toledo FS
ovens

Users Guide

&

Installation & Service Instructions

U108910 - 01

RANGEmaster

www.rangemaster.co.uk

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away.

During use, and afterwards, the appliance will be warm, so be careful with little children. If the younger members of your family are allowed into the kitchen we strongly advise that they are kept under supervision at all times.

Electricity on

Make sure that the electricity supply is turned on.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, to dispel manufacturing odours turn the ovens to 240°C and run for an hour. Make sure the room is well ventilated to the outside air, by opening windows for example.

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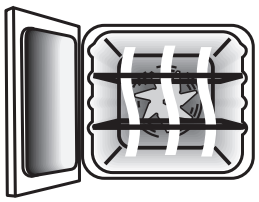
The Ovens

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the ovens.

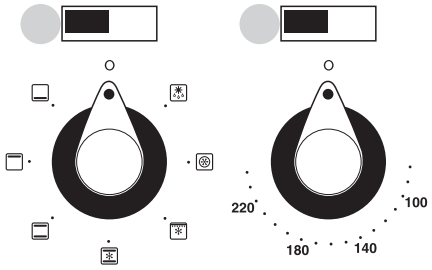
Before using for the first time, to dispel manufacturing odours turn the ovens to 240°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows for example.

The clock must be set to the time of day before the Multifunction ovens will work. See 'The Clock' section for instructions on setting the time of day.

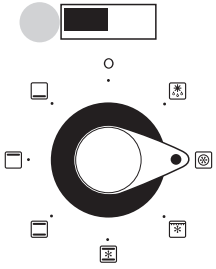
The Ovens



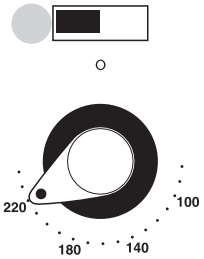
Both ovens are Multi-function ovens. As well as the oven fan and fan element, they are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven. For more detail on these ovens see the section 'Multi-function oven'.



The Multi-function ovens have two controls, a function selector and a temperature setting knob.



Turn the function selector control to a cooking function. This is the fan oven setting.



Turn the oven temperature knob to the temperature you need.

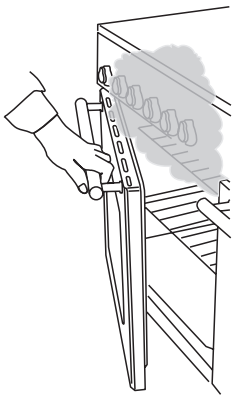
The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays meat tins etcetera should be placed level centrally on the oven's wire shelves. Keep all trays and containers away from the sides of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size for a baking tray is 330mm by 290mm.

Cooking high moisture content foods can create a 'steam burst', when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.



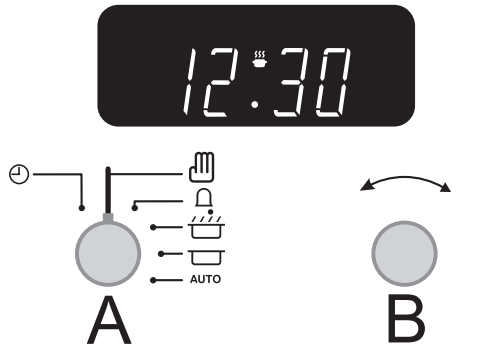
When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.

- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

The Clock

Setting the time of day

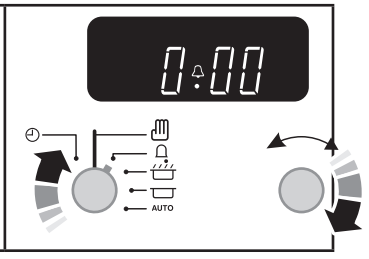
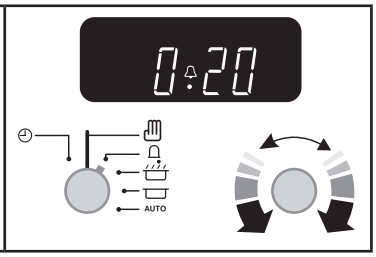


A Timer knob B Adjusting knob

When the clock is first connected the display will flash (0.00) and ( ) alternately.

To set the clock to read the time of day turn and hold the Timer knob to the clock symbol ( ) and at the same time turn the Adjusting knob left or right until the clock shows the time of day. Remember this is a 24-hour clock. Let go of the Timer knob and it will spring back to the vertical, oven manual setting.

To time something that's cooking (minute minder)

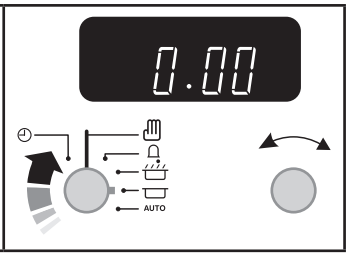
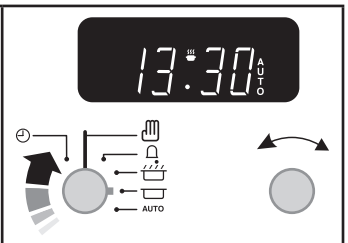
Turn the Timer knob to the right to ( ) minute minder setting - it should click into position.	
Use the Adjusting knob to set the time you need as below.	

You can turn the knob back to the ( ) manual setting to keep an eye on the time of day or leave it in the ( ) minute minder position as the time ticks down.

To stop the beeper when it sounds

Turn the Adjusting knob anticlockwise

To stop automatically

Use when you have started the oven manually. Turn the Timer knob to the ( ) position.	
Use the Adjusting knob to set the time you need as below. 'Stop Time' shows. AUTO will show in the display.	

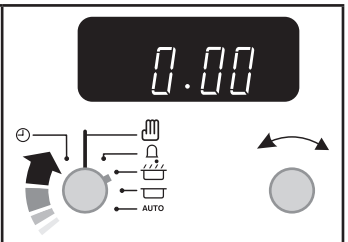
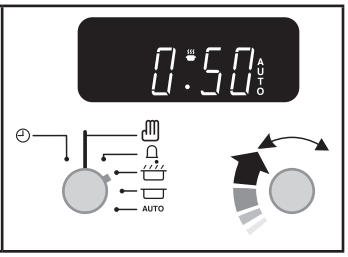
Turn the Timer knob to the 'auto' setting. When your cooking is finished the beeper sounds. Turn the Timer knob to the vertical ( ) to return to manual cooking.

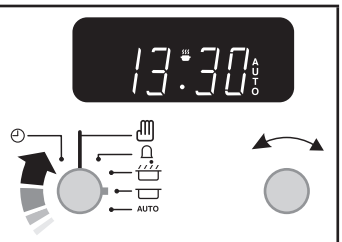
To start and stop the oven automatically

Before you set the clock, you must have two numbers clearly in mind.

The 'cook time', which is the period of time you want the oven to cook.

The 'stop time', which is the time of day you want the oven to stop cooking.

You cannot set a start time directly - this is set automatically by setting the cooking period and stop time. Turn the Timer knob to the ( ) position.	
Use the Adjusting knob to set the 'cooking time' you need as below.	

Turn the Timer knob to the ( ) position. The display will show the current time of day plus the 'cook period' you just set. Use the Adjusting knob to set the 'Stop time' you need as below.	

'Stop Time' shows. AUTO will show in the display. Set the oven(s) to the cooking temperature you need (**don't forget to set a function**). Turn the Timer knob to the 'auto' setting.

When your cookin g is finished the beeper sounds. Turn the Timer knob to the vertical ( ) to return to manual cooking.

If you are out, don't worry about the beeper going off, it stops after a while. When you return, Turn the Timer knob to the vertical ( ) to return to manual cooking.

AUTO is showing, you want to reset to manual cooking.

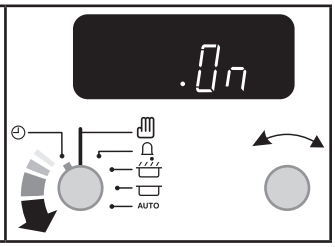
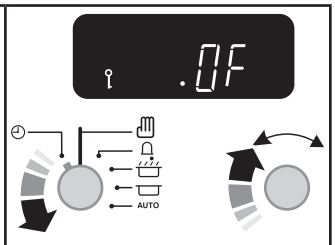
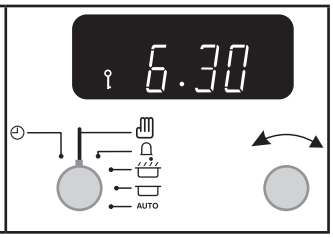
You can cancel any automatic settings by briefly turning the Timer knob to the clock symbol ( ) and then releasing it.

Clock Special Features - Key Lock

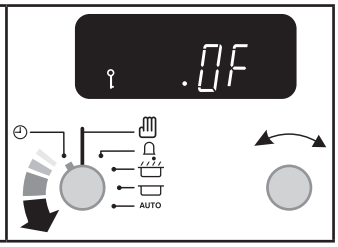
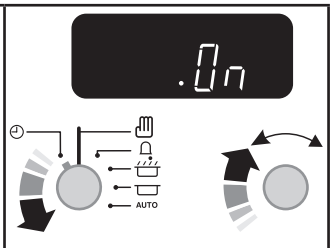
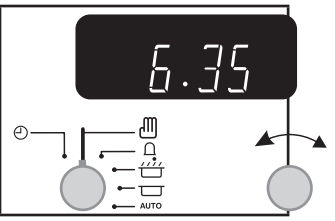
When the key lock is activated, the clock can be operated as usual but the ovens are locked and will not come on. This means that your child could select a cook program but the program will not be activated and ovens will not switch on.

To activate the key lock

Make sure that the clock is in manual mode and cancel any active programs.

Turn and hold the Timer knob to the clock symbol ( ) for about 8 seconds. 'On' will appear on the display.	
Keep holding the Timer knob turned to the clock symbol ( ) and turn the Adjusting knob clockwise until the key symbol ( ) and 'Of' shows on the display. Let go of the knobs.	
The ovens are now locked. After a few seconds the display will revert to show the time of day and the key symbol.	

To turn off the key lock

Turn and hold the Timer knob to the clock symbol ( ) for about 8 seconds. 'Of' will appear on the display.	
Keep holding the Timer knob turned to the clock symbol ( ) and turn the Adjusting knob clockwise until the key symbol ( ) goes out on the display and 'On' shows. Let go of the knobs.	
After a few seconds the display will revert to show the time of day. The ovens can now be used normally.	

Cooking using the timer

The timer can be used to turn just one oven or both on and off automatically. The start and stop time must be the same for both ovens but different cooking temperatures can be set.

If you want to turn one of the ovens on at the same time as the timer is set for automatic cooking, you must wait until the timer has turned on the oven/ ovens first. Then you can adjust either of them manually in the normal way.

You can set the oven to turn on any time over the following 24-hour period.

If you want to cook more than one dish, choose dishes that require approximately the same time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

Don't place warm food in the oven.

Don't use an oven already warm.

Don't use if an adjoining oven is warm.

Avoid using wine or beer if there is a delay period, as fermentation may take place.

To avoid curdling, cream should be added to dishes just before serving.

Fresh vegetables, which may discolour during a delay period, should be coated in melted fat or immersed in a water and lemon juice solution.

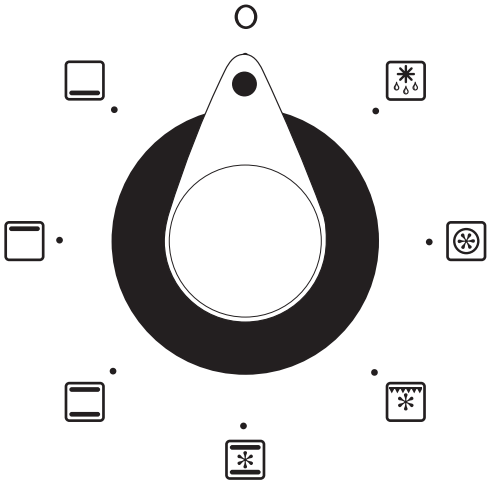
Fruit pies, custard tarts or similar wet mixtures on top of uncooked pastry are only satisfactory if there is a short delay period. Dishes containing left over cooked meat or poultry should not be cooked automatically if there is a delay period.

Whole poultry must be thoroughly defrosted before placing in the oven.

Check that meat and poultry are fully cooked before serving.

Multi-function ovens

Both ovens are Multi-function. They have many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember - not all functions will be suitable for all food types.



Please remember that all cookers vary - temperatures in your new ovens may differ to those in your previous cooker.

Multi-function oven functions

Defrost

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.

Fan assisted oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Fanned grilling

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed whilst grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Pre-heat this function before cooking.

Conventional oven (top and base heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits. Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

Browning element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

Base heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

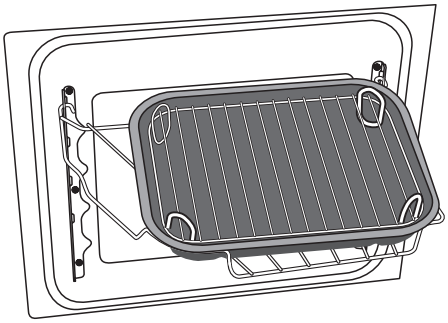
The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realise how these functions can combine to extend your cooking skills.

The Handygrill

The maximum weight than can be held by the Handygrill is 5.5kg (12lb). It should only be used with the supplied tin, which is designed to fit the rack. Any other vessel could be unstable.

The Handygrill fits on the oven door. Food cooking on it is easy to attend to, because it's accessible when the door is opened. It can be fitted at different heights. Depending on the height that it is fixed, the oven shelves may need to be removed or repositioned to suit.

Using your Handygrill



Fan Grilling

Fanned grilling is carried out with the oven door closed.

The racking on the inside of the Multifunction Oven door (left hand oven) allows you to position the Handygrill at any of four different levels.

Using the Handygrill for fan grilling gives you the ability to tend the food without having to lift the grill pan out of the oven.

It is important to remember to clean the grill pan after each grilling session, as a build up of fat would dangerous and unhygienic.

Be careful when opening and closing the oven door whilst using the Handygrill.

Grilling Cooking Chart

The position of the Handygrill on the oven door brackets will depend upon the size of the food being grilled.

Pre-heat the oven on the fanned grilling function with the oven door closed for 5-10 minutes before use.

Always decide on the level at which to grill **before** the preheating period as the Handygrill rack and pan will get very hot.

The second level from the top is the most useful for normal grilling. Only use the top position for toast or very quick cook items such as minute steak.

These timings are recommendations only

Food	Temperature	Cooking Time Minutes
Sausages	200-Max	5-10 per side
Bacon	200-Max	5-7 per side
Burgers	200-Max	5-10 per side
Chop or Steak	200-Max	10-15 per side
Chicken Portion	200-Max	10-15 per side
Salmon Steak	200-Max	10-15

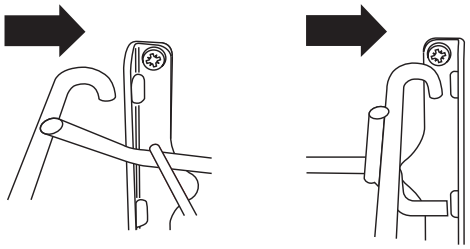
Other uses

The Handygrill and pan can also be used for roasting.

Remove the trivet from the pan and position the rack at the height of the centre of the oven. Use the fan or conventional oven settings and follow the guide time in the cooking chart for roasting. Only use the supplied pan in the Handygrill rack - any other vessel could be unstable.

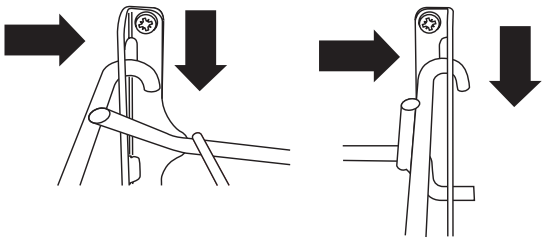
To fit the Handygrill

Line up the ends of the Handygrill rack with a pair of holes in the mounting brackets on the oven door.



left hand side *right hand side*

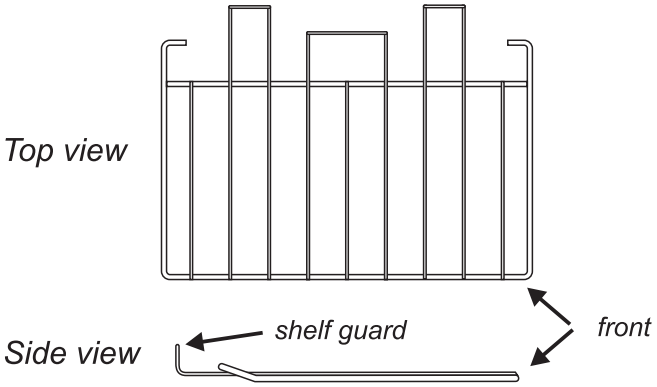
Slide the ends into both uprights at the same time.



left hand side *right hand side*

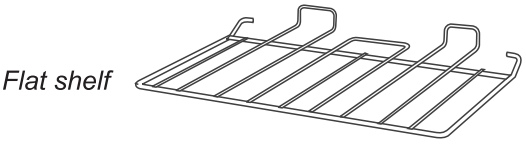
Hook the rack on to the uprights.

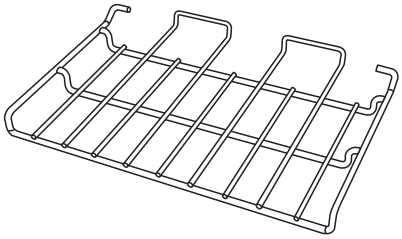
Oven shelves



the shelf guard should be at the back pointing upwards

As well as the flat shelves some models are supplied with a deluxe tray.

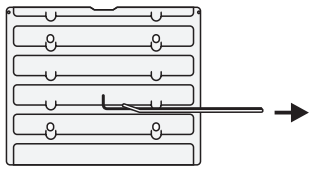




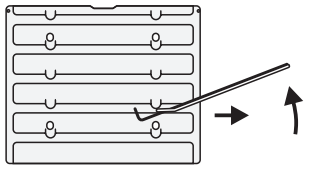
Drop shelf

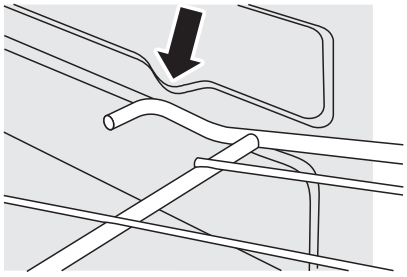
The drop shelf increases the possibilities for oven shelf spacing. The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides.



Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward.





To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear

the shelf stops, and then lower the front so that the shelf is level and push it fully back.

Steam

When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the top of the oven doors .This is perfectly normal.

Oven light

Press the appropriate button to turn on the oven light.

If the oven light fails, **turn off the power supply** before you change the bulb. See the 'Troubleshooting' section for details on how to

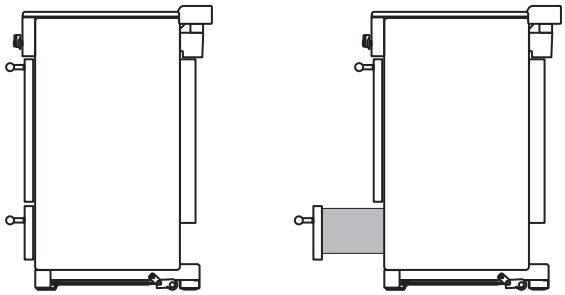
change an oven light bulb.

Storage

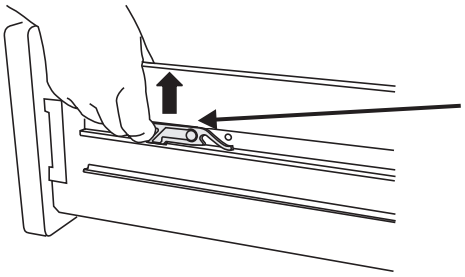
The drawer can get very warm, don't store anything in it that may melt or catch fire.

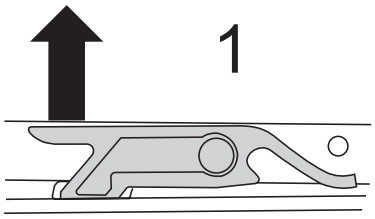
The drawer can be removed completely for cleaning etc.

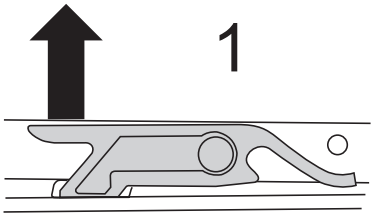
To remove the drawer pull it forward.



Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side runners and at the same time pull the drawer forward and away from the side runners.







For safety's sake push the drawer runners back out of the way.

To refit the drawer

Rest the drawer back on the side runners and, keeping it level, push it right back. The clips should click into position holding the drawer to the side runners.

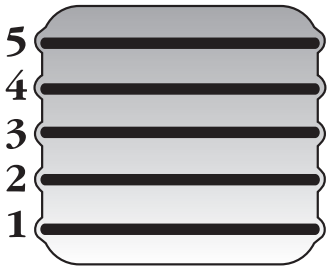
Multi-function Oven cooking guide

Remember - not all functions will be suitable for all food types. The oven control settings and cooking times given are intended to be used only as a guide. Individual tastes may require the temperature to be altered to provide a preferred result.

The quantity of food cooked and containers used will also effect the cooking times.

Food may need to be cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven - so you can use any shelf.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf. For best results pre-heat the oven until the oven indicator light goes out.



Cooking chart

- Fan assisted oven function

Food	Temp	Oven Shelf Position	Approximate Cooking Time
Fairy cake	170°C	2-4	20 min
Scone	180°C	2-4	15 min
Deep apple pie	160°C	2-4	45 min interchange after 25 minutes
Plate tart	190°C	2-4	45 min interchange After 25 minutes
Rich fruit cake 197mm x 92mm	145°C	3	1 hr 45 min - 2 hr
Victoria sandwich 180mm	170°C	2-4	20 - 25 min
Milk pudding	150°C	3	2 hrs
Puff pastry	220°C	3 - 5	15-40 mins according to size. Interchange 2/3rds through cooking time

For roast meats and poultry refer to the Fan oven guide - reduce cooking time slightly.

- when cooking on more than one shelf, swap the items around during the cooking time.

500g is approximately 1lb (1lb 2oz)

Ensure meat and poultry is fully cooked before serving

Cooking chart - Multi-function oven (This is a guide only)

Food	Conventional Function Temperature	Shelf Position	Fan Function Temperature	Approximate Cooking Time
FISH				
	190°C	3	180°C	Fillets 15-20mins.
	190°C	3	180°C	Whole 10mins.per 500g + 10mins.
	190°C	3	180°C	Steaks according to thickness.
ROAST MEATS				
Beef with bone	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	160°C	2-3	150°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	20-25mins. per 500g + 20-25mins.
Lamb	160°C	2-3	170°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	25-35mins. per 500g + 25-30mins.
Pork	160°C	2-3	150°C	35-40mins. per 500g + 35-40mins.
	200°C	2-3	190°C	25-30mins. per 500g + 25-30mins.
Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times or cook at 200°C for 20mins. then 160°C for remainder.				
THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.				
POULTRY				
Chicken	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Turkey	160°C	2	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2	190°C	15-20mins. per 500g + 15-20mins.
Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for remainder. Prepacked (fresh or frozen) follow packers cooking times				
CASSEROLE	140-150°C	2-3	140°C	2-4hrs according to recipe
YORKSHIRE PUDDING	220°C	4	200°C	Large tin 30-35mins. Individual 10-20mins.
CAKES				
Very Rich Fruit	140°C	2	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	150°C	2	145°C	$2^1/_2$-3hrs.
Madeira (180mm)	160°C	2	150°C	80-90mins.
Queen Cakes	190°C	3 & 5 or 3	180°C	15-25mins.
Scones	220°C	2 & 4 or 3	210°C	10-15mins.
Victoria Sandwich	180°C	2 & 4 or 3	170°C	20-30mins.
PASTRY				
Plate Tart	200°C	2 & 4	190°C	45-50mins. Interchange after 25mins.
Fruit Pie	200°C	2 & 4	190°C	35-40mins.
Tartlets	200°C	4	190°C	15-20mins. according to size.
Puff Pastry	220°C	2,3 or 4	200°C	20-40mins. according to size.
BREAD	220°C	2 & 4	200°C	20-30mins.
MERINGUES	110°C	3	100°C	$2-2^1/_2$hrs
PUDDINGS				
Baked Egg Custard	160°C	3	150°C	45mins.-1hr.
Baked sponge pudding	190°C	3	180°C	40-45mins.
Milk pudding	140-150°C	3	150°C	2-3hrs.

Cleaning your cooker

Essential information

Before thorough cleaning isolate the electricity supply. Remember to switch on the electricity supply before use.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results. Recommended cleaning materials are shown in the table at the end of this section.

All parts of the ovens can be cleaned with hot soapy water - **but take care that no surplus water seeps into the appliance.**

For cleaning materials see the 'Cleaning Table' at the end of this section.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use washing up liquid in hot water.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Ovens

The ovens have removable panels that have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will ensure the Cook & Clean panels are working effectively.

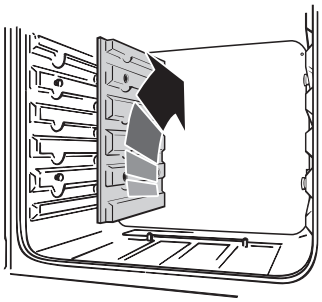
Don't use steel wool (Brillo) or any other materials that will scratch the surface. Don't use oven cleaning pads.

Removing the Oven Linings

Remove the shelves first.

The side panels of either oven can then be removed.

Each side of the oven is fixed with four fixing screws. You don't have to remove the screws to remove the oven linings. Lift each side panel upwards and they will slide off the screws. Then pull them forwards.



Once the linings are removed, the oven enamel interior can be cleaned.

Cleaning Table

Outside of ovens

Part	Finish	Recommended Cleaning Method
Door, Door surround and Storage Drawer exterior.	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless Steel	E Cloth (Comet) or Vileda Microfibre Plus All Purpose Cloth Freudenberg Household Products LP (supermarket)
Control panel	Paint, Enamel or Stainless Steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control Knobs/Handles	Plastic/ Chrome	Warm soapy water, soft cloth.
Oven Door Glass/Glass Lid	Toughened glass	Hot soapy water, cream cleaner/gently with scourer if necessary.

Inside Ovens

Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven - **NOT** COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS - FOLLOW MANUFACTURERS INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean Oven Panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush. (see 'The Ovens' in 'Cleaning your cooker')
Oven Shelves, Handyrack, Grill Trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill Pan/Meat Tin, Handygrill Pan (some models only)	Enamel	Hot soapy water. Soap filled pad (Brillo). Dishwasher.

Cleaners listed are available from Supermarkets or electrical retailers as stated. Cleaner manufacturer is in Italics.

For enameled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website www.ive.org.uk or telephone: 01527 893031.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

Troubleshooting

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the top of the door. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

The oven fan is noisy

The note of the oven fan may change as the oven heats up - this is perfectly normal.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials. We do not recommend Mr. Muscle, as it contains chemicals that may damage the surfaces of your cooker.

The knobs get hot when I use the ovens, can I avoid this?

Yes, this is caused by heat rising from the oven and heating them up. Don't leave the oven door open.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Current Operated Earth Leakage Breakers

Where the cooker installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your cooker and other domestic appliances may occasionally cause nuisance tripping. In these instances the cooker circuit may need to be protected independently. This work should be carried out by a qualified electrician.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions. See the oven cooking guide. The oven control settings and cooking times are intended to be used only as a guide. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher temperature setting.

The oven is not cooking evenly

Do not use a tin or baking tray larger than 330mm x 290mm.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

The Multi-function oven not coming on when turned on manually

Is the power on? Is the clock illuminated?

If not there may be something wrong with the power supply. Is the cooker supply on at the isolator switch?

Has the time of day been set?

Have you set a cooking function?

Is the key symbol (⚿) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

The ovens are not coming on when automatic cooking

Timer set correctly but oven knob left OFF by mistake?

Is the key symbol (⚿) showing in the display? See the Clock section of the instructions for more information on the key lock feature of the clock.

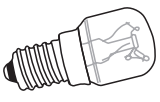
Have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working

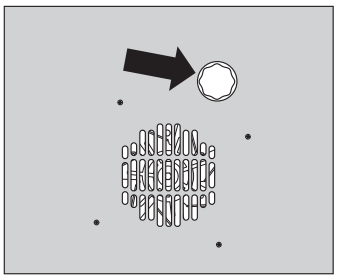
The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for an Edison screw fitting 15w 240v lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C. See the HELP leaflet for spares by mail order.

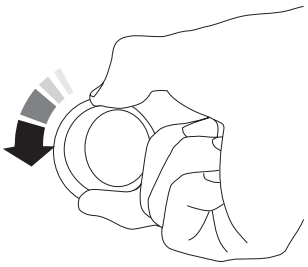


Turn off the power supply.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning anticlockwise. It may be very stiff.





Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb, screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

General Safety Instructions

The ovens must be installed by a qualified electrician in accordance with the installation instructions. They should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the control switch. Mark it for easy reference. Always allow the ovens to cool and switch off at the mains before cleaning or carrying out any maintenance work, unless otherwise specified in this guide.

All parts of the ovens become hot with use and will retain heat even after you have stopped cooking.

Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the cooker with wet hands.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Babies, toddlers and young children should not be allowed near the appliance at any time. They should never be allowed to sit or stand on any part of the appliance. Teach them not to play with controls or any other part of the ovens.

Never store anything of interest to children in cabinets above a cooker - children climbing on the cooker to reach them could be seriously injured.

Clean only parts listed in this guide.

In the interests of hygiene and safety the ovens should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your appliance.

Do not spray aerosols in the vicinity of the appliance while it is in on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Do not allow anyone to climb, stand or hang on any part of the appliance.

Do not use aluminium foil to cover shelves, linings or the oven roof.

Make sure that your kitchen is well ventilated at all times. Use extractor fans or hoods when fitted.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The appliance is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen, not only does this waste fuel but the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this cooker should not be altered.

When the cooker is not in use ensure that the control knobs are in the off position.

Installation

Ovens Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

If your customer has a problem relating to your installation they will be able to contact you easily.

Installer's Name

Installer's Company

Installer's Telephone number

You must be aware of the following safety requirements & regulations

This appliance shall be installed in accordance with the regulations in force and in a well ventilated space. Read the instructions before installing or using this appliance. The cooker must be installed in accordance with:-

All relevant British Standards / Codes of Practice.

The relevant Building / IEE regulations.

Location of Ovens

The oven may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

You will need the following equipment to complete the oven installation satisfactorily:

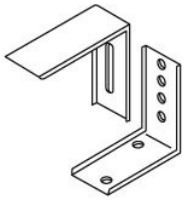
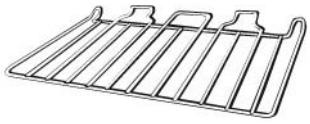
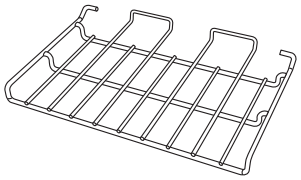
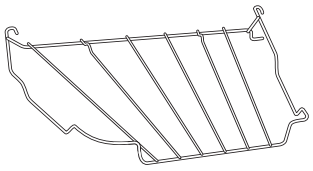
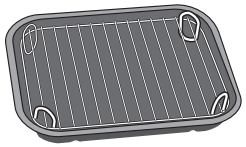
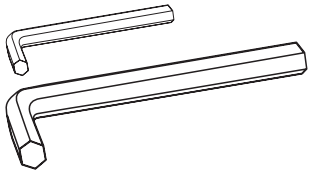
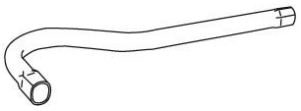
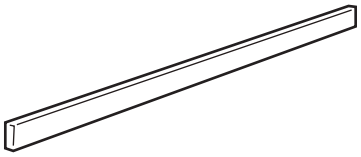
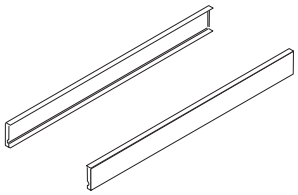
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Rawlplugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil

9. Socket set with 7mm and 8mm sockets.

10.Screws for fitting stability bracket

11. Jigsaw.
12. Multimeter for electrical checks.

Checking the parts

Stability Bracket kit	3 flat oven shelves
	
1 Drop Shelf	1 Handygrill
	
1 Handygrill pan and trivet	Allen keys
	
Levelling tool	Top in fill trim
	
Side trims	
	

Positioning the Appliance

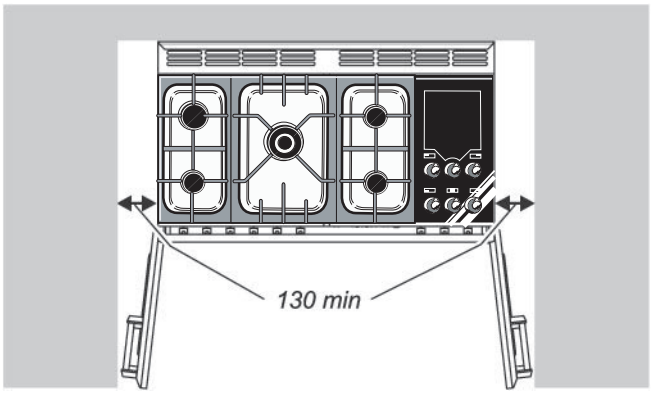
The appliance is designed to fit under a worktop, between cabinet units. It will fit under worktops positioned 870 to 885mm above the floor and match plinth lines of 135 to 165mm. The ovens are 1137mm across the trims and an unrestricted aperture of 575mm minimum depth is needed. This is measured from the front of the cabinet door to the rear of the housing.

The worktop and any associated hotplate should be fitted prior to this installation.

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam

resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the appliance to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

A clearance of 130mm is required if the appliance is built near a corner of the kitchen to allow the oven doors to open. The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.



Unpacking the Appliance

Do not remove any packaging from the appliance until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging).

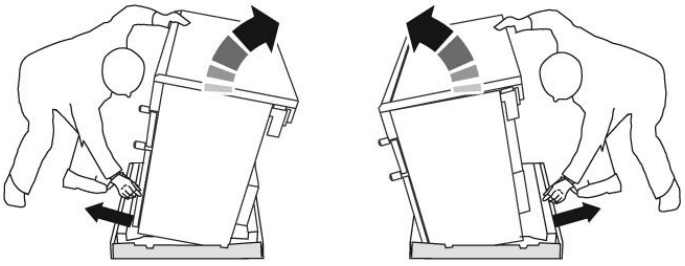
Cut the banding straps and lift the cardboard box off, leaving the appliance standing on the base packaging. See the loose unpacking sheet.

Moving the Appliance

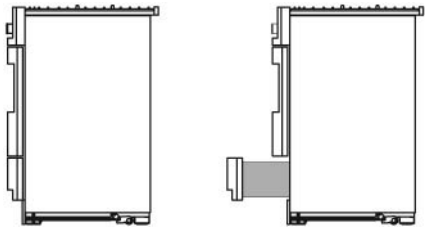
(WARNING WHEN THE APPLIANCE IS REMOVED FROM THE PACK IT IS FRONT HEAVY AND CAN TIP FORWARDS IF DOORS ARE OPENED ETC. DO NOT REMOVE THE FRONT ROLLER UNTIL THE APPLIANCE IS SECURELY FIXED IN POSITION.)

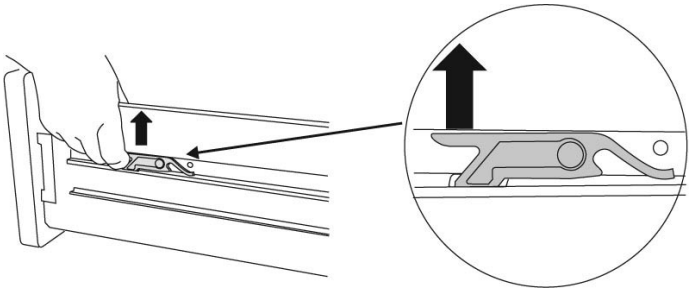
The appliance is heavy. Take great care.

We recommend two people manoeuvre the appliance. Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the appliance around. You will need the levelling tool. From the back tilt the appliance forward and remove the rear half of the polystyrene base pack.



Repeat from the front and remove the front half of the poly base. Pull the drawer out to its furthest point.

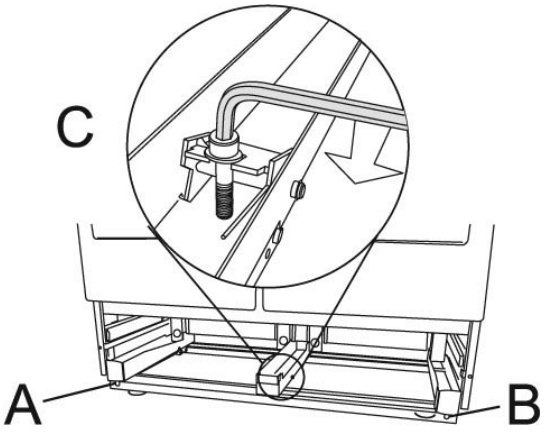




Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side runners and at the same time pull the drawer forward and away from the side runners. For safety's sake push the drawer runners back out of the way. Put the drawer somewhere safe - do not refit it until the installation is complete.

Lower the Rollers.

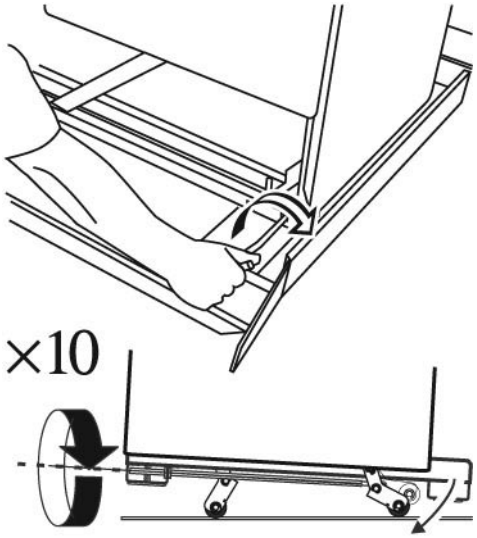
Fit the Allen key tool to the centre roller lowering mechanism (C in the fig. below).



A left rear roller, B right rear roller, C centre roller

LOWER THE FRONT ROLLER until the front of the appliance starts to rise using the Allen key supplied.

Now LOWER THE TWO REAR ROLLERS so that they contact the floor, by fitting the levelling tool (or 8mm socket) on the hexagonal adjusting nut as shown below and turning clockwise.



Make sure you lower BOTH REAR ROLLERS. There are two adjusting nuts, one for each roller, at both the front bottom corners of the cooker.

Unfold the rear edge of pack base tray. Carefully push the appliance backwards into position. Push the appliance close to its final position, leaving just enough space to get behind it.

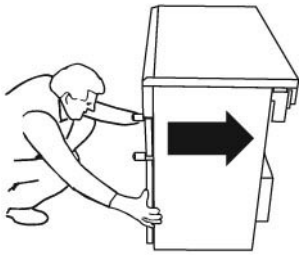
Measure the height of the cabinet the ovens are lining up with (see diagram below), this will determine whether the top in fill trim needs to be fitted. The majority of units will be around 720mm and will not require the in fill trim, for those between 730 and 735 the trim should be fitted. See diagram.

Fit the side trims to the appliance using the three screws for each trim that are included. See diagram.

Fit the top in fill trim where needed, lining the front edge with the front of the side trims at either side.

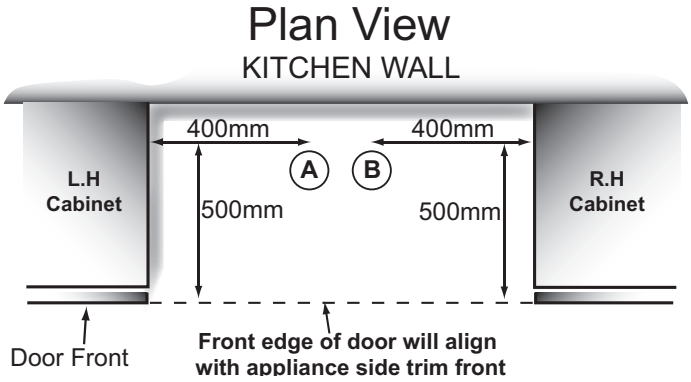
Adjust the height of the front roller with the Allen key so that the top of the ovens unit (with in fill trim if required) is just below the height needed to slide under the worktop and adjust the rear rollers with

the 8mm socket or levelling tool until it is roughly level.



Fitting the stability bracket

The appliance is front heavy when the doors are opened so the rear needs to be fixed to the floor. A stability bracket is included with the appliance for this purpose. It is not sufficient to rely on the worktop as a downward force on the oven doors could cause the worktop to crack.



1. Fix the stability bracket to the floor in the position shown in the attached diagram. When the doors are opened quite a large force can be levered onto the bracket. It is essential to ensure the screws are firmly held using Rawl type plugs where necessary.
2. Set the height of the top arm so that it is higher than the appliance rear member.

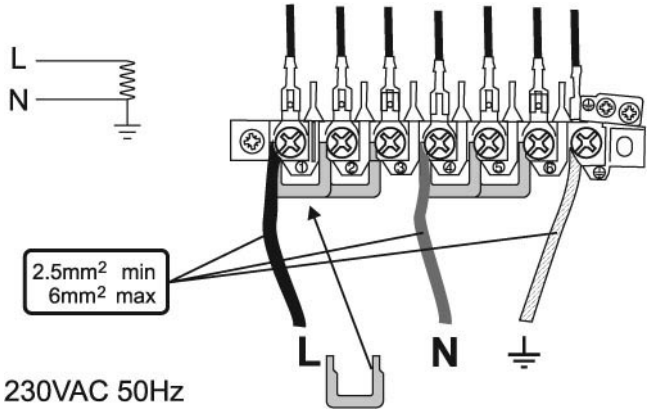
Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations and also the local electricity supply company requirements.

WARNING: THIS APPLIANCE MUST BE EARTHED

Note

The appliance must be connected to the correct electrical supply as stated on the voltage label on the appliance, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles. This appliance must not be connected to an ordinary domestic power point.



The unit is fitted with a mains cable to facilitate connection to a wall point. If the cable needs to be changed then access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the replacement cable to the correct terminals for your electrical supply type (see fig.). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp. Ensure the cable route avoids the risk of trapping or touching hot surfaces such as the underside of the hotplate.

Current Operated Earth Leakage Breakers

Where the installation is protected by a 30 milliamp sensitivity residual current device (RCD), the combined use of your appliance and other domestic appliances may occasionally cause nuisance tripping. In these instances the kitchen circuit may need to be reconfigured. This work should be carried out by a qualified electrician.

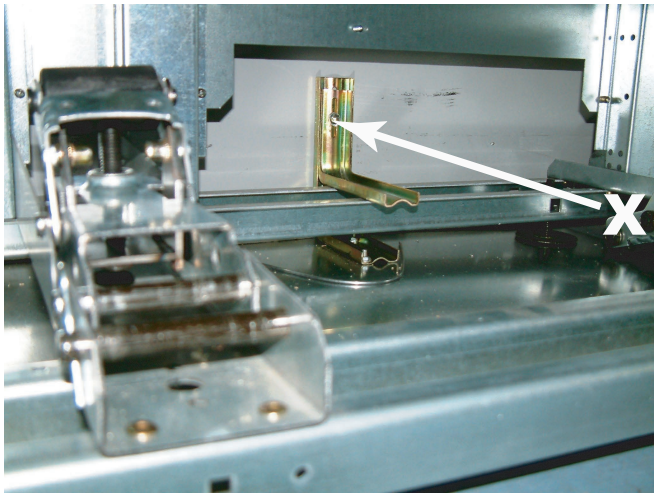
Levelling

The worktop should already be fitted and levelled, and the cabinets mounted 90 degrees to the worktop. It is therefore only necessary to ensure the top front edge of the appliance unit supports the front edge of the worktop and line up the appliance trims with the doors as follows.

1) Ensure gas pipes and electrical cable will not be trapped by the appliance when it is pushed into position.

2) Place the appliance in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the appliance or the units.

3) Ensure the stability bracket top arm is above the rear channel. See diagram.



4) Jack up the front roller until the appliance unit just touches the worktop and screw down the two front adjusting screws using a 7mmm socket until the top of the appliance is in contact all along the underside of the worktop.

5) Remove the pin from the front roller and swing the roller inside the appliance.

6) Adjust the rear rollers to bring the front trims level with the cabinet doors and screw down the rear adjusting feet using a 7mm socket.

7) Secure the stability bracket in place by slackening the nut x and pushing the top arm down until it firmly contacts the rear channel. Retighten the nut.

8) Retighten down the two rear feet using the 7mmm socket to ensure the rear channel is firmly in contact with the stability bracket.

Leave the levelling tool and Allen key with the front roller.

Fitting the plinth

Fit the plinth to the cabinet.

Refit the drawer

Rest the drawer back on the side runners and, keeping it level, push it right back. The clips should click into position holding the drawer to the side runners. If the bottom of the drawer is above the line of the bottom of the adjacent cabinet doors, then the drawer trim should be fitted.

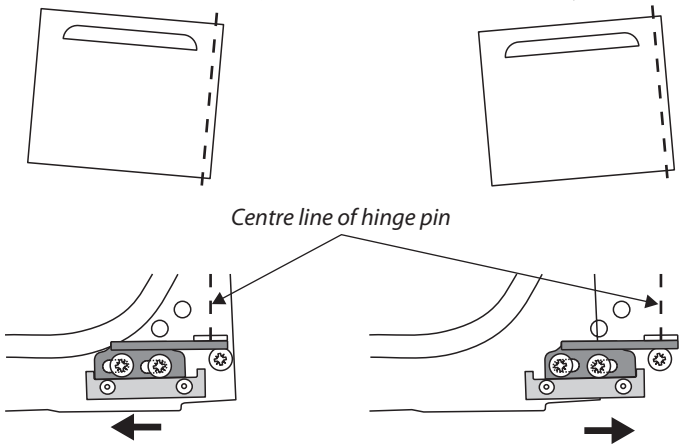
To Adjust the Oven Door Angle

The door bottom hinge can be adjusted to alter the angle of the door.

Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position.

Retighten the hinge screws.

Effect of hinge adjustment – exaggerated for clarity



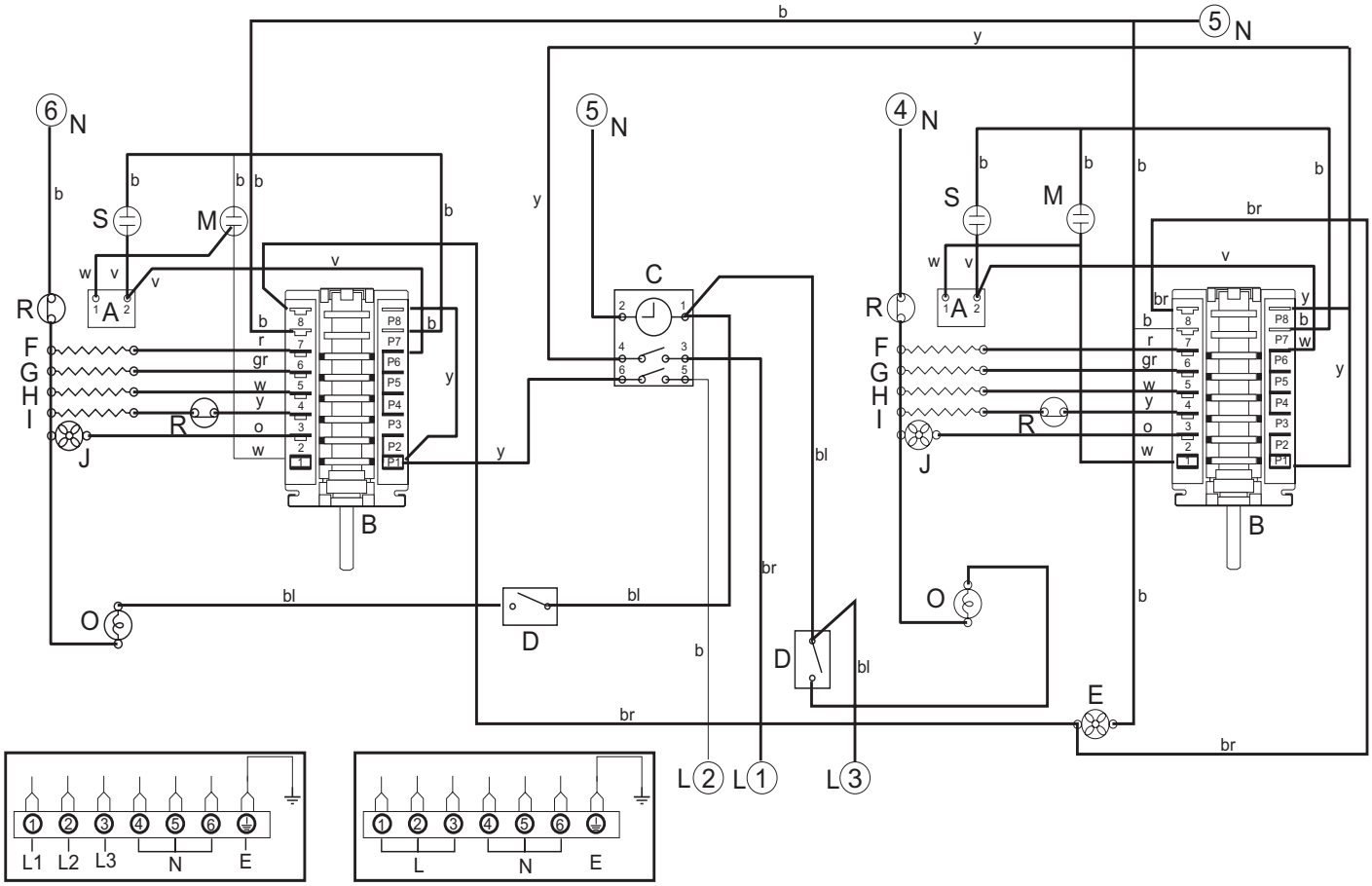
Oven door omitted for clarity

Customer care

Please complete your contact details in the front of this section. Please inform the user how to operate the appliance and hand over the instruction pack.

Thank you.

Circuit Diagram



Connection shown in circuit diagram is for single phase. Ratings are for 230V 50Hz

- A Multifunction oven thermostat
- B Multifunction oven function control
- C Clock
- D Light switch
- E Cooling fan
- F Multifunction oven base element
- G Multifunction oven top element (outer pair)
- H Multifunction oven browning element (inner pair)
- I Multifunction oven fan element
- J Multifunction oven fan

Colour Code

- b Blue
- bl Black
- br Brown
- g/y Green & yellow
- or Orange
- r Red
- v Violet
- w White
- y Yellow

Technical Data

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION : DATA BADGE LOCATION : Lower right hand base (Remove storage drawer)

Country of Destination: GB/IE

Ratings

Total Load At 230V 50Hz 13.6kW (approximate total including oven lights, oven fan etc.)

Ovens	**Multifunction Oven**
Fan element	2.5kW
Top element	1.2kW
Browning Element	1.15kW
Bottom element	1.0kW

Ovens	**Multifunction**
Energy efficiency class : on a scale of A (more efficient) to G (less efficient)	B
Energy consumption based on standard load	0.90kWh
Usable volume (litres)	62
Size	Medium
Time to cook standard load	41 minutes
Baking area	1400cm^2

RANGEmaster

Clarence Street, Royal Leamington Spa,
Warwickshire, CV31 2AD, England.
Tel: +44 (0) 1926 457400 Fax: +44 (0) 1926 450526
E-mail: consumers@rangemaster.co.uk
www.rangemaster.co.uk

AGA FOODSERVICE GROUP

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