



An AGA Company



# USER GUIDE & INSTALLATION INSTRUCTIONS

---

Elan 90cm Dual Fuel

---

Australia

U109635-02

# Contents

---

Before you start...	3
Cooker Overview	5
Hotplate Burners	5
The Griddle	6
The Wok Cradle	7
The Glide-out Grill	8
The Ovens	9
The Clock	10
Multi-Function Oven	11
The Handyrack (Main Oven)	13
Tips on Cooking with the Timer	13
Oven Cooking chart - Conventional and Fan Ovens	14
General Oven Tips	15
Oven Shelves	15
Main Oven Light	16
Cleaning your Cooker	16
The Tall Oven	18
Troubleshooting	18
Service and Spares	20
Installation	21
Gas Connection	26
Conversion from Natural Gas to LP Gas	27
Electrical Connection	28
Servicing Notes	30
Circuit Diagram	35
Technical Data	36

## Before you start...

Thank you for buying this Elan cooker. It should give you many years' trouble-free cooking if installed and operated correctly. It is therefore 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.

Ensure 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 ensure that the left hand oven is functional - see the relevant section in this manual. The right hand oven will function immediately, without the clock having to be set.**

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

*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 a slight odour. This should stop after a little 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 an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

**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

- *Don't turn electric switches on or off.*
- *Don't smoke*
- *Don't 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*
- *Do call your gas supplier.*

### Ventilation

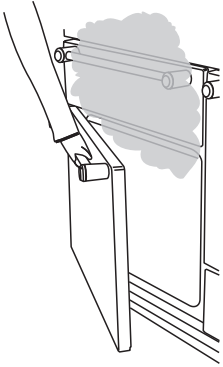
The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use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

### Personal Safety

**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 while the appliance is in use. 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 the 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 spray aerosols in the vicinity 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.

Never heat unopened food containers. Pressure build up may cause the containers to burst and cause injury.

Do not use unstable saucepans. Always ensure 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.

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 multipurpose 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.**

## 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 cleansers can produce noxious fumes if applied to a hot surface.

## Cooker Overview



The Elan 90 Dual Fuel cooker has the following features:

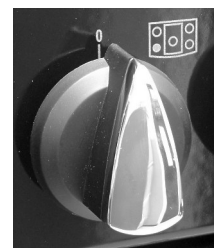
- Five hotplate burners, including a wok burner, with FSDs (Flame Security Devices).
- A control panel.
- A glide-out grill.
- A main (multi-function) left hand oven.
- A tall (fan) right hand oven.

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

## Hotplate Burners

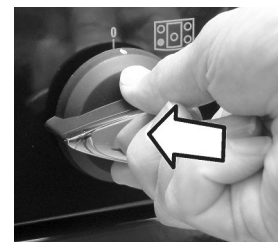
The drawing by each knob indicates which burner that knob controls.

This is the left hand front burner knob.



Each burner has an FSD (Flame Security Device) that will stop the flow of gas if the flame goes out.

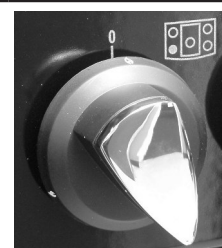
Press the igniter button, and push in and turn a knob to the large flame symbol (🔥).



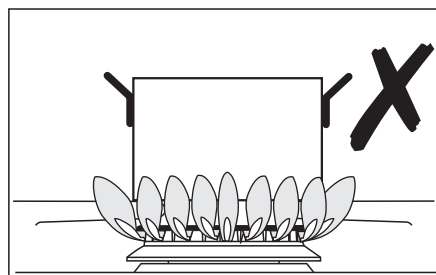
Keep holding the knob pressed in for a few seconds. This lets gas through to the burner so that the safety device can detect the flame.

If, when you let go of the control knob, the burner goes out, the safety device has not been bypassed. Turn the control to the off position and wait one minute and then try again, this time holding in the control knob for slightly longer.

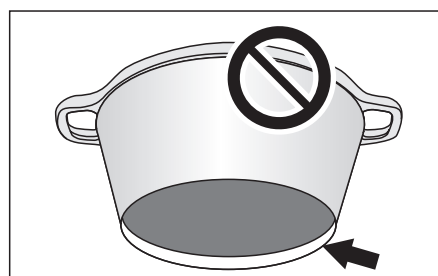
Adjust the flame height to suit by turning the knob. On this cooker the low position is beyond high, **not** between high and off. The small flame marks the 'low position'. Turn the knob towards it after the contents of a pan have boiled.



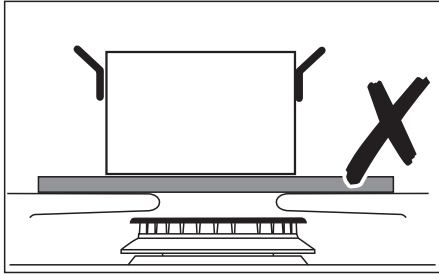
Make sure flames are under the pans. Using a lid will help the contents boil more quickly.



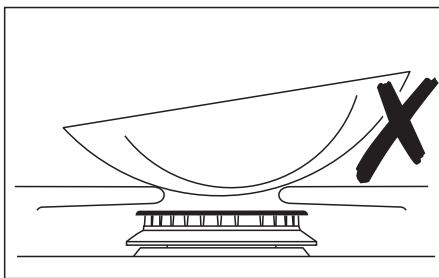
Pans and kettles with concave bases or down turned base rims should not be used.



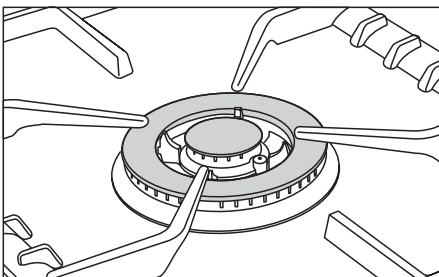
Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports.



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. The minimum pan diameter recommended is 120mm (about 4<sup>3</sup>/<sub>4</sub>").



The Wok burners are designed to provide even heat over a large area. They are ideal for large pans and stir frying. For heating smaller pans, the smaller burners may be more efficient.



**When the ignition button is pressed in, sparks will be created at every burner (this is normal).**

If, after lighting, a hotplate burner's flame goes out, turn it off and leave it for one minute before relighting it.

**You can remove the burner cap and trim rings for cleaning - see the 'Cleaning your Cooker' section of these instructions.**

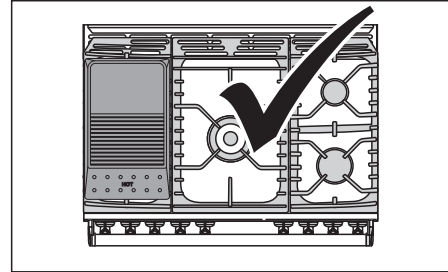
You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

**Note:**

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 cleaner (refer to 'Cleaning your Cooker').

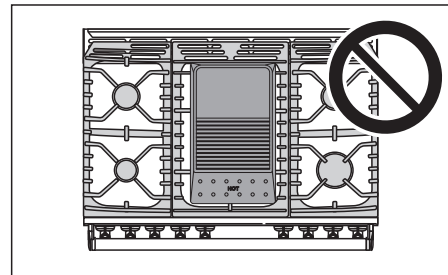
## The Griddle

The griddle fits the left hand pan support, front to back. It is designed for cooking food on directly. Don't 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 utensils made of either heat-resistant plastic or wood.

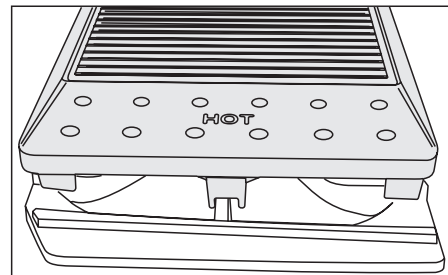


Don't put the griddle crossways - it will not fit properly and will be unstable.

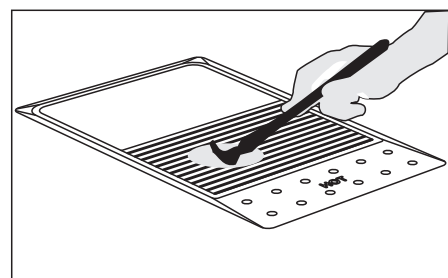
Don't put it on the Wok burners - it is not designed to fit the Wok burner pan supports.



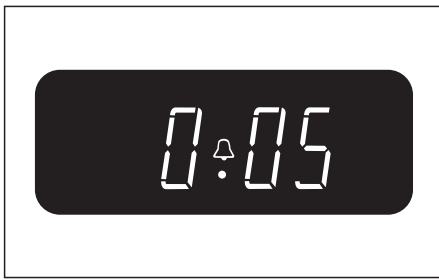
Position the griddle over the hotplate burners resting on the pan support. Check that it is securely located.



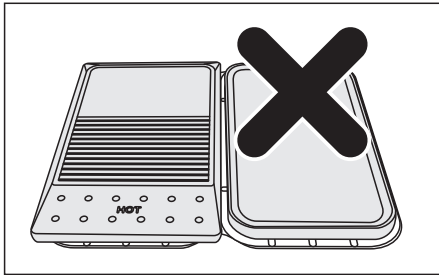
The griddle can be lightly brushed with cooking oil before use. Light the hotplate burners. Adjust the flame heights to suit.



Preheat the griddle for a maximum of 5 minutes before adding food. Leaving it longer may cause damage. The controls can be turned to a lower position simply by turning the control knobs towards the lower position marked with the small flame symbol.



Always leave space around the griddle for the gases to escape. **Never** fit two griddles side by side. Large pans should also be spaced well apart.



Use the following heat settings as a guide for griddle cooking.

#### High/medium:

Drop scones, Bacon, Chops, Steak, Burgers.

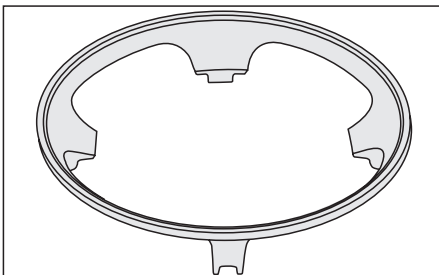
#### Medium/low:

Potato cakes, Eggs, Fish cakes.

Experience will soon familiarise you with the correct setting to use for cooking.

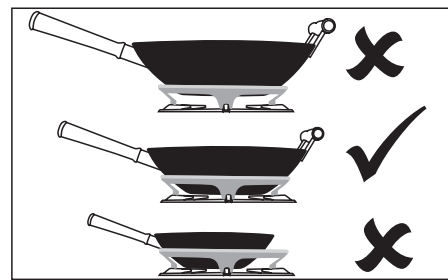
After cooking, allow the griddle to cool before cleaning.

## The Wok Cradle

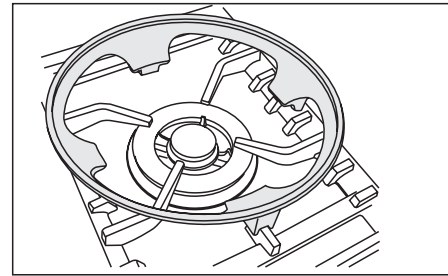


The Wok cradle is designed to fit a Professional 35cm Wok (available from our cookware collection - Part Code RM095).

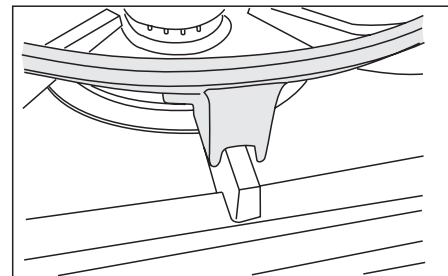
If you use a different Wok make sure that it fits the cradle. Woks vary very widely in size and shape. It's important that the Wok sits down on the pan support - but if the Wok is too small the cradle will not support it properly.



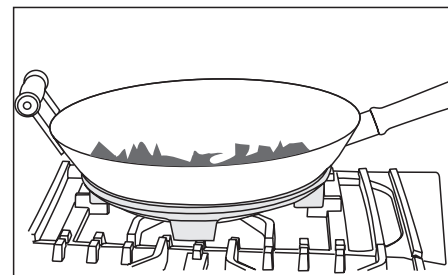
The cradle should be used on the triple ring Wok burner only.



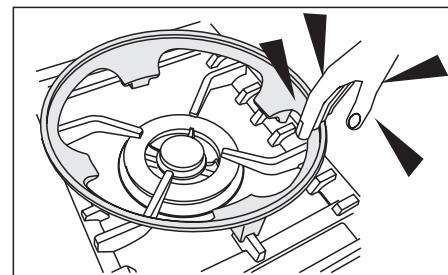
When you fit the cradle, check that the Wok is properly located on the front and rear fingers and that it is supported properly on a pan support.



Make sure the cradle is stable and that the Wok is sitting level in the ring.

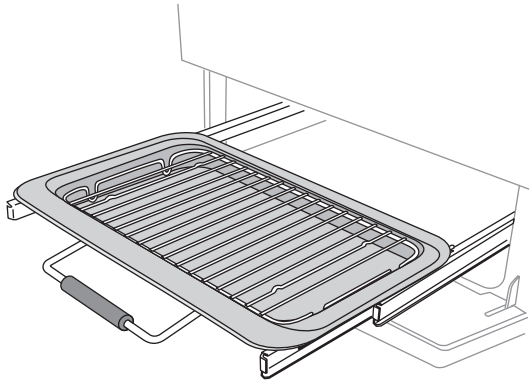


**The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up.**



## The Glide-out Grill

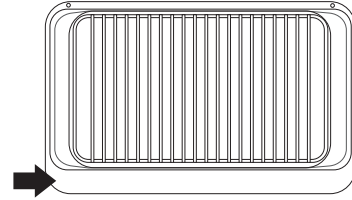
Open the grill door and pull the grill pan carriage forward using the handle.



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

The grill pan and grill pan carriage can be easily removed for cleaning. See '**Cleaning your Cooker**'.

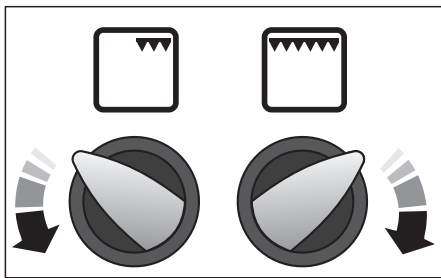
When you pull the grill pan forward, ensure that the wide rim is at the front.



**The grill pan gets very hot when the grill is on. Don't touch the pan or trivet unless you are sure it is cool.**

After placing your food on the grill grid, slide the grill carriage into the grill chamber. Make sure it is pushed right in.

The grill has two elements that allow either the whole area of the pan to be heated or just the right hand half. To heat the whole grill, turn the knob clockwise.



To heat the right hand half turn it anticlockwise.

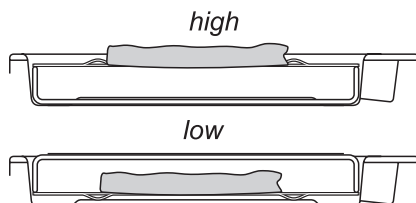
The neon indicator light by the grill control will come on.

*For best results, especially with toast, preheat for 2 minutes with the grill pan in position. After placing your food on the grill pan grid, slide in the grill carriage. Adjust the heat to suit by turning the knob.*

Make sure the grill carriage is pushed right in.

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

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



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

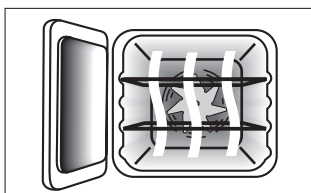
**Before you remove any of the grill parts for cleaning make sure that they are cool or use oven gloves.**

## The Ovens

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

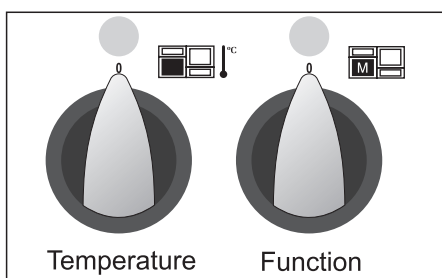
The clock must be set before the ovens will work. See 'The Clock' section for instructions on setting the time of day.

### The Left Hand Oven

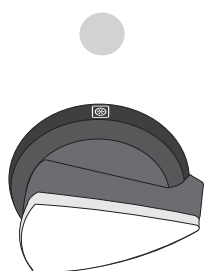


The left hand oven is a Multi-function oven. As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

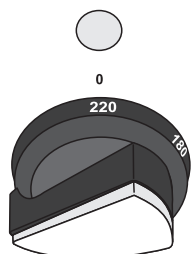
For more detail on this oven see the section dedicated to the 'Multi-Function Oven'.



The Multi-function oven has two controls: a function selector and a temperature setting knob.

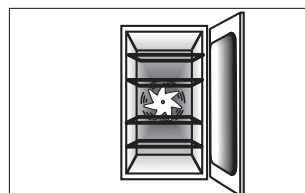


Turn the function selector control to a cooking function. This is the fan oven setting.



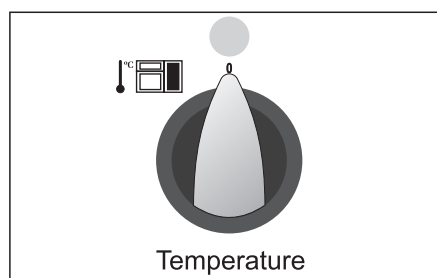
Turn the oven temperature knob to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

### The Right Hand Tall Oven

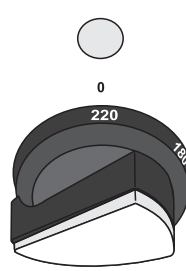


The fan in the right hand oven circulates hot air continuously, which means faster more even cooking.

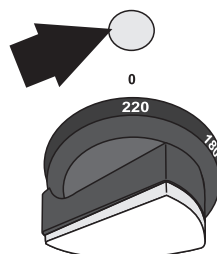
The recommended cooking temperatures for a fanned oven are generally lower than for a non-fanned oven.



The right hand fan oven control is at the right hand end of the control panel.



Turn the oven temperature knob to the temperature you need.

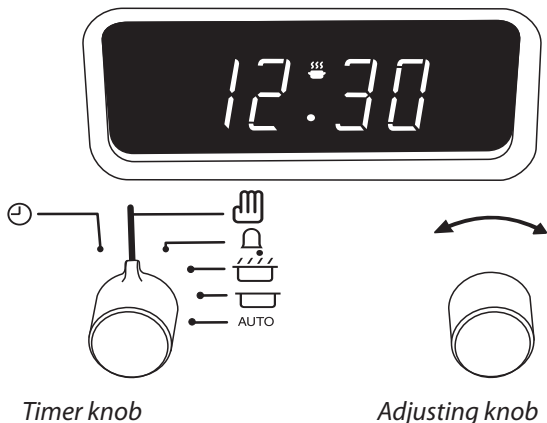


The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking.

# The Clock

This must be set before the ovens will work.

## Setting the time of day



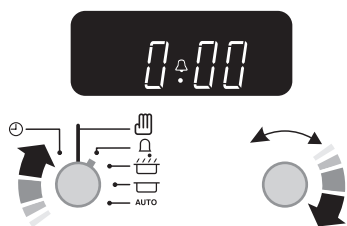
When the clock is first connected, the display flashes ( 0.00 ) and ( 12.00 ) alternately.

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

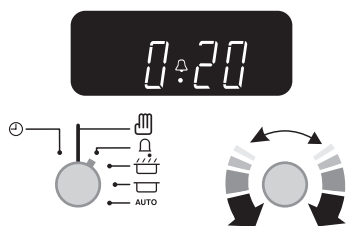
The following sections show you how to use the various clock functions, which apply to both ovens simultaneously. If both ovens are cooking automatically using the timer, you can control them individually using the different oven temperature knobs.

## Minute Minder

This function acts as a reminder, setting a beeper to sound after a set number of minutes. Turn the Timer knob to the right to the (🕒) minute minder setting - it should click into position:



Use the Adjusting knob to set the time you need as below:

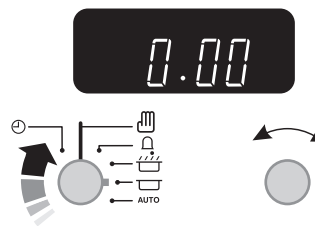


You can either turn the knob back to the vertical manual setting (🕒) to keep an eye on the time of day, or leave it in the (🕒) minute minder position as the time

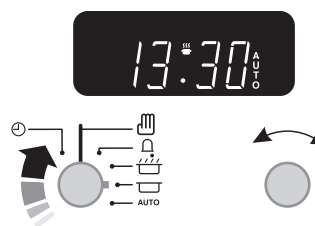
ticks down. To stop the beeper when it sounds, turn the Adjusting knob anticlockwise.

## To stop the ovens at a specific time of day

Turn the Timer knob to the (🕒) position.



Use the Adjusting knob to set the time at which the ovens are to stop. You can set the ovens to turn on at any time over the following 24 hour period. AUTO shows in the display:



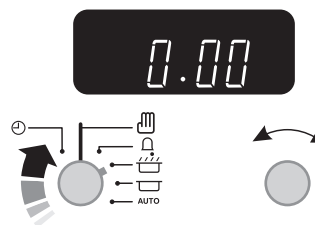
Turn the Timer knob to the bottom 'Auto' setting. Once the set time is reached, the beeper sounds. Turn the Timer knob to the vertical (🕒) to return to manual cooking.

## To start and then stop the ovens using the Timer

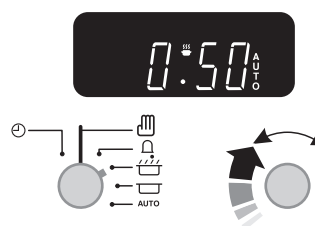
Before you set the clock, decide on both the 'cook time', which is the period of time you want the oven to cook, and the 'stop time', which is the time of day at which you want the oven to stop cooking.

**You cannot set a start time directly - this is set automatically by a combination of the 'cook time' and 'stop time'.**

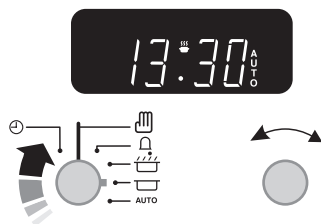
Turn the Timer knob to the (🕒) position:



Use the Adjusting knob to set the 'cooking time' you need:



Turn the Timer knob to the (☐) position. The display will show the current time of day plus the 'cook time' you just set. Use the Adjusting knob to set the 'stop time' you need:



The 'stop time' is displayed, followed by 'AUTO'. Set the oven to the cooking temperature you need. Turn the Timer knob to the 'Auto' setting.

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

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

### **AUTO is showing, but you want to revert to manual cooking**

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

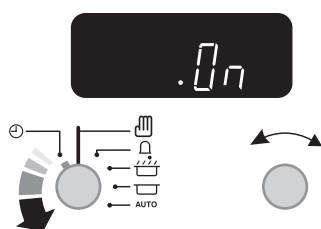
### **Key Lock**

When the key lock is activated, the ovens will not come on.

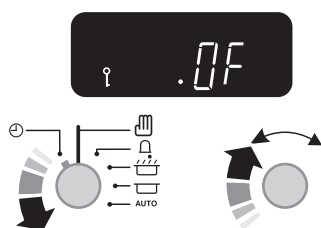
#### **To activate the key lock**

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

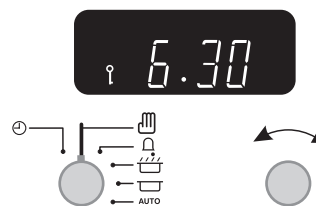
Turn and hold the Timer knob to the clock symbol (⌚) for about 8 seconds. 'On' appears on the display:



Keep holding the Timer knob turned to the clock symbol (⌚) and turn the Adjusting knob clockwise until the key symbol (Ⓚ) and 'Of' show on the display. Let go of the knobs.

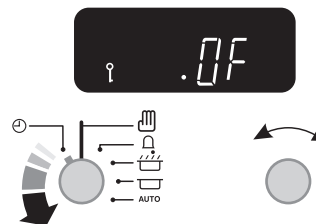


The ovens are now locked, as is confirmed by the display showing the time of day alongside the key symbol:

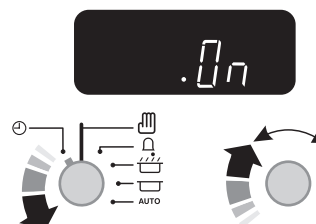


#### **To turn off the key lock**

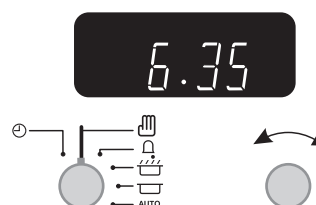
Turn and hold the Timer knob to the clock symbol (⌚) for about 8 seconds. 'OF' will appear on the display.



Keep holding the Timer knob turned to the clock symbol (⌚) and turn the Adjusting knob clockwise until the key symbol (Ⓚ) goes out on the display and 'On' shows. Let go of the knobs.



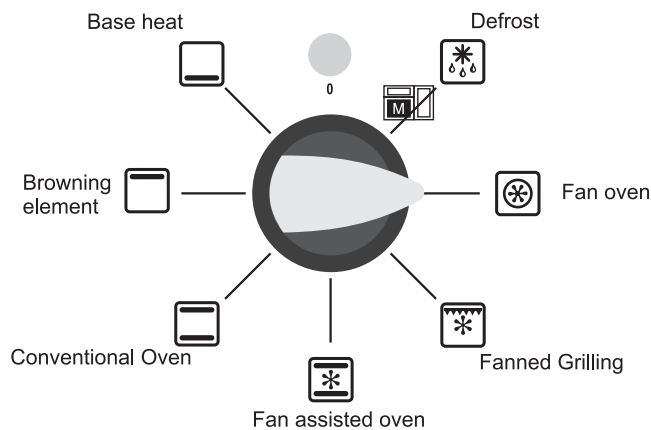
After a few seconds, the display reverts to showing the time of day:



The ovens can now be used normally.

## **Multi-Function Oven**

The Multi-function oven is on the left hand side. It has 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 Elan cooker may differ from those in your previous cooker.

## Multi-Function Oven Functions



### Defrost

This function causes the fan to circulate cold air only. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

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

Defrost with the oven door closed.

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

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

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



### Fan oven

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

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

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



### Fanned grilling

This function operates the fan while 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, thereby saving energy. You will also find that the food needs to be watched and turned less than for normal grilling.

**Pre-heat this function before cooking.**



### 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 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 the 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 for the 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.



### Browning element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, etc.



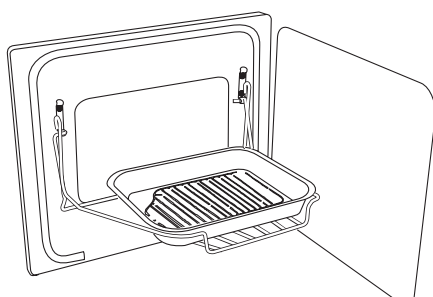
## Base heat

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 the slow cooking of casseroles in the middle of the oven or for plate warming.

## The Handyrack (Main Oven)

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

Additional roasting tins are available from our cookware collection - Part Code RM027.



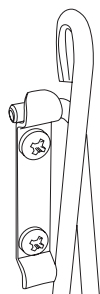
The Handyrack fits to the left hand Main Oven door only. Food cooking on it is easy to attend to, because it's accessible when the door is open.

It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

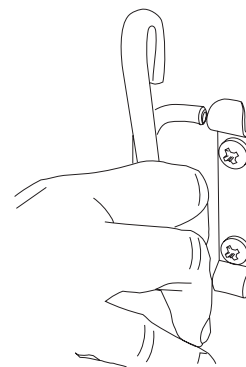
When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position or base of the oven.

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:



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



## Tips on Cooking with the Timer

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

**For reasons of health, don't place warm food in the ovens if they are to be operated using a timer, and don't program the ovens if one or other of them 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.

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

*For best results pre-heat the oven until the oven indicator light goes out.*

*When using recipes, reduce the temperature by 10°C and the cooking time by 5-10 minutes. The temperatures in the fanned ovens do not vary with height - so you can use any shelf.*

*Always leave at least one runner space between shelves when 2 tier cooking. Place baking trays, individual cake tins or baking dishes in the middle of the oven shelf.*

## Oven Cooking chart - Conventional and Fan Ovens



Conventional Oven  
setting in Left Hand Oven

Fan Oven

Food	Conventional Oven		Fan Oven	
	Temperature	Shelf Position	Temperature	Approximate Cooking Time
<b>FISH</b>				
	190°C	3	180°C	Fillets 15-20mins.
	190°C	3	180°C	Whole 10mins.per 500g + 10mins.
	190°C	3	180°C	Steaks according to thickness.
<b>ROAST MEATS</b>				
Beef with bone	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	160°C	2-3	150°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	20-25mins. per 500g + 20-25mins.
Lamb	160°C	2-3	170°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	25-35mins. per 500g + 25-30mins.
Pork	160°C	2-3	150°C	35-40mins. per 500g + 35-40mins.
	200°C	2-3	190°C	25-30mins. per 500g + 25-30mins.
Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times, or cook at 200°C for 20mins., then 160°C for the remainder.				
<b>THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.</b>				
<b>POULTRY</b>				
Chicken	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Turkey	160°C	2	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2	190°C	15-20mins. per 500g + 15-20mins.
Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for the remainder. For pre-packed (fresh or frozen) food, follow the instructions on the pack.				
<b>CASSEROLE</b>	140-150°C	2-3	140°C	2-4hrs according to recipe
<b>YORKSHIRE PUDDING</b>	220°C	4	200°C	Large tin 30-35mins. Individual 10-20mins.
<b>CAKES</b>				
Very Rich Fruit	140°C	2	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	150°C	2	145°C	2½-3hrs.
Scones	200°C	2 & 4 or 3	190°C	10-15mins.
<b>PASTRIES</b>				
Plate Tart	200°C	2 & 4	190°C	45-50mins. Interchange after 25mins.
Fruit Pie	200°C	2 & 4	190°C	35-40mins.
Tartlets	200°C	4	190°C	15-20mins. according to size.
Puff Pastry	220°C	2, 3 or 4	200°C	20-40mins. according to size.
<b>BREAD</b>	220°C	2 & 4	200°C	20-30mins.
<b>MERINGUES</b>	110°C	3	100°C	2-2½hrs

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

## General Oven Tips

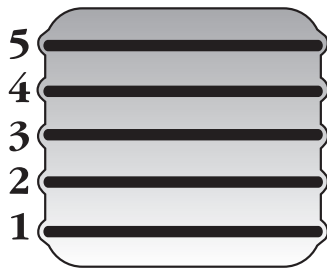
The wire shelves in an oven should always be pushed firmly to the back of the oven.

*Baking trays, roasting tins, etc., should be placed level in the middle of the oven's wire shelves. Keep all trays and containers away from the sides of the oven - otherwise, overbrowning of the food may occur.*

For even browning, the maximum recommended size of a baking tray is 340mm by 340mm for the left hand (main) oven, and 230mm by 320mm for the right hand (tall) oven.

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

*The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them.*



Always leave a 'finger's width' between dishes on the same shelf. This allows the heat to circulate freely around them.

The Cook & Clean oven panels (see 'Cleaning your Cooker') work better when fat splashes are avoided. Cover meat when cooking.

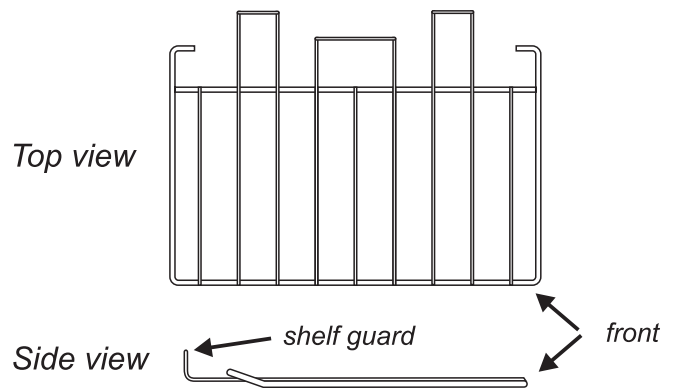
To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.

If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.

Where dishes may boil and spill over during cooking, place them on a baking tray.

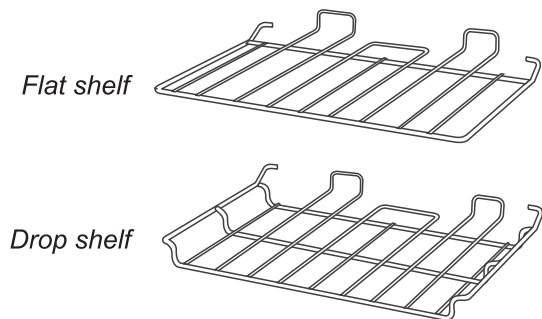
## Oven Shelves

### Left Hand (Main) Oven



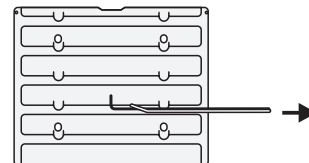
The shelf guard should be at the back pointing upwards

As well as the flat shelf, some models are supplied with a drop shelf, which increases the spacing possibilities:

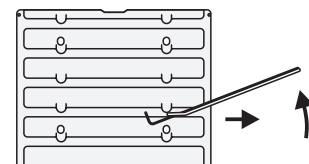


You can easily remove and refit the oven shelves, as follows:

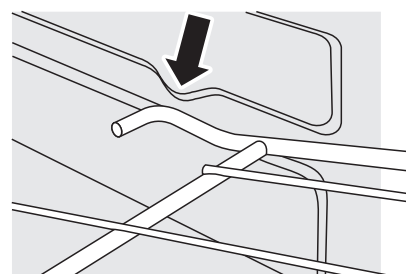
Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides.



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

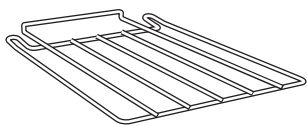


To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so that the shelf ends clear the shelf stops, and then lower the front so that the shelf is level, and push it fully back.

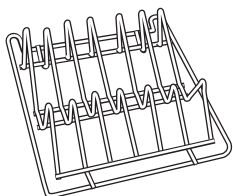


## Right Hand (Tall) Oven

The tall oven is supplied with four normal cooking shelves



and a plate warming shelf.



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

## Main Oven Light

Press the button to turn the light on:



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

## Cleaning your Cooker

### Essential Information

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

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results.

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.

*We have developed a range of cleaning products that give maximum performance without damaging the enamel and painted surfaces. More information is available through either the Cookware Collection brochure supplied with your cooker or our website [www.rangemaster.co.uk](http://www.rangemaster.co.uk).*

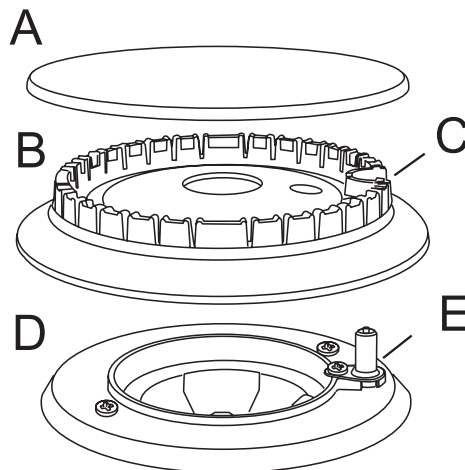
## Hotplate Burners

Some models have a separate trim ring, which fits on the burner head.

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing them.

### The single ring burners

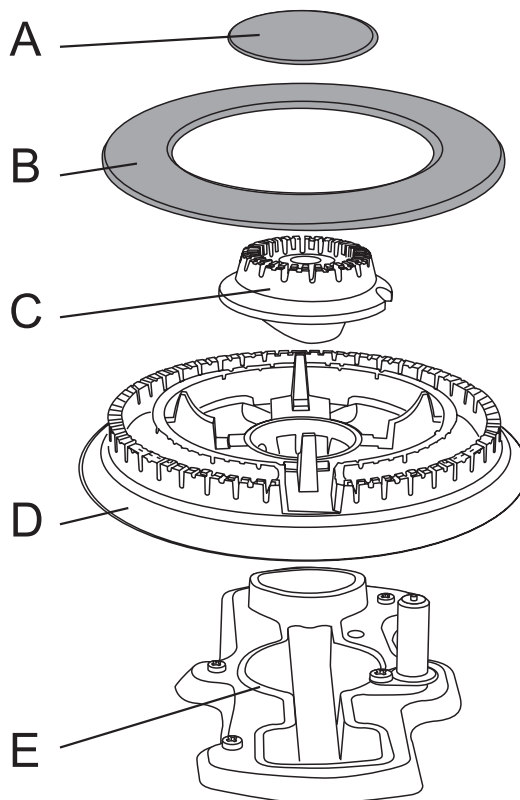
When refitting the burner head, ensure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head:



A cap, B head, C notch, D electrode, E base

### The Wok Burner

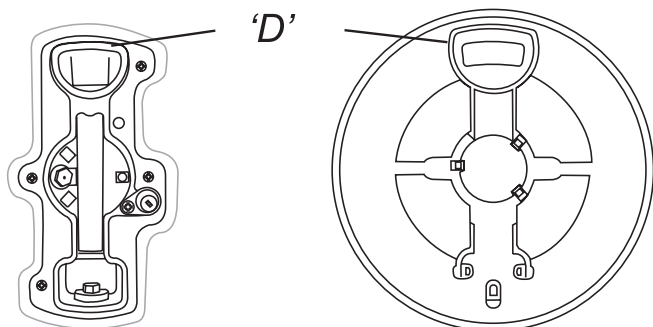
The Wok burner is a little more complicated but it can also be taken apart for cleaning.



Wok burner

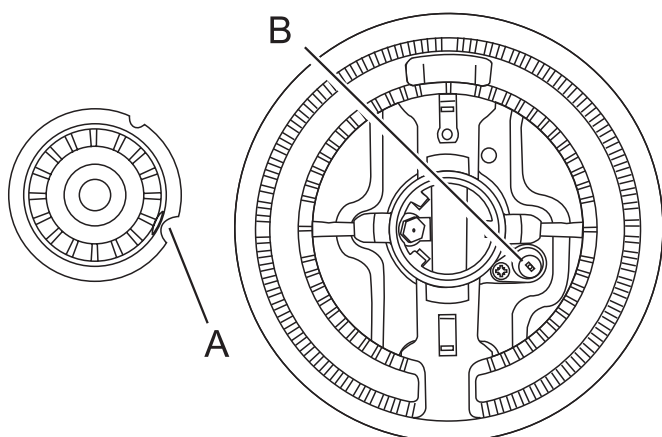
- A inner burner cap,                    B outer burner cap  
 C inner burner head                D outer burner head  
 E Wok burner base

When re-assembling the Wok burner, turn over the large base ring and find the 'D' shaped area:



Turn the head until the 'D' matches the one on the burner base. Turn the head over 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.



- A electrode notch                    B ignition electrode

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

### The Wok Cradle

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

### Grill

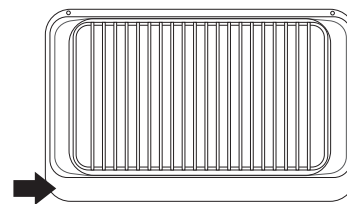
Before you remove any of the grill parts for cleaning, ensure that they are cool, or use oven gloves.

The grill pan and grill pan carriage can be easily removed for cleaning.

The grill pan and grid should be washed in hot soapy water, or using our recommended Rangemaster cleaning solution.

After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush.

When refitting the grill pan, ensure that the wide rim is at the front:



### Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners, on brushed Stainless Steel surfaces. For best results, use a liquid detergent.

The control panel and knobs, and doors, should only be cleaned with a soft cloth wrung out in clean hot soapy water. After cleaning, polish with a dry cloth.

### The Main Oven

The Main oven has 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.

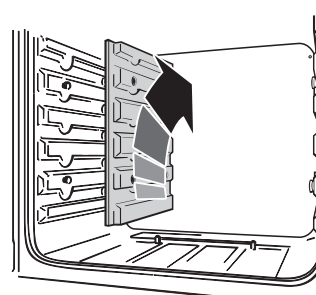
*The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will ensure that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

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

### Removing the Main Oven Linings

Some of the lining panels can be removed for cleaning. You will need to remove the shelves before removing the panels.

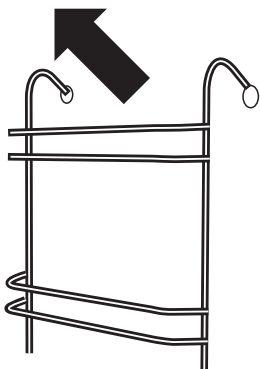
Each side of the oven is fixed with four fixing screws. You don't have to remove the screws to remove the oven linings. Simply lift each side panel upwards and they will slide off the screws. Then pull them forwards:



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

## The Tall Oven

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



## Troubleshooting

### Noisy oven fan

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

### Grill not cooking properly

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

### The knobs get hot when I use the oven or the grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Don't leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. **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 organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

### Power failure

In the event of a failure in the electrical supply, remember to reset the clock to ensure 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. Then adjust the settings according to your own individual tastes.

### An 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, ensure 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.

### An oven is not coming on when switched on manually

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

Has the time of day been set?

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.

### An oven is not coming on when programmed using the Timer

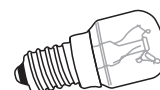
Has the oven knob been left in the OFF position by mistake? Is the oven locked (see above)?

### 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.

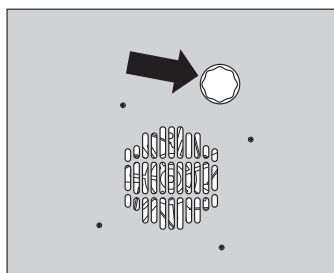
### The oven light is not working

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

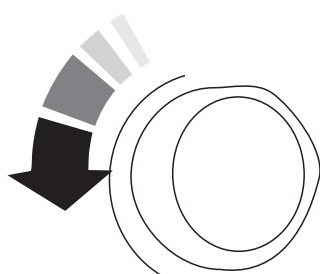


Before removing the existing bulb, turn off the power supply and ensure that the oven is cool. Open the oven door and remove the oven shelves.

Locate the bulb cover and unscrew it by turning it anticlockwise (it may be very stiff):



Now unscrew the existing bulb anticlockwise, taking care to protect your fingers with a glove in case the bulb should shatter.



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

### Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated? If not, there maybe 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 your Cooker')?

### 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.

## INSTALLATION

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

## 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 your particular appliance and help us to help you. Filling this in now will save you time and inconvenience if you later have a problem with your 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>Retailers Name &amp; Address</b>
Andi Appliances Pty Ltd.
1 Stamford Road, Oakleigh, VIC 3166.
Tel No : (03) 9569 1255 Fax No : (03) 9569 1450 Email : Service@andico.com.au
Name of Appliance: <b>Elan 90 Dual Fuel</b>
Appliance Serial Number *
Fuel Type: <b>Dual Fuel</b>
Date of Purchase
Installer's Name, Address and Telephone No.
Date of Installation

\* 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 in the first instance to the remainder of this booklet, especially the 'Troubleshooting' section, to check that you are using the appliance correctly. If you are still having difficulty, contact your retailer.

### Please note

If your appliance is outside the 12-month warranty period, our service provider may charge for this visit.

If you request an engineer to visit and the fault is not the responsibility of the manufacture, our service provider reserves the right to make a charge.

Appointments not kept by you may be subject to a charge.

### 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 an 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 gas controls.

## INSTALLATION

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

## Installation

### Dear Installer

Before you start your installation, please complete the details on the previous sheet. This is so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

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

The cooker must be installed in a well-ventilated space, as specified in:

#### 'AS 5601/AG 601 - Gas Installations'

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

In your own interests and those of safety, it is law that all gas appliances be installed by an authorised person. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Before installation, ensure that the cooker is suitable for your gas type and supply voltage. See the data badge. This appliance can be converted for use on Propane.

**Warning: where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.**

**This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.**

### Ventilation Requirements

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

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal operation condition.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

### Location of Cooker

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

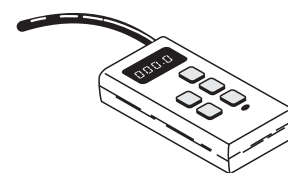
### Conversion

All models are supplied by default for use with natural gas. A conversion kit for use with Propane is included with the appliance. See the instructions that are supplied with the conversion kit, and included in these instructions.

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.

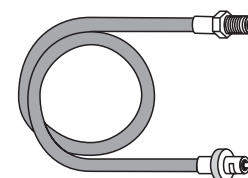
### You will need the following equipment to complete the cooker installation satisfactorily:

#### GAS PRESSURE TESTER



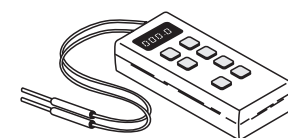
#### FLEXIBLE GAS HOSE

Must be in accordance with the relevant standards.



#### MULTIMETER

(for electrical checks)



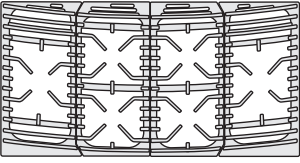
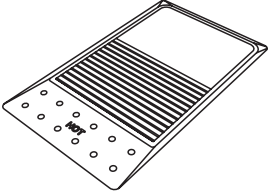

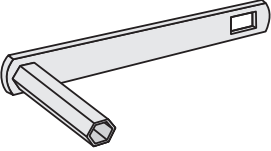
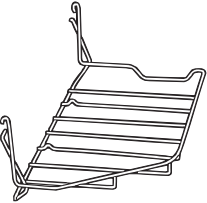
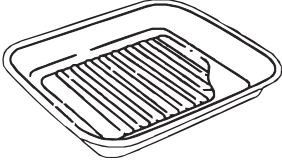
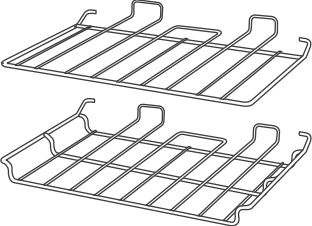
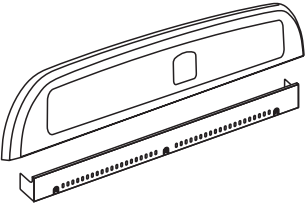
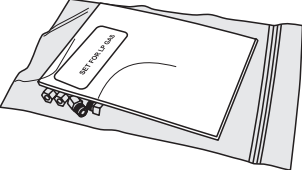
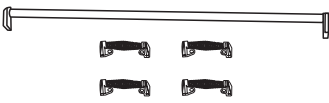
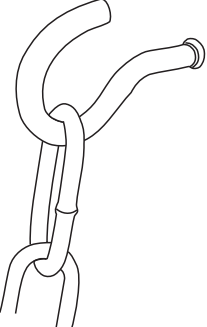
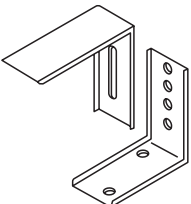
### You will also need the following tools:

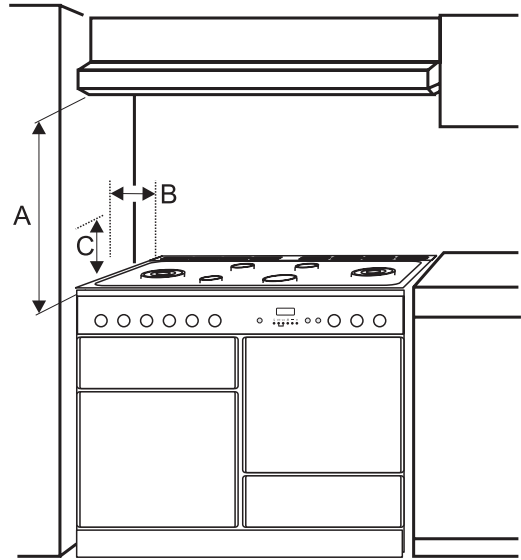
1. Electric drill
2. Masonry drill bit  
(only required if fitting the cooker on a stone or concrete floor)
3. Rawlplugs  
(only required if fitting the cooker on a stone or concrete floor)
4. Screws for fitting stability bracket
5. Pencil
6. Steel tape measure
7. Cross head screwdriver
8. Flat head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

## INSTALLATION

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

## Checking the parts

	
4 pan supports	Griddle plate
	
Grill pan and trivet	Levelling tool
	
Handyrack	Roasting tin
	
2 flat oven shelves and 2 drop shelves.	Splashback & Plinth
	
Conversion kit from Natural gas to Propane gas	Hand rail and door handles
	
Restraining chain and hook	Stability bracket

Positioning the Cooker - Clearances  
(see AS 5601/AG 601)

## 1. Overhead - Measurement A

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

Range hoods 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 range hood be less than 650 mm or, for an overhead exhaust fan, 750 mm.

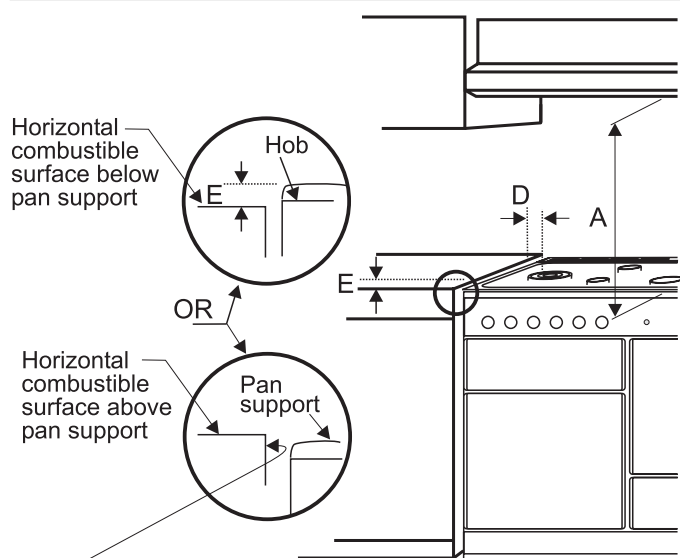
## 2. Side clearances - Measurements B &amp; C

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 ensure that the combustible surface does not exceed 65°C above ambient\*. Even with the surface protected, the dimension B should not be less than 135mm above hotplate level.

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

## INSTALLATION

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



NOTE: In this case, any vertical combustible surface needs to be protected.

### 3. Side clearances - Measurement 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. See insets above.

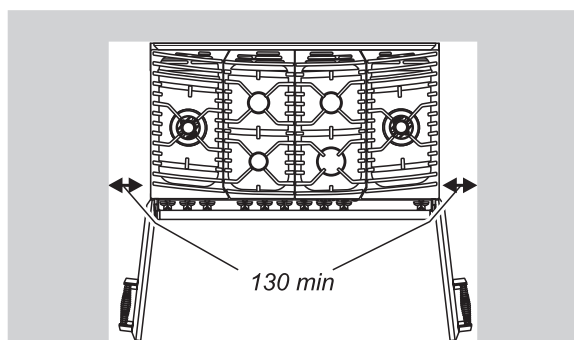
We recommend a gap of 1110mm between units to allow for moving the cooker. If a flush fit is required, fit the cooker up to the unit at one side then fit the unit the other side.

A clearance of 130mm is required if the cooker is near a corner of the kitchen, to allow the oven doors to open.

Do not box the cooker in - it must still be possible to move it in and out for cleaning and servicing.

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

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



## Unpacking the Cooker

Do not take any packaging off the cooker until it is directly in front of the location where it is to be installed (unless it will not fit through a door in its outer packaging). Cut the banding straps and lift the cardboard box off the cooker, leaving the cooker standing on the base packaging. See the loose unpacking sheet.

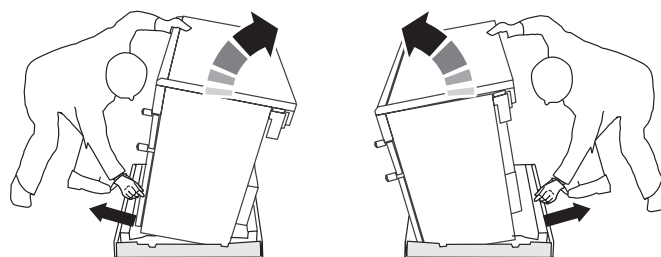
## Moving the Cooker

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

The cooker is very heavy, and great care needs to be taken. We recommend that two people manoeuvre it. Ensure 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. You will need the levelling tool.*

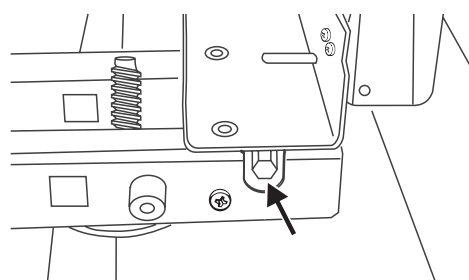
Remove the polystyrene base pack. From the front, tilt the cooker forward and remove the front half of the polystyrene base:



Repeat from the back and remove the rear half of the polystyrene base.

## Lowering the Two Rear Rollers

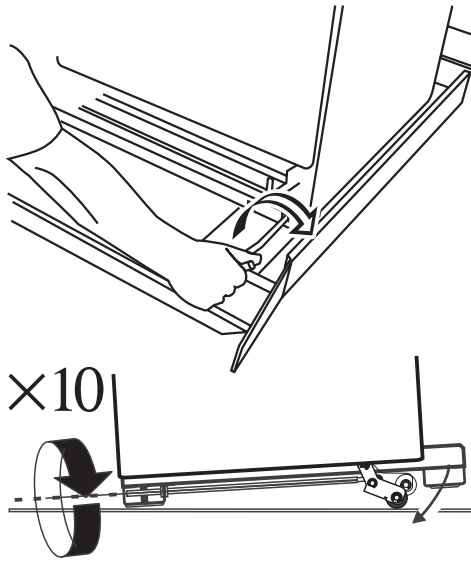
Firstly, fit the levelling tool on the hexagonal adjusting nut, as shown below:



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

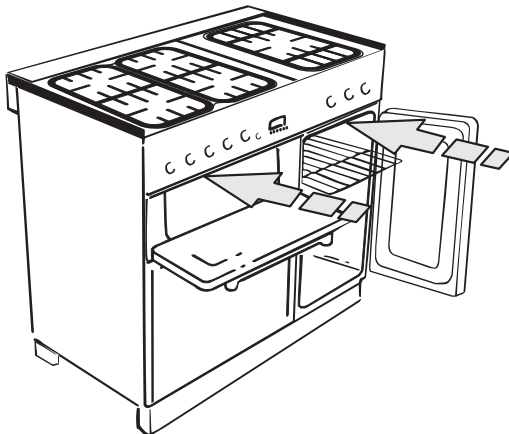
## INSTALLATION

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

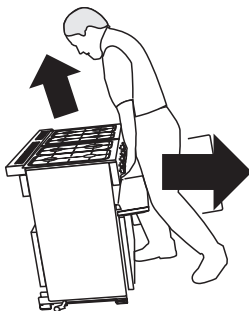


Make sure you lower BOTH REAR ROLLERS. There are two adjusting nuts, one for each roller, at both the front bottom corners of the cooker.

Unfold the rear edge of the pack 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:



Grip under the fascia panel and lift the front of the cooker slightly:



Carefully push the cooker backwards off the pack base. Remove the pack base tray. Position the cooker close to its final position, leaving just enough space to get behind it.

**Do not use the door handles or control knobs to manoeuvre the cooker.**

### Repositioning the Cooker following Connection

If you need to move the cooker once it has been connected, then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (as shown above), you need to check behind the cooker to ensure that the gas hose is not caught. As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

*Release the stability chain as you ease the cooker out. When you replace the cooker, don't forget to refit the chain and also check behind to make sure that the electricity cable and gas hose are not caught or trapped.*

### Conversion to LP

If the appliance is to be converted to LP gas, carry out the conversion at this point. See the conversion section of these instructions.

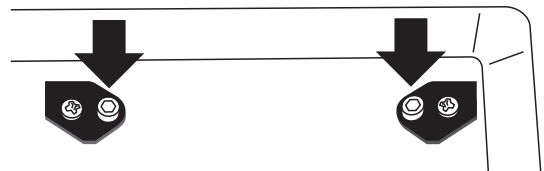
### Levelling

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level. Ensure that the cooker in its intended position, taking care not to twist it within the gap between the kitchen units, as damage may occur to the cooker or the units. The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker, use the levelling tool supplied to turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet, simply turn the bases to raise or lower them.

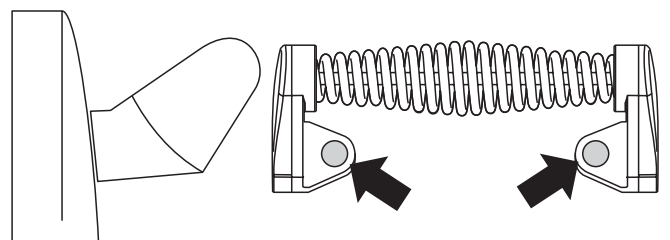
**Leave the levelling tool with the customer, so that they can use it if they wish to move the cooker again.**

### Fitting the Handles and Front Handrail

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



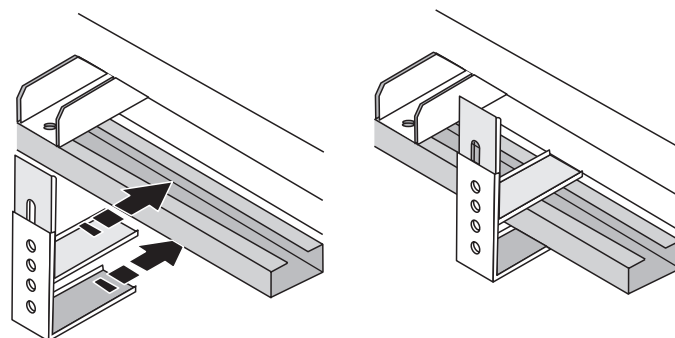
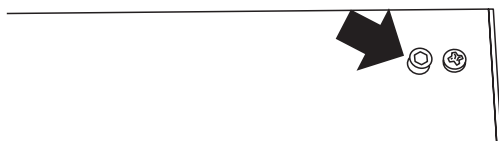
**The handles should be above the fixings.**



## INSTALLATION

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

Fit the plastic blanking plugs to the fixing holes. Remove the 4mm Allen screws from the top corners of the fascia and fix the front handrail in position.



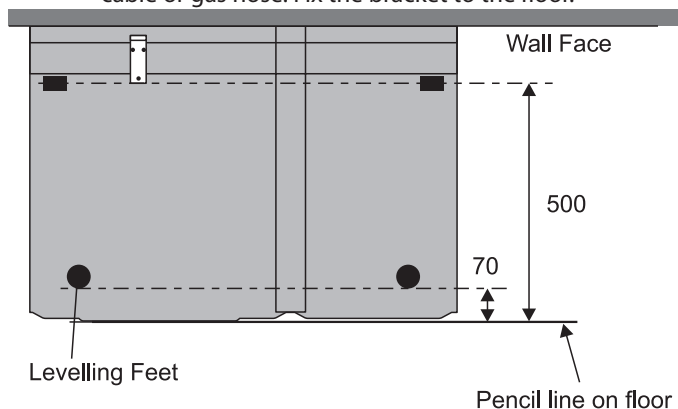
### Fitting the Splashback

The cooker can be installed with or without the supplied splashback. To fit the splashback, remove the two fixing screws (3mm hexagonal socket head) and nuts that pass through the top of the rear flue grille. Hold the splashback in position. From the rear, refit the two fixing screws and nuts.

### Fitting the Stability Bracket

The stability bracket supplied with the cooker must be fitted. Read the leaflet supplied with the bracket, and fit it as follows:

1. Place the cooker in its intended position and level the cooker.
2. Draw a pencil line 70mm from the front edge of the levelling feet.
3. Mark the centre line for the bracket by measuring 550mm from the left hand side of the cooker.
4. Move the cooker forward.
5. Measure back from the pencil line 500mm to locate the front edge of the bracket. Position the bracket so that it is away from centreline of the cooker to reduce the possibility that it will trap the electrical connection cable or gas hose. Fix the bracket to the floor.



6. Measure the height from floor level to the engagement edge at the rear of the cooker. Add 3mm to this dimension and assemble the stability bracket to this height (i.e. from floor level to the underside of the top member), and ensure the bracket does not foul the oven burner assembly:

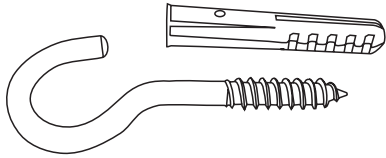
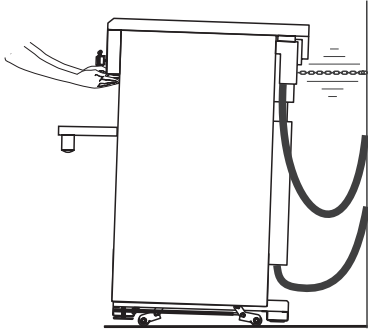
## INSTALLATION

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

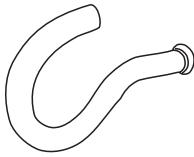
## Fitting the Restraining Chain

The restraining chain must be fitted.

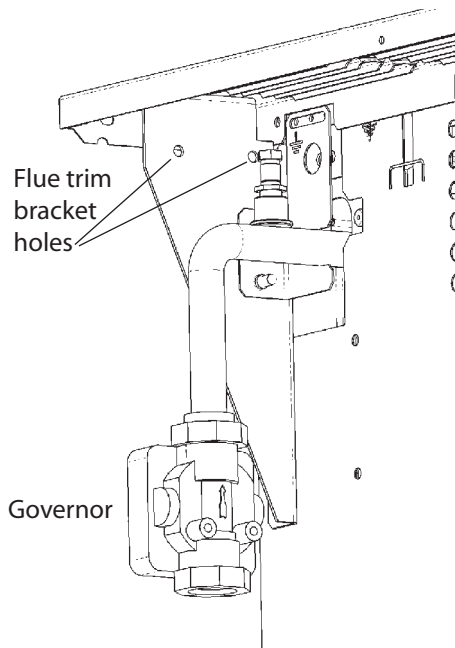
The length of chain between the appliance and the wall fixing should prevent strain on the gas and electricity connections, but still allow access to unhook the chain when the cooker is pull forward.



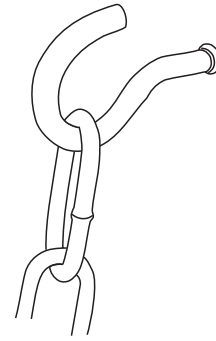
Fix the supplied hook securely to the wall.



Measure the length of chain required. Use the hexagon-headed screw, washers and bolt supplied in the restraining chain kit to fix the chain to one of the holes at the top of the flue trim bracket:

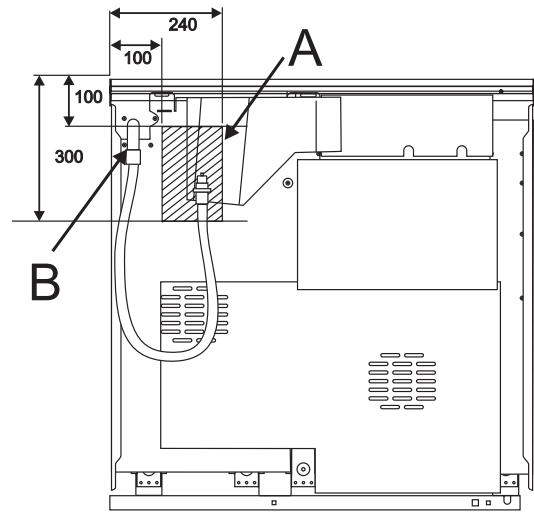


Hook the other end of the chain to the wall fixing:



## Gas Connection

The Gas supply needs to terminate with a down facing bayonet. The rear cover boxes limit the position of the supply point.



View from the rear

A Position for gas supply connector

B Appliance gas inlet

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 shown in the above diagram. A 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.

The connector is located below the hotplate level at the rear of the cooker.

A flexible connection is supplied with the cooker, and it is with this in mind that the stability bracket and restraining chain have been supplied.

If it is necessary to use another hose, it must be to A.S. 1869 Class B standard and suitable for your gas type (if in doubt, contact your supplier). Even if you do use

## INSTALLATION

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

another hose, it is still mandatory to fit the stability bracket and restraining chain.

After completing the gas connection, ensure that the cooker is gas sound with a pressure test (see the following sections).

**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 governor is pre-set to give a nominal pressure of 1kPa on NG. Connect to the Rp 1/2 inlet on the underside of the governor (just above B on the previous figure).

### Pressure testing for Natural Gas

Pull the cooker forward, if necessary, to gain access to the rear of the cooker. The gas pressure test point is accessible on the connector block that comes out of the governor at the top rear of the cooker.

Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

See the data badge and the **Technical Data** section at the back of this book for test pressures.

## Conversion from Natural Gas to LP Gas

**Check in the Technical Data section at the back of the book that the cooker is convertible to the type of LPG (Liquid Petroleum Gas) that you want to use, typically Propane.**

This cooker is supplied ready for use on natural gas. A conversion kit for propane gas is supplied with the cooker. Any conversion to propane must be performed by a competent person. Following conversion, the installation must comply with the relevant regulations and also the local electricity supply company requirements.

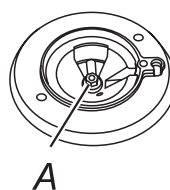
**Read the instructions before converting the appliance. Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

**Before servicing or replacing gas-carrying components, disconnect the cooker from the gas connection before commencing operation. You should also disconnect it from the electricity supply to allow the servicing of items that connect to the electricity supply, e.g. the fascia panel.**

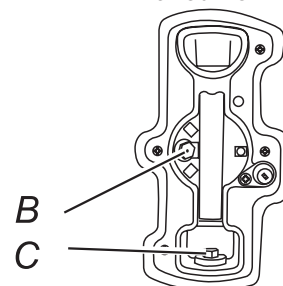
**Do not use re-conditioned or unauthorised gas controls.**

### Jets

Standard burner



Wok burner



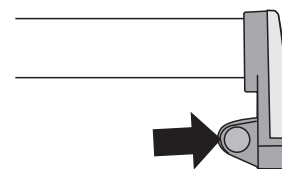
A jet, B internal injector, C external injector

Remove the burner caps and heads. Remove the old jets and then fit the new jets. Re-assemble in reverse order.

### Tap Adjustment

Pull off all the control knobs.

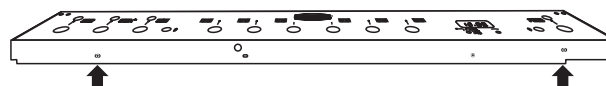
If the hand rail has been fitted, remove it by removing the plastic blanking plugs, followed by the two end bracket fixing screws.



Remove the two cross-headed screws that were hidden by the hand rail end brackets.

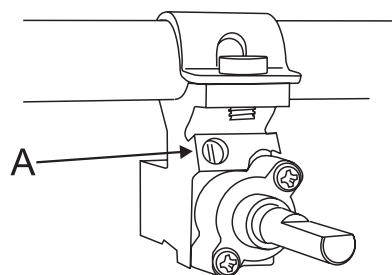


Open the oven door and grill door and remove the fixing screws underneath the control panel.



Lower the fascia panel clear of the top retaining tags.

Turn the bypass screw on each gas control clockwise to the stop:



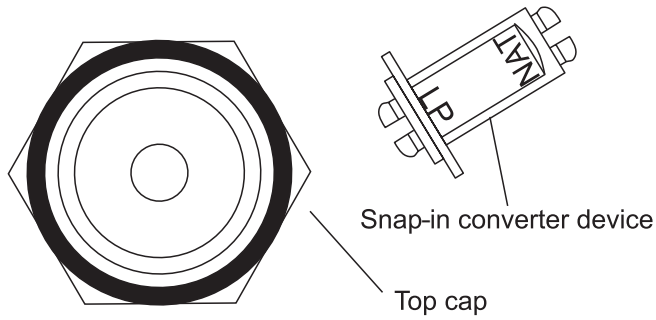
A tap bypass screw

### Set the Governor

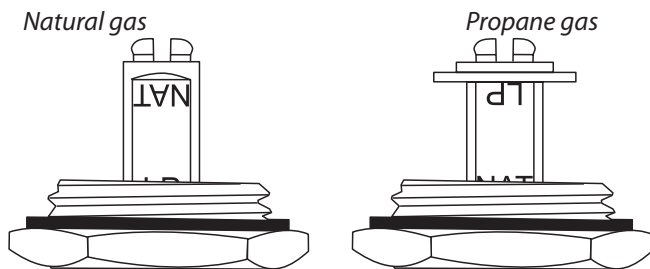
Unscrew the governor's brass top. There is a plastic snap-in converter device in the base of the brass top:

## INSTALLATION

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



To convert the governor, snap the device out of the top and refit it the other way up. The snap-in converter device is marked to show the gas for which it is set:



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

### Stick on label

Stick the appropriate label on to the data badge to indicate the gas for which the appliance is now set.

### Propane Pressure Testing

Connect the appliance to the gas supply. Ensure that the appliance is gas sound.

The gas pressure can be measured at one of the left hand hotplate burner jets. Lift off a burner head. Fit the pressure gauge to the jet. Turn on the hotplate burner and turn on and light one of the other burners.

Re-assemble the burner top, making sure that it is re-assembled in the correct way on the burner body.

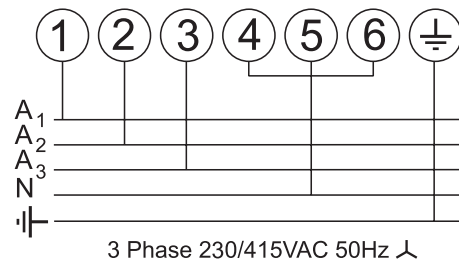
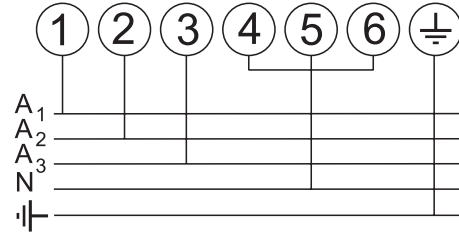
Refit the control tap shield. Reconnect the wiring to the control panel and refit the panel.

**Check that the appliance is both electrically safe and gas sound.**

**Check the operation of all the burners.**

## Electrical Connection

**This appliance must be installed by a qualified electrician to comply with the relevant regulations (in particular AS/NZS 60335.2.6:2002), and also the local electricity supply company requirements.**



Ensure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the cooker.

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3mm.

### WARNING: THIS APPLIANCE MUST BE EARTHED

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

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

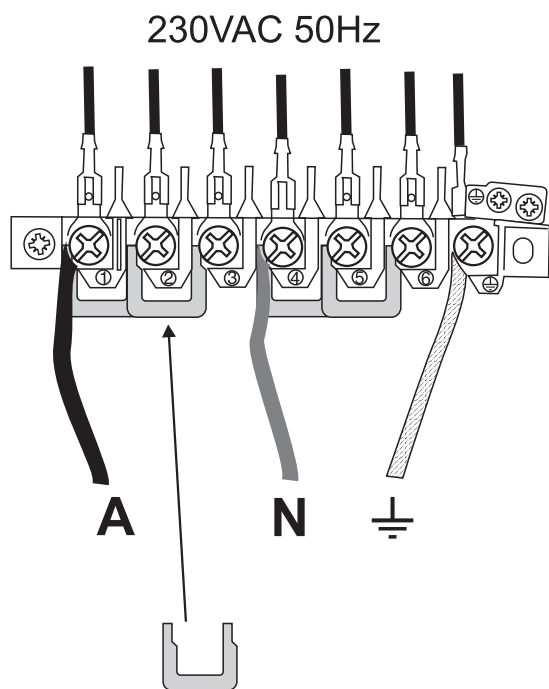
The cable size used should be suitable for the appliance load and in accordance with local regulations. Please note that the maximum cable sizes are 6mm<sup>2</sup> for the screw terminals.

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.

You may need to move the links to suit your connection type. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

## INSTALLATION

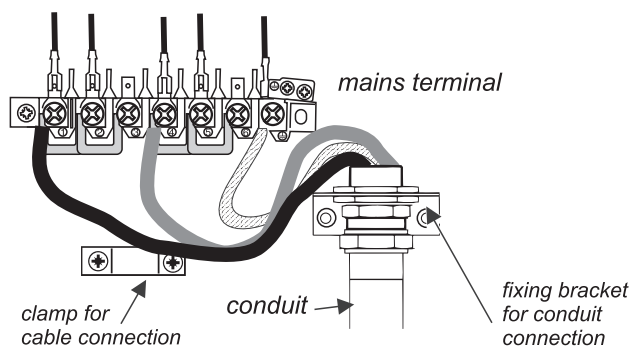
Check the appliance is electrically safe and gas sound when you have finished.



This shows the single-phase connection.

### Fixed Wiring

For connection to fixed wiring, i.e. flexible conduit, remove the electrical terminal cover box on the back panel. Remove two screws and blanking plate from the bottom flange of the cover box, so as to allow the conduit through.



Fix the conduit-to-conduit mounting bracket on the back panel. Connect the mains cable to the correct terminals for your electrical supply type. Check that the links are correctly fitted and that the terminal screws are tight.

Replace the electric terminal cover box, making sure that the conduit is clear of the bottom flange.

### Main Oven Light

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

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

### Hotplate

Check each burner in turn.

Each burner has an FSD (Flame Security Device) that will stop the flow of gas if the flame goes out.

For each burner, press the ignition switch on the fascia panel and push in and turn the knob to the solid flame symbol (▲).

Keep holding the knob pressed in to let the gas through to the burner for few seconds. If, when you let go of the control knob, the burner goes out, then you have not bypassed the safety device for initial ignition. Turn the control to the off position and wait one minute, then try again, this time holding in the control knob for slightly longer.

### Grill

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

### Oven Check

Set the clock to the time of day. See 'The Clock' section in the Users section of these instructions.

Turn on the ovens and check that the oven fans start to turn. Turn off the ovens.

### Fitting the Plinth

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

### Customer Care

Please complete your details in this Guide, make sure that the user knows how to operate the cooker, and hand over the Instructions.

**Thank you.**

**SERVICING - WARNING**

**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**

## Servicing Notes

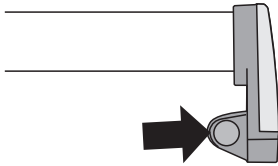
Before servicing or replacing gas carrying components, disconnect the cooker from the gas supply, and check that the appliance is gas sound following completion.

Likewise, before servicing or replacing components that are connected to the electricity supply, particularly before removing the control panel, side panels, cooktop tray, or any of the electrical components or cover boxes, disconnect the cooker from this supply, and check that the appliance is electrically safe prior to reconnection.

**CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.**

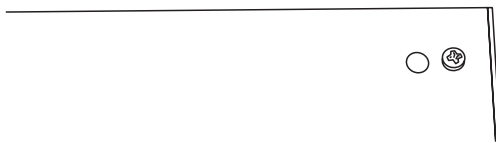
### 1. To Remove the Hand Rail

Remove the handrail plastic blanking plugs and remove the two end bracket fixing screws.

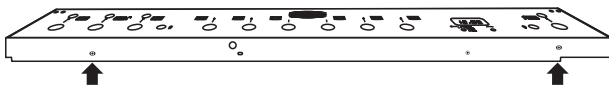


### 2. To Remove the Control Panel

Pull off all the control knobs. Remove the hand rail (see section 1) Remove the two cross headed screws that were hidden by the hand rail end brackets.



Open the grill door and right hand oven door and remove the two screws underneath the control panel.

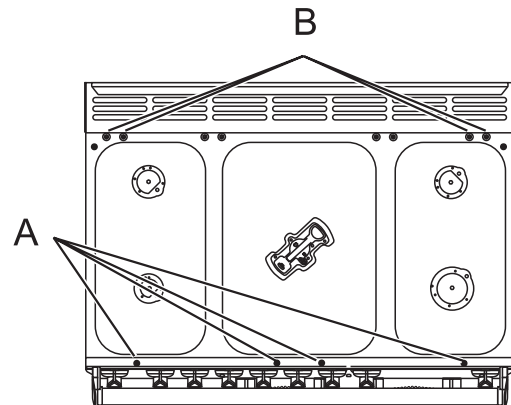


Pull the control panel forward and support so that the wires are not strained.

Re-assemble in reverse order. When replacing leads, refer to the wiring diagram. Check the operation of the timer, ignition, and oven light switches.

### 3. To Remove the Hotplate Top

Remove the pan supports, cooktop burner caps and tops. If there are screws holding the cooktop burners to the cooktop, remove them (but not the spark electrode fixing screws).



*A Cooktop front fixing screws*

*B Cooktop rear fixing screws (on cooker back)*

Remove the two rear cooktop fixing screws (B) on the cooker back under the flue grille, and the four front cooktop fixing screws (A).

Remove the screws holding the flue grille stays.

Lift the cooktop clear of the appliance. Replace in reverse order.

Re-assemble in reverse order, ensuring that the leads are reconnected.

Check for correct burner operation.

### 4. To Remove a Side Panel

Remove the control panel (see section 2). Pull the cooker forward. Remove the four retaining screws from each panel (two at the front and two at the rear). The lower front retaining screws (one each side) are situated beneath the lower edge at the front corners of the side panels

Re-assemble in reverse order.

### 5. To Replace the Main Oven Light Switch

Remove the control panel (see section 2).

NB The old switch may be destroyed during removal.

Remove the switch button and old switch from its bezel by gripping the switch body behind the control panel and twisting sharply.

The switch bezel can then be removed 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 cutout 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 and test for correct operation.

### 6. To Replace the Electronic Timer

Pull off the timer control buttons and remove the control panel (see section 2). Remove the timer/mounting bracket assembly from the control panel by removing the two 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.

Re-assemble in reverse order. When replacing the leads, refer to the wiring diagram. Check the operation of the timer.

**SERVICING - WARNING**

**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**

**7. To Replace a Thermostat**

Remove the control panel (see section 2) and hotplate top (see section 3). Open the appropriate oven door and remove the oven shelves.

**Right hand oven**

Remove the oven roof. Remove the two fixings that secure the thermostat phial cover. Unclip the thermostat phial from the clips in the oven back panel and remove it from the top rear of the oven.

**Left hand oven**

Remove the two 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 two fixings that secure the control to the mounting plate. Fit the replacement and re-assemble in reverse order. Ensure that the phial is clipped to the oven rear, positioned centrally between the clips. Check that the thermostat functions correctly.

**8. To Replace the Grill Controller**

Remove the control panel (see section 2) and hotplate top (see section 3). Disconnect the wiring from the controller. Remove the two screws holding the switch/controller to mounting panel. Fit the new controller and re-assemble in reverse order. Check for correct operation.

**9. To Change a Hotplate Tap**

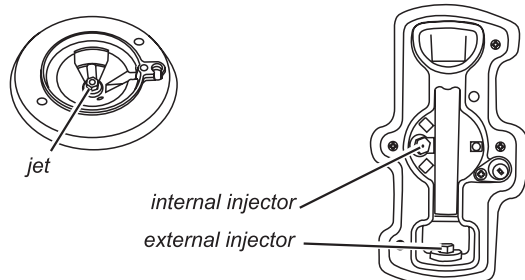
Remove the hotplate top (see section 3). Unplug the FSD lead from the rear of the tap. Undo the compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail. Remove the tap. Remove and discard the gasket seal. Fit the new gasket seal to the replacement tap. Re-assemble in reverse order.

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

**10. To Replace a Hotplate Burner Jet**

*Standard burner*

*Wok burner (some models only)*



Remove the burner cap and head. Remove the old jet. Fit the new orifice.

NB The Wok burner has 2 orifices.

Re-assemble in reverse order. Check that the appliance is gas sound.

**11. To Change a Hotplate Burner Electrode**

Lift off the cooktop pan supports and remove the burner cap. Remove the screw holding the electrode. Pull the electrode vertically up sufficiently to grip the lead between

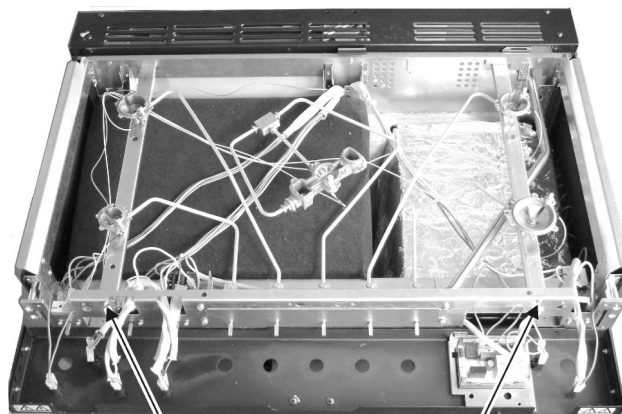
thumb and forefinger. Pull off the electrode, but keep hold of the lead. Fit the new electrode to the lead. Fix the electrode in the burner with the screw. Replace the burner cap. Check the burner ignition. Replace the pan supports.

**12. To Remove or Change a Hotplate Burner.**

Remove the hotplate top (see section 3). Remove the control panel (see section 2).

**Outer Hotplate Burners**

The burners are mounted in two's on cross supports. Disconnect the burner feed pipes at the burners. Remove the screw at the front holding the cross support. Slide the support to the right to release it from the rear location.



Cross support fixing screws

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.

Re-assemble 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 re-assemble in reverse order. Check that the burner operation is satisfactory.

**13. To Remove the Grill Outer Door Panel**

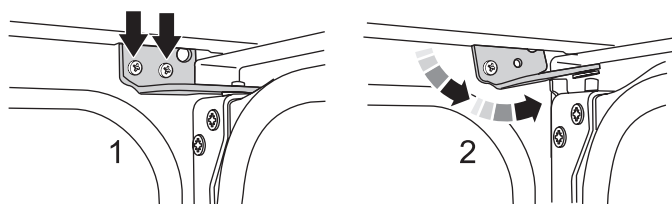
Open the left hand oven door and remove the two screws from the bottom edge of the grill door.

Open the grill door, support grill door outer panel, and remove the two screws from the top inner face of the grill door.

Re-assemble in reverse order.

**14. To Remove an Oven Door**

Open the oven door and remove the Handyrack (where fitted) by springing one side out of the bracket on the door and sliding the other side free. The door is heavy - take care. Open the oven door and loosen the two top hinge screws.



**SERVICING - WARNING**

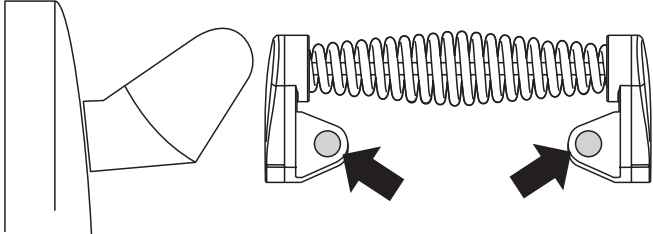
**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**

Support the weight of the door and remove the screw nearest the hinge pin. Swing the hinge up and away from the hinge pin on the door.

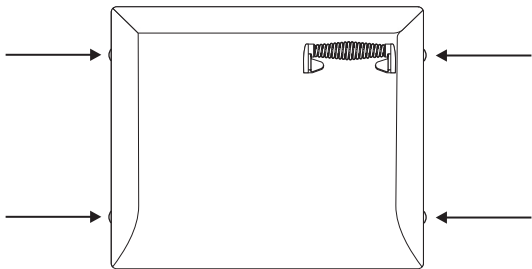
Lift the door away from the bottom hinge.

Re-assemble in reverse order.

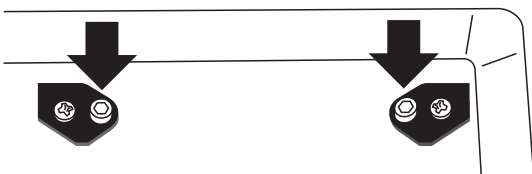
When replacing the door, ensure that the nylon hinge bush is in position between the hinge pin and the hinge bracket at the both the bottom and top.

**15. To Change the Main Oven Door Outer Panel**

Remove the two plastic blanking plugs from the door handles. Remove the four 4mm Hex headed screws holding the handle to the door with the hexagon key tool. Remove two screws from the top edge, and two from the bottom edge, of the door:

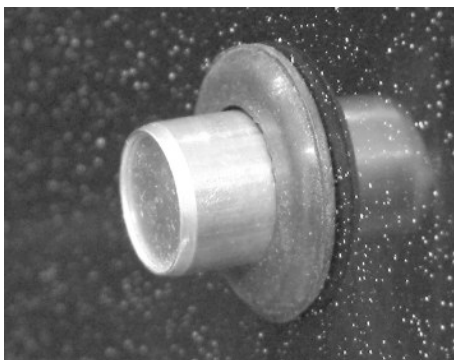


Remove the outer door panel. Fit the door handle to the new panel. Fit the plastic blanking plugs to the fixing holes.



**The handles should be above the fixings.**

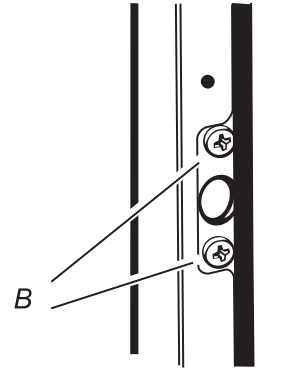
Fit the panel to the door. If replacing the outer panel on the right hand door (with the Thermodial) take care to make sure that the sensor of the Thermodial is sealed to the door by the rubber grommet:



Re-assemble in reverse order.

**16. To Change the Main Oven Door Catch**

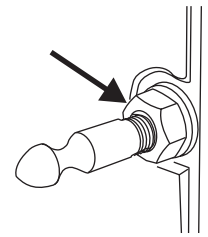
Remove the outer door panel (see section 15). Remove screws 'B' holding the catch assembly to the inner door panel. Fit the new catch and re-assemble in reverse order.



Verify that the door operation is correct.

**17. To Adjust the Main Oven Door Catch Keep**

Open the Main oven door, slacken off the locknut at the base of keep, and screw in or out as required until the required fit is obtained:



Retighten the locking nut.

**18. To Replace the Tall Oven Door Outer Panel**

Remove the oven door (see section 14). Lay the door face down on a suitable surface and remove the two screws from the bottom edge of door and the two screws from the inside face of the door.

Remove the outer door panel. Remove the door handle by unscrewing the two screws.

Remove the two cross-headed screws holding the door handle fixing bracket to the door panel. Fit the door handle bracket and the door handle to the new panel.

Fit the panel to the door and re-assemble in reverse order.

**19. To Replace the Tall Oven Door Magnetic Latch**

Remove the control panel (see section 2). Remove the plinth (three screws) and the central vertical cover (five screws). Prize the retaining clip off the magnet unit.

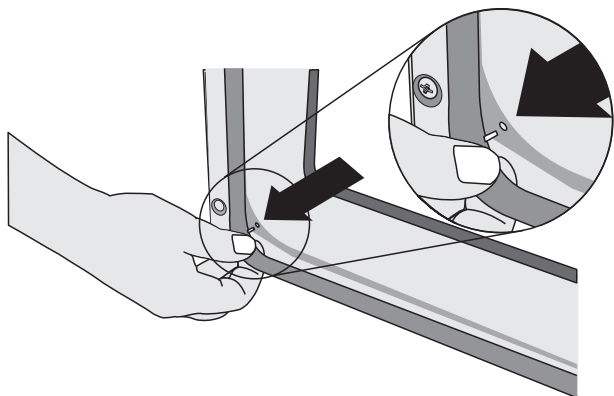
Fit the new unit and retaining clip, and re-assemble in reverse order. Verify that the door operation is correct.

**20. To Change an Oven Door Seal**

Open the oven door. The seal is held in place by small hooks on the rear face. At the corner, pull the seal diagonally away from the door centre until that hook is released. Proceed to the next hook and release it in a similar way, and so on.

**SERVICING - WARNING**

**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**



When fitting the new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door snapping in each hook in turn.

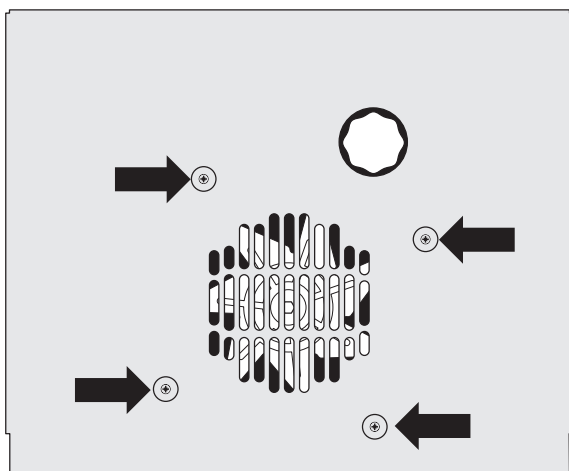
**21. To Change Ignition Generator**

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 two 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. Re-assemble in reverse order. Check ignition performance.

**22. To Remove an Oven Inner Back**

Open the oven door and remove the oven furniture. Unscrew the two thermostat phial fixing screws (see section 7). Remove the fixings that secure the inner back to the oven rear:



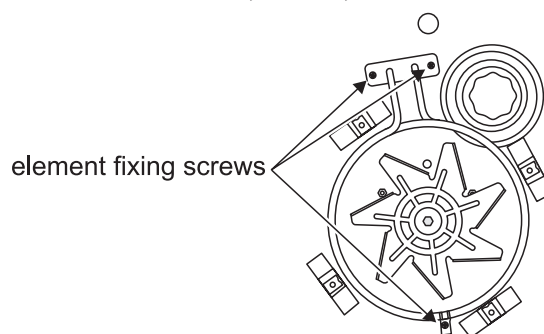
Lift the removable panel away. Re-assemble in reverse order, ensuring that the retaining fixings are fully tightened.

**23. To Replace an Oven Fan**

Pull the unit forward to access the cover boxes at the rear of the appliance. Remove the fixings that secure the cover and lift it clear. Remove the fan wiring, noting the connection positions. Remove the inner back as detailed in section 22. Hold the fan blades and undo the centre nut (left hand thread), brass washers, fan blade and Circlip. Undo the fixings that retain the fan and remove it from the cavity rear. Fit the replacement and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

**24. To Replace an Oven Fan Element**

Remove the oven inner back as detailed in section 22. Remove the fixings that secure the element within the oven and lift the element away carefully.



Disconnect the leads and connect to the replacement element. Re-assemble the parts in reverse order. Check that the oven operates correctly.

**25. To Remove Grill Element**

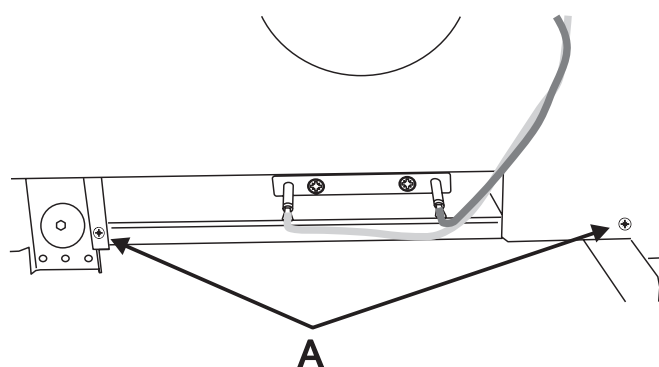
Remove the grill pan from the grill chamber. From inside the grill compartment, remove the enamelled front shield from the grill roof, and the two screws and washers.

Remove the two screws and washers securing the grill element front support. Remove one screw from each of the grill elements and withdraw the grill element from the grill chamber.

Disconnect the leads and connect to the replacement elements. Re-assemble the parts in reverse order. Check the operation of the grill.

**26 To Remove the Left hand Oven Bottom and Top Elements****Bottom Element**

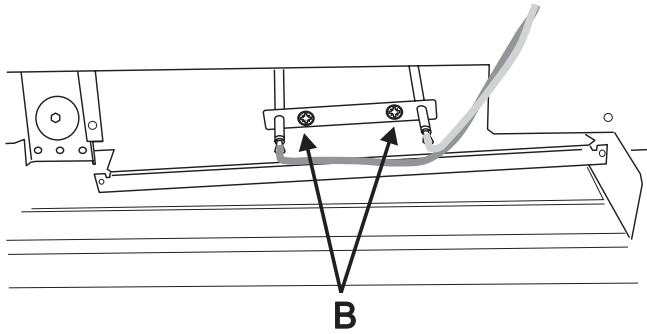
Pull the cooker forward to access the cover boxes at the rear of the unit. Remove the fixings that secure the cover and lift it clear.



Remove the two screws 'A' and allow the plate to drop down.

**SERVICING - WARNING**

**Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.**



Remove the two screws B, holding the element to the bottom sheet.

Disconnect the leads, noting their positions.

Withdraw bottom element. Fit the new element and re-assemble 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 re-assemble the parts in reverse order. Check that the oven operates satisfactorily.

**24 To Adjust the Main Oven Door Angle**

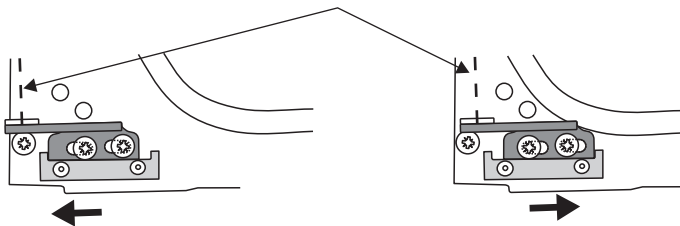
The Main Oven door bottom hinge can be adjusted to alter the angle of the door. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position.

Retighten the hinge screws.

*Effect of hinge adjustment – exaggerated for clarity*

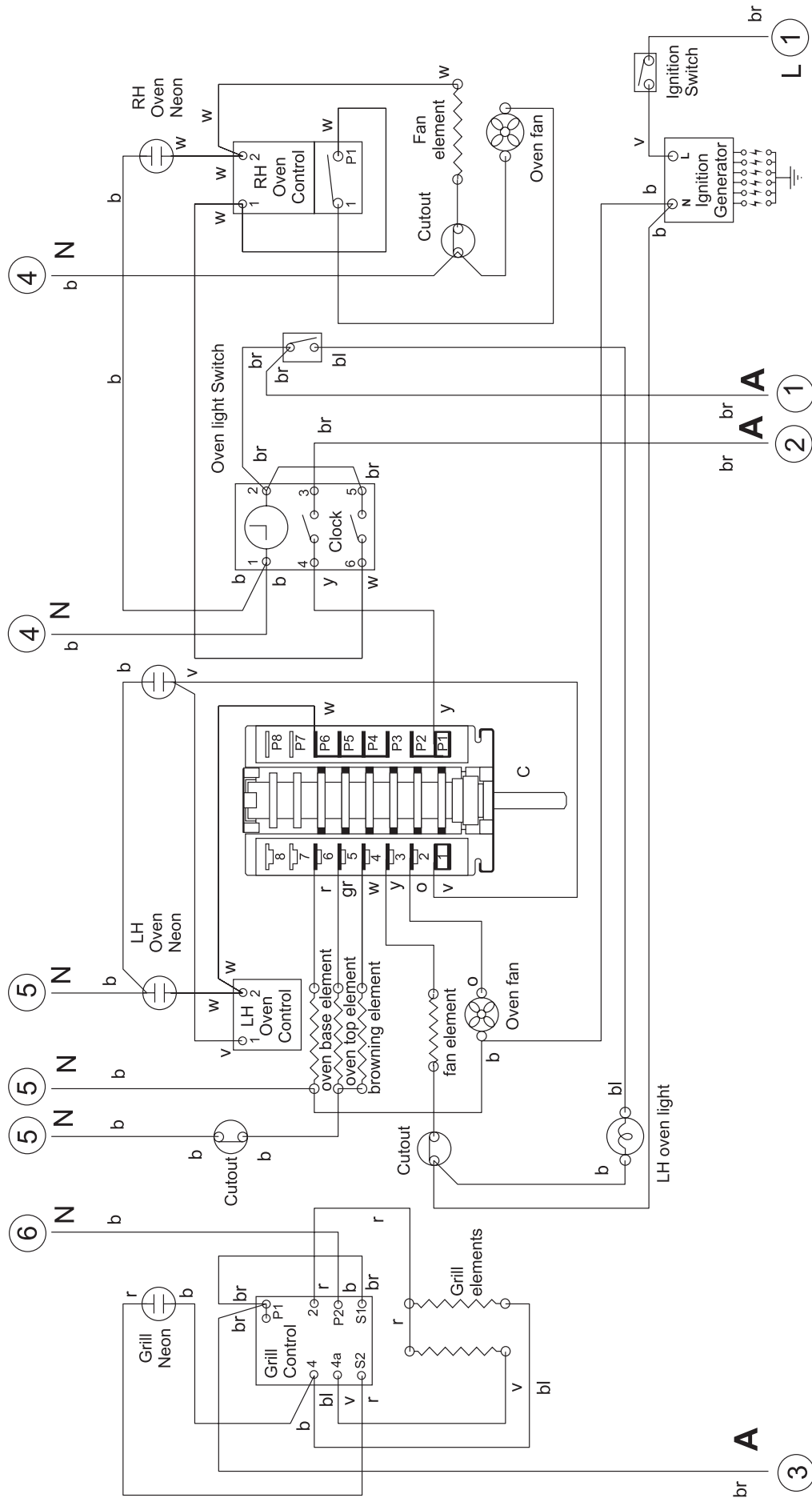


*Centre line of hinge pin*

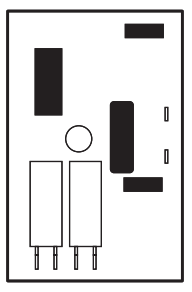
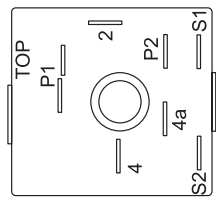
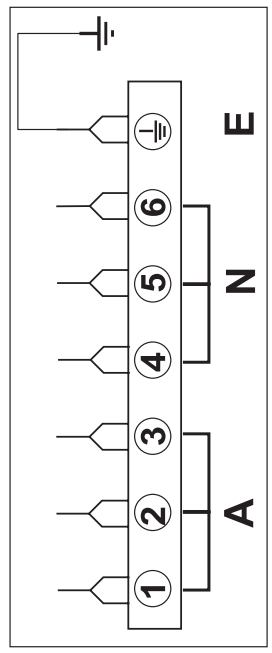


*Oven door omitted for clarity*

# Circuit Diagram



Colour Code	
bl	- Black
b	- Blue
br	- Brown
gr	- Grey
or	- Orange
r	- Red
v	- Violet
w	- White



## Technical Data

**This cooker is designed for use on Natural Gas, although a conversion for LP (LPG X Propane (2.54kPa)) gas is available.**

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Cooker back. The serial number is repeated on the badge below the left hand oven door opening.

Country of Destination: Australia

### Test Pressures (quoted on the data badge)

Gas		Electric
Natural gas	1kPa	220 - 240V 50Hz
Propane	2.54kPa	

### Dimensions

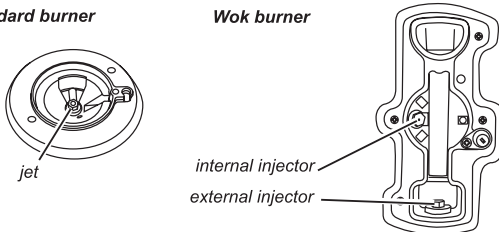
Overall height	minimum 893mm	maximum 920mm
Overall width	900mm	
Overall depth	648mm	
Minimum space above hotplate	650mm	

### Connections

<b>Gas:</b>	<b>Electric</b>
Rp 1/2 at rear right	220 - 240V 50Hz

Standard burner

Wok burner



### Ratings

Hotplate	Natural Gas 1.0kPa				Propane 2.54kPa			
	Input	Injector		Bypass	Input	Injector		Bypass
		Marking	Size Ø	Marking		Marking	Size Ø	Marking
Wok burner	15MJh <sup>-1</sup>	internal 112	1.12mm	90	15MJh <sup>-1</sup>	internal 66	0.67mm	54
		external 164	1.65mm			external 91	0.87mm	
Large Burner	12.3MJh <sup>-1</sup>	165	1.65mm	80	12.3MJh <sup>-1</sup>	89	0.96mm	41
Medium Burners	6.2MJh <sup>-1</sup>	115	1.15mm	56	6.2MJh <sup>-1</sup>	67	0.68mm	33
Small Burner	3.7MJh <sup>-1</sup>	92	0.92mm	48	3.3MJh <sup>-1</sup>	48	0.50mm	25

Gas burner inputs based on Gross Calorific Value

Ovens	Left hand Multi-function Oven	Right hand Fan Oven
Fan element	2.5kW	2.5kW
Top element	1.2kW	
Browning Element	1.15kW	
Bottom element	1.0kW	
<b>Grill</b>	2.3kW	

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







# RANGEmaster

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

**AGA FOODSERVICE GROUP**

CE