Customer Use & Care Manual

Upright Cookers

INSTRUCTIONS AND AD VICE FOR THE INSTALLATION, USE AND MAINTENANCE OF FREESTANDING COOKERS

INDEX

NOTE: All Upright Cookers undergo tests for the seals of the gas pipes, setting the minimum and maximum output of the gas burners; tests to the electrical systems; earth continuity - dielectric rigidity - insulation resistance - leaks and absorption currents, all carried out using specific electronic instruments that guarantee utmost reliability.

WARNINGS AND RECOMMENDATIONS

- This appliance has been designed for domestic household use only. DO NOT use in any other situation such as commercially or outdoors.
- The adjacent cabinetry and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of use. Certain types of kitchen cabinetry and finishes (especially vinyl finishes) are particularly prone to heat damage or discolouration at temperatures that exceed the guidelines. Please check with your kitchen manufacturer for specifications of your kitchen cabinetry and finishes.
- This appliance conforms to Community directives Australian Standards.
- The customer is responsible for organizing proper installation by an authorised service agent - phone the service department.
- All installation, adjustments, gas-conversion and maintenance operations must be carried out by qualified engineers, in accordance with the enclosed instructions and current installation standards. The manufacturer accepts no liability for faulty installation, setting, handling and use of the cooker.
- Data and features regarding each model can be found on the plate located inner left hand side of the door frame or on the inside of the storage drawer door and on Think Appliances website.
- For any service repairs to the appliance, please call the Think Appliances service department on 1800 444 357.
- Before carrying out any maintenance or transformation, operations turn off the electricity supply and unplug the cooker from the mains and dose off the gas upstream from the appliance. If any components and/or accessories need replacing, only exclusive original spare parts must be used. Only authorised personnel can perform installation and maintenance operations.
- Keep the instruction handbook near the cooker, so that if can be consulted at any time. This way, the instructions and tips are dose at hand for correct use and optimum performance.
- Before using the cooker remove the plastic protection from the stainless steel, aluminium and/or painted parts in order to prevent it melting. The utmost care must be taken when removing this protection so as to avoid damaging the protected parts.
- This appliance is not intended for use by young children or infirm persons unless they will be adequately supervised by a reasonable person to ensure that they can use the appliance safely. Young children should be supervised to ensure they do not play with the appliance.
- Periodically check that there are no gas leaks from the connection pipe between the cooker and the bottle or supply line; replace upon expiry.
- When the cooker is not in use, ensure that all the knobs are in the off position; furthermore, if it is unused for a period of time, shut off the gas bottle valve and the supply valve, as well as the mains switch to the electricity supply.
- If you smell gas, do not use flames or turn on electric appliances and/or switches. OPEN THE WINDOWS & call the Think Appliances service department on 1800 444 357.
- Keep the burners, covers and flame diffusers clean in order to ensure optimum operation.
- Before using the oven for the first time, we recommend leaving it on for one hour at the maximum temperature. Doing so may create smoke and unpleasant smells, which are caused by the glue in the heat insulation or oiled plates. To get rid of these odours, air room e.g. opening a window. This is quite normal.

- Some models are fitted with an aluminium tray, ideal for baking pastries (180-200°C), as aluminium is an ideal heat conductor, does not bum the food, does not change the flavour and does not destroy the vitamins. For better use, we recommend as follows: wash the tray with warm soapy water, grease the inside with olive oil and leave to absorb for one day (this way the tray is ready for excellent use for various types of cooking). Max. Load 3 kg.
- If your cooker is fitted with a glass lid, do not dose it when the burners or electric plate are on, or still hot, as this could cause dangerous breakage.
- Remove any objects from the top of the cover before opening it.
- Sort packing into different materials (cardboard, polystyrene etc) and dispose of them in accordance with local waste disposal laws.
- Do not use a steam cleaner for cleaning your appliance.
- Incorrect cleaning of the Trivets (grids located over the gas burners) may result in surface deterioration. It is necessary to clean the Trivets with warm soapy water and *dry them completely* using a dry cloth before placing back on the hob.
- WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- WARNING - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Refer to the instructions for installation.
- DO NOT SPRAY AEROSOLS IN THE VACINITY OF THIS APPLIANCE WHILST IT IS IN OPERATION
- DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VACINITY OF THIS APPLIANCE
- WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER
- Before installing, ensure that the local gas distribution (nature and pressure) and electricity supply correspond with the specification data plate.
- The conditions for the cooker are given on the data plate fitted to the inner left hand side of the door frame or on the inside of the storage drawer door.
- This cooker is not fitted to an evacuation device for the flue gases. It must therefore be installed and connected in conformity with current legislation. Special attention must be paid to ventilation requirements.
- This appliance can only be installed by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.
- The manufacturer declines any responsibility due to faulty installation, setting, handling and use of the cooker

1. INSTALLATION

1.1. WHERE TO INSTALL THE COOKER

Ventilation must be in accordance with AS5601/AG601 - Gas Installations. To guarantee correct operation, the appliance should nave adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. The cooker must be installed in a location that allows access for service. If the appliance is placed on a base, measures must be taken to prevent the appliance slipping from the base.

1.2. DISCHARGE OF FUEL GASES

Cooking appliances discharge flue gases, therefore we recommend installing a Rangehood above the appliance, discharging the air directly to the outside atmosphere. If it is not possible to connect a hood, an electric fan can be fitted to a window or a wall, which must be turned on when the cooker is on, as long as ventilation standards are strictly adhered to.

1.3. POSITIONING THE COOKER

The installation of this upright cooker is approved with **ZERO CLEARANCE** on the sides of the cooker. This means that there is **NO GAP** required between the bench top and the side of the cooker.

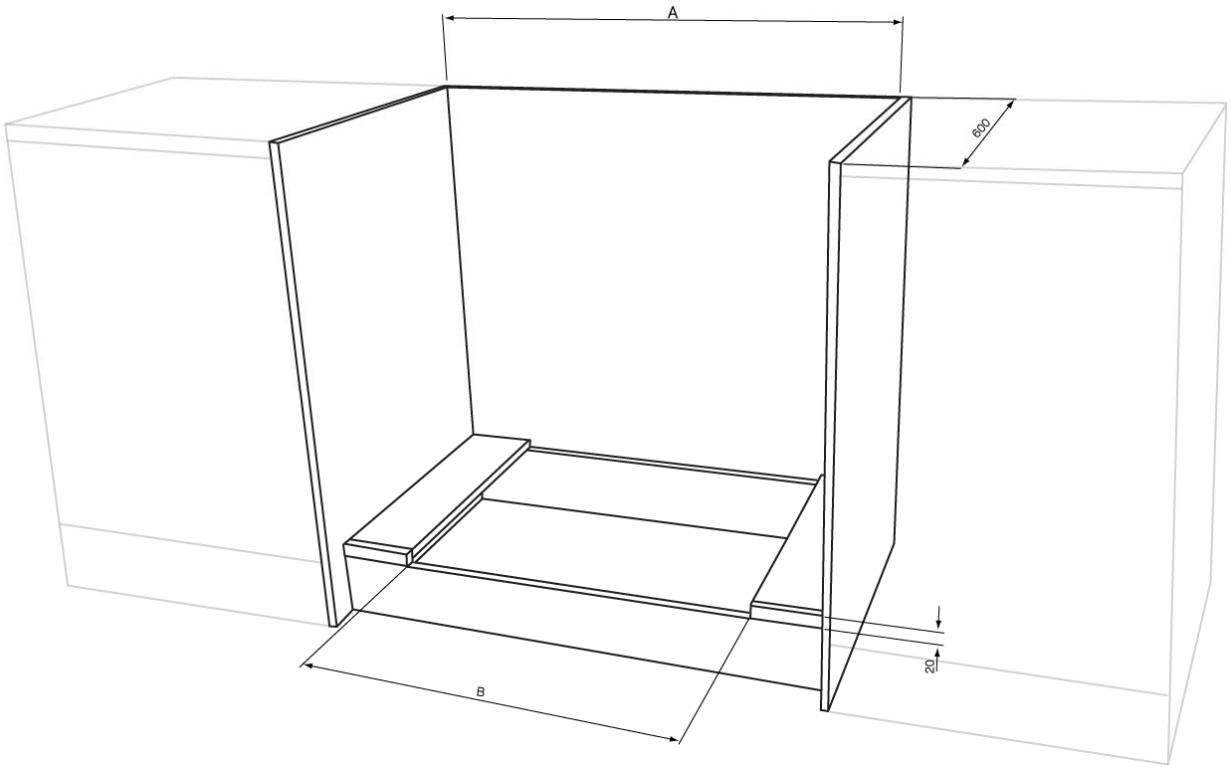
After removing the packing material, remove the plastic protection from the stainless steel and/or painted parts to avoid it melting; utmost care must be taken when removing this protection to avoid damaging the protected parts. Now the feet can be fitted, they must be fixed to the ends of the slits of the cooker pedestal. They can be adjusted in height to line the cooker up with other units, ensure that the cooker is perfectly stable. Please ensure that the legs are screwed on correctly and not cross threaded-threaded as this can result in instability and ultimately cause damage to the legs. Note: The front legs can push back to allow for a kitchen kick panel to run across the front of the cooker. In this case, the kick panel must have a ventilation slot, which is 20mm high, and spans the full width of the cooker. The cooker can only be installed without the legs fitted if installing onto a built-in timber plinth, as detailed below. Fit the burners, the flame diffusers and the grids in their relative housing on the hob. To avoid damaging the stainless steel hob, in the models prepared for this, fit the scratchproof rubber stoppers supplied with the cooker to the central pan grid made from chrome-plated rod.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650mm above the top of the burner and no construction shall be within 600mm above the top of the burner.

The cooker must be 10 mm above any adjasant bench. It may be installed to AS5601/AG601 with zero clearance to cooker sides.

Technichal Drawings

Plinth Installation



Width of Cooker(mm)	A(mm)	B(mm)
600	600	440
700	700	540
800	800	640
900	900	740

1.4. CONNECTION TO THE GAS SUPPLY: CURRENT INSTALLATION STANDARDS

The gas inlet connection is 1/2'BSP and is located 40mm from the left hand side of the cooker; approximately 450mm from the base of the cooker (add the height of the adjustable leg to determine the height from the floor). For Natural Gas installations, fit the Natural Regulator supplied with the cooker. For Universal LPG, fit the test point assembly supplied with the cooker.

Rigid Pipe A rigid pipe connection may be used with this appliance provided it complies with AS5601 table 3.1.

Flexible Hose This appliance is suitable for connection with a flexible hose which complies with AS/ANZ1869, 10 mm internal diameter, class B or D and between 1 to 1.2m long in accordance with AS5601 high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation. The restraining chain supplied fitted to the rear of the cooker is moved forward from the installed position. Unions compatible with the hose fittings must be securely fixed to the wall (lower hook position) to prevent strain on the gas hose connections when the cooker.

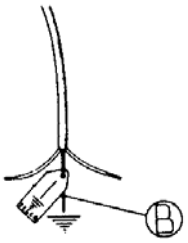
The cooker is factory set for Natural gas. The test point pressure should be adjusted to 1.00 kPa with one rapid burner operating at maximum. If installing for use with Universal LPG, a gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

After connection, check that there are no gas leaks by using a specific instrument or, more simply, using soapy water.

1.5. CONNECTION TO THE ELECTRICITY SUPPLY

The cooker must be connected to the electricity supply using the cable supplied with the cooker, approved under CEI 20/19 (HD 22.1.2.3.4 52-22.7.8 1) standards; we recommend using a plug as per CEI 23-5, 23-5/V2 standards. The amperage printed on the plug must always be above the maximum amperage of the appliance. If the absorbed current is above 16A, the connection must be permanent to the main supply, fitting a multiple polar switch between the cooker and the supply, with contact openings of at lease 3 mm. (excluding the earth wire). The yellow-green supply cable (fig.5) must be connected to an efficient earth System and the plug or multiple polar switch must be easy to inspect once the cooker is installed.

IMPORTANT: Adaptors must not be fitted between the electric socket and the supply cable to the cooker, Fig.6.



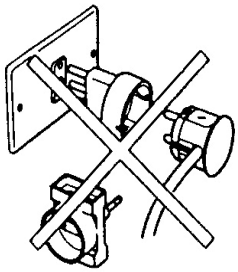
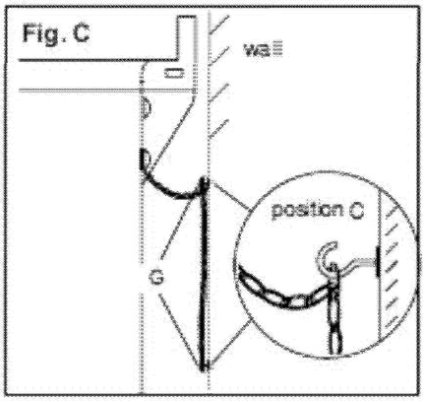


Fig.6

1.6. STABILISING THE COOKER

There are 2 lengths of chain fitted to both sides of the cooker at the rear. Both of these chains should be securely fixed to the wall (upper hook position) to prevent the cooker from tipping forward if a weight is placed on the oven door. After fixing the chains to the wall, check that the cooker cannot tip forward.



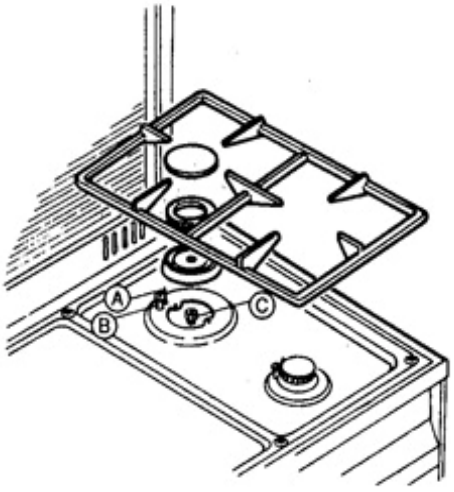
IMPORTANT: The chains must not have any slack; they must be taut to prevent tipping.

If the cooker is installed next to or between cupboards and there is no access to the chains, please contact Think Appliances service department on 1800 444 357.

When installing the cooker with a flexible hose connection, the chain is also fixed to the wall (lower hook position) to prevent strain being placed on the gas hose connections when the cooker is moved forward from its installed position.

1.7. GAS CONVERSION OF THE HOB BURNERS

This cooker is suitable for use with Natural Gas or Universal LPG. AH cookers are Natural gas ready. Think Appliances will convert to LPG if notified at the time of order. Otherwise a qualified gas fitter must change the jets over as stated below. The LPG Jets are included. When converting from one gas to another type of gas the data plate must also be replaced.



Burners: auxiliary, semi-rapid, treble crown, fish kettle. These burners are all fitted with injectors with shapes to allow a primary input of air gauged for each type of gas; therefore, air regulation is not required. For converting from one sort of gas to another, proceed as follows: remove the grids and burners as described in section 3.8; replace the holed injectors as indicated
depending on the type of gas used, referring to table 1;

replace the burner supports, flame diffusers, covers & grids;
regulate the minimum output following the instructions
given in paragraph 1.8. When converting from Natural Gas
to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. When converting from Universal LPG to Natural Gas, fit the Natural Gas regulator supplied with the conversion kit.

1.8. REGULATING THE MINIMUM OUTPUT OF THE HOB BURNERS

Norma 1/ Valve Taps

Ignite the burners to the maximum position, remove the knob and insert a small fiat screwdriver into the rod or through the holes on the side of the control dashboard, depending on the type (fig. 8 A/B following page). Loosen the by-pass screw by two turns in an anti-clockwise direction and rotate the rod to the minimum position. Adjust the previously loosened screws until a reduced but stable flame is acquired, even when rapid changes are made from the maximum to the minimum position with the burner cold. If there are safety taps, let the burner run on minimum for a few minutes to ensure that the device does not cut in. If it should, increase the minimum.

N.B. For LPG settings, the burner minimum must be set by screwing the tap by-pass all the way down.

1.9 GAS CONVERSION OF THE OVEN BURNERS AND GAS GRILL

This cooker is suitable for use with Natural Gas or Universal LPG. When converting from one gas to another type of gas the data plate must also be replaced. Oven burners:

To have access to the oven injector proceed as follows:

Open the oven door and remove the oven base;
Unscrew the screw that fixes the burner inside the oven (in the giant oven it is fixed to the side wall of the muffle, and in the other models it is fixed to the tab in the front part) and remove the burner from its housing paying attention not to damage the knob fixed to it;
Replace the holed injector depending on the type of gas used, refer to table 1; Replace the burner in its original position.

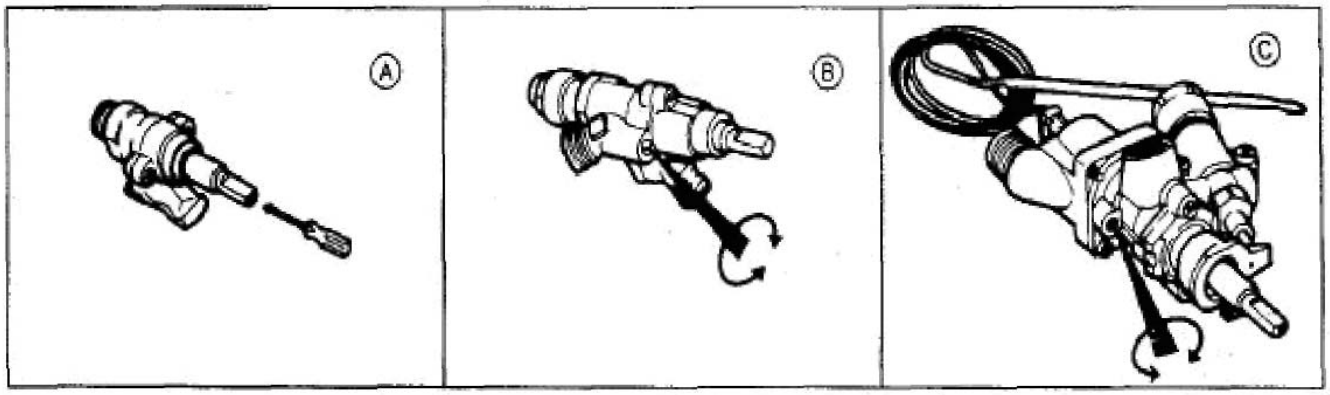
Setting the minimum for the oven thermostat

To set the minimum, proceed as follows:

Open the oven door;
Light the oven burner in the maximum position, dose the door and wait for about 10 minutes (or the time required for the oven to heat up to about 230°C);
Remove the oven knob and, through the hole in the control panel, depending on the type of thermostat (fig. 8C), unscrew the by-pass screw of the thermostat by two turns;
Replace the knob and turn it to the minimum position, remove the knob and adjust the previously loosened screws until a reduced, stable flame is acquired, even with rapid changes from maximum and rapid opening/closing of the oven door.

N.B. For LPG, the setting for the oven burner minimum is obtained by screwing the thermostat by-pass firmly down. Except in the case of 80 & 90 cm Fan forced gas oven models, where the oven by-pass screw should be set to ¼ of a turn open.

When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. When converting from Universal LPG to Natural Gas, fit the Natural Gas regulator supplied with the conversion kit.



1.10. BEFORE LEAVING

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider - Think Appliances Tel: 1800 444 357.

2. MAINTENANCE

WARNINGS:

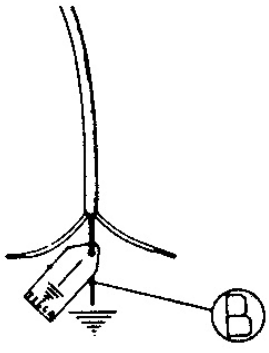
Before carrying out any maintenance or transformation operations, turn off the electricity supply and dose the gas upstream from the appliance. If components and/or accessories need replacing, only exclusive originals must be used. Servicing should be carried out only by authorised service personnel.

2.1. FLEXIBLE HOSE GAS SUPPLY

The condition of the flexible hose gas supply pipe should be checked periodically (once a year) and replaced if there are signs of cracking, cuts, scratches or burns, or if it the hose is no longer flexible but hard. If the hose is damaged, turn off the gas supply and contact your authorised service provider Think Appliances Tel: 1800 444 357 for a replacement hose. (This is not covered under warranty).

2.2. ELECTRICITY SUPPLY CABLE

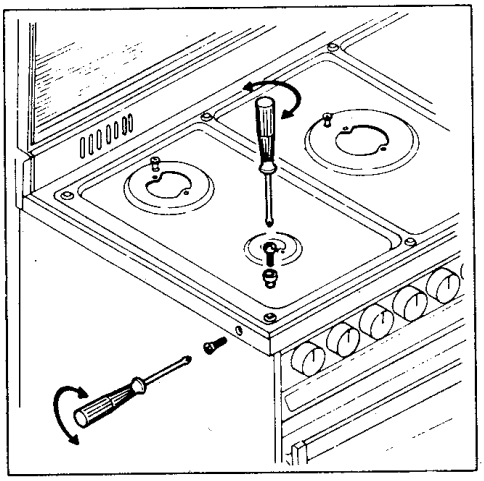
If the electricity supply cable needs replacing, please remember that this is an X type of connection; this replacement must be carried out by an authorised technician. Only use type HO5FRR-F, the earth wire (yellow/green) must be at least 2 cm longer than the other two phase wires (B). This ensures that electrical safety is guaranteed should the wire accidentally be pulled. For the cookers with gas oven and electric grill, use a HO5RR-F 3x1 mm^2 cable, for the cookers with electric oven and grill use a HO5RR-F 3x1.5 mm^2 cable with outside diameter max. 9 mm.



2.3. ACCESS TO ELECTRICAL/GAS COMPONENTS

To carry out maintenance and/or replace the electrical components fitted in the back of the cooker (e.g. light bulb holder, rotisserie, supply cable, electric ignition generator, resistances) the rear protection panel must be removed by unscrewing the screws that fix it to the sides. To carry out maintenance and/or replace the electrical components fitted to the front panel (e.g. control panel, taps, thermostat, timer, etc), you must proceed as follows:

- in all models where fitted, remove the flue pipe;
- remove the hob grids and burners;
- unscrew the screws that fix the cups to the hob and, for models with safety device, also remove the nuts that block the thermocouples;
- unscrew the 2 front upper or front side screws that fix the hob and then lift it;
- remove the knobs and remove the screws that block the gas train to the front control panel, remove the gas train taking care not to damage any pipes or thermocouples.
- to reassemble follow these instructions in reverse order.



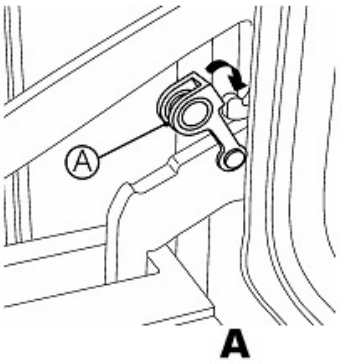
2.4. REPLACING THE THERMOSTAT TAPS

If a tap or a thermostat needs replacing, first follow the instructions given in paragraph 2.3. (access to electrical/gas components), then remove the nut that blocks the supply pipe to the burner, the thermocouple nut and the screws that fix the tap or the thermostat to the gas train. Besides the tap or the thermostat, it is also important that the gas-sealing gasket is replaced. After maintenance, ensure that there are no leaks using a specific instrument or, more simply, soapy water.

N.B. qualified technicians must only carry out these maintenance operations.

2.5. DISMANTLING AND ASSEMBLING THE OVEN DOOR

Completely open the oven door, insert the rotation-blocking device in the hook on the hinge rods. Grasp the door on both sides and slowly dose until you feel a certain resistance, at this point simultaneously push and lift the door upwards to free it from the cooker the hinge locks and then remove it. To assemble the door follow these instructions in reverse, taking care that the hinge lock is properly fitted into its housing.



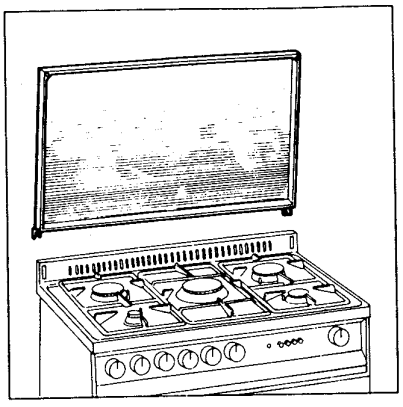
2.6. REPLACING THE LIGHT BULB

Turn the cooker off at the mains before replacing the bulb.
Open the oven door, remove the protective glass cover, and replace the light
bulb (attention: it must be resistant up to 300°C) and replace the glass protection.

2.7. GLASS COVER

If your upright cooker is one of the models that is supplied with a glass cover; to remove this it should be lifted all the way up and slid out of its housing in the shoulders of the cooker.

To reassemble repeat the instructions in reverse order.



3. USING THE COOKER

WARNINGS:

- If the burner flames accidentally go out, turn off the taps and wait for one minute before igniting.
  Using a gas cooker produces heat and humidity in the room where it is installed. Ensure the room is well ventilated, keeping all the natural air vents open and install an extraction hood ducted to
  atmosphere.
- Intensive or extensive use of the cooker could require supplementary ventilation e.g. opening a

window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if
fitted.

- DO NOT use aluminium foil or place any baking pans or trays directly onto the base of the oven, or any enameled surface on the cooker.

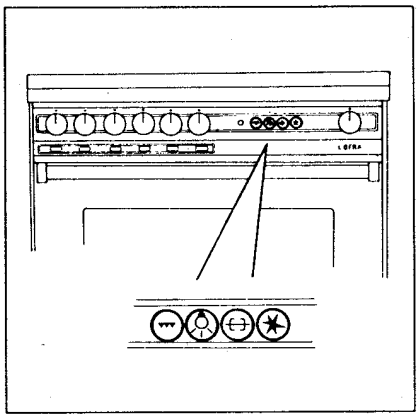
On the front control panel, there are one or two luminous signal lights depending on whether the oven runs on gas or electric. If the cooker has a gas oven, a green signal lights up when an electric item is turned on (Electric plates, rotisserie, and electric grill). If the cooker has an electric oven, besides the green signal light there is also a yellow light that turns on and off when the THERMOSTAT regulates the temperature inside the oven.

3.1. USING THE COOKING HOB

Gas burners

The burners, depending on the model can be ignited: manually or electronically with either a push button or automatic ignition incorporated in the burner tap depending on the model you have purchased.

Manual ignition: rotate the burner knob to be used to the maximum position, indicated by the signal and at the same time bring a piezoelectric lighter or match dose to the burner.



Two handed electronic ignition: after turning the knob to the maximum position press the button marked with the symbol on the front control panel

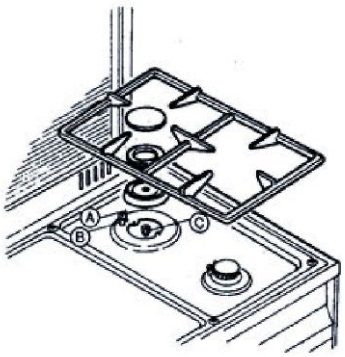
Electronic automatic ignition incorporated in the knob: turn the knob to the maximum position press down and the burner automatically lights up.

● No gas supply (knob turned off)

Maximum gas supply A

Minimum gas supply

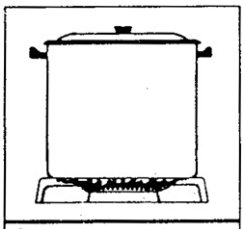
To obtain minimum supply, rotate the knob in an anti-clockwise direction and point the indicator to the small flame



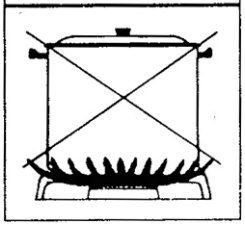
Safety device, once the burner is on, keep the knob pressed for at least 5 seconds and then release it, the burner remains alight due to the thermocouple (point a), which keeps the gas flow open through the safety valve, which shuts off the gas flow should the burner go out accidentally.

Burner performance, in correspondence with the "medium and small" burners, various pans can be used with a minimum diameter of 120 mm. The pans must not have concave or convex bottoms, but be perfectly fiat as given in below image for optimum performance of the burners. Use saucepans as shown below, i.e. sufficient diameter so that the flame does not go beyond the edge of the pan. It is also advisable, when the liquid starts boiling, to reduce the flame as far as possible, but keeping the liquid at boiling point.

For safety reasons, we recommend using pans with the following diameters to use on the various
burners

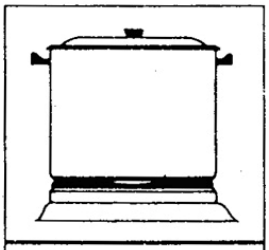


- Auxiliary (1000W) 120+180 mm
- Semi-rapid (1750W) 120+220 mm
- Rapid (3000W) 180+280 mm
- Treble crown (3900W) 240+330 mm
- Fish kettle (3000W) 120+280 mm (indicated minimum measurements)

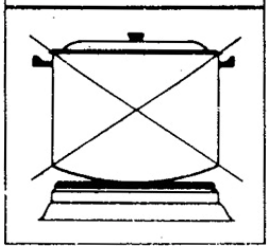


Electric plates

The first time the plate is turned on or if it is not used for a long time, to eliminate any humidity absorbed by the insulating cover it should be turned on and left alight for 30 minutes in position 1 on the selector switch. To avoid heat dispersion and damage to the plate, use flat-bottomed pans with diameters the same as the plate (not more or less). Dry the bottom of the pan before putting it on the plate. Turn the knob only once the pan is on the plate. After use, the plate should be lightly greased with a cloth so that the surface is always clean and shiny; this avoids the formation of rust. Never leave the plate alight without a pan or with an empty pan.



Turning the hot plate on- centre the pan on the plate and turn the corresponding knob to the desired position (see Table 2); the increasing numbers indicate increased power.



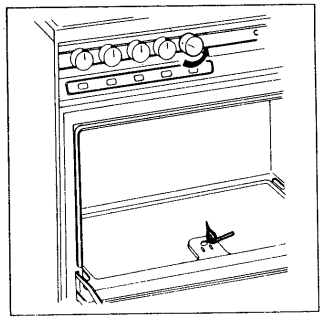
3.2. OVEN PERFORMANCE

- ***Gas oven***

The oven burner must always be ignited with the oven door open.

Your cooker is fitted with valve thermostats which, besides regulating the temperature inside the oven, also stops the gas flow should the burner accidentally go out, thus avoiding leakage of unburned gas.

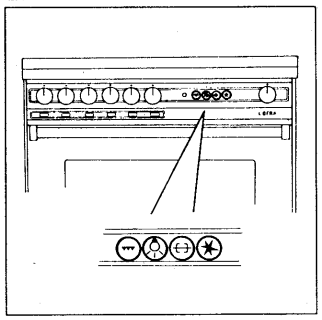
For good cooking, we recommend preheating the oven for 10-15 minutes before putting the food in. The oven door should be opened as little as possible, avoiding the internal oven temperature changing rapidly, and therefore compromising the cooking results.



Ignition - open the oven door, press and rotate the oven knob (symbol =) in an anti-clockwise direction to the maximum position. The burner alights, depending on the model, manually, electronically, or with automatic electronic ignition incorporated in the knob.

Manually: introduce a flame into the slit in the oven (fig. 15); the oven can always be lit with this method, even when there is a failure in the power supply.

Electronically: simultaneously press the knob and the fitted on button, ✶



the front control panel (fig. 12).

Incorporated in the knob: it is sufficient just to press the knob.When the burner lights, keep the knob well pressed for 5-10 seconds and then release. The burner remains alight due to heating the thermocouple that keeps the gas flowing through the safety valve. After carrying out these operations, dose the oven door and turn the knob to the desired temperature.

The automatic ignition device (electronic ignition incorporated in the knob) must not be activated for more than 15 seconds, if the burner does not light after this time, release the knob and wait for at least one minute before making a new attempt at ignition. In some models, a special safety device discharges electricity for igniting the burner only when the door is open.

Static gas ovens; heat for the oven is produced by gas burners fitted in the top and bottom (base) of the oven.
The temperature is kept Constant by the
thermostat according to the selected level, which varies between 50 and 250°C. Only open the door when it is strictly necessary during cooking.
During this type of cooking, humidity loss from the food is slow and uniform.

- ***Electric ovens***

Static ovens; heat for the oven is produced by the electric elements fitted in the top and bottom (base) of the oven, the elements can work together or independently. This allows you to finish off recipes quickly towards the end of the cooking period.
Where food may need more heat at the top or the bottom. The temperature is kept Constant by the thermostat according to the selected level, which varies between 50 and 250°C. Only open the door when it is strictly necessary during cooking.
During this type of cooking, humidity loss from the food is slow and uniform.

Fan ovens; heat is produced by the forced circulation of hot air inside the oven. A circular element positioned around the oven fan heats the air, and it circulates by the fan which distributes the hot air evenly and rapidly. In fact, with this type of oven, cooking is faster than with traditional ovens and you should set your cooking temperatures 10-20°C lower than normal (160°C to 180°C is ideal). Once again the thermostat maintains the pre-selected temperature Constant inside the oven, which can vary between 50 and 250°C. Oven preheating is recommended for cooking pastries, in other cases it is not necessary. It is ideal for cooking several dishes together without altering the flavors in any way.

To switch the oven on; turn the oven knob marked by the  or the  symbol, towards the right to the desired temperature, depending on the type of cooking.

3.3. USING THE GRILL

For safety reasons, the electric grill and gas oven cannot be used together.

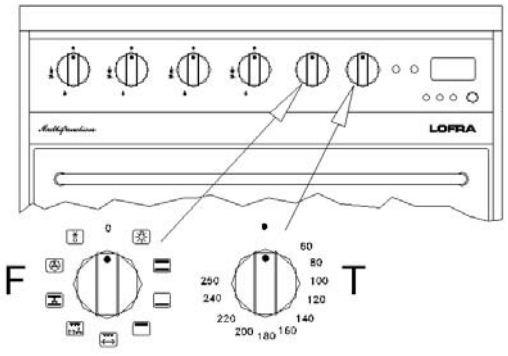
The food should be placed on the oven grill and this must then be placed inside the oven depending on the type of food, e.g. flat or thin meat should be placed on the level closest to the grill, while a roll of roasting meat, poultry, etc. should placed on the centre level, the juice tray should be fitted on the guides below the grill.

AL WA YS ENSURE THE DOOR IS CLOSED FOR GRILLING.

Using the electric grill:

a) **MODELS WITH GAS OVEN:** to avoid simultaneous use of the oven and the grill, for safety reasons, the knob must be in the off position, i.e. the • symbol, Then press the electric grill button  which is on the front control panel (fig 12 previous page).

b) **MODELS WITH ELECTRIC OVEN:** are switched on by turning the oven knob  to the right (clockwise direction) until the indicator points to the grill symbol  (last position of the knob).



c) **MODELS WITH MULTIPLE-FUNCTION OVENS:**
the function knob must be turned to the right (clockwise direction) to the grill position  then turn the oven thermostat knob and select the desired temperature. In position 6, using the grill with the fan and cooking on the rotisserie, the oven door must be closed and the thermostat suggested at 160°C.

d) **MODELS WITH MULTIPLE FUNCTION OVEN AND RADIATING CERAMIC GRILL:**
(Not available on all models) The grill radiates heat for cooking, and the heat is produced by a special grill element that reaches a surface temperature of approx. 800°C in a few seconds, thus producing infrared rays which delivers rapid grilling through a transparent pyroceram or ceramic plate. The layout of the heating element and the elevated level of insulation means that the heat is only concentrated on the surface of the pyroceram plate, thus giving uniform cooking and energy savings. It should be cleaned once the oven has cooled down. The pyroceram plate allows for easier cleaning, and it protects the heating element from fat splashes. The food should be placed on the oven shelf which is then placed inside the oven, depending on the type of food involved, for example, flat or thin meat such as steaks, T-bone steaks, chops, etc. should be placed on the runners nearest to the grill, while rolled roasts, poultry, etc, should be placed on the second runner from above. The drip tray should be placed directly underneath. Working the grill: turn the function knob to the right (in a clockwise direction) to the required grill cooking position, then use the thermostat knob to set the temperature at 200°C. The oven door remains closed (the knob protection plate is not provided).

ATTENTION: if the pyroceram plate brakes, turn off the power supply and call Think Appliances Service Centre on 1800 444 357.

WARNING: the accessible parts can become very hot when the grill is in use. Keep children at a safe distance.

3.4 ROTISSERIE

The rotisserie is used for roasting on the spit using the oven and the grill. After placing the drip tray on the lowest shelf, the following procedures must be followed: fit one of the forks to the spit, slide the food onto the spit fixing both ends with the two moving forks (to avoid the rotisserie motor overworking, try to distribute the food on the spit as evenly as possible) - place the spit rod into the support and then into the motor shaft - and start the motor with the switch on the front control panel and turn on the grill.

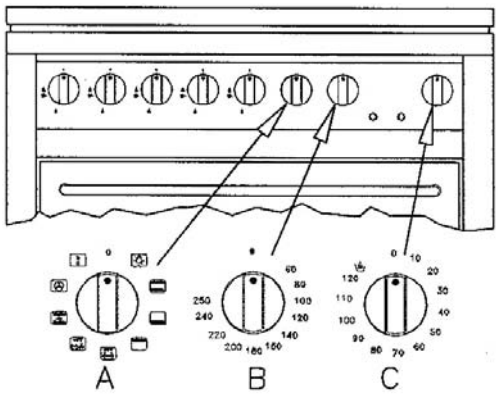
3.5. MINUTE TIMER

This mechanical minute timer goes from 0 to 60 minutes, with the sound of a bell when the selected time is over. To start the timer, turn the knob to the right to the required time; the knob automatically returns to zero and, at the end of the selected time, the bell rings indicating the cooking time has finished and the oven and/or grill should be turned off. Some cookers have an alternative stop timer or LED timer see 3.6.

3.6. MULTIPLE-FUNCTION COOKERS E ALTERNATIVE TIMERS

The multiple function cookers offer you a variety of cooking methods to suit various type of food styles from traditional baking through to fan forced cooking and grilling options. By turning the function selector to the desired function, 8 different types of cooking functions with separate temperature (thermostat knob) regulation are possible between 50 and 250°C. Therefore even the most varied cooking requirements are satisfied. Depending on the models, these cookers have an end of cooking timer or a digital electronic programmer.

Cookers with 2hr stop timer:
Cookers with this device allow uninterrupted manual working and programming the cooking time of the oven between 0 and 120 minutes.

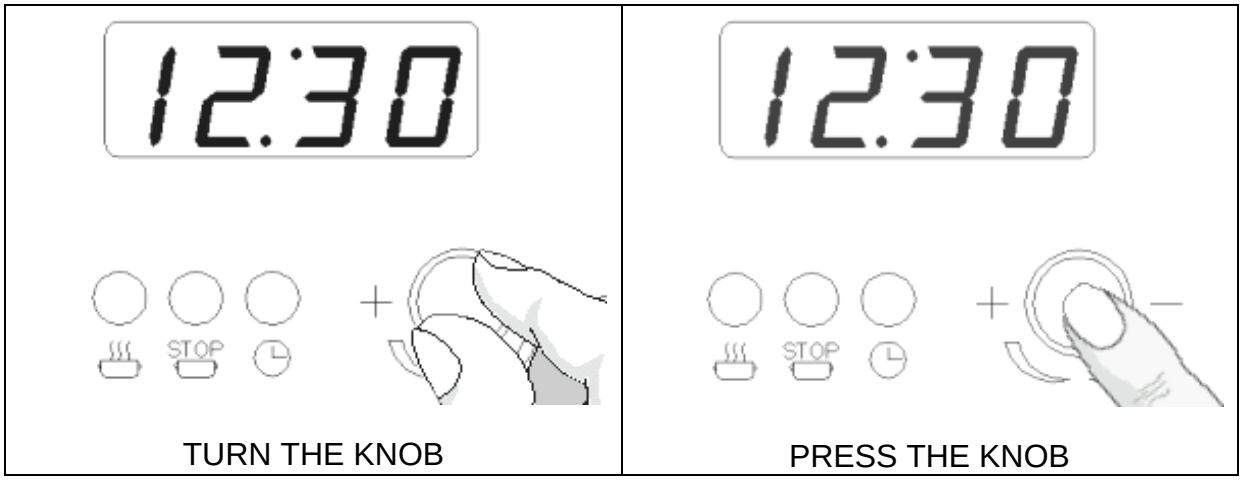


Uninterrupted manual working: set the type of cooking and the oven temperature using the "A" and "B" knobs respectively, turn the timer knob "C" in an anti-clockwise direction until it coincides with the 'hand' symbol.
Programmed working: set the type of cooking and the oven temperature using the "A" and "B" knobs respectively, then turn the timer knob "C" in a clockwise direction to the desired cooking time.

N.B. When timer starting, the function remains fixed, even if the power goes away.

ELECTRONIC PROGRAMMER

New electronic programmer is a high-technology component which, by using only one knob, allows to use all the functions that usually are made with more than one knob. Beyond to turn in clockwise and anti-clockwise direction, it can be pressed as a push button. This simple system easily allows to use all the cooking programmes of your new cooker.
To make easy the explanation of the functions next to the text you will find a descriptive Image about the operation that you will have to carry out.



TURN THE KNOB | PRESS THE KNOB

LED Cooking Time | STOP LED Cooking Programming | LED Timer

Forno ON | Forno OFF

At the moment of the first ignition the display blinks.

How to program time at the first ignition of the system.

Turn the knob and program hour and minutes.

Confirm pressing completely the knob.

How to regulate the hour.

To modify the hour after the first time, keep pressed the knob for 3 seconds, and carry out the previous operation.

Minute counter function.

Turn the knob to program the times of the “minute counter”.

The display shows the remaining time and the led  blinks, at the end the display shows “END” and a sound warning is in function.

The sound alarm is repeated for 10 minutes.
It is intermittent in the first 30 seconds, after you can hear a warning every 15 seconds. To interrupt press the knob.

Turning the knob in clockwise direction a new count is in function again and you have the possibility to modify the time.
To interrupt the function you have to turn the knob until 0 or to press the knob.

Cooking time function.

Turning the knob with the lighted oven the function “cooking time” is activated,

the led  blinks and the remaining time is showed.

When on the display “ END” appears, the oven switches off and a sound warning is in function.

To come back to the hour press the knob or put the oven knob in off position.
Turning it to right a new count is in function again, the oven switches on and it is possible to program a new time too.

To interrupt the function turn the knob until 0 or press the knob.

To connect a “minute counter” function during the cooking with the lighted oven and “cooking time” not connected, to be advised without the switching off of the oven, it is sufficient pressing the knob 2 times, the “minute counter” function is on with a pre-programmed time of 5 minutes.

It is possible to modify the time operating on the knob.

N.B. If the knob is pressed twice consecutively it is possible to regulate the timer at intervals of 5 minutes. Push once more to fix the desired time.

Function " cooking programming" with delayed starting.

Pressing the knob with the switched off oven, the function "cooking programming" is on, the blinking led STOP switches on, you program the hour of automatic lighting with the knob and you confirm it pressing.

Turning the knob to program the cooking time, the two leds STOP blink.

Press the knob to come back to the hour, the programming has finished.
The programming led STOP blinks to indicate that the function is on. After you can program the desired function and temperature of the oven operating on the knob.
At the programmed hour, the oven switches on, the display starts to visualize the remaining cooking time and the led blinks.
At the end it switches off and "End" is visualized, followed by sound signals.

⚠ Warning: the function is not on if you try to program a null cooking time or the starting hour is the same as the actual hour. The programming has to be made by 1 minute, otherwise the function ends. If the oven is switched on, it is deactivated at the end of the configuration.

If you want to continue the cooking, turn the knob to program the new hour.

N.B. With a programmed starting, the function remains memorized, even if the power goes away. The oven will switch on with a delay equal to time for which power has lacked.

LIST OF FUNCTIONS

Your freestanding multifunction oven gives you flexibility at your fingertips. The engineers have perfected the even distribution of hot air throughout their ovens from top to bottom and side to side with strategically placed vents at the back of the oven. This performance is the same whether you have the 72 litre oven or their giant 106 litre oven and allows you to batch cook or cook different dishes at once.

Light the separate light function will illuminate the oven cavity. Useful for when cleaning the oven interior. Also will give a low heat suitable for proving dough.

Convection - top & lower element this method of cooking provides traditional cooking with heat from the outer top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.

Lower element This method of cooking uses the lower element to direct heat upward to the food. For slow cooking recipes or for warming up meals & base browning.

Top element This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.

Centre grill & rotisserie This function operates on the centre grill element as well as the rotisserie motor. An ideal way to product a healthy small roast as all the fats are drained whilst cooking. Always make sure that the oven pan is in place to collect the fats and meat juices whilst cooking.

Full grill & rotisserie This function will operate the rotisserie as well as the full grill simultaneously giving a moderate to strong heat. Best for whole chickens, kebabs, speed roasts.

Full grill, fan & rotisserie This function operates the rotisserie as well as the full grill and the fan simultaneously. Particularly suitable for quick browning and even roasting.

Fan assist - **convection oven & fan** This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.

Fan forced This method of cooking uses the circular element located around the fan while the is distributed evenly, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish to another

Defrost the fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.

3.7 COOKING HOB WITH GLASS-PLATE (Applicable models only)

The GLASS PLATE is an innovative cooking method: it combines the heat produced by a high yield element with a pyroceram plate that allows the infrared rays to pass through, for rapid direct cooking on the plate, special cooking in a pan, or it can be used as a food warmer.
The pyroceram surface is divided in two areas, with single or combined working. The two radiating areas are marked by a serigraph rectangle and are powered by special elements controlled by a touch-control Electronic Module.

Features of the GLASS-PLATE

Cooking speed and heat distribution - two separate heating elements with a filament that reaches approx. 800°C in a few seconds, generating infrared rays. The elevated level of glass fibre insulation avoids heat dispersion, with obvious energy savings, and the special layout of the filament gives rapid and even heat distribution over all the glass plate.

Pyroceram surface -this is a non-toxic material that is rapid and easy to clean, it can reach a temperature of 500°C, and can be used for combined cooking using infrared rays (like the grill) or by direct contact on the plate.

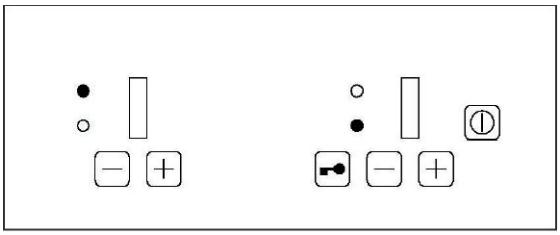
Electronic module- the touch controls give easy and precise regulation and makes cleaning easy.

Cooking- ideal for grilling directly on the plate, for sausages, hamburgers, meat, fish, vegetables, crepes, pizzas, etc; this method gives excellent quality and healthy cooking, as the flavour of the food is unchanged because the glass does not absorb flavours, there are no carbon deposits, no fat is used. It is also ideal for cooking in pans for slow, gentle cooking (at low and uniform temperatures) or it can be used as a food warmer.

Performance of the GLASS-PLATE
- Two 800 W elements.
- The pyroceram plate reaches a maximum temperature of 500°C.
- Time required to reach 300°C = 4, 5 minutes.
- Energy consumption to reach 300°C = 100 watts.

Cleaning and recommendations
The glass plate should only be cleaned when it has cooled down. Use the supplied liquid detergent to wash the glass, or alternatively soapy water. For more stubborn dirt, use the scraper supplied with the cooker. **Do not use abrasive pads, such as Scotch Brite, wire wool or similar.**
For cooking in pans, we recommend using only smooth flat-bottomed pans, take care when using iron pans or pans with rough bottoms as they can scratch and mark the glass surface, pans with aluminium bottoms can leave light marks, but a cloth soaked in vinegar will remove these.
When cooking is finished, the heated area remains hot for a certain period of time, take care not to place your hands on top of it. Keep children at a safe distance.

Working:



- Touch the symbol to turn the Electronic Module on and off. [7f)ì
- If the Module is on but no +/- sensors are activated, it automatically turns off after 10 seconds.
- If the heat selector is turned to "0", it automatically turns off after 10 seconds.
- Touch the +/- sensors to select a heat level between 1 and 9.
- If a heat level is selected for just one area, the other area automatically turns off after 10 seconds if no level is selected for it.
- If just one heating area is activated, the other can be activated at any moment by touching the +/- sensors.
- When a heating area is activated, pressing the +/- keys together can deactivate it.
- For added safety, if a sensor is touched for more than 10 seconds all the heating areas are automatically turned off.
- If a heating area is turned off but the display shows "H", it means that there is residual heat in the area and therefore attention must be paid to avoid burns. The "H" symbols goes out automatically when the residual heat has reduced sufficiently.
- Automatic heat boost: At the beginning of the cooking cycle, the heating areas can be set to the maximum level for a period of time calculated automatically by the Module, thus allowing the elements to reach the set cooking temperature as quickly as possible. The automatic heat boost is activated by touching the "+" sensor immediately after turning the Module on, and then selecting the required output, a dot (•) appears alongside the set value. When the heat boost time is over, the dot disappears and the heating areas continue to work at the set level at even temperatures.
- To avoid activating the automatic heat boost, touch the "-" key after turning the Module on, the selector goes automatically to 4, and then set the desired level. The selected functions can be locked

by touching the key for a few seconds, a buzzer lights up and sounds each time you attempt to change the set levels. At this point, the Electronic Module can be turned off, and the function lock remains activated. To deactivate the function lock, touch the key again for a few seconds.

ATTENTION: if the pyroceram plate should break, turn off the power supply immediately and call the Think Appliance Service Centre on 1800 444 357.

3.8. FITTING THE GAS BURNERS TO THE HOB

Burners: auxiliary, semi-rapid, rapid, super rapid: for correct fitting of the burners, flame diffusers and the enamel burner caps in the cups in the hob, follow the sequence given in fig. 21. Take care that the burner guides on the cup and flame diffuser of the burner perfectly correspond.

Treble crown burner: fit the flame diffuser to the burner support so that it cannot rotate (fig. 22).

Fish kettle: fit the flame diffuser to coincide with the hole in the bottom part, with the electronic ignition candle fitted in the cup on the hob (fig. 23).

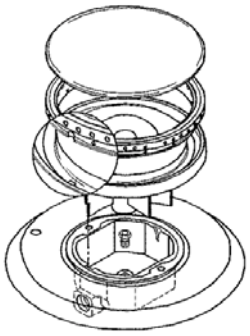


Fig.21

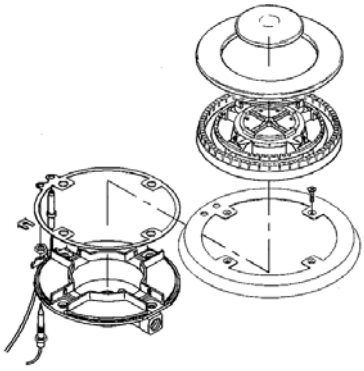


Fig.22

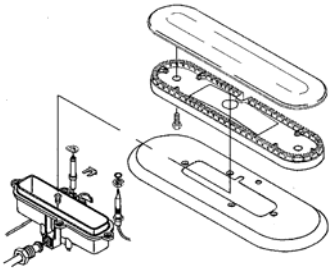
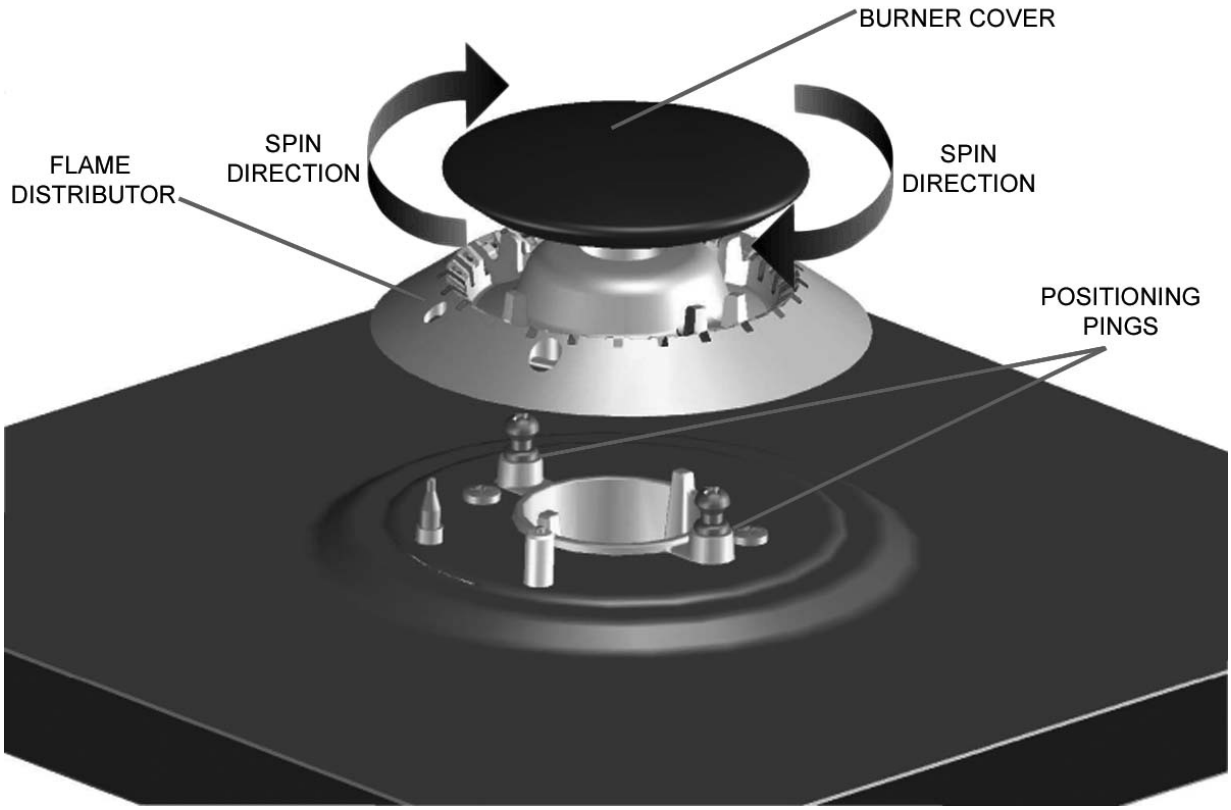


Fig.23

GAS BURNER SERIES 3 FITTING INSTRUCTIONS (only certain models)



The gas burner cap must be placed on its seating and turned clockwise making sure the two fitting marks face the pins of the below flame-spreader (as shown in the picture).

WARNING

An incorrect fitting of the gas ring could cause the flame to spread inside the gas jet itself damaging it.

3.9 ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by opening or closing oven door.
- Gas valves, which are difficult to turn.

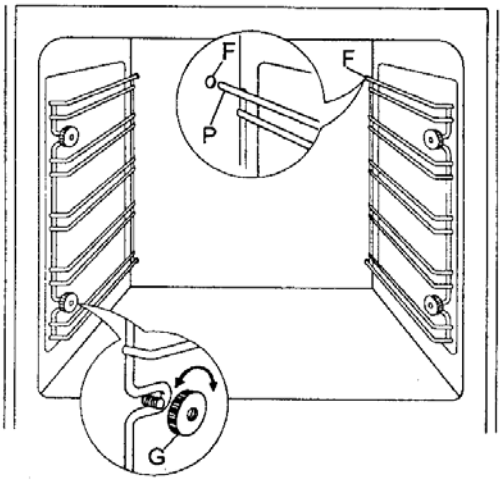
In case the appliance fails to operate correctly, contact the authorised service provider -
Think Appliances Tel: 1800 444 357.

3.10 TELESCOPIO OVEN SHELVES (Not applicable to all models)

The telescopic oven shelves guarantee greater stability and placing the food on the shelves and trays is

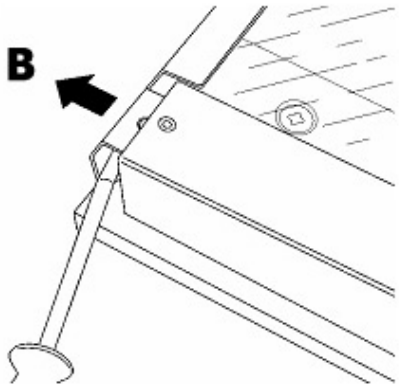
easier and safer.
The shelves and trays must be securely fitted into their housing on the telescopic shelves.
We recommend using oven gloves during cooking or while the oven is still hot.
Before cleaning turn off at the mains and leave the oven and burners to cool.

4. CLEANING



To clean the stainless steel, enameled, glass parts and the front control panel, we recommend using a sponge or damp cloth with a non-abrasive cleaner; avoid using steel wool, abrasive powders and corrosive substances that could scratch. Specific stainless steel cleaner is recommended for all stainless steel areas, after all grease and spills have been cleaned first. The internal enamelled parts are shiny; they should be cleaned frequently with warm soapy water. The grid guides and drip pan can be removed by unscrewing the nuts/washers G for easier cleaning; to reassemble, place the 2 P extensions of the side guides in the holes F on the bottom of the oven, line up the 2 front eyelets of the guides with the screws fitted to the sides, fix the guides with the nuts/washers G. Do not wash the oven when it is still hot and do not use abrasive substances or products.

Do not allow acid or alkaline substances to remain in contact with the enamelled surfaces for any length of time, such as: VINEGAR, COFFEE, MILK, SALT WATER, LEMON JUICE, TOMATO JUICE, ETC.
To clean the inside of the oven door (according to the model): a) open the oven door and unscrew the two screws that fix the internal glass; then remove the glass, paying attention to the sealing gasket. b) for models with triple glazed oven door, remove the superior frame using a screw driver, as given in fig.10A, and let slide the glass out of the guides.
We recommend great caution and precision in doing these operations.
The burners, covers, flame diffuses should be periodically washed, we recommend using soapy water, before replacing them in their housing they should be dried carefully, and check that the holes in the flame diffusers are clear.



INDICATIVE COOKING TIME AND TEMPERATURES

INDICATIVE TIMES AND TEMPERATURES FOR
COOKING WITH A VENTILATED OR STATIC OVEN

Oven Cooking	Amount KG	Oven Temperature in °C	Shelf position from the bottom	Cooking time with ventilated oven	Cooking time with static oven
Pastries:					
Sponge cake		170	3	35′	50′
Apple tart		180	3	35′	50′
Fruit tart		180	3	30′	45′
Flat bread		170	3	35′	50′
Bread loaves and plaits		170	3	40′	55′
Biscuits		180	3	25′	35′
Meringue		110	2-3	120′	150′
Bigné		175	3	20′	35′
Soufflé		175	2	35′	45′
Meat:					
Roast pork	1	190	3	90′	100′
	1	180	2	60′	75′
Pork chops	1,5	180	2	90′	105′
Leg of pork	1,5	170	2	45′	60′
Sausages	1	170	2	75′	90′
Fillet of beef	1	180	3	45′	65′
Roast beef	1	180	3	90′	105′
Roast veal	2	180	2	100′	110′
Veal roll	1	200	3	95′	115′
Leg of lamb	1	175	2	70′	85′
Shoulder of lamb	1	200	2	70′	95′
Roast pheasant	2	175	2	75′	90′
Roast hare	2	175	2	100′	110′
Roast rabbit	1,5	180	3	70′	85′
Turkey roll	1	180	3	65′	85′
Guinea fowl	2	180	2	90′	110′
Duck	1	175	3	75′	90′
Chicken					
Fish:					
Mackerel	1	160	3	50′	60′
Bream	1,5	180	2	45′	60′
Sole gratin	1	200	2	25′	35′
First courses:					
Lasagne		200	3	40′	55′
Cannelloni		200	3	40′	55′
Baked tagliatelle		180	3	70′	80′
Various:					
Neapolitan pizza		200	3	20′	30′
Baked apples		180	2	60′	70′

The reported data refer to laboratory tests: several factors can influence times and quality of cooking, e.g. the place where appliances are installed, room temperature, gas pressure, voltage, etc.
Therefore, the above data is only indicative.

TABLES

BURNER SPECIFICATIONS

Gas Types:

1. Natural - Nominal pressure 1.0kPa
2. U-LPG - Nominal pressure 2.75kPa

Series II Burner Configuratuion

Natural Gas (Australian & New Zeland)

Burner	***Qty***	***Main Injector (mm)***	***By-pass Adjustment****	***Nominal Gas Consumption (MJ/h)***
Auxiliary	1	0.90	Adjustable	4.0
Semi Rapid	1	1.20	Adjustable	7.1
Rapid	1 or 2	1.55	Adjustable	11.8
Fish	0 or 1	1.65	Adjustable	13.0
Wok	1	1.75	Adjustable	15.0
Oven- 60 & 70cm	1	1.55	Adjustable	11.5
Oven- 80 & 90cm	1	2.00	Adjustable	18.0

Unirversal LPG

Burner	***Qty***	***Main Injector (mm)***	***By-pass Adjustment****	***Nominal Gas Consumption (MJ/h)***
Auxiliary	1	0.50	0.27	3.2
Semi Rapid	1	0.70	0.29	6.4
Rapid	1 or 2	0.90	0.39	10.5
Fish	0 or 1	1.00	0.60	13
Wok	1	1.00	0.65	13
Oven- 60 & 70cm	1	0.94	0.55	11.5
Oven- 80 & 90cm	1	1.20	0.60	18.0

Series III Burner Configuratuion

Natural Gas (Australian & New Zeland)

Burner	***Qty***	***Main Injector (mm)***	***By-pass Adjustment****	***Nominal Gas Consumption (MJ/h)***
Auxiliary	1	0.90	3/8	4.0
Semi Rapid	1	1.18	1/4	7.1
Rapid	1 or 2	1.55	3/8	11.8
Fish	0 or 1	1.65	Adjustable	13.0
Wok	1	1.75	3/4	15.0
Oven- 60 & 70cm	1	1.55	3/8	11.5
Oven- 80 & 90cm	1	2.00	3/4	19.0

Unirversal LPG

Burner	*Qty*	*Main Injector (mm)*	*By-pass Adjustment**	*Nominal Gas Consumption (MJ/h)*
Auxiliary	1	0.52	0.35	3.2
Semi Rapid	1	0.70	0.48	6.4
Rapid	1 or 2	0.90	0.55	10.5
Fish	0 or 1	1.00	0.60	13
Wok	1	1.00	0.65	13
Oven- 60 & 70cm	1	0.90	0.55	10.5
Oven- 80 & 90cm	1	1.20	0.54(1/4 turn open)	18.5

Glass plate and electric plate features

Table 2

GIANT OVEN COOKER WITH GLASS PLATE : 800 – 800 W

Corresponding positions of the knob and absorbed power					
Plate diameter in mm	**consumption knob position and W consumption**				
	0	1	2	3	4
80	0	90	180	200	450
110	0	140	300	400	700
145	0	187	250	750	1000
180	0	300	600	900	1500

Absorbed power by the electric oven with thermostat

Table 3

MODEL	BASE RESISTANCE	SKY RESISTANCE	GRILL RESISTANCE	MAXI-GRILL RESISTANCE	CIRCUIT RESISTANCE
Gas – Electric model : 60x50-60x60-70x50-70x60	1400 W	600 W	1500 W		
MIXED OVEN MODEL 70X60	1650 W	900 W	1500 W		
MULTIPLE FUNCTION MODELS:		600 W	1500 W		2000 W
MULTIPLE FUNCTION MODEL:60X50-60X60-70X50-70X60	1400 W	600 W	1500 W	2100W	2000 W
RADIATING GRILL MODEL: 60X60-70X60	1900 W	700 W	1800 W	2500W	2000 W
MULTIPLE FUNCTION GIANT OVEN	1750 W	1000 W	2000 W	3000W	2500 W
DOUBLE OVEN: LT OVEN 60 LTS	1400 W	600W	1500 W	2100 W	2000 W
DOUBLE OVEN: RT OVEN 30 LTS	1200 W	500 W	1000 W		

Electric oven consumption

MODELS	Usable oven volume	Consumption to reach 200°C kWh	Consumption to maintain 200°C kWh for one hour	Total kWh
Models: 60x50-60x60-70x50-70x60	60	0,5	0,8	1,3
Multiple function model: 60x50-60x60 70x50-70x60	60	0,3	0,8	1,1
Radiating grill model: 60x60-70x60	60	0,7	0,49	1,19
Multiple \function Giant Oven model	92	0,88	1,27	2,15

Electric oven	
Spa Model	
Usable oven volume	l
consumption: to reach 200°C to maintain 200°C for one hour **TOTAL**	kW kW kW
Cleaning cycle consumption	
CENELEC Standards	DH 376

The information given in the above table refers to laboratory tests.
Various factors can influence consumption and time, e.g. room temperature, gas pressure, etc. therefore the above data is only indicative.