



Professional

90 Ceramic
Users Guide
&
Installation Instructions

U1 214 02

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2 Minute Tour

Be safe

Do not stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object might cause the surface to crack. As soon as any crack in the surface becomes visible disconnect the appliance **immediately** from the supply and arrange for its repair. Care should be taken that no water seeps into the appliance.

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.

If you have not used a ceramic electric cooker before, we recommend you read pages 18-19 where we describe some basic guidelines on how to use your cooker safely.

Electricity on

Make sure that the electricity supply is turned on.

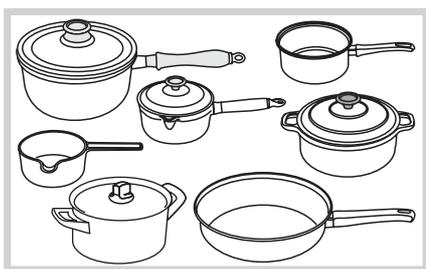
Peculiar smells

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

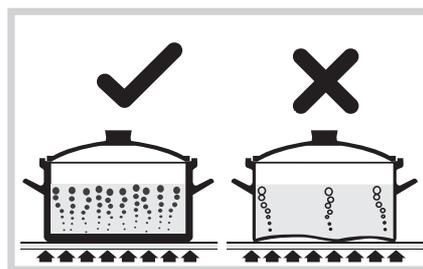


THE HOB *More about the Hob on page 9*

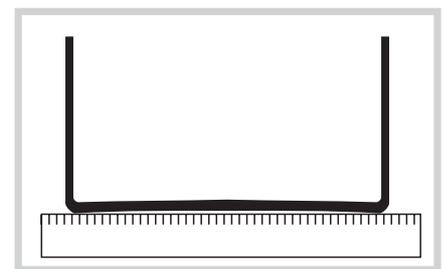
When you cook on a ceramic hob its very important to use the right sort of pans...



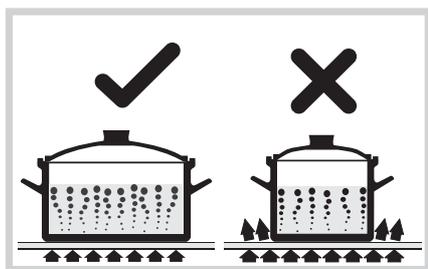
- 1 Use only pans that are suitable for ceramic hobs.
We recommend stainless steel and enamelled steel pans because pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove.
Glass-ceramic cookware is not suitable because of its poor conductivity.



- 2 Pots and pans should have thick, smooth, flat bottoms. This ensures that there is the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient.
Never use a round bottomed Wok even with a stand.



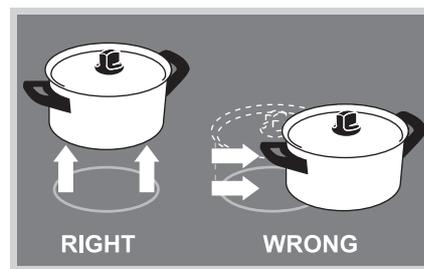
- 3 The very best pans have bases that are very slightly curved in when cold. If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.
Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits (such as lime specks).



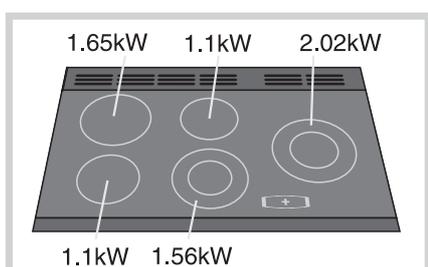
4 Always use pans that are the same size as (or slightly larger than) the areas marked on the hob top. Using smaller pans wastes heat, and any spillage will be burnt on. Using a lid will help the contents boil more quickly.



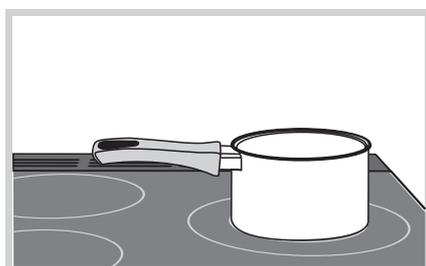
5 The drawing by each knob indicates which area that knob controls. This one is the right hand dual circuit control. The setting you need depends on the kind of pan you use and the quantity of food. Higher settings are required for larger quantities of food.



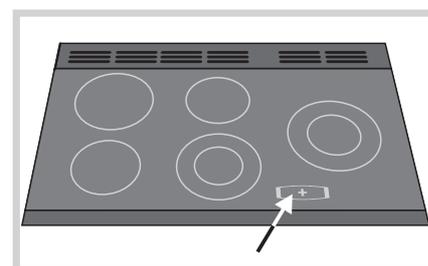
6 Always lift pans off the hob. Sliding pans may cause marks and scratches. Always turn the control to the off position before removing a pan.



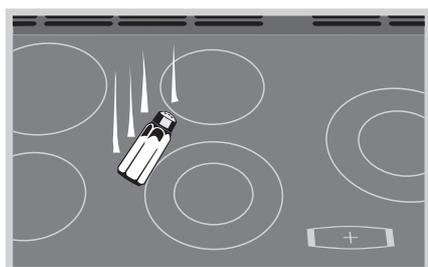
7 The ratings of the cooking areas are shown on the diagram above.



8 The areas marked with two concentric circles have an inner and an outer element. Turn the control knob clockwise to heat the whole area for larger pans - turn it the other way to just heat the inner part for smaller pans.

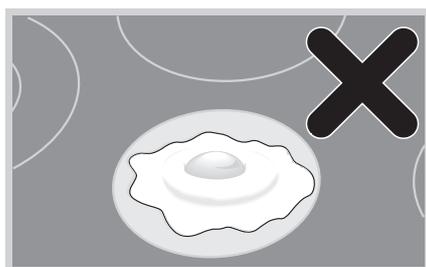


9 There are indicator lights for each of the cooking areas. These come on when a hob control is turned on and stay lit while the surface cools. Always take care before touching the surface even when it is turned off - it may be hotter than you think.



10 Although the ceramic surface is very strong, a heavy or sharp falling object (a salt cellar for example) might cause the surface to crack. If you find a crack in the surface **immediately** disconnect the appliance from the supply and arrange for its repair.

Care should be taken that no water seeps into the appliance.

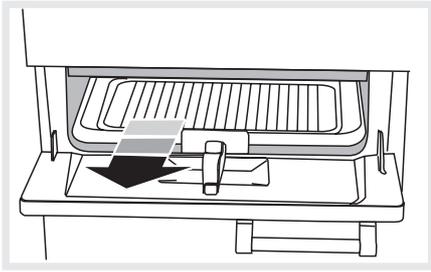


11 **Never** cook directly on the surface.

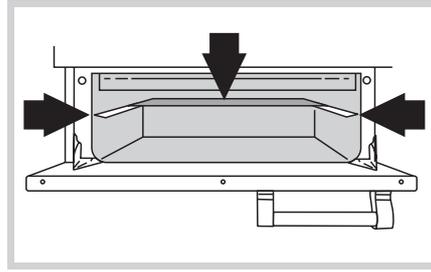
2 Minute Tour continues over the page...

THE GRILL *More about the grill on page 10*

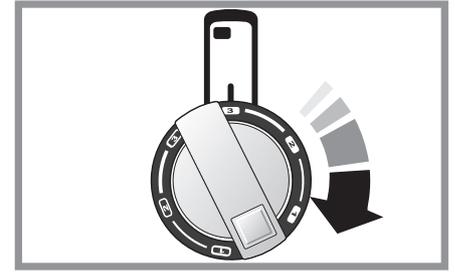
CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.



1 Remove the pan from the bottom of the grill compartment. A cooling fan will start to run as soon as the grill is turned on. The fan will continue to run while the grill (or oven) is on and for about 10min after it is turned off. Never turn off the power supply to the cooker before the cooling fan stops.

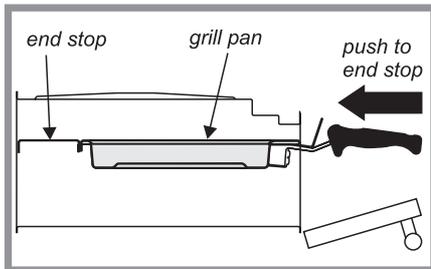


2 After placing your food on the grill tray pan, slide the grill pan onto the side supports just below the elements. Make sure it is pushed right in and touches the backstop.



3 The grill has two elements that allow either the whole area of the pan to be heated or only the right hand half of the grill pan to be heated.

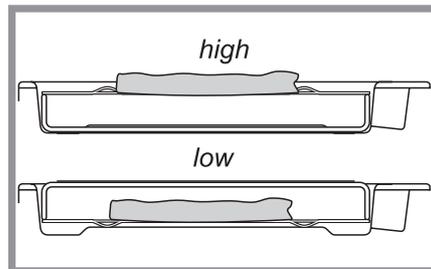
Turn the control knob clockwise to heat the whole grill - turn it the other way to just heat the right hand half.



4 For best results preheat for 2 minutes with the grill pan in position. After placing your food on the grill pan grid, slide the grill pan onto the side supports.

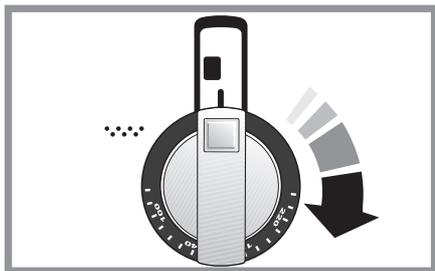
Make sure it is pushed right in and touches the back stop.

Never close the grill door when the grill is on.

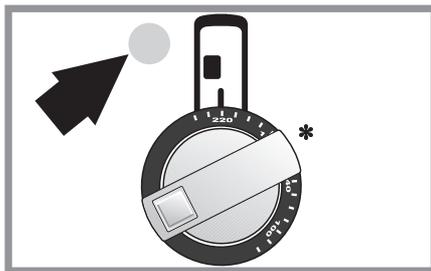


5 The grill pan grid can be turned over to give two grilling positions.

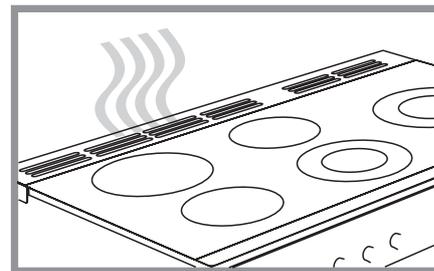
THE OVENS *More about the ovens on page 10*



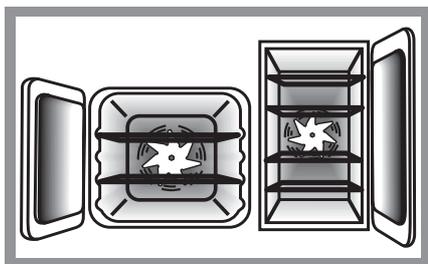
- 1** Turn the oven knob to the temperature you need.
A cooling fan will start to run as soon as an oven is turned on. The fan will continue to run while the oven (or grill) is on and for about 10min after it is turned off. At low oven settings the fan may cycle on and off. Never turn off the power supply to the cooker before the cooling fan stops.



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

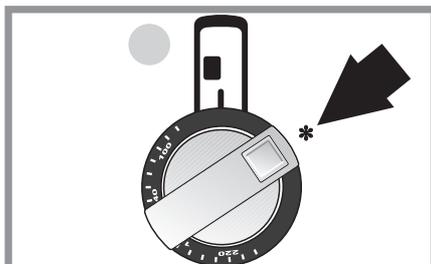


- 3** When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the grille at the rear of the hotplate. This is perfectly normal.



- 4** The fans in both ovens circulate hot air continuously, which means faster more even cooking.

The recommended cooking temperatures for a fanned oven are generally lower than a non-fanned oven.



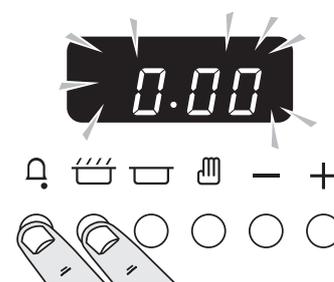
- 5** * The fan only setting. The fan circulates air inside the oven but the heating element is not turned on. This setting is useful for defrosting frozen foods.

Whole chickens and large joints of meat should be defrosted in the refrigerator. Do not defrost in a warm oven or whilst the adjoining oven is hot.



- 6** You can use the timer 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.

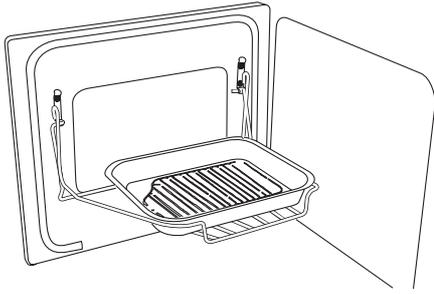
To set the time of day
More about the clock on page 13



Press and hold as above. At the same time, press (-) or (+) until the correct time shows. Don't forget it's a 24 hour clock. If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

2 Minute Tour continues over the page...

GB/IE Handyrack



The Handyrack should only be used with the supplied meat tin which is designed to fit it. Any other vessel could be unstable.

The maximum weight which can be held by the Handyrack is 5.5kg (12lb).

The Handyrack fits to the left hand oven door only. Food cooking on it is easy to attend to, because it's accessible when the door is open. It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position of the oven.

2 Minute Tour - continued

Oven light



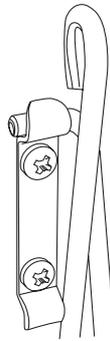
Press the button to turn on the oven light.

If the oven light fails, **turn off the power supply** before you change the bulb.

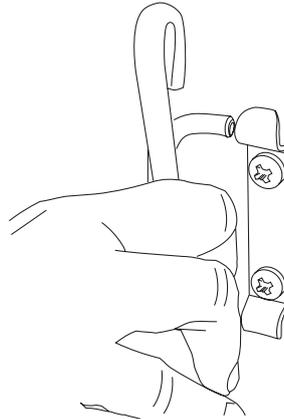
See the 'Troubleshooting' section for details on how to change the oven light bulb.

To fit the Handyrack

Locate one side of it on the door bracket.

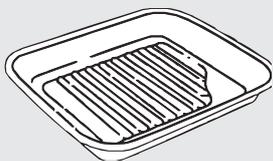


Then spring the other side out to clip it onto the other bracket.

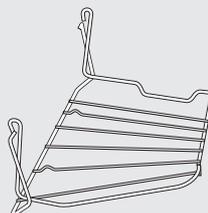


PARTS CHECK

You should have these loose parts with your cooker



Meat tin



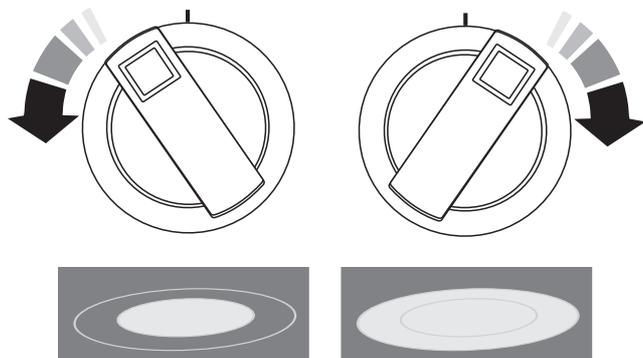
Handyrack.

The Handyrack is explained above. It may have been left fitted. It is easily removable.

The Hob

The hob control knobs can be turned either clockwise or anticlockwise.

On the dual circuit sections (those with two circles) turning the knob anticlockwise turns on the inner circle, turning it the other way heats up the whole area.



The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Naturally, the surface must be washed after use in order to prevent it from becoming scratched or dirty.

When cooking on the hob you may see the hob area you are using switch off and on. This is caused by a safety device that limits the temperature of the hob. It is quite normal, especially when cooking at high temperatures. If it happens a lot with a particular pan however it may mean the pan is not suitable – perhaps too small or too uneven - for a ceramic hob.

Sugar spillage will permanently damage the hob and therefore must be cleaned off with care immediately. Never let sugar spillage cool before trying to remove it.

If sugar or foods with high sugar content, aluminium foil or plastic items are accidentally allowed to melt on the hob surface remove them immediately from the hot cooking area using a scraper to avoid any possible damage to the surface. See 'Cleaning your cooker'.

Never cut directly on the cooking surface.

Don't cook directly on the hob surface i.e. without a pan or utensil

Don't use the hob as a work surface

Don't drag or slide utensils across the hob surface

Don't place anything between the base of the pan and the hob surface (i.e. asbestos mats, aluminium foil, Wok stand)

Don't leave utensils, foodstuffs or combustible items on the hob when it is not in use. (e.g. tea towels, frying pans containing oil)

Don't place plastic or aluminium foil, or plastic containers on the hob

Don't leave the hob zones switched on unless being used for cooking

Don't place large preserving pans or fish kettles across two heating zones

Don't place utensils partly covering a heating zone. Always place utensils centrally.

Never allow anyone to climb or stand on the hob.

The Grill

You should read 'grill' in the '2 Minute Tour' before all the following information.

Never close the grill door while the grill is on.

Before using for the first time, run the grill full for 15 minutes (with the grill pan in position) to dispel manufacturing odours. Open a window to clear the smell.

Don't leave the grill on for more than a few moments, without the grill pan underneath it.

A cooling fan will start to run as soon as the grill is turned on. The fan will continue to run while the grill (or oven) is on and for about 10min after it is turned off. Never turn off the power supply to the cooker before the cooling fan stops.



For best results, especially on toast, preheat the grill with the grill pan in the cooking position for two minutes before use.

The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

You can brown the top of dishes cooked in the oven, under the grill. Remove the grill trivet and place the dish onto the base of the grill pan. Slide the grill pan along the floor of the grill cavity.

The Ovens

You should read 'the oven' in the '2 Minute Tour' before all the following information

Both ovens are fanned ovens. The fan circulates hot air continuously which results in faster heat transfer to the food.

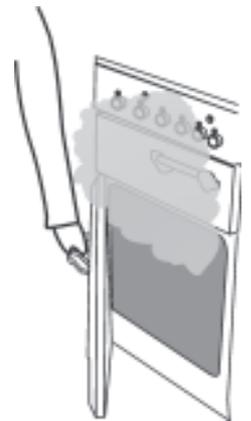
Before using for the first time, heat the oven to 200°C for 30 minutes to dispel manufacturing odours.

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 of a baking tray is 325mm (12³/₄") by 305mm (12") for the main oven and 230mm (9") by 320mm (12¹/₂") for the Tall oven.

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.

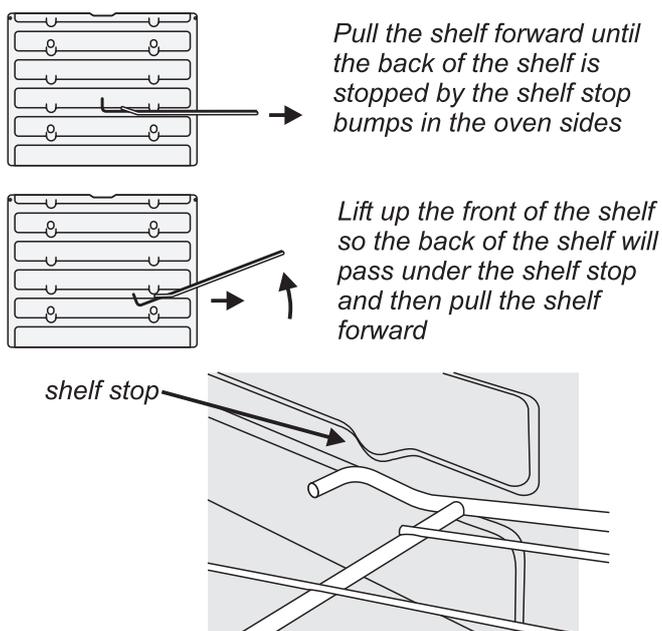
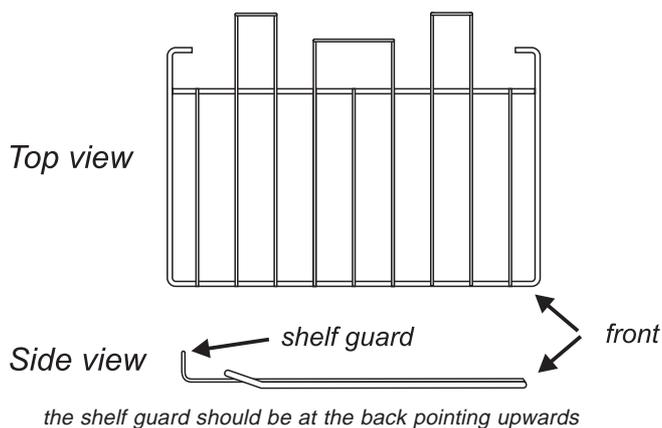


- *Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.*
- *The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.*
- *To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.*
- *Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.*

- If you want to brown the base of a pastry dish, preheat the 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.*

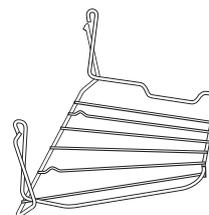
Main Oven shelves

The oven shelves can be easily removed and refitted.



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.

The Handyrack



You should read 'the oven' in the '2 Minute Tour' before all the following information

The Handyrack should only be used with the supplied meat tin which is designed to fit it. Any other vessel could be unstable.

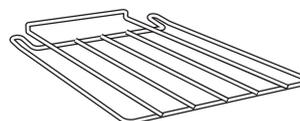
The maximum weight which can be held by the Handyrack is 5.5kg (12lb).

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position of the oven.

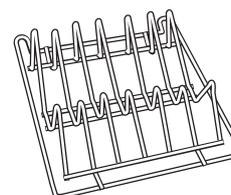
When the Handyrack is used in its lowest position, other dishes can be cooked on the fourth shelf position of the oven.

Tall oven shelves

The tall oven is supplied with four normal cooking shelves



and a plate warming shelf.



GB/IE

When using the tall oven you can cook on all four shelves at the same time; but make sure they are well spaced out to allow the hot air to circulate.

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 which 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 leftover cooked meat or poultry should not be cooked automatically if there is a delay period.

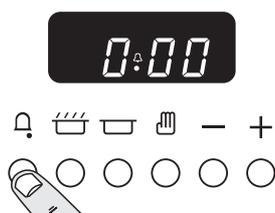
*Whole poultry must be thoroughly defrosted before placing in the oven.
Check that meat and poultry are fully cooked before serving.*

The clock

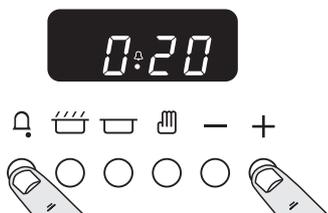
To set the correct time of day.

See the '2 Minute Tour' at the beginning of this guide.

To time something that's cooking (minute minder)



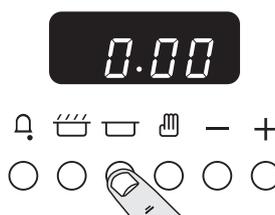
Press and hold as above. At the same time press (-) or (+) until the time you want to cook for is shown, as below.



You can check time remaining by pressing and cancel the beeper by pressing .

To stop automatically

Use when you have started the oven manually.



Press and hold as above. At the same time press (-) or (+) until your required 'Stop Time' shows. AUTO will show in the display. When your cooking is finished the beeper sounds. **TURN THE OVEN KNOB TO 0 FIRST**, then press once to stop the beep, press again to return to manual cooking.

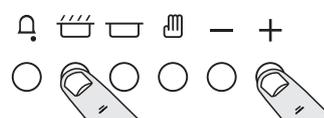
To start and stop the oven automatically

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

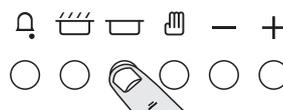
The 'cook period', which is the period of time you want the oven to cook.

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.



Press and hold as above. At the same time press (-) or (+) until your required 'cook period' shows.



Then press and hold as above. At the same time press (-) or (+) until your required 'stop time' shows.

AUTO will show in the display.

Set the oven to the required temperature. When your cooking is finished the beeper sounds.

TURN THE OVEN KNOB TO 0 FIRST, then

press once to stop the beep, press again 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 OVEN KNOB TO 0 FIRST**, then press

twice, to return to manual cooking.

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

When cancelling an automatic setting, any cooking time already set must be returned to 0.00 before you can return to manual, by pressing the button.

Oven cooking guide

Food	Main & Tall Oven Temperature	Approximate Cooking Time
FISH	180°C	Fillets 15-20mins.
	180°C	Whole 10mins.per 500g + 10mins.
	180°C	Steaks according to thickness.
ROAST MEATS		
Beef with bone	150°C	20-25mins. per 500g + 20-25mins.
	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	150°C	30-35mins. per 500g + 30-35mins.
	190°C	20-25mins. per 500g + 20-25mins.
Lamb	160°C	30-35mins. per 500g + 30-35mins.
	190°C	25-35mins. per 500g + 25-30mins.
Pork	150°C	35-40mins. per 500g + 35-40mins.
	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	150°C	20-25mins. per 500g + 20-25mins.
	190°C	15-20mins. per 500g + 15-20mins.
Turkey	150°C	20-25mins. per 500g + 20-25mins.
	200°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		
THOROUGHLY THAW FROZEN POULTRY BEFORE COOKING		
CASSEROLE	140°C	2-4hrs according to recipe.
YORKSHIRE PUDDING	200°C	Large tin 30-35mins. Individual 10-20mins.
CAKES		
Very Rich Fruit	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	145°C	2½-3hrs.
Madeira (180mm)	150°C	80-90mins.
Queen Cakes	180°C	15-25mins.
Scones	210°C	10-15mins.
Victoria Sandwich	170°C	20-30mins.
PASTRIES		
Plate Tart	190°C	45-50mins.
Fruit Pie	190°C	35-40mins.
Tartlets	190°C	15-20mins. according to size.
Puff Pastry	200°C	20-40mins. according to size.
BREAD	200°C	20-30mins.
MERINGUES	100°C	2-2½hrs
PUDDINGS		
Baked Egg Custard	150°C	45mins.-1hr.
Baked sponge pudding	180°C	40-45mins.
Milk pudding	150°C	2-3hrs.

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

The oven control settings and cooking times given opposite are intended to be used only as a guide. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is 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.

Always leave at least one runner space between shelves when 2 tier cooking. 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.

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 chart below.

	Cream Cleaner	Nylon Scourer	Aerosols (*VEA)	Dishwasher
GRILL				
Grill pan	✓	✓	✓	✓
Grill pan grid	✓	✓		✓
Grill chamber	✓	✓		
HOB				
Cooktop	✓			
OVEN				
Inside oven ‡	✓	✓	✓	
Door surround	✓	✓	✓	
Oven shelves	✓	✓		✓
Handyrack	✓	✓		✓

‡ Indicates how to clean after the oven linings have been removed. See opposite page for how to remove the oven linings

* VEA is the Vitreous Enamel Association. Look for aerosols with the VEA label.

If you want to move your cooker for cleaning, see the section called 'Moving your cooker'.

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

Grill

The grill pan and grid should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush.

Hob

It's very easy to clean the Hob with a recommended cleaner.

CAUTION — Do not use abrasive cleaners or pads, oven aerosols or pads or stain removers on the surface.

Daily care

First of all, be sure that all heat indicator lights are off and the cooking surface is cool. Apply a small dab, about the size of a 10p piece, of ceramic cooking cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cleaning cream on the cooking surface as if you were cleaning a window. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning for spills

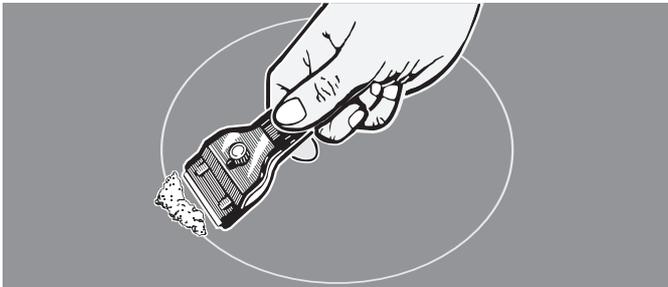
For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit is completely cooled down and follow the instructions below ("Cleaning for burned-on spills"). If you accidentally melt anything on the

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cooking or if you spill foods with a high sugar content (preserves, tomato sauce, etc.), REMOVE the spill IMMEDIATELY with a razor scraper, while the unit is still hot. IMPORTANT: Use an oven glove to protect your hand from potential burns. Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit "OFF" and allow to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, use the daily care procedure as outlined above.

Cleaning for burned-on spills

Be sure that the heat indicator lights are off and the hob is cool. Remove excess burned-on substance with a single-edged razor scraper. Hold the scraper at approximately a 30° angle to the surface and scrape off the burned-on matter as you would scrape paint off of a window.



IMPORTANT: Take care when using a sharp scraper.

When you have removed as much as possible with the scraper clean using the daily care procedure as described above.

To remove metal rub-off

Sliding pans on the hob - especially aluminium or copper pans can leave marks on the surface. These marks often appear like scratches, but can be easily removed using the procedure described above for cleaning spills. If the rub-off marks are especially stubborn, use the cleaning cream together with the razor scraper, using the technique described above.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use a liquid detergent e.g. Domestos Multi Surface Cleaner.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water - **but take care that no surplus water seeps into the appliance.** Wipe with a clean dampened cloth then polish with a dry

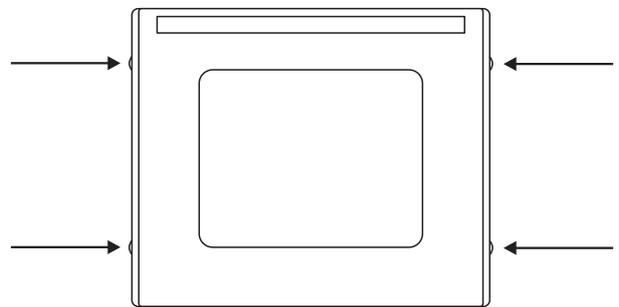
cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Cookers with window doors

On some models the oven door front panel can be taken off so that the glass panels can be cleaned. If the top edge of the oven door of your cooker has a line of holes and there are screws in the side edges then it can be taken apart for cleaning.

Move the cooker forward to gain access to the sides (see the 'Moving the cooker' section of these instructions).

Open the oven door slightly and remove the front panel fixing screws from the door sides (two each side).



some window doors only

Carefully lift off the outer door panel. The inside face of the glass panels can now be cleaned - take care not to disturb or wet the door insulation. Please note that the door is triple glazed but the inner two panels are fixed and should not be separated. After cleaning carefully refit the outer door panel and replace the side fixing screws.

The Main Oven

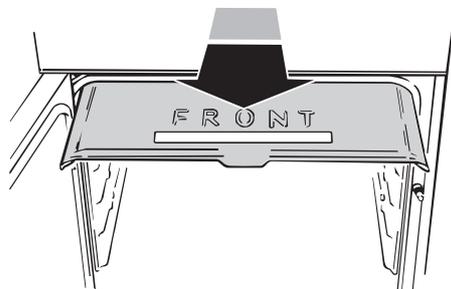
The oven has removable side lining panels that have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

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.

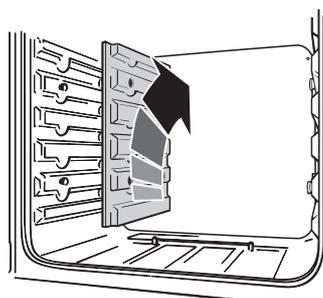
Removing the Oven Linings

The lining panels can be removed for cleaning and for cleaning behind. Remove the shelves first.



Remove the oven roof by sliding it forwards.

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.



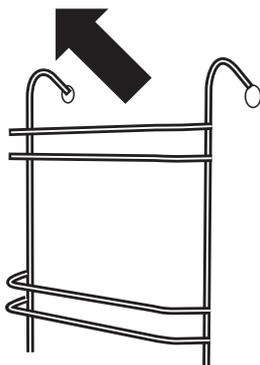
Once the linings are removed, the oven enamel interior can be cleaned.

When replacing the linings fit the side linings first.

Make sure you fit the oven roof with the slot at the front.

The Tall Oven

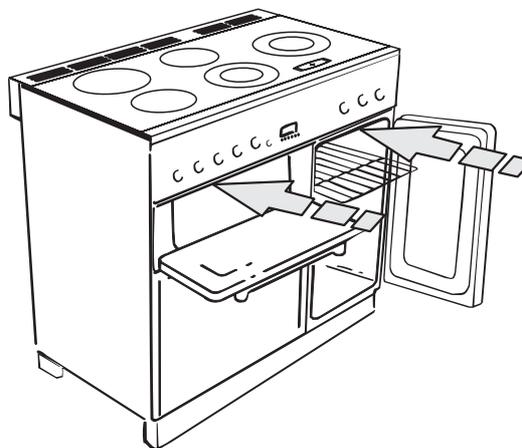
To clean the oven sides slide out the shelves, unhook the supports from the oven sides and lift out.



Moving your cooker

Switch off the electricity supply.

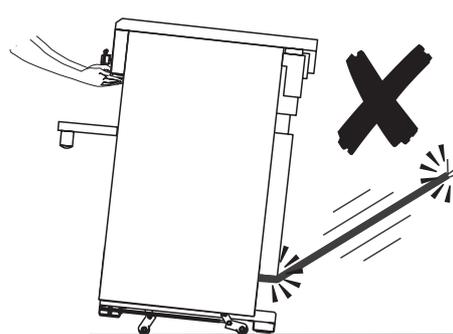
The cooker is heavy, two people may be required to move it. There are two levelling rollers at the back and also two screw down levelling feet at the front.



Open the grill door and right hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven. Lift the front of the cooker slightly and pull forward.

Do not move the oven by pulling the door handles or knobs.

Move the oven a bit at a time, checking behind it to make sure the supply cable is not caught. Make sure the electricity cable has sufficient slack to move the cooker forward as you go along.



If a stability chain is fitted, release it as you ease the cooker out. Don't forget to refit it when you replace the cooker.

When you replace the cooker, again check behind to make sure that the electricity cable is not caught or trapped.

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Troubleshooting

A crack has appeared in the Hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. Don't use the cooker until after the repair. See the Customer care leaflet for how to contact a service person.

My Hob is scratched

Have you used the correct cleaning methods?

Pots and pans with rough bottoms, or coarse particles (salt or sand) between the pan and the surface of the hob may cause scratches.

Use the recommended cleaning methods. Make sure pan bottoms are smooth and clean. Tiny scratches are not removable but will become less visible in time as a result of cleaning.

Metal markings on the Hob

Do not slide aluminium or copper pans across the surface. Marks from aluminium and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.

The end caps of the control panel have come off

The end caps are designed to be removable for servicing access. If they have come off (during cleaning for example) refit them by pushing the locating pins into the spring grip retaining holes.

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 rear grille. 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 of the Easy Guide for a full list of 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 oven or the grill, can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Don't leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

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 by fitting 100mA device. This work should be carried out by a qualified electrician.

Troubleshooting

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 page 14. 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. Is the oven roof in?

The oven is not cooking evenly

Do not use a tin or tray larger than 320mm x 305mm.

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.

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? Is the clock flashing 0.00? If so set it to the correct time of day. Has the Timer been set to AUTO by mistake?

If AUTO is showing on the clock display, press the 'cook period' button and reduce any set cooking time showing to 0.00, with the (+) and (-) buttons. Press the  button twice. If this does not solve the problem contact a service person.

Oven not coming on when automatic cooking

Timer set correctly but oven knob left OFF by mistake?

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.

Grill not cooking properly

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?

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 Customer Care leaflet for spares by mail order.

Open the oven door and remove the Handyrack (if fitted) and oven shelves.

Turn off the power supply.

Unscrew the bulb cover by turning anticlockwise. 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.



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

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

Take care when touching the hob especially the marked cooking areas. The glass surface of the hob will retain heat after the controls have been turned off. To minimize the possibility of burns, always be certain that the hob controls are in the OFF position and that the entire glass surface is cool before attempting to clean the hob.

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.

Always turn the surface unit controls off before removing the pans.

Don't place utensils on the hob surface when it is in use. They may become hot and could cause burns.

Clean the hob with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

Do not use unstable saucepans and position the handles away from the edge of the hotplate.

Babies, toddlers and young children should not be allowed near the cooker 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 cooker.

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 cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see 'Cleaning your cooker'. When the hob is cool, use only the recommended cleaning cream to clean the hob.

To avoid possible damage to the cooking surface, do not apply the cleaning cream to the glass surface when it is hot. Read and follow all instructions and warnings on the cleaning cream labels. After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

Avoid heating an empty pan. Doing so may damage the hob and the pan.

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

Do not place or store items on top of the glass hob surface when it is not in use.

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

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

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave the hob unattended at high heat settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

Never wear loose-fitting or hanging clothes while using the appliance. Be careful when reaching for items stored in cabinets over the hob.

Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

When the grill is on, do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

When using an electrical appliance near the hob, be sure that the cord of the appliance does not come into contact with the surface area.

If you find a crack in the hob surface immediately disconnect the appliance from the supply and arrange for its repair.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hob cooking; others may break because of the sudden change in temperature.

Use proper pan size-select pans having flat bottoms large enough to cover the surface unit's heating area. The use of undersized pans will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of pans to surface unit will also improve efficiency.

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

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 cooker 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. This wastes fuel and 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.

This appliance is heavy, take care when moving it.

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

Do not slide pans across the hob because this can scratch the glass - the glass is scratch resistant, not scratch proof. Sharp instruments, rings or other jewellery and rivets on clothing could scratch the hob surface.

Do not use the surface as a cutting board.

Don't store heavy items above the hob. If they drop on the hob, they could cause damage.

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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.

Thank you

Installer's Name

Installer's Company

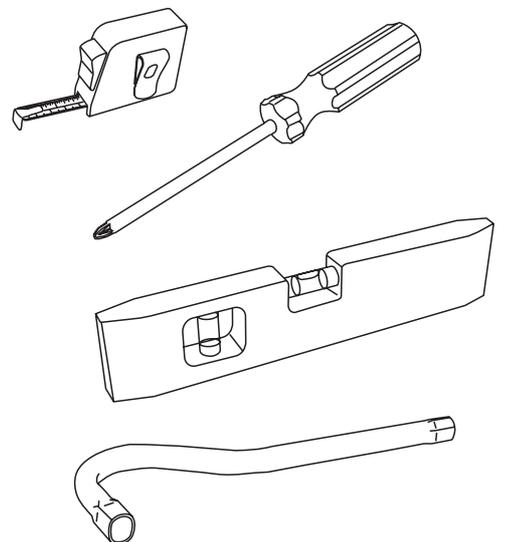
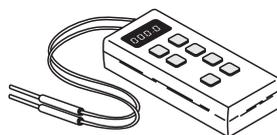
Installer's Telephone number

Regulations

This appliance must be installed by a qualified electrician to comply with the relevant regulations and also the local electricity supply company requirements.

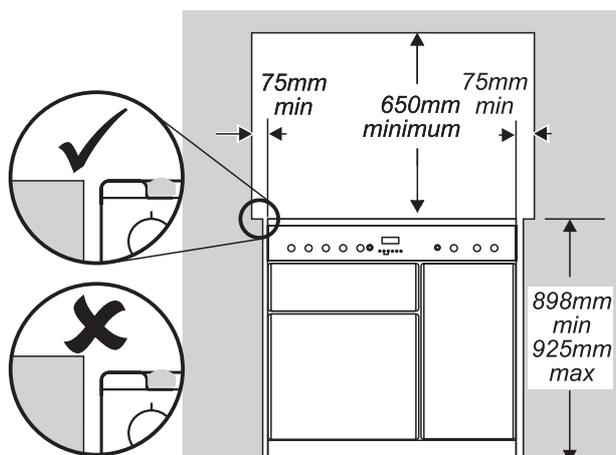
You will need the following equipment to complete the cooker installation satisfactorily

- ▶ Multimeter (for electrical checks)
- ▶ Steel tape measure
- ▶ Cross head screwdriver
- ▶ Spirit level
- ▶ Cooker levelling tool (provided in pack)



Positioning the Cooker

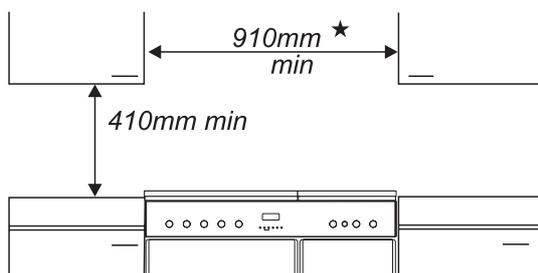
The diagrams below show the minimum recommended distance from the cooker to nearby surfaces.



The hob should be level with, or above, any adjacent work surface. Above hob level a gap of 75mm should be left between each side of the cooker and any adjacent vertical surface. Surfaces above hob level at the sides and rear of the appliance should be heat, splash and steam resistant e.g. tiles.

For non-combustible surfaces (such as unpainted metal or ceramic tiles) this can be reduced to 25mm.

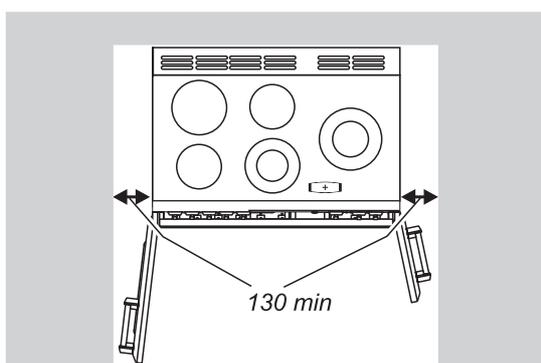
A minimum space of 650mm is required between the top of the hot and a horizontal combustible surface.



* Any cooker hood should be installed in accordance with the hood manufacturer's instructions.

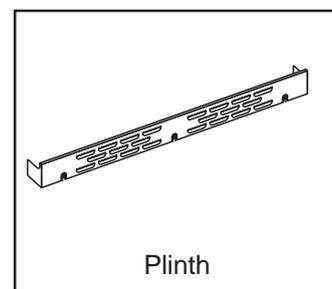
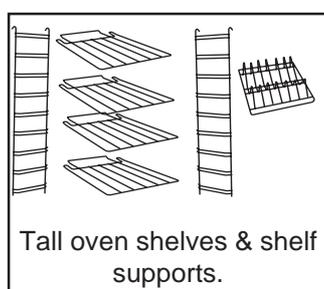
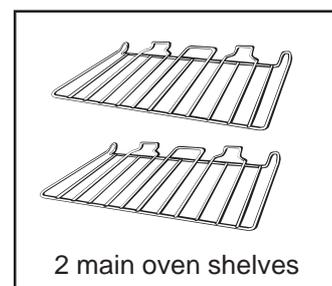
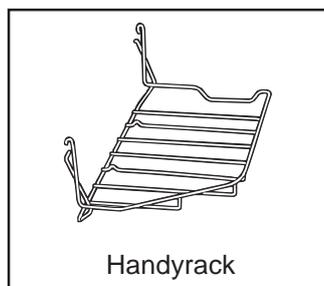
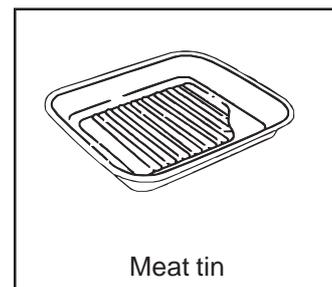
For safety reasons curtains must not be fitted immediately behind the cooker.

We recommend a gap of 910mm between units to allow for moving the cooker. If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side.



Plan view
A clearance of 130mm each side is required to allow for oven door opening.

Checking the parts



Unpacking the Cooker

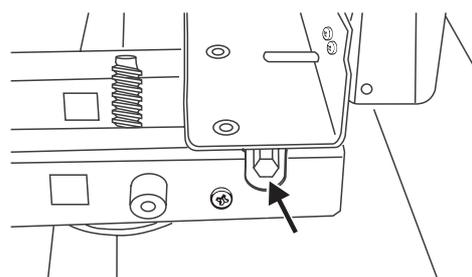
Do not take any packaging off the cooker until it is directly in front of the place it is to be installed (unless it will not fit through a door in its outer packaging). Cut the banding straps and lift the cardboard box off the cooker, **LEAVING THE COOKER STANDING ON THE BASE PACKAGING**. See the loose unpacking sheet.

Moving the Cooker

The cooker is very heavy. Take great care. We recommend two people manoeuvre the cooker. Ensure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. You will need the levelling tool.

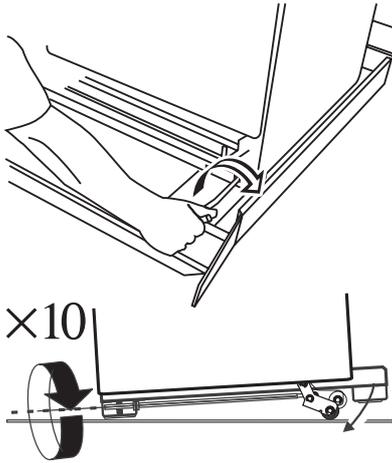
LOWER THE TWO REAR ROLLERS.

First fit the levelling tool on the hexagonal adjusting nut as shown below.

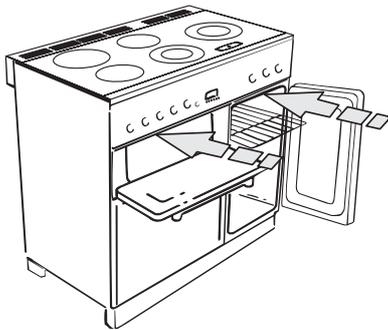


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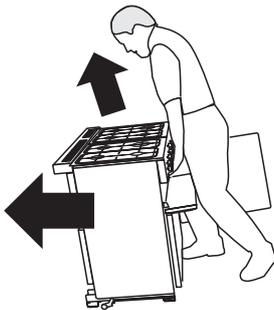
Make 10 complete (360°) turns clockwise. (This means turning and removing the levelling tool 20 times).



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. Open the grill door and the Holding oven door. Grip under the fascia panel and lift the front of the cooker.



Carefully push the cooker backwards close to its final position leaving just enough space to get behind it.



Take care not to damage the power cable.

Do not use the door handles or control knobs to manoeuvre the cooker. Remove the pack base tray.

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

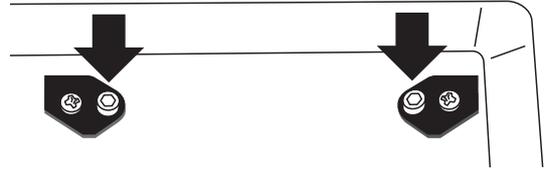
Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.

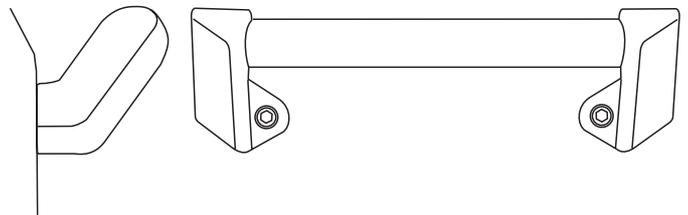
Fit the Handles

Door handles

Remove the 4mm Allen screws from the doors with the hexagon key tool. Use the screws to fit the door handles.

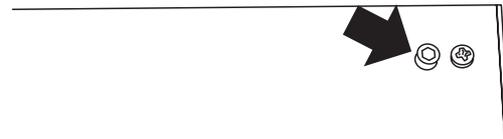


The handles should be above the fixings.



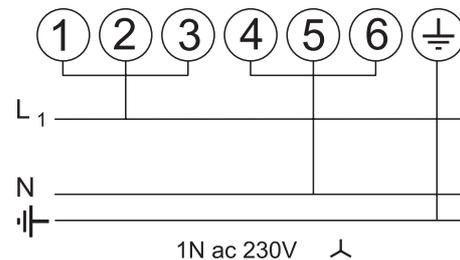
Handrail

Remove the 4mm Allen screws from the top corners of the fascia and fix the front handrail in position.



Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant regulations and also the local electricity supply company requirements.



Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the lower right hand cooker upright (remove storage drawer). The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3mm.

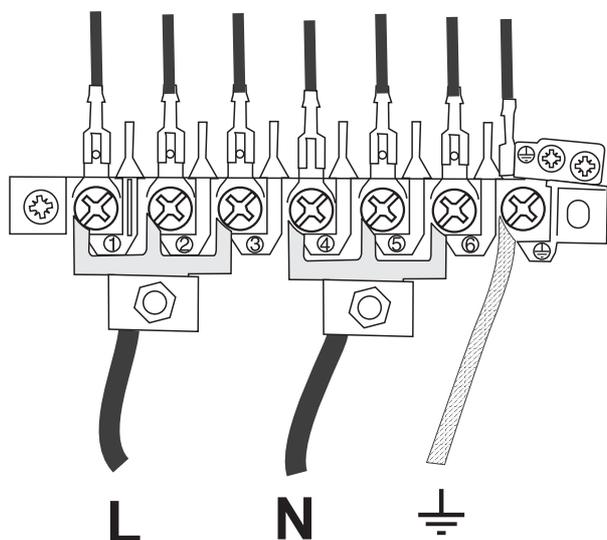
WARNING: THIS APPLIANCE MUST BE EARTHED

The appliance must be connected to an efficient earthing circuit. If the electricity network is not equipped with an earth connection, then it must be

installed separately in compliance with local regulations. Earthing is a safety measure required by law, and must be performed with particular care by a qualified technician, who must also check that the electricity supply characteristics are correct.

The cable size used should be suitable for the appliance load and in accordance with local regulations. Please note the maximum cable sizes are 6mm² for the screw terminals and 10mm² for the 3-pronged links.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains 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.



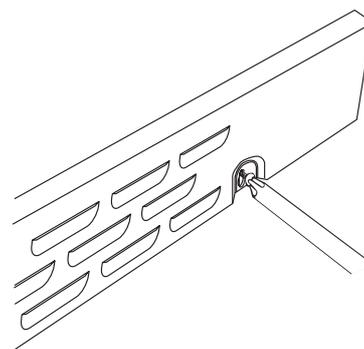
This shows the single-phase connection.

Current Operated Earth Leakage Breakers

Where the 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 by fitting 100mA device. This work should be carried out by a qualified electrician.

Fitting the plinth

Loosen the 3 screws along the front bottom edge of the cooker. Hook the central keyhole over the central screw. Twist and fit each end keyhole over their respective screws. Tighten the fixing screws.



Oven Light

Press the oven light switch and check that the light is working.

NB The oven light bulb is not included in the guarantee

Hobplate

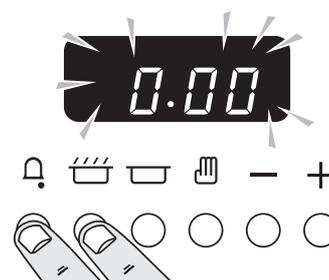
Turn on each plate in turn and check that it heats up.

Grill

Open the grill compartment door. Turn on the grill control and check that the grill heats up.

Oven check

The clock must be set to the time of day before the ovens will work.



Press and hold as above.

At the same time, press - or + until the correct time shows.

Don't forget it's a 24 hour clock.

If you make a mistake or press the wrong button, turn off the power supply for a minute or two and start again.

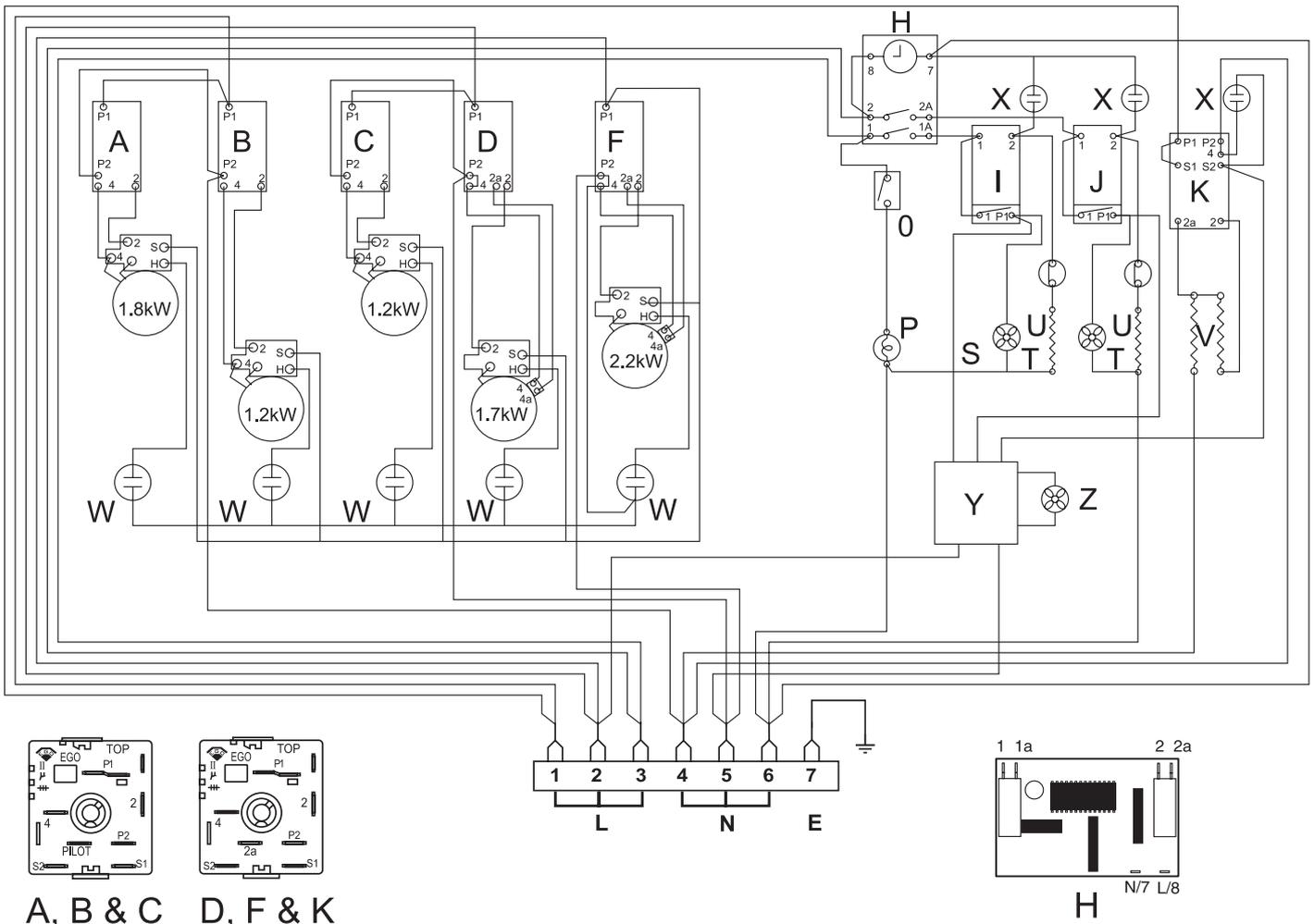
Turn on the oven and check that the oven fan starts to turn and that the oven starts to heat up. Turn off the oven.

Customer care

Please complete your details in this Guide, inform the user how to operate the cooker and hand over the Instructions.

Thank you.

GB/E Circuit Diagram



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

- A Left hand rear circuit hob energy regulator
- B Left hand front hob energy regulator
- C Right hand rear hob energy regulator
- D Right hand front hob energy regulator
- E Earth terminal
- F Right hand end hob energy regulator
- H Clock
- I Left hand oven thermostat
- J Right hand oven thermostat
- K Grill energy regulator
- L Line terminal
- N Neutral terminal
- O Oven light switch

- P Oven light bulb
- T Oven fan
- U Fan oven element 2.5kW
- V Grill elements 1.15kW x2
- W Hob indicator neons
- X Facia indicator neons
- Y Cooling fan controller
- Z Cooling fan

Technical Data

INSTALLER: Please leave these instructions with the User.

DATA BADGE LOCATION : REAR OF COOKER ABOVE COVER BOX

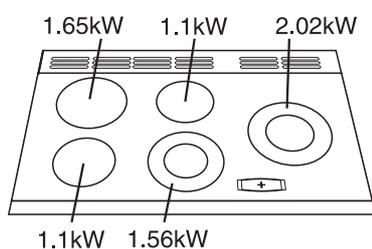
Dimensions

Overall height	minimum	900mm
	maximum	925mm
Overall width		900mm*
Overall depth		648mm
Space for fixing		*
* See positioning of cooker		
Minimum space above hotplate		650mm

Ratings

Total Load at 230V 14.8kW*

Hob:



Ovens	Left hand oven	Tall Oven
	2.5kW	2.5kW
Grill	2.3kW	

*approximate total including oven light, oven fans etc.

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