

USERS GUIDE & INSTALLATION

**90 cm Single cavity
Electric Cooker with
oven and grill**

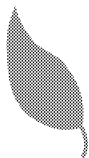
**Model: FL 95 FRX
FL 95 FRXP**



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.

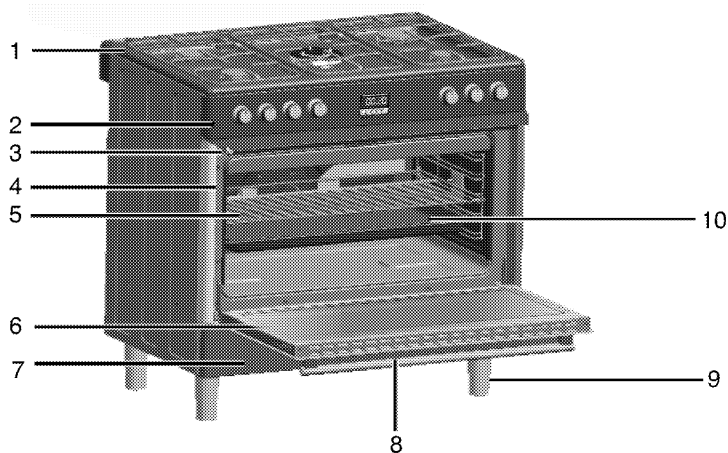


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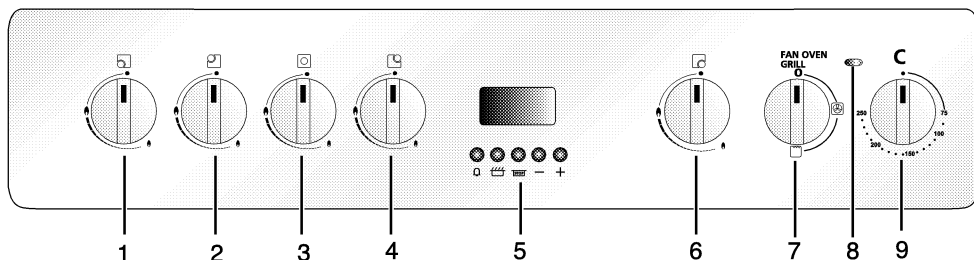
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1 GENERAL INFORMATION

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

Technical Data

| | |
|--|---|
| 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 |
| Cable length | max. 2 m |
| 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 G 31/37 mbar |

| 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 |
| Weight | 59,5 kg |

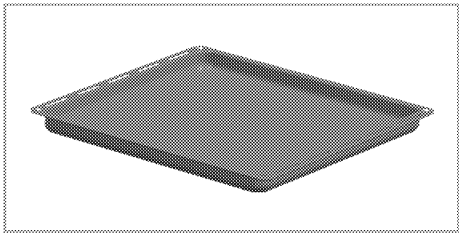
| | |
|--------------------------------------|-----------------|
| | Fan oven |
| Energy efficiency class [#] | B |
| Inside illumination | 15–25 W |
| Grill power consumption | 2500 W |

[#] 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

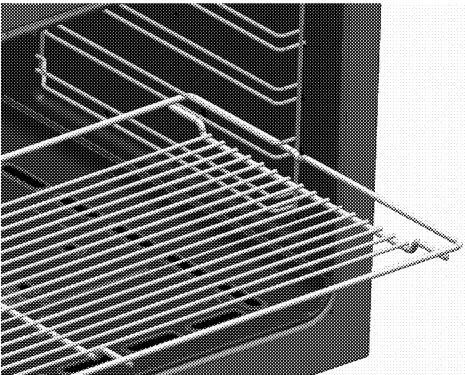
Baking tray

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



Proper positioning of the wire shelf and tray on sliding shelves

It is important to position the grill and/or dripping pan on the wire shelves correctly. Slide the grill or the dripping pan completely between the 2 rails and make sure it is stable before putting a dish on it.



Injector Table

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

Call CUSTOMER SERVICES HELPLINE 0845 600 4911 to order LPG injector kit.

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.



DANGER
High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION
Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE
Risk of material damage.

Non-observance may or will cause damage on the appliance or other objects.



Important
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.
- 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 30.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets 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 might 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.
- 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.
- 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.
- 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, be sure that the conditions of local distribution (gas type and gas pressure) and the adjustment of the appliance are compatible.
- 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 a gas-cooking appliance produces heat and humidity in the space where it is located. You should assure a good ventilation of the kitchen: keep open the natural ventilation exits, or install a mechanic ventilation device (hood).
- 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



Important

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.
- Do not store any items above the appliance that children may reach.
- 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 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



DANGER

Risk of explosion and poisoning!

Do not use open fire and do not smoke.

Do not operate any electric switches (e.g. light switch or door bell).

Do not use a telephone or mobile phone.

1. Close all valves on gas appliances and gas meter.
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.
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 heating purposes.

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

Disposal

Packaging material



DANGER

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



NOTICE

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.



Important

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.

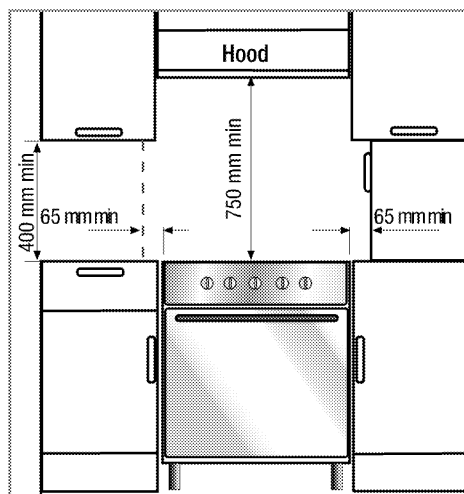
3 INSTALLATION

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 12 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; see *Technical Data*, page 4.

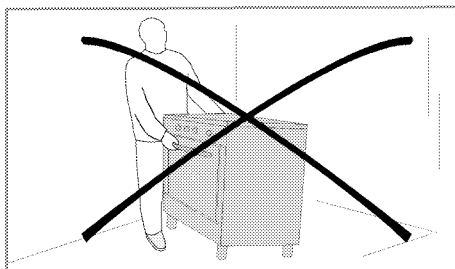
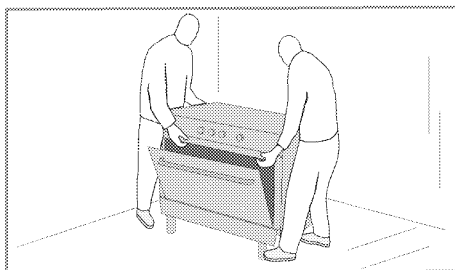


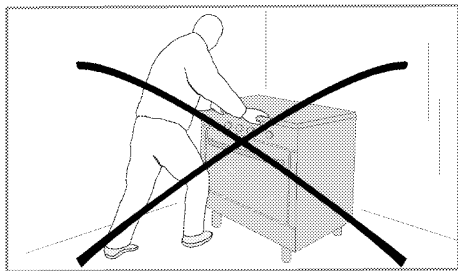
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- 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

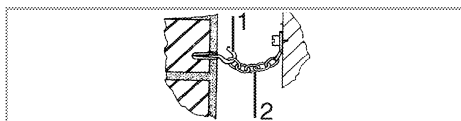
between the appliance and any wall, partition or tall cupboard.

- 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 (up to 100 °C min.).
- The appliance must be secured against overbalancing. Fasten hook 1 to the kitchen wall and screw safety chain 2 to the appliance.



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.

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



Important

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.



NOTICE

Material damage!

The door 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



DANGER

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.



DANGER

Risk of explosion!

Before starting any work on the gas installation, please shut off the gas supply.

- Pressure and type of the gas supplied from the local distribution center must correspond to the data specified on the rating plate or gas type indication label of the appliance.
- 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.



NOTICE

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 recommended (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.



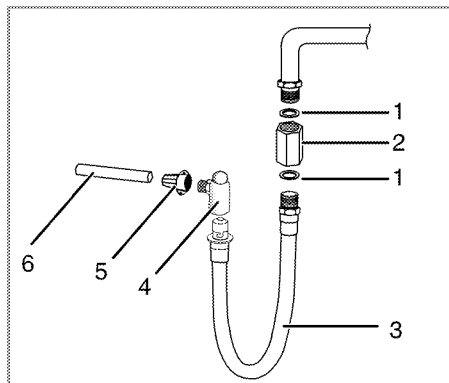
NOTICE

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 1.
3. Connect safety tube with valve with right angled elbow 6.



- 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



DANGER

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



Important

This appliance must be earthed!

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



DANGER

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.



DANGER

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 mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.
 - The supply cable of the appliance must correspond to the specifications; see technical data table *Technical Data*, page 4.
-



DANGER

Risk of electric shock!

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

A mains lead is not provided together with appliance, It must connect a mains lead to your appliance by an authorized person that you would select from the table on basis of the installation at your home, following the instructions in the wiring diagram.

This appliance must only be installed by a qualified electrician, eg local electricity company or a NICEIC registered contractor, to a suitable double-pole control appliance with a minimum contact clearance of 3 mm in all poles, after appliance has been installed in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.

Additional protection by a residual current circuit breaker is recommended.

Fitting a different plug


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.

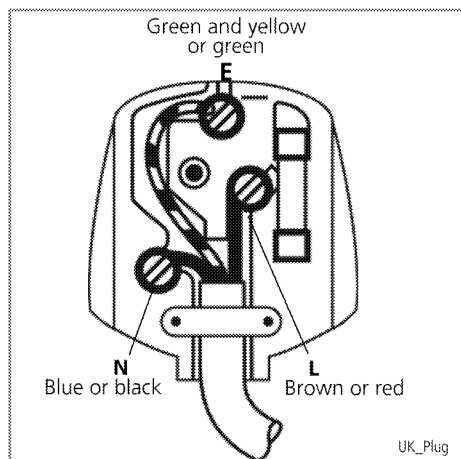
In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

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.

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)  line.
5. Close the cover of the terminal block once the wiring is complete.



NOTICE

Mains cable must not be longer than 2 meters for safety reasons.

6. 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.
 - **Installation of the oven feet**

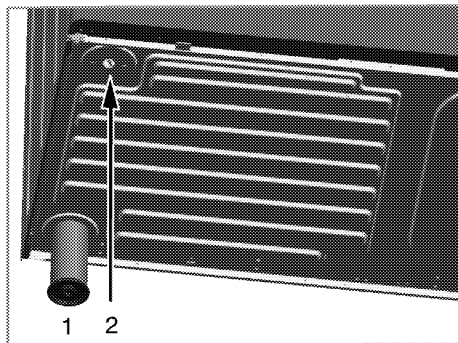
Four feet are supplied with the appliance.

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.



Important

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



DANGER

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.



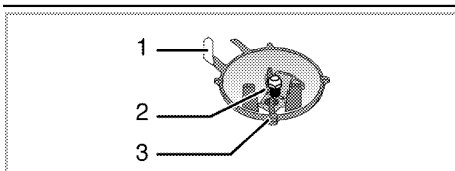
NOTICE

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



Important

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.



- 1 Sparking plug
- 2 Injector
- 3 Burner

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.

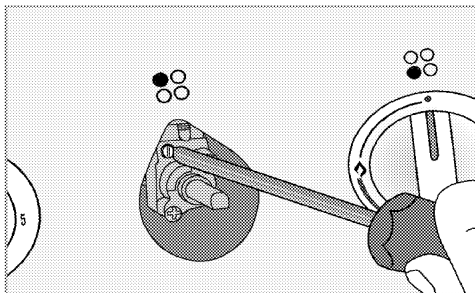
For LPG (Butane - Propane) turn the screw clockwise.

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



NOTICE

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.

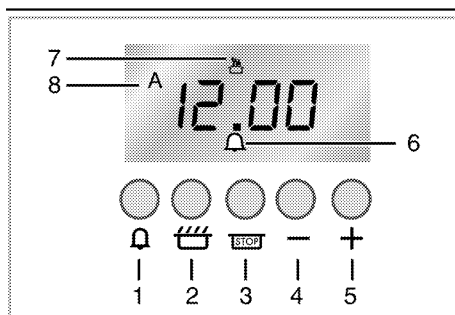
Initial operation

Setting the time



Important

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.



Keys for:

- 1 Alarm clock
- 2 Cooking time
- 3 End of cooking time

Keys for time adjustment:

- 4 Minus key
 - 5 Plus key
- Display symbols for:
- 6 Alarm clock
 - 7 Cooking
 - 8 Automatic

1. Keep key 2 and key 3 pressed.
2. Set clock with key 4 or key 5. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the individual key pressed, the minutes are advanced or reset quickly.
3. Release key 2 and key 3.

First cleaning of the appliance



NOTICE

The surface might 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



WARNING

Hot surfaces may cause burns!

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.



Important

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



DANGER

Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

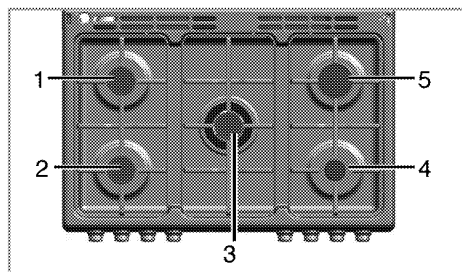
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

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

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 20–22 cm
- 2 Normal burner 20–22 cm
- 3 Wok burner 22–24 cm
- 4 Auxiliary burner 12–14 cm

- 5 Rapid burner 20–22 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

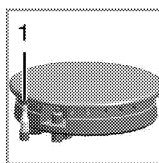
The burners are ignited with the hob control knobs.

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 (FL95 FRXP)



In case of any flame failures for any reasons in the top burners, the flame failure device immediately cuts of 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 continue. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.



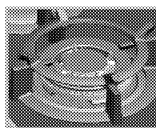
DANGER

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



DANGER

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.
- 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 dripping pan for easy cleaning.

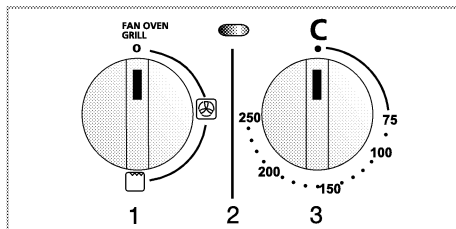
How to use the electric oven



Important

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

Select temperature and operating mode



- 1 Oven knob 3 Thermostat knob
2 Thermostat lamp

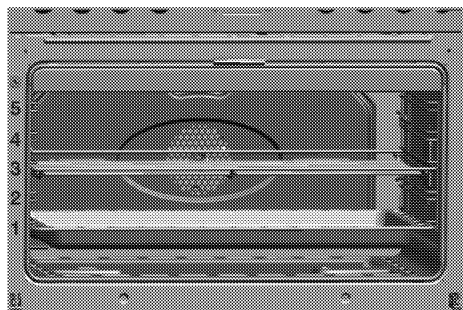
The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

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

1. Set thermostat knob to the desired temperature.
 2. 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.

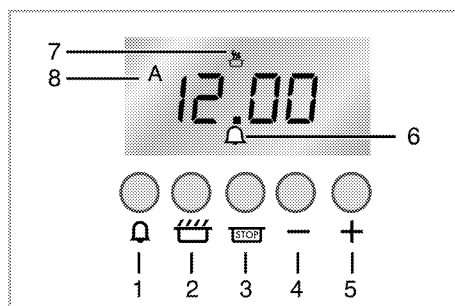
Surface grill



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



Keys for:

- 1 Alarm clock
- 2 Coking time
- 3 End of cooking time

Keys for time adjustment:

- 4 Minus key
- 5 Plus key

Display symbols for:

- 6 Alarm clock
- 7 Cooking
- 8 Automatic



Important

The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.



Important

When you press key 2 during the cooking process, the display will show the remaining cooking time for a short moment.

Switch on fully automatic operation

In this mode of operation, you can define when the oven is to **'go on/off'** automatically.

1. Keep key **2** pressed.
2. Use key **4** or key **5** to set the time at which the dish in the oven shall be cooked. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
3. Release key **2**.
 - » The automatic symbol is illuminated on the display.
4. Keep key **3** pressed.
5. Set end of the cooking time with key **4** or key **5**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
6. Release key **3**.
7. Put your dish into the oven.
8. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature

until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.

9. Press key **2** as soon as the cooking process has been completed and an alarm sounds.
10. Switch the oven off with the thermostat knob and/or the function knob.
11. Press key **2** and key **3** simultaneously.
 - » The automatic symbol is illuminated on the display. The cooking symbol is on, indicating the oven is ready again for direct operation without time.

Switch on semi-automatic operation

In semi-automatic mode you can define when the oven is to **'turn off'** automatically.

1. Keep key **2** pressed.



Important

The maximum cooking time can be 10 hours.

2. Use key **4** or key **5** to set the time at which the dish in the oven shall be cooked. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
3. Release key **2**.
 - » The number **8** is shown in the display.
4. Put your dish into the oven.
5. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.
6. Press key **2** as soon as the cooking process has been completed and an alarm sounds.

7. Switch the oven off with the thermostat knob and/or the function knob.
8. Press key **2** and key 3 simultaneously.

» The automatic symbol disappears from the display. The cooking symbol is on, indicating the oven is ready again for direct operation without time.

Interrupting the cooking process

1. Press key **2** and key **3** simultaneously.
- » The automatic symbol is illuminated on the display. The cooking symbol is on, indicating the oven is ready again for direct operation without time.
2. Switch the oven off with the thermostat knob and/or the function knob.

Cooking times table



Important

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



Important

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

| Food | Insertion level | 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 | 2...3 | 190...210 °C | 80...100 min. |
| Poultry – up to 5.5 kg | 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

(**) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.

How to operate the grill



Important

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.



WARNING

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.
 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).

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 | | |

7 MAINTENANCE AND CARE

General information



DANGER **Risk of electric shock!**

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER **Hot surfaces may cause burns!**

Allow the appliance to cool down before you clean it.



NOTICE
The surface might 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!



Important
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 centered to pan supports.

Cleaning the control panel



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

Clean control panel and control knobs.

Cleaning the oven

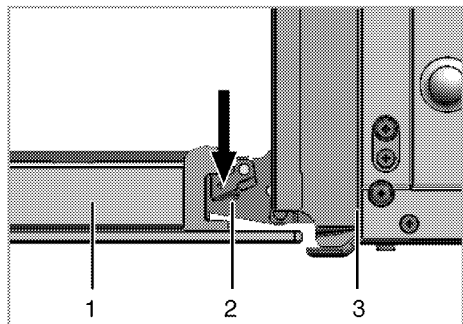
No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Clean oven door

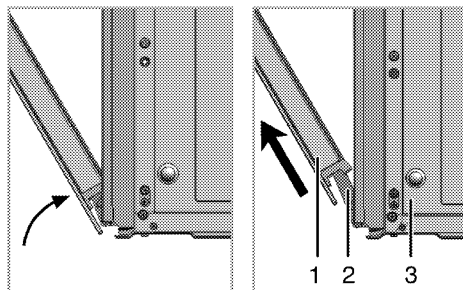
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

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.



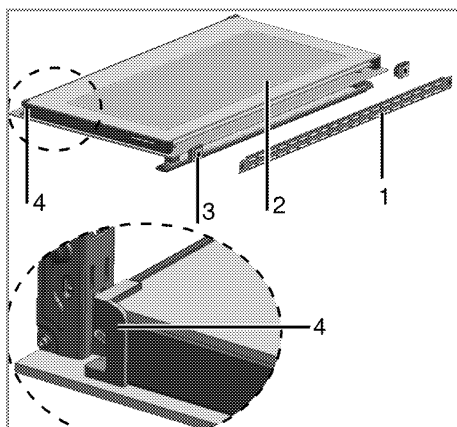
NOTICE

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



DANGER

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 4*. Oven lamps can be obtained from a good local electrical store.

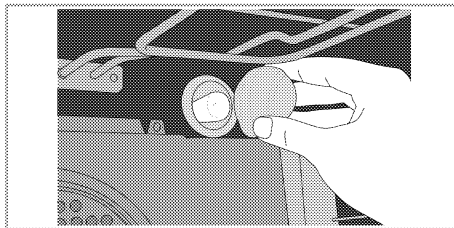


NOTICE

Position of lamp might 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



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.



DANGER

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. |

| Malfunction/problem | Possible cause | Advice/remedy |
|---------------------|---|----------------------------|
| | 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 technical service.



Important

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

9 GUARANTEE and SERVICE

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 inexpert 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: _____

Serial No: _____

Retailer: _____

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

Leisure Consumer Products
36-38 Caxton Way
Watford
Herts WD18 8UF
Tel: 0845 6004916
Facsimile: 0845 6004922
[www. Leisurecp.co.uk](http://www.Leisurecp.co.uk)

Part no. 485.9300.21/ R.AB / 23.07.2010

90cmSingle