags from the rear of the fascia and remove switch (see Fig. 17).
3. Reassemble in reverse order.

M. REMOVAL OF SPARK GENERATOR

1. Pull appliance forward and disconnect from the gas supply.
2. Pull off all the connections from the spark generator.
3. Slacken off the two screws and remove the generator.
4. Reassemble in reverse order. Rewire as wiring diagram.

N. REMOVAL OF HOTPLATE ELECTRODE

1. Remove hotplate tray (see Section B).
2. Disconnect H.T. lead from electrode.
3. Insert an electrical screwdriver down beneath the underside of the burner body and the electrode securing clip, push the screwdriver down to close the clip and withdraw. Then remove the electrode (see Fig. 18).
4. Reassemble in reverse order ensuring electrode is correctly positioned and is secure.

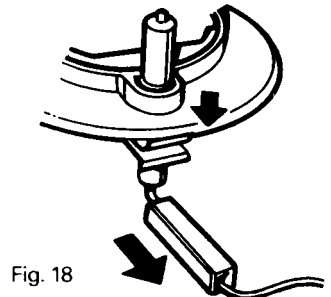


Fig. 18

O. REMOVAL OF OVEN BURNER ELECTRODE

1. Remove battery from rear of bottom compartment.
2. Remove oven furniture.
3. Remove oven burner box retaining clips (one spring clip from each side) and remove the box front cover.
4. From inside the oven remove the oven electrode fixing screw and pull off the H.T. wire. Take care that the H.T. lead is retained, otherwise it may become inaccessible.
5. Reassemble in reverse order.

P. REMOVAL OF GRILL ELECTRODE

1. Remove grill pan and shelf.
2. Unscrew the electrode fixing screw and pull off H.T. wire.
3. Reassemble in reverse order.

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