



USER GUIDE & INSTALLATION INSTRUCTIONS

1000 Deluxe Dual Fuel

SLOW BAKED LEG OF LAMB



INGREDIENTS

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

METHOD

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

RASPBERRY SOUFFLÉ



INGREDIENTS

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

METHOD

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

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1. Before You Start...

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

Important!

⚠ 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.

⚠ This appliance is for use in Great Britain and the Republic of Ireland. It is a Cat II_{2H3+} cooker and is set for G20 at 20 mbar. (A conversion kit for LPG is available for the cooker.)

Installation and Maintenance

In the UK, the cooker must be installed by a Gas Safe registered engineer. The electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

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

It is recommended that this appliance is serviced annually.

Only a qualified service engineer should service the cooker, 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 an odour. This should stop after use.

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

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

If you are using natural gas in the UK, ring the National Grid on: 0800 111 999.

Ventilation

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

Personal Safety

⚠ DO NOT modify this appliance.

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

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

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

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

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

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

⚠ DO NOT use a steam cleaner on your cooker.

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.

⚠ When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.

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.

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

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

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

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

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

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

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

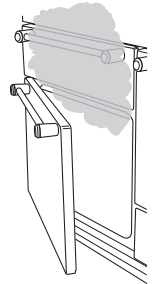
Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially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

Do not use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.

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.

Take care that no water seeps into the appliance.



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

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

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

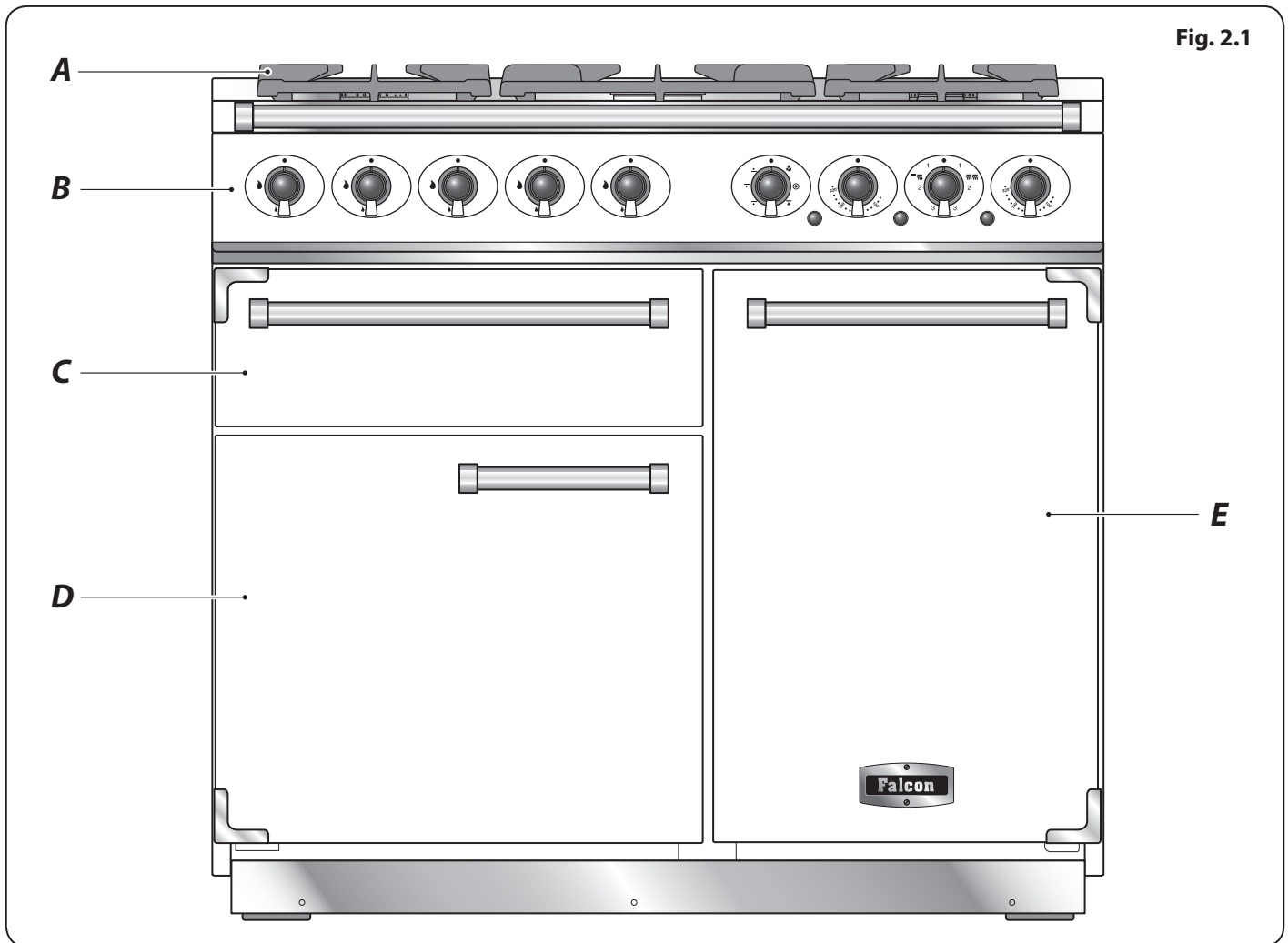
Cleaning

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

Clean only the parts listed in this guide.

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

2. Cooker Overview



The 1000 dual fuel cooker (**Fig. 2.1**) has the following features:

- A.** 5 hotplate burners including a wok burner
- B.** A control panel
- C.** A glide-out grill
- D.** Main multi-function oven
- E.** Tall fan oven

Hotplate Burners

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

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

When a hotplate control knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

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

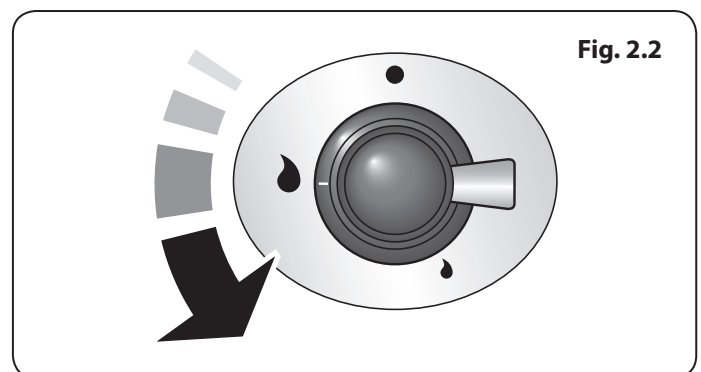
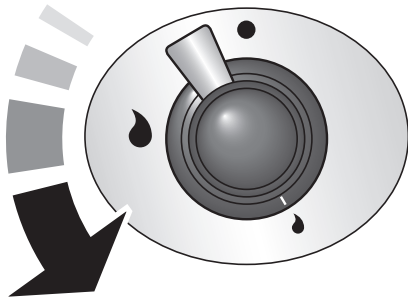


Fig. 2.3



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

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

Adjust the flame height to suit by turning the knob counter-clockwise (**Fig. 2.3**). On this cooker the low position is beyond high, NOT between high and off.

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

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

Large pans should be spaced well apart.

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

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

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

The minimum recommended pan diameter is 160 mm. The maximum allowable pan base diameter is 260 mm.

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

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying (**Fig. 2.8**).

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

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

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

Fig. 2.4

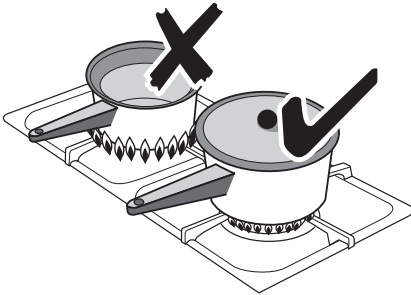


Fig. 2.5

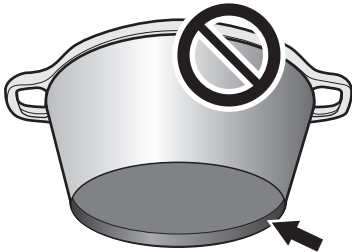


Fig. 2.6

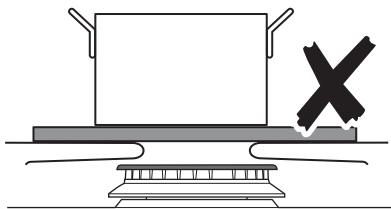


Fig. 2.7

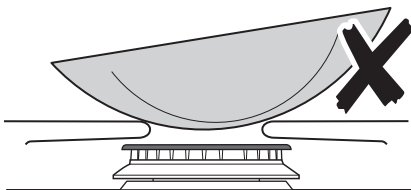
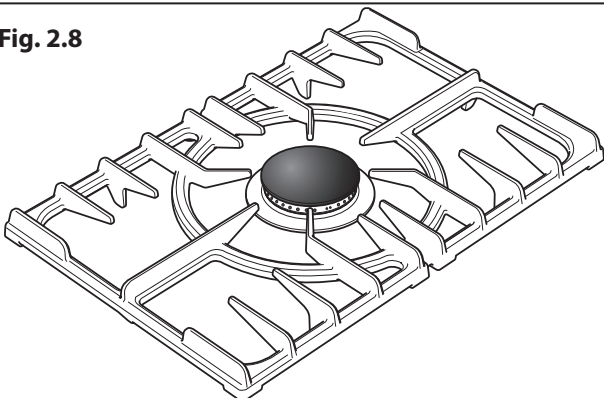


Fig. 2.8



The Wok Cradle

The cradle should be used on the centre wok burner only.

Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if the wok is too small, the cradle will not support it properly (Fig. 2.9).

When you fit the cradle, make sure that it is supported properly on a pan support and the wok is sitting level in the cradle (Fig. 2.10).

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

The Glide-out Grill

Open the door and pull the grill pan carriage forward using the handle (Fig. 2.11).

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

Adjust the heat to suit by turning the control knob. To heat the whole grill, turn the knob clockwise (Fig. 2.12).

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

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

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

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

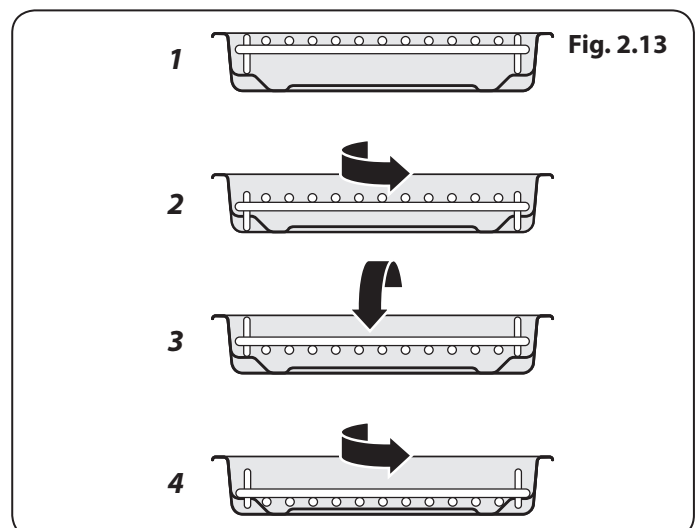
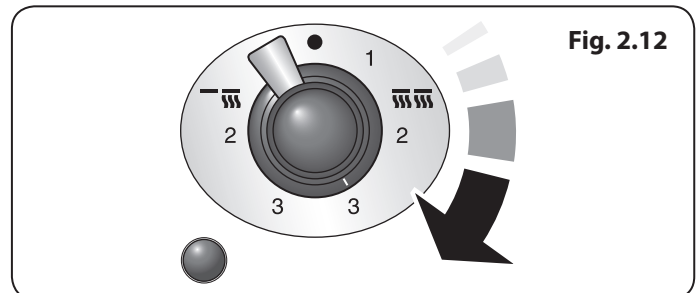
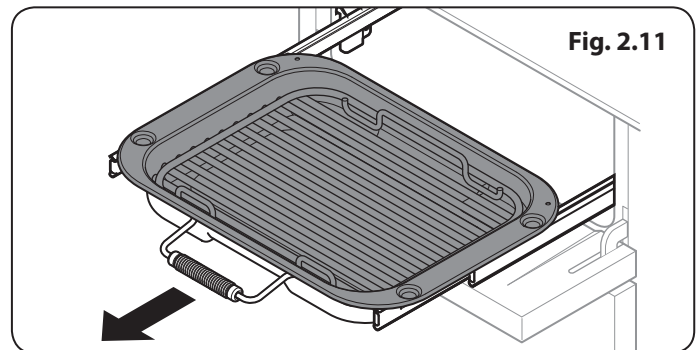
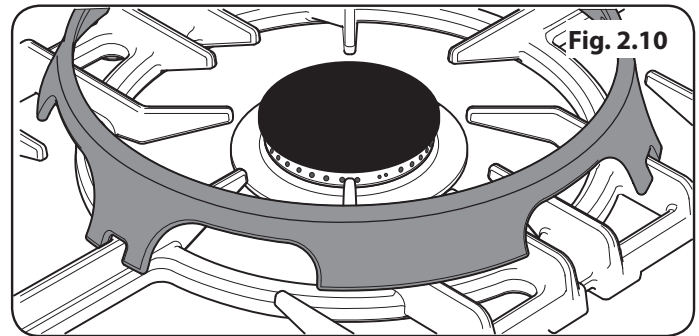
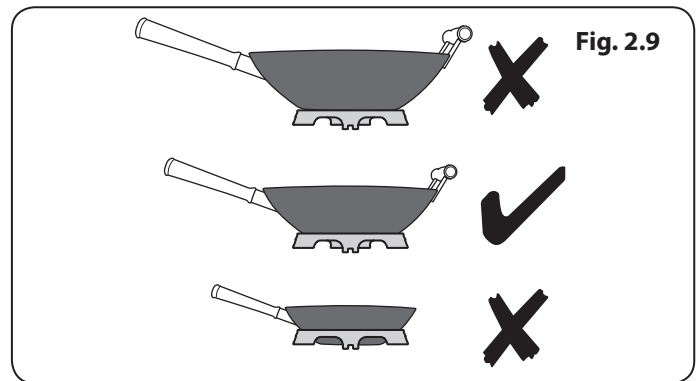
⚠ CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

The grill pan trivet can be set to four different grilling heights by a combination of turning it back to front and turning it upside down (Fig. 2.13).

Do not leave the grill on for more than a few moments, without the grill pan underneath it.

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

⚠ CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.



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

Table 2.1

The Ovens

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

The Multi-function Oven

As well as the oven fan and fan element, they are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

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

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

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

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

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

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

Multi-function Oven Functions

Defrost



This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

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

Defrost with the oven door closed.

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

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

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

Fan Oven



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

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

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

Fanned Grilling



This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a trivet over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

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

Fan Assisted Oven



This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

When using this function, 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.

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

Conventional Oven (Top and Base Heat)



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

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

Browning Element



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

Base Heat



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

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

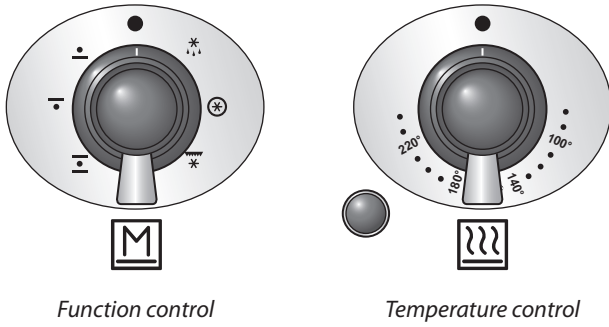
The Fan Oven

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

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

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

Fig. 2.14



Operating the Ovens

The Multi-function Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig. 2.14**).

Turn the function selector control to a cooking function. Turn the oven temperature knob to the temperature required (**Fig. 2.15**).

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 Fan Oven

Turn the oven knob to the desired temperature (**Fig. 2.16**).

The oven indicator light will glow until the oven has reached the temperature selected (**Fig. 2.17**). It will then cycle on and off during cooking.

Fig. 2.15

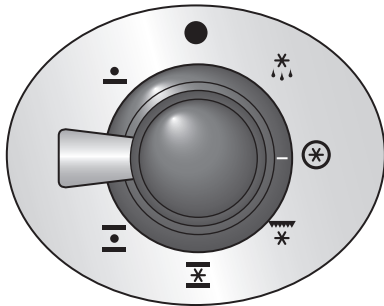


Fig. 2.16

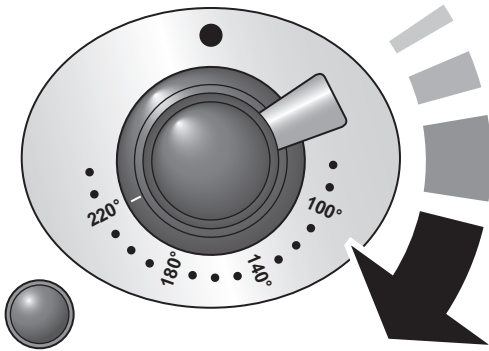
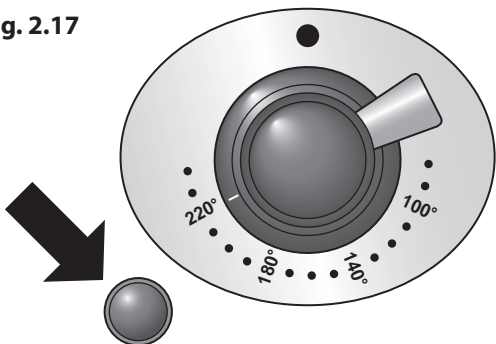


Fig. 2.17



Accessories

Oven Shelves – Left-hand (Main) Oven

In addition to the flat shelves, your cooker is supplied with a drop shelf (Fig. 2.18). The drop shelf increases the possibilities for oven shelf spacing.

With the exception of the top position, which will only accept the drop shelf, any shelf can fit in any of the positions (Fig. 2.19). The oven shelves are retained when pulled forward but can be easily removed and refitted.

Removing and Refitting the Oven Shelves

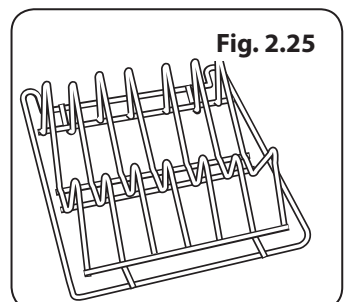
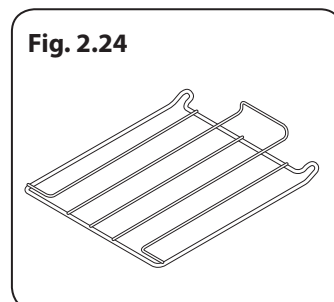
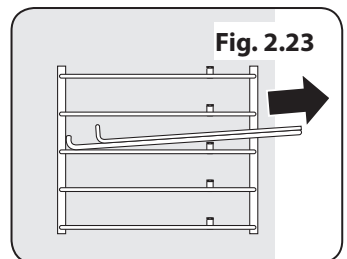
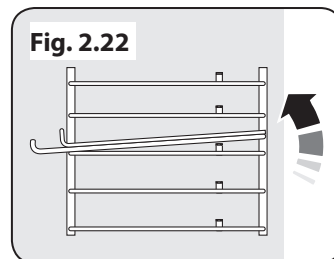
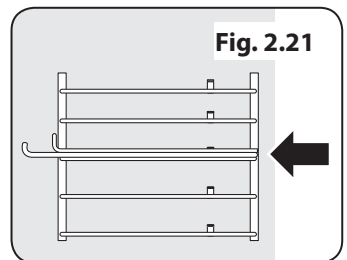
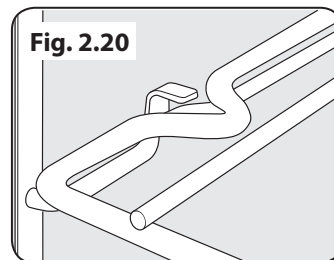
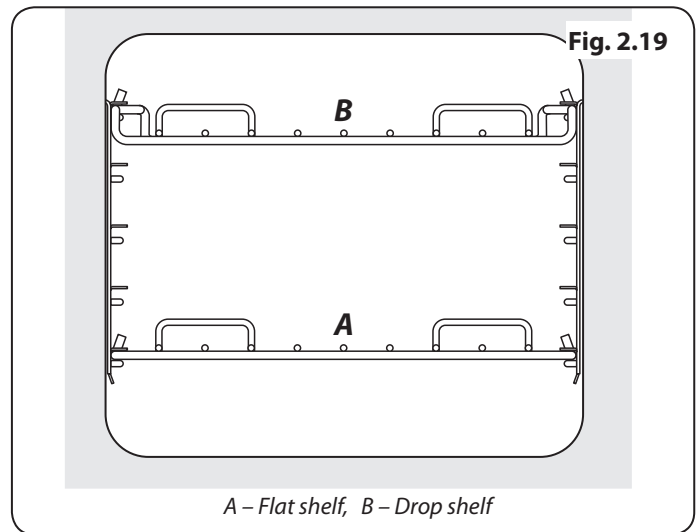
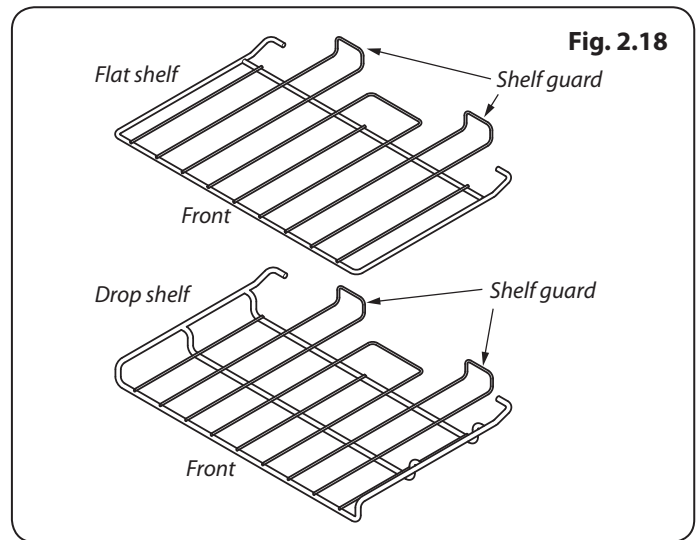
The shelf has a small kink on either side (Fig. 2.20). To remove the shelf, line these up with the stops in the shelf support (Fig. 2.21). Lift the shelf upwards so that it will pass over the shelf stop (Fig. 2.22) and then pull it forwards (Fig. 2.23).

Refit in the reverse order, making sure to push it fully back.

Oven Shelves – Right-hand (Tall) Oven

The tall oven is supplied with four flat cooking shelves (Fig. 2.24), and a plate-warming shelf (Fig. 2.25).

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



3. Cooking Tips

Cooking with a Multifunction Oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

General Oven Tips

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

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

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½") and 232 mm (9⅛") by 321 mm (12⅝") in the tall oven.

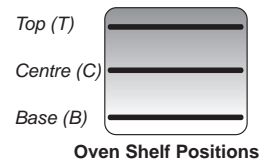
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

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



T - Top; C - Centre; B - Base

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

5. Cleaning Your Cooker

Fig. 5.1

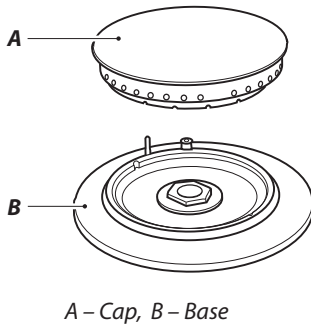


Fig. 5.2

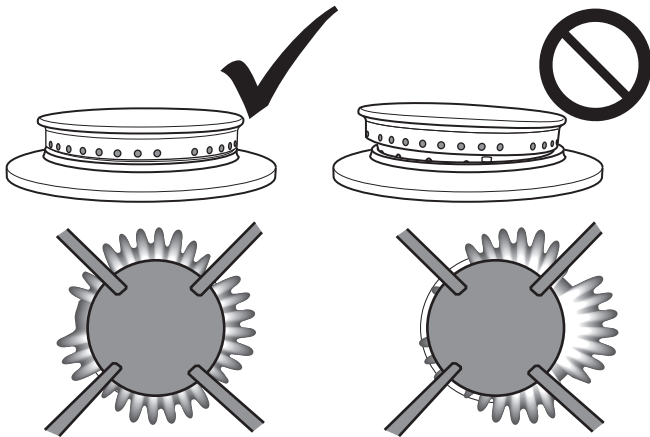
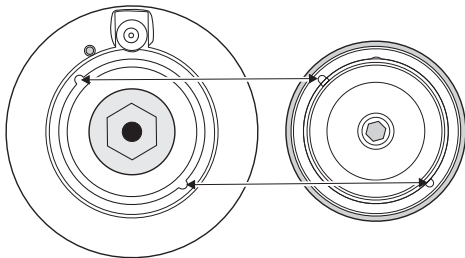


Fig. 5.3



Essential Information

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

- ⚠ **NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**
- ⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

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

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

Daily Care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

- ⚠ **Make sure the flow of combustion and ventilation air to the cooker is unobstructed – for example by build-up of fats or grease.**

On Natural Gas the burners flames should be a bluish colour with, at most, a slight yellowish fringe.

On LP gas the flames may be “softer”. The cooktop burner flames may have a slight yellowish tip.

If the flame burns with a long white tip you should call for service.

Cleaning for Spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow to cool. Do not clean until the area is completely cooled down. Wipe up spills as soon as possible.

Do not allow surplus water to seep into the cooker.

Cooktop Burners

The burner heads and caps can be removed for cleaning.

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

Make sure they are absolutely dry before replacing (Fig. 5.1).

When replacing a burner head, make sure that it locates properly within the base (Fig. 5.2). If you look at the bottom of the burner head you will see two ‘pips’ – these fit into the two notches in the burner base (Fig. 5.3).

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

Stainless Steel Hotplate

Lift away pots or pans from the hotplate. Remove pan supports from the spillage area and carefully place in a sink of warm soapy water.

Wipe loose debris from main top.

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

Rinse with cold water and thoroughly dry with a clean, soft cloth. Make sure all parts are dry before repositioning.

Glide-out Grill

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

Wash the grill pan and trivet washed in hot soapy water. Alternatively, wash the grill pan in a dishwasher.

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

Removing and Refitting the Grill Pan and Support Frame

Pull the grill pan forwards (**Fig. 5.4**) and lift it clear of the support frame.

The support frame is held to the side rails by two clips on each side (**Fig. 5.5**). For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips (**Fig. 5.6**).

For safety, push the grill tray back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides (**Fig. 5.7**) and wipe the sides clean with a soft cloth and mild detergent.

DO NOT put the side runners in a dishwasher.

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forwards and for each side in turn, support the side rail while pressing the frame down into the side clips.

Replace the grill pan.

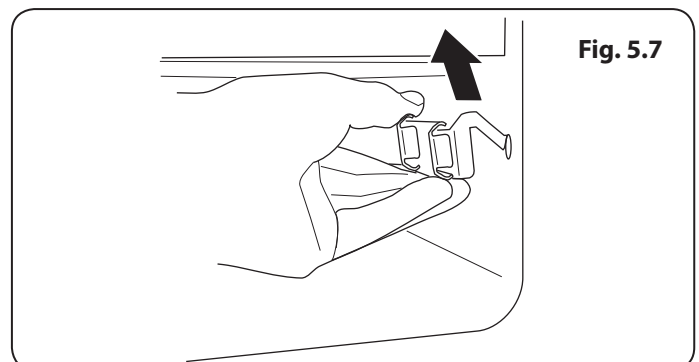
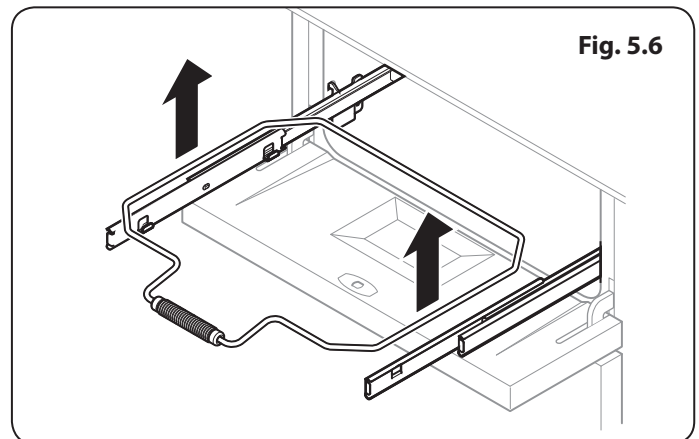
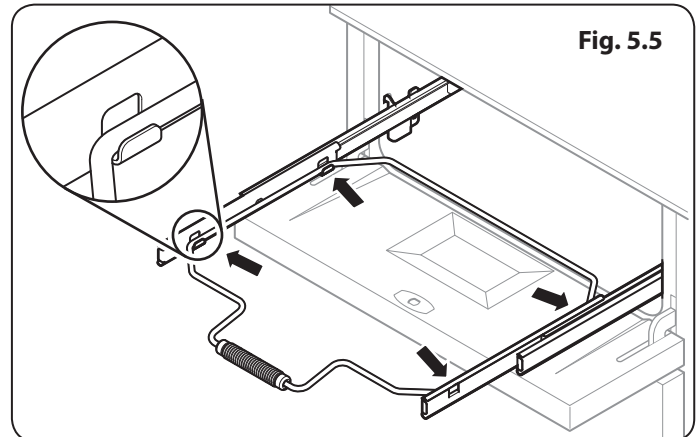
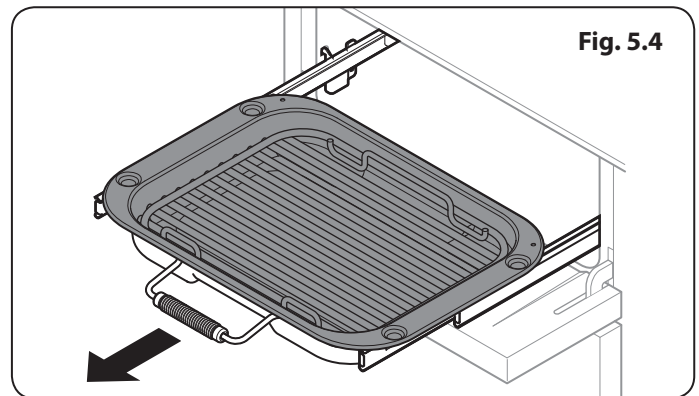


Fig. 5.8

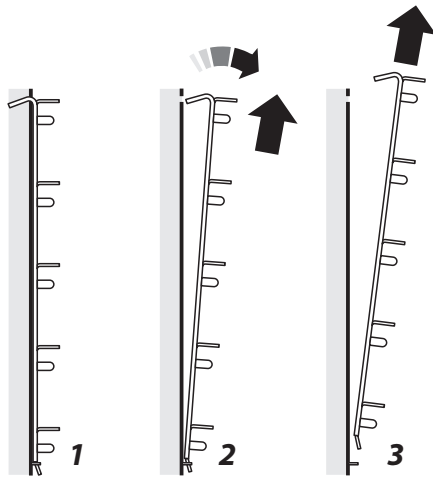


Fig. 5.9

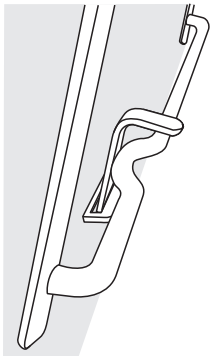
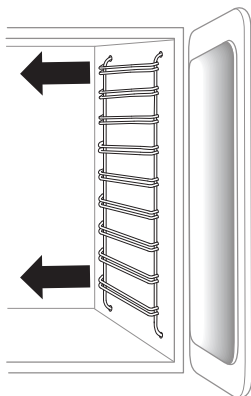


Fig. 5.10



Control Panel and Oven Doors

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

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

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

Ovens

'Cook & Clean' Panels

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

These 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 panels are working effectively.

⚠ DO NOT use steel wool (or any other materials that will scratch the surface).

⚠ DO NOT use oven cleaning pads.

The Oven Shelf Supports

The shelf supports on the oven sides can be removed for cleaning.

Removing the Oven Shelf Supports

Remove the oven shelves. Pull the top of the shelf support up and away from the oven side and then lift the support away from the locating bracket at the bottom of the oven side (Fig. 5.8).

Refitting the Oven Shelf Supports

To refit the side support. Locate the tag at the bottom of the support into the slot in the locating bracket in the oven side (Fig. 5.9). Now locate the tops of the side arms in the holes at the top and gently push down.

The Tall Oven

To clean the oven sides, slide out the shelves, unhook the supports from the oven sides and lift out (Fig. 5.10).

Cleaning Table

Cleaners listed (**Table 5.1**) are available from supermarkets or electrical retailers as stated.

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

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

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/Induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth or microfibre all-purpose cloth (supermarket).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, aluminium, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven NOT COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5.1

6. Troubleshooting

Hotplate ignition or cooktop burners faulty

Is the power on?

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

Are the burner heads correctly located? See the section entitled '*Cleaning*'.

Remember that each cooktop burner has a special safety device that stops the flow of gas if the flame goes out. When lighting a cooktop burner the safety device has to be overridden by holding in the control knob so that the gas can flow. This allows the flame sensor to heat up and operate the safety device. Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

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

Hotplate burners will not light

If only one or all the cooktop burners will not light, make sure that the 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 in the control knob? If not check the power is on.

Steam is coming from the oven

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

An oven fan is noisy

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

What cleaning materials are recommended for the cooker?

See the '*Cleaning*' section for a full list of recommended cleaning materials.

⚠ We do not recommend corrosive or caustic cleaners as these may damage your cooker.

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

Yes, this is caused by heat rising from the oven, and heating them up. Do not leave the oven door open.

The fascia gets hot when I use the oven or grill

The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

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

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

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 section of the instructions. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a higher or lower temperature setting.

The oven is not cooking evenly

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 sheet is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.)

If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on?

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

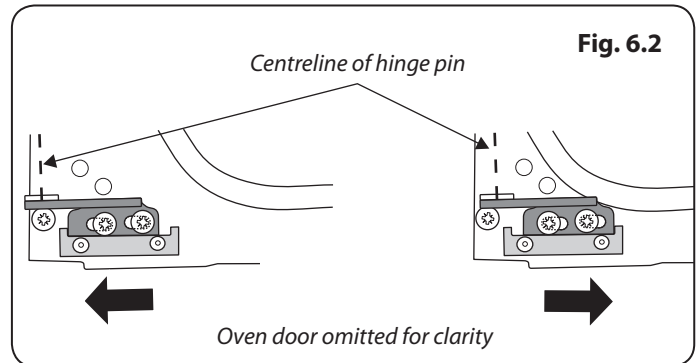
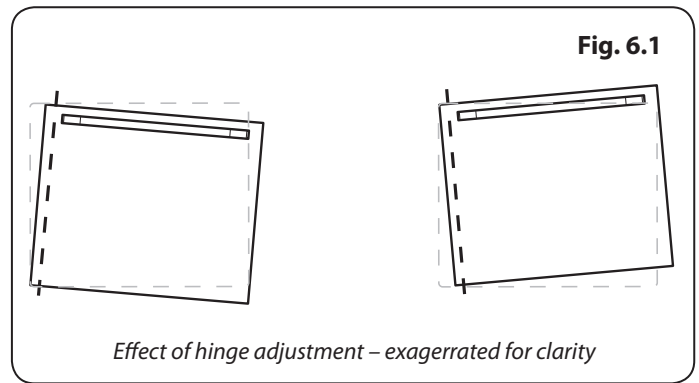
Have you set a cooking function?

Oven temperature getting hotter as the cooker gets older

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

The door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 6.1**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig. 6.2**).



INSTALLATION

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








7. Installation

Dear Installer

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

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

-  **This cooker must be installed 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.**
-  **This cooker is a Class 2 Subclass 1 appliance.**
-  **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**
-  **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
-  **Read the instructions before installing or using this appliance.**
-  **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**
-  **This appliance can be converted for use on another gas.**

In the UK the cooker must be installed in accordance with:

- **All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2.**
- **For Natural Gas – BS 6172 and BS 6891.**
- **For LP Gas – BS 5482-1 (when the installation is in a permanent dwelling), BS 5482-2 (when the installation is in a caravan or other non-permanent dwelling) or BS 5482-3 (when the installation is in a boat).**
- **The Gas Safety (Installation and Use) regulations.**
- **The relevant Building / IEE regulations.**

In the Republic of Ireland the cooker must be installed in accordance with:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

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

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

In the UK:

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bed sitting room with volume less than 20 m³. If it is installed in a room of volume less than 5 m³ an air vent of effective area 100 cm² is required; if it is installed in a room of volume between 5 m³ and 10 m³, an air vent of effective area 50 cm² is required; while if the volume exceeds 11 m³, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland:

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

INSTALLATION

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

Location of Cooker

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

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

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

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

A conversion kit for another gas is available for the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation.

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.

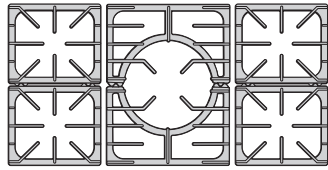
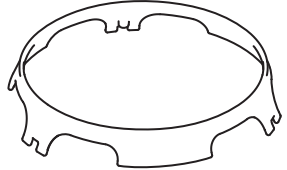
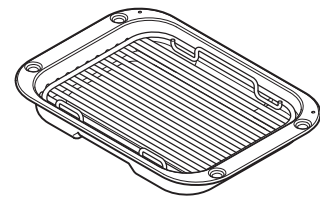
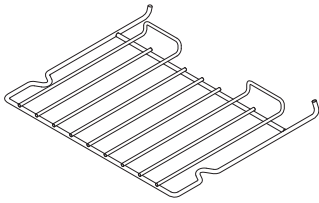
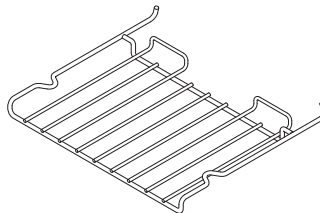

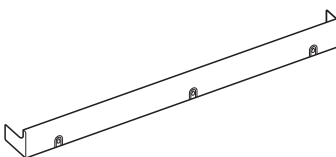
You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain MUST be fitted.
These are not supplied with the cooker but are available at most builders' merchants.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

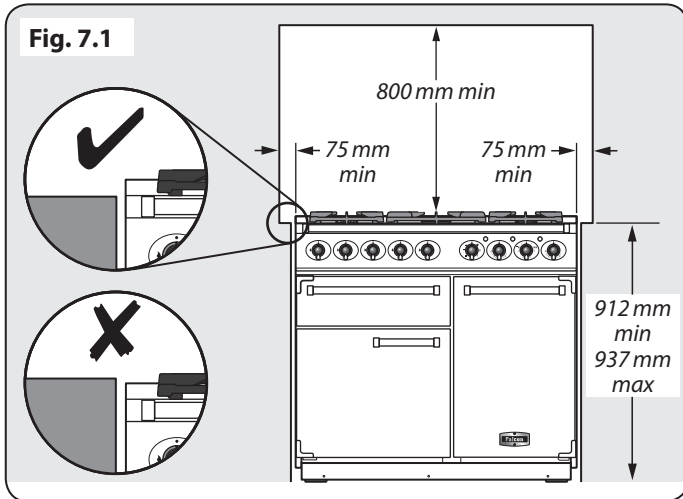
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner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

Checking the Parts:

<i>Pan supports</i> 	<i>Wok cradle</i> 
<i>Grill pan and trivet</i> 	<i>1 flat shelf</i> 
<i>1 drop shelf</i> 	<i>Tall oven shelves and shelf supports</i> 
<i>1-piece plinth</i> 	

INSTALLATION

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



Positioning the Cooker

Fig.7-1 and **Fig.7-2** shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface.

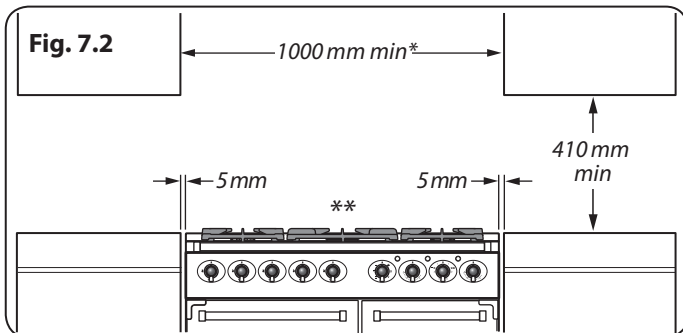
A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

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

A minimum space of 800 mm is required between the top of the hotplate and a horizontal combustible surface.

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

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

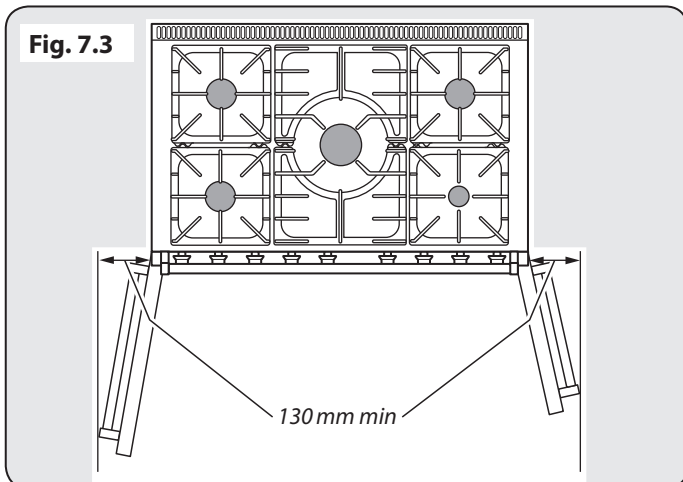


Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

We recommend a gap of 1000 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open (**Fig.7-3**). The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.



INSTALLATION

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

Moving the Cooker

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

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

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

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

Remove the polystyrene base pack. From the front, tilt the cooker forward and remove the front half of the polystyrene base (**Fig.7-4**). Repeat from the back and remove the rear half of the polystyrene base.

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (**Fig.7-5**). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

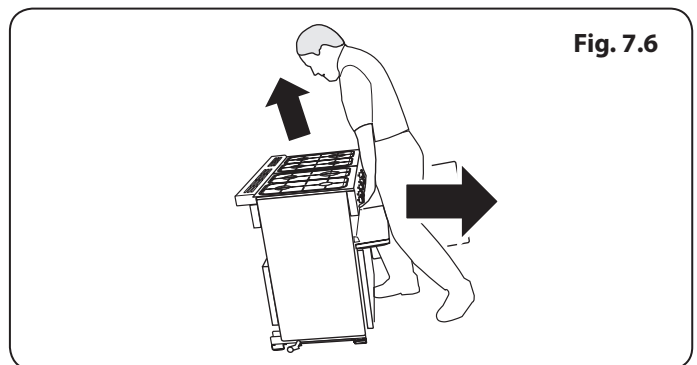
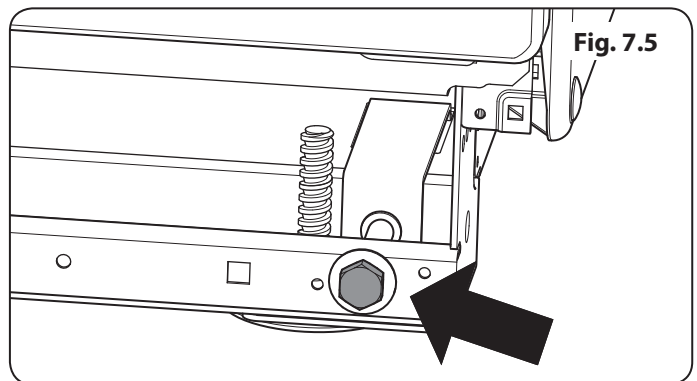
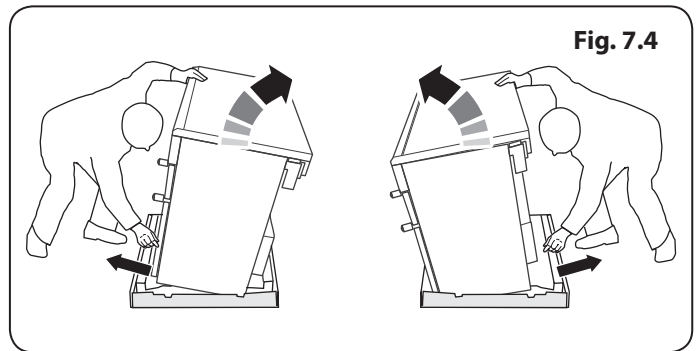
Completing the Move

Unfold the rear edge of the cardboard base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven (**Fig.7-6**).

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

Position the cooker close to its final position, leaving just enough space to get behind it.

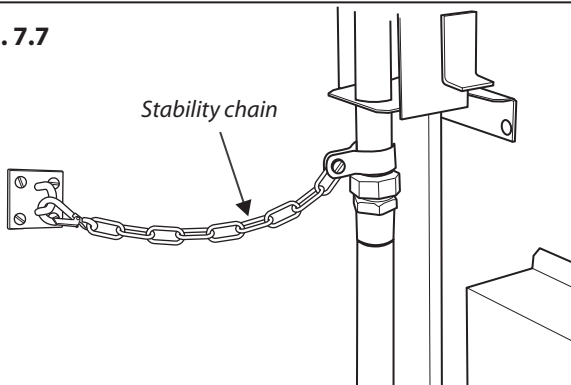
⚠ DO NOT use the door handles or control knobs to manoeuvre the cooker.



INSTALLATION

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

Fig. 7.7



Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

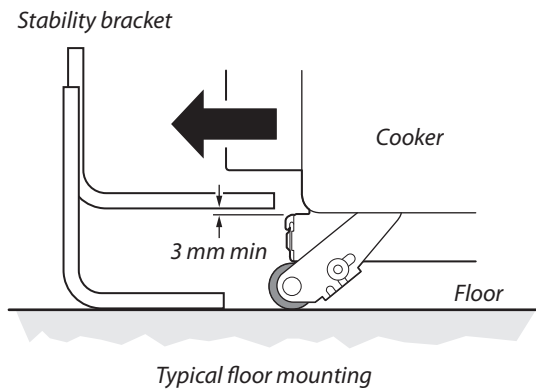
Suitable stability devices are shown in **Fig.7-7**, **Fig.7-8** and **Fig.7-9**.

If you are using a stability chain (**Fig.7-7**) then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig.7-8** and **Fig.7-9**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

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

Fig. 7.8



Repositioning the Cooker Following Connection

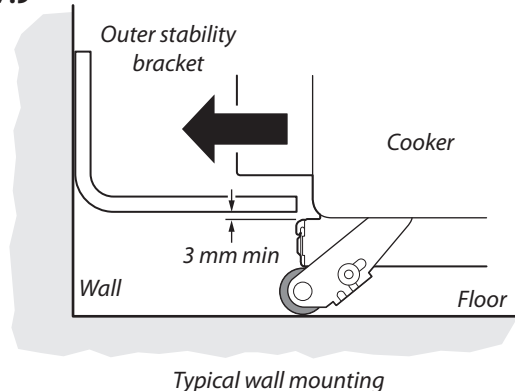
If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (**Fig.7-6**), you need to check behind the cooker to make sure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

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

Fig. 7.9



Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See the conversion section of these instructions.

Levelling

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

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

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker, use a 13 mm spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker.

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

INSTALLATION

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

Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

We recommend that a Micropoint gas hose is used when installing this appliance.

The gas supply needs to terminate with a side-facing elbow with a down-facing bayonet.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1100 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

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

Ideally the hose supply connection should be within the shaded area 'A' (Fig.7-10).

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure, 70°C temperature rise, and carry a red stripe, band or label. If in doubt contact your supplier.

Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

Pressure Testing

The gas pressure can be measured at the pressure test point on the gas connection block.

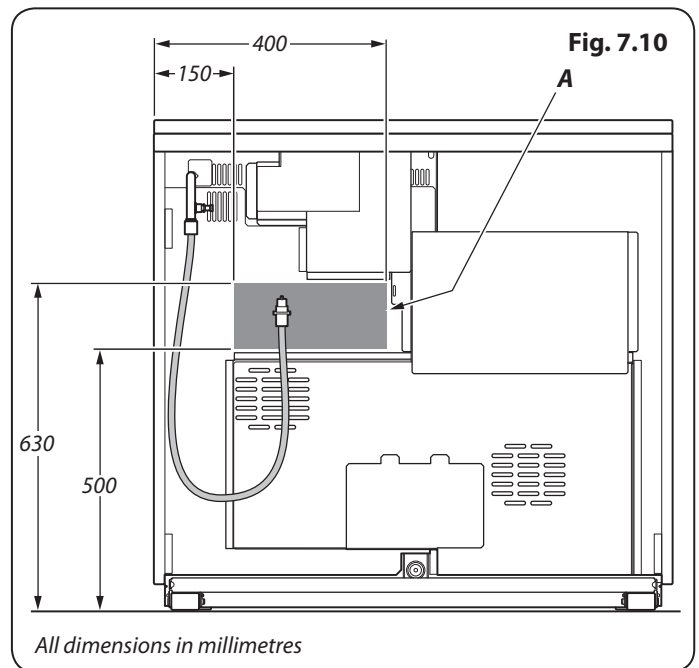
Connect the pressure gauge. Turn on and light one of the hotplate burners.

See the data badge for test pressures.

Turn off the burners and remove the pressure gauge.

⚠ **Check the appliance is gas sound.**

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



INSTALLATION

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

Fig. 7.11

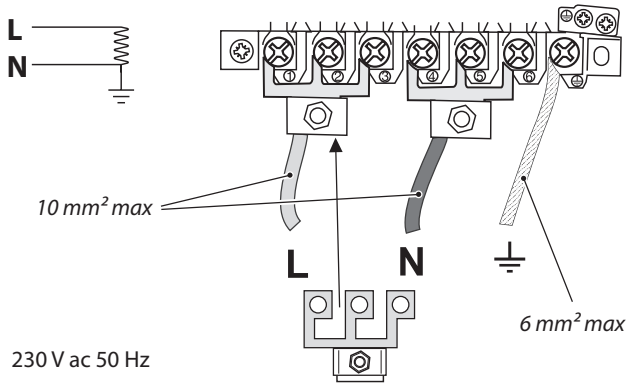
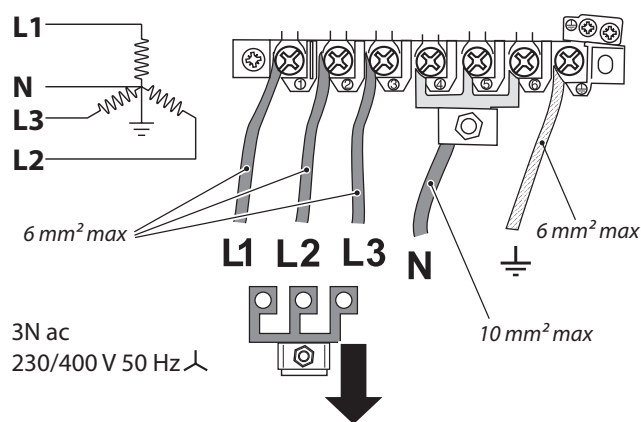


Fig. 7.12



Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Current Operated Earth Leakage Breakers

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

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-11** and **Fig.7-12**). Check that the links are correctly fitted and that the terminal screws are tight.

Secure the mains cable using the cable clamp.

Final Checks

Hotplate Check

Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

Grill Check

Turn on the grill control and check that the grill heats up.

Oven Check

Turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up. Turn off the oven.

Fitting the Plinth

Remove the 3 screws along the bottom edge of the cooker. Hold the plinth in place and refit the 3 screws.

Customer Care

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

Thank you.

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

8. Conversion to LP Gas

Check the 'Technical Data' section at the back of the book that the hob is convertible to the gas you want to use.

A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

- ⚠ Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**
- ⚠ When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.**
- ⚠ DO NOT use reconditioned or unauthorised gas controls.**
- ⚠ Disconnect from the electricity supply before servicing. Before electrical reconnection, check that the appliance is electrically safe.**

Injectors

Remove the pan supports and burner heads. Undo the large brass nut on the top of the brass venturis and remove (Fig. 8.1).

Removing the Jets

Either:

Use a long box spanner to access and remove the old jets;

Or:

Lift up the front of the hotplate top and prop it up to access the burner bases. Remove the old jets.

Save the jets removed from the appliance for possible future use. Fit the new jets: see **Table 8.1** for the correct type.

Note: If you have lifted up the hotplate then carefully replace it taking care not to damage or displace the ignition electrodes or flame safety probes (Fig. 8.1) and replace the rear fixing screws.

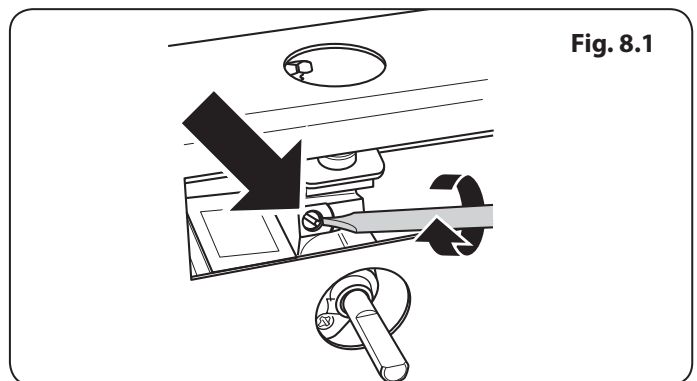
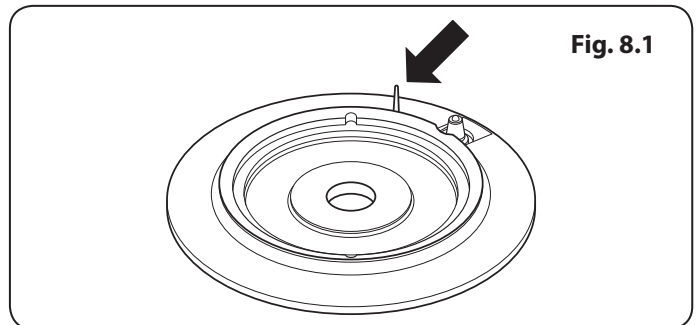
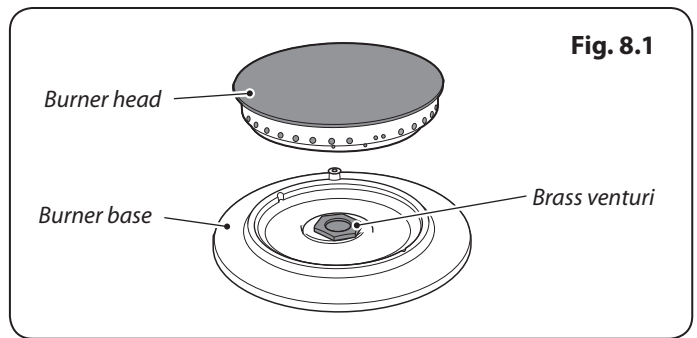
Tap Adjustment

Pull off all the control knobs. Open the grill door and right-hand oven door, and remove the fixing screws underneath the control panel. Remove the 3 fixing screws at the top of the control panel.

Pull the control panel forward. Take care not to damage it, by protecting it with cloth for example, rest it on the open grill door and oven door.

Turn the bypass screw on each control clockwise until it stops (Fig. 8.1).

Refit the control panel and control knobs.




	Natural Gas	Propane Gas
Centre burner	165	107
Large burners	120	82
Right front burner	95	64

Table 8.1

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

Fig. 8.1

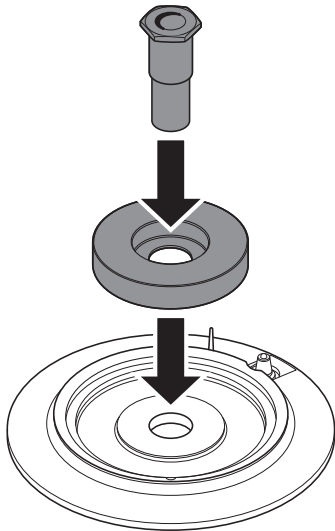


Fig. 8.1

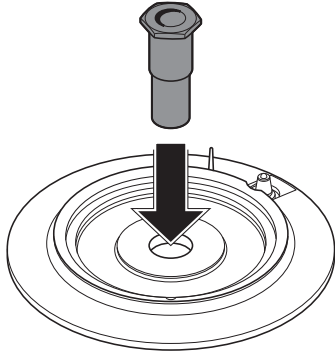
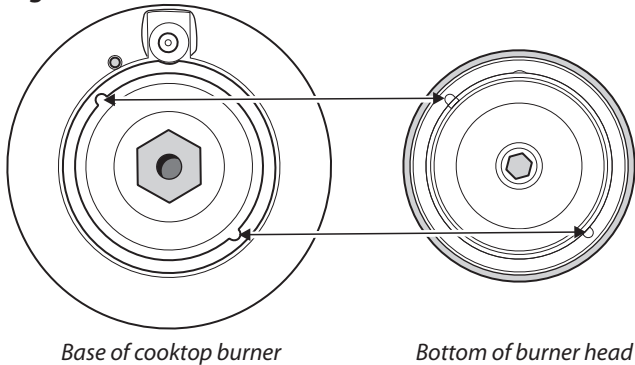


Fig. 8.1



Reassembling to Liquid Propane Gas

Centre Burner

IMPORTANT: If you are converting to LP Gas the large ring in the conversion kit **MUST** be fitted to the centre burner.

Fit the large ring (if required). Screw in the hexagon headed venturi but to make fitting the outer burners easier do not fully tighten yet (**Fig. 8.1**).

Outer Burners

Screw in the hexagon headed venturis (**Fig. 8.1**) but to make fitting the other burners easier do not fully tighten yet.

Reassemble all the burners with the venturi tubes and evenly tighten.

Refit the burner heads, making sure they are reassembled in the correct way on the burner bodies (**Fig. 8.1**).

Refit the pan supports.

Reassemble in the reverse order.

Stick on Label

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

Pressure Testing

Connect the appliance to the gas supply.

The gas pressure can be measured at the pressure test point on the gas connection block.

Connect the pressure gauge. Turn on and light one of the hotplate burners.

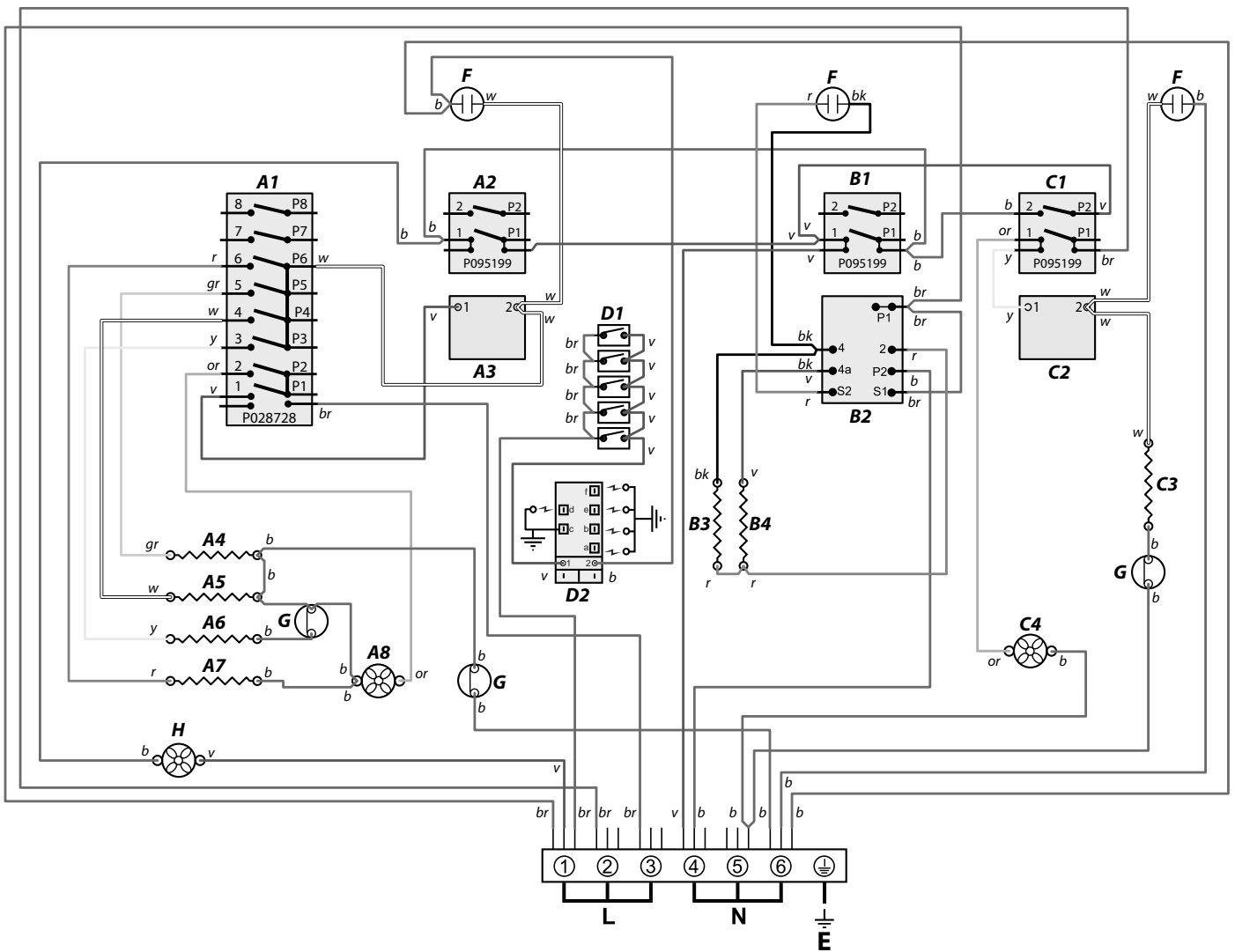
See the data badge for test pressures.

Turn off the burners and remove the pressure gauge.

⚠ Check the appliance is gas sound.

⚠ Check the operation of all the burners.

9. Circuit Diagram



Key

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

Code	Description
A1	Left-hand multi-function oven controller
A2	Left-hand multi-function oven front switch
A3	Left-hand multi-function oven thermostat
A4	Left-hand multi-function oven base element
A5	Left-hand multi-function oven top element (outer pair)
A6	Left-hand multi-function oven browning element (inner pair)
A7	Left-hand multi-function oven fan element
A8	Left-hand multi-function oven fan
B1	Grill front switch
B2	Grill energy regulator
B3	Left-hand grill element
B4	Right-hand grill element

Code	Description
C1	Right-hand oven thermostat front switch
C2	Right-hand oven thermostat
C3	Right-hand oven fan element
C4	Right-hand oven fan
D1	Hotplate burner ignition switches
D2	Ignition spark generator
F	Neon
G	Thermal cut-out
H	Cooling fan

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

10. Technical Data

THE COOKER IS CATEGORY: CatII₂H₃+

It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker.

INSTALLER: Please leave these instructions with the User.

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

COUNTRY OF DESTINATION: GB, IE.

Connections

Gas (Rp ½ at rear right-hand side)		Electric
Natural gas	20mbar	230/400V 50Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Overall height	minimum 912 mm	maximum 937 mm
Overall width	990 mm	
Overall depth	600 mm to front of fascia; 670 mm over handles	
Minimum height above hotplate	800 mm	

Refer to '*Positioning the Cooker*'.

Ratings

Hotplate	Bypass Screw*	Natural Gas 20 mb		L.P. Gas	
			Injector		Injector
Wok burner	57	5.0 kW	165	5.0 kW (357 g/h)	107
Large burner	40	3.0 kW	120	3.0 kW (214 g/h)	82
Small burner	32	1.7 kW	95	1.7 kW (121 g/h)	64

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

Hotplate energy saving tips

- Use cookware with a flat base.
- Use the correct size cookware.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.
- Consumption is based on G30.

Oven energy saving tips

- Cook meals together, if possible.
- Keep the pre-heating time short.
- Do not lengthen cooking time.
- Do not open the oven door during the cooking period.
- Do not forget to turn the appliance off at the end of cooking.

Hotplate Efficiency Data

Brand	Falcon
Model Identification	Deluxe
Size	1000
Type	Dual Fuel

Type of Hob	GAS
Number of gas burners	5
Auxiliary / Small Burner (EE gas burner)	-
Semi Rapide / Medium Burner (EE gas burner)	60.8%
Semi Rapide / Medium Burner (EE gas burner)	-
Rapide / Large Burner (EE gas burner)	58.5%
Rapide / Large Burner (EE gas burner)	58.5%
Rapide / Large Burner (EE gas burner)	58.5%
Ultra Rapide / large burner EEGas Burner (%)	55.4%
Wok (EE gas burner)	-
Wok (EE gas burner)	-
Hotplate EE gas hob (*)	58.3%

Information marked thus (*) is not required with mixed fuel hobs

Oven Data

Brand		Falcon
Model identification		1000 Deluxe
Type of oven		Electric
Mass	kg	139
Number of cavities		2
Left-hand Efficiency		
Fuel type		Electric
Cavity type		Multifunction
Power - conventional		2.2
Power - forced air convection		2.5
Volume	Litres	80
Energy consumption (electricity) - conventional	kWh / cycle	1
Energy consumption (electricity) - forced air convection	kWh / cycle	0.84
Energy efficiency index - conventional		112.9
Energy efficiency index - forced air convection		94.8
Energy class		A
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned (100)
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	82
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.79
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		88.3
Energy class		A

Additional Information		
The oven complies with EN 60350-1		
Maximum output @ 230V 50Hz		
Conventional		2.2 kW
Multifunction		2.5 kW
Multifunction (with Rapid Response)		3.7 kW
Forced Air Convection		2.5 kW
Grill		2.3 kW
Slow Oven		-
Bread Proving Drawer		-

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

Name of Appliance & Colour*				
Appliance Serial Number*				
Fuel Type*	Natural Gas	<input type="checkbox"/>	LP Gas	<input type="checkbox"/>
	Dual Fuel	<input type="checkbox"/>	Electric	<input type="checkbox"/>
Retailer's Name & Address				
Date of Purchase				
Installer's Name & Address				
Installer's Telephone Number				
Date of Installation				

For warranty compliance, the requirements are that the appliance:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and, where applicable, a qualified electrician.
- Has been used solely for domestic cooking purposes.
- Is in use in the UK*, has not been taken abroad as a personal export. (In the Republic of Ireland conditions may vary, so consult your retailer.)
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

Exceptions:

- Items not included under the free 3 year guarantee include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.

This warranty is in addition to your Statutory Rights.

* Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

OUT OF WARRANTY

We recommend that Falcon appliances are serviced regularly throughout their life to maintain optimum performance and efficiency. Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Falcon approved engineer to attend, call Consumer Services on: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Falcon spare parts are used. These are available from most major spares stockists, including ourselves.

Contact Consumer Services on **0800 804 6261**, or depending on your mobile network tariff, you can call free on **0370 789 5107**. They will be happy to help.

STANDARDS

Falcon cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BSEN ISO 9001, BSEN ISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Falcon cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

* This information is on the appliance data badge Ⓟ look in the appliance instructions to find out where the data badge is located.

CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

CONSUMER SERVICE LINES OPEN:

Monday to Thursday	8am–6pm
Friday	8am–5pm
Saturday	9am–1pm

WARRANTY

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 3 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

To register for this guarantee simply fill in and return the **FREEPOST** registration form provided. Alternatively call free on **0800 694 4170**, quoting reference **FAGX91AN** or register online at www.falconappliances.co.uk

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days – proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 14 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.



DIVERTIMENTI

For over 45 years Divertimenti, Falcon's sister company, has been the ultimate destination for food lovers and serious chefs alike. With its vast array of cookware, tableware and kitchenware, Divertimenti caters to all your culinary needs. With over 4500 items on the Divertimenti www.divertimenti.co.uk



Falcon Appliances

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