

# STOVES 900GTF

## Double Oven & Grill

For Natural Gas Models  
& LP Gas Models

Handbook Number 08 18291 01 © 1995, 1996

Incase of difficulty please call STOVES Customer Support Helpline on

**0151 432 7838**

When you dial this number you will hear a ringing tone. This indicates that your call has been accepted and is being held in a queue.

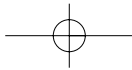
Calls are answered in strict rotation as our Customer Support Representatives become available.

Please be ready to supply details of your appliance. We will need to know the name of the cooker, its colour, serial number and model number; you will find these details on the data badge, which is attached to the lower front frame, and is visible when you open the oven door.

The Gas consumer Council (GCC) is an independent organisation which protects the interest of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

HANDBOOK No: 08 18291 01

STOVES 900GTF / 900GTF LP DO & GRILL



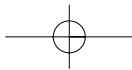
## THANK YOU FOR CHOOSING A BRITISH BUILT APPLIANCE BY STOVES

We hope that the following information will help you to quickly familiarise yourself with the features of the following appliance, and use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.



It is the law that all gas appliances be installed and serviced by competent persons. CORGI registered gas installers undertake to work to satisfactory standards.



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This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

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PLEASE KEEP THIS HANDBOOK FOR FUTURE SERVICING, OR FOR ANYONE ELSE WHO MAY USE THE APPLIANCE.

## INTRODUCTION

The 900GTF is designed to fit into a standard 600 mm wide housing unit with a minimum internal height of 880 mm.

The **USER'S SECTION** in this handbook covers the operation of the ovens and grill, but to help you make the most of your 900GTF, with its main fan oven and conventional top oven, our Home Economist has produced the accompanying '**COOKING GUIDE**' which gives more details of its features and benefits.

### ▲ Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

### ▲ Gas & Electric Connections

Please refer to the 'Installation Instructions' for the Gas and Electrical Safety Regulations, and the Ventilation Requirements.

For your safety, make sure that installation is carried out by a competent person, who will comply with current Regulations, Standards and Requirements. CORGI registered gas installers are approved to work to safe and satisfactory standards.

**Warning: This appliance must be earthed.**

### ▲ In the event of a power cut

1. Switch off the electricity supply to the appliance.
2. When the power returns, see the 'Programmer / Clock' section to '**Set the time of day**'.

### ▲ Before using the appliance,

remove any protective polythene film and wash the oven shelves and furniture in hot soapy water, to remove their protective covering of oil. Even so, when you first switch on the oven or grill, you may notice a smell and some smoke.

- When hot and cold air meet, condensation forms. The outer door is cooler than the inner door, so some condensation might form, this is normal, and will disappear within 10-15 minutes.

## INTRODUCTION

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### Ventilation

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 natural ventilation holes open or install a mechanical ventilation device (mechanical 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 increasing the level of mechanical ventilation where present.

### ▲ Cooling fan



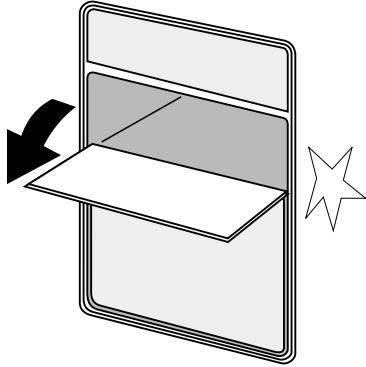
When you switch on the oven or grill you will hear the cooling fan start. This fan keeps the exterior of the appliance cool during cooking, and depending upon use, may continue to run for up to 15 minutes after the control has been switched off. If a safety related fault occurs, the fan will continue to run until the appliance electrical supply is turned off.

❑ Should any fault develop in the cooling fan, the appliance will need to be serviced.

## MAXI GRILL

### Be Safe

The door must be OPEN when the grill is used. If the door is closed the grill burner will go out. The grill will re-light when the door is opened again.

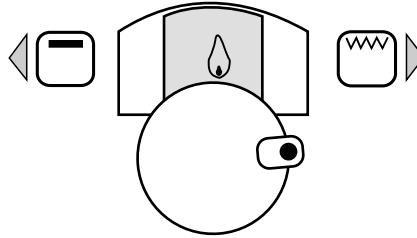


**CAUTION:** ACCESSIBLE PARTS MAY BE HOT WHEN THE GRILL IS USED, YOUNG CHILDREN SHOULD BE KEPT AWAY.

- ✘ NEVER cover the grill pan or grid with cooking foil or allow fat to build up in the grill pan, as this creates a fire hazard.
- ✘ Do NOT use the grill if the grill glass is cracked.

### To turn on the grill

OPEN the grill door, push in and turn the grill control knob clockwise to the grill setting.



There is a short delay before ignition (up to 10 seconds) and the automatic ignition will continue to spark for a short time after the burner has lit until the flame is established.

### Note

The 2 kinks in the oven shelf wires are there to position the grill pan under the centre of the grill.

### Detachable handle(s)

Place the handle (shield uppermost) over the edge of the grill pan at the recess, and slide along to position CENTRALLY between the two locators. If you prefer to use two handles, another handle can be bought from your supplier. When using two handles, position between the outer locators.

## TOP OVEN (CONVENTIONAL)

- ❑ The top oven is NOT controlled by the programmer, and can therefore be used even when the main oven is programmed for automatic cooking.

- ❑ The top oven can be used generally, in the same way as the main oven, to cook the full range of dishes, but it is a SECONDARY oven and there are some differences. Please refer to the accompanying 'COOKING GUIDE' for cooking in the top oven.

**The top oven shelf**, with its deflector, helps to ensure even baking in the top oven. It is a different size to the main oven, and is **not** intended for use in the main fanned oven.

### Oven light

Press the light button on the fascia panel.

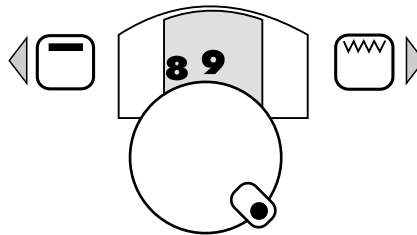
### To replace an oven light bulb

Please refer to the 'main oven' section.

- ❑ If it is found, over a period of time, that the oven becomes hotter when used at a particular temperature, then the thermostat may need to be replaced.

### To turn on the top oven

Push in and turn the control knob anti-clockwise to fully on (Gas Mark 9).



There is a short delay before ignition (up to 10 seconds) and the automatic ignition will continue to spark for a short time after the burner has lit until the flame is established.

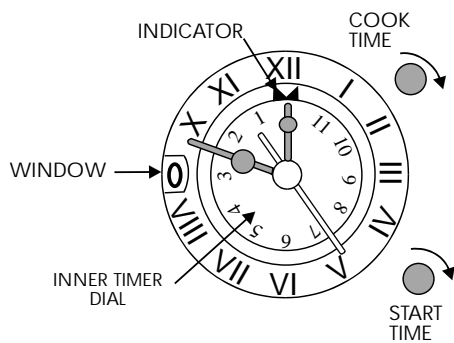
Adjust to the required setting.

- ❑ The top oven burner may not come on to the full rate unless the oven door is closed.
- ❑ In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the oven for at least one minute.

## ANALOGUE PROGRAMMER / CLOCK

### TO SET THE TIME OF DAY

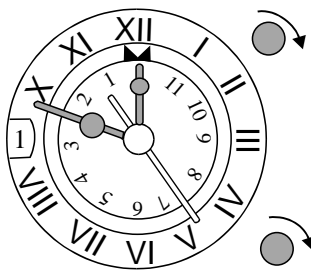
Pull out the START TIME knob and keep it pulled out as you turn the hands of the clock to the correct time.



### MANUAL OPERATION

#### To turn on the oven

1. Turn the START TIME knob clockwise until the INDICATOR is facing twelve o'clock on the OUTER CLOCK DIAL as shown.
2. Turn the COOK TIME knob clockwise, until 1 appears in the window.



#### To turn off the oven

Turn the cook time knob anticlockwise, until 0 appears in the window.



## ANALOGUE PROGRAMMER / CLOCK

### SEMI AUTOMATIC OPERATION

#### To set the cooking start time only

1. Turn the start time knob until the INDICATOR faces the required time for cooking to start on the inner timer dial, eg; 5 o'clock as shown opposite.

Turn the oven control knob to the required setting.

Please note that the start time setting is only accurate to within a few minutes.

#### To set the cooking stop time only

COOKING IS ALREADY STARTED, AND WILL STOP AUTOMATICALLY.

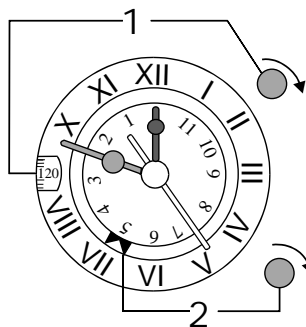
2. Turn the cook time knob clockwise, until the length of cooking time you require is showing in the window, as shown opposite (eg; 120 minutes).

At the end of the cooking time, the oven will automatically turn off and the bell will ring for a few minutes before it turns off.

To turn off the bell before it has finished ringing, simply turn off the oven manually by turning the cook time knob clockwise until **0** appears in the window.

### AUTOMATIC OPERATION

Cooking starts automatically at the selected time, and stops automatically at the end of cooking time.



1. Turn the start time knob until the indicator faces the required time for cooking to start on the inner timer dial, eg; 5 o'clock as shown above.
2. Turn the cook time knob clockwise, until the length of cooking time you require is showing in the window (eg; 120 minutes).

Turn the oven control knob to the required setting.

**At the end of automatic cooking time** the oven will automatically turn off and the bell will ring for a few minutes before it turns off.

To turn off the bell before it has finished ringing, simply turn off the oven manually by turning the cook time knob clockwise until **0** appears in the window.

## DIGITAL PROGRAMMER / CLOCK

### SEMI-AUTOMATIC COOKING (EXAMPLE)

You have started cooking a meal or dish in the oven, and want to set the time for the oven to switch off.

Press the 'COOK TIME' button, then use the plus and minus buttons to set the display to show the length of cooking time required. e.g. 2 hours as shown.

The display will revert to show the time of day, but you can press the cook time button and the display will show how much cooking time still remains on the clock.

Press the 'READY TIME' button, and the display will show the actual time the oven is going to switch off e.g. 3.30 as shown.

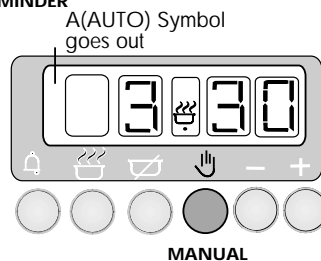
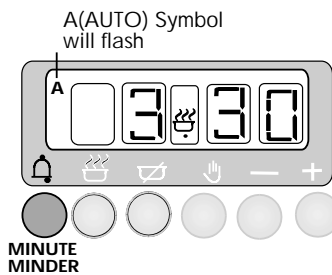
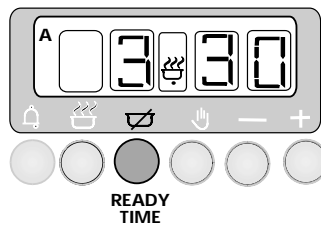
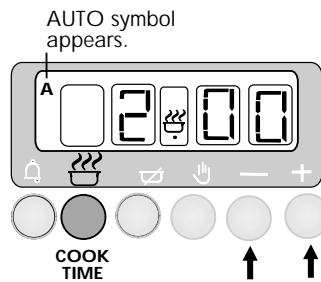
To switch off the alarm, press the 'MINUTE MINDER' button.

### MANUAL OPERATION

To cancel the automatic setting and return the oven to manual operation, press the manual button.

- To cancel any remaining cooking time left on the clock before the alarm sounds, press the manual button.

- ⊞ **RETURN THE OVEN CONTROL KNOB TO THE OFF POSITION.**



## DIGITAL PROGRAMMER / CLOCK

### SEMI-AUTOMATIC COOKING (EXAMPLE)

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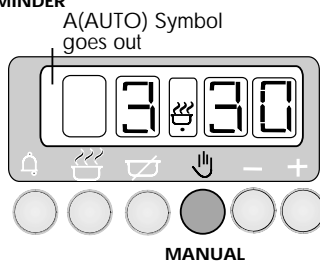
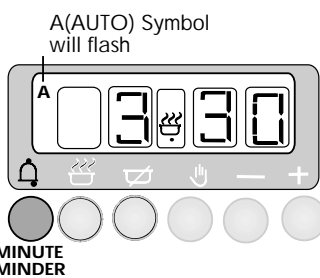
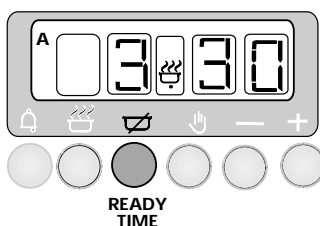
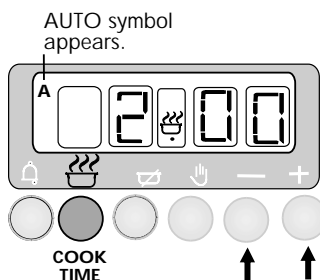
To switch off the alarm, press the 'MINUTE MINDER' button.

### MANUAL OPERATION

To cancel the automatic setting and return the oven to manual operation, press the manual button.

- To cancel any remaining cooking time left on the clock before the alarm sounds, press the manual button.

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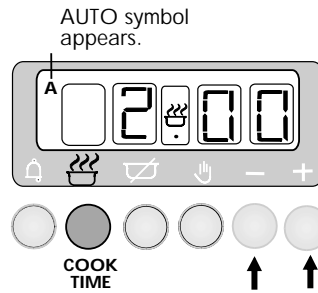


## DIGITAL PROGRAMMER / CLOCK

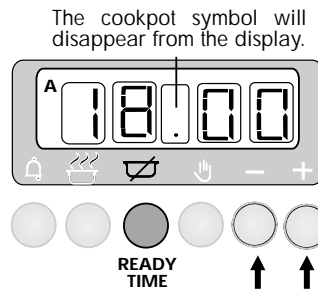
### FULLY AUTOMATIC COOKING (EXAMPLE)

You want to set the time for the oven to switch on, and then after the meal or dish is cooked, to switch off.

Press the 'COOK TIME' button, then use the plus and minus buttons to set the display to show the length of cooking time required e.g. 2 hours as shown.

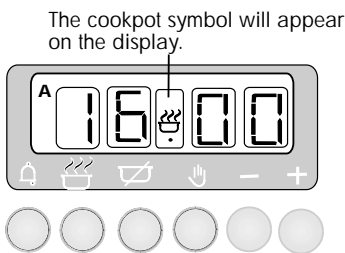


Press the 'READY TIME' button and the present ready time will be displayed, but using the plus and minus buttons you can set the display to show the ACTUAL TIME you want the oven to switch off e.g. 18.00 hours

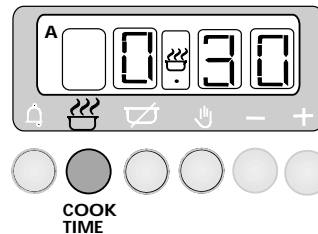


### AFTER SETTING THE PROGRAMMER, TURN THE OVEN CONTROL TO THE REQUIRED TEMPERATURE

The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm).

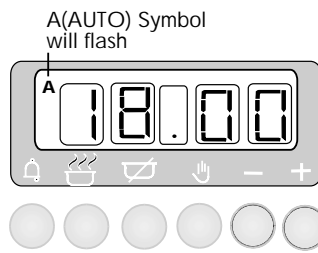


A single press of the 'COOK TIME' button shows the cooking time remaining before the oven automatically switches off.

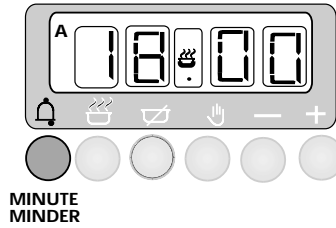


## DIGITAL PROGRAMMER / CLOCK

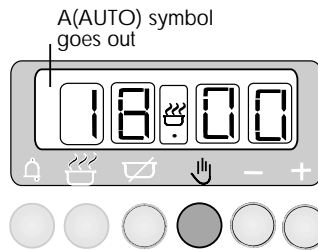
The oven will automatically switch off at 18.00 hours (6.00pm) and the alarm will sound.



To switch off the alarm, press the minute minder button.



To cancel the automatic setting and return the oven to manual operation, press the manual button.




- To cancel any remaining cooking time left on the clock before the alarm sounds, press the manual button.

⇒ **RETURN THE OVEN CONTROL KNOB TO THE OFF POSITION.**

## MAIN FAN OVEN

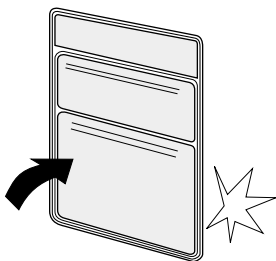
**WHEN YOU ARE COOKING, KEEP CHILDREN AWAY FROM THE VICINITY OF THE OVEN.**

The oven cannot be used manually when the programmer is set for 'Automatic Operation'.

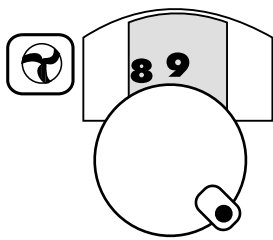
If **A** (Auto) is showing on the programmer display, press the manual button .

### To turn on the main oven

The oven door must be CLOSED for the oven burner to ignite. The oven burner will go out when the door is opened but will re-light when the door is closed again, this has no detrimental effect on the food being cooked.



Push in and turn the oven control knob anticlockwise to Gas Mark 9.



Adjust to the required setting.

There is a short delay before ignition (up to 10 seconds) and the automatic ignition will continue to spark for a short time after the burner has lit until the flame is established. It can take up to 60 seconds for the oven burner to come on to full rate.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the oven for at least one minute.

### Automatic operation

See 'Programmer / Clock' section.

### Oven light

Press the light button on the fascia panel.

### To replace an oven light bulb

Switch off the electricity supply to the appliance at the socket, and wait until the oven is cool before removing the oven shelves. The lens cover on the light can be removed by grasping the lens cover and pulling away from the side of the oven.

■ Please note that the oven light bulbs are not covered by guarantee.

■ If it is found over a period of time that the oven become hotter when used at a particular temperature, then the thermostat may need to be replaced.

## CLEANING

**✗ Do NOT USE** caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surfaces.

✓ All parts of the oven can be safely cleaned with a clean cloth wrung out in hot soapy water. Switch off the electricity supply to the appliance, and let the oven cool before cleaning.

When removing stubborn deposits, we recommend the following;

### Vitreous enamel parts

GRILL PAN

GRILL COMPARTMENT

OVEN FLOOR

✓ Use a mild cream cleaner.

### Stay clean surfaces

MAIN OVEN COMPARTMENT

Note: If you do a lot of open roasting, you may feel the surfaces need an occasional wipe.

MOST TYPES OF CLEANING AGENT WILL DAMAGE THESE SURFACES.

✓ Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water, or when large splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer, rinse well and heat the oven to dry the linings.

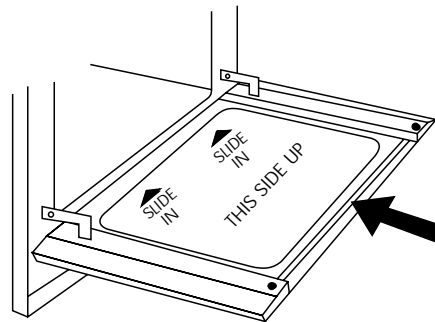
### Glass parts

FACIA PANEL

OUTER & INNER DOOR GLASS PANELS

Use a mild cream cleaner, rinse thoroughly and dry with a soft cloth.

Important: the inner door glass panel can be removed for cleaning but it must be replaced the right way up as shown (so the reflective side faces inwards), and pushed fully in to the stop position. To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.



### Anthracite models only

FACIA PANEL / OUTER DOOR GLASS

✓ Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

### Painted parts

OVEN DOOR FRAME & HANDLE

OUTER FRAME TRIM

✓ Only use a clean cloth wrung out in hot soapy water.

## CLEANING

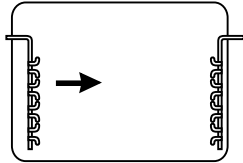
### Chrome plated parts

OVEN SHELVES

OVEN SHELF RUNNERS

✓ Use a moist soap pad, eg; Brillo

Note: Oven shelf runners can be removed for cleaning. Grasp the runners and slide out of the hanging holes as shown.



### Ceramic grill glass

After using the oven or grill, wait until the grill glass is cool before giving it a quick wipe over. Most splashes on the grill glass will burn off as the grill is used, but if necessary, it can be cleaned using a ceramic hob cleaner, eg; Hob Brite, or a moist soap pad. When cleaning, do not exert excessive pressure on the grill glass.

✓ For removing stubborn deposits, we recommend the use of a ceramic hob scraper.

### Lacquered brass parts

HANDLE TRIMS (HERITAGE)

✓ Only use a clean cloth wrung out in hot soapy water.

### Stainless steel

STAINLESS STEEL MODELS

✗ Do not use undiluted bleach or any products containing chlorides, as they can permanently damage the steel.

✓ Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Some foods are corrosive, eg; vinegar, fruit juices and salt, and they can mark or damage stainless steel if they are left on the surface for any length of time.

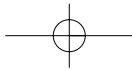
Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

### Oven shelf deflector

This can be removed for cleaning - grasp the deflector with both hands and press towards the oven shelf.

✓ Use a mild cream cleaner, rinse thoroughly and dry with a soft cloth.

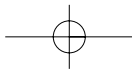
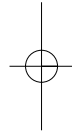
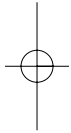




# INSTALLATION INSTRUCTIONS

Before you start, check that your appliance is suitable for the gas supply in your house, ie; Natural Gas or LP Gas. The gas category is clearly marked on the data badge.

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## INSTALLATION INSTRUCTIONS

The 900GTF appliance is designed for use on Natural Gas, and must not be supplied with any other gas.

The 900GTF LP appliance is designed for use on Propane or Butane, and must not be used on any other gas.

**WARNING;** THIS APPLIANCE MUST BE EARTHED.

In your own interest and that of safety, it is the law that all gas appliance be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

### IN THE UK THE REGULATIONS AND STANDARDS ARE AS FOLLOWS:

1. Gas Safety Regulations 1984 (Installation and Use) as amended 1990.
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. B.S. 6172 Installation & Servicing Instructions for this appliance.

### Ventilation Requirements

- The room containing the appliance should have an air supply in accordance with B.S. 5440: Part 2: 1989:
- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5 m<sup>3</sup> an air vent of 100 cm<sup>2</sup> is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10 m<sup>3</sup> NO AIR VENT is required.
- For room volumes between 5 m<sup>3</sup> and 10 m<sup>3</sup> an air vent of 50 cm<sup>2</sup> is required.
- If there are other fuel burning appliances in the same room, B.S. 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20 m<sup>3</sup> or in a bathroom or sewer room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

### LP Gas only

Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side.

**FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION.**

## INSTALLATION INSTRUCTIONS

### Do not lift the appliance by the door handle

■ Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

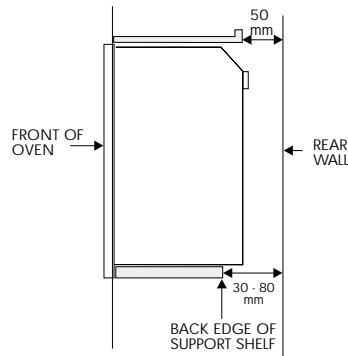
■ NOTE: When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.

□ When installed in a typical 600 mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

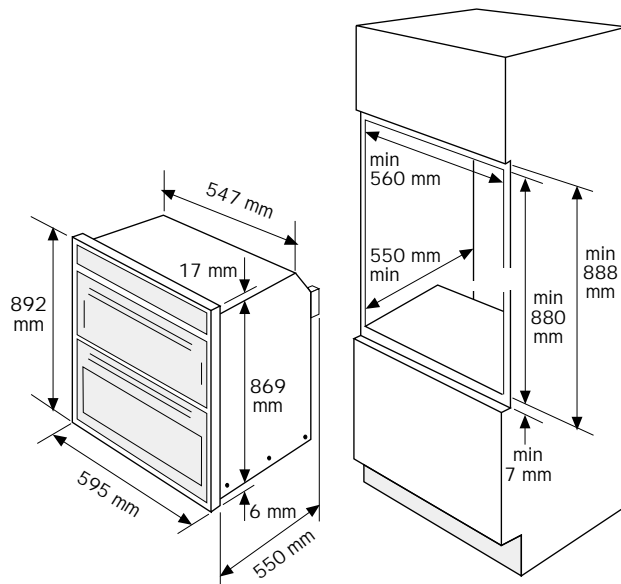
□ When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80 mm.

□ If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30 mm is made by shortening the support shelf.

□ If a top shelf is fitted, it must have a gap at the rear of at least 50 mm, but ensure items will not be dropped behind the oven.



**IMPORTANT:** DO NOT MODIFY THE OUTER PANELS OF THIS APPLIANCE IN ANY WAY.

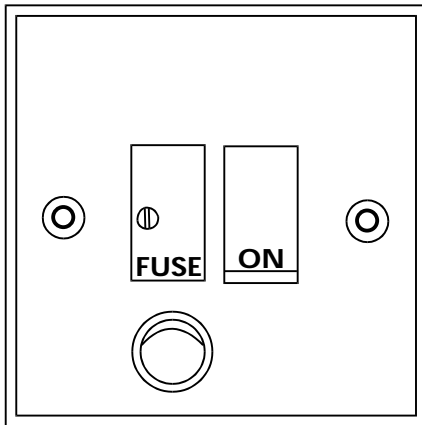


## INSTALLATION INSTRUCTIONS

### Connect to the electricity supply

This appliance must be connected by a competent person, using fixed wiring via a DOUBLE POLE SWITCHED FUSED SPUR OUTLET.

#### DOUBLE POLE SWITCHED FUSED SPUR OUTLET



USE A  
3 AMP FUSE

■ The wires in the mains lead are coloured in accordance with the following code:

- ◆ Green and Yellow = Earth
- ◆ Blue = Neutral
- ◆ Brown = Live

As the colours of the wires in the mains lead for the appliance, may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth)  $\perp$  or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral, or coloured Black).
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

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.E. and local regulations.

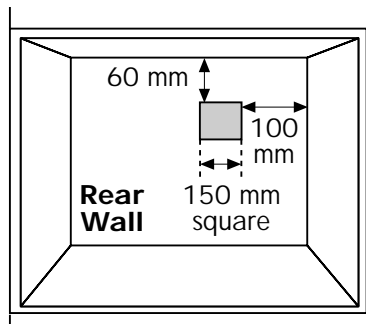
### WARNING:

THIS APPLIANCE MUST BE EARTHED.

## INSTALLATION INSTRUCTIONS

### Connect to the gas supply

1. The inlet to the appliance is  $\frac{1}{2}$ " BSP internal situated at the rear top right corner.
2. Fit the bayonet connection to the wall in the shaded area as shown.



3. Use a 900 mm - 1125 mm length of flexible connector and make sure it does not block the fan inlet and cannot come into contact with moving parts of the cabinetry, eg; drawers and doors.

### 4. Natural Gas

Flexible connections should be to B.S. 699. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise less than 70°C.

### LP Gas

For flexible connections use a bayonet type hose, suitable for use on LP Gas up to 50 mbar pressure and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

5. Rigid connections must be accessible to disconnect for servicing. Cut a 150 mm square hole in the right hand rear corner of the support shelf for the supply pipe.
6. Make sure all connections are gas sound.

### Secure appliance into housing unit

1. Open the oven door.
2. Use 2 screws through the 2 top corner holes to secure the appliance to the housing.

## INSTALLATION INSTRUCTIONS

### Commissioning

#### Burner aeration

All burners have fixed aeration and no adjustment is possible.

#### Pressure setting

Natural Gas 20 mbar  
Butane 28 mbar  
Propane 37 mbar

The pressure test point is on the side of the manifold inlet block.

#### Oven / Grill light

Press the light switch on the fascia panel.

#### Programmer

The programmer must be set to the time of day before the main oven can be used manually - see the 'PROGRAMMER / CLOCK' section to '**Set the time of day**'.

#### Electrical Systems Check

In the event of an electrical fault, the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out. There is also a **FAULT FINDING SECTION** in the **SERVICING INSTRUCTIONS**.

#### Ignition

The automatic ignition continues to spark for a short time after the burner flame has lit until the flame is established.

### Grill

1. The door must be open for the grill burners to ignite.
2. Push in the control knob and turn clockwise to the grill setting.
3. Close the door and check that the burner goes out. The grill burner will re-ignite when the door is opened again.

### Main Oven

1. The door must be closed for the oven burner(s) to ignite. The oven burner will go out when the door is opened but will re-light when the door is closed again.
2. Push in and turn the oven control knob anticlockwise to fully on.
3. Adjust to the required setting.

Note: The oven burner operates at a low rate for up to 60 seconds until the flame supervision device opens and full gas rate is obtained.

### Top Oven

1. Push in and turn the control knob anticlockwise to fully on.
2. Adjust to the required setting.

### Before leaving the installation

Show the customer how to ignite the oven and grill and give them this handbook.

Thank you.

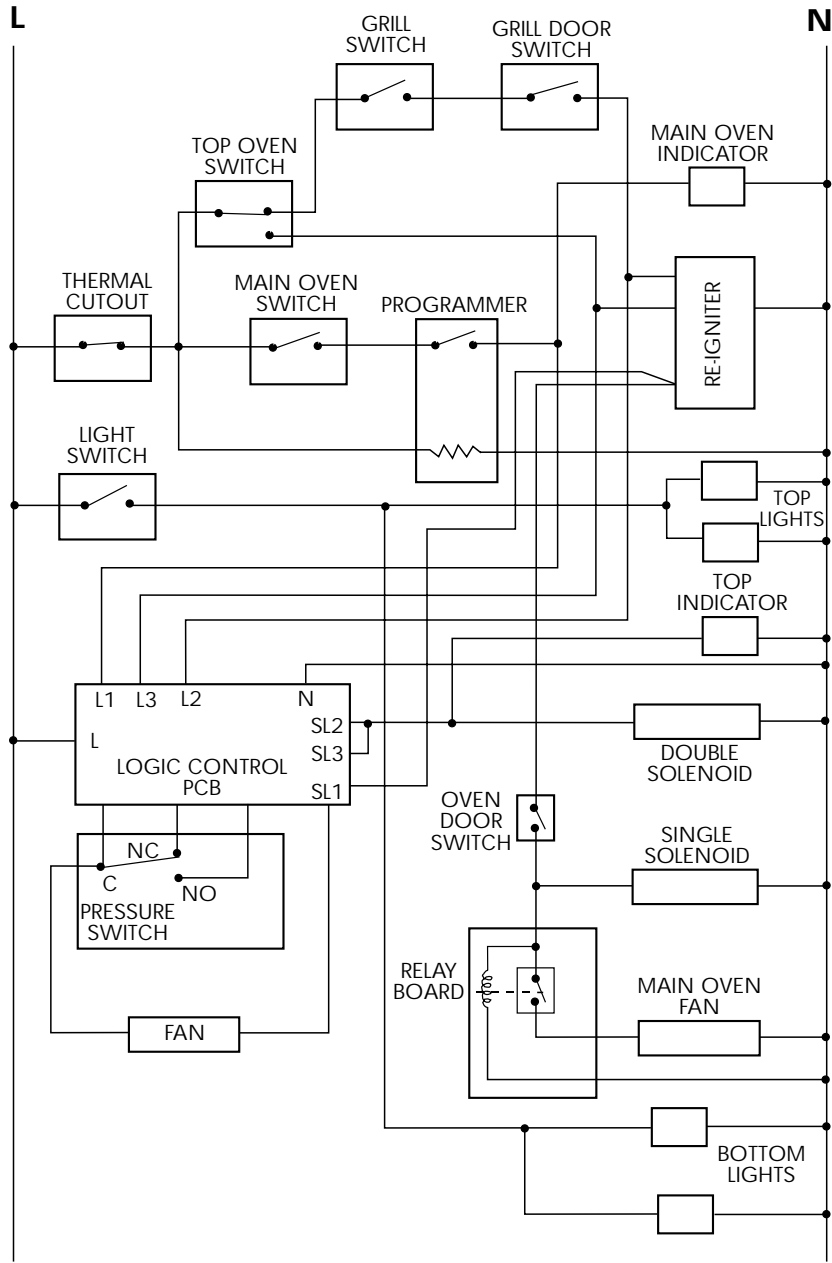
## SERVICING INSTRUCTIONS

**BEFORE SERVICING - DISCONNECT THE GAS AND ELECTRICAL SUPPLIES**

**AFTER SERVICING - CHECK GAS SOUNDNESS**

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# FUNCTIONAL FLOW DIAGRAM

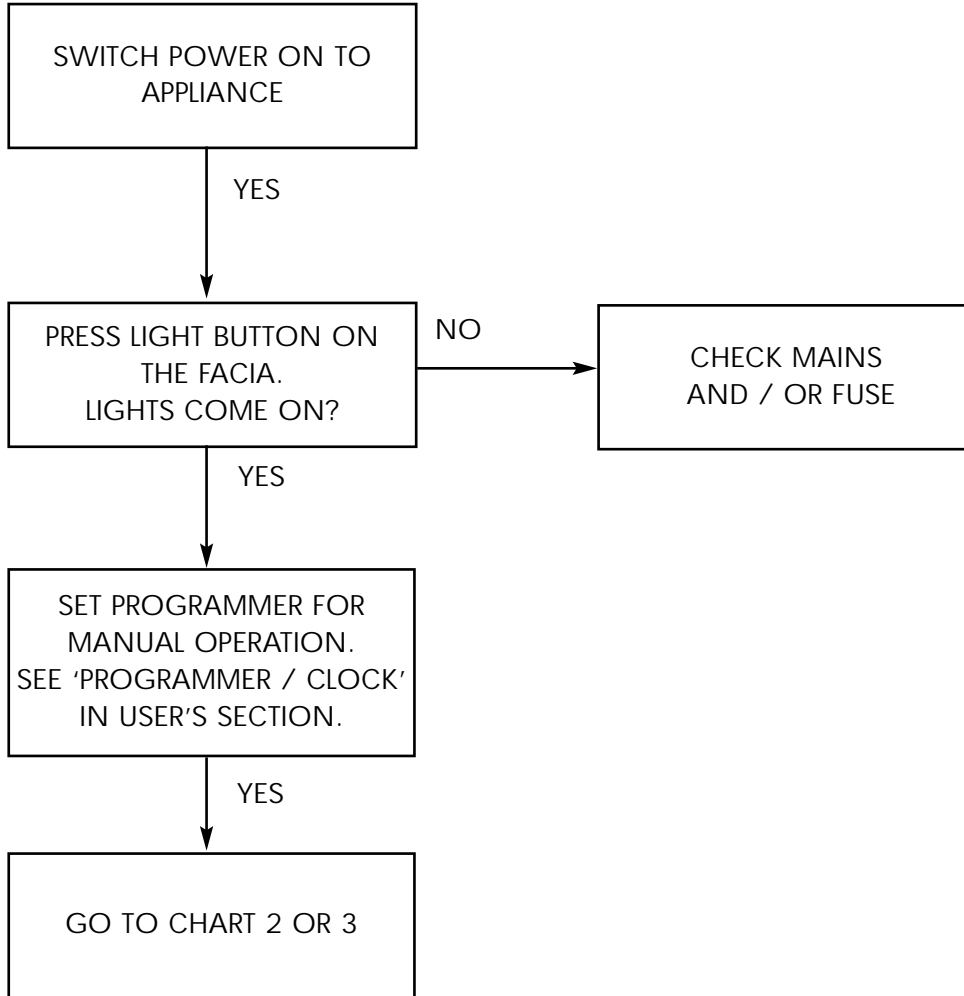




# FAULT FINDING

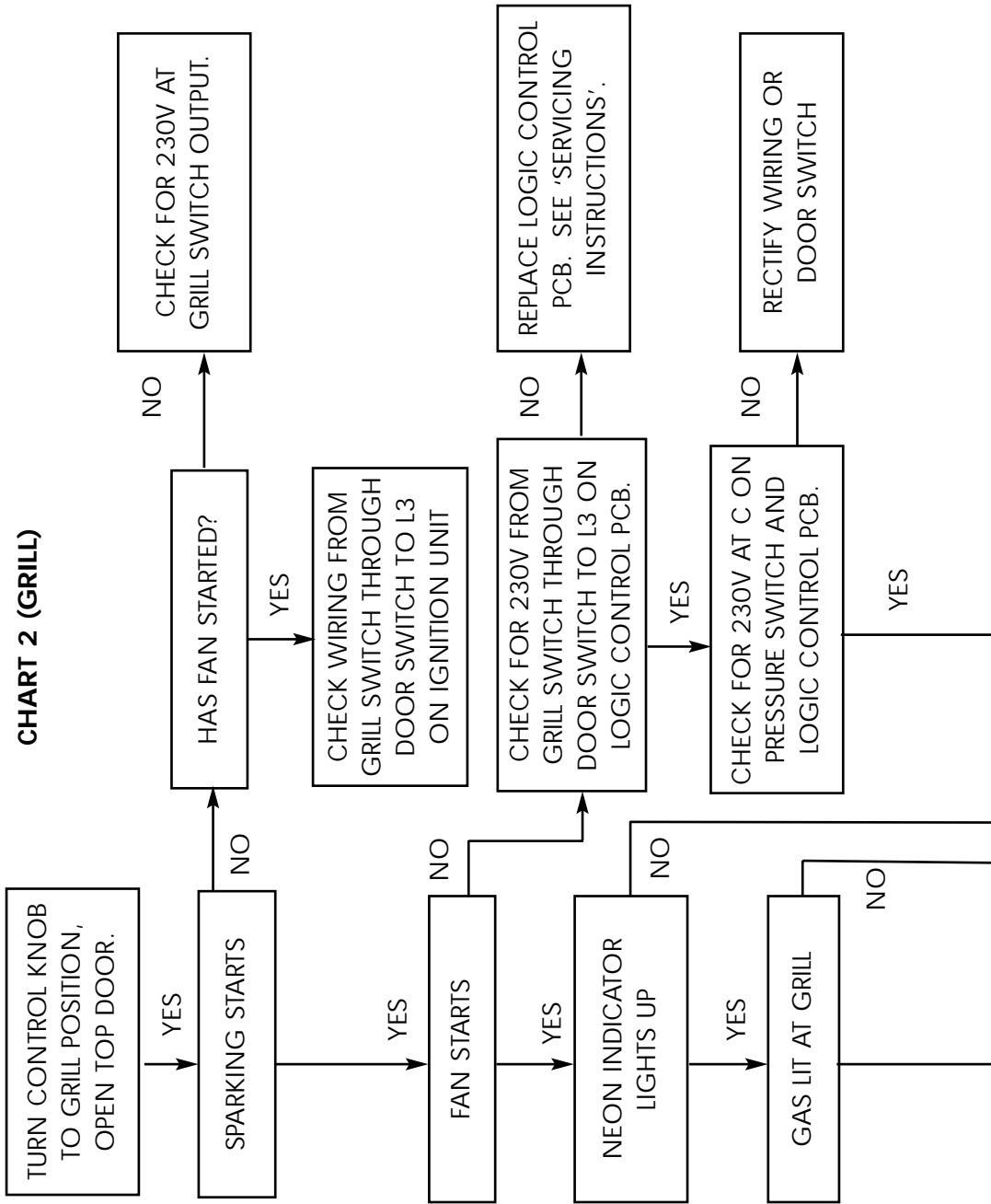
## FAULT FINDING ELECTRICAL SYSTEMS - CHART 1

Before commencing appliance checks, ensure that the house electrical system is correct at the outlet used for the appliance.

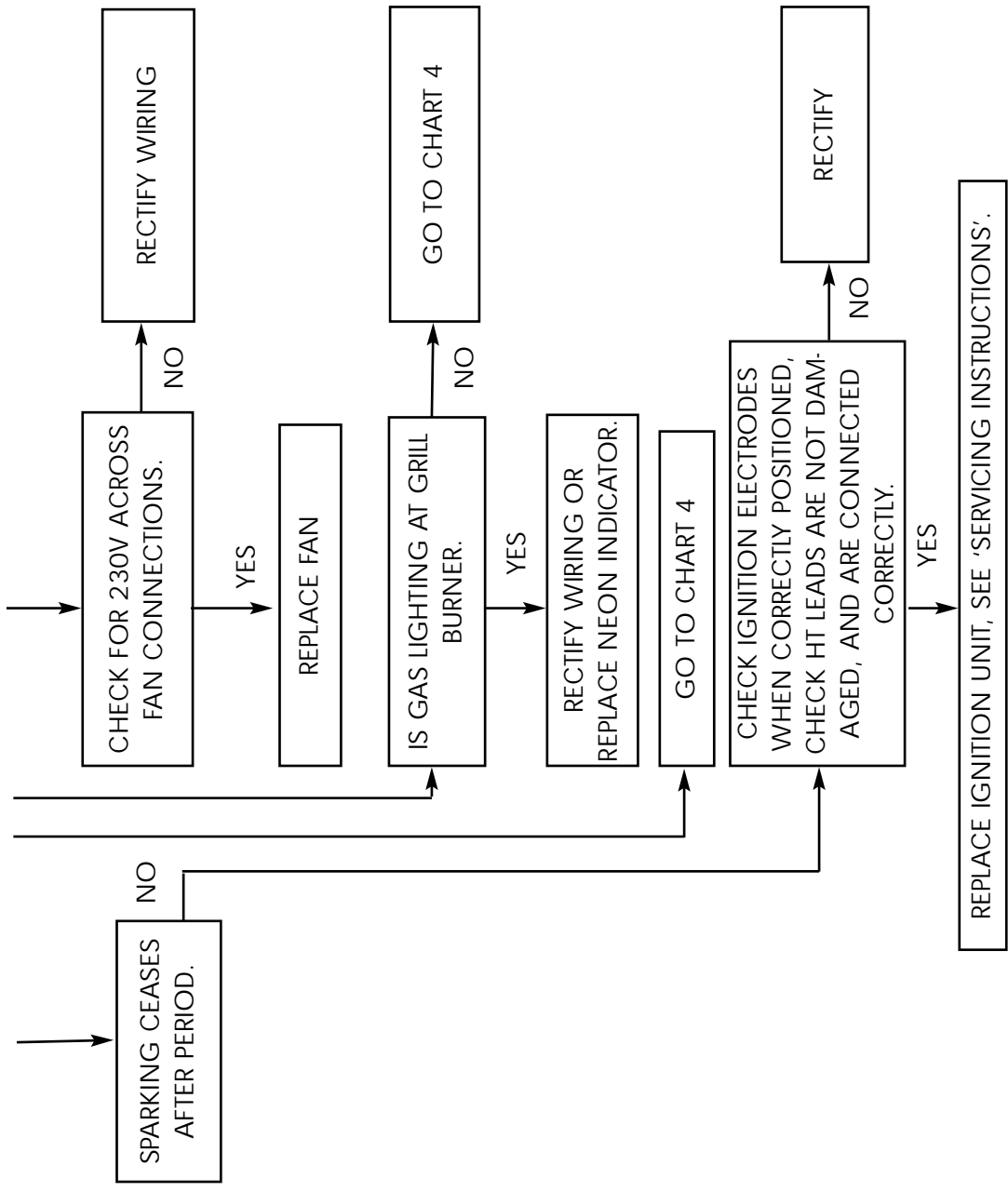


# FAULT FINDING

**CHART 2 (GRILL)**

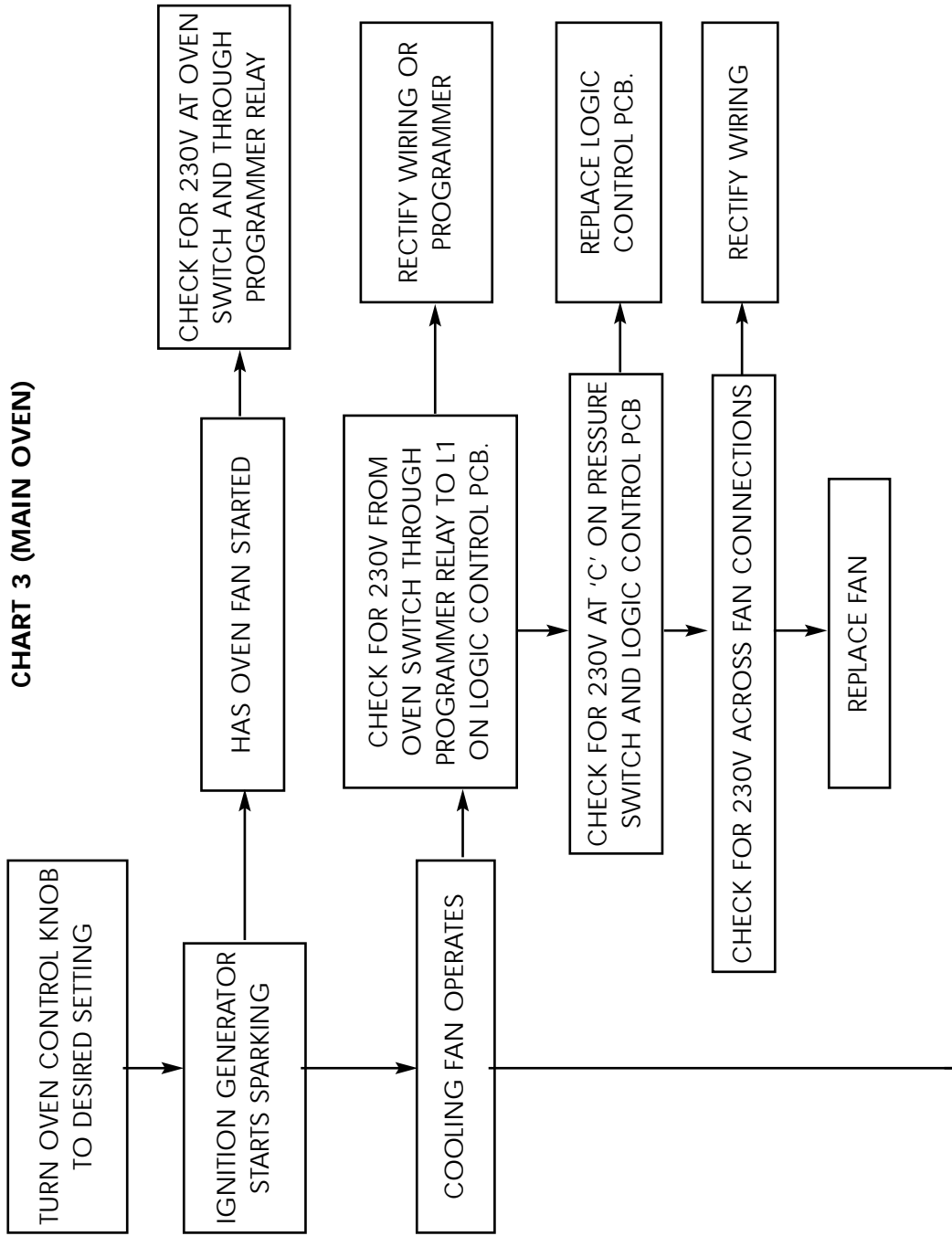


# FAULT FINDING

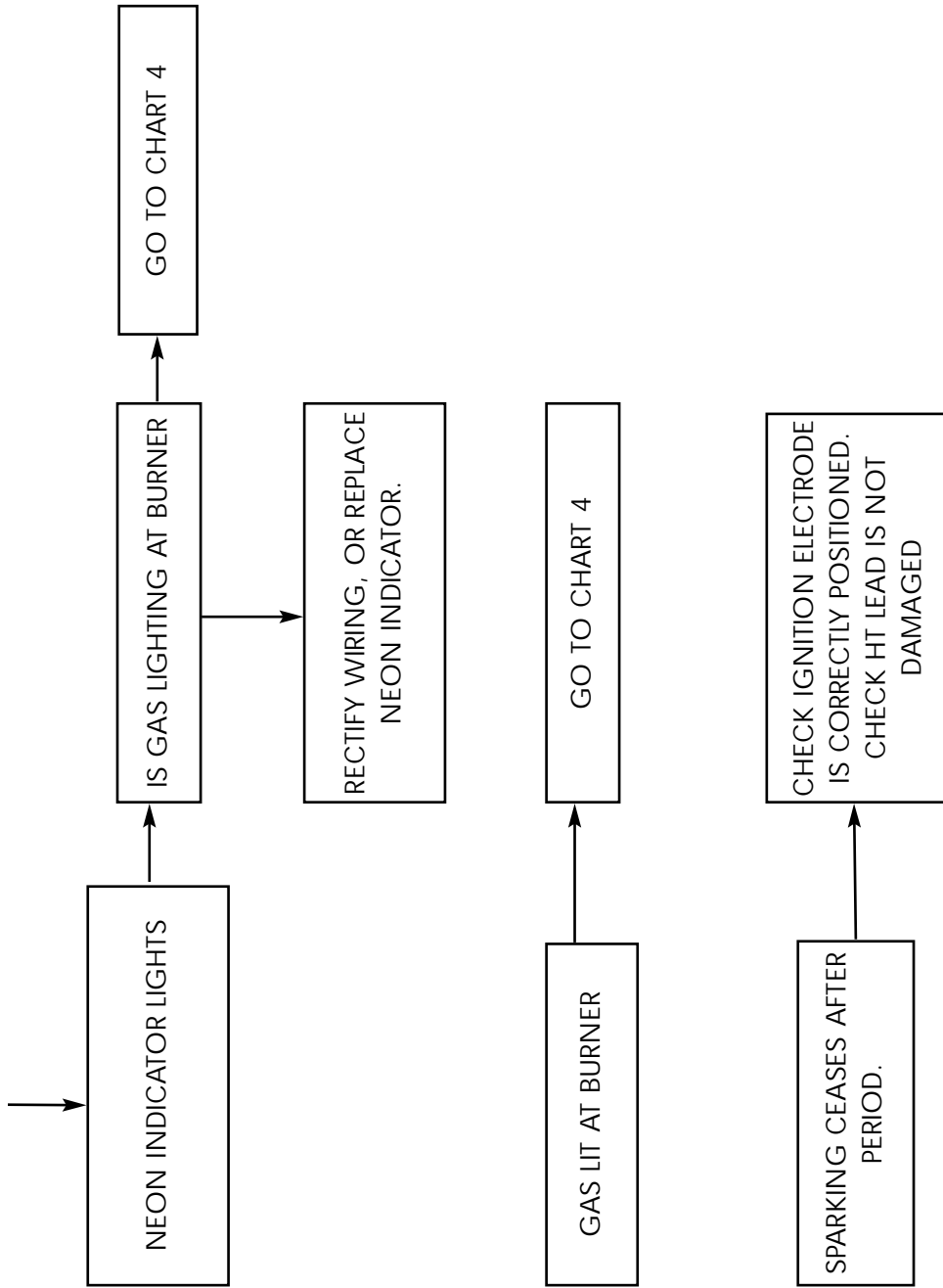


# FAULT FINDING

### CHART 3 (MAIN OVEN)

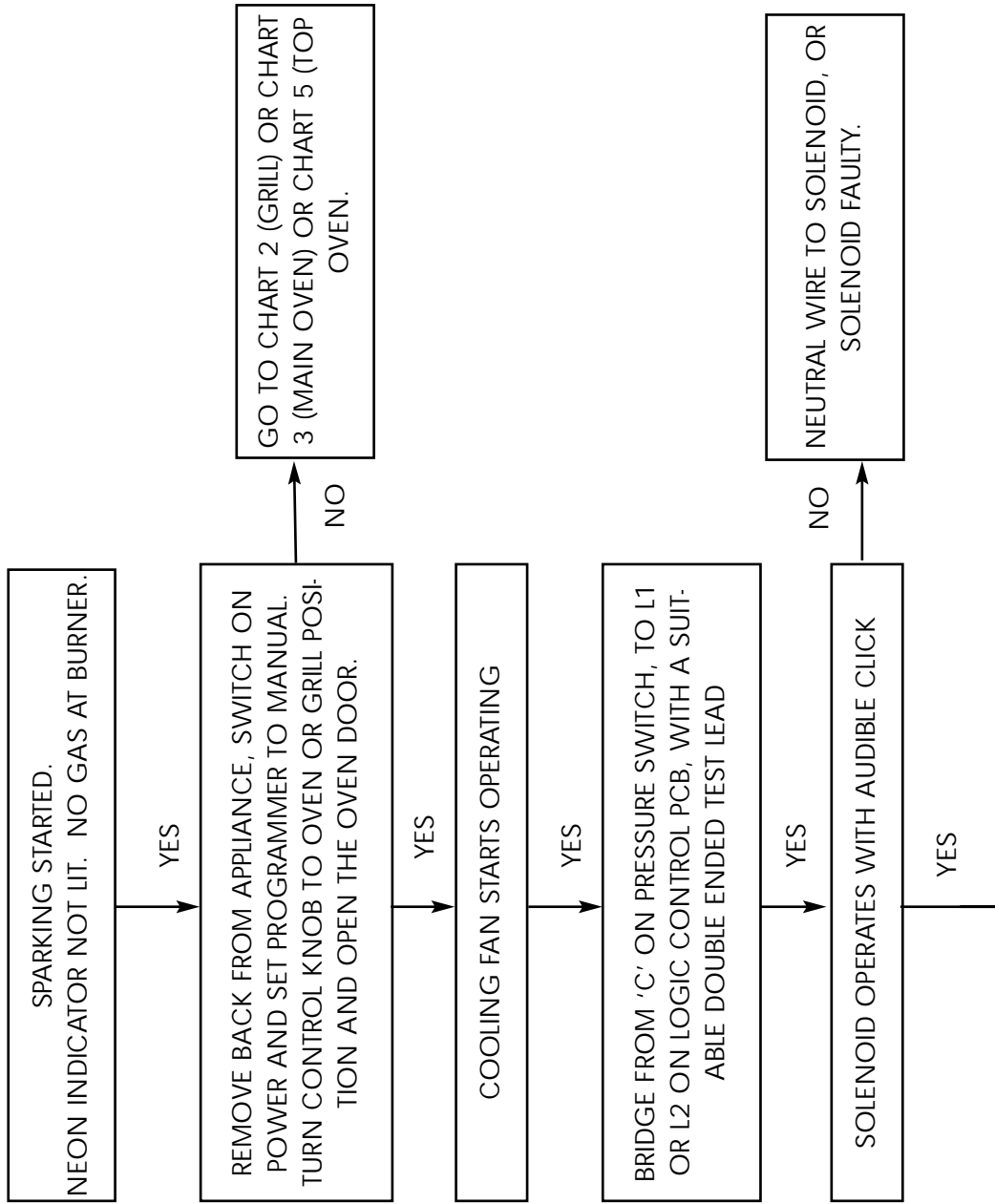


# FAULT FINDING

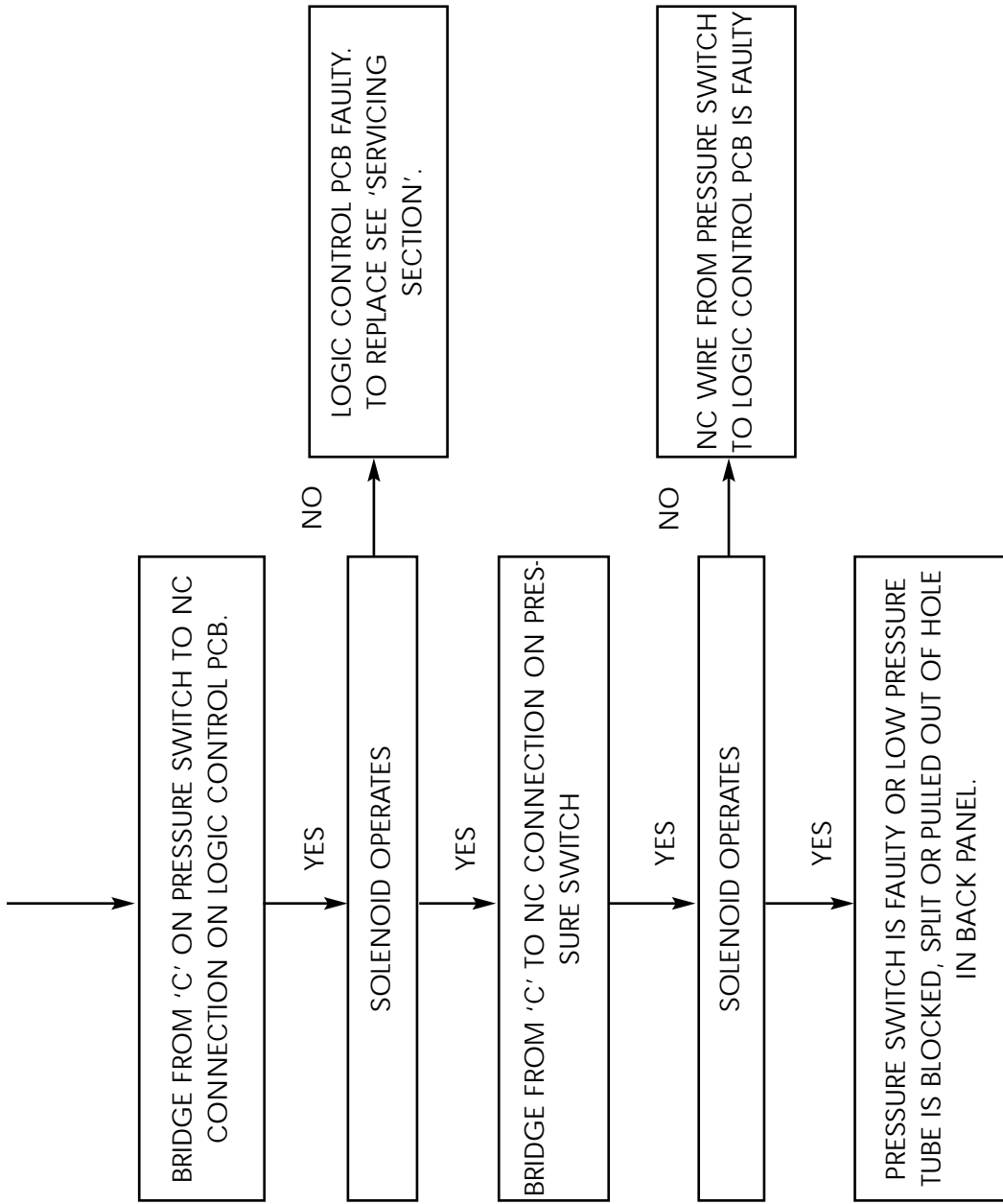


# FAULT FINDING

CHART 4

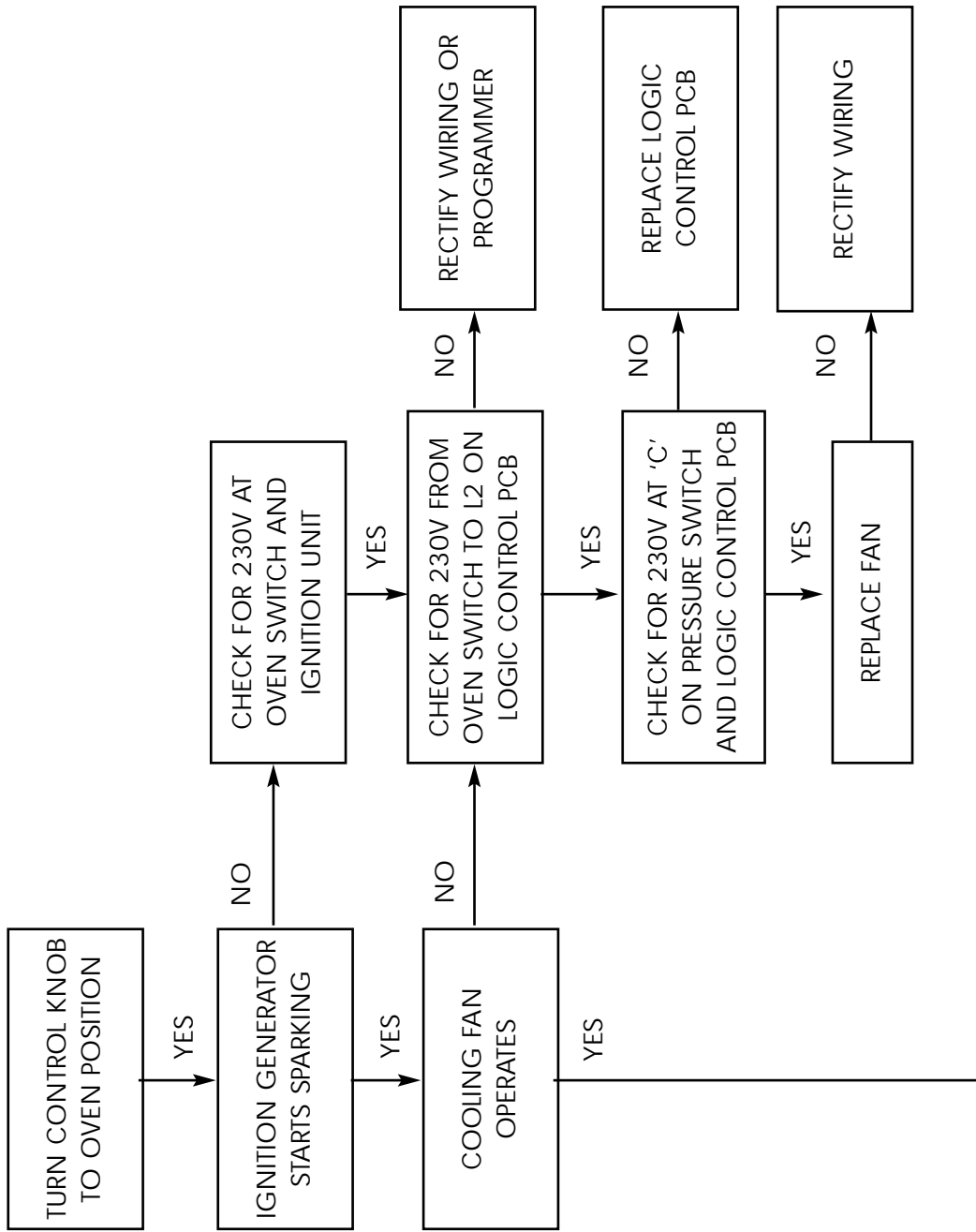


# FAULT FINDING



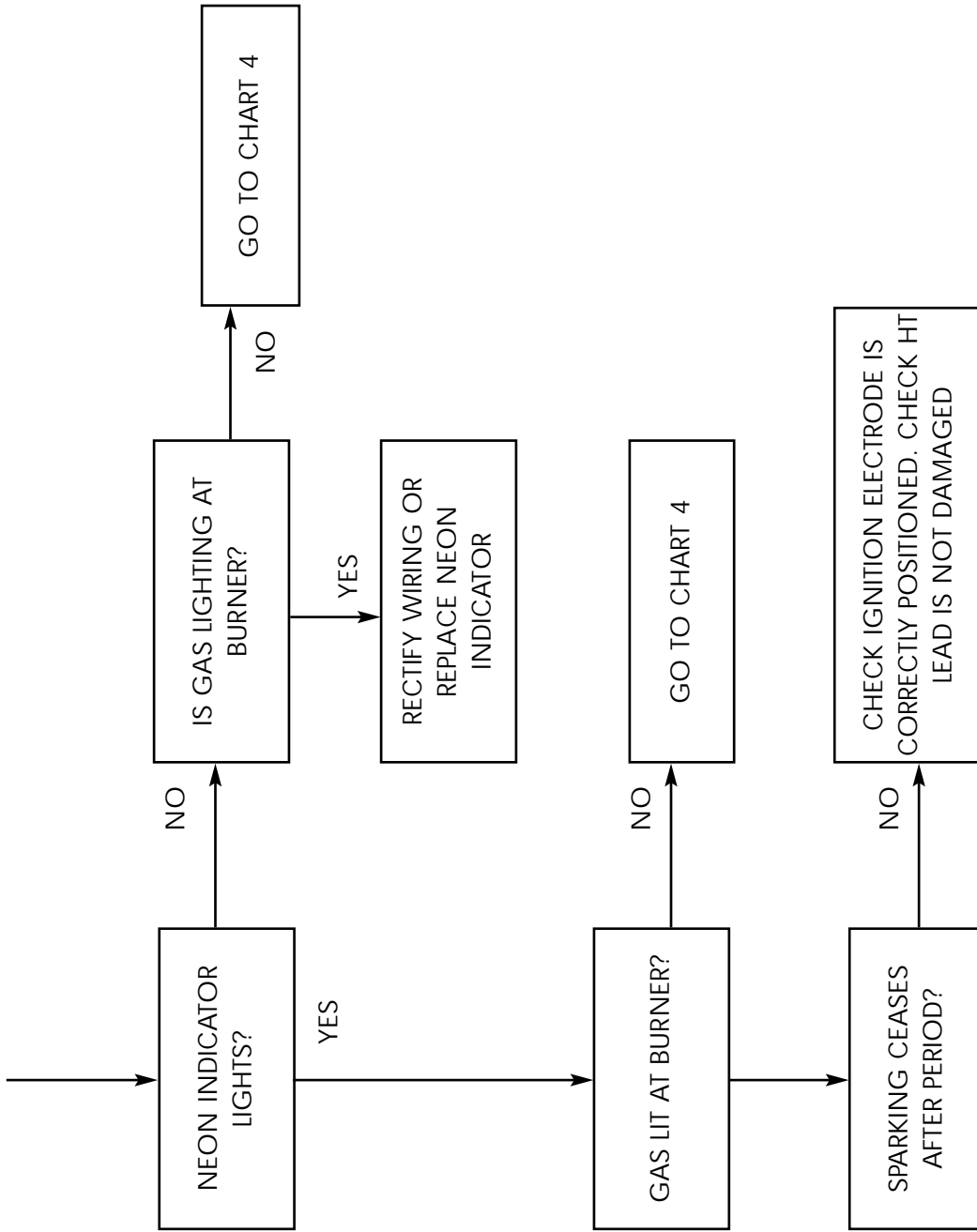
# FAULT FINDING

**CHART 5 (TOP OVEN)**





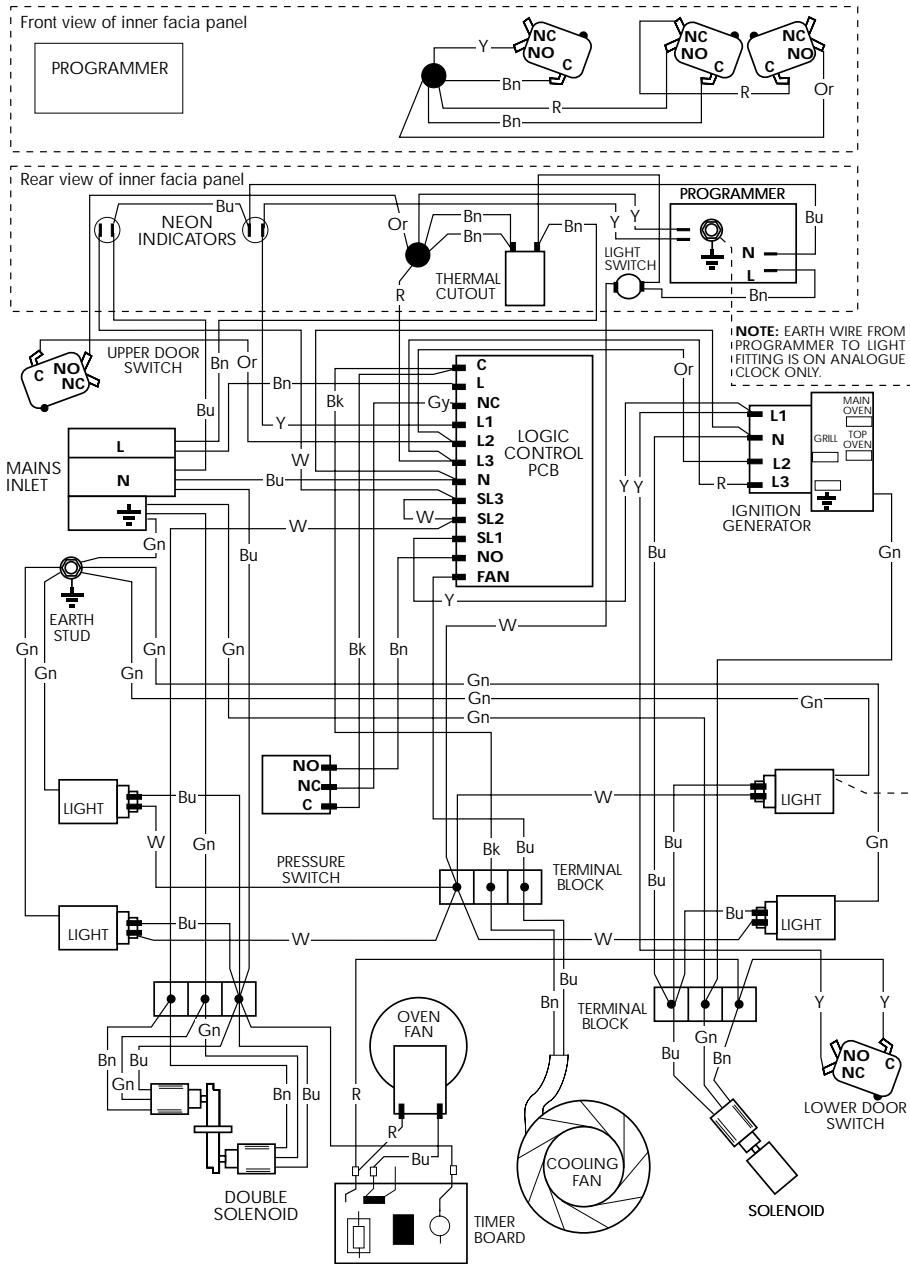
# FAULT FINDING



# WIRING DIAGRAM

**Wiring Colour Code:**

Bk = Black, Bu = Blue, Br = Brown, Or = Orange, R = Red, W = White, Y = Yellow



## SERVICING INSTRUCTIONS

**BEFORE SERVICING** - DISCONNECT THE GAS AND ELECTRICAL SUPPLIES

**AFTER SERVICING** - CHECK GAS SOUNDNESS

Note: The control system only allows gas to flow when back panel is in place and fully screwed home. Oven or grill should only be operated with all fascia panels in place.

### 1. Facia glass panel

- Pull off the control knobs and programmer buttons.
- Open the grill door and support the facia glass while unscrewing its securing screws from under the facia.
- Hold the bottom edge of the glass, pull forward slightly and downwards to release it from its locating clips.

### 2. Remove appliance from housing

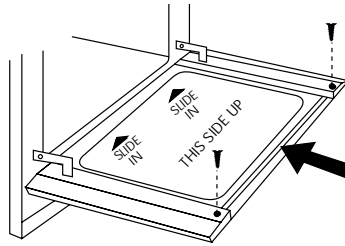
- When handling the appliance care should be taken to ensure the outer frame trim is not damaged.
- Disconnect the electricity supply.
- Open the door and unscrew the 2 top corner screws (and bottom screws if fitted).
- Grasp the bottom of the frame, pull forward and out onto a suitable surface.
- Disconnect the gas supply inlet from the rear wall.

### 3. Door glass panel(s)

- Open the door and insert 2 screws through the inner holes in the door hinge arms (to stop the door from springing up when you remove the outer glass panel).

- Slide out the inner glass panel.

**IMPORTANT:** The inner glass panel must be replaced the right way up as shown (so the reflective side faces inwards) and also pushed fully into the stop position.



- Hold the door handle as you unscrew the 2 corner screws through the door frame as shown.
- Remove the outer glass panel by carefully pulling towards you.

### 4. Oven light bulb(s)

- Remove the oven shelves.
- Grasp the back edge of the light cover and pull forward.
- Unscrew the bulb.

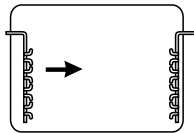
## SERVICING INSTRUCTIONS

### 5. Grill glass

- Remove the grill cowl and burner (11).
- Lift up all the tabs which secure the grill glass.
- Replace the glass and bend the securing tabs back down.

### 6. Main oven burner / electrode / injector

- It is easier to list out the false oven back is you first remove the oven shelf runners.  
Grasp the runners and slide out of the hanging holes as shown.



- From inside the oven unscrew the 3 screws which secure the false oven back to the back of the oven.
- Pull off the lead from the electrode at the left-hand end of the burner.
- Ease up the clip to release the FSD probe.
- From inside the oven, unscrew the 2 'partially hidden' screws from the lower front edge of the oven burner bracket.
- Hold the right-hand side of the burner, lift up and move to the right, pull forward to clear the injector.

### 7. FSD valve (main oven)

- Remove appliance from housing (2).
- Looking from the front, unscrew the left-hand side panel securing screws and lift clear.
- Disconnect the inlet from the FSD valve, and the probe from the burner clip.
- Lift up the valve (complete with injector) and slide it out from the oven burner.

### 8. Top oven burner / electrode / injector.

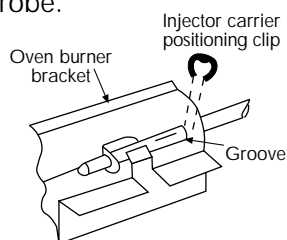
- From inside the oven remove the oven burner shield by slackening the single screw through the hole in the front of the shield, slide forward and lift off.
- Pull off the lead from the electrode at the LH end of the burner.
- Ease up the clip to release the FSD probe.
- Lift up the left-hand side of the burner then clear the right, and slide to the left to clear the injector.

Note: When replacing an oven burner, locate the pegs into the slots then push the right side down first.

## SERVICING INSTRUCTIONS

### 9. FSD valve (top oven)

- a. Remove appliance from housing (2).
- b. Looking from the front, unscrew the right-hand side panel securing screws and lift the panel clear.
- c. From inside the oven, remove the oven burner (6).
- d. Pull off the injector carrier positioning clip at the right-hand side of the oven burner bracket (as shown).
- e. Disconnect the inlet from the FSD valve, this can now be removed, complete with the injector carrier and probe.



### 10. Grill injector

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and rear panel securing screws and lift the panels clear.
- c. The grill injector is in the aluminium manifold block.
- d. To gain access to the 4 screws underneath the manifold block, the logic control pcb can be released by squeezing in the plastic heads of the plastic mounting posts.
- e. Disconnect the grill supply pipe from the side of the manifold block.
- f. Unscrew the 4 screws from underneath the manifold block.
- g. Ease the manifold block off the grill pipe, and lift clear.

- h. The injector can now be removed using a 4BA tube spanner.

### 11. Grill burner

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and left-hand side panel securing screws and lift the panels clear.
- c. Pull off the grill electrode lead.
- d. Unscrew the 4 screws (2 each side) which secure the grill cowl.
- e. Unscrew the 4 screws which secure the burner to the grill cowl.
- f. The cowl can now be removed by sliding to one side.
- g. Lift the burner slightly and ease forward to disengage the pipe from the manifold.

NOTE: When replacing the grill burner, make sure the burner mixing tube is pushed fully into the manifold block, and the 2 side lugs on the surrounding plate come onto the top of the grill burner, **not** pushed down under the grill burner.

### 12. Grill electrode

- a. Remove appliance from housing (2), but only pull part way out, to gain access to the screws which secure the top (front) servicing panel.
- b. Unscrew the top servicing panel securing screws and lift the panel clear.
- c. Pull off the electrode lead.

## SERVICING INSTRUCTIONS

### 13. Double solenoid valve

- a. Remove appliance from housing (2).
- b. Unscrew the top panel, back panel, and right-hand securing screws and lift the panels clear.
- c. Disconnect the valve leads from its terminal block and feed through the grommet.

NOTE: When replacing the valve, the leads must be fed through the grommet.

- d. Disconnect the bundy tubing from the inlet and outlet to the valve.

### 14. Light switch / neon light(s)

- a. Remove the outer frame trim.
- b. Remove the facia glass panel (1).
- c. Release the appliance from housing (2), but only pull forward slightly to gain access to the 2 screws which go through the top panel and into the back of the metal facia.
- d. Remove the metal facia securing screws and pull forward slightly.
- e. Pull off the leads from the back of the switch.
- f. Light switch - squeeze in the retaining tabs and push the switch out through the front of the facia.
- g. Neon light - squeeze in the retaining tabs and pull the light out from the back of the facia.

### 15. Logic control pcb

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panel clear.
- c. Make a note of the connections and disconnect the leads from the pcb.
- d. Squeeze in the plastic heads of the mounting posts to release the pcb.
- e. When re-connecting the leads to the new pcb, refer to the wiring diagram.

### 16. Thermostat(s)

- a. Remove the outer frame trim.
  - b. Remove appliance from housing (2).
  - c. Unscrew the top panel and right-hand side panel securing screws and lift the panels clear.
  - d. Remove the facia glass panel (1).
- NOTE: When assembling, it is easier to replace the facia glass panel first then the outer frame trim.
- e. Remove the indicator discs and bezels.
  - f. From inside the oven unclip the thermostat phial from the front of the oven roof and feed out through the hole in the oven roof.
  - g. Disconnect the tubing connections from the rear of the stat / tap.
  - h. Unscrew the metal facia securing screws and pull the facia forward slightly to clear the spindle.
  - i. Disconnect the stat from the tap rail.

## SERVICING INSTRUCTIONS

### 17. Cooling fan

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panels clear.
- c. Disconnect the fan leads from its terminal block and note the position of the leads in relation to the mounting bracket.
- d. Unscrew the 4 screws which secure the fan mounting bracket to the oven back.
- e. Remove the 4 screw which secure the fan to the mounting bracket.

### 18. Door switch(es)

Note: Looking at the front of the appliance, the main oven door switch is behind the left-hand side panel and the top oven / grill switch is behind the right-hand side panel.

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and side panel securing screws and lift the panels clear.
- c. Unscrew the screws which secure the door switch and its bracket to the oven frame.

### 19. Thermal cutout

- a. Remove appliance from housing (2), and only pull part way out, to again access to the screws which secure the top (front) servicing panel.
- b. Unscrew the top servicing panel securing screws and lift the panel clear.

- c. From the back of the metal facia, pull off the 2 leads from the cutout and unscrew its 2 securing screws.

### 20. Pressure switch

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panels clear.
- c. The pressure switch is secured to the back panel by 2 screws.
- d. Disconnect the tubing and electrical connections and attach to the new switch.
- e. When re-connecting the tube, make sure that it is connected to the terminal marked **L** and the other end of the tube goes through the hole in the back panel by about 25 mm. Ensure that the tube does not kink.

### 21. Ignition generator

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panels clear.
- c. The ignition generator is attached by screws to the oven back.
- d. Disconnect the leads.
- e. Re-connect the leads to the new ignition generator.

## SERVICING INSTRUCTIONS

### 22. Oven light fitting(s)

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and side panel securing screws and lift the panels clear.
- c. From inside the oven grasp the back edge of the light cover and pull forward.
- d. Remove the leads from the back of the light fitting.
- e. Squeeze in the metal retaining clips to release the fitting from the oven side.

### 23. Oven and grill micro-switch(es)

- a. Remove fascia glass panel (1).
- b. Take off the indicator bezel.
- c. Disconnect the leads from the micro-switch.
- d. Unscrew the screws which secure the micro-switch to the metal fascia.

### 24. Convection fan

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panels clear.
- c. From inside the oven unscrew the 3 screws which secure the loose oven back.
- d. Unscrew the 4 screws which secure the fan cover.
- e. Unscrew the nut from the centre of the fan blades. (NB; left hand thread).
- f. From the back of the appliance, disconnect the fan leads and unscrew the 3 fan securing screws.

### 25. Single solenoid valve

- a. Remove appliance from housing (2).
- b. Unscrew top, back, and left-hand side panel securing screws, and lift the panels clear.
- c. Disconnect valve leads from terminal block.
- d. Disconnect bundy tubing from inlet and outlet.

### 26. Fan timer relay board

- a. Remove appliance from housing (2).
- b. Unscrew the top panel and back panel securing screws and lift the panels clear.
- c. Disconnect the leads from the relay board.
- d. Squeeze in the plastic heads of the mounting posts to release the board.

### 27. Programmer / clock

- a. Remove fascia glass panel (1).
- b. Unscrew the programmer mounting bracket securing screws.
- c. Disconnect the leads from the back of the programmer:

Digital clock: To release the programmer, push in the plastic clips (one each side) with a screwdriver.

Analogue clock: Push in the steel clips on the top and bottom edges.

NOTE: When re-connecting, please refer to the wiring diagram.



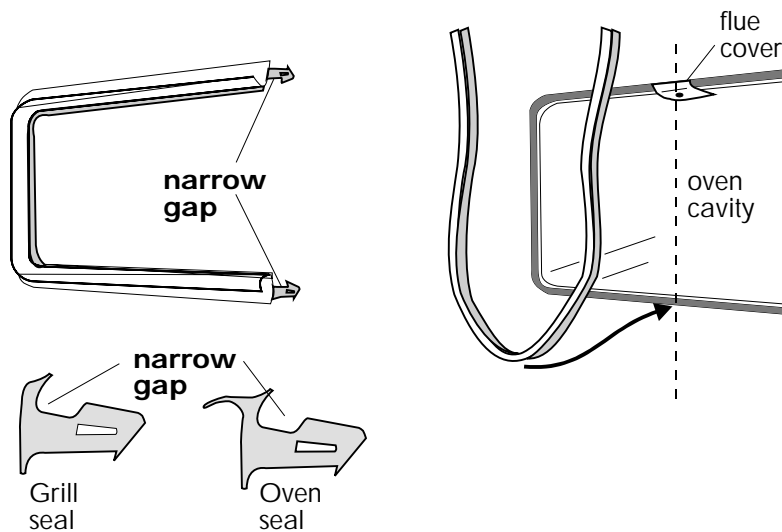
## SERVICING INSTRUCTIONS

### 28. Door frame

- Remove appliance from housing (2).
- The inner glass panel is not secured to the frame and can be removed.
- Unscrew the top panel and side panel securing screws and lift clear.
- Close the door and support it with one hand as you carefully unhook the large springs from the door hinge arms.
- The door can now be removed.

### 29. Door seal(s)

- Pull of the old seal.
- Slacken the screws in the stainless steel flue cover at the front of the oven / grill roof to ease insertion of the seal.
- Partly open the door to obtain best access for the seal all around the oven / grill.
- Locate the middle of the new seal and start to push into place at the middle of the bottom edge of the oven / grill cavity.
- Make sure the narrow gap goes to the inside, and locates onto the oven cavity.
- DO NOT STRETCH the seal.
- Make sure the seal is fitted correctly as shown, and cut to fit.
- Re-tighten the screws in the flue cover.



## TECHNICAL DATA (Natural Gas)

Data Badge	Front frame
Pressure Setting	20 mbar
Pressure Test Point	Inside of inlet block
Gas Category	1 <sub>2</sub> H
Ignition	3 Outlet Re-ignition Generator
Oven / Grill Lights	25 W
Electrical Supply	230 - 240V ~50Hz

### GRILL

Burner	Surface combustion behind ceramic glass
Spark Gaps	3 - 4 mm
Nominal Rate Qn	3.3 kW
Injector	Amal Size 290

### MAIN OVEN

Burner	Bray type burner, sheet steel body, stainless steel flame strip
Nominal Rate Qn	2.5 kW
Injector	Amal size 180

### TOP OVEN

Burner	Bray type burner, sheet steel body, stainless steel flame strip
Nominal Rate Qn	1.45 kW
Injector	Amal size 100

### Countries of Destination

GB	Great Britain
IE	Ireland

## TECHNICAL DATA (LP Gas)

Data Badge	Front frame
Pressure Setting	Propane 37 mbar Butane 28 mbar
Pressure Test Point	Inside of inlet block
Gas Category	1 <sub>3</sub> +
Ignition	3 Outlet Re-ignition Generator
Oven / Grill Lights	25 W
Electrical Supply	230 - 240V ~50Hz

### GRILL

Burner	Surface combustion behind ceramic glass
Spark Gaps	3 - 4 mm
Nominal Rate Qn	3.3 kW Propane 236 g/h Butane 241 g/h
Injector	Amal Size 110

### MAIN OVEN

Burner	Bray type burner, sheet steel body, stainless steel flame strip
Nominal Rate Qn	2.5 kW Propane 179 g/h Butane 182 g/h
Injector	Amal size 75

### TOP OVEN

Burner	Bray type burner, sheet steel body, stainless steel flame strip
Nominal Rate Qn	1.45 kW
Injector	Amal size 40

### Countries of Destination

GB	Great Britain
IE	Ireland

