

STOVES

Newhome 500TC Newhome SI500TC

500mm wide Waist Level Gas Freestanding Cookers

For Natural Gas models (can be converted for use on LP Gas models)

User & Installation Handbook

If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

In the Republic of Ireland, call the Bord Gáis emergency line on
1850 205050 or contact your local gas supplier.

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

The appliance must be installed (and serviced) by a Corgi registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation and Use) Regulations 1994", and the "The Gas Safety (Installation and Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence.



Contents

User's Section	2 - 16
Introduction	2
Be Safe - Not Sorry	4
Using the Hob	5
Using the Grill	7
Using the Oven	9
Slow cooking	10
Baking guide	11
Traditional fruit cakes	12
Roast turkey	12
Roasting guide	13
Cleaning	14
Installation Instructions	17 - 24
Regulations and Standards	17
Ventilation Requirements	17
Clearances & dimensions	18
Connect to Electricity supply	20
Connect to the Gas supply	21
Stability bracket	22
Levelling	22
Conversion instructions	23
Commissioning	24
Troubleshooting	25
Technical Data	26
Stoves Customer Care	28

Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing a Stoves appliance

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

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

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

Your new appliance is designed to be installed flush to base units. Certain features, such as oven lights, are only available on some models.

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.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

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.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Introduction

To replace the oven light bulb (if fitted)

Caution: Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Allow the appliance to cool before replacing a light bulb.

Open the oven door and remove the oven shelves.

Use a thick cloth to grip the lens cover glass, which can be found in the upper right hand corner, unscrew anti-clockwise and lift out.

Reach into the aperture with thick cloth and unscrew the light bulb anti-clockwise. Fit replacement bulb (15W or 25W 300°C SES), refit lens cover.

Please note that the oven light bulb is not covered by the guarantee. Replacement bulbs can be ordered from your local supplier, or bought from a hardware store.

Stability bracket or chain

If the cooker is to be fitted with a flexible inlet connection, a stability bracket or chain should also be fitted to engage in the back of the cooker. Make sure this is re-engaged whenever you move the cooker for cleaning.

Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

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

Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Environmental Protection

Stoves Limited is committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- Never use the appliance for heating a room.
- Do not drape tea towels over the flue vents or door, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Never store items above a cooker that children may attempt to reach.

- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- Switch off the electricity supply before replacing the oven light bulb (if fitted) to avoid the risk of electric shock.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
Drop-down door models: Do not place items on the door when open.
- When you have finished cooking check that all controls are in the "off" position.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.

All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

As with all gas appliances, it is recommended that your appliance is serviced regularly.

Using the Hob

Ignition

Check that the electricity supply is switched on.

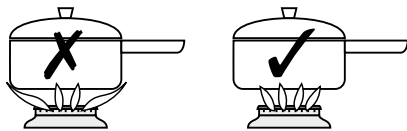
Ensure that the glass lid (if fitted) is in its open (upright) position.

Select the burner to be used. Push in and turn the control knob anti-clockwise to the large flame symbol.

Press the ignition button (or hold a lighted match or taper to the burner) until the burner lights.

Turn the control knob to the required setting. A simmer position is achieved when the control knob is turned fully anti-clockwise.

Adjust the burner flame so that it does not extend over the pan base.



To turn off, turn the control knob fully clockwise to the "O" off symbol.

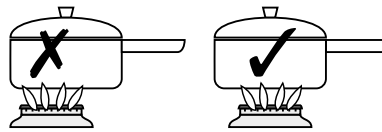
You may hear a slight popping noise when the hob burners are operating and this is quite normal, but if anything about the cooker appears unusual, such as change in flame appearance, or the operation of controls - seek expert advice.

Pans

Use pans with a flat base of minimum 100mm diameter & maximum 220mm diameter which are stable in use.

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.



When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.

Pan supports

Always make sure the pan supports are replaced correctly, and located in the hob spillage well.

Using the Hob

The fold down lid (if fitted)

Caution: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

The glass fold down lid is toughened for your protection and safety.

Before opening it, remove any food deposits from the surface of the lid.

When opening and closing the lid, use the cooler outer sides of the lid trim.

The lid must be opened fully, so that there is no danger of it closing while the hob is being used.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use, and the surface may be scratched if items with rough or sharp surfaces are placed on it.

Glass lid hob safety valve

The glass lid incorporates a safety valve that shuts off the gas supply to the four hob burners when the lid is lowered.

The ovens and grill will still operate with the lid in its closed position.

Do not use this facility as a means of controlling the burners. This device is fitted in the interests of safety.

Warning: Always make sure that all of the hob control knobs are in the **OFF** position and the burners have cooled before the hob lid is closed. Failure to do so could result in damage to the lid and a risk of personal injury.

Please note that if the hob control knobs have not been turned off, the **supply of gas** to the hob burners will **restart** when the lid is lifted and **will not** relight until a spark or flame ignites them.

To save gas

- Use the size of pan most suited to the size of the burner - ie; larger pans on the larger burners, smaller pans on the smaller burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

Using the Grill

Caution: Accessible parts may be hot when the grill is used. Young children should be kept away.

Ignition

Open the grill door.

Important: Keep the grill door open when the grill is on.

Push in and turn the grill control knob anticlockwise to the "full-on" or large flame position. Hold the control knob in and press the ignition switch, or hold a lighted match or taper to the burner, until the burner lights.

Keep the knob depressed after the burner has lit for a further 15 seconds for the flame to establish.

Turn the grill control knob anticlockwise to the required setting.

Only use the grill burner between the large and small flame symbol.

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

To turn off, push in the control knob and turn it clockwise to the "off" position.

Grill door

Never operate the grill with the grill door closed. This may cause your cooker to overheat.

Preheating

For best cooked results, always preheat the grill for about 5 minutes.

Aluminium foil

Do not use aluminium foil to cover the grill pan or trivet, or put items wrapped in foil under the grill, as this creates a fire hazard.

Using the Grill

Detachable grill pan handle

Warning: Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

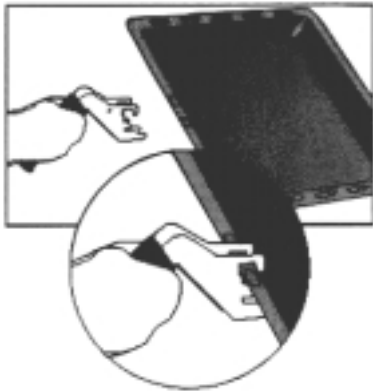
The grill pan has a detachable handle. Make sure that the handle is securely located between the raised profiles across the front of the grill pan. To remove the handle, reverse the sequence.

Always take care to avoid skin contact with hot surfaces (such as a hot grill pan) when using the grill pan handle.

Ensure that the handle is positioned centrally and securely.

The handle is designed for removing / inserting the grill pan under the grill when grilling. It should be removed from the pan during grilling, to prevent overheating.

If cleaning the grill pan when it is hot, use oven gloves to move it. **Do not** use the handle to pour hot fats from the grill pan.



Grilling

Only use the bottom shelf position for grilling. Do not use any other position.

Ensure that the food is correctly positioned under the grill burner.

There are three different grilling positions, as the grill trivet, which is in the grill pan, may be inverted to give a high or low position or the trivet may be removed.

1. The HIGH trivet position is suitable for toasting bread.
2. The LOW trivet position is suitable for grilling all types of meat & fish.
3. With the grill trivet removed the food is placed directly on the base of the grill pan - eg; when cooking whole fish or browning dishes such as cauliflower cheese.

Warming plates & dishes in the grill compartment

Ovenproof plates and dishes may be warmed in the grill compartment when the main oven is in use - place them on the floor of the grill compartment.

Do not switch the grill on when using the compartment for warming plates or dishes.

Using the Oven

Caution: Accessible parts may be hot when the appliance is in use, young children should be kept away.

Ignition

Open the oven door.

Push in and turn the oven control knob to gas mark 7.

Hold the control knob in and press the ignition switch, or hold a lighted match or taper to the burner, until the burner lights.

Keep the knob depressed after the burner has lit for a further 15 seconds for the flame to establish.

Close the oven door.

Turn the control knob to the required gas mark setting.

To turn off push in the control knob and turn to the "off" position.

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

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

Preheating

The oven must be preheated for 10 minutes when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, whisked sponges and pastry.

If you are not preheating the oven, the cooking times in the following guides may need to be **extended**, as they are based on a preheated oven.

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

Oven light (if fitted)

The oven light is operated by the oven light switch, located on the fascia control panel.

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

Using the Oven

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 290mm x 270mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 320mm x 270mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the 'S' slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.

Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

Using the Oven

Baking guide

Dish	Recommended gas mark	Shelf position	Approximate cooking time
Casseroles	3	4 or 5	1½ - 2 hrs, depends on quantity
Fruit cake	2	3	2 - 3½hrs, depends on size
Small cakes	5	2 & 4	17 - 25 mins
Victoria sandwich	4	2 & 4	20 - 30 mins
Apple pie	6	1	50 - 60 mins
Scones	7	1 & 3	12 - 15 mins

Baking guide

Please note that the times and temperatures stated in the baking guide are only intended for reference only - refer to your recipe.

Note: The cooking times given above are based on cooking in a pre-heated oven.

Oven shelves & shelf positions

There are five shelf positions, counted from the top downwards.

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave 1 clear shelf position between shelves, to allow for circulation of heat.

When cooking 2 trays or items, remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the bases is required - eg; pies and pastries, interchange part way through cooking.

If you prefer darker cooked results, cook on a higher shelf, for paler results use a lower shelf.

Using the Oven

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the **recipe**.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 4 for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Using the Oven

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting. Allow the appliance to cool before attempting to clean it.

Cook in oven at Gas Mark 5		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 20 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 25 minutes

Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the appliance cool before cleaning.

Switch off the appliance at the mains switch before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the cooker through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

We recommend that the appliance is cleaned after open roasting.

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 hob can be safely cleaned with a cloth wrung out in hot soapy water.

Important: When removing the oven shelves & shelf supports, take care not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof in the oven compartment.

Note: Take care that the data badge edges are not lifted during cleaning and that the lettering is not blurred or removed.

Vitreous Enamel parts

GRILL PAN, OVEN & GRILL CAVITY INTERIORS, HOB TOP, PAN SUPPORTS

Use a mild cream cleaner- eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Oven & grill compartments

Wipe around the compartment, removing stubborn stains with a moist soap pad - eg; "Brillo". Harsh abrasives should not be used.

Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS (IF FITTED), GRILL PAN TRIVET

Do not use abrasives or polishes. Use a moist soap pad - eg; "Brillo".

These parts may be cleaned with a nylon brush in hot soapy water.

Door seal

During cleaning, take care not to damage or distort the door seal.

Do not lift the door seal from the oven front frame - if necessary, remove the seal by carefully unhooking the corner clips.

Cleaning

Burner caps and heads

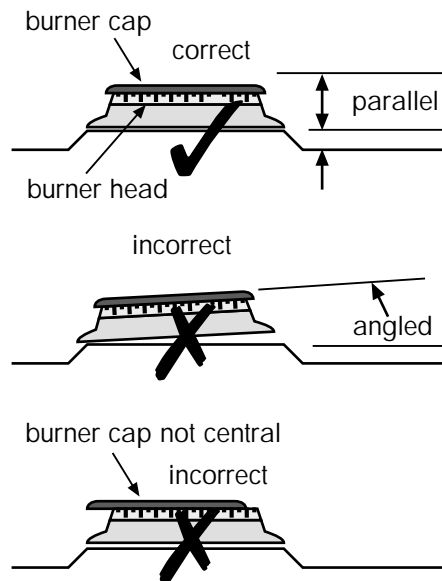
Important: Allow burners to cool before cleaning.

Caution: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

Clean with a moist soapy pad - eg; "Brillo".

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, and dry thoroughly.

Important: The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown.



Glass parts (if fitted)

GLASS DOORS, GLASS LID (IF FITTED)

Do not use abrasives or polishes as they will scratch and damage the glass.

Use a mild cream cleaner - eg; "Cif". Rinse away excess cleaner and dry with a soft cloth.

Painted, plastic & metal finish parts (if fitted)

METAL DOOR PANEL (IF FITTED), DOOR HANDLE, FACIA PANEL & CONTROL KNOBS

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

Cleaning

Easy care oven liners

MAIN OVEN SIDES AND BACK

The surfaces of the 'easy care' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils at temperatures of 220°C or above, the special surface enables these soils to be slowly destroyed.

The higher the temperature the more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However, if higher cooking temperatures are not used regularly, it may be necessary to prevent heavy soiling, to run the oven at a higher temperature setting of 230°C for a couple of hours.

This may be necessary once a month or once every two or three months, depending on the type and amount of cooking.

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C, to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

Cleaning the panels

It should not normally be necessary to clean the easy care panels in water. If you feel that this is desirable, remove the shelves, shelf runners and side panels and wash them in warm soapy water, followed by rinsing in clear water.

Caution: Most types of cleaning agent will damage these surfaces.

Do not use enzyme / biological washing powder, harsh abrasives or oven chemical cleaners of any kind.

Do not rub the surface dry as it can damage the easy care finish.

After cleaning, replace the panels immediately and run the oven at maximum setting for about 30 minutes, to prevent deterioration of the enamel.

Installation Instructions

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

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

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
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. BS 6172 Installation of Domestic Gas cooking Appliances. Also, for **LP Gas**, refer to BS 5482 Part 1, Part 2 or part 3 as relevant.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in

accordance with all local gas and electrical regulations. In the Republic of Ireland, installers should refer to IS813 Domestic Gas Appliances.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 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 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 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 20m³ or in a bathroom or shower 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.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Installation Instructions

Clearances & dimensions

Appliance dimensions

All sizes are nominal - some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door & excluding knobs & handles.

depth: 600mm

width: 500mm

height - lid down: 900 - 915mm

height - lid raised: 1480 (+/-5)mm

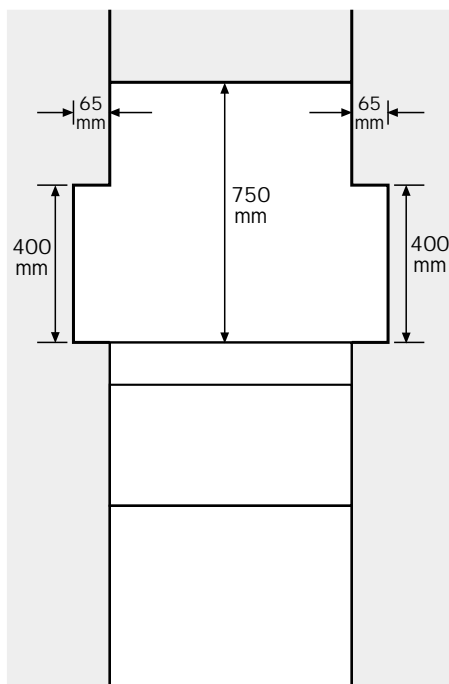
Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 750mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 65mm up to a height of 400mm.

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall.

The cooker is designed to slot between standard kitchen units spaced a minimum 500mm apart. The clearance either side need only be sufficient to allow the cooker to be withdrawn for servicing.



Installation Instructions

Moving the cooker

Please note that the weight of this appliance is approximately **46kg** (unpacked).

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the underside front edge of the oven roofs, avoiding any grill elements or oven interior furniture, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Locating the appliance

This appliance must not be installed on a non-fixed raised base.

To ensure that critical air gaps are maintained under the product, we recommend that this product is mounted on a solid base, so that the feet do not sink into any carpet or soft flooring.

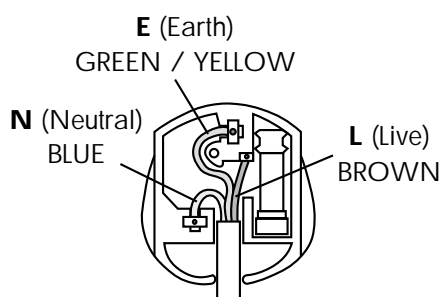
Installation Instructions

Connect to the electricity supply

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of 13 amp capacity.

If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.



Use a **13 amp** fuse
in a 13 amp plug.

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


Green and yellow = Earth,

Blue = Neutral,

Brown = Live.

The mains lead should be routed such that it cannot touch hot parts of the cooker ie; the back panel above a height of 650mm from the floor.

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 plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E**  (Earth) 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.

The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Installation Instructions

Connect to the gas supply

A Rp ½ union is fitted to the cooker.

Fit the bayonet connection. This should be located so as to ensure the flexible connector hose does not kink.

Use a 900mm - 1125mm length of flexible connector.

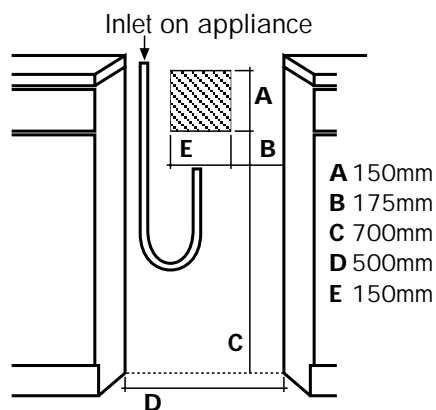
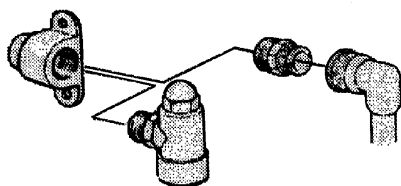
Ensure that all pipe work is of the correct rating for both size and temperature.

Natural Gas - Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of 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 rise 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.

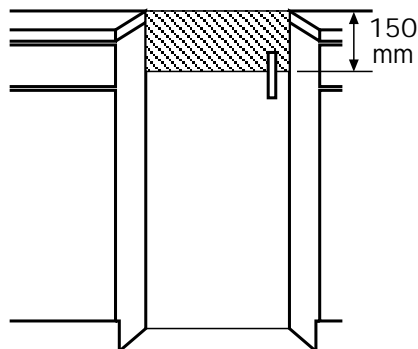
The appliance is designed not to project in front of standard 600mm worktops (including handles). To achieve the best fit the cooker must be pushed against the wall. If the wall mounted adapter backplate (Fig 1) is to be fitted behind the appliance then the suitable area for this fitting is shown as the area on Fig 2.

Fig 1.



The temperature rise of areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70°C. However, do not allow contact of the hose in the top 150mm (in the shaded area shown in fig 3).

Fig 3.

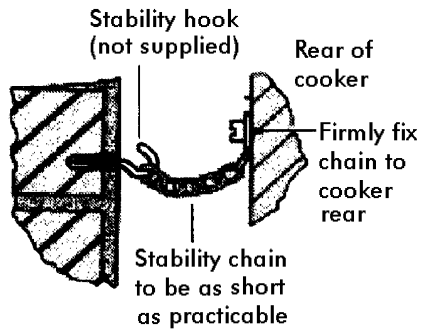


After installation, make sure all connections are gas sound.

Installation Instructions

Stability chain

The cooker must be secured by the security chain to the wall or partition behind the cooker.



Cooker stability chain not
designed with bracket engagement slot

Levelling

Place a spirit level on a baking sheet
onto an oven shelf.

The cooker is fitted with levelling feet
at the front and rear.

Installation Instructions

Conversion instructions

The appliance is factory set for Natural Gas only, G20 @ 20mbar. The appliance may be converted for use on LP Gas G30 Butane @ 28-30mbar, G31 Propane @ 37 mbar.

Any conversion must be carried out by a suitably qualified person. CORGI registered engineers undertake to work to satisfactory standards.

Important: After conversion, check that the electrode is correctly seated before reassembling cooker.

Conversion from natural gas to LPG

1. Replace the natural gas injectors with the LPG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. In order to access the by-pass screws, it is necessary to remove the fascia panel - undo the 2 screws at the rear of the hotplate top, and remove the hotplate. Remove the 2 screws from the top of the fascia and 3 screws from the bottom. Lift off the fascia panel, rubber washers & insulation. Replace in reverse order. Adjust the reduced rates of the burners;
Hob burners (fig 1); Adjust screw "A" 1-1½ turns clockwise to obtain flame length of about 5mm. Adjust each burner separately.
Oven burner (figs 1 & 2); Adjust screw "B" ½ turn clockwise. Set oven thermostat to "1". Ignite oven burner. Close oven door and wait for thermostat to operate 10-15 minutes (reduced rate). Adjust screw "B" to obtain a flame length of 2-3mm (rotation of screw "B" clockwise will decrease, anti-clockwise will increase the flame length).
5. Apply the following labels; Overstick current data badge with modified cut out label, ensuring serial number is still visible.

Conversion from LPG to NG

1. Replace the LPG injectors with the NG equivalents.
2. Check gas soundness.
3. Remove the control knobs.
4. Remove fascia panel to gain access to by-pass screws - undo the 2 screws at the rear of the hotplate top, & remove the hotplate. Remove the 2 screws from the top of the fascia and 3 screws from the bottom. Lift off the fascia panel, rubber washers and insulation. Replace in reverse order. Adjust the reduce rates of the burners;
Hob burners (fig 1); Adjust screw "A" 1-1½ turns anticlockwise to obtain flame length of about 5mm. Adjust each burner separately.
Oven burner (figs 1 & 2); Adjust screw "B" ½ turn anticlockwise. Set oven thermostat to "1". Ignite oven burner. Close oven door and wait for thermostat to operate 10-15 minutes (reduced rate). Adjust screw "B" to obtain a flame length of 2-3mm (rotation of screw "B" clockwise will decrease, anti-clockwise will increase the flame length).
5. Apply the following labels; Overstick current data badge with modified cut out label, ensuring serial number is still visible.

Fig 1

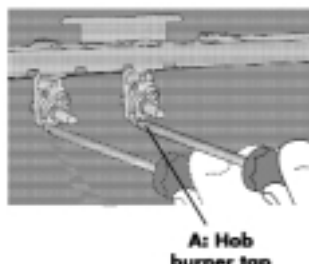
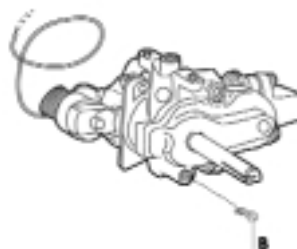


Fig 2



Installation Instructions

Commissioning

Pressure setting

G20 Natural Gas @ 20 mbar

G30 Butane @ 28-30 mbar

G31 Propane @ 37 mbar

After installation check for gas soundness.

Assemble burner caps and rings, fit pan supports in position.

Turn on the gas supply and check for soundness at the hotplate injector.

Light two burners and check that the pressure is correct.

Before you use the cooker for the first time, we recommend that you light each burner in turn to burn off any odours remaining from manufacture. Simply operate the grill on maximum for a few minutes and the oven(s) for approximately 30 minutes.

Ensure that the room is well ventilated (eg; open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

Instruct the user on the operation of the cooker.

Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook. Thank you.

Troubleshooting

Before contacting the Customer Care Centre, check the problem guide below - there may be nothing wrong with your cooker.

Problem	Check
Slight odour or small amount of smoke when using the cooker for the first time	This is normal, and should cease after a short period.
Sinking of cakes	The following may cause cakes to sink; 1. Cooking at too high a temperature, 2. Using normal creaming method with soft margarine.
Over / Under cooking Fast / Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by ½ gas mark to suit personal taste. Do not use roasting tins greater than 56mm in height. Rotate / turn the food.
Nothing works	Is the main cooker electric wall switch turned on? Is the gas supply turned on?
Hob burner do not work	Is the glass lid in its fully opened (upright) position?
Ignition does not work	If all hotplate burners fail to ignite, check that there are sparks at the burners, a clicking noise should be heard. Check that the burner parts are seated correctly and that the slots in the burner body are not blocked. All burners can be lit with a match in case of ignition failure.

Technical Data

Type of gas

This cooker must only be used with either Natural Gas only or LP Gas only, as specified on the appliance data badge.

Gas category

Cat II_{2H3+}

Pressure setting

G20 Natural Gas @ 20 mbar
G30 Butane @ 28-30 mbar
G31 Propane @ 37 mbar

Appliance class

Class 1, Freestanding

Ignition

Push button electric

Unpacked external dimensions

height 900mm x width 500mm x depth 600mm

Net weight

49kg

Electrical supply

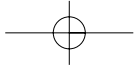
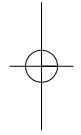
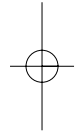
220 - 240V ~ 50Hz

Warning: This cooker must be earthed.

Countries of destination

GB - Great Britain, IE - Ireland

Gas	Burner	Nominal Rate Q _n	Injector Size	Grammes per hour	
				Butane	Propane
Natural Gas	Grill	2.0kW	104	-	-
	Hob - RHR	1.0kW	81	-	-
	Hob - LHR & LHF	2.0kW	108	-	-
	Hob - RHF	2.9kW	124	-	-
	Oven	2.5kW	110	-	-
	Total heat input	ΣQ _n 12.4kW	-	-	-
LP Gas	Grill	2.0kW	71	146	143
	Hob - LHF	1.0kW	52	73	71
	Hob - LHR & RHR	2.0kW	73	146	143
	Hob - RHF	2.9kW	83	212	207
	Oven	2.5kW	76	183	179
	Total heat input	ΣQ _n 12.4kW	-	905	886



Stoves Customer Care

In case of difficulty within the UK and Northern Ireland, please call
STOVES Customer Care Centre Helpline on

0151 432 7838

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Opening Hours for Customer Care Centre

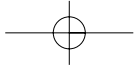
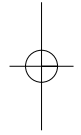
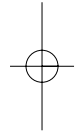
Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

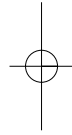
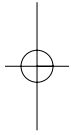
Enter appliance numbers here for future reference:

Model No
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Serial No
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>

Please ensure you have the above details (Model No and Serial No) to hand when calling Stoves Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.





STOVES LIMITED
STONEY LANE, PRESCOT, MERSEYSIDE, L35 2XW

08 25271 02 © 2002
F

