




USER GUIDE & INSTALLATION INSTRUCTIONS

Nexus 110 Induction

Australia

U111048 - 06

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1. Before You Start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

Personal Safety

This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

- 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.
- **WARNING:** Children **less** than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Suitable only for indoor installation.
- **DO NOT** operate this appliance before reading the instruction booklet.
- **DO NOT** place articles on or against this appliance.
- **DO NOT** operate with panels, covers or guards removed from this appliance.
- The cooker should not be placed on a base.
- This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.
- Before operating the ovens please refer to the oven shelf installation, in the Accessories section.
- **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.
- At the risk of fire **DO NOT** store items on the cooking surfaces.
- To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- **WARNING:** Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.
- **DO NOT** use a steam cleaner on your cooker.
- Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from the cooker.
- **DO NOT** spray aerosols in the vicinity of the cooker while it is on.

Fig. 1.1

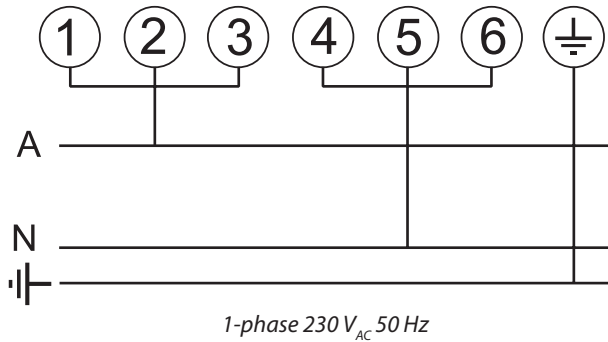
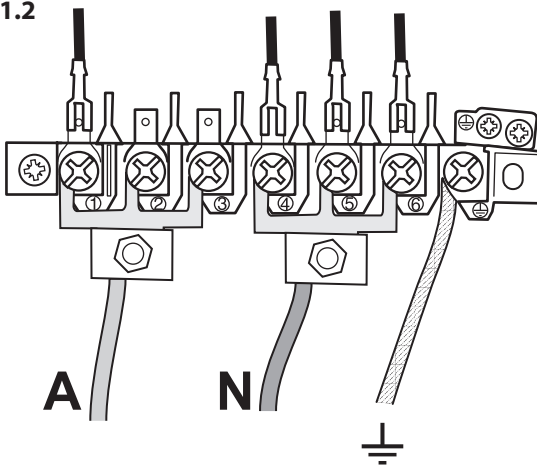


Fig. 1.2



Electrical Connection Safety

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

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.

The total electrical load of the appliance is approximately 15 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).

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. 1.1** and **Fig. 1.2**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Minimum temperature rating T105.

Read the instructions before installing or using this appliance.

- This appliance is heavy so take care when moving it.
- The cable size and type should be suitable for the Electrical Load of the appliance and comply with the relevant national and local requirements.
- The cooker may be installed in a kitchen/ kitchen diner but **NOT** in a room containing a bath or shower.
- The cooker **MUST NOT** be connected to an ordinary domestic power point.
- It is normal for the hob control display to flash for about 2 seconds during first power setting.
- Set the clock to make sure that the oven is functional – see the relevant section in this manual.

- The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- **DO NOT** install the appliance on a platform.
- **DO NOT** manoeuvre the cooker while it is plugged into the electricity supply.
- Before electrical reconnection, check that the appliance is electrically safe.

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.

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

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

Ventilation

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

Maintenance

- It is recommended that this appliance is serviced annually.
- **WARNING:** Before replacing the bulb, turn off the power supply and make sure that the oven is cool.
- **DO NOT** use cooking vessels on the hotplate that overlap the edges.
- Unless specified otherwise in this guide, always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work.
- **DO NOT** use the control knobs to manoeuvre the cooker.
- **NEVER** operate the cooker with wet hands.
- **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.
- **DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.
- **NEVER** heat unopened food containers. Pressure build up may make the containers burst and cause injury.
- **DO NOT** use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.
- **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** try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.
- **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.
 - **WARNING: Danger of fire: do not store items on the cooking surfaces.**
 - **NEVER** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool. 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.
 - **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.
 - **DO NOT** modify this appliance. This appliance is not intended to be operated by means of external timer or separated remote-control system.
 - If flammable materials are stored in the drawer, oven(s) or grill(s) it may explode and result in fire or property damage.

Induction care

- **IMPORTANT INFORMATION FOR PACEMAKER AND IMPLANTED INSULIN PUMP USERS:** The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.
- When the hob is in use keep magnetic items away, such as credit and debit cards, floppy disk, calculators, etc.
- To fully utilise the power of your induction hob and to ensure longevity of performance, we recommend the use of AGA Rangemaster Induction cookware. If you decide to purchase an alternative set of cookware for use on your induction cooker, we would strongly recommend that composite aluminium cookware with steel inserts, example shown **Fig. 1.3**, are avoided. This type of construction can significantly reduce the lifetime and performance of your induction cook top.
- Take care when touching the marked cooking areas of the hob.
- Use adequately sized pans with flat bottoms that are large enough to cover the surface of the hotplate heating area. The use of undersized pans will expose a portion of the surface unit to direct contact and may result in the ignition of clothing.
- Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for use on the warming zone; others may break because of the sudden change in temperature.
- Only certain types of stainless steel, enamelled steel or cast iron cookware with enamelled bases are suitable for induction hob cooking.

- Take care **NOT** to scratch the surface when placing cookware on the glass panel.
- 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. **NEVER** cook directly on the hob surface (**Fig. 1.4**).
- **DO NOT** leave the hob zones switched on unless being used for cooking.
- **DO NOT** stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (**Fig. 1.5**).
- **WARNING:** Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.
- **ALWAYS LIFT** cookware off the hob. Sliding the griddle plate or pans may cause marks and scratches (**Fig. 1.6**).
- Take care **NOT TO PLACE HOT LIDS** onto the hob surface (**Fig. 1.7**). Lids that have been used to cover a hot pan can “stick” or create a “vacuum” effect to the Glass Hob. Should this occur, **DO NOT** attempt to lift the lid off the glass surface, this may damage the glass. Instead slide the lid to the edge of the hob surface and remove, taking care not to scratch the hob surface. Alternatively wait until the lid has cooled to room temperature, the vacuum has been released, then remove the lid by lifting it from the hob surface.
- **DO NOT** place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, wok stand).
- Take care **NOT** to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.

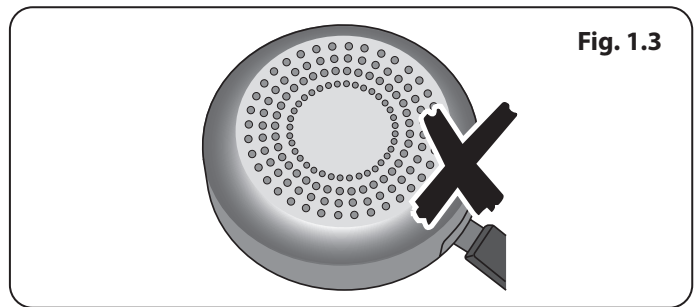


Fig. 1.3

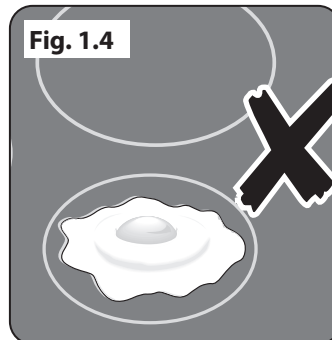


Fig. 1.4

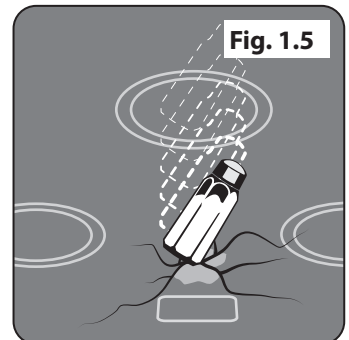


Fig. 1.5

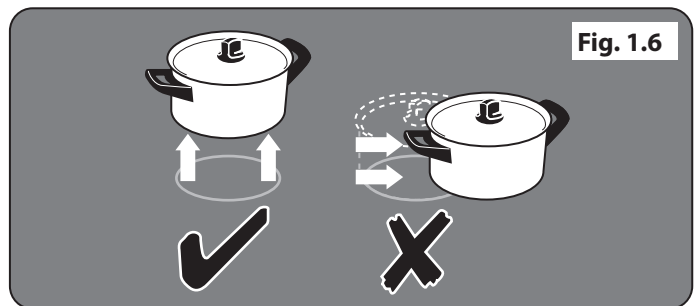


Fig. 1.6

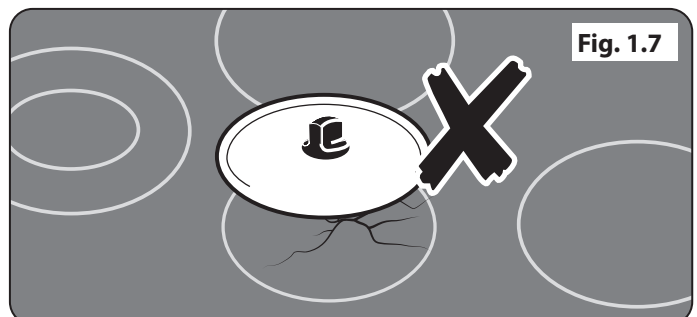


Fig. 1.7

Fig. 1.8

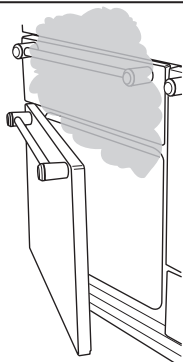


Fig. 1.9

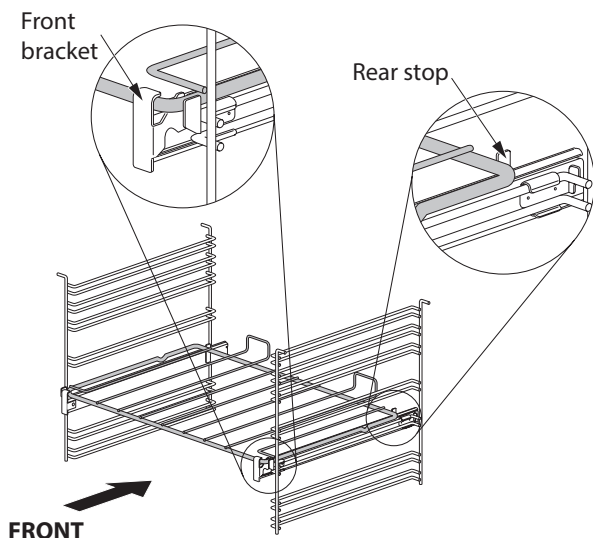
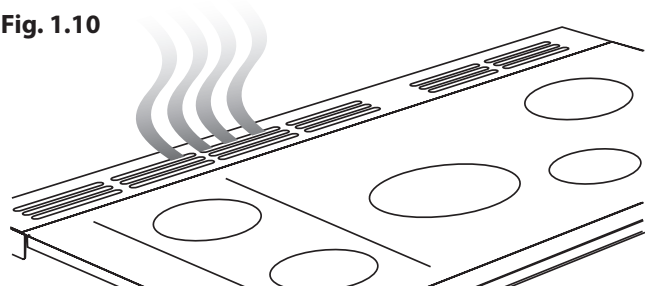


Fig. 1.10



- We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this (see 'Cleaning your Cooker'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.
- The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty. However, you should clean the hob with caution as some cleaners can produce noxious fumes if applied to a hot surface.
- **DO NOT** leave the hob unattended. Care should be taken to not allow your cookware to boil dry. It will damage your cookware and Induction Glass Hob.
- After use, switch off the hob element by its control. **DO NOT** rely on the pan detector.

Oven Care

- When the oven is not in use and before attempting to clean the cooker always be certain that the control knobs are in the **OFF** position.
- Use oven gloves to protect your hand from potential burns.
- Cooking high moisture content foods can create a 'steam burst' when the oven door is opened (**Fig. 1.8**). When opening the oven, stand well back and allow any steam to disperse.
- The inside door face is constructed with toughened safety glass. Take care **NOT** to scratch the surface when cleaning the glass panel.
- Accidental damage may cause the door glass panel to fracture.
- Keep oven vent ducts unobstructed.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Make sure the shelves are pushed firmly to the back of the oven. **DO NOT** close the door against the oven shelves.
- **DO NOT** use aluminium foil to cover shelves, linings or the oven roof.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.
- **DO NOT** use the timed oven if the adjoining oven is already warm.
- **DO NOT** place warm food in the oven to be timed.
- **DO NOT** use a timed oven that is already warm.
- Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface.

Oven Shelves (dependant on model)

To fit the glide-out shelf, hook the front of the shelf onto the runners as shown (**Fig. 1.9**). The rear of the shelf should rest on the runners, in front of the rear stop (**Fig. 1.9**).

Standard oven shelves can be fitted by lining up the shelf with a groove in the oven ladders. Push the shelf back until the ends hit the shelf stop. Lift the front so the shelf clears the stops, then lower the front so the shelf is level and push it fully back.

Hob Care

- **NEVER** allow anyone to climb or stand on the hob.
- **DO NOT** use the hob surface as a cutting board.
- **DO NOT** leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).
- **DO NOT** place plastic or aluminium foil, or plastic containers on the hob.
- Always turn the control to the **OFF** position before removing a pan.
- Avoid heating an empty pan. Doing so may damage both the hob and pan.

Grill/Glide-out Grill™ Care

- When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.
- **DO NOT** leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.
- **NEVER** close the grill door when the grill is on.
- Accessible parts may be hot when the grill is in use. Young children should be kept away

Cooling Fan

This appliance may have a cooling fan. When the grill or ovens are in operation the fan will run to cool the fascia and control knobs.

Cooker Care

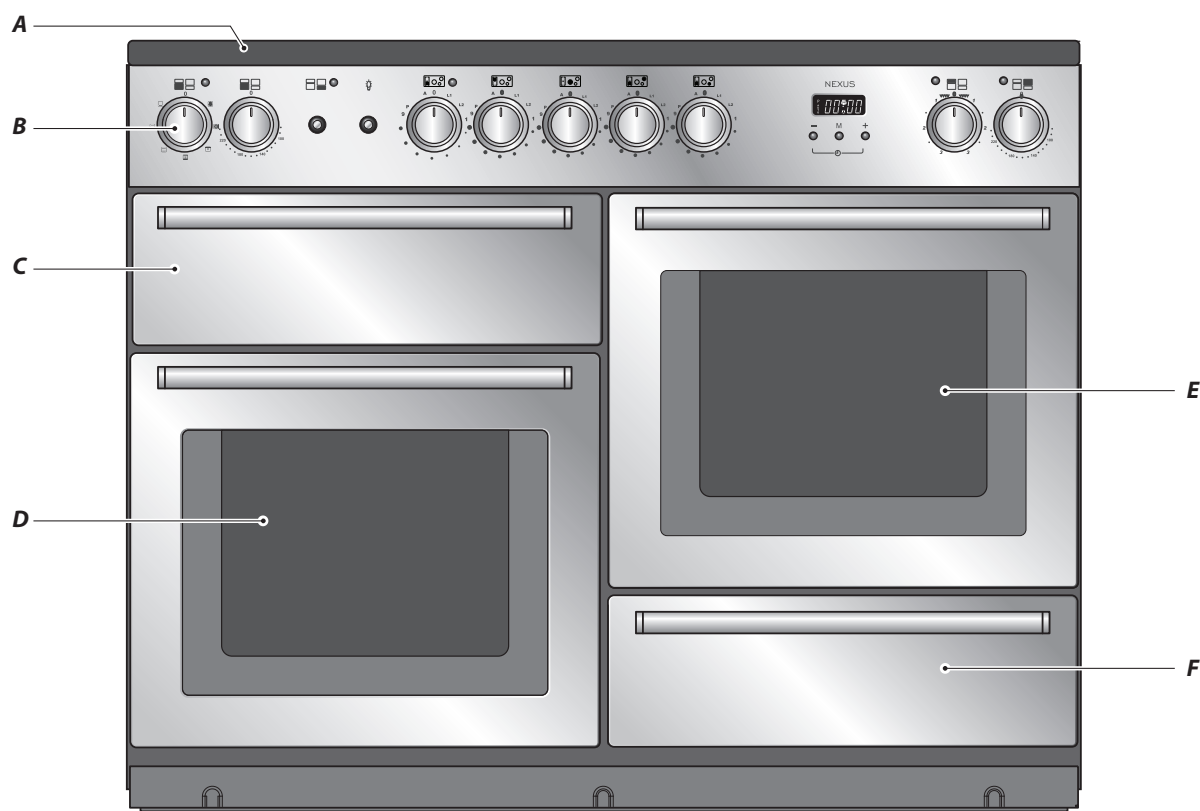
As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours (**Fig. 1.10**).

Cleaning

- Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.
- 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.
- **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.
- Take care that no water seeps into the appliance.
- Before you remove any of the grill parts for cleaning, make sure that they are cool or use oven gloves.
- **DO NOT** use any abrasive substances on the grill and grill parts.
- **DO NOT** put the side runners in a dishwasher.
- **DO NOT** put the burner heads in a dishwasher.
- **NEVER** use caustic or abrasive cleaners as these will damage the surface.
- **DO NOT** use steel wool, oven cleaning pads or any other materials that will scratch the surface.
- **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.
- **DO NOT** use steel wool, oven cleaning pads, or any other materials that will scratch the surface.
- **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

2. Cooker Overview

Fig. 2.1



Your 110 induction cooker (**Fig. 2.1**) has the following features:

- A. 5 induction cooking zones
- B. Control panel
- C. Glide-out grill
- D. Multifunction oven
- E. Fan oven
- F. Bread Proving/Storage Drawer

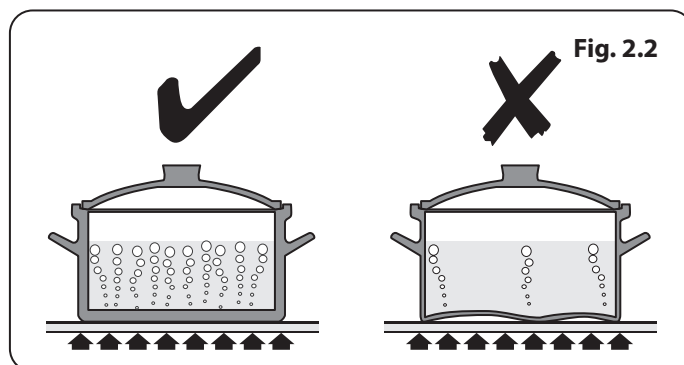


Fig. 2.2

The Hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.2**). This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

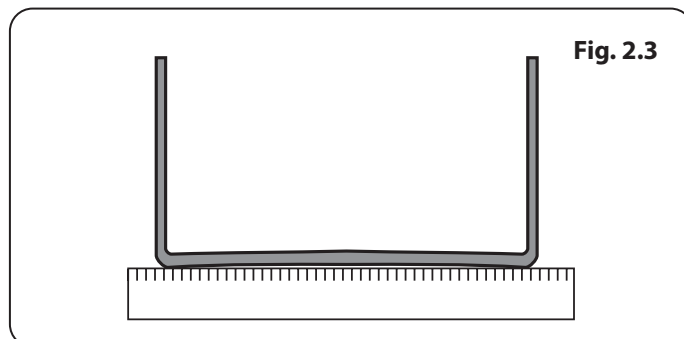
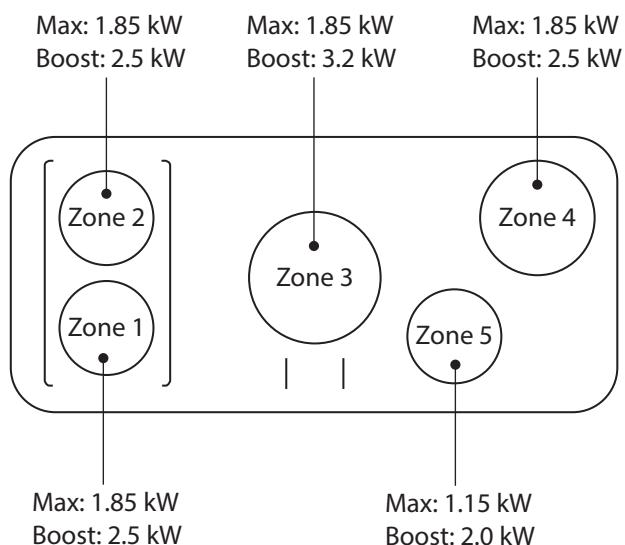
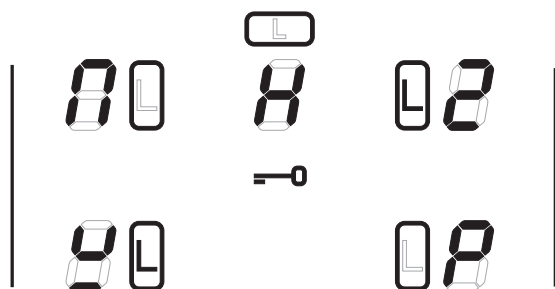


Fig. 2.3

Fig. 2.4**Fig. 2.5**

The very best pans have bases that are very slightly curved up when cold (**Fig. 2.3**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters (**Fig. 2.4**) each with a pan detector and residual heat indicator, and a hob control display.

The hob control display (**Fig. 2.5**) informs you of the following induction hob functions:

- Pan Detector
- Residual Heat Indicator
- Child Lock
- Low Temperature Setting
- Power Boost Setting

Pan Detector,

If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol will appear on the hob control display; this is the “pan-missing symbol”. Place a pan of the correct size on the cooking area and the symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Table 2.1 shows the minimum pan sizes recommended for each cooking zone.

NOTE: Using pans with a base diameter smaller than those recommended will result in a power reduction.

Cooking Zone	Minimum Pan Diameter (pan base) mm
Front Left	180
Rear Left	180
Centre	210
Rear Right	180
Front Right	140

Table 2.1

Residual Heat Indicator, *H*

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol [*H*], will appear in the display. This shows that the cooking zone temperature is above 60 °C and may still cause burns. Once the temperature has dropped to below 60 °C the [*H*] will go out.

Child Lock, $\Rightarrow 0$

! IMPORTANT: The child lock can only be activated when all the cooking zones are switched off.

To prevent the unwanted use by children, the hob can be locked.

To lock the hob, simultaneously turn the two left-hand controls counter-clockwise (**Fig. 2.6**) and hold until the $\Rightarrow 0$ symbol appears in the centre of the hob control display (**Fig. 2.7**).

NOTE: [*H*] will flash when locking the hob – this is normal.

Locking the hob will **NOT** affect the ovens; they can still be used.

To unlock the hob, simultaneously turn the two left-hand controls counter-clockwise and hold until the $\Rightarrow 0$ symbol disappears from the centre of the hob control display.

Low Temperature Setting, *L1/L2/L3*

! This function should only be used when heating from cold

Each cooking area is equipped with 3 low temperature settings:

- *L1* will maintain a temperature of about 44 °C – ideal for gently melting butter or chocolate.
- *L2* will maintain a temperature of about 70 °C – ideal for keeping food warm, once it is cooked.
- *L3* will maintain a temperature of about 94 °C – ideal for simmering (bring the pan to the boil and then select *L3* to keep soups, sauces, stews, etc at an optimal simmer).

The maximum time these settings can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function by reactivating *L1* or *L2*. To increase the heat, just turn the control knob to the required level.

The maximum times for all other power levels are shown in **Table 2.2**.

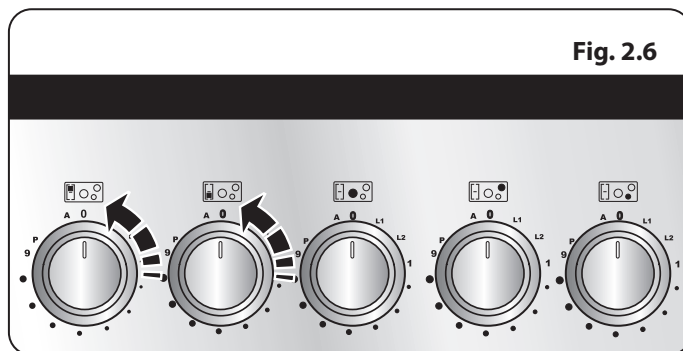


Fig. 2.6

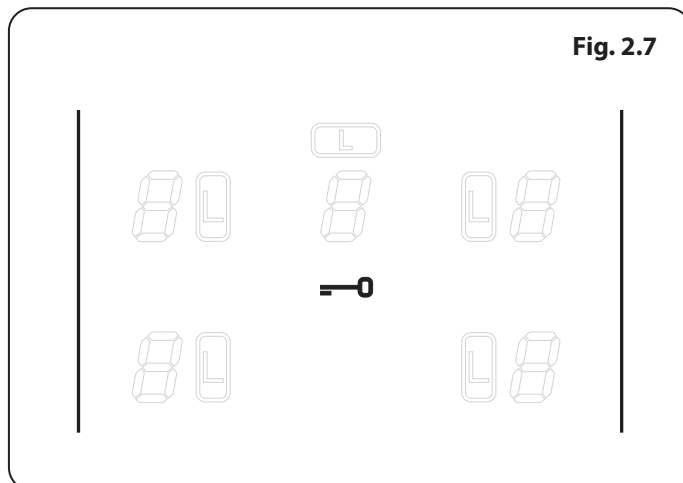
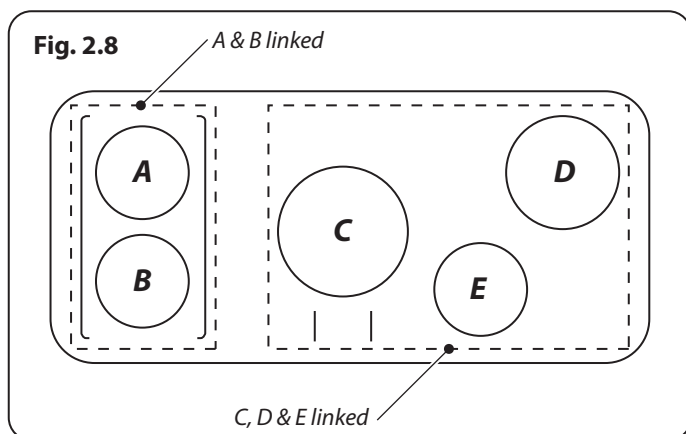


Fig. 2.7

Power Level	Maximum Operating Time
<i>L1, L2 and L3</i>	2 hours
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
Power Boost	10 minutes

Table 2.2



Power Boost Setting, *P*

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [*P*] is shown on the hob control display.

Power Boost allows additional power to be made available for each of the cooking zones. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

Deactivate the Power Boost function by turning the control knob to a lower setting.

Power Sharing Zones (Fig. 2.8)

Power sharing is taking the power from the adjacent zone. For example, if zones **C**, **D** and **E** (Fig. 2.8) are set to power level 9, or set to Power Boost (*P*) the power level in **D** or **E** will adjust in the order it was switched on.

⚠ Avoid heating an empty pan. Doing so may damage both the hob and pan.

Example 1: Set zone **C** to power level 9, switch on zone **D** to power level 9 and then zone **E** to power level 9. After a few seconds zone **D** power level will reduce to 7. **Zone C will remain at P or 9**

Example 2: Set zone **C** to power level 9, switch on zone **E** to power level 9 and then zone **D** to power level 9. After a few seconds zone **E** power level will reduce to 8. **Zone C will remain at P or 9**

Example 3: Set zone **D** and **E** to power level 9 and then zone **C** to power level 9. After a few seconds zone **E** power level will reduce to 8.

The same principle applies when using zone **A** and **B**. When using zone **A** on Power Boost (*P*) and then switching zone **B** to Power Boost (*P*), the power to zone **A** will reduce slightly.


⚠ This is a built-in safety device.

The Bridging-Zone Function,

Zones A and B can be bridged, creating an area, ideal for use with an induction griddle plate (supplied).

Note: The griddle plate should comprise of an induction friendly, flat bottom, large enough to cover zones A and B of the hotplate heating area (**Fig. 2.9**).

DO NOT use zones C, D or E to heat the griddle plate (**Fig. 2.10**).

To activate the bridging-zone function, simultaneously turn the two left-hand controls completely clockwise (**Fig. 2.11**) and hold until the  symbols appear in the centre of the hob control display (**Fig. 2.12**). The temperature can then be adjusted using the left-hand knob (**Fig. 2.13**).

Turn both knobs counter-clockwise to cancel the dualzone function and return to normal operation.

⚠ DO NOT turn the two left-hand knobs individually to heat the griddle plate. This can cause excessive temperatures and damage the coating on the griddle plate.

Overheat Function

This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

Cookware with bases that become distorted (**Fig. 2.2**) when heated may interfere with the operation of the Overheat Function. This may result in damage to your cookware or Induction Glass Hob.

Please read and follow the manufacturers' instructions carefully before using cookware on your induction hob.

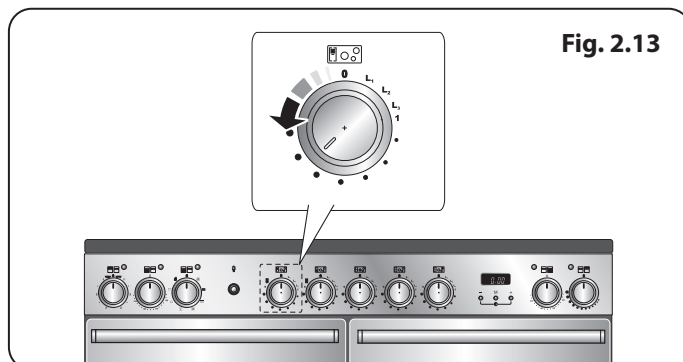
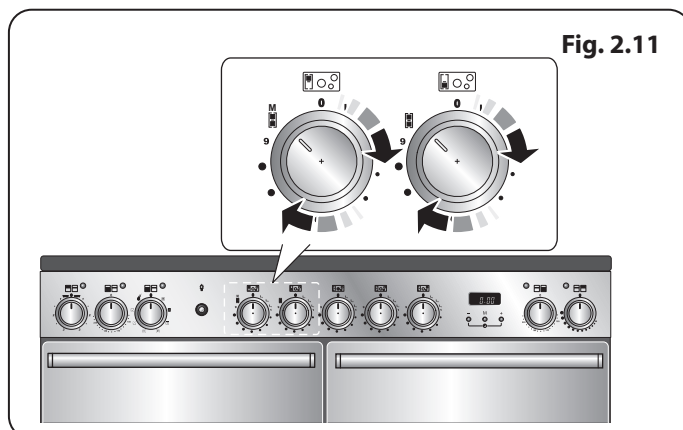
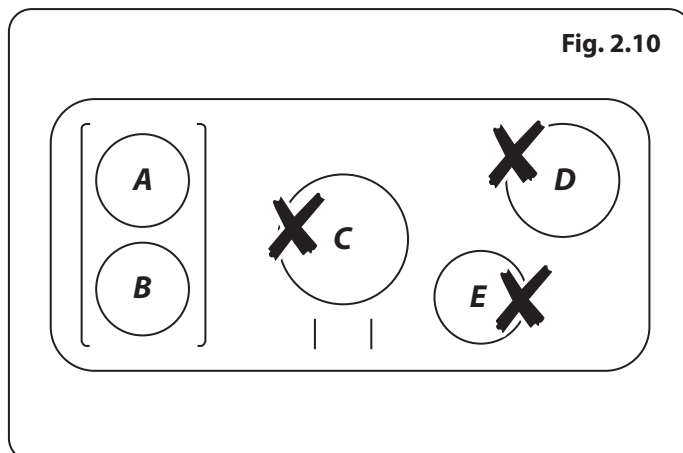
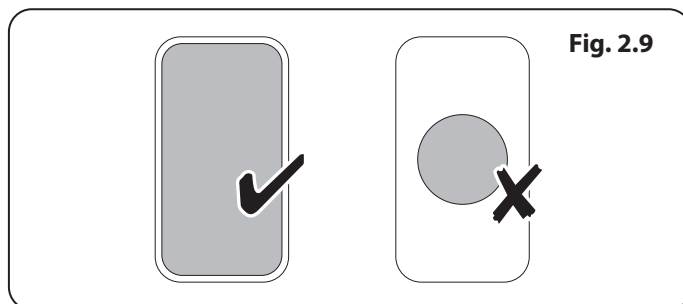
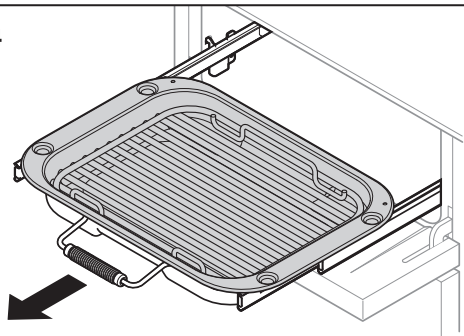


Fig. 2.14



The Glide-out Grill™ (Fig. 2.14)

⚠ WARNING: When the trivet has been removed from the grill pan, please ensure that the grill pan and cradle are fully returned into the grill chamber. The grill pan door **MUST** remain open.

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

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

1. For best results, slide the carriage back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.
2. **DO NOT** leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.
3. Once the grill has preheated, slide the carriage out again. With the trivet back in place with the food on it, slide the carriage back into the grill chamber. Make sure that it is pushed right in.

The grill pan trivet can be turned to give four grilling heights by a combination of turning it back to front and turning it upside down. See chapter **Using the Glide-out Grill™**.

Bread Proving Drawer

The Bread Proving Drawer is found on the right at the base of the cooker (**Fig. 2.15**). Within the Bread Proving Drawer there are slots in the base to allow warmed air to flow through into the drawer from the element underneath.

The Bread Proving Drawer temperature is ideal for proving all sorts of yeast dough from sweet to savoury, gluten free to sourdough, dough made from fresh yeast and dried, bread mixes and recipes from the Rangemaster Good Housekeeping Cookery book.

Pre heat the drawer so that it is warm and ready for your dough.

It is operated by a push button (**Fig. 2.16**). There is no need to set the temperature, this is already set.

The Bread Proving Drawer has space for:

- Baking trays, no larger than 340mm x 340mm, to prove bread rolls or buns; these can then be put straight into a preheated oven after proving.
- To prove 2 trays at once in the drawer use a cooling rack or trivet over the top of one tray with the other on top, remember to allow space for the dough to expand during the proving time.
- 3 litre bowl full of dough
- 3 x 2 pound loaf tins
- 4 x 1 pound loaf tins

The time needed for proving will depend upon the dough type and the amount. Refer to the recipe for guidance and check the dough during the proving time.

If a large baking tray is used, place a cooling rack on to the base of the drawer, and put the tray on top, this will allow the warmed air to reach the dough.

When preparing larger quantities of yeast dough, containing 500g or over of flour, divide the dough into 2 bowls or containers, this will make proving in the drawer easier.

Keep an eye on the dough while it is proving; fresh yeast can work quickly especially if it has had a first fermentation stage (sometimes called sponging). Sponging can help produce a slightly lighter loaf.

The Bread Proving Drawer can be used for storage. If you have used the Bread Proving Drawer, switch it off and wait until the drawer cools before storing any items.

NOTE: The Bread Proving Drawer will not warm plates.

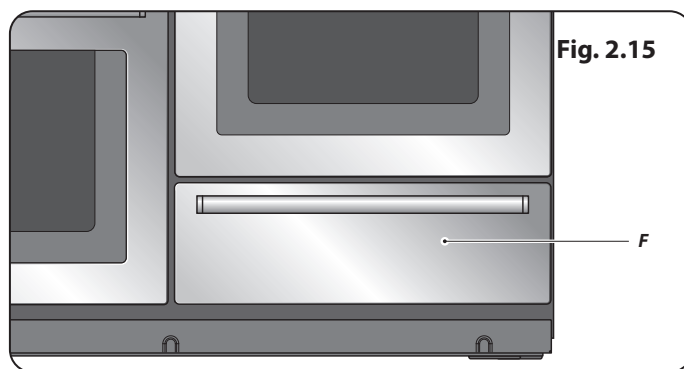


Fig. 2.15

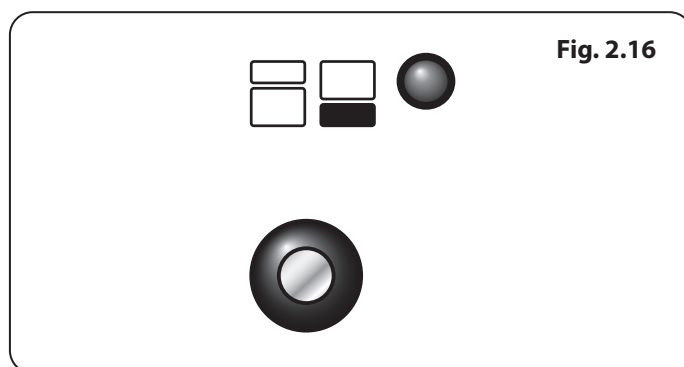


Fig. 2.16

TOP TIPS

Not sure of the capacity of your loaf tins?

- A one pound loaf tin will hold 800ml of water
- A two pound loaf tin will hold 1.5 litres of water.
- Cover the dough while it is proving with greased cling film, be careful not to anchor the cling film too tightly so that it prevents the dough from rising.

The Ovens

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

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

The Multifunction Oven

Multifunction ovens have an oven fan and oven fan element, as well as two extra heating elements. One element is in the top of the oven and the second is under the oven base.

NOTE: Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multifunction 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 2.3 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.

The Fan Oven

Fan ovens circulate hot air continuously, which means faster, more even cooking. The recommended cooking temperatures for a fan oven are generally lower than those for a non-fan oven.

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

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

Table 2.3

Multifunction Oven Functions

Defrost



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

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

Defrost with the oven door closed.

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

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

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

Fan Oven



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

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

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

Fanned Grilling



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

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

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

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

Fan Assisted Oven



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

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

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

Conventional Oven (Top and Base Heat)



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

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

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

Similar items being cooked will need to be swapped around for even cooking.

Browning Element



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

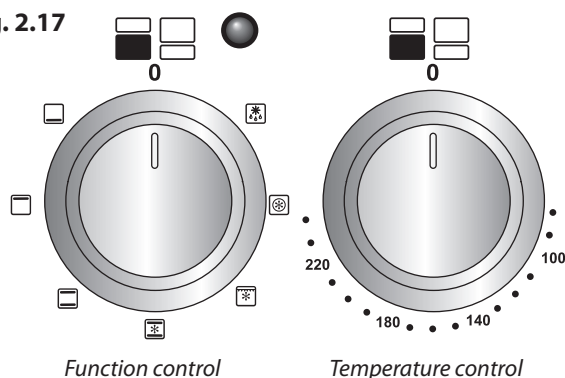
Base Heat



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

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

Fig. 2.17



Operating the Ovens

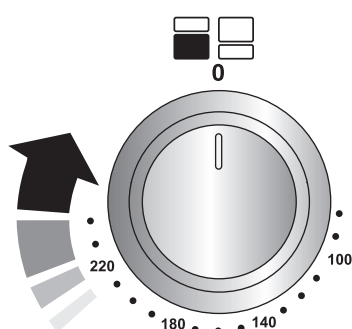
Multifunction Ovens

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. Turn the oven temperature knob to the temperature required (**Fig. 2.18**).

The oven indicator light will glow until the oven has reached the temperature you selected (**Fig. 2.19**). It will then cycle on and off during cooking.

Fig. 2.18



Conventional and Fan Ovens

Turn the oven knob to the desired temperature (**Fig. 2.18**).

The oven indicator light will glow until the oven has reached the temperature selected (**Fig. 2.19**). It will then cycle on and off during cooking.

Main Oven Light

Press the button to turn the light on (**Fig. 2.20**). If the oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

Fig. 2.19

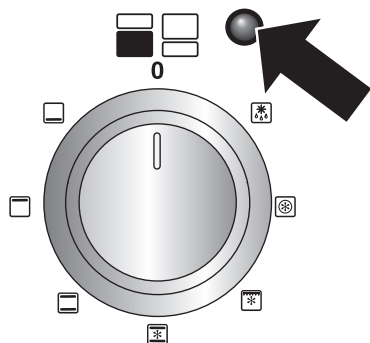


Fig. 2.20



Accessories

Glide-out Shelves

The oven shelves (**Fig. 2.21**) are retained when pulled forward but can be easily removed and refitted.

Both ovens are supplied with glide-out oven shelves.

To fit the glide-out shelf, hook the front of the shelf onto the runners as shown (**Fig. 2.22**). The rear of the shelf should rest on the runners, in front of the rear stop (**Fig. 2.22**).

The glide-out shelf and runners can be easily removed or repositioned.

To remove the glide-out shelves

Raise the rear of the shelf, so that it clears the rear stops. Then unhook from the front locating bracket.

To remove the glide-out runners

Twist to unclip the base of the runners from the shelf supports. Then unhook the runner from the top rung of the shelf support and remove (**Fig. 2.23**).

To refit the glide-out runners

Hook the rear of the runner over the top rung of a pair of shelf supports. Then hook the front of the runner onto the same rung. Push to clip under the bottom rung (**Fig. 2.24**).

Ensure that the shelf runners are fitted in the same position on each side (**Fig. 2.25**).

The front of the shelf runners can be identified by the bracket (**Fig. 2.22**).

⚠ DO NOT put the glide-out shelf runners in a dishwasher.

The Handyrack (Optional extra)

The Handyrack (**Fig. 2.26**) fits to the left-hand oven door only. Food cooking on it is easy to attend to, because it is accessible when the door is open.

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

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

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

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

To fit the Handyrack, locate one side of it on the door bracket (**Fig. 2.27**).

Then spring the other side out to clip it onto the other bracket (**Fig. 2.28**).

Fig. 2.21

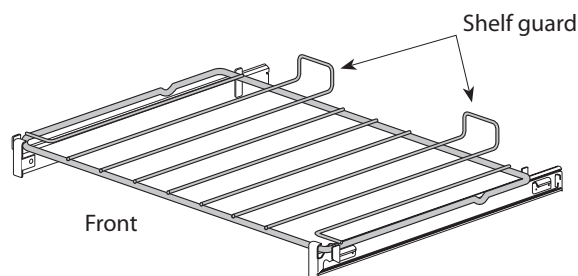


Fig. 2.22

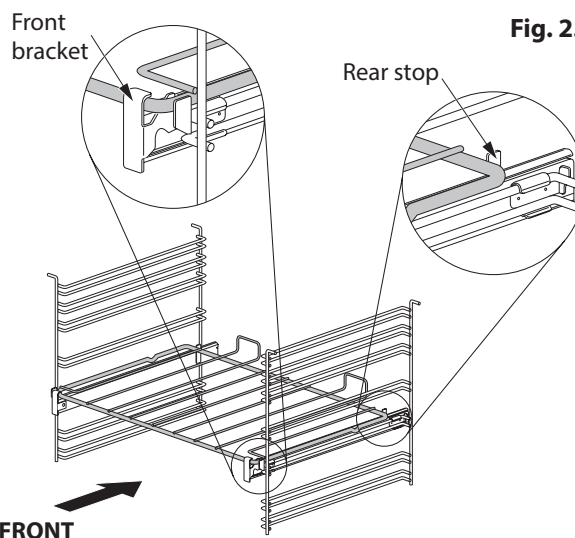


Fig. 2.23

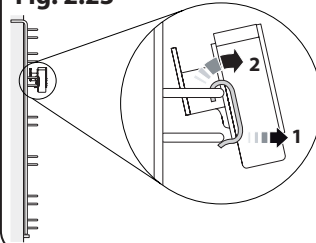


Fig. 2.24

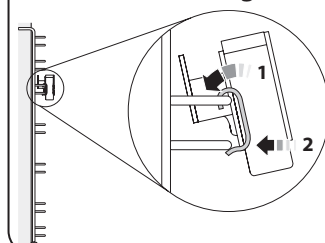


Fig. 2.25

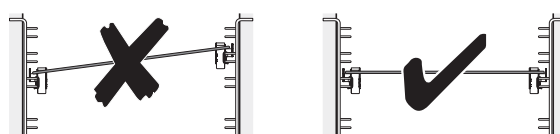


Fig. 2.26

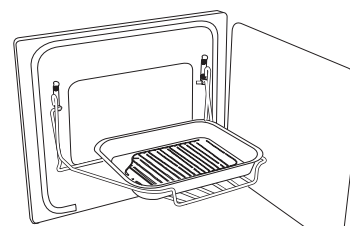
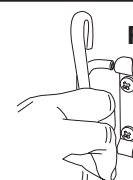


Fig. 2.27



Fig. 2.28



3. Using the Glide-out Grill™

Fig. 3.1

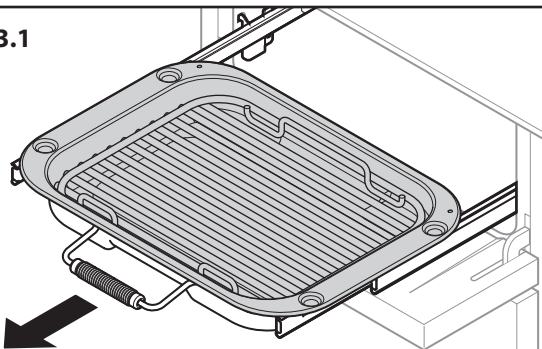
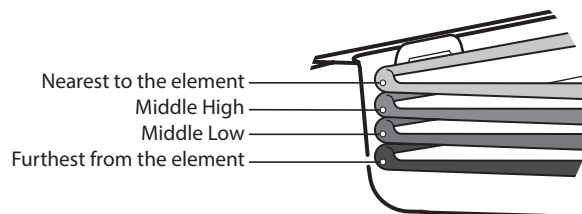
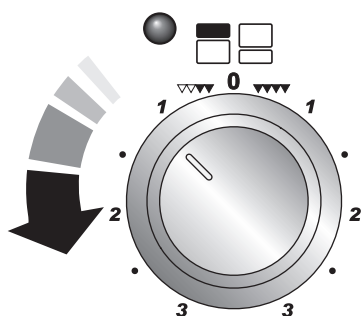


Fig. 3.2



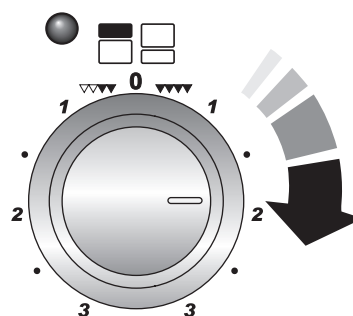
Four grill height positions
refer to Fig. 3.5

Fig. 3.3



To switch on the right half element

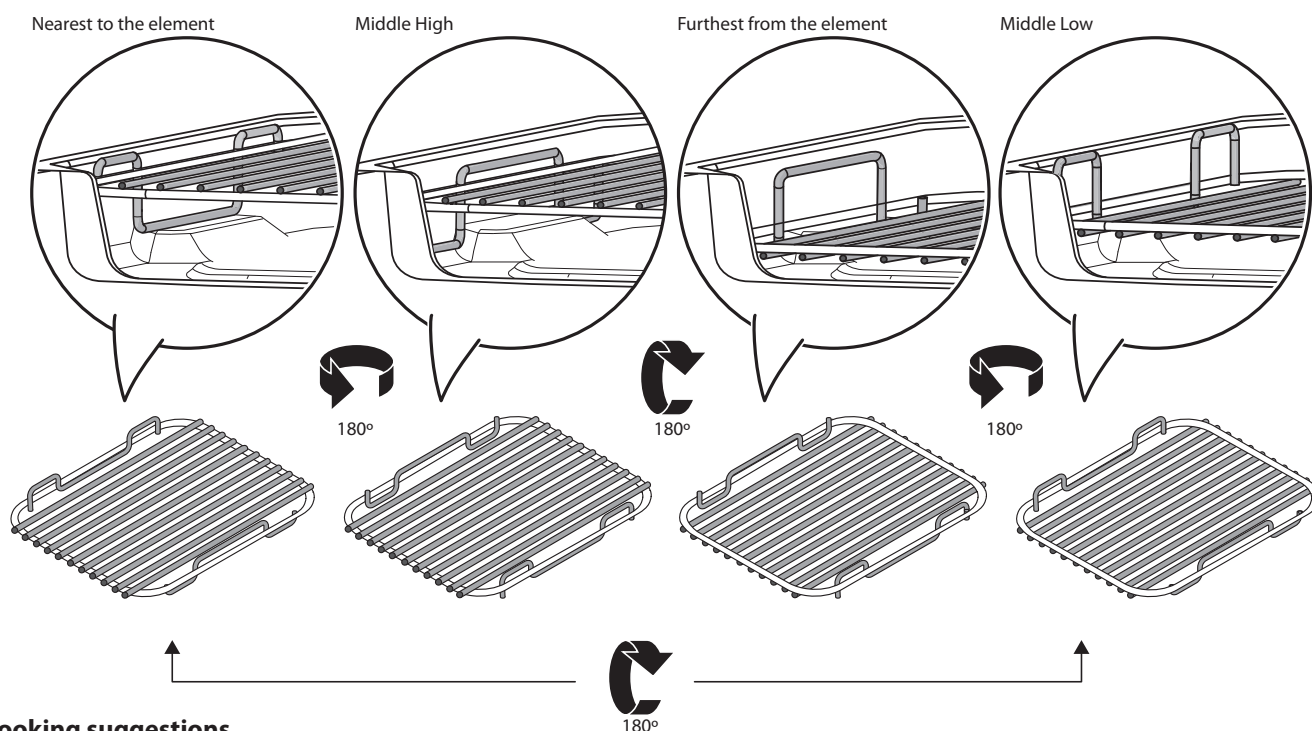
Fig. 3.4



To switch on both elements

Four grill height positions

Fig. 3.5



Cooking suggestions

1. Nearest to the element – Toast, streaky bacon.
2. Middle high – cheese on toast, welsh rarebit, courgette slices, back bacon.
3. Middle low – fish fillets, vegetable skewers.
4. Furthest from the element – whole fish, thick pork chops, chicken breasts, chicken or beef skewers.

NOTE: A short term cooking process has to be supervised continuously.

4. 3 Button clock

Using the clock

You can use the clock to turn the programmable oven on and off. **The clock must be set to the time of day before the oven will work.**

NOTE: When using the timer functions, first set the clock as required before setting the oven temperature.

The oven can be switched on when the cook symbol [🔥] is displayed.

Setting the clock

1. The LCD clock is shown in (**Fig. 4.1**). Once the cooker is connected and switched on, the display flashes (00.00) and the time starts from (00.00).
2. To set the clock press the [+] and [-] buttons simultaneously, the point between hours and minutes will start to flash for 5 seconds. Whilst the point is flashing press either the [+] or [-] button to set the correct time.

IMPORTANT: The timed oven will not operate unless the clock has been set.

Program selection - Setting the minute minder

The minute minder [🔔] provides the ability to set a countdown from 00:01h to 23:59h, at the end of which an alarm will sound.

1. Press the mode [M] button once (**Fig. 4.2**). The bell symbol [🔔] will flash on the display. Select the desired countdown from 00:01h to 23:59h using the [+] button (**Fig. 4.3**). The countdown will automatically begin and the [🔔] symbol will show in the display.
2. Once the specified time has elapsed an alarm will sound.
3. To stop the alarm press any button.

Re-set the minute minder

To re-set the minute minder, first select the minute minder program by pressing the mode [M] button. Then press the [+] and [-] buttons simultaneously.

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

To stop the programmable oven at a specific time of day

1. Press the mode [M] button 3 times, until the display flashes 'End' (**Fig. 4.4**).
2. Select the 'stop time' using the [+] or [-] buttons. The display will show the current time along with the 'AUTO' and Cooking [🔥] symbols (**Fig. 4.5**).

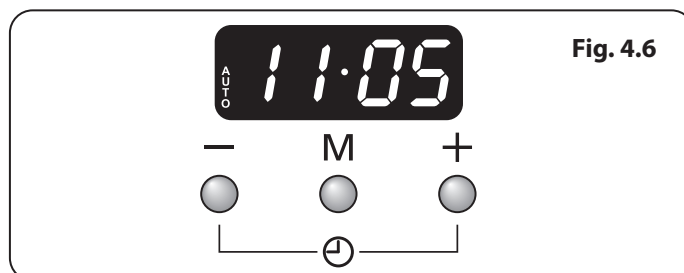
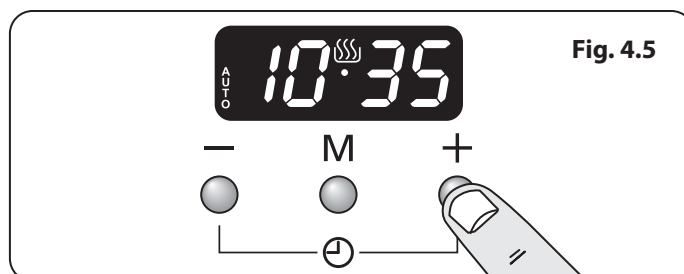
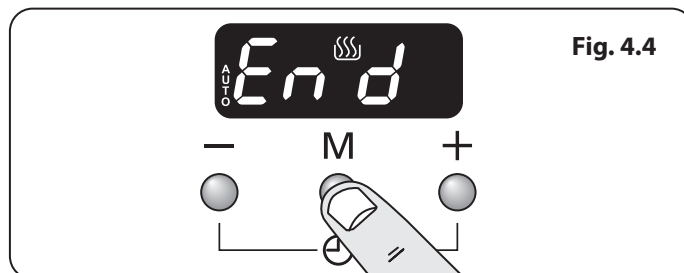
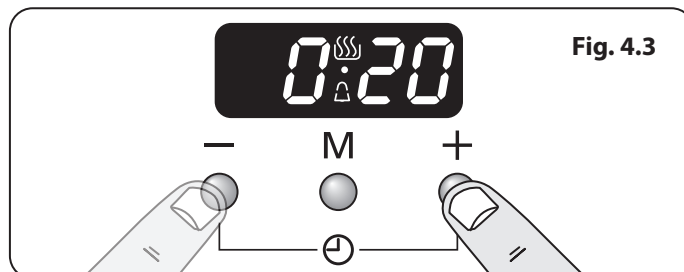
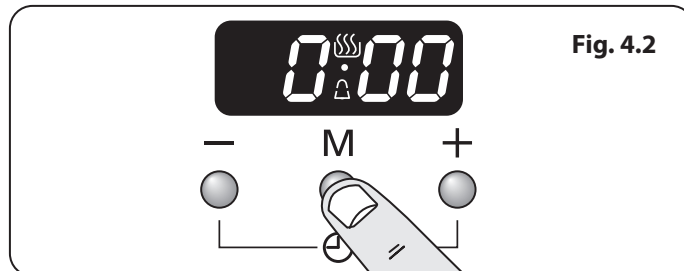
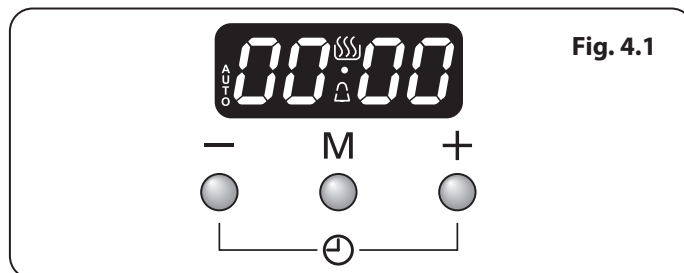


Fig. 4.7

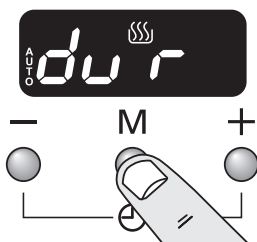


Fig. 4.8

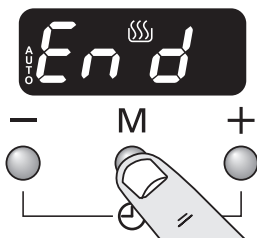


Fig. 4.9

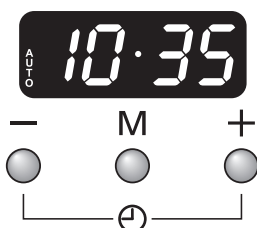


Fig. 4.10

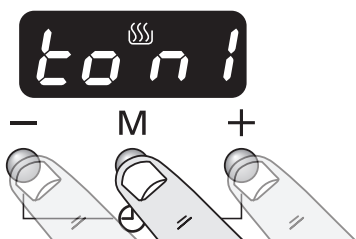
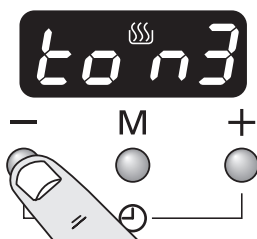


Fig. 4.11



3. When the 'stop time' is reached an alarm will sound and the oven will stop working. The word 'AUTO' will flash on the display (Fig. 4.6).
4. Press any button to stop the alarm and return to manual cooking. If the alarm is not stopped, it will stop automatically after 7 minutes.

To start and then stop the programmable oven

Set the programmable oven to automatically start and stop using a combination of the 'cook period' and 'stop time'.

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

1. Press the mode [M] button until the display flashes 'dur' (Fig. 4.7). Then set the 'cook period' using the [+] or [-] buttons.
2. Press the mode [M] button until the display flashes 'End' (Fig. 4.8). Then set the 'stop time' using the [+] or [-] buttons. Current time will be displayed along with the word 'AUTO' (Fig. 4.9).
3. Set the oven to the required cooking temperature.
4. During the 'cook period' the cook symbol [🔥] is illuminated in the display.
5. When cooking is finished an alarm will sound. Press any button to stop the alarm and return to manual cooking. If the alarm is not stopped, it will stop automatically after 7 minutes.

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

You can cancel any automatic settings by pressing the [+] and [-] buttons simultaneously.

Changing the frequency of the alarm

It is possible to change the alarm frequency.

1. Press the the [+] and [-] buttons simultaneously, then the mode [M] button. The display will show 'ton1,2 or 3' (Fig. 4.10).
2. To select the tone press the [-] button until desired tone is reached (Fig. 4.11).

5. Cooking Tips

Hints on Using Your Induction Cooker

If you have not used an induction cooker before please be aware of the following:

- Make sure that the pans you have or buy are suitable for use on the induction hob. Stainless steel, enamelled steel or cast iron is ideal. Double check before you buy pans – they must have bases that would attract a magnet.
- Allow time to get used to induction cooking; it is fast and powerful as well as being gentle. When simmering, you may notice that liquids appear to stop bubbling and then start again almost immediately. This is perfectly normal.
- You may notice a faint vibrating sound coming from the pans when using the induction hob. Again, this is perfectly normal and will depend upon the type and style of pans you are using.
- The induction heating elements will phase on and off when cooking. Although an active cooking zone may appear to switch on and off, a constant heat is still being supplied to the base of the pan – this is completely normal.

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.**

 **DO NOT use the timed oven if the adjoining oven 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.

For even browning, the maximum recommended size of a baking tray are:

- depth: 340 mm (13 3/8") by width: 340 mm (13 3/8") in the main oven

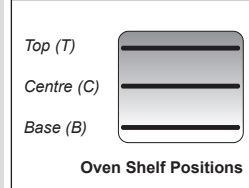
When the oven is on, DO NOT leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To 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.
- The 'Cook & Clean' oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- 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.

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

7. Cleaning Your Cooker

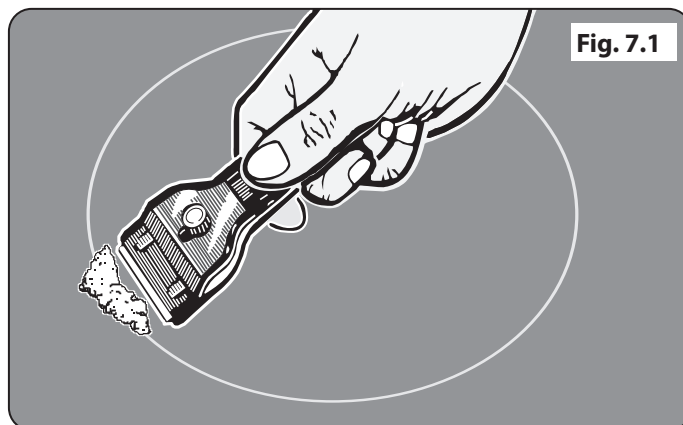
Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

⚠ **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. 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.



Hob

Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below ('Cleaning Burned-on Spills').

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill **IMMEDIATELY** with a razor scraper, while the unit is still hot.

⚠ **IMPORTANT: Use an oven glove to protect your hand from potential burns.**

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit OFF and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the 'Daily Care' procedure outlined above.

Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (**Fig. 7.1**).

Once you have removed as much as possible with the scraper, follow the 'Daily Care' procedure outlined above.

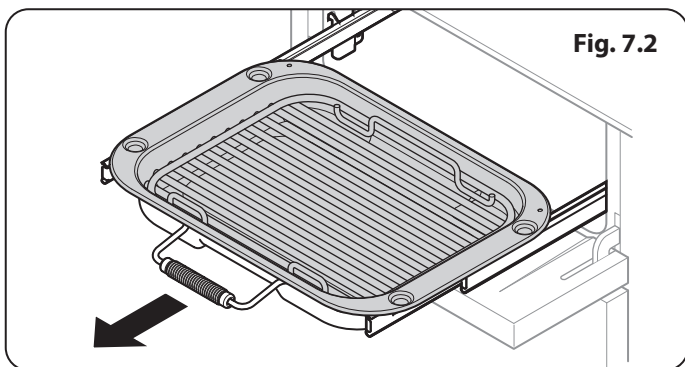


Fig. 7.2

Glide-out Grill™

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

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

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

⚠ DO NOT use any abrasive substances.

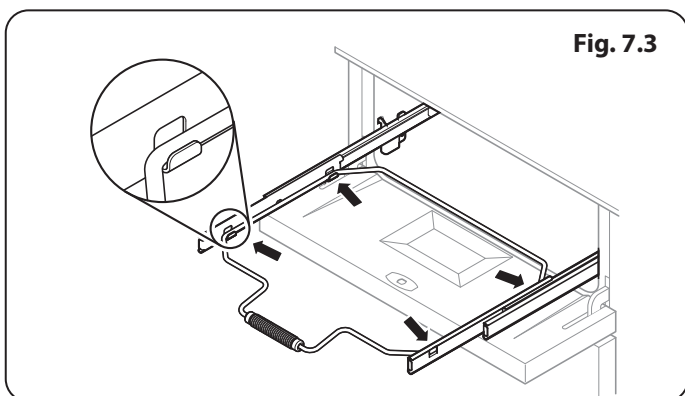


Fig. 7.3

Removing the Glide-out Grill Pan

The glide-out grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward (**Fig. 7.2**).

Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side (**Fig. 7.3**).

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips (**Fig. 7.4**).

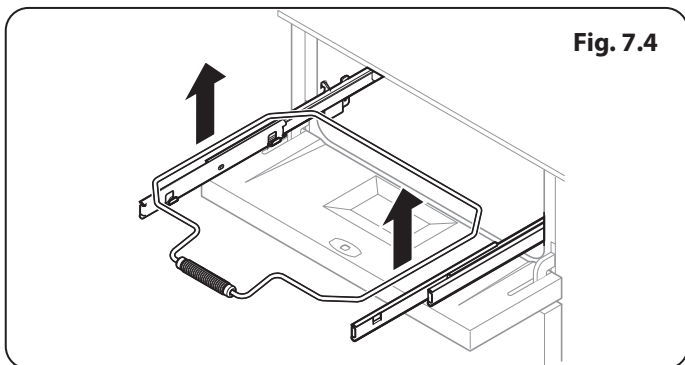


Fig. 7.4

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides (**Fig. 7.5**) and wipe the sides clean with a soft cloth and mild detergent.

⚠ DO NOT put the side runners in a dishwasher.

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

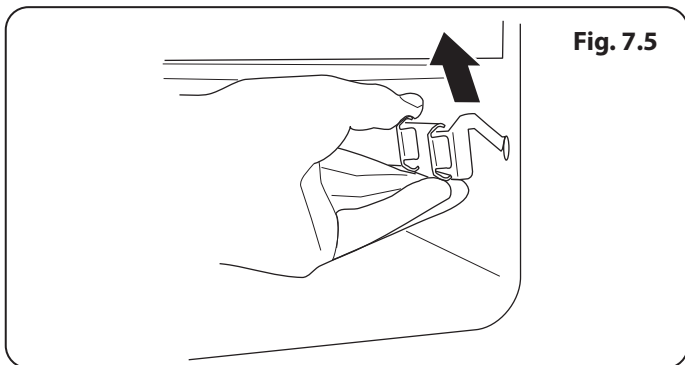


Fig. 7.5

Control Panel and Doors

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

The same cleaner can also be used on the doors. Alternatively, use a soft cloth wrung out in clean hot soapy water. You can use the same method for cleaning the control panel and knobs. After cleaning, polish with a dry cloth.

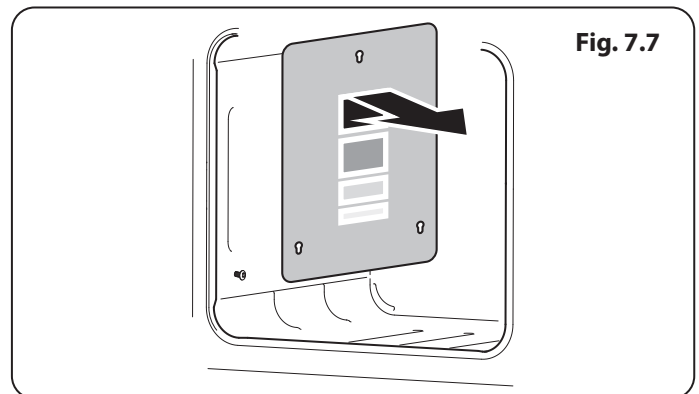
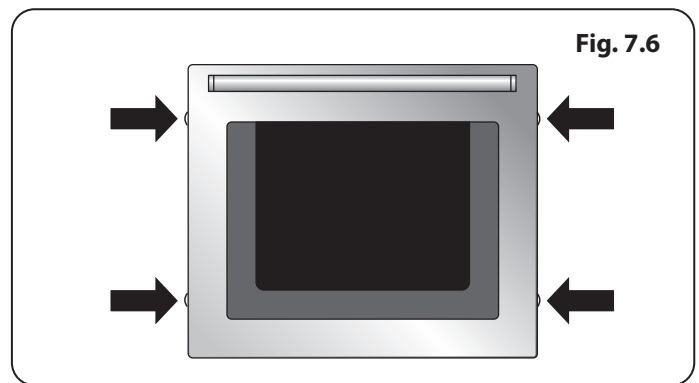
Glass Fronted Door Panels

The oven door front panels can be taken off so that the glass panels can be cleaned. Move the cooker forward to gain access to the sides (see the 'Moving the Cooker' section under 'Installation').

Open the oven door slightly and remove the front panel fixing screws from the door sides, two each side (**Fig. 7.6**). Carefully lift off the outer door panel. The inside face of the glass panels can now be cleaned – take care not to disturb or wet the door insulation.

Note: If the door is triple glazed then the inner two panels are fixed together and should not be separated. After cleaning, carefully refit the outer door panel and replace the side fixing screws.

! **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.**



Ovens

'Cook & Clean' Panels

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

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

Removing the Panels to Clean the Enamel Interior

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. To remove the side panels, simply lift the panel and slide forwards. (**Fig. 7.7**).

Once the panels have been removed, the oven enamel interior can be cleaned.

Refit in the reverse order.

Fig. 7.8

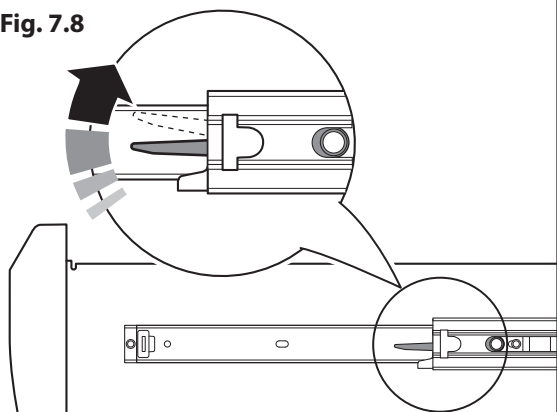


Fig. 7.9

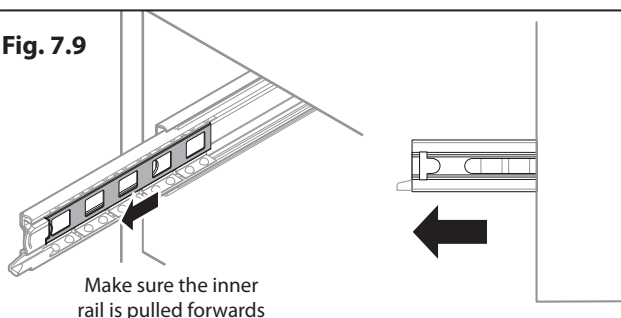
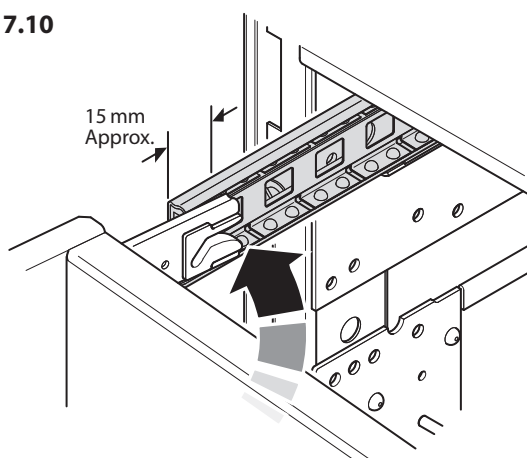


Fig. 7.10



Bread Proving Drawer

Clean the inside of the drawer with hot soapy water and a soft cloth, rinse and dry.

The Bread Proving Drawer is ideal for storing baking 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.

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 on the left-hand side, up on the right-hand side – to release the catches holding the drawer to the side rails (**Fig. 7.8**). At the same time pull the drawer forwards and away from the side rails.

To ensure safety, push the drawer rails back out of the way.

To Fit the Storage Drawer

Carefully slide the drawer back into the cavity.

Slide the inner side rails out until fully extended (**Fig. 7.9**).

Lift the drawer at its sides and locate one of the drawer rails (approximately 15 mm) onto an inner side rail (**Fig. 7.10**).

Rotate the drawer to locate the remaining drawer rail onto the opposite inner side rail.

Carefully slide the drawer back into the cavity. Some resistance will be felt as the drawer rails locate fully onto the inner side rails.

Cleaning Table

Cleaners listed (**Table 7.1**) are available from supermarkets or electrical retailers as stated.

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

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

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth (electrical retailers) or microfibre all-purpose cloth (supermarket).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel, stainless steel or glass	Warm soapy water. Do not use proprietary cleaners other than washing-up liquid, as this may cause cosmetic damage.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven NOT 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet	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 7.1

8. Troubleshooting

⚠ Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.

NOTE: The induction hob is able to self-diagnose a number of problems and can show this information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to correct the fault by consulting the following.

Error code E2 is displayed

The electronic unit is too hot. Please check the installation of the cooker, making sure that there is sufficient ventilation. In extreme cases, if a cooking utensil has been allowed to boil dry this error code may also be displayed. If in doubt please contact your installer or a qualified repair engineer.

No display operation

Over voltage or loss of supply voltage to the cooker. If in doubt please contact your installer or a qualified repair engineer.

Error code U400 is displayed

The cooker has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

Consult your installer or a qualified repair engineer.

Error code Er followed by a number is displayed

The appliance has developed an internal technical fault that cannot be rectified by the user.

Consult your installer or a qualified repair engineer.

The fuse blows or the RCD trips regularly

Please contact your installer or a qualified repair engineer.

The cooker will not switch on

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the cooker been correctly connected to the mains supply?

Has the key lock been activated? Please refer to the key lock section for details of this function.

The induction hob is noisy

When using the induction hob there may be some 'noise' emitted from the pan. This is normal and may be most noticeable when cooking on high power settings or if 5 pans are used simultaneously. The type of pan may also contribute to induction 'noise'.

Poor performance

In the unlikely event that, after installation, the appliance does not perform correctly please contact your distributor (see "Service and Spares" on page 28).

The cooling fan

The induction hob incorporates a cooling fan. This cooling fan is active when either the grill or the oven(s) are on. Under certain conditions, the cooling fan may remain active when the grill or oven(s) are switched off. This is normal and the fan will switch off automatically.

The fascia gets hot when I use the oven

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

A crack has appeared in the hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.

My hob is scratched

Always use the cleaning methods recommended in this guide, and make sure that the pan bottoms are smooth and clean.

Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.

The oven fan is noisy

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

Grill not cooking properly

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

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

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

⚠ Always grill with the grill compartment door open.

⚠ 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 organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. Then adjust the settings according to your own individual tastes.

The oven light is not working

The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from most electrical stores.

Ask for a 40W - 230V halogen lamp (G9) (**Fig. 8.1**).

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

Locate the bulb cover and unscrew it by turning it counter-clockwise – it may be very stiff (**Fig. 8.2**).

Pull the existing bulb to remove it. When handling the replacement bulb, avoid touching the glass with your fingers, as oils from your hands can cause premature failure. Push, click in the replacement bulb.

Screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 8.3**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig. 8.4**).

Retighten the hinge screws.

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level, arrange for your supplier to level it for you.

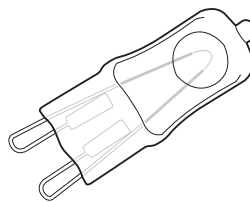


Fig. 8.1

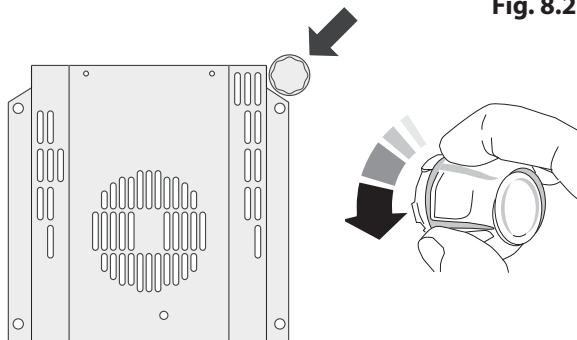


Fig. 8.2

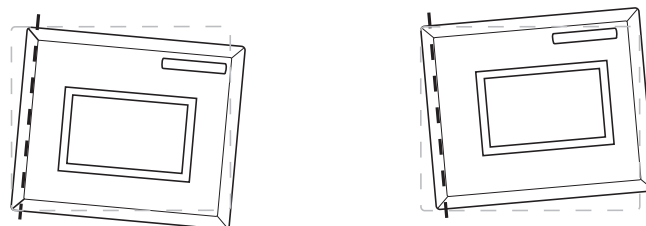


Fig. 8.3

Effect of hinge adjustment – exaggerated for clarity

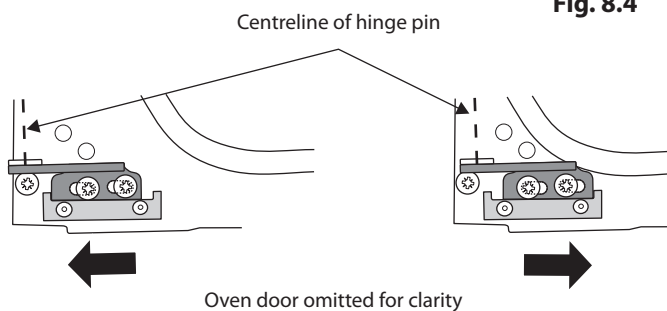


Fig. 8.4

Power failure

In the event of a failure in the electrical supply, remember to reset the clock so that the timed oven continues to operate.

The timed oven is not coming on when turned on manually

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

Has the time of day been set?

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Oven temperature getting hotter as the cooker gets older

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

INSTALLATION

Check the appliance is electrically safe when you have finished.

9. 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	
Appliance Serial Number*	
Fuel Type	
Date of Purchase	
Installer's Name, Address and Telephone No.	
Date of Installation	

* This information is on the appliance data badge.

If You Have a Problem

In the unlikely event that you have a problem with your appliance, please refer 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 Statement at <https://www.andico.com.au/warranty/> 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.

10. Installation

Safety Requirements and Regulations

⚠ The cooker must be installed in a well-ventilated space, in accordance with the section entitled 'Electrical Connection'.

⚠ Read these instructions before installing or using the appliance.

Provision of Ventilation

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

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

Location of Cooker

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

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

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

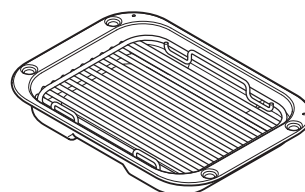
- Multimeter (for electrical checks).

You will also need the following tools:

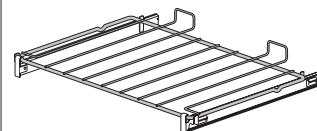
1. Steel tape measure
2. Cross-head screwdriver
3. Flat-bladed screwdriver
4. Spirit level
5. Pencil
6. Adjustable spanner
7. 3 mm and 4 mm Allen keys
8. 13 mm spanner or socket wrench

Checking the parts:

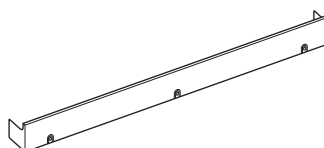
Grill pan and trivet



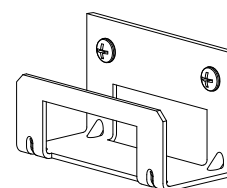
4 Flat shelves and runners



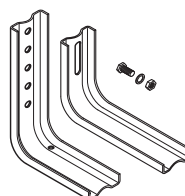
Plinth



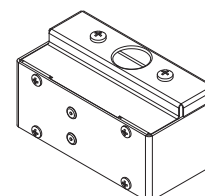
Stability location bracket



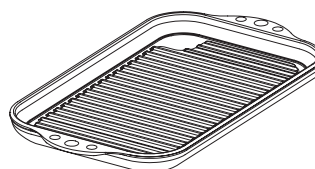
Stability bracket



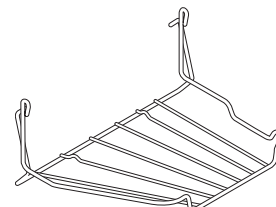
Conduit box



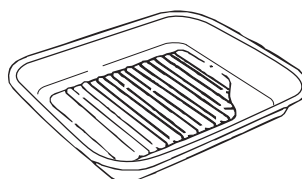
Induction Griddle Plate



Handyrack (optional)



Roasting tin (Optional)



INSTALLATION

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

Positioning the Cooker

Fig. 10.1 and **Fig. 10.2** shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Where the appliance is installed next to cabinetry, the cabinet material must be capable of withstanding 70°C. If this appliance is installed near vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier. Falcon cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances.

The hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker Above the hotplate level and any adjacent vertical surface.

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

A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

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

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

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

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

To allow the oven doors to open, a clearance of 130 mm is required if the cooker is near a corner of the kitchen (**Fig. 10.3**). The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

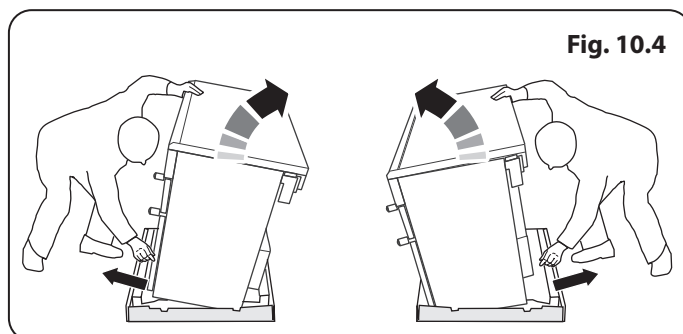
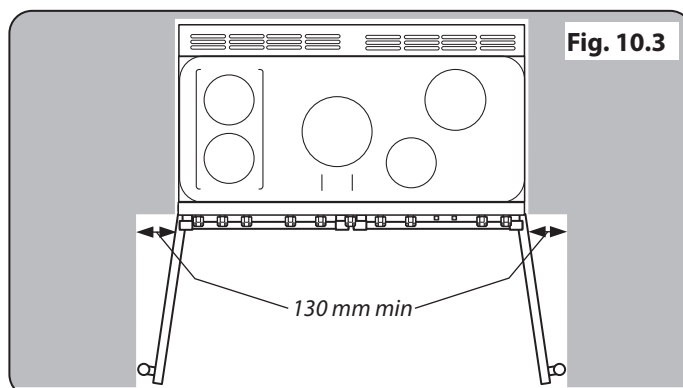
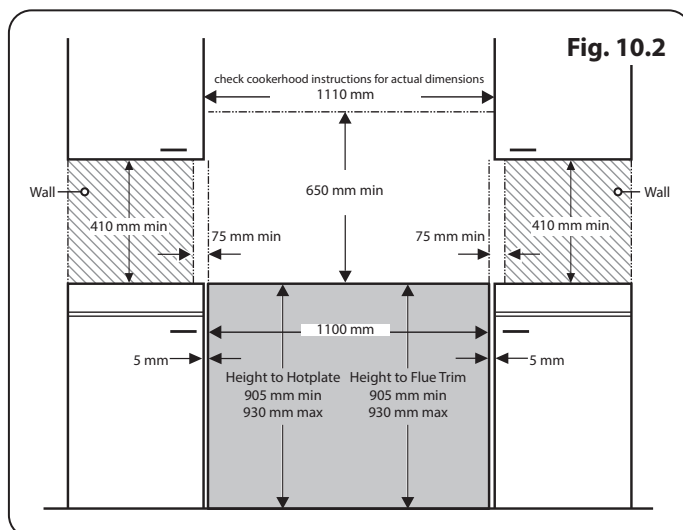
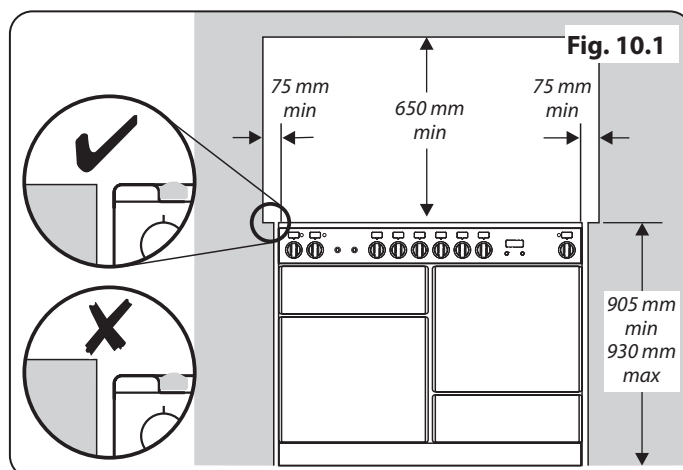
Moving the Cooker

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

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

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (**Fig. 10.4**).

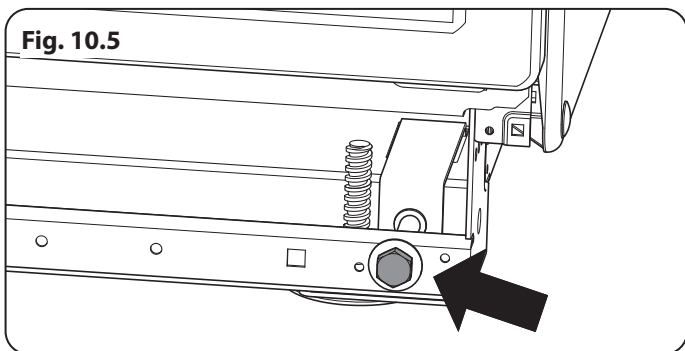
Repeat from the back and remove the rear half of the polystyrene base.



INSTALLATION

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

Fig. 10.5



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. 10.5**). Rotate the nut – clockwise to raise – counter-clockwise to lower. Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the cardboard base tray. Open the oven doors so that you can get a good grip on the bottom of the fascia panel as you move the oven (**Fig. 10.6**).

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

Position the cooker close to its final position, leaving just enough space to get behind it **Fig. 10.7**.

Fig. 10.6

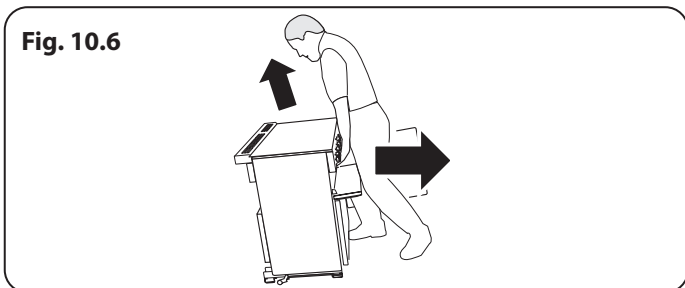
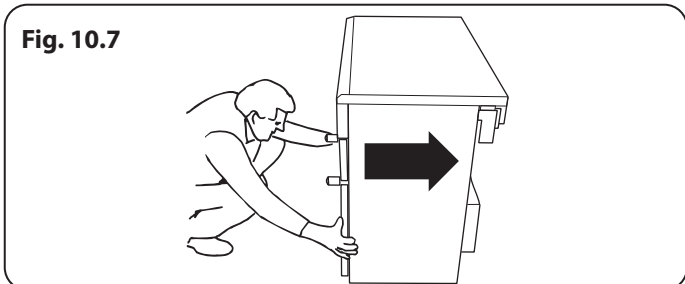


Fig. 10.7



Fitting the Stability Bracket

We recommend using a stability bracket; first attach the bracket location device to the rear of the cooker (**Fig. 10.8**). Then adjust the bracket to engage through the slot of the device (**Fig. 10.9** and **Fig. 10.10**).

Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (**Fig. 10.6**); you need to check behind the cooker to make sure that the gas hose is not caught.

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

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

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

Fig. 10.8

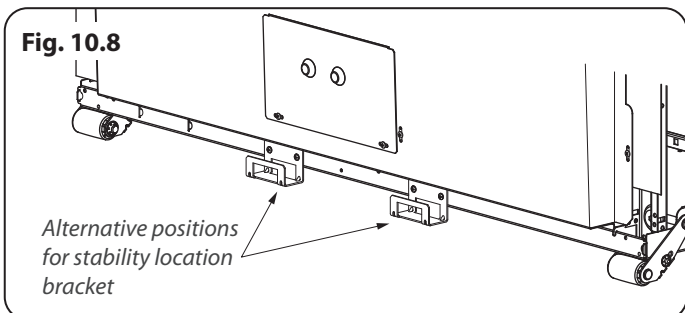
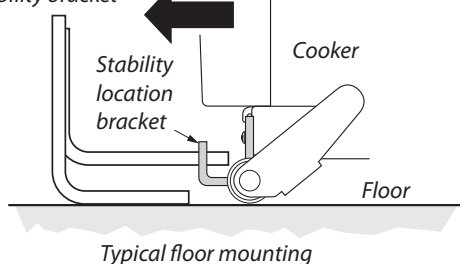


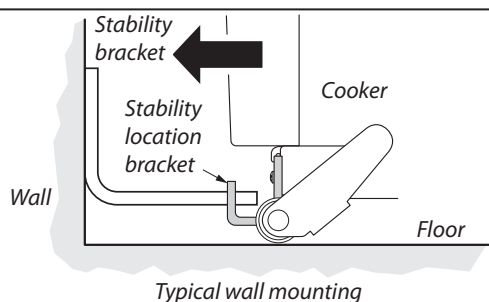
Fig. 10.9

Stability bracket



Typical floor mounting

Fig. 10.10



Typical wall mounting

Levelling

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

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

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

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

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

INSTALLATION

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

Electrical Connection

This appliance must be installed by a qualified electrician to comply with with current AS/NZS 3000 Wiring Rules and regulations in force.

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

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 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 15.0 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).

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. 10.11** and **Fig. 10.12**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000 and/or AS/NZS 5601 as applicable for the appliance configuration.

Note: The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may casue 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 CONTACT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 10.11

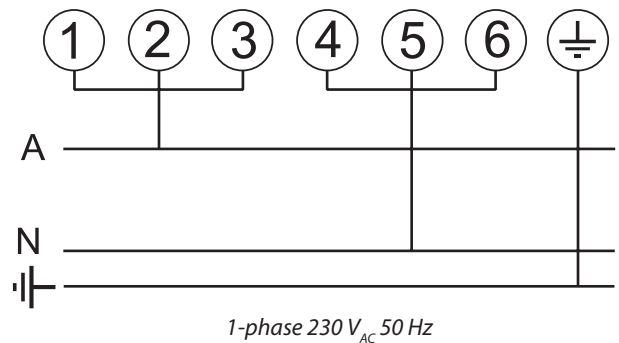
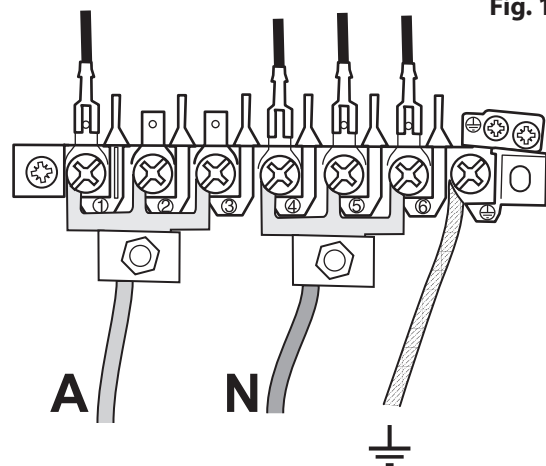


Fig. 10.12



INSTALLATION

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

Fig. 10.13

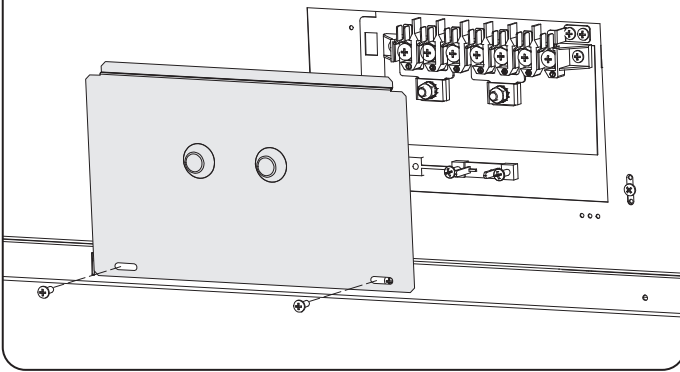


Fig. 10.14

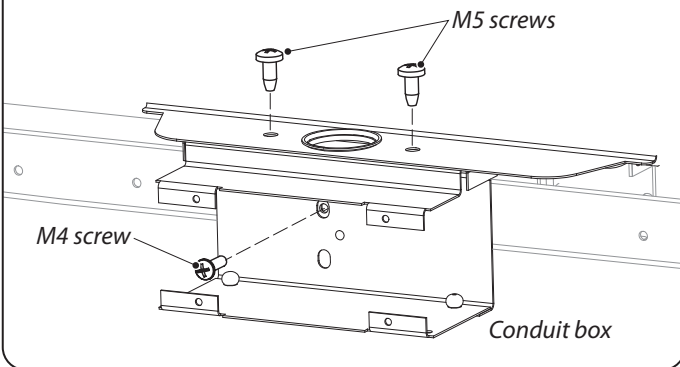


Fig. 10.15

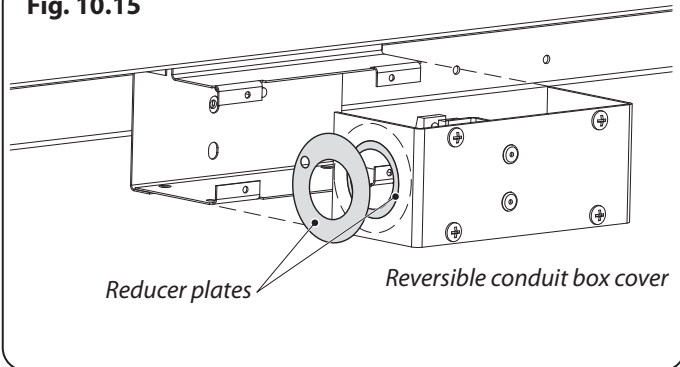
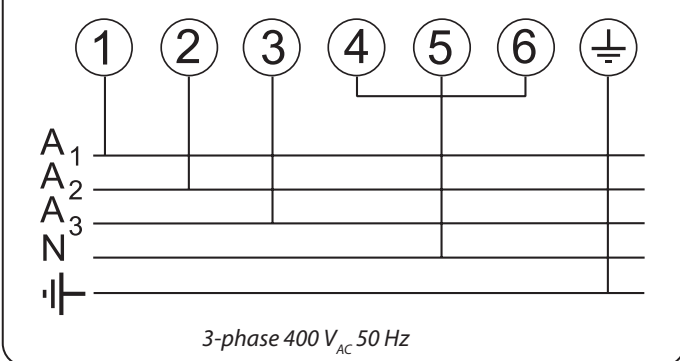


Fig. 10.16



Connection in New Zealand

Type of cord in accordance with **IEC 60227** with a minimum rating of 90°C.

Cord size recommended for this application is 3 x 10 mm², three-core cable (Power cables may be sized to take into account the coincidence factor **AS/NZS 60335.2.6:2014**).

Rating of the plug is 32 Amp, in accordance with **AS/NZS 3112**. Based on the arithmetic mean value when measured under full load stabilized conditions, **Clause 10 IEC 60335-1**.

If this cooking range is to be connected to a new or upgrade electrical installation, then it must be connected to the supply by a supply cord fitted with:

- An appropriately rated plug that is compatible with the socket – outlet fitted to the final sub –circuit in the fixed wiring that supplies this cooking range

OR

- An appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub circuit in the fixed wiring that supplies this cooking range.

Note: The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

Fixed Wiring

⚠ DISCONNECT FROM THE MAINS SUPPLY.

For connection to fixed wiring, i.e. flexible conduit, remove the electrical terminal cover on the back panel (**Fig. 10.13**).

Fit the conduit box to the cooker using the two M5 screw fittings located at the top of the box. Remove the M4 screw from the base, and fix to the cooker, via the fitting through the back of the conduit box (**Fig. 10.14**).

The conduit box cover is reversible. Fit the reducer plate if required (**Fig. 10.15**). Feed the cable through the conduit box and secure in place with the cable clamp.

Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 10.16**). Check that the links are correctly fitted and that the terminal screws are tight.

Fit the cover to the conduit box.

INSTALLATION

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

Final Fitting and Checks

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Grill Check

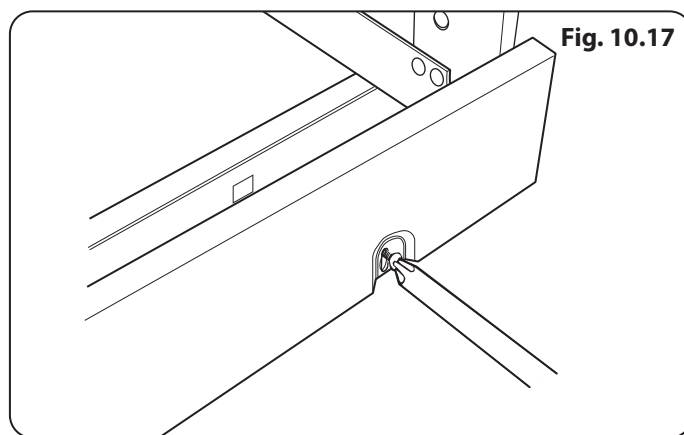
Turn on the grill control and check that the grill heats up.

Oven Check

Set the clock as described earlier, and then turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

Fitting the Plinth

Remove the 3 screws along the front bottom edge of the cooker. Position the plinth, replace and tighten the fixing screws (**Fig. 10.17**).



Customer Care

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

11. Servicing

⚠ Disconnect the cooker from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, ceramic hob, or any of the electrical components or cover boxes.

⚠ Before reconnection, check that the appliance is electrically safe.

1. Panels

1.1 To Remove the Control Panel

⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.

Removing the Control Panel

Pull off all the control knobs and remove the fixing screws underneath the control panel.

The control panel will drop down slightly. It is held at the top by two holes in the top edge, one at each end, that locate on the tags on the inner panel. Lift the control panel clear of the tags and pull forwards, taking care not to damage or strain the wiring.

1.2 To Remove the Side Panels

⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1). Pull the cooker forward. Remove the 4 retaining screws for each panel (1 at the front base, 1 on the top and 2 at the rear).

Reassemble in reverse order.

2. Hotplates

2.1 To Lift up the Ceramic Hob

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

Pull off the push fit control panel end caps at each end and remove the end fixing screws under the end cap.

Remove the lower front retaining screws (one each side) situated beneath the lower edge at the front corners of the side panels.

Swing the side panels to gain access to the hob fixing screws (1 each side) at the top front of the side uprights.

Remove these screws.

Lift up the ceramic hob at the front and prop into position with a non-metallic prop.

⚠ CAUTION: THE CERAMIC HOB MATERIAL IS MUCH MORE SENSITIVE TO SCRATCHES ON THE UNDERSIDE THAN THE TOP.

Take care not to touch or scratch the underside of the ceramic as this will weaken the material and cause the top to shatter.

3. Controls

3.1 To Replace the Light Switch

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

Remove the control panel (see 1.1).

Note: The old switch may be destroyed during removal. Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back its locking wings and pushing forward. Fit the new bezel to the control panel by first lining up the raised key on its body with the 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 the Control Panel in reverse order and test for correct operation.

3.2 To Remove the Electronic Timer

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

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

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, at the same time pulling the unit forward. Reassemble in reverse order. When replacing the leads, refer to the wiring diagram in this manual. Check the operation of the timer.

4. Grill

4.1 To Replace the Grill Controller

DISCONNECT FROM ELECTRICITY SUPPLY.

Lift up the hob and remove the control panel (see **1.1** and **2.1**). Disconnect the wiring from the controller. Remove the two screws holding the controller to the mounting panel. Fit the new controller and reassemble in reverse order. Check for correct operation.

4.2 To Remove a Grill Element

DISCONNECT FROM ELECTRICITY SUPPLY.

Remove the grill pan from the grill compartment. Undo the two screws and washers in the grill roof and remove the enamelled front shield.

Undo the 2 screws and washers securing the grill element front support. Remove the screws from the grill elements.

Lift the elements out carefully and, noting their position, disconnect the leads from the element terminals.

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear. Undo the screws securing the electric cover to the back sheet and remove the cover. Disconnect the terminals from the rear. Fit new elements and reassemble in the reverse order. Check the operation of the grill.

5. Ovens

5.1 To Replace an Oven Thermostat

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Lift the ceramic hob and remove the control panel (see **1.1** & **2.1**). Open the oven door. Remove the oven furniture.

For the right-hand oven, remove the thermostat phial cover (two screws). Unclip the thermostat phial from the clips in the oven back.

For the left-hand oven, pull cooker forward to gain access to the cover box at the rear of the cooker. Remove the four screws securing the cover and lift clear.

Feed the thermostat capillary out of the oven. Disconnect the wiring from the thermostat. Remove two screws holding thermostat to mounting panel. Fit new thermostat and reassemble in reverse order. Make sure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Check the operation of the thermostat.

5.2 To Remove an Oven Element Thermal Cut-out

DISCONNECT FROM ELECTRICITY SUPPLY.

Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cut-out is located on the earth plate beside the oven element connections. Disconnect the cut-out wiring. Undo the fixings that secure the cut-out to the earth plate and remove. Fit the replacement control and re-assemble in reverse order.

5.3 To Remove an Oven Inner Back

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

Open the door and remove the shelves. Remove the screws and washers securing the inner back to the back of the oven (**Fig. 11.1**). Carefully lift away the inner back. Reassemble in reverse order making sure that the screws and washers are fully tightened.

5.4 To Remove the Fan Oven Element

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

Remove the oven inner back (see 5.3). Remove the two screws from the top of the element and the one from the bottom of the element inside the oven (**Fig. 11.2**).

Lift the element out carefully, disconnecting the terminals connected to the element (noting their positions).

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear.

Remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

5.5 To Replace an Oven Fan

⚠ DISCONNECT FROM ELECTRICITY SUPPLY.

Pull the cooker forward to gain access to the rear. Remove the screws securing the electric cover to the back sheet and remove the cover.

Disconnect the three terminals connected to the fan noting their position. Remove the oven inner back (see 5.3). Hold the fan blade and remove the centre nut (left-hand thread) two brass washers, fan blade and circlip. Unscrew the fan retaining nuts and washers (three off each) and lift the fan away from the rear of the cooker. Fit the new fan and reassemble in reverse order.

Check the operation of the oven.

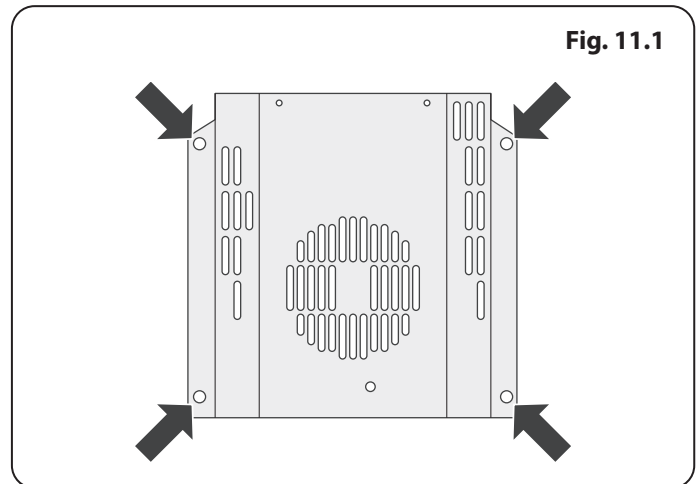


Fig. 11.1

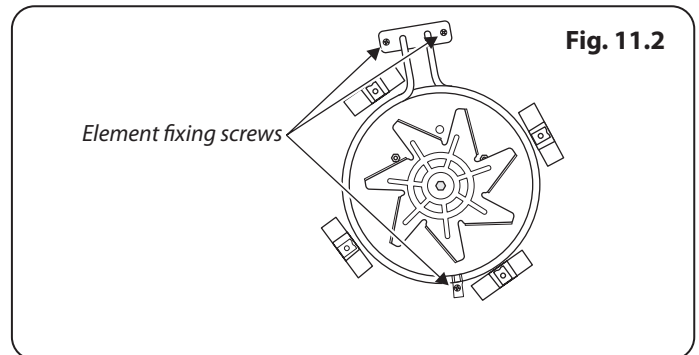
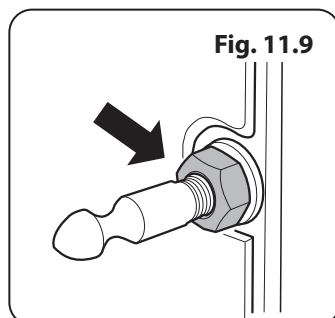
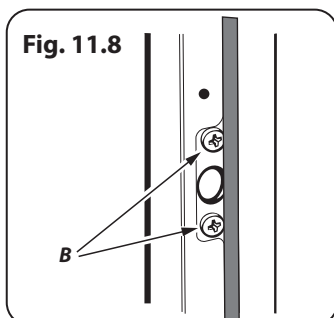
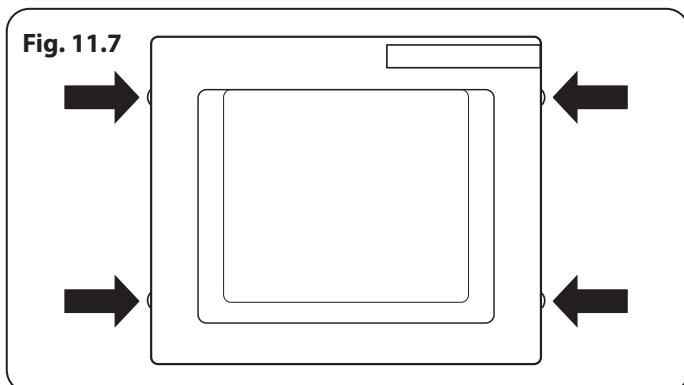
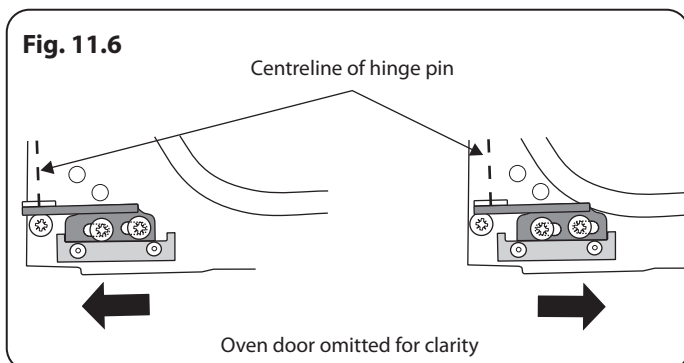
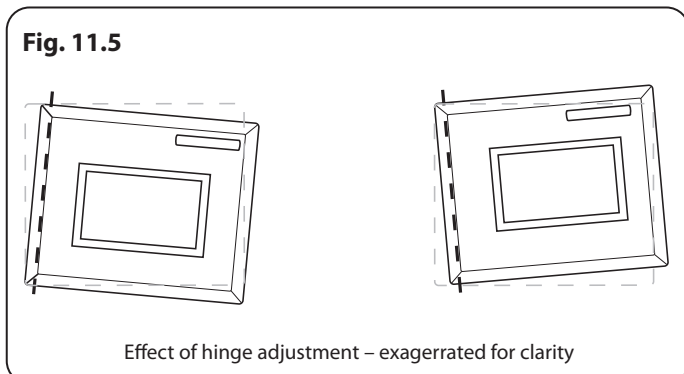
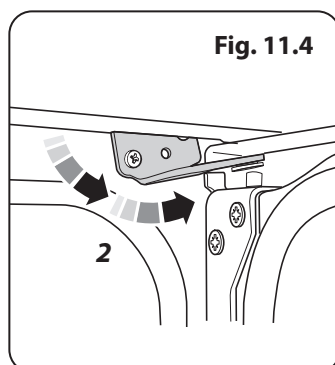
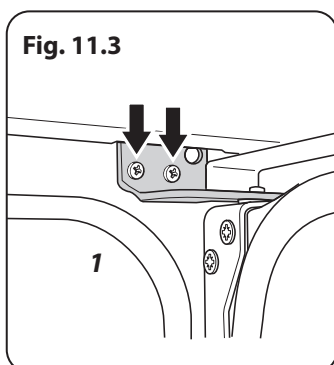


Fig. 11.2

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



6. Doors

6.1 To Remove the Grill Door

Remove the left-hand side panel (see 1.2). Remove the control panel (see 1.1). Remove the centre cover strip (5 screws, 2 top, 2 bottom, 1 in middle). Remove the two countersunk screws (1 each side) securing the grill hinge arms to the front of the grill chamber.

Note: The arms are spring tensioned. Carefully remove the grill door. Retain the gaskets.

Reassemble in reverse order, ensuring that the gasket is fitted between the hinge arm and the front of the grill chamber.

Remove the two screws and washers securing the grill element front support. Remove the screws from the grill element. Lift the element out carefully, disconnecting the leads from the element terminals (noting their position). If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

Fit the new element and reassemble in reverse order. Check the operation of the grill.

6.2 To Replace an Oven Door

Open the oven door. Support the door and remove the two screws securing the upper hinge and gasket to the cooker front (Fig. 11.3). Remove the door from the lower hinge by lifting slightly and moving outwards (Fig. 11.4).

⚠ THE DOOR IS HEAVY, SO TAKE CARE.

Reassemble in reverse order.

6.3 To Adjust an Oven Door Angle

The bottom hinge of either oven door can be adjusted to alter the angle of the door (Fig. 11.5). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (Fig. 11.6).

Retighten the hinge screws.

6.4 To Replace the Main Oven Door Outer Panel

Move the cooker forward to gain access to the sides.

Open the oven door slightly and remove the front panel fixing screws from the door sides – two each side (Fig. 11.7).

Carefully lift off the outer door panel.

Remove the door handle from the panel by unscrewing the two retaining nuts. Fit the door handle to the new panel. Fit the panel to the door. Reassemble in reverse order.

6.5 To Change the Main Oven Door Latch

Remove the outer door panel (see 12). Remove screws 'B' that hold the latch assembly to the inner door panel (Fig. 11.8). Fit the new catch and reassemble in reverse order.

Verify the door operation.

6.6 To Adjust the Main Oven Door Catch Keep

Open the oven door, and slacken off the locknut at the base of the keep (**Fig. 11.9**).

Screw in or out as required until the required fit is obtained. Retighten the locking nut.

6.7 To Replace an Oven Door Seal

Open the oven door. The seal has small hooks that hold it in place by locating into holes in the rear door face on the main oven and oven front face on tall oven. At the corner, pull the seal diagonally away from the door centre until the hook is released (**Fig. 11.10**). Proceed to the next hook and release it in a similar way, and so on.

You can use force if the hooks are stiff, as the old seal will be discarded. Carefully lift away the inner back. Reassemble in reverse order making sure that the four screws and washers are fully tightened.

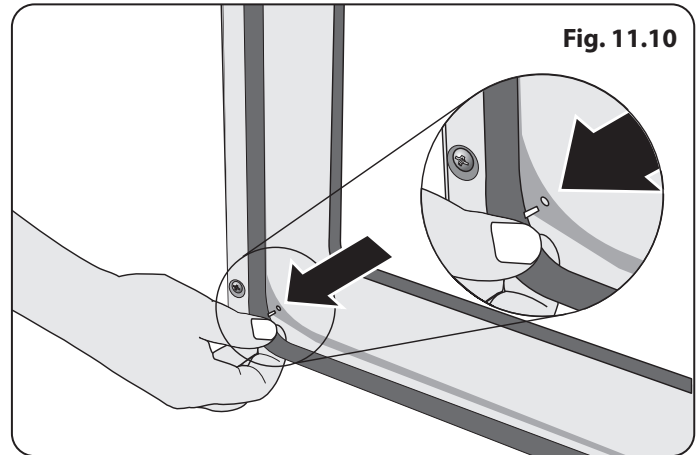
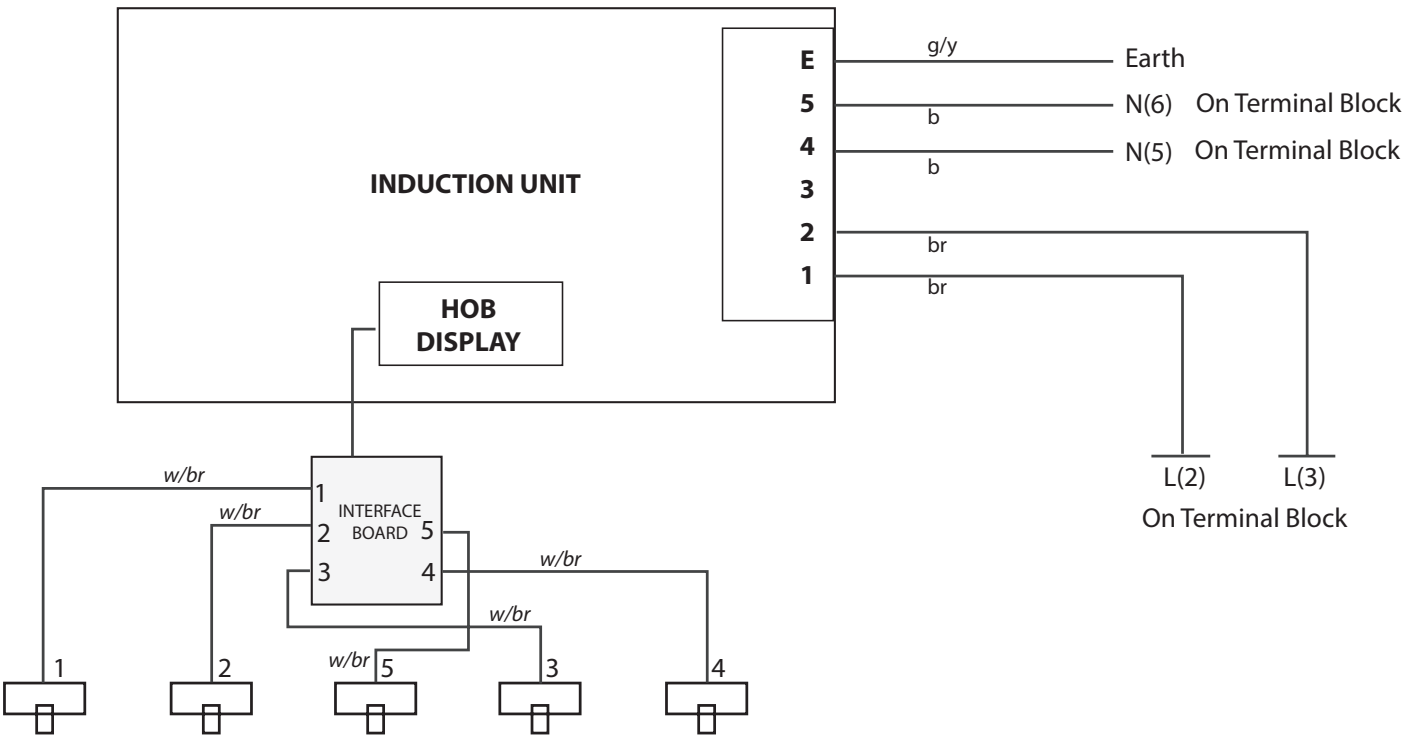


Fig. 11.10

12. Circuit Diagram

Hob



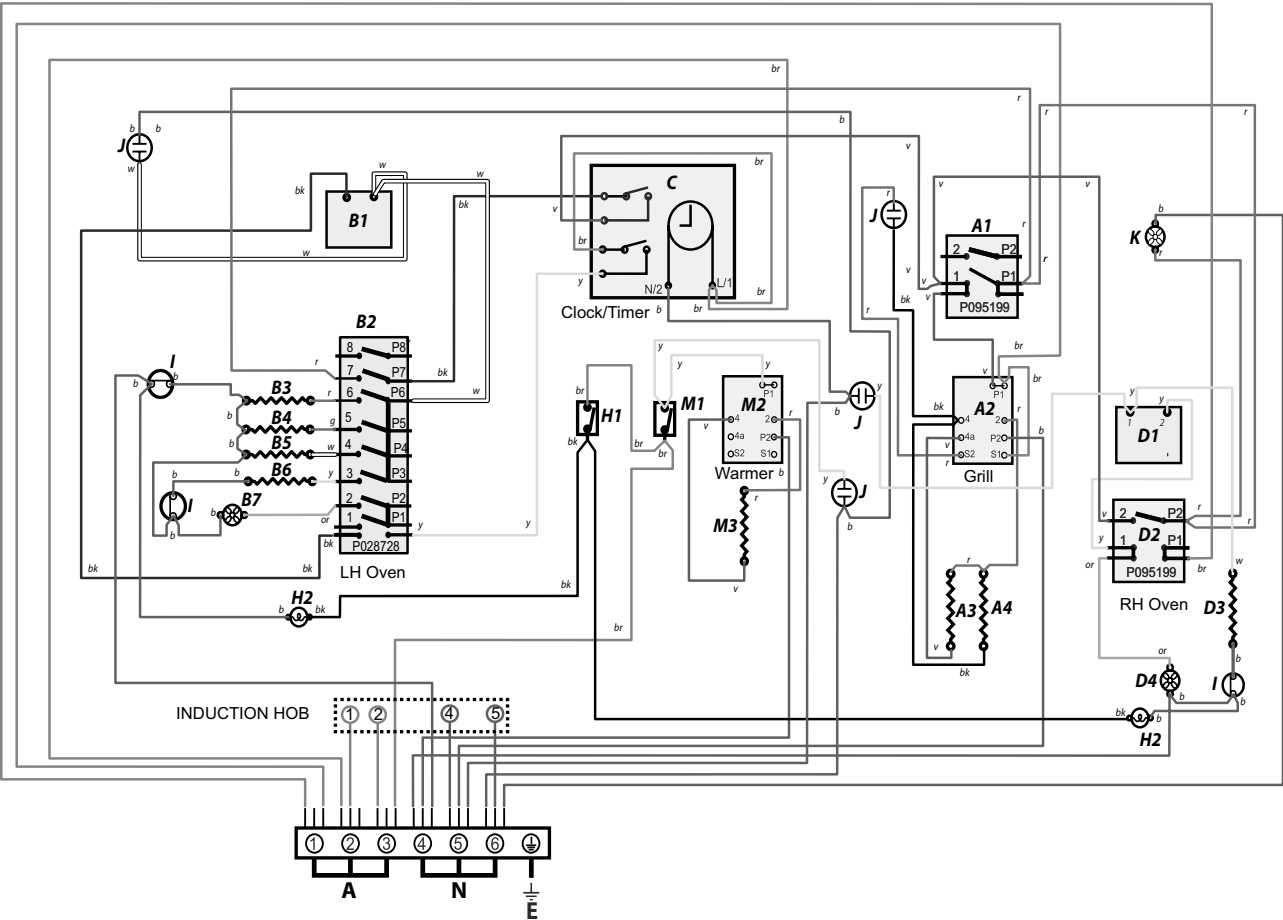
Key

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

Code	Description
1	Left-hand front element
2	Left-hand rear element
3	Right-hand rear element
4	Right-hand front element
5	Centre element

Code	Colour
b	Blue
br	Brown
g/y	Green/yellow
w/br	White/brown

Oven



Key

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

Code	Description
A1	Grill front switch
A2	Grill energy regulator
A3	Grill element left-hand side
A4	Grill element right-hand side
B1	Left-hand oven thermostat
B2	Left-hand oven switch
B3	Left-hand oven base element
B4	Left-hand oven top element (outer pair)
B5	Left-hand oven browning element (inner pair)
B6	Left-hand oven fan element
B7	Left-hand oven fan
C	Clock / timer

Code	Description
D1	Right-hand oven thermostat
D2	Right-hand oven front switch
D3	Right-hand oven element
D4	Right-hand oven fan
H1	Oven light switch
H2	Oven light
I	Thermal cut-out
J	Neon
K	Cooling fan
M1	Proving drawer switch
M2	Proving drawer energy regulator
M3	Proving drawer element

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

13. Technical Data

INSTALLER: Please leave these instructions with the user.

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

COUNTRY OF DESTINATION: Australia.

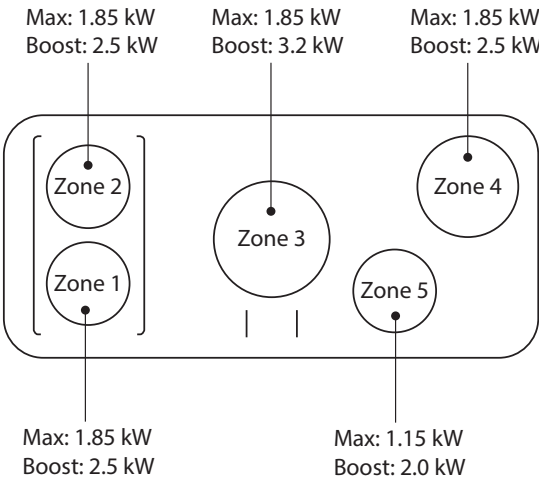
Connections

Electric	230 / 400V ~ 50 Hz 3N
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Dimensions

Model	NEXUS 110 Induction	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	1100 mm	
Overall depth	608 mm excluding handles, 648 mm including handles	
Minimum height above the hotplate	650 mm	

Hotplate Ratings



Oven Efficiencies

Grill	2.3 kW	
Ovens	Left-hand Oven	Right-hand Oven
	Multifunction	Forced Air Convection
Maximum power output @ 230 V 50 Hz	2.5 kW	2.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.88 kWh	0.88 kWh
Usable volume (litres)	79	79
Size	Large	Large
Time to cook standard load	41 minutes	41 minutes
Surface area of the grid	1400 cm ²	1400 cm ²

Maximum total electrical load at 230V (approximate total including oven lights, oven fan, etc.): 15 kW.

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Warwickshire, CV31 2AD, England.
www.falconworld.com