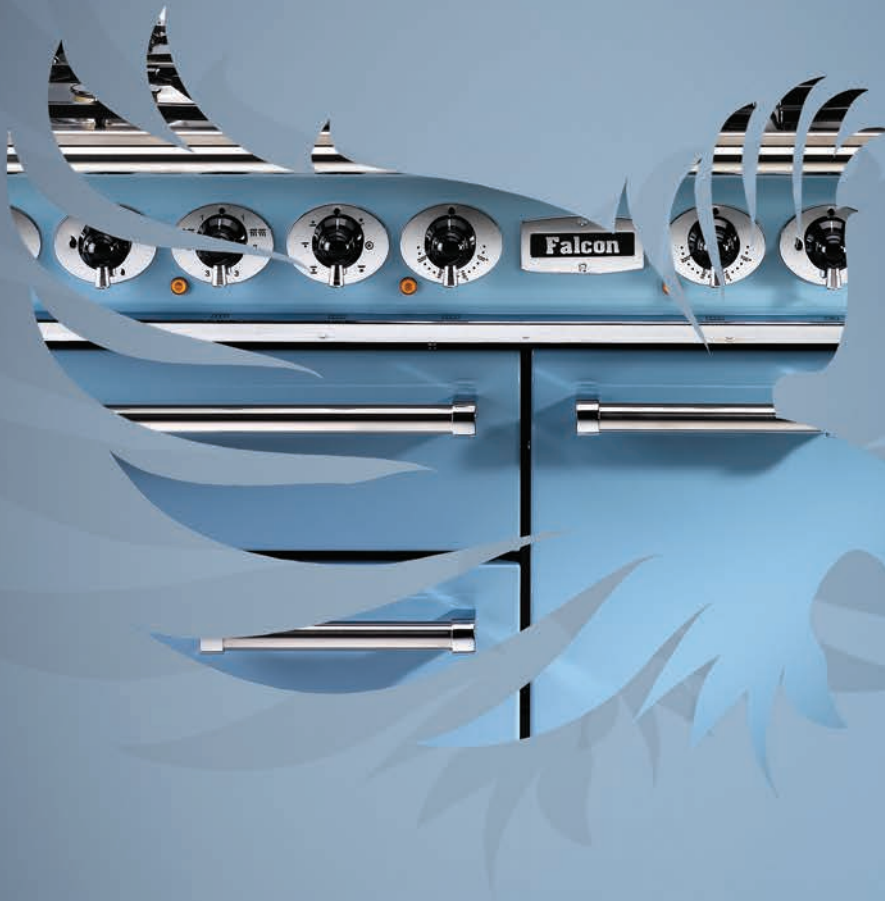




An AGA Company



USER GUIDE & INSTALLATION INSTRUCTIONS

900S 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.
2. 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.
3. 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 – there should always be liquid in the tin throughout this cooking process.
4. 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.
5. Pour the juices from the tin into a tall hi-ball glass and allow to settle. Spoon the fat from the top of the glass. There should be enough sticky, reduced juices for an intense gravy hit – if not, pour the juices you have back into the roasting tin and put it over the heat, pour in a splash of water or wine and deglaze the tin scraping up all the sticky bits from the base. Boil fast until syrupy, taste and correct the seasoning.

RASPBERRY SOUFFLÉ



INGREDIENTS

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

METHOD

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

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1. Before You Start...

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

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

Installation and Maintenance

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.

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

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

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

Peculiar Smells

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

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

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

If You Smell Gas

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

Ventilation

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

Personal Safety

⚠ 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.

⚠ Note that this appliance has a cooling fan. When an oven or the grill is in operation the fan will run to cool the fascia and control knobs.

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.

⚠ 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.

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.

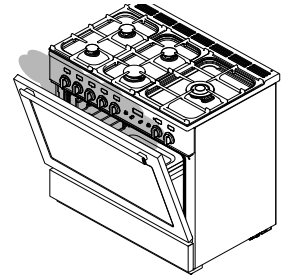
Take care that no water seeps into the appliance.

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

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

Oven Care

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.



⚠ 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.

⚠ CAUTION!
The inside door face is constructed with toughened safety glass. Take care NOT to scratch the surface when placing cookware on the glass panel.

⚠ DO NOT drop or rest objects on the door glass. Although the glass is very strong, a sharp blow or a falling object might cause the glass surface to crack or break.

⚠ 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.

⚠ Make sure the shelves are pushed firmly to the back of the oven.

⚠ DO NOT close the door against the oven shelves. Accidental damage may cause the door glass panel to fracture.

⚠ Keep oven vent ducts unobstructed.

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. Overview

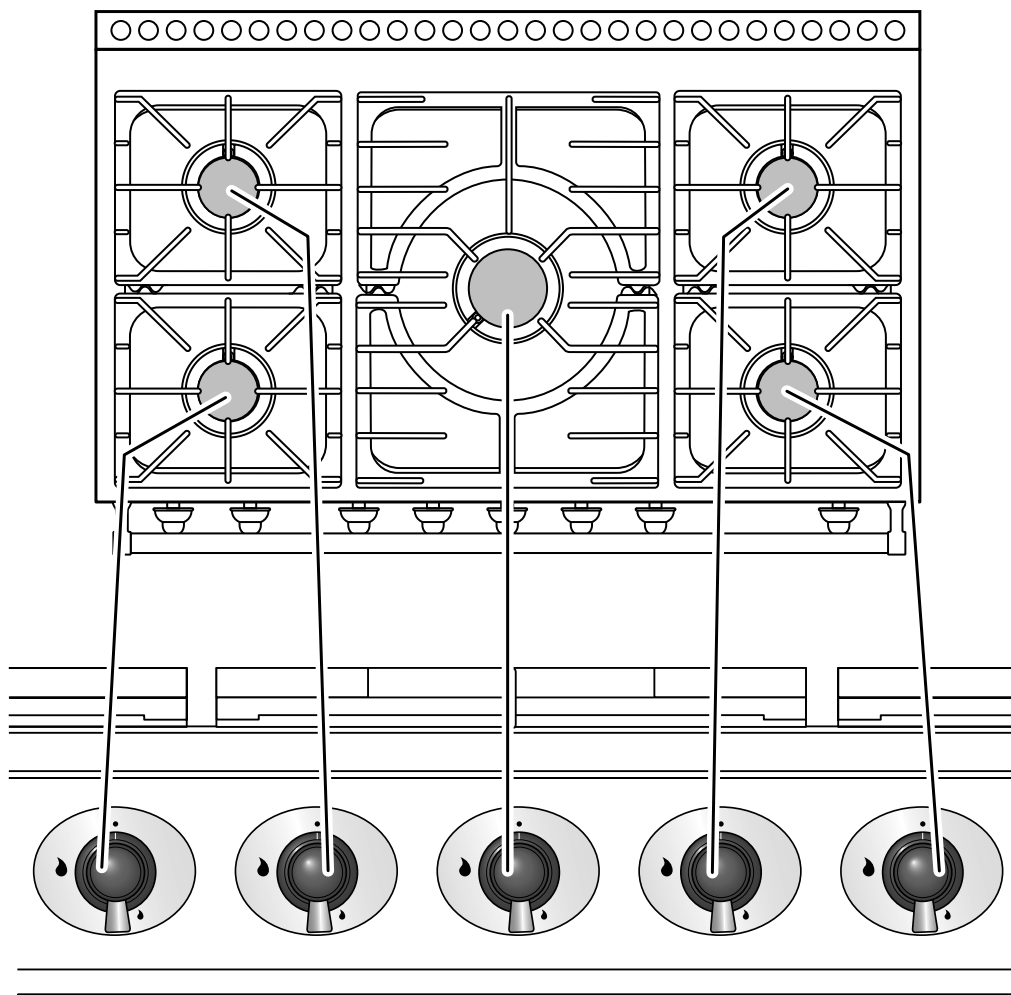


Fig.2-1

Hotplate Burners

Before using the hotplate make sure all burners are in place and all the pan supports on the cooker are properly placed.

The drawing by each knob indicates which burner that knob controls (**Fig.2-1**).

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

When a hotplate burner 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. An electric shock could result.

To light a burner, push in and turn the associated control knob to the high position indicated by the 'large flame' symbol, (**Fig.2-2**).

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for a few seconds (**Fig.2-3**).

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.

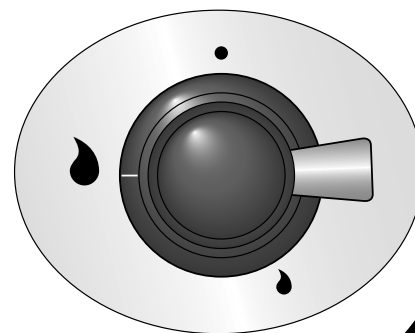


Fig.2-2

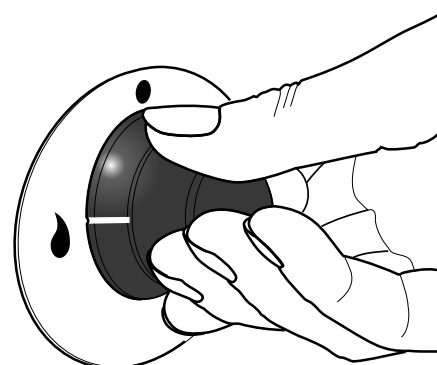
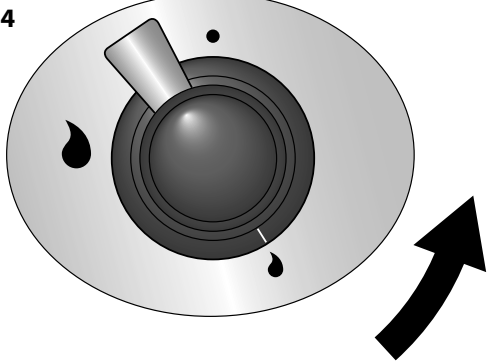


Fig.2-3

Fig.2-4



Adjust the flame height to suit by turning the knob. On this cooker the low position is beyond high, not between high and off. The 'small flame' marks the low setting (**Fig.2-4**).

Make sure flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. Using a lid will help the contents boil more quickly (**Fig.2-5**).

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig.2-6**).

Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports (**Fig.2-7**).

Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (**Fig.2-8**).

The minimum pan diameter recommended is 120 mm for the outer burners and 260 mm for the centre burner.

DO NOT use cooking vessels that may overlap the edges of the hotplate.

Fig.2-5

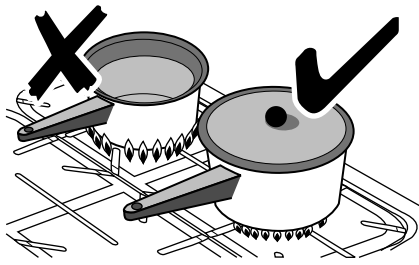


Fig.2-6

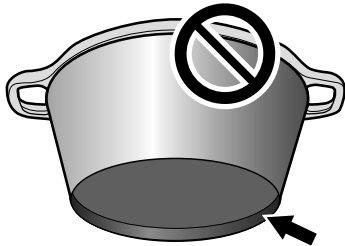


Fig.2-7

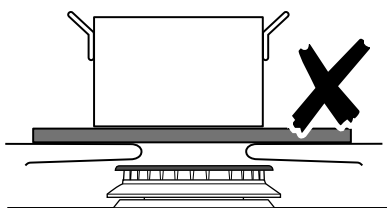
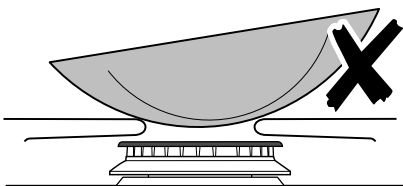


Fig.2-8



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 (**Fig.2-9**). Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

The multi-function oven (**Fig.2-10**) has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

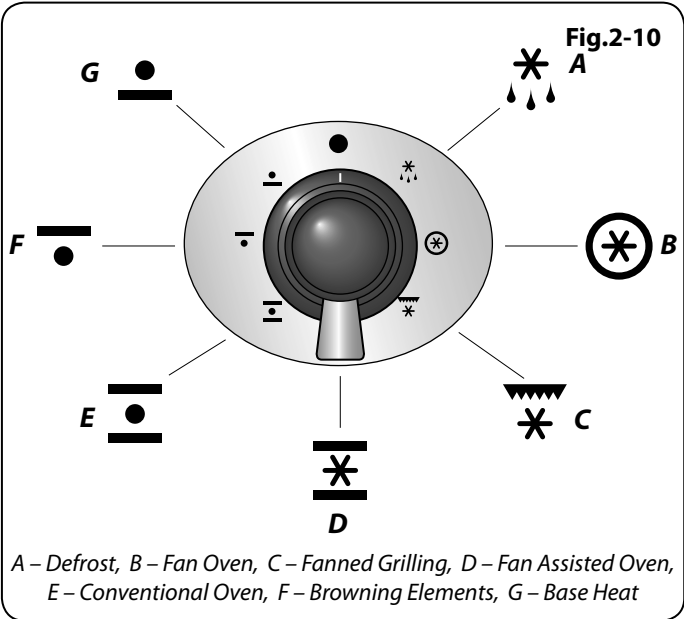
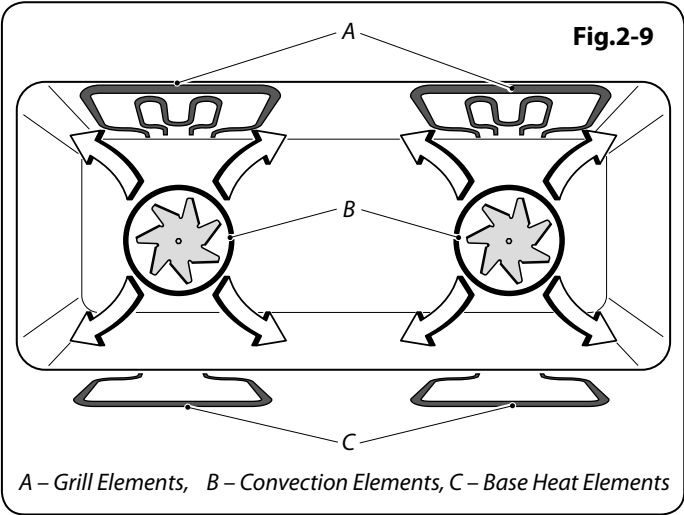
The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

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.



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

Multi-function Oven Functions (Fig.2-13)

Defrost



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

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

Defrost with the oven door closed.

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

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

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

Fan Oven



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

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

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

Fanned Grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on the pan provided. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

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

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

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

Fan Assisted Oven



This function operates the fan, circulating air heated by the elements at the top and the base of the oven.

The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

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

Conventional Oven (Top and Base Heat)



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

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

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

Browning Element



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

Base Heat



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

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

Energy Saving Feature

The oven has a divider feature (**Fig.2-11**). With this in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods. When using the divider, condensation may appear in the left-hand oven. This is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.

⚠ WARNING!
Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

Removing the Divider

⚠ Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig.2-12** and **Fig.2-13**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.

⚠ DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.

⚠ WARNING! ⚠

Take great care when removing the divider NOT to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

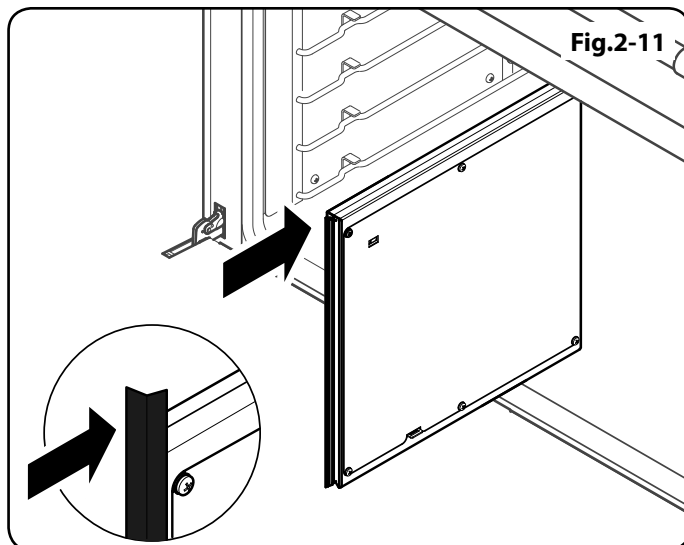


Fig.2-11

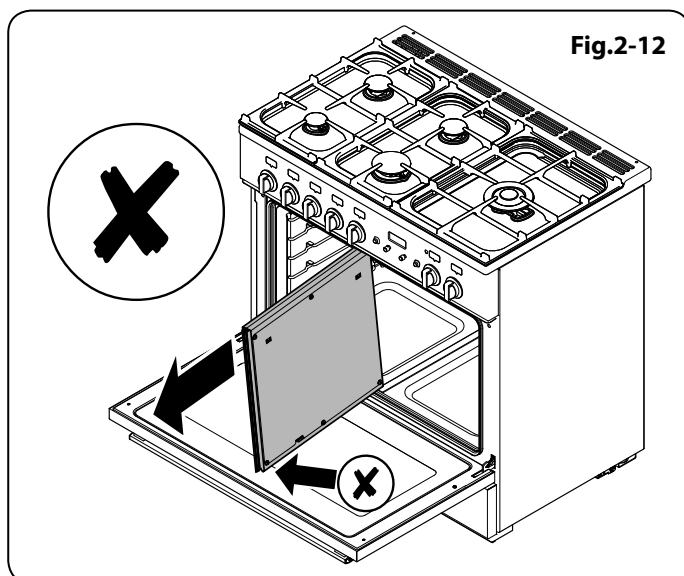


Fig.2-12

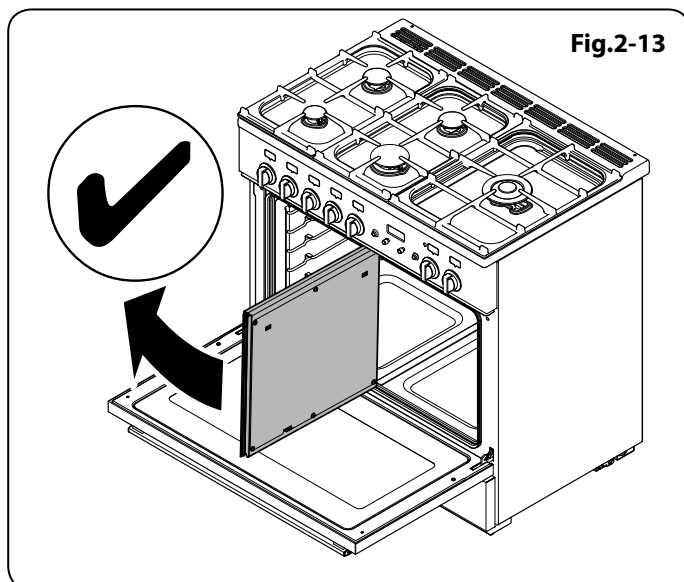
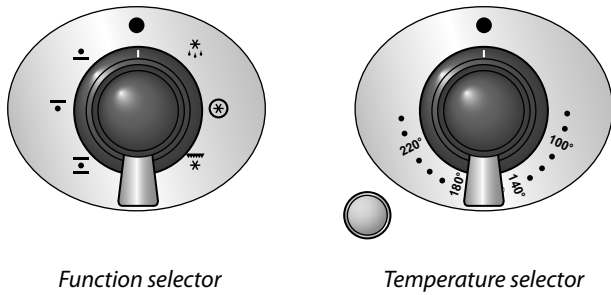


Fig.2-13

Fig.2-14



Operating the 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. This is the fan oven setting (**Fig.2-15**).

Turn the oven temperature knob to the temperature you need. The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig.2-16**).

Your oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

Fig.2-15

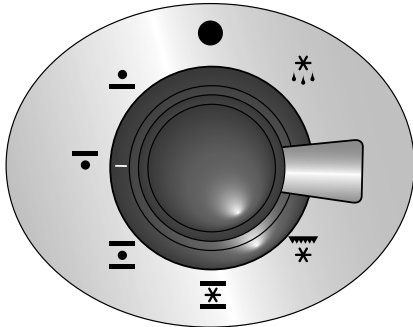
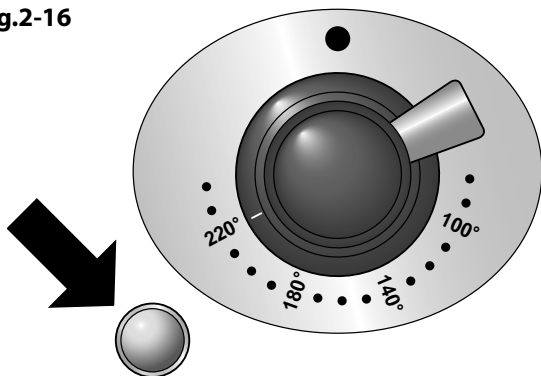


Fig.2-16



Accessories

Oven Shelves

Each cooker is supplied with:

- 1 full capacity shelf (**Fig.2-17**)
- 3 energy saving shelves (**Fig.2-18**)
- 1 grill pan tray support (**Fig.2-19**)
- 2 grill pans and trivets (**Fig.2-20**)
- 1 divider (**Fig.2-21**)

Any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

To Remove a Shelf

The shelf has a small recess on either side (**Fig.2-22**). To remove the shelf these must be in line with the shelf brackets (**Fig.2-23**). Lift and pull the shelf forward (**Fig.2-24**).

To Refit a Shelf

Place shelf in between two side shelf runners at the position you require. Slide back until it reaches the rear of the oven cavity.

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

Oven Light

Press the button to turn on the oven lights (**Fig.2-25**).

If one of the oven lights fail, turn off the cooker power supply before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb.

Fig.2-17

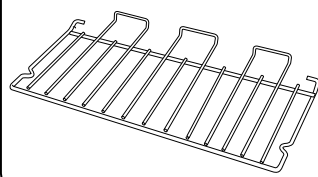


Fig.2-18

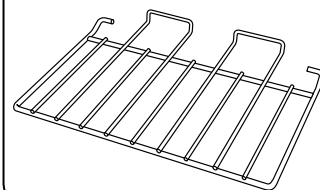


Fig.2-19

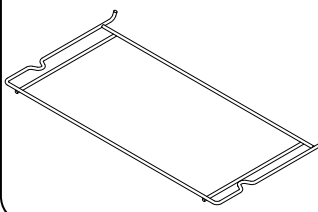


Fig.2-20

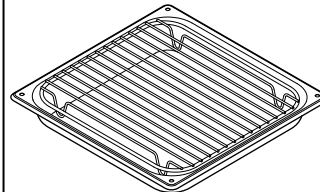


Fig.2-21

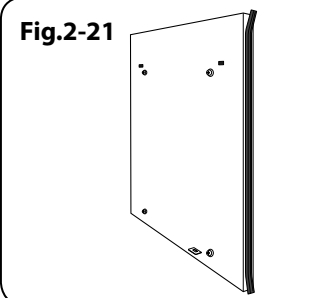


Fig.2-22

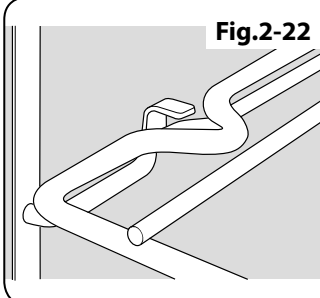


Fig.2-23

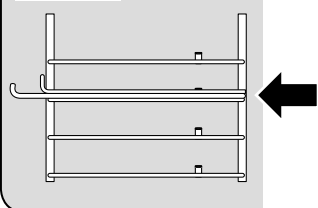


Fig.2-24

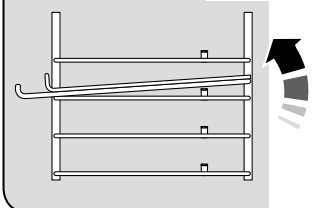


Fig.2-25

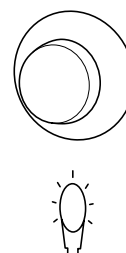
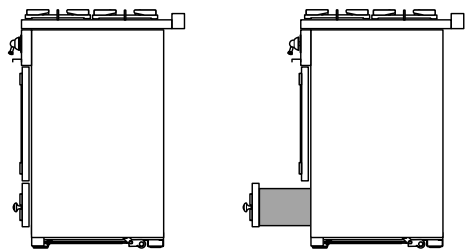


Fig.2-26



Storage

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

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

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

The drawer can be removed completely for cleaning, etc.

Removing the Drawer

Pull the drawer right out (**Fig.2-26**).

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig.2-27**). At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer rails back out of the way.

Replacing the Drawer

To replace the drawer in the cooker, pull the side rails fully out (**Fig.2-28**).

Carefully move the drawer back between the rails and rest it on the side rails (**Fig.2-29**).

Push the drawer back until the clips click into place.

Fig.2-27

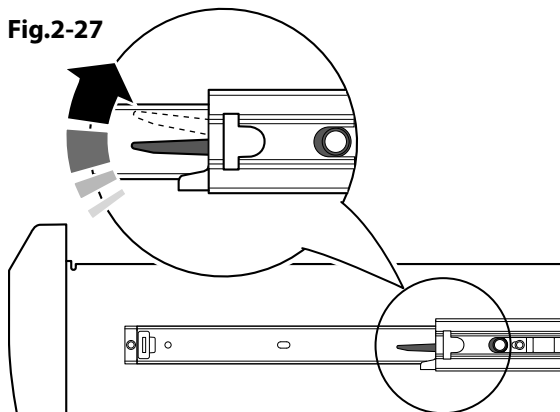


Fig.2-28

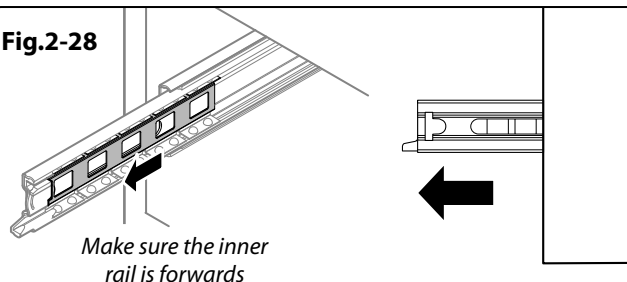
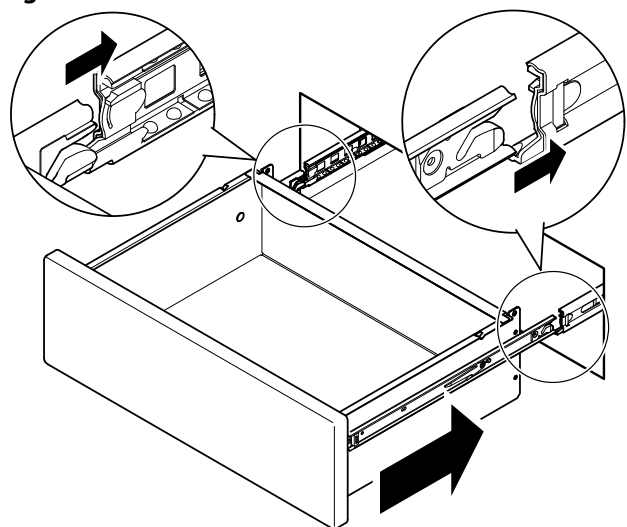


Fig.2-29



3. Cooking Tips

Cooking with a Multi-function 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.

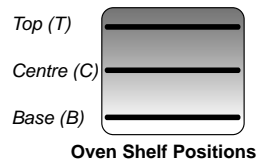
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

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



Food	Conventional Oven		Fan Oven	Approximate Cooking Time	
	Temperature °C & (Shelf Position)	Temperature °C	Temperature		
Meat					
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	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.	
	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.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.	
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.		
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.		
	200 (C)	190	15 minutes per 500g +15 minutes.		
Duck	160 (C)	150	25-30 minutes per 500g.		
	200 (C)	190	20 minutes per 500g.		
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.		
Fish					
Fillet	190 (C/B)	180	15-20 minutes.		
Whole	190 (C/B)	180	15-20 minutes per 500g.		
Steak	190 (C/B)	180	Steaks according to thickness.		
Cake					
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	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. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.	
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.		
Queen cakes	190 (C/B)	180	15-25 minutes.		
Scones	220 (C/B)	210	10-15 minutes.		
Victoria sandwich				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.	
180 mm tin	180 (C/B)	170	20-30 minutes.		
210 mm tin	180 (C/B)	170	30-40 minutes.		
Desserts					
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.		
Fruit pies	200 (C/B)	190	35-45 minutes.		
Tartlets	200 (C/B)	190	10-20 minutes according to size.		
Puff pastry	230 (C/B)	220	20-40 minutes according to size.		
Meringues	100 (C/B)	90	2-3 hours.		
Baked egg custard	160 (C/B)	150	45-60 minutes.		
Baked sponge pudding	190 (C/B)	180	40-45 minutes.		
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.		
Bread	220 (C)	210	20-30 minutes.		

6. Cleaning Your Cooker

Isolate the electricity supply before carrying out any major 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.**
- ⚠ **Avoid using any abrasive cleaners including cream cleaners. For best results use a liquid detergent cleaner.**

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 the electricity supply back on before reusing 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 color with, at most, a slight yellowish fringe.

On LP gas the flames may be “softer”. The hotplate 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.

Hotplate Burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing (**Fig.6-1**).

When replacing a burner head, make sure that it locates properly within the base (**Fig.6-2**). 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.6-3**).

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

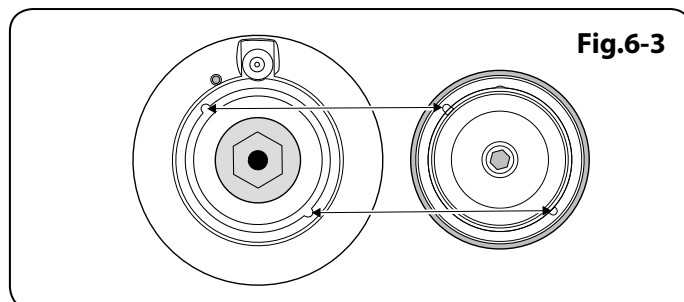
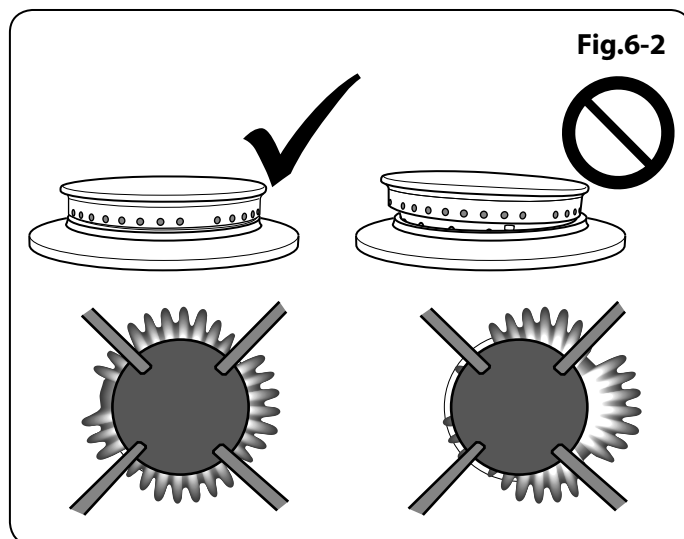
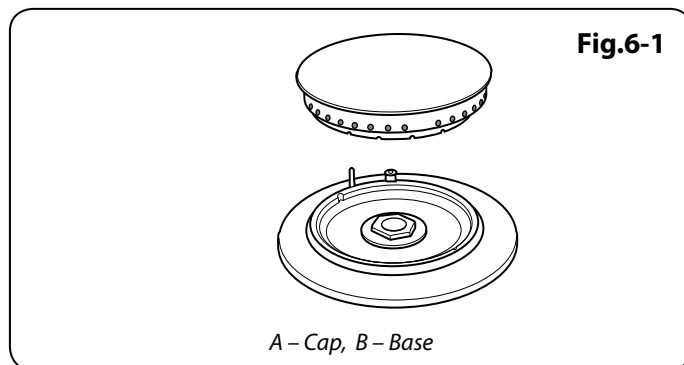
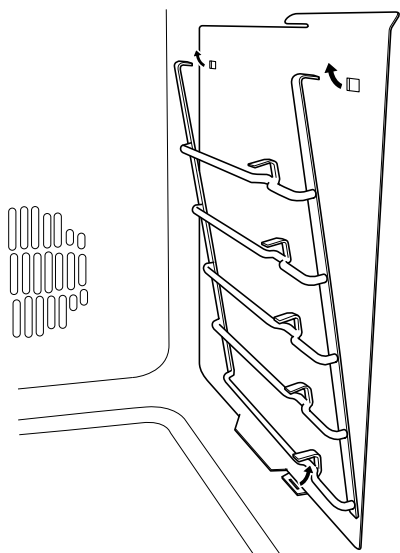


Fig.6-4



Stainless Steel Main Top

Lift away pots or pans from the main top. Remove the pan supports from the spillage area and carefully place in a sink of warm soapy water. Wipe loose debris from the main top.

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.

Control Panel and Oven Doors

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.

Oven and Divider

Clean the oven and divider with a proprietary oven cleaner, suitable for enamel.

IMPORTANT: Before cleaning the divider make sure to remove the silicon sealing strip from the front edge – some oven cleaners can damage the seal. Remove the strip by gently pulling both ends to release the hooks holding it in place.

IMPORTANT: DO NOT IMMERSE THE DIVIDER IN WATER. This may cause damage.

Removing the Oven Linings

Remove the shelves first. To remove the oven shelf supports lift until clear of the two supporting holes and pull outwards (**Fig.6-4**).

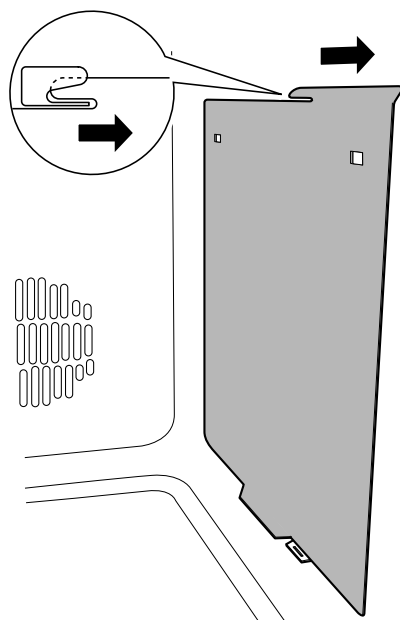
Note: There are specific liners for the left and right hand sides.

To remove the side panels, simply lift the panel and slide forwards.

Replacing the Oven Linings

To replace the liner the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in place the shelf supports can be replaced. To do this, first insert the bottom of the support in the cut-out followed by the two hooks at the top (**Fig.6-5**).

Fig.6-5



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.
Giddle 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 (<i>electrical retailers</i>) or microfibre all-purpose cloth (<i>supermarket</i>).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid (some models only)	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 (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5-1

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 hotplate 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 hotplate 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.

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 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.

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15 W 230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C (**Fig.6-1**).

Turn off the power at the circuit breaker.

Make sure the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff (**Fig.6-2**).

Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

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

The door is misaligned

The cooker has not been levelled correctly. To level the cooker, adjust the feet and rear rollers. Use a spirit level to check that the cooker is level – at the front and at both sides – within the oven cavity.

Alternatively, if the cooker is not level arrange for your supplier to level it for you.

Fig.6-1

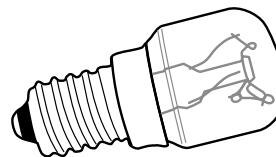
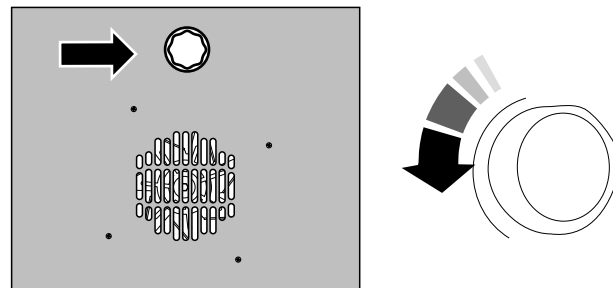


Fig.6-2



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

You must be aware of the following safety requirements & 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.**
-  **This appliance can be converted for use on another gas.**
-  **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.**

In the UK:

The regulations and standards are as follows:

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Gas Safe registered installers undertake to work to safe and satisfactory standards.

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 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 bedsitting room with volume less than 20 m³. If it is to be 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, the current 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

All models are supplied set for use on group H natural gas.

A conversion kit for LP gas is included with the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation. See the instructions that are supplied with the conversion kit.

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

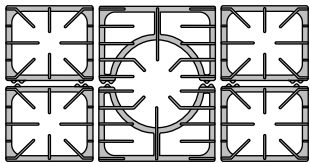
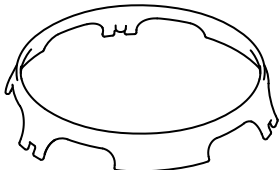
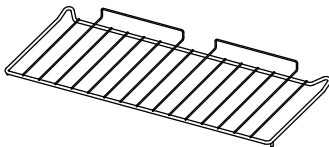
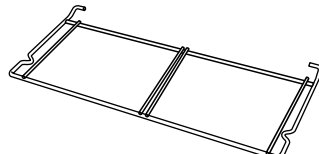
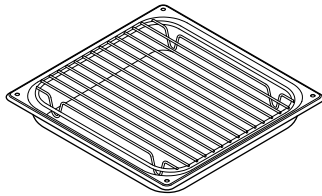
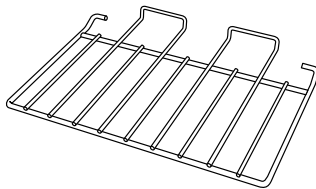
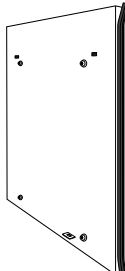
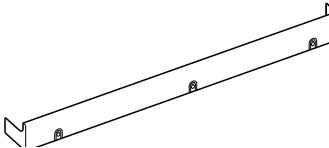
You will need the following equipment to complete the cooker installation satisfactorily:

- 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:

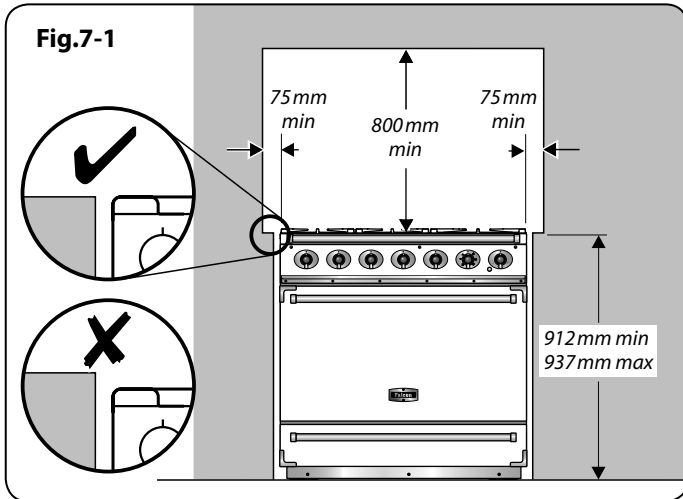
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. 4 mm & 3 mm Allen keys
8. Spirit level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

Checking the Parts:

<i>Pan supports</i>	<i>Wok cradle</i>
	
<i>Full capacity shelf</i>	<i>Grill pan tray support</i>
	
<i>2 grill pans & trivets</i>	<i>3 energy saving shelves</i>
	
<i>Divider</i>	<i>Plinth</i>
	

INSTALLATION

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



Positioning the Cooker

The diagrams show the minimum recommended distance from the cooker to nearby surfaces (**Fig.7-1**).

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.

Fig.7-2 shows the suggested clearance above the cooker.

** 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 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 905 mm between units to allow for moving the cooker. Do not box the cooker in – it must still be possible to move the cooker in and out for cleaning and servicing.

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.

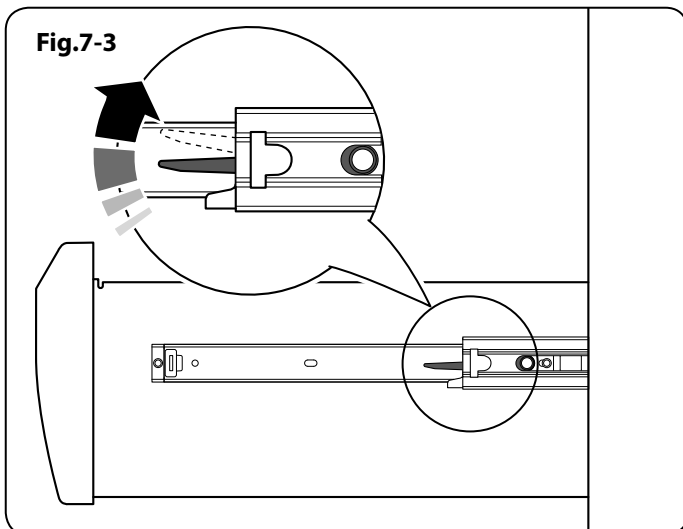
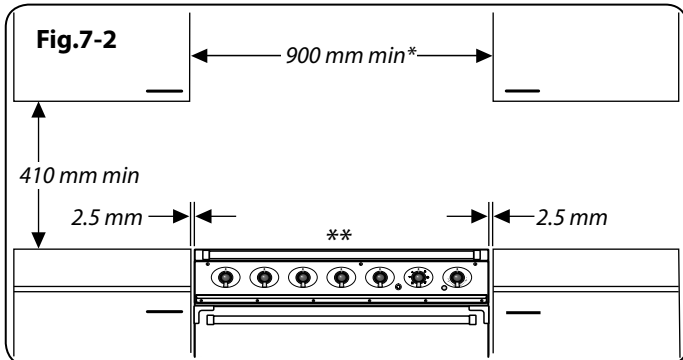
We recommend two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. To help you, there are two levelling rollers at the back and two screw-down levelling feet at the front.

Removing the Drawer

Pull the drawer right out.

Push the ends of the plastic clips – down on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig.7-3**). At the same time pull the drawer forwards and away from the side rails.

For safety's sake push the drawer runners back out of the way and put the drawer somewhere safe until the installation is complete.



INSTALLATION

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

Removing the Oven Door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig.7-4**). Grip the sides of the door, lift upwards and then slide the door forwards (**Fig.7-5**).

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.7-6**). 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. Grip the fascia panel and lift the front of the cooker slightly (**Fig.7-7**).

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

⚠ DO NOT use the control knobs to manoeuvre the cooker.

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 and see the instructions in the conversion kit.

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 turn the adjusting nuts at the front bottom corners of the cooker. To set the front feet turn the bases to raise or lower.

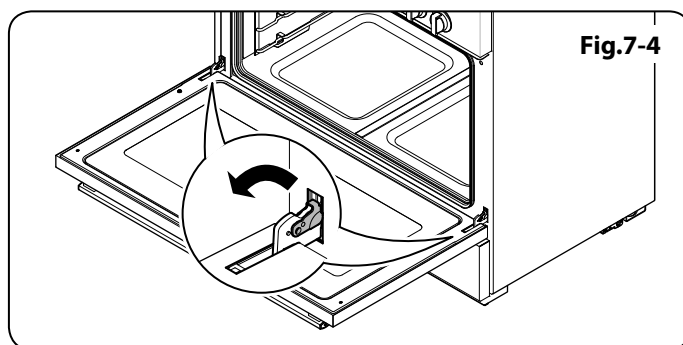


Fig.7-4

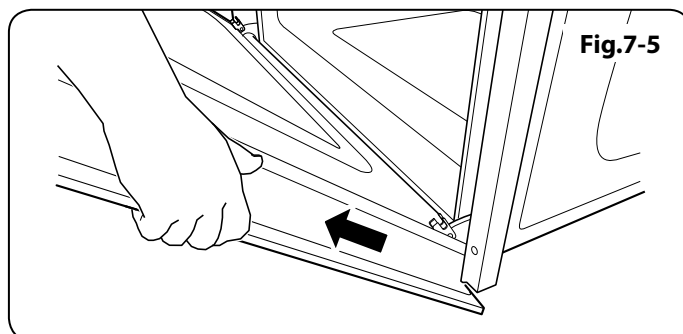


Fig.7-5

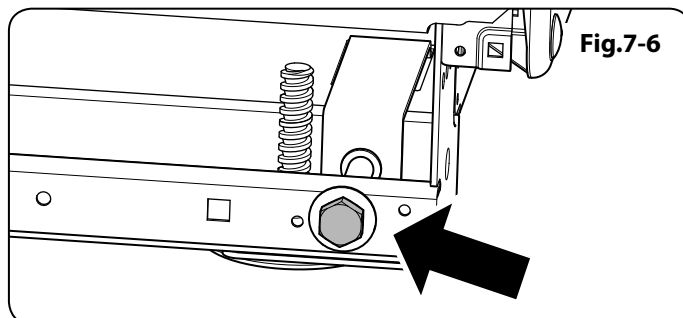


Fig.7-6

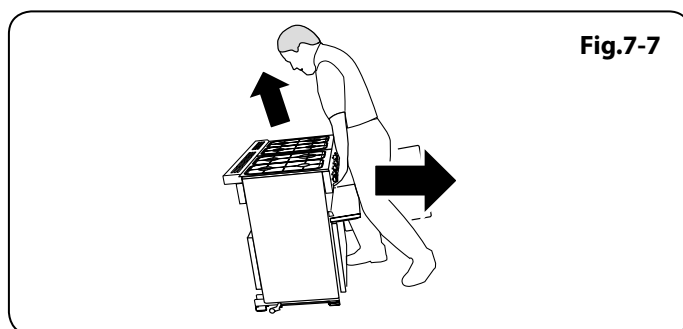
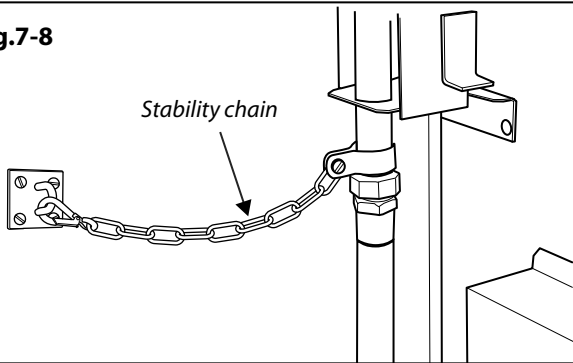


Fig.7-7

INSTALLATION

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

Fig.7-8



Fitting the Stability Bracket or Chain

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

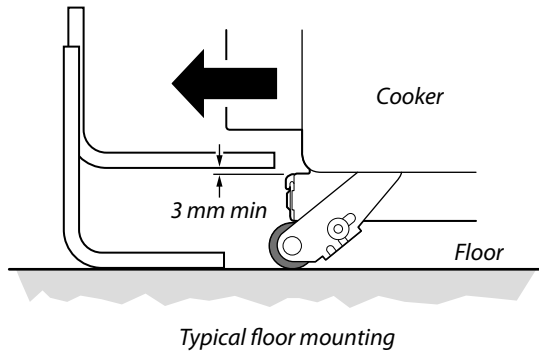
Suitable stability devices are shown in **Fig.7-8**, **Fig.7-9** and **Fig.7-10**.

If you are using a stability chain (**Fig.7-8**) 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.7-9** and **Fig.7-10**), 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.7-9 Stability bracket



Gas Connection

Must be in accordance with the relevant standards. A hose is not supplied with the cooker. Hoses may be purchased at most builders' merchants.

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

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.7-11**).

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

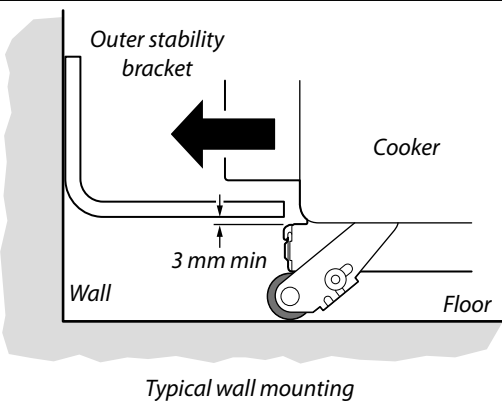
For Natural Gas the flexible hose must be in accordance with BS 669.

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, check the cooker is gas sound with a pressure test.

Fig.7-10



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.

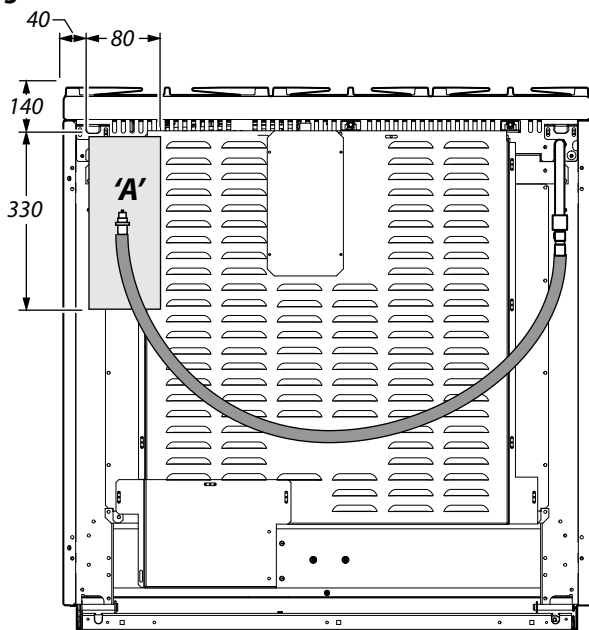
Turn off the burners and remove the pressure gauge.

▲ Check the appliance is gas sound.

▲ Check operation of all the burners.

Fig.7-11

All dimensions in millimetres



INSTALLATION

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

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations, and also the local electricity supply company requirements.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.

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 total electrical load of the appliance is approximately 3.6 kW. The cable size used should be suitable for this load and comply with all local requirements.

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.7-12** and **Fig.7-13**). Check that the links are correctly fitted and that the terminal screws are tight.

Secure the mains cable using the cable clamp.

These appliances are of type X with regard to protection against overheating of the surrounding surfaces.

Final Checks

Hotplate Check

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

Check each burner in turn.

Oven Check

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

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

Fig.7-12

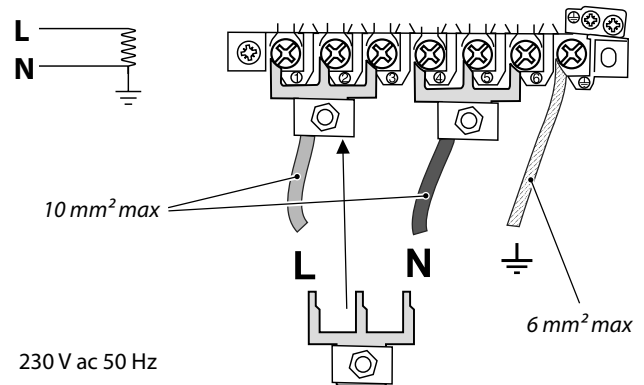
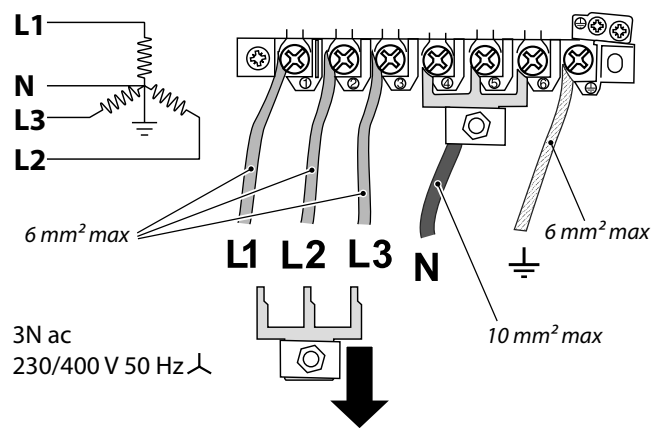


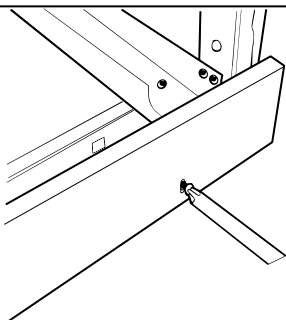
Fig.7-13



INSTALLATION

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

Fig.7-14



Final Fitting

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker (**Fig.7-14**). Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

Refitting the Drawer

To refit the drawer in the cooker, pull the side rails fully out (**Fig.7-15**). Make sure the inner race is forwards.

Carefully move the drawer back between the rails and rest it on the side rails (**Fig.7-16**).

Push the drawer back until the clips click into place.

Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

Fig.7-15

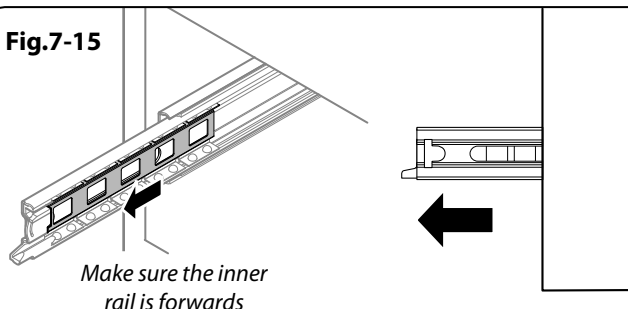
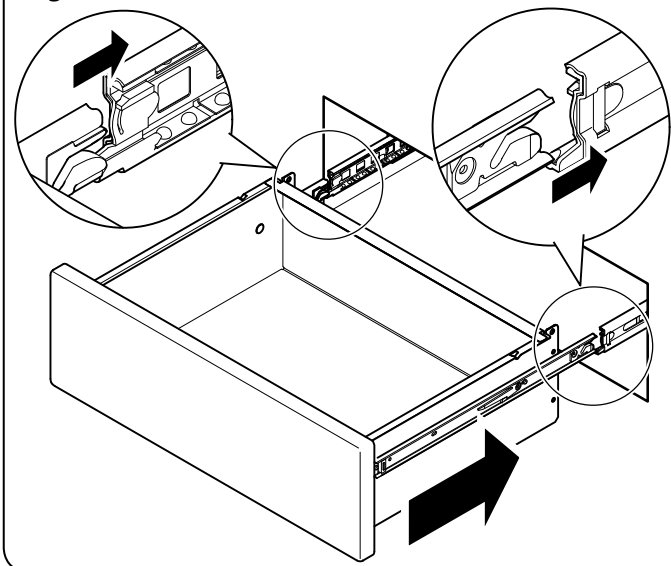


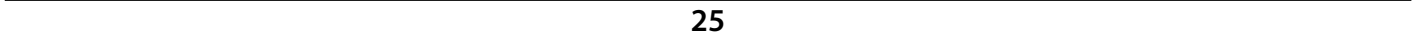
Fig.7-16



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.



9. Technical Data

THE COOKER IS CATEGORY: Cat II_{2H3B/p}; Cat II_{2H3+}; Cat II_{2E+3+}; Cat II_{2E3B/p}; Cat II_{2L3B/p}; Cat II_{2ELL3B/p}.

It is supplied set for group H natural gas. A conversion kit to another gas is packed with the cooker.

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Inside base drawer of cavity.

COUNTRY OF DESTINATION: GB, IE, FR, NL, DE, SE, BE, AT, CH.

Connections

Gas (Rp ½ at right-rear side)		Electric (rear right-hand side)
Natural gas	20 mbar	230V/400V 50 Hz Min 16 A/phase
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Overall height	minimum 912 mm	maximum 937 mm
Overall width	900 mm	
Overall depth	600 mm to fascia; 660 mm over handles	
Minimum space above hotplate	800 mm	

Refer to 'Positioning of Cooker'.

Ratings

Oven	Full	Divided
Fan element	3.31 kW	1.65 kW
Top element	3.49 kW	1.75 kW
Browning element	2.11 kW	1.06 kW
Base element	1.38 kW	0.69 kW

Hotplate	Natural Gas	LP Gas
Centre burner	5.0 kW	5.0 kW (357 g/h)
Large burner	3.0 kW	3.0 kW (214 g/h)
Right front burner	1.7 kW	1.7 kW (70 g/h)

Oven Efficiency

Maximum power output @ 230V 50 Hz	3.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A
Energy consumption based on standard load	0.99 kWh
Usable volume (litres)	115
Size	Large
Time to cook standard load	44 mins
Surface area of grid	2400 cm ²

Maximum total electric load 230V (including oven fans, lights, etc.): 3.6 kW.

10. Warranty/After Sales Service

If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

This information is on the appliance data badge. This is located inside the drawer cavity base. For removal of the drawer see the '*Overview / Storage*' section.

The 3 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.

If You Have a Problem

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

If you are still having difficulty, contact your retailer.

Notes

If your appliance is outside the 3 year warranty period, our service provider may charge for this visit.

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

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

Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency.

Any servicing work should only be carried out by technically competent and suitably qualified personnel.

Spare Parts

To maintain optimum and safe performance, only use genuine parts. Do not use reconditioned or unauthorised controls. Contact your retailer.

Notes

Notes

Notes

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				

* 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 0870 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 of 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.

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: 0870 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 0870 789 5107, who will be happy to help.

STANDARDS

Falcon cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BS EN ISO 9001, BS EN 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.



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
website www.divertimenti.co.uk



An AGA Company

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Clarence Street
Royal Leamington Spa
Warwickshire
CV31 2AD
Tel 0870 755 6490
Fax 0192 631 1032

Email consumers@falconappliances.co.uk
www.falconappliances.co.uk
Trade Enquiries 0115 946 6143
Email sales@falconappliances.co.uk

Registered in England and Wales. Registration No. 354715 Registered Office: Juno Drive, Leamington Spa, Warwickshire, CV31 3RG

Falcon continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

