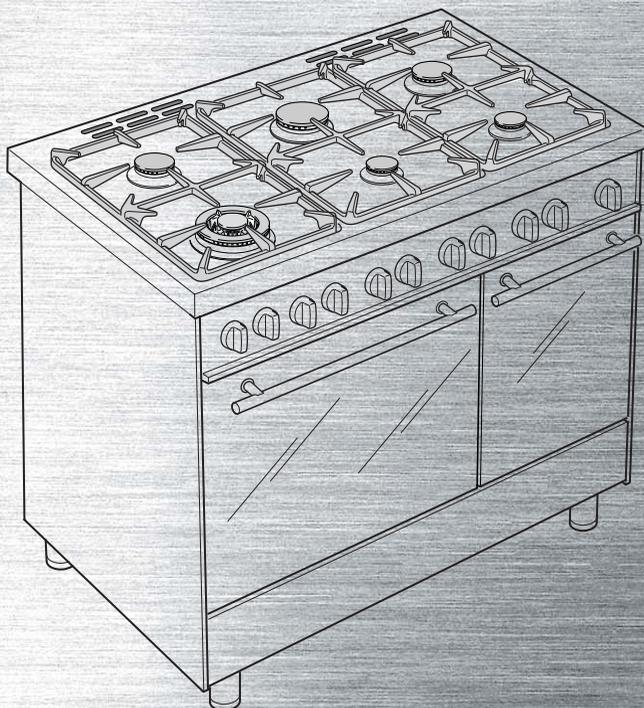


DOUBLE OVEN
GAS COOKER

CK 300

Instructions for use - Installation advice



KENWOOD



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This cooker has been designed, constructed and marketed in compliance with:

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

Dear Customer,

Thank you for purchasing a Kenwood Double Oven Gas Cooker. The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in the future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose , that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

Read the instructions carefully before installing and using the appliance.

CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.

Important:

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

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

FIRST USE OF THE OVEN

Follow the instructions below:

- Furnish the interior of the ovens by placing the wire racks as described in "Cleaning and maintenance".
- Insert shelves and tray.
- Switch the empty ovens on to max to eliminate grease from the heating elements. See pages 11 and 15.
- Let the ovens cool down and clean the interior of the ovens with a cloth soaked in water and neutral detergent, then dry carefully.

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.

Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

● **ATTENTION: please peel plastic cover off both sides and front of the oven before use.**

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, always ensure that the control knobs are in the off position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Fire risk! Do not store flammable material in the oven or in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- Important: This appliance has been designed for domestic use only. The appliance is not suitable for use within a semi-commercial, commercial or communal environment.

1 - COOKING HOB

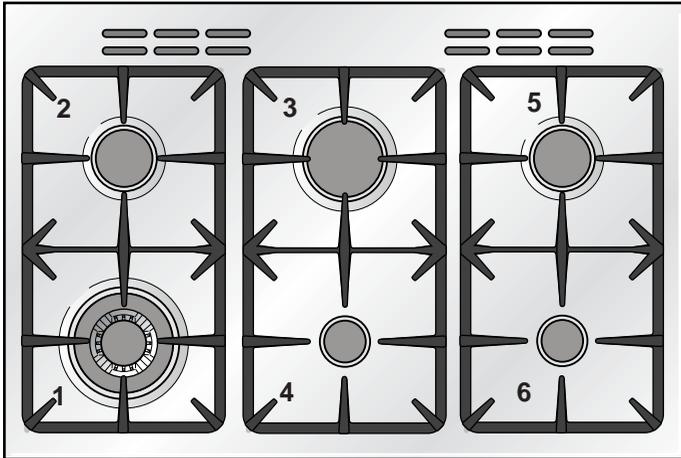


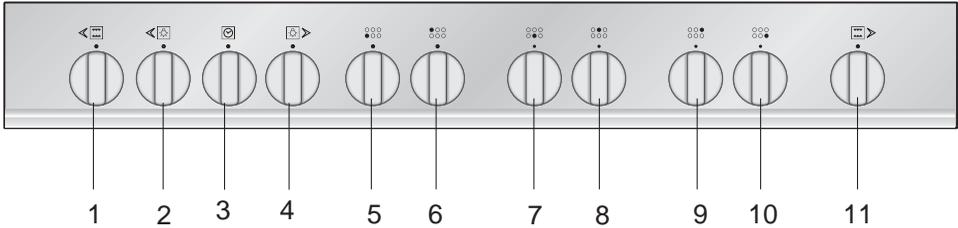
Fig. 1.1

COOKING HOB

- | | |
|----------------------------|---------|
| 1. Triple-ring burner (TR) | 3,50 kW |
| 2. Semi-rapid burner (SR) | 1,75 kW |
| 3. Rapid burner (R) | 3,00 kW |
| 4. Auxiliary burner (A) | 1,00 kW |
| 5. Semi-rapid burner (SR) | 1,75 kW |
| 6. Auxiliary burner (A) | 1,00 kW |

2 - CONTROL PANEL

Fig. 2.1



CONTROL PANEL - Controls description

1. Left main oven - Gas oven/gas grill control knob
2. Left main oven - Oven light control knob
3. 120 minute timer control knob
4. Right small oven - Oven light control knob
5. Front left burner control knob
6. Rear left burner control knob
7. Front central burner control knob
8. Rear central burner control knob
9. Rear right burner control knob
10. Front right burner control knob
11. Right small oven - Gas oven/gas grill control knob

3 - USE OF COOKING HOB

GAS BURNERS

Each burner is controlled by a gas tap which opens and closes the gas supply. Line the control knob symbol up with the indicator on the control panel (fig. 3.1) to obtain:

- symbol ● : off
- symbol ★🔥 : full on
(maximum rate)
- symbol 🔥 : minimum rate

To reduce the gas flow to minimum, rotate the knob anti-clockwise to point the indicator towards the small flame symbol.

Caution!
the cooktop becomes very hot while in operation.
Keep children away.

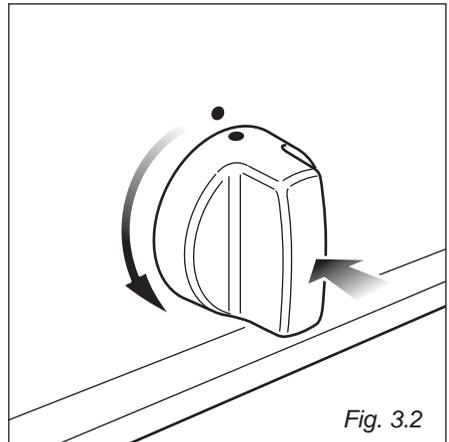
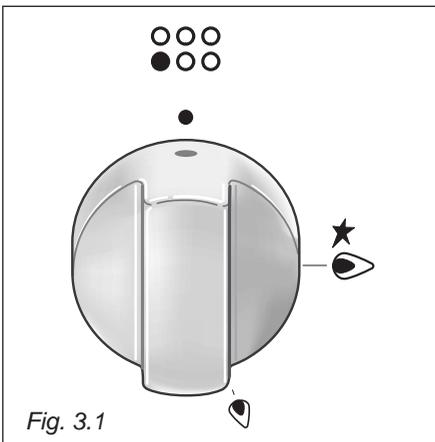
The maximum setting permits rapid boiling of liquids, whereas the minimum setting allows slower warming of food or maintaining simmering conditions of liquids.

Other intermediate operating can be achieved by positioning the control knob indicator between the maximum and minimum setting, but not between the maximum and off positions.

LIGHTING THE BURNERS

To ignite the burner:

- 1) Lightly press and turn the knob anti-clockwise and position the knob symbol ★🔥 to the indicator printed on the control panel (fig. 3.2).
- 2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
- 3) Adjust the burner according to the setting required.



DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.

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

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

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30minutes before moving the pan.

DO NOT USE WATER ON THE FIRE.

CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.

Select the burner that is most suitable for the diameter and capacity of the pan to be used.

As an indication, the burners and the pans must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 26 cm
Triple-ring	26 - 28 cm
Wok	max 36 cm

do not use pans with concave or convex bases (fig. 3.3)

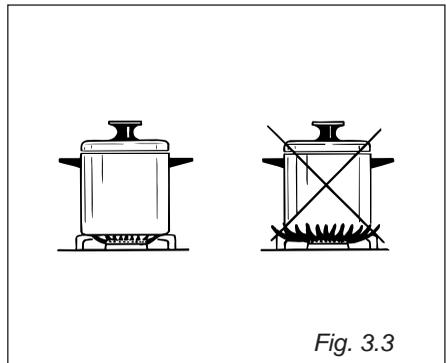


Fig. 3.3

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.

Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.

Position pan handles so that they cannot be accidentally knocked.

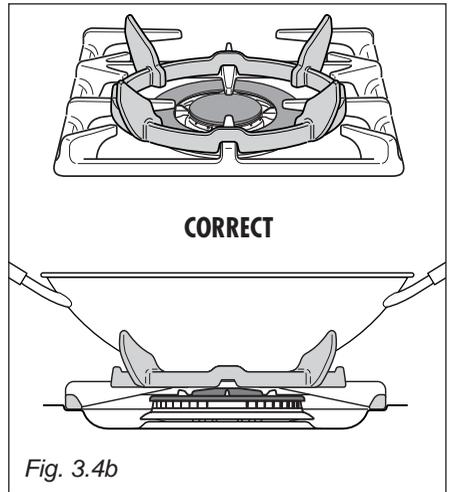
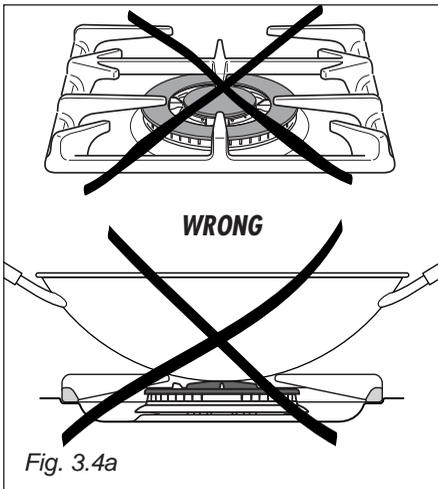
CORRECT USE OF TRIPLE-RING BURNER (Fig. 3.4a - 3.4b)

Flat-bottomed pans should be placed directly onto the pan-support.

When using a WOK always place the supplied stand in position over the burner to maintain the correct operation of the triple-ring burner (Fig. 3.4a - 3.4b).

IMPORTANT:

The wok pan stand (fig. 3.4b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.



4 - LEFT MAIN GAS OVEN

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

GENERAL FEATURES

It is advisable, upon first use, to turn the oven on to the maximum temperature (position 230 ★) to eliminate possible traces of grease from the oven burner.

The same operation should be followed for the grill burner.

The gas oven is provided with two burners:

- Oven burner, mounted on the lower part of the oven (wattage: 3,70 kW)
- Grill burner, mounted on the upper part of the oven (wattage: 2,50 kW).

OVEN BURNER

This burner carries out the normal "oven cooking". The gas flow to the burner is regulated by a thermostat which maintains the oven at a constant temperature.

The temperature of the oven is controlled by a thermostatic probe positioned inside the oven.

The probe must always be kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

WARNING:

The door is hot, use the handle.

TEMPERATURE CONTROL

The temperature knob is numbered from 130 to 230 ★ (fig. 4.1) indicating the increasing oven temperature value (see table 4.2).

The thermostat which regulates the flow of gas to the oven burner has a safety valve which automatically shuts off the gas supply when the flame goes out.

The temperature is kept constant on the regulated value.

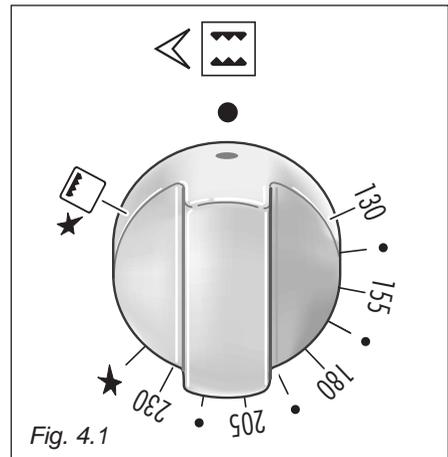


Table 4.2

TEMPERATURE CHART	
Gas Mark	Oven temperature
130	130 °C
●	142 °C
155	155 °C
●	168 °C
180	180 °C
●	192 °C
205	205 °C
●	218 °C
230	230 °C
★	240 °C

IGNITION OF THE OVEN BURNER

- 1) Open the oven door to the full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

- 2) Lightly press and turn the temperature knob anti-clockwise (fig. 4.4) to the max position (230 ★ fig. 4.1).
- 3) Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and immediately put a lit match or taper to the opening "F" (fig. 4.3).

- 4) Wait about 10/15 seconds after the burner lights before releasing the knob (time to prime the valve).
- 5) Close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position ●, wait for at least 1 minute and then repeat the lighting procedure.

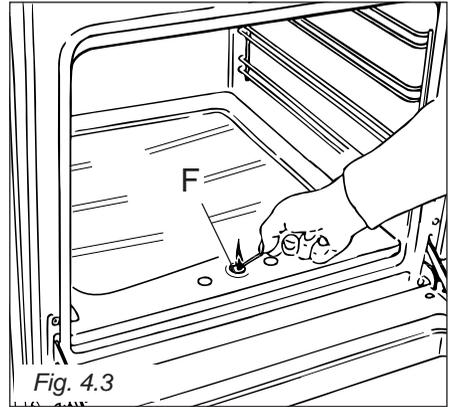


Fig. 4.3

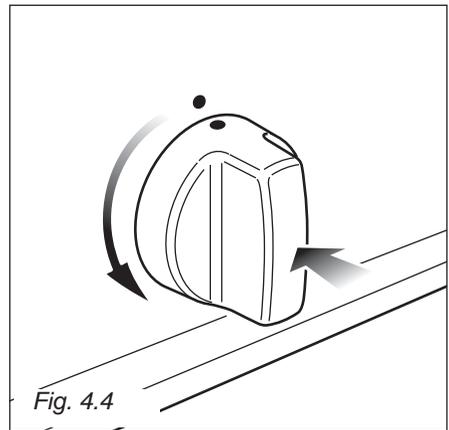


Fig. 4.4

OVEN COOKING

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

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

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

IGNITION OF THE GRILL BURNER

IMPORTANT: the grill must always be used with the oven door ajar and with shield "A" mounted (fig. 4.7).

Do not grill with the oven door closed.

Attention: the oven door becomes very hot during operation.

Keep children away.

WARNING. The heat shield and the oven door reach a very high temperature whilst in use.

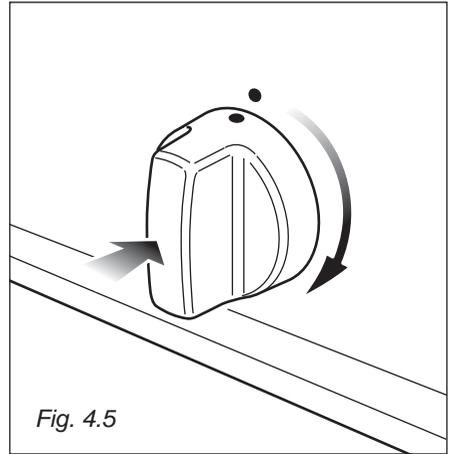


Fig. 4.5

- 1) Open the oven door to the full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

- 2) Lightly press and turn the temperature knob clockwise (fig. 4.5) to the  position (fig. 4.1).
- 3) Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and put a lit match or taper to the pipe of the burner (fig. 4.6).

- 3) After lighting the burner, wait a few seconds before releasing the knob (until the safety valve stays open).

Do not close the oven door completely. The grill must always be used with the oven door slightly open and with shield "A" mounted (Fig. 4.7).

See specific instructions in the section 'USE OF THE GRILL'.

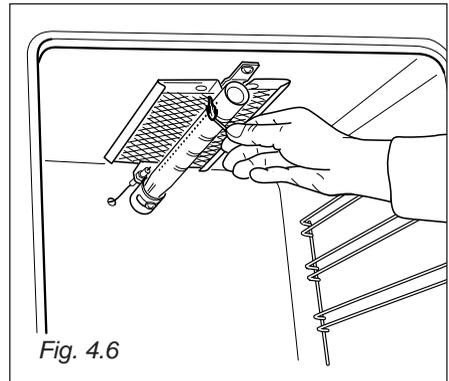


Fig. 4.6

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

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

USE OF THE GRILL

Very important: the grill must always be used with the oven door slightly open and with shield "A" mounted (Fig. 4.7).

Mount shield "A" which serves to protect the control panel from the heat.

Turn on the grill, as explained in the preceding paragraphs and let the oven pre-heat for about 5 minutes with the door ajar.

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

The drip tray should be placed under the rack to catch the cooking juices and fats.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).

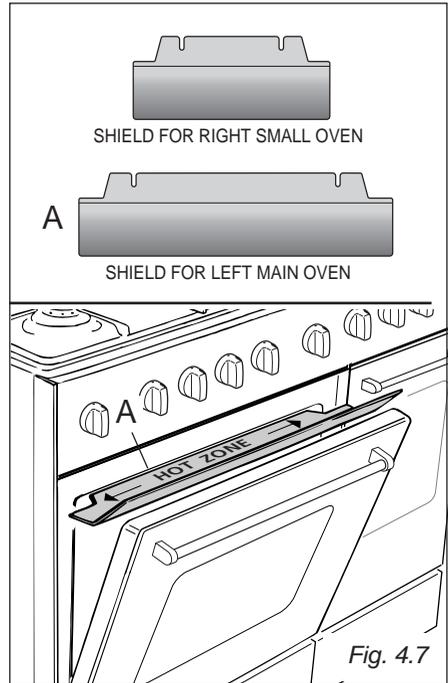
Attention: the oven door becomes very hot during operation. Keep children away.

Notes:

- The grill burner has only one setting, that is full-on
- It is important that the heat shield is fitted the correct way up, as shown in the figure 4.7.

IMPORTANT WARNING

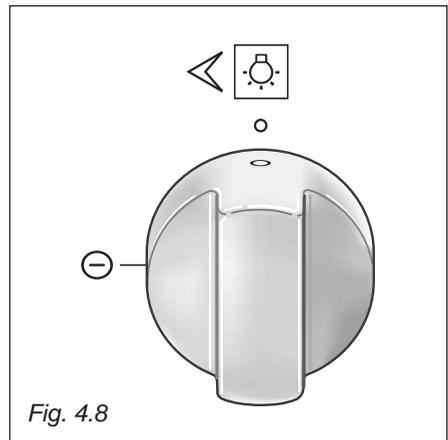
For best results when using the grill, place the shelf on the second level and when using the grill pan handle avoid contact with the heat shield which will be **HOT** during use.



OVEN LIGHT

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

This light is controlled by a control knob (fig. 4.8).



5 - RIGHT SMALL GAS OVEN

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

GENERAL FEATURES

It is advisable, upon first use, to turn the oven on to the maximum temperature (position 230 ★) to eliminate possible traces of grease from the oven burner.

The same operation should be followed for the grill burner.

The gas oven is provided with two burners:

- Oven burner, mounted on the lower part of the oven (wattage: 2,20 kW)
- Grill burner, mounted on the upper part of the oven (wattage: 2,00 kW).

OVEN BURNER

This burner carries out the normal "oven cooking". The gas flow to the burner is regulated by a thermostat which maintains the oven at a constant temperature.

The temperature of the oven is controlled by a thermostatic probe positioned inside the oven.

The probe must always be kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

TEMPERATURE CONTROL

The temperature knob is numbered from 130 to 230 ★ (fig. 5.1) indicating the increasing oven temperature value (see table 5.2).

The thermostat which regulates the flow of gas to the oven burner has a safety valve which automatically shuts off the gas supply when the flame goes out. The temperature is kept constant on the regulated value.

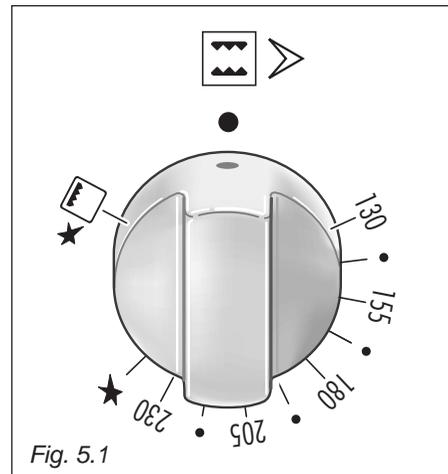


Fig. 5.1

Table 5.2

TEMPERATURE CHART	
Gas Mark	Oven temperature
130	130 °C
●	142 °C
155	155 °C
●	168 °C
180	180 °C
●	192 °C
205	205 °C
●	218 °C
230	230 °C
★	240 °C

IGNITION OF THE OVEN BURNER

- 1) Open the oven door to the full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

- 2) Lightly press and turn the temperature knob anti-clockwise (fig. 5.4) to the max position (230 ★ fig. 5.1).
- 3) Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and immediately put a lit match or taper to the opening "F" (fig. 5.3).

- 4) Wait about 10/15 seconds after the burner lights before releasing the knob (time of priming of the valve).
- 5) Close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position ●, wait for at least 1 minute and then repeat the lighting procedure.

OVEN COOKING

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

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

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

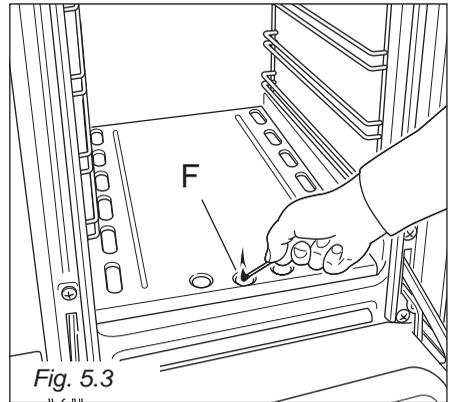


Fig. 5.3

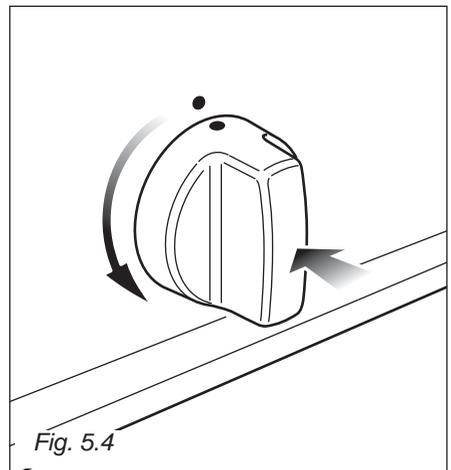


Fig. 5.4

IGNITION OF THE GRILL BURNER

IMPORTANT: the grill must always be used with the oven door ajar and with shield "B" mounted (fig. 5.7).

Do not grill with the oven door closed.

Attention: the oven door becomes very hot during operation.

Keep children away.

WARNING. The heat shield and the oven door reach a very high temperature whilst in use.

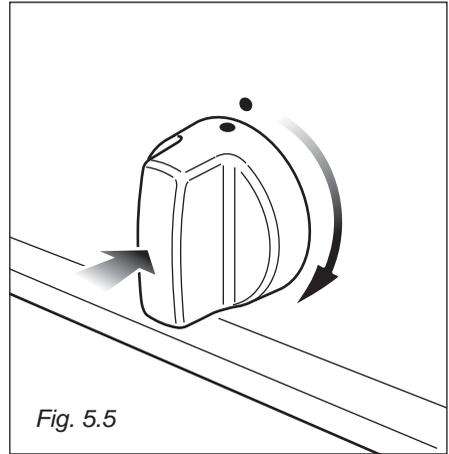


Fig. 5.5

- 1) Open the oven door to the full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

- 2) Lightly press and turn the temperature knob clockwise (fig. 5.5) to the   position (fig. 5.1).
- 3) Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and put a lit match or taper to the pipe of the burner (fig. 5.6).

- 3) After lighting the burner, wait a few seconds before releasing the knob (until the safety valve stays open).

Do not close completely the oven door. The grill must always be used with the oven door slightly open and with shield "B" mounted (fig. 5.7).

See specific instructions in the section 'USE OF THE GRILL'.

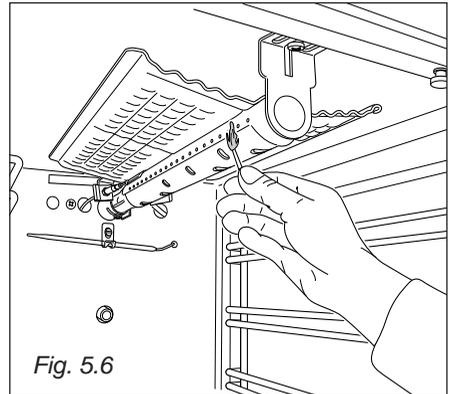


Fig. 5.6

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position ●, wait for at least 1 minute and then repeat the lighting procedure.

USE OF THE GRILL

Very important: the grill must always be used with the oven door slightly open and with shield "B" mounted (fig. 5.7).

Mount shield "B" which serves to protect the control panel from the heat.

Turn on the grill, as explained in the preceding paragraphs and let the oven pre-heat for about 5 minutes with the door ajar.

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

The drip tray pan should be placed under the rack to catch the cooking juices and fats.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).

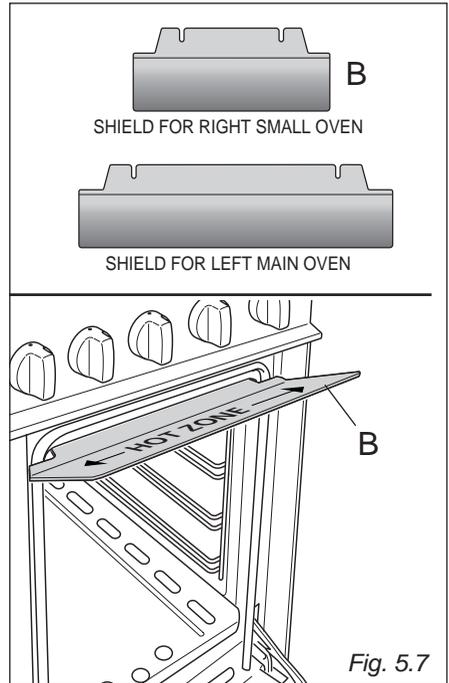
Attention: the oven door becomes very hot during operation. Keep children away.

Notes:

- The grill burner has only one setting, that is full-on
- It is important that the heat shield is fitted the correct way up, as shown in the figure 5.7.

IMPORTANT WARNING

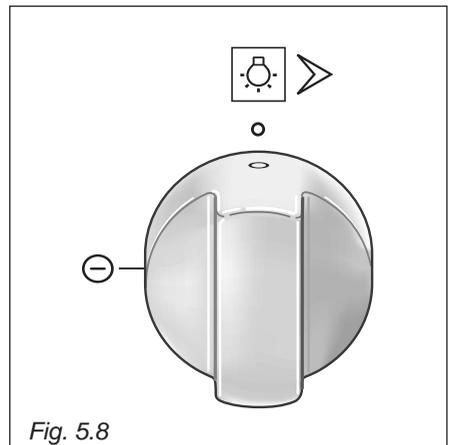
For best results when using the grill, place the shelf on the second level and when using the grill pan handle avoid contact with the heat shield which will be **HOT** during use.



OVEN LIGHT

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

This light is controlled by a control knob (fig. 5.8).



6 - COOKING GUIDE

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1½ - 2hours

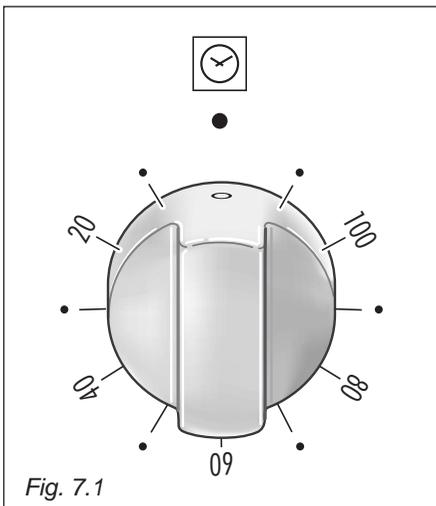
NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

7 - 120 MINUTE TIMER

120 MINUTE TIMER (Fig. 7.1)

The timer can be set to a maximum of 120 minutes and a buzzer will sound at the end of the countdown.

The knob must be rotated clockwise as far as the 120 minute position first and then set to the required time by rotating it anticlockwise.



8 - CLEANING AND MAINTENANCE

IMPORTANT:

Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention

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

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

IMPORTANT NOTES

Installation, and any demonstration, information or adjustments are not included in the warranty.

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

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

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

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.
- **Important:** the use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

ENAMELLED PARTS

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

Dry preferably with a soft cloth.

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

STAINLESS STEEL SURFACES (COATED)

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

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

ONLY SOAPY/WARM WATER MUST BE USED TO CLEAN THE (COATED) STAINLESS STEEL SURFACES.

STAINLESS STEEL SURFACES (UNCOATED)

The hob + sides are made from uncoated stainless steel.

Can be cleaned with an appropriate stainless steel cleaner.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

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

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

FLEXIBLE TUBE

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

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

BURNERS

The burners can be removed and washed with soapy water only.

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

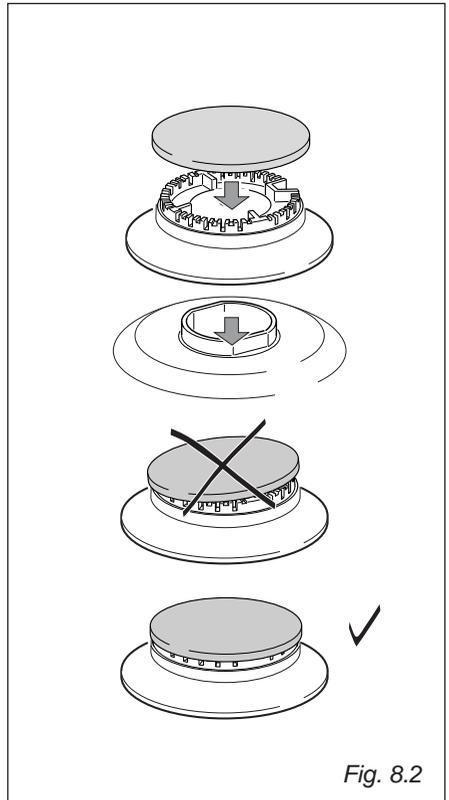
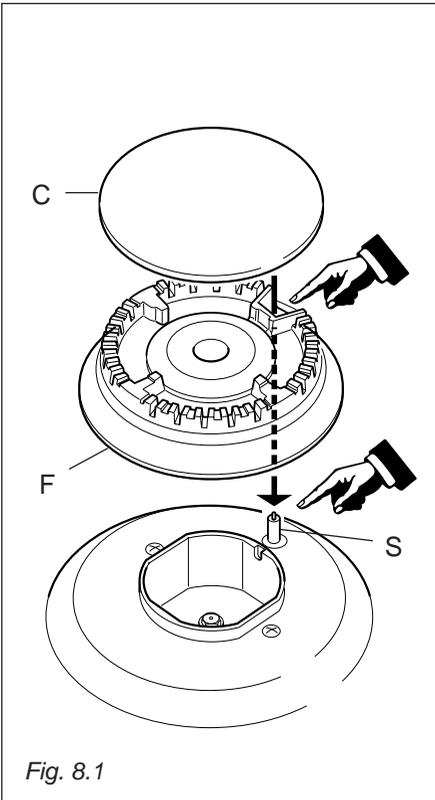
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings**.

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

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 8.1 - 8.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode "S" (fig. 8.1) is always clean to ensure trouble-free sparking.

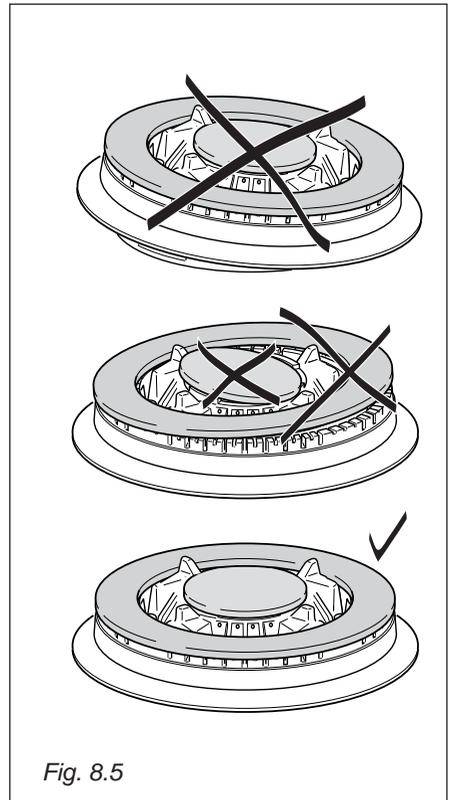
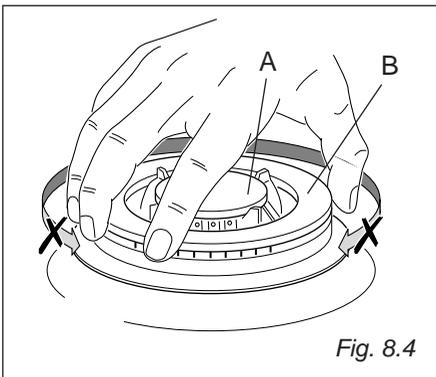
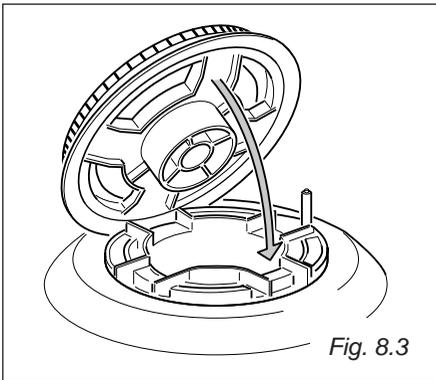


TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 8.3); the burner rib must enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 8.4).

Then position the cap **A** and the ring **B** (fig. 8.4 - 8.5).



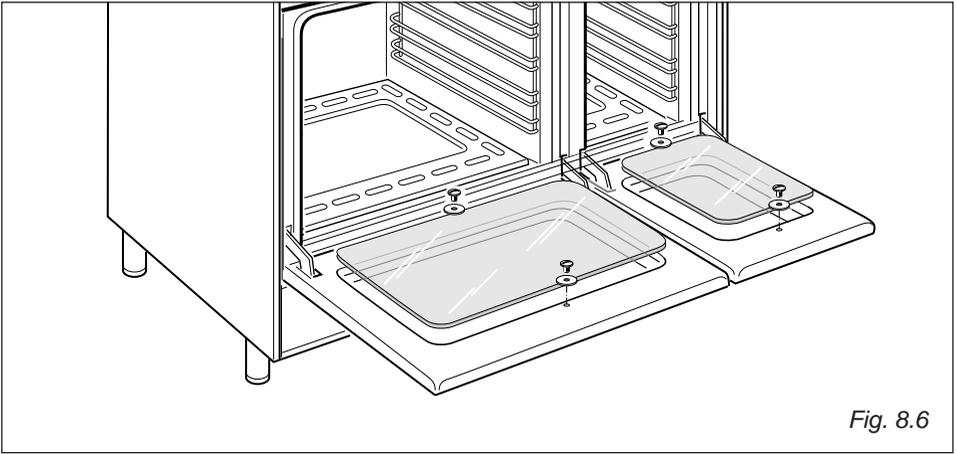


Fig. 8.6

OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (Fig. 8.6)

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.7).

Do not store flammable material in the oven or in the storage compartment.

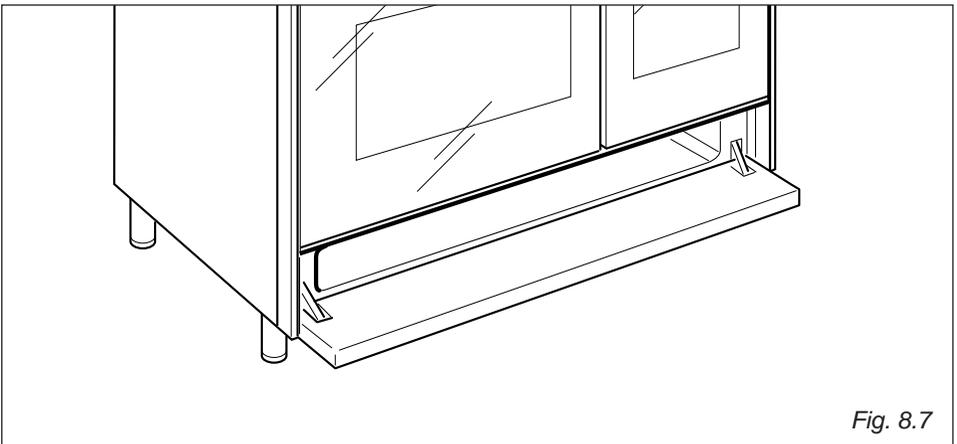
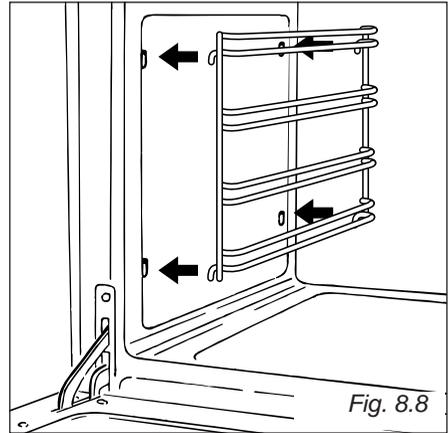


Fig. 8.7

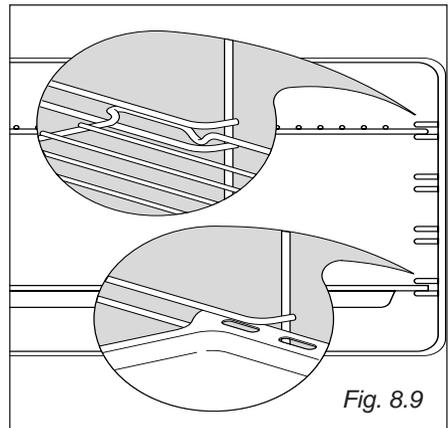
INSIDE OF OVEN

This must be cleaned after every use. Remove and refit the side runner frames as described on the next chapter. With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product. The bottom of the oven, side runner frames, tray and rack can be removed and washed.



ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

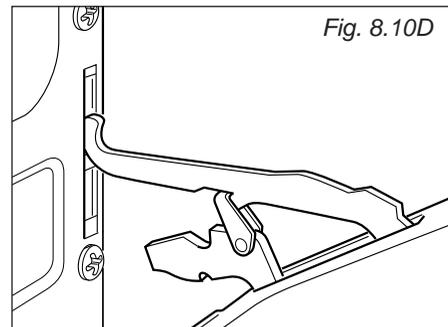
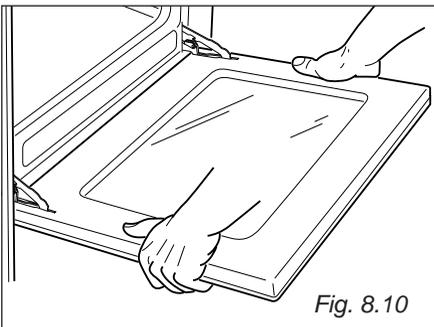
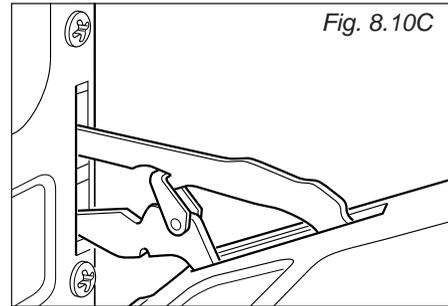
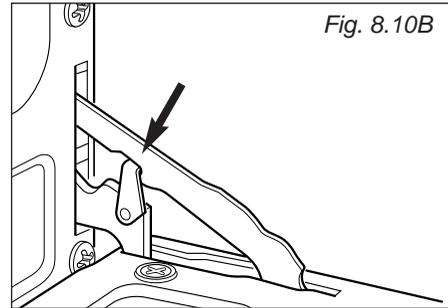
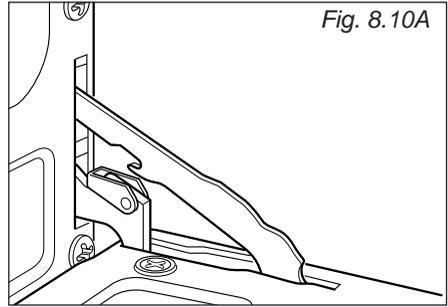
- Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.8).
- Slide the tray and rack into the runners (Fig. 8.9).
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

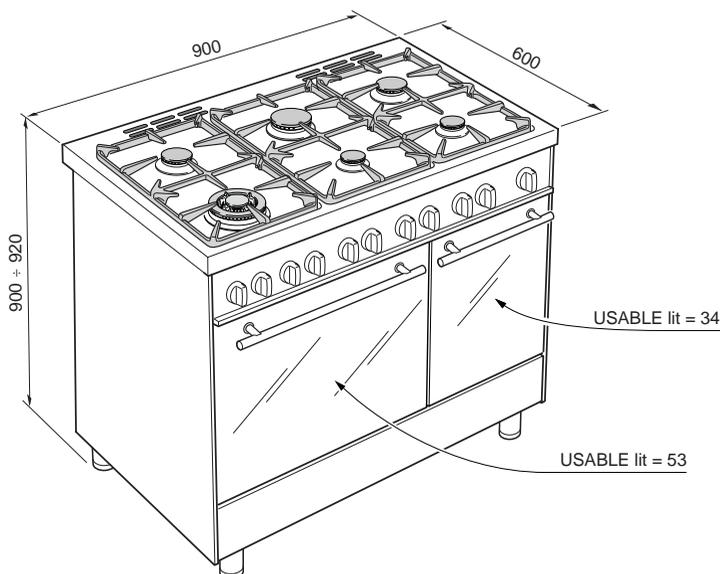
- Open the door to the full extent (fig. 8.10A).
- Attach the retaining rings to the hooks on the left and right hinges (fig. 8.10B).
- Hold the door as shown in fig. 8.10.
- Gently close the door and withdraw the lower hinge pins from their location (fig. 8.10C).
- Withdraw the upper hinge pins from their location (fig. 8.10D).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Advice for the installer

IMPORTANT

- Cooker installation must only be carried out by **QUALIFIED TECHNICIANS and in compliance with local safety standards**. Failure to observe this rule will invalidate the warranty.
The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- The surfaces of adjacent furniture and walls must be capable of withstanding temperatures in excess of 75°C. If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.
- Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.
- **Important: the use of suitable protective clothing/gloves is recommended when handling or installing of this appliance.**



9 - INSTALLATION

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

This cookers has class "2/1" overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.

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

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

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

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

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

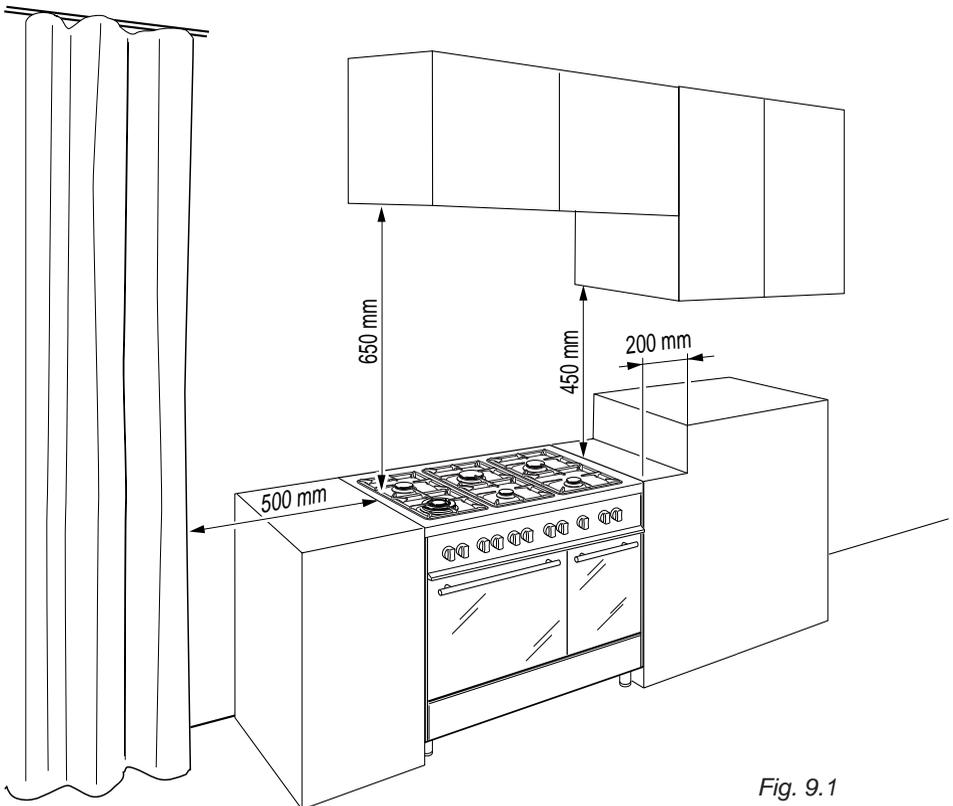
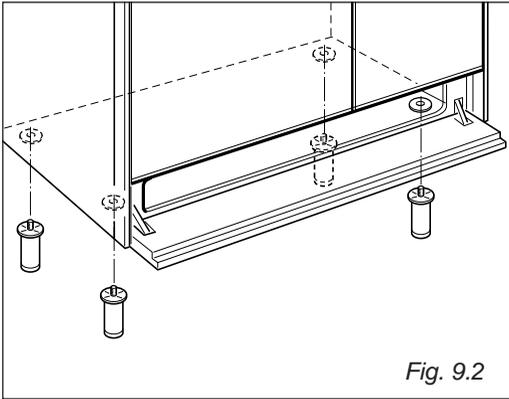


Fig. 9.1

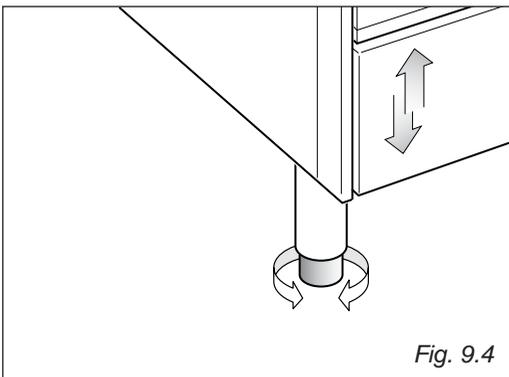
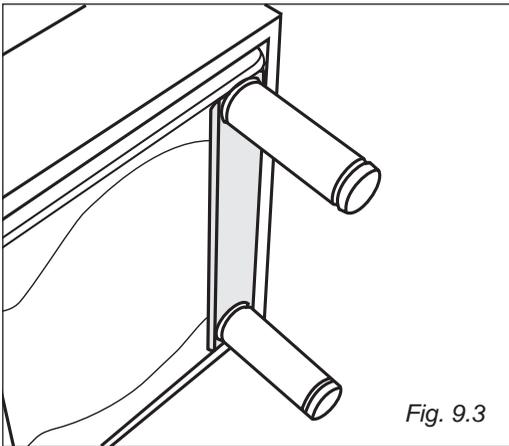


FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 9.3.



LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 9.4).

MOVING THE COOKER

WARNING

When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 9.5).

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 9.6).

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 9.7). Lift feet clear of floor (fig. 9.5).

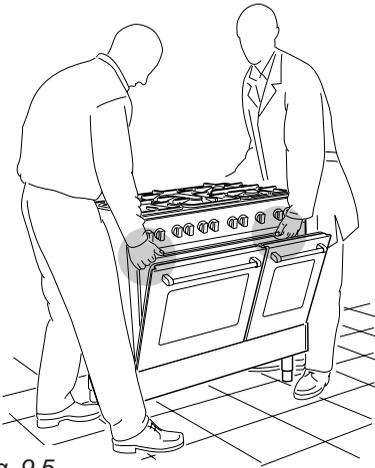


Fig. 9.5

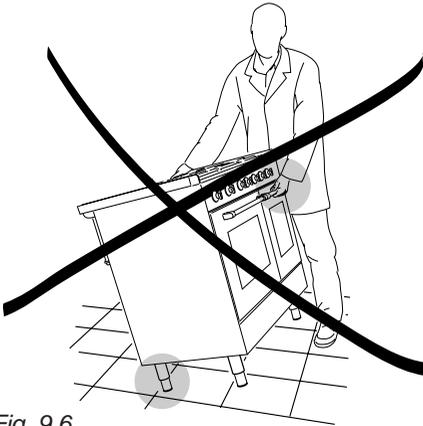


Fig. 9.6



Fig. 9.7

PROVISION FOR VENTILATION

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

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

The cooker should not be installed in a bed-sitting room, of volume less than 21 m³.

Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with the table below. In domestic premises the permanent opening shall be an air vent.

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

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

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

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

GAS INSTALLATION

IMPORTANT NOTE

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

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

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

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

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

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

GAS CONNECTION

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

INSTALLATION TO NATURAL GAS

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

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 35 to 41). When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required. The installation must conform to the relevant British Standards.

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

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

GAS CONNECTION

The gas supply must be connected to the gas inlet which is located at the left or the right hand rear of the appliance (fig. 10.1).

The pipe does not cross the cooker.
When screwing the connecting tube operate with two spanners (fig. 10.2).
The unused end inlet pipe must be closed with the plug, interposing the gasket.

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

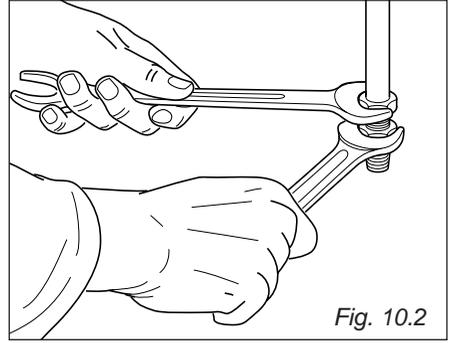


Fig. 10.2

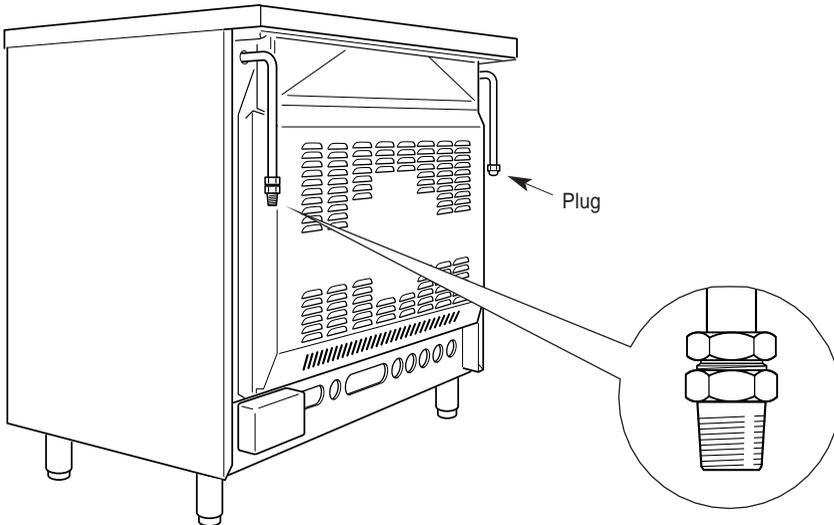


Fig. 10.1

INJECTORS REPLACEMENT OF TOP BURNERS

If the injectors are not supplied they can be obtained from the “Service Centre”.

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the “Table for the choice of the injectors” (page 36).

To replace the injectors:

- Remove the gratings, the burner and the covers;
- Using a wrench, substitute the nozzle injectors “J” (Fig. 10.3 - 10.4) with those most suitable for the kind of gas for which it is to be used.

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

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 10.5).

Normally for LPG, tighten up the regulation screw.

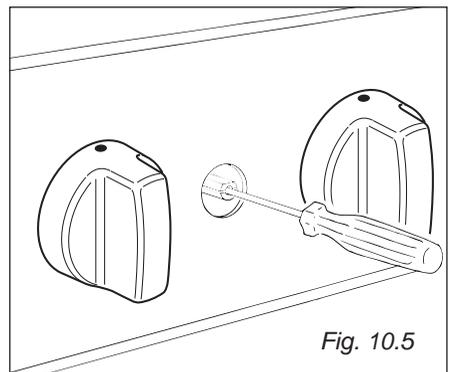
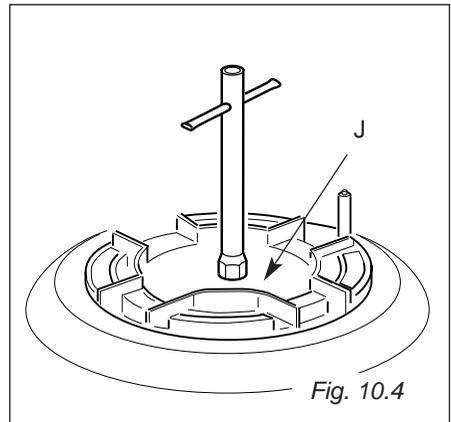
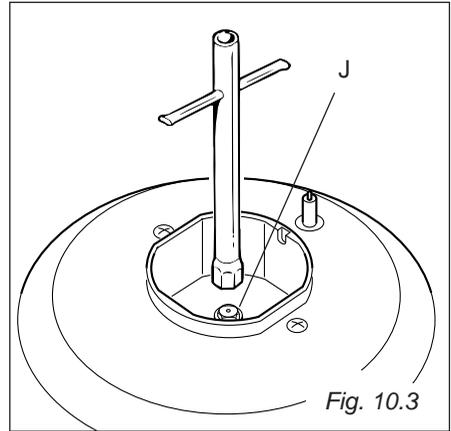




TABLE FOR THE CHOICE OF THE INJECTORS Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	G 30 - 28-30 mbar G 31 - 37 mbar			G 20 20 mbar		
			By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]
Auxiliary (A)	1,00	0,30	27	50	-	adjustable	72 (X)	-
Semi-rapid (SR)	1,75	0,45	32	65	-	adjustable	97 (Z)	-
Rapid (R)	3,00	0,75	42	85	-	adjustable	115 (Y)	-
Triple-ring (TR)	3,50	1,50	65	95	-	adjustable	135 (T)	-
Left Oven	3,70	0,75	42	92	fully open*	adjustable	140	5 *
Left Grill	2,50	-	-	80	fully open*	-	120	4 *
Right Oven	2,20	0,63	39	72	fully open*	adjustable	110	4 *
Right Grill	2,00	-	-	70	fully open*	-	105	2 *

* = Reference value

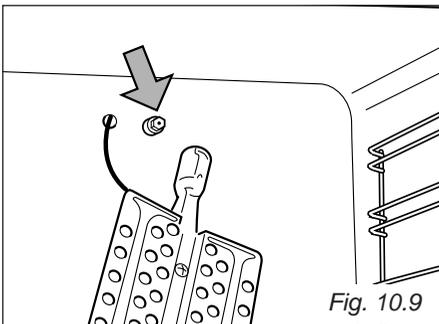
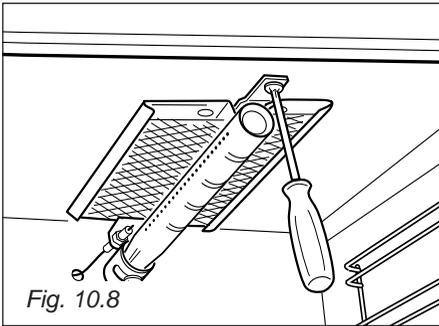
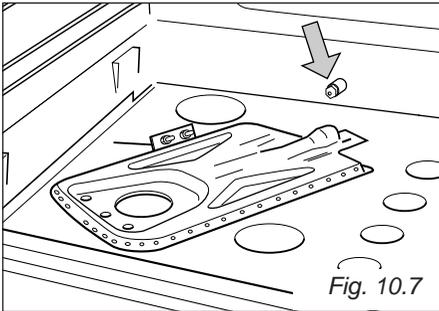
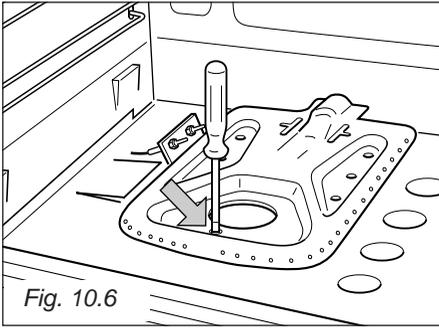
INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m ³ /h x kW)	
BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring	7,00
Left Oven	7,40
Left Grill	5,00
Right Oven	4,40
Right Grill	4,00

LEFT OVEN

OVEN BURNER AND GRILL BURNER REPLACEMENT OF INJECTORS

a) oven burner

- Lift and remove the lower panel inside the oven.
- Remove the burner securing screw (fig. 10.6).
- Withdraw the burner as shown in figure 10.7 and rest it inside the oven. Take care not to damage the wire to the ignition electrode and the safety valve probe.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 10.7) and replace it by the proper one according to the kind of gas. Then replace the burner repeating the above steps in reverse order.

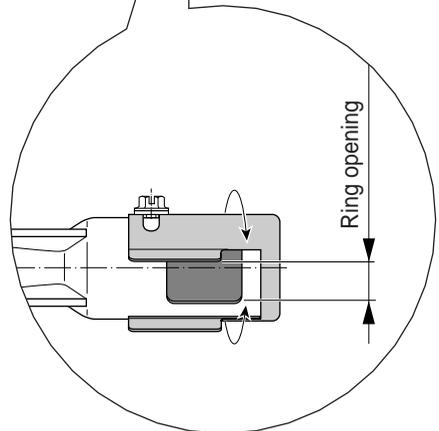
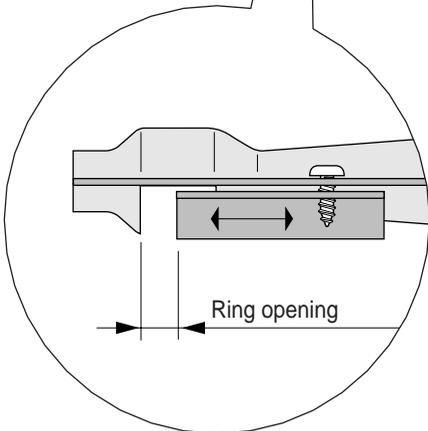
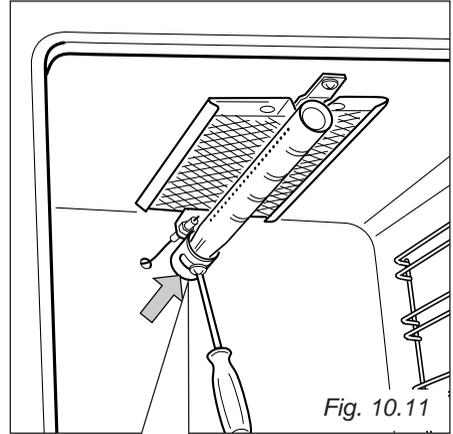
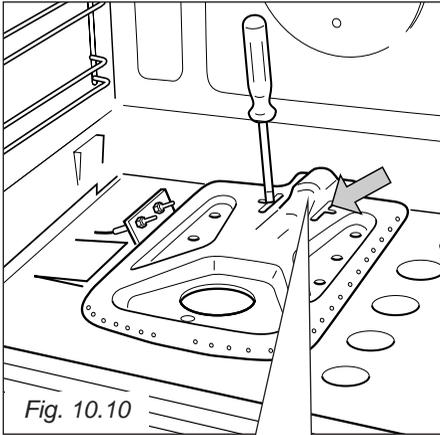


b) grill burner

- Remove the burner by unscrewing the front screw (fig. 10.8). Gently suspend the burner as shown in figure 10.9. Be careful not to damage the wire of the electric ignition and the probe of the safety valve.
- Using a 7 mm box spanner, replace the injector (indicated by the arrow in fig. 10.9) by the proper one according to the kind of gas.
- Replace the burner repeating the above steps in reverse order.

REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS

Using a cross-head screwdriver, slacken the screw securing the air flow regulation collar (fig. 10.10 and 10.11) and move the collar forward or backward to increase or reduce the air aperture in accordance with gas type and the indications in the "TABLE FOR THE CHOICE OF THE INJECTORS".
Light the burner and check the flame.

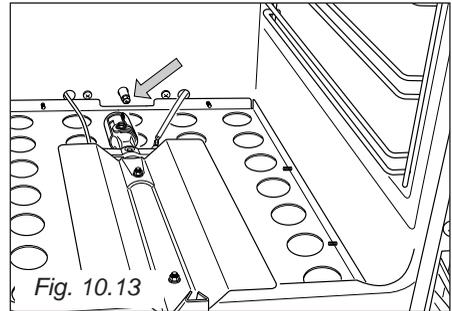
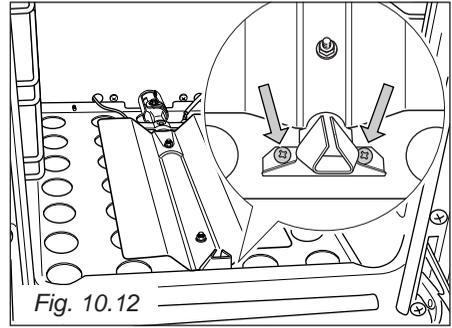


RIGHT OVEN

OVEN BURNER AND GRILL BURNER REPLACEMENT OF INJECTORS

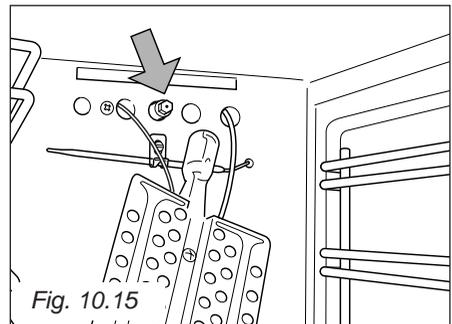
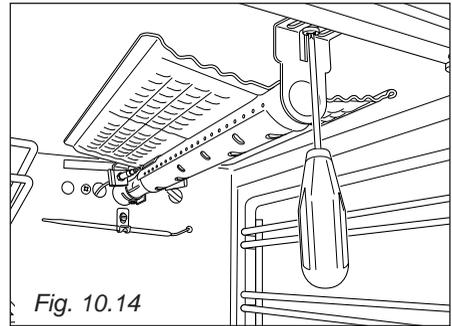
a) oven burner

- Lift and remove the lower panel inside the oven.
- Remove the 2 screws securing the burner (fig. 10.12).
- Withdraw the burner as shown in figure 10.13 and rest it inside the oven. Take care not to damage the wire to the ignition electrode and the safety valve probe.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 10.13) and replace it by the proper one according to the kind of gas. Then replace the burner repeating the above steps in reverse order.



b) grill burner

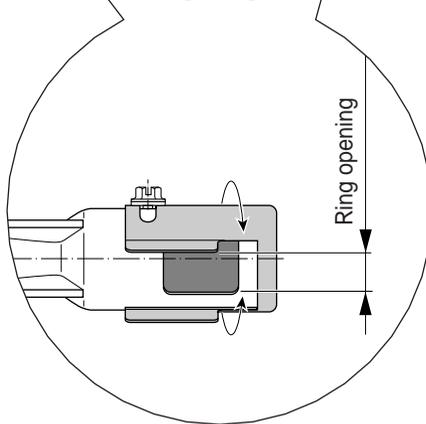
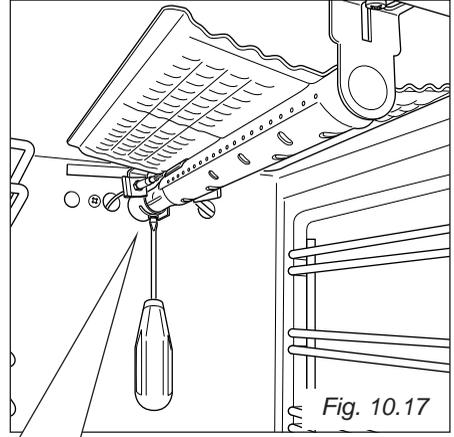
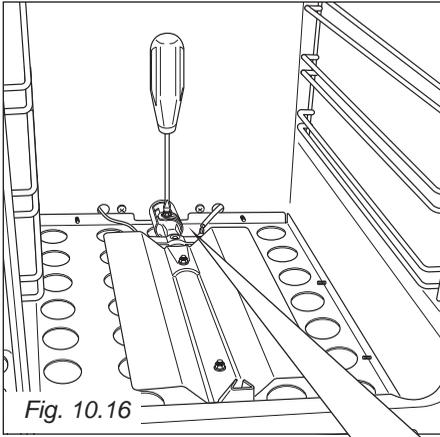
- Remove the burner by unscrewing the front screw (fig. 10.14). Gently suspend the burner as shown in figure 10.15. Be careful not to damage the wire of the electric ignition and the probe of the safety valve.
- Using a 7 mm box spanner, replace the injector (indicated by the arrow in fig. 10.15) by the proper one according to the kind of gas.
- Replace the burner repeating the above steps in reverse order.



REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS

Using a screwdriver, slacken the screw securing the air flow regulation collar (fig. 10.16 and 10.17) and rotate the collar clockwise or anti-clockwise to increase or reduce the air aperture in accordance with gas type and the indications in the "TABLE FOR THE CHOICE OF THE INJECTORS".

Light the burner and check the flame.



LEFT and RIGHT OVENS

REGULATING OF THE OVEN MINIMUM

To be effected only for the oven burner (as the grill burner has an only fixed input) operating on the thermostat as follows:

- Light the oven taking the knob to max. position (230 ★).
- remove the knob and by a thin screwdriver (3 mm section - 100 mm long) unscrew of about a half turn the screw by-pass **G**, passing through the front panel hole (fig. 10.18)
- fit the knob and let the oven heat for 10 minutes, then take the knob to position 130 allowing the thermostat to work under by-pass.
- after further removal of the knob, stop slowly the screw by-pass **G** (being careful not to turn the knob rod) until the flame reaches 3-4 mm high.

N.B. For LPG the by-pass screw must be fixed thoroughly.

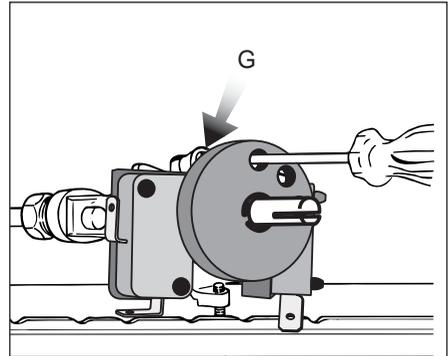


Fig. 10.18

Flame faulty in primary air	Flame correct	Flame with excess primary air
long, yellow and trembling	clear interior blue cone	short and sharp too blue interior cone tending to detach
CAUSE		
air regulating tube, too closed	correct distance of the tube	air regulating tube, too open



Flame correct



Flame faulty in primary air



Flame with excess primary air

LUBRICATION OF THE GAS TAPS

If the gas tap becomes stiff, it is necessary to dismount it accurately clean it with gasoline and spread a bit of special grease resistant to high temperatures on it.

The operations must be executed by a qualified technician.

IMPORTANT

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

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

11 - ELECTRICAL SECTION

For your safety please read the following information:

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

This appliance is supplied with a moulded 13 amp three pin mains plug with a 3 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved by ASTA or BSI to BS 1362.

The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained.

Replacement fuse covers can be purchased from your nearest electrical dealer and must be the same colour as the original.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

If a replacement plug is to be fitted, please observe the wiring code shown overleaf.

Warning! This appliance must be earthed

A properly earthed three pin plug (fused at 3 amps, to BS 1362 ASTA approved) must be used.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol or coloured GREEN & YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

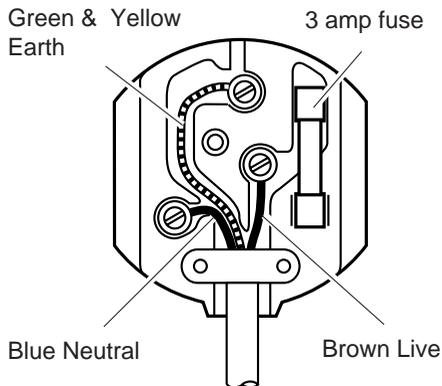


Fig. 11.1

ELECTRICAL FEEDER CABLE CONNECTION

FEEDER CABLE SECTION TYPE HO5RR-F

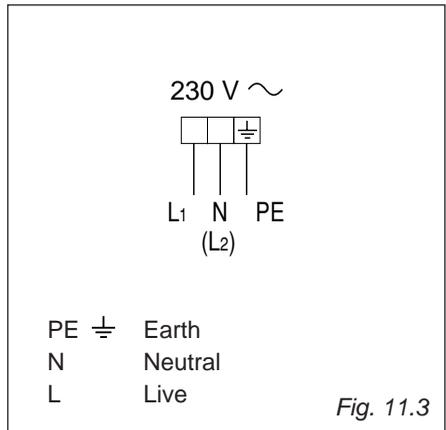
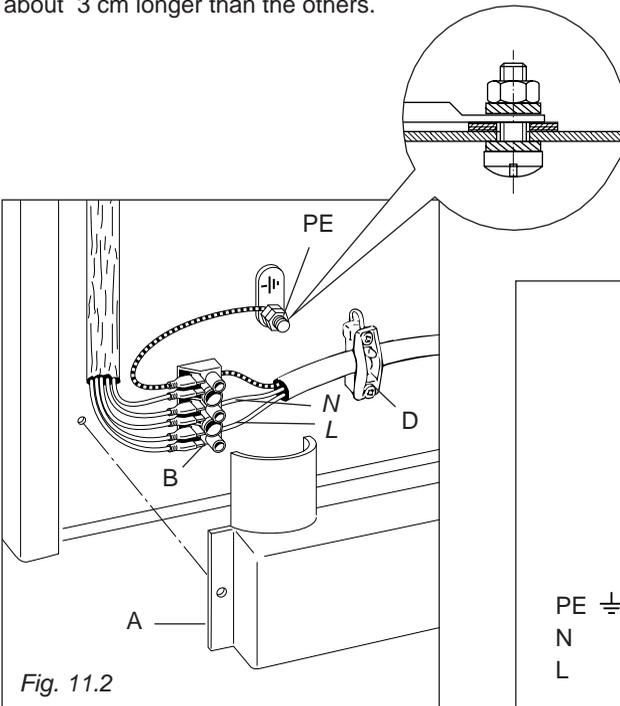
To connect the supply cable:

- Remove the screws securing the cover "A" on the rear of the cooker (fig. 11.2).
- Feed the supply cable through the cable clamp "D". The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section" (fig. 11.2).
- Connect the wires to the terminal block "B" as shown in the diagram in figure 11.3; or connect the phase wires to the terminal block "B" and the earth wire to the terminal PE as shown in figure 11.2.
- Take up any slack in the cable and secure with the cable clamp "D".
- Replace the cover "A".

230 V ~

3 x 0,75 mm²

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



GUARANTEE

UK only

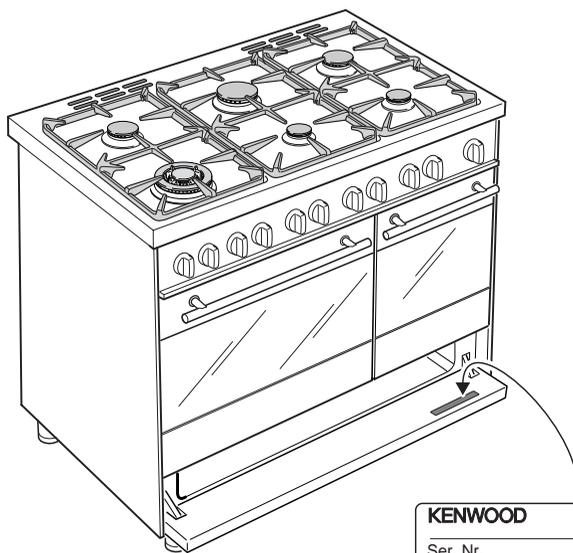
If your appliance goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected, or damaged it;
- it has not been modified;
- it is not second hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- you supply your receipt to show when you brought it.
- The appliance has been installed as per the instructions contained within this booklet.

This guarantee does not affect your statutory rights.

AFTER SALES SERVICE

If you require After Sales Service contact the MASTERCARE Domestic Appliance Helpline Telephone 08701 565550.



KENWOOD _____
Ser. Nr. _____

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

KENWOOD

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