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AlberTine

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# 90 Induction Cooker

Users Guide & Installation Instructions

AUSTRALIA

08-000072-01



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# 1. Before you start...

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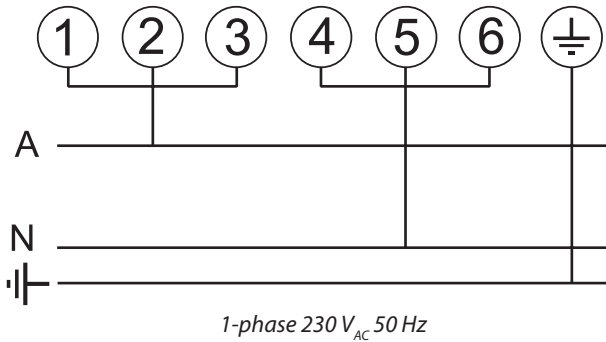
Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

## Personal safety

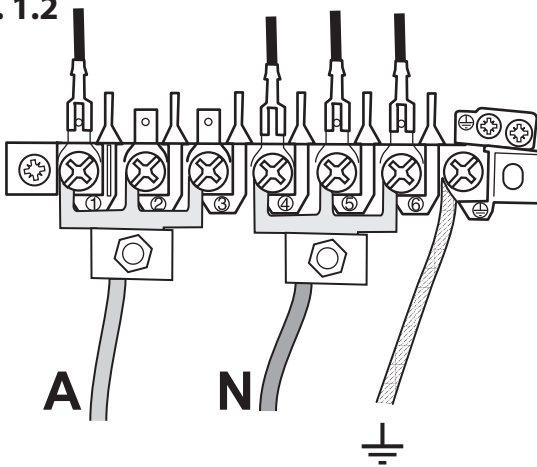
This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

- 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 **less** than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The cooker should not be placed on a base.
- This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.
- Before operating the oven(s) please refer to the oven shelf installation, in the Accessories section.
- 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.
- A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.
- At the risk of fire **DO NOT** store items on the cooking surfaces.
- To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- 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.
- **DO NOT** use a steam cleaner on your cooker.
- Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from the cooker.
- **DO NOT** spray aerosols in the vicinity of the cooker while it is on.

**Fig. 1.1**



**Fig. 1.2**



## Electrical Connection Safety

**⚠ WARNING: THE APPLIANCE MUST BE EARTHED.**

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.

The total electrical load of the appliance is approximately 15 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).

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. 1.1** and **Fig. 1.2**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Minimum temperature rating T105.

Read the instructions before installing or using this appliance.

- This appliance is heavy so take care when moving it.
- The cable size and type should be suitable for the Electrical Load of the appliance and comply with the relevant national and local requirements.
- The cooker may be installed in a kitchen/ kitchen diner but **NOT** in a room containing a bath or shower.
- The cooker **MUST NOT** be connected to an ordinary domestic power point.
- It is normal for the hob control display to flash for about 2 seconds during first power setting.
- Set the clock to make sure that the oven is functional – see the relevant section in this manual.

- The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.
- Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.
- **DO NOT** install the appliance on a platform.
- **DO NOT** manoeuvre the cooker while it is plugged into the electricity supply.
- Before electrical reconnection, check that the appliance is electrically safe.

## 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.

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

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.

After the appliance has cooled, wipe down enamel and glass surfaces with a clean, lint free damp cloth.

## Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, 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 hotplates/burners on, or use the cooker for a long time, open a window or turn on an extractor fan.

## Maintenance

- Only a qualified service engineer should service the appliance and only approved spare parts should be used. It is recommended that this appliance is serviced annually.
- Before replacing the bulb, turn off the power supply and make sure that the oven is cool.
- **DO NOT** use cooking vessels on the hotplate that overlap the edges.
- Unless specified otherwise in this guide, always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work.
- **DO NOT** use the control knobs to manoeuvre the cooker.
- **NEVER** operate the cooker with wet hands.
- **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.
- **DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.
- **NEVER** heat unopened food containers. Pressure build up may make the containers 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.**

Fig. 1.3

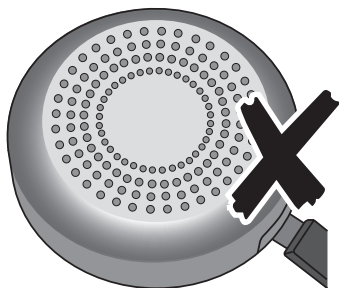


Fig. 1.4

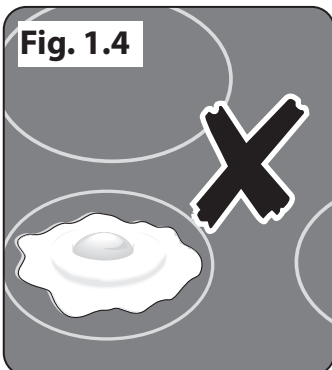


Fig. 1.5

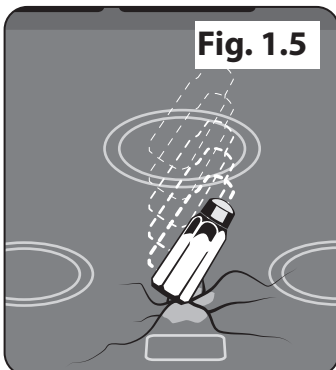


Fig. 1.6

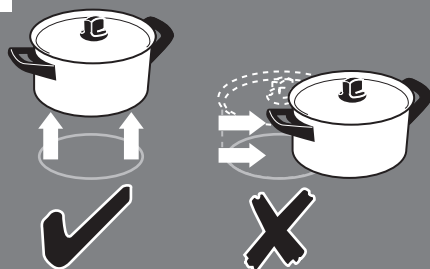


Fig. 1.7

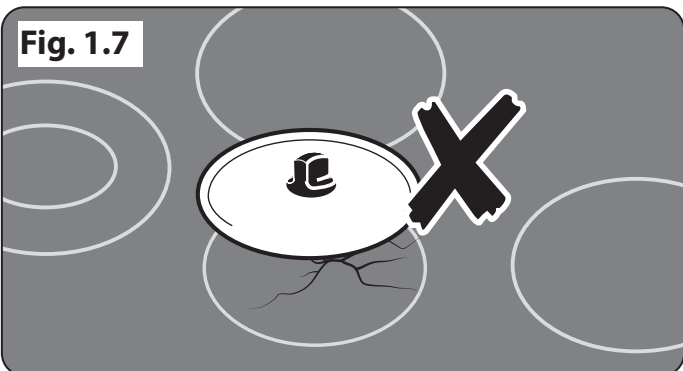
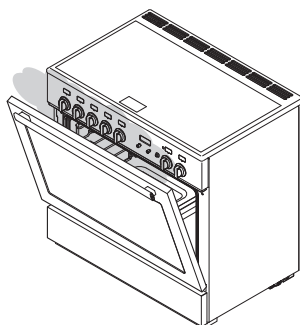


Fig. 1.8



**⚠ NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.**

- **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.

**⚠ WARNING: Danger of fire: do not store items on the cooking surfaces.**

- **NEVER** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool. 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.
- **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.
- **DO NOT** modify this appliance. This appliance is not intended to be operated by means of external timer or separated remote-control system.
- If flammable materials are stored in the drawer, oven(s) or grill(s) it may explode and result in fire or property damage.

## Induction and ceramic care

- **IMPORTANT INFORMATION FOR PACEMAKER AND IMPLANTED INSULIN PUMP USERS:** The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.
- When the hob is in use keep magnetic items away, such as credit and debit cards, floppy disk, calculators, etc.
- **To fully utilise the power of your induction hob and to ensure longevity of performance, we recommend the use of AGA Rangemaster Induction Pots and Pans. If you decide to purchase an alternative set of pans for use on your induction cooker, we would strongly recommend that composite aluminium pans with steel inserts, example shown Fig. 1.3, are avoided. This type of pan construction can significantly reduce the lifetime and performance of your induction cook top.**
- Take care when touching the marked cooking areas of the hob.
- Use adequately sized pans with flat bottoms that are large enough to cover the surface of the hotplate heating area. Using undersized pans will expose a portion of the hotplate surface to direct contact and may result in the ignition of clothing
- Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for use on the warming zone; others may break because of the sudden change in temperature.
- Only certain types stainless steel, enamelled steel pans or cast iron pans with enamelled bases are suitable for induction hob cooking.

- Take care **NOT** to scratch the surface when placing cookware on the glass panel.
- 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. **NEVER** cook directly on the hob surface (Fig. 1.4).
- **DO NOT** leave the hob zones switched on unless being used for cooking.
- **DO NOT** stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (Fig. 1.5).

**⚠ WARNING: Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.**

- Always **LIFT** pans off the hob. Sliding pans may cause marks and scratches (Fig. 1.6).
- Take care **NOT TO PLACE HOT LIDS** onto the Hob surface (Fig. 1.7). Lids that have been used to cover a hot pan can “stick” or create a “vacuum” effect to the Glass Hob. Should this occur, **DO NOT** attempt to lift the lid off the glass surface, this may damage the glass. Instead slide the lid to the edge of the hob surface and remove, taking care not to scratch the hob surface. Alternatively wait until the lid has cooled to room temperature, the vacuum has been released, then remove the lid by lifting it from the hob surface.
- **DO NOT** place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, wok stand).
- Take care **NOT** to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.

- We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this (see 'Cleaning your Cooker'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.
- The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty. Clean the hob with caution as some cleaners can produce noxious fumes if applied to a hot surface..
- **DO NOT** leave the hob unattended. Care should be taken to not allow your cookware to boil dry. It will damage your cookware and Induction Glass Hob.
- After use, switch off the hob element by its control. **DO NOT** rely on the pan detector.

## Pan Performance Check

### Method:

Use a 1.85 Kw zone (centre zone on Falcon models, refer to manual for ratings of each zone).

- Fill an unlidded pan with ½ litre of room temperature water (the diameter of pan should not be greater than the outer circle of the zone).
- Operate the zone at power level 9.
- The water should boil within 3 ½ minutes.

Boiling times outside this duration would suggest that the pan construction is not ideal to provide best performance and can result in premature component failure.

## Oven care

- When the oven is not in use and before attempting to clean the cooker always be certain that the control knobs are in the **OFF** position.
- Use oven gloves to protect your hand from potential burns.
- Cooking high moisture content foods can create a 'steam burst' when the oven door is opened (**Fig. 1.8**). When opening the oven, stand well back and allow any steam to disperse.
- The inside door face is constructed with toughened safety glass. Take care **NOT** to scratch the surface when cleaning the glass panel.
- Accidental damage may cause the door glass panel to fracture.
- Keep oven vent ducts unobstructed.
- **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.
- Make sure the shelves are pushed firmly to the back of the oven. **DO NOT** close the door against the oven shelves.
- **DO NOT** use aluminium foil to cover shelves, linings or the oven roof.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.
- **DO NOT** use the timed oven if the adjoining oven is already warm.
- **DO NOT** place warm food in the oven to be timed.
- **DO NOT** use a timed oven that is already warm.

- Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface.

## Oven Shelves *(dependant on model)*

- To fit a shelf to the telescopic runners, slide the telescopic runners forward, until they stop.
- Holding the shelf above the runners, tilt the front downward and locate into the front of the
- runners. Lay the shelf flat. Press on the rear of the shelf to secure in place.
- See “Accessories” section for details.
- Standard oven shelves can be fitted by lining up the shelf with a groove in the oven ladders.
- Push the shelf back until the ends hit the shelf stop. Lift the front so the shelf clears the stops,
- then lower the front so the shelf is level and push it fully back.

## Hob care

- **NEVER** allow anyone to climb or stand on the hob.
- **DO NOT** use the hob surface as a cutting board.
- **DO NOT** leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).
- **DO NOT** place plastic or aluminium foil, or plastic containers on the hob.
- Always turn the control to the **OFF** position before removing a pan.
- Avoid heating an empty pan. Doing so may damage both the hob and pan.

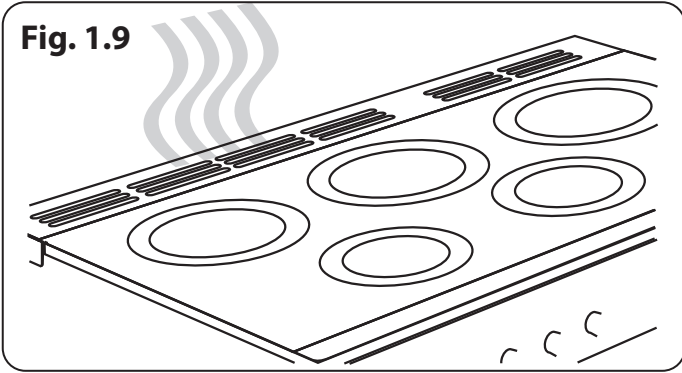
## Cooling fan

This appliance may have a cooling fan. When the grill or oven is in operation the fan will run to cool the fascia and control knobs.

## Cleaning

- Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.
- 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.
- **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.
- Take care that no water seeps into the appliance.
- Before you remove any of the grill parts for cleaning, make sure that they are cool or use oven gloves.
- **DO NOT** use any abrasive substances on the grill and grill parts.

**Fig. 1.9**



## **Cooker care**

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours (**Fig. 1.9**).

- **DO NOT** put the side runners in a dishwasher.
- **DO NOT** put the burner heads in a dishwasher.
- **NEVER** use caustic or abrasive cleaners as these will damage the surface.
- **DO NOT** use steel wool, oven cleaning pads or any other materials that will scratch the surface.
- **NEVER** store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.
- **DO NOT** store explosives, such as aerosol cans, on or near the appliance.
- **DO NOT** use steel wool, oven cleaning pads, or any other materials that will scratch the surface.
- **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

## 2. Cooker overview

Fig. 2.1

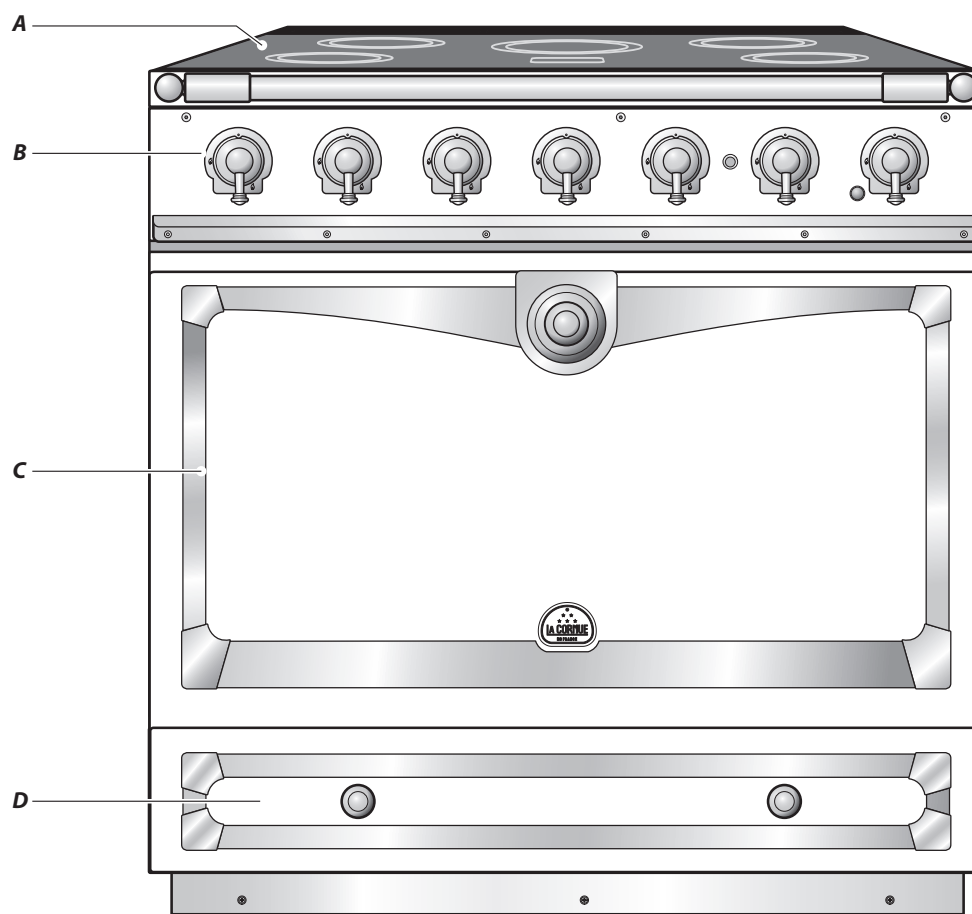


Fig. 2.2

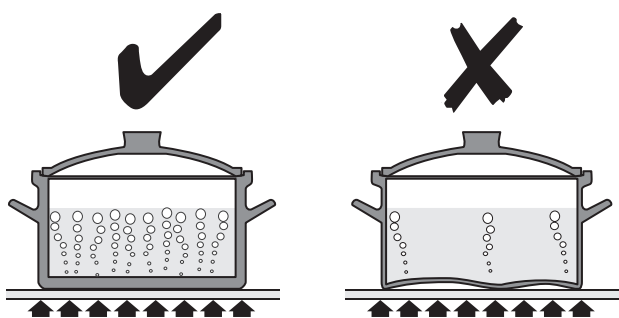
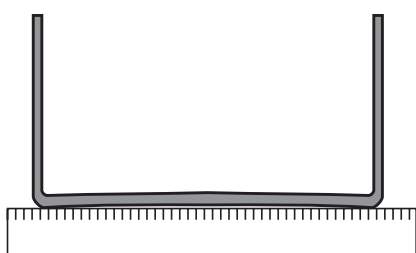


Fig. 2.3



The induction cooker (**Fig. 2.1**) has the following features:

- A. Five induction cooking zones
- B. A control panel
- C. A multifunction oven
- D. A storage drawer

### The hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.2**). This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold (**Fig. 2.3**). If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

English


Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

- ⚠ **Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can ‘stick’ to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, slide the lid to the edge of the hob surface and remove.**
- ⚠ **Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!**



The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters each with a pan detector and residual heat indicator, and a hob control display (Fig. 2.4).

The hob control display (Fig. 2.5) informs you of the following induction hob functions:

- Pan detector
- *H* Residual heat indicator
- *A* Automatic heat-up
-  Child lock
- *L1/L2* Low temperature setting
- *P* Power boost setting

Pan detector, 

⚠ **IMPORTANT: After use, switch off the hob element by its control and DO NOT RELY on the pan detector.**

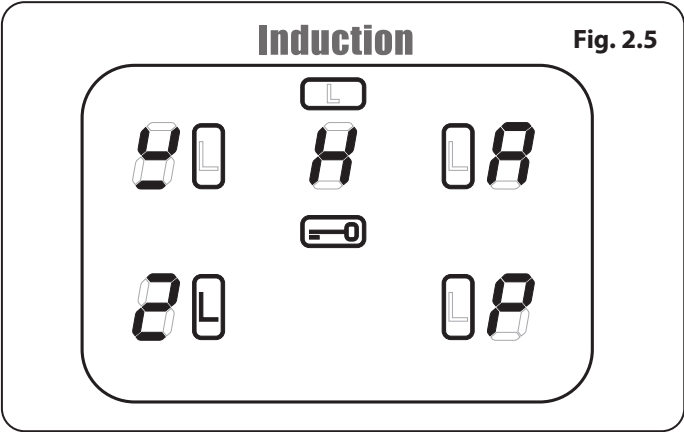
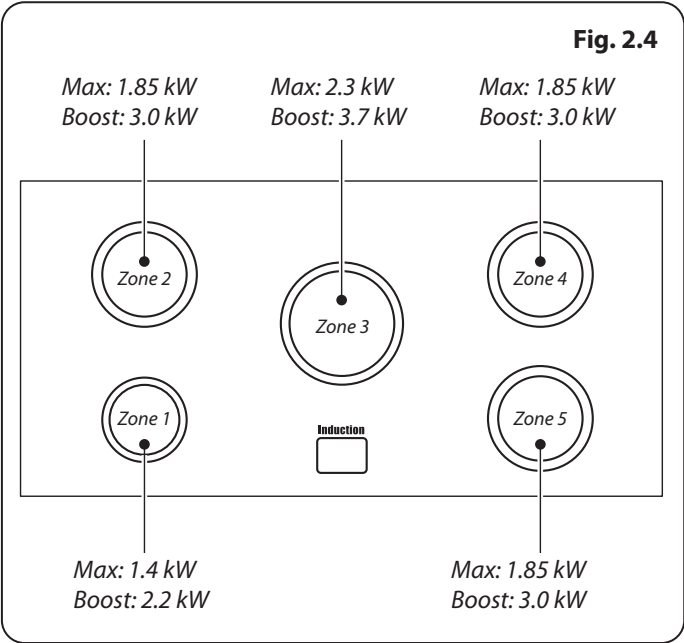
If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol  will appear on the hob control display; this is the “pan-missing symbol”. Place a pan of the correct size on the cooking area and the  symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

**Table 2.1** shows the minimum pan sizes recommended for each cooking zone.

**Note:** Using pans with a base diameter smaller than those recommended will result in a power reduction.

Residual heat indicator, *H*

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol [*H*], will appear in the display. This shows that the cooking zone temperature is above 60 °C and may still cause burns. Once the temperature has dropped to below 60 °C the [*H*] will go out.



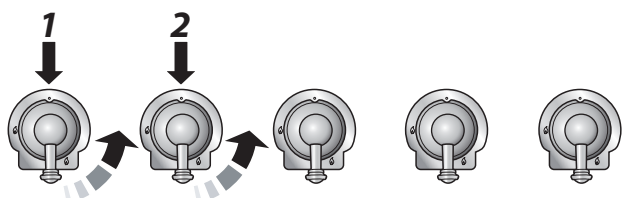
Cooking Zone	Minimum Pan Diameter (Pan Base) mm
Front left	120
Rear left	140
Centre	160
Rear right	140
Front right	140

Table 2.1

Power Level	Automatic Heat-up Time at 100% (min:sec)
1	0:48
2	2:24
3	3:50
4	5:12
5	6:48
6	2:00
7	2:48
8	3:36
9	

Table 2.2

Fig. 2.6



Power Level	Maximum Operating Time
<i>L1 and L2</i>	<i>2 hours</i>
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
Power Boost	10 minutes

Table 2.3

## Automatic heat-up, *A*

This function is available on all of the cooking areas. It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The function is selected by turning the control knob to the 'A' position. This can be selected by either turning the control knob momentarily counter-clockwise from the zero position or clockwise past the '9' until the symbol [*A*] is shown on the hob control display. Once the [*A*] is displayed, turn the control knob to the level of your choice (1 to 9). The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.


When the Automatic Heat-up function is activated, the hob control display will alternately flash between the [*A*] setting and the chosen power level.

Once the Automatic Heat-up time has ended the hob control display will stop flashing and will display the chosen power level. The Automatic Heat-up function can be stopped by either turning the control knob back to the '0' power setting or turning the control knob to the '9' power setting.


For your guidance **Table 2.2** shows the time available at 100% power depending on the power level selected in the Automatic Heat-up mode.

## Child lock,

To prevent the unwanted use of the hob, by children, it can be locked. This can only be activated when all the cooking zones are off.

To lock the hob, turn both induction controls 1 and 2 simultaneously counter-clockwise for approximately 3 seconds until the  symbol appears in the centre of the hob control display (**Fig. 2.6**).

**Note:** [*A*] will flash when locking the hob – this is normal. This will **NOT** affect the ovens; they can still be used.

To unlock the hob, turn controls 1 and 2 simultaneously counter-clockwise and hold until the  symbol disappears from the centre of the hob control display.

## Low temperature setting, *L1/L2*

Each cooking area is equipped with 2 low temperature settings:

- *L1* will maintain a temperature of about 40 °C – ideal for gently melting butter or chocolate.
- *L2* will maintain a temperature of about 90 °C – ideal for simmering (bring the pan to the boil and then select *L2* to keep soups, sauces, stews, etc at an optimal simmer).

The maximum time this setting can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function by reactivating *L1* or *L2*.

The maximum times for all other power levels are shown in **Table 2.3**.

Power boost setting, *P*

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [*P*] is shown on the hob control display.

Power Boost allows additional power to be made available for each of the cooking areas. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

When using the Power Boost function, the cooking areas are paired.

**Fig. 2.7** shows the hob layout. Areas A and B are paired together as are areas D and E. The centre area C runs independently, regardless of the use of other cooking areas.

This means when using area A on power boost and then switching area B to power boost as well, then area A will have its power slightly reduced. The last one of the pair switched to power boost takes priority. Areas D and E work in the same way.

**⚠ This is a built in safety device.**

The power boost function can be deactivated by turning the control knob to a lower setting.

Overheat function

This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

Cookware with bases that become distorted (**Fig. 2.2**) when heated may interfere with the operation of the Overheat Function. This may result in damage to your cookware or Induction Glass Hob.

**⚠ Please remember not to leave the hob unattended. Care should be taken to not allow your cookware to boil dry. Damage to your cookware and Induction Glass Hob may result.**

Please read and follow the manufacturers’ instructions carefully before using cookware on your induction hob.

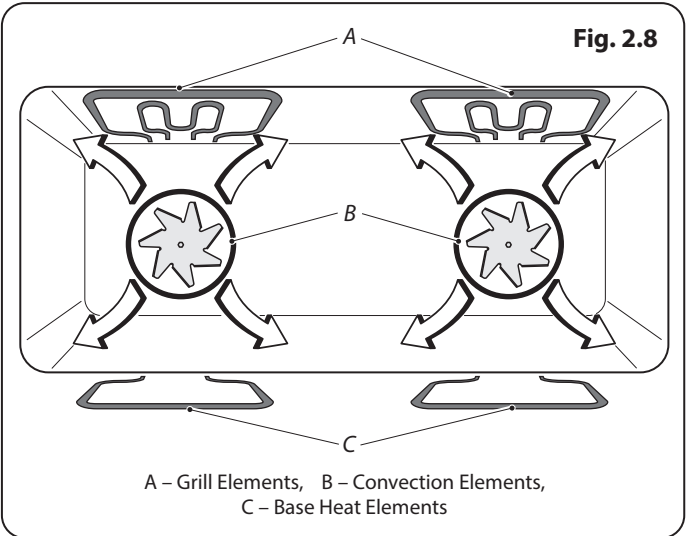
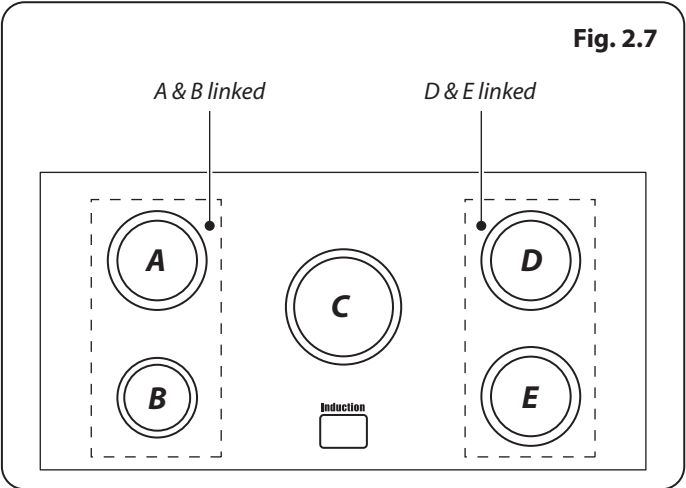
The multifunction oven

The oven is a multifunction oven (**Fig. 2.8**). As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base.

Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multifunction oven has three main cooking functions, **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

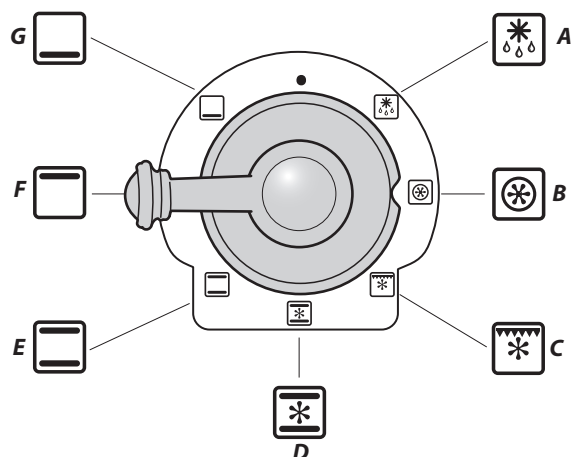
The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.



Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.4

Fig. 2.9



A – Defrost, B – Fan Oven, C – Fanned Grilling, D – Fan Assisted Oven,  
E – Conventional Oven, F – Browning Element, G – Base Heat

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

**Table 2.4** gives a summary of the multifunction modes.

**Note:** The multifunction oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function (**Fig. 2.9**). Remember – not all functions will be suitable for all food types.

## Multifunction oven modes

### Defrost



This function operates the fan(s) to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

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

Defrost with the oven door closed. Defrosting should not be carried out in a warm oven.

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

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

### Fan oven



This function operates the fans and the heating element around them. An even heat is produced throughout the oven, allowing you to cook large amounts quickly. Convection oven cooking is particularly suitable for multi-rack cooking and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10 °C for recipes previously cooked in a conventional oven.

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

### Fanned grilling



This function operates the fan while the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results place the food to be grilled on the pan provided. Thick pieces of meat or fish are ideal for cooking in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed while cooking is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking. For best results we recommend that the grill pan is not located on the uppermost shelf.

For best results we recommend that the grill pan is not located on the uppermost shelf.

# English

## Fan assisted oven



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

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

## Conventional Oven (Top and Base Heat)



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

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Similar items being cooked will need to be swapped around for even cooking.

## Browning element



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

## Base heat



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

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realize how these functions can combine to extend your cooking skills.



## WARNING!

Take great care when removing the divider **NOT** to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

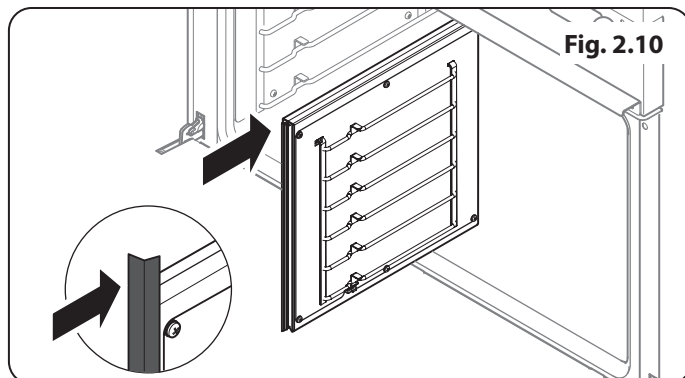


Fig. 2.10

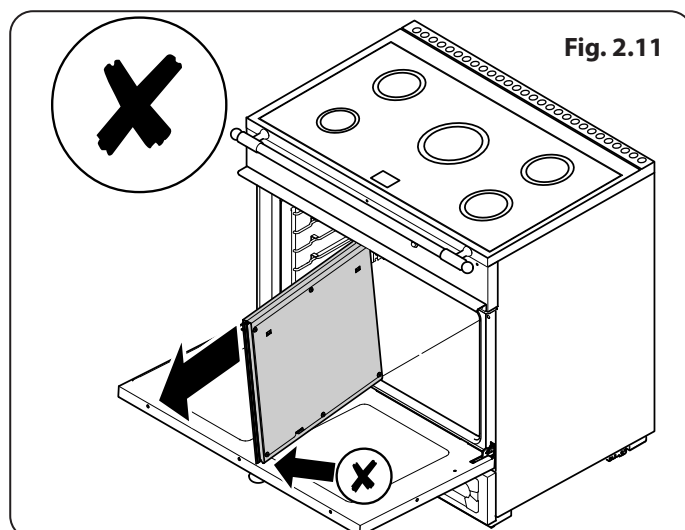


Fig. 2.11

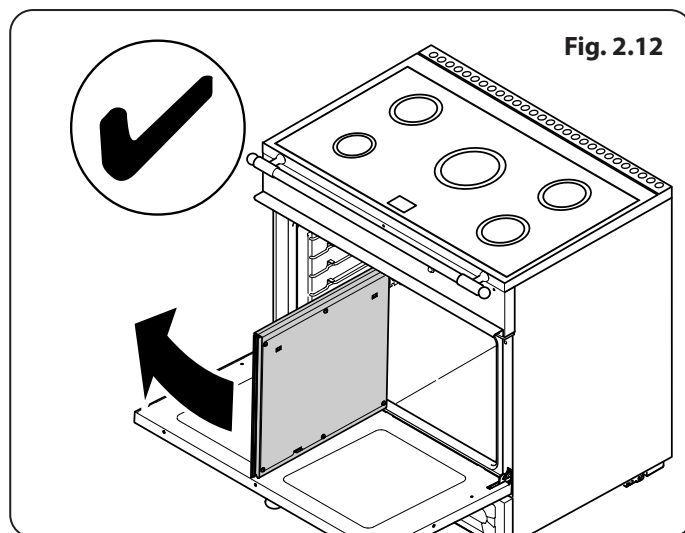
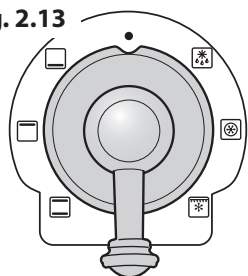
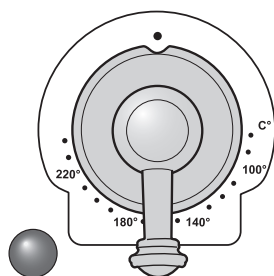


Fig. 2.12

Fig. 2.13



Function selector



Temperature selector

Fig. 2.14

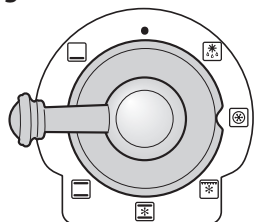
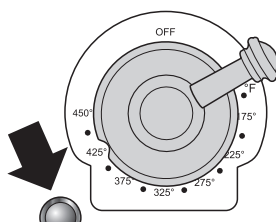


Fig. 2.15



## Energy saving feature

The oven has a divider feature (**Fig. 2.10**). When this is in place only one half of the oven is heated and only the right-hand side elements are used. This saves energy and is ideal for cooking most foods.

When using the divider, condensation may appear in the left-hand oven – this is normal.

For very large loads, or large dishes for special occasions then the divider can be removed. This brings into use the elements on the left-hand side as well as those on the right when a function is selected.

All oven functions are available in full and divided forms and shelves are provided for use in both forms.

**Warning!**  
Take great care when removing the divider not to scratch the inner glass door surface. Scratches in the glass can cause stress and may cause the door to fail.

### Removing the divider

**Warning!** Make sure the cooker is cool before attempting to remove the divider.

Fully open the door and remove the oven shelves. When removing the divider, tilt it slightly upwards and grip the underside to prevent the metal base making contact with the door glass (**Fig. 2.11** and **Fig. 2.12**).

We recommend that you place a tea towel or similar on the door glass before removing the divider. This should prevent the door inner from scratching.

DO NOT place or slide metallic objects, including cookware, on the door glass as this may cause scratching and subsequent failure to occur.

## Operating the oven

The Multifunction oven has two controls, a function selector and a temperature setting knob (**Fig. 2.13**).

Turn the function selector control to a cooking function. This is the Convection oven setting (**Fig. 2.14**).

Turn the oven temperature knob to the temperature you need.

The oven heating light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking as the oven maintains the selected temperature (**Fig. 2.15**).

Your oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

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

# English

## Accessories

### Oven shelves

Each cooker is supplied with:

- 1x full capacity telescopic shelf with runners (**Fig. 2.16**)
- 1x full capacity shelf with grill tray and cradle (**Fig. 2.17**)
- 1x pastry tray (**Fig. 2.18**)
- 3x energy saving shelves (**Fig. 2.19**)
- 1x divider (**Fig. 2.20**)

The oven shelves are retained when pulled forward but can be easily removed and refitted.

### To remove and fit a shelf to the side supports

The shelf has a small kink on either side (**Fig. 2.21**). To remove the shelf, line these up with the stops in the shelf support (**Fig. 2.22**). Lift the rear of the shelf upward so that it will pass over the shelf stop and then pull it forward (**Fig. 2.23**).

Refit in the reverse order, making sure to push it fully back.

### To fit the telescopic shelf runners

With the runner arm in the closed position locate the opening of the upper rear slot onto the side support (**Fig. 2.24**). Do not locate any further than the opening at this point.

Lift the front of the runner arm to locate the front slot against the side support (**Fig. 2.24**).

Push the runner arm towards the rear of the oven. The catch at the front will lift and drop to secure the runner arm in place (**Fig. 2.24**).

Fig. 2.16

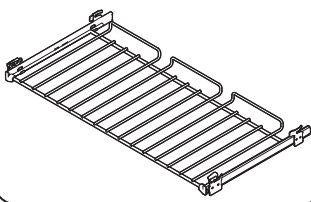


Fig. 2.17

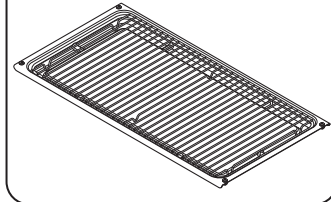


Fig. 2.18

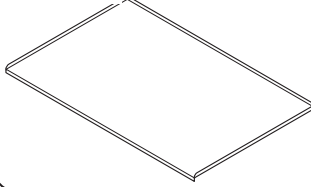


Fig. 2.19

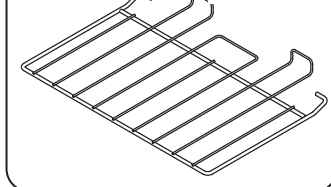


Fig. 2.20

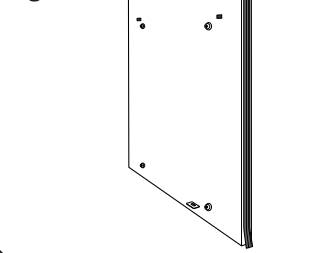


Fig. 2.21

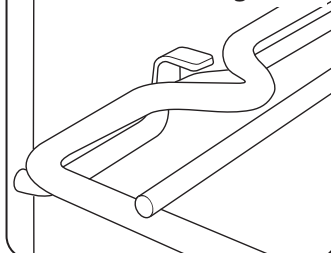


Fig. 2.22

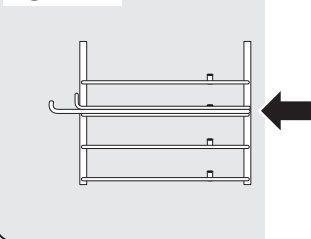


Fig. 2.23

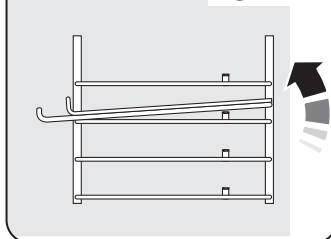


Fig. 2.24

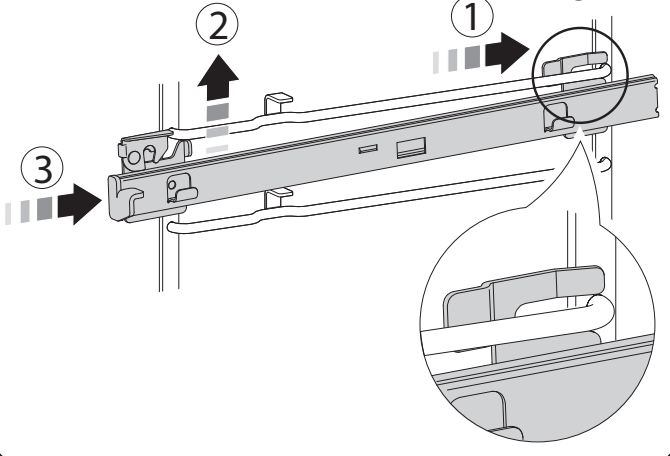
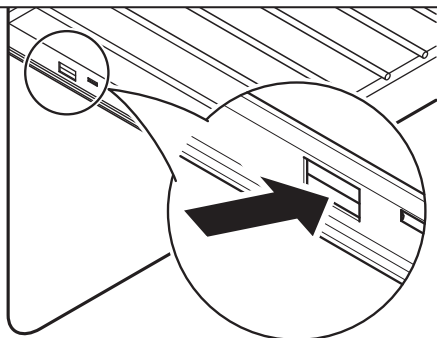


Fig. 2.25



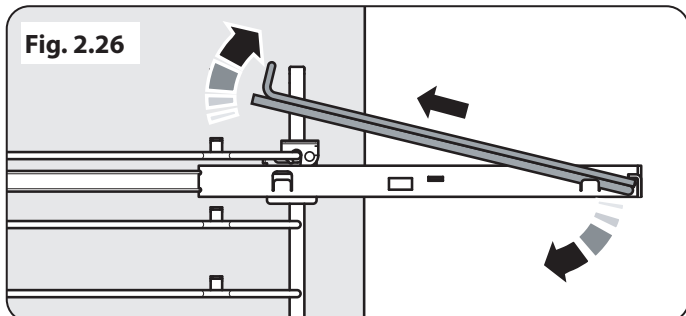
### To fit a shelf to the telescopic shelf runners

Slide the telescopic runners forward until they stop. Holding the shelf above the runners, tilt the front downward and locate into the front of the runners. Lay the shelf flat. Press on the rear of the shelf to secure in place.

### To remove a shelf from the telescopic shelf runners

Slide the shelf out on the runners. While holding one of the runners securely, carefully lift the rear of the shelf upwards: the shelf will spring clear of the central restraining tab. Repeat for the opposite side of the shelf.

Fig. 2.26



**Note:** To aid the removal of the shelf you can insert a suitable flat tool through the opening in the side of the runners and lever the shelf clear (Fig. 2.25).

Tilt the front of the shelf downwards and then lift clear of the runners (Fig. 2.26).

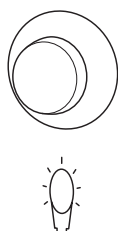
### To remove the telescopic shelf runners

Firstly, remove the shelf as in the 'To remove a shelf from the telescopic shelf runners' section.

Place a finger on the underside of the telescopic runner and lift.

Open the catch on top of the runner and pull the runner forward and down to remove.

Fig. 2.27



### Oven light

Press the appropriate button to turn on the oven lights (Fig. 2.27).

If one of the oven lights fail, turn off the cooker circuit breaker before you change the bulb. See the 'Troubleshooting' section for details on how to change an oven light bulb.

### Storage

The bottom drawer is for storing oven trays and other cooking utensils. The drawer can be removed completely for cleaning, etc.

- ⚠ It can get very warm, so do not store anything in it, which may melt or catch fire.**
- ⚠ Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.**
- ⚠ Do not store explosives, such as aerosol cans, on or near the appliance.**
- ⚠ Flammable materials may explode and result in fire or property damage.**

## 3. Cooking tips

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### Cooking with a multifunction oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

### 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.

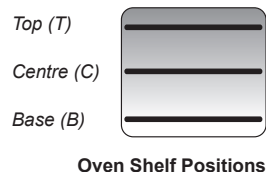
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- 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.
- Sufficient heat rises out of the right-hand oven while cooking to warm plates in the left-hand oven.
- 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.

## 6. 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.



Food	Conventional Oven		Fan Oven	Approximate Cooking Time
	Temperature °C & (Shelf Position)	Temperature °C	Temperature	
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. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.
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.	
Scones	220 (C/B)	210	10-15 minutes.	
Victoria sandwich				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.
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.	
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

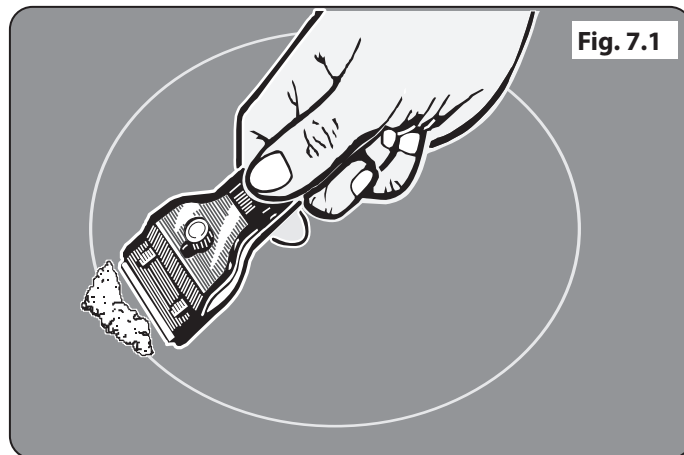
Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

**⚠ 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 the electricity supply back on before



### Hob

#### Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

#### Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below (*'Cleaning burned-on spills'*).

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill **IMMEDIATELY** with a razor scraper, while the unit is still hot.

**IMPORTANT:** Use an oven glove to protect your hand from potential burns.

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the *'Daily Care'* procedure outlined above.

#### Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (**Fig. 7.1**).

Fig. 7.2

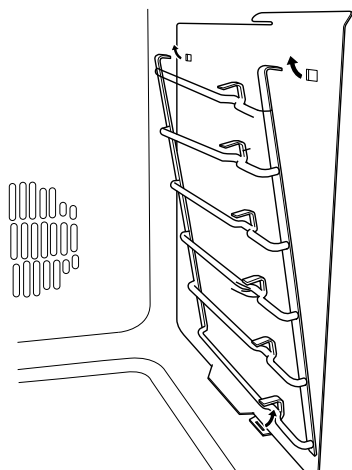
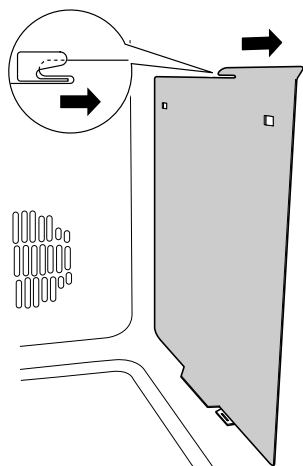


Fig. 7.3



## Control Panel and Oven Doors

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

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

## Oven and Divider

Clean the oven and divider with a proprietary oven cleaner, suitable for enamel.

**⚠ IMPORTANT:** Before cleaning the divider make sure to remove the silicon sealing strip from the front edge – some oven cleaners can damage the seal. Remove the strip by gently pulling both ends to release the hooks holding it in place.

## Oven Linings

### Removing the Oven Linings

Remove the shelves first. To remove the oven shelf supports lift until clear of the two supporting holes and pull outwards (**Fig. 7.2**).

**Note:** There are specific liners for the left and right hand sides.

To remove the side panels, simply lift the panel and slide forwards.

### Replacing the Oven Linings

To replace the liner the cut-out section must be at the top of the liner. Slide the liner towards the back of the oven cavity. When this is in place the shelf supports can be replaced. To do this, first insert the bottom of the support in the cut-out followed by the two hooks at the top (**Fig. 7.3**).

## English

### Cleaning Table

Cleaners listed 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.

<b>Hotplate</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
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.
<b>Outside of cooker</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
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 ( <i>electrical retailers</i> ) or microfibre all-purpose cloth ( <i>supermarket</i> ).
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.
<b>Oven and Grill</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Sides, floor & roof of oven <b>NOT</b> 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.

## 6. Troubleshooting

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**⚠ Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.**

**Note:** The induction hob is able to self-diagnose a number of problems and can show this information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to correct the fault by consulting the following.

### **Error code E2 is displayed**

The electronic unit is too hot. Please check the installation of the cooker, making sure that there is sufficient ventilation. In extreme cases, if a cooking utensil has been allowed to boil dry this error code may also be displayed. If in doubt please contact your installer or a qualified repair engineer.

### **No display operation**

Over voltage or loss of supply voltage to the cooker. If in doubt please contact your installer or a qualified repair engineer.

### **Error code U400 is displayed**

The cooker has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

Consult your installer or a qualified repair engineer.

### **Error code Er followed by a number is displayed**

The appliance has developed an internal technical fault that cannot be rectified by the user.

Consult your installer or a qualified repair engineer.

### **The fuse blows or the RCD trips regularly**

Please contact your installer or a qualified repair engineer.

### **The cooker will not switch on**

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the hob been correctly connected to the mains supply?

Has the child lock been activated? Please refer to the child lock section for details of this function.

### **The induction hob is noisy**

When using the induction hob there may be some 'noise' emitted from the pan. This is normal and may be most noticeable when cooking on high power settings or if 5 pans are used simultaneously. The type of pan may also contribute to induction 'noise'.

### **The cooling fan**

The induction hob incorporates a cooling fan. This cooling fan is active when either the grill or ovens are on. Under certain conditions, the cooling fan may remain active when the grill or ovens are switched off. This is normal and the fan will switch off automatically.

### **The fascia gets hot when I use the oven**

If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.

### **A crack has appeared in the hob surface**

Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.

### **My hob is scratched**

Always use the cleaning methods recommended in this guide, and make sure that the pan bottoms are smooth and clean.

Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.

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

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

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

Yes, this is caused by heat rising from the oven and heating them up. **Do not leave the oven 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 organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

### **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.

You can then adjust the settings according to your own individual tastes.

### The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section 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 temperature getting hotter as the cooker gets older

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

### The oven light is not working

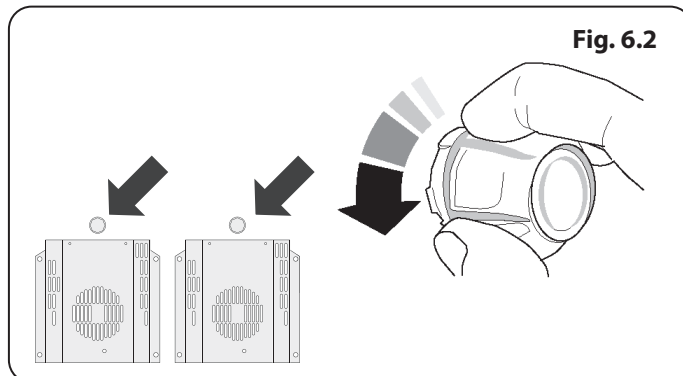
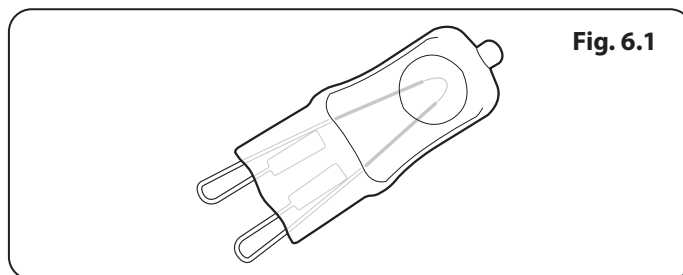
The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for a 40 W – 230 V halogen lamp (G9) (**Fig.6-1**).

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.

Locate the bulb cover and unscrew it by turning it counter-clockwise (it may be very stiff) (**Fig.6-2**).

Pull the existing bulb to remove it. When handling the replacement bulb, avoid touching the glass with your fingers, as oils from your hands can cause premature failure. Push, click in the replacement bulb.

Replace the bulb cover by turning it a quarter turn, clockwise. Turn on the circuit breaker and check that the bulb now lights.



## INSTALLATION

Check the appliance is electrically safe when you have finished.

# 7. 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.

<b>Distributor's Name and Address</b>	Andi-Co Australia Pty Ltd. 1 Stamford Road, Oakleigh, VIC 3166  Customer Care Tel: 1300 650 020 Email: service@andico.com.au
<b>Name of Appliance</b>	
<b>Appliance Serial Number*</b>	
<b>Fuel Type</b>	
<b>Date of Purchase</b>	
<b>Installer's Name, Address and Telephone No.</b>	
<b>Date of Installation</b>	

\* 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 Customer Care on 1300 650 020 or email service@andico.com.au.

## Please Note

For warranty information and how to request a remedy, please refer to the Warranty Statement at <https://www.andico.com.au/warranty/> or contact Customer Care.

## 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 Spare Parts on (03) 9569 7744 or email spares@andico.com.au

## 8. Installation

### Safety Requirements and Regulations

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/NZS 5601 – ‘Gas Installations’
- AS/NZS 3000 - ‘Wiring Rules’

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!**  
**This appliance should not be used in marine craft, caravans or mobile homes.**

### 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.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

### Location of Cooker

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

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

**Note:** An appliance for use on LPG 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.

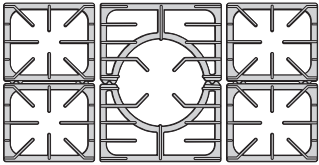
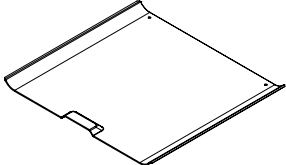
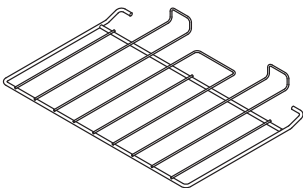
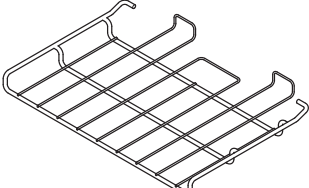
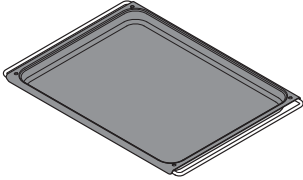
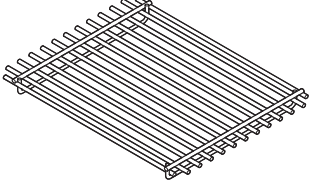
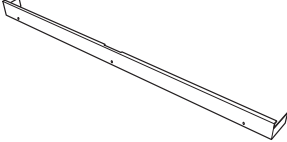
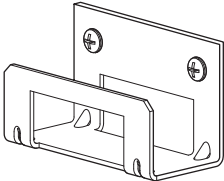
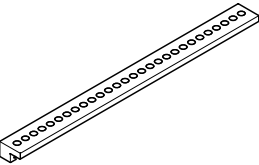
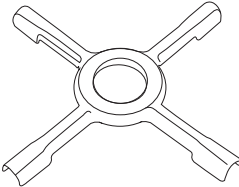
- ⚠ We recommend an overpressure shut-off device or pressure relief valve be used in any LPG installation, to prevent exposure of downstream fittings / appliances to excessive pressure (over 7.5kPa), in event of regulator failure.**

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge and add the “**Now adjusted for LP gas**” label - 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.

### Checking the parts:

6 pan supports	2 oven base trays
	
2 flat shelves	2 drop shelves
	
2 deluxe oven trays	1 deluxe oven tray trivet
	
Plinth	Stability location bracket
	
Flue grill	Pan support trivet stand
	

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

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted.

**These are not supplied with the cooker but are available at most builders' merchants.**

- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- 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. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket
11. 4 mm & 3 mm Allen keys
12. 13 mm spanner or socket wrench

## INSTALLATION

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

### Positioning the cooker

The diagram (**Fig. 8.1**) shows the minimum recommended distance from the cooker to nearby surfaces as given in AS/NZS 5601.

Where the appliance is installed next to cabinetry, the cabinet material must be capable of withstanding 70°C. If this appliance is installed near vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier. Falcon cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances.

\*Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

#### 1. Overhead – Measurement A

The minimum height of any surface above the top of the pan supports of the cooker is 650mm, for the full width and depth of the hob.

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 is less than 200 mm, the surface shall be protected by one of the following methods:

- Fixing ceramic tiles with a minimum thickness of 5 mm to the surface.
- Fixing toughened glass with a minimum thickness of 5 mm to the surface, provided the glass is approved by the manufacturer to be suitable for the application.
- Attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm.

Protection should be to a height **C** of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.

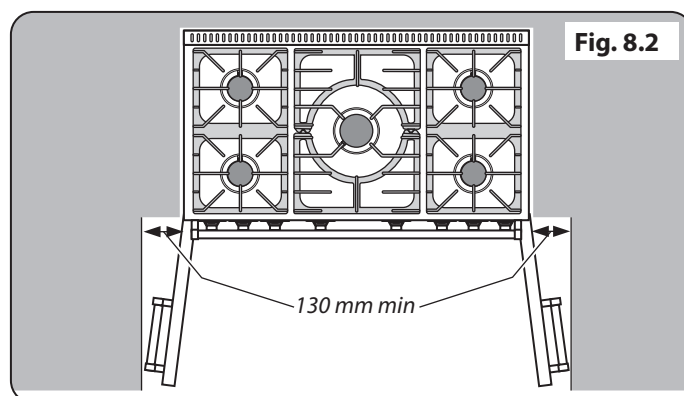
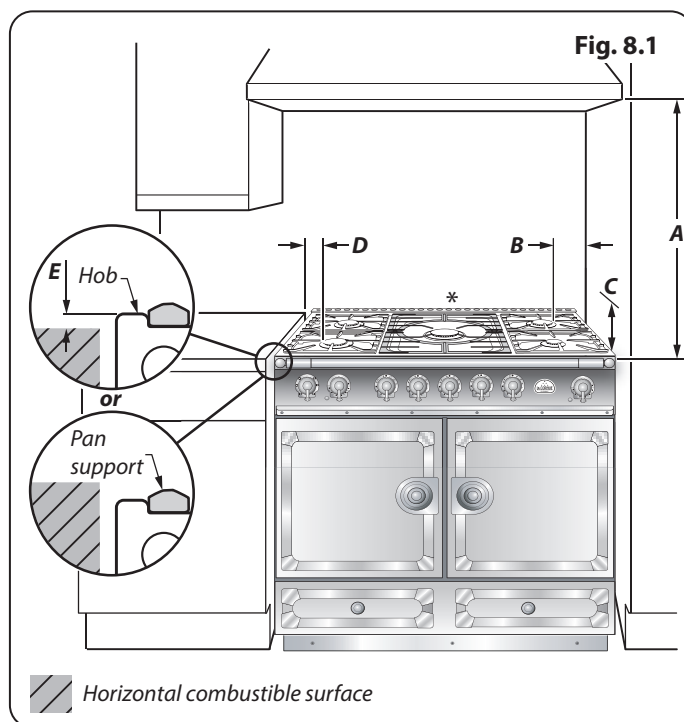
#### 3. Side Clearances – Measurement D & E

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 pan supports.

If the horizontal surface is above the pan supports, then any vertical combustible surface needs to be protected in accordance with **B** above.

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. 8.2**) 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 1110 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



## INSTALLATION

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

Fig. 8.3

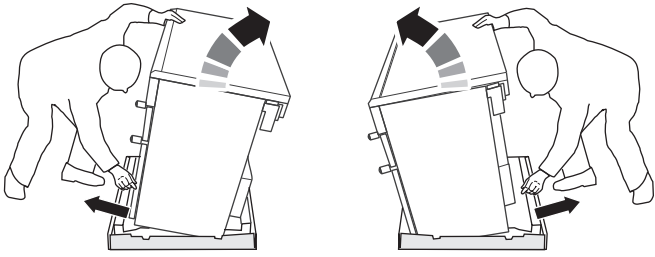


Fig. 8.4

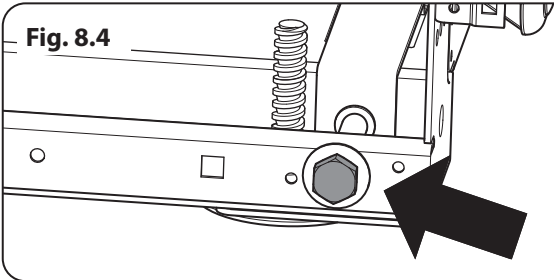


Fig. 8.5

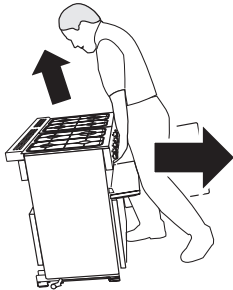


Fig. 8.6

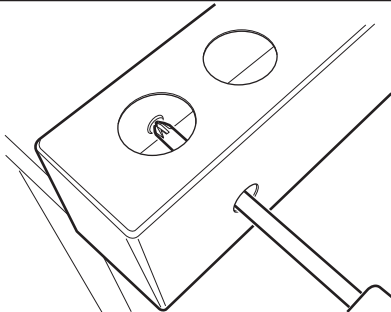
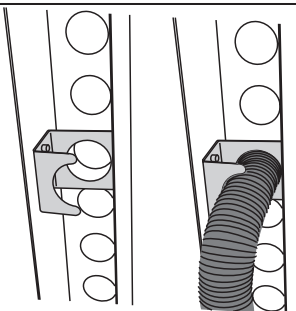


Fig. 8.7



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 that 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.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (Fig. 8.3).

Repeat from the back and remove the rear half of the polystyrene base.

### Lowering the two rear rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (Fig. 8.4). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

### Completing the move

Unfold the rear edge of the cardboard base tray. Open the oven doors so that you can get a good grip on the bottom of the fascia panel as you move the oven (Fig. 8.5).

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

Position the cooker close to its final position, leaving just enough space to get behind it.

**⚠ Do not use the door handles or control knobs to manoeuvre the cooker.**

### Fitting the flue grill

The flue grill is packed separately.

The larger of the holes along the sides are for screwdriver access and should face to the rear. Use the screws and nuts supplied to fix the grill in place (Fig. 8.6).

Clip the flexible extensions of the oven flues to the flue grill using the clips provided, inside the flue grill (Fig. 8.7).

### Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

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

## INSTALLATION

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

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 adjusting nuts at the front bottom corners of the cooker.

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

### Fitting a stability bracket or chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig. 8.8** and **Fig. 8.9**.

If you are using a stability chain (**Fig. 8.8**) then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket; first attach the bracket location device to the rear of the cooker (**Fig. 8.9**). Then adjust the bracket to engage through the slot of the device (**Fig. 8.10** and **Fig. 8.11**).

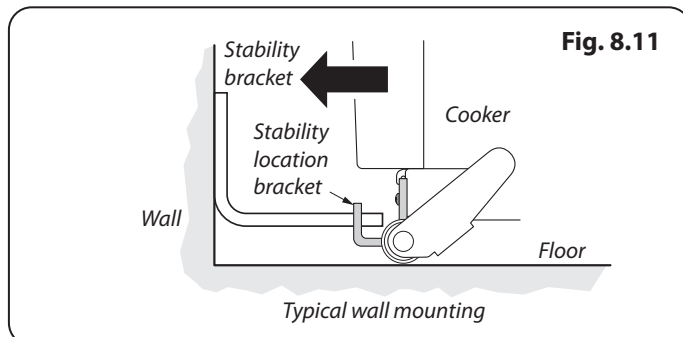
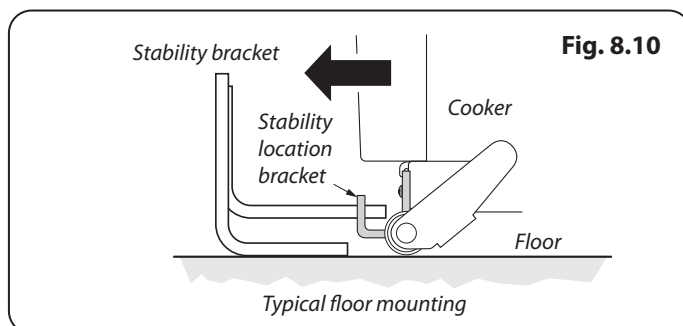
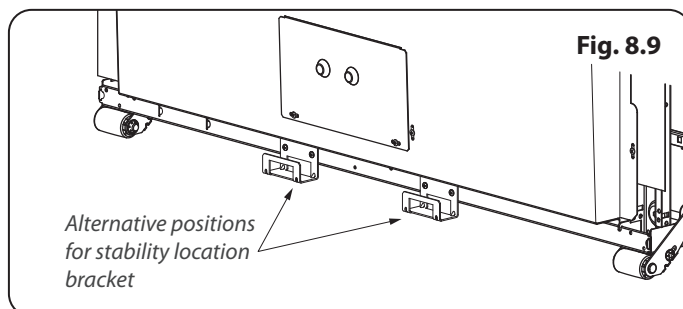
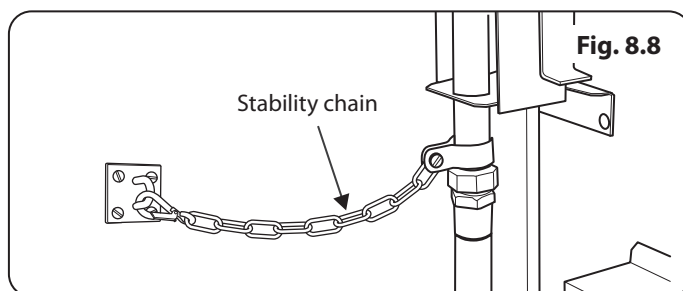
### Repositioning the cooker following connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (**Fig. 8.3**), you need to check behind the cooker to make sure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

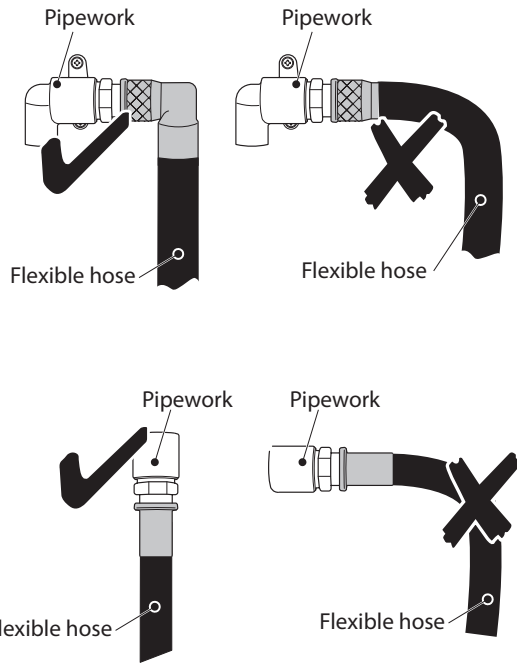
When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.



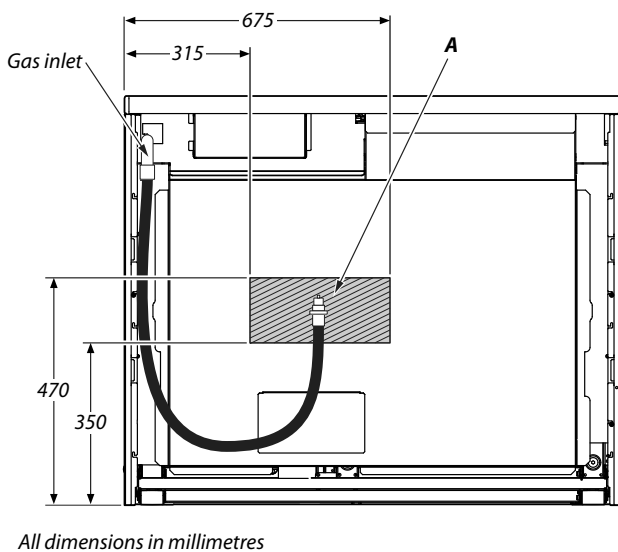
## INSTALLATION

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

**Fig. 8.12**



**Fig. 8.13**



## Conversion to propane gas

If the appliance is to be converted to propane gas do the conversion at this point. See the conversion section of these instructions.

## Gas connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

Ideally the hose supply connection should be within the shaded area 'A' (**Fig. 8.13**).

For Natural Gas, the flexible hose must be in accordance with local codes and regulations. For LP Gas, it should be capable of 50 mbar pressure and 70 °C temperature rise. If in doubt contact your supplier.

Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

## Pressure testing

The gas pressure can be measured at the pressure test point on the gas inlet pipe, above the governor.

Connect the pressure gauge. Turn on the control knob for the WOK burner with the pressure gauge fitted to let gas through.

See the data badge for test pressures.

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

## INSTALLATION

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

### Electrical connection

This appliance must be installed by a qualified electrician to comply with with current AS/NZS 3000 Wiring Rules and regulations in force.

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

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: the 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 5 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).

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. 8.14** and **Fig. 8.15**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000 and/or AS/NZS 5601 as applicable for the appliance configuration.

**Note:** The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

#### 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.**

Fig. 8.14

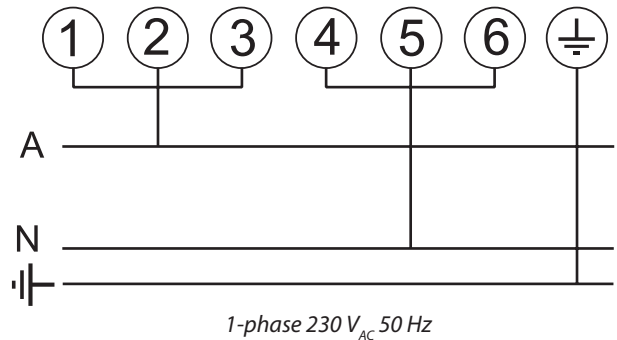
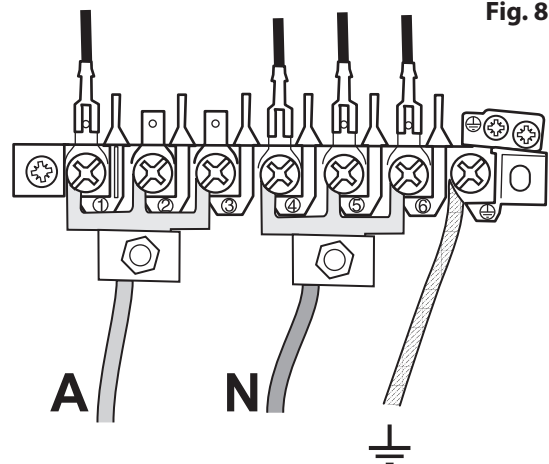


Fig. 8.15



## INSTALLATION

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

Fig. 8.16

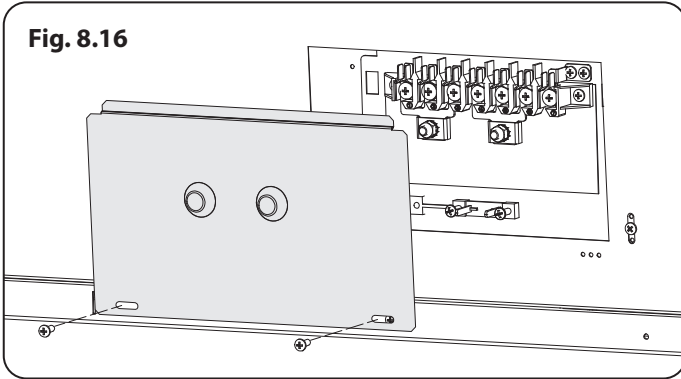


Fig. 8.17

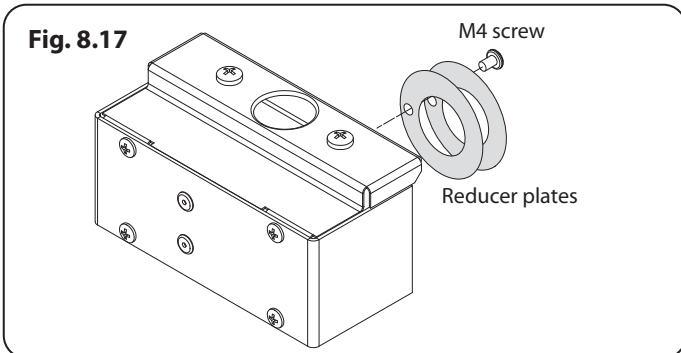


Fig. 8.18

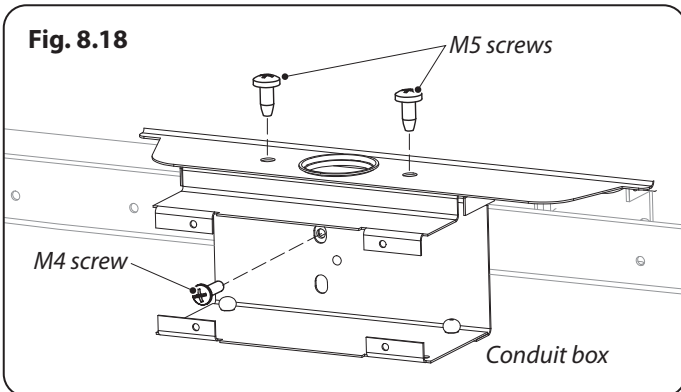


Fig. 8.19

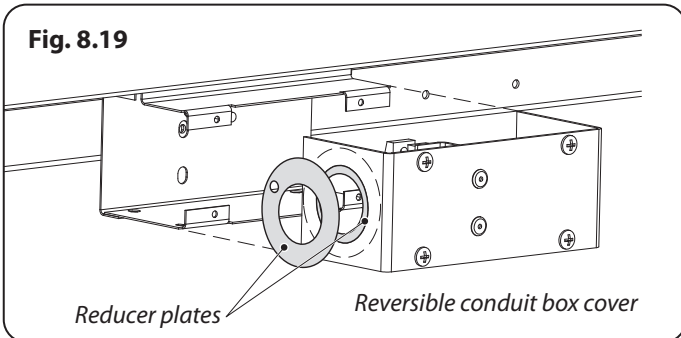
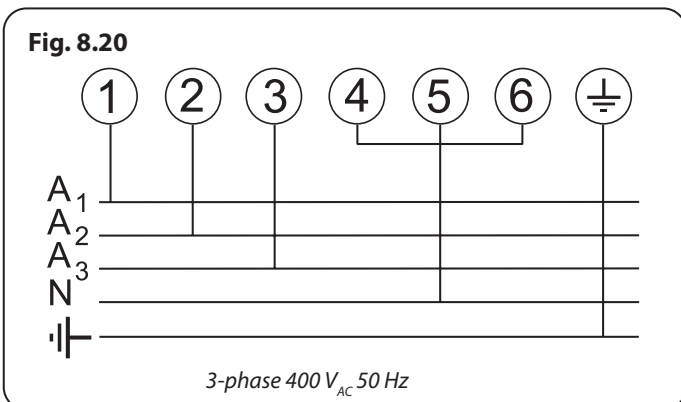


Fig. 8.20



## Connection in New Zealand

Type of cord in accordance with **IEC 60227** with a minimum rating of 90°C.

Cord size recommended for this application is 3 x 4 mm<sup>2</sup>, three-core cable (Power cables may be sized to take into account the coincidence factor **AS/NZS 60335.2.6:2014**).

Rating of the plug is 15 Amp, in accordance with **AS/NZS 3112**. Based on the arithmetic mean value when measured under full load stabilized conditions, **Clause 10 IEC 60335-1**.

If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with either:

- an appropriately rated plug that is compatible with the socket – outlet fitted to the final sub –circuit in the fixed wiring that supplies this cooking range.
- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub circuit in the fixed wiring that supplies this cooking range.

**Note:** The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

## Fixed Wiring

### ⚠ Disconnect from the mains supply.

For connection to fixed wiring, i.e. flexible conduit, Remove the electrical terminal cover on the back panel (**Fig. 8.16**).

Remove the M4 screw securing the reducer plates to the conduit box (**Fig. 8.17**). Fit the conduit box to the cooker using the two M5 screw fittings located at the top of the box and the M4 screw (**Fig. 8.18**).

The conduit box cover is reversible. Fit the reducer plates, if required (**Fig. 8.19**). Feed the cable through the conduit box and secure in place with the cable clamp.

Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 8.20**). Check that the links are correctly fitted and that the terminal screws are tight.

Fit the cover to the conduit box.

## INSTALLATION

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

### Final Fitting

#### Fitting the Handrail

The hand rail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube (**Fig. 8.21**).

Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup (**Fig. 8.22**).

Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and that the two end pieces are lined up correctly. Fit the assembled hand rail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside (**Fig. 8.23**).

#### Fitting the Door Handles

Fit the door knobs to door knob bases and screw them on to the mountings on the oven doors. Hand tighten only – do not use any tools (**Fig. 8.24**).

#### Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker (**Fig. 8.25**). Fasten the plinth using these screws.

### Final checks

#### Hotplate check

Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

#### Oven check

Turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up.

Turn off the oven.

### Customer care

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

*Thank you.*

Fig. 8.21

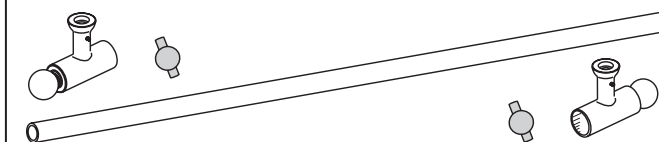


Fig. 8.22

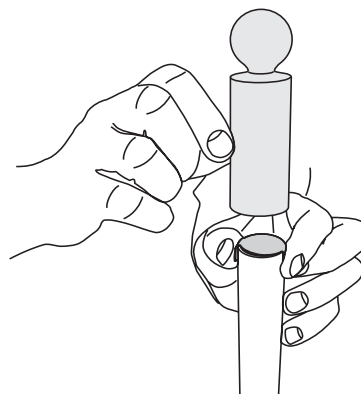


Fig. 8.23

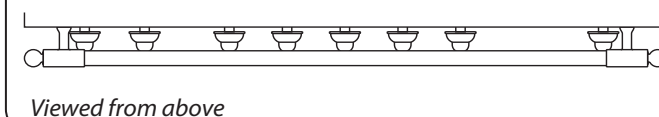


Fig. 8.24

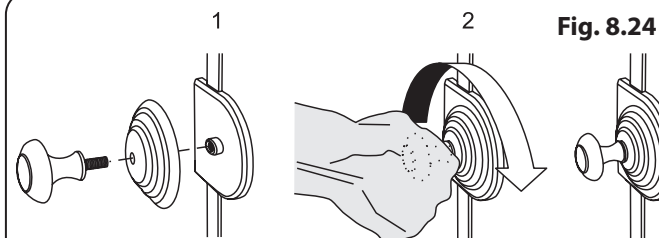
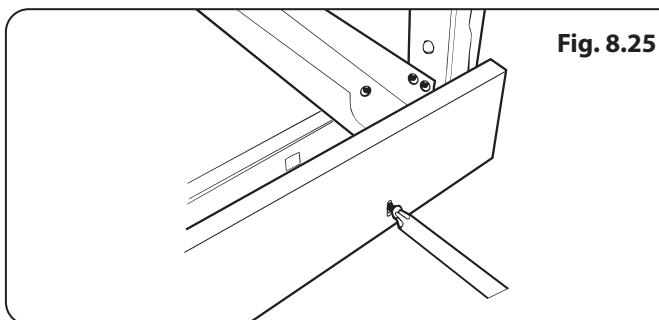


Fig. 8.25



## INSTALLATION

Check the appliance is electrically safe when you have finished.

# 9. Final fitting and checks

### Hob check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

### Oven check

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

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

### Fitting the handrail

The handrail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube (**Fig. 9.1**).

Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup (**Fig. 9.2**).

Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and that the two end pieces are lined up correctly.

Fit the assembled handrail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside.

### Fitting the door handles

Fit the door knobs to door knob bases and screw them on to the mountings on the oven doors. Hand tighten only – do not use any tools (**Fig. 9.3**).

### Removing the oven door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig. 9.4**). Grip the sides of the door, lift upwards and then slide the door forwards (**Fig. 9.5**).

### Refitting the oven door

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

### Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker (**Fig. 9.6**). Fasten the plinth using these screws (alternative colour screws can be found in the loose parts pack).

## Customer care

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

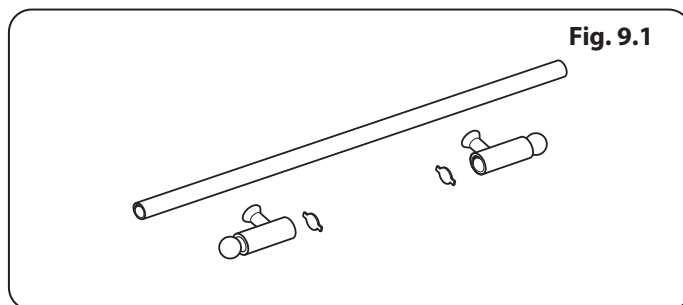


Fig. 9.1

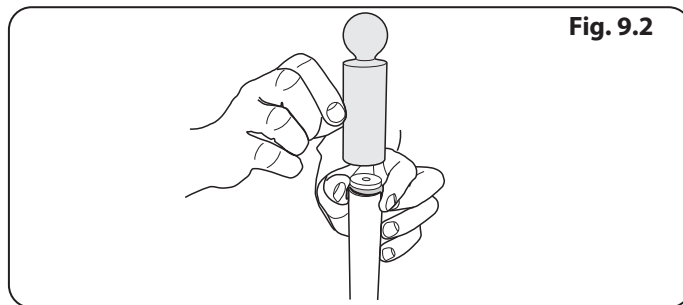


Fig. 9.2

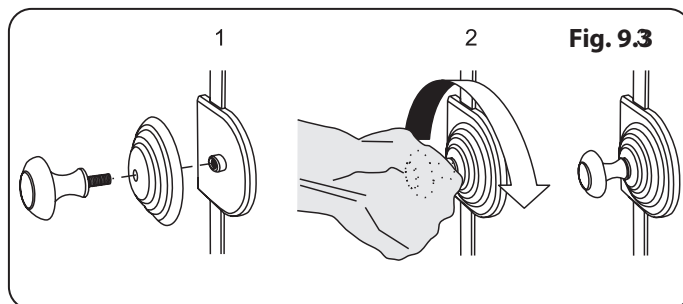


Fig. 9.3

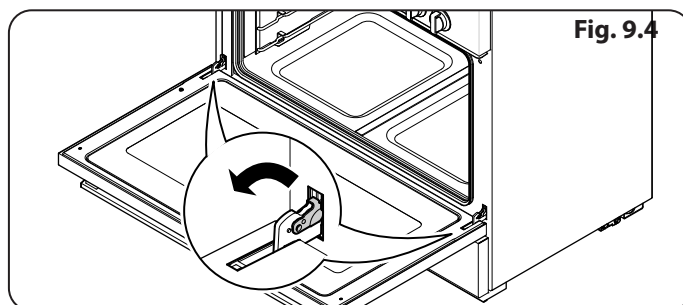


Fig. 9.4

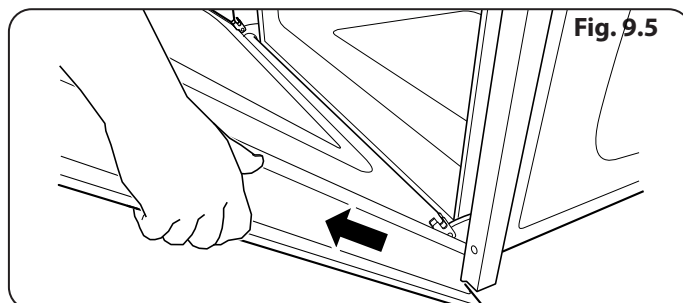


Fig. 9.5

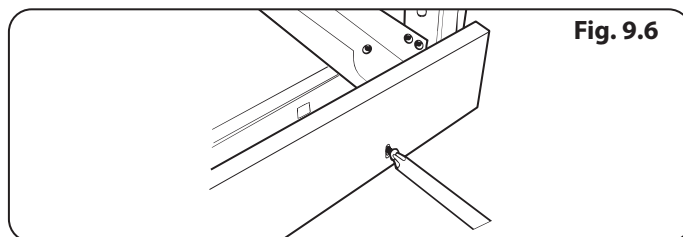
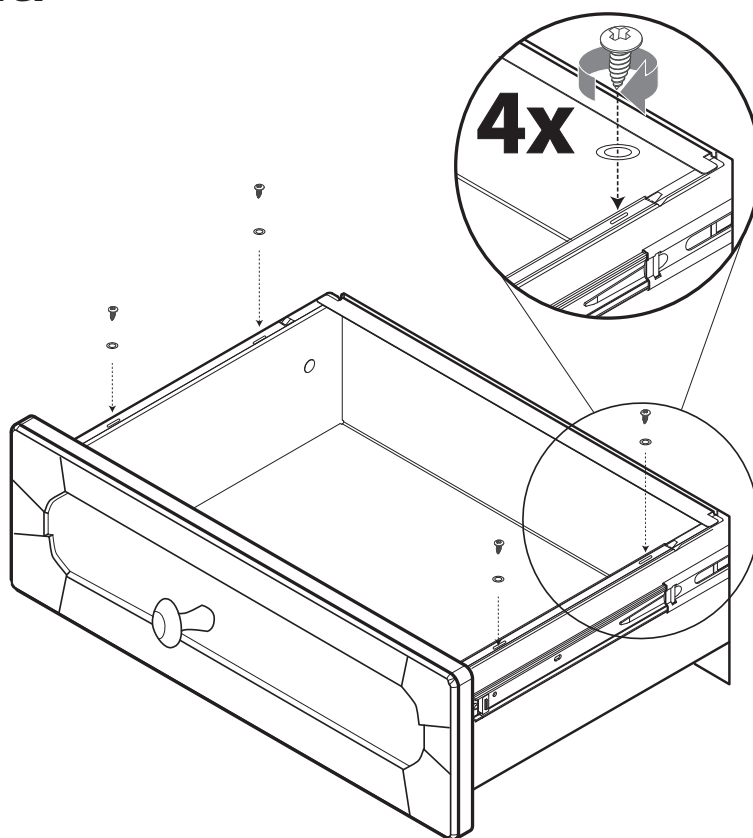


Fig. 9.6

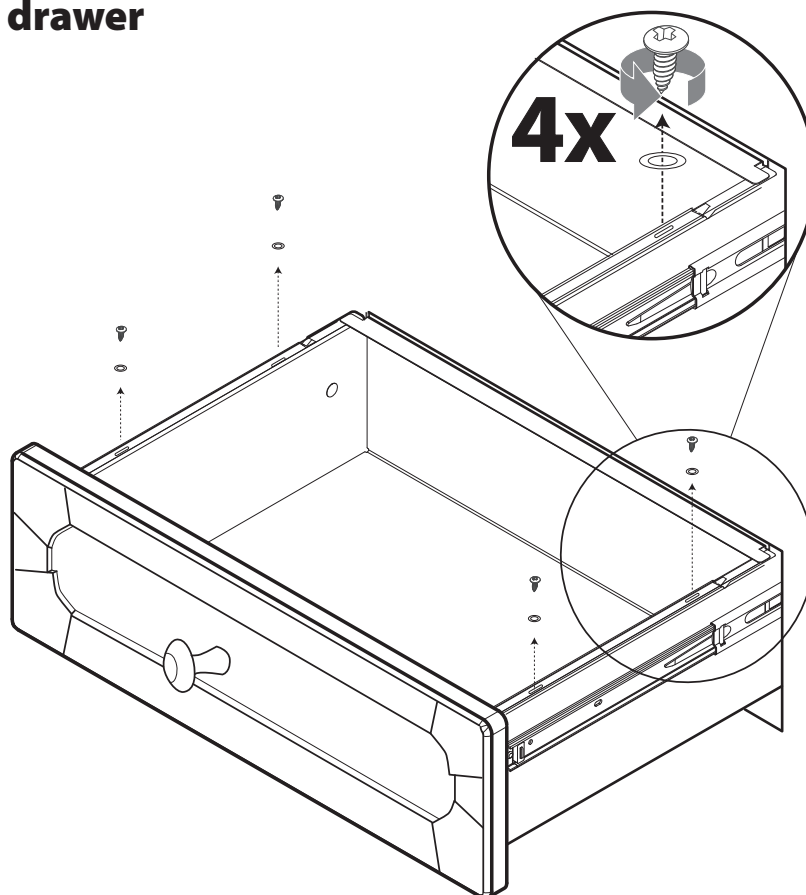
## INSTALLATION

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

### Fitting the drawer



### Removing the drawer



## 10. Servicing

**⚠** 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. To remove the control panel

**⚠** DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control knobs. Open the oven door. Remove the 3 fixing screws on the underside of the control panel. Remove the 3 fixing screws from the top of 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. Lift the control panel clear of the tags and pull forwards, taking care not to damage or strain the wiring.

Replace all parts in reverse order. When replacing any electrical connections refer to the wiring diagram.

#### 2. To remove the side panels

**⚠** DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel. Undo the 3 screws securing the plinth and remove.

Undo the lower retaining screw situated below the edge at the panel front corner. Remove the side panel retaining screw on the upper front edge and the 2 fixings on the rear of the side panel. Remove the panel by pulling it away from the cooker.

### 2. Hotplate

#### 1. To remove the hotplate

**⚠** DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the rubber plugs and retaining screws (1 each side) at the top front of the side panels.

Lift up the induction hob at the front and prop into position with a non-metallic prop.

**CAUTION: The induction hob material is much more sensitive to scratches on the underside than the top.**

Take care not to touch or scratch the underside of the ceramic as this will weaken the material and cause the top to shatter.

### 3. Controls

#### 1. To change oven or light switch

**⚠** DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the control panel.

**NOTE:** The old switch may be destroyed during removal.

Remove the switch button and 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 forwards.

Fit the new bezel to the control panel by first lining up the raised key on its body with the cut-out in the control panel and pushing 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 control panel in reverse order and test for correct operation.

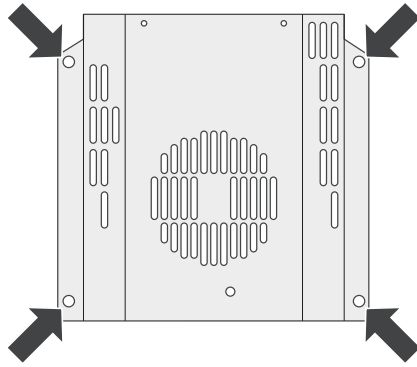
#### To change the oven multi-function switch

Remove the pan supports and burner heads. Remove the control panel and hotplate.

Remove the fixing screws from the front of the oven multi-function switch. Disconnect the leads and remove the switch.

Fit the new switch.

**Fig. 10.1**



## 4. Ovens

### 1. To replace an oven thermostat

#### **⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel and hotplate.

Remove the oven shelves.

For the right-hand oven, remove the thermostat phial cover (2 screws). Unclip the thermostat phial from the clips in the oven back. For the left-hand oven, pull 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.

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

Check the operation of the thermostat.

### 2. To remove the oven inner backs

#### **⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Open the oven door.

Remove the fixings that secure the inner back to the oven rear (**Fig. 10.1**). Lift the removable panels away.

Re-assemble in reverse order. Make sure that the retaining fixings are fully tightened.

### 3. To replace an 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 3). Hold the fan blade and remove the centre nut (left-hand thread), 2 brass washers, fan blade and circlip. Unscrew the fan 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.

### 1.1 To Replace a Fan Oven Element

#### **⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the inner back (see 2).

Remove the 2 screws from the top of the element and the 1 from the bottom of the element (**Fig. 10.2**). 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.

### 4. Remove the left hand oven bottom and top elements

#### **⚠ DISCONNECT FROM THE ELECTRICITY SUPPLY.**

##### Bottom Element

Pull the cooker forward to access the cover boxes at the rear of the cooker. Remove the fixings that secure the cover and lift it clear.

Remove the 2 screws 'A' and allow the plate to drop down. Remove the 2 screws 'B', then lower the upper plate and remove it through the slot in the cooker back (**Fig. 10.3**).

Undo the terminal connections, noting their positions. Remove the element fixings and withdraw the element.

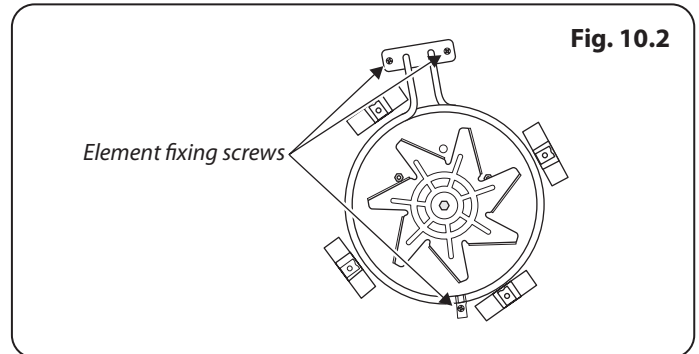
Replace the element and re-assemble parts in reverse order.

##### Top Element

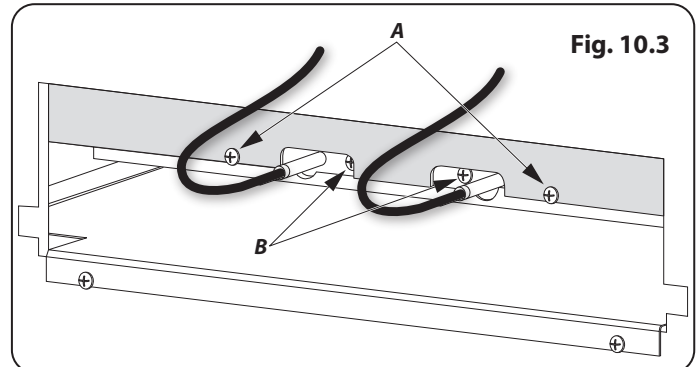
Remove the top element bracket fixings and withdraw the elements carefully, lifting to clear the clips on the support bar (**Fig. 10.4**).

Replace the element and re-assemble the parts in reverse order.

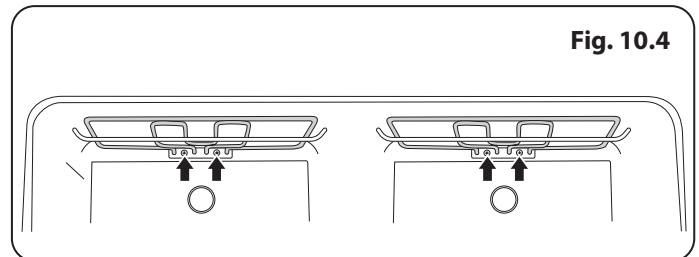
Check that the oven operates satisfactorily.



**Fig. 10.2**

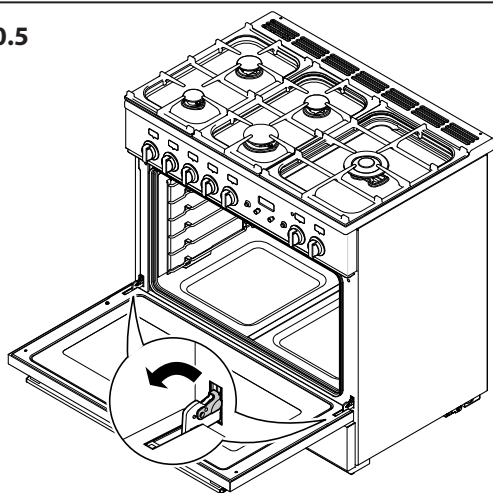


**Fig. 10.3**



**Fig. 10.4**

**Fig. 10.5**



## 5. Doors

### 1. Removing the oven door

To remove the oven door, open the door fully. Swivel the locking 'U' clips forward to the locking position (**Fig. 10.5**). Grip the sides of the door, lift upwards and then slide the door forwards.

### 2. To replace a door inner glass panel

Remove the oven door (see **1. Removing the oven door**)

Carefully place the door, outer side up, on a clean level surface. Remove the 2 hexagon headed screws from the inside face and the 3 hexagon headed screws on the bottom edge (**Fig. 10.6**).

Remove the corner brackets, and then lift off the inner door panel. Take care not to damage the inner glass.

Reassemble in reverse order.

### 3. To replace an over door hinge

Remove the door and door inner panel (see **1. Removing the oven door & 2. To replace a door inner glass panel**).

Undo the screws securing the hinge in place. Remove the hinge. Replace the hinge and rebuild the door in reverse order.

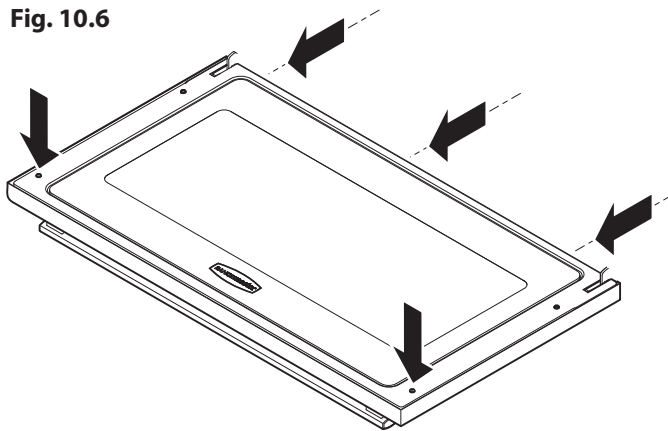
### 4. To remove the oven door seal

Open the oven door. The seal is held in place by small hooks to the cooker front. At the corner, pull the seal diagonally away from the door centre until that hook is released (**Fig. 10.7**).

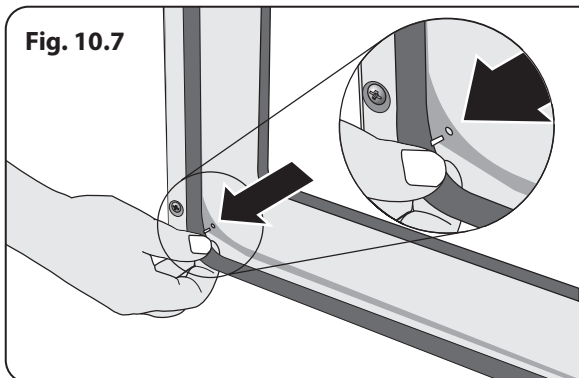
Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

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.

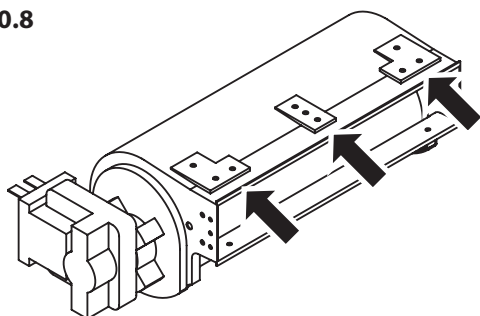
**Fig. 10.6**



**Fig. 10.7**



**Fig. 10.8**



## 6. Ancillaries

### 1. To change the cooling fan

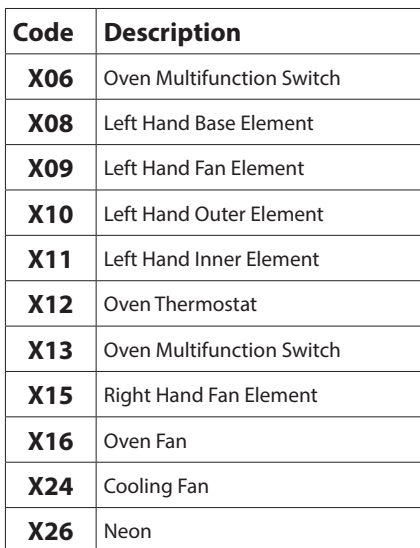
#### DISCONNECT FROM THE ELECTRICITY SUPPLY.

Remove the hotplate (see **1. To remove the hotplate**).

Remove the 6 screws that hold the access plate. Disconnect the cables from the fan motor. Remove the 3 screws that hold the cooling fan to the duct (**Fig. 10.8**) and then lift out the fan.

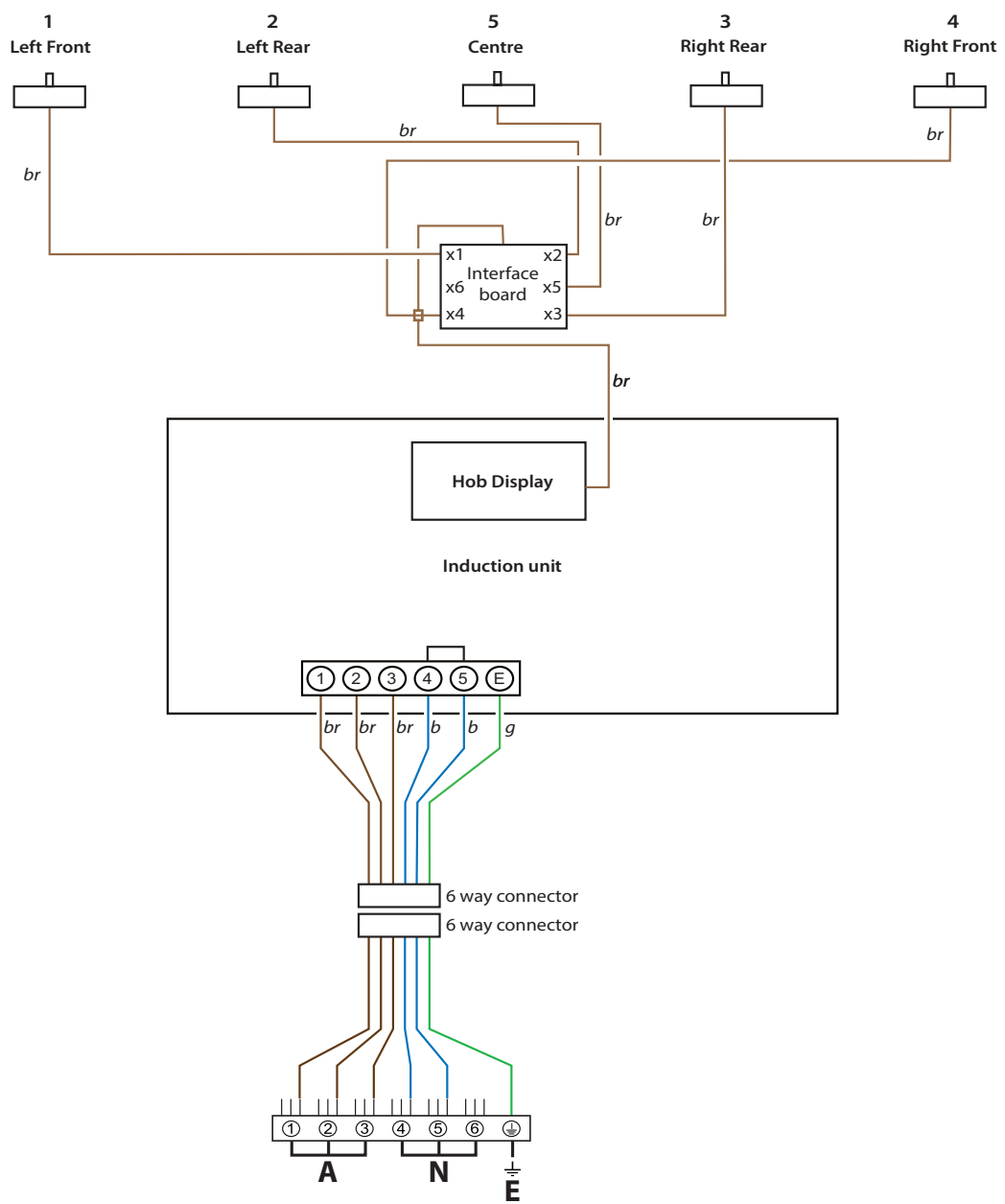
Reassemble in reverse order.

## Oven



Code	Colour
<b>bl</b>	Blue
<b>br</b>	Brown
<b>bk</b>	Black
<b>or</b>	Orange
<b>r</b>	Red
<b>v</b>	Violet
<b>w</b>	White
<b>y</b>	Yellow
<b>g/y</b>	Green/yellow
<b>gy</b>	Grey
<b>r(f)</b>	Red (flag)

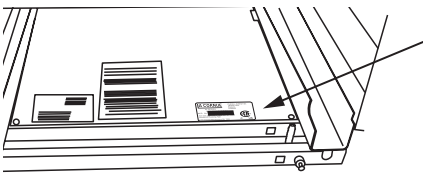
Hob



Code	Colour
br	Brown
b	Blue
g	Green

12. Technical data

**INSTALLER:** Please leave these instructions with the user.  
**DATA BADGE LOCATION:** Inside base drawer of cavity. Remove the drawer  
**COUNTRY OF DESTINATION:** AUSTRALIA



Connections

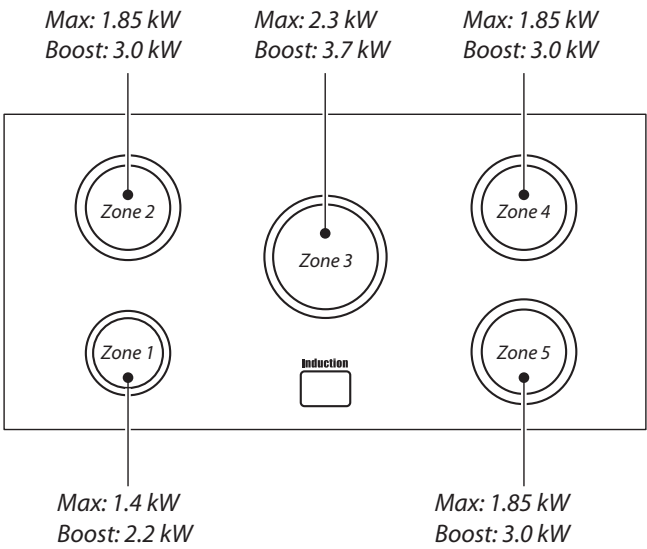
Electric	230 / 400V ~50 Hz 3N
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Dimensions

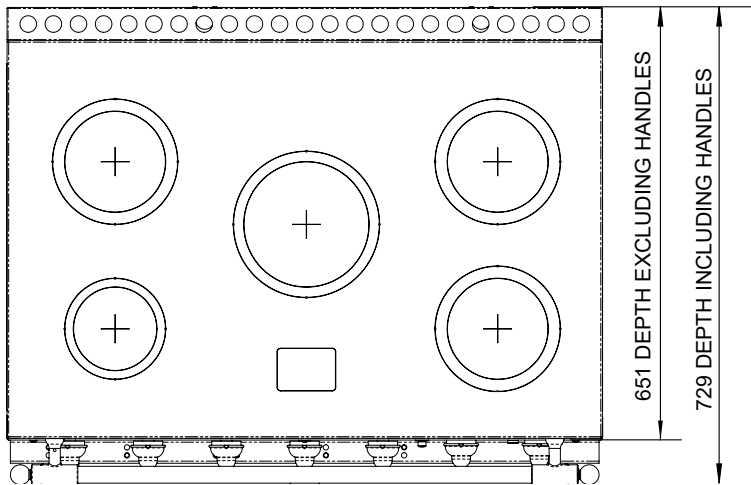
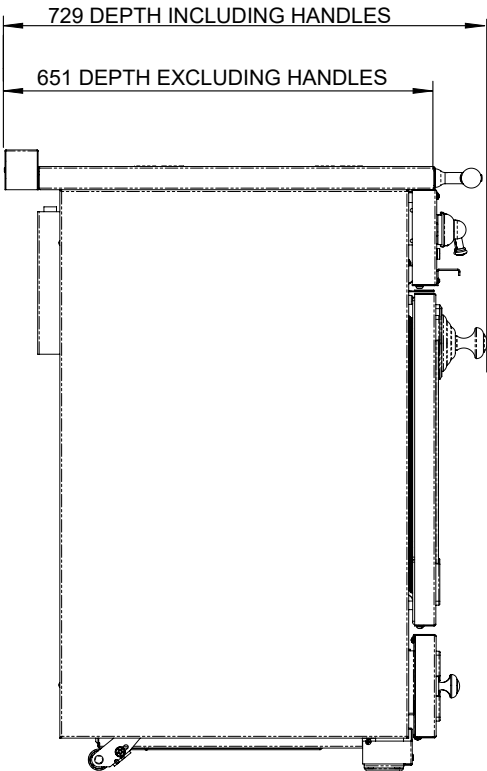
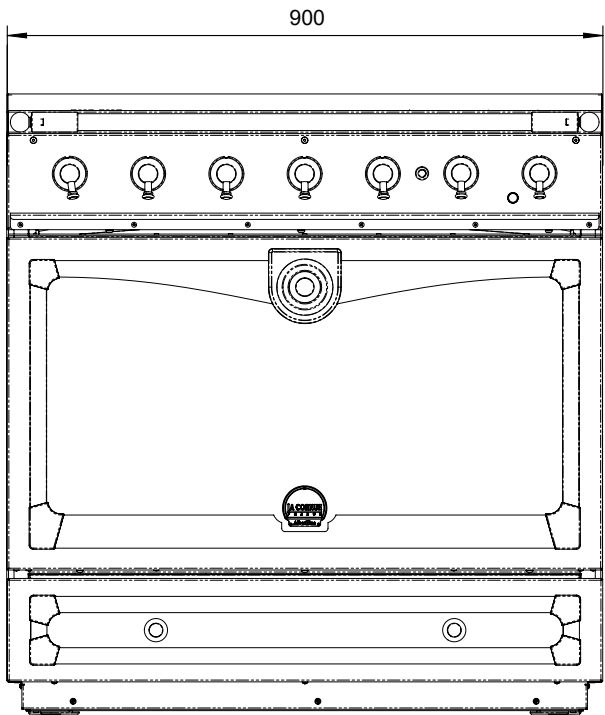
Model	AlberTine 90 Induction	
Overall height	minimum 915 mm	maximum 942 mm
Overall width	900 mm	
Overall depth	651 excluding handles, 729 mm including handles	
Minimum height above the hotplate	800 mm	

Refer to 'Positioning the Cooker'.

Ratings



Hotplate energy saving tips	Oven energy saving tips
Use cookware with a flat base.	Cook meals together, if possible.
Use the correct size cookware.	Keep the pre-heating time short.
Use cookware with a lid.	Do not lengthen cooking time.
Minimise the amount of liquid or fat.	Do not open the oven door during the cooking period.
When liquid starts boiling, reduce the setting.	Do not forget to turn the appliance off at the end of cooking.



## NOTE

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## NOTE

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## NOTE

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L a C o r n u e 1 9 0 8

Ateliers La Cornue

14 rue du Bois du Pont  
Z.I. les Béthunes  
95310 Saint-Ouen l'Aumône  
FRANCE

Tél. : + 33 (0)1 34 48 36 36 - Fax : + 33 (0)1 34 64 32 65

E-mail : [a.table@la-cornue.com](mailto:a.table@la-cornue.com)

[www.la-cornue.com](http://www.la-cornue.com)