

VOGUE
APPLIANCES

INSTALLATION INSTRUCTIONS USER GUIDE

VOGUE Freestanding Oven / 540mm / Cooktop / Ceramic

310120
310121

To prevent the risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time



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We recommend that you read the instructions in this Manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this Manual close to hand since you may need to refer to it in the future. Thank you.

Conditions of use

This appliance is intended to be used for domestic use, not commercial use.

Safety precautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Warning** – ensure that no downward pressure is applied to the oven door when open. In particular, DO NOT ALLOW a child to climb on to open oven door
- **Warning** - accessible parts can become hot during use, especially the oven door. To avoid burns, young children MUST BE KEPT AWAY.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- The cooktop area including the entire hob will become very hot when in use. Care MUST BE TAKEN when using this part of the appliance.
- Install cooker, shelving and fittings in accordance with this Manual.
- Ensure all specified vents, openings and air spaces are not blocked.
- To ensure your safety, all electric appliances should only be installed or serviced by qualified persons. If the supply cord is damaged, it must be replaced a service agent or similarly qualified person in order to avoid a hazard.
- **Important Notice** - This Upright Cooker must be fitted securely using the supplied brackets. Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store flammable materials in the appliance or near this appliance.
- Do not operate any gas appliance if the smell of gas persists.
- Do not modify this appliance.

- Appliance must be installed according to current laws and regulations by qualified tradesmen/ Installers.
- Gas models are NOT APPROVED for installation in marine craft, caravans or mobile homes.

The Manufacturers and Importers / Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect Installation.

The instructions for hobs shall state that the appliance is not intended to be operated by means of an external timer or separate remote-control system.

The instructions for hobs shall include the substance of the following:

Danger of fire: Do not store items on the cooking surfaces.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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



[symbol IEC 60417-6059 (2011-05)]

Caution, possibility of tilting

Marked at the point of supply entry and at least one other point to draw the attention of the user to the need to stabilise the appliance.



[symbol IEC 60417-6060 (2011-05)]

Anti-tip restraints

Marked at the stabilising means for construction 2 for preventing tilting.



Other important safety information



This appliance must not be used as a space heater.



According to the electrical safety regulations the appliance equipment must be properly earthed.



Do not obstruct the ventilation slots on front or back of appliance.



Do not use corrosive cleaners e.g. oven cleaners that contain caustic soda.



Do not remove any labels or use abrasive/corrosive cleaners on.

Warnings for use of grill, oven, and appliance hob

Grill warnings

- DO NOT leave grill on unattended.
- DO NOT cover the grill tray wire rack with foil.
- Trying to grill food more than 25mm thick under grill can be a fire hazard. Trim excess fat from fatty meats, such as pork and lamb.
- Fat left on a grill tray is a fire hazard! Keep grill clean and turn off grill immediately after use and leave drawer open for a few minutes to cool grill area.

Oven warnings

- DO NOT push down or apply any weight on open oven door.
- DO NOT place dishes on open door of oven
- DO NOT line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.
- If you have an upright cooker with a gas oven that does not light within about in 5 - 8 seconds, allow 1 minute for gas to disperse clear before trying again.

Hotplate warnings

- DO NOT allow pots to boil dry, as damage to hotplate may result.
- DO NOT operate hotplates or burners without a pot, fry pan etc.
- DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Gas models: Ensure burner caps and crowns are in their correct position to avoid damage to these parts

Ceramic hotplate warnings

- DO NOT place heat resistant mats, wire mats or aluminum foil under pots or pans.
- DO NOT cook food directly on the ceramic glass surface.
- DO NOT use round bottom woks or similar utensils which could lead to overheating of hotplates and possible damage to the cooking surface. Cookware used should have completely flat bases.
- Ensure cookware states it is suitable for use on ceramic glass. Some aluminium and copper based cookware can cause minor pitting of the ceramic glass surface.
- DO NOT use the ceramic cook top as extra bench space or as a cutting board.
- AVOID dropping heavy objects onto the ceramic glass surface as damage can occur
- Immediately clean glass when sugary liquids have spilt eg. stewed fruit, jam, melted sugar.



Disposal of packaging

Please recycle the cardboard, and also any polystyrene packaging where possible.

Installation, cleaning and servicing

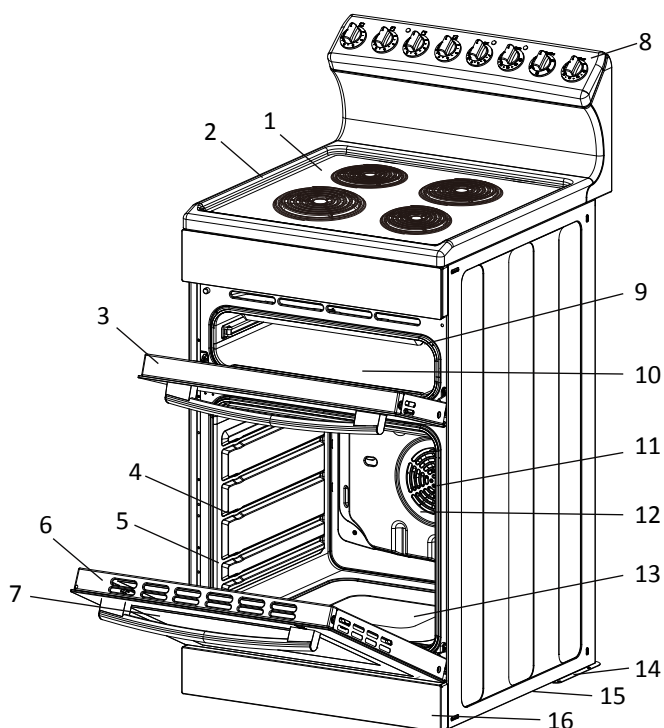
- An authorised person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt bracket and stability bolt must be installed properly and securely to the floor.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°.
- Only authorised personnel should carry out servicing (Certificate of Compliance to be retained).
- **WARNING** - Always ensure the appliance is switched off before cleaning or any maintenance is carried out such as changing of light globes.
- DO NOT use abrasive type cleaner or caustic soda-based cleaners. Using warm soapy water after the appliance has cooled somewhat, followed by a dry cloth is suitable.
- DO NOT use sharp metal scrapers to clean oven door as they can scratch the surface, which may result in shattering of the glass.
- DO NOT use steam cleaners as a method to clean this appliance.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.
- Appliances requiring connection to 220-240V and must be earthed.
- Gas models are NOT APPROVED for installation in marine craft, caravans or mobile homes.



Product description (Rear Control Models)

Description of cooker with separate grill and rear controls

1. Hob - (Solid, coil and ceramic)
2. Heat shield (coil element models only)
3. Grill door
4. Oven shelf (2 supplied)
5. Enamelled oven baking tray (1 supplied)
6. Oven door
7. Oven inner door glass
8. Control panel
9. Grill element (inside compartment)
10. Grill tray wire rack insert (reversible to adjust height)
11. Fan & element cover
12. Oven rear fan forced element
13. Hidden oven base element
14. Rear adjustable anti slip feet (2)
15. Anti tilt floor bracket
16. Kick panel (stability bolt located behind kick panel)

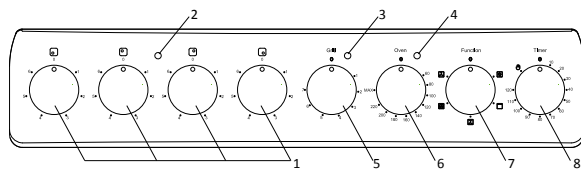


Product description (control panels)

Controls

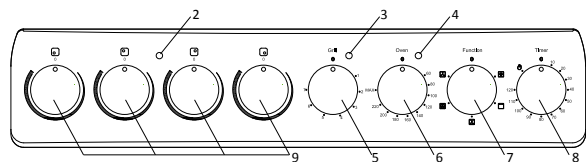
Rear control models

Coil FREESTANDING OVEN 54CM HOTPLATE



1. Radiant (solid or coil) Hotplate Control Knob - can be rotated in either direction
 - Adjusts temperature of hotplate.
2. Hotplate Indicator Lamp (where fitted)
 - Comes on when a hotplate is turned on.
3. Grill Indicator Lamp
 - Comes on when grill is below set temperature, cycles on and off during grilling.
4. Oven Indicator Lamp
 - Lamp is on when oven element is heating up oven, then cycles on and off.
5. Grill Temperature Control Knob
 - Adjusts grilling temperature.
6. Oven Temperature Control Knob
 - Adjusts oven temperature.

Ceramic FREESTANDING OVEN 54CM CERAMIC



7. Function switch Control Knob
 - Sets oven function / mode.
8. 120 Minute Ringer Timer (where fitted)
 - Sets "reminder" alarm count-down time or if oven is being used, switches oven OFF after cooking time set has ended.
9. Ceramic Cook top Control Knob
 - Adjusts temperature of ceramic cook top.

Can be rotated in either direction.

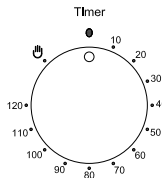


First time use of the appliance

Preparing your appliance for the first time

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odour during first operation from components manufactured with the aid of oils. It is recommended to 'run in' your oven before you cook for the first time. Run the an empty oven at 180°C for approximately 1 to 2 hours. Ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.
- If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface.
- The grill element may have oils left on the grill during manufacture. Before you cook on the grill for the first time, turn on for 15 minutes with 10mm of water in the bottom of the grill dish.

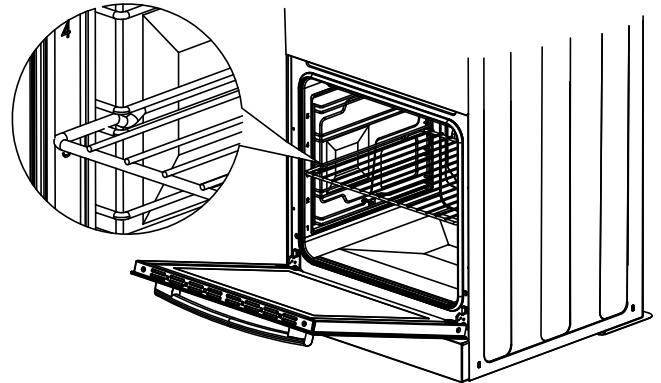
120 Minute Timer models



If your upright cooker is fitted with a 120 minute timer you must select a cooking time or turn the knob clockwise to the 'U' symbol to operate. If either of these are not selected the oven will not heat.

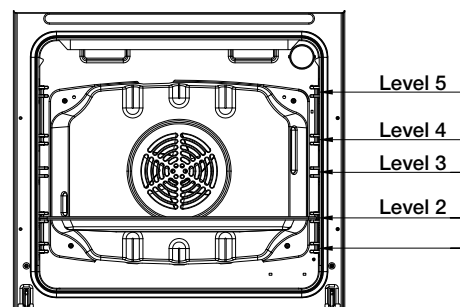
Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.
- **NOTE: The top ledge is not a shelf position**



Oven shelf positions

- The main oven has 5 shelf positions to choose from. Position 1 is the position at the bottom of the oven and position 5 is located at the highest point of the oven
- The 5 position side rack system can house both the standard oven shelves and baking tray.



Using the oven

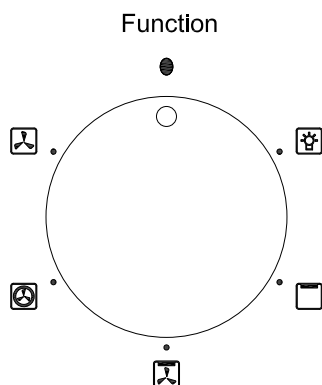
Oven safety warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- DO NOT line the oven with foil, it will damage the enamel coating.
- DO NOT place cookware or anything else on the bottom of oven as trapped heat will damage the oven enamel coating.
- DO NOT touch the hot surfaces or heating elements inside the oven.
- DO NOT use the oven door as a shelf.
- DO NOT push down or sit on the open oven door.
- DO NOT place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

Operation

Set: 1) Oven Function 2) Temperature
3) Cooking time

1) Oven Function Knob



Description of each oven function (mode)

Lamp “”

The lamp of the oven is on. No heating elements are on.

Grill “”

The top central heating element comes on.

Suitable for grilling food or browning food. Do not use lowest shelf position.

Fan Assisted Grill “”

The upper heating element and the fan come on.

Suitable for grilling food without turning over and using two shelves. Do not use lowest shelf position.

Fan-forced Cooking “”

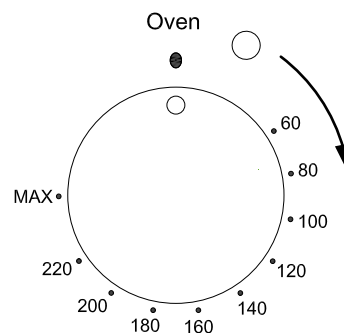
The rear circular heating element and the fan come on to make heat distributed more uniformly throughout the oven. Ideal for cooking on more than one level at a time.

This mode is ideal for general purpose cooking such as baking cakes, muffins and roasting meat. Cook on multiple shelf positions at the same time.

Defrosting Mode “”

Only the fan operates. It is located on the back of the oven, causing makes the air to circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require subsequent cooking, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using this mode, the defrosting time is approximately halved.

2) Oven Temperature (thermostat) Knob



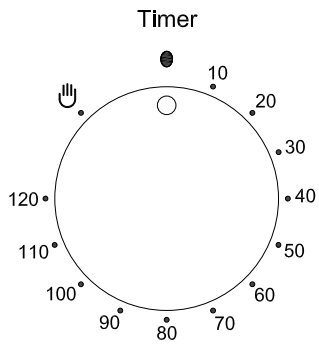
- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C to MAX.
- If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.



Using the oven

3) Set Cooking Time

■ 120 Minute Ringer Timer with “Oven ON/OFF”



- **Operating oven without Timer** - Turn knob counterclockwise to “” symbol. The oven will operate with use of the timer function.
- **Operating oven using the Timer** - To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set minutes and the timer will ring at the same time.

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NOTE: For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.



Using the oven

Oven cooking guide

The following cooking guide is intended as a rough guide only. You may be required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments may be needed to the cooking time to suit personal expectations. If you are new to using a Fan Forced oven It is advisable to make these adjustments until you get to know the way your oven performs. If following cookbook recipes or pre-packaged goods you should read carefully their cooking times guidelines.

For best results when baking, preheat your oven for 15-20 minutes.

Food	Conventional Oven / Pizza		Fan forced mode		Time in minutes
	Temperature (°C)	Oven shelf position	Temperature(°C)	Oven shelf position	
Plain or fruit scones			200	Any	10-15
Rolled biscuits	170	2-3	150	Any	10-15
Spooned biscuits	190	2-3	180	Any	12-15
Shortbread biscuits	160	2-3	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110	2	100	Any	75
Patty cakes	190	2-3	170	Any	15-20
Sponge	180	2-3	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140	2	130	Any	180
Short crust cornish pasty	180-200	2*	160	Any	40-45
Short crust custard tart	180-220	2*	170-200	Any	20-30
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	2*	200	Any	25-30
Pizza	215	2*	205	Any	12-20

* When using  you could use position 3 of the oven

Meat/Poultry/Fish		Fan Forced - Rec. Temp (°C)	Minutes per kilogram
Beef	Rare	180	35-40
	Medium	180	45-50
	Well done	180	55-60
Lamb	Medium	180	40
	Well done	180	60
Veal		170	60
Pork		200	60
Chicken		180	45-60
Duck		180	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		160-170	20

Understanding cooking problems



Using the oven

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature by 10 – 20 or more
	Cooking time too long	Next time, shorten cooking time
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°-20 C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep or wrong size	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and under cooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Oven temperature is too low	Increase temperature to 200 - 220
	Not long enough in oven	Continue cooking for another 15+ minutes

NOTE: Condensation on oven door is normal, especially when kitchen is cold

Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

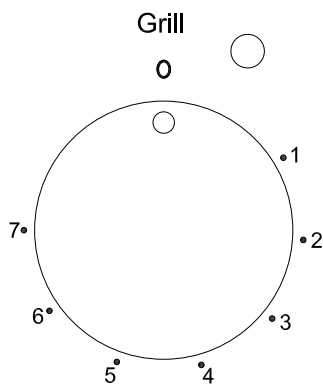
Grill safety warnings



Using the grill

- Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & grill insert after every use.
- Grill insert rack can be inverted.....to provide 2 different settings for the distance from top of food to the grill element.
- DO NOT line the grill rack with foil.
- DO NOT leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- DO NOT try to grill place food more than 25mm thick. Food may catch fire. Trim excess fat from fatty type meats to reduce any risk of fire.
- Do not store flammable materials near the grill.

Grill information



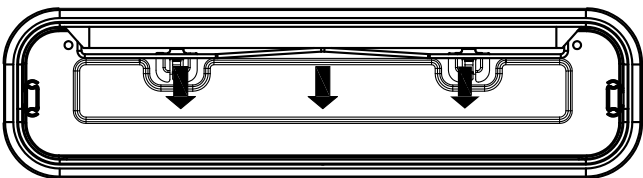
- The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, bread, cheese toasties and other quick-cooking foods.
- Preheat for 3 minutes.
- Place food once the grill chamber afetr pre-heating is finished
- The grill drawer door must be closed during grilling.

Using the grill

- Ensure grill wire rack is turned over to 'high' position in the enamel grill tray for toast, food less than 20mm thick, or turned over to 'low' position for food 20-30mm thick.
- Turn the grill control knob to adjust the temperature to get the desired result. Eg, toast 4 or 5, meat 6 or 7.
- Ensure that the enamelled grill tray is positioned correctly on the pins located on the telescopic side runners. Insert the grill rack insert, choosing height level required for food being grilled, into the enamelled grill tray and close the grill drawer fully.
- Preheat the grill. After 3 minutes, open the grill drawer and place food onto grill rack insert.
- Close the grill drawer.
- In the process of grilling, slide out the grill drawer every 1 minute to check progress of toast, every 2-3 minutes for meats..

Handling grilling problems

Problem	Causes	What to do
Grilled meats burnt on outside and raw in centre	Meat too close to grill	Use inverted wire rack insert and / or reduce temperature setting
Excess grill smoke	Build-up of fats in grill	Clean grill enamelled tray and wire rack after every use Trim fat from meat prior to cooking
	Grilled steaks and chops curling	Cut slits into fat with knife towards meat or remove all fat prior to grilling



Using the hotplates of your cooker

Hotplates safety warnings

- DO NOT use pots and pans which are unsteady, as these could overbalance.
- DO NOT use mats or heat diffusers on top of hotplates. These will cause a temperature build-up which can damage the cook top.
- DO NOT turn on hotplates if there is no pot or pan on hotplate or if they do not contain food or liquids in them.
- DO NOT let cooking pots overhang sides or front of hob as they can radiate too much heat onto control knobs or bench top surfaces.

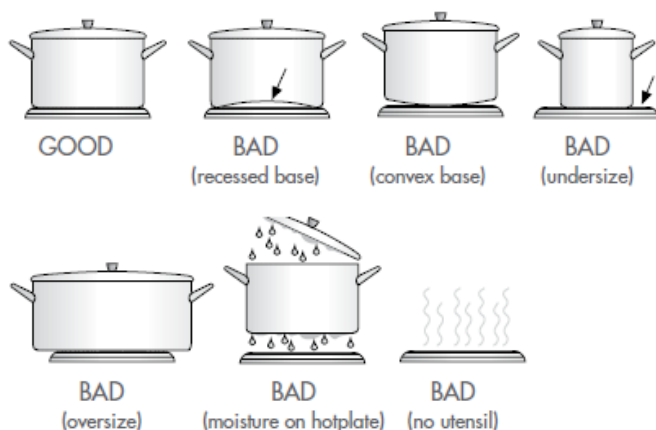
Ceramic hotplates

- DO NOT use if the ceramic glass top is cracked or broken.
- DO NOT leave aluminium foil on the hot ceramic hotplates (permanent damage will occur)

NOTE: Stored heat in the hotplate can be used for the last few minutes of cooking. Simply turn off the control.

Choosing Cooking Pots

Look at this diagram below which shows you which cooking pot and pans to use on the hotplates and which ones that should not be used.



- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob or surrounding surfaces.

Using the hotplates of your electric cooker

Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

Radiant hotplates



Radiant Hotplate

1. Rapid heat plate 2100W

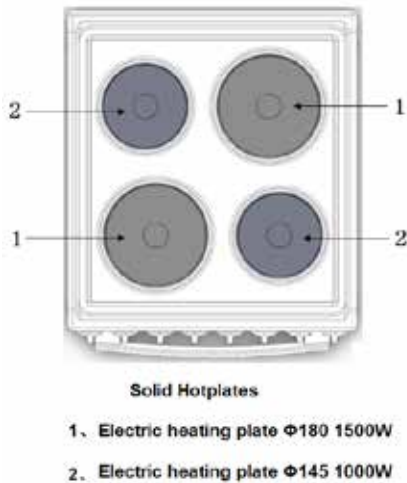
2. Rapid heat plate 1300W

- The high-speed radiant hotplates heat rapidly from a cold start.
- The radiant elements can be unplugged and the trim rings can be removed for cleaning the spillage bowls



Using the hotplates of your cooker

Solid hotplates



- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.

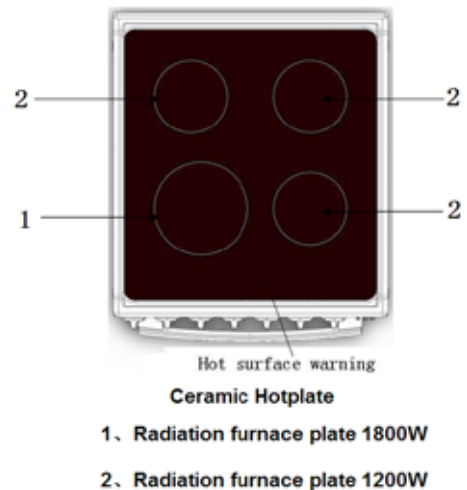
Before first use

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx. 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.

Care of the hotplates

- Ensure that spills from oil and water are cleaned once hotplates are cool enough to do so. If water remains on the hotplates, rust spots may appear over time.
- Over time, the hotplates can discolour from spills during cooking. We recommend to use Hillmark 'Shine On' hotplate protector, on a regular basis to extend the life of the hotplates and reduce the risk of rusting as this forms a protective waterproof coating on the hotplates. This can be purchased from major hardware outlets and supermarkets.

Ceramic hotplates



- DO NOT use the cook top if the glass is cracked. Contact the service department immediately to have this repaired.
- The ceramic cook top is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that as it is glass, it may break.
- The smooth glass surface has a pattern to show where the elements under the glass are located.
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.

Care of ceramic glass surface

- Ensure that spills from sugary substances are cleaned as soon as possible after spillage as sugar can damage the ceramic glass surface over time.
- A glass scraper should be used to remove burnt on and very stubborn spills created during cooking. Warm soapy water, followed by wiping with a dry soft cloth is fine for daily cleaning.
- Periodic care, approximately once a month, should be carried on the ceramic glass surface. We recommend the use of Hillmark 'Cerapol' ceramic cooktop cleaner to remove stubborn stains.
- To maintain and protect the ceramic glass surface over time Hillmark 'Ceraseal' ceramic cooktop protector is recommended. This silicon based product creates a thin film of the ceramic glass surface.
- Scratches can appear on the glass surface although do not effect the use of the cooktop.



Fitting oven accessories and cleaning

Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Use of steam cleaners is prohibited to clean this appliance.
- Do not use caustic - based cleaners. These will damage aluminum parts, and remove enamel gloss.

Cleaning the enamel

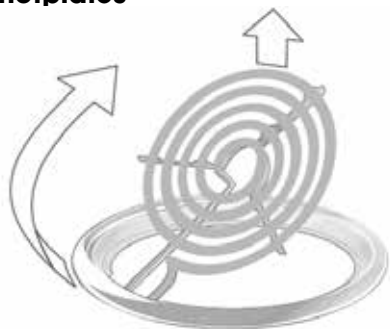
- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

Cleaning the control panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.
- Take care when cleaning around knobs to ensure printing on control panel is not removed, this can occur if abrasive cleaners are used, therefore, should not be used at all.

Cleaning the electric cook top

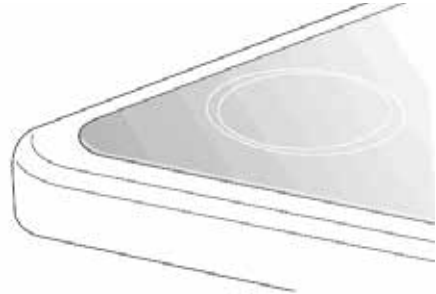
Radiant hotplates



These coiled hotplates are self cleaning. To clean the trim rings, lift front of element and remove trim ring. Then wash in warm, soapy water. To clean the spillage bowl, lift element and pull out of socket. Remove spillage bowl and wash in warm soapy water

DO NOT PUT ELEMENTS IN WATER!

Ceramic hotplates



- Remove all spilt food with the razor blade scraper supplied while the hotplate is still warm turned off) – NOT HOT.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.

NOTE: Do not use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cook top. Any pitting, staining or scratching will not be covered by warranty.



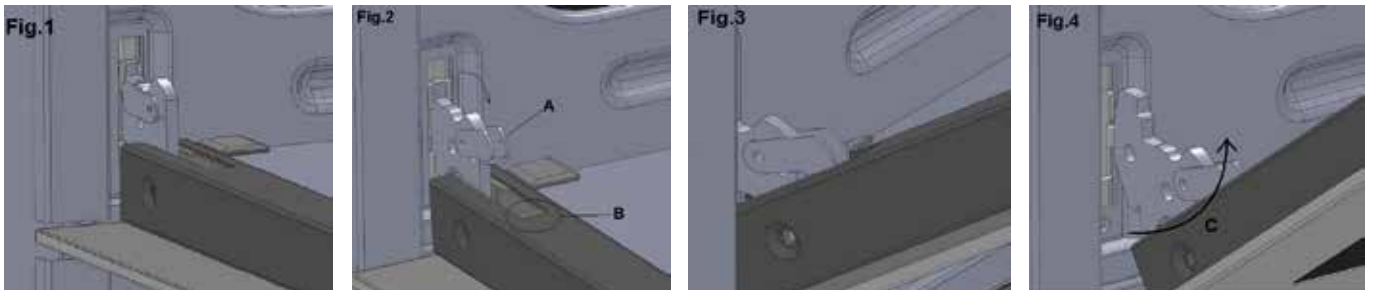
Fitting oven accessories and cleaning

Cleaning the oven door / How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:

- Open the door to the full extent (fig. 1)
- Open the lever A completely on the left and right hinges (fig. 2)
- Hold the door as shown in (fig. 3) approximately 30 degree angle upwards
- Gently close the door (fig. 3) until left and right hinge levers A (fig. 2) are hooked to part B (fig. 2) of the door
- Withdraw the hinge hooks from their location following arrow C (fig. 4)
- Rest the door on a soft surface, to reduce risk of damage to the door
- To replace the door, repeat the above steps in reverse order

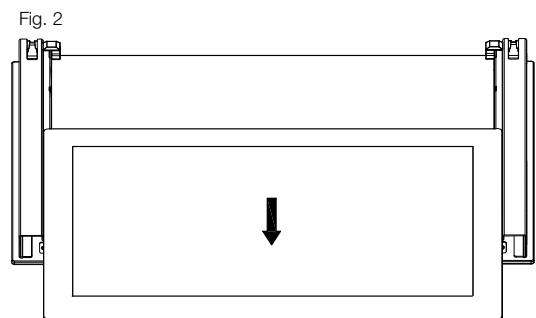
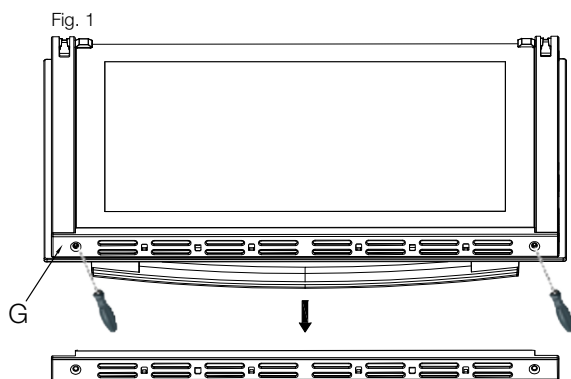
Removing the Inner Pane of Glass



- Triple Glazed oven door: Remove the top frame (G) by unscrewing the 2 screws, located on the left and right sides
- Gently pull out the inner pane of glass (fig. 2). Also remove the centre pane of door glass, not shown here.
- Clean the glass panes with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

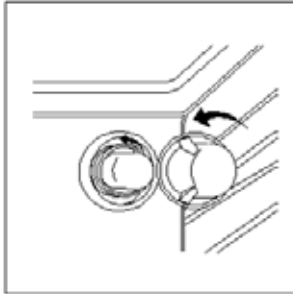


- Do not use the oven without the inner door panes fitted correctly. When re-fitting inner glass door panes ensure they go back in facing the same way they came out. The doors are coated with a very slight reflective coating to reflect the heat back into the oven cavity and keep the outer door cooler to touch.
- 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.



Fitting oven accessories and cleaning

Replacing the Oven Lamp



- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains or unplug the appliance if a gas model.
- Remove the glass cover of the lamp-holder by rotating anti-clockwise. Be aware that the glass may be difficult to remove if there is a build up of oil and grease created during cooking. In this case the glass may need to be cleaned with hot soapy water to break this build up.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14

Replace the glass cover. Reconnect the appliance to the mains power supply.



Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on or connected	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
'Oven heating' indicator lamp does not go OFF	No fault if you are using temps > 180 with conventional or pizza mode selected, this is normal	It can take a long time (50 - 70 mins or more) for the oven indicator lamp to go OFF / start cycling.
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 1–4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

NOTE: Only service centers should carry out servicing. Otherwise warranty may be void.



Installing cooker – power connections

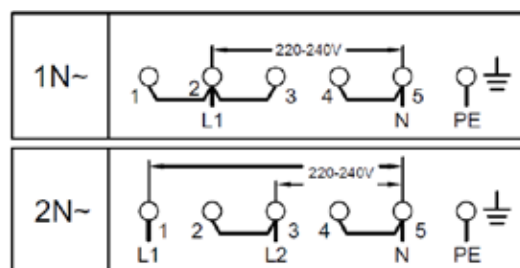
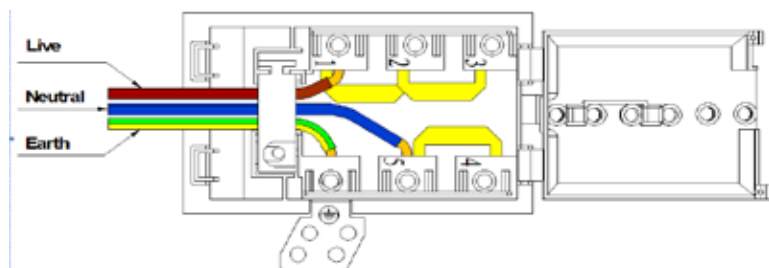
Fitting on a Power Supply Cable

WARNING: Installation MUST ONLY be carried out by a qualified approved installer, ie. an Electrician.

Connecting appropriate power supply terminal board/connector block:

NOTE: REFER to TECHNICAL tables at the rear of this manual for correct rating for your corresponding model purchased.

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.



- Fasten cable clamp and close the cover of the terminal board.
- The AC power supply should be 220-240V, 50Hz. For electric cookers, the minimum 45A fuse, or at least 45A a distribution circuit breaker. For gas cookers, the minimum 20A fuse, or at least 20A circuit breaker.

WARNING: Connect the power cord must be in accordance with the instructions listed in the table below

Wire cross-sectional area (mm ²)	L1	L2	N	E
Connection mode				
1N~	Min6	—	Min6	Min6
2N~	Min1.5	Min2.5	Min6	Min6

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate
- Go to section 19 "Installing your new cooker"

NOTE: All Upright cookers must comply to local regulations to Australian Standard AS/NZS 3000:2007 guidelines. Qualified Electrician will have a copy of these guides that MUST be adhered to.



Installing your new cooker

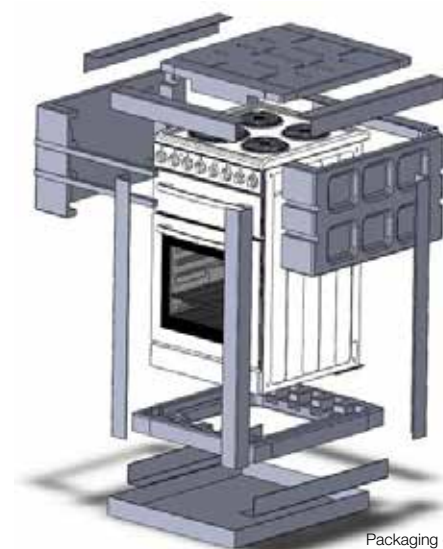
Safety warnings about installation

- The cooker **MUST BE** installed and serviced only by an authorised person.
- A certificate of compliance must be supplied by installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets **MUST BE** able to withstand 95°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 95°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The flexible pipe for gas models must have sufficient loops so the cooker can be moved for service.
- The vents; openings and air spaces **MUST NOT** be blocked.
- The anti-tilt floor bracket must be installed to avoid accidental tipping.
- The stability bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Power socket, if provided for gas models, and electricity isolation switch for electric models and gas models without a 20A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

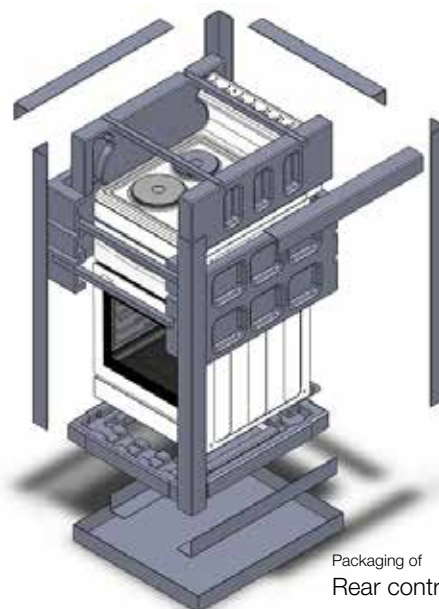
Unpacking and installation Instructions for Installer

Unpacking

- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this Manual relating to your Model and type of cooker.
- Confirm that product is compatible with available electrical / gas supply. Ensure proposed installation position does not conflict with Installation Sections.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove Anti-tilt floor bracket screwed onto the rear of the cooker.



Packaging of
Front control models



Packaging of
Rear control models



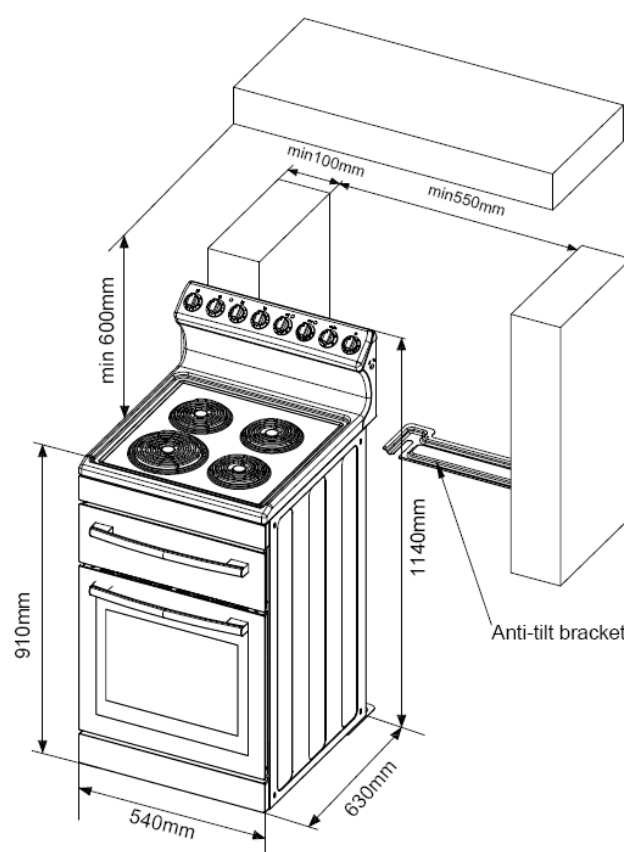
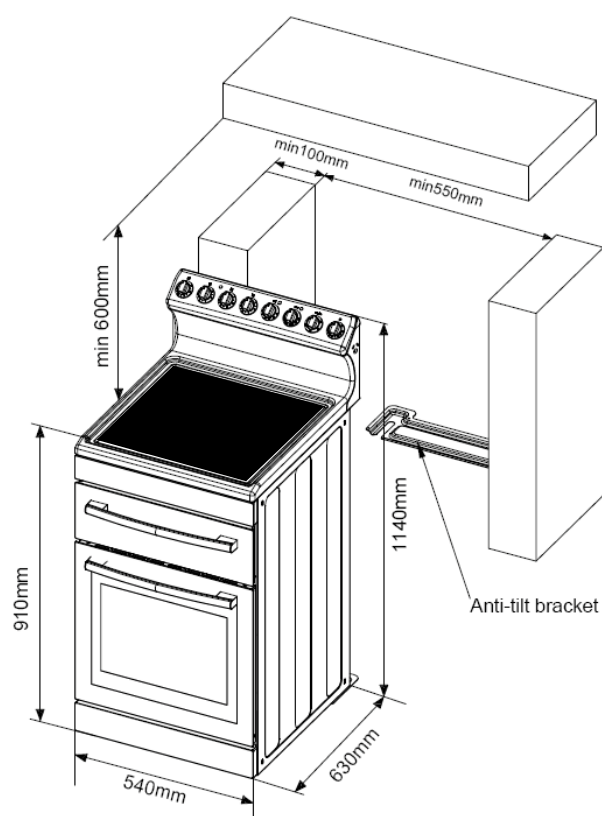
Installing your new cooker

Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. Unscrew leveling legs by about 10mm to give clearance to the anti-tilt floor bracket. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

NOTE: To ensure cooker stability, both the anti-tilt floor bracket and anti-movement / stability bolt (this is fitted to the cooker during and located behind the kick panel) must be installed on all cookers (electric and gas).

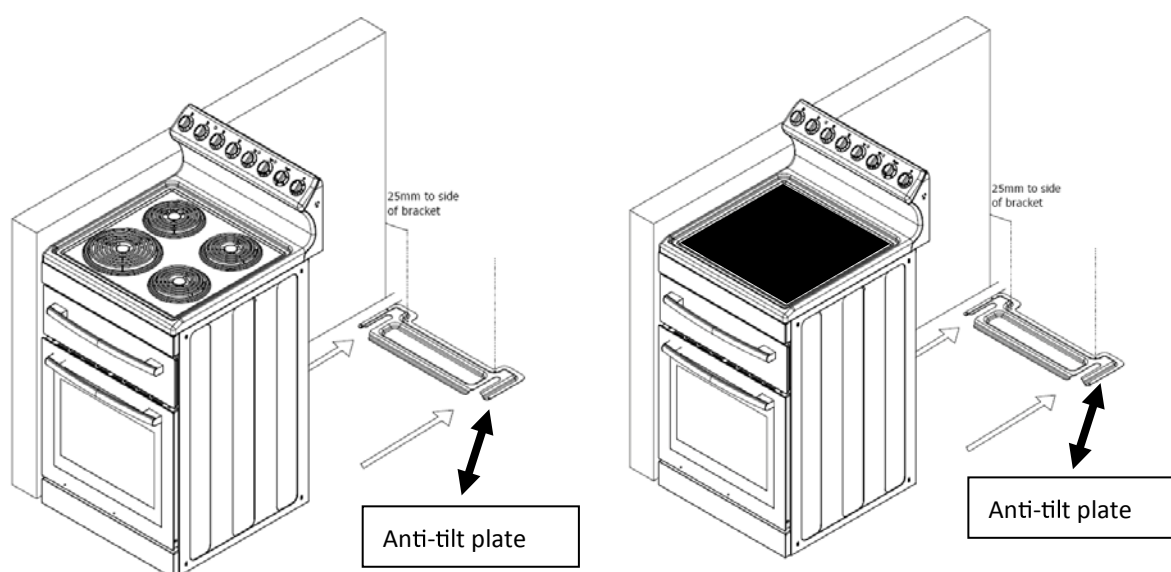
Rear control models



Installing your new cooker

Installation Sequence

- Determine position of cooker and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Slide the cooker into the anti-tilt plate to double check. And then slide out the cooker.
- Connect electricity supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.



Technical specifications



Model	Coil element model
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(10170W) 42.38 Amp
oven power (W)	1990-2370
grill power (W)	1500-1800
hob power (W)	Max 6000
product dimension (mm)	540*630*1140
package size (mm)	650*750*1200
gross/net weight (kg)	62.5/51



Model	Ceramic model
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(10050W) 41.87 Amp
oven power (W)	1990-2370
grill power (W)	1500-1800
hob power (W)	Max 5880
product dimension (mm)	540*630*1140
package size (mm)	650*750*1200
gross/net weight (kg)	63.5/52



