
PARKINSON
COWAN

Astoria

Gas cooker

Owners handbook

Introduction

This gas cooker has been designed and manufactured to all the necessary British Standards. This cooker carries the C.E. mark.

It is important that you understand how to use and care for the cooker properly before you use it for the first time.

We have written this booklet with your safety in mind. Read the booklet thoroughly before you use the cooker. Keep the booklet in a safe place so that anyone who uses the cooker can read it. Pass the booklet on with the cooker if you give or sell it to someone else.

For your safety

The cooker is designed to cook food and you must not use it for any other purpose.

Keep children, babies and toddlers away from the cooker at all times.

The installation instructions that came with the cooker tell you how and where it can be fitted. If the cooker is already installed you must make sure that all instructions have been followed. If you are in any doubt ask a registered person. More details on installation on page 23.

We have included several drawings to show the right and wrong way of doing things.

The right way will have a smiling face by it.

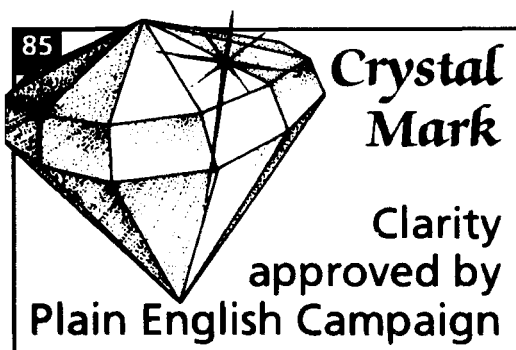


A sad face shows something is wrong.



Important: Make sure you remove the sales stickers before you use this cooker.

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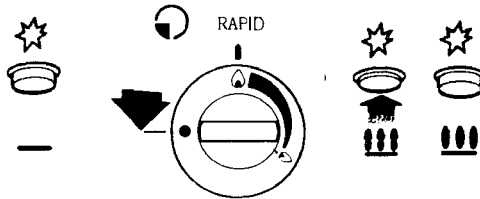
Lighting the cooker

The ignition system works by means of a battery. Details on how to replace the battery are given on page 25.

Grill and hotplate

To light:

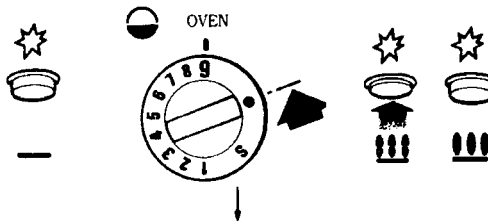
- 1 Push in the control knob and turn it to the highest setting. This is shown by a large flame symbol. Press the ignition button. When the burner has lit release the button.



Oven

To light:

- 1 Open the oven door.
- 2 Push in the control knob and turn it to gas mark 9. Press the ignition button. When the burner has lit release the button. There will only be small flames at first.

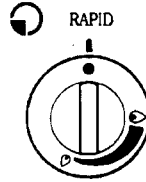
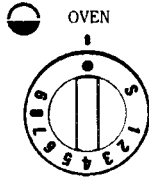


- 3 Now turn the control knob to the gas mark you want.
- 4 Wait until the burner is showing large flames.
- 5 Close the oven door.



To turn off any burner

- 1 Push in the control knob and turn it to the off position. This is shown by a large dot.



For your safety

When you are lighting any burner check that it has lit before you leave the cooker.

When you are turning off a burner, do not leave the cooker until the flame has gone out.

The grill

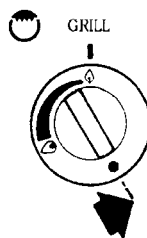
The grill is a high-speed grill. The instructions below tell you how to vary the heat setting and how to change the height of the grid to suit the food you are cooking. You should remember to turn the food regularly.

You should not use the grill to keep food warm as it will continue to cook the food.

Heat control

The grill control gives two heat settings.

The control knob turns to the left from 'OFF' to 'HIGH' and then to 'LOW'. The high setting should be used for fast cooking such as toast. Use the low setting to cook thicker food such as chicken after it has been browned on the high setting.

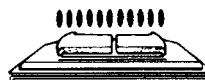


Cooking positions

Place the grill pan so that the bottom of the handle fits into the hole on the shelf.



Most food should be cooked on the grid. The grid can be turned over to suit different thicknesses of food.



You can place some dishes straight on to the grill shelf. This is useful when you are browning the top of food such as cauliflower cheese.

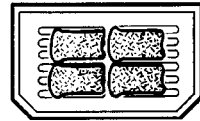


Preheating

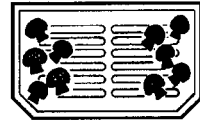
You don't usually need to preheat the grill. You may wish to preheat it for a couple of minutes when you are cooking steak or when browning food.

Positioning food on the grid

Place food such as toast, teacakes and muffins towards the centre of the grid.



Place food which needs a more gentle heat such as tomatoes and mushrooms towards the edge of the grid.

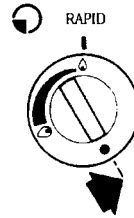


Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

The hotplate

Heat control

The hotplate control knobs turn to the left from 'OFF' to 'HIGH' and then to 'LOW'. You can adjust the heat by turning the control between the highest and lowest settings. These are shown as a large and a small flame symbol.



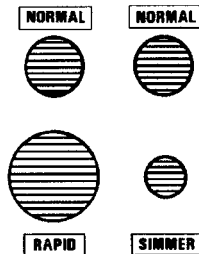
Burner sizes

The hotplate has three burner sizes to suit different types of cooking:

Largest burner (Rapid) - use a large pan for food such as chips.

Medium burners (Normal) - use for everyday cooking.

Small burner (Simmer) - use for simmering food such as soups and stews.



The largest pan which you should use on any burner is 230mm (9"). The base of the smallest pan should not measure less than 100mm (4").



For your safety



1

Take care to avoid burns and scalds when you are reaching across the hotplate.

2



Use pans with flat bases. They are more stable than pans which are warped.



3



Do not use pans with very heavy handles which cause the pan to tip.



4



Put pans on the centre of the burners.



5



Position pan handles so they cannot be accidentally knocked.



6



Take extra care when you are deep fat frying. Do not cover the pan with a lid.



Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls.



Place a damp cloth or a fitting lid over the pan to smother the flames.

Never put water on the fire.



Leave the pan to cool for 30 minutes.

7



If you are using a Wok we recommend it has a flat base as it will stand stable on the pan supports. If you use a round based Wok with a collar support, the collar must be of the open wire work type. A closed collar will affect the performance of the burner. Before you use the Wok make sure that the collar is stable on the pan supports. Always follow the instructions that come with the Wok.





Helpful hints



1



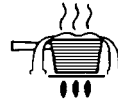
Keep flames under the base of pans. If the flames lick round the sides of the pans you are wasting gas.



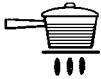
2



Only heat the amount of liquid you need. Do not overfill pans.



3



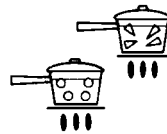
Cover pans with a lid whenever possible. The food will heat up more quickly and there will be less steam in the kitchen.



4



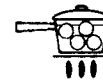
Try cooking more than one vegetable in the same pan, for example potatoes and carrots.



5



Cut vegetables into smaller pieces. This way they will cook more quickly.



6

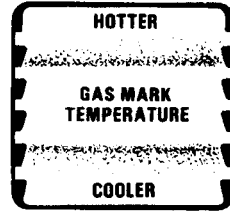
A pressure cooker will save time and energy.

The oven

Before you use the oven you should wipe it out with a damp cloth to remove any dust.

Heat zones

There are zones of heat within the oven. The temperature in the middle is the gas mark you have chosen. The top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can make use of these heat zones when you are cooking foods requiring different temperatures all at the same time.



If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Preheating

You do not need to preheat the oven when casseroles and so on.

Preheat the oven for baking or when you are cooking sensitive food such as Yorkshire puddings, soufflés and yeast mixtures.

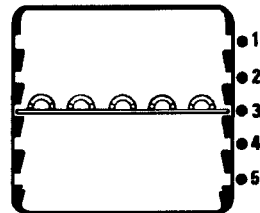
When you are cooking or reheating frozen or chilled food read the instructions on the packing.

When you need to preheat the oven, we recommend you do so for 20 minutes.



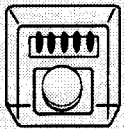
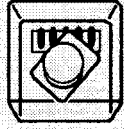
Oven Shelves

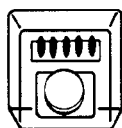
You can slot the oven shelves in any of five positions. Positions are counted from the top downwards.

For safety the shelf will only pull out so far. If you want to remove a shelf completely pull it forward as far as it will go, raise the front edge and lift it out. To put the shelf into a different position keep the front edge raised, slot the shelf on to the runner, lower the front edge and slide the shelf in.

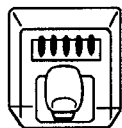
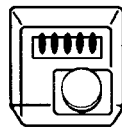


Baking trays and dishes

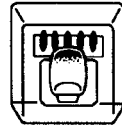
	For your safety	
	<p>Never place cooking dishes, trays and so on over the oven burner. This will damage the cooker as well as the ovenware and possibly the floor covering underneath the cooker.</p>	



Leave a gap of 13mm (½") between all dishes and the sides of the oven so the heat can circulate properly.



Do not push dishes too far back as food will burn if it overhangs the burner flames.



For the best results we recommend that you use a baking tray which is 310mm (12") square. If you use a tray or tin which is larger than this, you may need to turn it around during cooking.

Place single dishes on the centre of the shelf. You may need to turn large items around during cooking.

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

Oven temperature chart

The chart below is intended to help you use your oven. If you are using a gas oven for the first time or if a recipe says 'cook at 350° F' or 'use a moderately hot oven' you can use the chart to find out what gas mark to use. The temperatures are only a guide they are not actual temperatures in the oven.

This chart cannot be used to check actual oven temperatures.

Gas mark	Electric oven setting	Temperature description
1	275°F-300°F 140°C	*Cool
2	300°F 150°C	*Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

*Even though the temperature description is 'Cool', please remember that the dishes will still be hot to the touch.

Oven cooking chart

These instructions are for cooking in the oven after it has been pre-heated for 20 minutes.

If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays around during cooking or you can take the top tray out of the oven when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Always leave at least one shelf position between shelves to allow heat to circulate.

The recommended shelf positions give the best results.

Put the dishes in the centre of the shelf.

You can change the gas marks and cooking times to suit your own tastes.

It is important to check that food is piping hot before serving.

Food	Gas mark	Shelf position	Approximate cooking time
Roasting meat:	5	4	Rare: 20 mins. per ½kg (1lb) and 30 mins.
			Medium: 25 mins. per ½kg (1lb) and 25 mins.
			Well Done: 30 mins. per ½kg (1lb) and 30 mins.
Lamb	5	4	Medium: 25 mins. per ½kg (1lb) and 25 mins.
			Well Done: 30 mins. per ½kg (1lb) and 30 mins.
Pork and Veal	5	4	Medium: 30 mins. per ½kg (1lb) and 30 mins.
			Well Done: 35 mins. per ½kg (1lb) and 35 mins.

Thoroughly thaw frozen joints before cooking them.

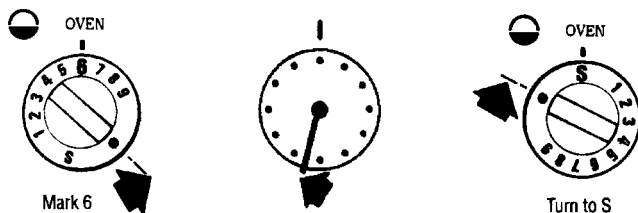
Food	Gas mark	Shelf position	Approximate cooking time
Poultry:			
Chicken	5	4	20 mins. per ½ kg (1lb) and 20 mins.
Turkey below 4.5kg (10lbs)	4	4	25 mins. per ½ kg (1lb) and 25 mins.
over 4.5kg (10 lbs)	4	4 or 5	15 mins. per ½ kg (1lb) and 15 mins.
Duck and duckling	5	4	25 mins. per ½ kg (1lb)
Stuffed poultry	Cook as above but calculate weight including stuffing.		
Thoroughly thaw frozen joints before cooking them.			
The times given above are for when you are open roasting. If you cover the food with foil or a lid you should allow an extra 5 minutes cooking time for each ½ kg (1lb).			
Yorkshire pudding			
- large	7	2	25 - 30 mins.
- individual	7	2	15 - 25 mins.
Cakes:			
Christmas cake (8")	2	4	4-5 hours
Rich fruit 180mm (7")	2	4	2¼-2¾ hours
205mm (8")	2	4	2½-2¾ hours
Madeira, 180mm (7")	4	4	1 hour
Small cakes	5	2 & 4	15-25 mins.
Scones	7	2 & 4	10-20 mins.
Victoria sandwich			
180mm (7")	4	2 & 4	20-30 mins.
205mm (8")	4	2 & 4	20-35 mins.

Food	Gas mark	Shelf position	Approximate cooking time
Pastries:			
Plate tart (shortcrust)	6	2	25-35 mins.
Fruit pie (shortcrust)	6	2	25-35 mins.
Mince pies (flan pastry)	5	2 & 4	15-25 mins.
To help pastry brown on the underside cook on a metal plate, or if plates are flat and have no rim underneath, place on baking tray to cook.			
Puddings:			
Milk puddings	2	3	2 hrs.
Baked sponge pudding	4	4	45-60 mins.
Baked custards	3	4	50-60 mins.
Yeast Mixtures:			
Bread 0.45kg (1lb loaves)	8	3	30-40 mins.
0.90kg (2lb loaves)	8	3	30-40 mins.
Rolls and buns	8	2	10-20 mins.
Note: You must soak dried beans then boil them in an open pan for 15 minutes before you add them to any dish.			

Slow cooking

The slow cook setting gives a very low heat in the oven. It is particularly useful when you are cooking soups, stews and casseroles because the long slow cooking will make cheaper, tougher cuts of meat more tender.

You need to cook food at gas mark 6 for 30 minutes before you turn the oven down to the slow cook setting. This makes sure that the temperature of the food gets hot enough to start the food cooking.



Some foods such as pastry and biscuits are not suitable for slow cooking because the temperature is too low.

Cover all food during cooking to prevent it from drying out. You can uncover food for the last half hour if it is normally served golden brown.

Food preparation - slow cooking

Joints of meat and poultry

- Do not cook meat joints over 2.7kg (6lb).
- Do not cook poultry over 2kg (4lb 8oz).
- Cook on the middle shelf of the oven or above.
- Cook stuffing separately.
- Cook for at least 6 hours.
- Only cook joints of pork if you can make sure, by using a meat thermometer, that the temperature inside the joint is at least 88°C.
- For good air circulation always stand joints on a rack in the roasting tin or casserole.
- Thaw all frozen meat and poultry before you cook it.
- Prime cuts of meat do not benefit from slow cooking.
- Cut off unwanted fat and skin unless it is browned first.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

Soups, casseroles and stews

- Do not cook casseroles over 3 kg (6lb).
- Bring to the boil on the hotplate then cook on slow cook.
- Cook in the middle of the oven or above.

Vegetables

- Cut into small pieces.
- Dried beans must be pre-soaked then boiled in an open pan for 15 minutes before adding to any dish.
- Place vegetables under meat in casseroles.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

Milk puddings

- Cover the cereal with boiling water and leave it to stand for 30 minutes.
- Drain and make the pudding in the usual way.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

General points for slow cooking

Frozen foods

Thaw thoroughly before cooking.

Thickening

Toss meat in flour for casseroles. Blend cornflour with water and add it at the end of cooking.

Flavouring

Flavours are held in the food because there is little evaporation. Adjust flavouring at the end of the cooking time.

Liquid

Use slightly less liquid as there is little evaporation during cooking.

Milk and milk products, for example cream

Add these towards the end of cooking to prevent them from curdling.

Reheating

Cool left over food quickly and then put it in the fridge. Do not reheat food using the slow cook setting. Reheat food in the usual way or in a microwave.

Only reheat food once.

Care and cleaning

For your safety

For hygiene and safety reasons you must keep this gas cooker clean. A build up of fat or other foodstuff could cause a fire. Try to mop up spills and splashes as soon as they happen. But be careful as parts of the appliance will be hot.

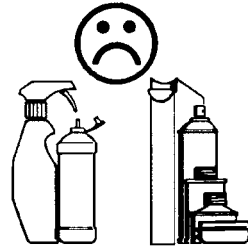
Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder except those recommended in this booklet.

Please note: If we recommend you use hot soapy water we mean hot water with washing up liquid in it and not any other cleaning product.

If you own a dishwasher please read the operating instructions for the machine before you wash any part of your cooker.

Clean your cooker regularly using a cloth that has been wrung out in hot soapy water. Rinse and polish it dry using a soft cloth.

When you remove parts of your cooker for cleaning do not plunge them into water whilst they are very hot as this may damage the finish of the parts.



The hotplate

Clean the hotplate top using a mild abrasive such as 'Jif'. Take care not to damage the spark electrodes. If the spark electrodes are damaged the burners will not light.

You can remove the pan supports, burner caps and burner crowns to clean them. Again take care not to damage the spark electrodes.

If any food spills do occur during cooking you can place the pan on another burner to finish cooking. Then you can remove the dirty parts and clean them before the spill 'burns on'.

You can wash the removable parts in very hot soapy water. You may use mild abrasives. Make sure that the electrode and the hole and slots in the crown are not blocked with food or cleaning materials.

Clean the burner crowns by soaking them in very hot soapy water. You can remove any stubborn stains by scouring with a soap filled pad such as 'Brillo'. If you look after the burner crowns in this way they will stay reasonably clean. However the surface will dull with time.

Aluminium based saucepans can leave shiny metal marks on the pan supports. Clean the pan supports regularly to remove the marks using a mild abrasive like 'Jif' with a soft scourer. For more stubborn marks you can use a soap filled pad such as 'Brillo'.

After cleaning the cooker parts, dry them thoroughly before you put them back.



When replacing hotplate burner parts

1. Crown to body (Do not try to force the crown on to the body). Make sure that the hole in the crown is centrally over the electrode.

Check that the two longer location pegs sit in the slots in the body. When the crown is in the position let it fall freely on to the body.

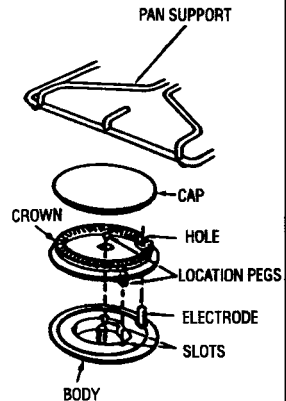
Check that the crown can be moved slightly from side to side.

2. Cap to crown

Place cap centrally on the top of crown (enamel side up). Move sideways and front to back to check the cap is fitted properly.

3. Check for ignition

If a burner will not light then you need to check the crown and cap positions.



The grill

Clean the area around the grill frequently using hot soapy water.

After use you can soak the pan for a few minutes and then clean it using mild abrasives or a soap filled pad such as 'Brillo'.

A S T O R I A

Clean the grill shelf using hot soapy water. Mild abrasives can be used if necessary.

If the grill shelf is removed it must be replaced the right way up.

The oven

The inside of the oven is finished in vitreous enamel. You should clean the oven regularly using hot soapy water and mild abrasives or a soap filled pad such as 'Brillo'. If you use any oven cleaners they must have the Vitreous Enamel Development Council (VEDC) seal of approval. Follow the instructions on the cleaning agent and protect the oven burner with aluminium foil to prevent it becoming blocked.

General

Clean the oven shelves and the oven door while they are still slightly warm. This way you can easily remove any splashes and spills. Wipe with a cloth that has been wrung out in hot soapy water. You may use mild abrasives.

Installing the cooker

For your safety

This cooker must be installed and serviced by a competent person as stated in the Gas Safety (Installation & Use) (Amendment) regulations current editions.

It is important that the cooker is suitable for your gas supply. Your installer should check the data badge.

Ensure that a stability bracket is fitted.

Location

For your safety

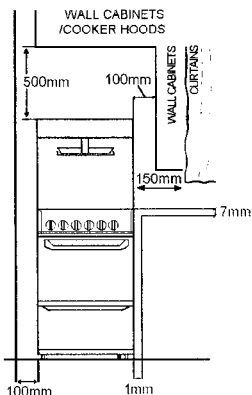
All gas cookers require adequate ventilation. The room the cooker is fitted in must have a good air supply that meets the standard BS.5440 Part 2 (current edition). Your installer will tell you if you are not sure.

The cooker may be placed in a kitchen, kitchen/diner or bedsit but not in a bathroom or shower room. It should not be installed in a bedsit smaller than 20m³ (Ask your installer).

Positioning

The diagram shows how close to the cooker cupboards, shelves, curtains and so on can be fitted. Refer to the diagram and carefully read the instructions to make sure your cooker is fitted safely. If you are in doubt your installer will give you advice.

- Do not fit any materials which may catch fire for example wood, curtains or paper behind the cooker.



- Base units which are higher than the hotplate must be 100mm away.
- If a cooker hood is fitted refer to the cooker hood installation instructions.
- We recommend that cabinets fitted next to or above the cooker meet British Standards. Your installer will give you advice if you are not sure.

Cooker dimensions

Overall height:	1460mm
Height to hotplate:	902mm - 920mm (adjusted by four screw feet)
Width:	498mm
Depth:	600mm (to front of door panel)

If your cooker cannot be fitted as shown above because your kitchen base units are too tall, you must fit a height adjustment kit. When the kit is fitted you can raise the height of the hotplate to 945mm. You can get the kit from Parkinson Cowan.

When you are ordering quote part number 359079600.

G.C. number 074 497.

There is no charge for the kit.

General information

For your safety

Do not block any of the cooker vents.

Never line any part of the cooker with aluminium foil.

Don't let items which can catch fire or electric mains leads such as kettle flexes trail over any part of the cooker.

Moving your cooker

You may damage some soft or badly fitted floor coverings when you move the cooker. The floor covering under the cooker should be securely fixed so it does not ruck up when you move the cooker across it. Alternatively you could remove the floor covering.

To move the cooker open the oven door and slide out the oven roof liner. Raise the cooker off its front feet by lifting from inside the oven. Pull the cooker forward. When you replace the cooker push it back to the stop and make sure there is the same gap at each rear corner.

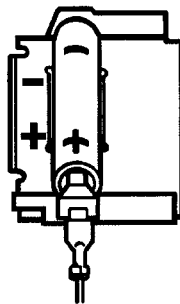
The battery

The battery for the ignition will usually last for many months. If the ignition system doesn't work you probably need to replace the battery.

The battery holder is located at the front of the bottom storage compartment.

Replace the battery as shown in the diagram. Use one AA size battery.

You can light the burners with a match until you have time to change the battery.



Storage

The compartment below the oven is useful for storing baking trays, cake tins and so on. Do not store anything in this compartment which may catch fire.

Reversing the oven door

You can turn the oven door around so that it opens on the other side. Your supplier can arrange this.

What is wrong and why?

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer.

Problem

The oven, grill or hotplate will not light.

Check

- If you cannot hear any sparking or the sparking is slow when you press the ignition button it may not be strong enough to light the cooker. You will probably need to replace the battery. For instructions on how to do this see page 25. You can light the burners with a match until you have time to change the battery.
- Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances such as your central heating or gas fire are working.
- If only the hotplate burners will not light, make sure that the burner parts have been replaced properly. See instructions on page 21.

Problem

Food is cooking too quickly or too slowly.

Check

- Check that you are using the recommended gas marks and shelf positions. See page 14. Be prepared to adjust the gas mark up or down to achieve the results you want.

Problem

The oven is not cooking evenly.

Check

- Check that the cooker is installed properly and is level.
- Check that the oven roof is pushed back into position.
- Check that you are using the recommended temperatures and shelf positions.
- If you are using a tin or tray which is larger than the one we recommend, be prepared to turn it round during cooking.
- If you are cooking a large item be prepared to turn it round during cooking.

A S T O R I A

Problem

Having difficulty cleaning any part of the cooker.

Check

- Check that you are following the instructions for care and cleaning (see page 20).

Servicing

For your safety

Maintenance work must only be done by a competent person. Do not try to repair the cooker yourself. This could be dangerous. It is dangerous to alter or modify the product in any way.

Before you call a service engineer check through the 'What is wrong and why?' information on pages 27 and 28. If you still feel there is a problem you should contact the place you bought the cooker from. They will arrange for it to be serviced.

You can get service and spares from your supplier and not direct from our factory. If you don't use manufacturers original spares the normal B.S.I. approval of the cooker may not be valid.

When you report a problem to your supplier try to describe the nature of the fault. Always give your cookers full name and serial number which you can see on the oven front frame when you open the oven door. Make a note of this information in this space:

Name:

Serial Number:

G. C. Number:

The Gas Consumers' Council

The Gas Consumers' Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

This handbook was correct on the date it was printed. But this handbook will be replaced if the specification or appearance change as the cooker is improved.

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