

Installation instructions and User guide

Freestanding cooker

OR60 models

NZ AU



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Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Installation

WARNING!



Electrical Shock Hazard

Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.
Models with ceramic glass cooktop: If the ceramic glass cooktop surface becomes cracked, switch the appliance off at the mains power supply and call an Authorised Service Agent.
Failure to do so may result in death or electrical shock.

WARNING!



Cut Hazard

Take care - panel edges are sharp.
Failure to use caution could result in injury or cuts.

Important safety instructions

General

- To avoid hazard, follow these instructions carefully before installing or using this product.
- Please make this information available to the person installing the product as it could reduce your installation costs.
- Models with gas cooktop are registered:
in New Zealand at www.ess.govt.nz
in Australia with AGA at www.gas.asn.au.
- Models with gas cooktop must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 and NZS5261 - Gas Installations and any other relevant statutory regulations.
- Models with ceramic glass cooktop must be installed in compliance with your local building and electricity regulations.
- Failure to install the cooker correctly could invalidate any warranty or liability claims.
- Some appliances have a protective film. Remove this film before using the cooker.
- Do not modify this appliance.
- This appliance is to be installed and serviced only by an authorised person.
- Models without flame failure safety feature **MUST NOT** be installed in marine craft, caravans or mobile homes.

Electrical

- *This cooker is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.*
- *The switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *To connect the cooker to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *If the power supply cable is damaged, it must only be replaced by an authorised person.*
- *The cooker must be connected to the power supply using V105 insulated cable.*
- *The cooker must be earthed.*

Power supply (models with gas cooktop)

- *OR60 four-function models: 230-240V~ 2460-2680W 50Hz*
- *OR60 seven-function models: 220-240V~ 3100W 50Hz*

Operation

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:




WARNING!

Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.

Do not store flammable material in the oven or drawer.

Do not spray aerosols near the cooktop during use.

Failure to follow this advice may result in death or serious injury.




WARNING!

Electrical Shock Hazard

Switch the power to the cooker off at the wall before replacing fuses or the oven lamp. Models with ceramic glass cooktop: If the ceramic glass cooktop surface is cracked, switch the appliance off at the mains power supply and call an Authorised Service Agent.

Failure to follow this advice may result in death or electrical shock.




WARNING!

Hot Surface Hazard

Accessible parts may become hot when this cooker is in use. To avoid burns and scalds keep children away. Do not touch hot surfaces inside the oven. Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes. Take care when opening the oven door. Let hot air or steam escape before removing or replacing food. MODELS WITH GAS COOKTOP: Do not touch the cooktop components, burners, trivets/pan supports or the base when hot. MODELS WITH CERAMIC GLASS COOKTOP: Do not touch the cooktop surface when the hot surface indicator light is on. Before cleaning, turn the cooker off and make sure it is cool. Failure to follow this advice could result in burns and scalds.

Important safety instructions

- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.*
 - *Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
 - *Household appliances are not intended to be played with by children.*
 - *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
 - *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*
 - *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
 - *Do not line the walls with aluminium foil.*
 - *Do not stand on the door, or place heavy objects on it.*
 - *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
 - *Do not use a steam cleaner to clean any part of the cooker.*
 - *Do not place aluminium foil or plastic dishes on the cooktop elements or burners.*
 - *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
 - *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
 - *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other elements or gas burners that are on. Keep handles out of reach of children.*
 - *If the power supply cable is damaged, it must only be replaced by an authorised person.*
 - *This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.*
 - *MODELS WITH CERAMIC GLASS COOKTOP: Do not use glassware on the ceramic glass cooktop. Do not use pans with rough circular machined base.*
 - *MODELS WITH CERAMIC GLASS COOKTOP: Some heavy-duty and nylon scourers can scratch the ceramic glass cooktop. Always read the label to check if your scourer is suitable for cleaning ceramic glass cooktops.*
 - *MODELS WITH GAS COOKTOP: Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
 - *MODELS WITH GAS COOKTOP: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).*
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*

6 Installation instructions

Dimensions and clearances

Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS 5601/NZS 5261) Gas Installations code. Installation shall comply with the dimensions in Fig. 1, bearing in mind the following requirements:

Overhead Clearances

In no case shall the clearance above the highest part of the cooker be less than 600 mm or, for an overhead exhaust fan, 750 mm. All other downward-facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.

Rear and Side Clearances

Where the distance from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.

Where the distance from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be more than 10 mm below the surface of the cooking surface, or the horizontal surface shall be above the trivet (see requirements for vertical combustible surfaces above).

Protection of combustible surfaces

The standards above specify that, where required, protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature. Do not install the cooker near flammable materials (eg curtains).

If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

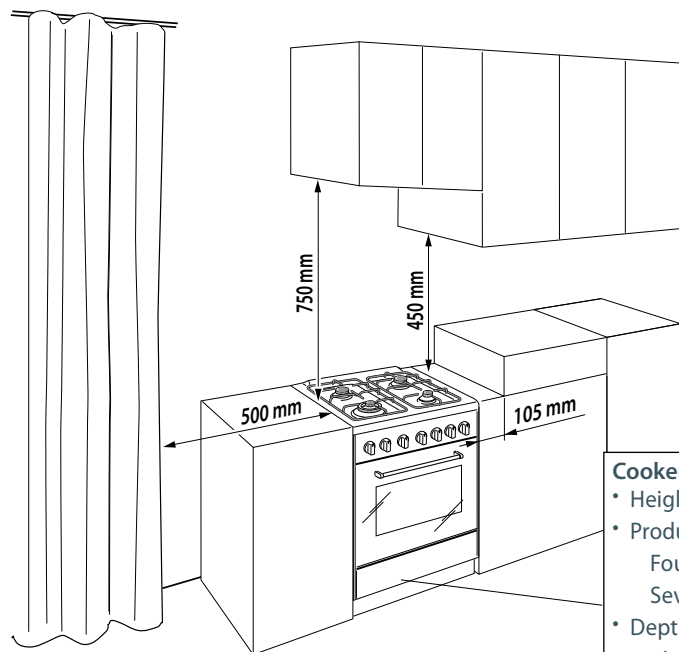


Fig. 1 Dimensions and distances from cooker

Cooker overall dimensions [mm]

- Height: min 900 - max 915
- Product width:
 - Four-function models 598
 - Seven-function models 596
- Depth: 600
- cavity width: 600

Levelling the cooker

Important!

Using the supplied adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis MUST NOT sit directly on the floor, a plinth, or other support surface.

To fit the adjustable feet:

- 1 Rest the rear of the cooker on a piece of packaging, exposing the base for fitting the feet.
- 2 Screw the four feet to the cooker.
- 3 Stand the cooker and level it by screwing or unscrewing the feet with an adjustable spanner. Use the supplied nuts if necessary. See Figs. 3a and 3b.

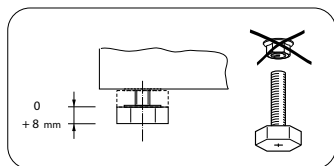
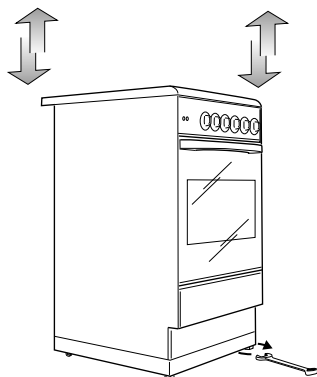


Fig. 3a Do not use the supplied nuts for height adjustments between 0 and 8 mm

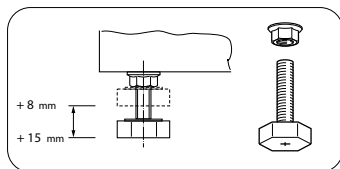


Fig. 3b Use the supplied nuts for height adjustments between 8 and 15 mm

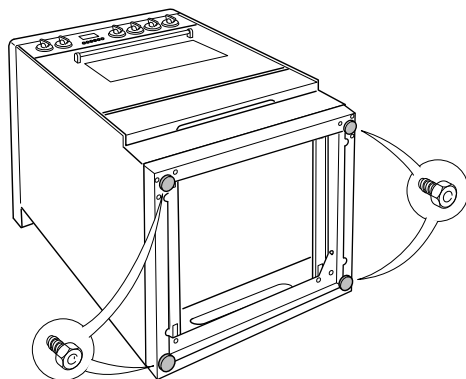


Fig. 2 Fitting the adjustable feet (supplied with the cooker in the feet kit)

Fixing the backguard (seven-function models only)

- Before installing the cooker, assemble the backguard "B".
 - The backguard "B" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/adhesive tape.
 - 2 Remove the three screws "A" from the rear of the cooktop.
 - 3 Assemble the backguard as shown and fix it by screwing the three screws "A".

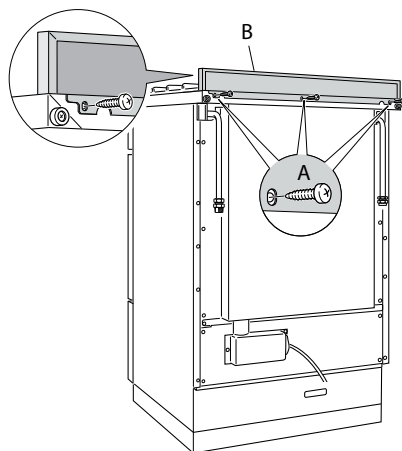


Fig. 4 Assembling the backguard (seven-function models only)

8 Installation instructions

Fitting the anti-tilt bracket (four-function models)

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

- 1 After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig.5a.

- 2 Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 3 Loosely attach the anti-tilt bracket with the two screws supplied.
- 4 Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig.5a.
- 5 Tighten the screws attaching the anti-tilt bracket.
- 6 Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

- 7 Access the bracket and fit the lock pin;
 - Remove the drawer (Fig. 5b).
 - Fit the lock pin through the bracket, as shown (Fig.5c).
 - Refit the drawer.

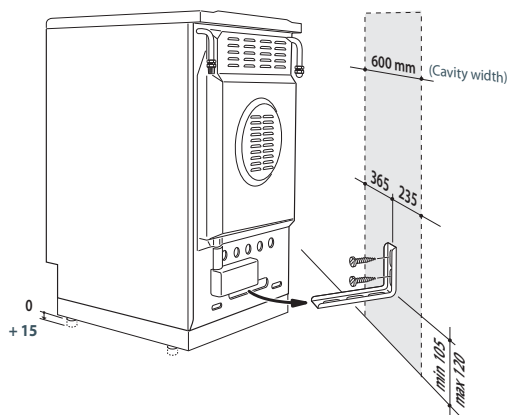


Fig. 5a Fitting the anti-tilt bracket

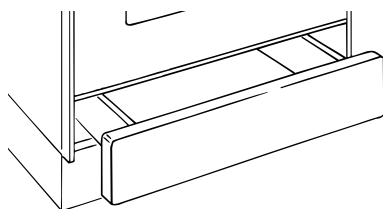


Fig. 5b Removing the drawer

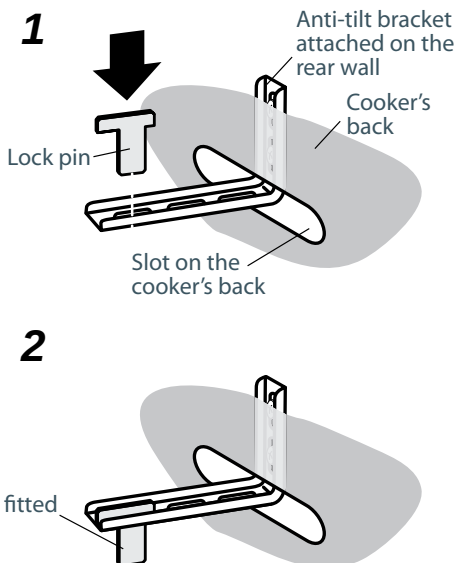


Fig. 5c Fitting the lock pin through the bracket

Fitting the anti-tilt bracket (seven-function models)

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

- 1 After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig.6a.
- 2 Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 3 Loosely attach the anti-tilt bracket with the two screws supplied.
- 4 Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig.6a.
- 5 Tighten the screws attaching the anti-tilt bracket.
- 6 Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
- 7 Access the bracket and fit the lock pin;
 - Remove the drawer (Fig. 6b).
 - Fit the lock pin through the bracket, as shown (Fig.6c).
 - Refit the drawer.

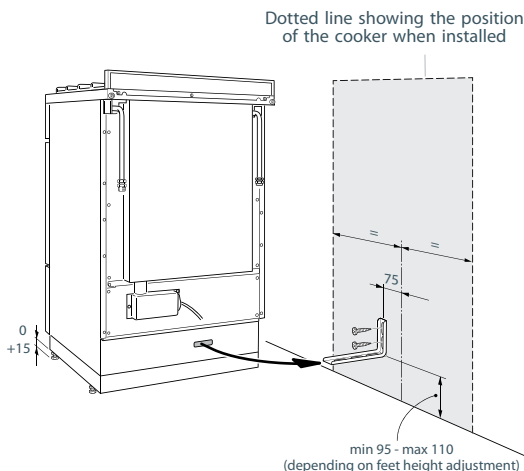


Fig. 6a Fitting the anti-tilt bracket

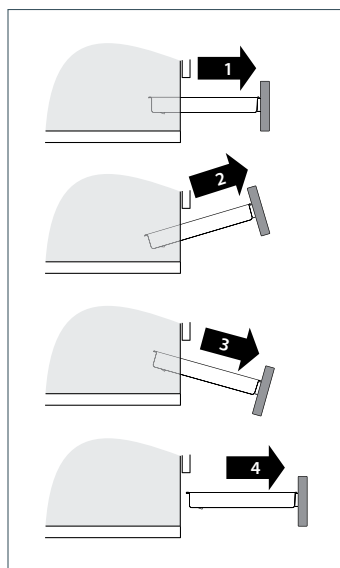


Fig. 6b Removing the drawer

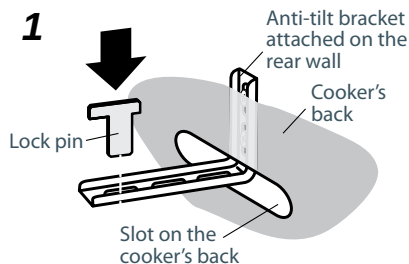


Fig. 6c Fitting the lock pin through the bracket

10 Installation instructions

Connecting the cooker to the gas supply

- The gas connection must be carried out by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the washer has been placed (see Figs. 7-8 following). Conical adaptor and washer are supplied with the appliance (packed with conversion kit for use with Natural gas or LPG).
- This appliance is suitable for use with Natural gas or LPG. (Check the "gas type" sticker attached to the appliance).
- For Natural gas, connect the gas supply to the gas pressure regulator which is supplied with the appliance (Fig.8). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid burners operating at the maximum.
- For LPG, connect the gas supply to the test point adaptor which is supplied with the appliance (Fig.7). Ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance (left or right); the pipe is not to cross the cooker.
- Close off the unused inlet with the cap and sealing washer supplied (Fig. 10).

Important!

Use two spanners to tighten or loosen the connecting pipe (Fig. 9).

Installation with a flexible hose assembly

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 450 mm to 500 mm from the floor and 200 mm to 300 mm from the left-hand side of the appliance as viewed from the front. The hose connection on the appliance shall face downwards.

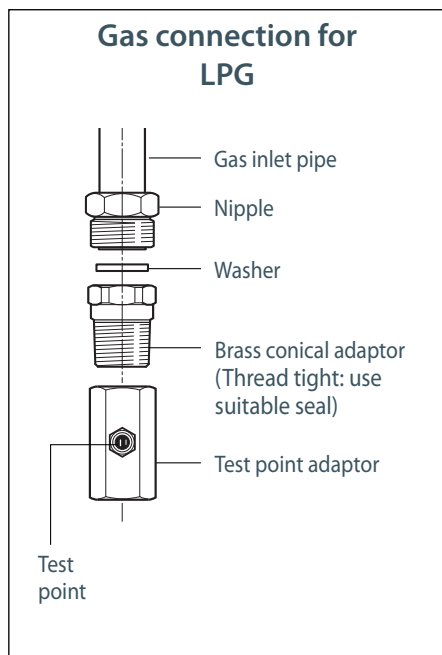


Fig. 7 LPG gas connection

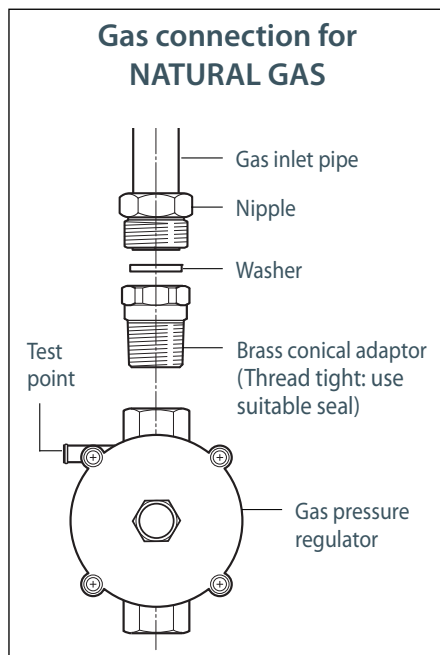


Fig. 8 Natural gas connection

- It is important that the hose does not come in contact with the metal of the appliance and is secured as per appropriate gas installation codes. A chain 80% of the length of the flexible gas hose must be used to prevent stress being applied to the hose. The chain should be attached securely to the product where shown (see Fig.10), and on the wall.
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified. The thread connection shall be Rp ½" (ISO 7-1) male.
- **Important!**
After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed. The installer must check also that the hose is not near (or in contact with) any hot surfaces.
- The hose assembly shall be as short as practicable and comply with relevant AS5601 NZS5261 requirements.

Leak-testing and flame-testing the cooker

After installing the freestanding cooker and connecting the gas supply:

- 1 Using a suitable leak detection fluid solution, check each gas connection one at a time by brushing the solution over the connection.
The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.
- **Important!** *Do not use a naked flame to test for leaks.*
- 2 Adjust the test point pressure or supply pressure to the value that is appropriate for the gas type.
- 3 Test the operation of the appliance:
 - Turn on the appliance gas controls and light each burner individually and in combination. Check for a well-defined blue flame without any yellow tipping. If any abnormality is evident, then check that the burner cap is located properly and the injector nipple is aligned correctly.
 - Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position. The flame must not go out. If you need to adjust the setting, see 'Adjusting the minimum burner setting' following.
- 4 If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Service Agent.

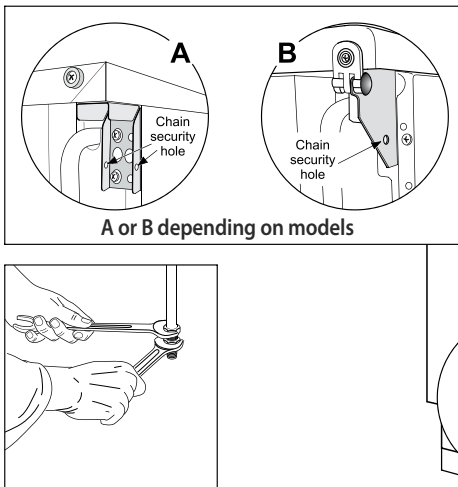


Fig. 9 Adjusting the connection pipe

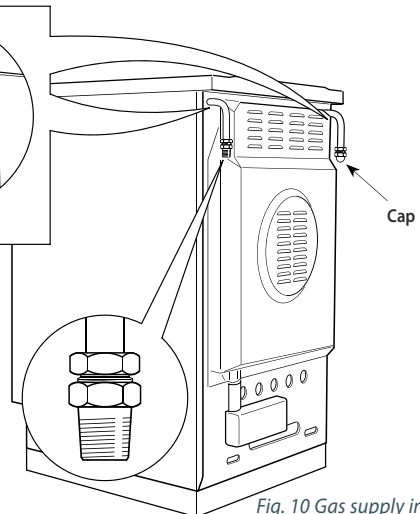


Fig. 10 Gas supply inlets

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Converting to a different gas type

This appliance is suitable for use with Natural gas or LPG (check the “gas type” sticker attached to the appliance). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burner setting.

Replacing the injectors

- 1 Remove the trivets and burners from the cooktop.
- 2 Using a spanner, remove the injector (shown in Figs. 11-12 following) and replace it with one according to the gas type (see the ‘Table for the choice of injectors’).
- 3 Fix the warning label (supplied with the conversion kit) at the back of the cooker, near the gas inlet connections. This label states that the gas cooktop has been converted for use with LPG/ Natural gas.

Adjusting the minimum burner setting

- 4 Follow the instructions on Page 13, ‘Adjusting the minimum burner setting’.

Important!

- *If you are converting the cooker from Natural gas to LPG, remove the gas pressure regulator before connecting the cooker to the gas supply and replace with the test point adaptor supplied with the conversion kit.*
- *If you are converting the cooker from LPG to Natural gas, remove the test point adaptor before connecting the cooker to the gas supply and replace with the gas pressure regulator supplied with the conversion kit.*

Notes:

- The burners are designed so that regulation of primary air is not required.

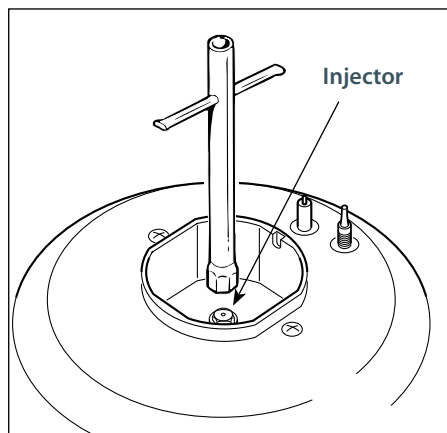


Fig. 11 Auxiliary and semi-rapid burners

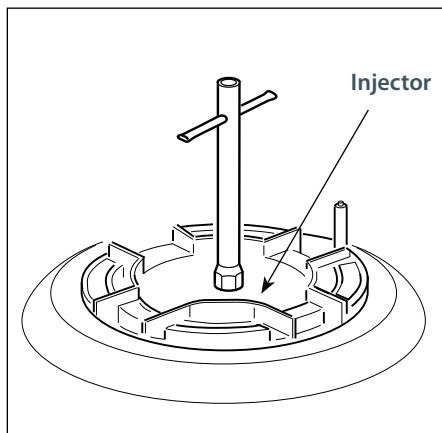


Fig. 12 Triple-ring wok burner

Adjusting the minimum burner setting

Check whether the flame spreads to all burner ports when the burner is lit with the gas valve set to the minimum position. If some ports do not light, increase the minimum gas rate setting. Check whether the burner remains lit even when the gas valve is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position.
- 3 Take off the knob.
- 4 Using a small flat screwdriver, turn the screw (see Figs. 13 or 14) to the correct regulation.

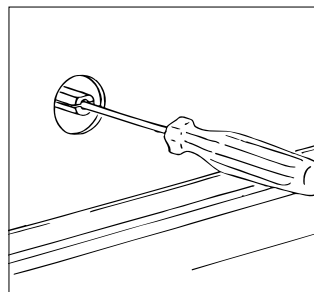


Fig. 13 Adjusting the minimum burner setting: four-function models

Note: for LPG, the regulation screw is normally tightened up.

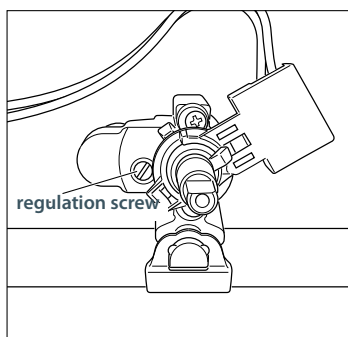
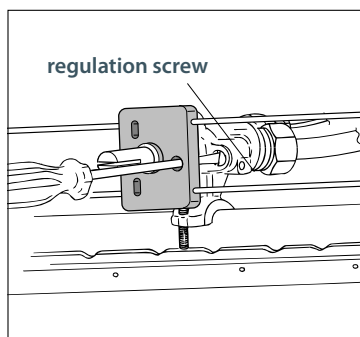


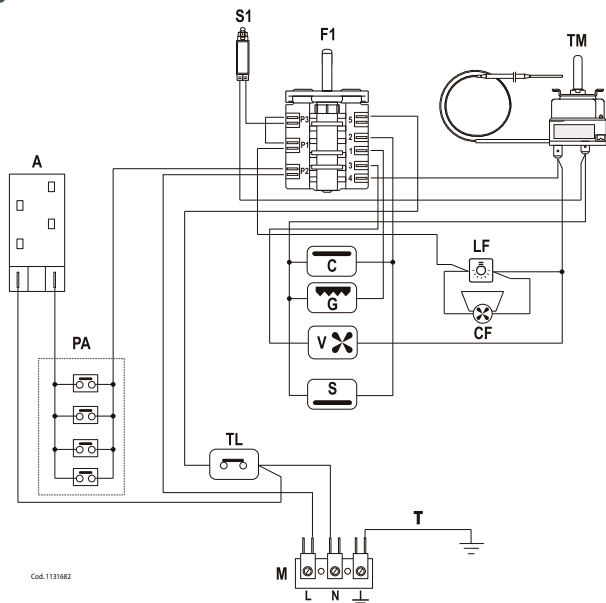
Fig. 14 Adjusting the minimum burner setting: seven-function models (Note: valves may vary)

Table for the choice of injectors

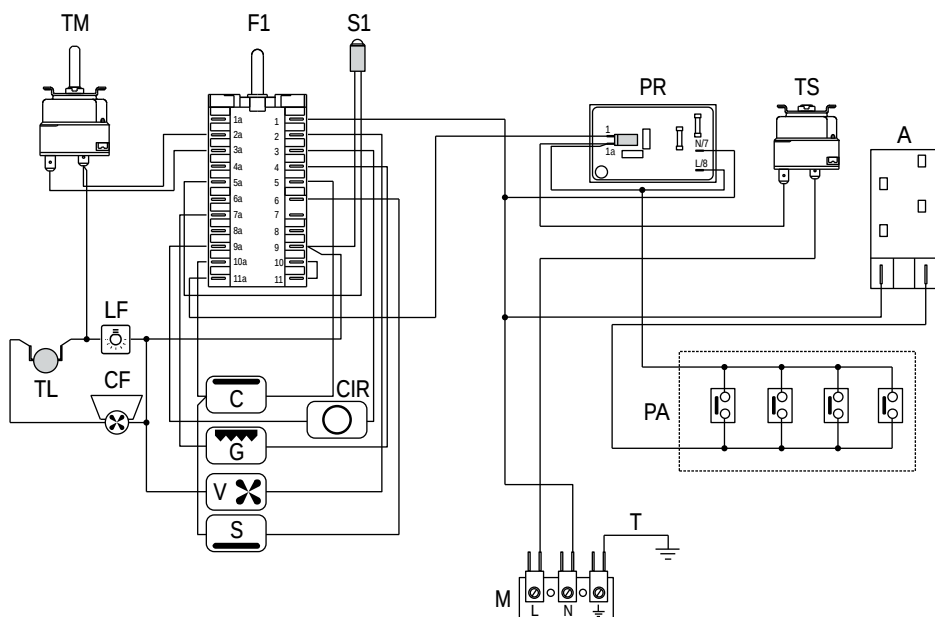
	Natural gas		LPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Auxiliary	0.85	3.60	0.53	3.60
Semi-rapid	1.12	6.30	0.70	6.30
Triple-ring wok	1.60	12.70	0.95	11.90

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Wiring diagram - Four-function models



Wiring diagram - Seven-function models



Dimensions and clearances

- The cooker must be installed at least 50 mm away from any side walls higher than the cooktop.
- The cabinetry surrounding the cooker must be made of heat-resistant material and must be able to withstand temperatures of 65 °C above room temperature.
- Do not install the cooker near flammable materials (eg curtains).
- If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.

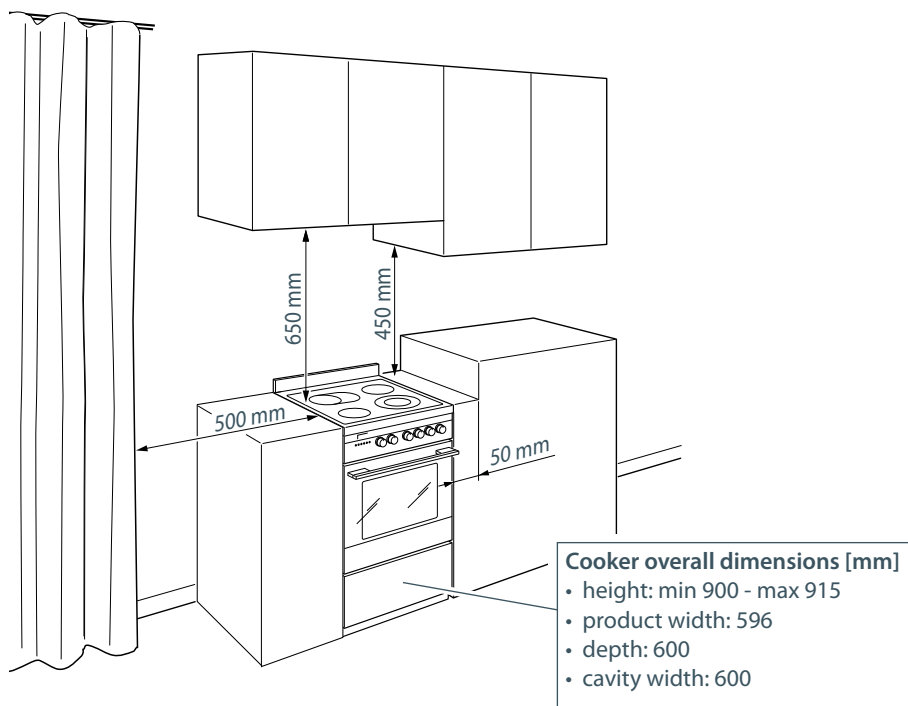


Fig. 15 Dimensions and correct distances from cooker

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Levelling the cooker

Important!

Using the supplied adjustable feet is **MANDATORY**. For safety reasons and to ensure adequate ventilation, the cooker chassis **MUST NOT** sit directly on the floor, a plinth, or other support surface.

To fit the adjustable feet:

- 1 Rest the rear of the cooker on a piece of packaging, exposing the base for fitting the feet.
- 2 Screw the four feet to the cooker.
- 3 Stand the cooker and level it by screwing or unscrewing the feet with an adjustable spanner. Use the supplied nuts if necessary. See Figs. 16a-16d.

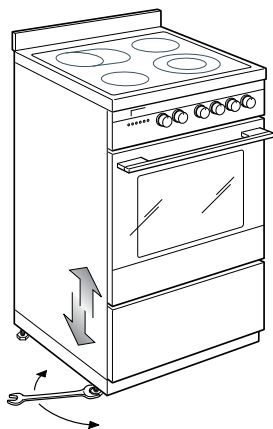


Fig. 16d Levelling the cooker

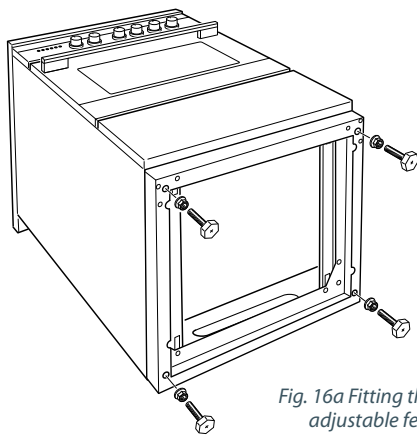


Fig. 16a Fitting the adjustable feet (supplied with the cooker in the feet kit)

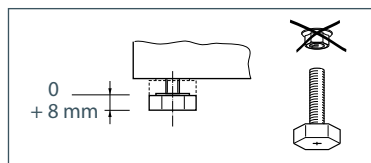


Fig. 16b Do not use the supplied nuts for height adjustments between 0 and 8 mm.

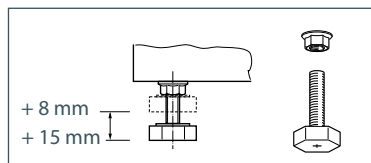


Fig. 16c Use the supplied nuts for height adjustments between 8 and 15 mm.

Fixing the backguard

Before installing the cooker, assemble the backguard "B".

- The backguard "B" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/ adhesive tape.
 - 2 Remove the three screws "A" from the rear of the cooktop.
 - 3 Assemble the backguard as shown and fix it by screwing the three screws "A".

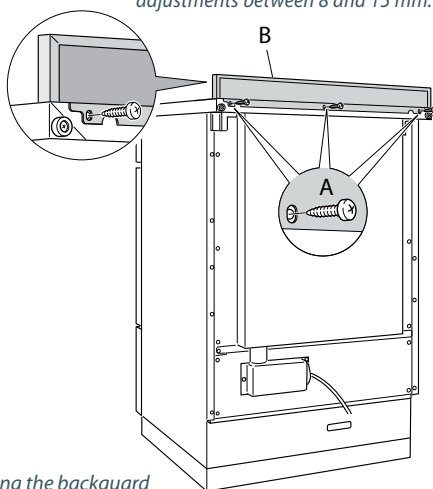


Fig. 17 Assembling the backguard

Fitting the anti-tilt bracket

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

- 1 After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig.18a.
- 2 Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 3 Loosely attach the anti-tilt bracket with the two screws supplied.
- 4 Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig.18a.
- 5 Tighten the screws attaching the anti-tilt bracket.
- 6 Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
- 7 Access the bracket and fit the lock pin;
 - Remove the drawer (Fig. 18b).
 - Fit the lock pin through the bracket, as shown (Fig.18c).
 - Refit the drawer.

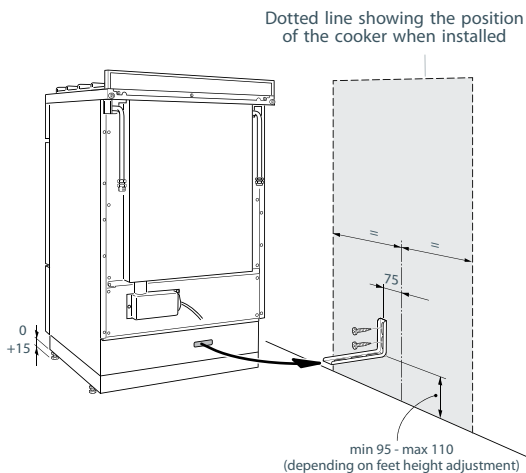


Fig. 18a Fitting the anti-tilt bracket

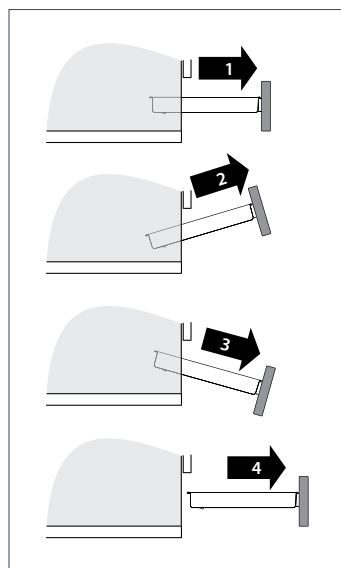


Fig. 18b Removing the drawer

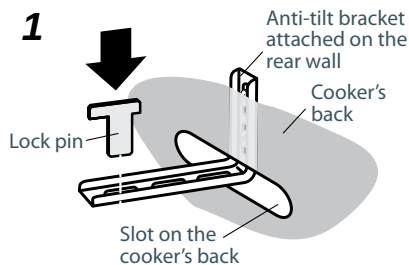


Fig. 18c Fitting the lock pin through the bracket

18 Installation instructions

Connecting the power supply cable

Important!

This cooker must be connected to the electricity supply only by an authorised person.

To connect the power supply cable to the cooker, it is necessary to:

- 1 Remove the screws that hold cover "A" behind the cooker (Fig. 19b).
- 2 Position the U bolts "C" onto five-pole terminal block "B" according to the diagram in Fig. 19a.
- 3 Feed the power supply cable through the cable clamp "D". The supply cable must be of a suitable size for the current requirements of the appliance; see 'Power supply cable section'.
- 4 Connect the phase wires to the terminal block "B" and the earth wire to the terminal "PE" as shown in Figs. 19a-19b.
- 5 Take up any slack in the cable and secure with the cable clamp "D".
- 6 Replace the cover "A".

Note: *the earth wire must be left about 30 mm longer than the others.*

Voltage and power consumption

230 V~ 50 Hz 9700 W (diversity not applied)

240 V~ 50 Hz 10550 W (diversity not applied)

Power supply cable section

This cooker must be connected to the electrical supply using V105 insulated cable.

230-240 V~ 3 x 4 mm²

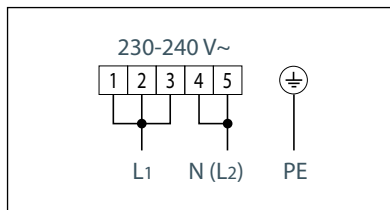


Fig. 19a Connection diagram

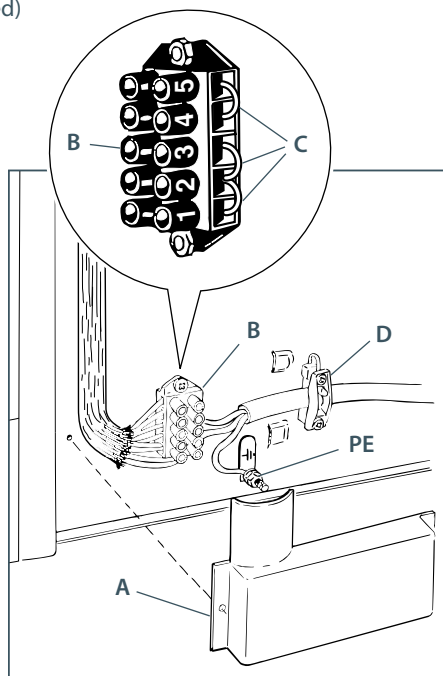
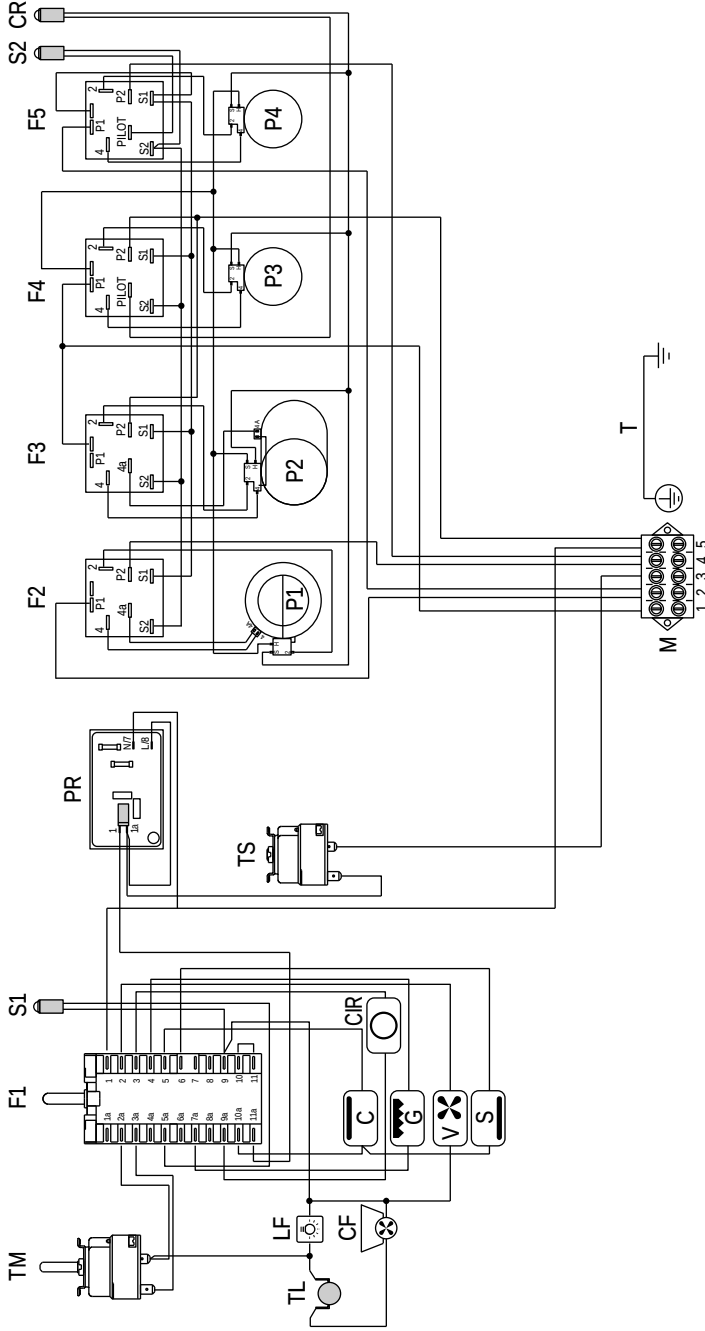


Fig. 19b

Wiring diagram



ELECTRIC DIAGRAM KEY

- F1** Oven switch
- F4/5** Energy regulators (single zones)
- F2/3** Energy regulators (double zones)
- LF** Oven lamp
- TM** Oven thermostat
- TS** Safety thermostat
- PR** Electronic programmer
- C** Top heating element
- G** Grill heating element
- S** Bottom heating element
- V** Fan motor
- CIR** Circular heating element
- CR** Residual heat lamp
- S1** Thermostat pilot lamp
- S2** Radiant heaters pilot lamp
- P3/4** Single zone radiant heaters
- P1/2** Double zone radiant heaters
- M** Terminal block
- T** Earth connection
- CF** Cooling fan motor
- TL** Thermal overload

Using your oven for the first time

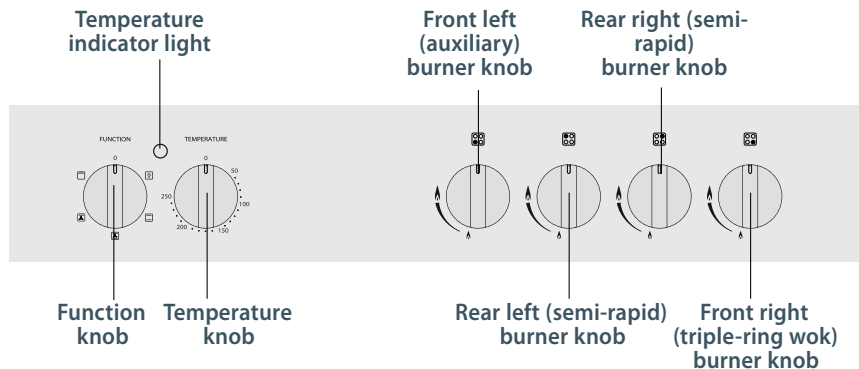


Fig. 20 Control panel

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Condition the oven:
 - Slide in the shelves and grill tray as shown in Fig.21. Fit them between the metal runners of the side racks, with the safety stop notch down and at the back. (If the side racks are not already fitted, see 'Care and cleaning' for how to do this.)
 - Heat the oven on maximum for:
 - 60 minutes in the  position
 - 15 minutes in the  position
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 4 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

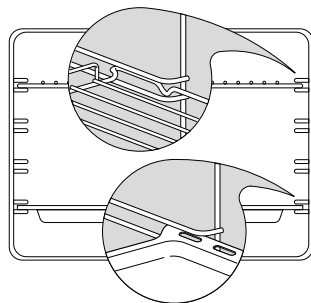


Fig. 21 Correct position of shelves and grill tray

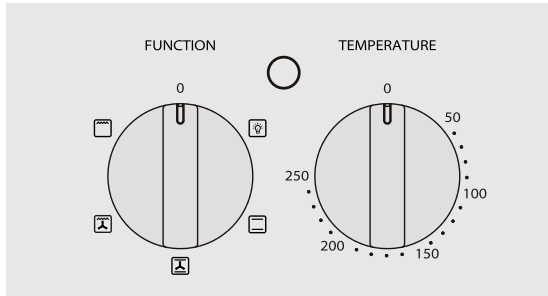


Fig. 22 Function and temperature knobs

- 1 Select the function by turning the function knob. The oven light will come on.
- 2 Select the temperature by turning the temperature control knob clockwise. The oven temperature indicator light, above the oven control knobs on the control panel, will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

22 Cooking functions



OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



FAN BAKE

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



FAN GRILL

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 200°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.



GRILL

The grill at the top of the oven comes on. Use with the oven door closed. If you set the temperature between 175°C and 225°C, lower it to 175°C or below after 15 minutes. For best results, use the topmost shelf position when you want quick browning (eg toast).

- Notes on baking:
- Preheat the oven before baking.
 - Do not place anything, including water or ice, on the oven floor.
 - Remove the fat filter before baking.

Notes on using the fat filter:

- Use the fat filter when roasting meat and poultry on FAN BAKE or FAN GRILL. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

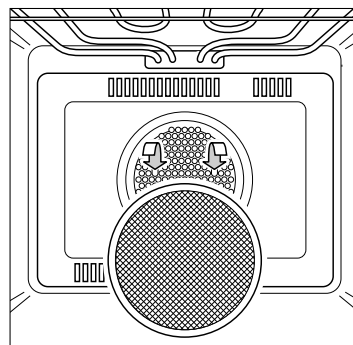


Fig. 23 Fat filter

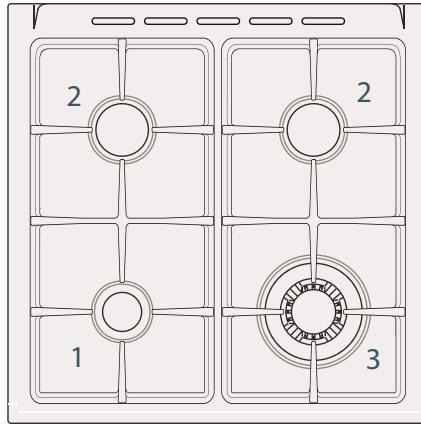


Fig. 24 Cooktop layout

- 1 Auxiliary burner
- 2 Semi-rapid burner
- 3 Triple-ring wok burner

Gas burners

The knob controls the flow of gas through the safety valve.

- 0 = closed valve (OFF)
-  = maximum flow
-  = minimum flow

You can choose to cook at any heat between  and , but never between  and 0 (OFF).

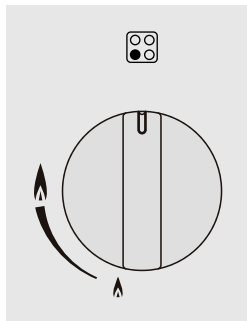


Fig. 25 Burner control knob

Using your gas cooktop

Before using your cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Turn the power to the cooker on at the wall.
- Make sure all controls are turned off.

Using the gas burners

- 1 Choose the control knob for the burner you want to use.
 - 2 Press the knob down gently and turn it anticlockwise to the  position. The ignitors on all the burners will spark.
 - 3 Adjust the flame anywhere between the  and  positions. Do not adjust the flame between  and **0** (OFF).
- Note: if the burner does not light within 15 seconds, turn the control knob off and wait at least one minute before trying again.
- 4 To turn the burner off, turn the knob clockwise to **0** (OFF) until you hear the safety click.
 - 5 After use, always turn the knobs to the off position (**0**) and close the gas supply valve on the gas bottle or the main gas supply.

If a burner does not light

Check that:

- The cooker is plugged in and the electricity is switched on.
- The gas is turned on.
- The gas bottle is not empty (if you are using bottled gas).
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig. 26.

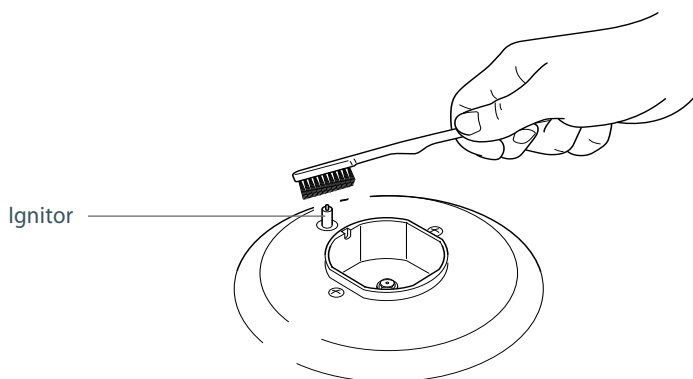


Fig. 26 Cleaning the ignitor

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Cooktop troubleshooting'.

Using your gas cooktop

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Auxiliary	12 cm (6 cm with small pan support)	14 cm
Semi-rapid	16 cm	24 cm
Triple-ring wok	26 cm	28 cm
	Maximum diameter for woks 36 cm	

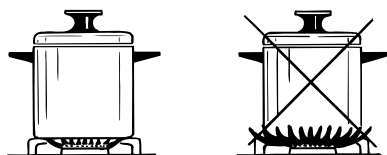


Fig. 27a Correct and incorrect matching of cookware and burner size



Fig. 27b Efficient and inefficient saucepan bottoms

Small pan support



Fig. 28a Small pan support

This pan support is to be placed on top of the auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Wok stand

The wok stand fits over the triple-ring wok burner trivet.

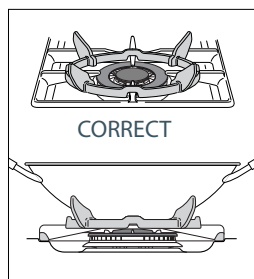
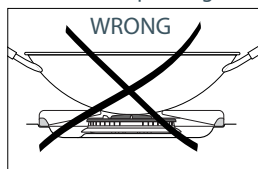


Fig. 28b Correct placement of wok stand

Important!

- Using a wok without the stand may cause the wok to tip or the wok burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the trivet for the triple-ring wok burner.
- The cooktop becomes very hot during operation. Keep children well out of reach.

Problem	Possible solutions
A burner does not light.	Check the cooker is switched on at the wall. Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on. Check the gas bottle is not empty. The ignitors may be dirty. Clean them with a toothbrush and methylated spirits. The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
My burner flames are yellow or hard to start.	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. If you use bottled gas, this may indicate you are getting near the end of the bottle. Check the burner parts are clean and dry. The gas pressure may not be at the correct level. Check with your service person or installer. Your cooker may not be set up for the gas you are using. Check this with your service person or installer.
One of my burners has an uneven flame.	Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
The flame goes out at low settings.	The gas supply pressure may be low. Check this with your service person or installer. The low setting may have been adjusted incorrectly. Check this with your service person or installer. If you use bottled gas, this may indicate you are getting near the end of the bottle.
My burners do not turn down much (when running on bottled gas or LPG).	Your cooktop may not have been adjusted correctly. Check this with your service person or installer.
The flame tips are very yellow.	Call your service person to service the cooker.
There are objectionable odours.	Call your service person to service the cooker.
The flame appears to lift off the burner.	Call your service person to service the cooker.
There is an electricity failure.	If there is an electricity failure, you can still use your cooktop. Light the burners by holding a match close to the side of the burner and turning the control knob to the High position. Wait until the flame is burning evenly before adjusting.

Care and cleaning

Important!

Before you start cleaning your cooker, please:

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the power to the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven.*

General advice

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker

Important!

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and trivets

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts correctly in place.

Replacing the auxiliary and semi-rapid burners

- Carefully replace the burner parts as per the following Figs.
- Check that the ignitor is always clean to ensure trouble-free sparking. Clean it carefully with a toothbrush and methyated spirits (see Fig.26).

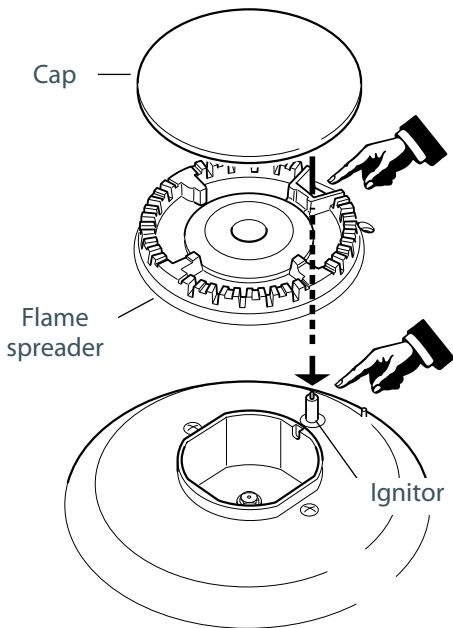


Fig. 29 Correct line-up of the auxiliary and semi-rapid burner parts

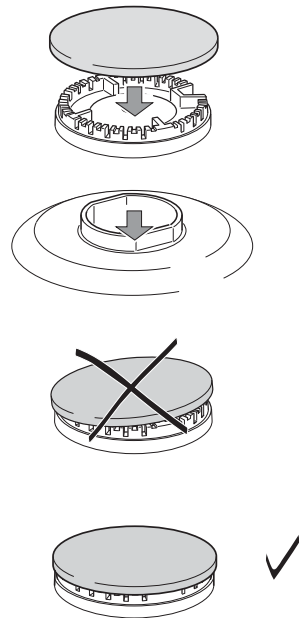


Fig. 30 Replacing the auxiliary and semi-rapid burner caps

Replacing the triple-ring wok burner

Fit the burner ring to the housing as shown by the arrow in the Fig. following. Make sure the burner is not able to rotate (Fig.31).

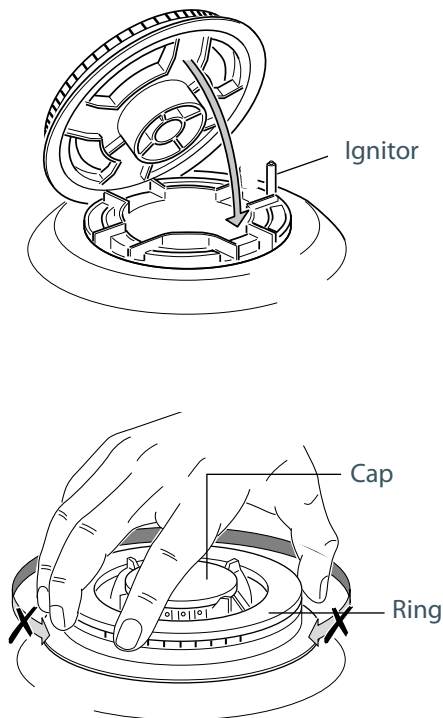


Fig. 31 Correct positioning of cap and ring - triple-ring wok burner

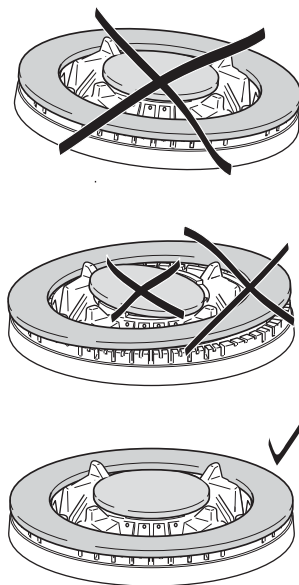


Fig. 32 Incorrect and correct positioning of cap and ring - triple-ring wok burner

Cleaning the inside of your oven

Do not use abrasive cleaners, cloths or pads to clean the enamel. Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

To make cleaning easier, you can remove the side racks, the oven door, and the fat filter.
The grill element is self-cleaning.

Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If it is lightly soiled, place the filter in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

Cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

- The inner glass door panel can easily be removed for cleaning by unscrewing the two fixing screws (Fig. 35).
- When re-assembling, ensure that the inner glass is correctly positioned and do not over-tighten the screws.

Drawer

The drawer comes out like a normal drawer.

Important!

Do not store flammable material in the drawer.

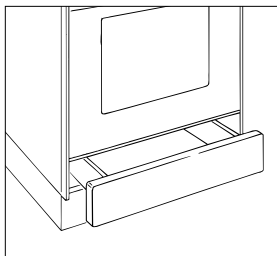


Fig. 36 Drawer

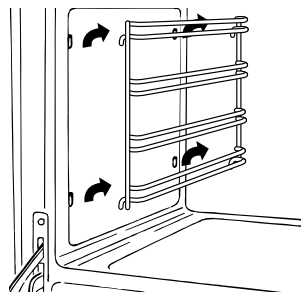


Fig. 33 Removing the side racks

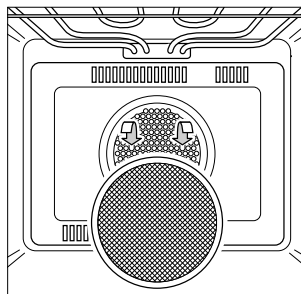


Fig. 34 Fat filter

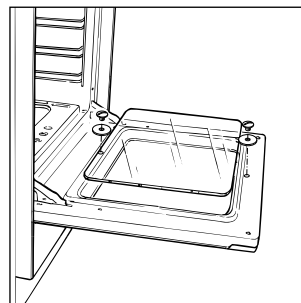


Fig. 35 Oven door glass

32 Care and cleaning

Removing the oven door

The oven door can easily be removed as follows:

- 1 Open the door completely.
- 2 Hook the swivel retainers of the right-hand and left-hand hinges (Fig. 37a) onto the metal bar above them (Fig. 37b).
- 3 Lift the oven door slightly. The notch on the bottom of the hinge will disengage (Fig. 37c).
- 4 Now pull the oven door forwards off the appliance. Release both hinge sections from the slots (Fig. 37d).
- 5 Rest the door on a soft surface.

To replace the door, repeat the above steps in reverse order.

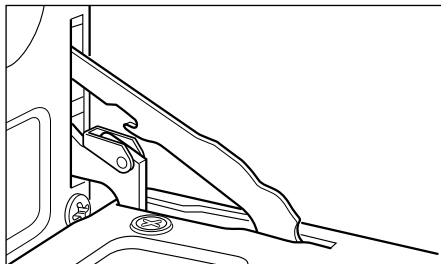


Fig.37a

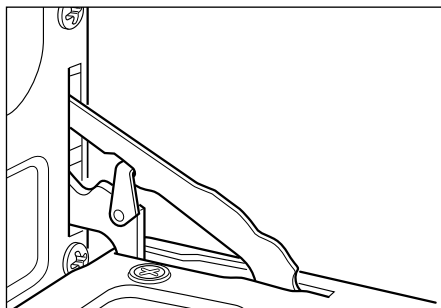


Fig.37b

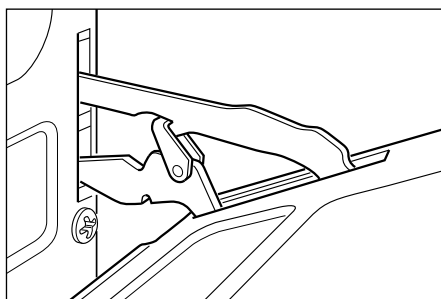


Fig.37c

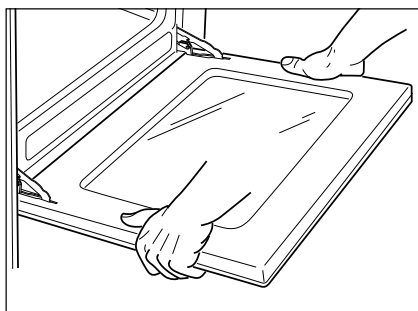


Fig.37e

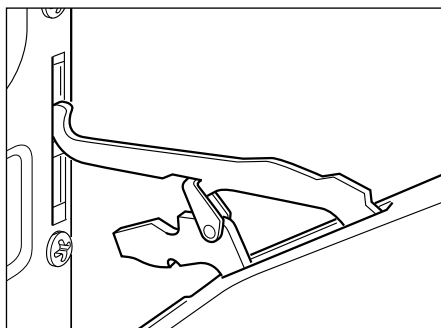


Fig.37d

Replacing the oven lamp

- 1 Turn the power to the cooker off at the wall.
- 2 Let the oven cavity and the heating elements cool down.
- 3 Remove the protective cover "B".
- 4 Unscrew and replace the bulb "A" with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5 Refit the protective cover "B".

Note: oven bulb replacement is not covered by your warranty.

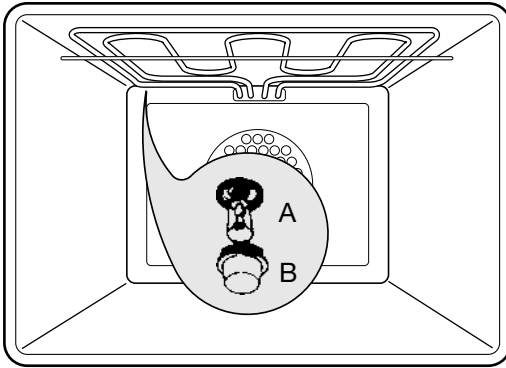


Fig. 38 Removing the oven lamp

34 Using your oven for the first time

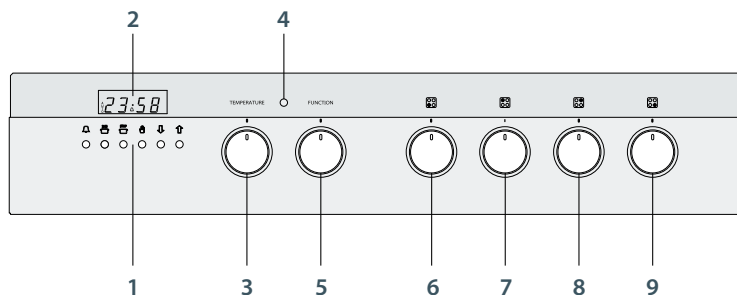


Fig. 39 Control panel

- | | |
|-------------------------------|---|
| 1 Control buttons | 6 Front left (auxiliary) burner knob |
| 2 Clock display | 7 Rear left (semi-rapid) burner knob |
| 3 Temperature knob | 8 Rear right (semi-rapid) burner knob |
| 4 Temperature indicator light | 9 Front right (triple ring wok) burner knob |
| 5 Function knob | |

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 Condition the oven:
 - Put in the shelves and trays. Fit them between the metal runners, with the safety stop notch down and at the back. (If the side racks and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this.)
 - Heat the oven on maximum for:
 - 60 minutes in the  position
 - 30 minutes in the  position
 - 15 minutes in the  position
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 5 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

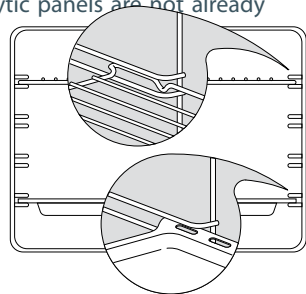


Fig. 40 Correct position of shelves and grill tray

Buttons

-  **Timer**
-  **Cooking time**
-  **End of cooking time**
-  **Manual position; and cancels the set program**
-  **Decreases the number shown on the display or changes the volume of the beeps**
-  **Increases the number shown on the display**

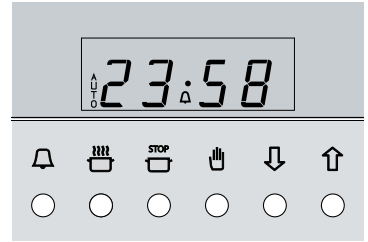


Fig. 41 Clock display and control buttons

Illuminated symbols

AUTO - flashing - oven in automatic position but not set

AUTO - steady illumination - oven set for automatic cooking

 - timer in operation

AUTO - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)

Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0:00' and AUTO will flash on the display. To set the clock, press the  button and then the  and  buttons. Note: changing the time will delete any automatic program.

Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the  button briefly, then the  and  buttons to set the time you want. After a few seconds, the clock will show the time of day with the  symbol in the display.
- To check the remaining time, press the  button.
- To cancel the timer, press the  button and then reset the time to '0:00' by pressing the  button. Press the  button to turn the timer off.
- When the time is up, the timer will beep. Press the  button to turn the timer off.

Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

Using your oven

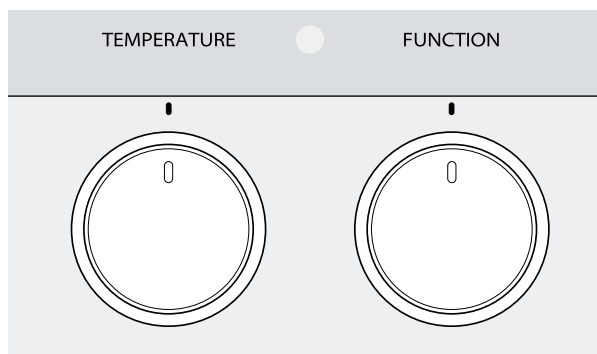


Fig. 42 Temperature and function knobs

- 1 Select the function by turning the function knob. The oven lights will come on.
- 2 Select the temperature by turning the temperature control knob clockwise. The oven temperature indicator light, above the oven control knobs on the control panel, will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off **O** position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.

**TURBO GRILL**

Both the grill and the upper heating element come on, for intense grilling over the whole width of the oven. Use with the oven door closed and the temperature set to a maximum of 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).

**DEFROST**

Only the oven fan comes on. Use with the temperature knob set to **O**. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.

Note: this function is not for cooking food.

**FAN FORCED**

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 225°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.

**FAN FORCED WITH LOWER HEAT**

The lower heating element, the circular heating element, and the fan come on.

**FAN BAKE**

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

Cooking functions

Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.
- Remove the fat filter before baking.

Notes on using the fat filter:

- Use the fat filter when roasting meat and poultry on FAN BAKE, FAN GRILL or FAN FORCED. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

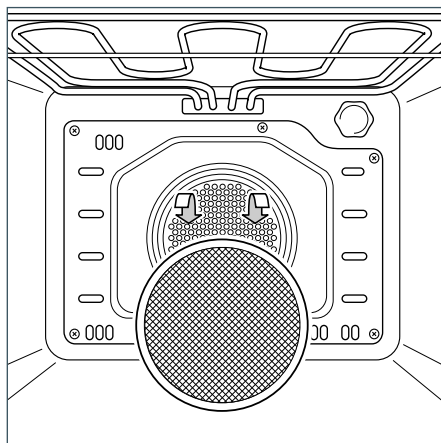


Fig. 43 Fat filter

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature. The oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Press the  button. 0:00 will show. AUTO will also show when you start using the   buttons to set the cooking time.
- 5 Select the time you would like the oven to turn off by pressing the  button, and then using the   buttons.

If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The oven temperature light will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the  button.
- To see the set stop time, press the  button.
- To cancel automatic cooking at any time, press the  button and turn the temperature and function knobs to the off  position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:

- Press the  button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off  position.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Using your gas cooktop

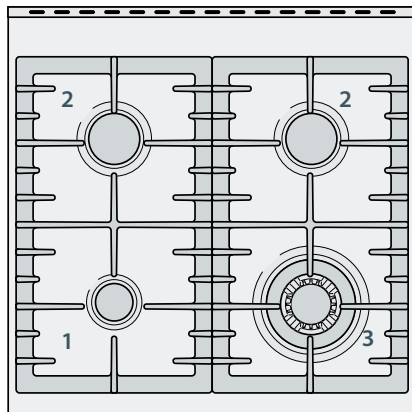


Fig. 44 Cooktop layout

- 1 Auxiliary burner
- 2 Semi-rapid burner
- 3 Triple-ring wok burner

Gas burners

The knob controls the flow of gas through the safety valve.

- 0 = closed valve (OFF)
- ● = maximum flow
- ● = minimum flow

You can choose to cook at any heat between ● and ●, but never between ● and 0 (OFF).

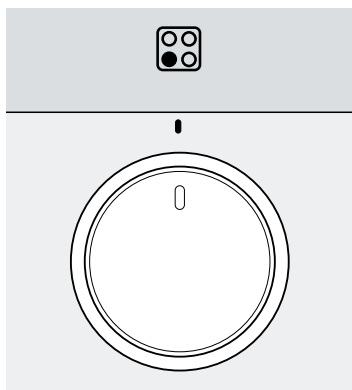


Fig. 45 Burner control knob

Before using your cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Turn the power to the cooker on at the wall.
- Make sure all controls are turned off.

Using the gas burners

- 1 Choose the control knob for the burner you want to use.
- 2 Press the knob down gently and turn it anticlockwise to the  position. The ignitors on all the burners will spark.
- 3 Hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.
- 4 Adjust the flame anywhere between the  and  positions. Do not adjust the flame between  and 0 (OFF).
 - Note: if the burner does not light within 15 seconds, turn the control knob off and wait at least one minute before trying again.
- 5 To turn the burner off, turn the knob clockwise to 0 (OFF) until you hear the safety click. After use, always turn the knobs to the 0 (OFF) position.

Flame failure safety feature

- The flame failure probe cuts off the gas supply to the burner if the flame is blown out.
- When lighting the burner on flame failure models, hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.
- If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

Using your gas cooktop

If a burner does not light

Check that:

- The cooktop is plugged in and the electricity is switched on.
- The gas is turned on.
- The gas bottle is not empty (if you are using bottled gas).
- You have held down the knob for at least 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig. 46.

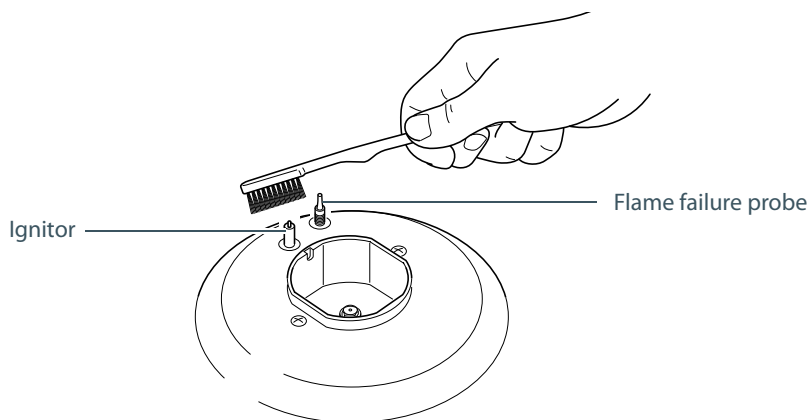


Fig. 46 Cleaning the ignitor and probe

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Cooktop troubleshooting'.

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Auxiliary	12 cm (6 cm with small pan support)	14 cm
Semi-rapid	16 cm	24 cm
Triple-ring wok	26 cm	28 cm
	Maximum diameter for woks 36 cm	

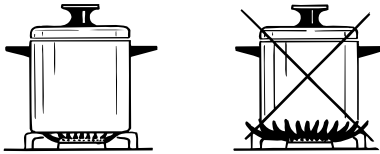


Fig. 47a Correct and incorrect matching of cookware and burner size



Fig. 47b Efficient and inefficient saucepan bottoms

Small pan support



Fig. 48a Small pan support

This pan support is to be placed on top of the auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Wok stand

The wok stand fits over the triple-ring wok burner trivet.

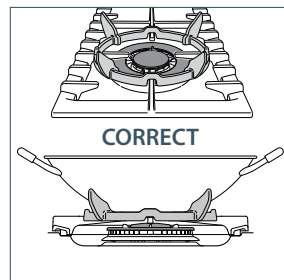
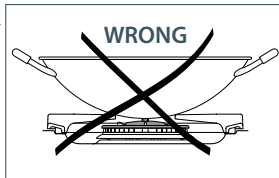


Fig. 48b Correct placement of wok stand

Important!

- Using a wok without the stand may cause the wok to tip or the wok burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the pan support for the triple ring wok burner.
- The cooktop becomes very hot during operation. Keep children well out of reach.

Cooktop troubleshooting

Problem	Possible solutions
A burner does not light.	Check the cooker is switched on at the wall. Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on. Check the gas bottle is not empty. The ignitors may be dirty. Clean them with a toothbrush and methylated spirits. The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
My burner flames are yellow or hard to start.	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. If you use bottled gas, this may indicate you are getting near the end of the bottle. Check the burner parts are clean and dry. The gas pressure may not be at the correct level. Check with your service person or installer. Your cooker may not be set up for the gas you are using. Check this with your service person or installer.
One of my burners has an uneven flame.	Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
The flame goes out at low settings.	The gas supply pressure may be low. Check this with your service person or installer. The low setting may have been adjusted incorrectly. Check this with your service person or installer. If you use bottled gas, this may indicate you are getting near the end of the bottle.
My burners do not turn down much (when running on bottled gas or LPG).	Your cooktop may not have been adjusted correctly. Check this with your service person or installer.
The flame tips are very yellow.	Call your service person to service the cooker.
There are objectionable odours.	Call your service person to service the cooker.
The flame appears to lift off the burner.	Call your service person to service the cooker.

Important!

Before you start cleaning your cooker, please:

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven.*

General advice

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker**Important!**

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and trivets

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts in place.

Replacing the auxiliary and semi-rapid burners

- Carefully replace the burner parts as per the following Figs. Check that:
- The ignitor is always clean to ensure trouble-free sparking.
- The probe is always clean to ensure correct operation of the safety valves.

Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig. 46).

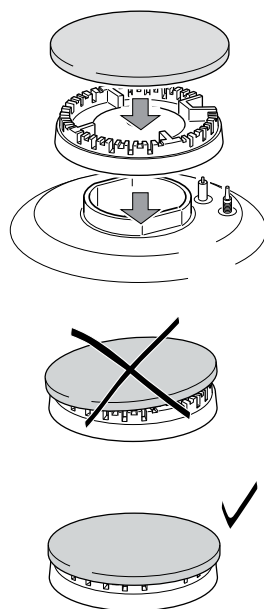
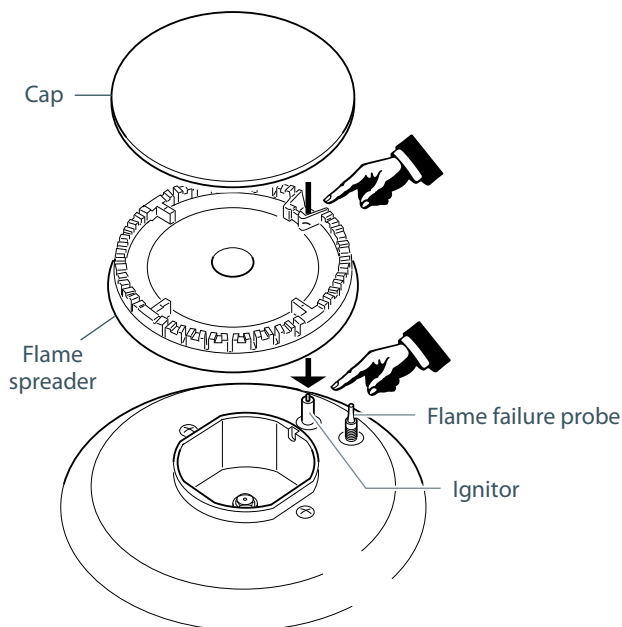


Fig. 49 Correct line-up of the auxiliary and semi-rapid burner parts

Fig. 50 Replacing the auxiliary and semi-rapid burner caps

Replacing the triple-ring wok burner

Fit the burner ring to the housing as shown by the arrow in the Fig. following. Make sure the burner is not able to rotate (Fig.51).

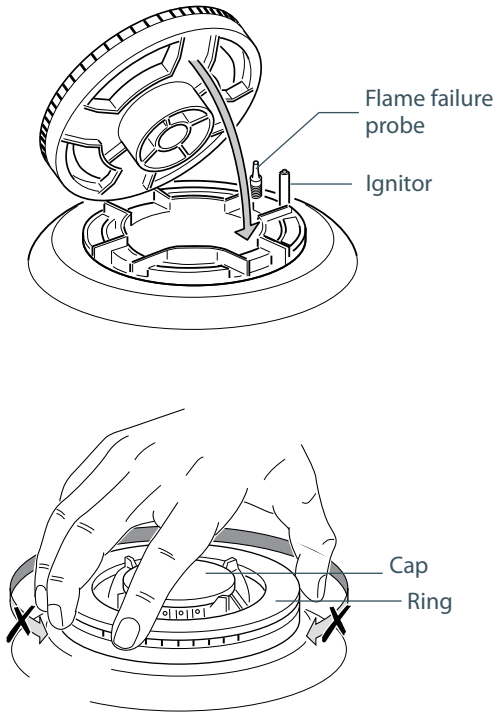


Fig. 51 Correct positioning of cap and ring - triple-ring wok burner

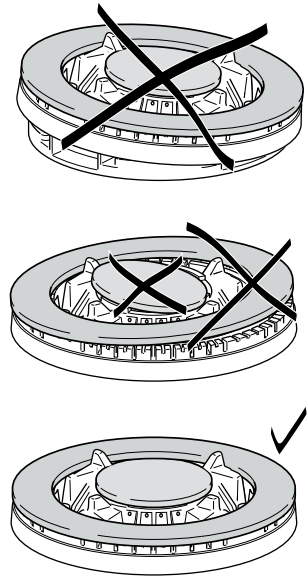


Fig. 52 Incorrect and correct positioning of cap and ring - triple-ring wok burner

Cleaning the inside of the oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Do not use any oven cleaners, abrasive cleaners, ammonia-based cleaners, products containing acids or alkalis, or detergents on the catalytic panels.

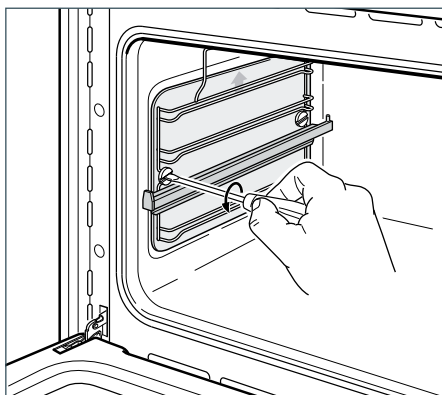


Fig.53 Removing the side racks and catalytic panels

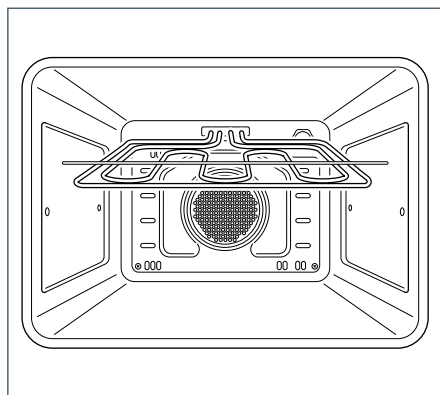


Fig.54 Drop-down grill element

To make cleaning easier, you can remove the side racks, the oven door, and the fat filter. Once you have removed the side racks, the top grill element also drops down to make cleaning easier. The grill element is self-cleaning.

Cleaning the enamel cavity

Do not use abrasive cleaners, cloths or pads to clean the enamel. Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

Caring for the catalytic panels

The catalytic panels are covered with a special microporous enamel which absorbs and does away with oil and fat splashes during normal cooking over 200 °C. If, after cooking very fatty foods, the panels remain dirty, heat the oven on maximum for an hour to an hour and a half, and they will self-clean. The side panels are reversible. Make sure that you replace them with the arrow up, and on the correct side. To remove the side catalytic panels, you first need to unscrew the side racks. See Fig. 53.

When you replace the panels, make sure that:

- The arrows are pointing upwards.
- Then screw the side racks back onto the oven wall.

Note: in some models, the back panel of the oven is also a catalytic liner, but this is not reversible and should not be removed.

Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If it is lightly soiled, place the filter in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes.

Rinse the filter in clean water and dry.

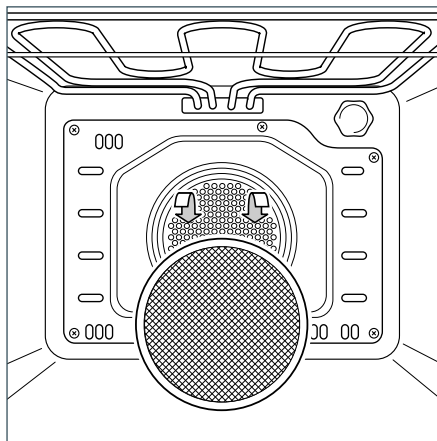


Fig.55 Fat filter

50 Care and cleaning

Sliding shelf supports

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position. Wipe the supports with a damp cloth and a mild detergent only. Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

To remove the sliding shelf supports:

- 1 Remove the side racks by unscrewing the fixing screws (Fig. 53).
- 2 Lay down the sliding shelf support and side racks, with the sliding shelf support underneath.
- 3 Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 56).
- 4 Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 56).

To re-fit the sliding shelf support onto the side racks:

- 1 Screw the side rack onto the oven wall.
- 2 Fit the sliding shelf support onto the top wire of a rack and press (Fig. 57). You will hear a click as the safety locks clip over the wire.

Important!

When fitting the sliding shelf supports, make sure that you fit:

- *the slides to the top wire of a rack. They do not fit on the lower wire.*
- *the slides so that they run out towards the oven door, as shown in Fig. 57.*
- *both sides of each pair of shelf slides.*
- *both sides on the same level. Note: you cannot fit the sliding shelf supports to the top shelf position.*

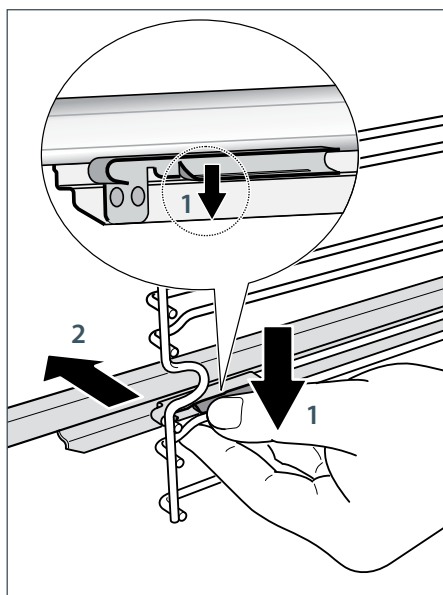


Fig.56 Removing the sliding shelf supports

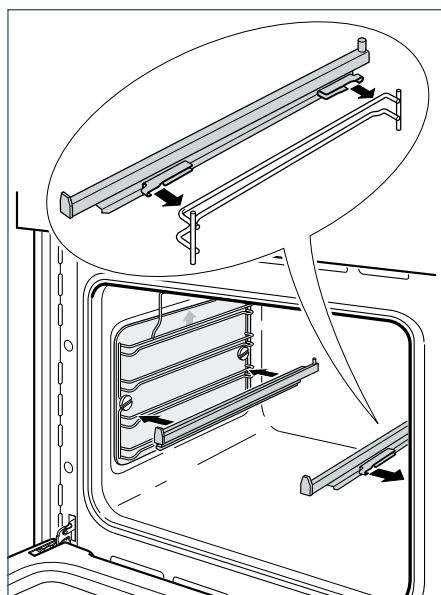


Fig.57 Refitting the sliding shelf supports

Cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Removing the inner and middle panes of glass

The oven door has three panes of glass. To clean these, you need to remove the inner and middle panes.

- 1 Lock the door open:
 - Fully open the oven door (Fig. 58a).
 - Fully open the lever "A" on the left and right hinges (Fig. 58b).
 - Gently close the door (Fig. 58c) until the left and right hinges are hooked to part "B" of the door (Fig. 58b).
- 2 Remove the inner pane:
 - Remove the seal "G" by unhooking the three fixing hooks (Fig. 58d).
 - Gently pull out the inner pane of glass (Fig. 58e).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

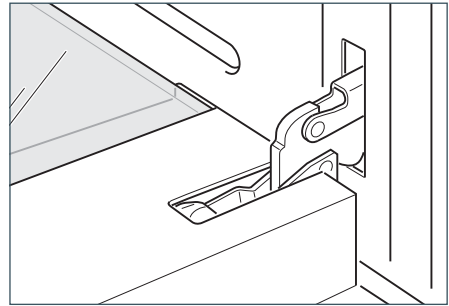


Fig.58a

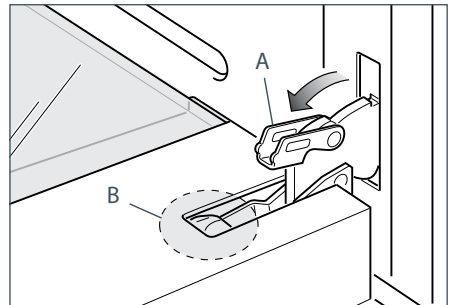


Fig.58b

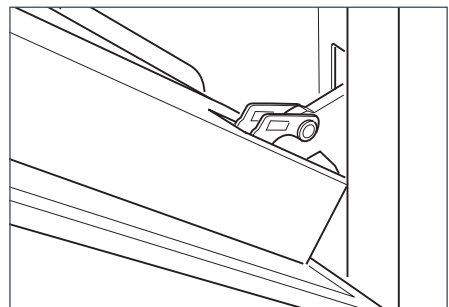


Fig.58c

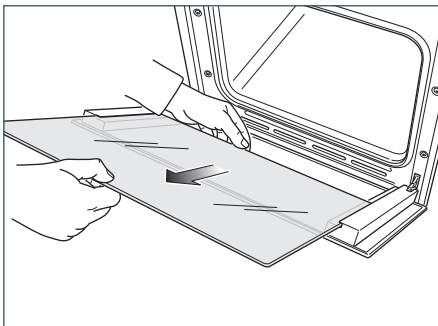


Fig.58e

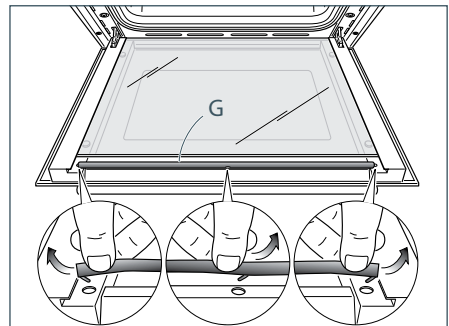
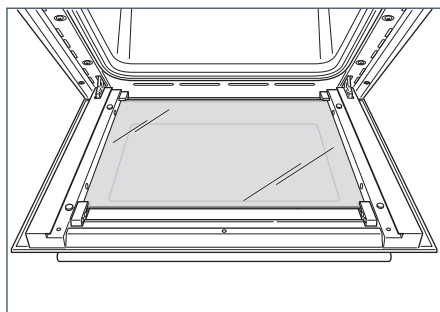
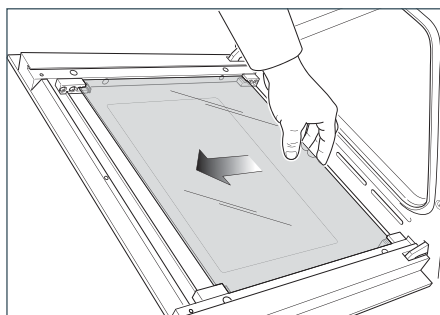
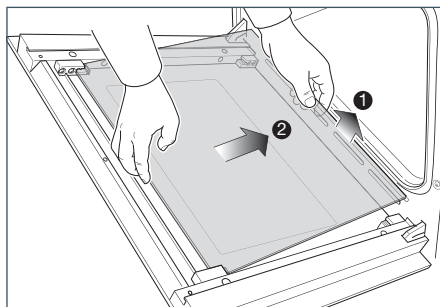


Fig.58d

Care and cleaning

- 3 Remove the middle pane:
 - Gently unlock the middle pane of glass from the bottom clamps by moving it as in Fig. 59b.
 - Gently lift the bottom edge of the pane (arrow 1 in Fig. 59c) and remove it by pulling it out from the top clamps (arrow 2 in Fig. 59c).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- 4 Now you can also clean the inside of the outer glass.

*Fig. 59a**Fig. 59b**Fig. 59c*

Replacing the middle and inner panes of glass

- 1 Make sure the door is locked open (see Figs. 58a - 58c).
- 2 Replace the middle pane:
 - Check that the four rubber pads are in place ("M" in Fig. 60a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Gently insert the top edge of the pane into the top clamps (arrow 1 in Fig. 60b), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in Fig. 60b); and then slide the pane into position (Fig. 60c).

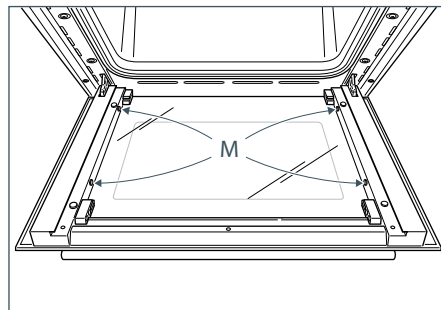


Fig.60a

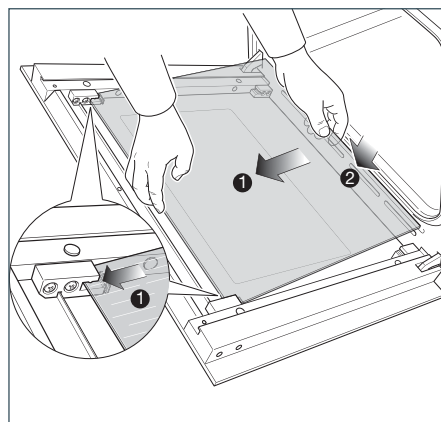


Fig.60b

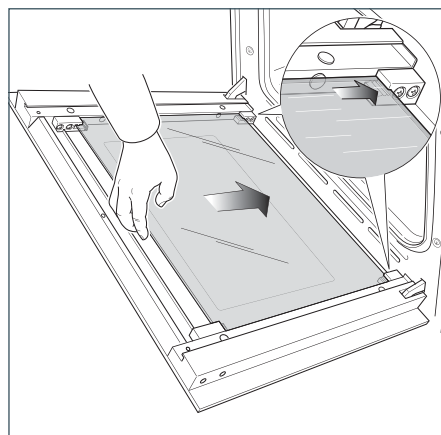


Fig.60c

Care and cleaning

- 3 Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in Fig. 61a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left "E" and right "F" slide guides, and gently slide it to the retainers "H" (Fig. 61c).
 - Replace the seal "G" by hooking in the three fixing hooks. Make sure that you put it in the correct way (Fig. 61e).
- 4 Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 61d).

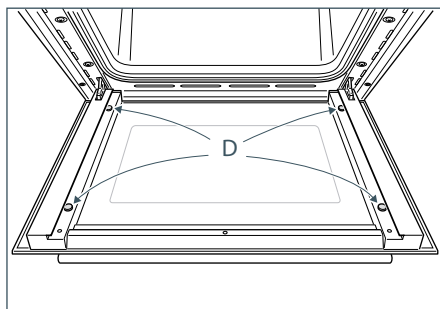


Fig.61a

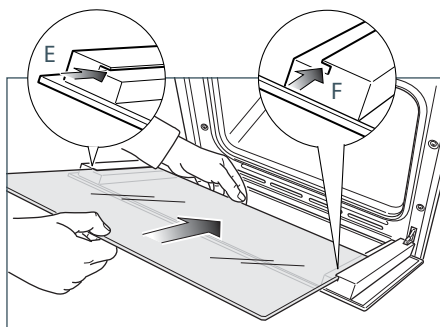


Fig.61b

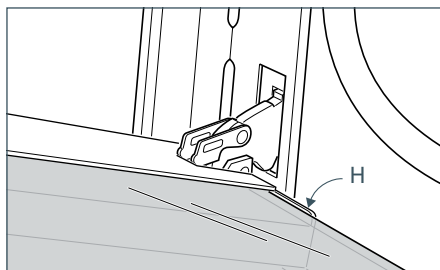


Fig.61c

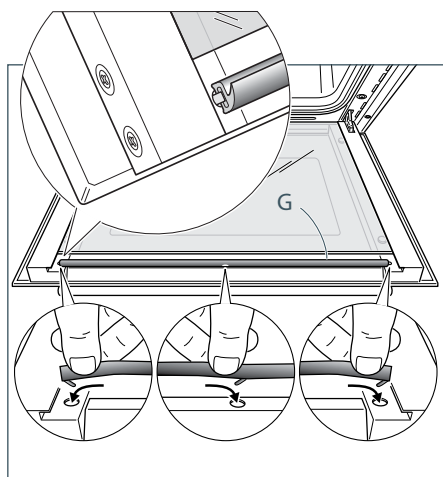


Fig.61e

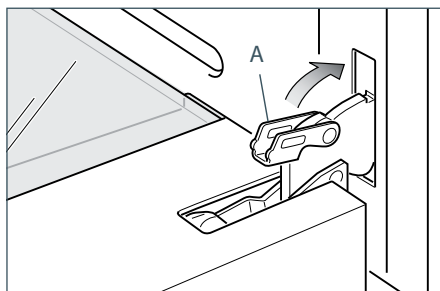


Fig.61d

Removing the oven door

The oven door can easily be removed as follows:

- 1 Open the door to its full extent (Fig. 62a).
- 2 Open the lever "A" completely on the left and right hinges (Fig. 62b).
- 3 Hold the door (Fig. 62c).
- 4 Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (Fig. 62d).
- 5 Withdraw the hinge hooks from their location following arrow "C" (Fig. 62e).
- 6 Rest the door on a soft surface.

To replace the door, repeat the above steps in reverse order.

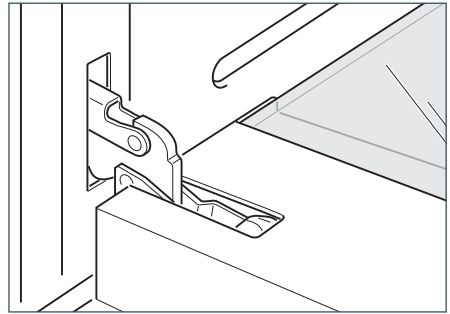


Fig.62a

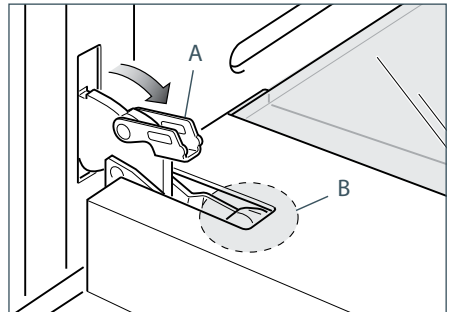


Fig.62b

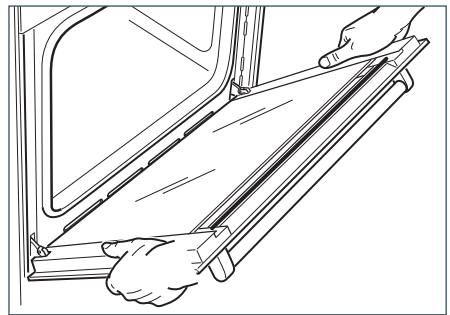


Fig.62c

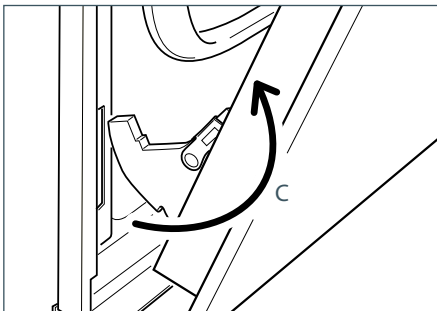


Fig.62e

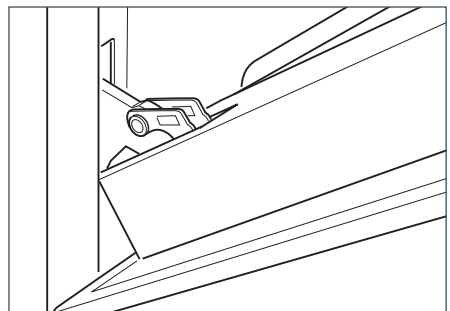


Fig.62d

56 Care and cleaning

Replacing the oven lamp

- 1 Turn the power to the cooker off at the wall.
- 2 Let the oven cavity and the heating elements cool down.
- 3 Remove the protective cover "C".
- 4 Unscrew and replace the bulb "A" with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5 Refit the protective cover "C".

Note: oven bulb replacement is not covered by your warranty.

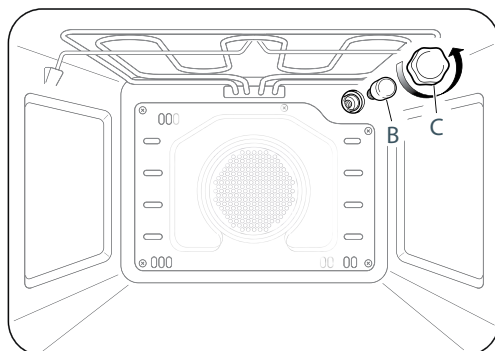


Fig.63 Removing the oven lamp

Storage drawer

- The drawer comes out like a normal drawer. A safety notch stops it from sliding out.
- The handle is concealed at the bottom of the front panel.
- To remove the drawer, proceed as per Fig. 65.
- To replace the drawer, repeat the steps in reverse order.

Important!

Do not store flammable material in the drawer.

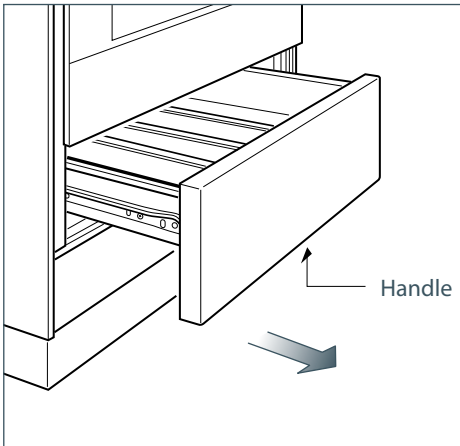


Fig.64 Drawer

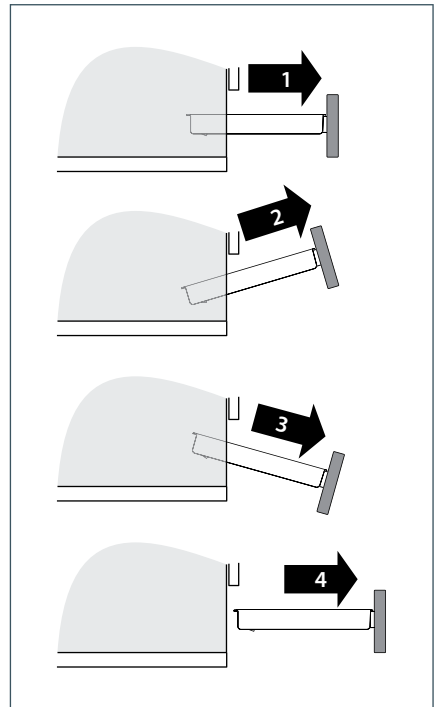


Fig.65 Removing the drawer

Using your oven for the first time

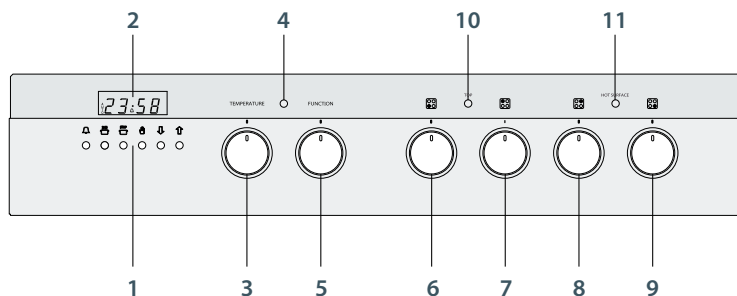


Fig. 66 Control panel

- | | |
|------------------------------------|--|
| 1 Control buttons | 6 Front left element |
| 2 Clock display | 7 Rear left dual oval element |
| 3 Oven temperature knob | 8 Rear right element |
| 4 Oven temperature indicator light | 9 Front right dual element |
| 5 Oven function knob | 10 Cooktop 'Element on' indicator light |
| | 11 Cooktop element 'Hot surface' indicator light |

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 Condition the oven:
 - Put in the shelves and trays. Fit them between the metal runners, with the safety stop notch down and at the back. (If the side racks and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this.)
 - Heat the oven on maximum for:
 - 60 minutes in the  position
 - 30 minutes in the  position
 - 15 minutes in the  position
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 5 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

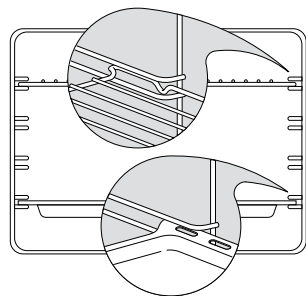


Fig. 67 Correct position of shelves and grill tray

Buttons

-  **Timer**
-  **Cooking time**
-  **End of cooking time**
-  **Manual position; and cancels the set program**
-  **Decreases the number shown on the display or changes the volume of the beeps**
-  **Increases the number shown on the display**

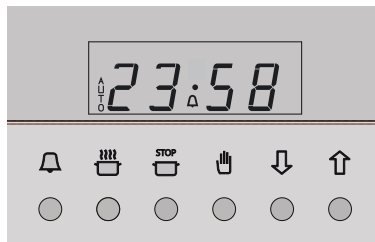


Fig. 68 Clock display and control buttons

Illuminated symbols

AUTO - flashing - oven in automatic position but not set

AUTO - steady illumination - oven set for automatic cooking

 - timer in operation

AUTO - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)

Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0:00' and AUTO will flash on the display. To set the clock, press the  button and then the  and  buttons.

Note: changing the time will delete any automatic program.

Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the  button briefly, then the  and  buttons to set the time you want. After a few seconds, the clock will show the time of day with the  symbol in the display.
- To check the remaining time, press the  button.
- To cancel the timer, press the  button and then reset the time to '0:00' by pressing the  button. Press the  button to turn the timer off.
- When the time is up, the timer will beep. Press the  button to turn the timer off.

Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

Using your oven

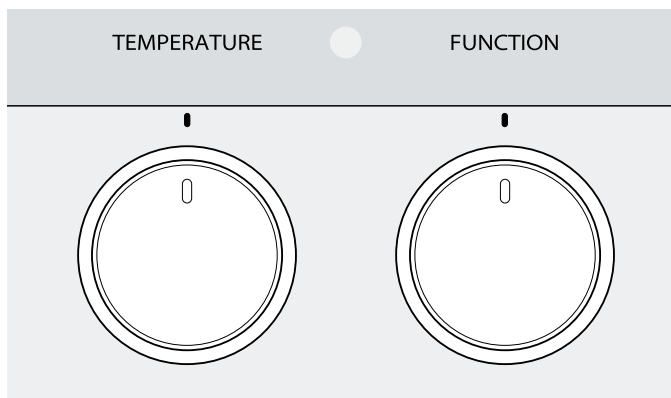


Fig. 69 Temperature and function knobs

- 1 Select the function by turning the function knob. The oven lights will come on.
- 2 Select the temperature by turning the temperature control knob clockwise. The oven temperature indicator light, above the oven control knobs on the control panel, will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off **O** position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.

**TURBO GRILL**

Both the grill and the upper heating element come on, for intense grilling over the whole width of the oven. Use with the oven door closed and the temperature set to a maximum of 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).

**DEFROST**

Only the oven fan comes on. Use with the temperature knob set to **O**. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.
Note: this function is not for cooking food.

**FAN FORCED**

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 225°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.

**FAN FORCED WITH LOWER HEAT**

The lower heating element, the circular heating element, and the fan come on.

**FAN BAKE**

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

Cooking functions

Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.
- Remove the fat filter before baking.

Notes on using the fat filter:

- Use the fat filter when roasting meat and poultry on FAN BAKE, FAN GRILL or FAN FORCED. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

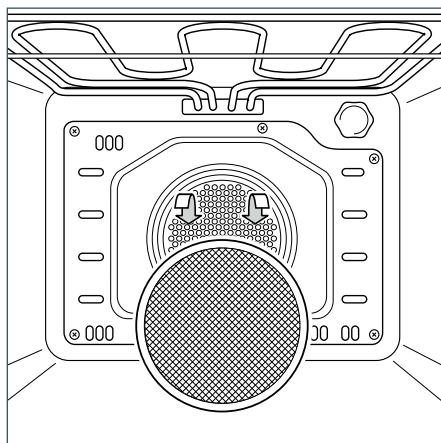


Fig. 70 Fat filter

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature. The oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Press the  button. 0:00 will show. AUTO will also show when you start using the   buttons to set the cooking time.
- 5 Select the time you would like the oven to turn off by pressing the  button, and then using the   buttons.

If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The oven temperature light will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the  button.
- To see the set stop time, press the  button.
- To cancel automatic cooking at any time, press the  button and turn the temperature and function knobs to the off  position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:

- Press the  button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off  position.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

64 Using your ceramic glass cooktop

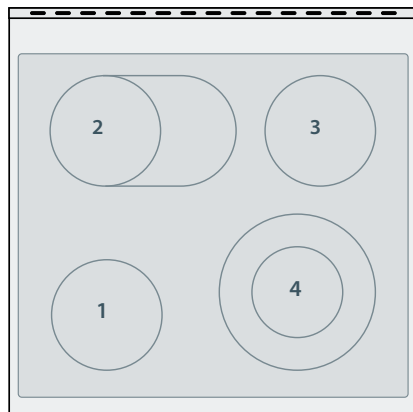


Fig. 71 Ceramic glass cooktop layout

- 1 1200 W element
- 2 2000/1100 W dual oval element (round or oval cookware)
- 3 1200 W element
- 4 2200/750 W dual element (largest pots and frying pans/smallest pots)

Ceramic glass cooktop

The cooktop is made from ceramic glass, a tough material that is not affected by changes in temperature. If cared for, it will continue to function well and look attractive for many years.

Before using your cooktop

Before using your cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Turn the cooker on at the wall.
- Make sure all controls are turned off.

Elements

- Your cooktop has four elements, two of which are dual-zone elements. The diameters of the cooking areas are clearly marked.
- The elements become red when turned on full and the indicator light on the control panel glows.
- Aluminium and copper cookware can leave a metallic residue on the cooktop. Clean this off with ceramic glass cleaner after every use. If it is left, it becomes difficult to remove.

Using the elements

Using the single elements

- To turn on a single element, turn its knob clockwise to a setting between 1 (minimum) and 12 (maximum). Adjust the heat during cooking by turning the knob in either direction between 1 and 12.
- To turn a single element off, turn its knob to the 0 (off) position. You should also feel a click.

Using the dual elements (Figs. 72a and 72b)

- To turn on the **inner zone of a dual element**, turn its knob clockwise to a setting between 1 (minimum) and 12 (maximum). Adjust the heat during cooking by turning the knob in either direction between 1 and 12. See Fig. 72a.
- To turn on **both zones of a dual element**, turn its knob fully clockwise to the  position (arrow 1 in Fig. 72b). To reduce the heat of the full dual element, turn its knob anticlockwise to setting 12 (arrow 2 in Fig. 72b) or lower. Adjust the heat during cooking as necessary. Note: if you leave the knob at the  position, the full dual element will remain at the highest heat setting.
- To **return to using only the inner zone of a dual element**, first turn the knob to the 0 (off) position -you should feel a click- and then clockwise to a setting from 1 to 12.
- To turn a dual element off, turn its knob to the 0 (off) position. You should also feel a click.

Important!

Be sure you turn the control knobs off when you finish cooking. You will feel a click at the 0 (off) position.

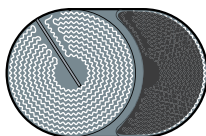
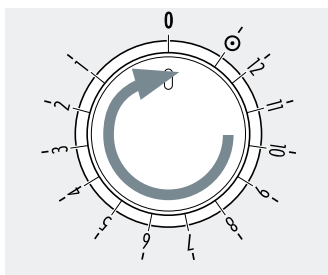


Fig. 72a Turning on the inner zone of a dual element

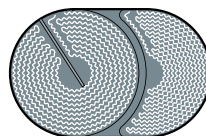
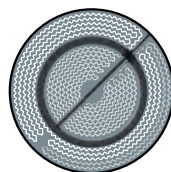
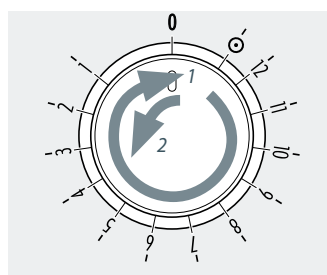


Fig. 72b Turning on both zones of a dual element

66

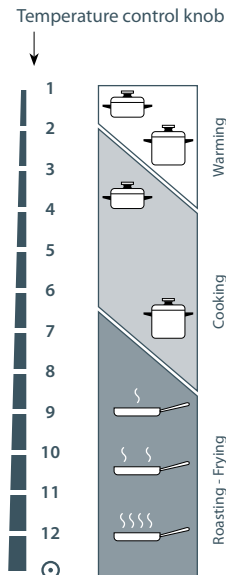
Using your ceramic glass cooktop

Tips for using the elements

- The ‘Element on’ indicator light (Fig. 66, no.10) glows red whenever an element is on. After an element has been turned off, its ‘Hot surface’ indicator light (Fig. 66, no. 11) will glow red until the element surface has cooled down to a temperature that is safe to touch.
- The elements will cycle on and off to maintain your selected heat setting. This is normal.
- It is safe to place hot cookware from the oven, or another element, on the glass surface when the surface is cool.
- Even after the elements are turned off, the glass surface retains enough heat to continue cooking. To avoid overcooking, remove pans from hot elements when the food is cooked.
- Avoid placing anything on a hot element until it has cooled completely (its ‘Hot surface’ indicator light has gone out).
- You will need to experiment with the temperature settings to match your desired cooking result. For delicate cooking tasks requiring minimum heat, try turning the control knob below the lowest (1) marking.

Cooking tips

- The higher settings are ideal for boiling, searing or frying.
- For general cooking purposes, turn the control knob to a high setting to begin cooking and adjust as necessary. Once your pan is hot or your food has come to the boil, reduce the temperature to maintain a steady heat and cook your food through.
- The following tables contain guidelines to show recommended heat settings for cooking different types of food.
- Exact settings will depend on the type of cookware and quantity of food being cooked.



Elements usage table

Knob setting	Type of cooking
0	Switched OFF.
1 2	For melting butter or chocolate.
2 3 4	To keep foods warm or heat small quantities of water.
4 5 6	To heat greater quantities of water, and to reheat and simmer soups and stews.
6 7	Slow boiling, eg spaghetti, soups, stews.
7 8	For all kinds of fried foods, steaks, cutlets and cooking without a lid.
8 9 10	For browning meat, cooked potatoes, fried fish and for boiling large quantities of water.
11 12	Rapid frying, grilled steaks, etc.
⊙	Switching on both zones of the dual elements; also the highest setting for the full dual elements

Fig.73 Suggested heat settings

Cookware tips

- Cooking results are influenced by pot quality and size. It is essential for the base of the pot to be smooth and sit flat against the glass. Also, pot size should match the diameter of the element. Poor performance is often due to inadequate contact with the glass.
- Cookware with a stainless steel sandwich base or enamelled cast iron will give you the best results.
- Never use plastic or aluminium foil dishes on the cooktop.
- Aluminium and copper-bottomed cookware can leave a metallic residue on the cooktop. If left, this becomes difficult to remove. Clean the cooktop after every use.
- Do not use saucepans or frying pans with jagged edges, as these may scratch the cooktop.
- Round-based woks should NOT be used on the elements without a wok stand, as they are unstable and may also damage the cooktop.
- Always lift pots and pans off ceramic cooktops – do not slide, as doing so can scratch the glass.
- Never cook the food directly on the ceramic glass.



Fig. 74 Inefficient and efficient saucepan bottoms

Energy saving tips

- Place cookware on the element before turning it on.
- Always use a lid to retain the heat and reduce cooking times.
- Minimise the amount of liquid or fat to reduce cooking times.
- Use residual heat retained in the glass after the element is turned off to continue the cooking process or to keep foods warm.

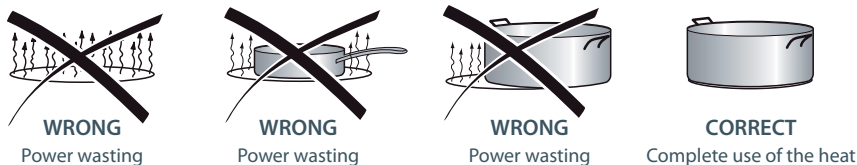


Fig. 75 Inefficient and efficient use of the heat

68 Cooktop troubleshooting

Problem	Possible solutions
There is a metal sheen on the glass.	This could be caused by copper or aluminium-bottomed pots. Ceramic glass cleaner should remove this. If the cooktop is not cleaned regularly and the stains are allowed to burn onto the surface, they may react with the glass and no longer be removable.
The glass is being scratched.	The ceramic glass is very tough and does not scratch easily. The most common cause of scratching is rough-edged cookware. Check that your pots/pans have flat, smooth bases. Do not use a heavy-duty scourer to clean the cooktop.
The element keeps turning itself on and off.	This is normal and is caused by : 1. The element cycling to prevent the glass from overheating. 2. The controller sometimes cycling to maintain your selected heat setting.
The element keeps turning itself on and off and the cookware isn't heating.	This is caused by pots/pans that have uneven bases and therefore do not make good contact with the glass. Cookware like this will not heat up properly. Use cookware with smooth bases that sit flat against the glass.
The element status indicator lights (ON, HOT SURFACE) are no longer working.	Call your Service Centre. See your Warranty and service book for contact details.

Important!

Before you start cleaning your cooker, please:

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven or storage drawer.*

General advice

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker

Important!

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Caring for your cooktop

Important!

Some heavy-duty and nylon scourers can scratch the ceramic glass of your cooktop. Always read the label to check if your scourer is suitable for ceramic glass cooktops.

- Use ceramic glass cleaner on the cooktop while it is warm to touch. Rinse and wipe dry with a clean cloth or paper towel. The cooktop may become stained if cleaning residue remains.
- Remove any food, spillovers or grease from the cooktop while it is still warm using a razor blade scraper suitable for ceramic glass surfaces.
- Do not use cleaning products with a chlorine or acidic base.
- Clean the cooktop using a razor blade scraper suitable for ceramic glass surfaces. Take extra care to avoid damaging the seal at the edges of the ceramic glass surface.

Metallic stains

Copper-based or aluminium saucepans may cause metallic staining. These stains show as a metallic sheen on the cooktop. If the cooktop is not cleaned regularly and the stains are allowed to burn onto the surface, they may react with the glass and will no longer be removable. Use a conditioner after every use to help prevent damage.

Spillovers

Clean the following spillovers **immediately**, using a razor blade scraper suitable for ceramic glass surfaces.

- Sugar, jam, plastic, plastic wrap and aluminium foil melted onto the cooktop surface.
- Anything that melts onto the glass surface may cause pitting if it is left to cool before removing.
- Pitting may also occur when food with high sugar content is spilt onto the cooktop and not cleaned up immediately.
- Remember some foods, eg peas and swede, have a naturally high sugar content.

Cleaning the inside of the oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Do not use any oven cleaners, abrasive cleaners, ammonia-based cleaners, products containing acids or alkalis, or detergents on the catalytic panels.

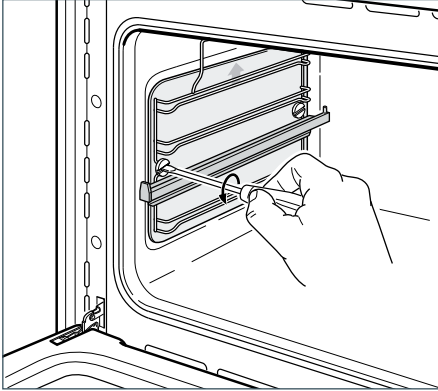


Fig.76 Removing the side racks and catalytic panels

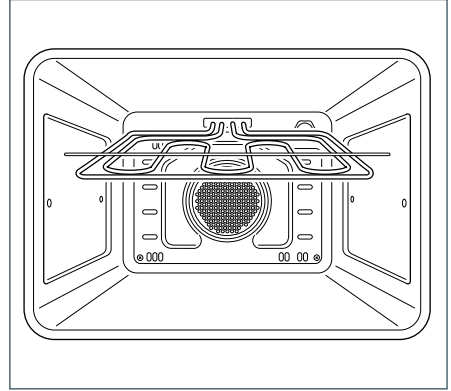


Fig.77 Drop-down grill element

To make cleaning easier, you can remove the side racks, the oven door, and the fat filter. Once you have removed the side racks, the top grill element also drops down to make cleaning easier. The grill element is self-cleaning.

72 Care and cleaning

Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

Caring for the catalytic panels

The catalytic panels are covered with a special microporous enamel which absorbs and does away with oil and fat splashes during normal cooking over 200 °C. If, after cooking very fatty foods, the panels remain dirty, heat the oven on maximum for an hour to an hour and a half, and they will self-clean. The side panels are reversible. Make sure that you replace them with the arrow up, and on the correct side. To remove the side catalytic panels, you first need to unscrew the side racks. See Fig. 76.

When you replace the panels, make sure that:

- The arrows are pointing upwards.
- Then screw the side racks back onto the oven wall.

Note: in some models, the back panel of the oven is also a catalytic panel, but this is not reversible and should not be removed.

Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If it is lightly soiled, place the filter in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes.

Rinse the filter in clean water and dry.

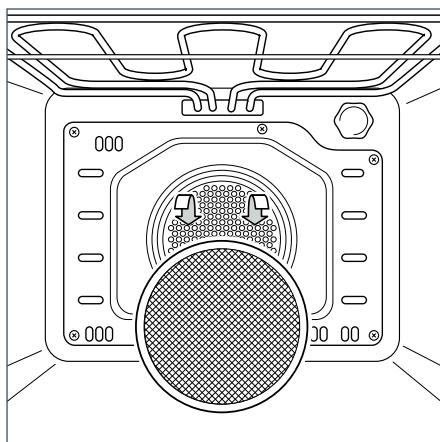


Fig.78 Fat filter

Sliding shelf supports

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position. Wipe the supports with a damp cloth and a mild detergent only. Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

To remove the sliding shelf supports:

- 1 Remove the side racks by unscrewing the fixing screws (Fig. 76).
- 2 Lay down the sliding shelf support and side racks, with the sliding shelf support underneath.
- 3 Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 79).
- 4 Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 79).

To re-fit the sliding shelf support onto the side racks:

- 1 Screw the side rack onto the oven wall.
- 2 Fit the sliding shelf support onto the top wire of a rack and press (Fig. 80). You will hear a click as the safety locks clip over the wire.

Important!

When fitting the sliding shelf supports, make sure that you fit:

- *the slides to the top wire of a rack. They do not fit on the lower wire.*
- *the slides so that they run out towards the oven door, as shown in Fig. 80.*
- *both sides of each pair of shelf slides.*
- *both sides on the same level. Note: you cannot fit the sliding shelf supports to the top shelf position.*

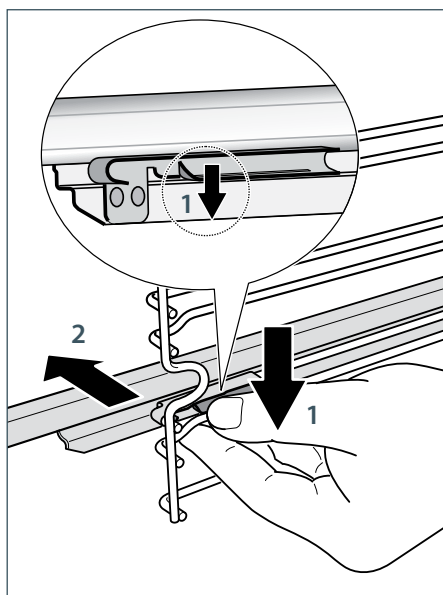


Fig.79 Removing the sliding shelf supports

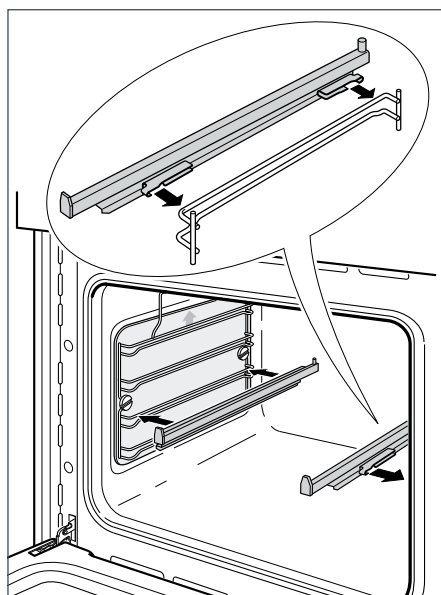


Fig.80 Refitting the sliding shelf supports

74 Care and cleaning

Cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Removing the inner and middle panes of glass

The oven door has three panes of glass. To clean these, you need to remove the inner and middle panes.

- 1 Lock the door open:
 - Fully open the oven door (Fig. 81a).
 - Fully open the lever "A" on the left and right hinges (Fig. 81b).
 - Gently close the door (Fig. 81c) until the left and right hinges are hooked to part "B" of the door (Fig. 81b).
- 2 Remove the inner pane:
 - Remove the seal "G" by unhooking the three fixing hooks (Fig. 81d).
 - Gently pull out the inner pane of glass (Fig. 81e).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

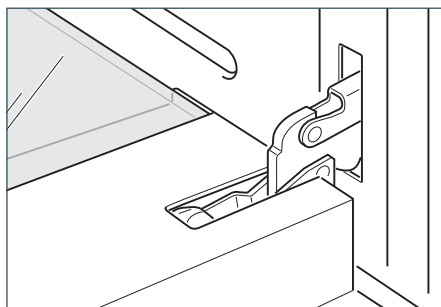


Fig.81a

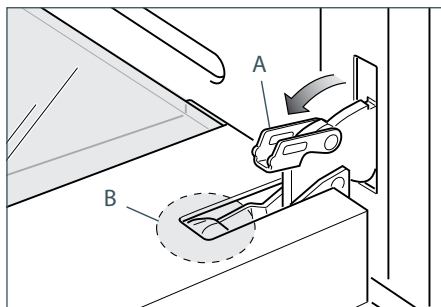


Fig.81b

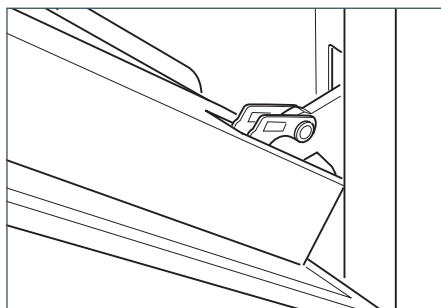


Fig.81c

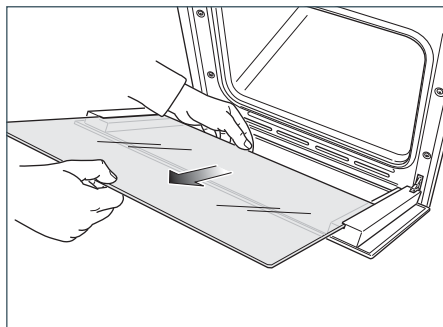


Fig.81e

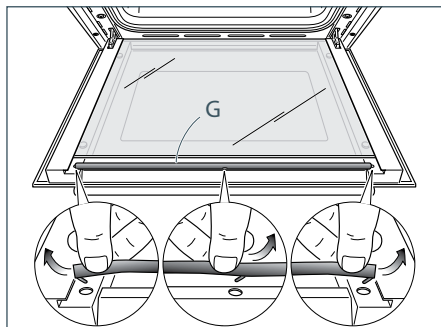


Fig.81d

- 3 Remove the middle pane:
 - Gently unlock the middle pane of glass from the bottom clamps by moving it as in Fig. 22b.
 - Gently lift the bottom edge of the pane (arrow 1 in Fig. 22c) and remove it by pulling it out from the top clamps (arrow 2 in Fig. 22c).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- 4 Now you can also clean the inside of the outer glass.

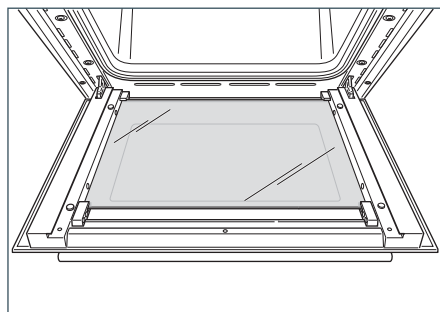


Fig.82a

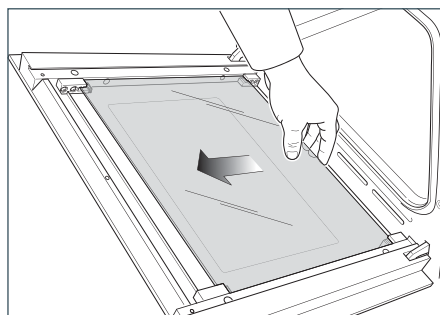


Fig.82b

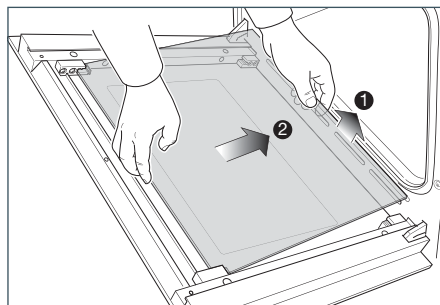


Fig.82c

Care and cleaning

Replacing the middle and inner panes of glass

- 1 Make sure the door is locked open (see Figs. 81a - 81c).
- 2 Replace the middle pane:
 - Check that the four rubber pads are in place ("M" in Fig. 83a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Gently insert the top edge of the pane into the top clamps (arrow 1 in Fig. 83b), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in Fig. 83b); and then slide the pane into position (Fig. 83c).

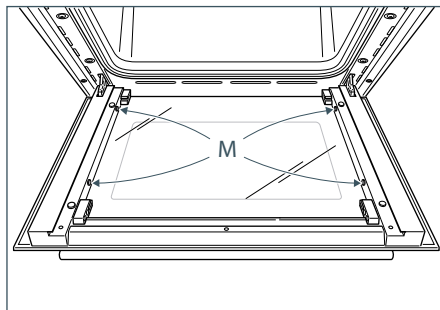


Fig.83a

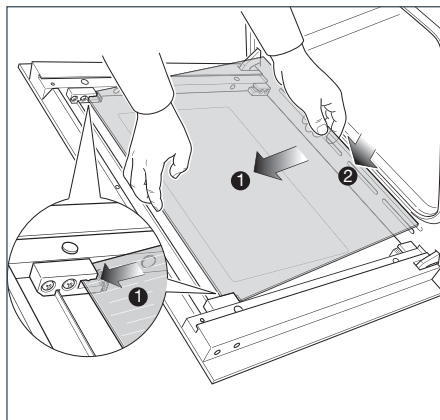


Fig.83b

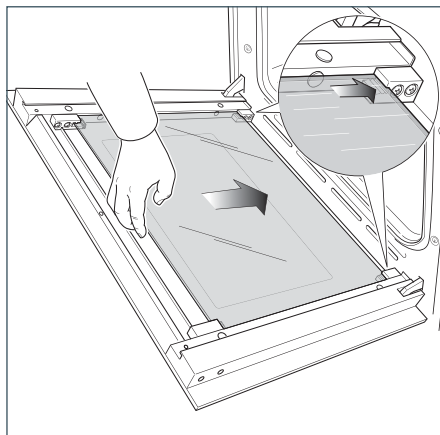


Fig.83c

- 3 Replace the inner pane:
 - Check that the four rubber pads are in place ("D" in Fig. 84a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left "E" and right "F" slide guides, and gently slide it to the retainers "H" (Fig. 84c).
 - Replace the seal "G" by hooking in the three fixing hooks. Make sure that you put it in the correct way (Fig. 84e).
- 4 Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 84d).

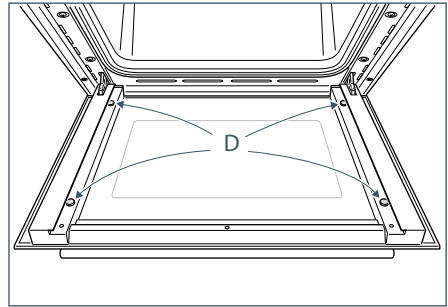


Fig.84a

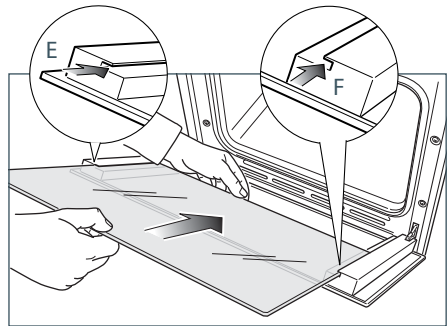


Fig.84b

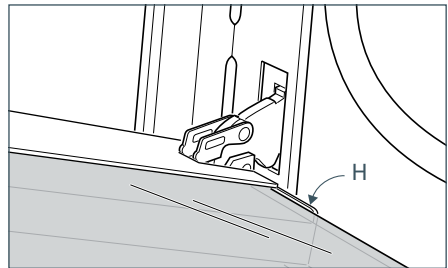


Fig.84c

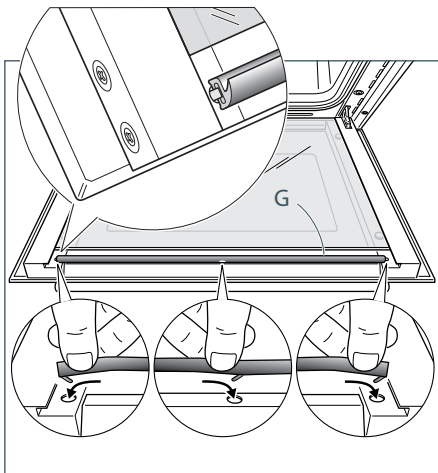


Fig.84e

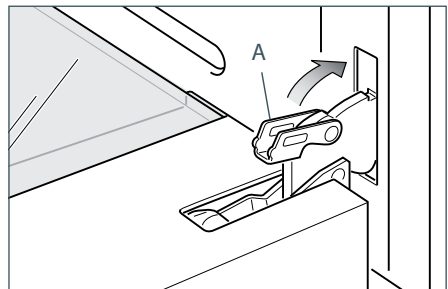


Fig.84d

Care and cleaning

Removing the oven door

The oven door can easily be removed as follows:

- 1 Open the door to its full extent (Fig. 85a).
- 2 Open the lever "A" completely on the left and right hinges (Fig. 85b).
- 3 Hold the door (Fig. 85c).
- 4 Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (Fig. 85d).
- 5 Withdraw the hinge hooks from their location following arrow "C" (Fig. 85e).
- 6 Rest the door on a soft surface.

To replace the door, repeat the above steps in reverse order.

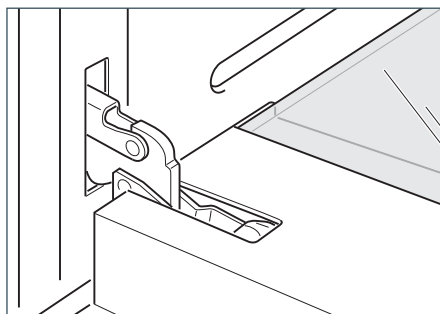


Fig.85a

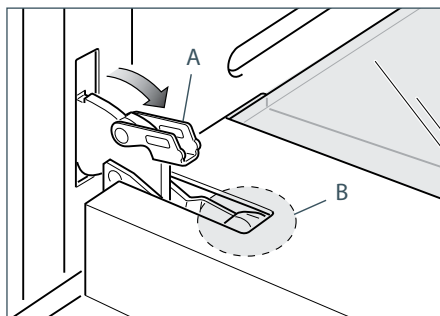


Fig.85b

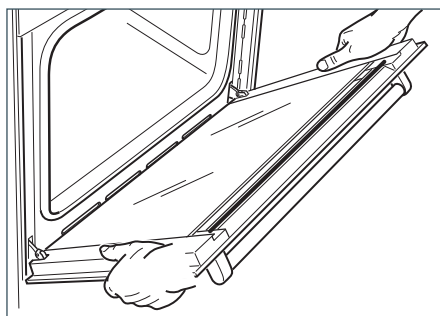


Fig.85c

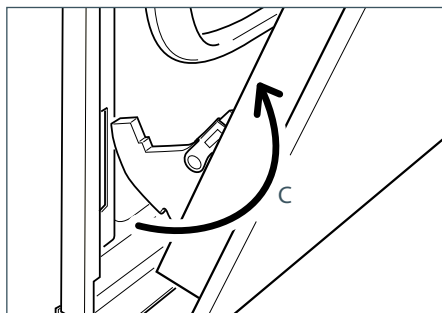


Fig.85e

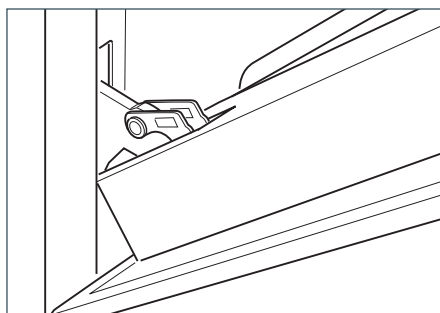


Fig.85d

Replacing the oven lamp

- 1 Turn the power to the cooker off at the wall.
- 2 Let the oven cavity and the heating elements cool down.
- 3 Remove the protective cover "B".
- 4 Unscrew and replace the bulb "A" with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5 Refit the protective cover "B".

Note: oven bulb replacement is not covered by your warranty.

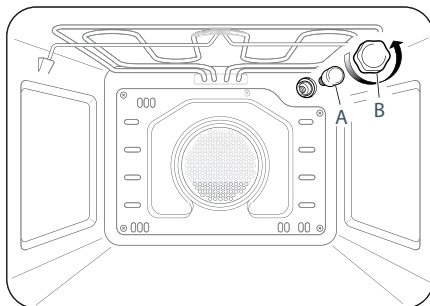


Fig.86 Removing the oven lamp

Storage drawer

- The drawer comes out like a normal drawer. A safety notch stops it from sliding out.
- The handle is concealed at the bottom of the front panel.
- To remove the drawer, proceed as per Fig. 88.
- To replace the drawer, repeat the steps in reverse order.

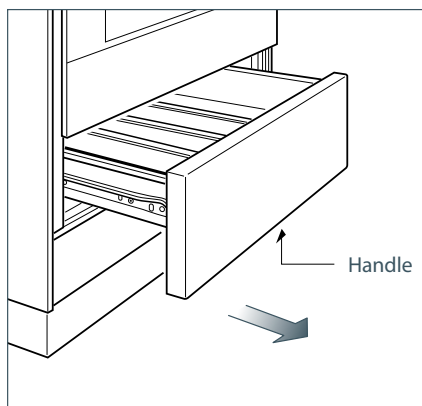


Fig.87 Drawer

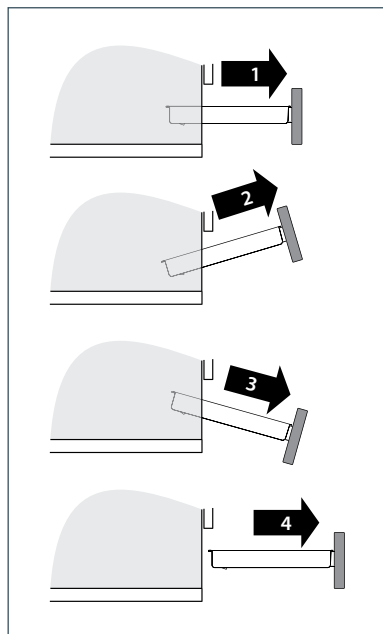


Fig.88 Removing the drawer

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

www.fisherpaykel.com

This cooker has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AGA101 (AS 4551) Approval Requirements for Domestic Gas cooking appliances
(gas cooktop models only)

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS 1044 Electromagnetic Compatibility Requirements.

Product details

Fisher & Paykel Ltd

Model _____ Serial No. _____

Date of Purchase _____ Purchaser _____

Dealer _____ Suburb _____

Town _____ Country _____



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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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NZ AU

Freestanding cooker user guide

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