

# **R6012**

## **Electric Oven**

# **User Guide**

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### **Installation & Service Instructions**



U109907 - 03

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# 1. Before You Start...

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Thank you for buying a Rangemaster oven. It should give you many years trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used an electric oven before.

- ⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims, this wastes fuel and may overheat the control knobs.**

## Installation and Maintenance

The electrical installation should be in accordance with BS 7671, or with the relevant national and local regulations. Have the installer show you the location of the oven control switch and mark it for easy reference. Only a qualified service engineer should service the oven, and only approved spare parts should be used.

Make sure that the oven is wired in and switched on.

*Always allow the oven to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless otherwise specified in this guide.*

## Before First Use

Before using the oven for the first time clean it thoroughly. Switch off the unit at the isolator or mains supply. Remove all packing materials and accessories. Using hot water and a mild detergent, wipe the oven interior and then rinse carefully with a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent and dry thoroughly.

Slide the oven shelves into the oven and close the door. To dispel any manufacturing smells, turn the oven to 200°C and run for an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

## Personal Safety

- ⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the oven.**
- ⚠ When the oven is not in use, ensure that the control knobs are in the OFF position.**
- ⚠ To minimise the possibility of burns, always be certain that the controls are in the OFF position and that the entire oven is cool before attempting to clean.**
- ⚠ Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Never operate the oven with wet hands. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if it touches a hot surface.**
- ⚠ Always keep combustible wall coverings or curtains, etc., a safe distance away from your oven, and never wear loose-fitting or hanging clothes while using the appliance.**
- ⚠ Do not store or use aerosols, or any other potentially combustible or flammable materials, in the vicinity of the oven.**
- ⚠ Care should be taken to avoid touching the heating elements inside the main oven.**
- ⚠ Whole chickens and large joints of meat should be defrosted thoroughly in the refrigerator. Do not defrost in a warm oven or while the adjoining oven is in operation or still warm.**
- ⚠ Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.**
- ⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary.**
- ⚠ Never heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.**
- ⚠ Do not use aluminium foil to cover shelves, linings or the oven roof.**
- ⚠ This appliance is heavy, so take care when moving it.**

## Cleaning

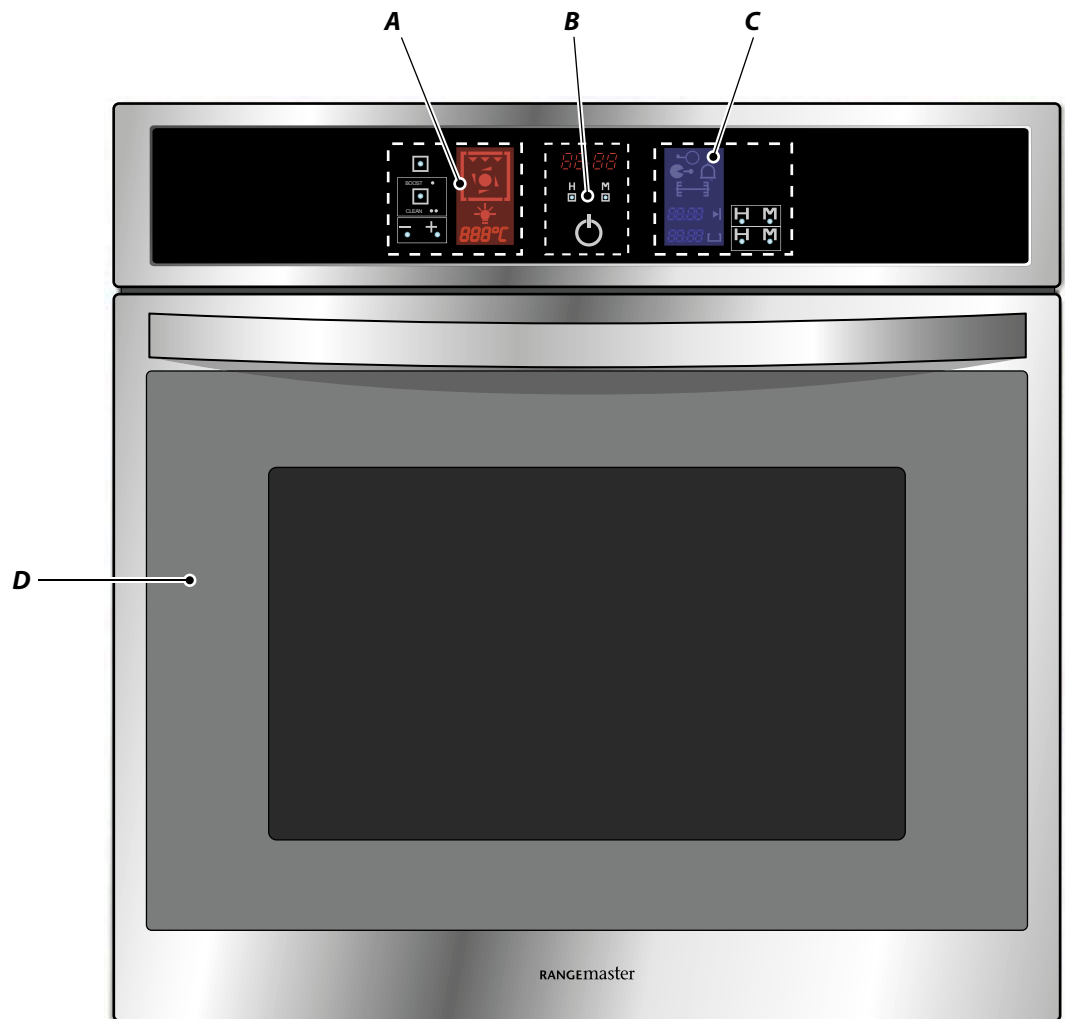
In the interests of hygiene and safety, the oven should be kept clean at all times as a build up in fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

## 2. Oven Overview

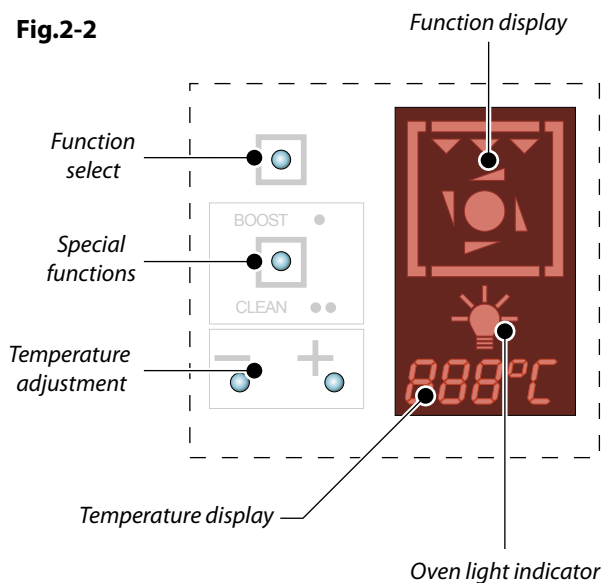
Fig.2-1



### Key

- |          |                                      |
|----------|--------------------------------------|
| <b>A</b> | Temperature/cooking function section |
| <b>B</b> | Clock On-Off section                 |
| <b>C</b> | Set cooking time section             |
| <b>D</b> | 12 function oven                     |

Fig.2-2



The oven (**Fig.2-1**) has a 12-function oven cavity with a touch sensitive control panel. The control panel is divided into three sections:

### Control Panel Sections

The touch-sensitive control panel consists of three sections:

- Temperature and cooking function section
- On-Off clock section
- Timer section

### Temperature and Cooking Functions

The left-hand section (**A**) of the touch-sensitive display panel consists of a red LCD display and four control keys (**Fig.2-2**).

The LCD display shows the oven function selected, the temperature setting and the lamp on/off indicator.

The upper key controls the oven function selection; the central key the 'Boost' and 'Clean' special functions; and lower 2 keys the temperature adjustment controls.

### Select function key

This controls the selection of 10 of the oven functions. To select a function, press the key and scroll through to the required setting.

When selecting a function, the fan, element settings and the suggested temperature will show on the display. After a few seconds the oven will start automatically and will begin to heat up to the preset temperature.

When the oven is in preheat the '°C' will flash intermittently until the oven is up to temperature.

### Special functions command key

This key controls the auxiliary controls for the 'Clean' and 'Boost' functions.

### Temperature adjustment keys

These keys are to adjust the temperature setting in 5°C steps. To increase the temperature press the '+' key; and to decrease the temperature press the '-' key.

To display the actual oven temperature at any instance, press both the '+' and '-' keys.

### On-Off Clock Section

The central section (B) of the touch-sensitive display panel consists of the Power On/Off key and the 24-hour LCD clock with 2 control keys (Fig.2-3).

#### Power On/Off key

Press the key to switch on or switch off the oven. If no further operation is selected within 8 seconds of being turned on the oven will switch off automatically, signalled by a double beep.

**Note:** The Power On/Off key overrides the default 'display' mode (see P6, 'Display mode'). To override, press and hold the On/Off key for at least 5 seconds until the oven beeps and the displays go out.

**IMPORTANT:** Turning off the oven, either manually or automatically, will cancel any programs for timer cooking.

#### Clock adjustment keys

These are the controls for setting and adjusting the digital clock.

### Timer Section

The right-hand section (C) of the touch-sensitive display panel consists of a blue LCD display and four control keys (Fig.2-4).

The upper pair of keys control the 'stop time', the time at which the oven is to stop cooking, while the lower pair of keys control the 'cook time', the period of time you want the oven to cook.

The LCD display shows the cooking times ('stop' and 'cook'), the alarm and key lock symbols.

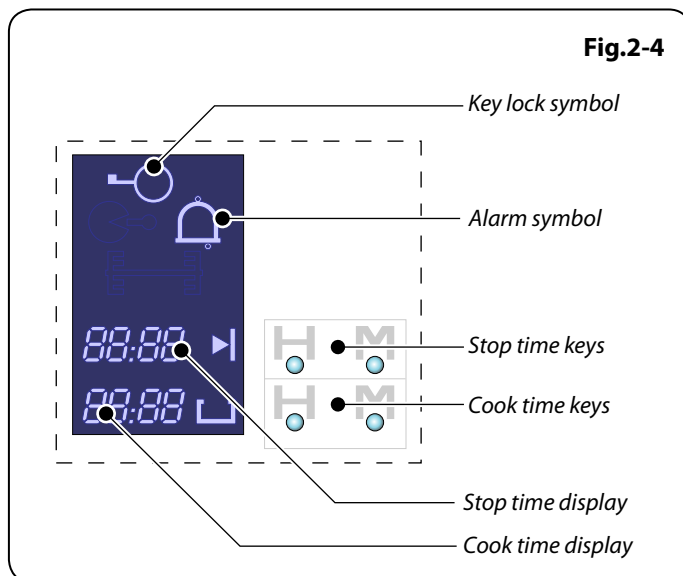
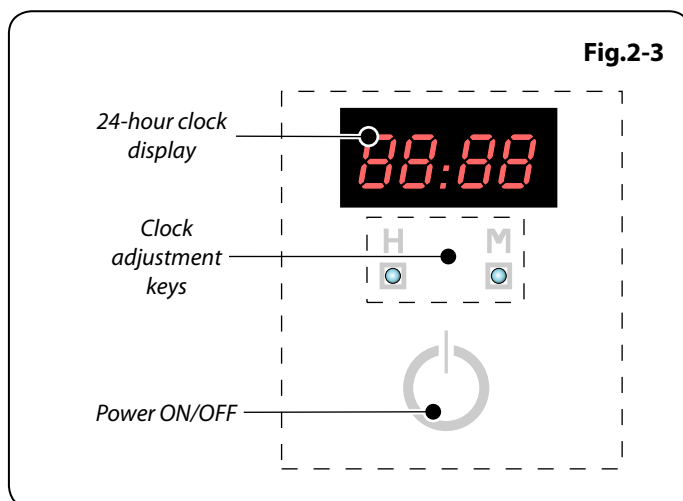


Fig.2-5

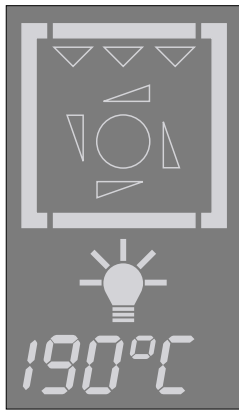


Fig.2-6

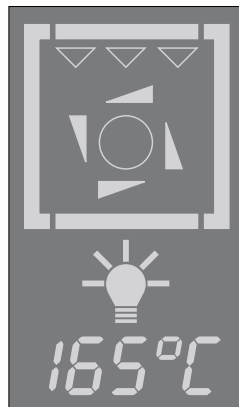


Fig.2-7

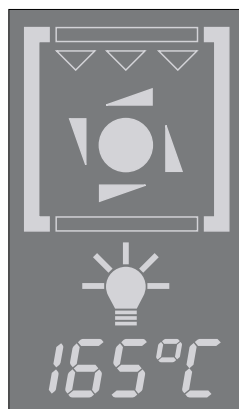
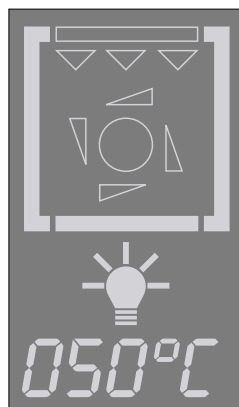



Fig.2-8



## Functions

The 12 functions available are:

### Oven light

 The oven light remains on during the preheat phase and for a further 3 minutes after reaching temperature. To switch on the oven light again, press any key **except** the On/Off key.

The oven light can also be activated if the oven is off for cleaning purposes. With the oven off, simply press the function key to switch on and switch off the light.

### Conventional cooking



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

Fig.2-5 shows the default preset for conventional cooking.

### Fan assisted cooking



This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Fig.2-6 shows the default preset for fan assisted cooking.

### Fanned cooking



This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fig.2-7 shows the default preset fanned cooking.

### Base heat



This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

Fig.2-8 shows the default preset for base heat.

### Fanned cooking with base heat



This function operates the fan, circulating air heated by the element at the base of the oven. The combination of fan and base heat makes this function ideal for baking quiches and pastry tarts so that the base of the item cooks and crisps. Food should be cooked with the oven shelf in the lowest position.

Fig.2-9 shows the default preset for fanned cooking with base heat.

### Defrost



This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

**IMPORTANT: Do not increase the set temperature as this may spoil the food being defrosted.**

Fig.2-10 shows the default preset for defrost.

### Grill (central)



This function uses the central heating element in the roof of the oven.

Preheat the grill for 5-10 minutes before use. The grill pan should be used on the upper shelf position. Make sure to fit the handle when moving the grill pan in and out of the oven.

**IMPORTANT: Grilling must always take place with the oven door closed to ensure correct performance of this function. Check your food regularly to avoid overcooking.**

Fig.2-11 shows the default preset for the central grill.

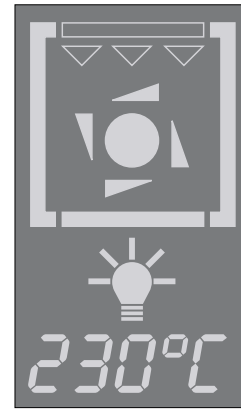


Fig.2-9



Fig.2-10

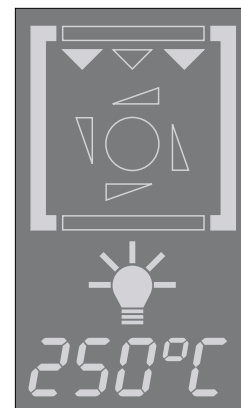


Fig.2-11

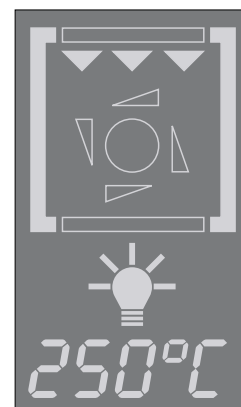


Fig.2-12

Fig.2-13

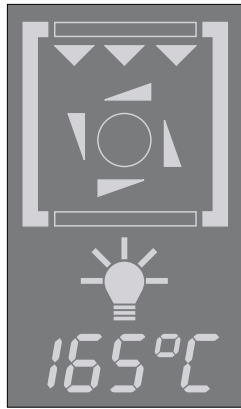


Fig.2-14

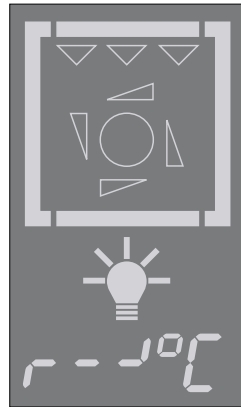


Fig.2-15

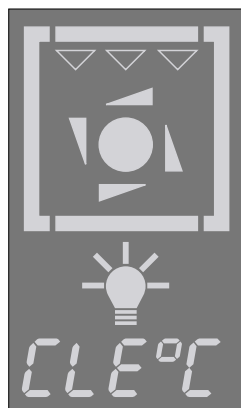
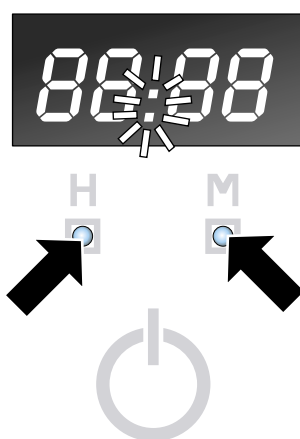


Fig.2-16



### Grill (full)



This function uses the heating elements in the roof of the oven.

Preheat the grill for 5-10 minutes before use. The grill pan should be used on the upper shelf position.

**IMPORTANT: Grilling must always take place with the oven door closed to ensure correct performance of this function. Check your food regularly to avoid overcooking.**

Fig.2-12 shows the default preset for the full grill.

### Fanned grill (full)



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

Fig.2-13 shows the default preset for the full fanned grill.

### Special Functions

#### Boost


 This function can be used to speed up the preheating of the oven. It can only be used after another cooking function has been selected.

Fig.2-14 shows the oven on the conventional cooking setting with the boost activated.

#### Clean mode


 This mode heats the oven to 250°C and remains at this temperature for 1 hour. This allows the self-cleaning side panels to work and self-clean. This function can only be used when no other function has been activated.

Fig.2-15 shows the display in clean mode.

### Display Mode

When the oven is initially switched on, it will enter into a default 'display' mode, which illuminates the 2 displays with the symbols animated showing the oven functions, but **without** enabling the features.

To unlock the display mode, press and hold the On/Off key for a few seconds until the oven beeps and both displays go out.

**Note:** Display mode must be deactivated for the oven to function.

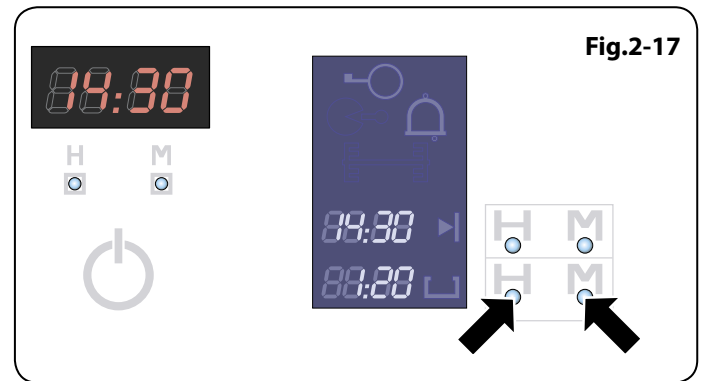


## The Clock

### Setting the 24-hour Clock

To set the time, simultaneously press and hold the clock 'H' and 'M' keys until the oven beeps and the central digital 'dots' start flashing (Fig.2-16). Use the 'H' and 'M' keys to set the hours and minutes respectively.

After a few seconds, the oven will beep and the display will stop flashing. The clock is now set.



## The Timer

The timer functions are operated by the appropriate 'H' and 'M' keys. To zero a timer setting press and hold both keys simultaneously until the display resets to '00:00'.

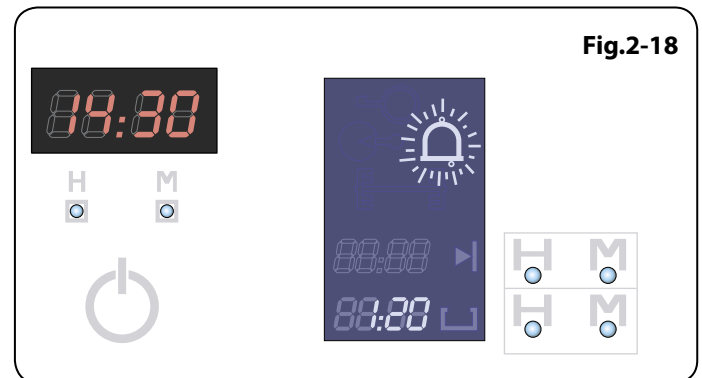
### Setting the Minute Counter

The oven timer can operate as a simple minute counter. To set the minute timer:

1. Switch on the oven **without** selecting a function.
2. On the lower timer, set the 'cook time' (Fig.2-17). Note that the 'stop time' timer activates showing the current time while the timer is being set.

After a few seconds the timer will activate, as indicated by the flashing [🔔] symbol (Fig.2-18). The display will show the remaining time until the alarm sounds.

Upon completion, the alarm will beep intermittently. Press any key to stop the alarm.



### Setting the Cooking Time

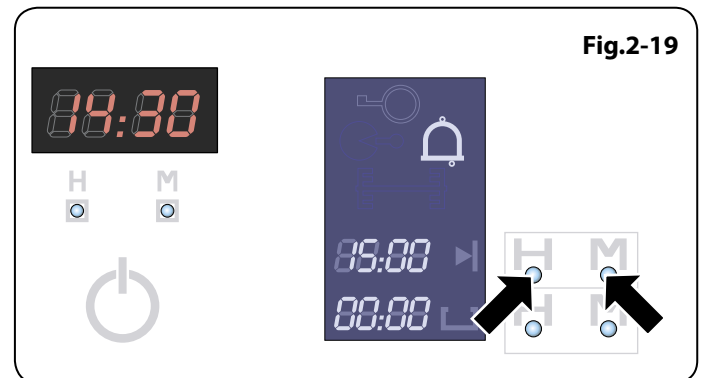
The oven timer can be set to cook for a fixed length of time (cook time) at the end of which the oven will automatically switch off. To set the cooking time:

1. Switch on the oven and select the required cooking function.
2. On the lower timer, set the 'cook time'. Note that the 'stop time' timer activates showing the current time while the timer is being set.

After a few seconds the timer will be set, as indicated by the flashing [🔔] symbol and the timer will start to count down.

Upon completion, the alarm will beep intermittently and the oven will stop cooking. Press any key to stop the alarm.

**Note:** The 'cook time' and 'stop time' can be set in any order.



### To Stop the Oven Cooking using the Timer

The oven timer can be set to stop cooking at a specified time even if the cooking has already begun. To set the cooking 'stop time':

1. On the upper timer, set the 'stop time' (Fig.2-19). Note that the 'cook time' timer activates while the timer is being set.

After a few seconds the timer function will activate, as indicated by the flashing [🔔] symbol and the animated steam [🌀] symbol (Fig.2-20).

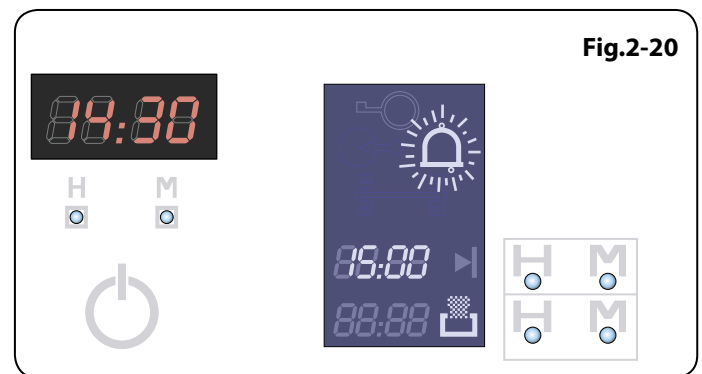


Fig.2-21

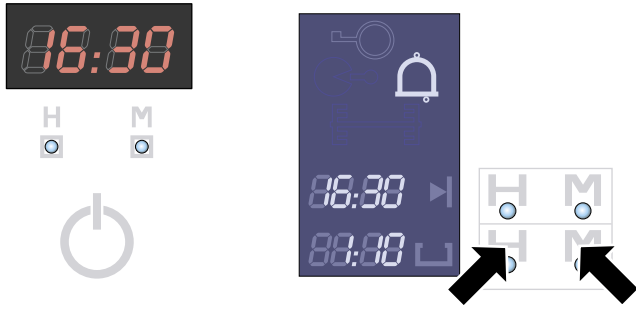


Fig.2-22

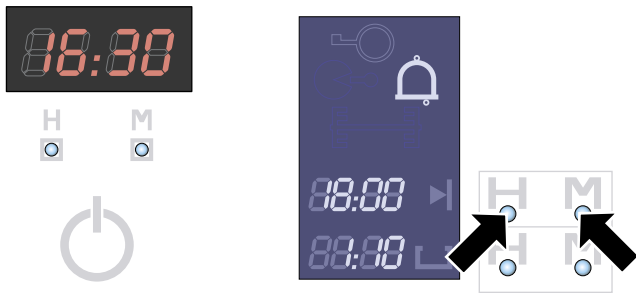


Fig.2-23

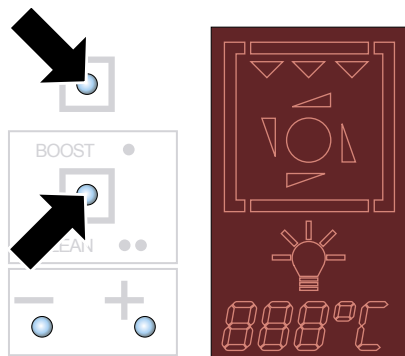
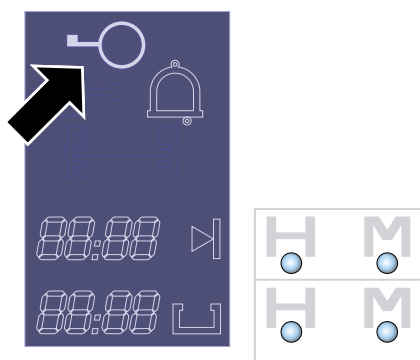


Fig.2-24



Upon completion, the alarm will beep intermittently and the oven will stop cooking. Press any key to stop the alarm.

### To Start then Stop the Oven using the Timer

The oven timer can be set to cook for a fixed length of time (*'cook time'*) at the end of which the oven will automatically switch off at the given end time (*'stop time'*).

Before setting the timer, decide on both the *'cook time'* and the *'stop time'*.

**You cannot set the start time directly – it is set automatically by a combination of the *'cook time'* and the *'stop time'*.**

1. Switch on the oven and select the required cooking function.
2. Set the *'cook time'* on the lower timer.
3. Set the *'stop time'* on the upper timer.

After a few seconds the timer will be set and the oven will go into stand-by until the timer activates the oven and it starts cooking. At the end of the set cook time the alarm will sound and the oven will switch off.

**Note:** The *'cook time'* and *'stop time'* can be set in any order.

### Example:

Roasting a chicken for 70 minutes with the cooking time to finish at 6:00.

1. Select the function required: set the oven to fanned oven cooking.
2. Set the *'cook time'* to 1:10 (**Fig.2-21**) and the *'stop time'* to 18:00 (**Fig.2-22**).

The oven will go into stand-by until 4:50, when the oven will switch on and start cooking the chicken. At 6:00 the alarm will sound and the oven will stop cooking.

### Key Lock

The oven can be locked to safeguard the oven from being accidentally switched on or the cooking settings tampered with.

To lock the oven, simultaneously press and hold the *'function'* and *'boost/clean'* keys (**Fig.2-23**) for at least 3 seconds, at which point the oven will beep and the key symbol will show in the timer display (**Fig.2-24**) for 10 seconds.

The oven is now locked. Any attempt to change the oven settings will simply cause the flashing key symbol to display for three seconds.

To unlock the oven, simultaneously press and hold the *'function'* and *'boost/clean'* keys for at least 3 seconds, at which point the key symbol will disappear from the timer display.

The oven is now unlocked.

## Oven Accessories

The oven is supplied with two wire shelves, 2 smooth-glide telescopic shelf arms and an enamelled grill pan, with a trivet and a handle. The wire shelves slide into the wire supports located on either side of the oven interior (**Fig.2-25**). The telescopic shelf arms clip onto the wire shelves.

### Fitting the Telescopic Arms

To fit the telescopic arm, locate the two retaining brackets onto the wire frame. Push the bracket back onto the wire frame until the spring clip 'snaps' the assembly to the frame.

The arm is now held in position on the wire shelf by two spring-loaded retaining clips (**Fig.2-26**). To remove the arm, locate the 2 retaining clips. Carefully open the spring clips and lever the brackets away from the wire.

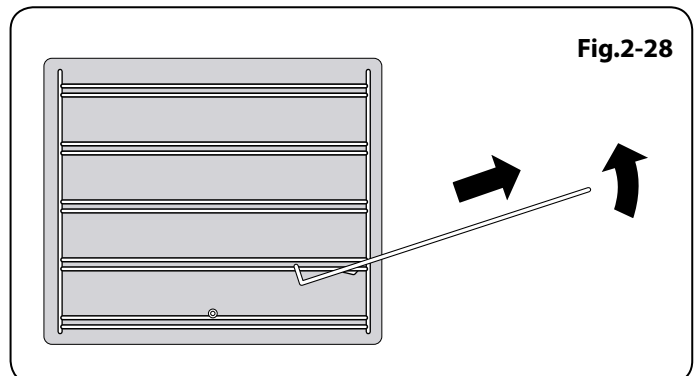
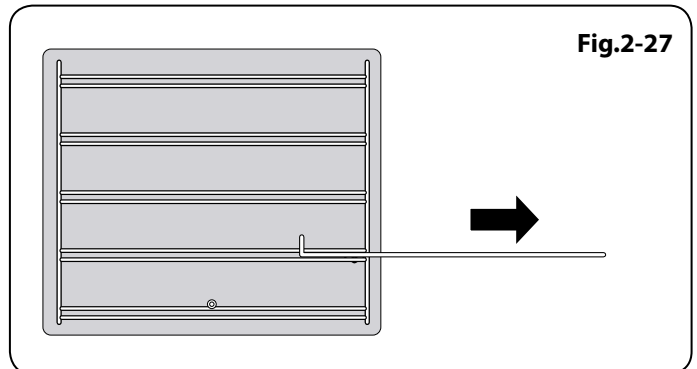
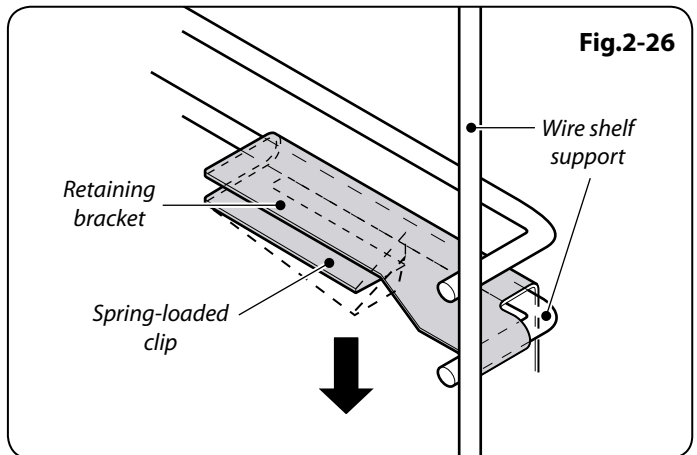
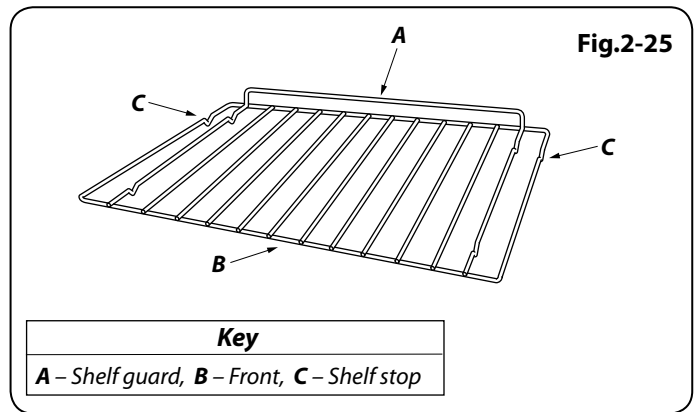
### Removing the Shelf

Pull the shelf forward until the back of the shelf is up to the shelf stop (**Fig.2-27**). Lift the front of the shelf so the stop clears the wire support and pull clear (**Fig.2-28**).

### Refitting the Shelf

To refit the shelf, line up the shelf with the shelf supports and slide it between the two support wires until the shelf stop hits the wire support. Lift the front of the shelf so that the stop clears the support, then lower the front so that the shelf is level and push it back fully.

The shelf guard should be at the back pointing upwards.



## 3. Cooking Tips

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### Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

- ⚠ DO NOT place warm food in the oven to be timed.**
- ⚠ DO NOT use a timed oven that is already warm.**
- ⚠ DO NOT use the timed oven if the adjoining oven is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

### General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

*Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.*

For even browning, the maximum recommended size of a baking tray is 340mm (13½") by 340mm (13½").

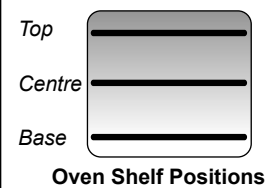
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- Always leave a 'fingers width' between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The Cook & Clean oven liners (see 'Cleaning Your Cooker') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

## 4. Cooking Table

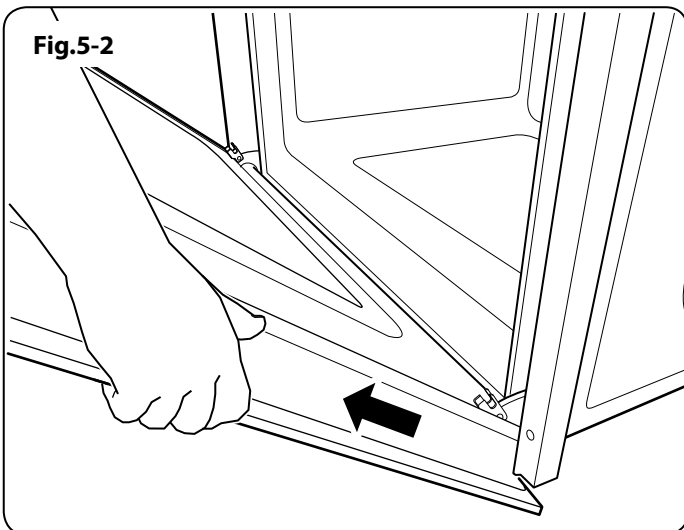
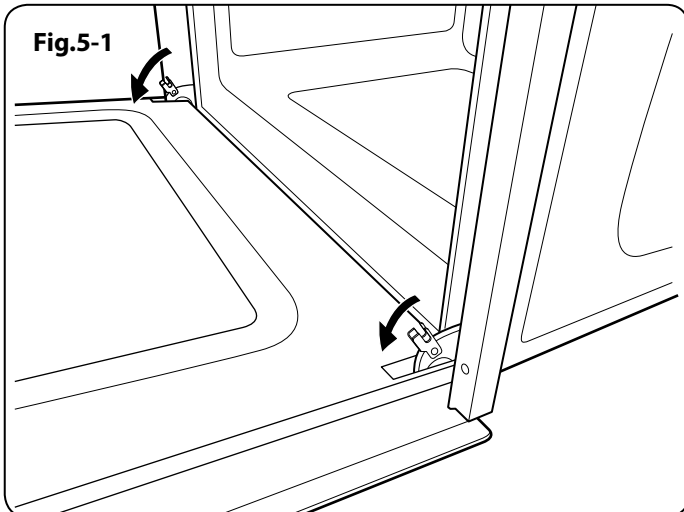
The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven		Fan Oven		Approximate cooking time	
	Temperature °C	Shelf position	Temperature °C	Shelf position		
<b>Meat</b>						
Beef (no bone)	160	C	150		30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	200	C	190		20-25 minutes per 500g +20-25 minutes.	
Lamb	160	C	150		30-35 minutes per 500g +30-35 minutes.	
	200	C	190		25-30 minutes per 500g +25-30 minutes.	
Pork	160	C	150		35-40 minutes per 500g +35-40 minutes.	
	200	C	190		25-30 minutes per 500g +25-30 minutes.	
<b>Poultry</b>						
Chicken	160	C	150		20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	200	C	190		15-20 minutes per 500g +15-20 minutes.	
Turkey	160	C	150		20 minutes per 500g +20 minutes.	
	200	C	190		15 minutes per 500g +15 minutes.	
Duck	160	C	150		25-30 minutes per 500g.	
	200	C	190		20 minutes per 500g.	
<b>Casserole</b>	140-150	C	130-140		2-4 hours according to recipe.	
<b>Yorkshire pudding</b>	220	T	210		Large tins 30-35 minutes; individual 10-20 minutes.	
<b>Fish</b>						
Fillet	190	C/B	180		15-20 minutes.	
Whole	190	C/B	180		15-20 minutes per 500g.	
Steak	190	C/B	180		Steaks according to thickness.	
<b>Cake</b>						
Very rich fruit - Christmas, wedding, etc.	140	C/B	130		45-50 minutes per 500g of mixture.	Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.
Fruit 180 mm tin	150	C/B	140		2-2½ hours.	
Fruit 230 mm tin	150	C/B	140		Up to 3½ hours.	
Madeira 180 mm	160	C	150		80-90 minutes.	
Queen cakes	190	C	180		15-25 minutes.	Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.
Scones	220	C	210		10-15 minutes.	
Victoria sandwich						
180 mm tin	180	C	170		20-30 minutes.	
210 mm tin	180	C	170		30-40 minutes.	
<b>Desserts</b>						
Shortcrust tarts	200	C	190		20-30 minutes on a preheated tray.	Using the conventional oven: for even browning the maximum size of baking tray recommended is 340mm x 340mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.
Fruit pies	200	C	190		35-45 minutes.	
Tartlets	200	C	190		10-20 minutes according to size.	
Puff pastry	230	C	220		20-40 minutes according to size.	
Meringues	100	C	90		2-3 hours.	
Baked egg custard	160	C	150		45-60 minutes.	
Baked sponge pudding	190	C	180		40-45 minutes.	
Milk pudding	140-150	C/B	130-140		2 to 3 hours.	
<b>Bread</b>	220	C/T	210		20-30 minutes.	

## 5. Cleaning Your Oven



### Essential information

Allow the oven to cool and isolate the electricity supply before carrying out any thorough cleaning.

*Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Do not mix different cleaning products – they may react together with hazardous results.*

All parts of the oven can be cleaned with hot soapy water – but take care that no surplus water seeps into the appliance.

**Remember to switch on the electricity supply before re-using the oven.**

*We have developed a range of cleaning products that give maximum performance without damaging the oven surface. More information is available in the Cookware Collection brochure supplied with your oven and on our website, [www.rangemaster.co.uk](http://www.rangemaster.co.uk).*

Regular cleaning is recommended. For easier cleaning, wipe away any spillages immediately.

### Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners, on brushed stainless steel surfaces. For best results use a liquid detergent.

The control panel, knobs and doors should only be cleaned with a soft cloth wrung out in clean, hot soapy water. After cleaning, polish with a dry cloth.

### Removing the Oven Door

To aid cleaning and to make access to the oven cavity easier, the oven door can be removed.

Open the door fully. Swivel the locking 'U' clips forwards to the locking position (**Fig.5-1**). To remove the oven door, grip the sides of the door, lift it upwards and then slide it forwards (**Fig.5-2**).

### Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

### Oven

The oven has removable panels that have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will ensure the Cook & Clean panels are working effectively.

**⚠ DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

## Removing the Oven Shelf Supports

The oven shelf supports can be easily removed for cleaning. First remove all of the oven shelves and the grill pan. Squeeze the two lower wires of the oven shelf frame together to clear the retaining peg (Fig.5-3). Turn the frame into the oven cavity and drop clear of the supporting holes.

## Removing the Oven Linings

Some of the lining panels can be removed for cleaning. You will need to remove the shelves and supports before removing the panels.

Each lining panel is held in place by the oven shelf support and a fixing tab at the top of each panel (Fig.5-4). Simply lift each side panel upwards and then pull them forwards.

Once the linings are removed, the oven enamel interior can be cleaned.

## Glide-out Grill

The grill pan and grid should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes immediately after use. Stubborn particles may be removed from the grid using a nylon brush. Alternatively, the grill pan can be washed in a dishwasher.

**⚠ Before you remove any of the grill parts for cleaning, ensure that they are cool, or use oven gloves.**

The grill pan can be easily removed for cleaning by lifting it off the smooth-glide arms.

For safety's sake, push the arms back into the grill chamber.

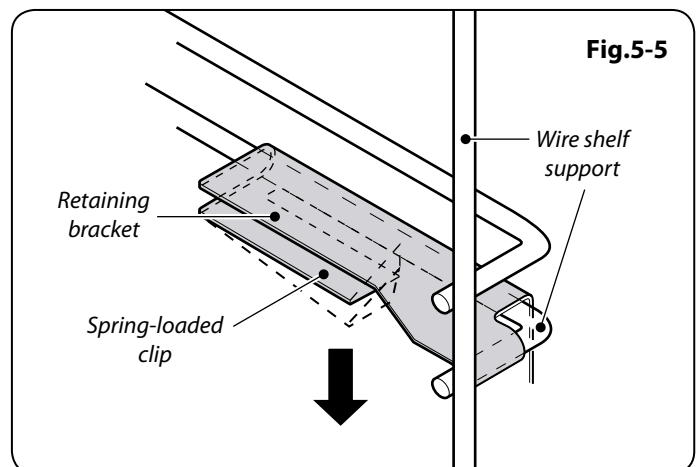
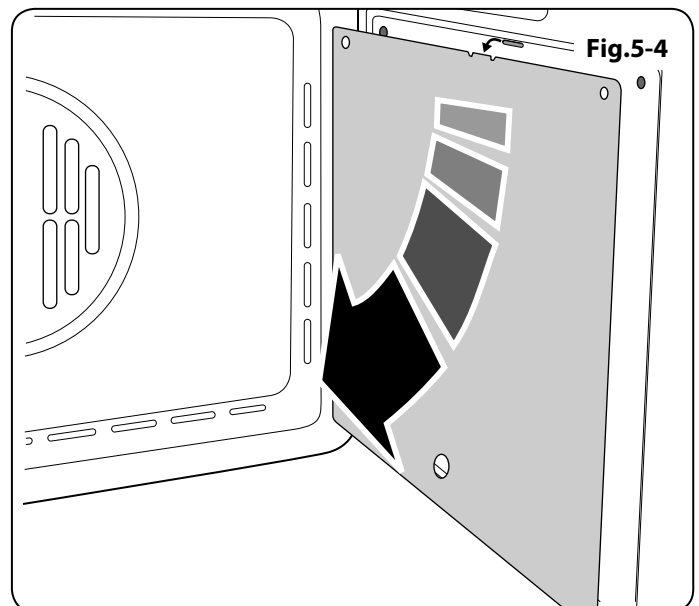
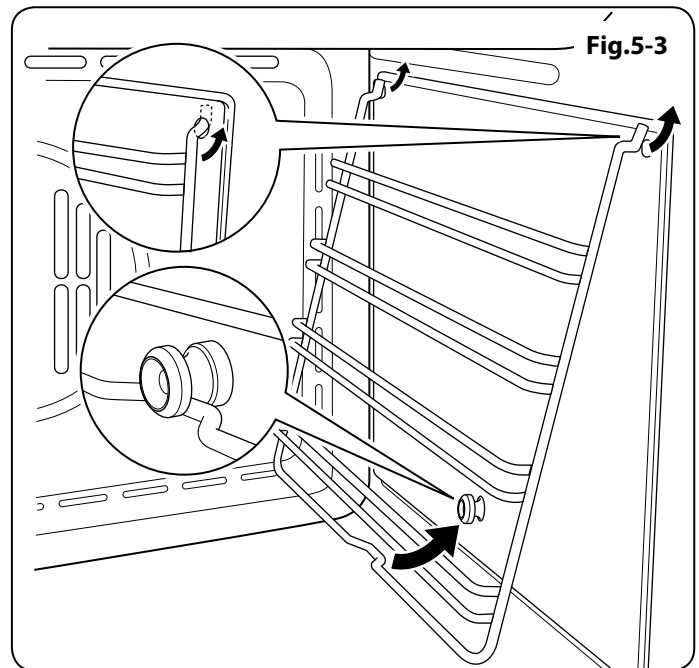
Each smooth-glide arm is held in place on the support by 2 spring-loaded retaining brackets.

To remove the arm, first remove the oven shelf support from the oven. This will give access to the 2 retaining clips on the back face of the smooth-glide arm. Carefully pull open the spring clips and lever the brackets away from the wire support (Fig.5-5).

**DO NOT use any abrasive substances. DO NOT put the side runners in a dishwasher.**

To refit a smooth-glide arm, locate the 2 retaining brackets onto the support then push both brackets back onto the wire frame until the spring clips 'snap' the arm into place.

Refit the wire supports to the oven. Replace the grill pan onto the smooth-glide arms.



## 6. Troubleshooting

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### **Steam is coming from the oven.**

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the top of the door. Take care when opening the oven door, as there may be a momentary puff of steam when the door is opened. Stand well back and allow any steam to disperse.

### **The oven fan is noisy.**

The note of the fan may change as the oven heats up – this is perfectly normal.

### **Grill not cooking properly.**

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?

### **The knobs get hot when I use the oven or the grill. Can I avoid this?**

Yes, this is caused by heat rising from the oven or the grill and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Always grill with the compartment door closed.

### **If there is an installation problem and I don't get my original installer to come back to fix it, who pays?**

You do. Service organizations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it is in your own interest to keep track of this installer so that you can contact them as required.

### **Power failure.**

In the event of a failure in the electrical supply remember to reset the clock to ensure that the timed oven continues to operate.

### **Food is cooking too slowly, too quickly, or burning.**

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the 'Oven Cooking Guide' – then adjust the settings according to your own individual tastes.

### **The oven is not cooking evenly.**

Do not use a baking tray with dimensions larger than those specified in the section, 'General Oven Tips'.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, ensure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

### **Oven temperature getting hotter as the cooker gets older.**

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

### **The oven light is not working.**

The bulb has probably blown. You can buy a replacement bulb (which is not covered under the guarantee) from most electrical stores. Ask for a 25W standard E14 connection lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C. See the HELP leaflet for spares by mail order.

Before removing the existing bulb, turn off the power supply and ensure that the oven is cool. Open the oven door and remove the oven shelves.

Locate the bulb cover and unscrew it by turning it anti-clockwise (it may be very stiff).

Now unscrew the existing bulb anti-clockwise, taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb clockwise and then screw the bulb cover back on. Turn on the electricity supply and check that the bulb now lights.



## 7. Installation

### Dear Installer

Before you start your installation, please complete the details BELOW.

<b>Installer's Name</b>
<b>Installer's Company</b>
<b>Installer's Telephone number</b>
<b>Appliance Serial Number</b>

If your customer has a problem relating to your installation they will be able to contact you easily.

### You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space. Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with:

- All relevant British Standards / Codes of Practice
- The relevant Building / IEE regulations

### Location of the Oven

The oven may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

**⚠ This appliance should not be installed in a boat or caravan.**

The hob must be installed in accordance with the relevant Building regulations and IEE regulations.

### You will need the following tools and equipment to complete the oven installation satisfactorily:

1. Electric drill
2. Steel tape measure
3. Cross head screwdriver
4. Pencil
5. Multimeter (for electrical checks)

### Checking the Parts

The oven is supplied with the following parts:

- Wire shelf x2
- Grill pan and trivet



## INSTALLATION

Check the appliance is electrically safe when you have finished.

### Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institute of Electrical Engineers (I.E.E.) regulations and also the local electricity supply company requirements.

#### WARNING: THIS APPLIANCE MUST BE EARTHED

**Note:** The appliance must be connected to the correct electrical supply as stated on the voltage label on the appliance, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles. **This appliance must not be connected to an ordinary domestic power point.**

The mains terminal is situated on the back of the oven (Fig.7-2).

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Ensure the cable route avoids the risk of trapping or touching hot surfaces.

### Current Operated Earth Leakage Breakers

Where the installation is protected by a 30mA sensitivity residual current device (RCD), the combined use of your appliance and other domestic appliances may occasionally cause nuisance tripping. In these instances the kitchen circuit may need to be reconfigured. This work should be carried out by a qualified electrician.

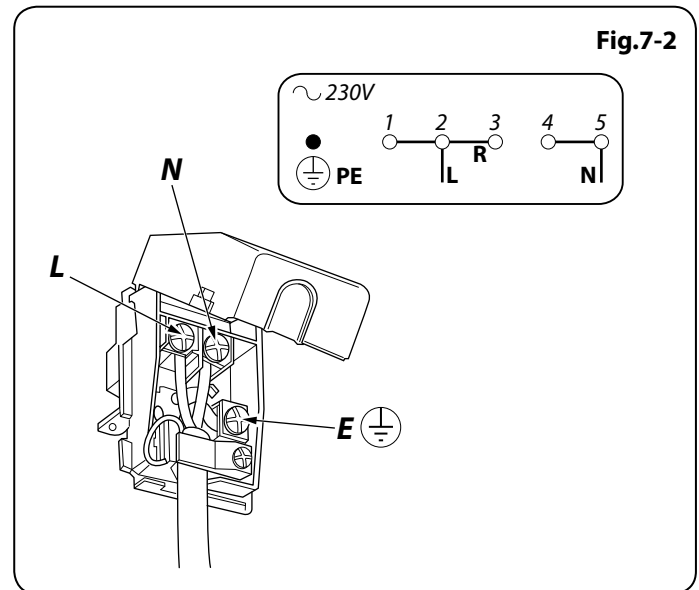
### Levelling

The worktop should already be fitted and levelled, and the cabinets mounted 90° to the worktop. It is only necessary to ensure the top front edge of the appliance unit supports the front edge of the worktop and line up the appliance trims with the doors.

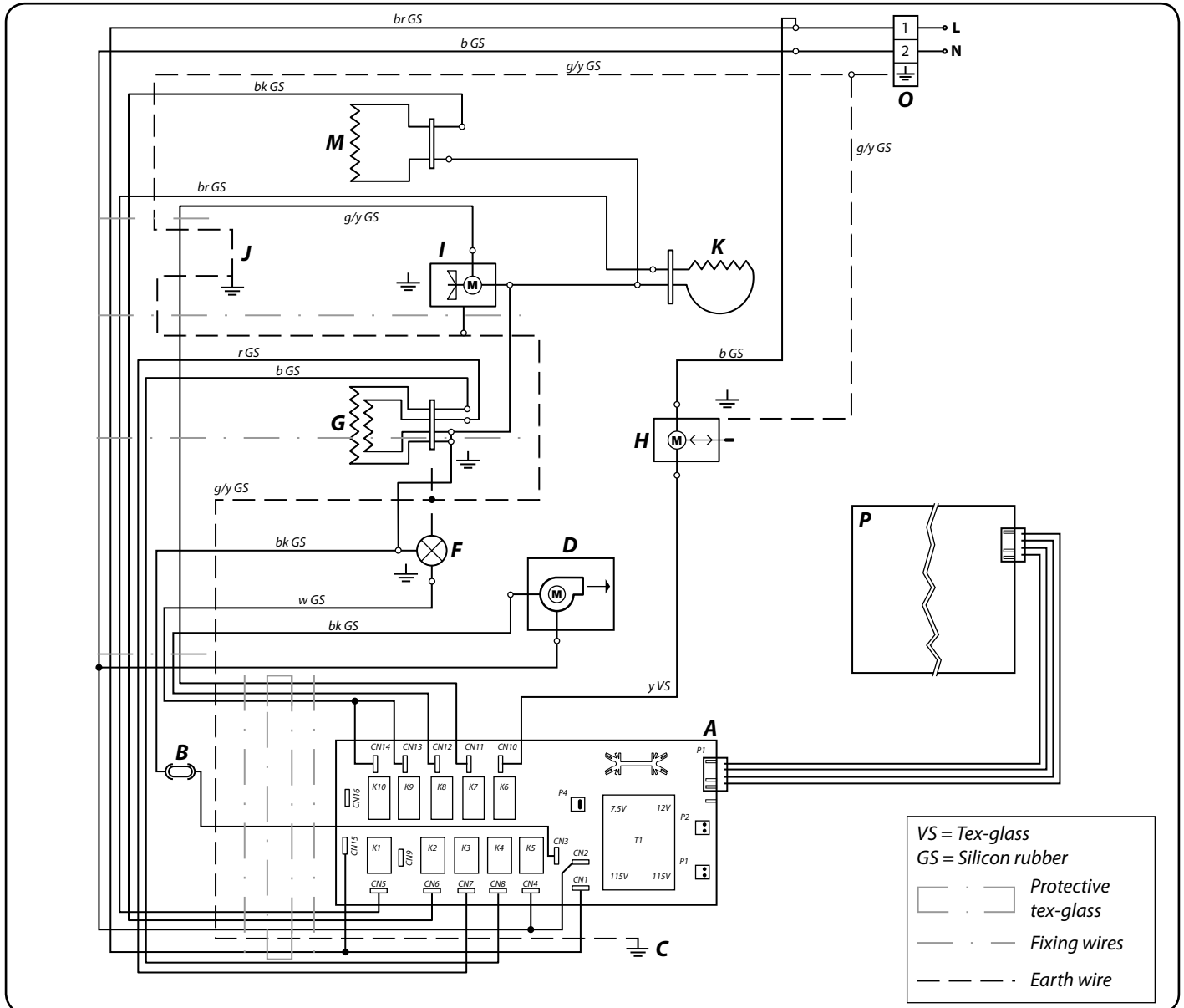
### Customer Care

Please complete your contact details in the front of this section. Please inform the user how to operate the appliance and hand over the instruction pack.

*Thank you.*



# 8. Circuit Diagram



### Key to circuit diagram

- |  |  |
|--|--|
| <b>A</b> Power board                     | <b>CN13 + CN14</b> Oven light                |
| <b>B</b> Thermal cut-out                 | <b>CN12</b> Cooling fan motor                |
| <b>C</b> Earth control panel             | <b>CN11</b> Fan motor                        |
| <b>D</b> Cooling fan motor               | <b>CN10</b> Rotating spit motor (optional)   |
| <b>E</b> Earth                           | <b>CN5</b> Circular heating element          |
| <b>F</b> Oven light                      | <b>CN6</b> Bottom heating element            |
| <b>G</b> Upper and grill heating element | <b>CN7</b> Grill heating element             |
| <b>H</b> Rotating spit motor (optional)  | <b>CN8</b> Upper heating element             |
| <b>I</b> Fan motor                       | <b>CN3</b> Neutral out                       |
| <b>J</b> Earth appliance                 | <b>CN15 + CN1</b> Neutral                    |
| <b>K</b> Circular heating element        | <b>CN4 + CN2</b> Line                        |
| <b>L</b> Live                            | <b>P2</b> Temperature probe                  |
| <b>M</b> Bottom heating element          | <b>P4</b> Without jumper rotating spit motor |
| <b>N</b> Neutral                         |  |
| <b>O</b> Terminal supply                 |  |
| <b>P</b> Display board                   |  |

### Colour Code

<i>b</i>	Blue
<i>br</i>	Brown
<i>bk</i>	Black
<i>or</i>	Orange
<i>r</i>	Red
<i>v</i>	Violet
<i>w</i>	White
<i>y</i>	Yellow
<i>g/y</i>	Green/yellow

## 9. Technical Data

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**INSTALLER:** Please leave these instructions with the user.

**DATA BADGE LOCATION:** Back of the oven.

**COUNTRY OF DESTINATION:** GB/IE

### Dimensions

<b>Overall height</b>	594 mm
<b>Overall width</b>	594 mm
<b>Overall depth</b>	535 mm

### Connections

<b>Electric</b>
220 – 240V 50Hz

### Ratings

<b>Oven</b>	<b>Multi-function</b>
<b>Energy efficiency class</b> on a scale of A (more efficient) to G (less efficient)	A
<b>Usable volume</b> (litres)	57.2
<b>Size</b>	Medium

Maximum total electric load at 230V 50Hz: 3.5kW

## 10. Warranty/After Sales Service

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If consultation or technical assistance is needed, please provide the local authorised service agent with the purchase invoice and the product code/serial number.

The 2 years free maintenance for the operation of the appliance started from the date of purchase of this product.

Any cosmetic damage to the appliance must be reported within 90 days of delivery.

For in-warranty service please call: **0845 6035312**.

For general enquiries please call: **0870 7895107**.



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