

Range cooker instruction manual

CR9111



CONTENTS

Safety instructions	3
Environmental protection	5
Instructions for installation	6
Electrical connection	6
Room ventilation	7
Gas installation	7
Instructions for using the gas oven	13
Maintenance and Cleaning	14
How to remove the oven door	15
Replacing the oven lamp	15
Caple Service contact details	16

SAFETY INSTRUCTIONS

INSTRUCTIONS FOR USE

- Please ensure this manual is kept in a safe place for future reference. You must keep this manual for the entire working life of the appliance. – do not throw away.
- Read the instructions carefully before operating and using the oven.
- This appliance should be installed only by authorised persons and in accordance with the Caple installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations and local water supply regulations.
- This appliance is designed for domestic use only and must conform to the EEC directives currently in force.
- The appliance should be used for cooking and heating food, all other uses are considered improper.
- Caple declines all responsibility for improper use.
- Do not discard packaging in domestic waste, separate the various waste materials and recycle or dispose of them the correctly (tip, waste collection etc).
- It is obligatory for all electrical systems to be earthed according to the methods required by safety rules.
- The plug to be connected to the power supply cable and its socket must be of the same type and conform to the regulations in force.
- The socket must be accessible after the appliance is built in. Never disconnect the plug by pulling on the cable.
- If the power supply cable is damaged, contact the Caple support service immediately to replace it.
- Immediately after installation, carry out a quick test on the appliance following the instructions provided.
- Should the appliance not function correctly, disconnect it from the power supply and contact Caple Service.
- Never attempt to repair the appliance yourself – repairs should always be carried out by authorised personnel.
- Always check that the control knobs are in the 'off' position when you finish using the appliance.
- To prevent risk of fire, never place aerosols or flammable objects in or around the oven.
- The identification plate with the technical data, serial number and mark is located inside the storage drawer compartment.
- Do not remove identification plate.
- Never use pans with uneven or misshaped bottoms to avoid tipping or spilling.
- Never use pans or griddle plates which project beyond the outside edge of the hob.
- During use parts of the appliance become very hot, to avoid injury, take care not to touch parts until completely cool.

- 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. Children should be supervised to ensure that they do not touch/play with the appliance.
- Accessible parts may become hot during use, children must be kept away from appliance at all times.
- This product is not designed for commercial use, it is a household appliance only. It is not intended to be used in:
 - Staff kitchen areas in shops, offices and other working environments.
 - Bed and breakfast type environments
 - By clients in hotels, motels and other residential type environments
- Install the product so that when opening the drawers and doors of units there is no possibility of making contact with pans positioned on the hob.
- This appliance is marked according to the European directive 2002/96/ec on waste electrical and electronic equipment (weee).
- This guideline is the frame of a European-wide validity of return and recycling on waste electrical and electronic equipment.
- Before the appliance is put into operation, all labels and protective films applied inside or outside must be removed.

IMPORTANT

Caple cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that Caple reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance. Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

- Appliance type: Class 2
- This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.

Read the instructions before installing or using this appliance.

CE DECLARATIONS OF CONFORMITY

This appliance has been designed, constructed and marketed in compliance with safety requirements in force.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including:

- 89/336/EEC regarding (Electromagnetic Disturbances).
- 73/23/EEC + 93/68/EEC (Low Voltage).
- 90/396/EEC (Gas appliances)
- 89/109/EEC (Materials in contact with food)

Please keep this instruction manual for future reference



ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

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 of 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 council, your household waste disposal service or the retailer where you purchased the product.

WARRANTY

Your new appliance is covered by warranty. The warranty card is enclosed - if it is missing, you must provide the following information to your retailer in order to receive a replacement: date of purchase, model and serial number (placed on the inside of the appliance storage drawer). Registration can also be completed online by visiting www.caple.co.uk.

Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase.

If you fail to show your warranty card you will incur all repair charges.

Spare parts are only available from Caple Service and Spare Parts Authorised Centres.

ATTENTION

- Before use, remove all plastic films protecting some parts of the appliance (fascia - panel, parts in stainless steel, etc)
- Do not use the appliance to heat a room.
- When the appliance is not in use, we recommend you turn it off, isolate it from the electrical supply and ensure all gas taps are closed.

IN THE EVENT OF A FIRE:

In the event of a fire, close the main valve of the gas pipe immediately and disconnect the electrical supply. DO NOT pour water over flaming oil in any instance.

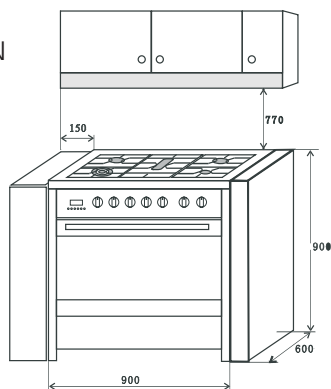
Do not store or use flammable products or aerosol containers near the burners when on or off.

Please keep this instruction manual for future reference

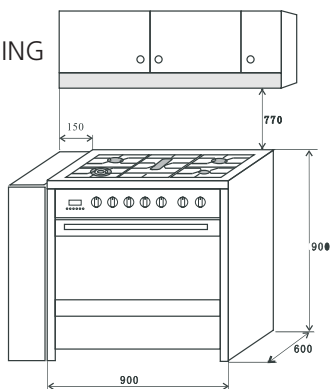
INSTRUCTIONS FOR INSTALLATION

The appliance must be installed by a qualified technician and according to the regulations in force. Depending on the type of installation, it belongs to class 1 (Fig. A) or to class 2-subclass 1 (Fig. B and C). This appliance must be installed next to a wall that is higher than the appliance, with a minimum distance of 150mm from the side of the appliance, as shown in drawings A and B. Any wall cupboards or shelves must be at a distance of at least 770mm above the work surface.

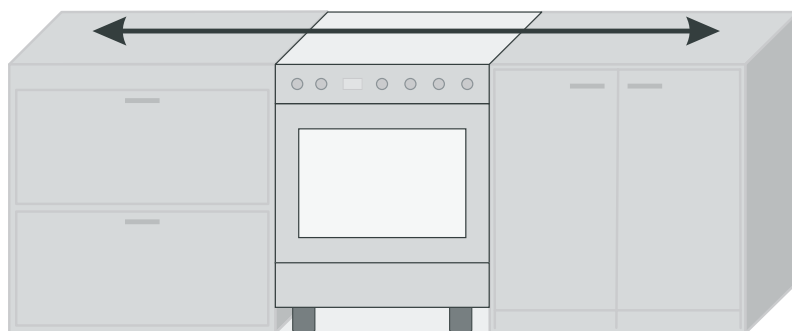
A
BUILT-IN



B
FREESTANDING



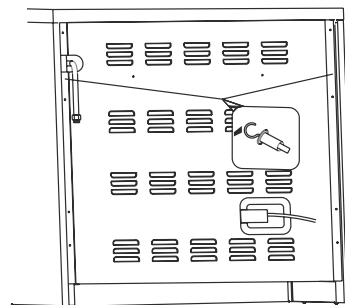
C



The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and causing accidental damage to the gas pipe. Make a hole in the wall behind, at the same height as the fixing chain. Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall. Fix the chain to the hook. You can adjust to level of the cooker by inserting the feet provided.

WARNING:

- 1) Prior to installation ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- 2) The adjustment conditions for this appliance are stated on rating plate that can be found in the side storage drawer
- 3) This appliance is not connected to a combustion product evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be given to the relevant requirements regarding ventilation.



ELECTRICAL CONNECTION

- Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned in the storage compartment.
- Do not remove this plate for any reason.
- If the appliance is connected to the power supply network by means of a fixed connection, install a multi-polar cut-out device on the power supply line, with contact opening distance equal to or greater than 3mm located near the appliance and in an easily accessible.
- Connection to the power supply network may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, it is compulsory that the appliance be earthed. Before connection make sure that the power supply line is suitably earthed. Avoid use of adapters and shunts.

For operation on 220-240V: use a three-pole cable of the H05RR-F or H05V2V2-F type:
3 x 1.0 mm²

WARNING:

The values indicated above refer to the cross-section of the internal conductor.
Only some models can be connected with two or three phases

ROOM VENTILATION

- The appliance should be installed into a kitchen, room or space with an air supply in accordance with BS 5440-2: 2000.

Note:

Regardless of room size, all rooms containing the appliance must have direct access to the outside air via a window that can be opened or equivalent.

- Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

GAS INSTALLATION

IMPORTANT

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

Installation and Service Regulations (United Kingdom)

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

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

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of appliance 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 manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas Connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. 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.

3 x 1.0mm² (for 90cm models)

220-240V~



WARNING:

Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance. They 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, conforming to all required British Standards

- 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 a either a red band or stripe on the rubber outer coating of the hose). The hose should not be trapped, crushed or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution (e.g. Rocol) to check each gas connection one at a time. The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then re-check for leaks.

IMPORTANT

Do not test for leaks using a naked flame

Connection with copper pipe

- The connection to the gas supply mains must be made so that no stresses or strains of any kind are applied to the appliance. The connection can be made using the adapter unit D with two conical elements, always fit gasket C that is supplied.

Connection with steel hose.

- Use only continuous-wall stainless steel hoses compliant with the relevant regulations, and always fit gasket C supplied between fitting A and hose E .
- When connecting with a hose, ensure that the total length of the pipeline is not more than 1.5m. Ensure the hoses do not touch moving parts and are not trapped or crushed.

Using different types of gas

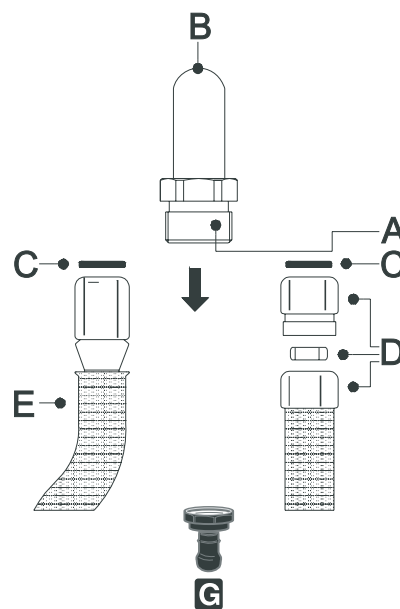
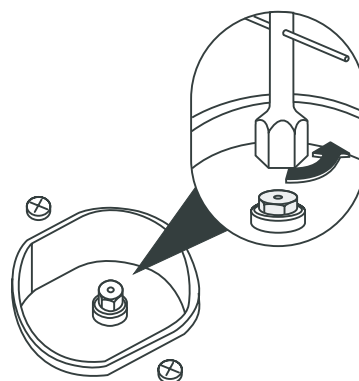
Before carrying out the following operations, disconnect the appliance from the electricity supply.

The appliance is pre-set for natural gas G20 (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

To change the nozzles, proceed as described below:

Replacement of nozzles on the cooking hob

- 1) Remove pan supports and all the caps as well as flame-spreader crowns
- 2) Unscrew the burner nozzles with a 7mm socket screwdriver;
- 3) Replace the burner nozzles according to the type of gas to be used
- 4) Replace the burners in the correct positions.



Burner and nozzle characteristic table

	Burner	By-pass (mm)	Consumption (*)											
			LPG								Natural gas I2H			
			I3B/P(30)		I3B/P(50)		I3+(28-30/37)				Natural gas I2H		Natural gas I2L	
			G30		G30		G30		G31		G20 rill gas		G25 rill gas	
			Input kw(g/h)	Main injector (mm)	Input kw(g/h)	Main injector (mm)	Input kw(g/h)	Main injector (mm)	Input kw(g/h)	Main injector (mm)	Input kw(g/h)	Main injector (mm)	Input kw(g/h)	Main injector (mm)
1	Rapid	0.44	3.0 (218)	0.85	3.0 (218)	0.75	3.0 (218)	0.85	3.0 (214)	0.85	3.0	1.18	3.0	1.21
2	Semi-rapid	0.34	1.75 (127)	0.65	1.75 (127)	0.58	1.75 (127)	0.65	1.75 (125)	0.65	1.75	0.97	1.75	0.94
3	Auxiliary	0.29	1.0 (72.7)	0.50	1.0 (72.7)	0.43	1.0 (72.7)	0.50	1.0 (71)	0.50	1.0	0.72	1.0	0.72
4	Triple ring	0.64	3.7 (269)	0.95	3.7 (269)	0.76	3.7 (269)	0.95	3.7 (264)	0.95	3.7	1.40	3.7	1.42
5	Grill gas	-	2.8 (203)	0.82	2.8 (203)	0.78	2.8 (203)	0.82	2.8 (200)	0.82	2.8	1.22	2.8	1.22
6	Oven gas	0.45	4.5 (326)	1.05	4.5 (326)	0.86	4.5 (326)	0.95	4.5 (321)	1.05	4.5	1.40	4.5	1.44
	Test point pressure		G30: 29mbar		G30: 29mbar		G30: 29mbar		G31: 37mbar		G20: 20mbar		G25: 20mbar	

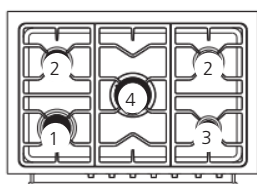
Marking 0.65 on the injector indicates that the size of the injector is 0.65mm
With dry gas and with greater calorific power (Hs) at 15 and 1013.26 mbar

Model	Total heat:input (Hs:Qn)
CR9111	15.7kW (1139.6g/h)

Country	I11a2H	I12H3BF	I12H3+	I12L3B/F
Austria		*		
Belgium				
Denmark	*	*		
Finland		*		
France				
Germany				
Greece		*	*	
Iceland				
Ireland			*	
Italy	*		*	
Luxembourg				
Netherlands				*
Norway				
Portugal			*	
Spain			*	
Sweden	*	*		
Switzerland		*	*	
United Kingdom			*	

BURNERS

1. Rapid
2. Semi rapid
3. Auxiliary
4. Triple ring

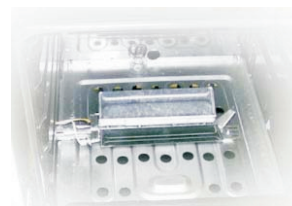


Please keep this instruction manual for future reference

Oven burner adjustment

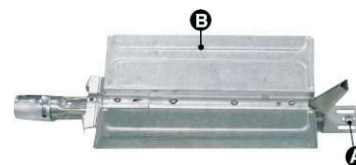
To adjust the oven burner you need to open the oven door and carry out the following operations:

- 1) Remove the oven basin and its rack.
- 2) Lift up the oven surface and pull it outwards.



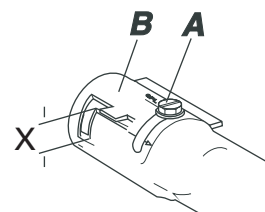
Replacing the oven burner nozzle

- 1) Loosen the oven burner fixing screw A.
- 2) Push the burner B towards the right until the nozzle is accessible.
- 3) Using a 13mm socket replace the nozzle, insert a new nozzle suitable for the type of gas to be used (see Burner and nozzle characteristics table).



Primary air adjustment for the oven burner

- 1) Loosen the adjustment screw A of the air regulation sleeve.
- 2) Turn the adjustment sleeve to the position that corresponds to the type of gas to be used according to the table below.
- 3) Tighten the adjustment screw and restore the seals.
- 4) When the operation is completed, reassemble the burner correctly.



Natural gas	G30/31 (LPG)
X= 5mm	10mm

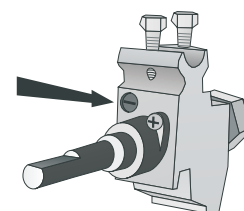
Final operation

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands. Following adjustment to a gas other than the pre-set one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. The label is supplied inside the pack together with the nozzles.

To regulate the minimum flame do the following:

- Light the burner
- Turn the knob to the minimum position
- Take out the knob (and gasket if there is one)
- Using a thin blade screwdriver to turn the by-pass screw located in the brass shaft (as shown right) turn screw fully clockwise then turn it anti-clockwise a 1/4 turn for the triple burner and 1/8 turn for all other burners. The result should be a small, stable flame which is uniform around the entire burner ring. If not, turn the by-pass screw anti-clockwise until satisfied with the flame
- Place the knob back on securely and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out
- As the burners are fitted with a safety valve ensure the regulation obtained is sufficient to maintain heating of the thermocouple. If this is not the case, increase the minimum
- The burners do not require regulation of primary air.

Keep the knob at minimum level for a few seconds to keep the flame lit and to activate the safety device.



Regulation of the hob burners minimum for liquid gas

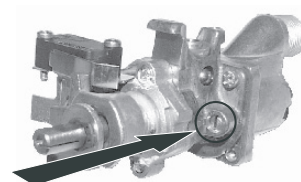
In order to adjust the minimum with liquid gas, the screw at the side of the tap rod must be tightened clockwise all the way. For bypass diameters for each individual burner please see the Burner and nozzle characteristics table. When the adjustment is completed, restore the sealing of the by-passes.

Positioning and levelling the appliance

After making the electrical and gas connections, level the appliance on the floor by adjusting the feet as required. For best cooking results the oven must be level

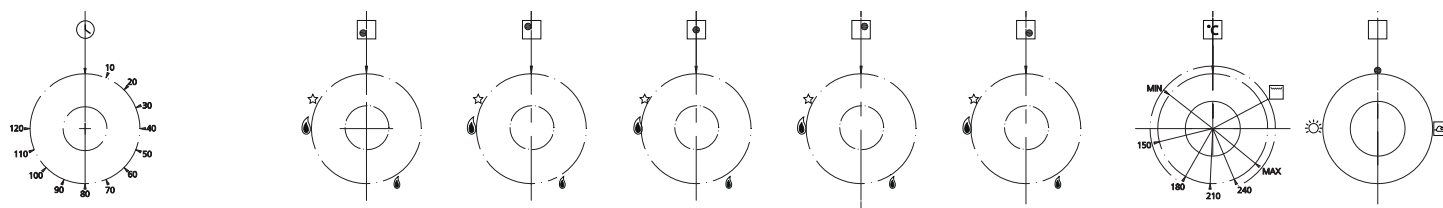
Adjustment of the oven burner minimum

- 1) Light the burner and turn it to the minimum position
 - 2) Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
 - 3) Refit the knob and verify that the burner flame is stable, do this by turning the knob rapidly from the maximum to the minimum position – the flame must not go out.
- Repeat the operation on all the gas taps.



Control panel

All the cooker controls are grouped together on the front panel. Table below describes symbols:



Description of symbols

FRONT LEFT BURNER	FRONT CENTRAL BURNER	CENTRAL BURNER
REAR LEFT BURNER	REAR CENTRAL BURNER	ELECTRIC OVEN THERMOSTAT
FRONT RIGHT BURNER	LEFT CENTRAL BURNER	MAIN OVEN (LEFT)
REAR RIGHT BURNER	RIGHT CENTRAL BURNER	SMALL OVEN (RIGHT)

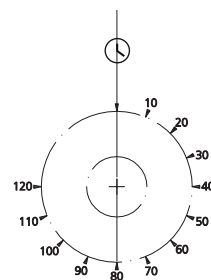
Setting the timer

Turn the timer dial clockwise to the cooking time required.

The numbers correspond to minutes (maximum 120 minutes).

Adjustment is progressive and intermediate positions between the figures can be used.

The end of cooking buzzer does not interrupt cooking or turn off oven.

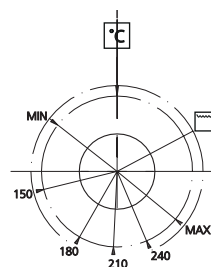


Oven thermostat control

This knob allows the gas burner inside the oven to be lit.

The cooking temperature is selected by turning the knob counter-clockwise to the desired setting between MIN. and MAX.

To light the gas oven see page 13.

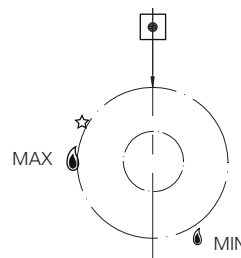


Ignition and operation of the burners

In order to ignite a burner, press knob in and hold while rotating it anti-clockwise, do this until the index is aligned with the symbol corresponding to the maximum gas delivery (i.e. the large flame symbol).

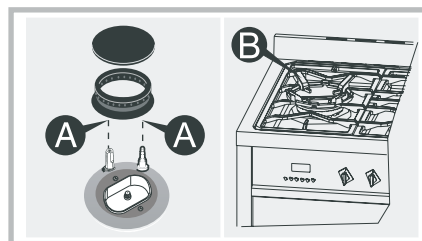
As this model is fitted with a safety valve once the flame is lit hold the knob and press for approximately 3-4 seconds until the burner stays lit. If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite.

Once the flame is lit adjust the intensity by rotating the knob anti-clockwise, for example, from the maximum position to the minimum position. In order to turn the burner off, rotate the knob clockwise bringing the index back to its original position directing towards the closure symbol (•).



Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes A in the flame-spreaders are aligned with the plugs and thermocouples.

Pan stand B is for use with woks.



Advice on the use of gas burners

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoid the flame coming up around the side of the saucepan (see the Container Table below).

Use only flat-bottomed pans.

As soon as liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

During cooking, when using fats and oils, be very careful not to overheat as it may catch fire.

Container Table (use flat-bottomed saucepans)

Burner	Saucepan min. Ø (mm)	Saucepan max. Ø (mm)
Auxiliary	90	160
Semi-rapid	130	180
Rapid	150	260
Triple ring	210	260

Instructions for using the gas oven

WARNING

Before using the oven and the various heating elements for the first time, heat it to the maximum temperature (275°C) for 1 hour to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

WARNING

The gas oven must be lit with the oven door opened. If you make a mistake in the lighting procedure, open the oven door and wait a few moments before trying to light it again.

Cooking certain types of food e.g. desserts or vegetables may cause excess steam, resulting in a drip from the bottom of the oven door. This is a normal occurrence and mainly happens when the oven has not been pre-heated. In order to avoid this, open the door a couple of times while cooking, taking great care of the steam/heat escaping from the open door. To prevent any steam in the oven from creating problems, open the door in two stages: open for approx. 5 cm for 4-5 seconds and then fully open. Only open the door for a short amount of time to prevent the temperature in the oven from dropping and ruining the food.

Electronic ignition

Lighting the bottom burner

- Open the oven door fully, press the thermostat knob and turn it counter-clockwise to the maximum temperature.
- The electrical spark ignition will activate automatically.
- When the oven is lit, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.
- If the burner does not ignite after 15 seconds, stop the attempt to light it, open the oven door completely and do not try to light it again for at least 1 minute.

Light the top burner

- Open the oven door fully, press the thermostat knob and turn it clockwise to 'Grill'. The electrical spark ignition is activated automatically.

Note:

If the burner is extinguished accidentally, a safety valve will be activated to interrupt the flow of gas. To light it again, first turn the knob to the closure symbol (•) and wait for at least one minute. Then relight the gas following the normal procedures.

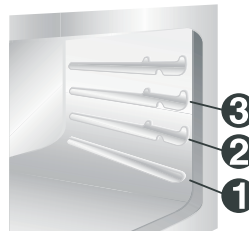
The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated, keep windows and doors open or install an extractor hood.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation. For example, increase the power level of extractor

Using the grill

The red light will appear to indicate the grill is on, pre-heat for no longer than 5 minutes before placing food inside. For best results, put some oil (or equivalent) on food before cooking. Use the oven tray to collect meat juices/fat. Food must be placed on an oven rack, the table below is a guide showing recommended shelf position for different food types:

Food type	Shelf position
Flat/thin cuts of meat	3
Joints of meat	2-3
Poultry	2-3



Note:

The grill should not be used in excess of 60 minutes.

WARNING

Accessible parts of the oven and grill will become hot during use. Keep children away from appliance at all times. When using the oven, remove all unused plates/racks/trays from inside. Never line the oven with aluminium or tin foil as this may interfere with the hot air circulating the oven correctly.

Lower storage drawer

To open, push the drawer to release and gently pull open.

Never use the storage drawer at the bottom of the oven to store flammable products, aerosols or substances or matters that cannot withstand heat such as: wood, paper, spray cans, rags, etc.

Do not use storage drawer when oven is in use as the internal temperature can be very high.

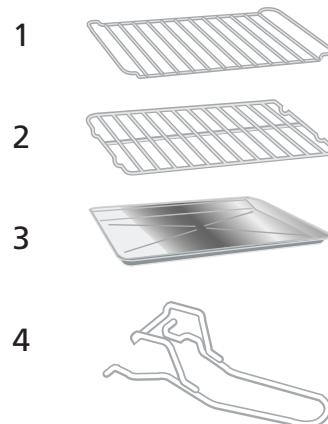
Accessories

The oven features 4 runners for positioning shelves at different levels

- 1) Oven shelf: for cooking food inside dishes, small cakes, roasts or foods that require slight grilling.
- 2) Pan rack: for placing on top of a pan for cooking foods which may drip.
- 3) Oven pan: useful for collecting fat from foods placed on the rack above.
- 4) Grill pan handle: useful for removing hot racks and plates.
The grill pan handle is a useful accessory, as well as guaranteeing a solid grip on plates and racks, it avoids direct contact with hot accessories unlike oven gloves or fabric cloths

Accessories available on request

The self cleaning oven panels are available from Caple, please visit www.caple.co.uk for the full range of accessories. The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.



Maintenance and cleaning

Do not steam clean appliance

- Before any maintenance or cleaning disconnect the appliance from the mains.
- Wash the enamelled parts with lukewarm water and detergent then dry immediately.
- Do not use abrasive products.
- Wash the burner outlet frequently with hot water and detergent make sure to remove any deposits which could block the flame outlet.
- Rinse the stainless steel parts thoroughly with water and dry them with a soft cloth.
- To clean the hob use slightly damp sponges and wiping cloths: do not use excessive amounts of water, if too much water is used it could penetrate the internal parts and damage electrical components.
- The pan supports of the hob can be washed in the dishwasher, dry immediately once dishwasher cycle has ended.

- For persistent stains use normal non-abrasive detergents or a little hot vinegar. Clean the glass parts with hot water, avoiding the use of rough cloths.
- Do not use stainless steel pads or acids for cleaning.
- To prevent ignition difficulties, carefully clean the lighting spark plugs regularly (ceramic and electrode).
- If the knobs become difficult to turn, contact a qualified engineer to lubricate the taps. Contact a qualified engineer to deal with any other problems which may arise during use.
- To prolong the brightness of enamelled parts clean after every use. Once the oven is cold, you will be able to easily remove the fat deposits using a sponge or cloth damp with warm soapy water or a non-abrasive detergent. Never use abrasive cloths or sponges that could cause permanent damage the enamel. DO NOT clean while hot.
- Always clean the appliance immediately after spillage to minimise permanent damage, it is recommended that the product is inspected at least every 5 years by an authorised technician.

WARNING

If using cast iron pan stands (optional not supplied), at the end of cooking using pans with aluminium bases, you may find white residues on the pan stands. These residues are usually caused by the pan base rubbing against the pan stand and are difficult to remove with normal cleaning. Using abrasive or excessively aggressive products to clean the pan stand could damage its enamel surface – this is not recommended

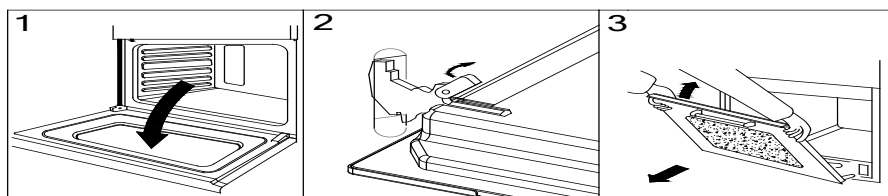
How to remove the oven door

For a more thorough clean you can remove the oven door.

According to different structure of oven door purchased proceed as follows:

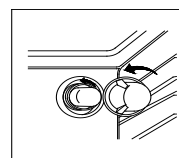
Oven door removal and assemble procedure:

- Open the door fully
- Lift up and turn the small levers situated on the two hinges
- Grip the door on the two external sides, shut it slowly but not completely
- Pull the door towards you pulling it out of its seat
- Reassemble the door by following the above procedures backwards.



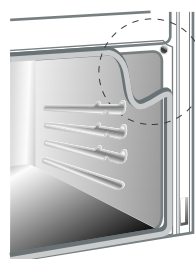
Replacing the oven lamp

- Disconnect the oven from the power supply from the omni-polar switch used to connect the appliance to the electrical mains.
- Remove the glass cover of the lamp
- Remove the lamp and replace with a heat resistant lamp ensuring it is suitable for temperatures up to 300°C with the following characteristics:
Voltage: 220-240V
Wattage: 25W
Type: E 14
- Replace the glass cover and reconnect the oven to the mains power supply.



Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners.



Caple Service contact details

If you have any technical issues or queries the Caple service department can be contacted on 0117 938 7420 or via email service@caple.co.uk

Please keep this instruction manual for future reference

Caple Service
Fourth Way
Avonmouth
Bristol
BS11 8DW

t: 0117 938 7420
e: service@caple.co.uk
www.caple.co.uk

Please keep this instruction manual for future reference