

900mm Colonial Cooker Manual

MODEL

BRP90

BLP90

Euromaid

Installation and Operation

Dear customer

Congratulations on your choice of a Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified technician in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Euromaid Customer Service

safety symbols

The use of any appliance and cookers in particular (which use high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



Where you, other people, toddlers and children are at risk



Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.

contents



Introduction

Welcome/Safety symbols	2
Safety in the home	4

Installation

Know your cooker/specification	6
Electrical connection and location	7
Installation	8
Gas connection	9
Gas conversion	11

For the very first time

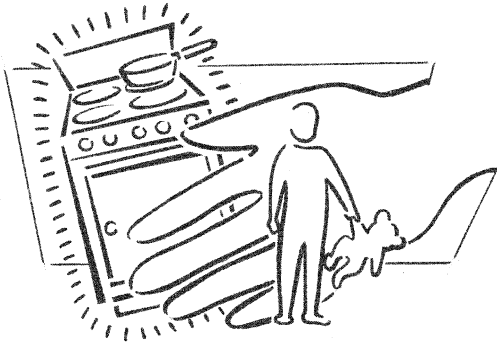
Preparation and burning off	11
-----------------------------	----

Operating

Operating the hob	12
Saucepan types/deep fat frying	13
Operating the grill&top oven	14
Operating the multifunction oven	16
Operating the fan oven	19
Operating the clock/ programmer	21

Cooker care

Care & cleaning	23
Trouble shooting	24
Replacing the oven light	24
Future transportation	25



WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

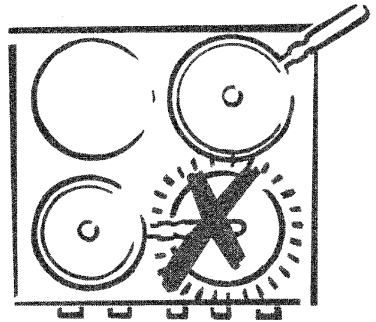
WARNING: Accessible parts will become hot when in use. To avoid burns and scald children should be kept away.

- Don't use a steam cleaners to clean a hob, oven or range.
- If this appliances is installed on a base, measures must be taken to prevent the appliance from slipping from the base.
- The cooking range must be connected to the supply by a supply cord fitted with appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.



Look after yourself, family and friends

- **Ensure that children are kept away whilst the cooker is in use and until it has cooled as parts become very hot. Don't leave them unsupervised.**
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Close supervision while cooking is essential at all times.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.



safety in the home



Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Don't use large preserving pans or fish kettles across the hob as this will damage the ceramic hob.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a hob on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans and/or trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil. As this could result in an increase risk of fire or damage to your cooker.
- Don't use the cooker with glass panels removed.

Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.
- Storage of inflammable materials or liquids in the storage compartment.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to an authorised service person/agency.**
It is recommended that the appliance be serviced at least every 2 years to ensure appliance continues to operate correctly and safely (this is not covered by warranty.)



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.

Young children should be supervised to ensure that they do not play with the appliance.

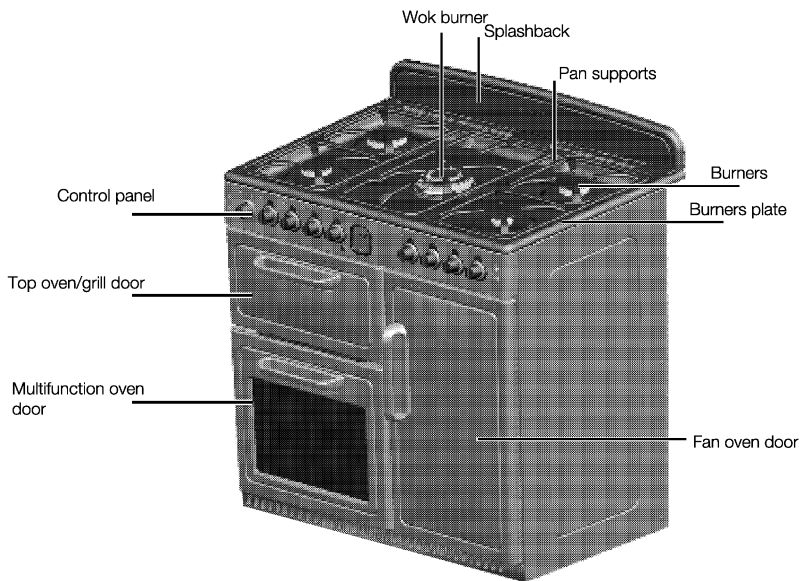
Do not operate hob without pans. This product is designed only for domestic use.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not modify this appliance.

Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.



Some of the illustrated details may vary

specification

External dimensions width x depth x height	
900mm x 600mm x 900mm	
Front-right burner	1.0 kW
Rear-right burner	2.9 kW
Front-left burner	2.0 kW
Rear-left burner	2.0 kW
Centre (Wok) burner	3.6 kW
Supply voltage	220-240V~; 50Hz
Top oven -conventional wattage	1025 W
Top cavity grill wattage	2025 W
Left hand side main-multi oven wattage	1950 W
Right hand side tall fan oven wattage	2150 W
Main cavity grill wattage	1600 W
Lamp	15 W x 3
Total power (gas)	11.5 kW
Total power (electric)	6200 W

Ignition	Auto electric on all burners
Safety device	Gas valves are lockable

Burner	Gas Type	Injector Size Main (mm)
Small	Natural Gas	0.9
Medium (2)	Natural Gas	1.25
Large	Natural Gas	1.55
Wok	Natural Gas	1.72
Small	Universal LPG	0.50
Medium (2)	Universal LPG	0.72
Large	Universal LPG	0.87
Wok	Universal LPG	0.98
All burners Natural Gas	Test point pressure 1.0 kPa	Total gas rate 43.7 MJ/h
All burners Universal LPG	Test point pressure 2.75 kPa	Total gas rate 41.3 MJ/h

Accuracy

Note that times and temperatures in this book are for guidance only.

electrical connection



- Do not connect the cooker to the electricity supply until all packing and transit protectors have been removed.
 - 1 Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and frequency shown on the rating label corresponds with your power supply. The label is located in the storage compartment.
 - 2 This product must only be installed by a qualified licensed electrician, failure to observe this instruction may result in operational problems and invalidation of the product warranty.
 - 3 This appliance must be earthed.
 - 4 The mains cable must pass through the cable clamp.
 - 5 The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.
- Type with regard to protection against overheating of surrounding surfaces=X.
 - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

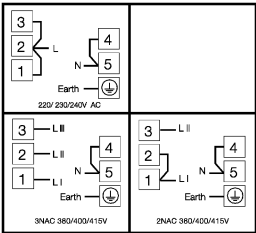
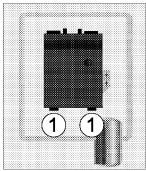
Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/240 V	220/230/240 V	380/400/415 V
Supply cord type (max 2m long)	3x2,5 mm2 H05 V V-F	5x2,5 mm2 H05 V V-F	4x2,5 mm2 H05 V V-F

- If a cable without a plug is provided together with your oven (H05 V V-F 3G 2,5 mm2)

Take care to connect as below:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/Yellow cable = E (Earth)

- If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.
The cable length should be max 2m long for isolation safety.



Schema II

- Open the terminal block cover.
 - Connect the supply cable according to wiring diagram on the rear cover.
 - Fix the supply cable to main body with integrated screw via cable tightener.
 - Assembly the terminal block cover to its place.
- Your oven is suitable for single and three phase connection.

- The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.

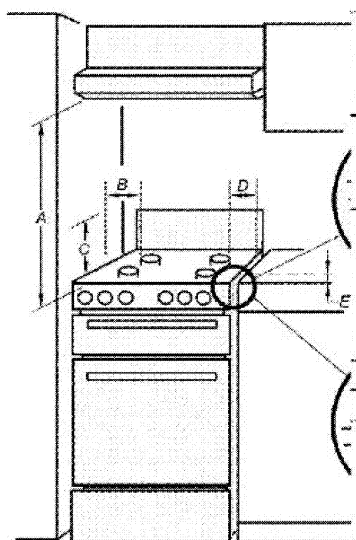
Schema I

Please note the product is packed without the feet fitted, therefore please ensure the feet are fitted as per the instructions; before the appliance is placed in its final position.

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

Installation clearances and protection of combustible surfaces shall comply with the (AS 5601) gas installations code. Installation shall comply with the dimension in figure bearing in mind that.



Gas inlet: Rear left hand side 620 mm from the top and 35 mm from the left towards the centre.

Electric inlet: Rear left hand side 560 mm from the top and 110 mm from the left towards the centre.

CLEARANCES from combustable materials

Overhead clearances (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions.

However, in no case shall the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

Side clearances (Measurement B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected in accordance with AS 5601 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

Side clearances (Measurement D & E)

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

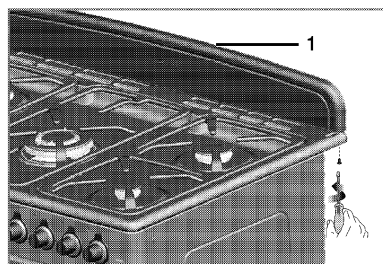
Rear wall clearance - 50 mm

Splashback assembly

1. Remove the splash back from the packaging taking care to retain the two nuts and bolts required for fixing the splash back to the hob.
2. Position the splash back as shown.
3. Secure the splash back to the hob with the nuts and bolts provided.

Do not over tighten the screws as damage to the hob or splash back could occur.

splashback



installation

Unpacking

All packing materials, protective film and transit protectors must be removed.

Installers



Must be installed by an authorised person in accordance with AS5601 (gas installations), local authority and any other statutory regulations. Overall dimensions - 900mm x 600 mm x 850 mm.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

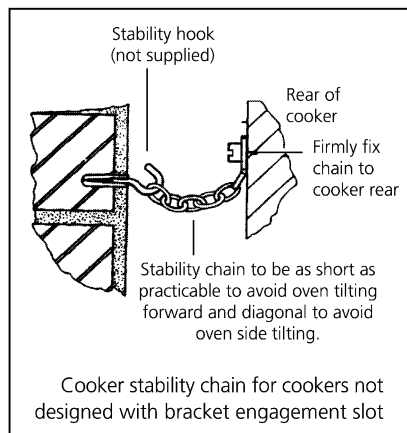
Levelling

The appliance should be located on a level surface. The two front and rear feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front or rear feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

The installation instructions for cooking ranges that are placed on the floor shall state that if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

Stability Chain

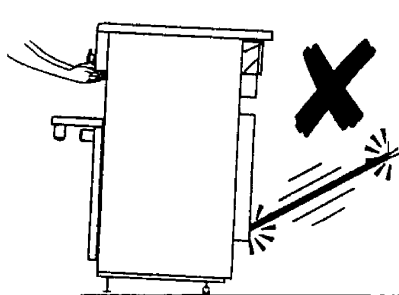
The cooker must be secured by both security chains at either side of the appliance to the rear wall or partition behind the cooker, as illustrated and described below.



Moving your cooker

If your cooker is fitted with a flexible hose the cooker can be moved for cleaning. Make sure that the floor covering is firmly fixed or removed to prevent it being disturbed.

TAKE CARE NOT TO STRAIN OR DAMAGE THE GAS HOSE (OR ELECTRICITY SUPPLY CABLE) WHEN MOVING THE COOKER.



Release the stability chain as you ease the cooker out. Don't forget to refit it when you replace the cooker.

Lift the front feet clear off the floor by lifting at the ends of the hotplate fascia. Do not move by pulling the door handle or knobs.

Move the cooker a bit at a time, checking behind it to make sure that the gas hose has sufficient slack to allow the cooker to move forward as you go along.

When you replace the cooker, again check behind to make sure that the gas hose or cable are not caught or trapped. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

Check that the cooker stability chain has been reconnected.

Gas supply

Your oven must only be used on natural gas or LP gas.

Hose connection

Flexible hose must be certified to AS1869 class B or D 10 mm in diameter and no longer than 1200 mm long. The hose must not be kinked or be able to touch any hot surface. The supply connection point must be accessible when installed.

Gas flexible hose

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (the shaded area on the diagram) of the rear of the appliance.

Do not pass the hose through the hot region behind the oven.

Connection

Connect the flexible gas hose to the oven as follows.

- 1 Use nonsetting gas sealant on the connection to the cooker.
- 2 Connect to the gas supply pipe at the rear of the cooker (1/2 in BSP).
- 3 Assemble burner caps and rings fit pan supports in position. (left and right sides)
- 4 Turn on the gas supply and check for soundness.
- 5 Light two burners and check that the pressure is correct.

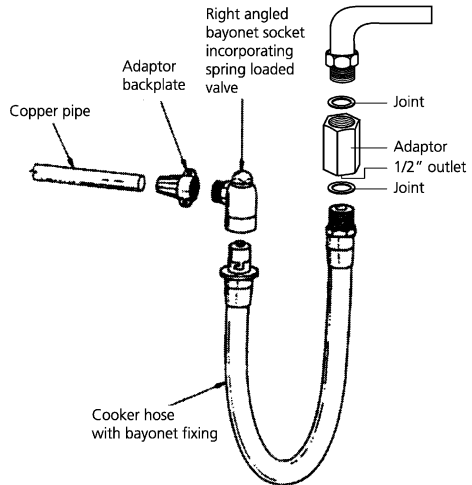
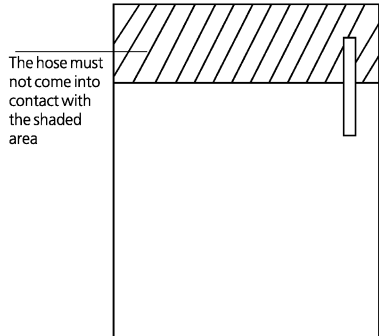
Final check (installer to check before leaving)

- 1 Open gas supply
- 2 Check gas installations for secure fitting and tightness.
- 3 Ignite burners and check appearance of the flame.



Gas leaks

If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don't touch any electrical switches. Contact your local Gas Supplier immediately.



The flames should be blue and burn smoothly. If the flames appear yellowish, check secure positions of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

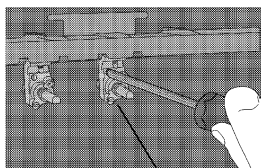
gas conversion

**Ensure that the local distribution and adjustment conditions are compatible.
Check the rating plate to identify cooker preset condition.**

Conversion from natural gas to LPG

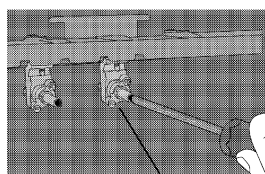
The conversion must only be implemented by a qualified engineer.

1. Replace the natural gas orifices by the LPG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. Adjust the reduced rates of the burners.



A. Hob burners

- * Adjust screw "A" 1-1 1/2 turns clockwise to obtain flame length of about 5 mm.
- * Adjust each burner separately.



A. Hob burners

- * Adjust screw "A" 1-1 1/2 turns clockwise to obtain flame length of about 5 mm.
- * Adjust each burner separately.

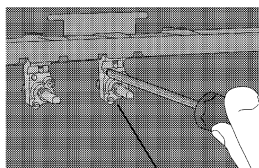
5. Apply the following labels;

- * Overstick current rating plate with modified cut out label ensuring serial number is still visible.
- * Tick appropriate LPG gas box and fix adjacent to the rating plate label.

Conversion from LPG gas to NG

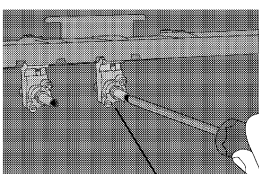
The conversion must only be implemented by a qualified engineer.

1. Replace the gas orifices by the NG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. Adjust the reduced rates of the burners.



A. Hob burners

- * Adjust screw "A" 1-1 1/2 turns anti clockwise to obtain flame length of about 5 mm.
- * Adjust each burner separately.



A. Hob burners

- * Adjust screw "A" 1-1 1/2 turns anti clockwise to obtain flame length of about 5 mm.
- * Adjust each burner separately.

5. Apply the following labels;

- * Overstick current rating plate with modified cut out label ensuring serial number is still visible.
- * Tick appropriate NG gas box and fix adjacent to the rating plate label.

preparation and burning off



Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Grill

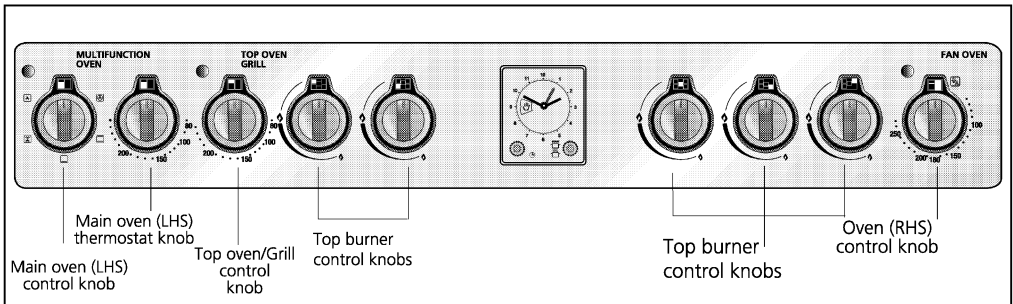
Open the grill door. Remove wire rack, baking tray and handle, and set the control to 150 °C for about 15 minutes.

Oven/s

Remove shelves and baking tray and turn the oven control knobs to 200°C for about 15 minutes.

Cleaning

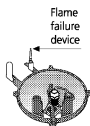
Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 23.



Turning on and off

Flame Failure Device

All burners are protected by flame failure devices, if the flames are extinguished for any reason the gas will automatically be cut off.



The burner control knobs have a safety feature.

- 1 Push the appropriate knob in slightly and turn anti-clockwise to the required setting.

- 2 Keep the knob depressed for 15 seconds after the burner has lit to override the safety device.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.

Warning: Do not keep the knob in pressed position more than 15 seconds.

- 3 To switch a burner off turn the corresponding knob to ●.
- Turning the control knob fully anti-clockwise to the small flame symbol enables you to simmer without accidentally switching off.

Wok Burner

- The feature of wok burner is rapid cooking. Especially, it is used for cooking the vegetables and meat pieces that are cut into slices at high temperatures in a short time. For this cooking type, a wide and shallow frying pan is used. This frying pan can conduct the heat rapidly, and cook the vegetable pieces at the same temperature. Because of rapid heating and equal distribution of temperature, the vegetable can be crisp. Furthermore its nourishment value can be protected. If required, the cooking can be made with a normal pan on the wok burner.

Flame control

- When turning on a hotplate burner, stay and make sure that it has lit, and adjust the flame immediately.
- **Selection of the correct flame height is especially important to safety.** Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the cooker is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.

The pan supports are not interchangeable.

saucepans

Pan choice

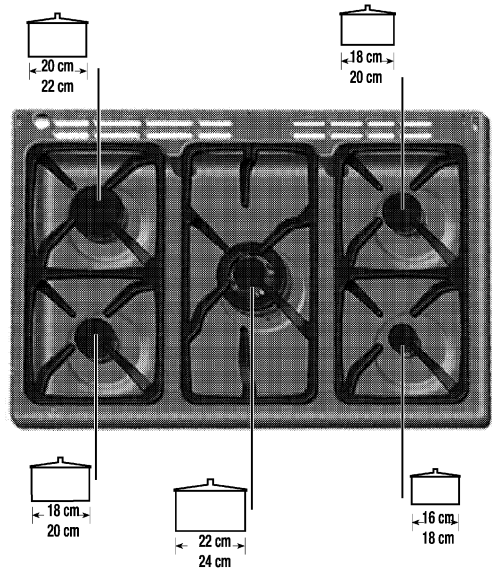
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.



deep fat frying



- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

- 1 Turn off the cooker.
- 2 Smother flames with a fire blanket or damp cloth.
- 3 Do not try to remove a burning pan from the hob.

Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



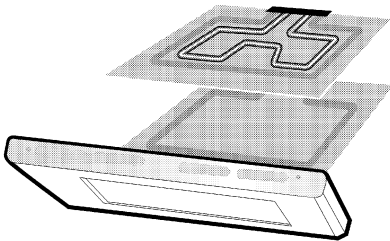
Do not use water on the fire.
Leave the pan to cool for at least 30 minutes.

operating the grill/top oven

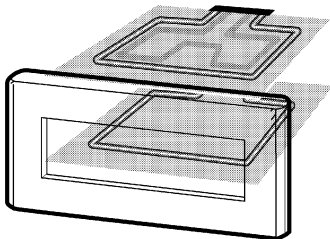


Parts may become hot when the grill/top oven is in use, children must be kept away.

A switch operated by the door changes the heating element configuration between grill and oven operation. When the door is open, the top inner element is activated for intense downward heat; when the door is closed, the top outer and lower elements are activated to provide even oven heating.



As a grill
door open

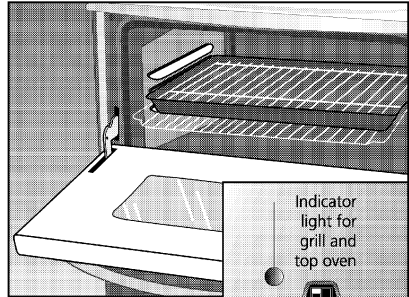


As an oven
door closed
(lower element is concealed)

Using as a grill

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

1 Open the door.



2 Turn the grill on by turning the control knob to 150°C and allow to preheat for

3 The indicator light will glow to show that the grill has been switched on.

4 Only use the middle and bottom rack position for grilling. Do not use the top position.

- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.
- Do not line the grill pan with aluminium foil.
- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.
- Do not switch on the grill when using the compartment for storage.

Grilling guidelines

Use the 230° position for toast, for sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

Use of pan handle

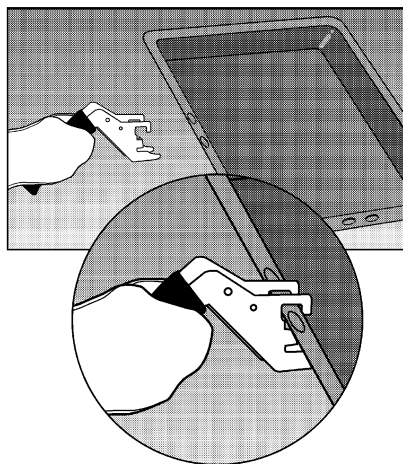


Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.



Always take care not to touch hot surfaces when using the pan handle. Ensure when using the pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



Using as an oven



- 1 Turn the oven on by rotating the top oven control knob clockwise.
 - 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
 - 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
 - 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.
- Take care when opening the door. Let steam and hot air escape before removing the food.

Top oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

There is a temperature conversion chart in the next Fan Oven section.

Food	Cooking temperature °C	Time	Shelf position
Beef	170-180	30 mins per 450g +30 mins	1
Lamb	180-190	30 mins per 450g + 30 mins	1
Pork	170-190	40 mins per 450g + 40 mins	1
Poultry	170-190	25-30 mins per 450g + 25 mins	1
Casseroles	140-160	1.5-2 hours dependent on quantity	1
Fruit cake	140-160	Time dependent on size	1-2
Small cakes	160-180	20-25 mins	2
Victoria sandwich	160-180	20-25 mins	1

Please note that times and temperatures in this book are for guidance only.

operating the main oven (multifunction)-(LHS)



Don't touch the heating elements or other parts that may become hot when the oven is in use children must be kept away!

The timer controlled only this oven part.

Warning

The clock controls the oven heating elements and the current time of day must be set before the oven will operate.

- 1 Turn the oven on by rotating the oven control knob to desired position.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature set is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

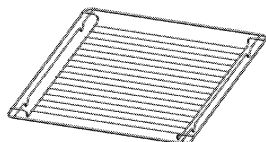
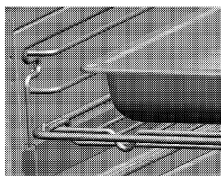
Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.

• As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

In models with Telescopic shelf (sliding rack)

Telescopic shelf is located on the shelf rack. Telescopic shelf should be used with inner rack. This system provide easy acces to food in the trays. Ensure that the telescopic shelf pins and corner section of rack are connected correctly.



Important
Level 1 is the bottom level in the oven.

The stages of the function selection knob



Fan and ring heater are on.

The hot air is distributed evenly and quickly all over the oven by the fan. Suitable when several levels are used for the preparation of food.



Top and bottom heaters are on.

The food is heated equally from the top at the bottom. Suitable e.g. for cakes in baking moulds and casseroles.



Bottom heater

Suitable e.g. for pizza end for subsequent browning of food from the bottom.

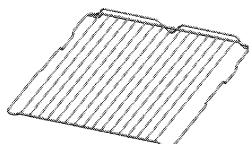
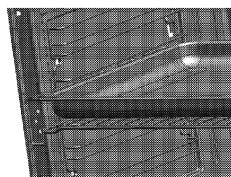


Full grill + fan











Defrost.

Frozen food is defrosted gently at room temperature, cooked food is cooled.



Cooking table

FOODS	COOKING PLATE	SHELF POSITIONS		THERMOSTAT POSITION	COOKING TIME (min)	
		 Fan with Turbo heater	 Top and bottom		 Fan with Turbo heater	 Top and bottom
Short bread	24-26 cm bread mould	2	3	170-180	15-25	25-35
Cake in tin	18-22 cm cake mould	2	3	170-180	20-30	25-35
Cookie	Baking sheet	3	3	170-190	20-30	25-35
Pastry	Baking sheet	3	3	 :180-190	35-45	40-50
				 :190		
Yeast dough	Big tray	3	3	 :190-200	25-35	35-45
				 :200		
Biscuits	Cooking sheet	3	3	170-180	15-25	20-30
Cake	Baking sheet	3	3	170-180	20-30	25-35
Lasagne	Lasagne dish	3	3	170-180	35-45	40-50
Pizza	Baking sheet	3	3	200-220	20-30	30-35
Roast beef	Roasting dish	3	3	230(15 min)	90-120	110-120
Lamb shoulder	Roasting dish	3	3	230(15 min)	65-80	70-90
Roasted chicken	Roasting dish	3	3	230(15 min)	55-65	60-70
Roasted turkey (5,5 kg)	Baking sheet	3	3	230(25 min)	170-220	180-240
Fish	Roasting dish	3-4	3	200	15-20	15-25

Important

For roast meats start with highest thermostat level and decrease to 150°C after 15 minutes.

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with Turbo heater oven)

For 3 trays : 1 - 3 - 5

For 2 trays : 3 - 5

For 1 tray : 3



Fan with turbo heater

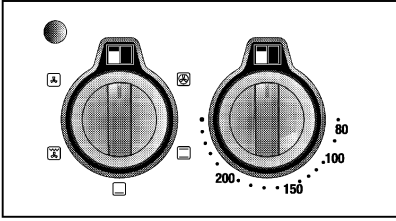


Top and bottom heater

Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

operating the grill (LHS)



Using as a grill



Parts may become hot when the grill is in use, children must be kept away.

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

- Open the door.
- Turn the grill on by rotating the oven control knob to ☞ (grill setting) position.
- Set the grill control to maximum temperature in the oven.
- ☛ Apply oil on the grill tray rack to prevent meat from sticking on the bars.
- ☛ For easy cleaning put some water in it.
- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should be placed under the hot grill, either in the grill pan. The grill pan wire grid can be removed.
- Do not line the grill pan with aluminium foil. As this will result in an increase in temperatures a risk of fire/ damage to your appliance.
- Do not switch on the grill when using the compartment for storage.
- During grilling constant supervision is required.

Use of pan handle

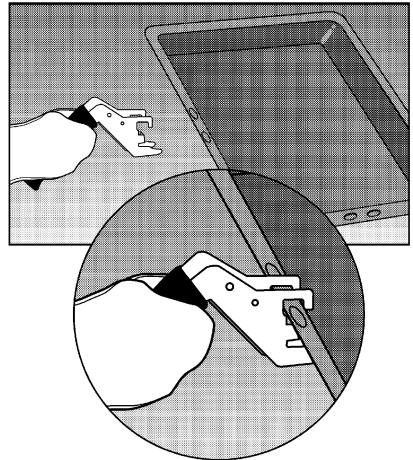


Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle of operations.



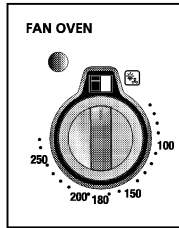
Always take care not to touch hot surfaces when using the pan handle. Ensure when using the pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



operating the fan oven (RHS)

- 1 Turn the oven on by rotating the oven control knob clockwise.

- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.



- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

5 DEFROST FUNCTION

For defrost function, align knob indicator with defrost symbol (Fan/lamp icon).



NOTE: DO NOT TURN KNOB PAST THIS POSITION FOR DEFROST AS FAN ELEMENT WILL BE ACTIVATED.

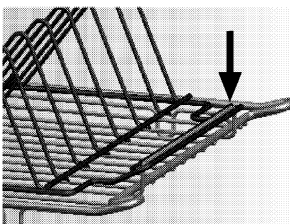


Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

Plate warming rack

Please be sure that plate warming rack is mounted to the inner rack (see fig.).



Shelf positions

Important

Level 1 is the bottom level in the oven.

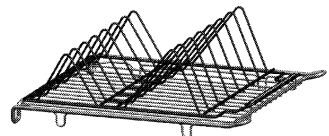
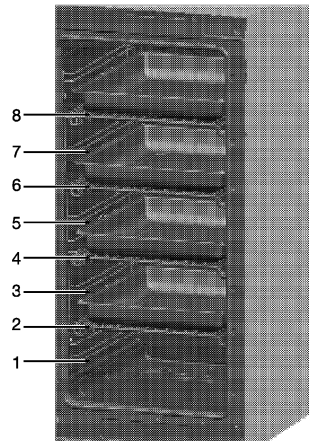
Recommended cooking levels:

For 1 tray use 6th level.

For 2 trays use 4 and 6th levels.

For 3 trays homogeneous cooking use 2-4-6 levels.

For 4 trays cooking use 2-4-6-8 levels. For 8th level please cook more than 2-4-6 trays.



Fan oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

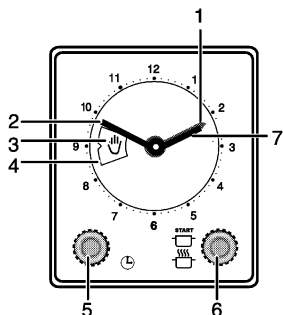
Description	Celsius °C	Fahrenheit °F
Cool	60	140
	70	158
	80	176
	100	212
Slow	110	230
	120	248
	140	284
	150	302
Fairly hot	160	320
	180	356
Hot	190	374
	200	392
Very hot	220	428
	230	446
	240	464
	250	482
	260	500
	270	518

Food	Cooking temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g +20 mins	4
Lamb	160-180	25 mins per 450g + 25 mins	4
Pork	160-180	25 mins per 450g + 25 mins	4
Poultry up to 4kg (8lbs)	160-180	18-20 mins per 450g + 20 mins	4
Poultry up to 5.5kg (12lbs)	150-160	14-16 mins per 450g + 20 mins	4
Casseroles	140-150	1.5-2 hours dependent on quantity	4
Fruit cake	130-140	Time dependent on size	6
Small cakes	160-180	20-25 mins	6
Victoria sandwich	160-180	20-25 mins	6

Important

The values specified have been determined in the laboratory tests.
For all type of cooking, **10 minutes** preheating is required for increasing cooking performance.

operating the clock/programmer



1. Start of cooking hand (red)
 2. Minute hand
 3. Manual symbol (☞)
 4. Display window
 5. Clock/cook time setting knob
 6. Start time setting knob
 7. Hour hand
- Ring symbol (X)

Set time

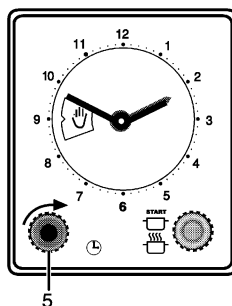
The clock will operate when the appliance is switched ON at the wall.

To set, **Pull** the knob (5) and turn it clockwise slightly until the time of the day is adjusted and release it. The time will be set.



Important

Never twist to the counterclockwise while the button is pulled.



Clock setting for manual cooking

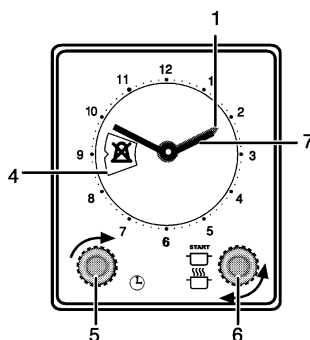
Ensure the time of day has been set as above.

1) Turn the knob (6) clockwise, **without pulling it** in until the alarm symbol "X" can be seen in the display window (4).

2) Turn the knob (6) clockwise, **without pulling it** in until the manual symbol "☞" can be seen in the display window (4).

Turn the knob (6) slightly and turn in either direction until the start of cooking hand (1) lines up with the hour hand (7) of the clock.

The oven will start and oven indicator neon will glow.



End of manual cooking

When the cooking is over, Turn the function knob and /or temperature knob to off (upper) position.

Turn knob (6) clockwise until '0' or "X" alarm symbol appears on the cooking time display window (4).



Please note the timer will not switch off the power in the manual cooking setting mode.

Switch the oven ON and OFF automatically

In this operation mode, you can specify the time that the oven will be turned on/off.

1) Make sure the electricity supply is switched ON.

2) Ensure the clock shows the correct time of day and the appliance is set in manual.

3) Before setting the cooking start time, please ensure that the display window (4) will be '0' or 'X'.

4) Set the start time by **pulling** and turning the knob (6) in either direction until start of cooking hand (red) (1) lines up with the time you want to food start cooking.

5) Turn the knob (6) clockwise, **without pulling it in** until the required cooking period can be seen in the display window (4).

6) Place food in oven.

7) Turn the oven temperature control to the required setting. The oven indicator light should be OFF.

8) The start of cooking hand (1) will move with the hour hand of the clock until the length of cooking time is complete. Power cuts off automatically and alarm sound is heard at the end of cooking.

9) Turn the knob (6) clockwise **without pushing it in**, until alarm symbol 'X' appears on the display window.

'X' Alarm symbol switch off the alarm sound.

The maximum cooking time on automatic is 3 hours.

Turning on semi-automatic operation mode

In this operation mode, you can specify the time that the oven **will be turned off**.

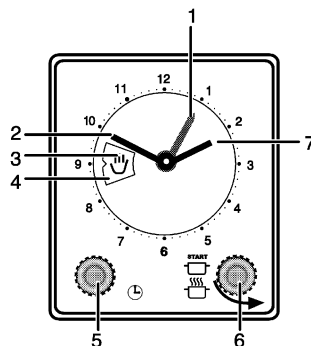
1) Before setting the cooking time, please ensure that the display window (4) will be '0' or 'X'.

2) Pull and turn the knob (6) in either direction until start of cooking hand (1) lines up with the hour hand (7).

3) To set the length of time that you want the food to cook; Turn knob (6) clockwise, **without pulling it in**, until the required cooking period can be seen in the display window (4).

4) Place your dish in the oven.

5) Select operation mode and temperature.



When cooking starts the oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected.

6) The start of cooking hand (1) will move with the hour hand of the clock until the length of cooking time is complete. Power cuts off automatically and alarm sound is heard at the end of cooking.

7) Turn the knob (6) clockwise **without pushing it in**, until alarm symbol 'X' appears on the display window.

'X' Alarm symbol switch off the alarm sound.

Turn off the oven using temperature button and/or function knob.

Return the appliance to manual

1) Turn the oven temperature control OFF. Ensure the start of cooking hand (1) lines up with the hour hand of the clock by **pushing in** and turning in either direction.

2) The manual symbol "⏸" should be displayed in the window by turning setting knob (5) anticlockwise, **without pushing it in**.

Turn the oven temperature control ON to check that the oven operates manually. The oven indicator neon should glow.

cancel to automatic program

Turn the knob (6) clockwise **without pushing it in**, until alarm symbol 'X' appears on the display window. 'X' Alarm symbol switch off the alarm sound.

Things to note

The delay time plus the cooking time MUST NOT exceed 12 hours.

care & cleaning



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- **Make sure that the oven, grill and hobs are sufficiently cool before you start cleaning.**
- Never mix different cleaning products as different active ingredients may react with unforeseen results.

Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

Burners

The pan supports can be removed and the top burner plate can be cleaned with soapy water and rinsed with a dry cloth.

Wash and rinse the gas burner caps and the pan supports with soapy water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does not wash off, use a proprietary metal surface cleaner.

Hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

Oven interior

Remove the rod shelves for washing in the sink.

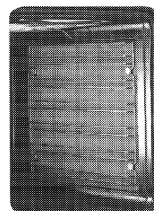
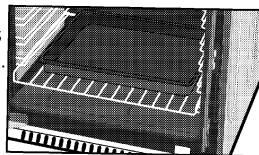
Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

Catalytic liners should never require cleaning if very hot temperatures are used regularly.

If your oven contains a steel rack;

To clean the steel rack, unscrew the 4 screws.

After cleaning, assemble the steel rack back to the oven body again.



Grill / Oven doors

Wipe over the door outer panels with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal. Ensure that the door seal is dry after cleaning. Do not lift the door seal.

The door is secured by screws please check the assembly. Clean as above, but do not use household detergents, bleach, scouring pads or rust removers. Reinstall the glass panels carefully preventing sudden shocks.

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

*** For main oven: The inner glass is low emissive glass for maximum efficiency and the printed surface must face outwards.**

If the cooker does not work

If the appliance does not operate check whether:

- The power supply is on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly.
- The main oven will not light has the clock been set.
- Check your electric power supply earthing system.

This cooker must be earthed if in doubt consult a qualified electrician.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 10.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

replacing the oven lamp

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Switch off at the mains.

- 1 Remove the glass cover of the lamp by turning it anti-clockwise.
- 2 Remove the bulb by turning it anti-clockwise.
- 3 After installing the correct bulb, reinstall the glass cover.

Replacement light bulbs can be easily obtained from a good local electrical or DIY store.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Recycling



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE).

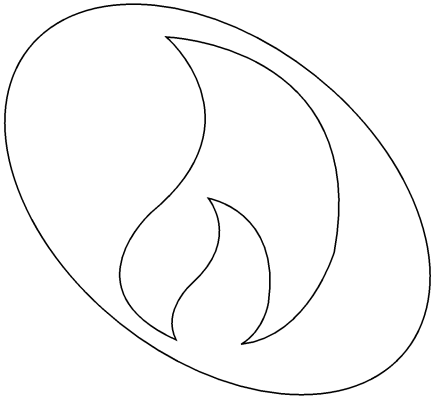
This means that this product must be handled pursuant to European

Directive 2002/96/EC in order to

be recycled or dismantled to minimize its impact on the environment.

For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.



EAN kodu yapıştırma yeri

Data Label

Tip etiketi yapıştırma yeri

Printed in Turkey

Part no. 485.9212.43

Revision no. R.AA - 06.01.2012