



An AGA Company



USER GUIDE & INSTALLATION INSTRUCTIONS

Professional+FX 90cm Dual Fuel

Australia

U110008-05B

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1. Before You Start...

Thank you for buying a Falcon 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

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

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

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

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

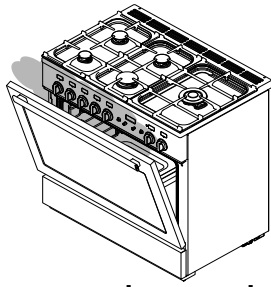
Ventilation

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 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.**
- ⚠ DO NOT use a steam cleaner to clean the cooker.**
- ⚠ 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.**
- ⚠ Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.**
- ⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary – otherwise, the control knobs may become very hot.**

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



- ⚠ 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.**
- ⚠ Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.**
- ⚠ Do not store flammable materials in the storage drawer or near this appliance.**
- ⚠ DO NOT spray aerosols in the area of the cooker while it is on.**

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

- ⚠ NEVER operate the cooker with wet hands.**
- ⚠ DO NOT use aluminium foil to cover shelves, linings or the oven roof.**
- ⚠ DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.**
- ⚠ 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.**
- ⚠ NEVER heat unopened food containers. Pressure build up may cause the containers to burst and cause injury.**
- ⚠ DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

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

- ⚠ WARNING!**
Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- ⚠ Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

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

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

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

Take care that no water seeps into the appliance.

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

- ⚠ This appliance is heavy so take care when moving it.**
- ⚠ The appliance is not intended to be operated by means of external timer or separated remote-control system.**

Cleaning

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

Clean only the parts listed in this guide.

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

2. Overview



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

- A.** 5 hotplate burners including a wok burner
- B.** Control panel incorporating a timer
- C.** Multifunction oven
- D.** Storage drawer

Hotplate Burners

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

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

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

To light a burner, press the igniter button, and push in and turn the associated control knob to the high position as 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 about ten seconds.

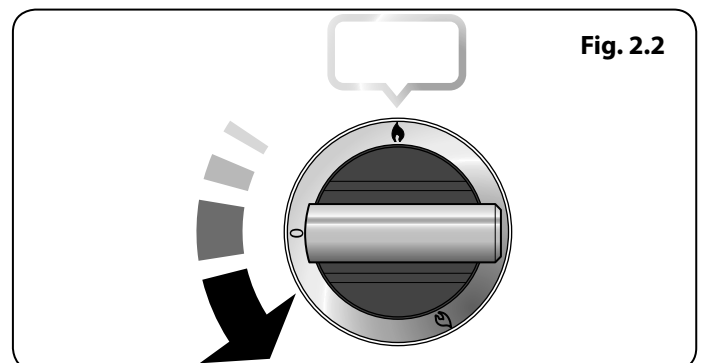
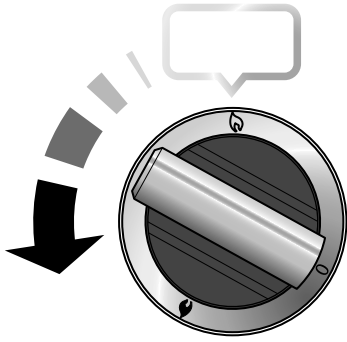


Fig. 2.3



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.

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

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. 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. 2.4).

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

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

Fig. 2.4

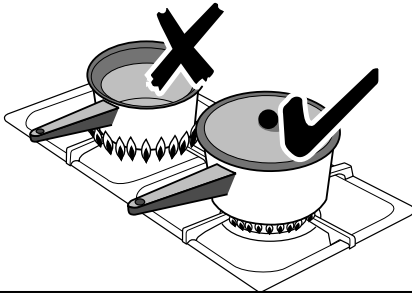


Fig. 2.5

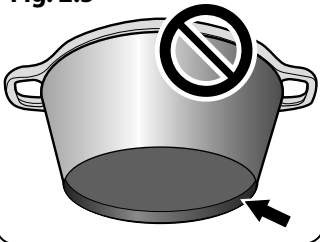


Fig. 2.6

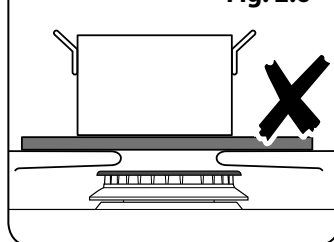


Fig. 2.7

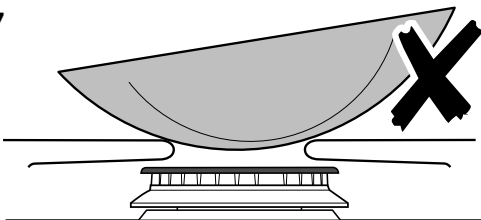


Fig. 2.8

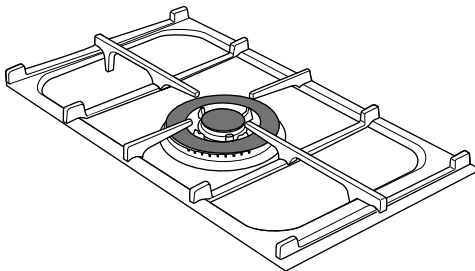
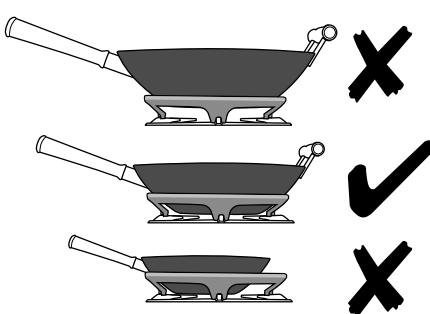


Fig. 2.9



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.

The Wok Cradle

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

The cradle should be used on the wok burner only. When you fit the cradle, check that it is properly located and that the wok is supported properly on a pan support (Fig. 2.10).

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

The Griddle

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

⚠ DO NOT put it crossways – it will not fit properly and will be unstable.

⚠ DO NOT put it on any other burner – it is not designed to fit in any of the other cooker wells.

Remove the left-hand pan support. Position the griddle over the well. Check that it is securely located.

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

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

Always leave space around the griddle for the gases to escape.

After cooking, allow the griddle to cool before cleaning.

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

The Multifunction Oven

The oven is a multifunction oven (**Fig. 2.12**). In addition to convection elements around the fans, it is fitted with extra heating elements, in the top of the oven and under the oven base. Take care to avoid touching the top elements when placing or removing items from the oven.

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 multifunction modes.

The multifunction 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.

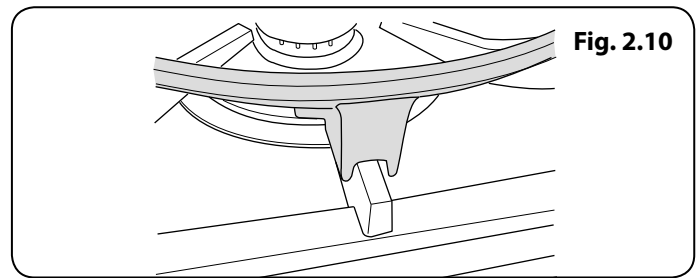


Fig. 2.10

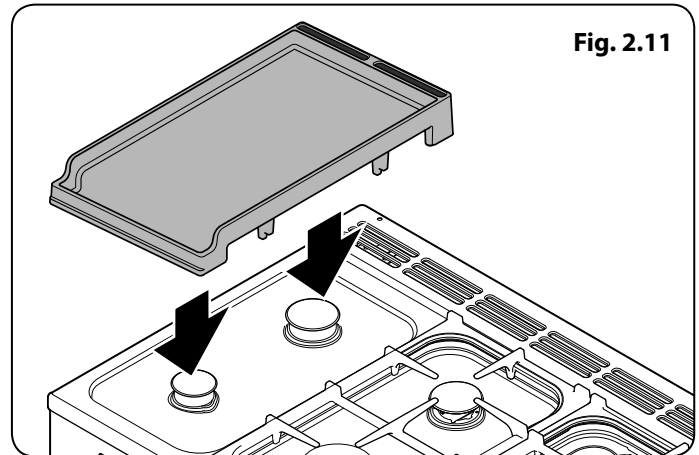


Fig. 2.11

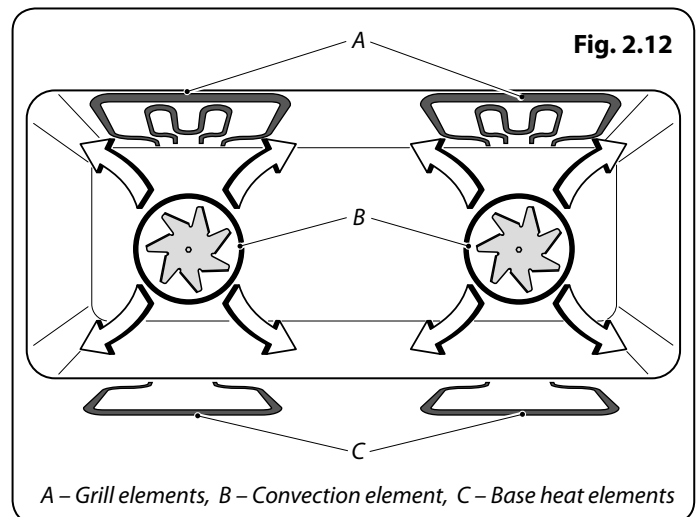


Fig. 2.12

A – Grill elements, B – Convection element, C – Base heat elements

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

Multifunction Oven Modes (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 contamination. 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. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator.

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

Fan Oven



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

Fan oven cooking is particularly suitable for multi-shelf cooking 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 cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking 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.

Note: When grilling full width, to allow sufficient access for tending foods we recommend placing the grill pan tray support on the second from top level.

Fan Assisted Oven



This function operates the fans, 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 changed 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 are familiar with 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 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. With use, you will soon realise how these functions can combine to extend your cooking skills.

Energy Saving Panel

The oven has a divider feature (**Fig. 2.14**). 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.

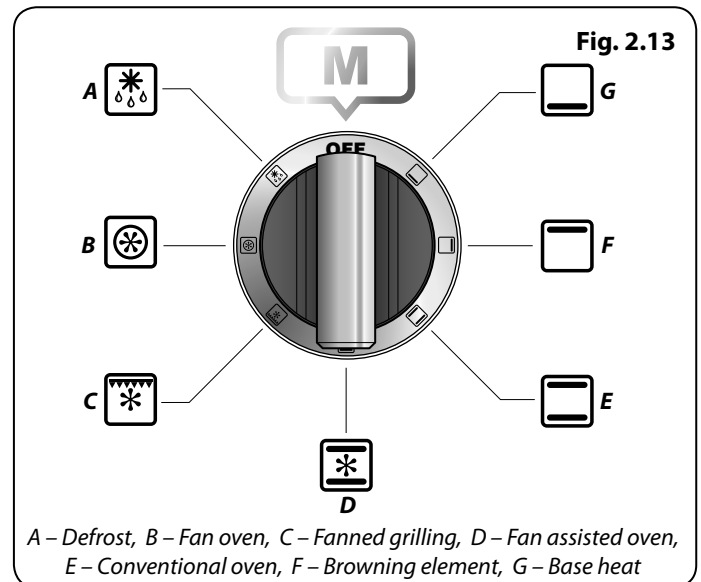
Removing the Divider

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

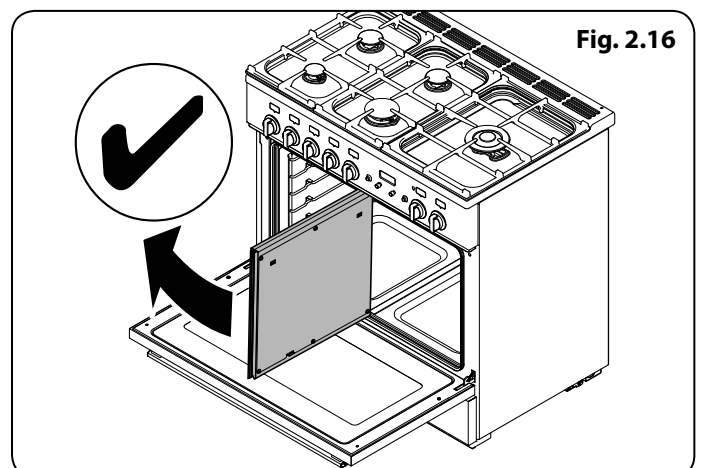
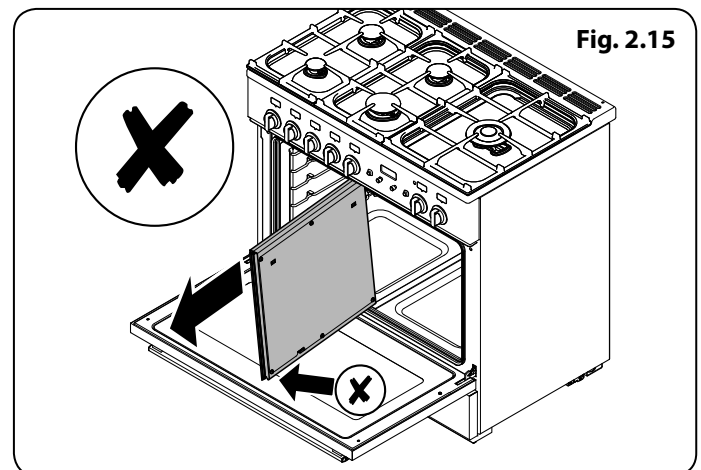
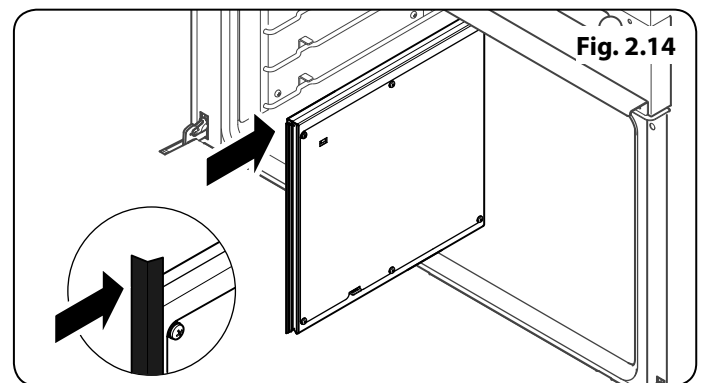
Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig. 2.15** and **Fig. 2.16**).

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.



A – Defrost, B – Fan oven, C – Fanned grilling, D – Fan assisted oven, E – Conventional oven, F – Browning element, G – Base heat



Operating the Oven

The multifunction oven has two controls: a function selector and a temperature setting knob (Fig. 2.17).

Turn the function selector control to a cooking function. Fig. 2.18 shows the control set for convectional oven cooking.

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. 2.19).

The Clock

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

1. Once the cooker is connected and switched on, the display will start to flash.
2. To set the time, turn and hold the **Timer (A)** knob to the **Clock (C)** setting and at the same time turn the **Adjusting (B)** knob either clockwise or counter-clockwise (Fig. 2.20).
3. Once you have set the time release the **Timer (A)** knob.

Setting the Minute Minder

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

1. Turn the **Timer (A)** knob to the **Minute Minder (E)** setting (Fig. 2.21).
2. Turn the **Adjusting (B)** knob to set the amount of time required. e.g. 20 seconds (Fig. 2.22).
3. Turn the **Timer (A)** knob to the **Manual (D)** setting to see the current time and the 'Bell' symbol on the display (Fig. 2.23).

Cancel the Timer Alarm

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

1. Turn the **Adjusting (B)** knob counter-clockwise or clockwise (Fig. 2.24).
2. Turn either the **Timer (A)** knob to the **Clock (C)** or to the **Minute Minder (E)** setting. Return to **Manual (D)** for normal cooking mode (Fig. 2.24).

NOTE

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

- The 'cook period', which is the length of time you want the oven to cook for.
- The 'stop time', which is the time of day you want the oven to stop cooking.

Fig. 2.17

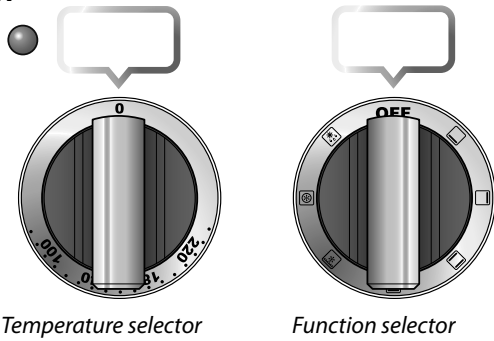


Fig. 2.18

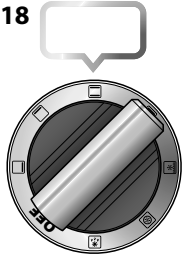


Fig. 2.19

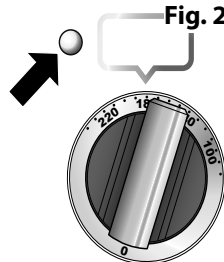
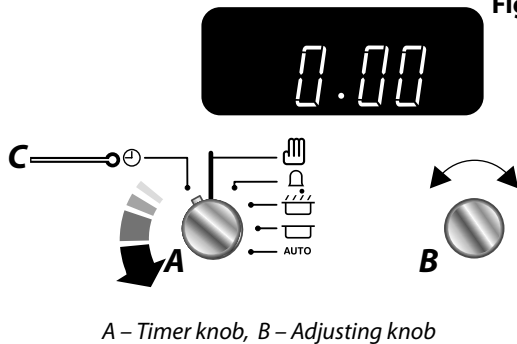


Fig. 2.20



A – Timer knob, B – Adjusting knob

Fig. 2.21

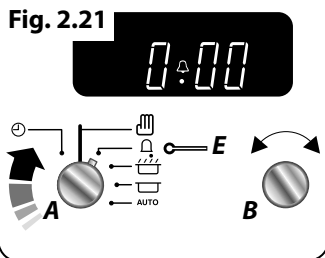


Fig. 2.22

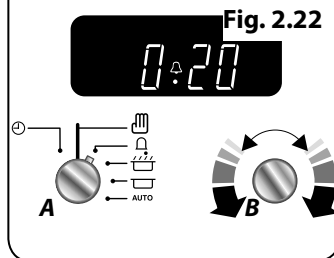


Fig. 2.23

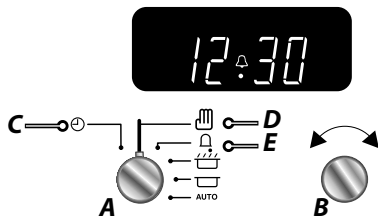
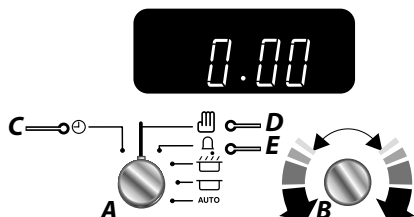


Fig. 2.24



To Stop the Multifunction Oven at a Specific Time of Day

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

TOP TIP

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

1. Turn the **Timer (A)** knob to the **Stop Time (G)** setting (**Fig. 2.25**).
2. Turn the **Adjusting (B)** knob clockwise, the display will show the current time of day (**Fig. 2.25**).
3. Continue to turn the **Adjusting (B)** knob to the amount of time required e.g. 1 minute. The display will show the current time plus the required length of time you have set (**Fig. 2.26**).
4. Turn the **Timer (A)** knob to the **Auto (H)** setting. The display will show the current time, the Cooking symbol and the word 'AUTO' (**Fig. 2.26**).
5. Once the specified time has elapsed it will emit an alarm and the Multifunction Oven will stop working. The 'Cooking' symbol on the display will disappear and the word 'AUTO' will flash (**Fig. 2.27**).
6. When you return, turn the **Timer (A)** knob to the **Manual (D)** setting to return to manual cooking and reset the Multifunction Oven modes once cooking is complete (**Fig. 2.27**).
7. Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm refer to **Cancel the Timer Alarm** on page 8:

To Start and Stop the Multifunction Oven

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

1. Turn the **Timer (A)** knob to the **Cook Time (F)** setting. Turn the **Adjusting (B)** knob clockwise to set the length of the cooking time required e.g. 50 seconds (**Fig. 2.28**).
2. Turn the **Timer (A)** knob to the **Stop Time (G)** setting (**Fig. 2.29**). The display will show the current time of day plus the 'cook time' you just set.
3. Continue to turn the **Adjusting (B)** knob to the amount of time required e.g. 1 minute (**Fig. 2.30**).
4. Set the Multifunction Oven to the required cooking temperature and function mode.
5. Turn the **Timer (A)** knob to the **Auto (H)** setting (**Fig. 2.31**). If the display shows the current time and the word 'AUTO' the Multifunction Oven is set to turn on and off.
6. When the program starts the Multifunction Oven, the 'Cooking' symbol will appear on the display. Once the specified time has elapsed it will emit an alarm and the Multifunction Oven will stop working. The 'Cooking'

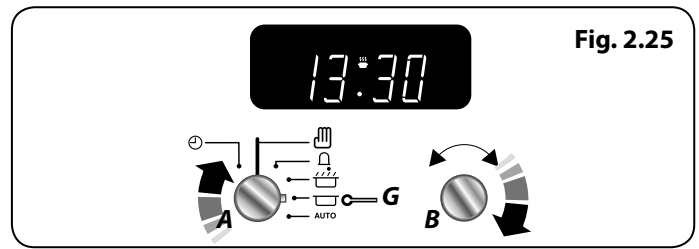


Fig. 2.25

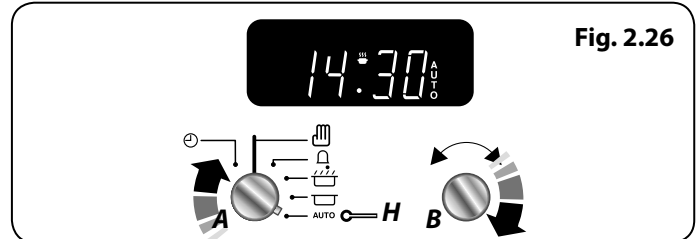


Fig. 2.26

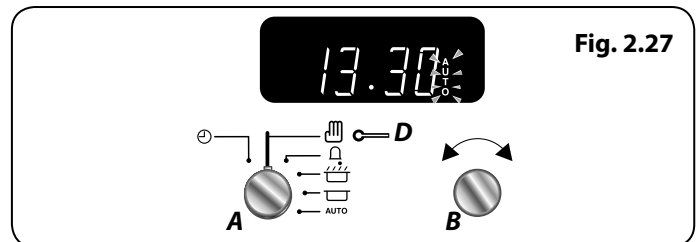


Fig. 2.27

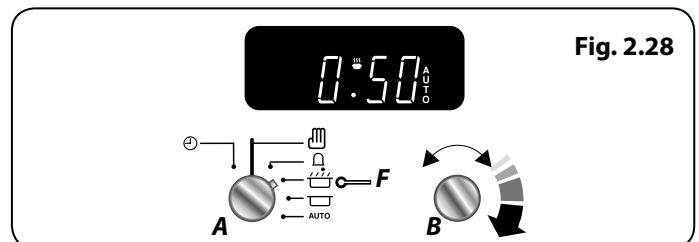


Fig. 2.28

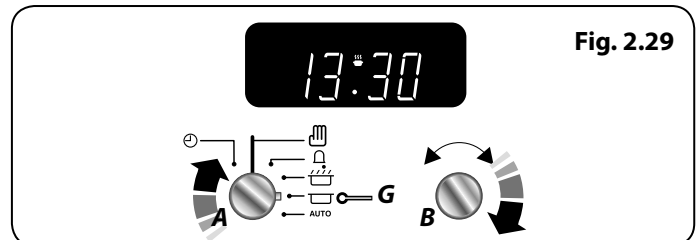


Fig. 2.29

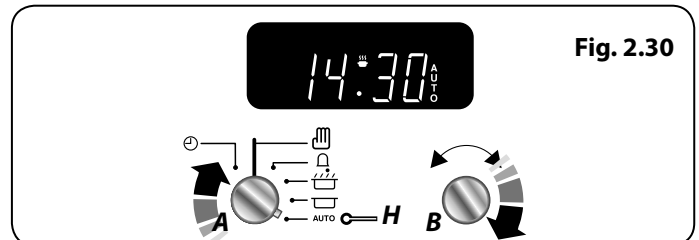
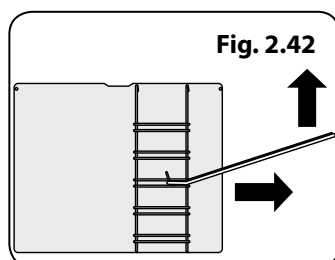
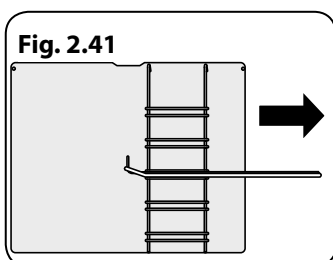
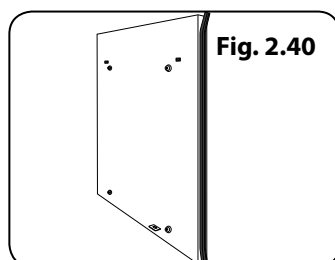
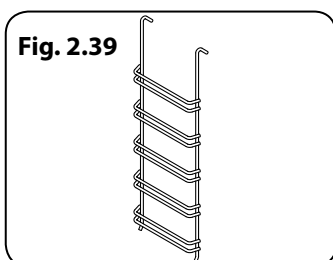
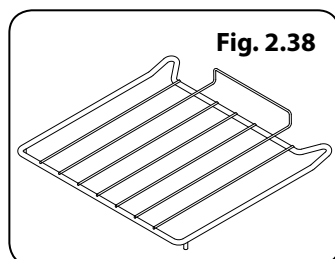
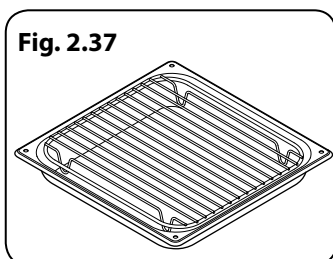
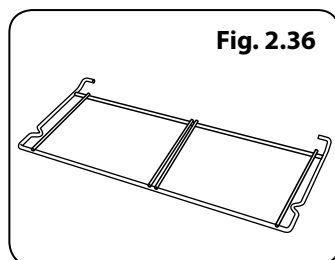
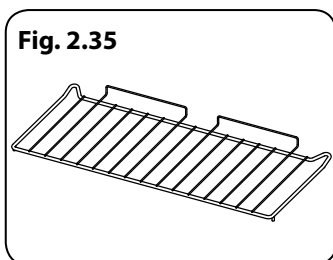
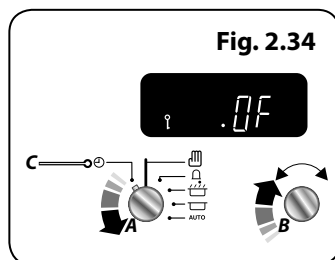
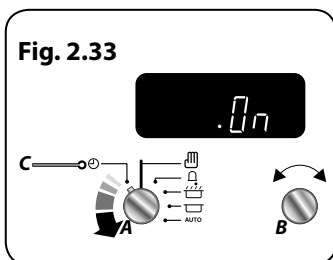
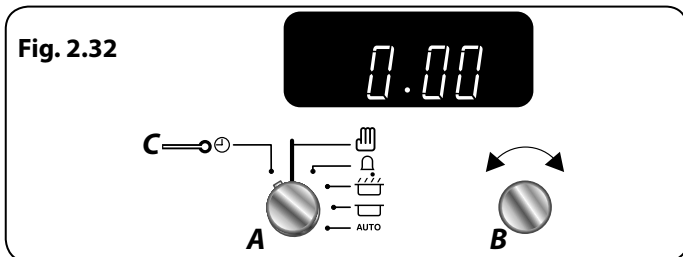
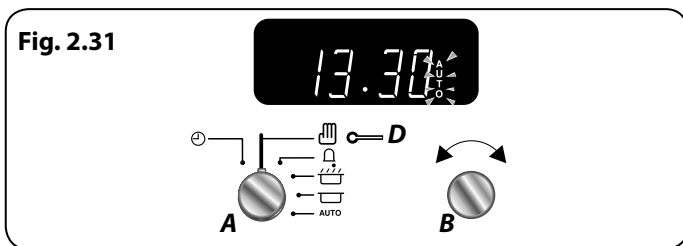


Fig. 2.30



symbol on the display will disappear and the word 'AUTO' will flash (Fig. 2.31).

- Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm refer to **Cancel the Timer Alarm** on page 8:

Reset to Manual Cooking

To cancel any automatic settings turn the **Timer (A)** knob to the **Clock (C)** setting and release (Fig. 2.32).

Key Lock

The **Key Lock** will activate and deactivate the oven.

- Cancel any active programs. Refer to **Reset to Manual Cooking** on page 10.
- Turn the **Timer (A)** knob to the **Clock (C)** setting and hold for approx 8 seconds. The display will show 'ON' (Fig. 2.33).
- Continue to hold the **Timer (A)** knob onto the **Clock (C)** setting, turn the **Adjusting (B)** knob clockwise, the 'OF' and the 'Key' symbol will display (Fig. 2.34). The oven is now locked.
- To activate repeat steps 1 to 2 and continue to hold the **Timer (A)** knob onto the **Clock (C)** setting, turn the **Adjusting (B)** knob clockwise to 'ON', the 'Key' symbol will disappear and the oven is enabled.

Accessories

Each oven is supplied with:

- Two full capacity shelves (Fig. 2.35)
- Grill pan tray support (Fig. 2.36)
- Two grill pans with trivets (Fig. 2.37)
- Three energy saving shelves (Fig. 2.38)
- Four ladder shelf supports (Fig. 2.39)
- And one divider (Fig. 2.40)

Oven Shelves

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 and Refit the Ladder Shelf Supports

Lift the ladder support hooks out of the two locating holes in the oven side (or divider) before lifting the support clear of the bottom ladder restraint.

Refit by inserting the bottom of the ladder into the restraint before fitting the hooks through the locating holes.

To Remove and Refit the Shelves

Pull the shelf forwards until the back of the shelf is stopped by the shelf support (Fig. 2.41). Lift up the front of the shelf so the back of the shelf will pass between the supports and then pull the shelf forward (Fig. 2.42).

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

Oven Light

Press the button to turn on the oven lights (**Fig. 2.43**).

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.

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.

Push the ends of the plastic clips – down of the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig. 2.44**). 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. 2.45**).

Carefully move the drawer back between the rails and rest it on the side rails (**Fig. 2.46**).

Push the drawer back until the clips click into place.

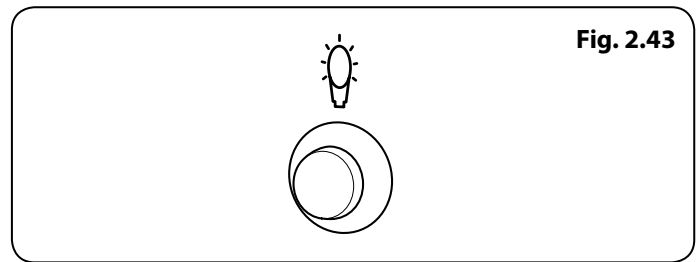


Fig. 2.43

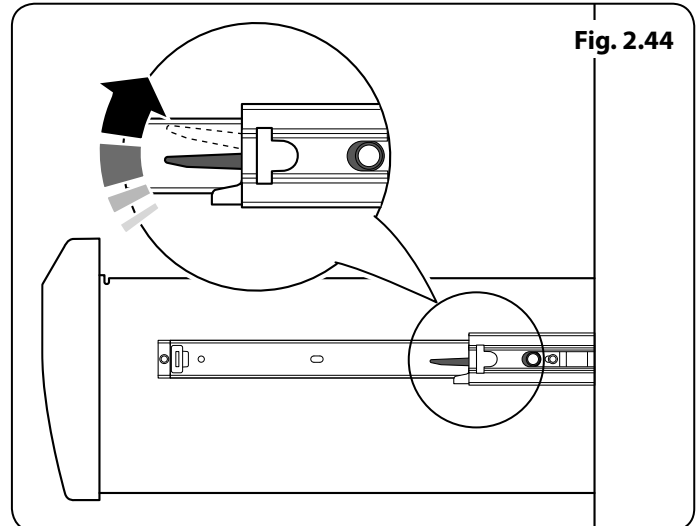


Fig. 2.44

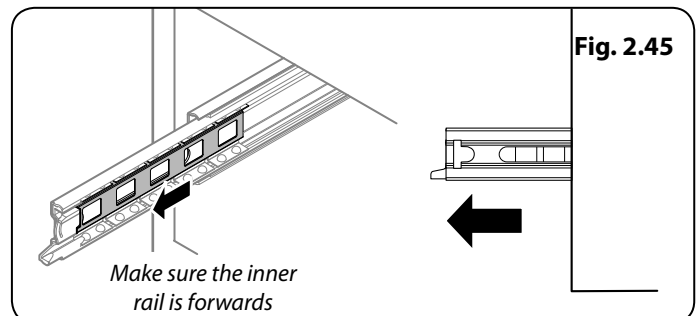


Fig. 2.45

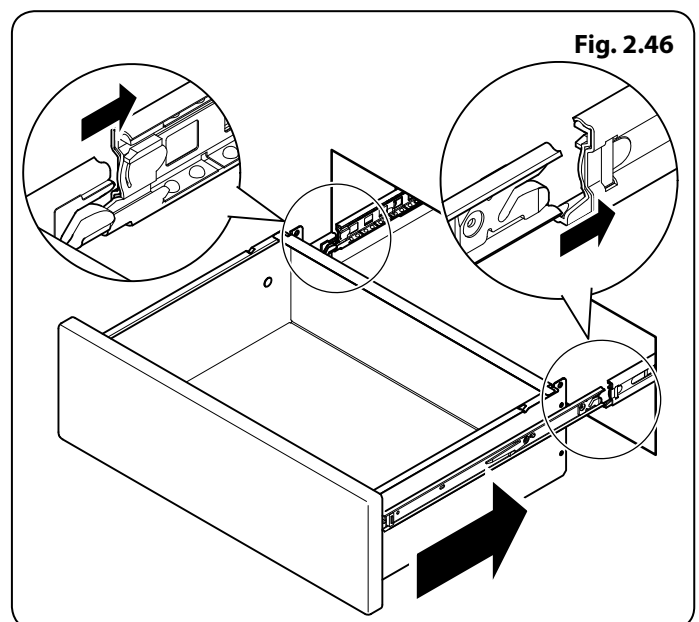


Fig. 2.46

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.

Tips on Cooking with the Timer

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

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

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

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

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

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.

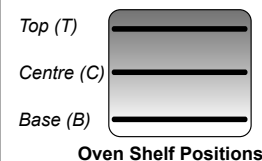
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- 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

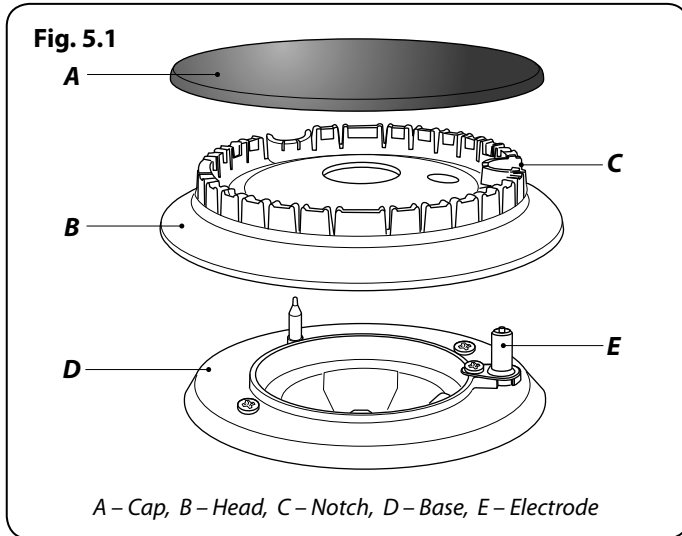
The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

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 °C		
Meat					
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	<p>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly.</p> <p>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.</p>	
	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.	<p>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.</p> <p>For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</p>	
	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.	<p>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.</p> <p>If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</p>	
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				<p>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.</p>	
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.		

5. 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.

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 and reset the clock 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 burner 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, turn off the burner as soon as possible and allow it 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.

⚠ DO NOT put the burner heads in a dishwasher.

Make sure they are absolutely dry before replacing.

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig. 5.1**).

The Wok Burner

When reassembling the wok burner (**Fig. 5.2**) turn over the large base ring and find the 'D' shaped area (**Fig. 5.3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the ignition electrode and place the inner burner on the large base ring (**Fig. 5.4**).

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

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

Griddle

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

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

The Wok Cradle

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

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.

Control Panel and Oven Doors

Avoid using any abrasive cleaners including cream cleaners. For best results use liquid detergents.

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.

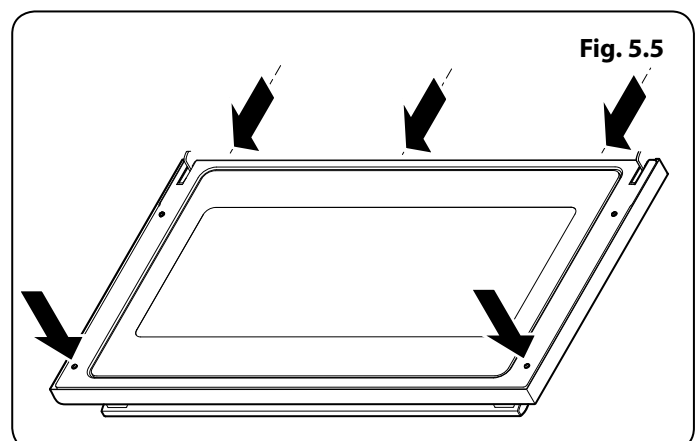
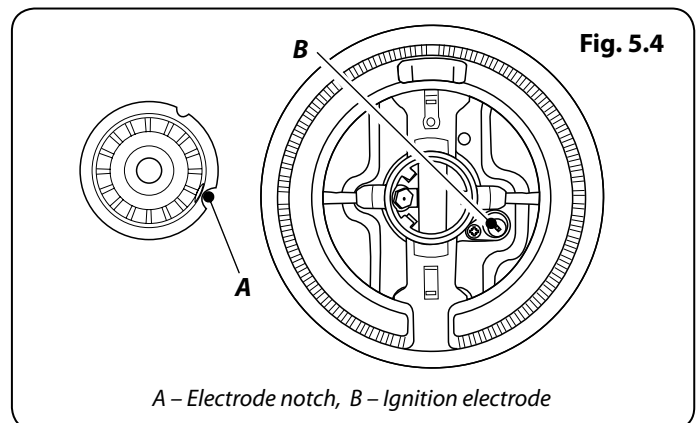
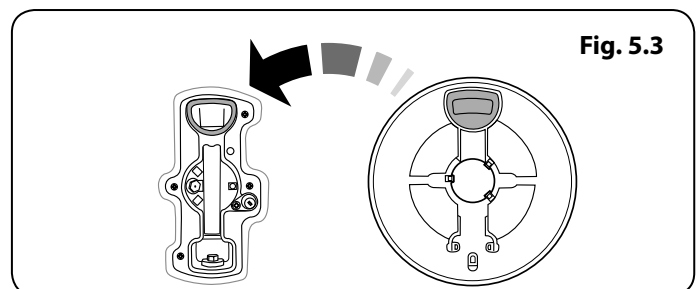
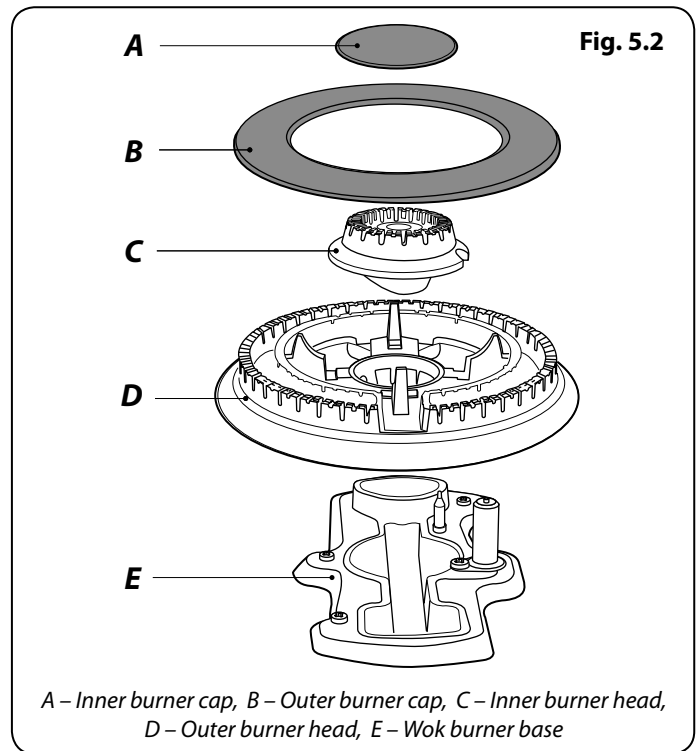
Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

Removing the Oven Door Outer Panel

The outer door panel can be removed so that the inside of the glass can be cleaned. Open the door and remove the 2 screws in the inside face (**Fig. 5.5**). With the door closed, remove the 3 screws in the underside of the door.

Using the handle, carefully lift the door away.

Refit in reverse.



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 (including burner heads and caps)	Enamel, stainless steel, aluminium	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
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	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

5. Troubleshooting

Hotplate ignition or hotplate 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 hotplate 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 different 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.

Fig. 5.1

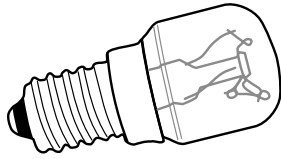
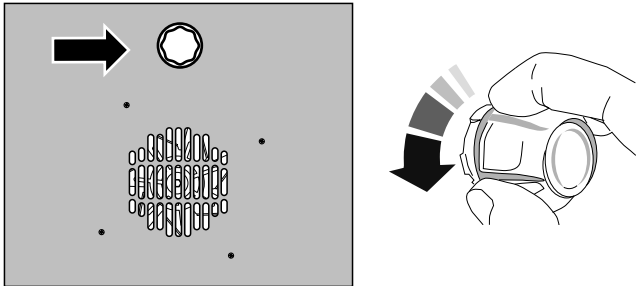


Fig. 5.2



An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C (**Fig. 5.1**).

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. 5.2**).

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.

INSTALLATION

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

7. Installation

Service and Spares

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

Distributor's Name and Address	Andi-Co Australia Pty Ltd. 1 Stamford Road, Oakleigh, VIC 3166 Customer Care Tel: 1300 650 020 Email: service@andico.com.au
Name of Appliance	Professional+ FX
Appliance Serial Number*	
Fuel Type	Dual Fuel
Date of Purchase	
Installer's Name, Address and Telephone No.	
Date of Installation	

* This information is on the appliance data badge.

* This information is on the appliance data badge.

If You Have a Problem

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

If you are still having difficulty, contact Customer Care on 1300 650 020 or email service@andico.com.au.

Please Note

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

Out of Warranty

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

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

Spare Parts

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

INSTALLATION

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

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.

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

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

⚠ Read the instructions before installing or using this appliance.

The regulations and standards are as follows:

- AS 5601 – 'Gas Installations'

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

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

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

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

Provision of Ventilation

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

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

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

Location of Cooker

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

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

Conversion

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

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

INSTALLATION

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

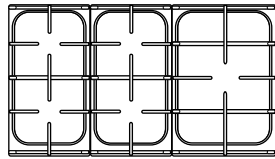
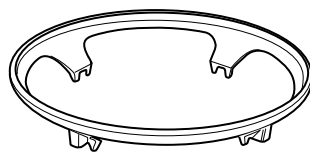
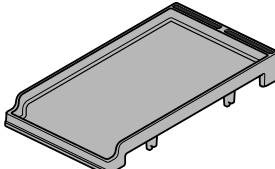
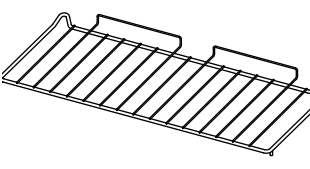
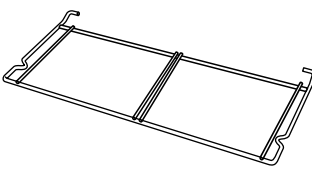
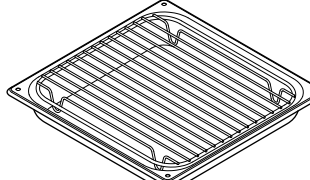
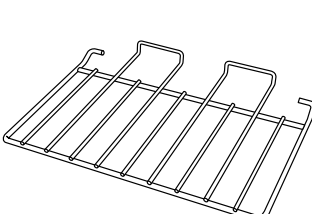
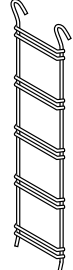

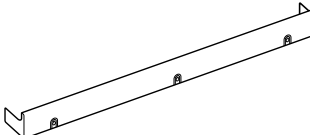
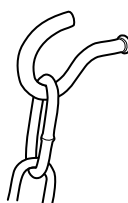
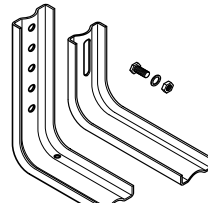
You will need the following equipment to complete the cooker installation satisfactorily:

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

You will also need the following tools:

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

Checking the Parts:

<i>Pan supports</i>	<i>Wok cradle</i>
	
<i>Griddle</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>4 ladder side supports</i>
	
<i>Divider</i>	<i>Plinth</i>
	
<i>Restraining chain & hook</i>	<i>Stability bracket</i>
	

INSTALLATION

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

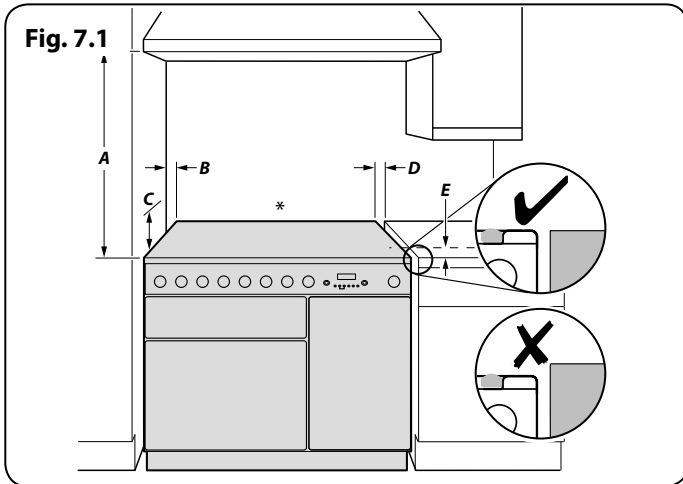
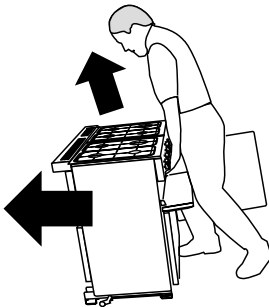


Fig. 7.2



Positioning the Cooker

The diagram (Fig.7-1) shows the minimum recommended distance from the cooker to nearby surfaces as given in AS 5601.

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

1. Overhead - Measurement A

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

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

2. Side Clearances - Measurements B & C

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

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

3. Side Clearances - Measurement D & E

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

DO NOT place the cooker on a base.

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

We recommend a gap of 905 mm between units to allow for moving of 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 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.

INSTALLATION

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

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig.7-2**). Repeat from the back and remove the rear half of the polystyrene base.

Removing the Storage Drawer

Pull the drawer right out.

Push the ends of the plastic clips – down of 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 rails back out of the way.

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 pack base tray. Grip the fascia panel and lift the front of the cooker slightly.

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.

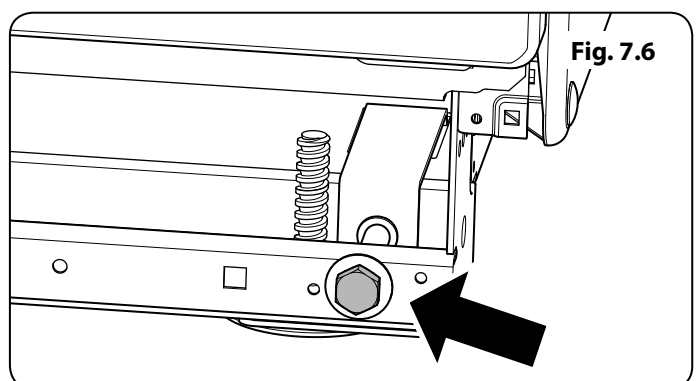
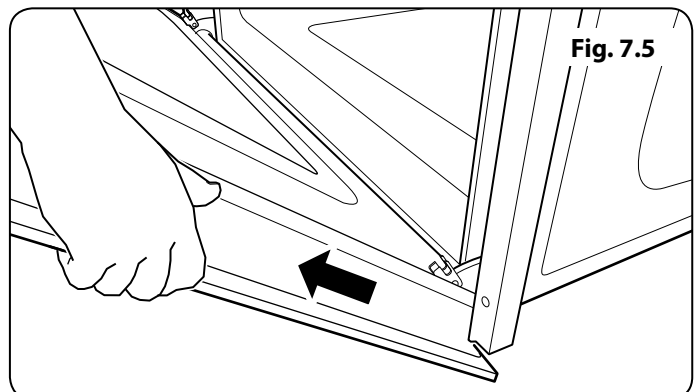
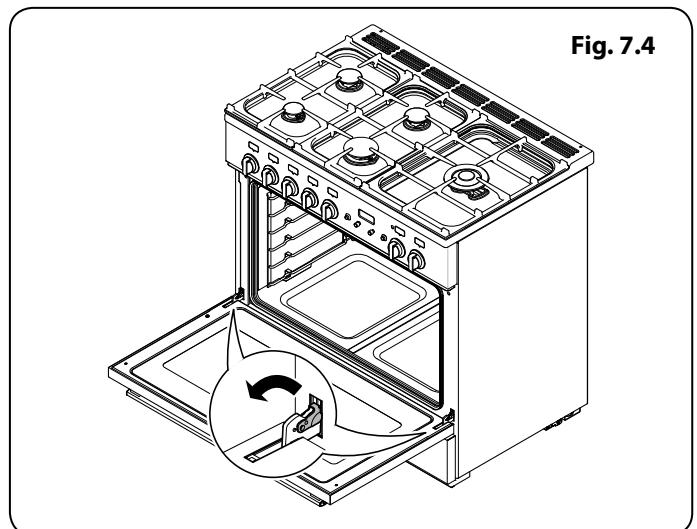
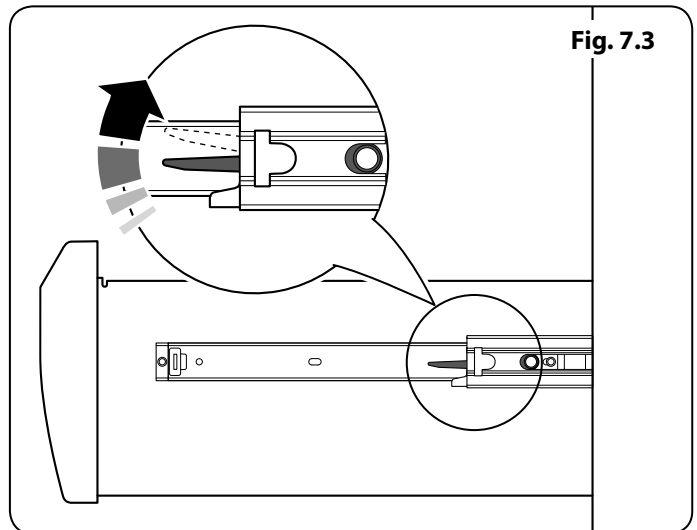
⚠ DO NOT use the control knobs to manoeuvre the cooker.

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.



INSTALLATION

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

Fig. 7.7 Stability bracket

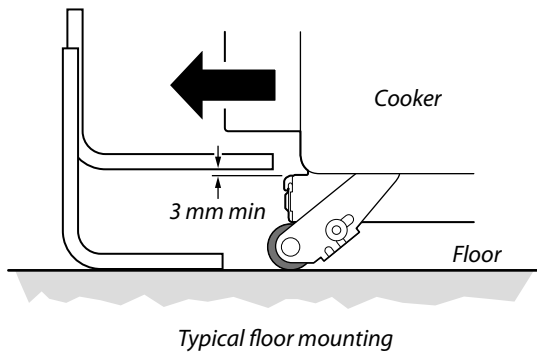


Fig. 7.8

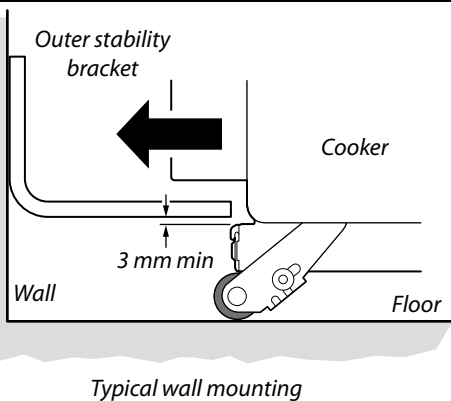
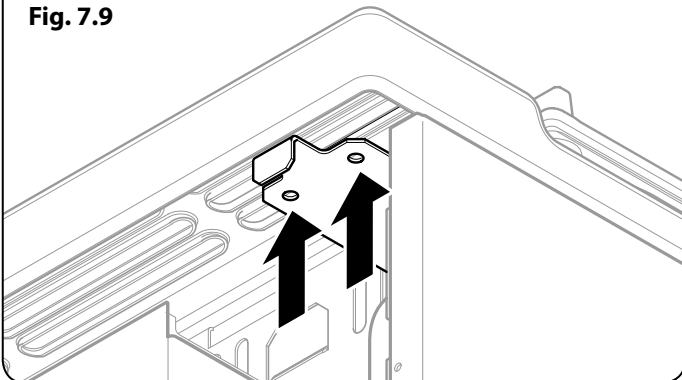


Fig. 7.9



Fitting the Stability Bracket and Chain

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

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

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

Fitting a Stability Bracket

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

When fitting a stability bracket (**Fig.7-7** and **Fig.7-8**) adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

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

Fitting the Restraining Chain

The restraining chain **MUST** be fitted.

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

Measure the length of chain required. Use the hexagon-headed screw, washers and bolt supplied in the restraining chain kit to fix the chain to one of the holes at the top of the flue trim bracket (**Fig.7-9**).

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

INSTALLATION

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

Gas Connection

Must be in accordance with the relevant standards.

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

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. Ideally, the house supply connection should be in the shaded area (**Fig.7-10**).

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

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape (**Fig.7-10**).

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

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

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

Natural Gas

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

Propane

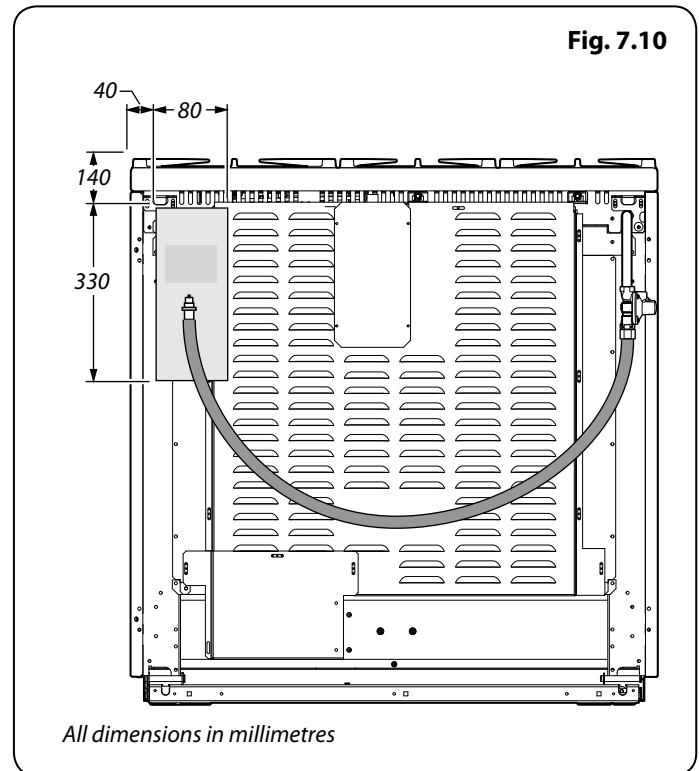
This cooker is supplied ready for use on Natural gas. A conversion kit for Propane gas is supplied with the cooker – see the 'Conversion to Propane Gas' section.

Pressure Testing

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

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

For Propane X cookers the pressure should be 2.54 kPa.



INSTALLATION

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

Fig. 7.12

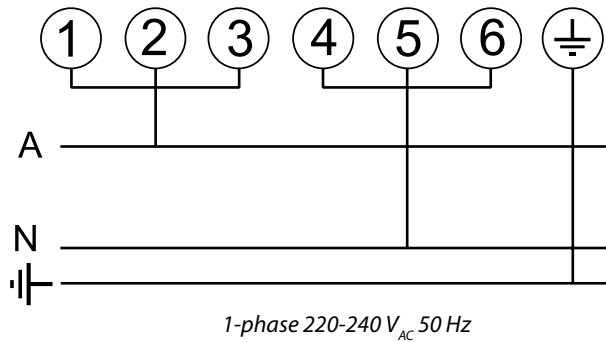


Fig. 7.13

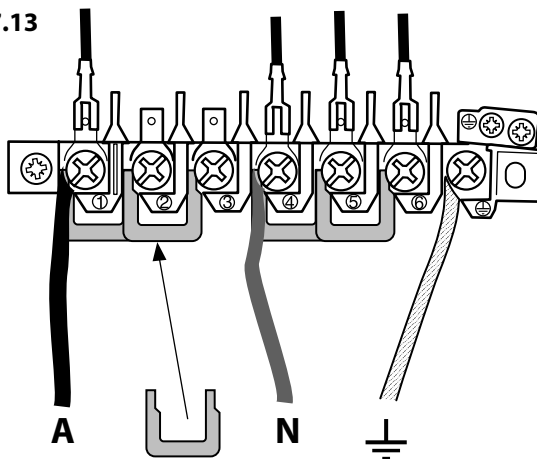


Fig. 7.14

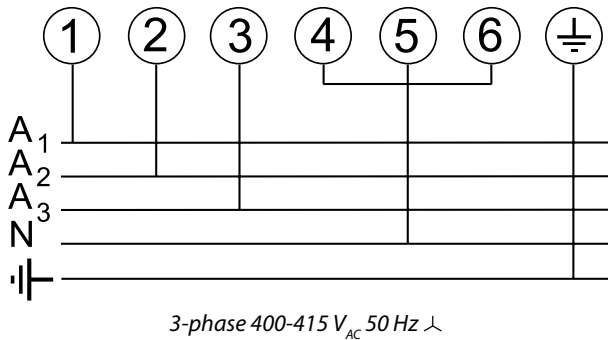
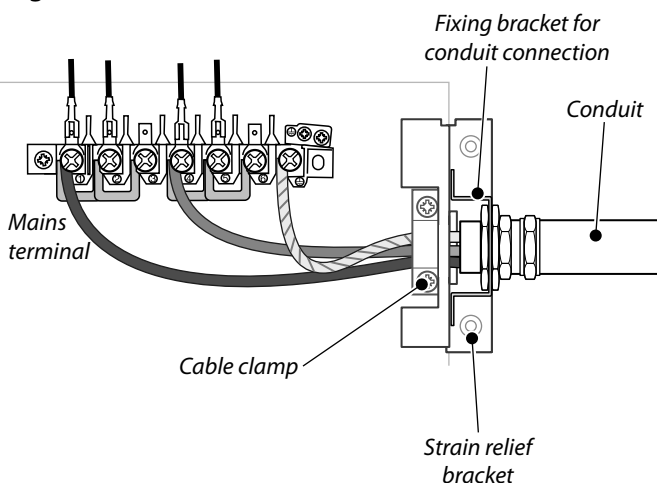


Fig. 7.15



Electrical Connection

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

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

Current Operated Earth Leakage Breakers

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

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

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

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.

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

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

The total electrical load of the appliance is approximately 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.7-11** 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.

Fixed Wiring

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

Fix the conduit-to-conduit mounting bracket onto the strain relief bracket. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-13** and **Fig.7-14**). Check that the links are correctly fitted and that the terminal screws are tight.

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

INSTALLATION

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

Final Checks

Hotplate Check

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

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

Oven Check

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

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

Turn off the oven.

Final Fitting

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the range (**Fig.7-15**). Fasten the plinth using these screws.

Refit the Drawer

To refit the drawer, pull the side rails fully out. Carefully move the drawer back between the rails and rest it on the side rails (**Fig.7-16**).

At each side, hold the front of the drawer and pull the side rail forward so that the clips click into position, holding the drawer to the side rails (**Fig.7-17**).

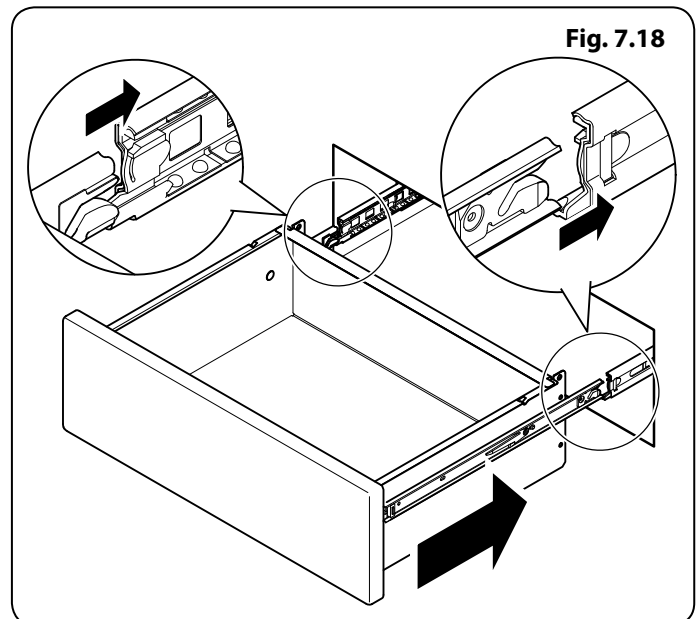
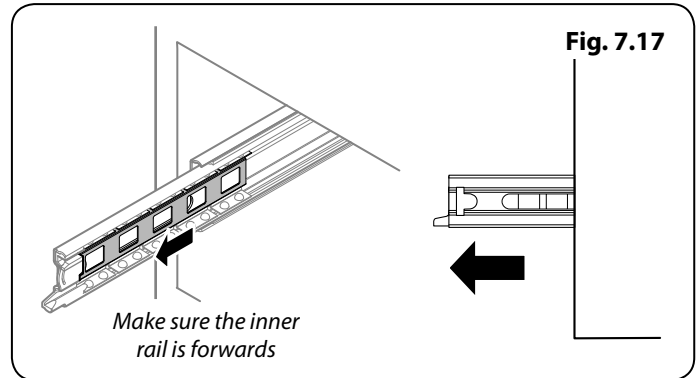
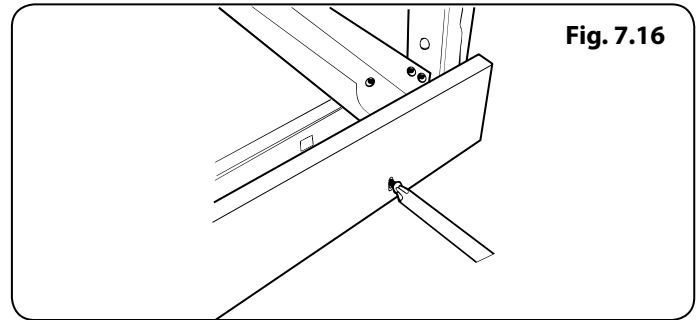
Refitting the Oven Door

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

Customer Care

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

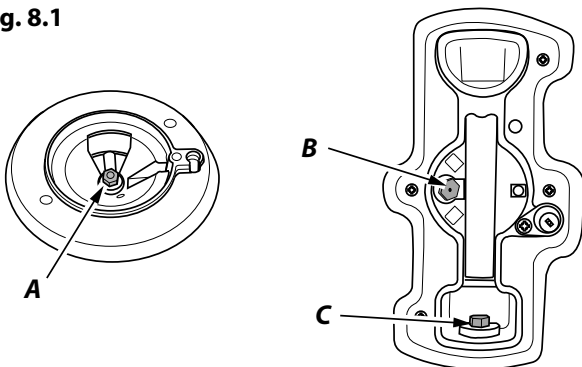
Thank you.



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 Propane Gas

Fig. 8.1



A – Jet, B – Internal injector, C – External injector

Fig. 8.2

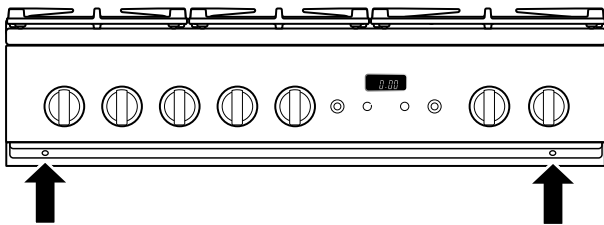


Fig. 8.3

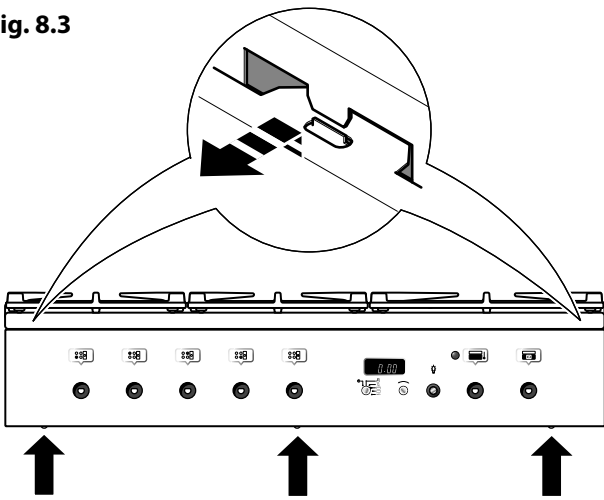
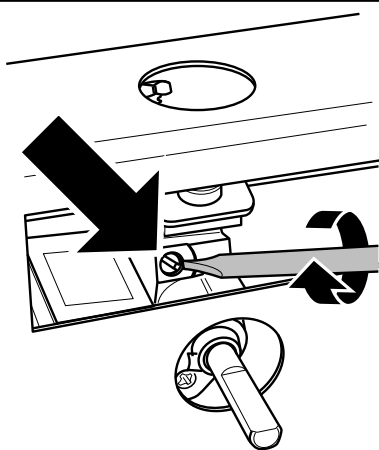


Fig. 8.4



Conversion from Natural Gas (1.0 kPa) to LPG X Propane (2.54 kPa)

- ⚠** A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.
- ⚠** Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- ⚠** The conversion instructions must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection, hose suitability, etc.
- ⚠** When servicing or replacing gas-carrying components, disconnect from the gas before starting, and check that the appliance is gas sound after completion.
- ⚠** DO NOT use reconditioned or unauthorised gas controls.
- ⚠** Disconnect from the electricity supply before conversion. Before electrical reconnection, check that the appliance is electrically safe.

Injectors

Remove the burner caps and heads. Remove the old jets. Fit the new jets: see 'Technical Data' section for correct jets. Reassemble in the reverse order (Fig.8-1).

Tap Adjustment

Removing the Control Panel

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove all control knobs. Open the oven door. Undo the 4 screws on the oven beak (Fig.8-2). Remove the 3 fixing screws on the underside of the control. The control panel should drop down slightly. It is held at each end by two holes in the top edge (Fig.8-3) that locate on the tags on the inner panel.

Lift the control panel clear of the tags and pull the control panel forward.

Take care not to damage or strain the wiring.

Bypass Screw Adjustment

Turn the bypass screw on each control clockwise to the stop (Fig.8-4).

Refit the control panel.

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

Set the Governor

Unscrew the governor's brass top. In the base of the brass top is a plastic snap-in converter device (**Fig.8-5**). To convert the governor, snap the device out of the top and refit it the other way round. The snap-in converter device is marked to show the gas for which it is set (**Fig.8-6**).

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

Pressure Testing

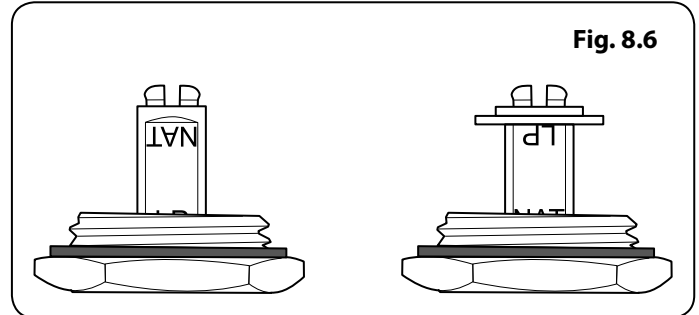
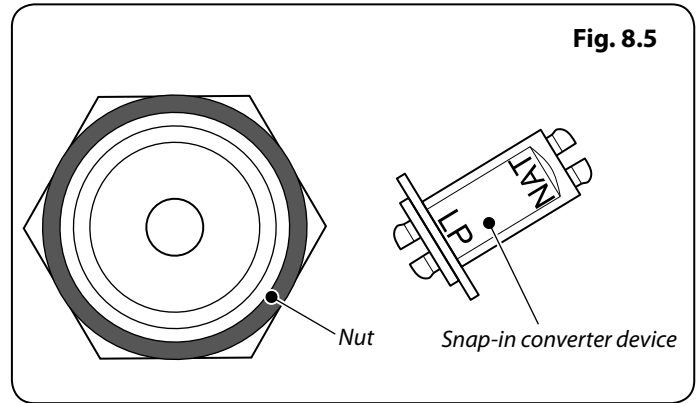
The pressure test point is accessible on the inlet pipe at the rear. Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

For Propane X cookers the pressure should be 2.54 kPa.

Affix Label

Stick the appropriate gas label over the natural gas part of the appliance data labels (one on the rear of the appliance and one in the storage drawer).

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



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

9. Servicing

Fig. 9.1

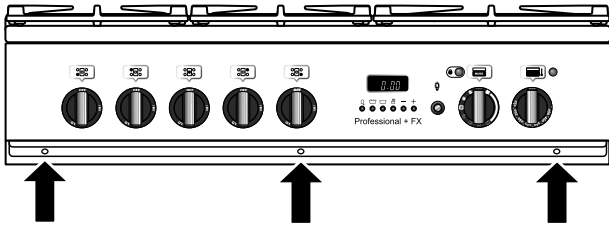


Fig. 9.2

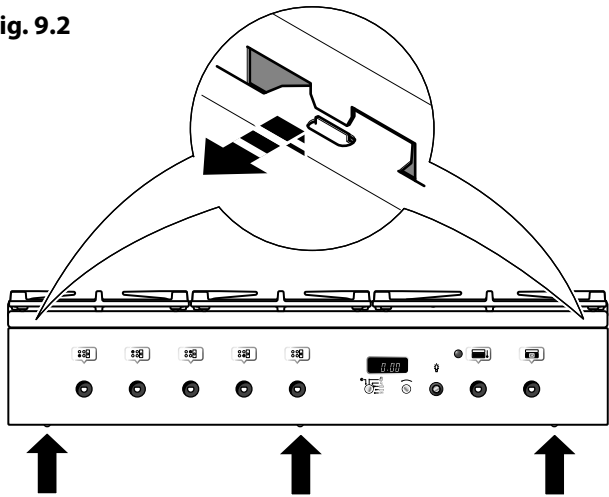


Fig. 9.3

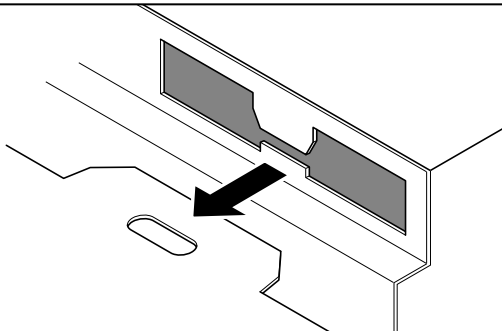
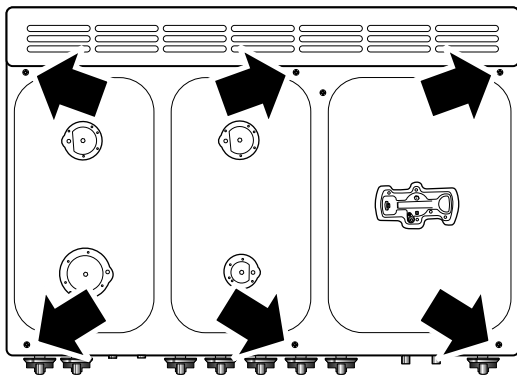


Fig. 9.4



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

1. Panels

1.1 To Remove the Control Panel

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control knobs. Open the oven door. Undo the 4 screws on the oven beak (**Fig.9-1**). Remove the 3 fixing screws on the underside of the control. The control panel should drop down slightly. It is held at each end by 2 holes in the top edge (**Fig.9-2**) that locate on the tags on the inner panel.

Lift the control panel clear of the tags and pull the control panel forward (**Fig.9-3**). Disconnect the wiring from the rear. Lift the panel clear of the cooker.

Replace all parts in reverse order. When replacing any electrical connections refer to the wiring diagram.

1.2 To Remove the Side Panels

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel. Undo the 3 screws securing the plinth and remove.

Undo the lower retaining screw situated below the edge at the panel front corner. Remove the side panel retaining screw on the upper front edge and the 2 fixings on the rear or the side panel. Remove the panel by pulling it away from the cooker.

2 Hotplate

2.1 To Remove the Hotplate

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove pan supports and burner heads. Remove the 10 screws holding the hotplate burners to the hotplate. Remove the 6 screws holding the hotplate tray to the cooker (**Fig.9-4**). Taking care not to damage the burner heads, lift the hotplate clear of the cooker.

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

Check the burner operation.

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.

2.2 To Replace a Hotplate Control Taps

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1) and hotplate (see 2.1).
Unplug the FSD lead from the rear of the tap. Undo compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail.

Disconnect the ignition switch wiring. Remove the tap, then remove and discard the gasket seal.

Fit the new gasket seal to the replacement tap.

Re-assemble in reverse order. Check the cooker is gas sound. Check the hotplate ignition.

2.3 To Change Hotplate Burner Injector

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the pan support, burner cap and head. Remove the old jet. Fit the new injector.

Reassemble in reverse order. Check the cooker is gas sound.

2.4 To Replace a Hotplate Burner Electrode

DISCONNECT FROM THE ELECTRICITY SUPPLY.

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

Fit the new electrode to the lead and fix the electrode to the burner. Replace the burner cap.

Check the burner ignition.

2.5 To Replace a Hotplate Burner

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the hotplate (see 2.1). The burners (except the right-hand wok burner) are mounted on support struts. Disconnect the burner feed pipes at the burner. Remove the screws at the front and rear holding the support struts. Lift the strut and burners clear. The burners are fixed to the support struts with 2 screws. Remove the appropriate burner and fit the new one.

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

Right-hand Wok Burner

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

2.6 To Remove a Hotplate Burner Thermocouple

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the hotplate (see 2.1).

Identify the thermocouple to be removed. Pull off the connection at the tap end and lift the thermocouple away at the burner end.

Fit the new thermocouple in reverse order.

Replace the hotplate. Check the thermocouple for correct operation at full rate and turndown.

3 Controls

3.1 To Change Oven or Light Switch

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1).

Note: The old switch may be destroyed during removal.

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

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

Replace control panel in reverse order and test for correct operation.

3.2 To Replace the Clock

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1). Pull off the timer control buttons.

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

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

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

Check the operation of the timer.

3.3 To Change the Ignition Spark Generator

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the hotplate (see 2.1).

Disconnect all the leads from the generator, taking note of their positions. Unclip the generator from the cooker.

Fit the new generator and reconnect the leads. Check for correct ignition.

3.4. To Change the Oven Multi-function Switch

Move the cooker away from the wall to allow access to the rear.

Remove the pan supports and burner heads. Remove the control panel (see 1.1) and hotplate (see 2.1).

Remove the fixing screws from the front of the oven multi-function switch. Disconnect the leads and remove the switch.

Fit the new switch.

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. 9.5

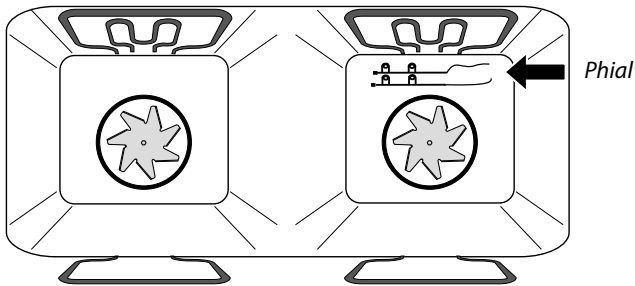


Fig. 9.6

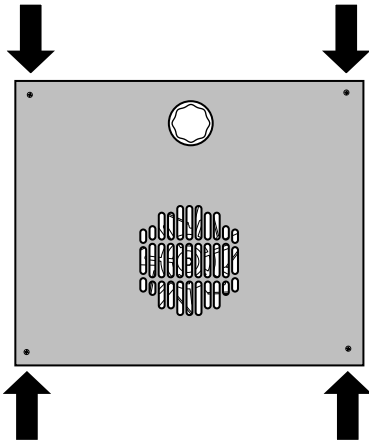
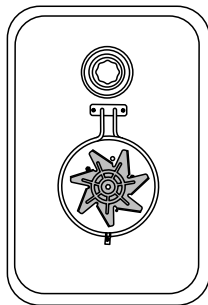


Fig. 9.7



4 Ovens

4.1 To Replace an Oven Thermostat

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Note: There are 2 thermostats in the oven. One is the primary thermostat, which controls the oven temperature and can be adjusted by the customer using the control knob. The other is the protection thermostat to prevent the oven overheating should the primary oven thermostat fail.

The protect thermostat only operates if the primary thermostat has failed.

To Change the Primary Thermostat

Remove the control panel (see 1.1) and hotplate (see 2.1).

Remove the oven shelves.

Undo the cooker rear cover screws and covers.

Track the route of the thermostat capillary from the rear of the control on the fascia to where it disappears into the oven. By moving the capillary it will become obvious which of the 2 phials in the oven it is connected to (**Fig.9-5**). The phial can be removed by loosening the p-clips.

Feed the thermostat capillary out and clear of the oven, noting the routing.

Remove the 2 screws fixing the thermostat to the inner control panel and disconnect the wiring from the thermostat.

Fit the replacement in reverse order.

Make sure the phial is clipped securely to the oven rear cover.

To Change the Protect Thermostat

Follow the same procedure as above except that the control is situated on the rear cover.

4.2 To Remove the Oven Inner Backs

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Open the oven door. For the right-hand side unscrew the 4 thermostat phial fixing screws.

Remove the fixings that secure the inner back to the oven rear (**Fig.9-6**). Lift the removable panels away.

Re-assemble in reverse order. Make sure that the retaining fixings are fully tightened.

4.3 To Replace an Oven Fan

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull the cooker forward to access the cover boxes at the rear of the cooker.

Remove the inner back (see 4.2).

Hold the fan blades and undo the centre nut (left-hand thread), brass washers, fan blade and circlip (**Fig.9-7**). Undo the screws that retain the fan and remove it from the cavity rear.

Fit the replacement and re-assemble parts in reverse order.

Check that the oven operates satisfactorily.

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.

4.4 To Remove an Oven Fan Element

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the inner back (see 4.2).

Remove the screws that secure the element within the oven and carefully lift the element away (**Fig.9-8**).

Disconnect the leads and connect to the replacement element and re-assemble parts in reverse order.

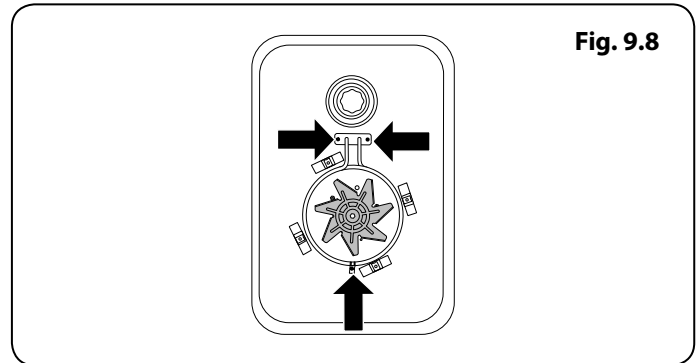


Fig. 9.8

4.5 To Remove the Oven Bottom and Top Elements

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Bottom Element

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

Remove the 2 screws 'A' and allow the plate to drop down.

Remove the 2 screws 'B', then lower the upper plate and remove it through the slot in the cooker back (**Fig.9-9**).

Undo the terminal connections, noting their positions.

Remove the element fixings and withdraw the element.

Replace the element and re-assemble parts in reverse order.

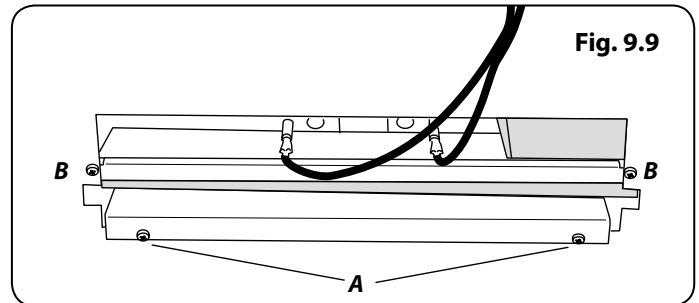


Fig. 9.9

Top Element

Remove the top element bracket fixings and withdraw the elements carefully, lifting to clear the clips on the support bar (**Fig.9-10**).

Replace the element and re-assemble the parts in reverse order.

Check that the oven operates satisfactorily.

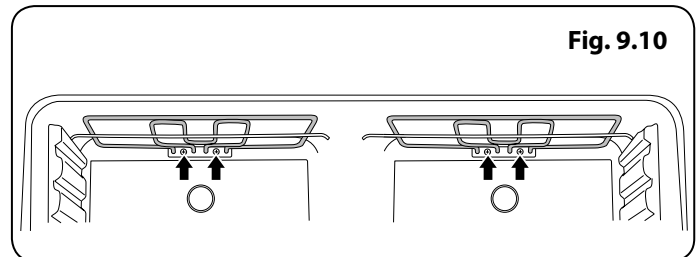
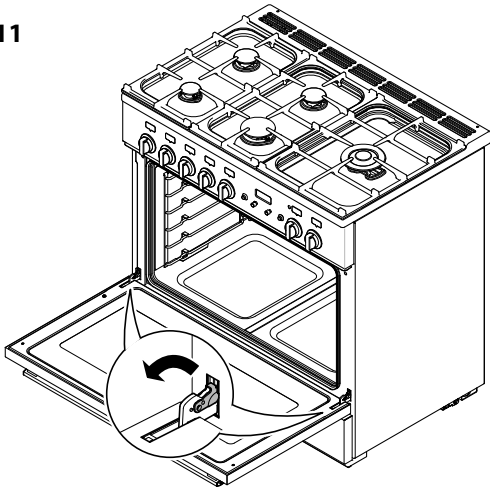


Fig. 9.10

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. 9.11



5 Doors

5.1 Removing the Oven Door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig.9-11**). Grip the sides of the door, lift upwards and then slide the door forwards.

5.2 To Replace a Door Inner Glass Panel

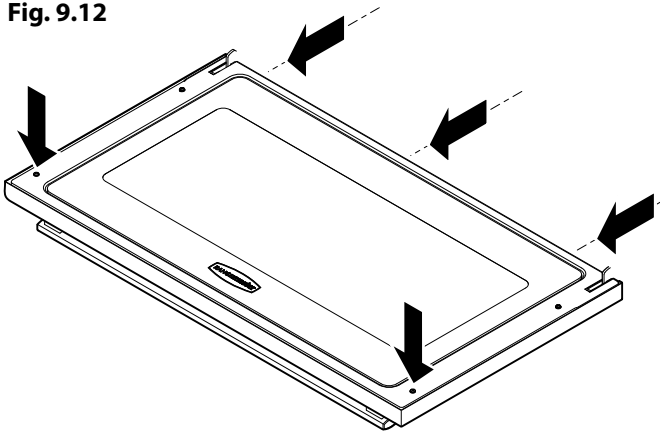
Remove the oven door (see 5.1)

Carefully place the door, outer side up, on a clean level surface. Remove the 2 hexagon headed screws from the inside face and the 3 hexagon headed screws on the bottom edge (**Fig.9-12**).

Remove the corner brackets, and then lift off the inner door panel. Take care not to damage the inner glass.

Reassemble in reverse order.

Fig. 9.12



5.3 To Replace an Over Door Hinge

Remove the door and door inner panel (see 5.1 & 5.2).

Undo the screws securing the hinge in place. Remove the hinge. Replace the hinge and rebuild the door in reverse order.

5.4 To Remove the Oven Door Seal

Open the oven door. The seal is held in place by small hooks to the cooker front. At the corner, pull the seal diagonally away from the door centre until that hook is released (**Fig.9-13**).

Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

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

Fig. 9.13

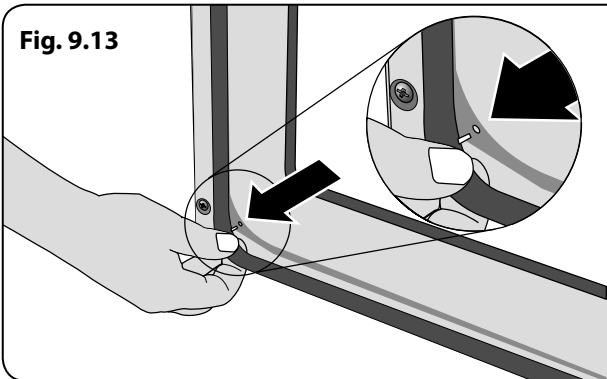
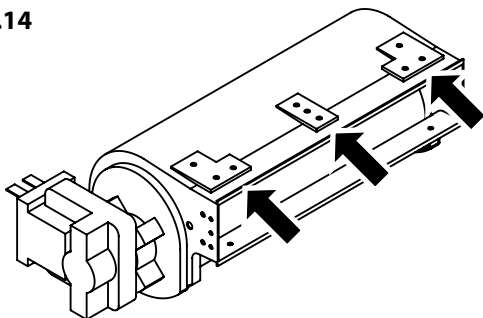


Fig. 9.14



6 Ancillaries

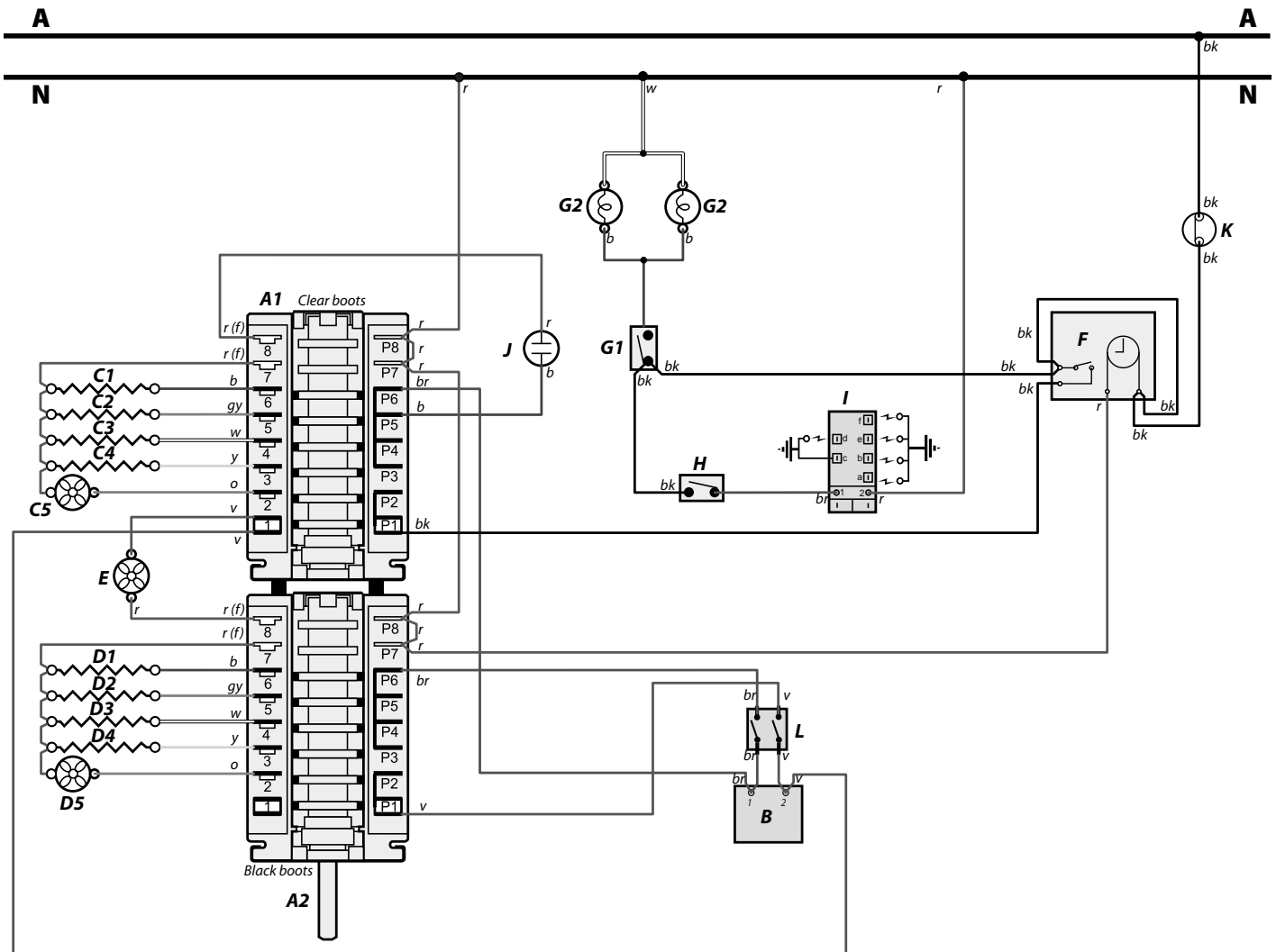
6.1 To Change the Cooling Fan

Remove the hotplate (see 2.1).

Remove the screws that hold the cooling fan to the duct (**Fig.9-14**), and then lift out the fan.

Reassemble in reverse order.

10. Circuit Diagram



Key

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

Code	Description
A1	Multi-function oven master switch
A2	Multi-function oven drone switch
B	Multi-function oven thermostat
C1	Right-hand base element
C2	Right-hand top outer element
C3	Right-hand top inner element
C4	Right-hand fan element
C5	Right-hand fan
D1	Left-hand base element
D2	Left-hand top outer element
D3	Left-hand top inner element
D4	Left-hand fan element
D5	Left-hand fan

Code	Description
E	Cooling fan
F	Clock
G1	Oven light switch
G2	Oven light
H	Tap switches
I	Spark generator
J	Oven neon
K	Thermal cut-out
L	Divider switch

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

11. Technical Data

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

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Inside base drawer of cavity and on rear of the appliance.

COUNTRY OF DESTINATION: Australia.

Connection & Test Pressures

Gas (Rp $\frac{1}{2}$ at right rear)		Electric
Natural Gas	1 kPa	230V 50Hz
Propane	2.54 kPa	

See appliance data badge for test pressures.

Dimensions

Overall height	minimum 905 mm	maximum 925 mm
Overall width	900 mm;	
Overall depth	600 mm (<i>to fascia</i>); 650 mm (<i>over handles</i>)	
Minimum space above hotplate	650 mm	

See '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
Bottom element	1.38 kW	0.69 kW

Hotplate	Bypass Screw*	Natural Gas 1 kPa			Propane X 2.54 kPa		
		Input	Injector		Input	Injector	
			Marking	Size Ø		Marking	Size Ø
Wok burner	55	15.2 Mj h^{-1}	Internal 88	0.88 mm	15.0 Mj h^{-1}	Internal 57	0.57 mm
			External 168	1.68 mm		External 98	0.98 mm
Large burner	41	12.3 Mj h^{-1}	165	1.65 mm	12.0 Mj h^{-1}	89	0.96 mm
Medium burners	33	6.2 Mj h^{-1}	115	1.15 mm	6.2 Mj h^{-1}	67	0.68 mm
Small burner	25	3.7 Mj h^{-1}	92	0.92 mm	3.3 Mj h^{-1}	48	0.50 mm

* 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.

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



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