

USER GUIDE & INSTALLATION INSTRUCTIONS

Professional+ 100 FX Dual Fuel

U111301-01

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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 cooker must be installed in accordance with the relevant instructions in this booklet, with the requirements of AS/NZS 5601 and with the national and local regulations, as well as the local gas and electricity supply companies' requirements.

- 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 oven(s) 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.
- **DO NOT** install an aftermarket lid or cover over this appliance.
- **DO NOT** install combustible bench top lids or covers within 200 mm (7 7/8") of the nearest burner.
- 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.
- Caution must be taken when lighting the appliance in freezing conditions.

- 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.

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.

See the 'Technical Data' section for information on the total electrical load of the appliance. 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).

Minimum temperature rating T105.

Read the instructions before installing or using this appliance.

Gas connection safety

- This cooker is a Class 2 Subclass 1 appliance.
- This appliance can be converted for use on another gas.
- Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.
- **DO NOT** use reconditioned or unauthorised gas controls.
- Disconnect from the electricity and gas supply before servicing.
- When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.

- Make sure that the gas supply is turned on and that the cooker is wired in and switched on.
- In your own interest and that of safety, it is law that all gas appliances be installed by a qualified person(s).
- An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

If you smell gas

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

Peculiar smells

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

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

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

Cooling fan

This appliance has a cooling fan. When the oven is in operation the fan will run to cool the fascia and control knobs.

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 removing the existing bulb, turn off the power supply and make sure that the oven and bulb have cooled.
- **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.

Fig. 1.1

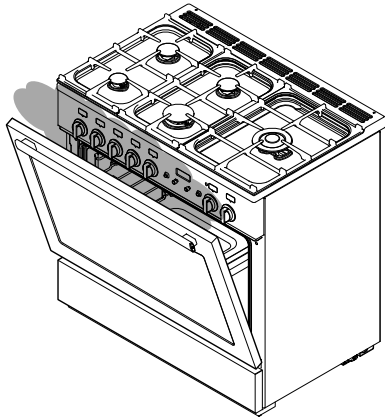


Fig. 1.2

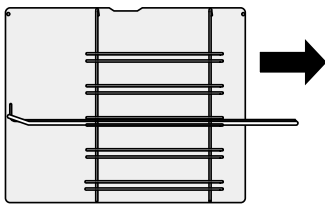
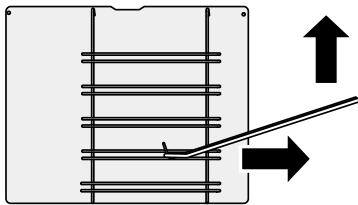


Fig. 1.3



- **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.

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. 1.1**). 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

To remove and refit the shelves. Pull the shelf forwards until the back of the shelf is stopped by the shelf support (**Fig. 1.2**). Lift up the front of the shelf so the back of the shelf will pass between the supports and then pull the shelf forward (**Fig. 1.3**).

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

Cooker care

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

Cleaning

- 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



The 100 dual fuel cooker (**Fig. 2.1**) has the following features:

- A.** 5 hotplate burners including a wok burner
- B.** A control panel incorporating a timer
- C.** Main (programmable) multifunction oven
- D.** Multifunction oven
- E.** Storage drawer

Hotplate Burners

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

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

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

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

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

Fig. 2.2

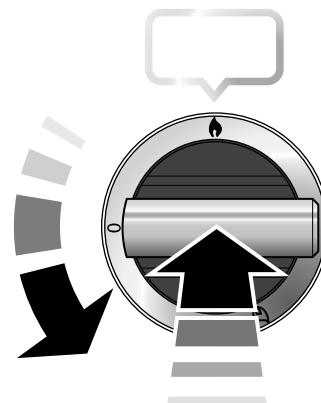
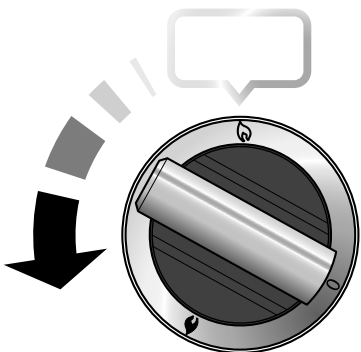


Fig. 2.3



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

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

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

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

Large pans should be spaced well apart.

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

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

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

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

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

Fig. 2.4

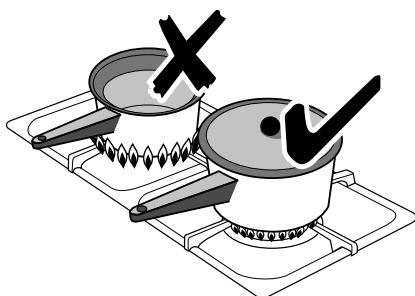


Fig. 2.5

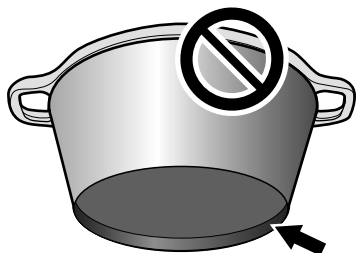


Fig. 2.6

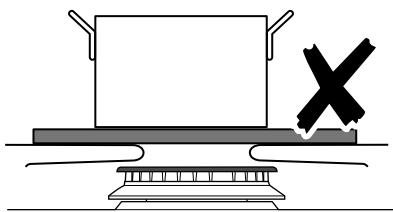


Fig. 2.7

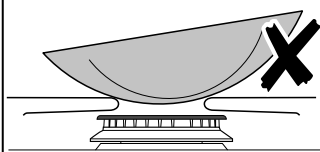


Fig. 2.8

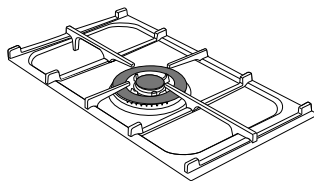


Fig. 2.9

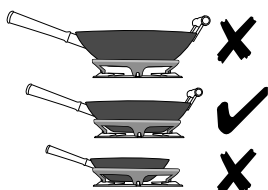
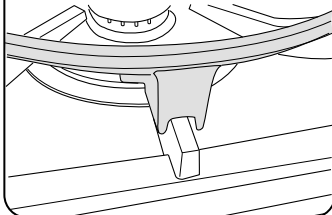


Fig. 2.10



Wok Burner

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

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

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

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

The Wok Cradle

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

The cradle should be used on the wok burner only. When you fit the cradle, make sure that it is supported properly on a pan support and the wok is sitting level in the cradle (**Fig. 2.10**).

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

The Griddle Plate

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

⚠ DO NOT put it crossways – it will not fit properly and will be unstable (Fig. 2.12).

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

Position the griddle plate over the hotplate burners resting on the pan support. Check that it is securely located.

The griddle plate can be lightly brushed with cooking oil before use or alternatively brush oil onto the food to be cooked (**Fig. 2.13**). Light the hotplate burners. Adjust the flame heights to suit.

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

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

⚠ NEVER fit two griddle plates side by side (Fig. 2.14).

After cooking, allow the griddle plate to cool before cleaning.

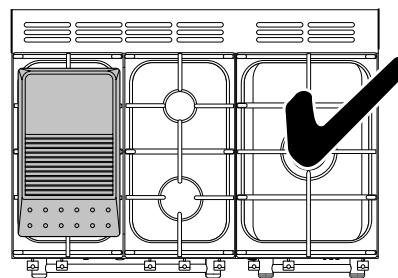


Fig. 2.11

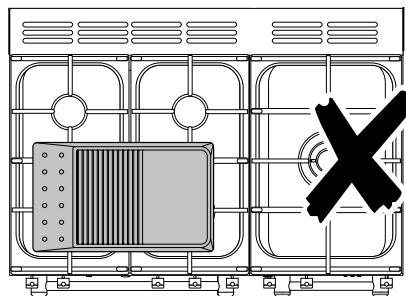


Fig. 2.12

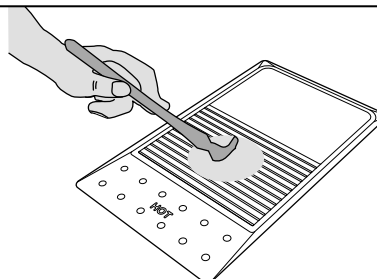


Fig. 2.13

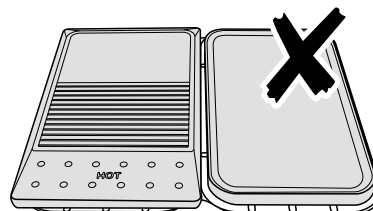


Fig. 2.14

Left-hand Multifunction Oven Modes

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

Table 2.1

Right-hand Multifunction Oven Modes

Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Duo mode	To cook pastries, cakes and open tarts, for example quiches
Delicate	To cook delicate items; crème brûlée, blind baking, bain marie
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.2

The Multifunction Ovens

Both ovens are multifunction ovens.

In addition to the element around the fan, the left-hand oven is fitted with extra heating elements, in the top of the oven and under the oven base. Take care to avoid touching the top elements when placing or removing items from the oven.

The left-hand 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 2.1 gives a summary of the multi-function modes. The multi-function 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.

Left-hand Multifunction Oven Modes

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 contamination. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator. Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven



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

Fan oven cooking is particularly suitable for multi-shelf cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

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

Fanned Grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

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

Fan Assisted Oven



This function operates the 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 changed over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you are familiar with this function.

Conventional Oven (Top and Base Heat)



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

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

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

Browning Element



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

Base Heat



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

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

Right-hand Multifunction Oven Modes

Table 2.2 gives a summary of the right-hand multi-function modes. The multi-function 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.

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 contamination. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven. Large items, such as whole chickens and meat roasts should not be defrosted in this way. We recommend this be carried out in a refrigerator. Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven



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

Fan oven cooking is particularly suitable for multi-shelf cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

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

Duo Mode



This function provides a gentle heat, operating the fan and base elements. Suitable for baking pastries, cakes and open tarts. For example quiches.

Delicate



This function operates the fan only and the base element. It is ideal for cooking delicate items like crème brûlée. It is also suitable for blind baking and bain marie.

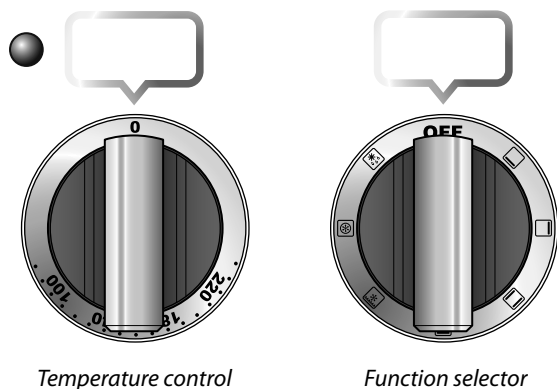
Base Heat



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

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.

Fig. 2.15



The Ovens

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

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

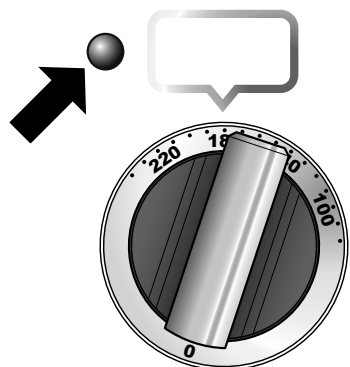
NOTE: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

Operating the Ovens

Multifunction ovens have two controls: a function selector and a temperature setting knob (**Fig. 2.15**).

1. Turn the function selector control to a cooking function. Turn the oven temperature knob to the temperature required (**Fig. 2.16**).
2. The oven indicator light will glow until the oven has reached the temperature selected (**Fig. 2.15**). It will then cycle on and off during cooking as the oven maintains the selected temperature.

Fig. 2.16



Accessories

Oven Shelves – Left-hand (Main) Oven

The left-hand oven is supplied with two flat shelves (Fig. 2.17).

The oven shelves are retained when pulled forward but can be easily removed and refitted.

To refit the shelf, line up the shelf with a groove in the oven shelf supports and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back (Fig. 2.18).

Oven Shelves – Right-hand Oven

The right-hand oven is supplied with two flat shelves (Fig. 2.19).

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (Fig. 2.20).

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (Fig. 2.21).

Oven Lights

Press the button to turn the lights on (Fig. 2.22).

If the oven lights fail, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

Storage

The bottom drawer is for storing oven trays and other cooking utensils. The drawer can be removed completely for cleaning, etc.

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

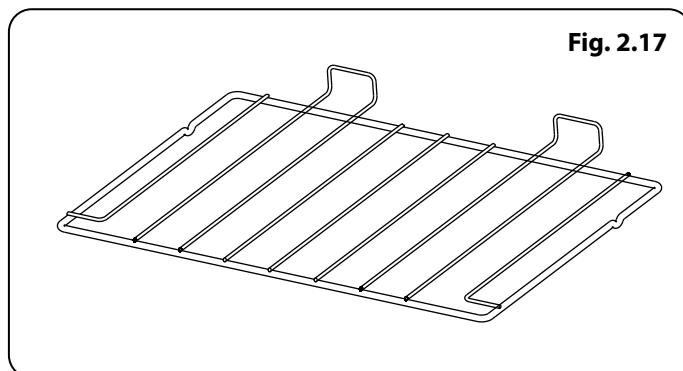


Fig. 2.17

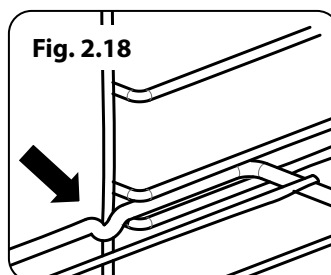


Fig. 2.18

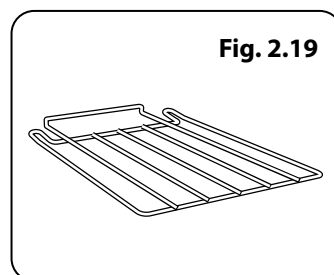


Fig. 2.19

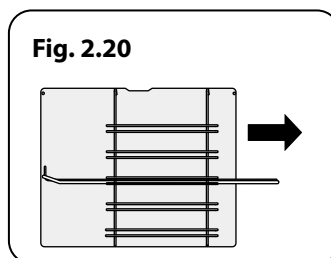


Fig. 2.20

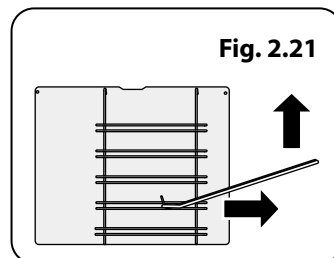


Fig. 2.21

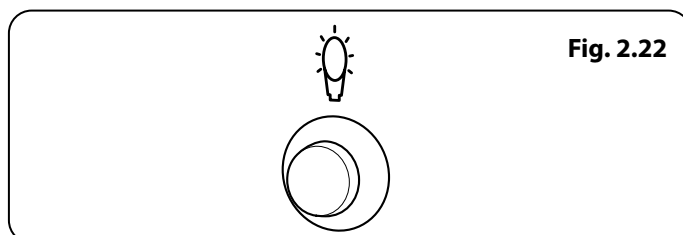
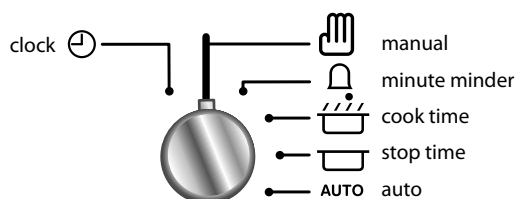


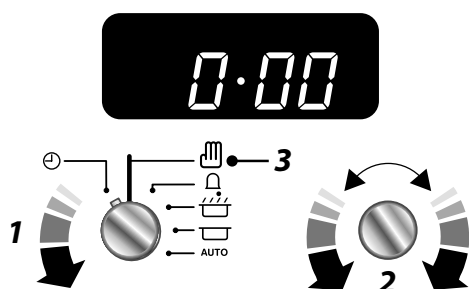
Fig. 2.22

3. Rotary clock

Symbol key



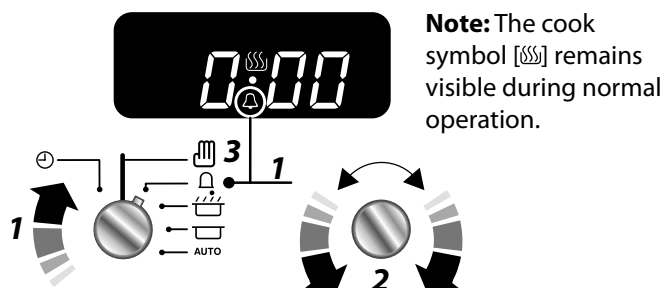
Setting the time



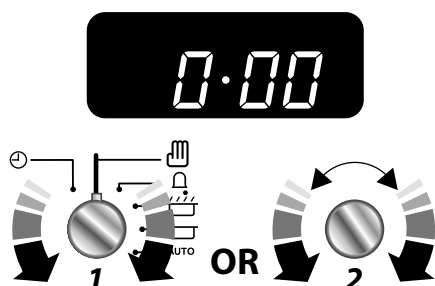
The clock must be set to the time of day before the oven will work

Minute Minder

Step. 1 Setting the minute minder



Step. 2 Cancel the timer alarm



NOTE

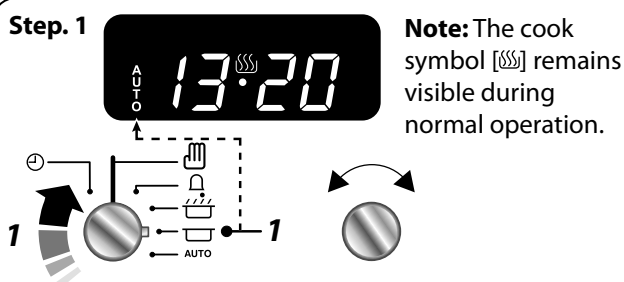
If the alarm is not manually switched off it will stop after approximately 2 minutes.

When the Minute Minder is active the clock will not dim between the hours of 10 pm and 6 am

To stop the oven at a specific time of day

(main oven only) You have set the required temperature and function mode and you would like the oven to automatically stop.

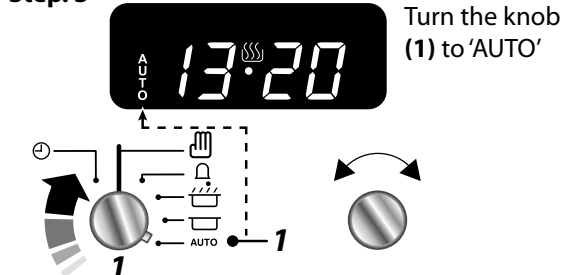
Step. 1



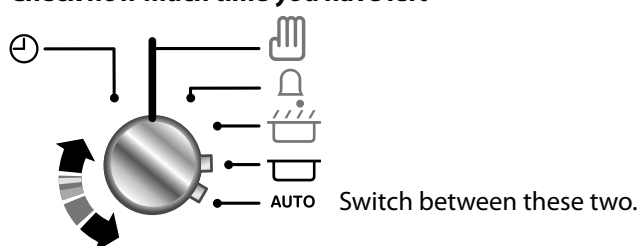
Step. 2



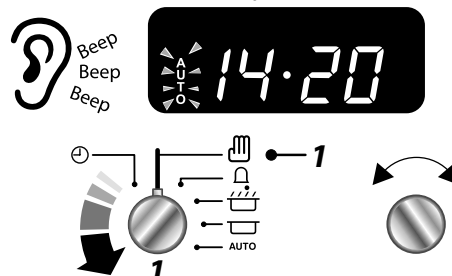
Step. 3



Check how much time you have left



Step. 4 Alarm will sound when cooking has finished, to cancel follow this step

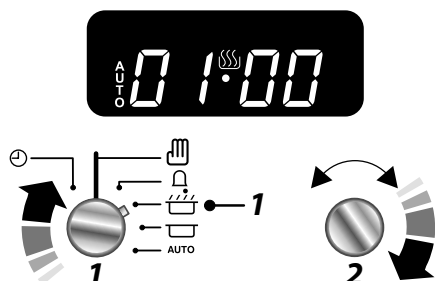


REMEMBER Turn the oven control knob (s) to 0.

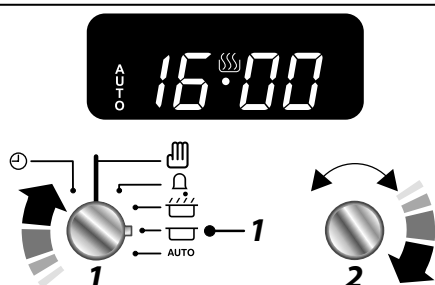
To start and stop the oven automatically *(main oven only)*

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

Step. 1 Set the cook time

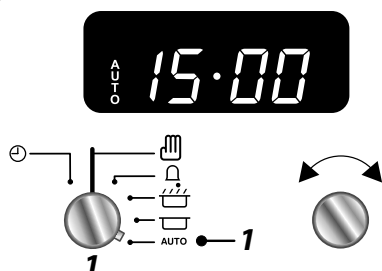


Step. 2



1. The display will show the current time of day plus the 'cook time' you just set.
2. Turn knob (2) to set the time of day you want the oven to stop cooking

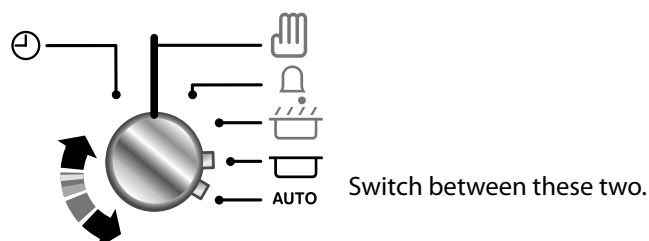
Step. 3 Current time will be displayed along with the word 'AUTO'. Set the oven to the required cooking temperature and function.



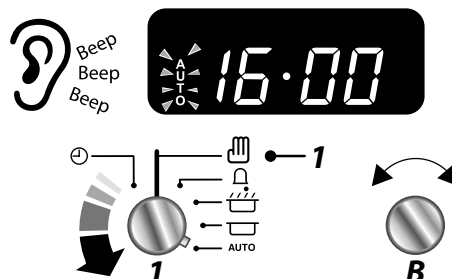
In this example the oven will come on automatically at 16.00 and switch off at 17.00.

Note: The cook symbol [🔥] will be visible once in operation.

Check how much time you have left

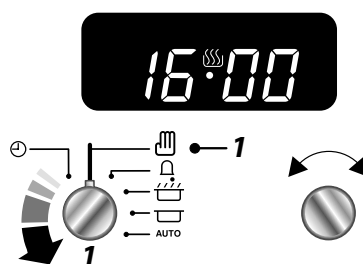


Step. 4. Alarm will sound when cooking has finished, to cancel follow this step



REMEMBER Turn the oven control knob(s) to 0.

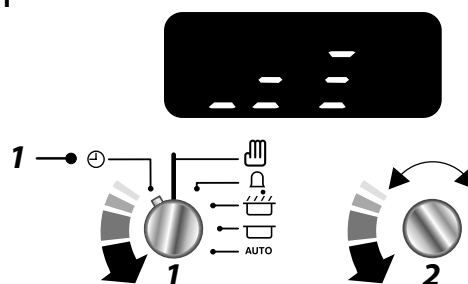
To cancel any automatic settings



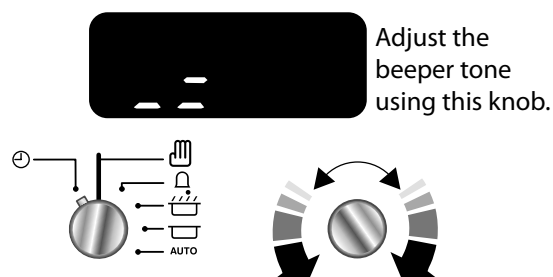
Note: Whilst this operation cancels all automatic program settings, it does not cancel the minute minder.

Beeper tone adjustment

Step. 1



Step. 2



4. Cooking Tips




Cooking with a Multifunction Oven

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

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.

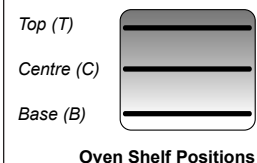
For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½") in the main oven and 232 mm (9 1/8") by 321 mm (12 5/8") in the right-hand oven.

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 in the main oven. 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.
- 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.

5. 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 fanned oven does not vary with height in the oven so you can use any shelf. See 'Overview' and 'Cooking Tips' for more information.



	Left-hand Oven Fan function Temperature °C	Right-hand Oven Conventional function Centre shelf Temperature °C	Approximate Cooking Time	
Meat				
Beef (no bone)	150	160	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C for 20 minutes then 160°C for the remainder.
	190	200	20-25 minutes per 500g +20-25 minutes.	
Lamb	150	160	30-35 minutes per 500g +30-35 minutes.	
	190	200	25-30 minutes per 500g +25-30 minutes.	
Pork	150	160	35-40 minutes per 500g +35-40 minutes.	
	190	200	25-30 minutes per 500g +25-30 minutes.	
Poultry				
Chicken	150	160	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C for 20 minutes then 160°C for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	190	200	15-20 minutes per 500g +15-20 minutes.	
Turkey	150	160	20 minutes per 500g +20 minutes.	
	190	200	15 minutes per 500g +15 minutes.	
Duck	150	160	25-30 minutes per 500g.	
	190	200	20 minutes per 500g.	
Casserole	130-140	140-150	2-4 hours according to recipe.	
Yorkshire pudding	210	220	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake				
Very rich fruit - Christmas, wedding, etc.	130	140	45-50 minutes per 500g of mixture.	Using the right-hand 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	140	150	2-2½ hours.	
Fruit 230 mm tin	140	150	Up to 3½ hours.	
Madeira 180 mm	150	160	80-90 minutes.	
Queen cakes	180	190	15-25 minutes.	
Scones	210	220	10-15 minutes.	
Victoria sandwich				
180 mm tin	170	180	20-30 minutes.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
210 mm tin	170	180	30-40 minutes.	
Desserts				
Shortcrust tarts	180	190	20-30 minutes on a preheated tray.	If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.
Fruit pies	180	190	35-45 minutes.	
Tartlets	180	190	10-20 minutes according to size.	
Puff pastry	210	220	20-40 minutes according to size.	
Meringues	90	100	2-3 hours.	Using the right-hand oven: for even browning the maximum size of baking tray recommended is 232 mm x 321 mm. This ensures free heat circulation.
Baked egg custard	150	160	45-60 minutes.	
Baked sponge pudding	180	190	40-45 minutes.	
Milk pudding	130-140	140-150	2 to 3 hours.	
Bread	210	220	20-30 minutes.	
Fish	Fanned Grilling	Grilling		
Fillet	180	190	15-20 minutes.	
Whole	180	190	15-20 minutes per 500g.	
Steak	180	190	Steaks according to thickness.	

6. Cleaning Your Cooker

Essential Information

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

⚠ Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

⚠ Do not mix different cleaning products – they may react together with hazardous results.

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

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

Hotplate Burners

The burner heads and caps can be removed for cleaning.

⚠ DO NOT put the burner heads in a dishwasher.

Make sure they are absolutely dry before replacing them.

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head (**Fig. 6.1**).

The Wok Burner

The Wok burner can also be taken apart for cleaning.

When reassembling the wok burner (**Fig. 6.2**), turn over the large base ring and find the 'D' shaped area (**Fig. 6.3**). Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

Check the burner slots are not blocked. If a blockage occurs, remove stubborn particles using a toothbrush (**Fig. 6.4**).

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

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

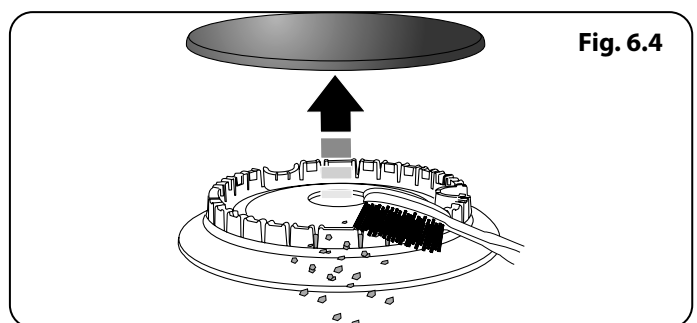
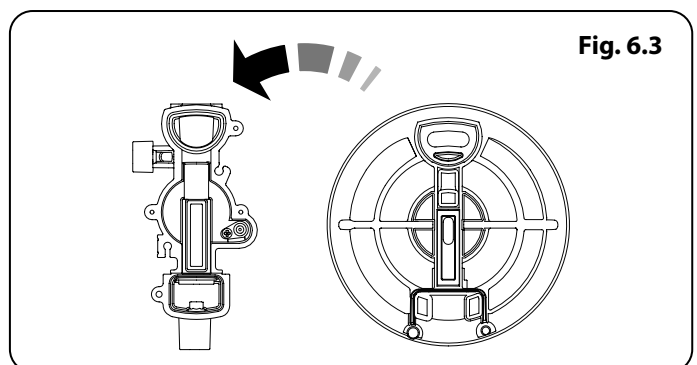
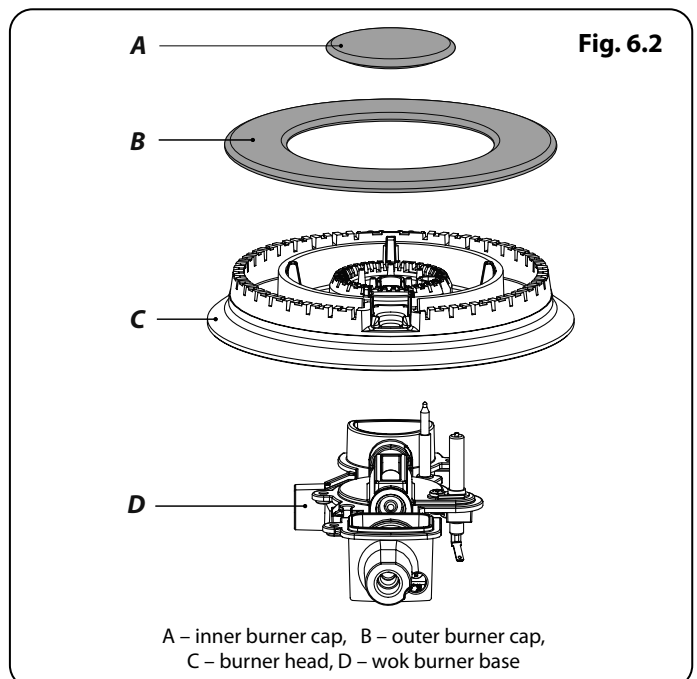
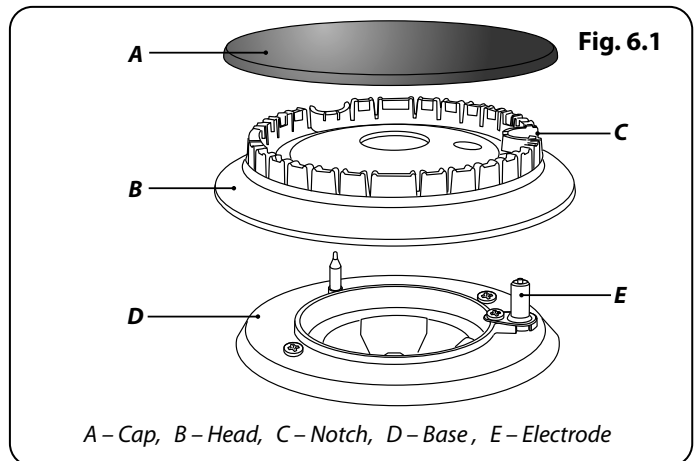
The Wok Cradle

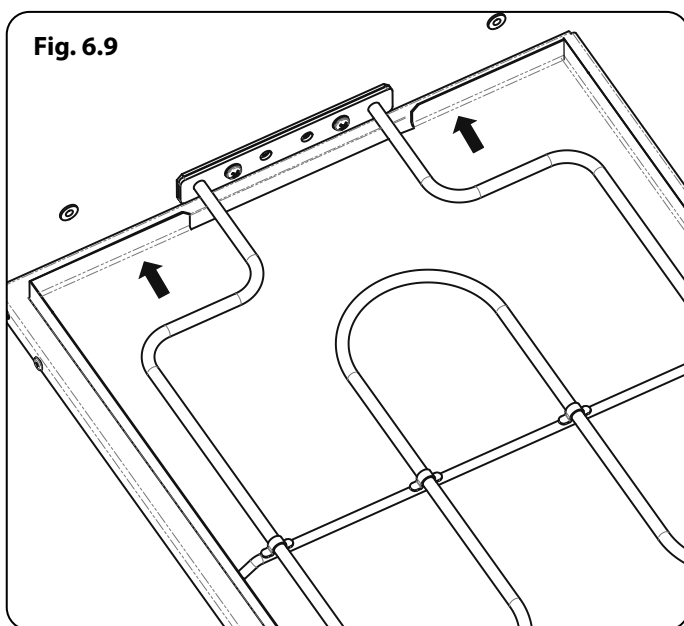
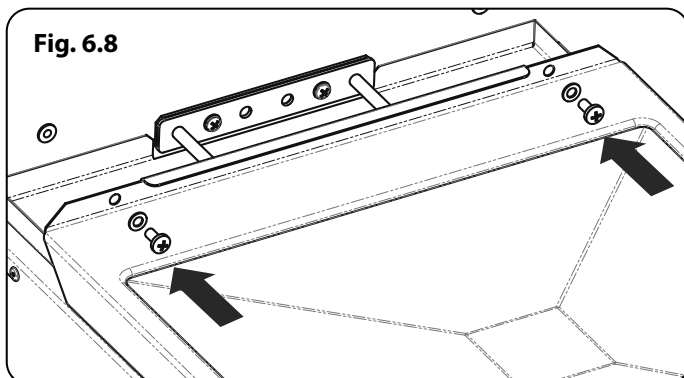
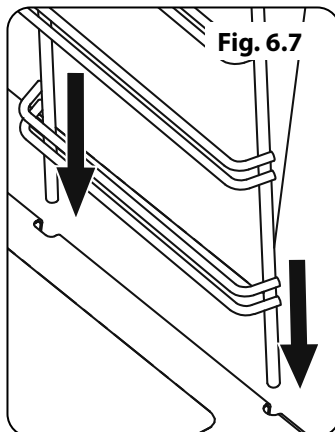
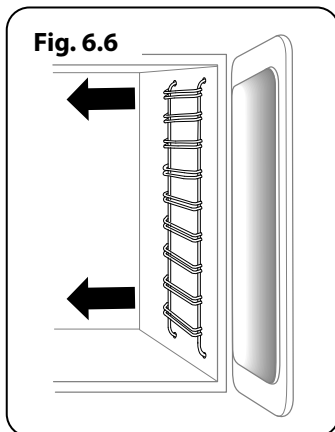
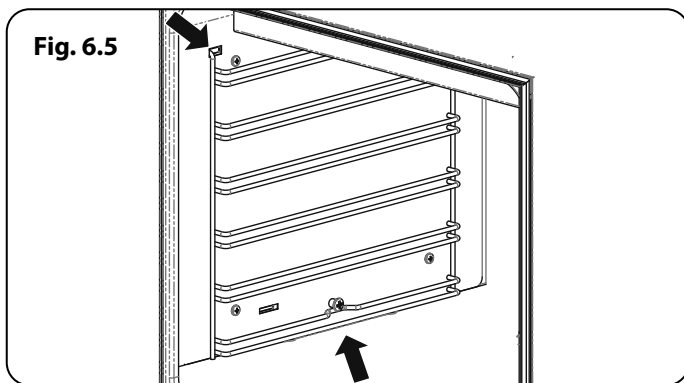
Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

The Griddle

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

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





Control Panel and Doors

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

The same cleaner can be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance.

After cleaning, polish with a dry cloth.

Removing the Left-hand Main Oven Linings

Some of the lining panels can be removed for cleaning. You will need to remove the shelves before removing the panels. To remove the oven shelf supports lift until clear of the two top supporting holes, and the middle fixing screw and pull outwards (**Fig. 6.5**).

To remove the side panels, take out the 5 fixing screws on each side, lift the panel and slide forwards.

To replace the liner, the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in position you can replace the fixing screws and then the shelf supports. To do this, insert the top of the support into the cut-out section, relocating the support under the lower fixing screw to secure into place.

Removing the Right-hand Oven Shelf Supports

To clean the oven sides, slide out the shelves, unhook the shelf supports from the oven sides (**Fig. 6.6**), and lift out.

Refit in reverse, making sure that the bottom of the shelf supports are inserted into the holes at the bottom of the oven (**Fig. 6.7**), prior to hooking the top into position.

Removing the Right-hand Oven Cover Plate and Reflector Tray

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

Once the side supports have been removed (see above) the cover plate at the bottom of the oven can be taken out by unscrewing the 2 fixing screws at the back of the oven (**Fig. 6.8**).

Lift the cover plate out using the lip at the back, and carefully lift up and pull forward.

To remove the reflector tray from underneath the element, gently raise the element and remove the tray from between the element and the oven front.

When replacing the reflector tray, it is important to push the tray fully back into position (**Fig. 6.9**). To do this, gently lift the element and slide the tray to the back of the oven.

To replace the cover plate, tilt it up at the back to allow it to go under the front lip of the oven, making sure that the fixing holes are aligned at the rear of the cooker. Lower into position and replace the screws.

Cleaning Table

Cleaners listed (**Table 6.1**) are available from supermarkets or electrical retailers as stated.

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

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

Hotplate		
Part	Finish	Recommended Cleaning Method
Hob top (including burner heads and caps)	Enamel, stainless steel, aluminium	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Griddle plate	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Outside of Cooker		
Part	Finish	Recommended Cleaning Method
Door, door surround & 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 & plinth	Painted surface	Hot soapy water, soft cloth.
Rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven		
Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven	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. Use the minimum amount of liquid when cleaning the right-hand oven as you risk spilling it into the cover plate at the base of the oven.
Oven shelves & trivet	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 6.1

7. Troubleshooting

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there maybe something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris? See (Fig. 7.1 and Fig. 7.2).

Are the burner trim and caps correctly located? See the section on 'Cleaning'.

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the control?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials.



Never use caustic or abrasive cleaners as these will damage the surface.

An oven fan is noisy

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

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

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

The fascia gets hot when I use the oven

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

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

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

Power failure

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

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, shelf positions and tray sizes – see the oven cooking guide. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

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.

Oven not coming on

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.

Oven lights are not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 40W – 230V halogen lamp (G9) (**Fig. 7.3**).

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

Remove the bulb cover by turning it a quarter turn, counter-clockwise. It may be very stiff (**Fig. 7.4**).

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.

Replace the bulb cover by turning it a quarter turn, clockwise. Turn on the circuit breaker and check that the bulb now lights.

Fig. 7.1

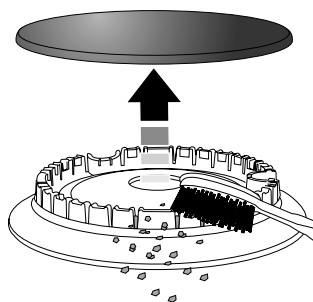


Fig. 7.2

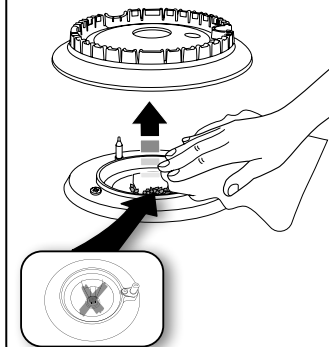


Fig. 7.3

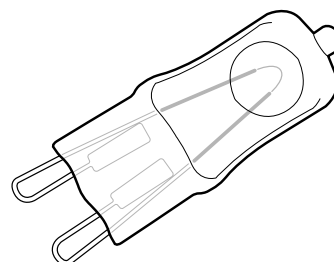
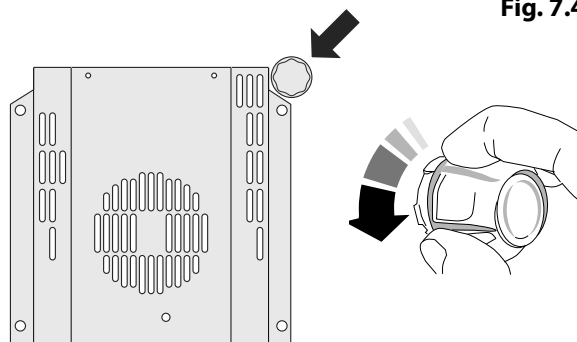


Fig. 7.4



INSTALLATION

Check the appliance is electrically safe when you have finished.

8. 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.

9. Installation

Safety Requirements and Regulations

You must be aware of the following safety requirements & regulations.

- ⚠ Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**
- ⚠ The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
- ⚠ Read the instructions before installing or using this appliance.**

The regulations and standards are as follows:

- AS/NZS 5601 – ‘Gas Installations’
- AS/NZS 3000 - ‘Wiring Rules’

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

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

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

- ⚠ WARNING! This appliance should not be used in marine craft, caravans or mobile homes.**

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.

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

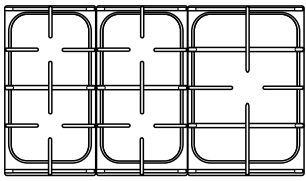
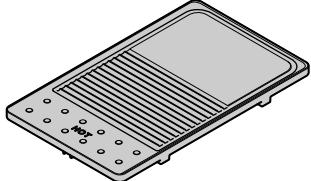
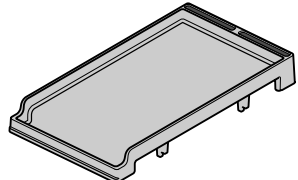
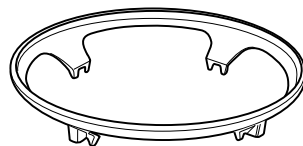
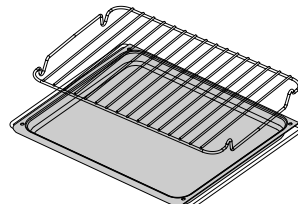
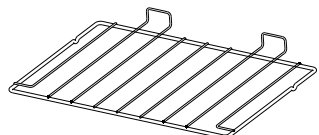
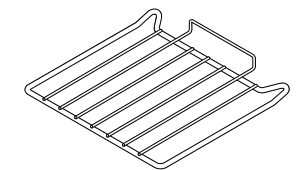
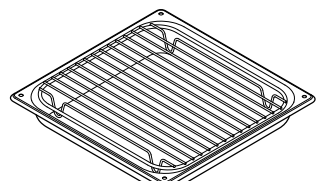
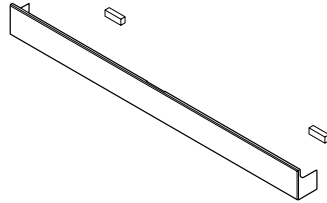
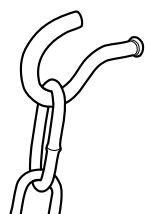
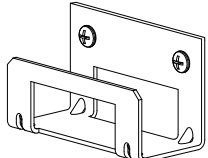
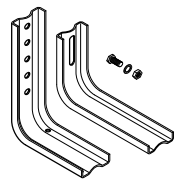
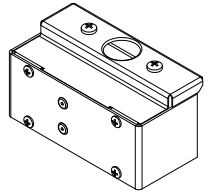
Conversion

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

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

INSTALLATION

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

3 pan supports	Griddle (Supplied)
	
T Teppanyaki (Optional)	Wok cradle (Supplied)
	
Deluxe oven tray and trivet	2 left-hand oven shelves
	
2 right-hand oven shelves	Grill pan
	
Magnetic plinth	Restraining chain & hook
	
Stability location bracket	Stability bracket
	
Conduit box	
	

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

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

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

INSTALLATION

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

Positioning the Cooker

The diagram (**Fig. 9.1**) shows the minimum recommended distance from the cooker to nearby surfaces as given in AS/NZS 5601.

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.

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

1. Overhead – Measurement A

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

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

2. Side Clearances – Measurements B & C

Where **B**, measured from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected by one of the following methods:

- Fixing ceramic tiles with a minimum thickness of 5 mm to the surface.
- Fixing toughened glass with a minimum thickness of 5 mm to the surface, provided the glass is approved by the manufacturer to be suitable for the application.
- Attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm.

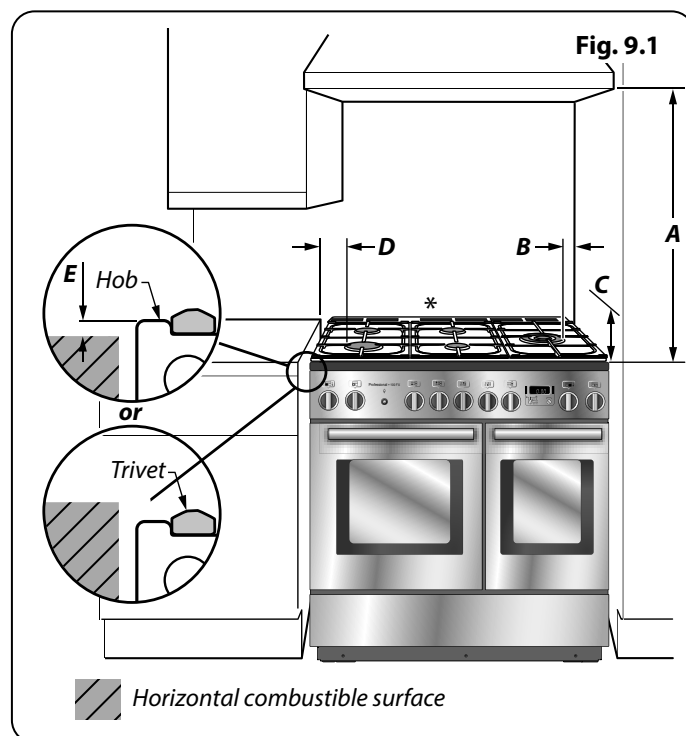
Protection should be to a height **C** of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.

3. Side Clearances – Measurement D & E

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

If the horizontal surface is above the trivet, then any vertical combustible surface needs to be protected in accordance with **B** above.

We recommend a gap of 1010 mm between units to allow for moving the cooker. Do not box the cooker in – it must still be possible to move the cooker in and out for cleaning and servicing.



INSTALLATION

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

Fig. 9.2

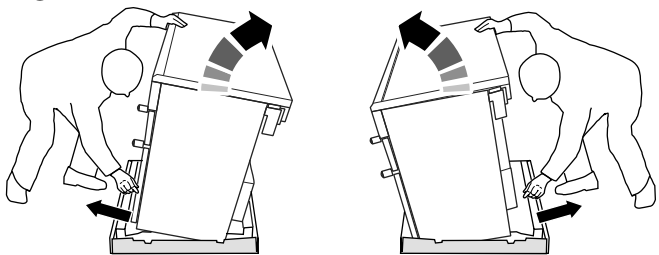


Fig. 9.3

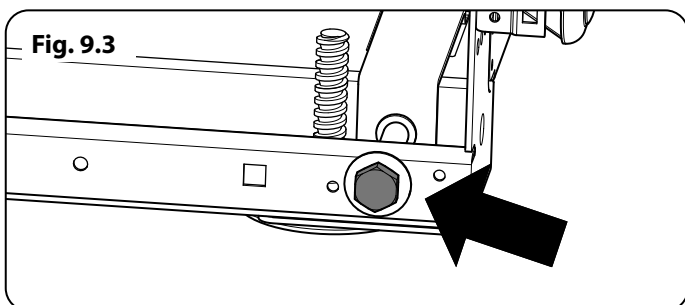


Fig. 9.4

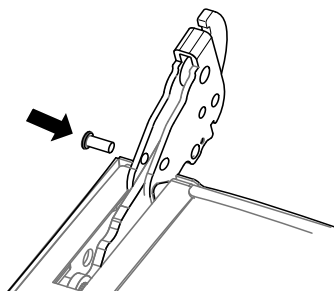
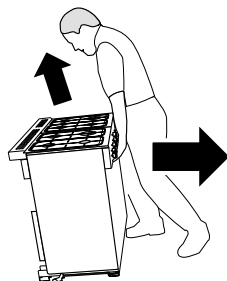


Fig. 9.5



Moving the Cooker

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

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

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

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

Remove the polystyrene base pack. From the front, tilt the cooker forward and remove the front half of the polystyrene base (Fig. 9.2). Repeat from the back and remove the rear half of the polystyrene base.

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (Fig. 9.3). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the pack base tray. We recommend that you remove the oven doors to move the cooker. Open the oven door fully and place the supplied holding pins in the drop down hinges (Fig. 9.4).

Carefully lift the door panel up and out, place safely to one side. You can now get a good grip from inside of the oven (not the fascia panel) as you move the oven (Fig. 9.5).

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

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

After moving, carefully refit the door panel and push down gently to release the holding pins.

⚠ Do not use the door handles or control knobs to manoeuvre the cooker.

Levelling the Cooker

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or 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 hexagonal adjusting nuts at the front bottom corners of the cooker.

INSTALLATION

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

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

Fitting the Stability Bracket and Chain

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

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

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

Fitting a Stability Bracket

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

When fitting a stability bracket; first attach the bracket location device to the rear of the cooker (**Fig. 9.6**). Then adjust the bracket to engage through the slot of the device (**Fig. 9.7** and **Fig. 9.8**)



Caution, possibility of tilting



Anti-tip restraints

Fitting the Restraining Chain

The restraining chain **MUST** be fitted.

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

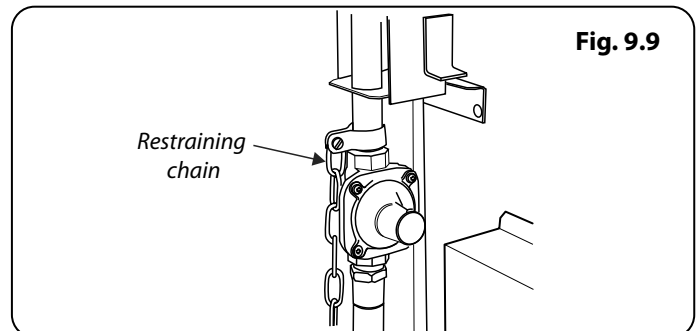
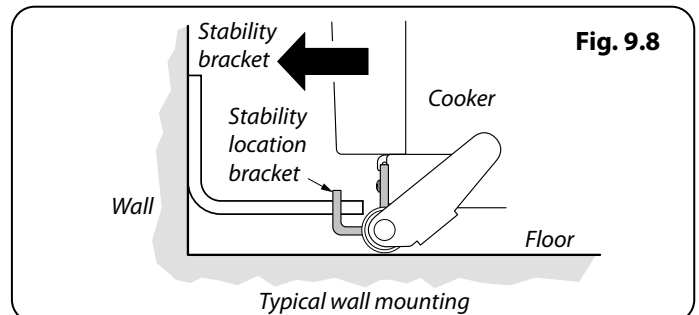
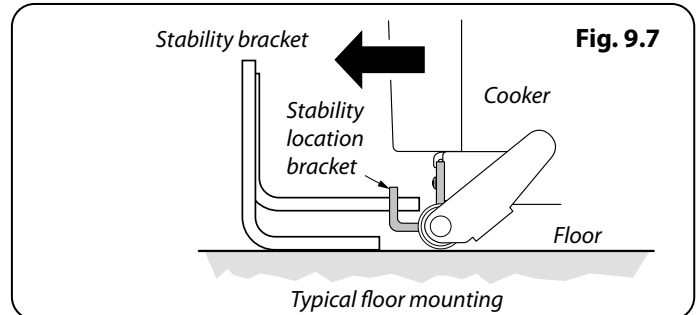
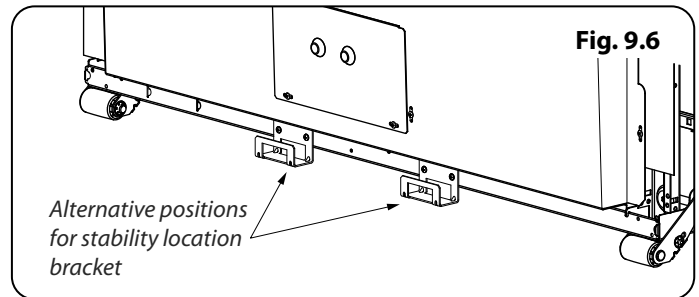
Measure the length of chain required. Use the clamp supplied to clamp onto the gas pipe (**Fig. 9.9**). Fix the supplied hook securely to the wall.

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. 9.5**), 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.

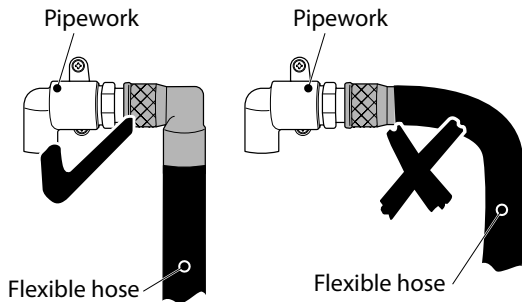
With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.



INSTALLATION

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

Fig. 9.10



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

Conversion to Another Gas

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

Gas Connection

Must be in accordance with the relevant standards.

The gas supply needs to terminate with a threaded fitting $\frac{1}{2}$ " and a side facing bayonet (**Fig. 9.10**). The inlet connector is located just below the hotplate level at the rear of the cooker.

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. Ideally, the house supply connection should be in the shaded area 'A' (**Fig. 9.11**)

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

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

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

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

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

Natural Gas

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

Propane

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

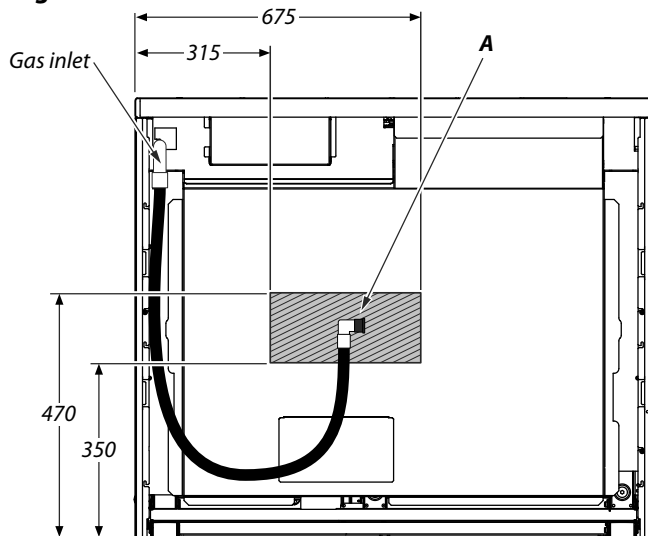
Pressure Testing

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

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

For Propane X cookers the pressure should be 2.54 kPa.

Fig. 9.11



All dimensions in millimetres

INSTALLATION

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

Electrical Connection

This appliance must be installed by a qualified electrician to comply with 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 10 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. 9.12** and **Fig. 9.13**). 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 cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Fig. 9.12

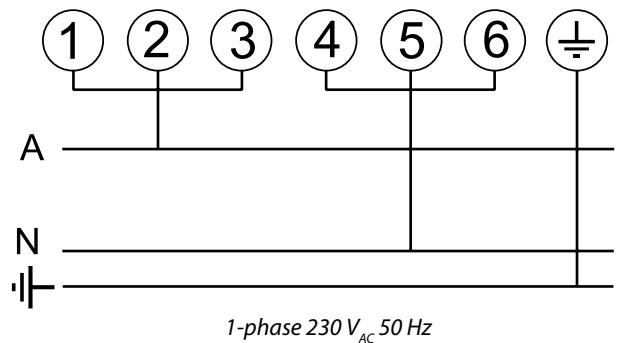
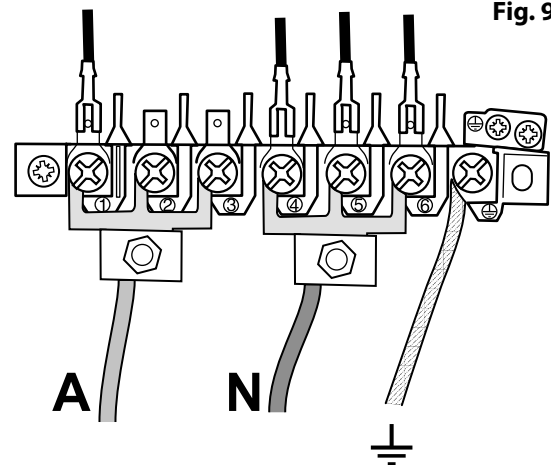


Fig. 9.13



INSTALLATION

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

Fig. 9.14

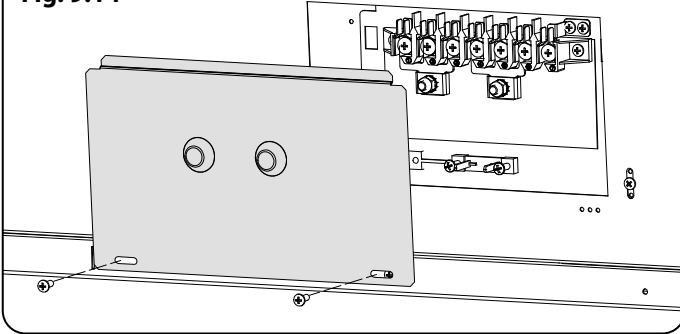


Fig. 9.15

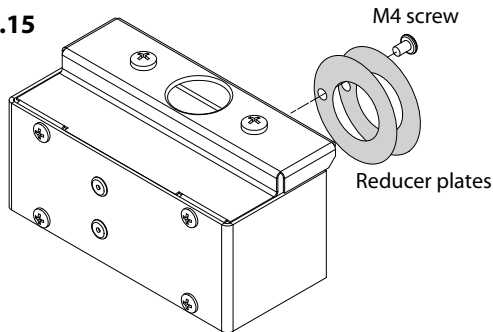


Fig. 9.16

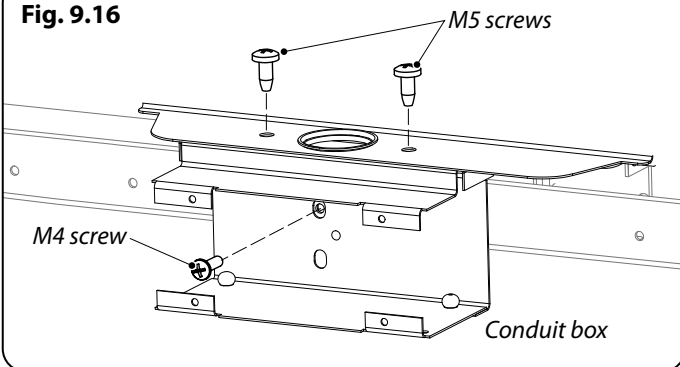


Fig. 9.17

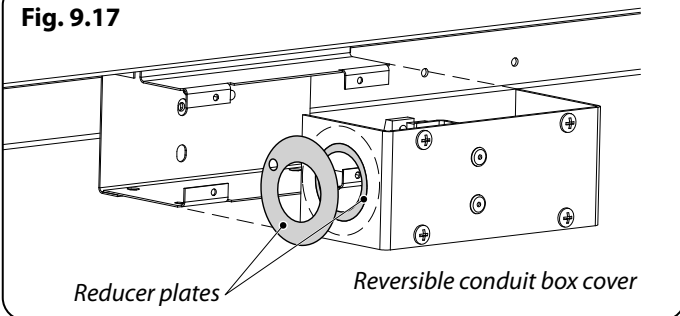
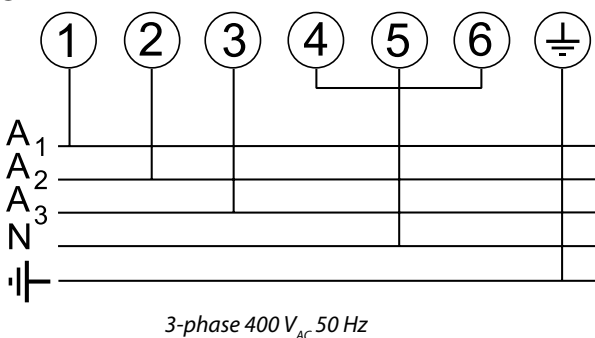


Fig. 9.18



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. 9.14**).

Remove the M4 screw securing the reducer plates to the conduit box (**Fig. 9.15**). Fit the conduit box to the cooker using the two M5 screw fittings located at the top of the box and the M4 screw (**Fig. 9.16**).

The conduit box cover is reversible. Fit the reducer plates, if required (**Fig. 9.17**). 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. 9.18**). 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 Checks

Hotplate Check

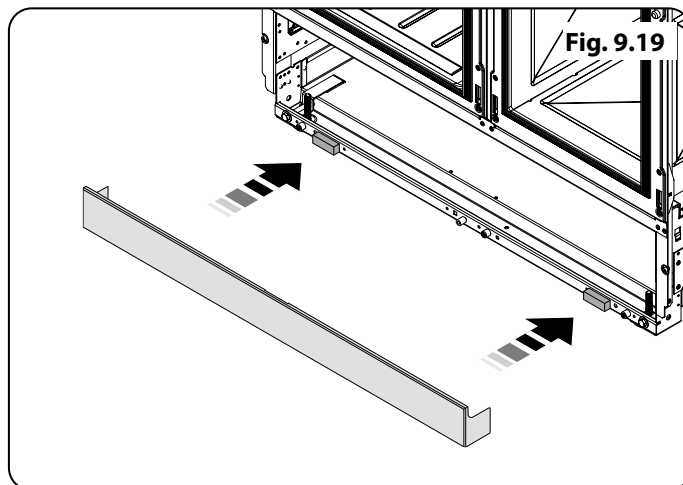
Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

Oven Check

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

Note: The oven light bulbs are not included in the guarantee.

Turn off the oven.



Fitting the magnetic plinth

Simply fix the two magnets, supplied with the plinth, to the bottom edge of the cooker. Then fit the plinth, adjusting it to your desired height (**Fig. 9.19**).

Customer Care

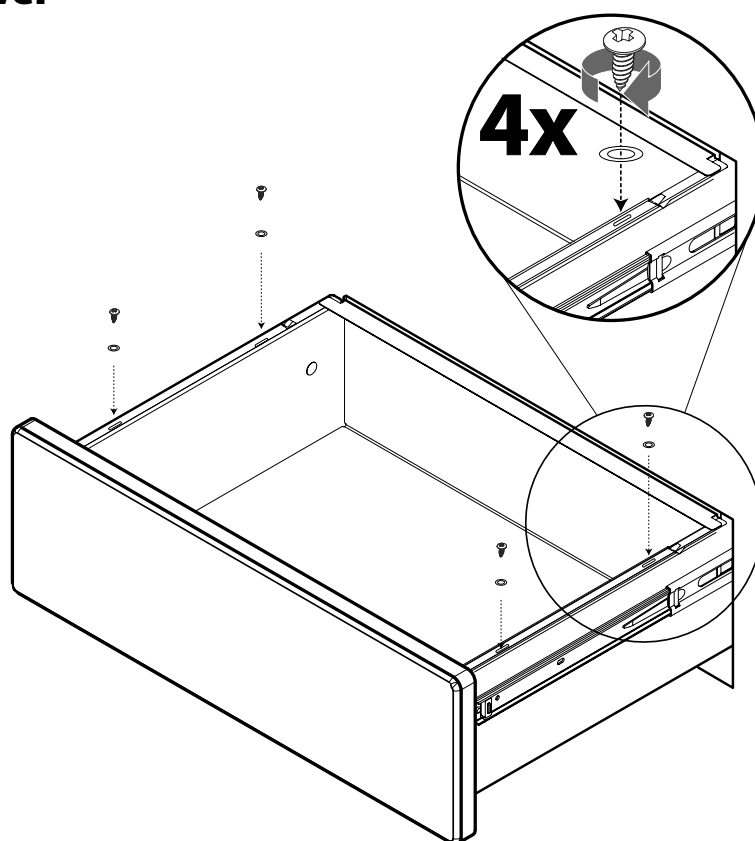
Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

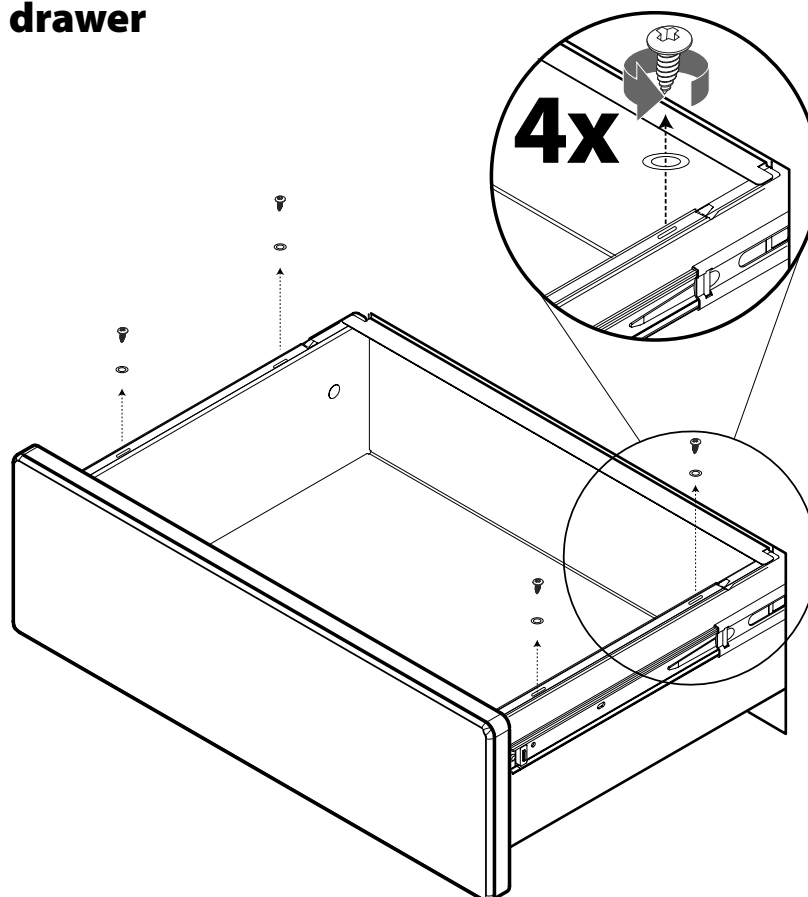
INSTALLATION

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

Fitting the drawer



Removing the drawer



10. Conversion to Propane Gas

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

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

Injectors

Remove the burner caps and heads. Remove the old jets. Fit the new jets: see 'Technical Data' section for correct jets. Reassemble in the reverse order (**Fig. 10.1**).

Tap Adjustment

Removing the Control Panel

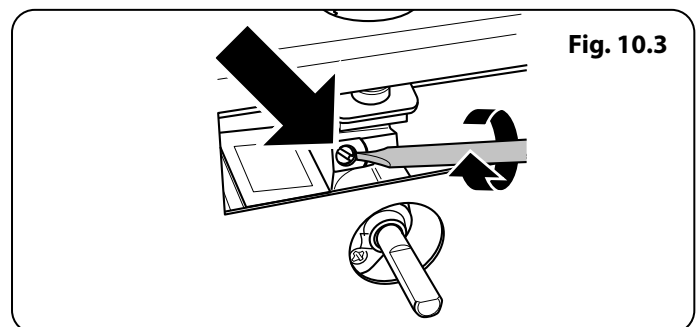
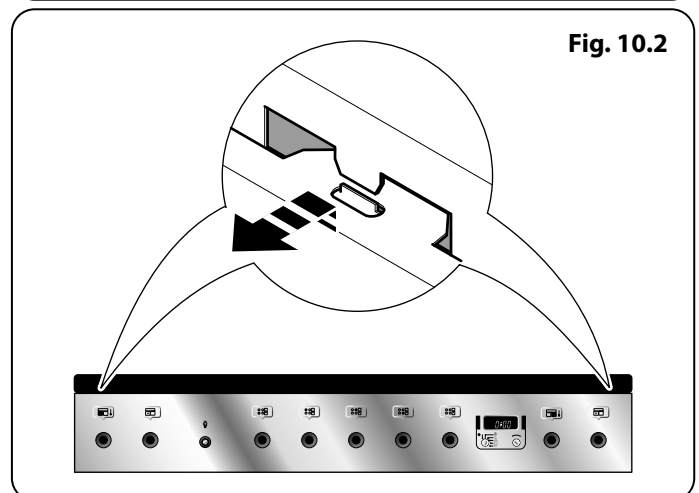
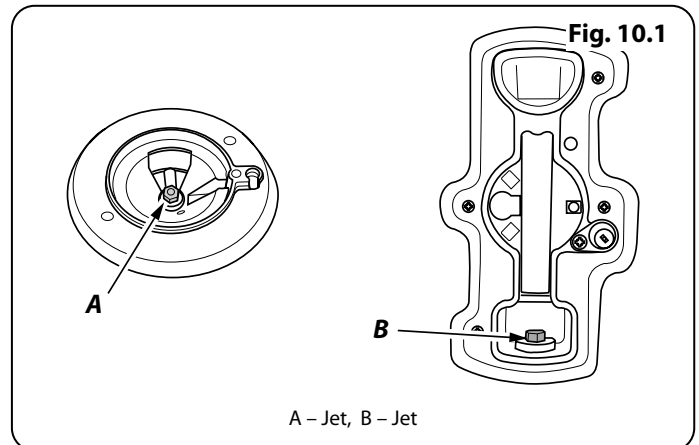
Pull off all the control knobs. Remove the 3 fixing screws underneath the control panel.

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 (**Fig. 10.2**). Lift the control panel clear of the tags and pull forwards, taking care not to damage or strain the wiring.

Bypass Screw Adjustment

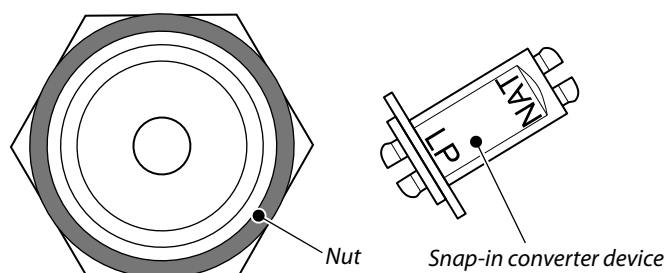
Turn the bypass screw on each control clockwise to the stop (**Fig. 10.3**).

Refit the control panel.



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

Fig. 10.4



Set the Governor

Unscrew the governor's brass top. In the base of the brass top is a plastic snap-in converter device (**Fig. 10.4**). To convert the governor, snap the device out of the top and refit it the other way round. The snap-in converter device is marked to show the gas for which it is set (**Fig. 10.5**).

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

Pressure Testing

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

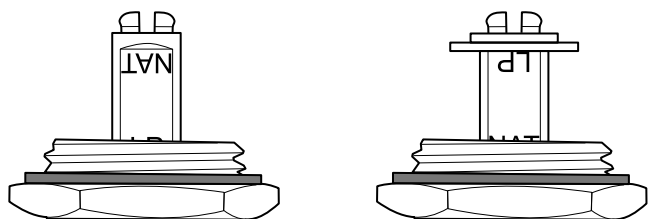
For Propane X cookers the pressure should be 2.54 kPa.

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

Affix Label

Stick the appropriate gas label over the natural gas part of the appliance data label.

Fig. 10.5



11. Servicing

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

1 Panels

1.1 To Remove the Control Panel

- ⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull off all the control knobs.

Open the grill and right-hand oven doors and remove the 4 fixing screws underneath the control panel.

The control panel should drop down slightly. It is held at the top by 2 holes in the top edge, one at each end, that locate on tags on the inner panel (**Fig. 11.1**). Clear the control panel holes from the inner panel and pull the control panel forward.

Disconnect the wiring from the rear.

Reassemble in reverse order. When replacing the leads refer to the wiring diagram. Check the operation of the timer.

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, one on the top and 2 at the rear).

Reassemble in reverse order.

2 Hotplate

2.1 To Remove the Hotplate

- ⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the pan supports and burner heads. Remove the screws holding the hotplate burners to the hotplate.

Remove the 6 screws holding the hotplate tray to the cooker (**Fig. 11.2**).

Taking care not to damage the burner electrodes, carefully lift the hotplate. From underneath, disconnect the earth lead at the right-hand rear from the rear cross member and withdraw the hotplate.

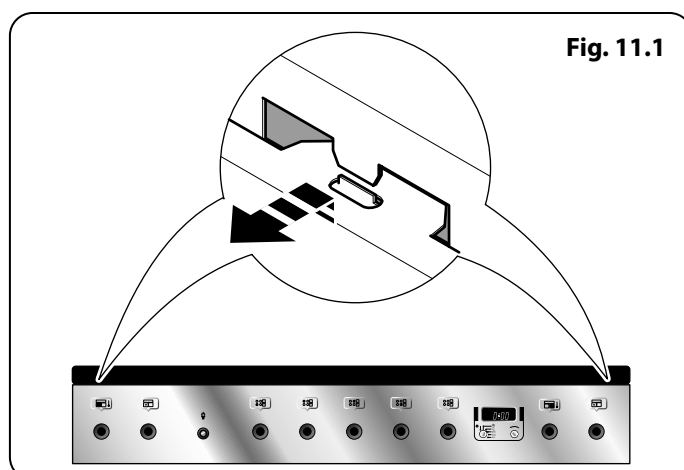


Fig. 11.1

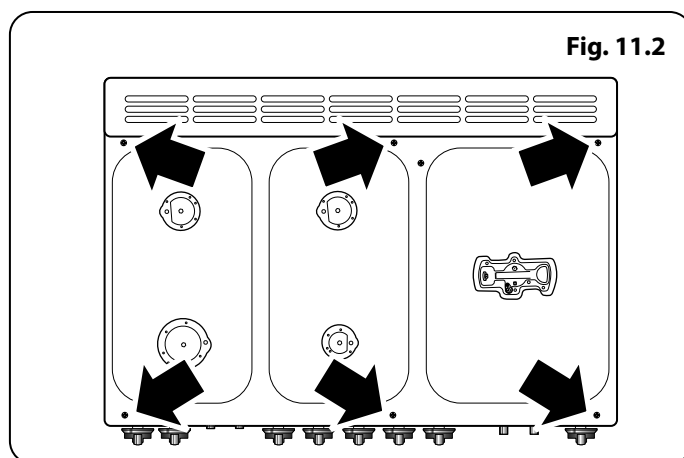


Fig. 11.2

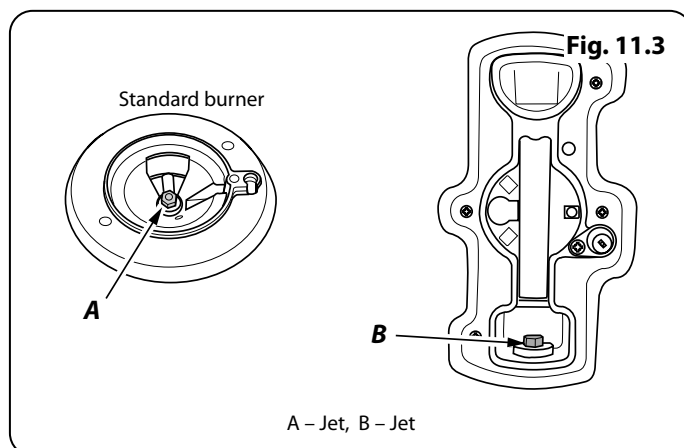


Fig. 11.3

Reassemble in reverse order, making sure that you reconnect the leads. Take care not to damage the burner ignition electrodes.

IMPORTANT: Make sure you replace the rear earthing leads when refitting the fixing screws as they form part of the cooker earthing.

Check for correct burner operation.

2.2 To Replace the Hotplate Control Taps

DISCONNECT FROM THE ELECTRICITY SUPPLY.

BEFORE SERVICING ANY GAS CARRYING COMPONENTS, TURN OFF THE GAS SUPPLY.

Remove the control panel and hotplate (see 1.1 & 1.2). Unplug the FSD lead from the rear of the tap. Undo the compression fitting at the rear of the tap and remove the fixings that secure the tap to the gas rail. Disconnect the ignition switch wiring.

Remove the tap. Remove and discard the gasket seal. Fit the new gasket seal to the replacement tap. Reassemble in reverse order. Check that the appliance is gas sound. Verify the hotplate ignition.

2.3 To Replace a Hotplate Burner Injector

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the burner cap and head (**Fig. 11.3**). Remove the old injector. Fit the new injector.

NOTE: The wok burner has 2 injectors.

Fit the new injector. Reassemble in reverse order. Check the appliance is gas sound.

2.4 To Replace a Hotplate Burner Electrode

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

Pull off the electrode, but keep hold of the lead. Fit the new electrode to the lead. Fix the electrode in the burner with screw. Replace the burner cap.

Check the burner ignition. Replace the pan supports.

2.5 To Replace a Hotplate Burner

Remove the hotplate tray (see 2.1). The burners (except the right-hand wok burner) are mounted on support struts. For these burners, disconnect the burner feed pipes at the burner. Remove the screws at the front and rear holding the support struts. Lift the strut and burners clear.

The burners are fixed to the support struts with 2 screws. Remove the appropriate burner and fit the new one.

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

Right-hand Wok Burner

Disconnect the burner feed pipe at the burner. Fit the new one and reassemble in reverse order. Check the burner operation.

2.6 To Change a Hotplate Burner Thermocouple

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel and hotplate (see 1.1 & 1.2). Unplug the FSD lead from the rear of the tap.

The thermocouple sits in a hole that has a slot at one side. Ensure that the thermocouple is cool. Turn the thermocouple so that the earth lead (no sleeve) is in line with the slot. Lift the thermocouple clear of the hole.

Reassemble in reverse order.

3 Control Panel

3.1 To Replace the light Switch

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1).

NOTE: The old switch may be destroyed during removal. Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back the locking wings and pushing forward.

To fit the new bezel to the control panel, first line up the raised key on its body with the cut-out in the control panel and push 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 Replace the Clock

DISCONNECT FROM THE ELECTRICITY SUPPLY.

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

Undo the timer fixing screws and remove the timer mounting bracket assembly from the control panel.

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

Reassemble in reverse order. When replacing the leads, refer to the wiring diagram. Check the operation of the timer.

3.3 To Change the Ignition Generator

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull the cooker forwards to gain access to the cover box at the rear of the cooker. Remove the screws securing the cover and lift clear. Pull off all the leads to the generator noting their positions. Slacken the 2 screws holding generator to cooker and remove the generator.

Fit the new generator to the cooker and replace the leads. Refer to the wiring diagram and reassemble in reverse order. Check ignition performance.

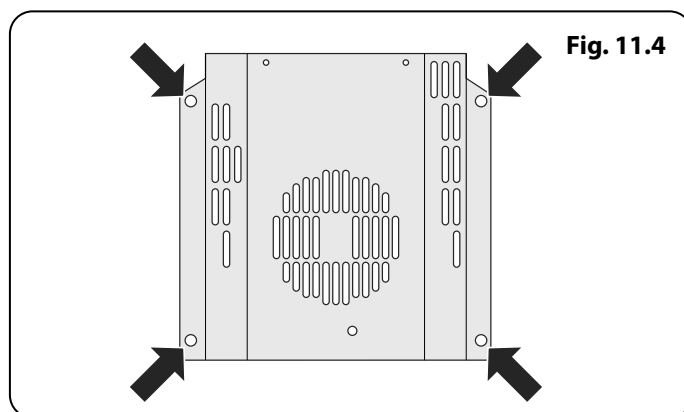
4 Ovens

4.1 To Remove the Oven Inner Back

Main Oven Only

Open the main oven door. Remove the 4 screws and washers securing the inner back to the back of the oven (**Fig. 11.4**). Carefully lift away the inner back.

Reassemble in reverse order, making sure that you fully tighten the 4 screws and washers.



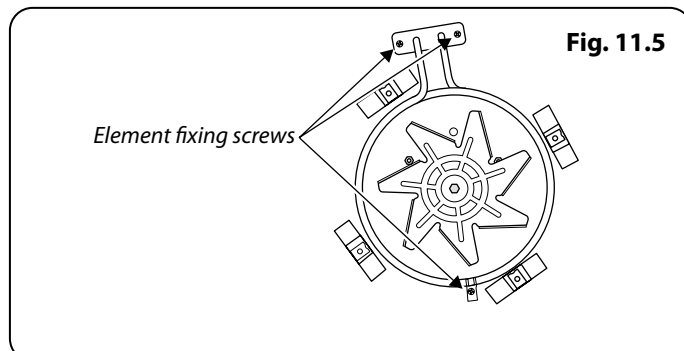
4.2 To Change the Oven Fan

⚠ DISCONNECT FROM THE 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 3 terminals connected to the fan, noting their position.

Remove the oven inner back (see 4.1). Hold the fan blade and remove the centre nut (left-hand thread), 2 brass washers, fan blade and circlip. Unscrew the fan retaining nuts and washers (3 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.



4.3 To Replace a Fan Oven Element

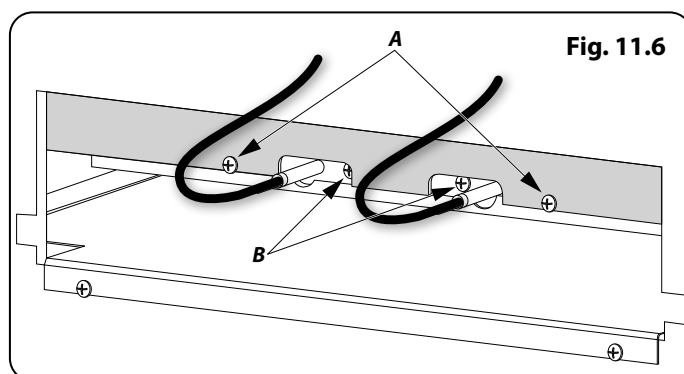
⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the oven inner back (see 4.1).

Remove the 2 screws from the top of the element and the 1 from the bottom of the element (**Fig. 11.5**). Carefully lift the element out, 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.

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



4.4 To Replace the Main Oven Bottom and Top Elements

⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.

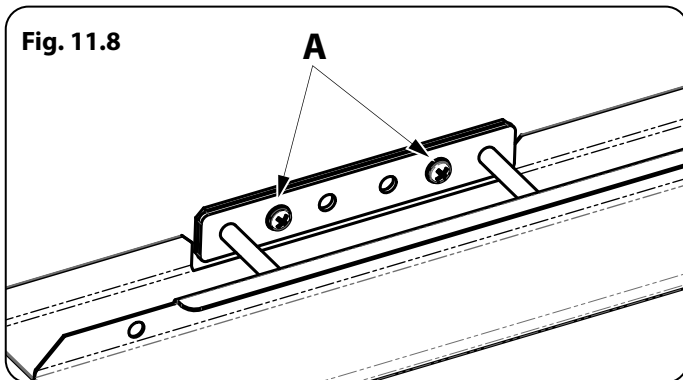
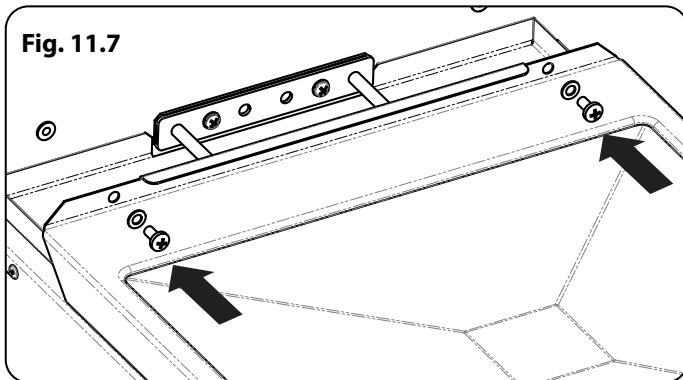
Bottom Element

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

Remove the 2 screws 'A' and allow the plate to drop down (**Fig. 11.6**). Remove the 2 screws 'B', lift element and remove through the slot in the range back (**Fig. 11.6**). Undo the terminal connections, noting their positions. Withdraw the element.

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

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



Top Element

Open the left-hand oven door and undo the fixings that secure the heat shield. Remove the top element bracket fixings and withdraw the element.

Replace the element and reassemble parts in reverse order. Check that the oven operates satisfactorily.

4.5 To Replace the Right-hand Oven Bottom Element



DISCONNECT FROM THE ELECTRICITY SUPPLY.

Bottom Element

Before replacing the bottom element it is necessary to remove the cover plate.

Remove the side supports (see Removing the Right-hand Oven Shelf Supports on **page 20**).

Remove the cover plate at the bottom of the oven by unscrewing the 2 fixing screws at the back of the oven (**Fig. 11.7**).

Lift the cover plate out using the lip at the back, and carefully lift up and pull forward.

Remove the 2 screws 'A' and allow the plate to drop down (**Fig. 11.8**). Undo the terminal and earth connections, noting their positions. Withdraw the element.

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

To replace the cover plate, tilt it up at the back to allow it to go under the front lip of the oven, making sure that the fixing holes are aligned at the rear of the cooker. Lower into position and replace the screws.

4.6 To Remove an Oven Element Thermal Cut-Out



DISCONNECT FROM THE 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.

4.7 To Replace an Oven Thermostat



DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1) and hotplate top (see 2.1). Open the oven doors and remove the oven furniture.

Left-hand oven

Remove the four screws that secure the fan cover (**Fig. 11.4**) then remove the fan cover.

From inside the oven unclip the thermostat phial, located at the rear of the oven.

Pull cooker forward to gain access to the cover box at the rear of the cooker. Remove the screws securing the cover and lift clear. The oven thermostat capillary is clamped to the oven back sheet with an earthing plate. Remove the screw and plate (**Fig. 11.9**).

Remove the two screws securing the thermostat body to the control panel at the front of the cooker. Remove the assembly.

Fit new thermostat. Reassemble in reverse order.

Ensure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Ensure that the thermostat capillary is clamped to the oven back sheet with an earthing plate.

Check operation of thermostat.

Right-hand oven

From inside the right-hand oven unclip the thermostat phial, located on the right-hand side.

The oven thermostat capillary is clamped to the right hand rear upright with an earthing plate (**Fig. 11.9**). Remove the screw and plate.

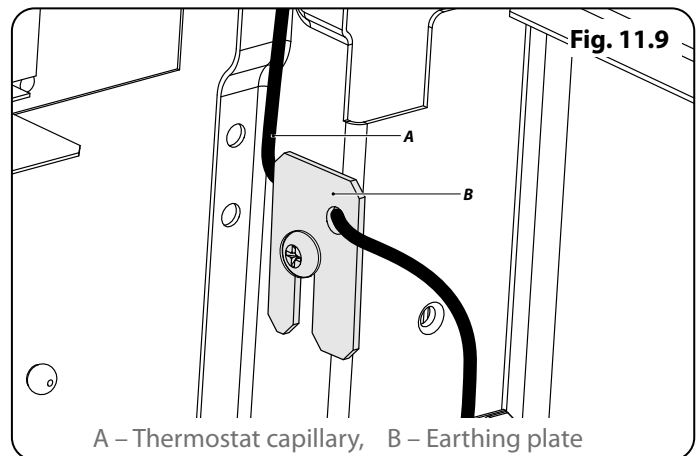
Feed the thermostat capillary out of the oven.

Disconnect wiring from thermostat. Remove the two screws holding thermostat to mounting panel. Fit new thermostat and reassemble in reverse order.

Ensure that the phial is clipped to the side of the oven with the phial centrally positioned between the clips.

Ensure that the thermostat capillary is clamped to the right hand rear upright with an earthing plate.

Check operation of thermostat.



A – Thermostat capillary, B – Earthing plate

4.8 To Change the Protect Thermostat

From inside the right-hand oven unclip the thermostat phial, located on the left-hand side.

Follow the same procedure described above ('To Replace an Oven Thermostat' - 'Right-hand oven'), except the control is mounted on the cooker back, not the control panel.

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

Fig. 11.10

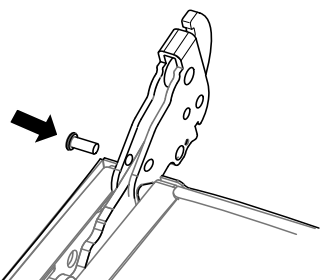


Fig. 11.11

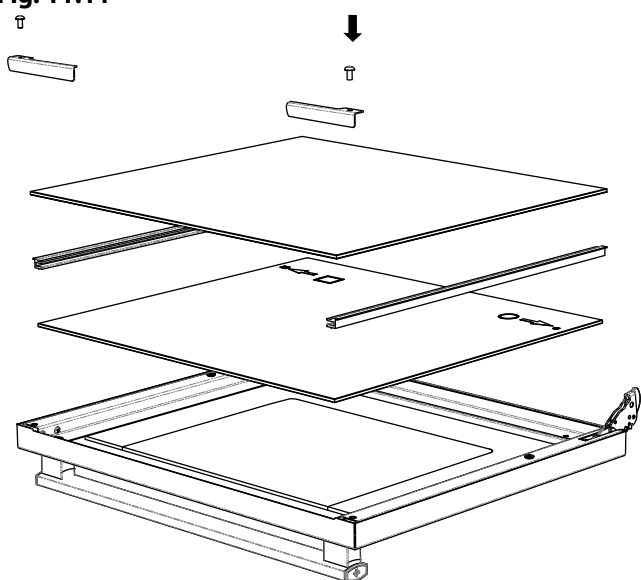


Fig. 11.12

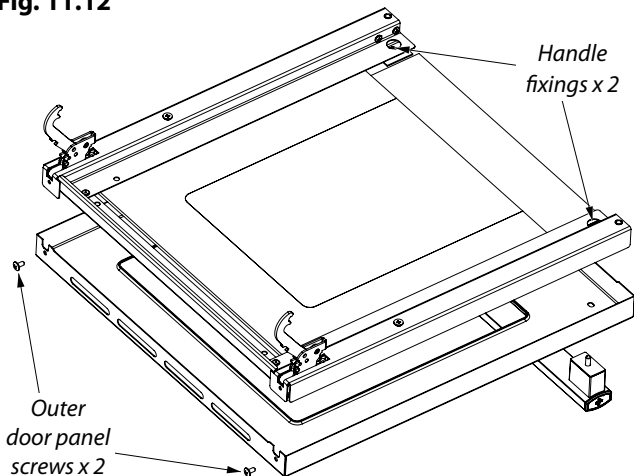
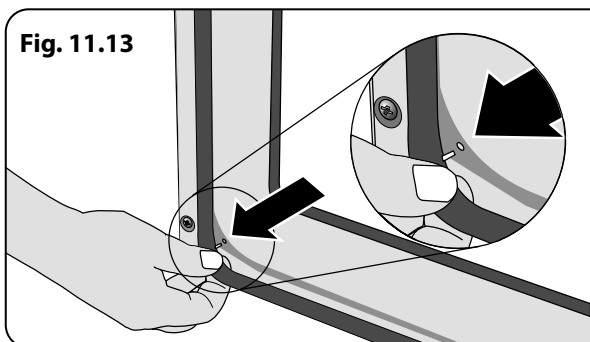


Fig. 11.13



5 Doors

5.1 To Replace an Oven Door

Open the oven door fully and place the supplied holding pins in the drop down hinges (**Fig. 11.10**).

Lift the door panel up and out.

Carefully fit the new door panel and push down gently to release the holding pins.

⚠ THE DOORS ARE HEAVY, SO TAKE CARE.

5.2 Oven Door Glass

The inner glass on both oven doors is replaceable.

Open the oven door fully and place the supplied holding pins in the drop down hinges (**Fig. 11.10**).

Lift the door panel up and out.

Remove the top 2 fixing screws using the Allen key supplied and the door top strip (**Fig. 11.11**). Then lift the 2 glass panels out.

To refit the door glass correctly, make sure that the printed circle and square on the glass, match up to the pressed holes of the same shape. This will ensure the heat reflective side is in the correct position, facing towards the oven.

Make sure that the rubber strips are all attached.

Carefully refit the door panel and push down gently to release the holding pins.

⚠ ENSURE THAT ALL PIECES OF BROKEN GLASS ARE REMOVED

5.3 To Replace an Oven Door Outer Panel

Open the oven door fully and place the supplied holding pins in the drop down hinges (**Fig. 11.10**).

Lift the door panel up and out.

Remove the top 2 fixing screws using the Allen key supplied and the door top strip (**Fig. 11.11**). Then lift the 2 glass panels out.

Remove the two nuts located on the inside of the door panel, to release the handle (**Fig. 11.12**).

Remove the two fixing screws located at the base of the oven door and remove the outer door panel (**Fig. 11.12**).

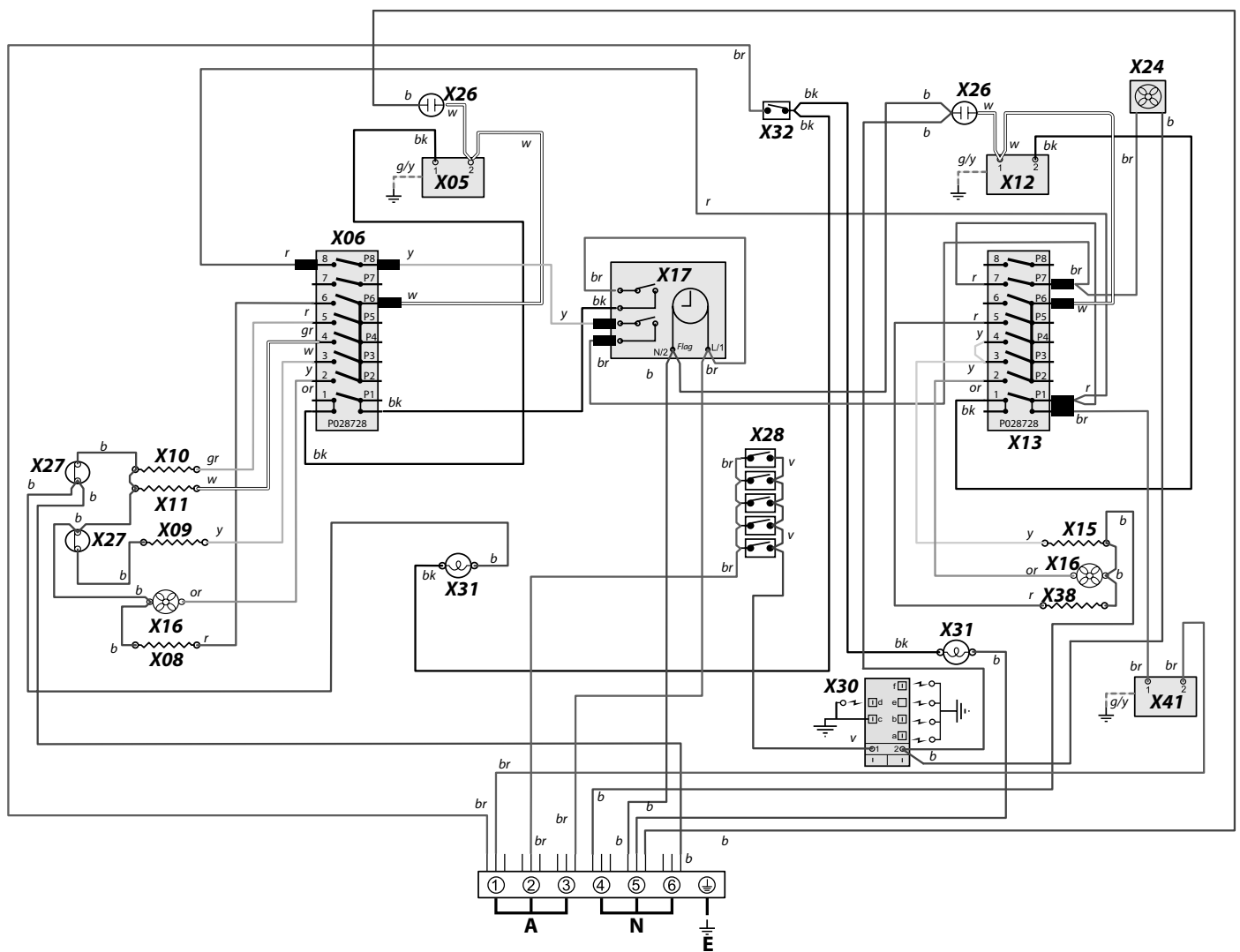
Reassemble in reverse order.

5.4 To Change an Oven Door Seal

Open the oven door. The seal is held in place by small hooks on the rear face. At the corner, pull the seal diagonally away from the door centre until that hook is released (**Fig. 11.13**). Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

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

12. Circuit Diagram



Key

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

Code	Description
X05	Left Hand Oven Thermostat
X06	Left Hand Oven Multifunction Switch
X08	Left Hand Oven Base Element
X09	Left Hand Oven Fan Element
X10	Left Hand Oven Top Outer Element
X11	Left Hand Oven Top Inner Element
X12	Right Hand Oven Thermostat
X13	Right Hand Oven Multifunction Switch
X15	Right Hand Oven Fan Element
X16	Oven Fan
X17	Clock / Timer

Code	Description
X24	Cooling Fan
X26	Neon
X27	Thermal Cut-Out
X28	Ignition Switches
X30	Spark Generator
X31	Oven Light
X32	Oven Light Switch
X38	Right Hand Oven Base Element
X41	Right Hand Oven Protection Thermostat

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

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

INSTALLER: Please leave these instructions with the user. **DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening. **COUNTRY OF DESTINATION:** Australia.

Pressures

Gas (Rp ½ at rear right-hand side)		Electric
Supply Pressure at the inlet to appliance regulator		230/400V 50 Hz
Natural Gas	1.13 kPa	
Propane	2.75 kPa	
Operating Pressure at appliance test point		
Natural Gas	1 kPa	
Propane	2.54 kPa	

Dimensions

Model	PROFESSIONAL + 100 FX Dual Fuel	
Overall height	minimum 905 mm	maximum 930 mm
Overall width	994 mm	
Overall depth	604 mm excluding handles, 642 mm including handles	
Minimum height above the hotplate	650 mm	

Ratings

BSI Evo 1 Type Burners Australia							
Burner Type	Bypass Screw*	Natural Gas 1.0 kPa			Propane 2.54 kPa		
		Input	Injector		Input	Injector	
			Marking	Size Ø		Marking	Size Ø
Wok	75	15.2 MJ/h ⁻¹	198	1.93 mm	15.0 MJ/h ⁻¹	111	1.07 mm
Rapide / Large	41	12.3 MJ/h ⁻¹	165	1.65 mm	12.0 MJ/h ⁻¹	89	0.96 mm
Semi Rapide / Medium	33	6.2 MJ/h ⁻¹	115	1.15 mm	6.2 MJ/h ⁻¹	67	0.68 mm
Auxillary / Small	25	3.7 MJ/h ⁻¹	92	0.92 mm	3.3 MJ/h ⁻¹	45	0.50 mm

Gas burner inputs based on Gross Calorific Value.

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

Oven Efficiencies

Ovens	Left-hand Oven	Right-hand Oven
	Multi-function	Multi-function
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	0.75 kWh
Usable volume (litres)	80	55
Size	Large	Medium
Time to cook standard load	41 minutes	44 minutes
Surface area of the grid	1400 cm ²	1056 cm ²
Maximum power output @ 230 V 50 Hz - Right-hand oven, multi-function with duo (tall oven)		3.42 kW

Maximum total electrical load at 230V (approximate total including oven lights, oven fan, etc.): 5.9 kW[†].

[†] Arithmetic mean value when measured under full load stabilised conditions, Clause 10 AS NZS 60335.

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