

Instruction manual for gas single oven

Mode code: C2512



ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

WARNING

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven.
- This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 person responsible for their safety.
- The safe operation of this appliance can only be guaranteed if it has been assembled and installed by a professional in accordance with these instructions. The fitter and/or installer is liable for any damage or faults resulting from incorrect assembly or installation.

- All installation work and adjustments, and any conversion to a different type of gas, must be carried out by an authorised expert in accordance with the applicable rules and regulations enforced by the local gas suppliers.
- Always disconnect the gas supply before carrying out any work on the appliance.
- Prior to installation of the appliance, verify that the local prerequisites (gas type and gas pressure) and the appliance settings are compatible with one another. The rating plate indicates the appliance adjustment conditions.
- Plug in the oven before running the burner, the gas can then ignite.
- Be careful with food that is prepared using drinks with a high alcohol content (e.g. cognac, rum).
- Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the appliance.
- If you notice a smell of gas or faults in the gas installation, you must • immediately switch off the gas supply and/or close the gas cylinder valve• immediately extinguish all naked flames and cigarettes• switch off electrical appliances and lights• open windows and ventilate the room• call the after-sales service or the gas supplier.
- Close the safety valve on the gas supply line if the appliance is going to be left unused for a long period of time.

SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to switch it off.
- If the mains power lead is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Excess spillage must be removed before cleaning, some parts can be removed for cleaning (shelves, trays and wire shelf supports).
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.

FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such

temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

The appliance that you have bought may be slightly differently from the one illustrated in this manual. Please refer to the information related to the model you have. The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product (if supplied) follows the electrical specification of the country where it is sold .

DECLARATION OF COMPLIANCE



The product CE marked and complies with the relevant regulations on force. When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

INSTALLATION LOCATION AND VENTILATION

This appliance may only be installed in a room with adequate ventilation, and in accordance with the applicable regulations and ventilation requirements. This appliance is not connected to a smoke extraction system. Install the appliance in a position where natural or routed ventilation can be ensured by means of openings to the outside or suitable air pipes. The ventilation must ensure a continuous air supply which is sufficient to provide the air required

GAS CONNECTION

Gas oven installation

1. Leave at least 80 to 85cm between the top of the gas oven and any cabinet installed above
2. Leave at least 2cm in the back and each side of the gas range to allow the heat to get out.
3. Make sure not to block the oven gas exit, including the funnel or the gas vents, when you install the oven.

Gas installation

1>This oven was designed for use with LPG and NG.

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered person. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland)(Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.

The supply pressure for Natural Gas is 20 mbar.

The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required. The installation must conform to the relevant British Standards. **Warning:** Only a suitably qualified and registered person, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances. **Note:** It is recommended that the gas connection to the appliance is installed with a flexible connecting tube made to BS5386.

Notes:

- Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.

- Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by either a red band or stripe on the rubber outer coating of the hose).
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution check each gas connection one at a time by brushing/Spraying the solution over the connection.

The presence of bubbles will indicate a leak.

If there is a leak, tighten the fitting and then recheck for leaks.

NOTE: It is mandatory to install a isolation valve to allow the gas supply to be opened and closed. Install the isolation valve between the gas supply line to the relevant room and the appliance. Ensure that there is unhindered access to this valve. Once the gas line is connected, check for leaks in the connections using a leak detector fluid or sniffer. Switch the appliance on as described in the instruction manual. Light all the burners and check that the flames remain stable at both the high and low settings.

CONVERTING THE GAS TYPE

Converting the gas type

If the appliance is not already set to use the type of gas that is available, the appliance must be converted.

Conversion to a different type of gas must be carried out by an authorised expert and in accordance with the applicable regulations.

The rating plate indicates the type of gas and the gas pressure which have been pre-set in the factory.

In order to convert to a different type of gas, the nozzles must be replaced and the low flame must be adjusted.

Oven burner Replacing the nozzles Proceed as follows:

- Dismantle the shelf part of the oven.
- Loosen the screw on the front part of the oven burner and pull it upwards slightly.

- Unscrew the nozzle and replace it with a nozzle which is suitable for use with the new type of gas.
- To reassemble, follow the instructions in reverse order.

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the Manufacturer.

Installation & service regulations (United Kingdom)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive. Failure to install the appliance correctly could invalidate any manufacturer's warranty and lead to prosecution under the above quoted regulation.

ELECTRIC CONNECTION

Only a licensed expert may connect the appliance.

The appliance must be installed in accordance with the latest IEE guidelines (Institution of Electrical Engineers). The appliance could be damaged if incorrectly connected.


Make sure that the voltage value of the electrical supply corresponds with the value specified on the rating plate. The rating plate is located on the back of the appliance. Ensure that the electrical supply is properly earthed and that the wiring system in the building can withstand the load from the appliance.

If the appliance is connected directly to the power supply, an all-pin isolating switch must be present with a contact gap of 3 mm.

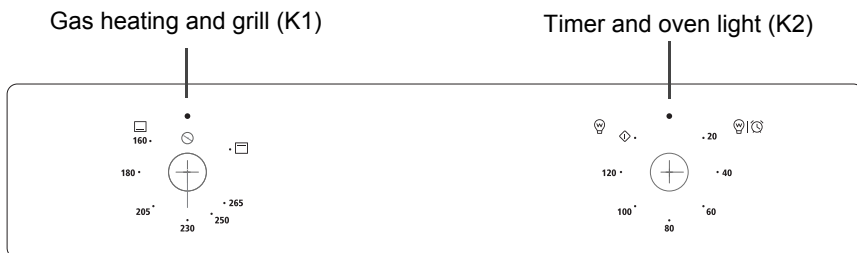
The method of connection must allow complete isolation in accordance with the conditions for overvoltage category III. The earth cable is excluded from this.

If no mains lead is factory fitted install the mains lead in a way that ensures it is not trapped or squashed. The cable must not come into contact with cut or sharp edges.

Proceed as follows:

- Open the terminal box on the back of the appliance.
- On the strip terminal, loosen the screw which is holding the cable in place.
- Loosen the screw contacts. The cable must comply with the stipulated specifications and it must be long enough.
- Connect the yellow/green wire to terminal . This wire must be at least 30 mm longer than the other wires.
- Connect the blue neutral conductor to terminal N.
- Connect the brown cable to terminal L

HOW TO USE



K1 Gas heating and grill

Gas heating:

A concealed element in the base of the oven provides a more concentrative heat to the base of food without burning. Push and turn K1 counterclockwise. Wait until the flame stabilizes. Release the knob and arrange it to the desired temperature setting.

Grill:

1. Place the food to be grilled at the center of the grid to allow the maximum circulation.
2. Turn K1 knob clockwise to select the grill function.
3. Set the duration of the grilling by turning K2 knob clockwise or counterclockwise for continuous operation.
4. Gently close the door to start grilling.

Ignition of burners

Ignition Through Gas Heating and Grill Knob (K1 knob switch):

Press K1 knob and turn the valve in the counterclockwise direction (clockwise for the grill burner) so that the knob is in maximum position while keeping the knob pressed. The spark plugs will generate sparks as long as you keep the control knob pressed. The micro switch placed under the knob will automatically create sparks through the spark plug of the burner. Continue pressing the knob until you see a stable flame on the burner.

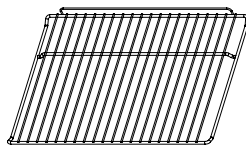
K2 Timer and oven light

1. To set the time, turn the K2 knob clockwise to the desired time. The time can be set up to 120 minutes. At the same time, the light is always on. At the end of the set duration, it will beep and oven light will turn off.
2. To turn the light on, turn the K2 knob anticlockwise. Which indicates the continuous operation and oven light on only.

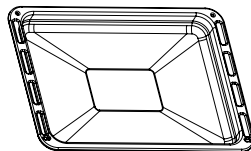
Note: To be able to use the grill function, you can either select the continuous operation by turning the knob counterclockwise or select a duration by turning it clockwise.

ACCESSORIES

Wire shelf : For grilling, pots and dishes, cake pans and with items for roasting and grilling.

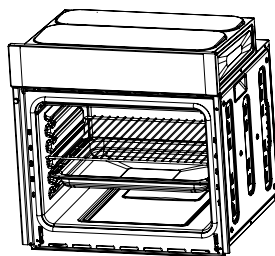


Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices. A small wire rack is also supplied to use in this tray for grilling and catching cooking juices.



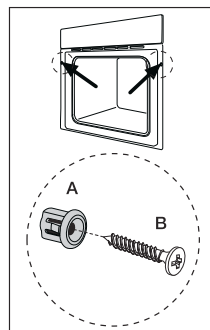
SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



SECURING THE OVEN TO THE CABINET

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".

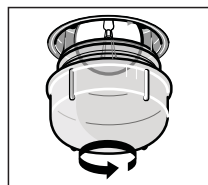


BULB REPLACEMENT

The bulb in the light is a special bulb, and has high temperature resistance (240V~25W).

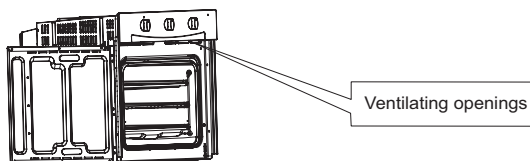
For replacement, proceed as follows:

- 1>.Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
- 2>.Unscrew the covering glass and replace the bulb with a new one of the same type.
- 3>.Screw the covering glass back in place.

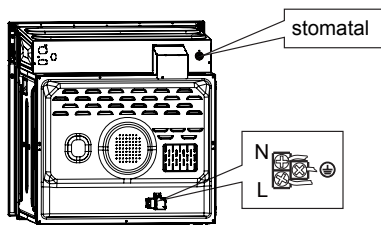


VENTILATING OPENINGS

When cooking is finish, the cavity temperature is oven 70 degree. The ventilating opening will continue working for 15 minutes after the oven stop cooking.

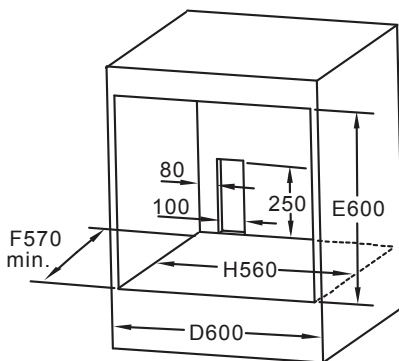
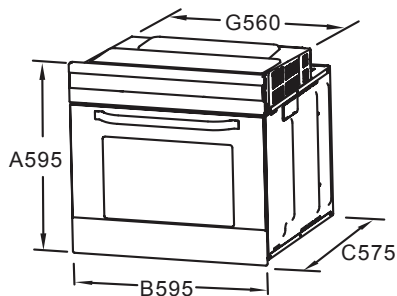


CONNECTION OF THE OVEN



INSTALLATION

Dimensions are in mm



NOTE: The number of accessories included depends on the particular appliance purchased.

CLEANING AND MAINTENANCE

- To maintain the good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.
- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged. Never leave acidic substances (lemon juice, vinegar) on stainless steel parts. Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.
- Do not use a steam cleaner to clean this appliance

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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