

Parkinson Cowan

C A M E L I A
G A S C O O K E R

INSTRUCTION BOOK

CAMELIA

YOU AND YOUR NEW COOKER – A GREAT TEAM

You'd be amazed how many good cooks use gas – research has shown that it's the preferred fuel for cooking by both professionals and home cooks.

If you've never cooked with gas before, you'll be pleasantly surprised by the speed and economy and how easy it is to use.

You'll also find that food actually tastes better, because gas is a moist heat which means whatever you're cooking in the oven has less chance to dry out.

Now your new cooker's here, you probably can't wait to get cooking, but before you do, take time out to read through this booklet which is designed to help you make the most of all the features of your new cooker. In particular it is important that you read and understand the advice highlighted in ***bold italics***.

This has been included for you and your family's safety. A cooker becomes hot with use and retains its heat for a long period of time after use. Whilst it has been designed and manufactured to the relevant British Standards care should be taken when either using or cleaning it.

The cooker is designed to be used by adults to cook edible foodstuffs and must not be used for any other purposes. Children, babies and toddlers should be kept away from the cooker at all times.

Please ensure that you retain this instruction book and make it available to guests etc. who may want to use the cooker. Also pass it on with the cooker if you give or sell it to another user.


The Installation Instructions provided with your cooker gives instructions on how and where it can be fitted. If already installed you should satisfy yourself that all requirements have been met, if in doubt check with a competent person. More details on installation are given on page 17.

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IGNITION

To light the grill or any of the hotplate burners, simply push in then turn the appropriate control knob in an anti-clockwise direction until full on (large flame ) is reached, light the burner with a match or taper.

To light the oven push in and turn the oven control to gas mark 9, light the burner with a match or taper. Turn the control back to the gas mark required.

To turn off any burner, push in and turn the appropriate control in a clockwise direction to the 'OFF' position marked . ***Do not leave the cooker until the flame has gone out.***

THE GRILL

Most foods that are to be grilled benefit from being seared quickly on the outside and then the heat adjusted in order to achieve the desired results.

The grill pan should be positioned on the grill shelf. You can reverse the grid to suit different types of food. You can also cook large portions by placing them in the grill pan without the grid.

Grilling is becoming a very popular method of cooking in our 'health conscious' society as the fat content of foods such as meat is reduced. Often the addition of fat or oil can be omitted.

It is usually unnecessary to pre-heat your gas grill, this saves time and energy. You may wish to pre-heat for just a couple of minutes when cooking meat such as steak.

Foods such as toast, teacakes, and muffins are best if positioned towards the centre of the grid. Those foods requiring less heat e.g. tomatoes and mushrooms can be spaced towards the edge. Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

When cleaning never use caustic or spray cleaners and never place combustible materials near the grill.

The grill area is useful for warming plates. Heat from the hotplate will rise to warm plates which are placed on the grill shelf. When the grill is turned on the shallow recess on top of the canopy may be used. ***Never place plates under the grill when it is 'on'*** and always ***handle plates which are on top of the canopy from the side*** as their front edges can get hot.

Please note — do not overload the shelf or canopy with casseroles, vegetable dishes or other heavy utensils.

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THE HOTPLATE

Gas hotplates have always been known and favoured for their speed, controllability and ease of use.

All burners are very easily adjusted between the small (minimum setting) and large (maximum setting) flames as indicated on the control knobs. A wide variety of foods can be cooked on the hotplate, and because a gas hotplate burner is so responsive the heat can be adjusted instantly. There is no need to slide pans across the hotplate, simply turn the burner off once cooking is completed.

The hotplate has two sizes of burners to suit different pans and types of cooking. Therefore a variety of pans can be accommodated. The minimum size of pan which should be used is 100mm (4") base diameter and the maximum is 250mm (10") base diameter.

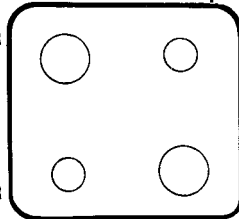
The hotplate has been designed with safety in mind, however normal care in use should be observed. ***Do take care to avoid burns and scalds when reaching across the hotplate. Pans with flat bases are more stable than those which are warped. Saucepans with handles which are not excessively heavy, in relationship to the weight***

of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and turn off all controls. Place a damp cloth or correct fitting lid over the pan to smother the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes.

Woks may be used on the hotplate. We recommend the use of flat based woks which remain stable on the pan supports. If a round bottomed wok is used with a collar support, ***the collar must be of the open wire work type. A closed collar will restrict the air supply to the burner and will affect performance.***

3.20kW
BURNER



1.90kW
BURNER

1.90kW
BURNER

3.20kW
BURNER

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THE OVEN

The oven is probably the most versatile part of your appliance as it can be used to cook such a wide range of items including stews, custards, cakes and pastries.

Heat Zones

The unique design of your gas oven creates zones of heat within the oven. The temperature on the middle shelf corresponds to the gas mark setting you have chosen, the top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can utilise these heat zones by cooking foods requiring different heat settings all at the same time.

If more than one tray of similar items e.g. biscuits or sponges are baked together, the trays should be interchanged during cooking, or the top tray should be removed when cooked and the lower tray moved to the higher shelf to finish cooking.

Pre-heating

Pre-heating is usually unnecessary, this of course makes cooking in a gas oven very economical. The exceptions to the 'no pre-heat' rule are:-

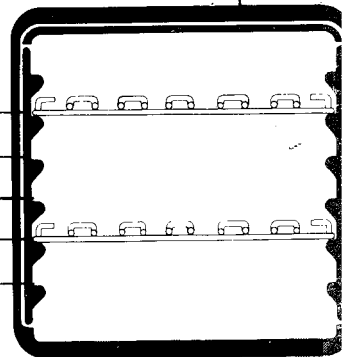
1. Cooking or re-heating frozen or chilled foods. Refer to packaging instructions.
2. Cooking sensitive foods such as souffles, Yorkshire pudding and yeast mixtures.

A 20 minute pre-heat is adequate.

Oven Shelves

The two oven shelves can be slotted into place in any of 5 positions – simply pull the shelf forward as far as it will go, raise the front edge and lift. To replace in a new position keep the front edge raised, slot the shelf into the runner, lower front edge and slide in. ***Ensure that shelves are put in place in the correct way and you use protective gloves when the shelves are likely to be hot.***

The shelf positions are counted from the top downwards and directions for using the various shelf positions are given on the cooking charts on pages 8, 9 and 10. When cooking always try to leave at least one runner position between shelves to allow the heat to circulate properly.



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Baking Trays and Dishes

To allow heat to circulate around the oven it is advisable to leave a 13mm ($\frac{1}{2}$ ") space between all dishes and the sides of the oven.

Cooking dishes, trays etc. must never be placed over the oven burner.

Dishes, especially those with tapered sides, should not be pushed too far back as food might burn because it overhangs the burner flames.

The largest baking tray or tin which can be used in this oven should measure no more than 310mm x 310mm ($12\frac{1}{4}$ " x $12\frac{1}{4}$ ")

Position single dishes, cake tins etc. on the centre of the shelf, large items may benefit from being turned during the cooking time.

To help pastry to brown on the underside, cook on a dull flat tinned plate, or providing the plates are flat and have no rim underneath, place on a baking tray to cook.

Plates can be warmed in the oven which should be set to 'S'.

Notes

Under certain conditions condensation may form on the cooker. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food gets to cooking temperature steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature but as a result of one or more of the following:-

1. The cooking temperatures.
2. Temperature of the food when placed in the oven.
3. Moisture present in the food.
4. Quantity of food.
5. The temperature and ventilation in the kitchen. "

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles are covered.

Try to wipe up condensation as it occurs.

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OVEN TEMPERATURE CHART

The following chart is intended to be helpful if using a gas oven for the first time or when using a recipe which says 'cook at 350°F' or 'use a moderately hot oven' etc. The temperatures quoted are only a guide they are not actual temperatures in the oven.

The gas marks given are intended as a guide only and it may be necessary to increase or decrease the gas mark to suit individual preferences or requirements.

Please note that whilst the descriptions below may be 'Cool', 'Warm' or 'Moderate', the shelves and cooking dishes will be hot to the touch.

Gas Mark	Approximate Equivalent Electric Oven Setting	Temperature Description
1	275°F - 300°F 140°C	Cool
2	300°F 150°C	Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

COOKING CHARTS

The following charts give guidance for when cooking a number of foods.

However for convenience (to accommodate an extra deep dish for instance) or to brown and cook food to your liking you may alter the shelf position or the gas mark.

Always leave at least one runner position between shelves to allow the heat to circulate properly.

Meat Roasting

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
ROAST MEAT	5	4	20 mins. per ½ kg (lb), 20 mins. over
	5	4	25 mins. per ½ kg (lb), 25 mins. over
	5	4	30 mins. per ½ kg (lb), 30 mins. over
			All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.
ROAST POULTRY	5 or 6	4 or 5	20 mins. per ½ kg (lb), 20 mins. over

For poultry weighing more than 3.5 kg (7 lb); – place in a suitably sized roasting tin – time allowed per kg should be decreased – extra care should be taken to ensure the poultry is thoroughly cooked – during cooking it may be necessary to drain off some of the juices to prevent spillage – poultry should be positioned in such a way that it does not overhang the burner flame or touch the sides of the oven. If diagonal positioning is necessary ensure that the 'neck end' is towards the front of the oven.

Oven Cooking

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
PUDDINGS			
Baked Sponge Puddings	4	3	According to recipe.
Baked Custards	4	3	45-60 mins. Custards should be stood in a water bath whilst cooking.
Milk Puddings	2	3	2-3 hours
Yorkshire Puddings – large	7	2	30-35 mins.
– individual	7	1 or 2	10-15 mins.
PASTRY			
Short Crust:			
Fruit Pie in dish	6	3	According to recipe.
Plate Tarts –			
Single	6	3	35-40 mins. To help pastry brown on underside,
2 together in the oven.	6	2 and 5	50-55 mins. cook on a dull flat tinned plate, or (Interchange providing plates are flat and have no rim underneath, place on after 35 mins.)
Jam Tart – large	6	3	25-30 mins. baking tray to cook.
Jam Tartlets	6	3	15-20 mins.
Rough Puff or Flaky Pastry:			
Meat Pies – cooked filling	7	2	According to recipe.

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Oven Cooking

Food	Gas Mark	Shelf Position	Cooking Time and Remarks
YEAST MIXTURES	7	2 and 5	Interchange during cooking.
	7	2 and 5	
	7	1 and 2	
BISCUITS	4	2 and 4	Interchange during cooking. If cooking single trays cook near the centre of the oven.
	3	4	
	3 or 4	2 and 4	
	3	3	
	A c c o r d i n g t o r e c i p e .		
CAKES	2	3	According to recipe.
	4	3	
	3	3	
	4	2 and 4	
	4	2 and 4	
	5	1 and 4	
	See Notes above on Biscuits.		
SCONES	7	1 and 4	8-15 mins. See Notes above on Biscuits.

SLOW COOKING

The slowset feature enables a variety of foods to be cooked such as soups, stews and casseroles where cheaper, tougher cuts of meat can be made tender, succulent and flavoursome. In addition, delicate food items such as fish, fruits and vegetables also yoghurt and Christmas puddings can be cooked by this long, slow cooking method. Food may be prepared the evening before then left to cook unattended overnight or during the day. There is no topping up of steamers, steam-filled kitchens or checking to see if casseroles have dried-out.

This feature combined with the unique 'heat zoning' in a gas oven allows you to cook a complete meal in the oven using the 'slowset' control. Many foods normally cooked on the hotplate may be cooked in the oven instead. Steamed sponge puddings for example, can be prepared and cooked with a family meal.

There are two methods of using the oven for 'slowset' cooking. These are referred to as method 'A' and method 'B'.

Initial High Temperature Start (Method 'A')

Most foods need to be cooked at gas mark 6 for 30 minutes to begin the cooking process. The oven temperature is then reduced to 'S' and a low gentle heat is used for the rest of the cooking time. (Place food in the oven, cook at gas mark 6 for 30 minutes, reduce to 'S' for remaining time).

Low Temperature Throughout (Method 'B')

Some more delicate foods such as custards require only the very low heat throughout. (Place food in oven, cook on 'S' throughout cooking time).

If cooking dishes together which require both method 'A' and 'B' those requiring method 'B' can be put into the oven after the first 30 minutes of the cooking time has elapsed.

Recipe and Menu Planning

1. Some foods are not suitable for slow cooking, e.g. shortcrust pastry, flaky pastry and biscuits, because the temperature is too low.
2. When planning a complete meal choose dishes compatible in cooking time if the cooker is to be left unattended. Do not open the oven door unless adding or removing dishes during the cooking period.
3. The ingredients may be prepared the evening before and refrigerated overnight. In the morning transfer the ingredients into the cooking dish. By not using a cold dish to cook in, which must be heated through, you will ensure that meat is thoroughly cooked.
4. Cooking times will vary according to personal preference, size and position of dish in oven, quality, size and quantity of food.

Utensils

1. Any oven proof dishes are suitable. The size and shape of the container may affect the cooking time.
2. Cover all food during cooking with a close fitting lid, or aluminium foil to prevent food from drying out. Those foods normally served golden brown can have the cover removed for about the last half hour of the cooking time.

Food Preparation – Slow Cooking

Joints of Meat and Poultry

1. Do not cook meat joints over 2.7 kg (6 lb).
2. Do not cook poultry over 2 kg (4 lb 8 oz).
3. Cook in the middle of the oven or above.
4. Cook stuffing separately.
5. Cook for a minimum of 6 hours.
6. Joints of Pork must only be cooked if you can ensure, by using a meat thermometer, that it has reached an internal temperature of at least 88°C.
7. For good air circulation always stand joints on a rack in the roasting tin or casserole.
8. Frozen meat and poultry must always be thawed before cooking.
9. Prime cuts of Beef and Pork do not benefit from slow cooking.
10. Remove excess fat and skin unless browned first.
11. Cook using method 'A'.

Soups, Casseroles and Stews

1. Brown meat and vegetables first (immediately prior to cooking) or place all ingredients in together.
2. Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
3. Do not cook casseroles over 3 kg (6 lb).
4. Foods which require less cooking can be added towards the end of the cooking time.

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Vegetables

1. Cut root vegetables into small pieces unless cooking whole e.g. baked potatoes.
2. All dried beans should be soaked overnight, rinsed and covered with fresh water. Bring to the boil on the hotplate and boil uncovered for 15 minutes before draining and adding to dish.
3. Place vegetables under meat in casseroles.
4. Add a few drops of lemon juice or vinegar to prevent potatoes turning black.
5. Cook using method 'A'.

Preserves

1. Only soften the fruit for jam or marmalade and then boil on the hotplate.
2. Chutney may require boiling on the hotplate after cooking to thicken.

Steamed Sponge Puddings

1. Cover the pudding with a circle of greased, greaseproof paper then with foil. Stand the prepared pudding in a pyrex basin containing enough water to come half way up the sides of the pudding. Wrap the basin and the pudding in foil, sealing the edges well so that no steam can escape.
2. Cook using method 'B'.

Milk Puddings

Just cover the cereal with boiling water, allow to stand for 30 minutes. Drain, make the pudding in the normal way, cook uncovered using method 'A'.

Meringues

1. Cook towards the bottom of the oven i.e. shelf 5 or the base.
2. Cook using method 'B'.

Fruit

1. All fruit dishes should be cooked on shelf position 5 or on the base of the oven.
2. Cook using method 'B'.

General Points

Frozen Food

- all food must be COMPLETELY THAWED before preparing for slow cooking.

Thickening

- toss meat in flour for casseroles
- blend cornflour or flour with water and add to dishes at the end of cooking.

Flavouring

- experiment with flavourings and seasonings because there is little evaporation so flavours are retained, if necessary adjust at the end of the cooking time.

Liquid

- reduce normal liquid quantities slightly as there is little evaporation during cooking.

Milk and Milk Products e.g. Cream

- add towards the end of cooking.

Reheating

- left over food should be cooled quickly and refrigerated.
Food should not be reheated using the slow cook feature, but conventionally or in a microwave cooker.
- food must only be reheated once.

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CARE AND CLEANING

Please remember that for hygiene and safety reasons, this appliance should be kept clean. A build up of fats or other foodstuffs could result in a fire.

Try and mop up any spills and splashes as soon as they happen, **but take care as parts of the appliance will be hot.** If your cooker needs a really good clean from hardened spills let it cool down.

Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder, except as recommended in this booklet. If you own a dishwasher please refer to the operating instructions for the machine before washing any part of your cooker.

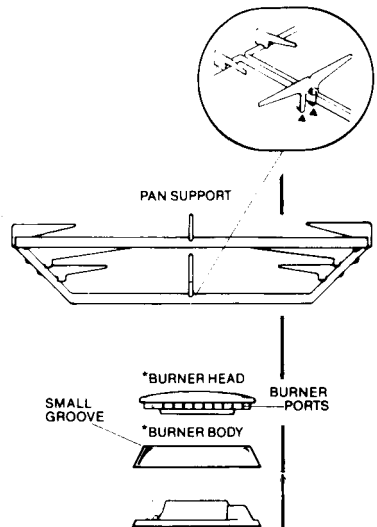
Clean your cooker regularly using hot soapy water, then rinse it and polish dry using a soft cloth.

If you remove parts of the cooker for cleaning don't subject them to 'thermal shock' that is, don't plunge them into water, before they're cooled.

The Hotplate

The hotplate top can be cleaned using mild abrasives such as 'Jif'.

Please Note – The pan supports, burner heads and bodies can be removed for cleaning. Wash these parts often in washing-up liquid, diluted with hot water, mild abrasives may be used. Ensure that the small groove and burner ports are free from cooking and cleaning deposits. Remove stains from the burner bodies by soaking in hot water, then scouring them with a soap filled wire wool pad such as 'Brillo'. If you look after the burner bodies in this way, they will stay reasonably clean, but the surface will dull with use. Dry all parts thoroughly before replacing. After you put them back, **light the burner to make sure that it is operating correctly. The pan supports must be positioned as shown with the extended feet back to back.**



The Grill

Clean the area around the grill frequently using hot soapy water. The grill pan can be cleaned using mild abrasives.

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The Oven

The inside of the oven and the shelves can be cleaned using mild abrasives.

You can help avoid spills by standing pies, casseroles etc., on a baking tray during cooking.

The vitreous enamelled roof can be removed by sliding it forward. After cleaning ensure that the roof is replaced and pushed back as far as it will go, make sure that the slot is positioned towards the front.

Please note — incorrect positioning of the oven roof will affect the cooking performance.

Special Oven Linings (Optional Extra)

The linings are finished in a special enamel which helps to reduce oven cleaning. They are available from your supplier. Please quote part number E0157A0 when ordering.

INSTALLATION

In the interest of safety this appliance must be installed and/or serviced by a competent person as stated in the Gas Safety (Installation and Use) (amendment) regulations 1990.

It is important that the appliance is suitable for your gas supply. Your installer should check the data badge which is inside the storage compartment.

Cooker Dimensions (nominal)

Height 1455mm (57¼")

Width 505mm (20")

Depth 600mm (23¾")

Height to hotplate 900mm (35½")

Location

All gas appliances require adequate ventilation. Your installer will advise if in doubt.

The appliance may be located in kitchen, kitchen/diner or bedsit but not in a room containing a bath or shower. It should be installed in a room of volume not less than 6m³ or a bedsit of volume not less than 21m³.

Positioning

The gas inlet pipe fitted to the cooker is used to maintain a space of approximately 35mm at the rear. When replacing after cleaning, push the cooker back to its stop and ensure that the same distance is maintained at the rear edges. ***Shelves and wall cabinets must not be fitted closer than 510mm above the top of the grill or within 114mm of the sides of the grill, and curtains must not be fitted immediately behind the grill.*** The appliance may be flush fitted to adjacent cupboard units below hotplate level but a 1mm gap at either side may be needed to allow movement for cleaning.

The levelling feet fitted to the cooker will allow a height adjustment between 893.5mm and 906mm. ***If your kitchen cabinets are higher than 906mm a height adjustment kit must be fitted,*** allowing the height to be raised to 925mm. The kit is available from Parkinson Cowan Limited. When ordering please quote part number E0764A0 and G.C. Number 071 292.

Base units which are above the height of the hotplate should be 114mm away.

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GENERAL INFORMATION

A gas cooker relies on the movement of air for heating. ***Under no circumstances must the slot at the bottom of the splashback or any of the appliance vents be obstructed. Never line any part of the appliance with aluminium foil.***

Combustible materials or electric mains leads should not be allowed to trail over any part of the cooker.

Moving Your Cooker

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

A stability bracket must be fitted to engage in the back of the appliance when it is standing in its normal working position. Whenever the appliance is moved, it should be repositioned correctly to engage the bracket. Care should be taken not to stress the flexible hose. This appliance is heavy and care must be taken when moving it.

Storage

The compartment beneath the oven is useful for storing baking trays, cake tins etc. ***Do not store anything which may catch fire in the compartment.***

Servicing

Please turn to page 21 for information regarding servicing.

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SERVICING

If your appliance fails to operate correctly, according to the instructions given in this book, contact the retailer from whom it was purchased. They will arrange for it to be serviced by a competent person.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Maintenance work must not be carried out by any other than a competent person. It is dangerous to alter the specification or modify the product in any way.

Service and spares are provided by your supplier and not direct from our factory. Failure to use manufacturer's original spares could invalidate normal B.S.I. certification of the cooker. As far as possible, try and describe the nature of the fault when reporting it to your supplier, and always give your cooker's full name, serial number and G.C. number which can be found on the data badge inside the storage compartment.

Make a note of this information in the space provided:-

Name:

Serial Number:

G.C. Number:

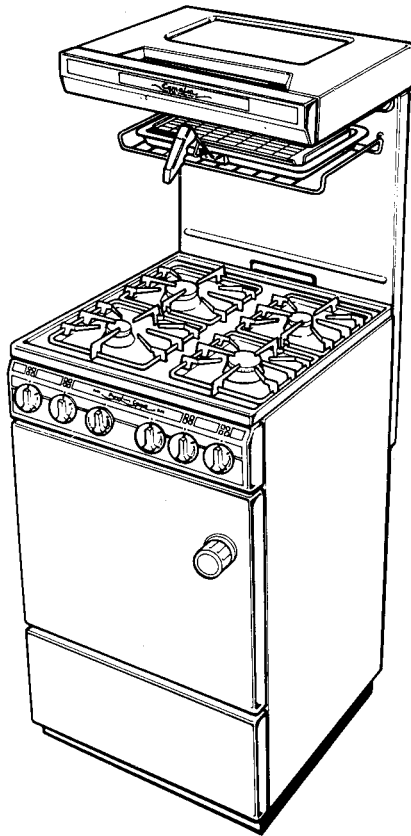
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G.C. Number: 11-546-87

INSTALLATION AND SERVICING INSTRUCTIONS

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED AND/OR SERVICED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) REGULATIONS 1984.



The makers badge is fitted to the front of the bottom compartment base panel.

LEAVE THESE INSTRUCTIONS WITH THE USER

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TECHNICAL DATA

DIMENSIONS

	Height	Width	Depth
Overall	1455mm (nominal)	505mm (nominal)	600mm to front of door panel
Height to Hotplate	900mm (nominal)		
Space for fixing at hotplate level	1mm minimum clearance	600mm (nominal) depth	
Space for fixing above hotplate level	114mm each side of cooker		
Minimum space above grill	510mm		
Weight of appliance	43.2 Kg		
Minimum distance from rear wall	35mm		

CONNECTIONS

Gas	Rear R.H. side of cooker at hotplate level. R ³ / ₈ (3/8" B.S.P. Male). (3/8 to 1/2" B.S.P. Elbow supplied loose).
Electric	None

GRILL

	Natural Gas
Heat Input	4.10kW (14,000 Btu/h)
Injector Size	1.58mm
Injector Marking	158
Cone Height	30-35mm
Aeration Adjustment	None
Pressure Test Point	Grill burner injector
Pressure Setting	20 mbar

HOTPLATE

	Natural Gas High	Low
Heat Input (right-hand front and left-hand rear)	32kW (10,900 Btu/h)	
Heat Input (left-hand front and right-hand rear)		1.9kW (6,500 Btu/h)
Injector Size	1.32mm	0.97mm
Injector Marking	132	097
Gas Rate Adjustment	None	None
Aeration Adjustment	None	None
Flame Cone Height	15mm	15mm

OVEN

	Natural Gas
Heat Input	2.9kW (9,900 Btu/h)
Injector Size	1.25mm
Injector Marking	125
Cone Height	15mm
Aeration Adjustment	None
Flame Supervision Device	Teddington FFD/AQH/608-N
Thermostat	Copreci MTZS15700/16 or Diamond 'H' 1100.62/B2 or Teddington DGOT/DH/03D
Thermostat By-Pass	0.62kW (2,100 Btu/h)

IMPORTANT - SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant building regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - BS.6172, BS.5440, BS.6891 (Current Editions).

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS.5440: Part 2 (Current Editions). All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a room of volume less than 6m³ or in the case of a bed sitting room, of volume less than 21m³. If it is installed in a room of volume between 6m³ and 9m³, an air vent of effective area 65cm² is required; if it is installed in a room of volume between 9m³ and 11m³, an air vent of effective area 35cm² is required, while if the room volume exceeds 11m³, no air vent is required. However, if the room has a door that opens directly to outside, no air vent is required, even when the room volume is between 6m³ and 11m³.

If there are other fuel burning appliances in the same room, BS.5440: Part 2 (Current Edition) should be consulted to determine the requisite air vent requirements.

LOCATION

The cooker may be located in a kitchen, a kitchen/diner or bedsitting room but not in a room containing a bath or shower.

It is essential that the cooker is positioned as stated below.

The cooker must be a minimum of 35mm from the rear wall. With the elbow fitted to the gas inlet pipe a 35mm gap is obtained. Shelves, and wall cabinets must not be fitted closer than 510mm to the top of the grill canopy or within 114mm of the sides of the grill, and curtains must not be fitted immediately behind the grill or within 114mm of the sides of the grill. If fitted next to or between two base units a minimum space of 1mm must be left between the units and the cooker.

The levelling feet fitted to the appliance will achieve a nominal height to hotplate level of 900mm \pm 6.5mm but if the cabinets are higher than 906.5mm then an optional height adjustment kit is available which will raise the appliance to a nominal height of 925mm (Kit No. E0764AO).

Base units which are above the height of the hotplate should be 114mm away. For information regarding the fitting of flexible supply pipes; the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

INSTALLATION

NOTE:

The splashback screws, burner heads and gas inlet elbow are all packed in the oven compartment.

1. GRILL ASSEMBLY

The four splashback screws should be screwed into the back of the cooker about halfway in (Fig. 1). Engage the keyhole slots in the splashback behind the four screws and tighten the screws. Connect the grill supply union at the back of the cooker.

2. LEVELLING THE COOKER

Adjustable levelling feet at the front and rear are provided on the base of the appliance.

Adjustment to suit floor conditions is obtained by rotating in or out the hexagonal feet from the underside of the appliance.

A spirit level should be placed on one of the shelves to confirm that the appliance is correctly levelled. See LOCATION Section Page 4.

Grill levelling

After the cooker has been levelled it may be found necessary to adjust the level of the grill head and this can be done in the following manner. A spirit level should be used on top of the grill canopy and adjustment for side to side and front to rear levelling carried out by adjusting the upper nut each side of the rear of the grill as shown in fig. 3.

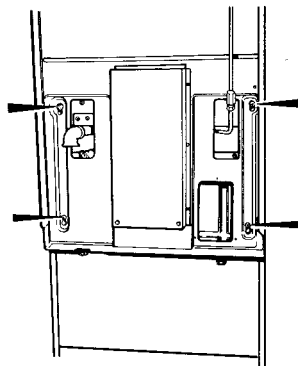


Fig. 1

3. FITTING THE STABILITY BRACKET

It is recommended that if the cooker is to be installed with a flexible supply pipe a stability bracket (SK.4729.A) be obtained from your local British Gas Showroom. (See Safety Instructions - Page 4).

These instructions should be read in conjunction with the leaflet packed with the Stability Bracket.

1. Place the cooker in its intended position and level cooker.
2. Mark off 252mm from the left hand side of the cooker as shown in Fig. 2A this is the centre line of the bracket fixing.
3. Draw a line 100mm from the front edge of the levelling feet (See Fig. 2A) and remove cooker from its position. Mark off dimension 'B' in Fig. 2A on the centre line of the bracket to locate the front edge of the lower bracket.

Dimension 'A' = 35mm (Rear edge of splashplate to wall)

Dimension 'B' = 480mm

Fix lower bracket (with two fixing holes) to the floor on cooker centre line, then measure height from floor level to engagement edge on back of cooker, dimension 'C' of Fig. 2B.

4. Assemble upper bracket to lower bracket so that underside of bracket is dimension 'C' + 3mm above floor level.

Re-position cooker and check that top bracket engages into cooker back to a depth of at least 100mm as shown in Fig. 2B.

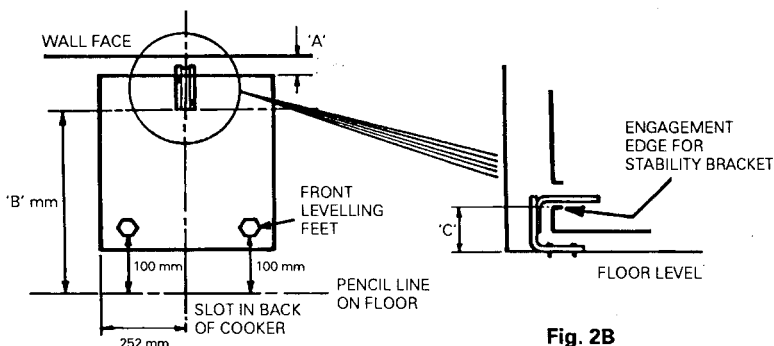


Fig. 2A

Fig. 2B

4. CONNECTING TO GAS

This appliance is intended to be installed with an appliance flexible connection. Supply piping should not be less than R³/₈ (3/8" B.S.P.). Connection is made to the R³/₈ (3/8" B.S.P.) male threaded entry pipe located just below the hotplate level on the rear right-hand side of the appliance. A³/₈ to 1/2" female elbow is provided.

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669.

Check gas for soundness after connecting the gas supply.

5. PRESSURE TESTING

The grill injector is used as a pressure test point. At the rear of the appliance undo the two screws which attach the grill injector carrier to the grill burner. Remove the screw holding the grill supply pipe clamp. Carefully ease the supply pipe away from the appliance and connect the pressure gauge onto the grill injector.

Check the supply pressure by turning the grill tap on and one large hotplate tap full on lighting the appropriate hotplate burner.

The pressure should be: FOR NATURAL GAS 20mbar and must be between 18mbar and 25mbar.

6. CHECKING THE GRILL

Fit the grill shelf to the splashplate, ensuring that the support arms locate through the holes in the splashplate and into the grill shelf support brackets. Place grill pan centrally on the grill pan shelf. Check that the burner lights satisfactorily with a match.

7. CHECKING THE HOTPLATE

Fit the burner caps to the hotplate burner pots, with the caps evenly seated on the burner. Check that all the burners light satisfactorily with a match.

8. CHECKING THE OVEN

Check that the oven is satisfactory by turning on the oven tap knob full on and manually light the burner by-pass. After a period of time, not greater than 60 seconds, the main gas should come on.

SHORT SPARES LIST

<i>Key No.</i>	<i>Gas Council Part No.</i>	<i>Description</i>	<i>No. off</i>	<i>Maker's Part No.</i>
1	072 664	Side Casting Complete - L.H.	1	C0512J0
2	072 665	Side Casting Complete - R.H.	1	C0512K0
24	004 106	Bottom Compartment Front Panel	1	42554A1
40	386 653	F.S.D. Assembly - Concentric Ref. MC/A/155	1	C2053A0
40A	386 654	F.S.D. Assembly - Teddington Ref. FFD/AQH/608N	1	C2053B0
40B	387 796	F.S.D. Assembly - Diamond 'H' IE.5920-29	1	C2053C0
52	010 192	Oven Liner - Top	1	A0119A1
53	071 026	Oven Seal	1	D1092A0
55	071 193	Oven Seal	2	D1092B0
63		Oven Door Panel	1	A1661A3
65	074 065	Door Handle Complete	1	D1434D0
68		Door Lining	1	A1048B1
94	004 287	Hotplate Tap Assembly - Semi Rapide	2	38888A0
95	072 426	Hotplate Tap Assembly - Rapide	2	C1865A0
99	004 281	Grill Tap Assembly	1	38915A0
102	073 413	Oven Thermostat Kit (Comprising either Copreci, Diamond 'H' or Teddington Thermostat, Gasket and 2 fixing screws)	1	E1615A0
118	010 554	Hob Sub Assembly	1	A0208A0
136	071 231	Burner Head - Rapide	2	C0232B0
137	071 232	Burner Head - Semi Rapide	2	C0231B0
138	072 729	Pan Support Assembly	4	B2010A2
143	074 068	Fascia Assembly (Incl. Panel and Spindle Bush)	1	B2255B0
149	074 069	Hotplate and Grill Tap Knob Assembly	5	B2330A6
150	074 070	Thermostat Knob Assembly	1	B2330B6
151	410 205	Knob Clip - FT.2224-07	6	11013015
154	004 573	Splashplate Assembly	1	47014B0
173	071 931	Grill Canopy	1	A0784A1
174	074 072	Grill Canopy Fascia Panel	1	B1162A15
181		Grill Pan Complete	1	46914D0
183	071 571	Grill Pan Handle S.A.	1	C0743A0

SERVICING NOTES

NOTE: Turn off gas supply before servicing any gas carrying components. After servicing turn on gas and check for gas soundness. After satisfactory servicing ensure that the serviced components operate correctly.

A. REMOVAL OF FASCIA PANEL

1. Remove all gas control knobs.
2. Remove two screws located on front fascia panel.
3. Lift off fascia panel.
4. Replace in reverse order.

B. REMOVAL OF HOTPLATE TRAY

1. Pull appliance forward and disconnect from gas supply.
2. Remove fascia panel (see Section 'A').
3. Remove pan supports, burner heads and burner bodies.
4. Remove two screws from under front edge of hotplate tray.
5. At rear of cooker remove two screws from under rear edge of hotplate tray.
6. Slide hotplate back, simultaneously lifting the rear of the tray up to disengage the venturi tubes from their locators. Remove hotplate.
7. Replace in reverse order.

C. REMOVAL OF SIDE PANEL

NOTE: Only remove one side panel at a time.

1. Remove hotplate (see Section 'B').
2. Remove grill pan and shelf. Remove the splashback from the rear of the appliance by removing flexible tubing from inlet elbow, disconnecting the grill supply union and slackening the 4 splashback fixing screws (See Fig. 1). Lift splashback off.
3. Remove oven door from the appliance if L.H. side panel is being removed. (4 screws) 2 screws from each hinge. Remove all screws from around the side panel securing it to the appliance. Keep fascia securing bracket for re-use and lift side panel away from appliance.
4. When refitting the side panel use opposite side of appliance as a guide for refitting screws.
7. Re-assemble in reverse order and check for leaks.

D. OVEN THERMOSTAT REMOVAL

1. Disconnect gas supply.
2. Remove hotplate as described in Section 'B'.
3. Disconnect the oven supply pipe from the thermostat body.
4. Remove loose oven roof and unclip phial which is located in the roof of the oven. Feed phial through hole in oven.
5. Remove the two screws which secure the thermostat body to the gas rail and remove thermostat assembly complete.
N.B. Between thermostat and gas rail there is a sealing gasket on Teddington thermostat or an 'O' ring on Copreci or Diamond H thermostats.
6. Re-assemble in reverse order ensuring that:
 - a) The sealing gasket or 'O' ring is correctly fitted between the thermostat and the gas rail and that the thermostat is at the right angles to the rail.
 - b) The phial is securely clipped to the oven.
 - c) The capillary is not damaged by the loose oven roof.
7. Connect the gas supply and check for leaks before fitting the fascia.

E. HOTPLATE TAP REMOVAL

1. Disconnect gas supply.
2. Remove hotplate (see Section 'B').
3. Remove the two screws retaining the gas tap to the gas rail.
4. Re-assemble in reverse order, ensuring the sealing ring is between the tap and the gas rail, and the tap is at the right angles to the rail.
5. Connect gas supply and check for leaks before fitting fascia.

F. GRILL TAP REMOVAL

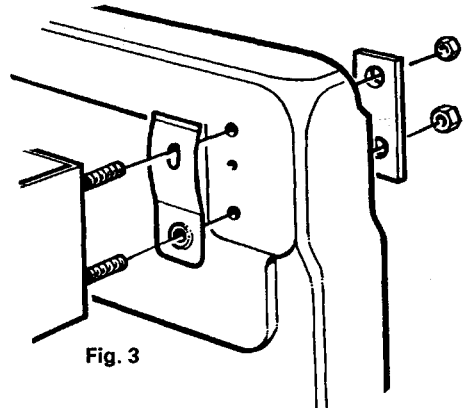
1. Disconnect gas supply.
2. Remove hotplate (see Section 'B').
3. Disconnect grill supply pipe from rear of tap.
4. Remove the two screws retaining the gas tap to the gas rail.
5. Re-assemble in reverse order, ensuring the sealing ring is between the tap and gas rail and that the tap is at the right angles to the rail.
6. Connect gas supply and check for leaks before fitting fascia.

G. TO REMOVE OVEN BURNER/FLAME SUPERVISION DEVICE ASSEMBLY

1. Pull cooker forward and disconnect gas supply.
2. From rear of cooker disconnect supply pipe to inlet of the flame supervision device.
3. From inside the oven remove screws (each side of burner aperture), and lower the burner assembly in the bottom compartment and carefully bring the assembly forward through the front of the bottom compartment.
4. Re-assemble in reverse order, turn on thermostat and check for leaks.

H. REMOVAL OF THE GRILL BURNER

1. Pull cooker forward and disconnect from gas.
2. Remove grill canopy by unscrewing four screws on the underside of the grill canopy.
3. From rear of cooker, unscrew two pozidriv screws securing injector mounting bracket to grill burner assembly.
4. Remove the pozidriv screw from grill pipe securing clip.
5. Whilst supporting the grill burner assembly remove the four nuts and two strengthening plates.
6. Pull grill burner assembly forward to remove from splashback, taking care not to lose the two-tensioning springs.
7. Re-assemble in reverse order. (See Fig. 6).



NOTE: To level grill, see section LEVELLING THE COOKER on Page 5.

I. DISMANTLING OVEN DOOR

1. Remove the door by undoing two screws from top and two screws from bottom door hinges attaching them to the oven front frame.
2. Place door on a flat surface and remove two top and two bottom screws and washers.
3. Separate inner and outer panels.
4. Remove sheet of aluminium foil.
5. Remove top and bottom hinges from inner panel by removing two screws and washers from each.
NOTE: It may be necessary to remove gasket from hinge.
6. To remove door handle, remove two screws from the outer panel.
7. Re-assemble in reverse order ensuring washers are fitted underneath screw heads.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specification or appearance are changed in the interests of continual improvements.

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