

USERS GUIDE

&

INSTALLATION

Model: FL 92 FRXP

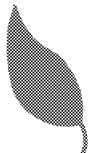
**Dual Fuel single oven
range cooker**



Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

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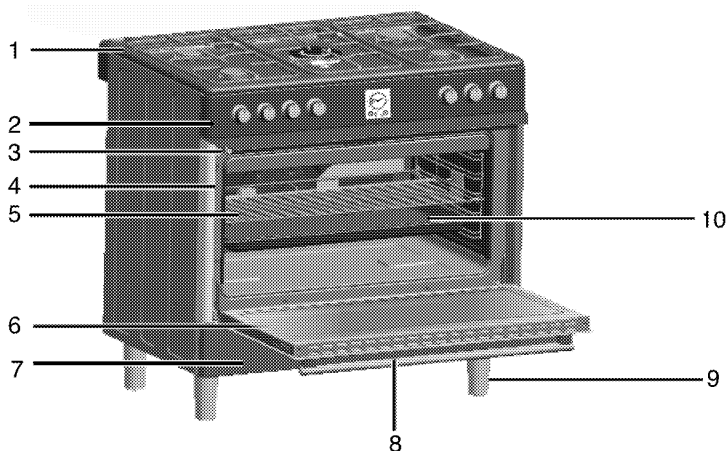
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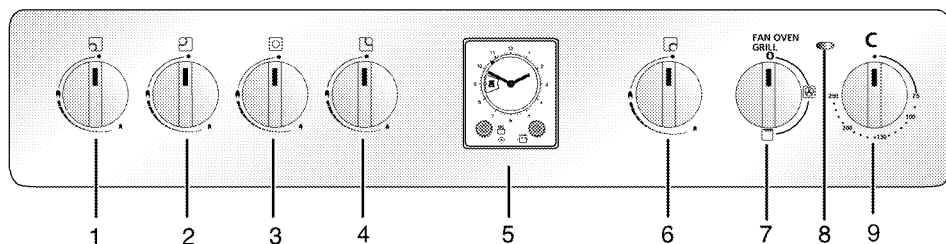
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1 General information

Overview



- | | | | |
|---|-----------------|----|---------------|
| 1 | Burners' plate | 6 | Front door |
| 2 | Control panel | 7 | Bottom drawer |
| 3 | Grill switch | 8 | Handle |
| 4 | Shelf positions | 9 | Foot |
| 5 | Wire shelf | 10 | Tray |



- | | | | |
|---|--------------------------|---|------------------------------|
| 1 | Normal burner Front left | 6 | Auxiliary burner Front right |
| 2 | Normal burner Rear left | 7 | Oven knob |
| 3 | Wok burner Middle | 8 | Thermostat lamp |
| 4 | Rapid burner Rear right | 9 | Thermostat knob |
| 5 | Mechanical timer | | |

Technical Data

GENERAL	
Outer dimensions (height/width/depth)	850 mm (min) - 920 mm max//900 mm/600 mm
Voltage/frequency	220 - 240 V ~ 50 Hz
Total electric consumption	2500 W
Fuse protection	min. 13 A
Cable type / cross section	H05VV-FG 3 x 1,5 mm ² or equivalent
Cable length	max. 2 m
Gas device category	II 2H3+
Gas type/pressure	NG G 20/20 mbar
Total gas consumption	11.5kW
Conversion to gas type/pressure ^s – optional	LPG G 30/28-30 mbar Propane 31/37 mbar
HOB	
Burners	
Front left	Normal burner
Power	2000 W
Rear left	Normal burner
Power	2000 W
Middle	Wok burner
Power	3600 W
Rear right	Rapid burner
Power	2900 W
Front right	Auxiliary burner
Power	1000 W
OVEN/GRILL	
Main oven	Fan oven
Energy efficiency class [#]	B
Inside illumination	15–25 W
Grill power consumption	2500 W

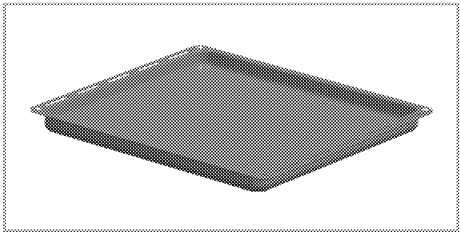
[#] Basis: In electrical ovens, the data on energy labels are in conformity with EN 50304. Values were determined under standard load and convection/hot air (if available). Heating mode with an energy efficiency rating specified by EN 50304 is determined in accordance with below priority order depending on functions (modes) availability on the product. 1- Eco fan heating, 2-Slow cooking, 3-Fan heating (hot air), 4-Top and bottom heat with convection air, 5-Top and bottom heating.

Accessories supplied with the unit

Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

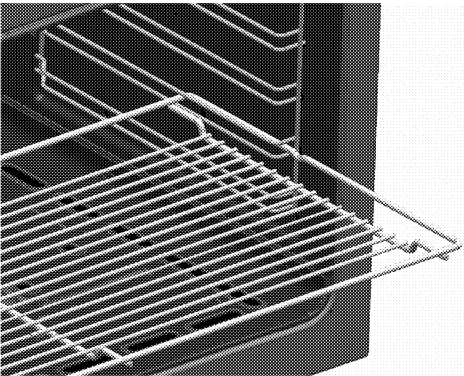
Baking tray

Can be used for pastries, frozen foods and big roasts.



Proper positioning of the wire shelf and tray on sliding shelves

Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".




Injector table


Position hob zone	2000 W Front left	2000 W Rear left	3600 W Middle	2900 W Rear right	1000 W Front right
Gas type / Gas pressure					
G 20/20 mbar	103	103	147	115	72
G 30/28-30 mbar	72	72	96	87	50
G 31/ 37 mbar	72	72	96	87	50


2 Safety instructions


Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.

 **High risk of personal injury.**
Non-observance may or will cause serious injuries or death.

 **Risk of personal injury.**
Non-observance may or will cause minor or medium injuries.

 **Risk of material damage.**
Non-observance may or will cause damage on the appliance or other objects.

 **Tip for the user.**
Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage

of the appliance and ambient conditions.

- 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 supervision or instruction concerning use of appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.
- "An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present."
- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *Troubleshooting*, page 29.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may catch fire when it comes in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the

appliance as the sides become hot during use.

- Do not leave empty pots or pans on plates that are switched on. They may get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven. Keep all ventilation slots clear of obstructions.
- Appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heating elements etc. Keep children away!
- Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
- Don't use the cooker with front door glass removed.
- Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Check all controls on the appliance are switched off after use.



For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current

installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation*, page 11

- "The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas



Risk of explosion and poisoning!
Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition.

Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell).
Do not use a telephone or mobile phone.

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
 2. Open doors and windows.
 3. Check all tubes and connections for tightness. If you still smell gas leave the property.
 4. Warn the neighbours.
 5. Call the fire-brigade. Use a telephone outside the house.
- Call the Gas Emergency Services immediately on 0800 111 999

5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.

6. Do not re-enter the property until you are told it is safe to do so.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it from the mains supply by

removing the fuse or switching off the circuit breaker.

- Ensure that the fuse rating is correct.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for warming the plates under the grill, hanging towels and dish cloths etc. on the handles, drying and for heating purposes.


This product should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The appliance can be used for defrosting, baking, roasting and grilling food.

Disposal

Packaging material

 Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Old equipment




This appliance bears the selective sorting symbol for waste electrical and


electronic equipment (WEEE). This means that this appliance 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 appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation

-  Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

-  Verify the general appearance of your equipment by identifying possible damage during the transportation.

Secure the caps and pan supports with adhesive tape.

To prevent the wire shelf and tray inside the oven from damaging the oven door, place 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

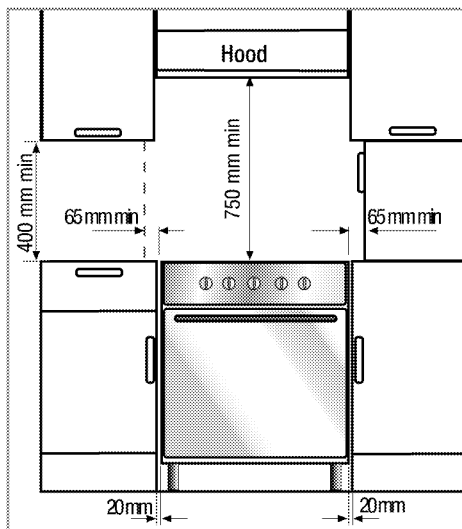
Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

3 Installation

Before installation

Please note the product is packed without the feet fitted, therefore please ensure the feet are fitted as per the instructions; see *Installation and connection*, page 13 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.

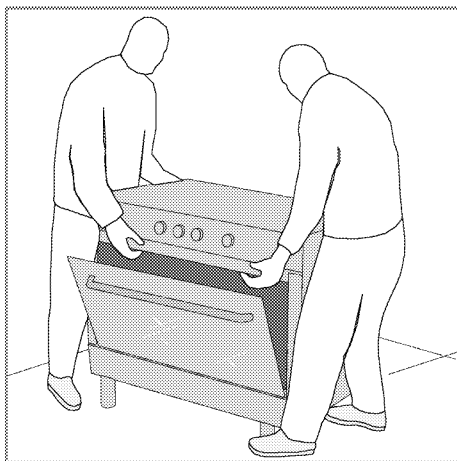


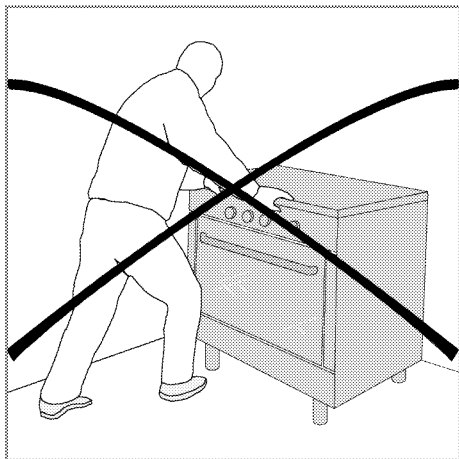
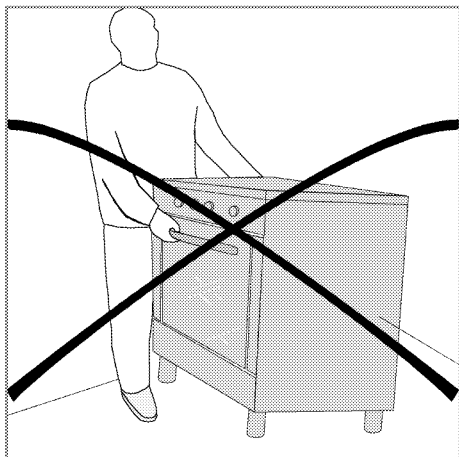
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side

clearance of 65mm between the appliance and any wall, partition or tall cupboard.

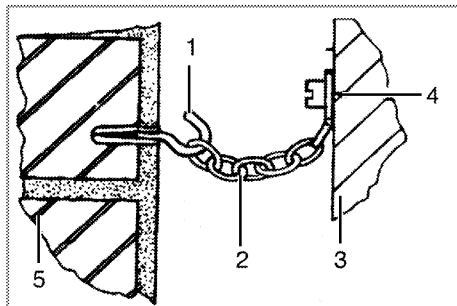
- It can also be used in a free standing position. Allow a minimum distance of 750mm from the hob surface to adjacent surfaces above the hob surface and 600mm to a cabinet above.
- If a appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing height.
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.





- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

- i** The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)
- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.


Failure to install correctly is dangerous and could result in prosecution.

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system,


for example, an extractor fan or cooker hood that ventilates to the outside.

Room size	Ventilation opening
smaller than 5 m ³	min. 100 cm ²
5 m ³ to 10 m ³	min. 50 cm ²
greater than 10 m ³	not required
In the cellar or basement	min. 65 cm ²

Installation and connection


 Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.


- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.

 **Material damage!**
The door and/or handle must not be used for lifting or moving the appliance.

- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Connection to the gas supply

 **Risk of explosion or poisoning by unprofessional installation.**
The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.

 **Risk of explosion!**
Before starting any work on the gas installation, please shut off the gas supply.

- "The adjustment conditions for this appliance are stated on the label (or data plate)."
- In the UK, Gas Safe registered installers (Including the Regions of British Gas) undertake to work to safe and satisfactory standards.


Regulations

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

Ireland Only:

- This appliance must be installed in accordance with the Domestic installation of gas (Irish Standard) in force Failure to install the appliance correctly could invalidate the warranty and lead to liability claims and prosecution.


•

 Your appliance is adjusted for Natural gas.

The cooker is designed for UK and Ireland installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend (Ireland 600mm). Make sure that the natural gas valve is readily accessible.

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

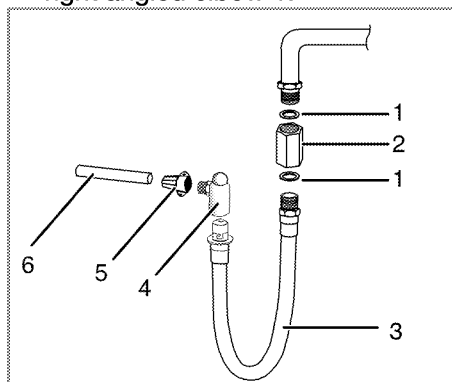
appliance. Do not pass the hose through the hot region behind the oven.

-  If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.


Connecting the gas hose

Seal all connections with gas sealant.

1. Shut gas supply.
2. Screw connects cooker hose with bayonet fitting 3 and inlet valve.
3. Connect safety tube with valve with right angled elbow 4.




- 1 Seal
- 2 Adapter (optional) 1/2" outlet
- 3 Cooker hose with bayonet fitting
- 4 Valve with right angled elbow
- 5 Connection piece
- 6 Gas feeding tube


-  Risk of explosion by damage of the safety tube!
The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply

-  **This appliance must be earthed!**

Our company shall not held responsible for any damage caused by using the appliance without earthed socket.

-  Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

-  Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the appliance depending on the appliance type.
The supply cable of the appliance must correspond to the specifications; see technical data table *Technical Data*, page 5.



Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

1. A mains lead is not supplied with the appliance. The mains lead must be connected by an authorised person and be of the type mentioned in the technical table page or of an equivalent type. A wiring diagram is provided on following explanations.

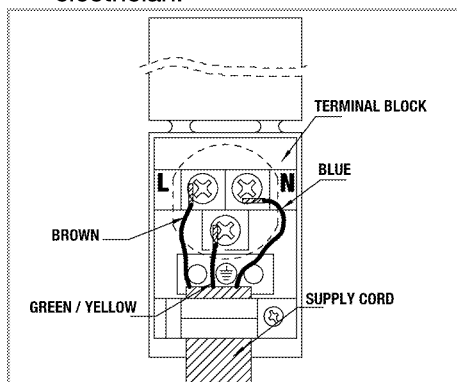
This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider, which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty. Additional protection by a residual current circuit breaker is recommended.

The moulded plug on this appliance incorporates a 13A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are

available from any good electrical store.

Fitting a different plug

2. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:
 - Brown cable = L (Live)
 - Blue cable = N (Neutral)
 - Green/yellow cable must be connected to ground (E) \equiv line. With the alternative plugs a 13A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



3. Open the terminal block cover with screwdriver.
4. Pass the mains lead through the cable clamp under the terminal and fix the mains lead to main body with supplied screw via cable tightener.
5. Connect the cables according to the supplied diagram.
6. Close the cover of the terminal block once the wiring is complete.

i Mains lead must not be longer than 2 metres for safety reasons.

7. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.

- Position appliance up to the kitchen wall.
- Securely attach safety chain to the wall behind the cooker.
- To align the appliance with the worktop, adjust the feet turning right or left hand as required.

• **Installation of the oven feet**

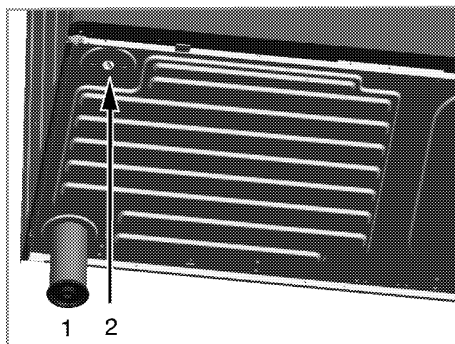
Four feet are supplied with the appliance.

Each foot should be mounted to the housings placed on all corners of the bottom.

The appliance must be lifted to a sufficient height in order to allow easy fitting of the feet. A minimum of two people is recommended for this operation. If you are resting the product on something please ensure that there is adequate support across all of the base of the appliance.

Place the screwed side of the foot to the housing and screw clockwise direction.

For your safety, adjust the feet so that the cooker is level (use a spirit level to check) There is a risk of burning, pots and pans spilling or falling off and poor cooking performance if the cooker is not level.



- 1 Foot
- 2 Foot housing

Final check

1. Switch electricity supply on.
2. Check electrical functions.
3. Turn on gas supply.
4. Check gas installations for secure fitting and tightness.
5. Ignite burners and check appearance of the flame.

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

Gas conversion


⚠ Risk of explosion!
Before starting any work on the gas installation, please shut off the gas supply.

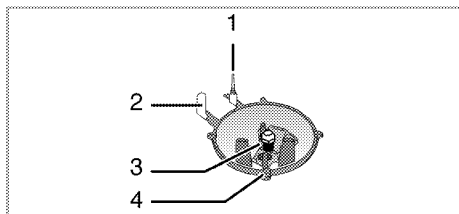
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

- **Gas conversion must only be carried out by a Gas Safe registered installer or service agent.**


Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

 New injectors have their position marked on their packing or injector table on *Injector table, page 6* can be referred to.



- 1 Flame failure device (model dependant)
- 2 Sparking plug
- 3 Injector
- 4 Burner

 Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

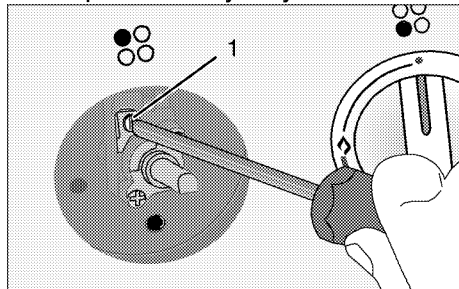
For LPG (Butane - Propane) turn the screw clockwise.

For the natural gas, you should turn the screw **counter-clockwise** once.

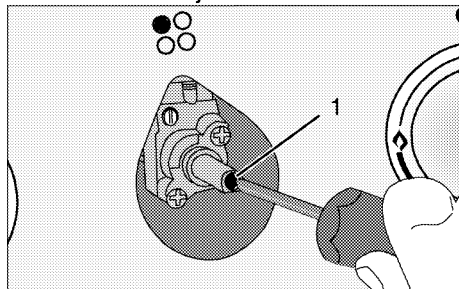
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.


Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

 If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

4 Preparation


Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).
- Use pots/pans with lids for cooking. Without a lid, the energy consumption may be up to four times higher.
- Choose the burner/plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.

Initial operation


First cleaning of the appliance


-  The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

-  Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

-  Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

Any production residues or conservation layers must be burnt off before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks from the oven.
2. Close oven door.
3. Select the highest temperature with the thermostat knob; see

How to use the electric oven, page 22.

4. Heat approximately 30 minutes.


5. Switch off oven; see
How to use the electric oven,
page 22

Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill,* *page 26.*
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill,* *page 26*

5 How to use the hob

General information on cooking

 Risk of fire by overheated oil!
When you heat oil, do not leave it unattended.

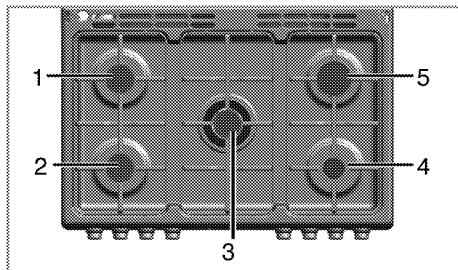
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. 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.
- 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.

Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.

How to use hobs



- 1 Normal burner 18–20 cm
- 2 Normal burner 18–20 cm
- 3 Wok burner 22–24 cm
- 4 Rapid burner 20–22 cm
- 5 Auxiliary burner 16–18 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the burner is turned off.

Ignite the gas burners

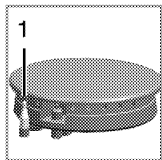
The burners are ignited with the hob control knobs.

1. Keep hob control knob pressed.
 - » A spark ignites at the plate.
2. Turn anticlockwise to the large flame symbol.
 - » The emanating gas is lit.
3. Adjust to the desired cooking power.

Switch off the gas burners

Turn burner control knob to off position (top).

Flame failure device (model dependant)



In case of any flame failure for any reasons in the top burners, the flame failure device immediately cuts off the gas flow.

1 . Flame failure device

- Turn the knob clockwise direction by pressing and wait for its ignition.
- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.
- Repeat the sequence of operations if the flame does not ignite. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.



Risk of deflagration incase of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition.

Wait for one minute and then repeat the ignition process.

Wok burner



The wok burner is used for rapid cooking, in particular for cooking of sliced vegetables and meat in a very quick time period.

A wok frying pan is a wide and shallow pan which conducts heat rapidly allowing cooking of vegetables and meat evenly at the same temperature, ensuring that their original nourishment value is maintained.

6 How to operate the oven

General information on baking, roasting and grilling

- ⚠ Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out to much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

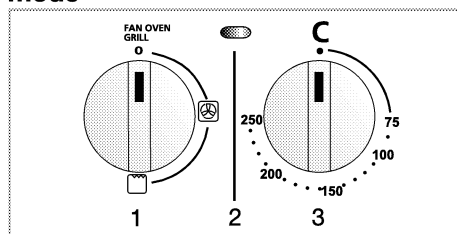
- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan for easy cleaning.

i Fire danger due to food which is unsuitable for grilling!

Only use food for grilling which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fat food may catch fire.

How to use the electric oven

Select temperature and operating mode



- 1 Oven knob
- 2 Thermostat lamp
- 3 Thermostat knob

The operating modes of the electric oven are selected with the function

knob. The temperature is adjusted with the thermostat knob.

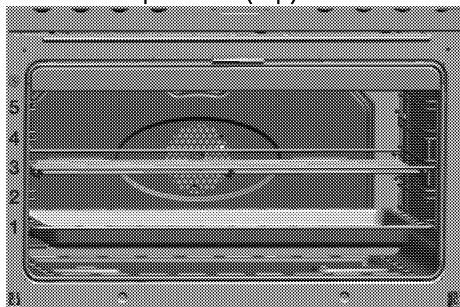
All oven functions are turned off by turning the relevant knob to off (upper) position.

1. Set the oven timer to the desired cooking time or manual (continuous) cooking mode; see *How to operate the oven timer*, page 23.
2. Set thermostat knob to the desired temperature.
3. Set function knob to the required operating mode.

» The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

Hot air



The heating ring with fan (in the rear wall) is in operation. The hot air is distributed evenly and quickly all over the oven by the fan. In most cases, preheating is not required. Suitable when several levels are used for the preparation of food. Suitable for cooking with multi trays.

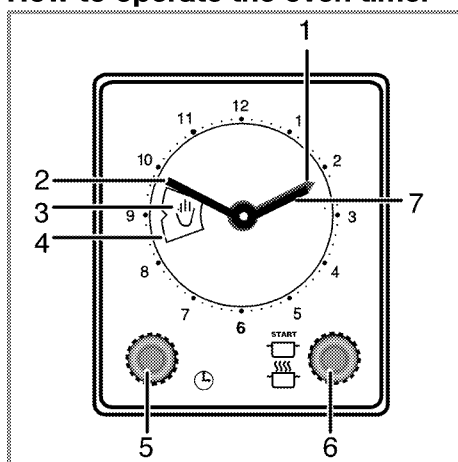
Surface grill





The large grill (under the oven roof) is in operation. Suitable for grilling larger quantities.

- Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

How to operate the oven timer



- 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

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 until slightly until the time of the day is adjusted and release it

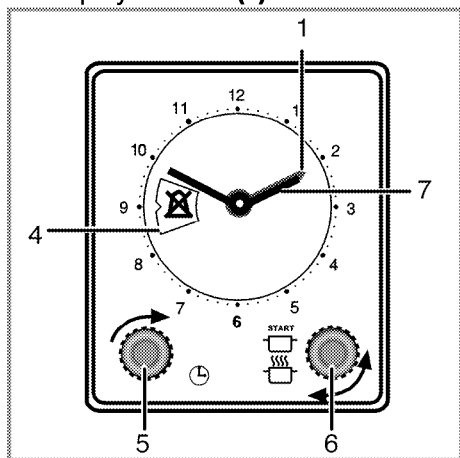
Time will be set.


-  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  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 the knob (6) clockwise until '0' or


 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 .
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  appears on the display window.

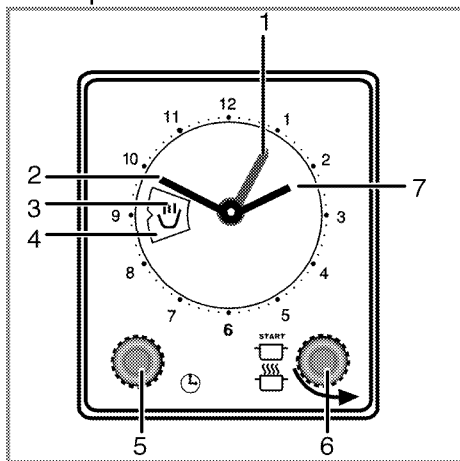
 Alarm symbol switch off the alarm sound.

 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 .
2. Pull and turn the knob (6) in either direction until start of cooking hand (1) lines up with the hour hand.
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  appears on the display window.
 Alarm symbol switch off the alarm sound.

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


Return the appliance to manual


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

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.

Return the appliance to manual


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

 Alarm symbol switch off the alarm sound.


Things to note

The delay time plus the cooking time **must not** exceed 12 hours.

Cooking times table

 The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.


Baking and roasting

 Level 1 is the **bottom** level in the oven.

Food	Rack position	Temperature	Cooking time (approx.)
Roast beef	2...3	200...210 °C	90...110 min.
Roast lamb	2...3	200...210 °C	90...110 min.
Roast pork	2...3	190...210 °C	80...100 min.
Poultry - up to 4.0 kg (8lbs)	2...3	190...210 °C	80...100 min.
Poultry - up to 5.5 kg (12lbs)	2...3	200...210 °C	90...110 min.
Casseroles	2...3	180...190 °C	90...120 min. [§]
Small cakes	4	160...180 °C	15...25 min.
Victoria sandwich	1	160...180 °C	20...25 min.

[§] depending on quantity/ [#] depending on size

How to operate the grill

 Hot surfaces may cause burns!
Close oven door during grilling.

The door has a door switch. As a safety feature, this switch prevents the grill from working when the door is opened.

Switch on grill

1. Set the function knob onto the grill symbol.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	3...4	20...25 min. [#]
Sliced chicken	3...4	15...20 min.
Lamb chops	3...4	12...15 min.
Roast beef	3...4	15...25 min. [#]
Veal chops	3...4	15...25 min. [#]

[#] depending on thickness

2. Set grill temperature.
 3. Preheat for approximately 5 minutes, if it is necessary.
- » The thermostat lamp is switched on.

Switch off grill

1. Turn grill control knob to off position (top).

7 Maintenance and care

General information

- ⚠ Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.
- ⚠ Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.
- ℹ The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!

- ℹ Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.

4. While placing pan supports, take care that burners are centered to pan supports.

Cleaning the control panel

- ℹ Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

Cleaning the oven

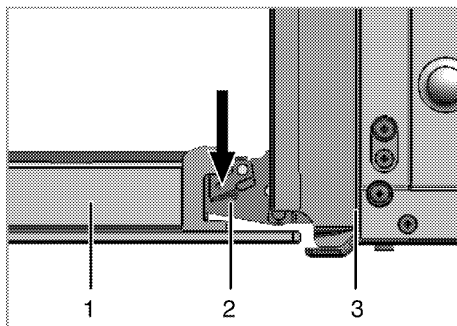
No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Clean oven door

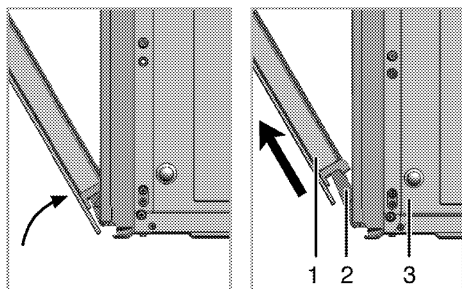
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



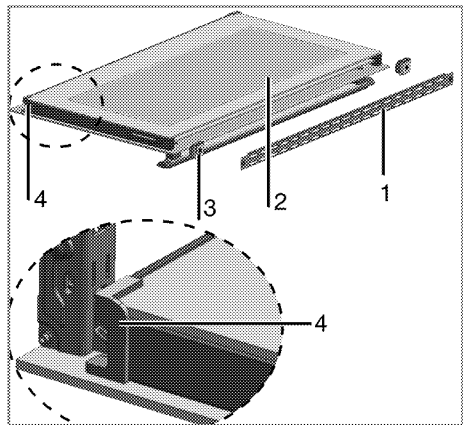
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

i Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Taking off the door inner glass

The inner glass panel of the oven door can be removed for cleaning.

1. Open oven door.
 - Remove metal part (1) by unscrewing three screws that hold the metal part.
 - Remove plastic holders (3) on left and right hand side by pulling towards yourself.



- 1 Metal part
- 2 Inner glass

- 3 Plastic holder
 - 4 Plastic housing
- Take off the inner glass, by pulling towards yourself until inner glass (2) free of plastic housing (4).
 - To reassemble the inner glass; take care, place the glass to plastic housing and ensure that the inner glass is positioned correctly in the plastic housing.

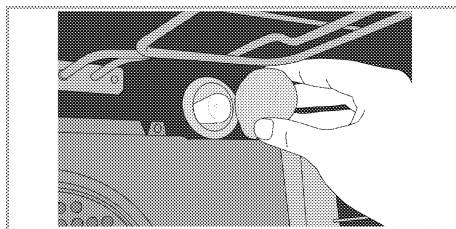
Replacing the oven lamp

⚠ Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical Data*, page 5. Oven lamps can be obtained from a good local electrical store.



i Position of lamp may vary from diagram.

1. Switch off the appliance at the mains.
2. Unscrew glass cover by turning anti-clockwise.



3. Unscrew oven lamp by turning anti-clockwise and replace it with new one.
4. Refit the glass cover.

8 Troubleshooting

-  Risk of electric shock, short circuit or fire by unprofessional repairs!
Repairs on the appliance must be carried out by an approved service centre.
-  Risk of explosion or poisoning by unprofessional repair.
Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

Clock/ timer (If the appliance has a digital timer)

Malfunction/problem	Possible cause	Advice/remedy
Clock display is blinking or clock symbol is on.	Power was interrupted previously.	Set time Then switch the oven off with function knobs, set the oven function again.

If the problem has not been solved:

- 1. Separate unit from the mains supply (deactivate or unscrew fuse).
- 2. Call the appropriate telephone number for your area as shown in the

Guarantee and Service section of this user manual.



Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: _____
Retailer: _____

Serial No: _____
Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4921
Gas & Dual Fuel Cookers	0845 600 4921
Washing Machines & Dishwashers	0845 600 4906

Republic of Ireland

All Refrigeration,	01862 34 11
All Cookers,	
Washing Machines	
& Dishwashers	

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer’s guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

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