



# **USER GUIDE & INSTALLATION INSTRUCTIONS**

**Elan 110 Dual Fuel**

**Australia**

U109740-08

## SLOW BAKED LEG OF LAMB



### INGREDIENTS

- 2-3 large sprigs of rosemary
- 4 large garlic cloves cut in half lengthways
- 1.8 kg leg of lamb
- 8 good quality anchovy fillets, halved
- 100 ml olive oil
- 250 ml dry red wine
- Maldon salt and freshly ground black pepper

### METHOD

1. Preheat the oven to 220°C (for a conventional oven), 200°C (for a fan oven) or gas mark 7.
2. Pull the small sprigs off the rosemary branches and set aside with the garlic.
3. Using the tip of a paring knife, make up to 20 well-spaced cuts into the flesh of the lamb, about 2.5 cm inch deep. Divide the rosemary sprigs, garlic and anchovies and push down into the cuts. Place the leg on a large roasting tin and pour over the oil, massaging it all over the joint. Season well with salt and pepper and pour the wine and 250 ml water into the tin.
4. Put into the oven and sear for 15 minutes, then turn the temperature right down to 130°C (conventional oven), 110°C (fan oven) or gas mark 1 and roast for 4-5 hours, basting every 30 minutes or so. Basting frequently helps to keep the meat moist and encourages the build up of a good glaze on the outside. Add more liquid (wine or water) if the tin looks dry and there should always be liquid in the tin throughout this cooking process.
5. The meat is ready when it starts to fall off the bone, at which point it should have a core temperature of 90°C. Remove from the oven, transfer to a warmed carving dish, cover loosely with foil and leave to rest in a warm place for 30-45 minutes before carving.
6. Pour the juices from the tin into a tall hi-ball glass and allow to settle. Spoon the fat from the top of the glass. There should be enough sticky, reduced juices for an intense gravy hit if not, pour the juices you have back into the roasting tin and put it over the heat, pour in a splash of water or wine and deglaze the tin scraping up all the sticky bits from the base. Boil fast until syrupy, taste and correct the seasoning.

## RASPBERRY SOUFFLÉ



### INGREDIENTS

- 400 g raspberries
- 1 tbsp lemon juice
- 100 g caster sugar
- 2 tsp crème de framboise
- 1 tsp cornflour
- 180 g egg whites (about 6)
- Pinch of cream of tartar or a squeeze of lemon juice
- Icing sugar for dusting

### METHOD

1. For the soufflé, press the raspberries through a fine sieve to produce 180 g of purée. Put this into a heavy-bottomed pan, add the lemon juice and reduce down to a thick jam, stirring from time to time and being careful not to let it catch and burn.
2. Put 45 g of the sugar in a separate pan. Melt it and then boil until it becomes a thick syrup (121°C on a sugar thermometer). To test without a thermometer, dip a teaspoon into the syrup and then dip quickly into cold water. You should be able to roll the cooling syrup into a ball between your fingers. Be careful as the syrup is extremely hot. When it has reached the right point, stir the hot syrup into the raspberry jam.
3. Mix the framboise and cornflour together and stir into the jam over the heat. Turn the jam into a small bowl, sprinkle the surface with icing sugar and cover with cling film.
4. Preheat the oven (not grill) to 180°C shelf level 2 (conventional oven), 160°C (fan oven) or gas mark 4 centre shelf.
5. Whisk the egg whites with the cream of tartar until you can form soft peaks, then fold in the remaining caster sugar. Lightly fold the whites into the jam, leaving thin traces of white visible in the mixture.
6. Spoon into four large buttered and sugared ramekins, place these on a baking tray and bake for 10 minutes.
7. Dust with icing sugar.

# Contents

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<b>1. Before You Start...</b>	<b>1</b>	<b>8. Installation</b>	<b>21</b>
Installation and Maintenance	1	Service and Spares	21
Peculiar Smells	1	Safety Requirements and Regulations	22
If You Smell Gas	1	Provision of Ventilation	22
Ventilation	1	Location of Cooker	22
Personal Safety	1	Conversion	22
Cleaning	2	Positioning the Cooker	24
<b>2. Cooker Overview</b>	<b>3</b>	Moving the Cooker	25
Hotplate Burners	3	Levelling the Cooker	25
Wok Burners	4	Fitting the Stability Bracket and Chain	26
The Wok Cradle	5	Gas Connection	27
The Griddle	5	Pressure Testing	27
The Glide-out Grill	6	Electrical Connection	28
The Ovens	7	Final Checks	29
Operating the Ovens	8	Final Fitting	29
Accessories	9	Customer Care	29
Main Oven Light	9	<b>9. Conversion to LP Gas</b>	<b>30</b>
Storage	9	Conversion from Natural Gas (1.0 kPa) to LPG X Propane (2.75 kPa)	30
<b>3. The Clock</b>	<b>10</b>	Injectors	30
<b>4. Cooking Tips</b>	<b>13</b>	Tap Adjustment	30
Tips on Cooking with the Timer	13	Set the Governor	31
General Oven Tips	13	Pressure Testing	31
<b>5. Cooking Table</b>	<b>14</b>	Affix Label	31
<b>6. Cleaning Your Cooker</b>	<b>15</b>	<b>10. Servicing</b>	<b>32</b>
Essential Information	15	1 Panels & Handrails	32
Hotplate Burners	15	2 Hotplate	32
The Griddle	15	3 Controls	33
Glide-out Grill	16	4 Grill	34
Control Panel and Doors	17	5 Ovens	34
Ovens	17	6 Doors	36
Cleaning Table	18	<b>11. Circuit Diagram</b>	<b>38</b>
<b>7. Troubleshooting</b>	<b>19</b>	<b>12. Technical Data</b>	<b>39</b>



# 1. Before You Start...

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Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a dual fuel cooker before.

**⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.**

## Installation and Maintenance

The installation must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to make sure that the oven is functional – see the relevant section in this manual.

It is recommended that this appliance is serviced annually.

The cooker should be serviced only by a qualified service engineer, and only approved spare parts should be used.

**TURN OFF** the electricity supply before moving the cooker.

Disconnect from the electricity and gas supply before servicing.

Before restoring the electricity supply, check that the appliance is electrically safe.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

## Peculiar Smells

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

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200 °C and run for at least an hour.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

## If You Smell Gas

- DO NOT turn electric switches on or off
- DO NOT smoke
- DO NOT use naked flames
- DO turn off the gas at the meter or cylinder
- DO open doors and windows to get rid of the gas
- DO keep people away from the area affected
- Call your gas supplier

## Ventilation

**⚠ CAUTION:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cookerhood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.

## Personal Safety

**⚠ DO NOT modify this appliance.**

**⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

**⚠ WARNING:** The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

**⚠ CAUTION:** A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.

**⚠ Danger of fire: DO NOT store items on the cooking surfaces.**

**⚠ To avoid overheating, DO NOT install the cooker behind a decorative door.**

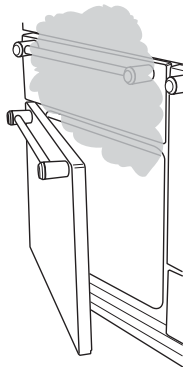
**⚠ DO NOT use a steam cleaner to clean the cooker.**

**⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

**⚠ Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.**

- ⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary – otherwise, the control knobs may become very hot.**

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



- ⚠ **Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.**

- ⚠ **DO NOT store flammable materials in the storage drawer or near this appliance.**

- ⚠ **DO NOT spray aerosols in the area of the cooker while it is on.**

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

- ⚠ **NEVER operate the cooker with wet hands.**

- ⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

- ⚠ **DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.**

- ⚠ **NEVER heat unopened food containers. Pressure build up may cause the containers to burst and cause injury.**

- ⚠ **DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

- ⚠ **WARNING! Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

- ⚠ **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.

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.

- ⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then 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 multi-purpose dry chemical or foam type fire extinguisher.**

Take care that no water seeps into the appliance.

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

- ⚠ **This appliance is heavy so take care when moving it.**

- ⚠ **The appliance is not intended to be operated by means of external timer or separated remote-control system.**

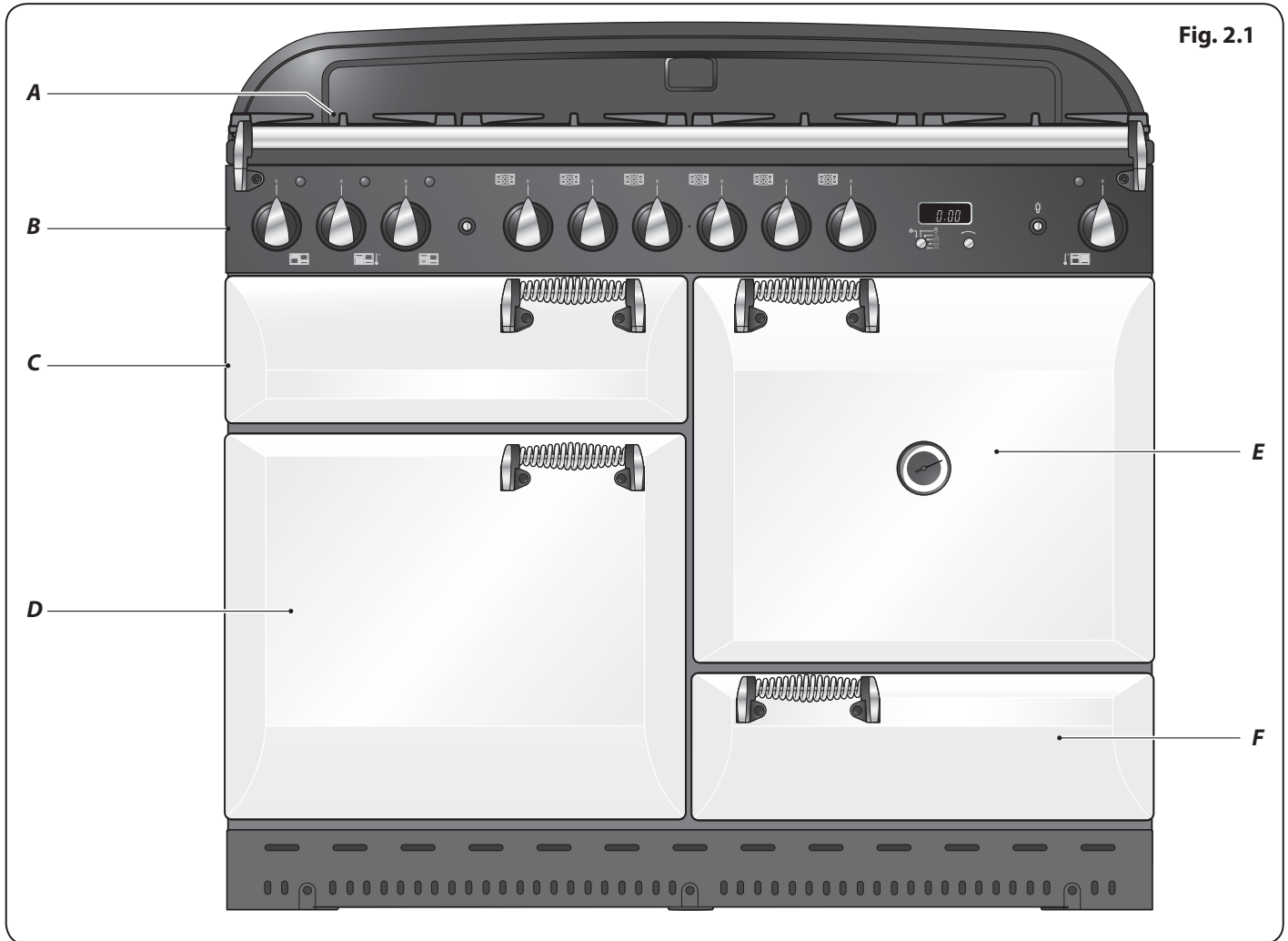
## Cleaning

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.

Clean only the parts listed in this guide.

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

## 2. Cooker Overview



The 110 dual fuel cooker (Fig. 2.1) has the following features:

- A. 6 hotplate burners including 2 wok burners
- B. Control panel
- C. Glide-out grill
- D. Multifunction oven
- E. Fan oven
- F. Storage drawer

### Hotplate Burners

The drawing by each of the central knobs indicates which burner that knob controls.

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

When the igniter button is pressed in, sparks will be made at every burner – this is normal. **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, press the igniter button, and push in and turn the associated control knob counter-clockwise to the high position as indicated by the large flame symbol (🔥), (Fig. 2.2).

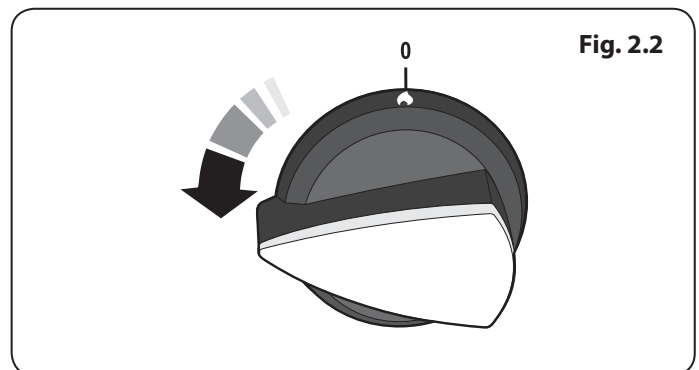
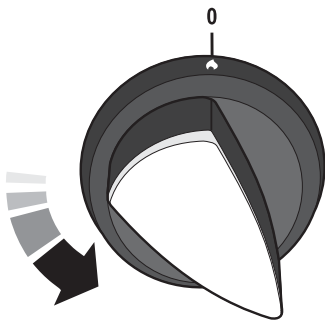


Fig. 2.3

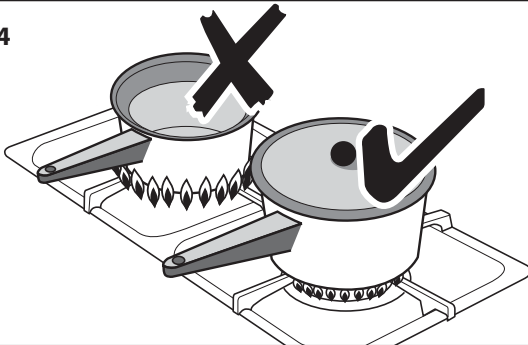


The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the control knob counter-clockwise (**Fig. 2.3**).

Fig. 2.4



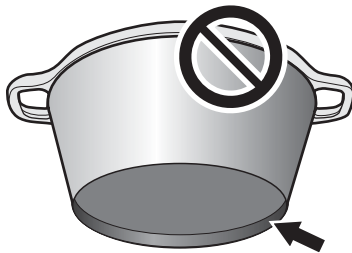
If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly (**Fig. 2.4**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 2.5**).

Fig. 2.5



Simmering aids, such as asbestos or mesh mats, are NOT recommended (**Fig. 2.6**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig. 2.7**).

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 260 mm.

**DO NOT** use cooking vessels on the hotplate that overlap the edges.

Fig. 2.6

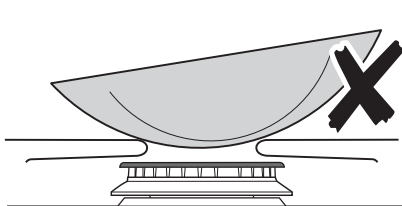


## Wok Burners

The wok burners are designed to provide even heat over a large area. They are ideal for large pans and stir frying (**Fig. 2.8**).

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

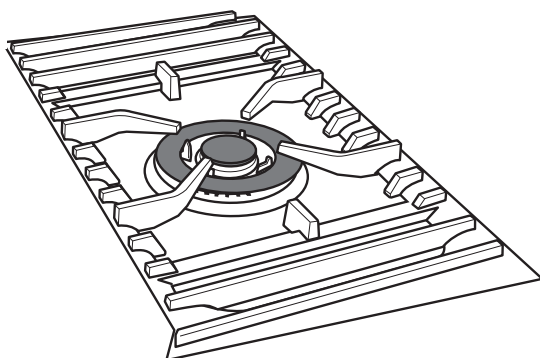
Fig. 2.7



You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

Fig. 2.8



## The Wok Cradle

The wok cradle is designed to fit a Professional 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if the wok is too small, the cradle will not support it properly (Fig. 2.9).

The cradle should be used on the wok burners only. When you fit the cradle, check that it is properly located on the pan support and that the wok is sitting level in the cradle (Fig. 2.10).

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

## The Griddle

The griddle fits the left-hand pan support, front to back (Fig. 2.11). It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

- ⚠ **DO NOT put it crossways – it will not fit properly and will be unstable (Fig. 2.12).**
- ⚠ **DO NOT put it on any other burner – it is not designed to fit in any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use (Fig. 2.13). Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for a **maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

- ⚠ **Always leave space around the griddle for the gases to escape.**
  - ⚠ **NEVER fit two griddles side by side (Fig. 2.14).**
- After cooking, allow the griddle to cool before cleaning.

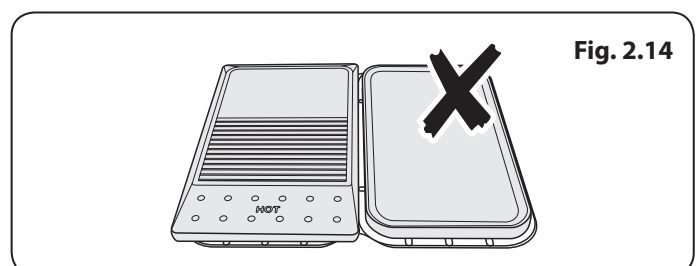
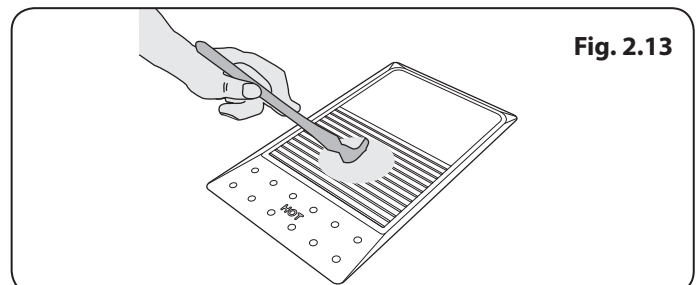
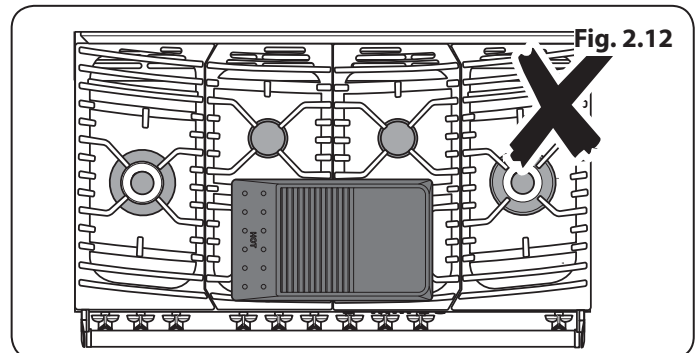
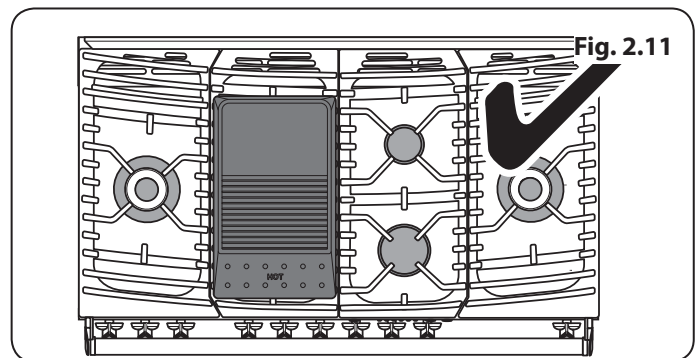
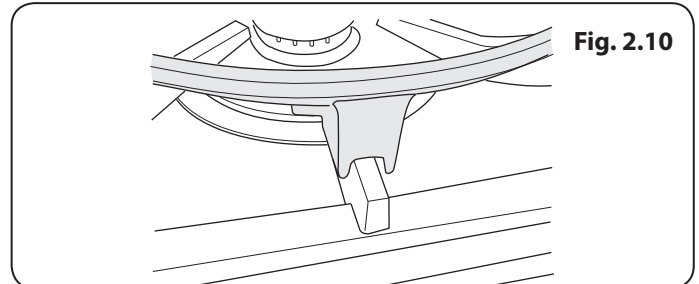
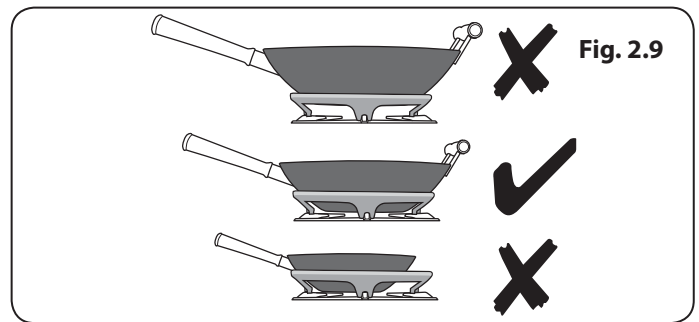
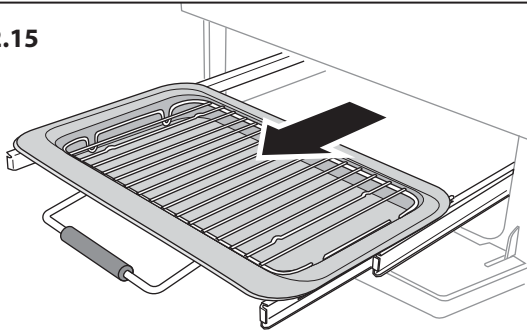


Fig. 2.15



## The Glide-out Grill

Open the door and pull the grill pan carriage forward using the handle (Fig. 2.15).

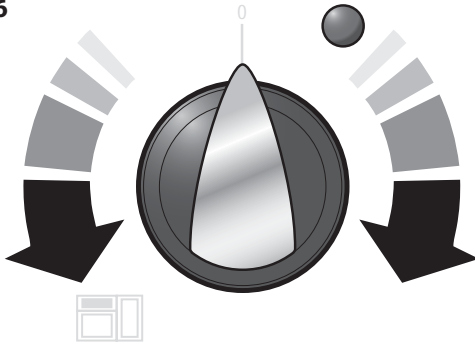
The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

Adjust the heat to suit by turning the control knob. To heat the whole grill, turn the control knob clockwise (Fig. 2.16).

To heat the right-hand half, turn the knob counter-clockwise. The neon indicator light by the grill control will come on.

For best results, slide the carriage back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

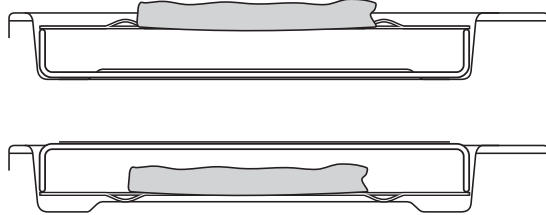
Fig. 2.16



**⚠ DO NOT leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.**

Once the grill has preheated, slide the carriage out again. With the trivet back in place with the food on it, slide the carriage back into the grill chamber. Make sure that it is pushed right in.

Fig. 2.17



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

The grill pan trivet can be turned over to give two grilling positions (Fig. 2.17).

**DO NOT** leave the grill on for more than a few moments, without the grill pan underneath it.

**⚠ Never close the grill door when the grill is on.**

Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.1

## The Ovens

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

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multi-function oven, while the right-hand oven is a fan oven.

### The Multi-function Oven

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 ovens.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

**Table 2.1** gives a summary of the multi-function modes.

The multi-function ovens 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. Make sure the temperature control is at 0°C and that 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.

Make sure 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 preheat the oven, wait until the indicator light has gone out before inserting the food.

### 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 while 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. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

### 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.

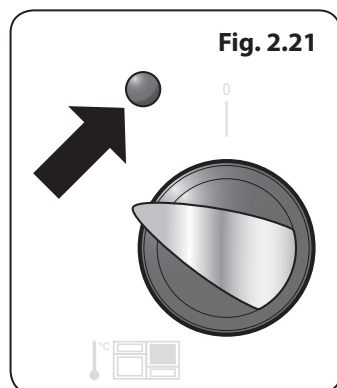
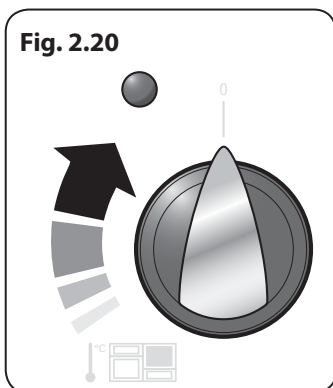
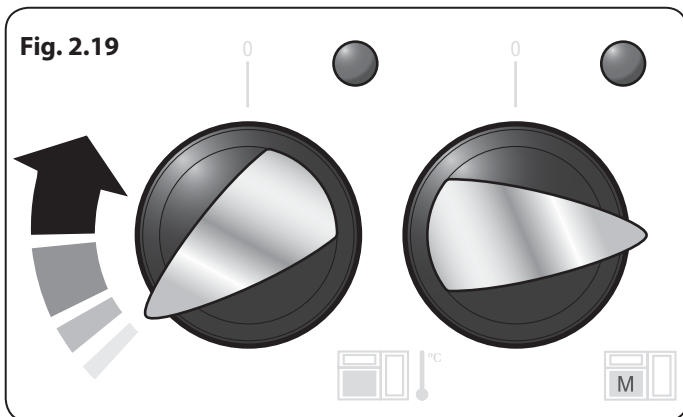
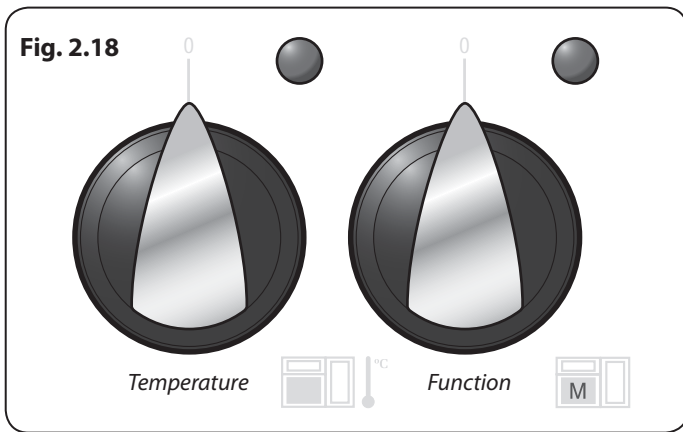
This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

### 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.




The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

### 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.

## The Fan Oven

The right-hand oven is a fan oven that circulates hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

**NOTE:** Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

## Operating the Ovens

### Operating the Multifunction Oven

The multifunction oven has two controls: a function selector and a temperature setting knob (**Fig. 2.18**).

Turn the function selector control to a cooking function. **Fig. 2.19** shows the control set for convectional oven cooking.

Turn the oven temperature knob to the temperature required (**Fig. 2.20**).

The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig. 2.21**).

### Operating the Fan Oven

Turn the oven knob to the desired temperature (**Fig. 2.20**).

The oven indicator light will glow until the oven has reached the temperature selected. It will then cycle on and off during cooking (**Fig. 2.21**).

# Accessories

## Oven Shelves

The oven shelves (**Fig. 2.22**) are retained when pulled forward but 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 (**Fig. 2.23**).

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 (**Fig. 2.24**).

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 (**Fig. 2.25**).

## The Handyrack (Main Oven)

The Handyrack (**Fig. 2.26**) fits to the left-hand oven door only. Food cooking on it is easy to attend to, because it is accessible when the door is open.

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

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 or base of the oven.

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

To fit the Handyrack, locate one side of it on the door bracket (**Fig. 2.27**). Then spring the other side out to clip it onto the other bracket (**Fig. 2.28**).

## Main Oven Light

Press the button to turn the oven lights on (**Fig. 2.29**).

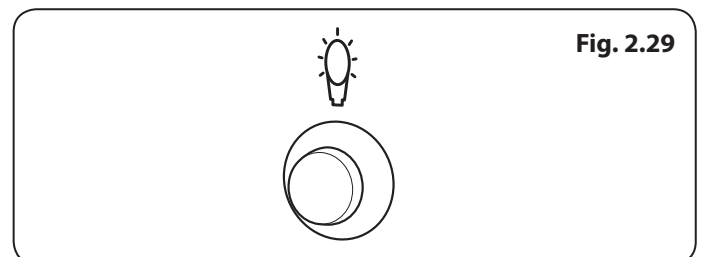
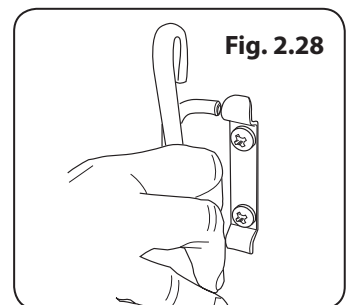
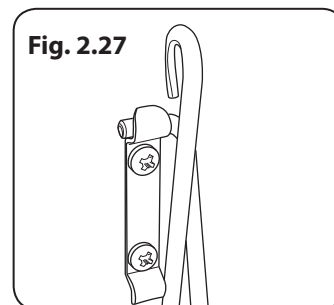
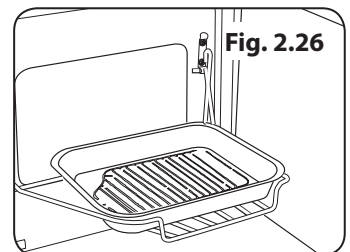
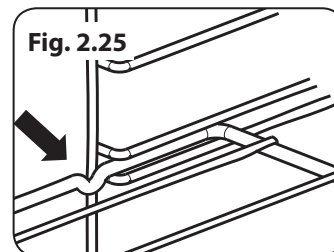
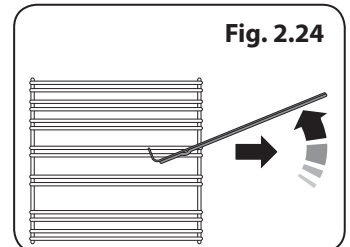
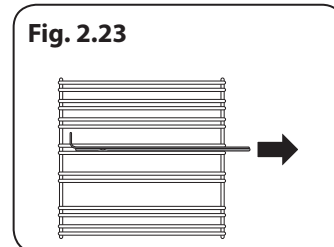
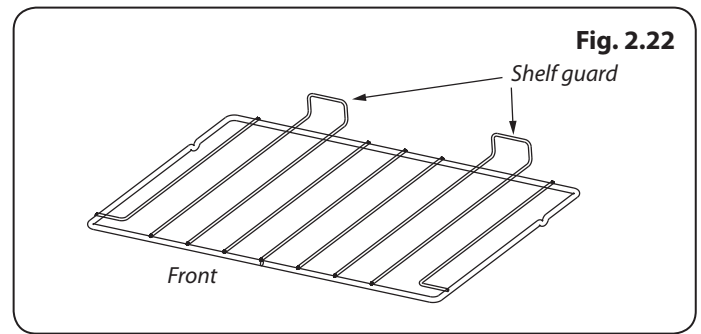
If an oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

## Storage

The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm, so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. The drawer can be removed completely for cleaning, etc.

**⚠ Flammable materials may explode and result in fire or property damage.**



## 3. The Clock

Fig. 3.1

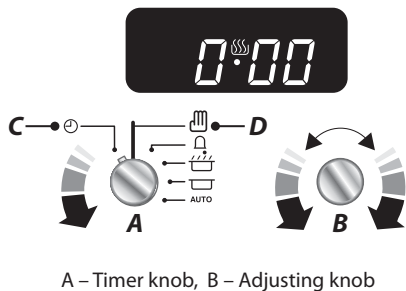


Fig. 3.2

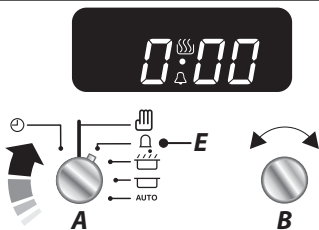


Fig. 3.3

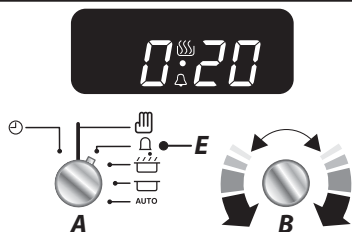
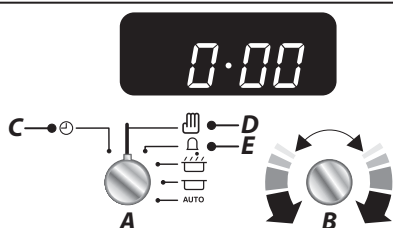


Fig. 3.4



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

### Setting the Clock

1. Once the cooker is connected and switched on, the display will start to flash.
2. To set the time, turn the Timer (A) knob to the Clock (C) setting and back to the Manual (D) position. The centre dot will flash indicating the time can be set. Turn the Adjusting (B) knob either clockwise or counter-clockwise (**Fig. 3.1**) to set the time.
3. Once you have set the time, allow the centre dot to stop flashing, the time is now set.

### Setting the Minute Minder

A **Minute Minder (E)** is a feature that can be set for a number of minutes and sounds an alarm once the specified amount of time has elapsed.

1. Turn the **Timer (A)** knob to the **Minute Minder (E)** setting – it should click into position (**Fig. 3.2**).
2. Turn the **Adjusting (B)** knob to set the amount of time required. Minimum time 1 minute (**Fig. 3.3**).
3. Turn the **Timer (A)** knob back to the **Manual (D)** setting to see the current time and the 'Bell' symbol on the display.

### Cancel the Timer Alarm

Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm:

1. Turn the **Adjusting (B)** knob counter-clockwise or clockwise (**Fig. 3.4**).
2. Turn the **Timer (A)** knob to the **Clock (C)** or the **Minute Minder (E)** setting, and back to the **Manual (D)** mode, to return to normal cooking (**Fig. 3.4**).

#### NOTE

If the alarm is not manually switched off it will stop after approximately 2 minutes.

When the Minute Minder is active the clock will not dim between the hours of 10 pm and 6 am

## To Stop the Oven at a Specific Time of Day

You have set the required temperature and function mode and you would like the oven to automatically stop.

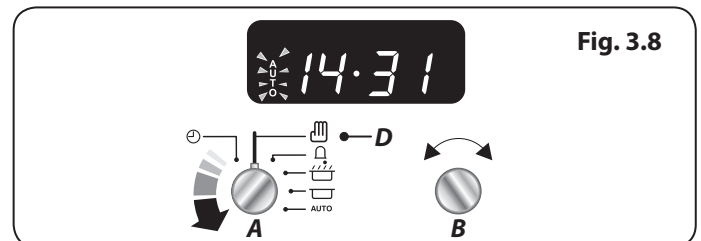
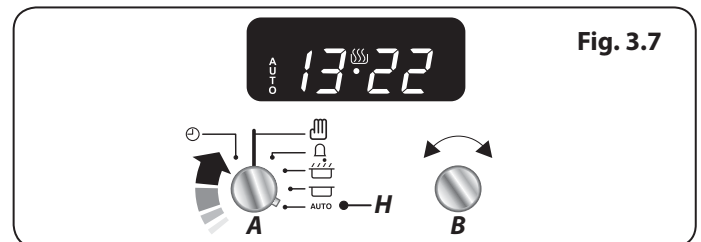
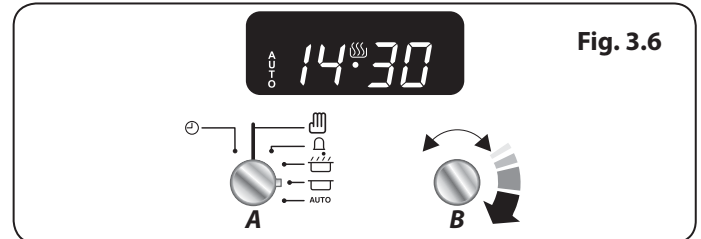
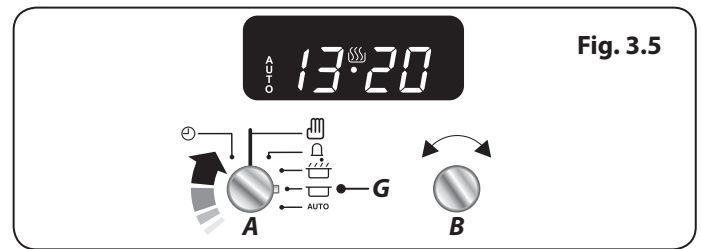
### TOP TIP

Make a note of the current time so you do not forget.

1. Turn the **Timer (A)** knob to the **Stop Time (G)** setting. 'AUTO' will show in the display (**Fig. 3.5**).
2. Turn the **Adjusting (B)** knob to the amount of cooking time required. The display will show the current time plus the additional cooking time you have set (**Fig. 3.6**).
3. Turn the **Timer (A)** knob to the **Auto (H)** setting. The display will show the current time, the cooking symbol and the word 'AUTO' (**Fig. 3.7**).
4. Once the specified time has elapsed it will emit an alarm and the oven will stop working. The cook pot symbol on the display will disappear and the word 'AUTO' will flash (**Fig. 3.8**).
5. When you return, turn the **Timer (A)** knob to the **Manual (D)** setting to return to manual cooking (**Fig. 3.8**).

### TOP TIP

You can check how much time you have left, to the programmed stop time, by turning **Timer (A)** from **Auto (H)** to **Stop Time (G)** and back to **Auto (H)**.



## To Start and Stop the Oven Automatically

The timer allows you to automatically start and stop by a combination of the length of the cooking time and the stop time. Giving you the flexibility to cook casseroles etc while you are out. You cannot set the actual start time.

1. Turn the **Timer (A)** knob to the **Cook Time (F)** setting. Turn the **Adjusting (B)** knob clockwise to set the length of the cooking time required (**Fig. 3.9**).
2. Turn the **Timer (A)** knob to the **Stop Time (G)** setting (**Fig. 3.10**). The display will show the current time of day plus the 'cook time' you just set.
3. Turn the **Adjusting (B)** knob to set the time of day you want the oven to stop cooking (**Fig. 3.11**).
4. Set the oven to the required cooking temperature and function mode.
5. Turn the **Timer (A)** knob to the **Auto (H)** setting (**Fig. 3.12**). If the display shows the current time and the word 'AUTO' the oven is set to turn on and off.
6. When the program starts the oven, the cooking symbol will appear on the display. Once the specified time has elapsed it will emit an alarm and the oven will stop working. The 'Cooking' symbol on the display will disappear and the word 'AUTO' will flash (**Fig. 3.13**).
7. Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm, refer to "Cancel the Timer Alarm" on page 10
  - The 'cook period', which is the length of time you want the oven to cook for.
  - The 'stop time', which is the time of day you want the oven to stop cooking.

## Reset to Manual Cooking

To cancel any automatic settings turn the Timer (A) knob to the **Manual (D)** setting and release (**Fig. 3.14**).

**NOTE:** Whilst this operation cancels all automatic program settings, it does not cancel the minute minder.

## Beeper Tone Adjustment

The beeper tone can be adjusted to three different levels.

Turn the **Timer (A)** knob to the **Clock (C)** setting. Turn the **Adjusting (B)** knob counter clockwise until the tone bars are displayed (**Fig. 3.15**).

To adjust the tone of the alarm, release the **Adjusting (B)** knob and then turn counter clockwise again (**Fig. 3.16**). The tone of the alarm will change. Repeat these steps until the desired alarm tone is set.

Fig. 3.9

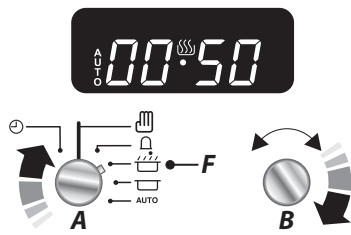


Fig. 3.10

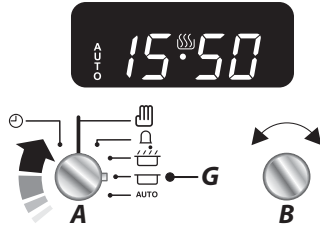


Fig. 3.11

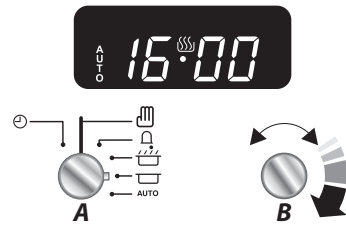


Fig. 3.12

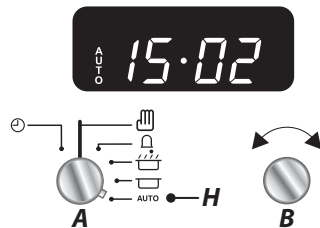


Fig. 3.13

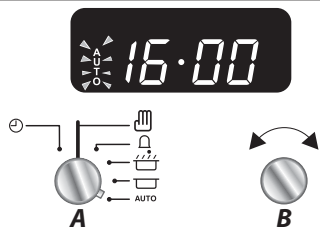


Fig. 3.14

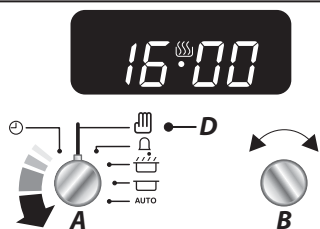


Fig. 3.15

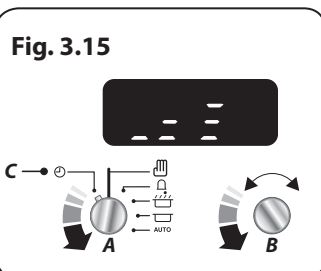
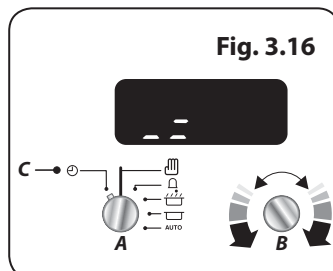


Fig. 3.16



## 4. Cooking Tips

### Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking 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 them 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.

**⚠ DO NOT place warm food in the oven to be timed.**

**⚠ DO NOT use a timed oven that is already warm.**

**⚠ NOT use the timed oven if the adjoining oven is already warm.**

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

Temperature (Gas Mark)	Temperature (°C / °F)
1	140 / 275
2	150 / 300
3	160 / 325
4	175 / 350
5	190 / 375
6	205 / 400
7	220 / 425
8	230 / 450

**Table 3-1** Temperature conversion table

### General Oven Tips

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

*Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.*

For even browning, the maximum recommended size of a baking tray is 340mm (13½") by 340mm (13½").

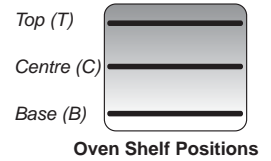
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The Cook & Clean oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- 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.

## 5. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. 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 fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



T - Top; C - Centre; B - Base

Food	Conventional Oven	Fan Oven	Approximate Cooking Time	
	Temperature °C (Shelf Position)	Temperature °C		
<b>Meat</b>				
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	<i>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</i>
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.	
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.	
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.	
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.	
<b>Poultry</b>				
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.	<i>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</i>
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.	
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.	
	200 (C)	190	15 minutes per 500g +15 minutes.	
Duck	160 (C)	150	25-30 minutes per 500g.	
	200 (C)	190	20 minutes per 500g.	
<b>Casserole</b>	140-150 (C)	130-140	2-4 hours according to recipe.	
<b>Yorkshire Pudding</b>	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.	
<b>Cake</b>				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	<i>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</i>
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150	80-90 minutes.	
Small cakes	170 (C/B)	160	15-25 minutes.	
Scones	200 (C/B)	190	10-15 minutes.	
Victoria sandwich				<i>Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.</i>
180 mm tin	170 (C/B)	160	20-30 minutes.	
210 mm tin	170 (C/B)	160	30-40 minutes.	
<b>Desserts</b>				
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.	<i>Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation.</i>
Fruit pies	180 (C/B)	170	35-45 minutes.	
Tartlets	180 (C/B)	170	10-20 minutes according to size.	
Puff pastry	210 (C/B)	200	20-40 minutes according to size.	<i>If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</i>
Meringues	100 (C/B)	90	2-3 hours.	
Baked egg custard	160 (C/B)	150	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170	40-45 minutes.	
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.	
<b>Bread</b>	210 (C)	200	20-30 minutes.	
<b>Fish</b>				
	Fanned Grilling			
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.	
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.	

## 6. Cleaning Your Cooker

### Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

**⚠ NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

**⚠ DO NOT mix different cleaning products – they may react together with hazardous results.**

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

Remember to switch on the electricity supply and reset the clock before re-using the cooker.

### Hotplate Burners

The burner heads and caps can be removed for cleaning.

**⚠ DO NOT put the burner heads in a dishwasher.**

Make sure they are absolutely dry before replacing them.

#### The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig. 6.1**).

#### The Wok Burners

When reassembling the wok burner (**Fig. 6.2**), turn over the large base ring and find the 'D' shaped area (**Fig. 6.3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring (**Fig. 6.4**).

Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

#### The Wok Cradle

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

### The Griddle

Always clean the griddle after use. Allow it to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

**Note:** If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

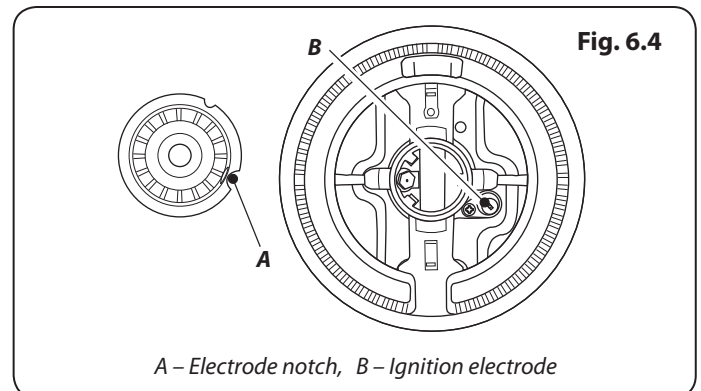
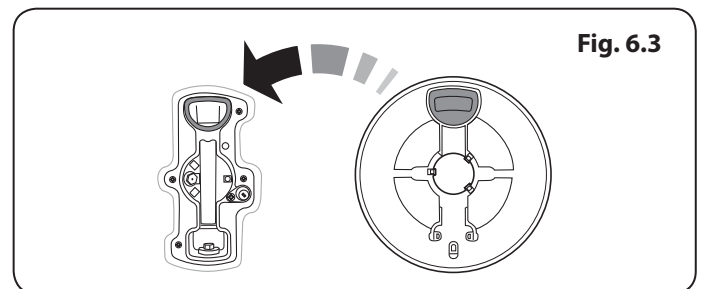
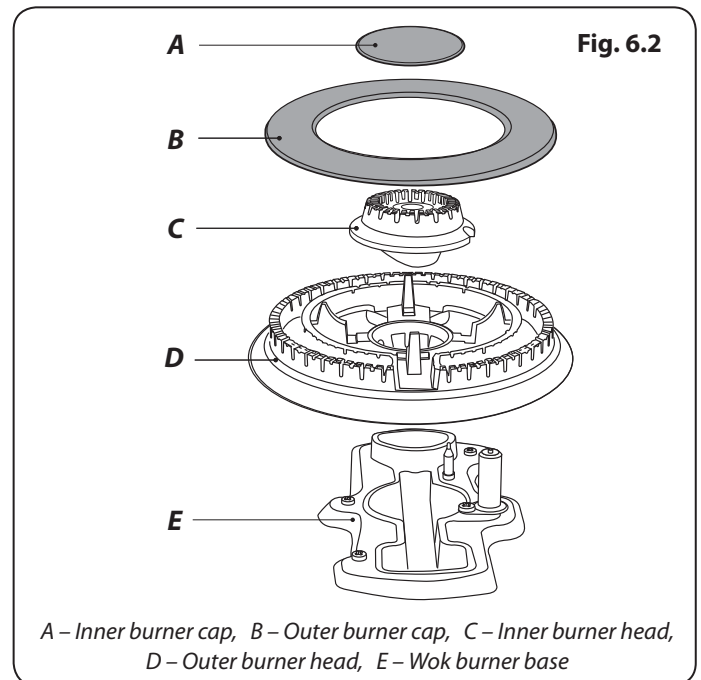
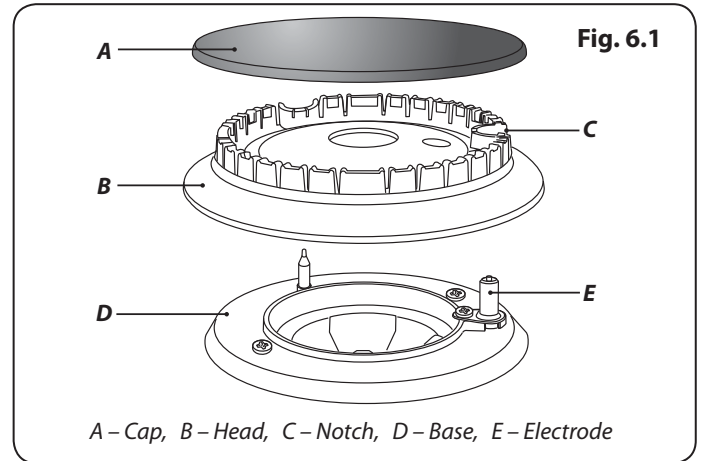


Fig. 6.5

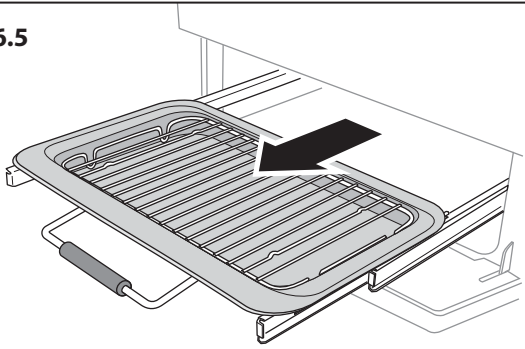


Fig. 6.6

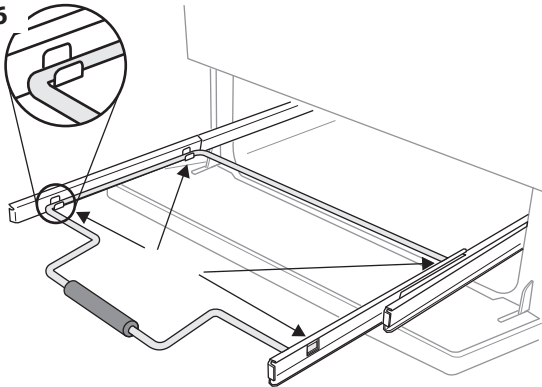


Fig. 6.7

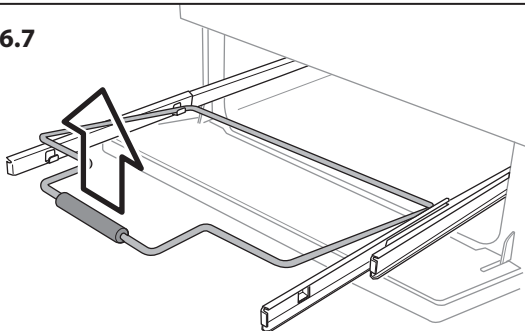


Fig. 6.8

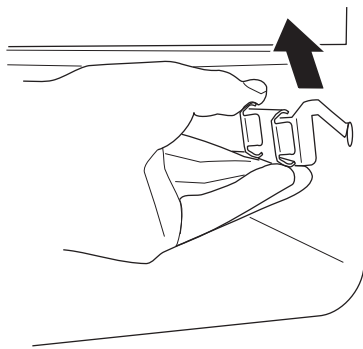
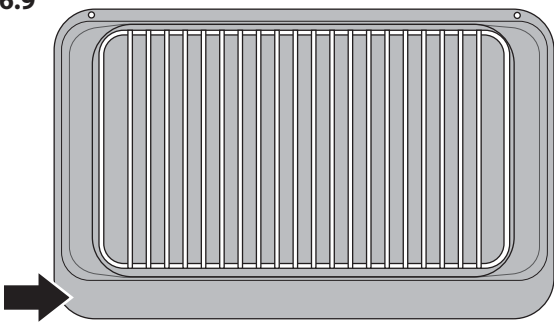


Fig. 6.9



## Glide-out Grill

**⚠ Before you remove any of the grill parts for cleaning, make sure that they are cool, or use oven gloves.**

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

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 trivet by using a nylon brush.

The grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward (**Fig. 6.5**).

Lift the grill pan clear of the support frame. The support frame is held to the side rails by 2 clips on each side (**Fig. 6.6**).

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips (**Fig. 6.7**).

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides (**Fig. 6.8**) and wipe the sides clean with a soft cloth and mild detergent.

**⚠ DO NOT use any abrasive substances**

**⚠ DO NOT put the side runners in a dishwasher.**

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forward and, for each side in turn, support the side rail and press the frame down into the side rails. Replace the grill pan. When refitting the grill pan, make sure that the wide rim is at the front (**Fig. 6.9**).

## Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent.

The control panel, knobs and doors 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.

After cleaning, polish with a dry cloth.

## Ovens

### 'Cook & Clean' Panels

The main oven has 'Cook & clean' panels which 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 make sure that the 'Cook & Clean' panels are working effectively.

### Removing the Panels to Clean the Enamel Interior

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets (**Fig. 6.10**).

Once the panels have been removed, the oven enamel interior can be cleaned.

**DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

Refit in the reverse order.

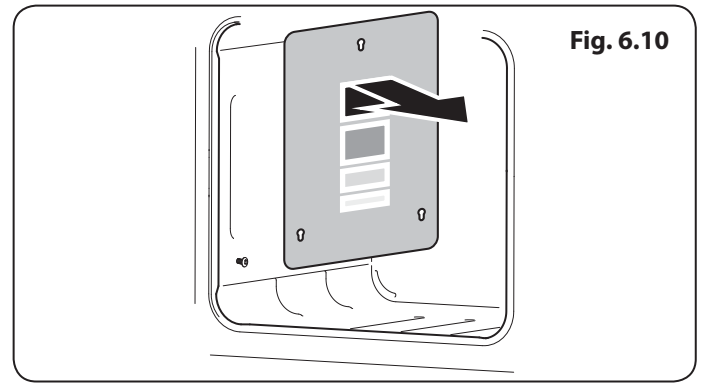


Fig. 6.10

## Cleaning Table

Cleaners listed (**Table 5-1**) are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

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

<b>Hotplate</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Hob top (including burner heads and caps)	Enamel, stainless steel, aluminium	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Outside of Cooker</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
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 ( <i>electrical retailers</i> ) or microfibre all-purpose cloth ( <i>supermarket</i> ).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Oven and Grill</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Sides, floor & roof of oven <b>NOT</b> 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S 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.
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

**Table 5-1**

## 7. Troubleshooting

---

### Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there may be something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner trim and caps correctly located? See the section on *'Cleaning'*.

### Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the button?

If not, verify that the power is on by checking that the clock is illuminated.

### Steam is coming from the oven

When cooking foods with high water content (e.g. oven fries) 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.

### What cleaning materials are recommended for the cooker?

See the *'Cleaning'* section for recommended cleaning materials.

### **Never use caustic or abrasive cleaners as these will damage the surface.**

### An oven fan is noisy

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

### 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. Do not leave the oven door open.

Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

Always grill with the grill compartment 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 organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

### Power failure

In the event of a failure in the electrical supply, remember to reset the clock to make sure that the timed oven continues to operate.

### 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.

### The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on *'General Oven Tips'*.

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 that 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

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?

Is the key symbol [] showing in the display to signify that the oven is locked? See the *'Clock'* section of the instructions for more information on the key lock feature.

### The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked (*see above*)?

### Oven temperature getting hotter as the cooker gets older

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

### An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C (**Fig. 7.1**).

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

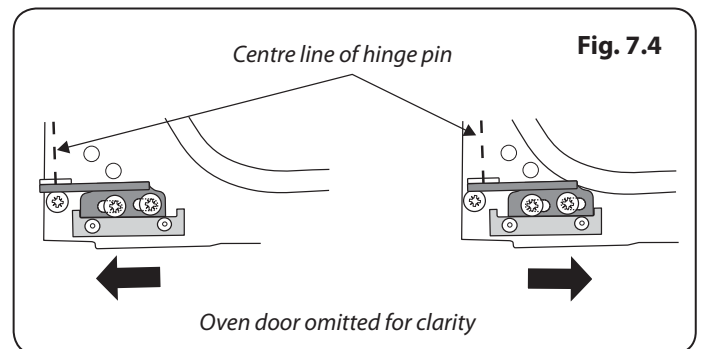
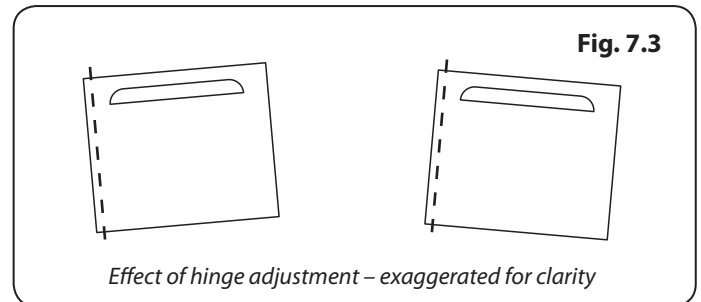
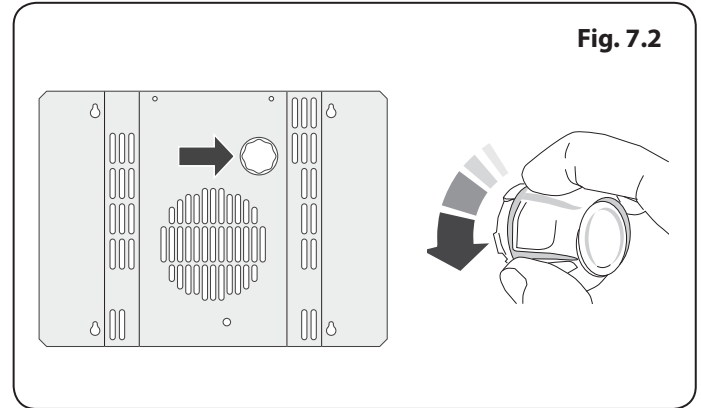
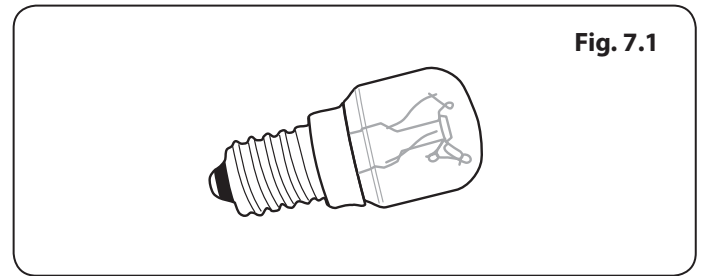
Unscrew the bulb cover by turning counter-clockwise. It may be very stiff (**Fig. 7.2**). Taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

### The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 7.3**). 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 (**Fig. 7.4**).

Retighten the hinge screws.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

# 8. Installation

## Service and Spares

Firstly, please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify the particular appliance and help us to help you. Filling this in now will save time and inconvenience if you later have a problem with the appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty field visit.

<b>Distributor's Name and Address</b>	Andi-Co Australia Pty Ltd. 1 Stamford Road, Oakleigh, VIC 3166  Customer Care Tel: 1300 650 020 Email: <a href="mailto:service@andico.com.au">service@andico.com.au</a>
<b>Name of Appliance</b>	Elan 110 Dual Fuel
<b>Appliance Serial Number*</b>	
<b>Fuel Type</b>	Dual Fuel
<b>Date of Purchase</b>	
<b>Installer's Name, Address and Telephone No.</b>	
<b>Date of Installation</b>	

\*This information is on the appliance data badge.

## If You Have a Problem

In the unlikely event that you have a problem with your appliance, please refer to rest of this booklet, especially the problem solving section, first to check that you are using the appliance correctly.

If you are still having difficulty, contact Customer Care on 1300 650 020 or email [service@andico.com.au](mailto:service@andico.com.au).

## Please Note

For warranty information and how to request a remedy, please refer to the warranty document provided with the appliance or contact Customer Care.

## Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency. The frequency of service will depend on usage – for normal usage once a year should suffice.

Service work should only be carried out by a suitably Authorised Person.

## Spare Parts

To maintain optimum and safe performance, we recommend that only genuine spare parts are used. Do not use re-conditioned or unauthorised controls. Contact Spare Parts on (03) 9569 7744 or email [spares@andico.com.au](mailto:spares@andico.com.au)

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Safety Requirements and Regulations

**⚠ Please read the *Before you start...* chapter, before you begin any installation and maintenance work on this appliance.**

You must be aware of the following safety requirements & regulations.

**⚠ Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**

**⚠ The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**

**⚠ Read the instructions before installing or using this appliance.**

The regulations and standards are as follows:

- AS/NZS 5601 – ‘Gas Installations’
- AS/NZS 3000 - ‘Wiring Rules’

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons.

**⚠ Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

The cooker must be installed in accordance with all local gas fitting regulations, municipal building codes, electrical wiring regulations and any other relevant statutory regulations.

**⚠ WARNING!**  
**Where this appliance is installed in a marine craft, caravan or mobile home, it shall NOT be used as a space heater.**

### Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the cooker should have an adequate air supply.

Install the cooker in a location to allow the complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surroundings at safe limits, under normal condition.

### Location of Cooker

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

**Note:** An appliance for use on Propane must not be installed in a room or internal space below ground level, e.g. in a basement.

### Conversion

All models are supplied set for use on Natural gas. A conversion kit for Propane gas is included with the appliance. See the instructions that are supplied with the conversion kit.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

## INSTALLATION

**Check the appliance is electrically safe and gas sound when you have finished.**

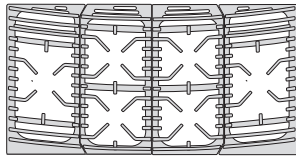
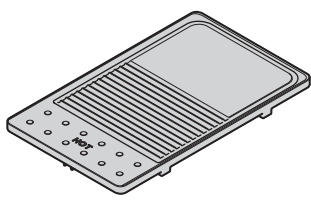
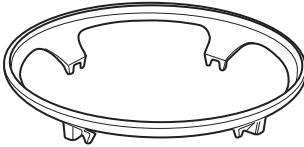
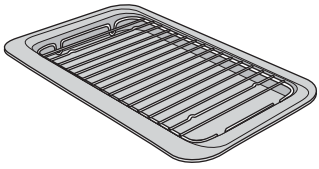
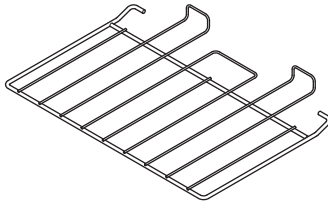
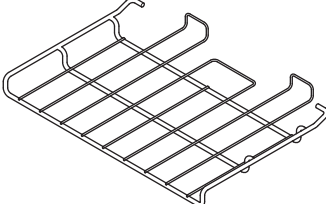

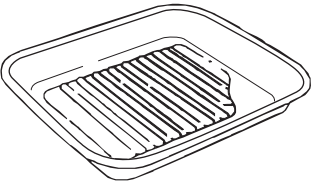
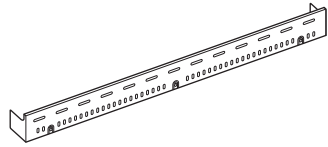
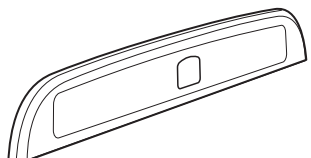
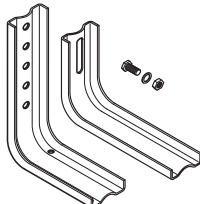
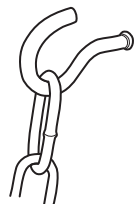
**You will need the following equipment to complete the cooker installation satisfactorily:**

- Flexible gas hose.
- Gas pressure tester/manometer.
- Multimeter: For electrical checks.

**You will also need the following tools:**

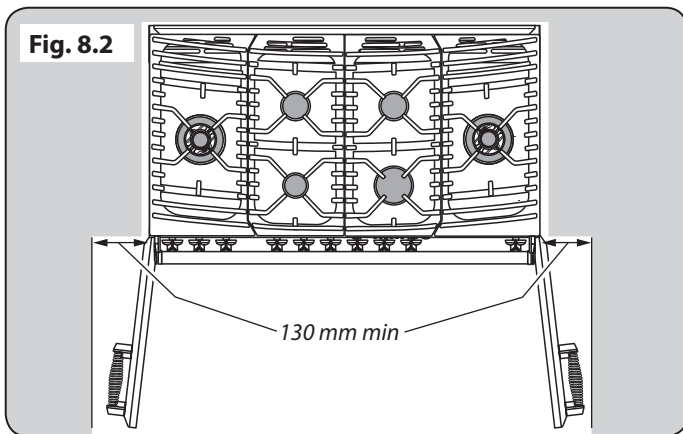
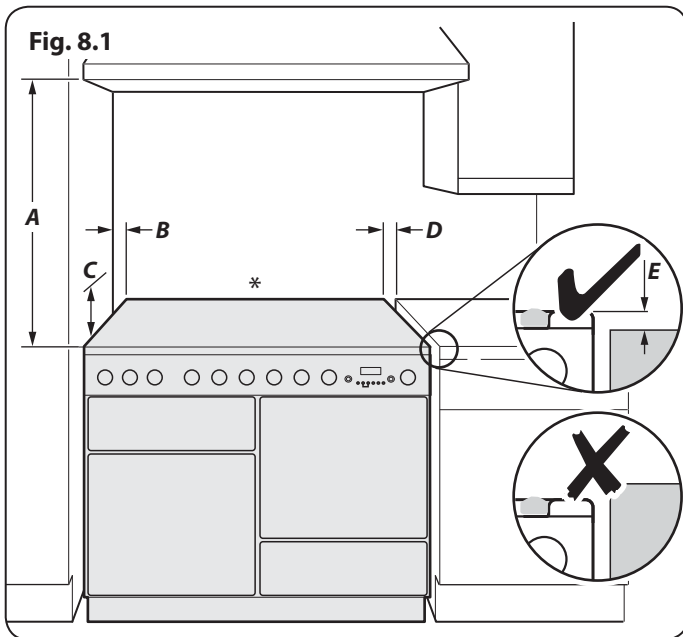
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. 4 mm & 3 mm Allen keys
8. Spirit level
9. Pencil
10. Adjustable spanner
11. Screws for fitting the restraining chain and stability bracket
12. 13 mm spanner or socket wrench

### Checking the Parts:

<i>4 pan supports</i>	<i>Griddle plate</i>
	
<i>Wok cradle</i>	<i>Grill pan &amp; trivet</i>
	
<i>1x flat shelf</i>	<i>1x drop shelf</i>
	
<i>Handyrack</i>	<i>Roasting tin</i>
	
<i>Plinth</i>	<i>Splashback</i>
	
<i>Stability bracket</i>	<i>Restraining chain &amp; hook</i>
	

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.



### Positioning the Cooker

The diagram (**Fig. 8.1**) shows the minimum recommended distance from the cooker to nearby surfaces as given in AS/NZS 5601.

Where the appliance is installed next to cabinetry, the cabinet material must be capable of withstanding 70°C. If this appliance is installed near vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier. Falcon cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances.

\*Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

#### 1. Overhead – Measurement A

The minimum height of any surface above the cooker is 650 mm above the hotplate.

Cookerhoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a cookerhood be less than 650 mm or, for an overhead exhaust fan, 750 mm.

#### 2. Side Clearances – Measurements B & C

Where **B**, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to make sure that the combustible surface does not exceed 65°C above ambient\*. Even with the surface protected, the dimension **B** should not be less than 135 mm above hotplate level.

\*The fixing of 5 mm thick ceramic tiles to the surface, or attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm to a height **C** of not less than 150 mm above the hotplate, should satisfy this requirement.

#### 3. Side Clearances – Measurement D & E

Where **D**, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then **E** shall be 10 mm or more, or the horizontal surface shall be above the trivet.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open (**Fig. 8.2**). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

We recommend a gap of 1110 mm between units to allow for moving the cooker. Do not box the cooker in it must still be possible to move the cooker in and out for cleaning and servicing.

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Moving the Cooker

**⚠ On no account try and move the cooker while it is plugged into the electricity supply.**

**⚠ The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig. 8.3**). Repeat from the back and remove the rear half of the polystyrene base.

### Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig. 8.4**).

Rotate the nut – clockwise to raise – counter-clockwise to lower. Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

### Completing the Move

Unfold the rear edge of the cardboard base tray. 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 (**Fig. 8.5**).

Carefully push the cooker backwards off the base tray. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it (**Fig. 8.6**).

**⚠ DO NOT use the door handles or control knobs to manoeuvre the cooker.**

### Levelling the Cooker

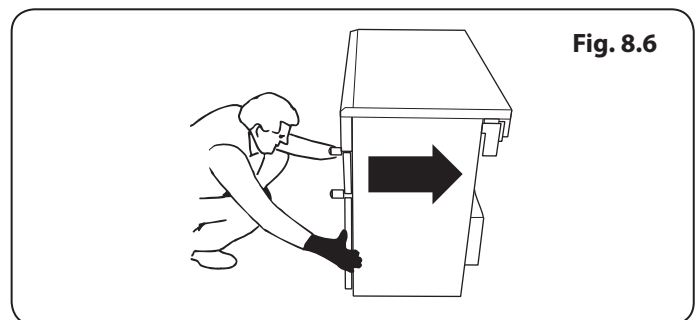
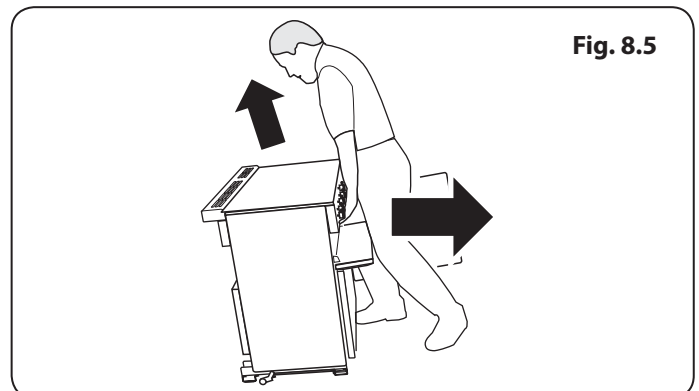
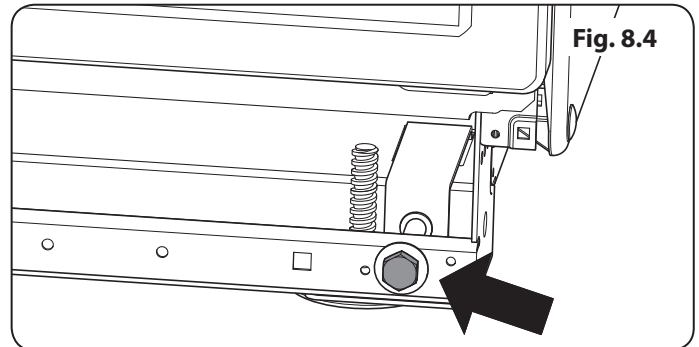
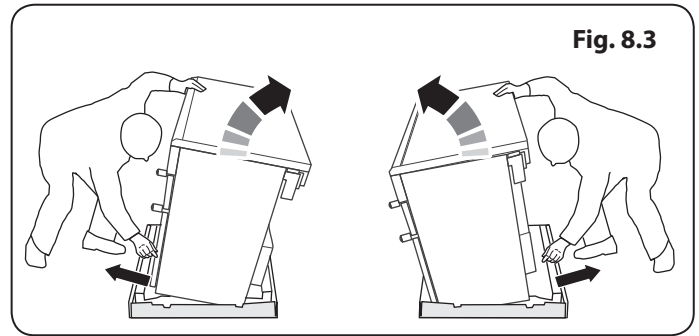
It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or 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 a 13 mm spanner or socket wrench to turn the hexagonal adjusting nuts at the front bottom corners of the cooker.

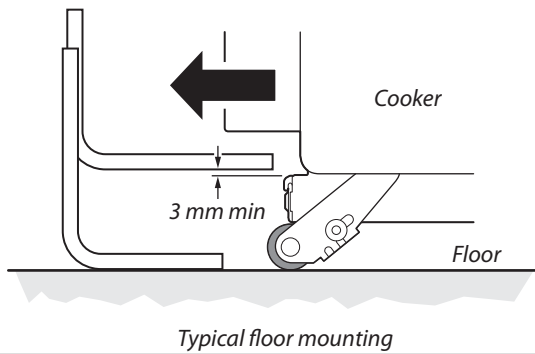
To set the front turn the feet bases to raise or lower.



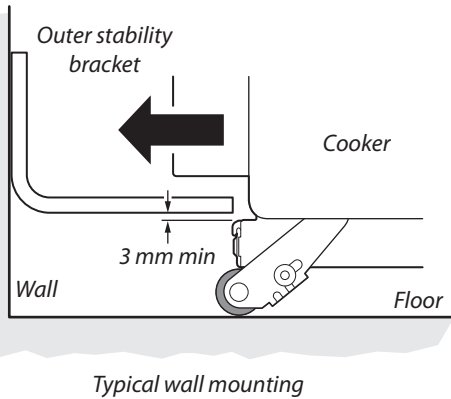
## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

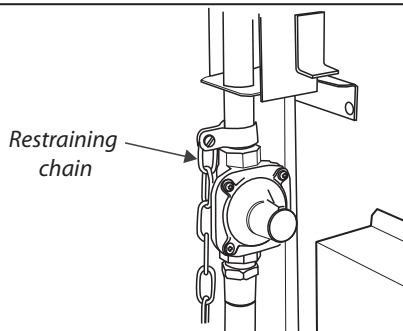
**Fig. 8.7** Stability bracket



**Fig. 8.8**



**Fig. 8.9**



### Fitting the Stability Bracket and Chain

**⚠** A stability bracket and chain **MUST** be fitted when the cooker is connected to a flexible gas supply.

Unless properly installed, the cooker could be tipped by leaning on the door. Injury might result from spilled hot liquids or from the cooker itself.

**IMPORTANT:** The cooker must be set to the correct height and levelled before the stability bracket is installed.

### Fitting a Stability Bracket

When fitting a stability bracket please refer to the instructions supplied with the bracket for further details on fitting.

When fitting a stability bracket (**Fig. 8.7** and **Fig. 8.8**) adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

### Fitting the Restraining Chain

The restraining chain **MUST** be fitted.

The length of chain between the appliance and the wall fixing should prevent strain on the gas and electricity connections, but still allow access to unhook the chain when the cooker is pulled forward.

Measure the length of chain required. Use the clamp supplied to clamp onto the gas pipe (**Fig. 8.9**). Fix the supplied hook securely to the wall.

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Gas Connection

Must be in accordance with the relevant standards.

The gas supply needs to terminate with a threaded fitting  $\frac{1}{2}$ ". The inlet connector is located just below the hotplate level at the rear of the cooker.

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. Ideally, the house supply connection should be in the shaded area (**Fig. 8.10**).

Means of isolation must be provided at the supply point by either an approved quick-connect device or a Type 1 manual shut-off valve.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape (**Fig. 8.10**).

A flexible connection is supplied with the cooker. If it is necessary to use another hose it must be to AS 1869 Class B and be suitable for your gas type.

If in doubt contact your supplier. Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, check the cooker is gas sound with a pressure test. When checking for gas leaks do not use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.

### Natural Gas

The adjustable spring loaded gas pressure regulator is preset to give a nominal pressure of 1 kPa on Natural gas. Connect to the Rp  $\frac{1}{2}$  inlet on the underside of the pressure regulator.

### Propane

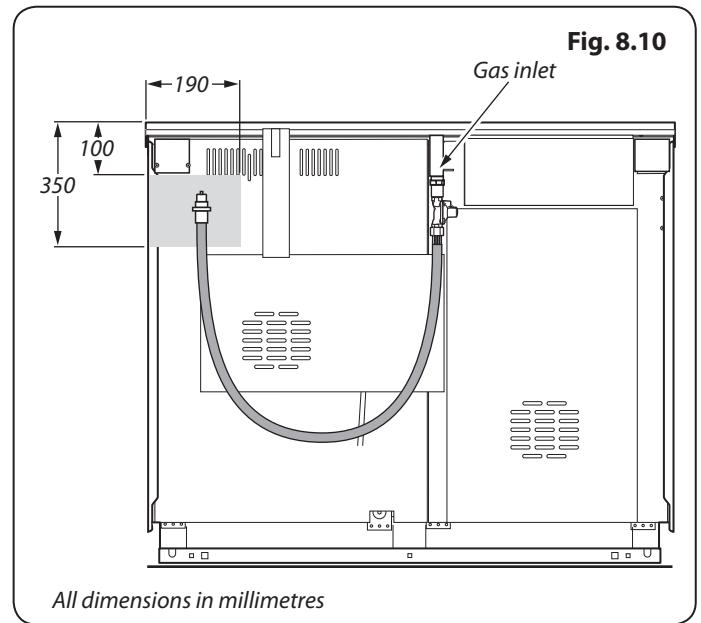
This cooker is supplied ready for use on Natural gas. A conversion kit for Propane gas is supplied with the cooker – see the 'Conversion to Propane Gas' section.

### Pressure Testing

The pressure test point is accessible on the inlet pipe at the rear. Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

For Natural Gas cookers the pressure should be between 0.95kPa and 1.0kPa.

For Propane X cookers the pressure should be 2.54 kPa.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig. 8.11

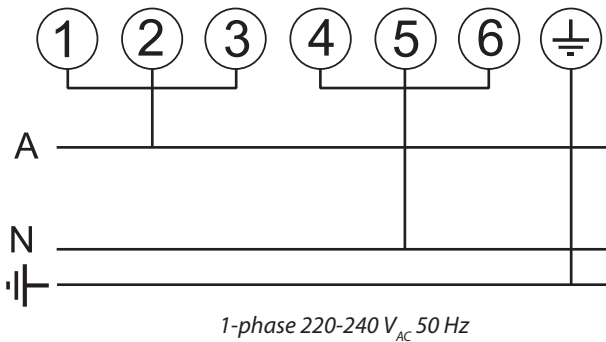


Fig. 8.12

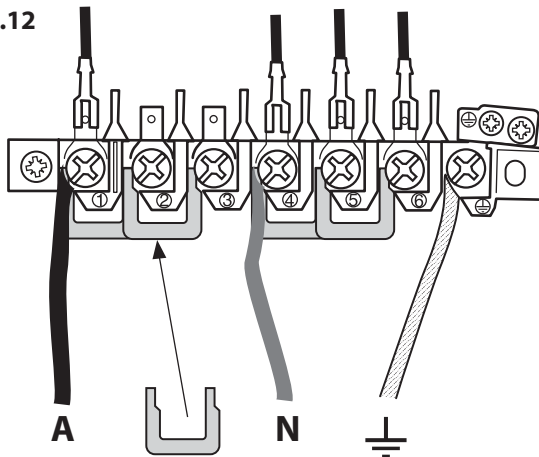


Fig. 8.13

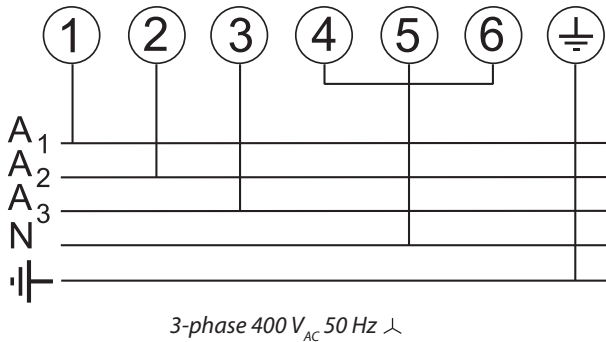
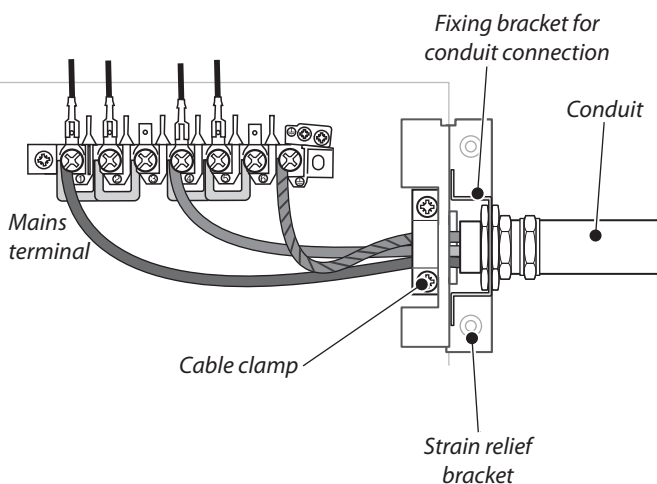


Fig. 8.14



## Electrical Connection

**This appliance must be installed by a qualified electrician to comply with with current AS/NZS 3000 Wiring Rules and regulations in force.**

Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the cooker data plate.

### Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

**IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.**

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 3 mm.

**⚠ 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 total electrical load of the appliance is approximately 7.4 kW. The cable size used should be suitable for this load and comply with all local requirements.

Please note the maximum cable sizes are 6 mm<sup>2</sup> for the screw terminals and 10 mm<sup>2</sup> 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 (Fig. 8.11 & Fig. 8.12). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000 and/or AS/NZS 5601 as applicable for the appliance configuration.

## Fixed Wiring

For connection to fixed wiring, i.e. flexible conduit, remove the electrical terminal cover box on the back panel. Using the two screws, fix the strain relief bracket in position.

Fix the conduit-to-conduit mounting bracket onto the strain relief bracket. Connect the mains cable to the correct terminals for your electrical supply type (Fig. 8.13 & Fig. 8.14). Check that the links are correctly fitted and that the terminal screws are tight.

## INSTALLATION

**Check the appliance is electrically safe and gas sound when you have finished.**

Replace the electric terminal cover box; make sure that the conduit is clear of the bottom flange.

### Final Checks

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

### Hotplate Check

Check each burner in turn. There is a Flame Supervision Device (FSD) that stops the flow of gas to the burner if the flame goes out. For each burner, turn the control knob to the solid flame symbol. Press in the control knob. This lets gas through to the burner. Keep holding the knob pressed in and press the igniter button or light with a match. Keep holding the control knob pressed in for about 10 seconds.

If, when you let go of the control knob the burner goes out, the safety device has not held in. Wait one minute then try again this time holding the control pressed in for slightly longer.

### Grill Check

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

### Oven Check

Turn on the oven and check that it starts to heat up. Check that the oven lights are working.

**Note:** The oven light bulb is not included in the guarantee.

Turn off the oven.

### Final Fitting

#### Fitting the Plinth

Remove the 4 screws for the plinth mounts along the front bottom edge of the cooker (**Fig. 8.15**). Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

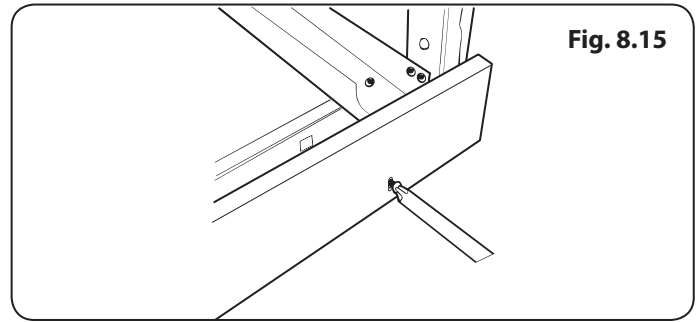
#### Fitting the Splashback

Position the splashback on the rear of the hotplate and secure with the screws supplied.

### Customer Care

**Installer:** Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

**Thank you.**



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

## 9. Conversion to LP Gas

Fig. 9.1

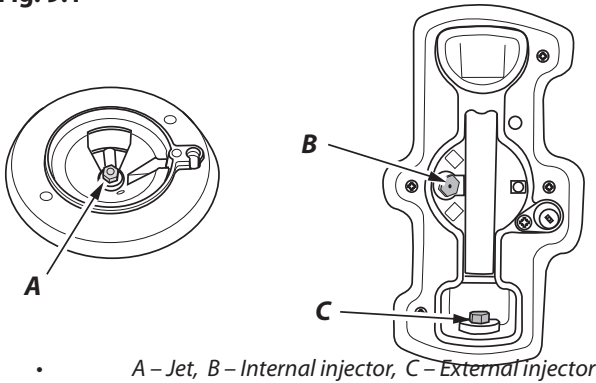


Fig. 9.2

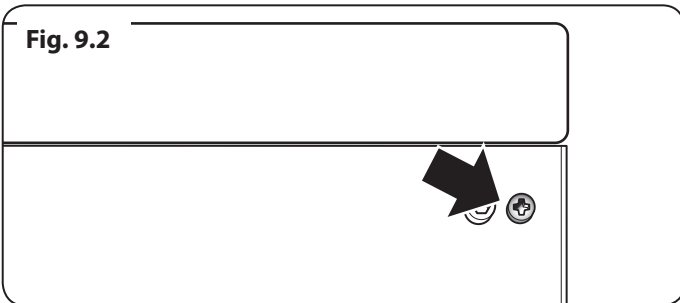
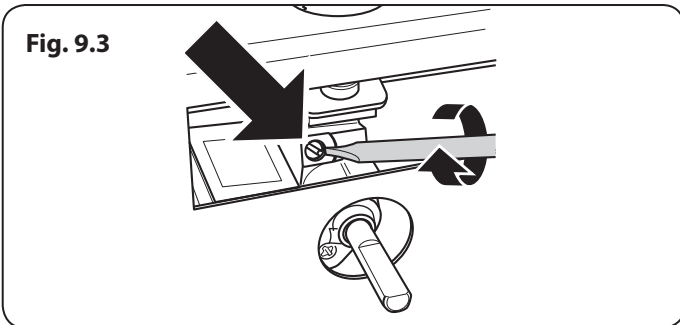


Fig. 9.3



### Conversion from Natural Gas (1.0 kPa) to LPG X Propane (2.75 kPa)

- ⚠** A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.
- ⚠** Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- ⚠** When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.
- ⚠** DO NOT use reconditioned or unauthorised gas controls.
- ⚠** Disconnect from the electricity and gas supply before servicing.
- ⚠** Before electrical reconnection, check that the appliance is electrically safe.

### Injectors

Remove the burner caps and heads. Remove the old jets (Fig. 9.1). Fit the new jets (see the 'Technical Data' section at the back of this book for the correct jets). Reassemble in reverse order.

### Tap Adjustment

#### Removing the Control Panel

Remove the handrail. Now remove the 2 cross-headed screws hidden behind the handrail end brackets (Fig. 9.2).

Pull off all the control knobs and remove the fixing screws underneath the control panel.

Lift the control panel and pull forwards, taking care not to damage or strain the wiring.#

#### Bypass Screw Adjustment

Turn the bypass screw on each control clockwise to the stop (Fig. 9.3).

Refit the control panel.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**

## Set the Governor

Unscrew the governor's brass top. In the base of the brass top is a plastic snap-in converter device (**Fig. 9.4**). To convert the governor, snap the device out of the top and refit it the other way round. The snap-in converter device is marked to show the gas for which it is set (**Fig. 9.5**).

Make sure the device is secure in the top cap and refit the cap to the governor.

## Pressure Testing

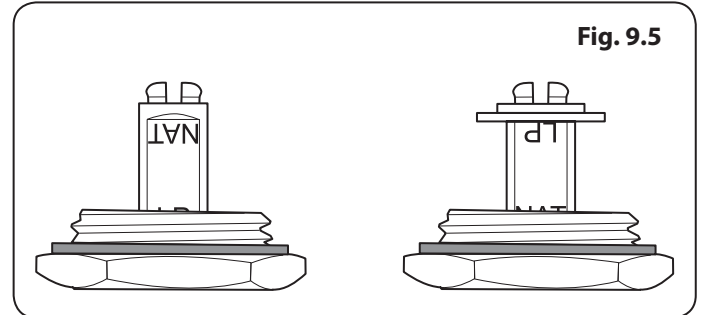
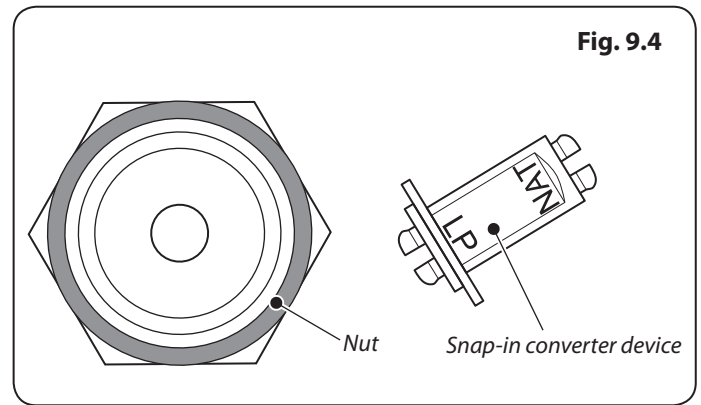
The pressure test point is accessible on the inlet pipe at the rear. Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

For Propane X cookers the pressure should be 2.54 kPa.

- ⚠ Check the appliance is gas sound.**
- ⚠ Check operation of all the burners.**

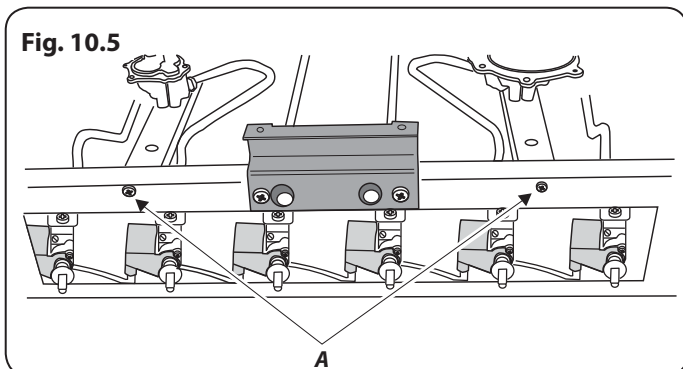
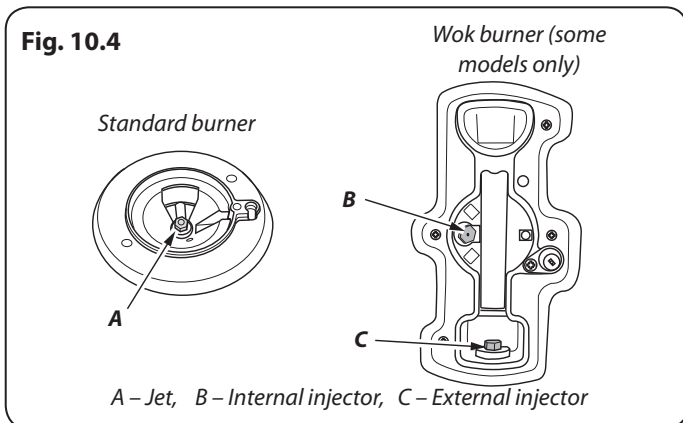
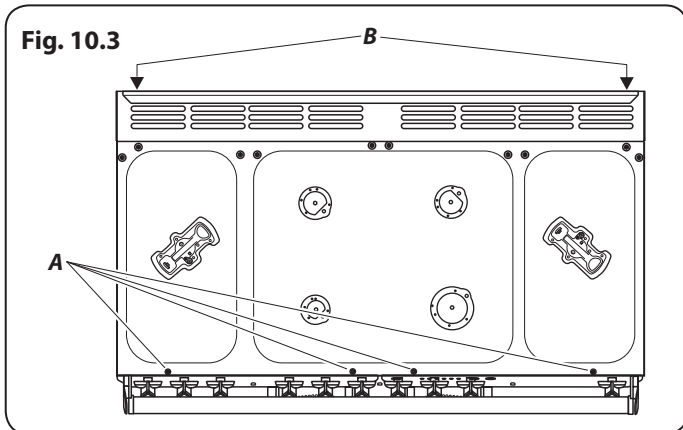
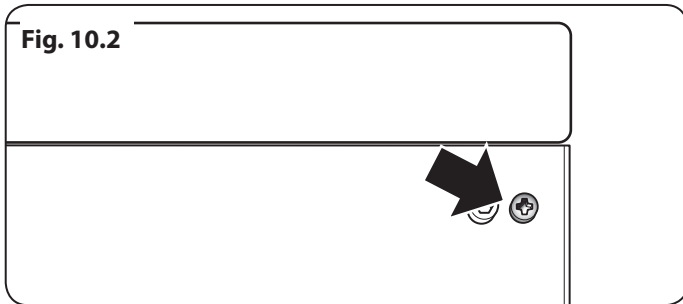
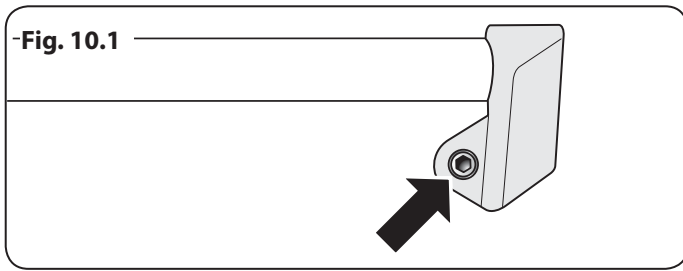
## Affix Label

Stick the appropriate gas label over the natural gas part of the appliance data label.



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
 Disconnect from electricity before servicing. Check appliance is safe when you have finished.

## 10. Servicing



- ⚠ BEFORE SERVICING ANY GAS CARRYING COMPONENTS TURN OFF THE GAS SUPPLY**
- ⚠ Check the appliance is gas sound after completion of service. When checking for gas leaks DO NOT use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.**
- ⚠ DO NOT use reconditioned or unauthorised gas controls.**
- ⚠ Disconnect from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, hotplate tray or any electrical components or covers.**
- ⚠ Before electrical reconnection, check that the appliance is electrically safe.**

### 1 Panels & Handrails

#### 1.1 To Remove the Handrail

Remove the plastic blanking plugs (Fig. 10.1) and remove the 2 end bracket fixing screws.

#### 1.2 To Remove the Control Panel

##### DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull off all the control knobs. Remove the handrail (see 1.1). Remove the 2 cross-headed screws that were hidden by the handrail end brackets.

Open the grill door and right-hand oven door and remove the 2 screws underneath the control panel (Fig. 10.2). Pull the control panel forward and support it so that the wires are not strained.

Reassemble in reverse order. When replacing leads, refer to the wiring diagram.

Check the operation of the timer, ignition, and oven light switches.

#### 1.3 To Remove a Side Panel

##### DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.2). Pull the cooker forward. Remove the 4 retaining screws from each panel (2 at the front and 2 at the rear). The lower front retaining screws (1 each side) are situated beneath the lower edge at the front corners of the side panels. Reassemble in reverse order.

### 2 Hotplate

#### 2.1 To Remove the Hotplate Top

##### DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the pan supports, hotplate burner caps and tops. Remove the screws holding the hotplate burners to the hotplate (but not the spark electrode fixing screws).

Remove the 2 rear hotplate fixing screws 'B' on the cooker back under the flue grille, and the 4 front hotplate fixing screws 'A', (Fig. 10.3).

Remove the screws holding the flue grille stays.

Lift the hotplate clear of the appliance.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity before servicing. Check appliance is safe when you have finished.**

Reassemble in reverse order, making sure that the leads are reconnected.

Check for correct burner operation.

## **2.2 To Change a Hotplate Tap** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the hotplate top (see 2.1). Unplug the FSD lead from the rear of the tap and undo the compression fitting. Remove the fixings that secure the tap to the gas rail. Remove the tap. Remove and discard the gasket seal.

Fit the new gasket seal to the replacement tap. Reassemble in reverse order.

Make sure that the valve is adjusted for correct gas operation. Check that the cooker is gas sound. Check hotplate ignition.

## **2.3 To Replace a Hotplate Burner Jet** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the burner cap and head (**Fig. 10.4**). Remove the old jet. Fit the new orifice.

Note: The wok burner has 2 orifices.

Reassemble in reverse order. Check that the appliance is gas sound.

## **2.4 To Change a Hotplate Burner Electrode** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Lift off the pan supports and remove the burner cap. Remove the screw holding the electrode. Pull the electrode vertically up sufficiently to grip the lead between thumb and forefinger. Pull off the electrode, but keep hold of the lead.

Fit the new electrode to the lead. Fix the electrode in the burner with the screw. Replace the burner cap.

Check the burner ignition. Replace the pan supports.

## **2.5 To Change a Hotplate Burner Thermocouple** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel and hotplate (see 1.2 & 2.1).

Unplug the FSD lead from the rear of the tap.

The thermocouple sits in a hole that has a slot at one side. Ensure that the thermocouple is cool. Turn the thermocouple so that the earth lead (no sleeve) is in line with the slot. Lift the thermocouple clear of the hole.

Reassemble in reverse order.

## **2.6 To Remove or Change a Hotplate Burner** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the hotplate top (see 2.1). Remove the control panel (see 1.2).

### **Centre Hotplate Burners**

The burners are mounted in pairs on the cross supports. Disconnect the burner feed pipes at the burners. Remove the screw at the front holding the cross support (**Fig. 10.5**). Slide the support to the right to release it from the rear location.

Lift the cross support and burners clear. The burners are fixed to the cross supports with screws underneath. Remove the appropriate burner and fit the new one.

Reassemble in reverse order. Check that the burner operation is satisfactory.

### **Wok Burners**

Disconnect the burner feed pipes at the burner. Fit the new one and reassemble in reverse order. Check that the burner operation is satisfactory.

## **3 Controls**

### **3.1 To Change Ignition Generator** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull the cooker forward to gain access to the cover box at the rear of the left-hand oven. Remove the screws securing the cover and lift clear. Pull off all the leads to the generator, noting their positions. Slacken the 2 screws holding the generator to the cooker and remove the generator.

Fit the new generator to the cooker and replace the leads, referring to the wiring diagram.

Reassemble in reverse order. Check ignition performance.

### **3.2 To Replace the Light Switch** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel (see 1.2).

Note: The old switch may be destroyed during removal.

Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back its locking wings and pushing forward.

Fit the new bezel to the control panel by first lining up the raised key on its body with the cut-out in the control panel and pushing it in from the front.

Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front. Replace the control panel in reverse order and test for correct operation.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity before servicing. Check appliance is safe when you have finished.**

### **3.3 To Remove the Electronic Timer** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull off the timer control button(s) and remove the control panel (see 1.2).

Remove the timer/mounting bracket assembly from the control panel by removing the fixing screws.

Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, at the same time pulling the unit forward.

Reassemble in reverse order. When replacing the leads, refer to the wiring diagram in this manual.

Check the operation of the timer.

## **4 Grill**

### **4.1 To Replace the Grill Controller** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel (see 1.2) and hotplate top (see 2.1). Disconnect the wiring from the controller. Remove the 2 screws holding the controller to the mounting panel. Fit the new controller and reassemble in reverse order. Check for correct operation.

### **4.2 To Remove the Grill Element** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove grill pan from inside the grill compartment; remove the enamelled front shield from the grill roof, by undoing the 2 screws and washers.

Remove the 2 screws and washers securing the grill element front support. Remove the screws from the grill element.

Lift the element out carefully, disconnecting the leads from the element terminals (noting their position).

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

Fit the new element and reassemble in reverse order.

Check the operation of the grill.

## **5 Ovens**

### **5.1 To Replace an Oven Thermostat** **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove control panel (see 1.2) and hotplate top (see 2.1). Open the oven door and remove the oven furniture.

For the right-hand oven, remove the oven roof. Remove the thermostat phial cover (2 screws). Unclip the thermostat phial from the clips in the oven back.

For the left-hand oven, remove the 2 screws holding the thermostat phial to the oven fan cover at the rear of the oven. Pull the unit forward to access the rear of the cooker. Remove both rear cover boxes by removing the fixing screws and lifting clear.

Feed the thermostat capillary clear of the oven. Disconnect the wires from the thermostat and undo the 2 fixings that secure the control to the mounting plate. Fit the replacement and reassemble in reverse order. Make sure that the phial is clipped to the oven rear, positioned centrally between the clips.

Check the operation of the thermostat.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity before servicing. Check appliance is safe when you have finished.**

**5.2 To Remove an Oven Element Thermal Cut-out**  
**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cut-out is located on the earth plate beside the oven element connections. Disconnect the cut-out wiring. Undo the fixings that secure the cut-out to the earth plate and remove. Fit the replacement control and reassemble in reverse order.

**5.3 To Remove an Oven Inner Back**  
**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Open the door and remove the shelves. Remove the screws and washers securing the inner back to the back of the oven (**Fig. 10.6**). Carefully lift away the inner back.

Reassemble in reverse order, making sure that the 4 screws and washers are fully tightened.

**5.4 To Remove the Fan Oven Element**  
**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the oven inner back (see 5.3). Remove the 2 screws from the top of the element and the one from the bottom of the element inside the oven (**Fig. 10.7**).

Lift the element out carefully, disconnecting the terminals connected to the element (noting their positions).

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear.

Remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

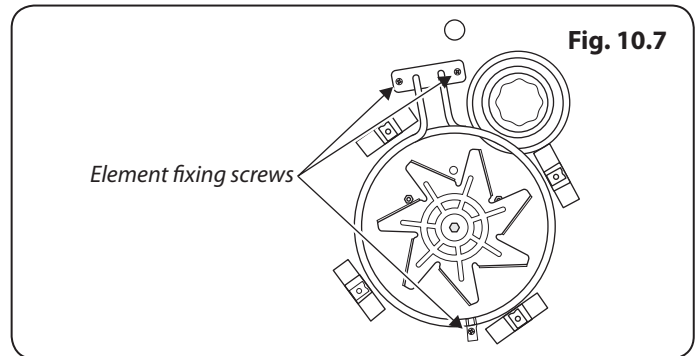
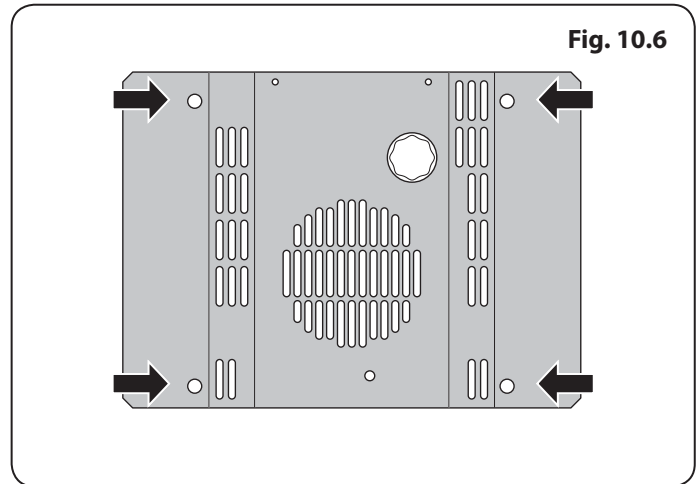
**5.5 To Replace an Oven Fan**  
**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull the cooker forward to gain access to the rear. Remove the screws securing the electric cover to the back sheet and remove the cover.

Disconnect the 3 terminals connected to the fan noting their position. Remove the oven inner back (see 5.3). Hold the fan blade and remove the centre nut (left-hand thread) 2 brass washers, fan blade and circlip. Unscrew the fan retaining nuts and washers (3 off each) and lift the fan away from the rear of the cooker.

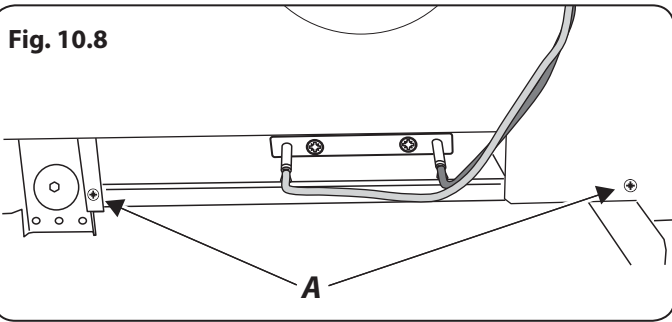
Fit the new fan and reassemble in reverse order.

Check the operation of the oven.

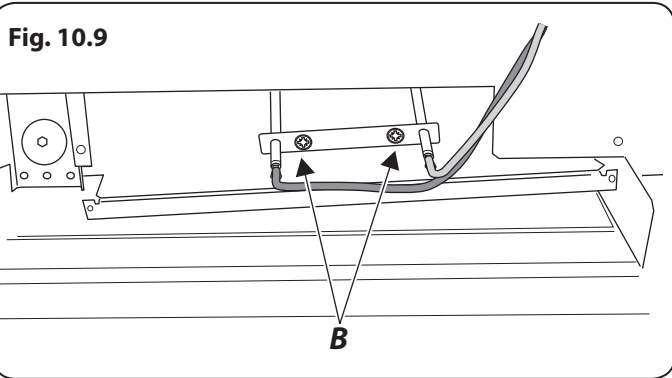


**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity before servicing. Check appliance is safe when you have finished.**

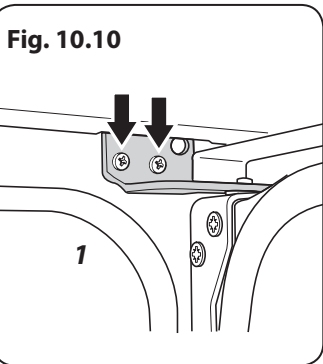
**Fig. 10.8**



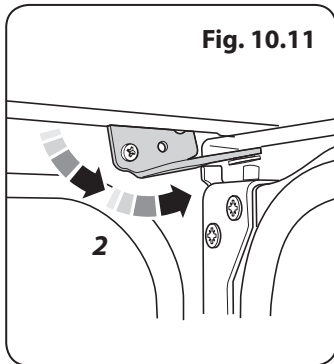
**Fig. 10.9**



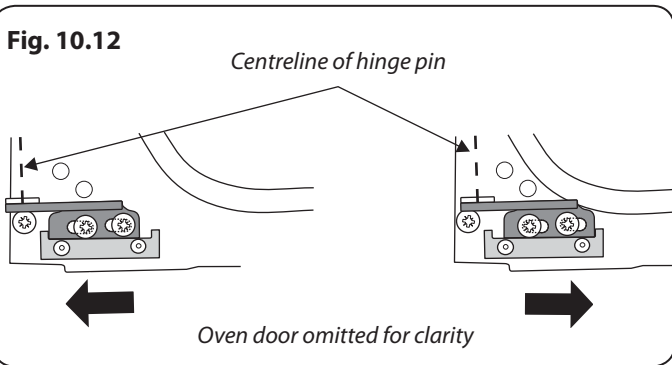
**Fig. 10.10**



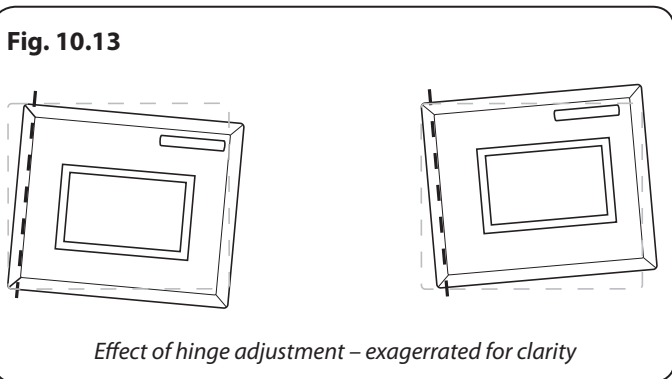
**Fig. 10.11**



**Fig. 10.12**



**Fig. 10.13**



**5.6 To Remove the Left-hand Oven Bottom and Top Elements**

**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

**Bottom Element**

Pull the cooker forward to access the cover boxes at the rear of the unit. Remove the fixings that secure the cover and lift it clear. Remove the 2 screws 'A' and allow the plate to drop down (**Fig. 10.8**). Remove the 2 screws 'B' holding the element to the bottom sheet (**Fig. 10.9**). Undo the terminal connections, noting their positions. Withdraw the element.

Replace the element and reassemble parts in reverse order.

**Top Element**

Open the left-hand oven door and undo the fixings that secure the heat shield. Remove the top element bracket fixings and withdraw the element.

Replace the element and reassemble parts in reverse order. Check that the oven operates satisfactorily.

**6 Doors**

**6.1 To Remove the Grill Outer Door Panel**

Open the left-hand oven door and remove the 2 screws from the bottom edge of the grill door.

Open the grill door, support grill door outer panel, and remove the 2 screws from the top inner face of the grill door. Reassemble in reverse order.

**6.2 To Replace an Oven Door**

Open the oven door. Support the door and remove the 2 screws securing the upper hinge and gasket to the cooker front (**Fig. 10.10**). Remove the door from the lower hinge by lifting slightly and moving outwards (**Fig. 10.11**).

**⚠ The door is heavy, so take care.**

Reassemble in reverse order.

Note: When replacing the door, make sure that the nylon hinge bushes are in place in the top and bottom hinge brackets.

**6.3 To Adjust an Oven Door Angle**

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 10.12**). 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 (**Fig. 10.13**).

Retighten the hinge screws.



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
**Disconnect from electricity before servicing. Check appliance is safe when you have finished.**

#### 6.4 To Replace an Oven Door Outer Panel

Move the cooker forward to gain access to the sides.  
Open the oven door slightly and remove the front panel fixing screws from the door sides – 2 each side (Fig. 10.14).

Carefully lift off the outer door panel.  
Remove the 2 plastic blanking plugs from the door handle. Remove the door handle from the panel by unscrewing the 2 retaining nuts. Fit the door handle to the new panel and refit the 2 blanking plugs to the fixing holes.

Note: If replacing the outer panel on the right-hand door (with the Thermodial), take care to make sure the sensor of the Thermodial is sealed to the door by the rubber grommet (Fig. 10.15).

Fit the panel to the door. Reassemble in reverse order.

#### 6.5 To Change the Main Oven Door Latch

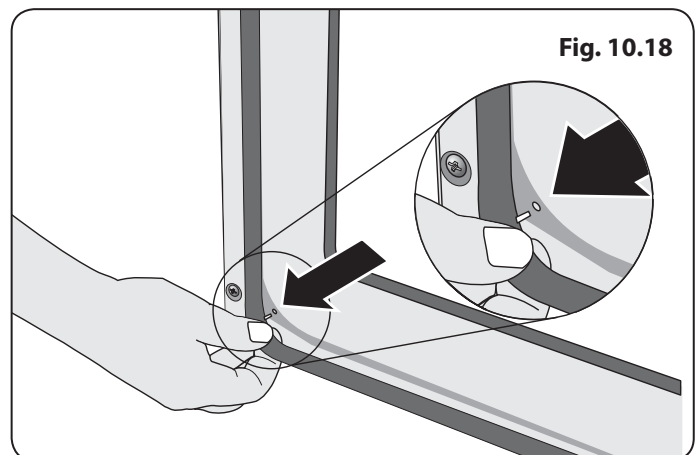
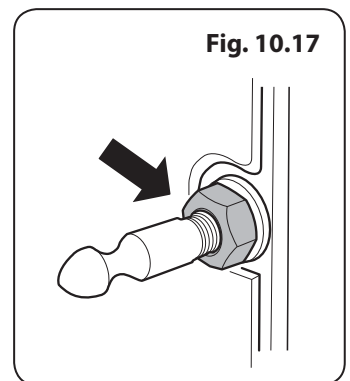
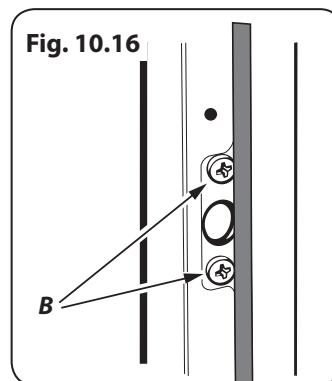
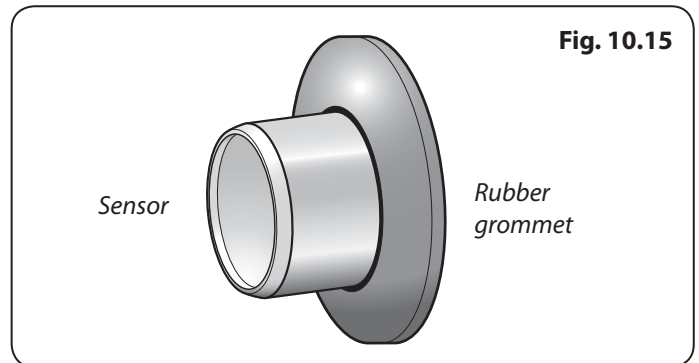
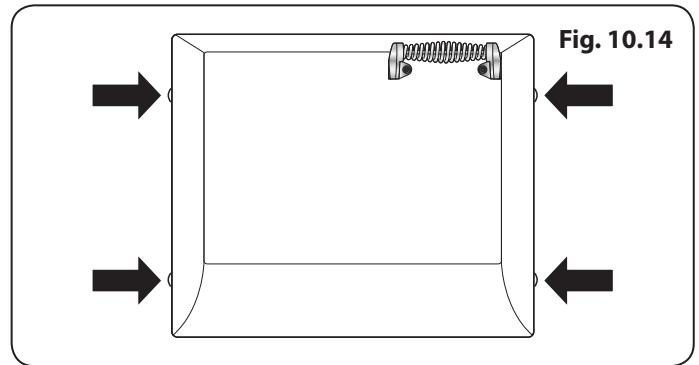
Remove the outer door panel (see 6.4). Remove screws 'B' that hold the latch assembly to the inner door panel (Fig. 10.16).  
Fit the new catch and reassemble in reverse order.  
Verify the door operation.

#### 6.6 To Adjust the Main Oven Door Catch Keep

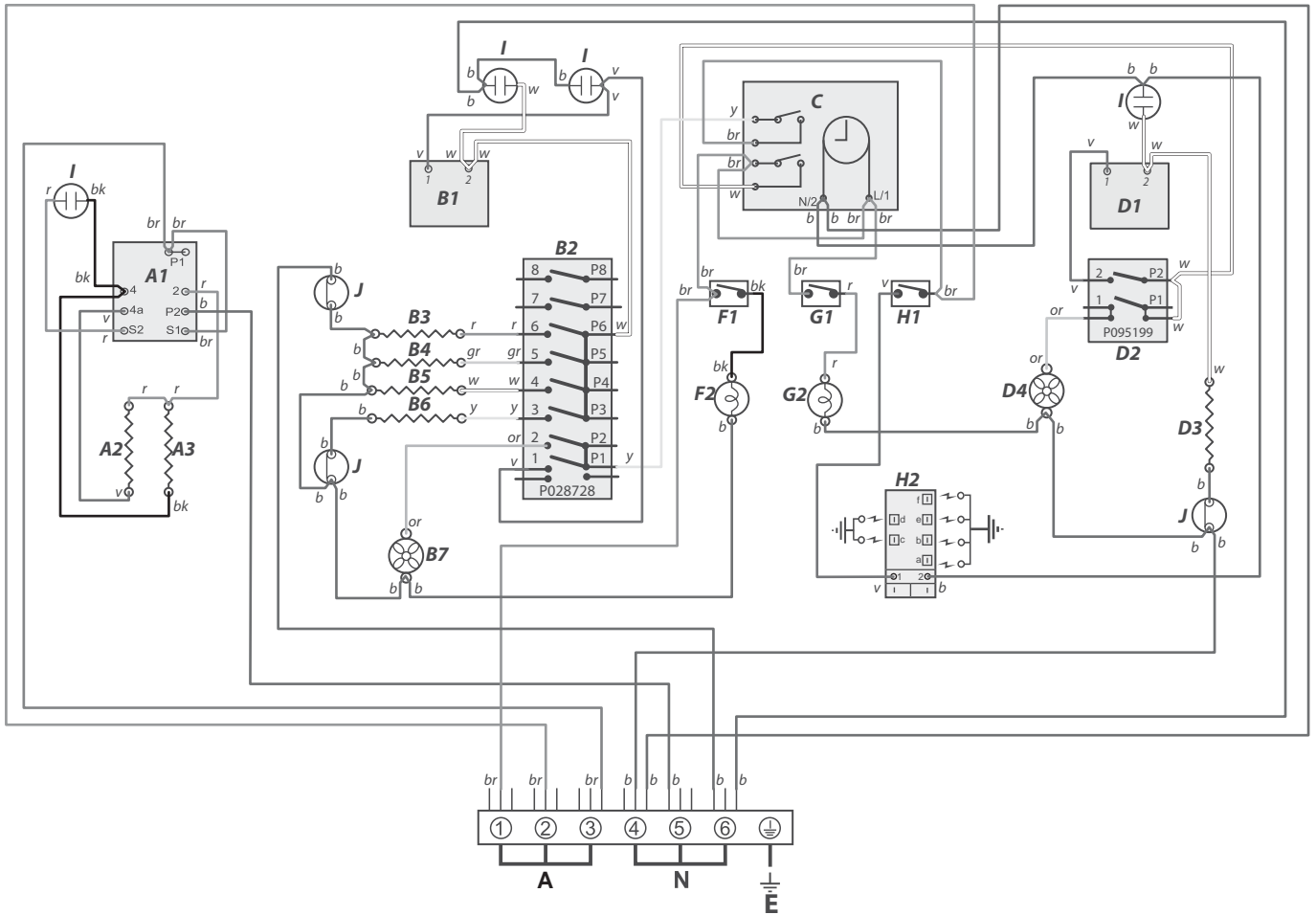
Open the oven door, and slacken off the locknut at the base of the keep (Fig. 10.17).  
Screw in or out as required until the required fit is obtained.  
Retighten the locking nut.

#### 6.7 To Replace an Oven Door Seal

Open the oven door. The seal has small hooks that hold it in place by locating into holes in the rear door face on the main oven and oven front face on tall oven. At the corner, pull the seal diagonally away from the door centre until the hook is released (Fig. 10.18). Proceed to the next hook and release it in a similar way, and so on.  
You can use force if the hooks are stiff, as the old seal will be discarded. Carefully lift away the inner back.



# 11. Circuit Diagram



## Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230V 50Hz.

Code	Description
<b>A1</b>	Grill control
<b>A2</b>	Left-hand grill element
<b>A3</b>	Right-hand grill element
<b>B1</b>	Left-hand multi-function oven thermostat
<b>B2</b>	Left-hand multi-function oven control switch
<b>B3</b>	Left-hand multi-function oven base element
<b>B4</b>	Left-hand multi-function oven top element (outer pair)
<b>B5</b>	Left-hand multi-function oven browning element (inner pair)
<b>B6</b>	Left-hand multi-function oven fan element
<b>B7</b>	Left-hand multi-function oven oven fan
<b>C</b>	Clock

Code	Description
<b>D1</b>	Right-hand fan oven thermostat
<b>D2</b>	Right-hand fan oven front switch
<b>D3</b>	Right-hand fan oven element
<b>D4</b>	Right-hand oven fan
<b>F1</b>	Oven light switch
<b>F2</b>	Oven lamp
<b>H1</b>	Ignition switch
<b>H2</b>	Ignition spark generator
<b>I</b>	Neon
<b>J</b>	Thermal cut-out

Code	Colour
<b>b</b>	Blue
<b>br</b>	Brown
<b>bk</b>	Black
<b>or</b>	Orange
<b>r</b>	Red
<b>v</b>	Violet
<b>w</b>	White
<b>y</b>	Yellow
<b>g/y</b>	Green/yellow
<b>gr</b>	Grey

## 12. Technical Data

This cooker is designed for use on Natural gas, although a conversion for LP (LPG X Propane (2.54 kPa)) gas is packed with the cooker.

**INSTALLER:** Please leave these instructions with the User.

**DATA BADGE LOCATION :** Cooker back, serial number repeater badge below oven door opening.

**COUNTRY OF DESTINATION:** Australia

### Connection & Test Pressures

Gas (Rp ½ at rear right-hand side)		Electric
Natural gas	1 kPa	230V 50Hz
Propane	2.54 kPa	

See appliance data badge for test pressures.

### Dimensions

Overall height	minimum 900 mm	maximum 925 mm
Overall width	1100 mm	
Overall depth	600 mm (to fascia); 650 mm (over handles)	
Minimum space above hotplate	650 mm	

Refer to 'Positioning the Cooker'.

### Ratings

Hotplate	Bypass Screw*	Natural gas 1.0 kPa		LP gas 2.54 kPa	
		Input	Injector	Input	Injector
Wok burner	55	15.2 MJh <sup>-1</sup>	internal 88	15.0 MJh <sup>-1</sup>	internal 57
			external 168		external 98
Large burner	41	12.3 MJh <sup>-1</sup>	165	12.0 MJh <sup>-1</sup>	89
Medium burners	33	6.2 MJh <sup>-1</sup>	115	6.2 MJh <sup>-1</sup>	67
Small burner	25	3.7 MJh <sup>-1</sup>	92	3.3 MJh <sup>-1</sup>	48

Gas burner inputs based on Gross Calorific Value.

\* The valves in this range are fitted with adjustable bypass screws. The range is supplied with the bypass screws set for Natural gas. For LPG conversion the bypass screws must be screwed all the way down.

### Oven Efficiency

Ovens	Left-hand Oven	Right-hand Oven
	Multi-function	Forced Air Convection
Maximum power output @ 230V 50Hz	2.5 kW	2.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.95 kWh	0.90 kWh
Usable volume (litres)	69	69
Size	Large	Large
Time to cook standard load	41 minutes	38 minutes
Surface area of the grid	1400 cm <sup>2</sup>	1400 cm <sup>2</sup>

Grill	2.3 kW
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**Maximum total electrical load at 230V** (approximate total including oven lights, oven fan, etc.): 7.4 kW.



## **AGA RANGEmaster**

Clarence Street, Royal Leamington Spa,  
Warwickshire, CV31 2AD, England.

Tel: +44 (0) 1926 457400 Fax: +44 (0) 1926 450526

E-mail: [consumers@falconappliances.co.uk](mailto:consumers@falconappliances.co.uk)

