

Free Standing Electric Cooker

Instructions for installation and use
KP100CX



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Read these instructions before installing or using the appliance and retain them for future reference.

Introduction

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



This appliance conforms to the following EEC Directive:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

For your Safety

Please read the precautions below before using your cooker.

ALWAYS . . .

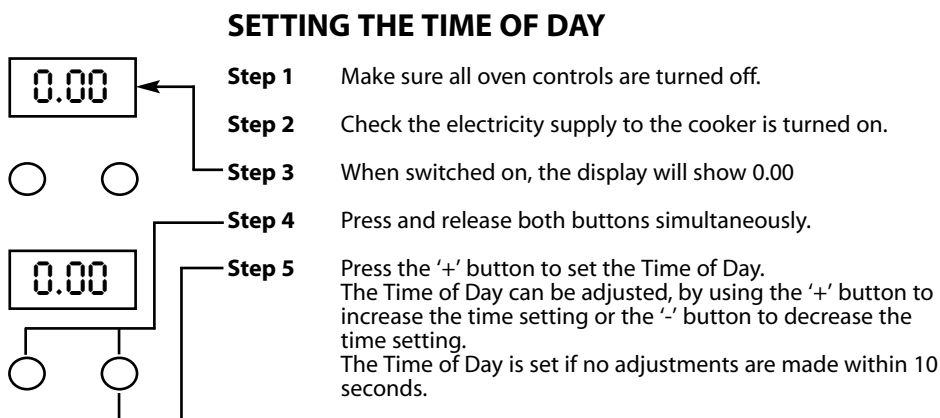
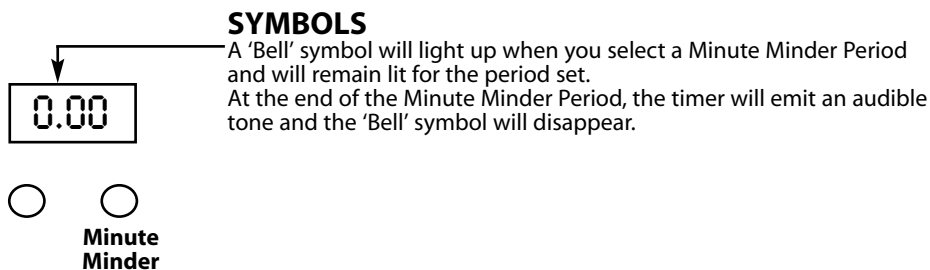
- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the ovens.
- ALWAYS take care when removing items from the grill when the oven below is on, as the contents may be hot.
- ALWAYS keep the oven and grill doors closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS keep ventilation slots clear of obstructions.
- ALWAYS turn off the electricity supply before cleaning or replacing an oven lamp.

For your Safety

NEVER . . .

- NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER allow anyone to sit or stand on any part of the cooker.
- NEVER store items that children may attempt to reach above the cooker.
- NEVER heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- NEVER fill a deep fat frying pan more than $\frac{1}{3}$ full of oil, and never use a lid.
DO NOT LEAVE UNATTENDED WHILE COOKING.
- NEVER place flammable or plastic items on or near the hotplate.
- NEVER use proprietary spillage collectors on the hotplate.
- NEVER use the cooker as a room heater.
- NEVER dry clothes or place other items over or near to the hotplate or oven/ grill doors.
- NEVER wear garments with long flowing sleeves whilst cooking.
- NEVER operate the grill with the grill door closed.
This may cause overheating of your cooker.
- NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as over heating and damage can result.
- NEVER clean the cooker with steam cleaners.
- NEVER touch the heating elements inside the oven or grill even when off.

Clock / Minute Minder



THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4 & 5 above.

Clock / Minute Minder

Here you can set a time period of up to 10 hours, that will count down. When it reaches zero, the timer will emit an audible tone.

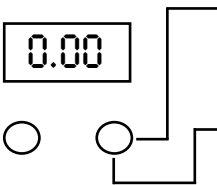
For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.

Step 2 Press and release the '+' button.

Note: Step 3 must be started within 10 seconds, otherwise you must repeat Step 2.



Step 3 Press the '+' button to set the required time period.

A 'Bell' symbol will light up.

The time period can be adjusted, by using the '+' button to increase the time period or the '-' button to decrease the time period.

Release all buttons, the timer display will show the remaining time period. The 'Bell' symbol will remain lit to signify that a time period has been set.



At the end of the set time an audible tone will be heard and the 'Bell' symbol will disappear.



Step 4 To cancel the audible tone press the '+' button.

To cancel the minute minder period press the '-' button until 0.00 is displayed in the window then press the '+' button.

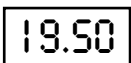
If at any time the display shows flashing zero's, it is likely that the electricity supply has been interrupted.

Reset the timer to the correct time of day.

Note: The Timer display will show the minute minder period as follows:

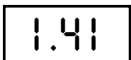
Any period up to 99 minutes and 50 seconds -

The display shows MINUTES and SECONDS (10s intervals)
eg. 19 minutes 50 seconds



Any period between 100 minutes (1 hour 40 minutes) and up to 10 hours -

The display shows HOURS and MINUTES
eg. 1 hour 41 minutes



Using the Hob

The hob consists of six ceramic heaters mounted under a ceramic glass panel. The hob warning neon illuminates if any of the hotplate controls are operated. The rear three elements are 190mm diameter and are rated at 1800 watts. The front left and front right elements are 190mm diameter and are rated at 1500 watts and the front centre element is 155mm diameter and is rated at 1200 watts.

Warning: If any crack should appear on the hob or warming plate glass, isolate the cooker immediately from the mains supply. Do not use any part of the cooker and contact Service (see Key Contacts, back page).

CERAMIC HOB

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface, as damage will occur.

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched off and cools. Even though the cooking area has returned to its original colour it may still be hot.

Hob hot neon:

This will operate soon after any of the six ceramic elements are turned on and will remain on until the surface has cooled, approximately 30 minutes.

CONTROLS

Fastlite hotplates: The controls set the hotplate at six pre-set power indicator levels, indicated by the numbered markings (**1** is the minimum and **6** is the maximum setting). The hotplate will be off at the '**O**' position.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount of food and whether or not a lid is fitted. Pans can be placed on the unheated areas of the panel when cooking is finished and before serving food. It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy and could make soil or rub-off from aluminium pans more difficult to remove.

To protect elements against over heating, safety cut-outs have been incorporated into each element. After several minutes with the control at setting **6** the safety cut-out switches the elements **off** and **on** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

Using the Hob

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Twin Grill

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

The grill control is designed to provide variable heat control of either the full width of the grill or just the half. Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the half.

A gentle flow of air will be blown from underneath the control panel when the grill is in use.

If the fan fails to blow air beneath the control panel when the grill is in use, you should contact your service engineer immediately (see Key Contacts, back page).

GRILL PAN HANDLE

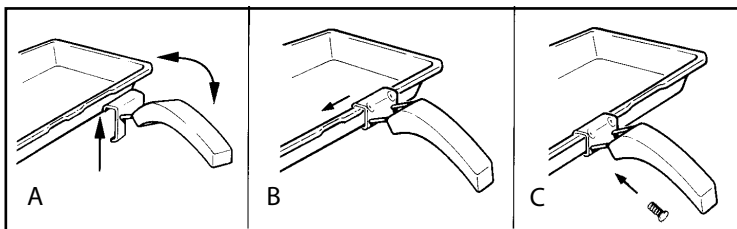
The grill pan handle is detachable from the pan to facilitate cleaning. The handle can be either detachable from or fixed to the pan.

Remove the screw and washer from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A). Slide the handle towards the centre of the pan (B) and let the handle locate over the bracket (C).

For a detachable handle: Remove the screw and washer from the grill pan and keep safe.

For a fixed handle: Replace the screw and washer and ensure they are fully tightened.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.



TO USE THE GRILL

1. Open the grill door.
2. Turn the grill control knob clockwise to **4** for full width grilling or anticlockwise for half width grilling.
3. Slide the grill pan toward the back of the grill compartment until it stops.
4. Leave the control at **4** for toast and for sealing and for fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after sealing on both sides at **4**.

Grilling can be started from cold but for best results preheat for approximately 2 minutes.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Ovens

The left hand oven is a fan oven where as the right hand oven is a conventional oven without a fan. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

The right hand conventional oven will need to be preheated before cooking. Since the left hand fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding do often benefit from being placed in a pre-heated oven.

The charts on pages 11 and 12 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, the cooking times for the fanned oven are for food placed in a cold oven ie. without preheat. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

OVEN SHELF POSITIONS

The distribution of heat in a fan oven is very even, most foods will cook satisfactorily on any shelf position in the left hand oven, but the shelves should be evenly spaced.

Refer to the cooking chart regarding shelf positions in the right hand conventional oven. Items should be positioned centrally on the oven shelf.

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins).

- Do not fit shelves in the oven upside down and do not place food or cooking utensils should not be placed on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

FROZEN MEAT AND POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven.

OVEN COOKING CHART - BAKING

It is not necessary to pre-heat the fan oven before roasting. **Note:** Where times are stated, they are approximate only.

Fan Oven				Conventional Oven				Position in Oven from bottom
Meat	Pre-heat	Temperature °C	Time (approx.)	Meat	Pre-heat	Temperature °C	Time (approx.)	
Beef	No	160/180	20-25 mins per 450g (1 lb) + 20 mins extra	Beef	Yes	190/200	25-30 mins per 450g (1 lb) + 25 mins over.	In meat pan on runner 2
Lamb	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Lamb	Yes	190/200	25-30 mins per 450g (1 lb) + 25 mins over.	
Pork	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Pork	Yes	190/200	30-35 mins per 450g (1 lb) + 30 mins over	
Veal	No	160/170	25-30 mins per 450g (1 lb) + 25 mins extra	Veal	Yes	190/200	25-35 mins per 450g (1 lb) + 30 mins over	
Chicken/Turkey up to 4kg (8 lb)	No	160/180	18-20 mins per 450g (1 lb) + 20 mins extra	Poultry/Game up to 4kg (8lb)	Yes	180/190	20-25 mins per 450g (1 lb) + 20 mins over	
Turkey up to 5.5kg (12 lb)	No	150-160	13-15 mins per 450g (1 lb) e.g. 5kg (11lb) = 143-165 mins	Turkey up to 5.5kg (12lb)	Yes	190	22 mins per 450g (1 lb) eg. 5.5kg (11lb) = 242 mins	Runner 2
Over 5.5kg (2lb)		150	12 mins per 450g (1 lb) e.g. 10kg (22lb) = 264 mins	Turkey over 5.5kg (12lb)	Yes	180	18 mins per 450kg (1 lb) eg. 10kg (22lb) = 352 mins	
Casserole Stews	No	140-150	1 1/2 - 2 Hrs	Casserole Cooking	Yes	140/160	2-2 1/2 hrs	Runner 3

If using aluminium foil, never: **1.** Allow foil to touch sides of oven. **2.** Cover oven interior with foil. **3.** Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef -
 Rare: 60°C
 Medium: 70°C
 Well Done: 75°C

Lamb: 80°C
Pork: 90°C
Veal: 75°C

Poultry: 90°C

OVEN COOKING CHART - BAKING

Food	Fan Oven Cooking		Conventional Oven Cooking		Position in Oven from Bottom
	Pre-heat	Temperature and Time	Pre-heat	Temperature and Time	
Scones	Yes	210/220°C approx. 8-10 mins.	Yes	220/230°C approx. 10-15 mins.	Runner 3
Small Cakes	No	160/170°C approx. 15-20 mins.	Yes	180/190°C approx. 20-25 mins.	Runner 3
Victoria Sandwich	No	160/170°C approx. 20-25 mins.	Yes	170/180°C 6 1/2"-7" tins approx. 20-25 mins.	Runner 3
Sponge Sandwich (Fatless)	Yes	160/170°C approx. 15-20 mins.	Yes	190/200°C 7" tins 15-20 mins.	Runner 3
Swiss Roll	Yes	170/180°C approx. 12-15 mins.	Yes	190/200°C approx. 10-15 mins.	Runner 3
Rich Fruit Cakes	No	120/130°C dependent on use	Yes	130/140°C depending on use.	Runner 2
Semi-rich Cakes	No	140/150°C approx. 1 1/4-1 1/4 hrs.	Yes	160/170°C 7"-8" tins 1 1/4 - 1 1/2 hours	Runner 3
Shortcrust Pastry	No	180/190°C approx. 45-50 mins.	Yes	190/200°C depending on use	Runner 2
Puff Pastry	No	190/200°C dependent on use	Yes	220°C approx. depending on use	Runner 2 & 5
Yorkshire Pudding	Yes	170/180°C approx. 40-45 mins.	Yes	200/210°C 30-45 mins.	Runner 3
Individual Yorkshire Puddings	Yes	180/190°C approx. 20-25 mins.	Yes	210/220°C approx. 20-25 mins.	Runner 3
Milk Pudding	No	130/140°C approx. 1 1/4-2 1/4 hrs.	Yes	150/160°C approx. 2 - 2 1/2 hours	Runner 2
Baked Custard	No	140/150°C approx. 40-50 mins.	Yes	150/160°C approx. 45-55 mins.	Runner 2
Bread	Yes	200/210°C approx. 45-50 mins.	Yes	230°C 50-60 mins reducing to 210/220°C 230°C 45-50 mins after first 10 minutes	Runner 2
Meringues	No	70/80°C approx. 3-4 hrs.	Yes	100/110°C Large 3 1/2 - 4 1/2 hours Small 2 1/2 - 3 hours	Runner 1

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Care and Cleaning

TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.

Cleaning materials to avoid:

1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads.
Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.

Ceramic hotplates:

Clean your Ceramic hob top regularly and avoid repeated burning of encrusted contamination.

Your choice of cleaner will depend on the degree of soiling involved (see below).

- **minor soiling**, where the contamination has not burnt hard, can be wiped off with a clean wet cloth
- **major soiling** and strongly-adhering burnt encrustation can be quickly and easily removed with a razor-blade scraper
- hard water stains, grease spots and discolouration having a metallic sheen can be removed with 'Easy Do Cleaner Powder'
- always condition hob after cleaning by using 'Easy Do Conditioner' or 'Hob Brite'.
Apply a small amount of conditioner with a clean damp cloth or paper towel. Rub vigorously. Remove excess with a clean damp cloth or paper towel. Polish with a clean cloth or paper towel before the conditioner dries.

Detergent residues must always be completely removed with a clean wet cloth, (even if the instructions for use suggest otherwise), as they can have an etching effect when reheated. Then wipe dry.

To maintain hob in good condition, we would recommend regular use of the 'Easy Do Powder Cleanser'.

Sprinkle Powder Cleanser on a clean damp cloth or paper towel and rub vigorously for 3 to 4 minutes. Remove all residue with a clean damp cloth or paper towel. Then use conditioner to protect the hob.

For more stubborn marks, mix a small amount of the powder cleanser with 'Cif Lemon Juice' (from a bottle) and carefully spread over the affected area. Cover with a damp paper towel and leave for a minimum of 15 minutes. Rub vigorously. Remove excess with a clean damp cloth or paper towel before the conditioner dries. Polish with a clean cloth or paper towel.

Easy Do products are available from many electrical retailers, our Parts Department (see Key Contacts, back page) and our Spares Distributors. Homecare 'Hob Brite' is available from leading Supermarkets.

Care and Cleaning

OVEN SHELF SUPPORTS

The shelf supports are removable and dishwasher safe.

To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher.

When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

DECORATIVE TRIMS

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

CONTROL PANEL

Wipe with a damp cloth and polish with a dry cloth.

STAINLESS TRIMS

Regularly wipe with a clean, damp cloth and polish with a clean dry cloth.

GRILL DOOR AND STORAGE COMPARTMENT DOOR

Wipe over the grill door decorative outer panel; with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Ensure that the glass panel is not subjected to any sharp mechanical blows.

Care and Cleaning

GRILL

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after each use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill deflector plate and the floor of the compartment.

MAIN OVEN DOORS

1. **Glass Door** – open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad.
Do not use scouring pads, or abrasive powder, which will scratch the glass.
Ensure that the glass panel is not subjected to any sharp mechanical blows.

For slight soiling the inner glass panel may be cleaned, while still warm.
For removing stubborn stains see page 16, cleaning.

2. Remove the rod shelves and meat pan.
Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on page 14 for cleaning the shelf supports.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Replacement oven lamp:

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Open the oven door and remove the rod shelves.
Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift.
Reach into the aperture and unscrew the lamp anti-clockwise.
Fit replacement lamp (15W 300°C rated SES), refit dome.

Care and Cleaning

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS:

SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS

Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.
2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

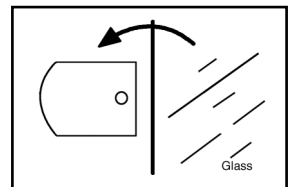


Fig. 1.

3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **“IMPORTANT THIS FACE TOWARDS THE OVEN”** can be read from the inner side of the door.
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)

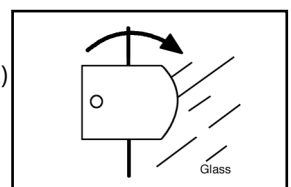


Fig. 2.

Installation Instructions

SPACE FOR FIXING

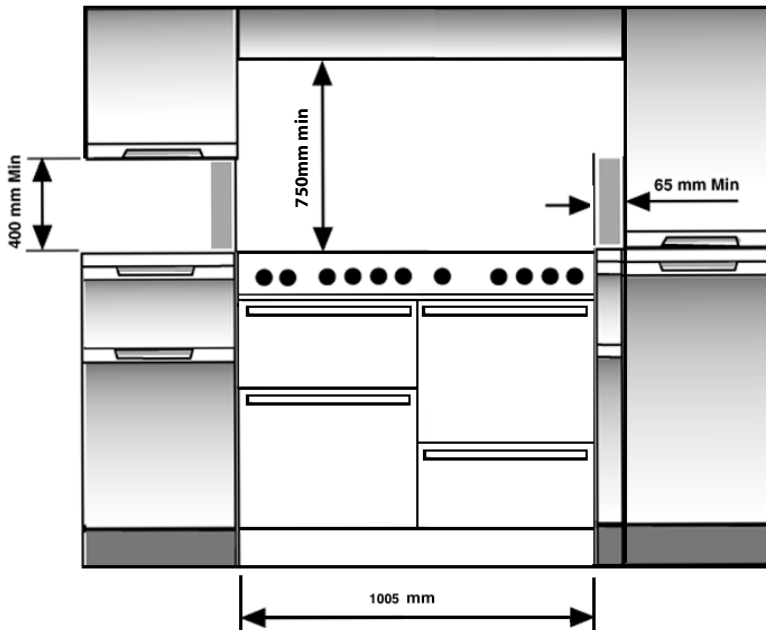
The cooker can be close fitted below hotplate level. This requires a minimum distance of 1000mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance to adjacent base cabinets of at least 50mm to allow the main oven door to open fully for removing oven shelves.



COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

Installation Instructions

UNPACKING

Unpack the components from inside the grill and ovens.
Check that the following parts are present:

Grill pan and grid
Main oven shelves (3)

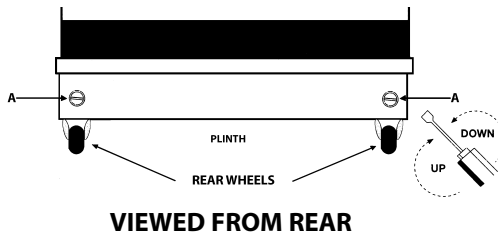
Meat pan
Literature

LEVELLING

Two rear wheels and two front feet are fitted which can be adjusted up or down to set the height (900mm - 915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws 'A' in the plinth.
2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

CAUTION: Take care in moving the cooker as it is heavy. Some soft floor coverings may get damaged if the cooker is not moved carefully.



NOTE: This appliance should not be installed on a platform.

Installation Instructions

For your own safety, we recommend that your cooker is installed by a qualified electrician. The cooker should be installed in accordance with the latest edition of the IEE regulations.

WARNING! THIS COOKER MUST BE EARTHED.

CONNECTING THE COOKER

The cooker must be connected to the correct electrical supply as stated on the rating label, through a suitable cooker control unit incorporating a double pole switch with a contact separation of at least 3mm in all poles.

- The circuit must be protected by a 45 amp fuse.
- We recommend that 6mm² PVC insulated twin and earth cable is used to connect the cooker to the cooker control unit. The minimum size of cable that can be used is 6mm² twin and earth, the maximum size is 10mm² twin and earth.
- The power supply cable should conform to BS6004.

IMPORTANT: For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower left middle of the rear panel. No part of the appliance, even the timer, will operate unless the mains control unit is switched **ON**.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

This appliance conforms to BS EN55014 regarding suppression of radio and television interference.

BEFORE COOKING

When first using the cooker ensure that the room is well ventilated (eg. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture. Simply operate each hob element and the grill on maximum for a few minutes, and the ovens for about 30 minutes.

Something Wrong with your Cooker

Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.	
PROBLEM	CHECK
Slight odour or small amount of smoke when grill/oven used for first time.	This is normal and should cease after a short period.
Nothing works.	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) that the main cooker control unit is switched on. (ii) other appliances, to see if you have had a power cut. (iii) the main circuit breaker for the property.
Top oven and grill do not work, Main oven works.	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door open. (b) Grilling for an excessively long period at maximum setting. Switch off the appliance and allow to cool for 30 minutes. Switch the cooker back on and check that the Grill / Top oven is now operating.
Oven temperatures too high or too low.	Check the temperature and shelf positions are as recommended in the Oven Cooking Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, see Key Contacts, back page.
Grill keeps turning on and off.	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Timer is showing: 0:00:	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the Clock / Minute Minder section of this book.
Draught from beneath control panel.	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has cooled. This is normal and not a fault.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using the oven particularly for foods with a high water content, eg. frozen chips, roast chicken etc. This is normal, any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by-product of cooking and food with a high water content. To help minimise, always: (a) Try to avoid leaving food in the oven to cool after being cooked. (b) Use a covered container wherever possible.
If there is still a problem contact your local Service office (see KEY CONTACTS, back page).	

Notes

If It Still Won't Work...

Contact the Service Office (UK: 08709 066 066)

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:

1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....
Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.

If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.



The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

Repair Service and Information Help Desk

UK: 08709 066 066
Monday to Friday, 8am to 7.30pm
Saturday, 8.30am to 5.30pm
Sunday, 9.30am to 3.30pm
www.indesit-service.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number

Serial number

Extended Warranties

UK: 08709 088 088
Monday to Sunday, 8am to 8pm
www.indesit-service.co.uk
Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077
Monday to Friday, 8.30am to 5pm
Saturday, 8.30am to 12noon
www.indesit-service.co.uk
Republic of Ireland: (01) 842 6836

www.indesitcompany.co.uk

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB

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