

# Range cooker instruction manual

## **CR9228**



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## **SAFETY INFORMATION**

Read the instruction manual carefully before installing and using the appliance. It provides all the information needed to ensure its safe installation, use and maintenance. Do not dispose of manual – keep this manual for future reference.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Caple service department if there are any faults with your appliance.
- Always use original spare parts available from Caple.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.
- If the supply cord or plug is damaged, it must be replaced by Caple Service or a qualified person in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance should not be placed on a base
- Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children away from the appliance at all times.

## **CHILD SAFETY**

- 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.
- Young children should be supervised to ensure that they do not play with the appliance.

## **CLEANING AND MAINTENANCE**

- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- DO NOT steam clean the appliance.

## **WARNING:**

- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.

## DURING USE

- During use the appliance becomes hot. DO NOT touch the surface of the hob when it is on and during cooling period.
- DO NOT touch heating elements inside the oven when it is on and during cooling period, failure to do so may result in serious injury e.g. burns and scalds, children must be kept away.
- This product is designed to cook foods inside domestic homes and for non-commercial purposes. It should not be used for any other purpose.

This 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.
- After using the appliance, make sure that all controls are in 'CLOSED' or 'OFF' position.
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Only use the appliance to cook food and nothing else.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock and contact Caple Service immediately.
- Disconnect the appliance from the electrical mains if it is not functioning properly
- Disconnect the appliance from the electrical mains before cleaning or performing maintenance.
- The use of suitable heat proof gloves should be worn when handling hot utensils and pans.
- Use oven gloves to place cookware in the oven or when removing it. Always grip the oven door handle in the centre.

## INSTALLATION

- Installation of the appliance and its connection to the electrical mains must only be carried out by authorised personnel. Before any service procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains.
- Do not modify this appliance.
- After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact a Caple Service centre before operating the appliance.
- Make sure that air is able to circulate freely around the appliance.

## WARNING:

In order to prevent accidental tipping of the appliance use the anti-tilting chain provided, please refer to the instructions for installation. Caple will not accept any liability as a result of any damage due to incorrect installation or improper use.

### **AVOID THE FOLLOWING:**

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of other appliances to come into contact with hot parts of the oven.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using the oven for storage purposes.
- Using and storing flammable liquids near the appliance.
- Take care not to spill sugar or sweet mixtures on to the ceramic glass surface when hot. Never place materials or substances on the ceramic glass which may melt (plastic or aluminium foil). In the event of this happening, promptly switch off and remove the molten material while the cooking zone is still warm, to prevent it from being damaged. Failure to instantly clean the ceramic glass could lead to permanent damage, which cannot be removed once the hob is cool.

### **AUTHORISED PERSONNEL MUST BE CONTRACTED TO**

- Install the appliance according to these installation instructions and any local requirements.
- Replace the temperature probe if it is damaged. The probe is part of the thermostat. Only use the temperature sensing probe recommended for this oven.

### **CAPLE SERVICE DEPARTMENT MUST BE CONTACTED**

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service or you need spare parts.

### **SERVICE AND SPARE PARTS**

If the appliance fails to operate correctly, never attempt to repair it yourself. Repairs by unskilled persons may cause damage and accidents. Contact Caple Service for repairs or servicing. Servicing work on this appliance must be carried out by authorised personnel. Always request the use of original spare parts.

#### **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](mailto:service@caple.co.uk)

## IMPORTANT

Cable cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that Cable 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.

## 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 LVD (low voltage) and EMC (electromagnetic compatibility)



## 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.

## WARNING

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.

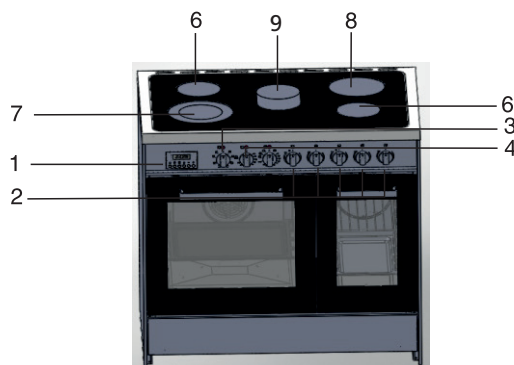
## WARRANTY

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.cable.co.uk](http://www.cable.co.uk).

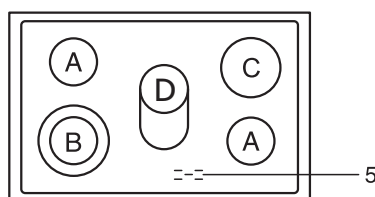
Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase.  
If you fail to show your warranty card you will incur all repair charges.  
Spare parts are only available from Caple Service and Spare Parts Authorised Centres.

## Instructions for use

- 1) Electronic clock
- 2) Control knob for burners
- 3) Cooking temperature selection knob
- 4) Cooking mode selection knob
- 5) Power & residual heat warning lights
- 6) Hob zone A
- 7) Hob zone B
- 8) Hob zone C
- 9) Hob zone D



- A) Single cooking zone: 1200W
- B) Dual cooking zone: 2200W/1000W
- C) Single cooking zone: 1800W
- D) Dual cooking zone: 2000W/1100W



## Oven Accessories

The oven is supplied with chrome wire shelf supports and a range of shelf options as shown below. There are four shelf positions on the oven.

- 1 Shelf with support racks in main oven
- 1 Shelf with support racks in small oven
- 2 Grill pans with handles
- 1 Enamelled baking tray

## Before use:

Before using the oven and the various heating elements for the first time, heat it to the maximum temperature long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

We recommend you heat oven on each of the programmes, shown below, on the maximum temperature for the specified time.



15 minutes grill



1 hour fan oven

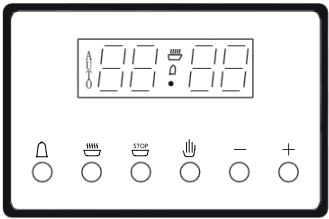


1 hour conventional oven

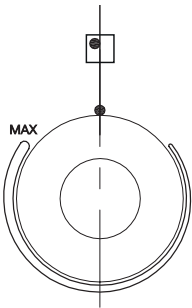
## Note:

This range cooker has been fitted with a cooling fan to achieve maximum efficiency and to maintain a low surface temperature. The cooling fan will switch on automatically when the ovens reach a pre-set temperature and switch off automatically when the ovens have cooled sufficiently, even after the ovens are switched off.

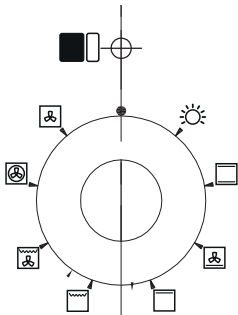
-  Timer
-  Cook time
-  Finish time
-  Manual operation



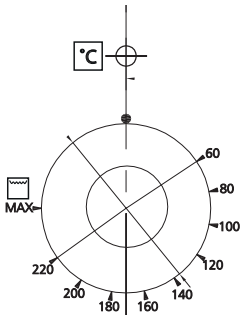
Hob zone control



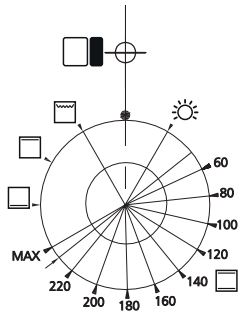
Cooking function control for main oven



Thermostat temperature control



Cooking function control for small oven



Use and care

How to use your hob

Before first Use:

Before cooking for the first time the ceramic glass has to be cleaned. Remove any removable labels and protective sheeting. Place a saucepan of water on each of the front hotplates and switch them on high for at least 30 minutes. After 30 minutes switch the front hotplates off, place a saucepan of water on each of the rear hotplates and the central hotplate {if present}. Switch them on high for at least 30 minutes. This procedure is necessary in order to evaporate any protective oils and humidity that may have collected during the manufacturing process and will enable the electronic control circuits to operate properly.

Pan sizes

The pan sizes stated in the table below are suitable for your electric hob. Solid pots and pans with flat bottoms are recommended for efficient cooking.

Hotplate diameter (mm)	140	180	220
Pot diameter (mm)	160	200	240

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base should be flat and smooth, as any rough part on the base may scratch or damage the ceramic hob top.



## Description of symbols



Front left zone



Rear left zone



Centre zone



Rear right zone



Front right zone

### Note:

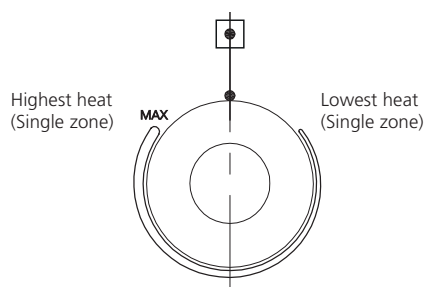
You can turn the knob in either direction from any position to the setting you select.

The residual heat warning lamp remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

## Single cooking zones

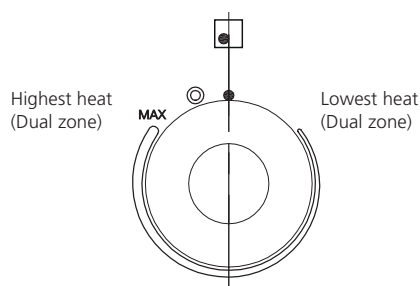
Turn the control knob to the desired position (low to high). Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & high. Once the cooking zone is hot, the LED corresponding to the zone illuminates.

You can switch off the cooking zone by turning the knob, in either direction, to the 'off' (●) position. The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.



## Dual cooking zones

Turn the control knob clockwise (from low to high) to operate inner zone, rotate knob to double ring position and back to Max – outer zones should now be operating. Dual cooling zones are working simultaneously regardless of knob position. Restart the switch by turning knob to the 'off' (●) position to go back to using the inner zone only.



## Practical cooking advice

For best results and to help energy efficiency, only use pans suitable for electric cooking:

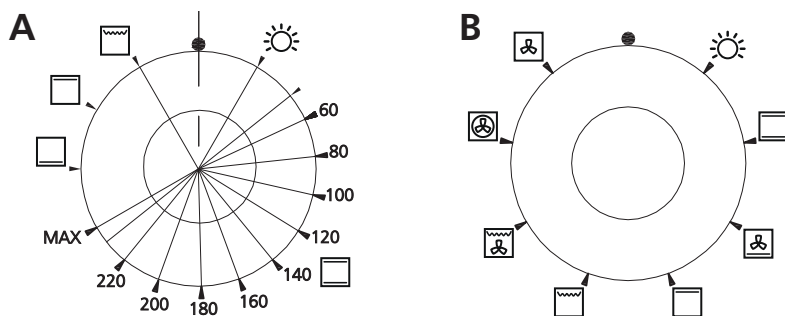
- The bottom of the pan needs to be thick and perfectly flat.
- Before placing on the hotplate, make sure the pan, as well as the hotplate itself, is perfectly clean and dry.
- To avoid scratching the ceramic glass surface, never use cast-iron pans or pans with a rough bottom.
- To avoid wasting energy, make sure the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.

## How to use your oven




This multi-function oven combines the advantages of conventional ovens with fan assisted ovens in a single appliance. Use the cooking function control to select the required cooking functions.

### Electric oven control knobs

All cooking functions listed below must be used with the temperature range shown



#### Control A (small oven):

Top heat , Base heat  and grill  functions are all present to MAX (250°C).

The temperature selection section sets the conventional function  in the small oven.

Control A is for controlling the small oven only. Control B is used to select the required function for the main oven, then use the temperature dial to control the temperature for the main oven only.

### To operate the oven:

- Ensure a cooking function is selected.
- Turn the cooking function knob to the desired cooking function (see page 11 for cooking functions)
- Turn the thermostat knob to required temperature or to 'MAX' if grilling.

#### Note:

The first time you use your appliance, we recommend that you set the thermostat to the highest setting, select a cooking function and leave the oven on for an hour with nothing in it and the oven door closed. Then, open the oven door carefully and allow the oven to cool. There may be some unpleasant odours due to the evaporation of substances used to protect the oven during storage.

#### Note:

Place tray on the bottom shelf position of the oven to prevent any spillages from dripping onto the bottom of the oven. Never place anything, including foil and oven trays, on the bottom of the oven when it is in operation as this could damage the enamel. Only place your cookware (dishes, trays, aluminium foil, etc.) on the oven shelves provided with the appliance. Always use the chrome wire handles provided when removing the trays from the oven.

### Positioning the oven trays and shelves

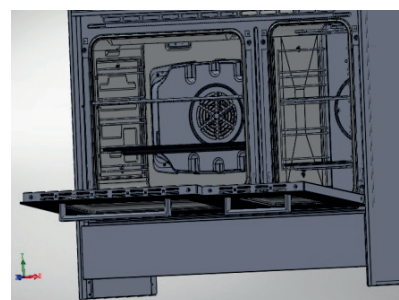
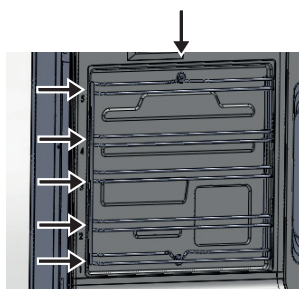
- The grill tray or oven shelf can be located in any of the five height positions in the oven. Refer to the Table of Cooking Times for the recommended shelf position.
- When fitting the trays or shelves, ensure they are fitted between the two wires that are closest together
- Oven shelves have a safety mechanism to prevent the shelf being fully withdrawn by accident. To fully remove the oven shelves, lift the front of the shelf slightly and carefully withdraw fully from the oven.

#### Note

The grill tray does not have a stop position and can be fully withdrawn without interruption, be careful not to accidentally fully withdraw the tray.

Fit trays and shelves between bars shown in diagram.

To remove the oven shelf support, push down on the wire below the locking pin, pull away from the oven wall until you can release the bottom of the support from the holes in the oven wall. To replace reverse the procedure.



Please keep this instruction manual for future reference

## LIGHT

During use the light will remain on, the lamp can be turned on independently of any heating elements by selecting the light function.

## CONVENTIONAL

Thermostat between 60°C and MAX

The heat is provided from the top and bottom elements. The oven must be pre-heated before the food is placed inside. Static cooking provides optimum results with: cakes, pizzas, bread and for slow cooking of casseroles. Characteristics of static cooking: heat provided from above and below, cooking is possible only on middle shelf and should be centrally located in the oven.

## TURBO BASE HEAT

Thermostat between 60°C and MAX

The bottom element and fan will operate – Ideal for pastries and cakes and moist desserts in moulds. For best results complete cooking at the bottom especially with dishes requiring heat from the base. For maximum heat food is best placed at the bottom level.

## TOP HEAT

Thermostat between 60°C and MAX

Top element – perfect for browning food at the end of cooking

## FULL GRILL

Thermostat between 60°C and MAX

Grill element – use for toasting, melting cheese or browning. The pre-heat time should be no longer than 5 minutes. To operate, please select full grill function and turn thermostat to MAX.

## TURBO GRILL

Thermostat between 60°C and 200°C

Grill element and fan – use for grilling meats, vegetables and poultry. Pre-heat oven, place food on grill rack in baking tray and place in the middle of the oven. Other food may be cooked underneath whilst grilling. The oven door must be closed while grilling.

## FAN HEAT

Thermostat between 60°C and MAX

The circular heating element and fan operate simultaneously spreading the heat evenly throughout the oven cavity. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be pre-heated before the foods are placed inside. Fan Heat provides optimum results for: cakes, large quantities of foods and cooking various dishes simultaneously. To operate, please select Fan Heat function along with the temperature.

## DEFROST

Thermostat – no temperature selected

The fan located at the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, in particular, for food that does not require a lot of heat such as ice cream, cakes, cream or custard desserts. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the Fan Heat and setting the temperature between 80°C and 100°C


## TEMPERATURE

To set the temperature, turn the knob clockwise to the required temperature. Once the oven has reached the required temperature the temperature indicator light will switch off. The temperature indicator light will light up when the oven elements are working. Turn thermostat to MAX when using the grill.


### Note:

All the functions mentioned above switch the oven internal light on. A warning light on the control panel will stay lit until the temperature is reached; after it will light up intermittently. The oven door must be closed for all cooking methods.

## 6 Button digital clock



- 24 hour clock (0:00-24:00).
- When the power is connected the screen shows 3 flashing numbers and "AUTO" if the power is on
- To set the time, press the  button first, then + or – button to change digits to the correct time.

## Manual operation setting


- If 'AUTO' is flashing automatic or a semi-automatic programme has been set, press  button to remove "AUTO" – the manual operation process is now on.

## Automatic setting


Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking function. The oven will switch on, cook according to the selected cooking function and temperature and then switch off automatically.

1. Press  button, set cooking time using + and -
2. Press  button, set finish time using + and -
3. Set temperature and cooking function by turning the thermostat knob and selector knob.


Once set, 'AUTO' will flash, indicating the cooking process is set.

For example: if cooking time is 45 minutes and finish time is 14:00, press  and set cooking time to 45 minutes, then press  and set finish time to 14:00.

After the above setting, the screen will show the real time (hours and minutes) and 'AUTO' will flash, this indicates the cooking time has been set.

When the clock turns to be 13:15 or between 13:14-13:15, the oven will automatically start the cooking process –  and 'AUTO' should flash.




When the clock turns to 14:00 cooking will automatically end, the alarm will sound and 'AUTO' will flash.

To stop alarm press .




## Semi-automatic setting


The semi-automatic setting of the oven allows you to start cooking immediately, set the cooking time (up to 10 hours), select the temperature and cooking function. The oven will cook according to the selected cooking function and temperature and switch off automatically once the cooking time has elapsed.

A. Set the time limit of cooking (10 hours maximum):

Press the  button then press + and - to set the cooking time. The oven will start immediately –  and 'AUTO' will flash. Once cooking time is finished, the cooking process will be stop automatically. "AUTO" will then flash and the alarm will sound. To stop alarm press .



B. Set the finishing time (23 hours 59 minutes maximum):

Press the  button then press + and - to set the finish time. The oven starts immediately  and 'AUTO' will flash. Once the oven reaches the finishing time the cooking process will stop automatically – 'AUTO' will then flash and the alarm will sound. To stop alarm press .

Whenever the  button is pressed, the set cooking process will be seen. Press the button and set to '0' to cancel the cooking process – press the button again and the oven will be ready for manual operation.

## Timer

The digital countdown timer can be set to a maximum of 23 hours 59 minutes.

When setting cooking time, press the  button and then + or – button, until the required cooking time shows on the screen. Once cooking time has been set the display will return to the 24 hour clock Press the  button to display remainder of cooking time.

Whenever the  button is pressed the remaining time will be shown.

When the set time reaches, the alarm will ring. To stop alarm press .

## Note:

- After pressing the required button, the setting will be selected within 5 seconds.
- In the event of a power-cut, the display will turn off and the set times and 24 hour clock will not display. Once power is back on, three '0' and 'AUTO' show on the screen, this mean the oven has been automatically reset.

## Cooling ventilation

In order to cool down the exterior of the appliance, the model is equipped with a cooling fan, which comes on automatically when the oven is hot. When the fan is on, a normal flow of air can be heard exiting between the door and the control panel.

### Note:

When cooking is finished, the fan stays on until the oven cools down sufficiently – it will automatically turn off once cool.

## Practical cooking advise

The oven has a wide range of settings allowing you to cook any type of food in the best possible way. The following directions are only a guideline which may vary according to personal preferences.

## Pre-heating

If the oven needs to be pre-heated, conventional or fan heat should be selected. These are the most efficient modes, which will reach the desired temperature as quickly as possible using the least amount of energy.

Once the food has been placed in the oven, the required cooking function should be selected.

## Multi shelf cooking

If you want to use several shelves during cooking, select the fan heat function as this is the only function that allows multi-level cooking

When cooking delicate foods on more than one shelf, use the fan heat function. This mode allows you to cook on 3 shelves at the same time. Refer to the 'cooking guide' table.

## Using the grill

There are 2 different grilling functions, both require the oven door to be closed.

- Place the food on the centre of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom.

### Note:

Only the central part of the top heating element operates for grilling.

When using the grill function, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

- Use the turbo grill function with the oven door closed. This function is very useful for grilling foods rapidly, as the distribution of heat by the fan makes it possible not only to brown the surface, but also to cook the bottom of the food. It can also be used for browning foods at the end of the cooking process, such as adding a crisp top to a dish.
- When using the turbo grill function place the food on the 2nd or 3rd oven shelf from the bottom, then place a dripping-pan on the first rack to prevent fat and grease from dripping onto the oven base.
- We recommend you set the thermostat to 200°C, as it is the most efficient temperature for turbo grill function. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

### Important:

For best results and to save energy, always use the turbo grill with the oven door closed.

## Baking

When baking cakes, always pre-heat the oven for best results. Make sure you wait until the oven has been pre-heated thoroughly (the indicator light will turn off). To prevent heat escaping and the cake from dropping, do not open the oven door during baking.

### For best results

- If the pastry is too dry  
Increase the temperature by 10°C and reduce the cooking time
- If pastry has dropped  
Use less liquid or lower the temperature by 10°C
- If pastry is too dark on top  
Place it on a lower shelf, lower the temperature, and increase the cooking time .
- If cooked well on the inside but sticky on the outside  
Use less liquid, lower the temperature, and increase the cooking time .
- If the pastry sticks to the pan  
Grease the pan well and sprinkle it with a dusting of flour or use grease-proof paper .
- If you use multi-shelf cooking and one shelf is cooking quicker  
Use a lower temperature setting, although it's not necessary to remove the food from all the racks at the same time.

## Cooking pizza

For best results when cooking pizza:

Preheat the oven for at least 10 minutes.




- Use a light aluminium pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the 2nd and 4th racks from the bottom with a temperature of 220°C and swap them halfway through cooking.


## Cooking fish and meat

- When cooking white meat and fish, use a temperature setting from 180°C to 200°C.
- When cooking red meat start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.
- In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.
- Make sure that the shelf is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height.

## TABLE OF COOKING TIMES

The table below provides indicative shelf positions for use with your oven. Please note, the temperature and cooking times are to be used as a guide. According to different cooking habits, it may be necessary to make further modifications. Please add 15 minutes to the times indicated for preheating.

COOKING FUNCTION	FOOD TYPE	SHELF POSITION	Temperature (°C)	Time (mins)
Conventional cooking 	Lasagne	2-3	210-230	30
	Oven-baked pasta	2-3	210-230	40
	Roast veal	2	175-200	30-40/kg
	Roast beef	2	210-240	30-40/kg
	Roast pork	2	170-200	30-40/kg
	Chicken	2	170-200	45-60
	Duck	2	170-200	45-60
	Goose-turkey	2	140-170	45-60
	Rabbit	2	170-200	50-60
	Leg or lamb	1	170-200	15/kg
	Roast fish	1-2	170-200	-
	Pizza	1-2	210-240	40-45
	Meringue	1-2	50-70	60-90
	Short pastry	1-2	170-200	15-20
	Brioche	1-2	170-200	40-45
	Fruit cake	1-2	170-200	20-30
Top heat 	Perfect for browning food	3-4	220	15
Fan heat 	Lasagne	2	190-210	20-25
	Oven-baked pasta	2	190-210	25-30
	Creole rice	2	190-220	20-25
	Roast veal	2	150-170	65-90
	Roast pork	2	150-160	70-100
	Roast beef	2	160-170	65-90
	Fillet of beef	2	160-180	35-45
	Fillet lamb	2	130-150	100-130
	Roast chicken	2	170	70-90
	Roast duck	2	160-170	100-160
	Roast turkey	2	150-160	160-240
	Roast rabbit	2	150-160	80-100
	Roast hare	2	160-170	30-50
	Roast pigeon	2	140-170	15-25
	Fish	2-3	150-170	-
	Pizza	2-3	210-240	30-50
	Fruit cake	2-3	170-190	40-50
	Sponge cake	2-3	190-220	25-35
	Brioche	2-3	160-170	40-60
	Strudel	1-2	150	25-35
	Bread	2-3	190-210	40
	Toast	1-2	220-240	7

COOKING FUNCTION	FOOD TYPE	SHELF POSITION	1. TIME* (mins)	2. TIME* (mins)
Grill 	Pork chops	4	7-9	5-7
	Fillet of pork	3	9-11	5-9
	Fillet of beef	3	9-11	9-11
	Liver	4	2-3	2-3
	Veal Escalopes	4	7-9	5-7
	Half chicken	3	9-14	9-11
	Sausages	4	7-9	5-6
	Meatballs	4	7-9	5-6
	Fillet of fish	4	5-6	3-4
	Toast	4	2-4	2-3

\*The grill function requires food to be turned over during cooking to ensure it is completely cooked. '1.TIME' column indicates the cooking time on the first side, once this cooking time is complete turn food and cook for the recommended time in '2. TIME' column.

### Note:

- Cooking times are approximate and may vary according to personal taste.
- When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the bottom oven shelf.

## Cleaning and Maintenance

DO NOT steam clean appliance.

### Cleaning the ceramic hob

- Switch off your appliance before cleaning.
- The ceramic glass should be regularly cleaned, always wipe clean immediately after each use once the residual heat warnings have switched off – DO NOT clean when hob is still hot.
- Smudges from pans with an aluminium bottom can be easily cleaned off with a cloth dampened in vinegar.
- Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth.
- Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

### Cleaning the oven

- 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:

- Ensure all controls are in the "OFF" position and wait for the grill element to cool down.
- Support the front of the grill element while you remove the knurled screw. Lower the front of the element carefully to the rest position.
- When cleaning the oven make sure do not apply any forces to the grill element
- When cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- Carefully raise the front of the element into position and secure with the knurled screw.
- Never use the oven when grill element is hanging down or not properly secure

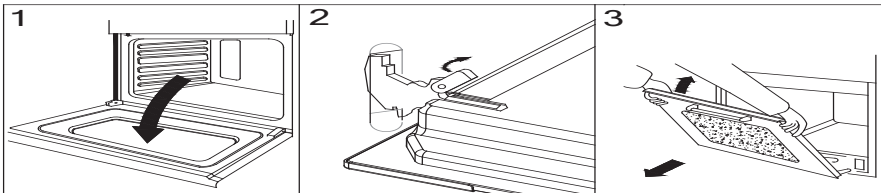
## IMPORTANT:

### How to remove the oven door

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

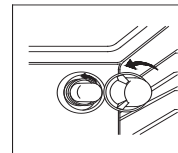
Oven door remove and assemble procedure:

- 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.



## Troubleshooting

Problem	Possible reason	Solution
The cooker doesn't work.	The cooker is not wired in or switched on at the wall.	Check that the main switch/circuit breaker/safety switch is turned on.
	There is a power failure.	Check power supply.
The results of cooking are unsatisfactory.	Temperature is too high or too low.  Wrong type of pot or pan Cooking time is incorrect.	Consult Practical Cooking Advice.
The cooker smokes.	The hob or oven is dirty.	Clean the hob or oven once cooking is finished. Let it cool first.
The oven does not come on during automatic cooking.	The oven does not come on during automatic cooking.	Check the timer instructions.

If the appliance fails to operate correctly contact Caple Service, on 0117 938 7420 or email [service@caple.co.uk](mailto:service@caple.co.uk)

## Service and parts

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorised personnel. For this reason, we strongly advise you contact Caple Service, specifying the nature of the problem, the model of the equipment and the serial number. This information is provided on the rating plate on the base of the appliance and on the duplicate rating plate. Always use original Caple spare parts.

## Warranty

Your new appliance is covered by a warranty. The details of your warranty conditions are on your warranty card supplied with the appliance. Keep the proof of purchase of the appliance and purchase date as you will need to show this for any warranty repairs. Your warranty cannot be claimed without proof of purchase.

## Installation

### Technical data

Electricity supply 220-240V AC (50-60Hz)

Electrical Features:

Cooktop burner A. Single cooking zone: 1200W

Cooktop burner B. Dual cooking zone: 2200W/1000W

Cooktop burner C. Single cooking zone: 1800W

Cooktop burner F. Dual cooking zone: 2000W/1100W

Main oven:

Oven light: 1 x 25W

Upper heating element: 1800W

Bottom heating element: 1250W

Grill heating element: 2250W

Circular heating element: 1800W

Motor ventilator: 20W

Cooling fan: 18W

Maximum rating: 10960W

Inner dimensions of the oven (WxDxH):

45.5 x 42 x 40A cm

Inner Volume of the oven: 68 litres

Voltage and Frequency of Power Supply: 220-240V AC (50-60Hz)

Small oven:

Oven light: 1 x 25W

Upper heating element: 800W

Bottom heating element: 750W

Grill heating element: 1200W

Maximum rating: 2000W

Inner dimensions of the oven (WxDxH):

23.2 x 45.5 x 43A cm

Inner Volume of the oven: 43 litres

### Instructions for installation

This appliance shall be installed only by authorised persons and in accordance with Caple's installation instructions, local regulations, municipal building codes, electrical wiring regulations, and any other statutory regulations.

### Important

Installation, assembly and gas/electrical connections must be carried out by authorised personnel.

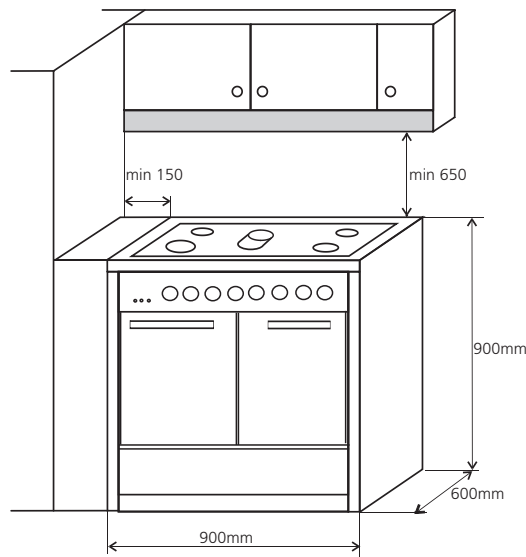
### Rating plate

Make sure that the voltage and capacity of the power supply are in accordance with the rating plate located in the storage drawer or the rear panel of the appliance. Do not remove the rating plate for any reason.

### Note

Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. Caple declines all responsibility for any damage deriving from installations in breach of the regulations in force or from failure to comply with these installation instructions.

## Dimensions



## Combustible Surfaces

Any adjoining wall surface must be 150mm minimum distance from the appliance. Make sure there is a minimum of 650mm between the hob and shelves, hoods or extraction that may be installed directly above the hob. If the instructions supplied with the hood advise a greater distance, follow the distance specified by the hood manufacturer. Zero clearance is permitted on the side and rear adjoining surfaces below the maintop.

## Anti-tilting chain

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.

Make sure the anti-tilting chains are taught when anchored to prevent the appliance tilting.

## Electrical connection

- The appliance is supplied with a power cord fitted.
- The supply cable should be positioned so that it does not reach a temperature of more than 75°C along its entire length.
- Connect the cable directly to the mains, connection to the electricity supply must be made by an authorised person in accordance with the wiring rules. The installation must include a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the rating plate and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
- Before making the connection check:
  - The switch, wiring and electrical system can support the appliance load (see rating plate)
  - The power supply system has an efficient earthing connection which complies with the provisions of current regulations
  - The power outlet or omni-polar circuit-breaker is easily accessible once the cooker has been installed.
  - Power cord size is 4mm
- We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C and who will comply with the I.E.T and local regulations.
- This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply

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### **Replacing the power supply lead**

- If the supply cord or plug is damaged, it must be replaced by Caple service or a similarly qualified person in order to avoid hazard.

### **After installation**

- When the installation is complete, operate each element and the oven to check that they are operating correctly. Make sure the indicator lights are also operating correctly.
- When satisfied with the operation, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been carried out, please call Caple Service department.





Caple Service  
Fourth Way  
Avonmouth  
Bristol  
BS11 8DW

t: 0117 938 7420  
e: [service@caple.co.uk](mailto:service@caple.co.uk)  
[www.caple.co.uk](http://www.caple.co.uk)

Please keep this instruction manual for future reference