Falcon

An AGA Company

USER GUIDE & INSTALLATION INSTRUCTIONS

Professional+ & Kitchener 90cm Dual Fuel

Australia

U110138-03

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1. Before You Start...

This User Guide covers a number of different models. Although some of the illustrations will look different to your particular model the functions will be the same. We hope the meaning is clear.

Your cooker should give you many years of 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 a dual fuel cooker 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 installation must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to make sure that the oven is functional – see the relevant section in this manual.

The cooker should be serviced only by a qualified service engineer, and only approved spare parts should be used.

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

Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200 °C and run for at least an hour.

Make sure the room is well ventilated to the outside air (see '*Ventilation*' below). People with respiratory or allergy problems should vacate the area for this brief period.

If You Smell Gas

- DO NOT turn electric switches on or off
- DO NOT smoke
- DO NOT use naked flames
- DO turn off the gas at the meter or cylinder
- DO open doors and windows to get rid of the gas
- DO keep people away from the area affected
- Call your gas supplier

Ventilation

⚠ **CAUTION: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cookerhood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.**

Personal Safety

⚠ **DO NOT modify this appliance.**

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

⚠ **WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

⚠ **CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

⚠ **Danger of fire: DO NOT store items on the cooking surfaces.**

⚠ **To avoid overheating, DO NOT install the cooker behind a decorative door.**

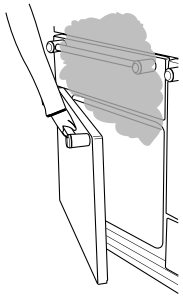
⚠ **DO NOT use a steam cleaner to clean the cooker.**

⚠ **Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

⚠ **Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.**

⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary – otherwise, the control knobs may become very hot.**

Cooking high moisture content foods can create a 'steam burst' when an oven door is opened. When opening the oven stand well back and allow any steam to disperse.



⚠ **Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.**

⚠ **DO NOT store flammable materials in the storage drawer or near this appliance.**

⚠ **DO NOT spray aerosols in the area of the cooker while it is on.**

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ **NEVER operate the cooker with wet hands.**

⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

⚠ **NEVER heat unopened food containers. Pressure build up may cause the containers to burst and cause injury.**

⚠ **DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

⚠ **WARNING! Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

⚠ **Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.**

Take care that no water seeps into the appliance.

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

⚠ **This appliance is heavy so take care when moving it.**

Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff 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 cleaners can produce noxious fumes if applied to a hot surface.

2. Cooker Overview

Fig.2-1

The 90 dual fuel cooker **(Fig.2-1)** has the following features:

A. 5 hotplate burners including a wok burner

B. A control panel

C. A glide-out grill

D. Programmable main fan oven

E. Tall fan oven

Hotplate Burners

The drawing by each of the central knobs indicates which burner that knob controls.

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

When the igniter button is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, press the igniter button, and push in and turn the associated control knob to the high position as indicated by the large flame symbol (🔥), **(Fig.2-2)**.

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

Fig.2-2

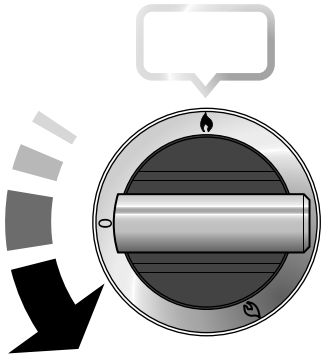


Fig.2-3

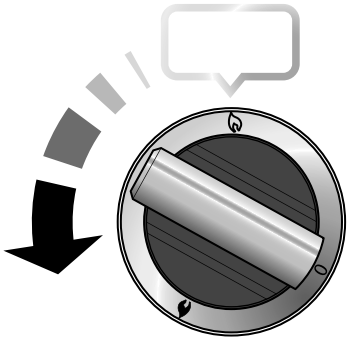


Fig.2-4

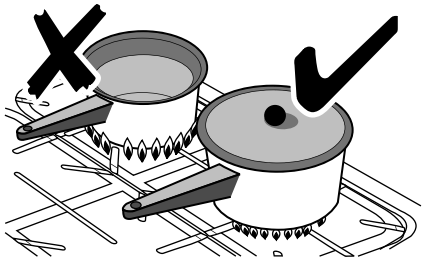


Fig.2-5

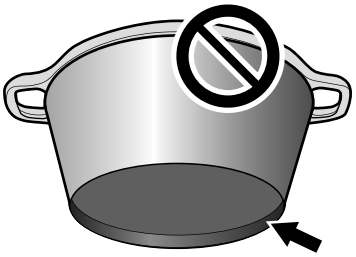


Fig.2-6

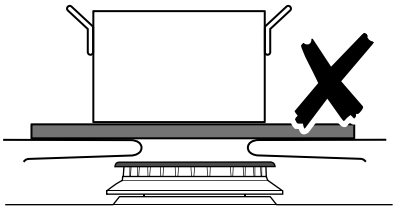


Fig.2-7

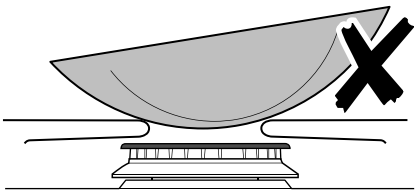
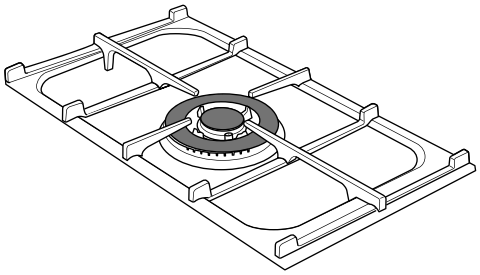


Fig.2-8



If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise **(Fig.2-3)**. On this cooker the low position is beyond high, NOT between high and off.

If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly **(Fig.2-4)**.

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used **(Fig.2-5)**.

Simmering aids, such as asbestos or mesh mats, are NOT recommended **(Fig.2-6)**. They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers **(Fig.2-7)**.

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 250 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying **(Fig.2-8)**.

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

The Wok Cradle *(optional)*

The wok cradle is designed to fit a 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if the wok is too small, the cradle will not support it properly **(Fig.2-9)**.

The cradle should be used on the wok burner only. When you fit the cradle, check that it is properly located on the front and rear fingers and that the wok is supported properly on a pan support **(Fig.2-10)**.

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

The Griddle *(optional)*

The griddle fits the left-hand pan support, front to back **(Fig.2-11)**. It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

⚠ **DO NOT put it crossways – it will not fit properly and will be unstable (Fig.2-12).**

⚠ **DO NOT put it on any other burner – it is not designed to fit in any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use **(Fig.2-13)**. Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for **a maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

⚠ **Always leave space around the griddle for the gases to escape.**

⚠ **NEVER fit two griddles side by side (Fig.2-14).**

After cooking, allow the griddle to cool before cleaning.

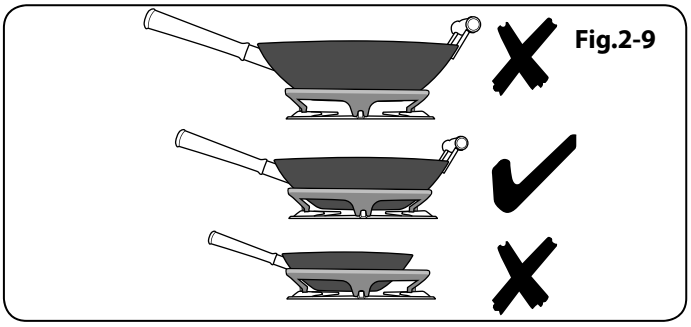


Fig.2-9

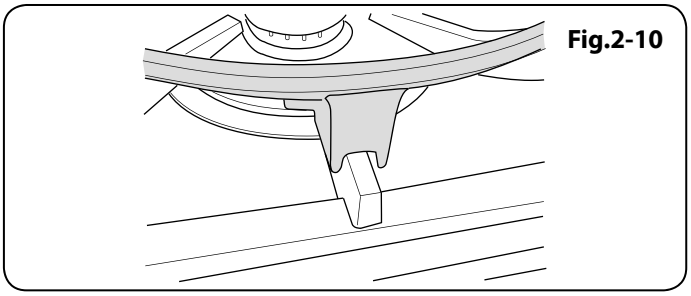


Fig.2-10

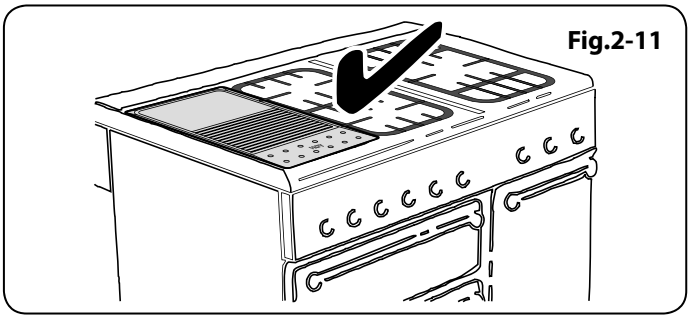


Fig.2-11

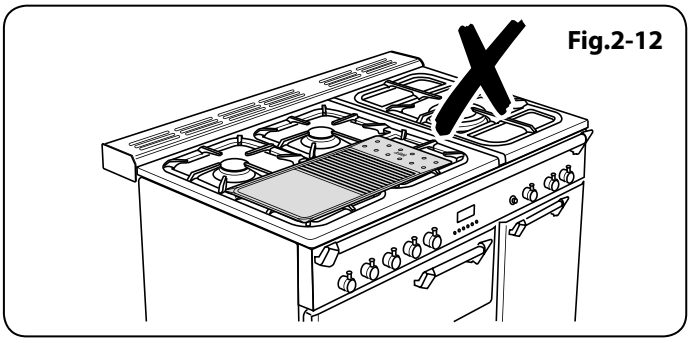


Fig.2-12

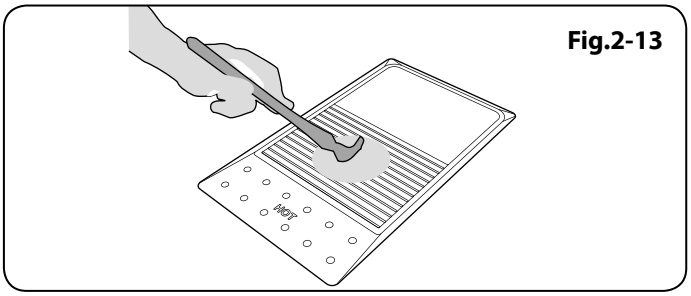


Fig.2-13

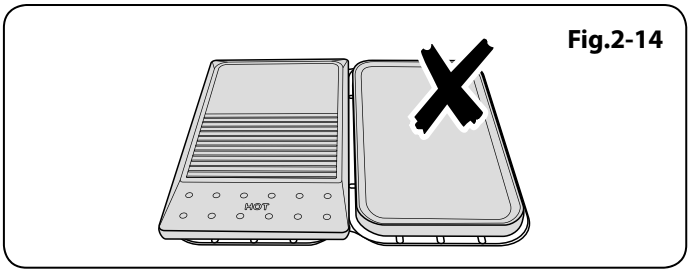


Fig.2-14

Fig.2-15

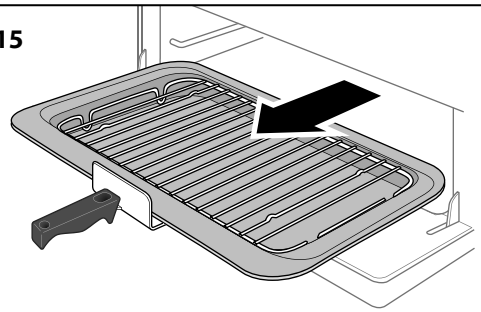


Fig.2-16

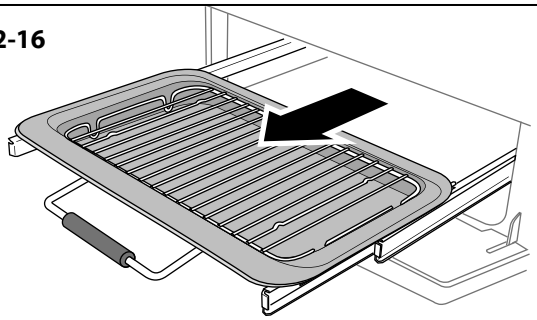


Fig.2-17

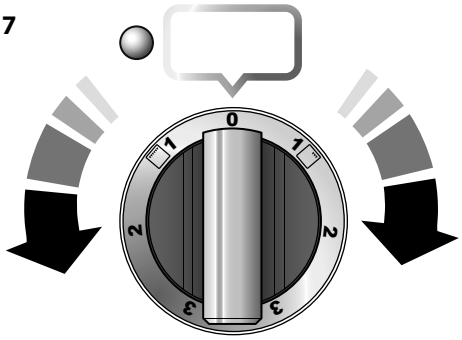
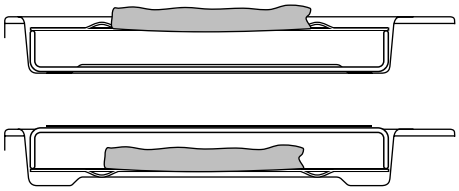


Fig.2-18



The Grill / Glide-out Grill

⚠ **CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.**

⚠ **CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

Open the door and pull the grill pan **(Fig.2-15)** or carriage **(Fig.2-16)** forward using the handle.

The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

Adjust the heat to suit by turning the knob. To heat the whole grill, turn the knob clockwise **(Fig.2-17)**.

To heat the right-hand half, turn the knob counter-clockwise. The neon indicator light by the grill control will come on.

For best results, leave the grill pan in the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

⚠ **DO NOT leave the grill on for more than a few moments, without the grill pan underneath it, otherwise the knobs may become hot.**

Once the grill has preheated, take the grill pan out again and put the trivet back in place with the food on it. Slide the grill pan or carriage back into the grill chamber. Make sure that it is pushed right in.

The grill pan trivet can be turned over to give two grilling positions **(Fig.2-18)**.

⚠ **Never close the grill door when the grill is on.**

The Ovens

The clock must be set to the time of day before the left-hand oven will work. See the following section on '*The Clock*' for instructions on setting the time of day.

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

Both ovens are fan ovens that circulate hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

Operating the Ovens

Turn the oven knob to the desired temperature **(Fig.2-19)**.

The oven indicator light will glow until the oven has reached the temperature selected **(Fig.2-20)**. It will then cycle on and off during cooking.

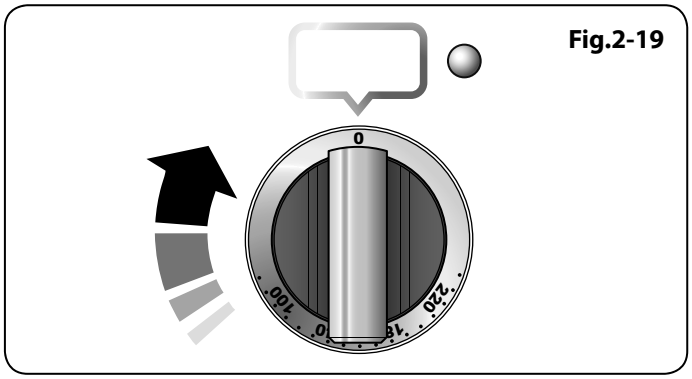


Fig.2-19

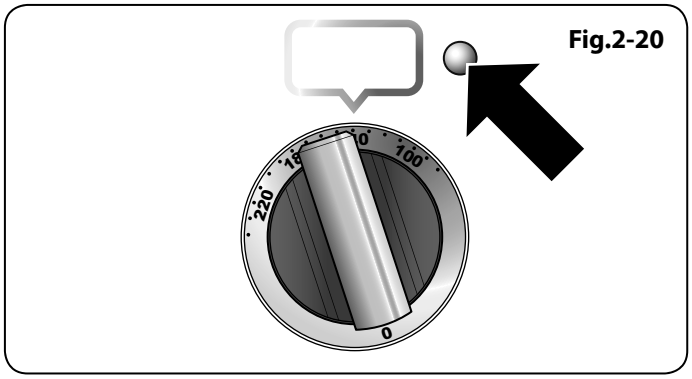
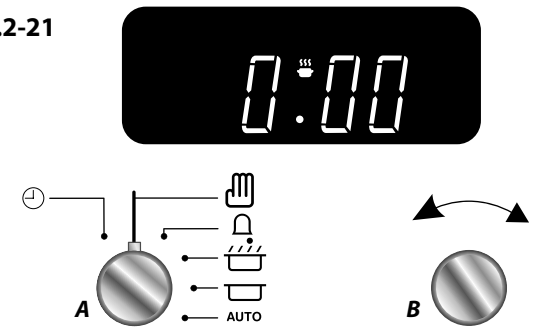


Fig.2-20

Fig.2-21



A – Timer knob, B – Adjusting knob

Fig.2-22

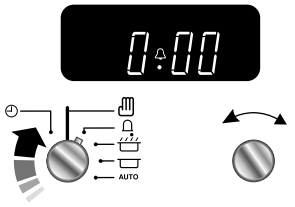


Fig.2-23

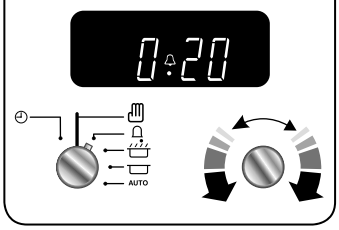


Fig.2-24

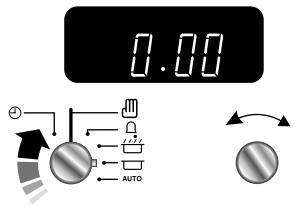
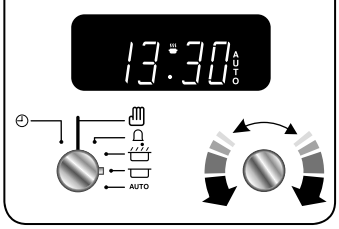


Fig.2-25



The Clocks

You can use the timer **(Fig.2-21)** to turn the left-hand oven on and off. The clock must be set to the time of day before the ovens will work.

The 2-Button Clock *(Professional+)*

Setting the Time of Day

When the clock is first connected, the display flashes (*0.00*) and ( ) alternately.

To set the time, turn and hold the Timer knob to the clock symbol [🕘] and at the same time turn the Adjusting knob left or right until the clock shows the time of day.

Remember this is a 24-hour clock.

Let go of the Timer knob and it will spring back to the vertical, oven manual setting.

IMPORTANT: The cooker will not operate unless the clock has been set.

Minute Minder

Turn the Timer knob to the right to the [🔔] minute minder setting – it should click into position **(Fig.2-22)**.

Use the Adjusting knob to set the time you need **(Fig.2-23)**.

You can either turn the knob back to the vertical manual setting [✋] to keep an eye on the time of day, or leave it in the [🔔] minute minder position as the time ticks down.

To stop the beeper when it sounds, turn the Adjusting knob counter-clockwise.

- The *'cook period',* which is the length of time you want the oven to cook for.
- The *'stop time',* which is the time of day you want the oven to stop cooking.

To Stop the Programmable Oven Automatically

Turn the Timer knob to the [▭] position **(Fig.2-24)**.

Use the Adjusting knob to set the time at which the oven is to stop. You can set the oven to turn on at any time over the following 24-hour period. AUTO shows in the display **(Fig.2-25)**.

Turn the Timer knob to the 'AUTO' setting to return to the clock display.

Once the set time is reached, the beeper sounds. Turn the Timer knob to the vertical [✋] to return to manual cooking.

To Start and Stop the Programmable Oven Using the Timer

Before you set the clock, decide on both the *'cook time'* and the *'stop time'*.

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

Turn the Timer knob to the [⌨] position **(Fig.2-26)**. Use the Adjusting knob to set the *'cook time'* you need **(Fig.2-27)**.

Turn the Timer knob to the [▭] position. The display will show the current time of day plus the *'cook time'* you just set.

Use the Adjusting knob to set the *'stop time'* required **(Fig.2-28)**.

The *'stop time'* is displayed, followed by 'AUTO'. Set the oven to the cooking temperature you need; turn the Timer knob to the 'AUTO' setting.

When your cooking is finished, the beeper sounds. Turn the Timer knob to the vertical [✋] to return to manual cooking.

If you are out, don't worry about the beeper going off – it stops on its own after a while. When you return, turn the Timer knob to the vertical [✋] to return to manual cooking.

AUTO is Showing, But You Want to Revert to Manual Cooking

You can cancel any automatic settings by briefly turning the Timer knob to the clock symbol [🕘] and then releasing it.

Key Lock

When the key lock is activated, the programmable oven is locked and will not come on.

To Activate the Key Lock

Make sure that the clock is in manual mode and cancel any active programs.

Turn and hold the Timer knob to the clock symbol [🕘] for about 8 seconds. 'On' appears on the display **(Fig.2-29)**.

Keep holding the Timer knob turned to the clock symbol [🕘] and turn the Adjusting knob clockwise until the key symbol [🔑] and 'OF' shows on the display **(Fig.2-30)**. Release the knobs.

The programmable oven is now locked, as confirmed by the display showing the time of day alongside the key symbol **(Fig.2-31)**.

To Turn Off the Key Lock

Turn and hold the Timer knob to the clock symbol [🕘] for about 8 seconds. 'OF' will appear on the display **(Fig.2-32)**.

Keep holding the Timer knob turned to the clock symbol [🕘] and turn the Adjusting knob clockwise until the key symbol [🔑] goes out on the display and 'On' shows **(Fig.2-33)**. Let go of the knobs.

After a few seconds, the display reverts to showing the time of day.

The programmable oven can now be used normally.

Fig.2-26

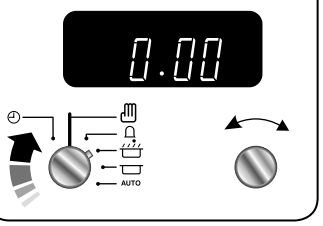


Fig.2-27

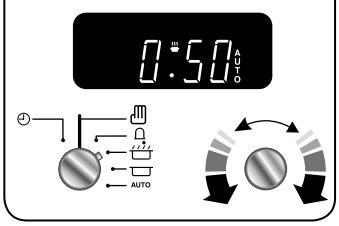


Fig.2-28

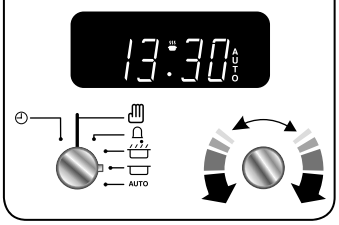


Fig.2-29

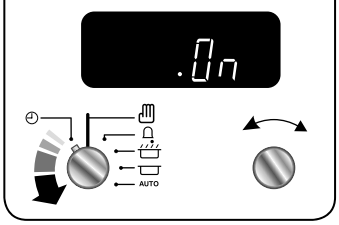


Fig.2-30

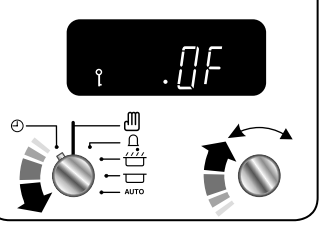


Fig.2-31

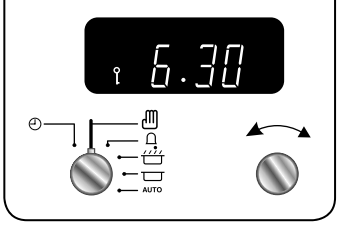


Fig.2-32

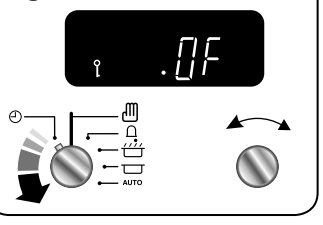


Fig.2-33

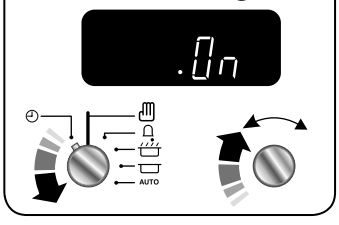
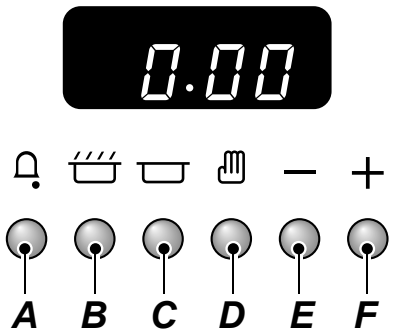


Fig.2-34



A – Minute minder, B – 'Cook' time, C – 'Stop' time, D – Manual, E & F – Time setting buttons

Fig.2-35

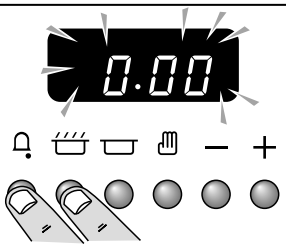


Fig.2-36

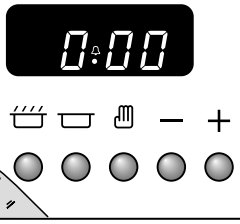


Fig.2-37

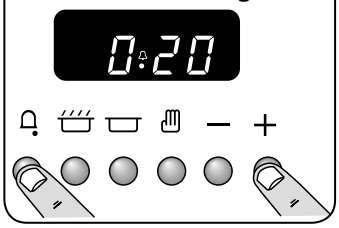


Fig.2-38

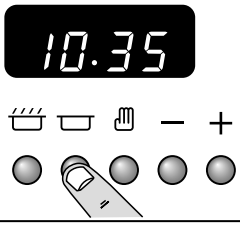


Fig.2-39

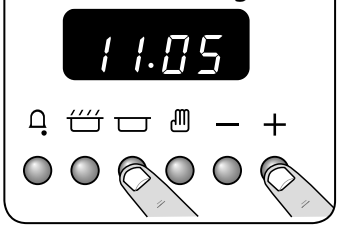


Fig.2-40

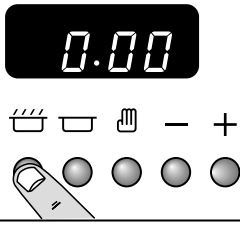


Fig.2-41

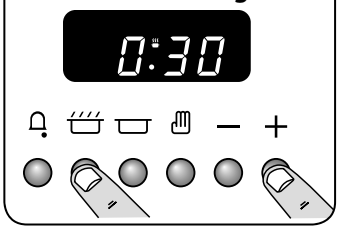


Fig.2-42

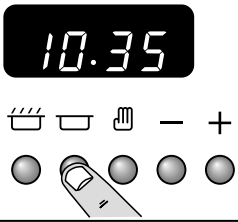
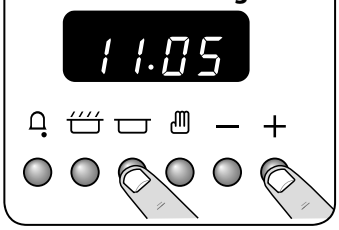


Fig.2-43



The 6-button Clock *(Kitchener)*

Setting the Time of Day

The 6-button LCD clock is shown in **Fig.2-34**. When the clock is first connected the display flashes (*0.00*) and ( ) alternately.

Press and hold both the [🔔] and [🍲] buttons down **(Fig.2-35)**. Now press the [+] button *(or the [–] button)* until the correct time shows.

Do not forget that it is a 24-hour clock.

If you need to reset the cooker, turn off the power supply and wait for a couple of minutes and start again.

Setting the Minute Minder

Press and hold the [🔔] button **(Fig.2-36)**, and then press the [+] button until the length of time you want to cook for is shown **(Fig.2-37)**.

You can check the time remaining by pressing [🔔]. When the beeper sounds cancel it by pressing [🔔].

- The *'cook period'*, which is the length of time you want the oven to cook for.
- The *'stop time'*, which is the time of day you want the oven to stop cooking.

To Stop the Programmable Oven Automatically

Press and hold the Stop Time [▭] button **(Fig.2-38)** and then press the [+] button *(or [–] button)* until the required *'stop time'* shows **(Fig.2-39)**. AUTO will show in the display.

Once the *'stop time'* is reached, the beeper sounds. To stop the beep turn the oven control knob to 0 first and then press [✋] once; press [✋] again to return to manual cooking.

To Start and Stop the Programmable Oven Automatically

Before you set the clock you must have two numbers clearly in mind – the *'cook period'* and the *'stop time'*.

Note: You cannot set a start time directly – this is set automatically by setting the *'cook period'* and the *'stop time'*.

Press and hold the [🍲] button **(Fig.2-40)** and then press the [+] button *(or [–] button)* until the required *'cook period'* shows **(Fig.2-41)**.

Now press and hold the [▭] button **(Fig.2-42)** and then press the [+] button *(or [–] button)* until the required *'stop time'* shows **(Fig.2-43)**. Release the buttons.

AUTO will now show in the display.

Set the oven to the required temperature. When cooking is finished the beeper will sound. Turn the oven knob to the OFF position first, and then press the [✋] button once to stop the beep; press it again to return to manual cooking.

If you are out, do not worry about the beeper going off, it stops after a while. When you return, turn the oven knob to 0 first, and then press [✋] twice to return to manual cooking.

AUTO is Showing, You Want to Reset to Manual Cooking

To return to manual cooking from any automatic setting, the *'cook period'* must be cancelled. Press and hold the [▭] button and then press the [–] button until the display reads (*0.00*).

Press the [✋] button to return to manual cooking.

Key Lock

Activating the key lock will lock the programmable oven and it will not come on.

To Activate the Key Lock

Make sure that the clock is in manual mode and cancel any active programs.

Hold the Minute Minder [🔔] and Cook period [♨] buttons. When 'On' appears on the display **(Fig.2-44)** press the [+] button once. The key symbol [🔑] and 'OF' will now show on the display **(Fig.2-45)**. Release the buttons.

The programmable oven is now locked, as confirmed by the display showing the time of day alongside the key symbol **(Fig.2-46)**.

To Turn Off the Key Lock

Hold the Minute Minder [🔔] and Cook period [♨] buttons. When 'OF' appears on the display **(Fig.2-47)** press the [+] button once. The key symbol [🔑] will go out and 'On' will show on the display **(Fig.2-48)**. Release the buttons.

After a few seconds the display will revert to show the time of day.

The programmable oven can now be used normally.

Fig.2-44

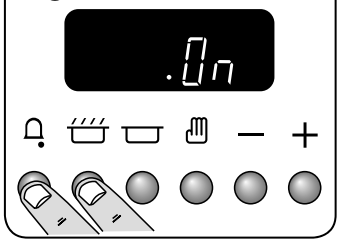


Fig.2-45

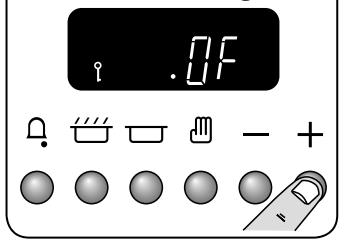


Fig.2-46

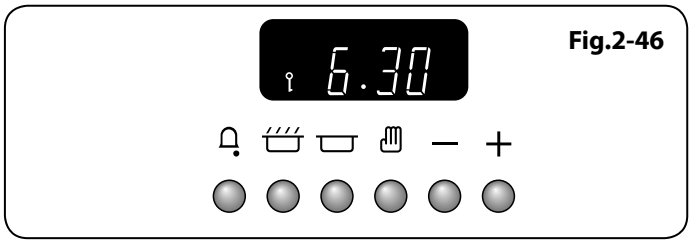


Fig.2-47

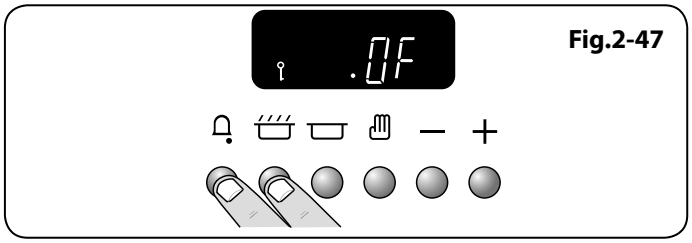


Fig.2-48

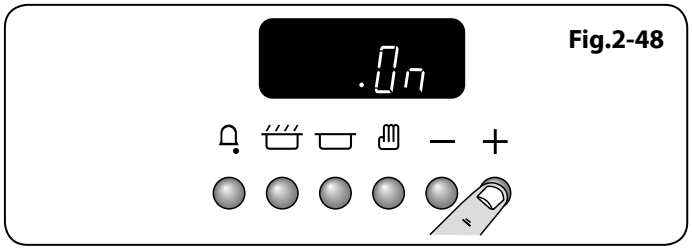


Fig.2-49

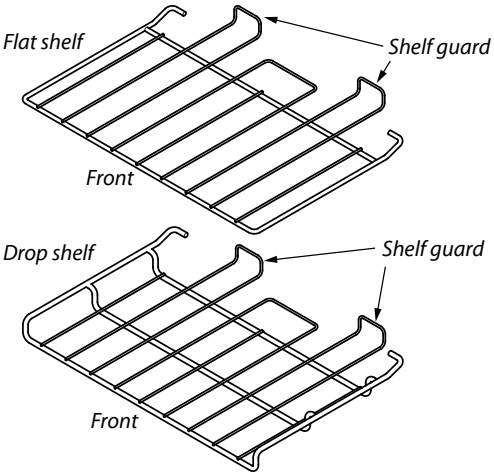


Fig.2-50

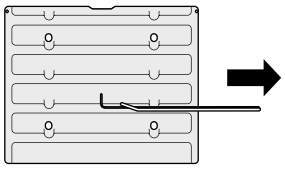


Fig.2-51

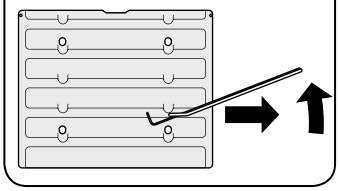


Fig.2-52

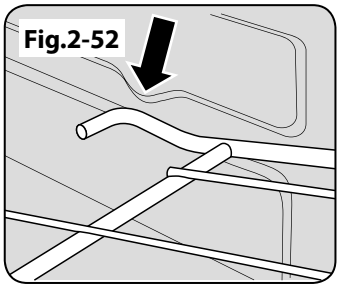


Fig.2-53

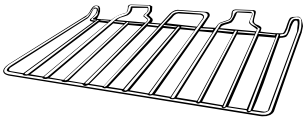


Fig.2-54

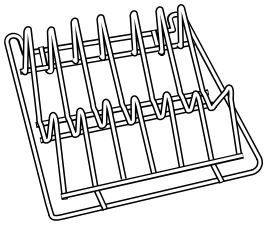


Fig.2-55

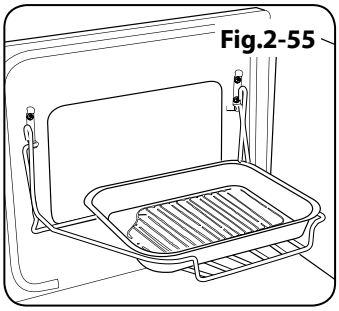


Fig.2-56

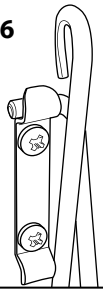


Fig.2-57

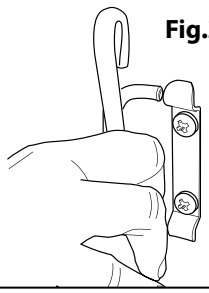
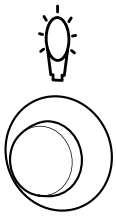


Fig.2-58



Accessories

Oven Shelves – Left-hand (Main) Oven

In addition to the flat shelves, some models are supplied with a drop shelf **(Fig.2-49)**. The drop shelf increases the possibilities for oven shelf spacing.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides **(Fig.2-50)**.

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward **(Fig.2-51)**.

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back **(Fig.2-52)**.

Oven Shelves – Right-hand (Tall) Oven

The tall oven is supplied with four flat cooking shelves **(Fig.2-53)**, and a plate-warming shelf **(Fig.2-54)**.

When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out to allow the hot air to circulate.

The Handyrack (Main Oven)

The Handyrack **(Fig.2-55)** fits to the left-hand oven door only. Food cooking on it is easy to attend to, because it is accessible when the door is open.

The maximum weight that can be held by the Handyrack is 5.5 kg (12 lb). It should only be used with the supplied roasting tin, which is designed to fit the Handyrack. Any other vessel could be unstable.

It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position or base of the oven.

When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position or base of the oven.

To fit the Handyrack, locate one side of it on the door bracket **(Fig.2-56)**.

Then spring the other side out to clip it onto the other bracket **(Fig.2-57)**.

Main Oven Light

Press the button to turn the light on **(Fig.2-58)**.

If the oven light fails, turn off the power supply before changing the bulb. See the *'Troubleshooting'* section for details on how to change the bulb.

3. Cooking Tips

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.

Temperature (Gas Mark)	Temperature (°C / °F)
1	140 / 275
2	150 / 300
3	160 / 325
4	175 / 350
5	190 / 375
6	205 / 400
7	220 / 425
8	230 / 450

Table 3-1 Temperature Conversion Table

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 340 mm (13½") by 340 mm (13½") in the main oven and 232 mm (9 1/8") and 321 mm (12 5/8") in the tall oven.

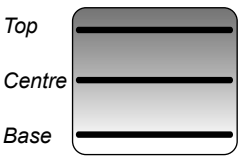
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's 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 fan oven does not vary with height in the oven so you can use any shelf.



Oven Shelf Positions

Food	Conventional Oven Temperature °C & (Shelf Position)	Fan Oven Temperature °C	Approximate cooking time	
Meat				
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.	
Poultry				
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.	
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.	
Yorkshire pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.	
Fish				
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.	
Cake				
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/B)	150	80-90 minutes.	
Queen cakes	190 (C/B)	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/B)	210	10-15 minutes.	
Victoria sandwich				
180 mm tin	180 (C/B)	170	20-30 minutes.	
210 mm tin	180 (C/B)	170	30-40 minutes.	
Desserts				
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.	*Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.*
Fruit pies	200 (C/B)	190	35-45 minutes.	
Tartlets	200 (C/B)	190	10-20 minutes according to size.	
Puff pastry	230 (C/B)	220	20-40 minutes according to size.	
Meringues	100 (C/B)	90	2-3 hours.	
Baked egg custard	160 (C/B)	150	45-60 minutes.	
Baked sponge pudding	190 (C/B)	180	40-45 minutes.	
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.	
Bread	220 (C)	210	20-30 minutes.	

5. Cleaning Your Cooker

Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

⚠ **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 cooker 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 and reset the clock before re-using the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing them.

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head **(Fig.5-1)**.

The Wok Burner

The wok burner can also be taken apart for cleaning.

When reassembling the wok burner **(Fig.5-2)**, turn over the large base ring and find the 'D' shaped area **(Fig.5-3)**. Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring **(Fig.5-4)**.

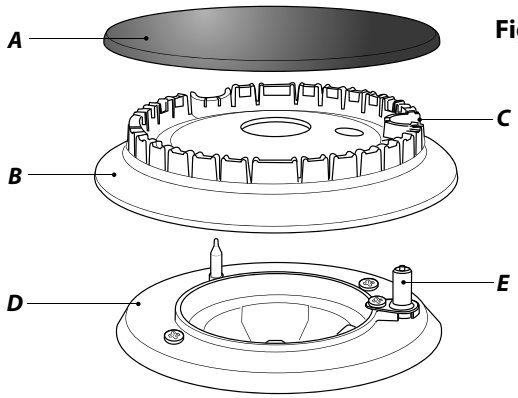
Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

The Wok Cradle

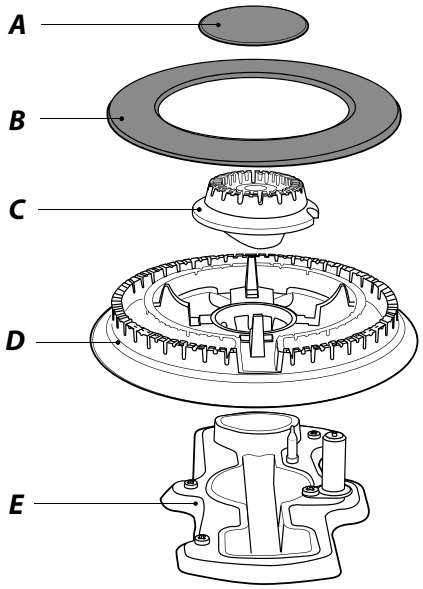
Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

Fig.5-1



A – Cap, B – Head, C – Notch, D – Base, E – Electrode

Fig.5-2



A – Inner burner cap, B – Outer burner head, C – Inner burner head, D – Outer burner head, E – Wok burner base

Fig.5-3

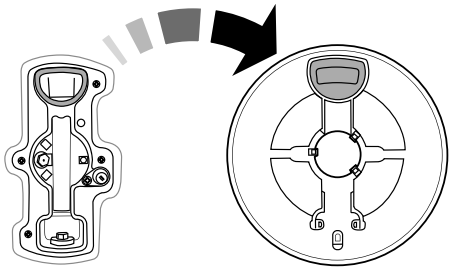
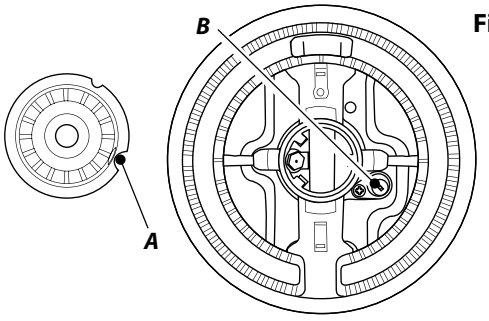


Fig.5-4



A – Electrode notch, B – Ignition electrode

Fig.5-5

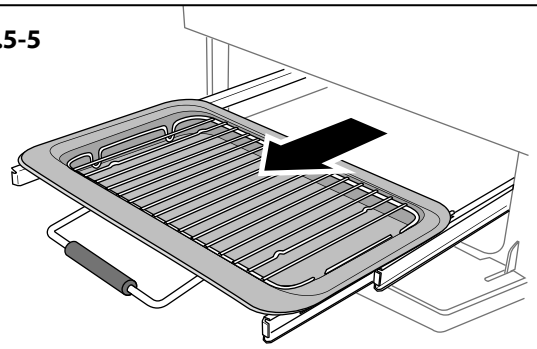


Fig.5-6

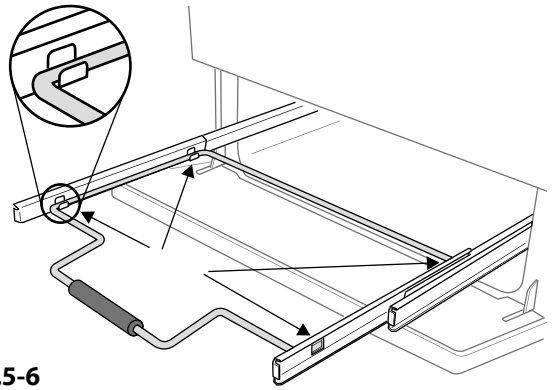


Fig.5-7

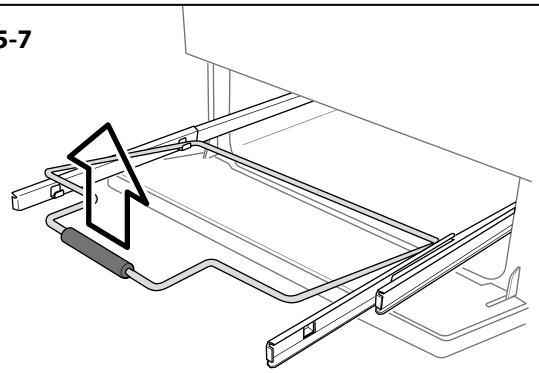


Fig.5-8

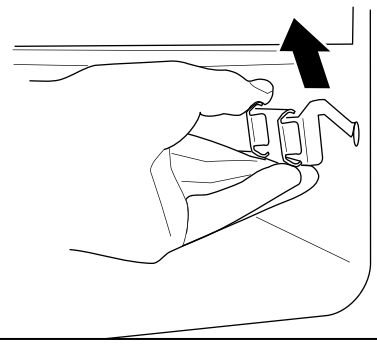
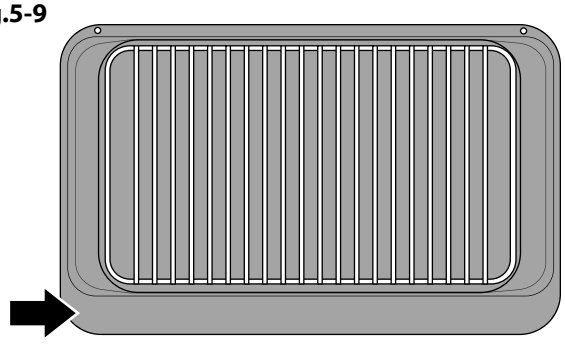


Fig.5-9



Grills

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

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 trivet using a nylon brush.

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

Cleaning the Glide-out Grill

The grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward **(Fig.5-5)**.

Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side **(Fig.5-6)**.

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips **(Fig.5-7)**.

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides **(Fig.5-8)** and wipe the sides clean with a soft cloth and mild detergent.

⚠ **DO NOT put the side runners in a dishwasher.**

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forward and, for each side in turn, support the side rail and press the frame down into the side rails. Replace the grill pan. When refitting the grill pan, make sure that the wide rim is at the front **(Fig.5-9)**.

Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners. For best results, use a liquid detergent.

The same cleaner can also be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water. You can use the same method for cleaning the control panel and knobs.

After cleaning, polish with a dry cloth.

Glass Fronted Door Panels

The oven door front panels can be taken off so that the glass panels can be cleaned. Move the cooker forward to gain access to the sides (see the *'Moving the Cooker'* section under *'Installation'*).

Open the oven door slightly and remove the front panel fixing screws from the door sides, two each side **(Fig.5-10)**.

Carefully lift off the outer door panel. The inside face of the glass panels can now be cleaned – take care not to disturb or wet the door insulation.

Note: If the door is triple glazed then the inner two panels are fixed together and should not be separated. After cleaning, carefully refit the outer door panel and replace the side fixing screws.

⚠ **DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

Ovens

'Cook & Clean' Panels

The main oven has side 'Cook & Clean' panels which 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.

These 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 make sure that the panels are working effectively.

Removing the Panels to Clean the Enamel Interior

If you wish to clean the enamel interior of the oven, you will need to remove the shelves, followed by the 'Cook & Clean' panels. Each side of the oven is fixed with four fixing screws. You do not have to remove the screws to remove the oven panels. Simply lift each side panel upwards, slide them off the screws and then pull them forwards **(Fig.5-11)**.

Once the panels have been removed, the oven enamel interior can be cleaned.

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

The Tall Oven

To clean the oven sides, slide out the shelves, unhook the supports from the oven sides and lift out **(Fig.5-12)**.

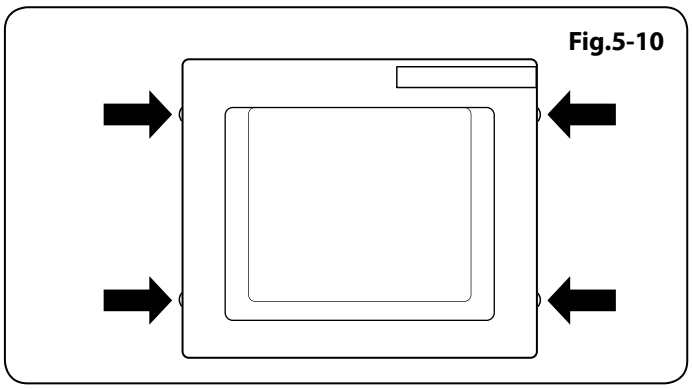


Fig.5-10

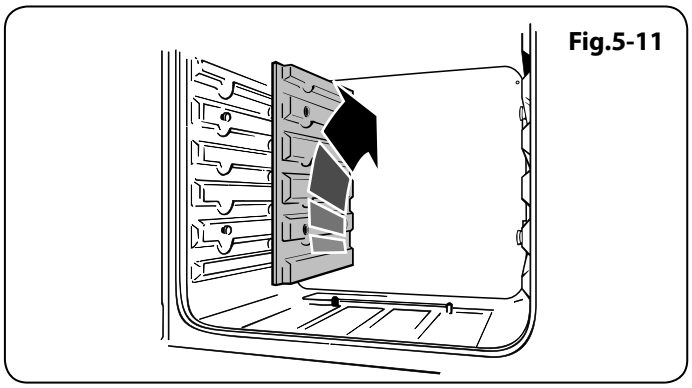


Fig.5-11

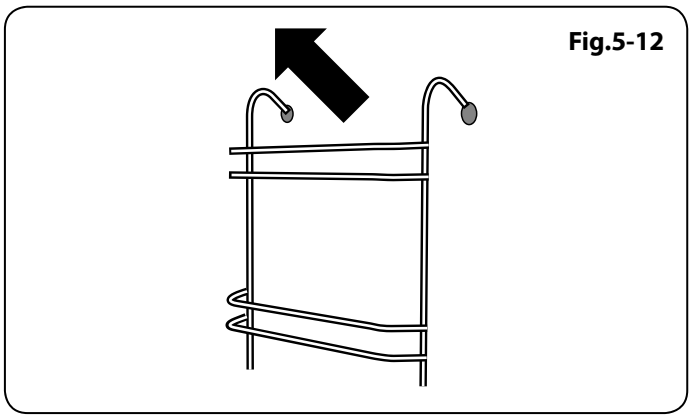


Fig.5-12

Cleaning Table

Cleaners listed **(Table 5-1)** are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

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

Hotplate		
Part	***Finish***	***Recommended Cleaning Method***
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	***Finish***	***Recommended Cleaning Method***
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth *(electrical retailers)* or microfibre all-purpose cloth *(supermarket)*.
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	***Finish***	***Recommended Cleaning Method***
Sides, floor & roof of oven **NOT** 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5-1

6. Troubleshooting

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there maybe something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner trim and caps correctly located? See the section on *'Cleaning'.*

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the button?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

What cleaning materials are recommended for the cooker?

See the *'Cleaning'* section for recommended cleaning materials.

⚠ **Never use caustic or abrasive cleaners as these will damage the surface.**

An oven fan is noisy

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

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 grill compartment door open.

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. It is in your interest to track down your original installer.

Power failure

In the event of a failure in the electrical supply, remember to reset the clock to make sure 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. The oven control settings and cooking times are intended to be used **only** as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on *'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, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so 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 not coming on

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol [⚿] showing in the display to signify that the oven is locked? See the *'Clock'* section of the instructions for more information on the key lock feature.

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked *(see above)*?

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.

Fig.6-1

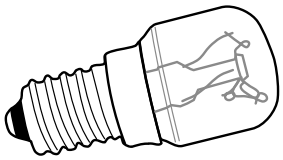


Fig.6-2

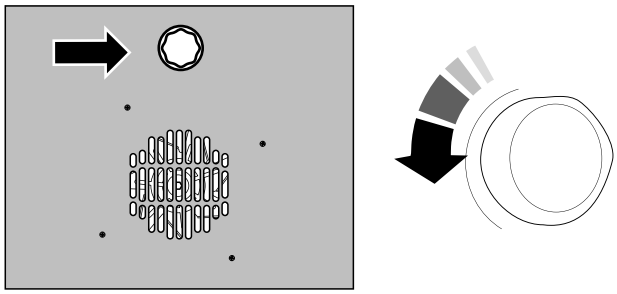
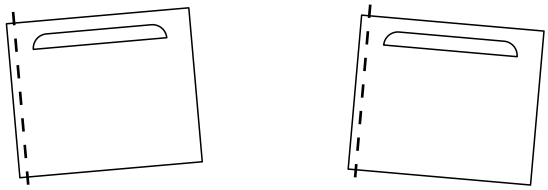
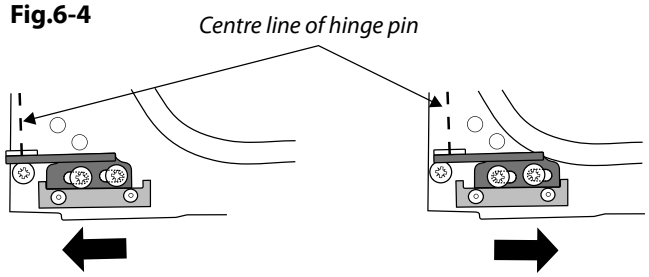


Fig.6-3



Effect of hinge adjustment – exaggerated for clarity

Fig.6-4



Oven door omitted for clarity

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C **(Fig.6-1)**.

Turn off the power at the circuit breaker.

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

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff **(Fig.6-2)**. Taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door **(Fig.6-3)**. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position **(Fig.6-4)**.

Retighten the hinge screws.

7. Installation

Service and Spares

Firstly, please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify the particular appliance and help us to help you. Filling this in now will save time and inconvenience if you later have a problem with the appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty field visit.

Retailer's Name and Address	Andi-Co Appliance Pty Ltd. 1 Stamford Road, Oakleigh, VIC 3166 Tel: (03) 1300 650 020 Fax: (03) 9569 1450 Email: Service@andico.com.au
Name of Appliance	
Appliance Serial Number*	
Fuel Type	Dual Fuel
Date of Purchase	
Installer's Name, Address and Telephone No.	
Date of Installation	

* This information is on the appliance data badge.

If You Have a Problem

In the unlikely event that you have a problem with your appliance, please refer to rest of this booklet, especially the problem solving section, first to check that you are using the appliance correctly.

If you are still having difficulty, contact you retailer.

Please Note

If your appliance is outside the 12-month warranty period, our service provider may charge for this visit.

If you request an engineer to visit and the fault is not the responsibility of the manufacture, our service provider reserves the right to make a charge.

Appointments not kept by you may be subject to a charge.

Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency. The frequency of service will depend on usage – for normal usage once a year should suffice.

Service work should only be carried out by a suitably Authorised Person.

Spare Parts

To maintain optimum and safe performance, we recommend that only genuine spare parts are used. Do not use re-conditioned or unauthorised controls. Contact your retailer.

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

You must be aware of the following safety requirements & regulations.

⚠ **Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**

⚠ **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**

⚠ **Read the instructions before installing or using this appliance.**

The regulations and standards are as follows:

- **AS 5601 – 'Gas Installations'**

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons.

⚠ **Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

The cooker must be installed in accordance with all local gas fitting regulations, municipal building codes, electrical wiring regulations and any other relevant statutory regulations.

⚠ **WARNING!**
Where this appliance is installed in a marine craft, caravan or mobile home, it shall NOT be used as a space heater.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the cooker should have an adequate air supply.

Install the cooker in a location to allow the complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surroundings at safe limits, under normal condition.

Location of Cooker

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

Note: An appliance for use on Propane must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

All models are supplied set for use on Natural gas. A conversion kit for Propane gas is included with the appliance. See the instructions that are supplied with the conversion kit.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

INSTALLATION
Check the appliance is electrically safe and gas sound when you have finished.

You will need the following equipment to complete the cooker installation satisfactorily:

- Flexible gas hose.
- Gas pressure tester/manometer.
- Multimeter: For electrical checks.

You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. 4 mm & 3 mm Allen keys
8. Spirit level
9. Pencil
10. Adjustable spanner
11. 13 mm spanner or socket wrench
12. Screws for fitting the restraining chain and bracket

Checking the Parts:

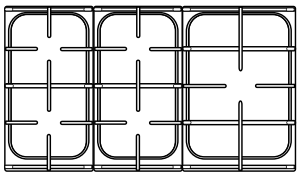
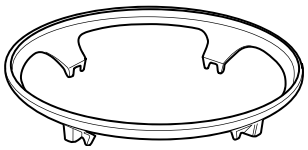
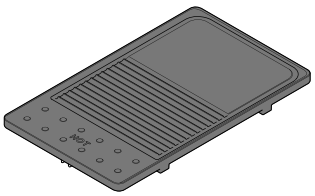
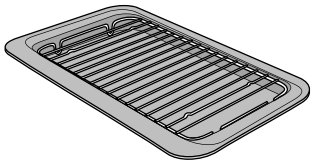
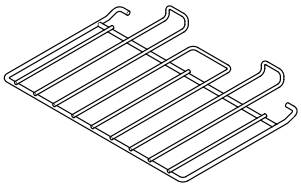
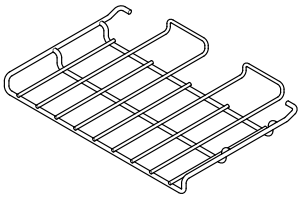
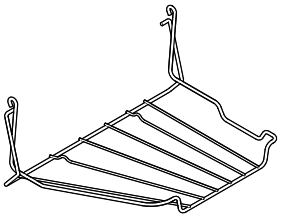
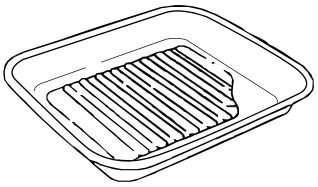
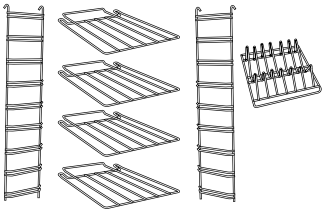
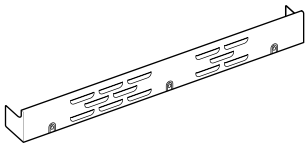
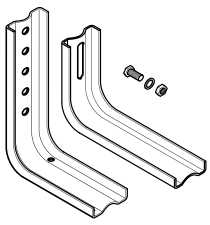
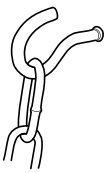
3 pan supports	*Wok cradle (optional)*
	
Griddle (optional)	*Grill pan & trivet (glide-out model shown)*
	
1 flat shelf	*1 drop shelf*
	
Handyrack	*Roasting tin*
	
Tall oven shelves & shelf supports	*Plinth (1-piece model shown)*
	
Stability bracket	*Restraining chain & hook*
	

Fig.7-1

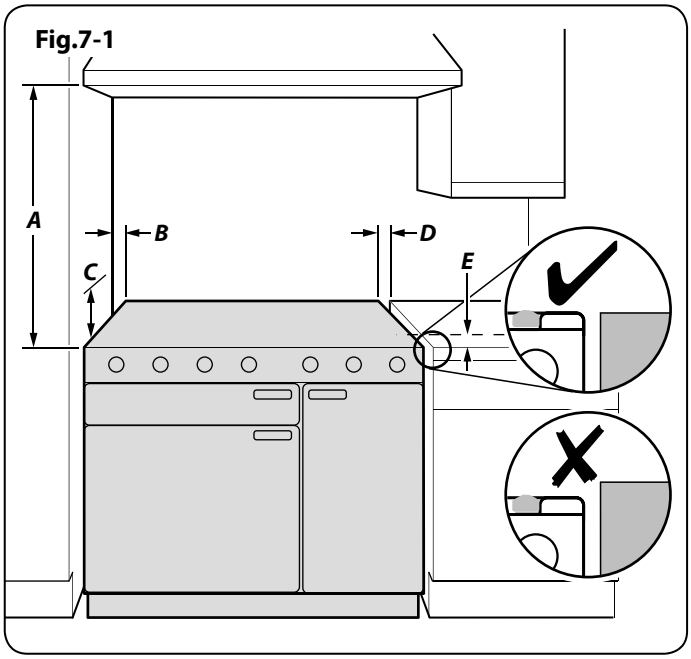


Fig.7-2

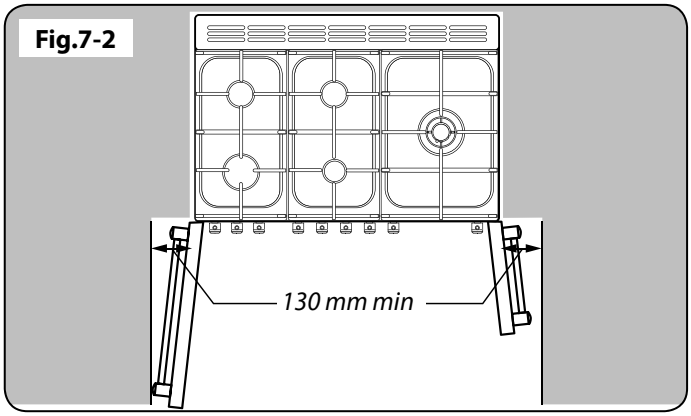
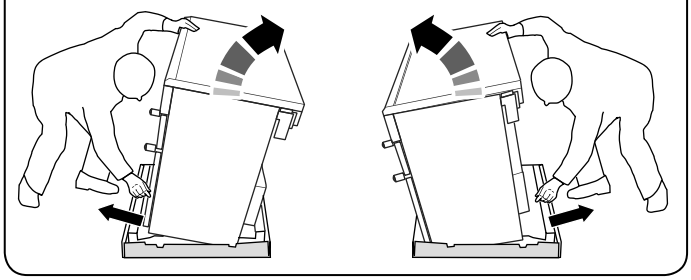


Fig.7-3



Positioning the Cooker

The diagram **(Fig.7-1)** shows the minimum recommended distance from the cooker to nearby surfaces as given in AS 5601.

1. Overhead – Measurement A

The minimum height of any surface above the cooker is 650 mm above the hotplate.

Cookerhoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a cookerhood be less than 650 mm or, for an overhead exhaust fan, 750 mm.

2. Side Clearances – Measurements B & C

Where **B**, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to make sure that the combustible surface does not exceed 65 °C above ambient*. Even with the surface protected, the dimension **B** should not be less than 135 mm above hotplate level.

The fixing of 5 mm thick ceramic tiles to the surface, or attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm to a height **C of not less than 150 mm above the hotplate, should satisfy this requirement.*

3. Side Clearances – Measurement D & E

Where **D**, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then **E** shall be 10 mm or more, or the horizontal surface shall be above the trivet.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open **(Fig.7-2)**. The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

We recommend a gap of 910 mm between units to allow for moving the cooker. Do not box the cooker in – it must still be possible to move the cooker in and out for cleaning and servicing.

Moving the Cooker

⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

⚠ **The cooker is very heavy, so take great care.**

We recommend two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed to prevent it being disturbed when moving the cooker around. To help you, there are two levelling rollers at the back and two screw-down levelling feet at the front.

From the back tilt the cooker forward and remove the rear half of the polystyrene base pack **(Fig.7-3)**. Repeat from the front and remove the front half of the polystyrene base.

Lowering the Two Rear Rollers

To lower the rear rollers, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut at the front of the cooker **(Fig.7-4)**. Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

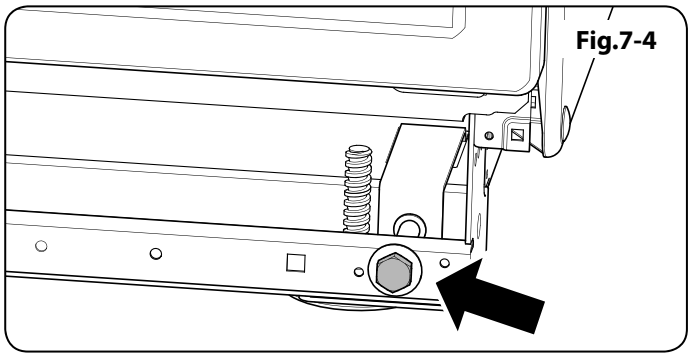


Fig.7-4

Completing the Move

Unfold the rear edge of the cardboard base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven **(Fig.7-5)**.

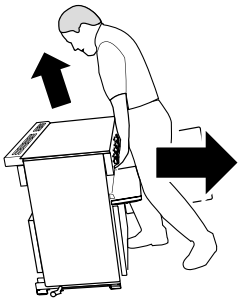


Fig.7-5

Carefully push the cooker backwards off the cardboard base. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it **(Fig.7-6)**.

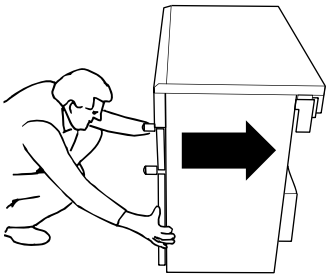


Fig.7-6

⚠ **DO NOT use the door handles or control knobs to manoeuvre the cooker.**

Levelling the Cooker

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or units.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the hexagonal adjusting nuts at the front bottom corners of the cooker.

To set the front turn the feet bases to raise or lower.

Fitting the Stability Bracket and Chain

⚠ **A stability bracket and chain MUST be fitted when the cooker is connected to a flexible gas supply.**

Unless properly installed, the cooker could be tipped by leaning on the door. Injury might result from spilled hot liquids or from the cooker itself.

IMPORTANT: The cooker must be set to the correct height and levelled before the stability bracket is installed.

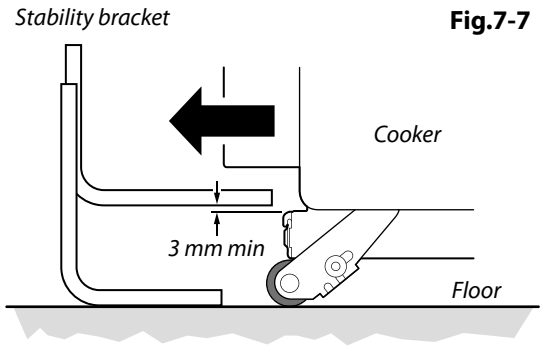


Fig.7-7

Typical floor mounting

Fitting a Stability Bracket

When fitting a stability bracket please refer to the instructions supplied with the bracket for further details on fitting.

When fitting a stability bracket (**Fig.7-7** and **Fig.7-8**) adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

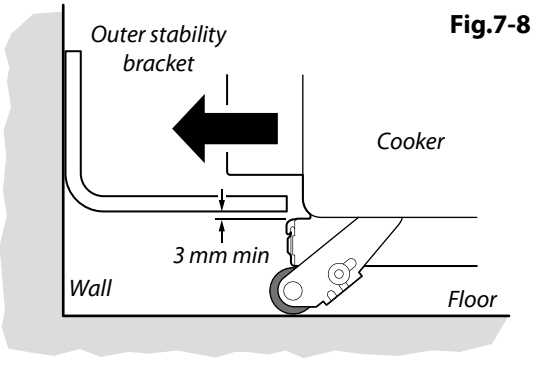


Fig.7-8

Typical wall mounting

Fig.7-9

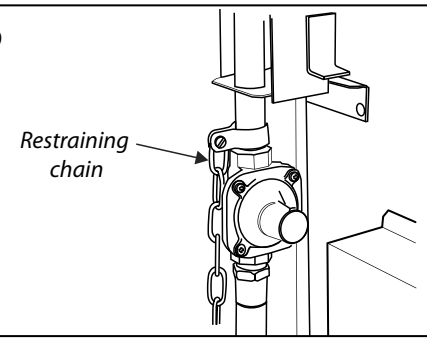
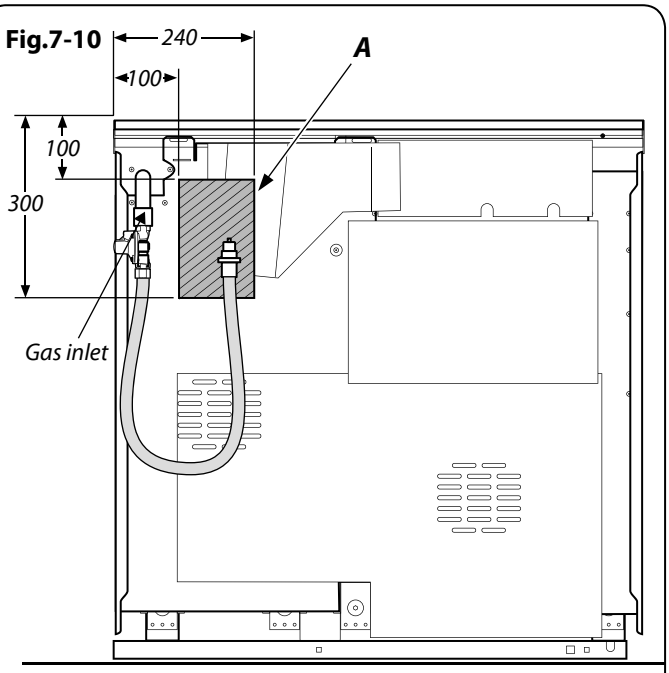


Fig.7-10



All dimensions in millimetres

Fitting the Restraining Chain

The restraining chain MUST be fitted.

The length of chain between the appliance and the wall fixing should prevent strain on the gas and electricity connections, but still allow access to unhook the chain when the cooker is pull forward.

Measure the length of chain required. Use the clamp supplied to clamp onto the gas pipe **(Fig.7-9)**. Fix the supplied hook securely to the wall.

Gas Connection

Must be in accordance with the relevant standards.

The gas supply needs to terminate with a threaded fitting ½". The inlet connector is located just below the hotplate level at the rear of the cooker.

Because the height of the cooker can be adjusted and each connection is different it is difficult to give precise dimensions. Ideally, the house supply connection should be in the shaded area **(Fig.7-10)**.

Means of isolation must be provided at the supply point by either an approved quick-connect device or a Type 1 manual shut-off valve.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape **(Fig.7-10)**.

A flexible connection is supplied with the cooker. If it is necessary to use another hose it must be to AS 1869 class B and be suitable for your gas type.

If in doubt contact your supplier. Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, check the cooker is gas sound with a pressure test. When checking for gas leaks do not use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.

Natural Gas

The adjustable spring loaded gas pressure regulator is preset to give a nominal pressure of 1 kPa on Natural Gas. Connect to the Rp ½ inlet on the underside of the pressure regulator.

Propane

This cooker is supplied ready for use on natural gas. A conversion kit for Propane gas is supplied with the cooker – see the '*Conversion to Propane Gas*' section.

Pressure Testing

The pressure test point is accessible on the inlet pipe at the rear. Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

For Natural Gas cookers the pressure should be 1 kPa.

For Propane X cookers the pressure should be 2.54 kPa.

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant regulations (AS/NZS 60335.2.6) and also the local electricity supply company requirements.

Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the cooker data plate.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3 mm.

⚠ WARNING: THIS APPLIANCE MUST BE EARTHED.

The appliance must be connected to an efficient earthing circuit. If the electricity network is not equipped with an earth connection, then it must be installed separately in compliance with local regulations.

Earthing is a safety measure required by law, and must be performed with particular care by a qualified technician, who must also check that the electricity supply characteristics are correct.

The total electrical load of the appliance is approximately 7.4 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).

Please note the maximum cable sizes are 6 mm² for the screw terminals and 10 mm² for the 3-pronged links.

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-11** and **Fig.7-12**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

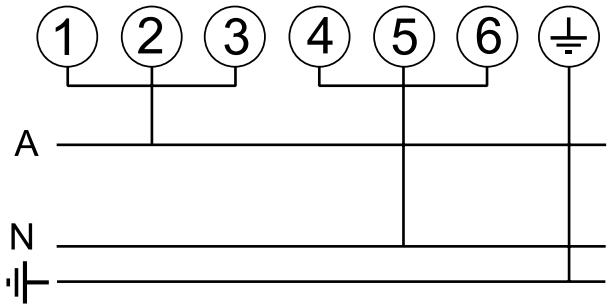
Fixed Wiring

For connection to fixed wiring, i.e. flexible conduit, remove the electrical terminal cover box on the back panel. Using the two screws, fix the strain relief bracket in position.

Fix the conduit-to-conduit mounting bracket onto the strain relief bracket. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7-13** and **Fig.7-14**). Check that the links are correctly fitted and that the terminal screws are tight.

Replace the electric terminal cover box; make sure that the conduit is clear of the bottom flange.

Fig.7-11



1-phase 230 V_{AC} 50 Hz

Fig.7-12

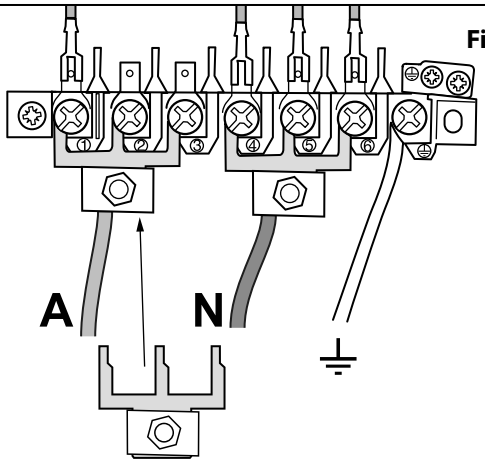
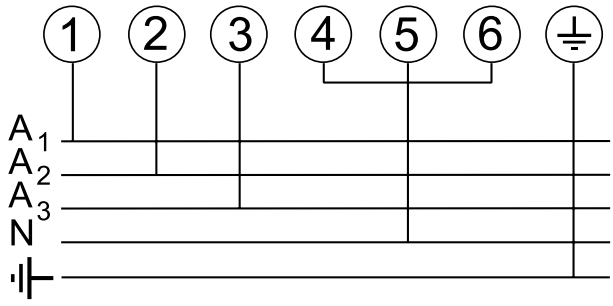


Fig.7-13



3-phase 230 V 50 Hz

Fig.7-14

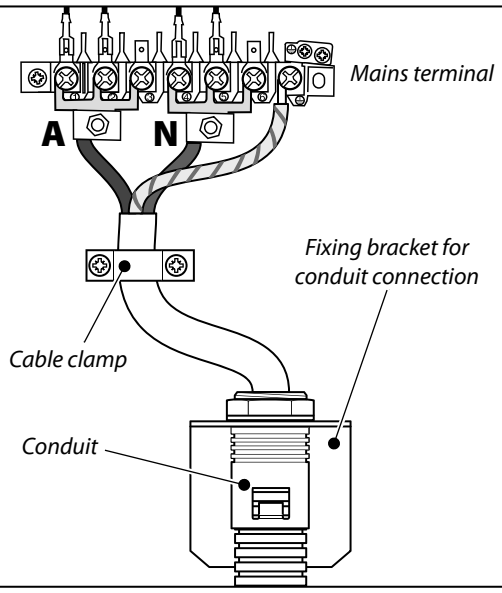


Fig.7-15

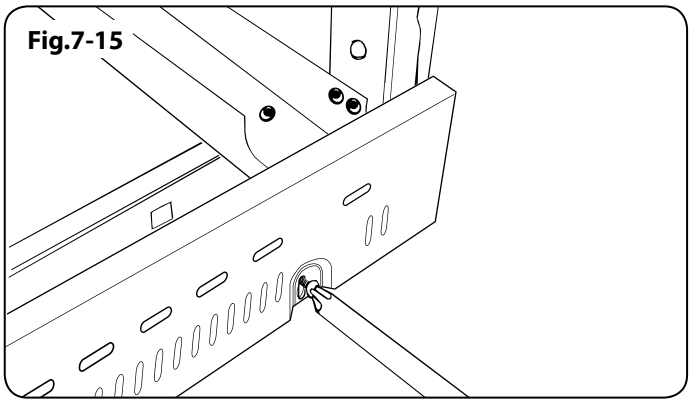


Fig.7-16

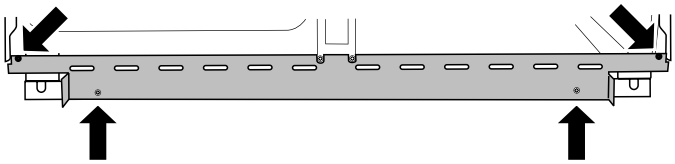
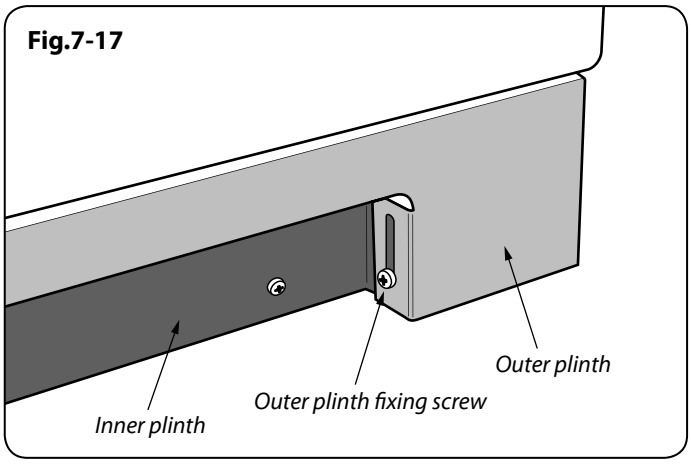


Fig.7-17



Final Checks

Note: The clock must be set before the ovens will work. See '*The Clock*' section for instructions on setting the time of day.

Hotplate Check

Check each burner in turn. There is a Flame Supervision Device (FSD) that stops the flow of gas to the burner if the flame goes out. For each burner, turn the control knob to the solid flame symbol. Press in the control knob. This lets gas through to the burner. Keep holding the knob pressed in and press the igniter button or light with a match. Keep holding the control knob pressed in for about 10 seconds.

If, when you let go of the control knob the burner goes out, the safety device has not held in. Wait one minute then try again this time holding the control pressed in for slightly longer.

Grill Check

Open the grill compartment door. Turn on the grill control and check that the grill heats up.

Oven Check

Turn on the oven and check that it starts to heat up. Check that the oven lights are working.

Note: The oven light bulb is not included in the guarantee.

Turn off the oven.

Final Fitting

Fitting the 1-piece Plinth *(Professional+)*

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker **(Fig.7-15)**. Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

Fiting the 2-piece Plinth *(Kitchener)*

Fit the inner plinth to the bottom front of the cooker using the 4 screws provided **(Fig.7-16)**.

Fit the outer plinth (2 screws, 1 each end) to the inner plinth **(Fig.7-17)**. Adjust the height of the outer plinth by sliding it up or down via the slotted hole.

Customer Care

Installer: Please complete your details in this Guide, inform the user how to operate the cooker and hand oven the instructions.

Thank you.

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

8. Conversion to Propane Gas

Conversion from Natural Gas (1.0 kPa) to LPG X Propane (2.54 kPa)

⚠ **This conversion must be performed by a competent person, in accordance with these instructions and with the local supply company requirements. Read the instructions before converting this appliance.**

⚠ **Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **The conversion instructions must be used in conjunction with the rest of the appliance instruction, in particular for information on Standards, cooker positioning, connection, hose suitability, etc.**

⚠ **When servicing or replacing gas-carrying components, disconnect from the gas before starting, and check that the appliance is gas sound after completion.**

⚠ **DO NOT use reconditioned or unauthorised gas controls.**

⚠ **Disconnect from the electricity supply before conversion. Before electrical reconnection, check that the appliance is electrically safe.**

Injectors

Remove the burner caps and heads. Remove the old jets. Fit the new jets: see *'Technical Data'* section for correct jets. Reassemble in the reverse order **(Fig.8-1)**.

Tap Adjustment

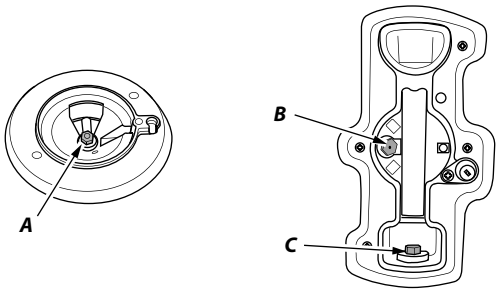
Pull off all the control knobs. Remove the 3 fixing screws underneath the control panel.

The control panel will drop down slightly. It is held at the top by two holes in the top edge, one at each end, that locate on the tags on the inner panel **(Fig.8-2)**. Lift the control panel clear of the tags and pull forwards, taking care not to damage or strain the wiring.

Using a pair of long nosed pliers, carefully remove the bypass screw and fit the correct replacement screw **(Fig.8-3)**; see *'Technical Data'* for the correct size. Tighten the screw down.

Refit the control panel.

Fig.8-1



A – Jet, B – Internal injector, C – External injector

Fig.8-2

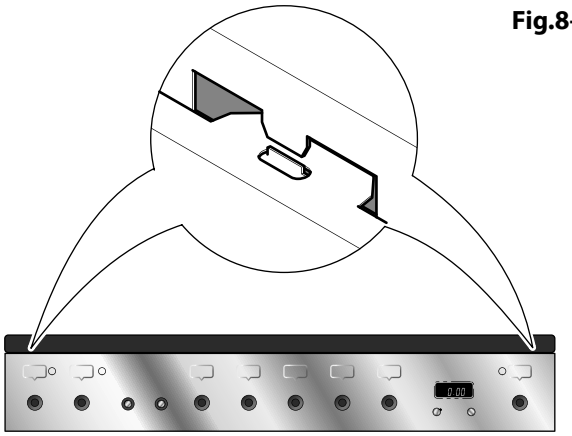
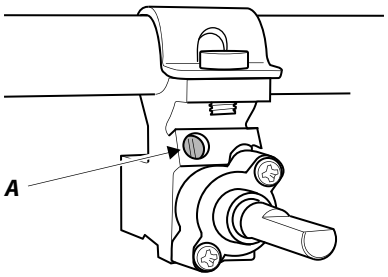


Fig.8-3



A – Tap bypass screw

Fig.8-4

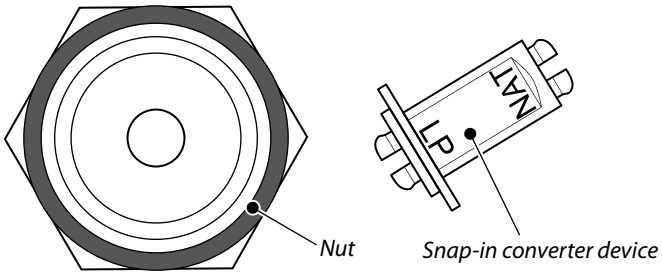
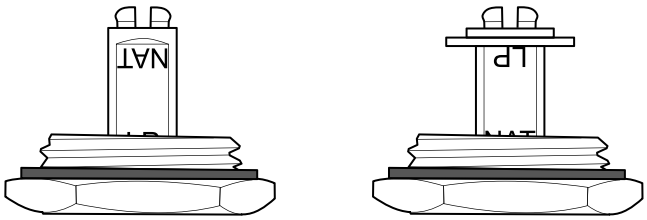


Fig.8-5



Set the Governor

Unscrew the governor's brass top. In the base of the brass top is a plastic snap-in converter device **(Fig.8-4)**. To convert the governor, snap the device out of the top and refit it the other way round. The snap-in converter device is marked to show the gas for which it is set **(Fig.8-5)**.

Make sure the device is secure in the top cap and refit the cap to the governor.

Pressure Testing

The pressure test point is accessible on the inlet pipe at the rear. Remove the test nipple screw and fit a pressure gauge to the test point. Turn on and light two of the hotplate burners.

For Propane X cookers the pressure should be 2.54 kPa.

⚠ **Make sure that the appliance is gas sound.**

⚠ **Check the operation of all the burners.**

Affix Label

Stick the appropriate gas label over the natural gas part of the appliance data label.

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity before servicing. Check appliance is safe when you have finished.

9. Servicing

⚠ **BEFORE SERVICING ANY GAS CARRYING COMPONENTS TURN OFF THE GAS SUPPLY**

⚠ **Check the appliance is gas sound after completion of service. When checking for gas leaks DO NOT use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.**

⚠ **DO NOT use reconditioned or unauthorised gas controls.**

⚠ **Disconnect from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, hotplate tray or any electrical components or covers.**

⚠ **Before electrical reconnection, check that the appliance is electrically safe.**

1 Panels

1.1 To Remove the Control Panel

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull off all the control knobs.

Open the grill and right-hand oven doors and remove the 4 fixing screws underneath the control panel.

The control panel should drop down slightly. It is held at the top by 2 holes in the top edge, one at each end, that locate on tags on the inner panel **(Fig.9-1)**. Clear the control panel holes from the inner panel and pull the control panel forward.

Disconnect the wiring from the rear.

Reassemble in reverse order. When replacing the leads refer to the wiring diagram. Check the operation of the timer.

1.2 To Remove the Side Panels

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1). Pull the cooker forward. Remove the 4 retaining screws for each panel (1 at the front base, one on the top and 2 at the rear).

Reassemble in reverse order.

Fig.9-1

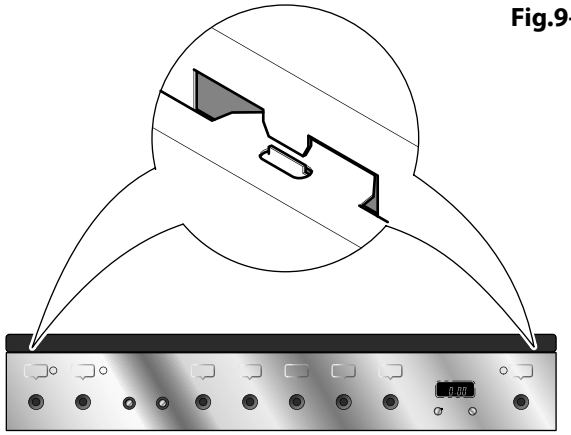
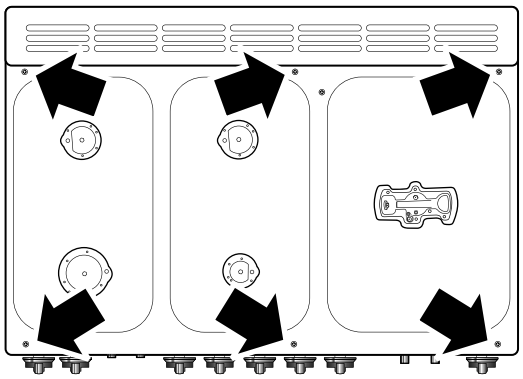


Fig.9-2



WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity before servicing. Check appliance is safe when you have finished.

2 Hotplate

2.1 To Remove the Hotplate

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the pan supports and burner heads. Remove the screws holding the hotplate burners to the hotplate.

Remove the 6 screws holding the hotplate tray to the cooker **(Fig.9-2)**.

Taking care not to damage the burner electrodes, carefully lift the hotplate. From underneath, disconnect the earth lead at the right-hand rear from the rear cross member and withdraw the hotplate.

Reassemble in reverse order, making sure that you reconnect the leads. Take care not to damage the burner ignition electrodes.

IMPORTANT: Make sure you replace the rear earthing leads when refitting the fixing screws as they form part of the cooker earthing.

Check for correct burner operation.

2.2 To Replace the Hotplate Control Taps

DISCONNECT FROM THE ELECTRICITY SUPPLY.

⚠ **BEFORE SERVICING ANY GAS CARRYING COMPONENTS, TURN OFF THE GAS SUPPLY.**

Remove the control panel and hotplate (see 1.1 & 2.1). Unplug the FSD lead from the rear of the tap. Undo the compression fitting at the rear of the tap and remove the fixings that secure the tap to the gas rail. Disconnect the ignition switch wiring.

Remove the tap. Remove and discard the gasket seal. Fit the new gasket seal to the replacement tap. Reassemble in reverse order. Check that the appliance is gas sound. Verify the hotplate ignition.

2.3 To Change a Hotplate Burner Injector

Remove the burner cap and head. Remove the old jet.

Fit the new injector. Reassemble in reverse order. Check the appliance is gas sound.

2.4 To Replace a Hotplate Burner Electrode

Lift off pan supports and remove the burner cap. Remove the screw holding the electrode. Pull the electrode vertically up sufficiently to grip the lead between thumb and forefinger.

Pull off the electrode, but keep hold of the lead. Fit the new electrode to the lead. Fix the electrode in the burner with screw. Replace the burner cap.

Check the burner ignition. Replace the pan supports.

2.5 To Replace a Hotplate Burner

Remove the hotplate tray (see 2.1). The burners (except the right-hand wok burner) are mounted on support struts. For these burners, disconnect the burner feed pipes at the burner. Remove the screws at the front and rear holding the support struts. Lift the strut and burners clear.

The burners are fixed to the support struts with 2 screws. Remove the appropriate burner and fit the new one.

Reassemble in reverse order. Check that the burner operation is satisfactory.

Right-hand Wok Burner

Disconnect the burner feed pipes at the burner. Fit the new one and reassemble in reverse order. Check the burner operation.

3 Control Panel

3.1 To Replace the Ignition or light Switch

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1).

Note: The old switch may be destroyed during removal. Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back the locking wings and pushing forward.

To fit the new bezel to the control panel, first line up the raised key on its body with the cut-out in the control panel and push it in from the front.

Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

Replace the control panel in reverse order and test for correct operation.

3.2 To Replace the Clock

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel (see 1.1). Pull off the timer control buttons.

Undo the timer fixing screws and remove the timer mounting bracket assembly from the control panel.

Remove the timer from its mounting bracket by depressing the plastic lugs on the timer case, and at the same time pulling the unit forward.

Reassemble in reverse order. When replacing the leads, refer to the wiring diagram. Check the operation of the timer.

3.3 To Change the Ignition Generator

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull the cooker forwards to gain access to the cover box at the rear of the cooker. Remove the screws securing the cover and lift clear. Pull off all the leads to the generator noting their positions. Slacken the 2 screws holding generator to cooker and remove the generator.

Fit the new generator to the cooker and replace the leads. Refer to the wiring diagram and reassemble in reverse order. Check ignition performance.

4 Grill

4.1 To Replace the Grill Controller

DISCONNECT FROM THE ELECTRICITY SUPPLY.

⚠ **BEFORE SERVICING ANY GAS CARRYING COMPONENTS, TURN OFF THE GAS SUPPLY.**

Remove the control panel and hotplate (see 1.1 & 2.1). Disconnect the wiring from controller. Remove the 2 screws holding the controller to the mounting panel.

Fit the new controller and reassemble in reverse order. Check for correct operation.

4.2 To Replace the Grill Element

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the grill pan from the grill chamber. From inside the grill compartment, undo the 2 screws and washers and remove the enamelled front shield from the grill roof. Remove the 2 screws and washers securing the grill element front support. Remove the screws from the grill elements.

Carefully lift the elements out and, noting their positions, disconnect the leads from the element terminals.

If it is not possible to disconnect the leads in this way, pull cooker forwards to gain access to the rear. Remove the screws securing the electric cover to the back sheet, and then remove cover and disconnect the terminals from the rear.

Fit the new elements and reassemble in reverse order. Check the operation of the grill.

5 Ovens

5.1 To Remove the Oven Inner Back

Main Oven

Open the main oven door. Remove the 4 screws and washers securing the inner back to the back of the oven **(Fig.9-3)**. Carefully lift away the inner back.

Reassemble in reverse order, making sure that you fully tighten the 4 screws and washers.

Tall Oven

Open the tall oven door and remove the 2 screws and washers securing the inner back to the back of the oven. Carefully lift away the inner back.

Reassemble in reverse order.

Check the door for correct operation.

5.2 To Change the Oven Fan

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull the cooker forward to gain access to the rear. Remove the screws securing the electric cover to the back sheet and remove the cover. Disconnect the 3 terminals connected to the fan, noting their position.

Remove the oven inner back (see 5.1). Hold the fan blade and remove the centre nut (left-hand thread), 2 brass washers, fan blade and circlip. Unscrew the fan

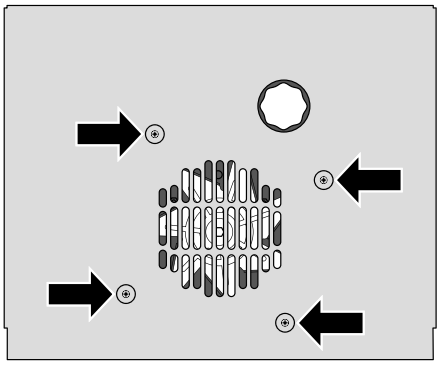


Fig.9-3

Fig.9-4

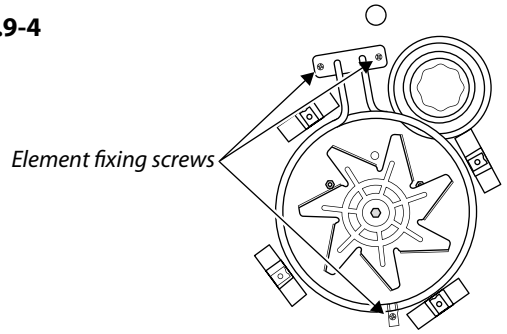
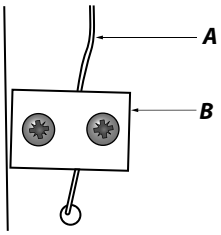


Fig.9-5



A – Thermostat capillary, B – Earthing plate

retaining nuts and washers (3 off each) and lift the fan away from the rear of the cooker.

Fit the new fan and reassemble in reverse order. Check the operation of the oven.

5.3 To Replace an Oven Element

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the oven inner back (see 5.1).

Remove the 2 screws from the top of the element and the 1 from the bottom of the element **(Fig.9-4)**. Carefully lift the element out, disconnecting the terminals connected to the element (noting their positions).

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

Fit the new element and reassemble in reverse order. Check the operation of the oven.

5.4 To Remove an Oven Element Thermal Cut-Out

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Pull the cooker forward to gain access to the cover box. Undo the cover screws and lift clear. The cut-out is located on the earth plate beside the oven element connections. Disconnect the cut-out wiring. Undo the fixings that secure the cut-out to the earth plate and remove.

Fit the replacement control and re-assemble in reverse order.

5.5 To Replace an Oven Thermostat

DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel and hotplate (see 1.1 & 2.1). Open the oven door and remove the oven furniture.

Main Oven

Pull the cooker forward to gain access to the cover box at the rear of the cooker. Remove the 4 screws securing the cover and lift clear. The oven thermostat capillary is clamped to the oven back sheet with an earthing plate. Remove the screws and plate **(Fig.9-5)**.

Tall Oven

The oven thermostat capillary is clamped to the right-hand rear upright with an earthing plate.

Remove the thermostat phial cover (2 screws). Unclip the thermostat phial from the clips in the oven back.

For either oven, feed the thermostat capillary out of the oven. Disconnect the wiring from the thermostat. Remove the 2 screws holding the thermostat to the mounting panel. Fit the new thermostat and reassemble in reverse order. Make sure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Remember to refit the earthing plate.

Check the operation of the thermostat.

6 Doors

6.1 To Remove the Grill Door

Remove the left-hand side panel (see 1.2). Remove the plinth (4 screws) and the central vertical cover (5 screws). Remove the 2 countersunk screws (1 each side) securing the grill hinge arms to the front of the grill chamber.

Note: The arms are spring tensioned. Carefully remove the grill door. Retain the gaskets.

Reassemble in reverse order, making sure that the gasket is fitted between the hinge arm and the front of the grill chamber.

6.2 To Replace the Main Oven Door

Open the oven door. Support the door and loosen the 2 screws securing the upper hinge and gasket to the cooker front **(Fig.9-6)**.

⚠ **The door is heavy, so take care.**

Support the door and remove the screw nearest the hinge pin **(Fig.9-7)**. Swing the hinge up and away from the door hinge pin. Lift the door away from the lower hinge and remove.

Reassemble in reverse order.

6.3 To Adjust the Main Oven Door Angle

The bottom hinge of either oven door can be adjusted to alter the angle of the door **(Fig.9-8)**. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position **(Fig.9-9)**.

Retighten the hinge screws.

6.4 To Replace an Oven Door Outer Panel

Move the cooker forwards to gain access to the sides.

Open the oven door slightly and remove the 4 front panel fixing screws from the door sides (2 each side), **(Fig.9-10)**. Carefully lift off the outer door panel.

Remove the door handle from the panel by unscrewing the 2 retaining nuts.

Fit the door handle to the new panel.

Fit the panel to the door. Reassemble in reverse order.

6.5 To Change the Main Oven Door Latch

Remove the outer door panel (see 6.3). Remove screws 'B', which hold the latch assembly to the inner door panel **(Fig.9-11)**. Fit the new catch and reassemble in reverse order. Check the door operation.

6.6 To Adjust the Main Oven Door Catch Keep

Open the oven door, slacken off the locknut at the base of the keep, and screw in or out as required until the required fit is obtained. Retighten the locking nut **(Fig.9-12)**.

Fig.9-6

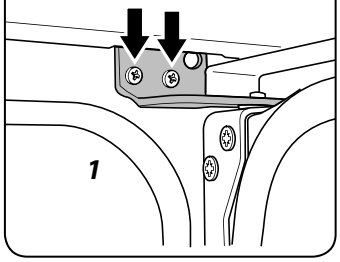


Fig.9-7

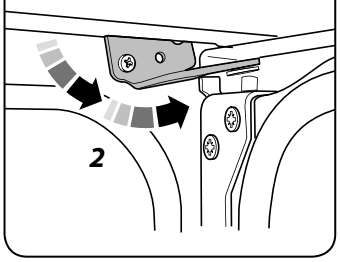
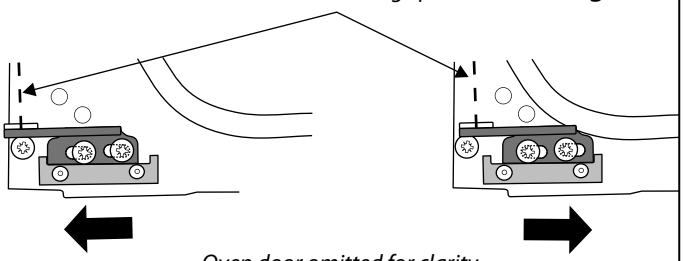
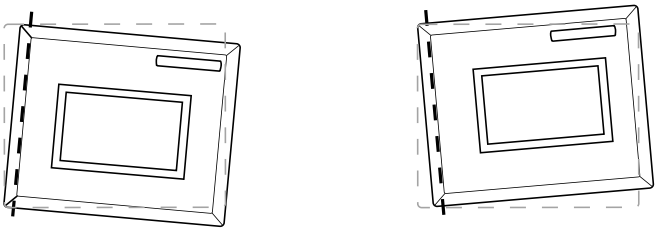


Fig.9-8



Oven door omitted for clarity

Fig.9-9



Effect of hinge adjustment – exagerrated for clarity

Fig.9-10

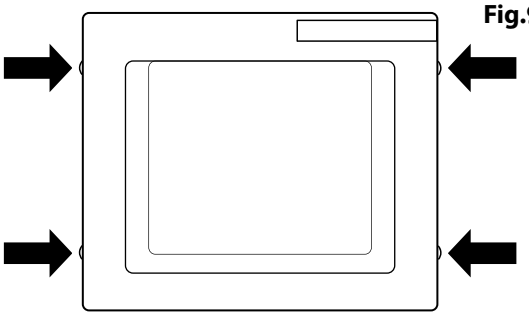


Fig.9-11

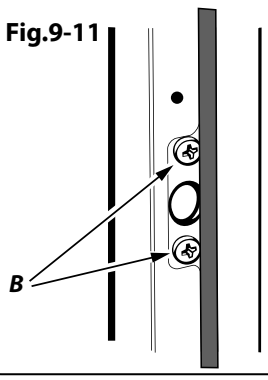


Fig.9-12

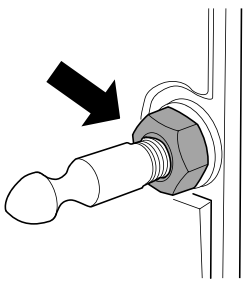
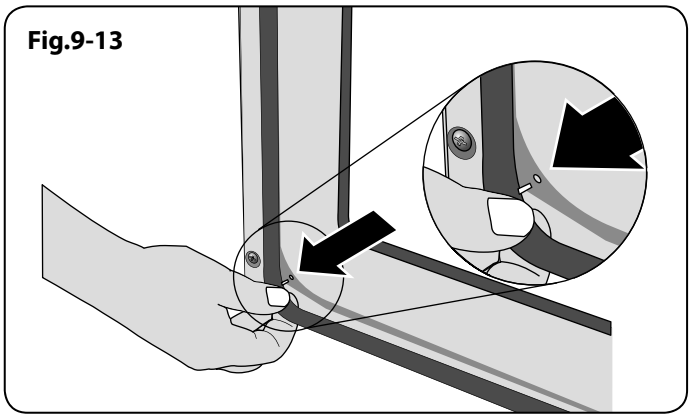


Fig.9-13



6.7 To Remove the Tall Oven Door

Open the oven door. Supporting the door, remove the 2 screws securing the upper hinge and packing to the cooker front. Remove the door from the lower hinge by lifting slightly and moving outwards.

Reassemble in reverse order.

6.8 To Replace the Tall Oven Door Outer Panel

Remove the tall oven door (see 6.7). Lay the door face down on a suitable surface and remove the 2 screws from bottom edge of door and the 2 screws from the inside face of the door.

Remove the outer door panel. Remove the door handle by unscrewing the 2 screws.

Remove the 2 cross-headed screws holding the door handle fixing bracket to the door panel. Fit the door handle bracket and the door handle to the new panel.

Fit the panel to the door and reassemble in reverse order.

6.9 To Replace the Tall Oven Door Magnetic Latch

Remove the control panel (see 1.1). Remove the plinth (3 screws) and the central vertical cover (5 screws). Lever the retaining clip off the magnet unit.

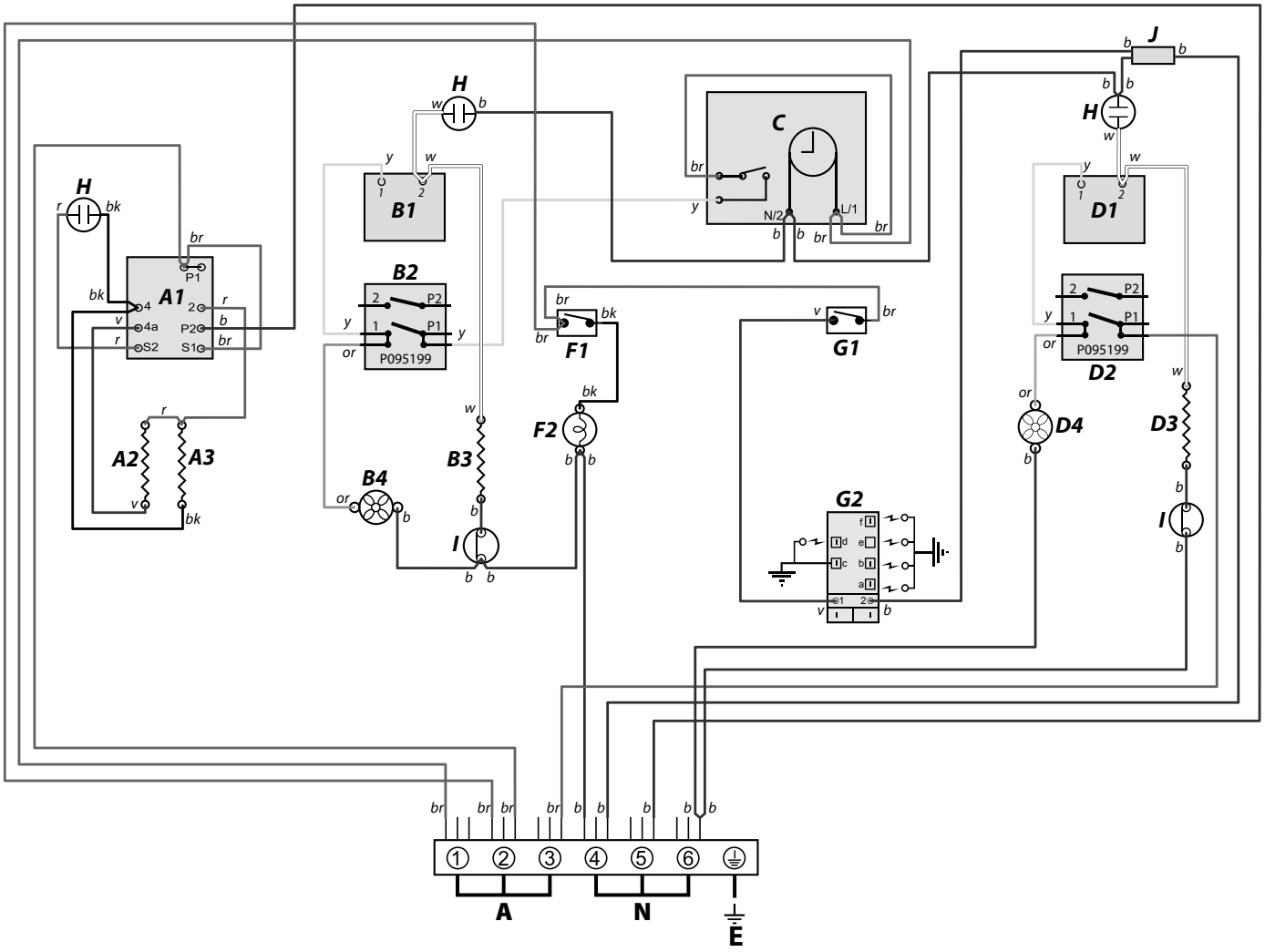
Fit the new unit and retaining clip, and reassemble in reverse order. Check the door operation.

6.10 To Change an Oven Door Seal

Open the oven door. The seal is held in place by small hooks on the rear face. At the corner, pull the seal diagonally away from the door centre until that hook is released **(Fig.9-13)**. Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

When fitting the new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door, snapping in each hook in turn.

10. Circuit Diagram



Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230 V 50 Hz.

Code	*Description*
A1	Grill control
A2	Grill element right-hand side
A3	Grill element left-hand side
B1	Left-hand fan oven thermostat
B2	Left-hand fan oven control
B3	Left-hand fan oven element
B4	Left-hand fan oven fan
C	Clock
D1	Right-hand fan oven thermostat
D2	Right-hand fan oven control
D3	Right-hand fan oven element
D4	Right-hand fan oven fan

Code	*Description*
F1	Oven light switch
F2	Oven lamp
G1	Ignition switch
G2	Ignition spark generator
H	Neon
I	Thermal cut-out
J	Connector

Code	*Colour*
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

11. Technical Data

This cooker is designed for use on Natural Gas, although a conversion for LP (LPG X Propane (2.54 kPa)) gas is packed with the cooker.

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Cooker back. The serial number is repeated on the badge below the left-hand oven door opening.

COUNTRY OF DESTINATION: Australia.

Connection & Test Pressures

Gas (Rp ½ at rear right-hand side)		**Electric**
Natural gas	1 kPa	230 V 50 Hz
Propane	2.54 kPa	

See the appliance badge for test pressures.

Dimensions

Overall height	minimum 900 mm	maximum 925 mm
Overall width	900 mm	
Overall depth	600 mm (to fascia); 650 mm (over handles)	
Minimum height above the hotplate	650 mm	

Refer to '*Positioning the Cooker*'.

Ratings

Hotplate	**Natural Gas 1.0 kPa**				**Propane 2.54 kPa**			
	Input	**Injector**		**Bypass**	**Input**	**Injector**		**Bypass**
		Marking	**Size Ø**	**Marking**		**Marking**	**Size Ø**	**Marking**
Wok burner	15.2 MJh^{-1}	internal 112	1.12 mm	90	15.0 MJh^{-1}	internal 66	0.67 mm	54
		external 164	1.65 mm			external 91	0.87 mm	
Large burner	12.3 MJh^{-1}	165	1.65 mm	80	12.0 MJh^{-1}	89	0.96 mm	41
Medium burner	6.2 MJh^{-1}	115	1.15 mm	56	6.2 MJh^{-1}	67	0.68 mm	33
Small burner	3.7 MJh^{-1}	92	0.92 mm	48	3.3 MJh^{-1}	48	0.50 mm	25

Gas burner inputs based on Gross Calorific Value.

Oven Efficiency

Ovens	**Main oven**	**Tall oven**
	Forced air convection	**Forced air convection**
Maximum power output @ 230 V 50 Hz	2.5 kW	2.5 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.90 kWh	0.99 kWh
Usable volume (litres)	69	66
Size	Large	Large
Time to cook standard load	38 minutes	49 minutes
Surface area of the grid	1400 cm^2	790 cm^2

Grill	2.3 kW

Maximum total electrical load at 230 V (approximate total including oven lights, oven fan, etc.): 7.4 kW.

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