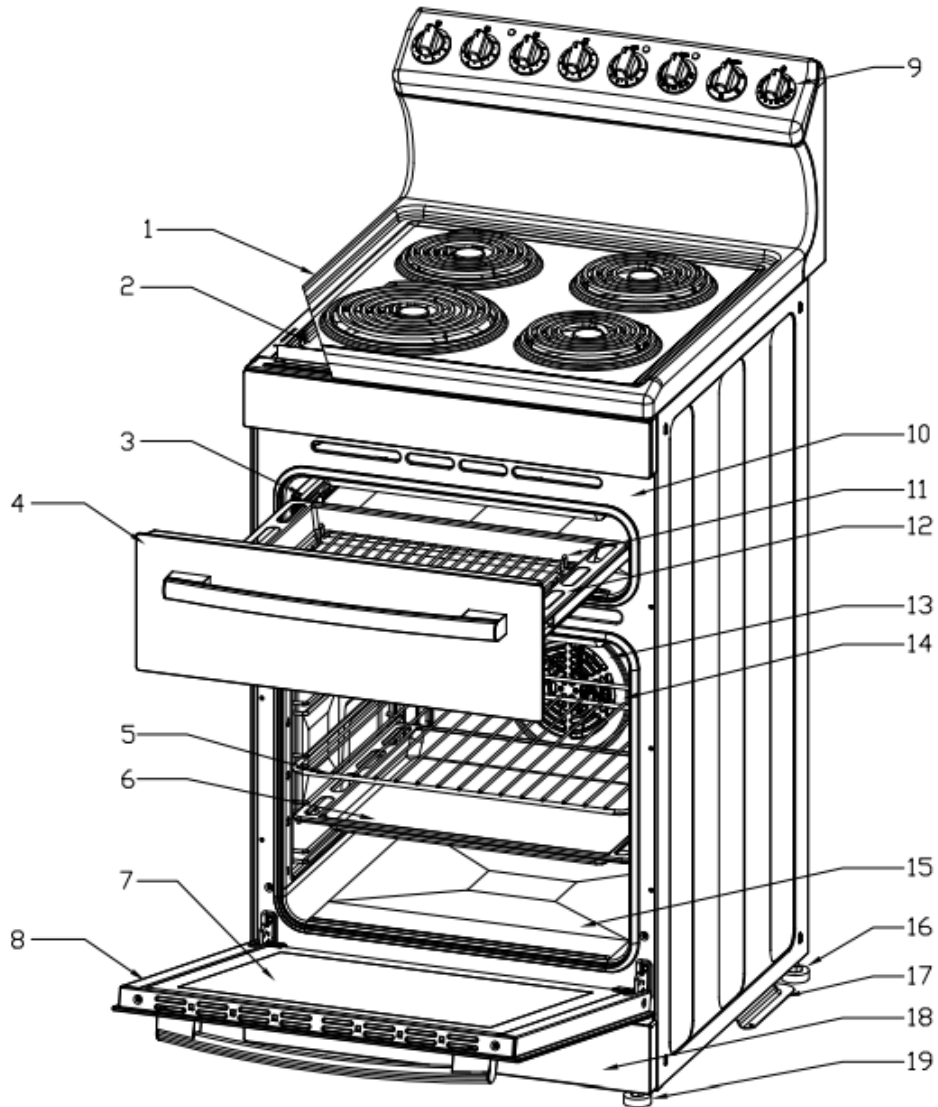


Product description (Rear Control Models)

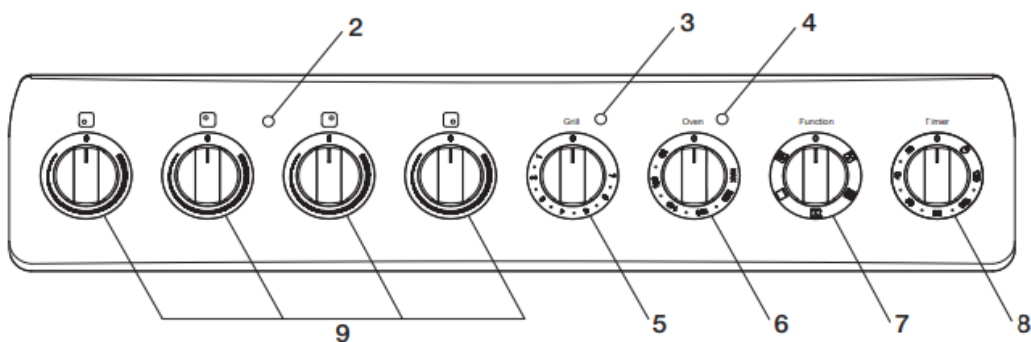


Description of cooker with separate grill and rear controls



<ol style="list-style-type: none"> 1. Hob (Solid, coil and ceramic) 2. Heat shield (coil element models only) 3. Telescopic runner 4. Grill drawer 5. Oven shelf (2 supplied) 6. Enamelled oven baking tray (1 supplied) 7. Oven inner door glass 8. Oven door 9. Control panel 10. Grill element (inside compartment) 	<ol style="list-style-type: none"> 11. Grill tray wire rack insert (reversible to adjust height) 12. Enamelled grill tray (1 supplied) 13. Fan & element cover 14. Oven rear fan forced element 15. Hidden oven base element 16. Rear adjustable anti slip feet (2) 17. Anti tilt floor bracket 18. Kick panel (stability bolt located behind kick panel) 19. Front adjustable anti slip feet (2)
--	--

Controls



2. Hotplate Indicator Lamp (where fitted)

- Comes on when a hotplate is turned on.

3. Grill Indicator Lamp

- Comes on when grill is below set temperature, cycles on and off during grilling.

4. Oven Indicator Lamp

- Lamp is on when oven element is heating up oven, then cycles on and off.

5. Grill Temperature Control Knob

- Adjusts grilling temperature.

6. Oven Temperature Control Knob

- Adjusts oven temperature.

7. Function switch Control Knob

- Sets oven function / mode.

8. 120 Minute Ringer Timer (where fitted)

- Sets “reminder” alarm count-down time or if oven is being used, switches oven OFF after cooking time set has ended.

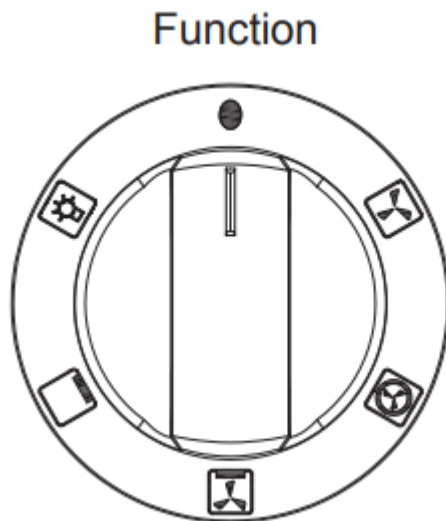
9. Ceramic Cook top Control Knob

- Adjusts temperature of ceramic cook top. Can be rotated in either direction.

Using the oven

Operation


1) Oven Function Knob



Description of each oven function (mode)

Lamp “  ”

The lamp of the oven is on. No heating elements are on.

Conventional cooking / no fan (uses hidden bottom element) “  ”

Suitable for cakes, biscuits, slow cooking and ideal for blind baking. Good for slow cooking at lower temperatures (below 150 degrees celsius).

Do not use lowest shelf position as base of food can burn as it is close to the element.

Bottom Element with Fan (Pizza) Cooking “”

The bottom heating element and the fan come on. Suitable for pastries, pizzas, cakes and puddings in baking tins or moulds

Do not use lowest shelf position

Fan-forced Cooking “”

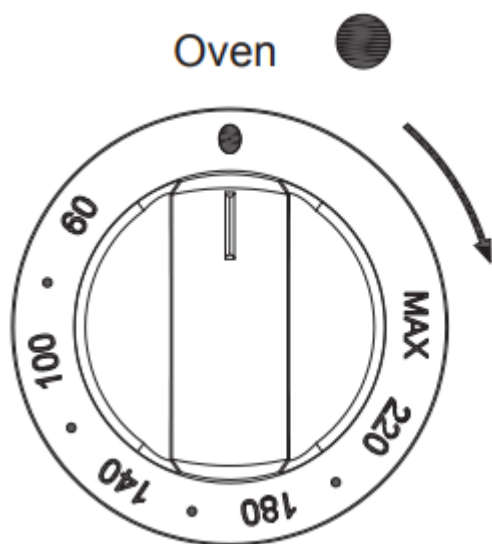
The rear circular heating element and the fan come on to make heat distributed more uniformly throughout the oven. Ideal for cooking on more than one level at a time.

This mode is ideal for general purpose cooking such as baking cakes, muffins and roasting meat. Cook on multiple shelf positions at the same time.

Defrosting Mode “”

Only the fan operates. It is located on the back of the oven, causing makes the air to circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require subsequent cooking, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using this mode, the defrosting time is approximately halved.

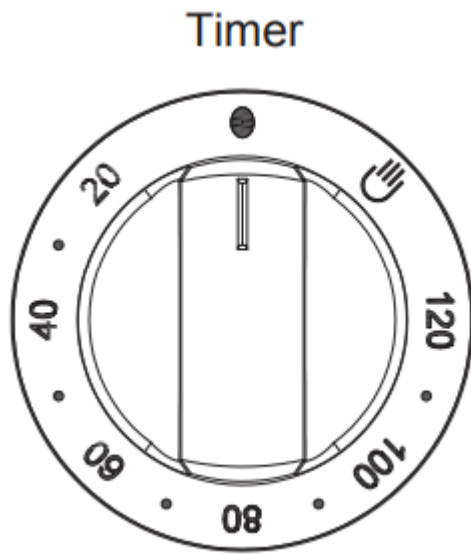
2) Oven Temperature (thermostat) Knob




- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C to MAX.
- If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.

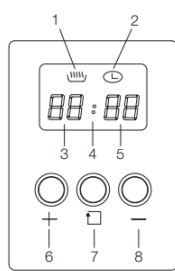
3) Set Cooking Time

- 120 Minute Ringer Timer with “Oven ON/OFF”



- Operating oven without Timer - Turn knob counterclockwise to “” symbol. The oven will operate with use of the timer function.
- Operating oven using the Timer - To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set minutes and the timer will ring at the same time.

- Programmable Clock (some models only)

	<ol style="list-style-type: none">1. Heating indication2. Clock indication3. Hour indication4. Second indication5. Minute indication6. Up7. Set8. Down
---	---

Understanding cooking problems



Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre
	Oven tray too large	Remove oven tray. Use smaller tray or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature 10 - 20 or more
	Cooking time too long	Next time, shorten cooking time
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced on trays	Make into same size and shape and evenly over trays
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower temperature by 10°-20 C
	Food too low in oven	Cook one shelf higher

	Oven door opened too frequently during baking	Don't open the oven door until at least the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep or wrong size	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and under cooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe

	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Oven temperature is too low	Increase temperature to 200 - 220°C
	Not long enough in oven	Continue cooking for another 15+ minutes

Fitting oven accessories and cleaning

Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Use of steam cleaners is prohibited to clean this appliance.
- Do not use caustic - based cleaners. These will damage aluminum parts, and remove enamel gloss.

Cleaning the enamel

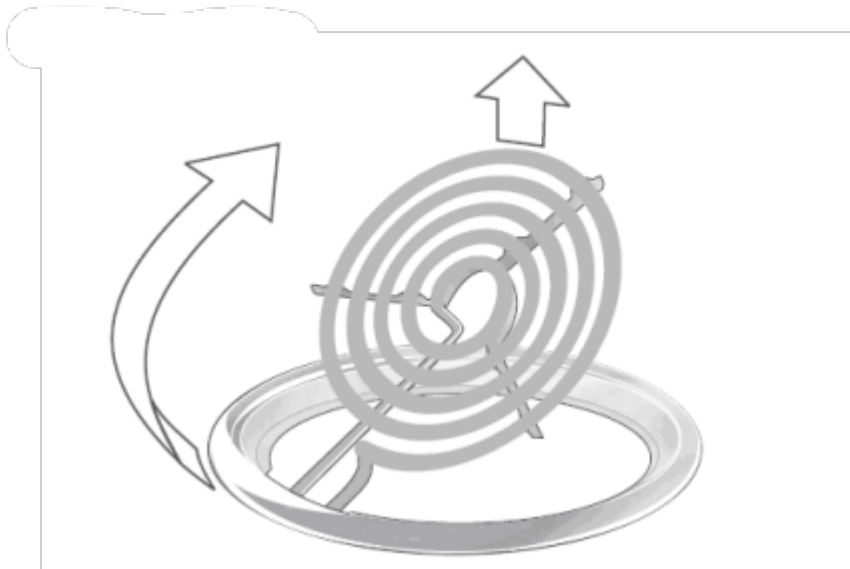
- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully

Cleaning the control panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.
- Take care when cleaning around knobs to ensure printing on control panel is not removed, this can occur if abrasive cleaners are used, therefore, should not used at all.

Cleaning the electric cook top

Radiant hotplates



These coiled hotplates are self cleaning. To clean the trim rings, lift front of element and remove trim ring. Then wash in warm, soapy water. To clean the spillage bowl, lift element and pull out of socket. Remove spillage bowl and wash in warm soapy water

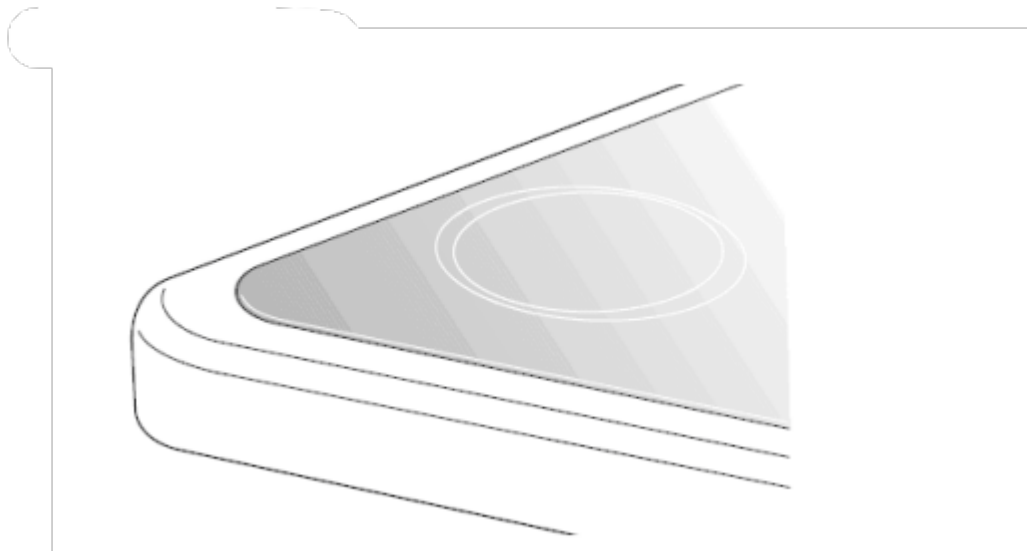
DO NOT PUT ELEMENTS IN WATER!

Solid hotplates



- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.
- After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
- Over time, the hotplates can discolour from spills during cooking. We recommend to use Hillmark 'Shine On' hotplate protector, on a regular basis to extend the life of the hotplates and reduce the risk of rusting as this forms a protective waterproof coating on the hotplates..
- Permanent heat- discolouration of the trim ring is normal.

Ceramic hotplates

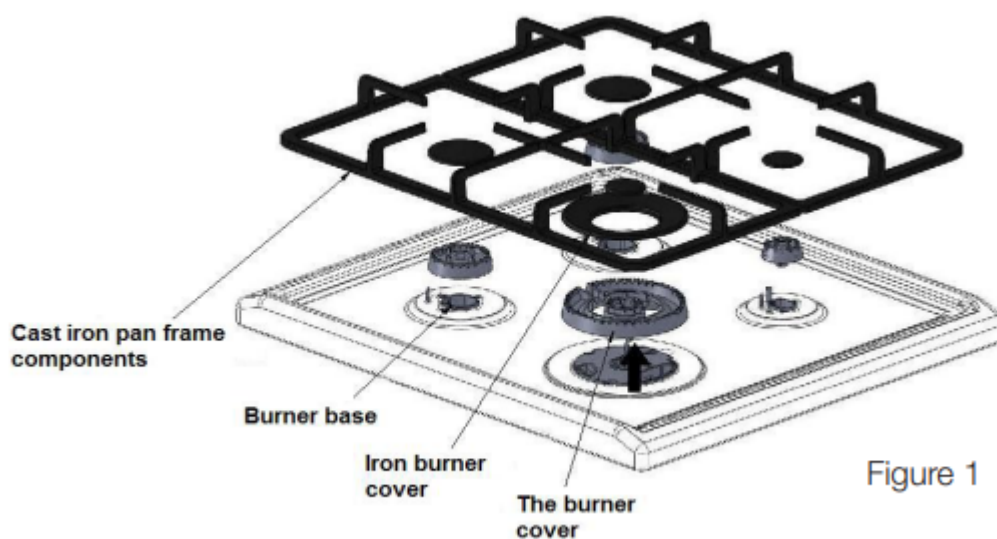


- Remove all spilt food with the razor blade scraper supplied while the hotplate is still warm (turned off) – NOT HOT.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.

NOTE: Do not use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cook top. Any pitting, staining or scratching will not be covered by warranty.

Cleaning the Gas Hob

Removing the trivets (Refer Figure 1)



- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water. Dry thoroughly.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.

Removing the burner parts (Refer Figure 2)

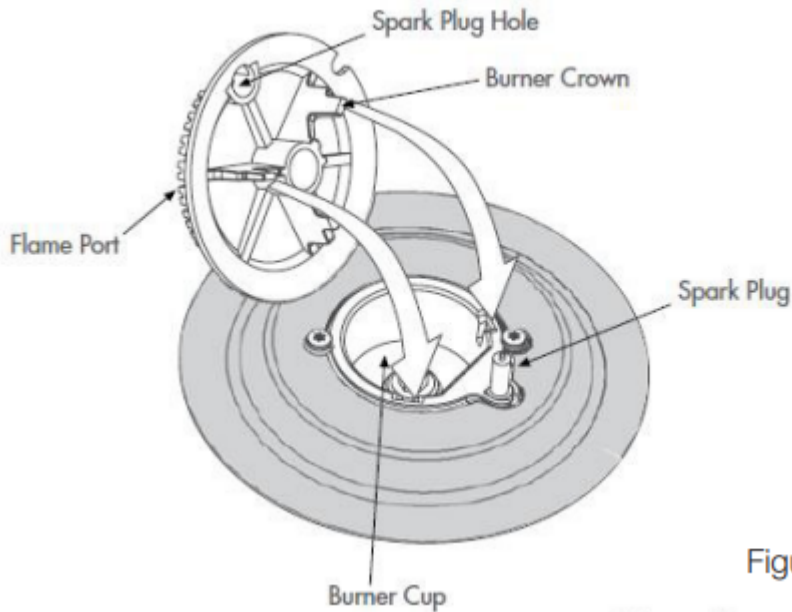


Figure 2

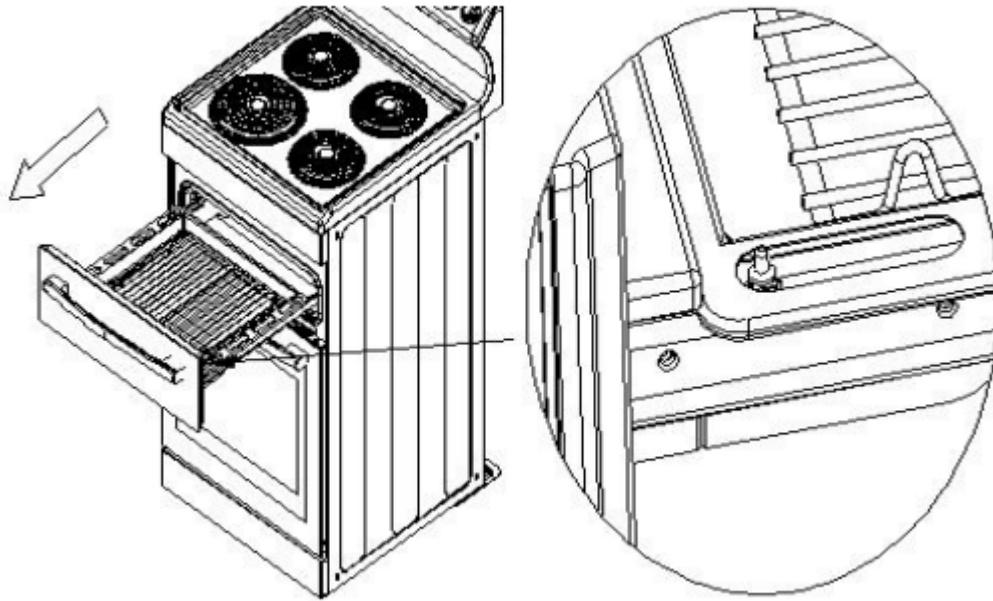
- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or put in a dishwasher as they will be damaged.

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See figure 2).
- The burner cap is simply positioned over the top of the burner crown.

NOTE: When the burner is correctly fitted it will sit level on the hob.

If ignition is difficult or fails after cleaning, or the flames are not even around the burner, then either burner parts are not dry / parts have not been positioned correctly or incorrect cap is fitted.



Cleaning the grill compartment

- Lift the enamelled grill tray out.
- Clean the sides and bottom of compartment with hot soapy water.

If stronger action is needed use a non abrasive cleaner applied with a nylon scourer.

Cleaning the Oven

- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.
- Thoroughly dry with a soft cloth to remove excess water that may be present.

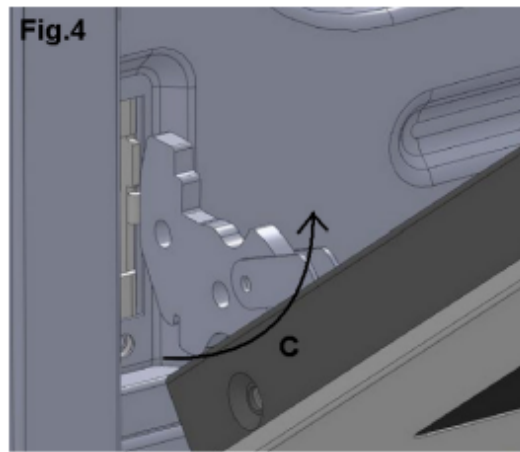
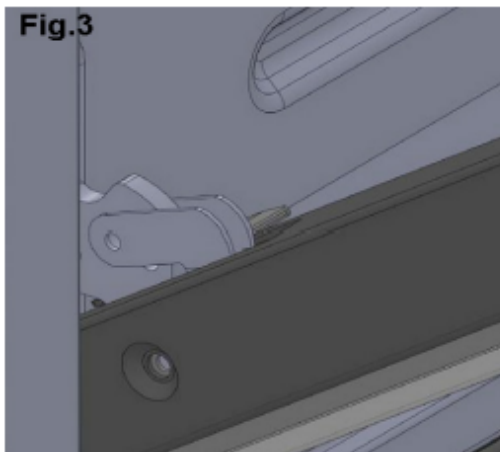
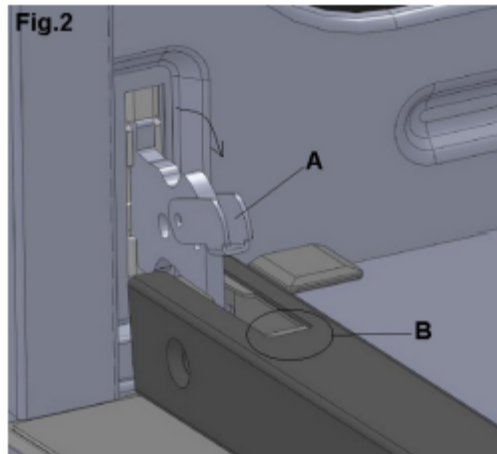
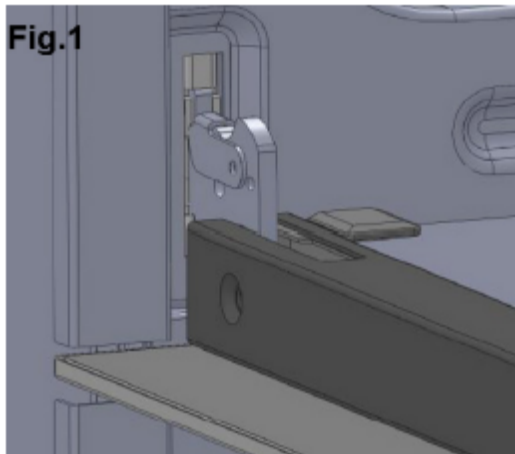
Cleaning the oven door / How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:

- Open the door to the full extent (fig. 1)
- Open the lever A completely on the left and right hinges (fig. 2)
- Hold the door as shown in (fig. 3) approximately 30 degree angle upwards
- Gently close the door (fig. 3) until left and right hinge levers A (fig. 2) are hooked to part B (fig. 2) of the door
- Withdraw the hinge hooks from their location following arrow C (fig. 4)
- Rest the door on a soft surface, to reduce risk of damage to the door

- To replace the door, repeat the above steps in reverse order

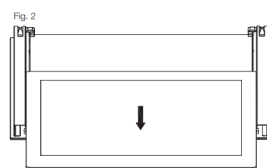
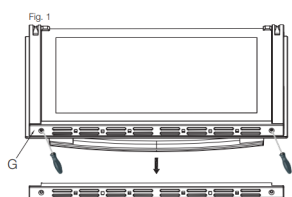
Removing the Inner Pane of Glass



- Triple Glazed oven door: Remove the top frame (G) by unscrewing the 2 screws, located on the left and right sides
- Gently pull out the inner pane of glass (fig. 2). Also remove the centre pane of door glass, not shown here.
- Clean the glass panes with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

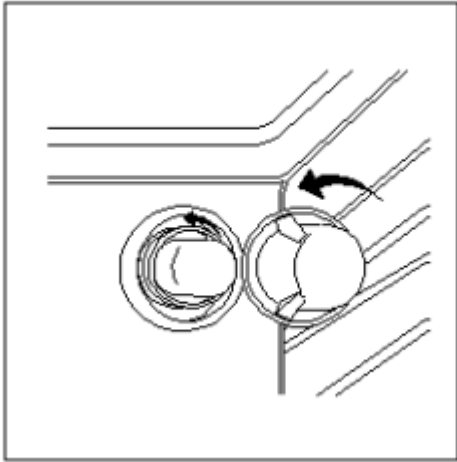
Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.



- Do not use the oven without the inner door panes fitted correctly. When re-fitting inner glass door panes ensure they go back in facing the same way they came out. The doors are coated with a very slight reflective coating to reflect the heat back into the oven cavity and keep the outer door cooler to touch.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Replacing the Oven Lamp



- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains or unplug the appliance if a gas model.
- Remove the glass cover of the lamp-holder by rotating anti-clockwise. Be aware that the glass may be difficult to remove if there is a build up of oil and grease created during cooking. In this case the glass may need to be cleaned with hot soapy water to break this build up.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14 Replace the glass cover.

Reconnect the appliance to the mains power supply

Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on or connected	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clear and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses

	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
'Oven heating' indicator lamp does not go OFF	No fault if you are using temps > 180 with conventional or pizza mode selected, this is normal	It can take a long time (50 - 70 mins or more) for the oven indicator lamp to go OFF / start
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door from closing properly, Check that door is fitted correctly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 1-4 hours for odour to dissipate (open windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark then back to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

NOTE: Only service centers should carry out servicing. Otherwise warranty may be void. Fitting oven accessories and cleaning

Technical specifications



Model	R54CW
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(9.07kW) 37.79 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (W)	5400
product dimension (mm)	540*630*1140
package size (mm)	636*740*1200
gross/net weight (kg)	65.5/56

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.