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# 110 Dual Fuel Cooker

Users Guide & Installation Instructions

AUSTRALIA

U111146-04



# Contents

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# 1. Before You Start...

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Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start.

## Personal Safety

This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

This cooker must be installed in accordance with the relevant instructions in this booklet, with the requirements of AS/NZS 5601 and with the national and local regulations, as well as the local gas and electricity supply companies' requirements.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- **WARNING:** Children **less** than 8 years of age should be kept away unless continuously supervised. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Suitable only for indoor installation.
- **DO NOT** use this appliance as a space heater.
- **DO NOT** operate this appliance before reading the instruction booklet.
- **DO NOT** place articles on or against this appliance.
- **DO NOT** operate with panels, covers or guards removed from this appliance.
- The cooker should not be placed on a base.
- This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.
- Before operating the ovens please refer to the oven shelf installation, in the Accessories section.
- **WARNING:** The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **CAUTION:** A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.
- At the risk of fire **DO NOT** store items on the cooking surfaces.
- **DO NOT** place articles on or against this appliance.
- **DO NOT** install an aftermarket lid or cover over this appliance.
- **DO NOT** install combustible bench top lids or covers within 200 mm (7 7/8") of the nearest burner.
- To avoid overheating, **DO NOT** install the cooker behind a decorative door.
- **WARNING:** Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.

- **DO NOT** use a steam cleaner on your cooker.
- Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from the cooker.
- **DO NOT** spray aerosols in the vicinity of the cooker while it is on.

## Electrical Connection Safety

### **⚠ WARNING: THE APPLIANCE MUST BE EARTHED.**

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3 mm.

See the 'Technical Data' section for information on the total electrical load of the appliance. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).

Minimum temperature rating T105.

Read the instructions before installing or using this appliance.

## Gas Connection Safety

- This cooker is a Class 2 Subclass 1 appliance.
- This appliance can be converted for use on another gas.
- Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.
- **DO NOT** use reconditioned or unauthorised gas controls.
- Disconnect from the electricity and gas supply before servicing.
- When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation.

Check the appliance is gas sound after completion.

- Make sure that the gas supply is turned on and that the cooker is wired in and switched on.
- In your own interest and that of safety, it is law that all gas appliances be installed by a qualified person(s).
- An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

## If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- Turn off the gas at the meter or cylinder
- Open doors and windows to get rid of the gas
- Keep people away from the area affected
- Call your gas supplier

## Peculiar Smells

When you first use your cooker it may give off an odour. This should stop after use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200 °C and run for at least an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back and the grill door open.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

## Cooling Fan

This appliance may have a cooling fan. When the grill or ovens are in operation the fan will run to cool the fascia and control knobs.

## Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cookerhood that vents outside. If you have several hotplates/burners on, or use the cooker for a long time, open a window or turn on an extractor fan

## Maintenance

- It is recommended that this appliance is serviced annually.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **DO NOT** use cooking vessels on the hotplate that overlap the edges.
- Unless specified otherwise in this guide, always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work.
- **DO NOT** use the control knobs to manoeuvre the cooker.
- **NEVER** operate the cooker with wet hands.
- **DO NOT** use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.
- **DO NOT** use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.
- **NEVER** heat unopened food containers. Pressure build up may make the containers burst and cause injury.

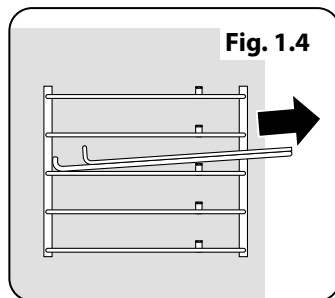
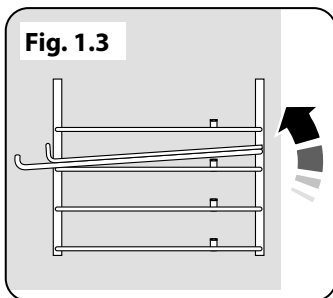
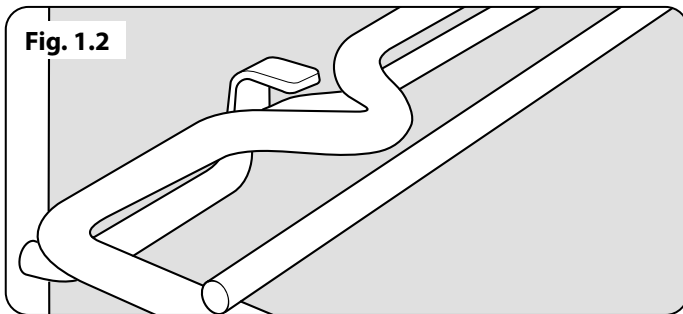
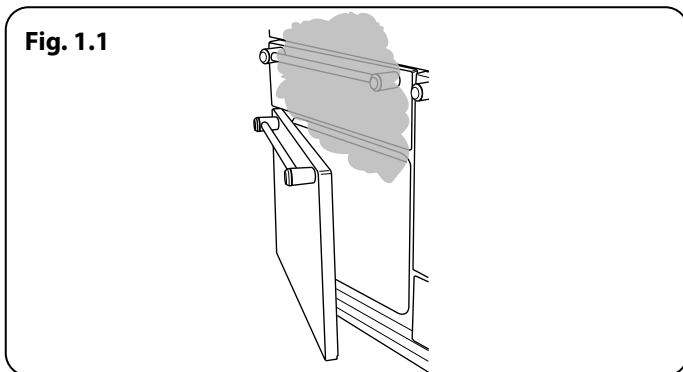
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- **DO NOT** use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.
- **NEVER** leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

**⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

**⚠ NEVER** try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.

- **NEVER** leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat.
- **WARNING: Danger of fire: do not store items on the cooking surfaces.**
- **NEVER** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures.



- **DO NOT** use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.
- **DO NOT** use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.
- **DO NOT** modify this appliance. This appliance is not intended to be operated by means of external timer or separated remote-control system.
- If flammable materials are stored in the drawer, oven(s) or grill(s) it may explode and result in fire or property damage.

## Oven Care

- When the oven is not in use and before attempting to clean the cooker always be certain that the control knobs are in the **OFF** position.
- Use oven gloves to protect your hand from potential burns.
- Cooking high moisture content foods can create a 'steam burst' when the oven door is opened (**Fig. 1.1**). When opening the oven, stand well back and allow any steam to disperse.
- The inside door face is constructed with toughened safety glass. Take care **NOT** to scratch the surface when cleaning the glass panel.
- Accidental damage may cause the door glass panel to fracture.
- Keep oven vent ducts unobstructed.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



- Make sure the shelves are pushed firmly to the back of the oven. **DO NOT** close the door against the oven shelves.
- **DO NOT** use aluminium foil to cover shelves, linings or the oven roof.
- When the oven is on, **DO NOT** leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.
- **DO NOT** use the timed oven if the adjoining oven is already warm.
- **DO NOT** place warm food in the oven to be timed.
- **DO NOT** use a timed oven that is already warm.
- Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface.

## Oven Shelves

The oven shelves are retained when pulled forward but can be easily removed and refitted: The shelf has a small kink on either side. To remove the shelf, line these up with the stops in the shelf support (**Fig. 1.2**). Lift the rear of the shelf upward so that it will pass over the shelf stop and then pull it forward (**Fig. 1.3 and Fig. 1.4**).

Refit in the reverse order, making sure to push it fully back.

## Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

## Cleaning

- Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.
- In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.
- Clean only the parts listed in this guide.
- Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- **NEVER** use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.
- **DO NOT** mix different cleaning products – they may react together with hazardous results.
- All parts of the cooker can be cleaned with hot soapy water.
- Take care that no water seeps into the appliance.
- Before you remove any of the grill parts for cleaning, make sure that they are cool or use oven gloves.
- **DO NOT** use any abrasive substances on the grill and grill parts.
- **DO NOT** put the side runners in a dishwasher.
- **DO NOT** put the burner heads in a dishwasher.
- **NEVER** use caustic or abrasive cleaners as these will damage the surface.
- **DO NOT** use steel wool, oven cleaning pads or any other materials that will scratch the surface.

- **NEVER** store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.
- **DO NOT** store explosives, such as aerosol cans, on or near the appliance.
- **DO NOT** use steel wool, oven cleaning pads, or any other materials that will scratch the surface.
- **DO NOT** attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

## 2. Overview



Fig. 2.1

Your 110 cm dual fuel cooker (**Fig. 2.1**) has the following features:

- A.** 5 hotplate burners
- B.** Control panel
- C.** Main multi-function oven
- D.** Main fan oven
- E.** Storage drawer

### Cooktop burners

Before using the cooktop make sure all burners are in place and all the pan supports on the cooker are properly placed.

Each burner has a Flame Supervision Device (FSD) that stops the flow of gas if the flame goes out. Push in and turn a knob to the '🔥' lighting position (**Fig. 2.2**).

Keep holding the knob pressed in to let the gas through to the burner for about 4 seconds (**Fig. 2.2**). The igniter should spark and light the gas. When a cooktop burner knob is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock could result.

If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the OFF position and wait one minute, then try again this time holding in the control knob for slightly longer.

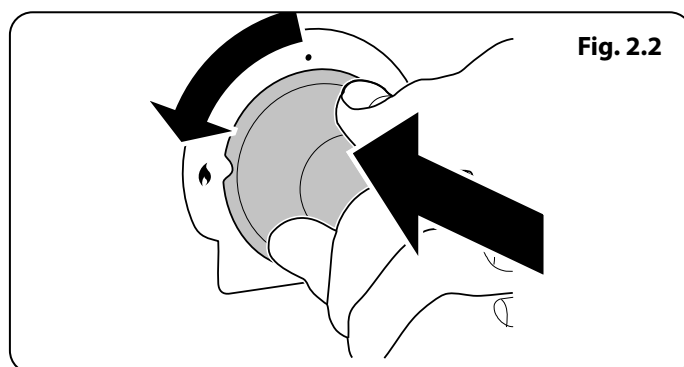
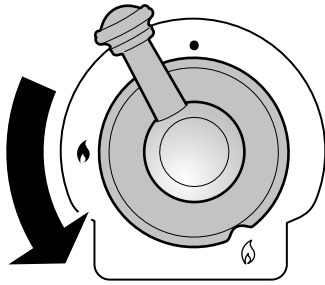



Fig. 2.2

Fig. 2.3



Adjust the flame height to suit by turning the knob. On this cooker the low position is beyond high, not between high and off. The  marks the low position (**Fig. 2.3**).

Make sure flames are under the pans. For safety reasons, adjust the flames so that they do not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations (**Fig. 2.4**).

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 2.5**).

Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports (**Fig. 2.6**).

Avoid using unstable or misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers (**Fig. 2.7**).

The minimum pan diameter recommended is 12 cm (about 4¾") for the outer burners and 16 cm (about 6¾") for the centre burner. For a pan diameter of 12 cm or less use the additional pan support trivet supplied, over the smallest burner (**Fig. 2.8**).

**DO NOT** use cooking vessels that may overlap the edges of the hotplate.

If after lighting, a cooktop burner's flame goes out, turn it off and leave it for one minute before relighting it.

**Note:** Use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a proprietary metal polish compound.

Fig. 2.4

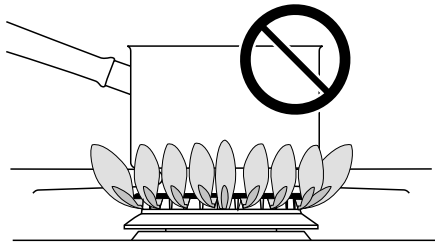


Fig. 2.5

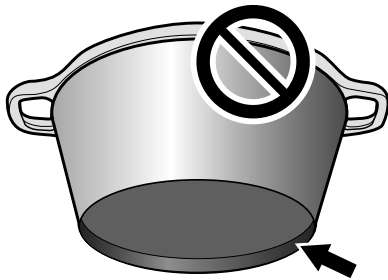


Fig. 2.6

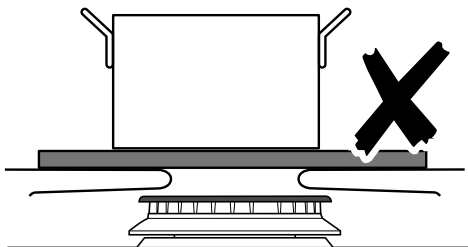


Fig. 2.7

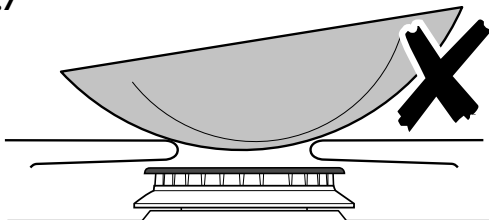
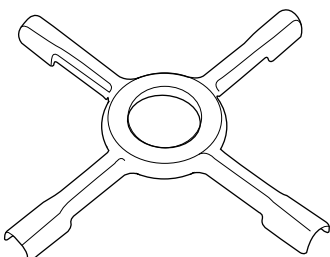


Fig. 2.8



## Igniting cooktop burners without electricity

If there is a power failure the cooktop burners can be lit with a match.

1. Hold a burning match 1 cm from the burner head, keeping your hand as far horizontally away from the burner as possible.
2. Push and turn the burner control knob to solid flame position. As soon as the burner flame lights move your hand away. With your other hand, keep holding the knob pressed for a few seconds so that the burner safety device can 'sense' the heat of the flame.
3. Turn the burner control knob to the OFF position when you have finished using it.

## The Ovens

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multi-function oven.

The right-hand oven is a fan oven.

### Multi-function Ovens

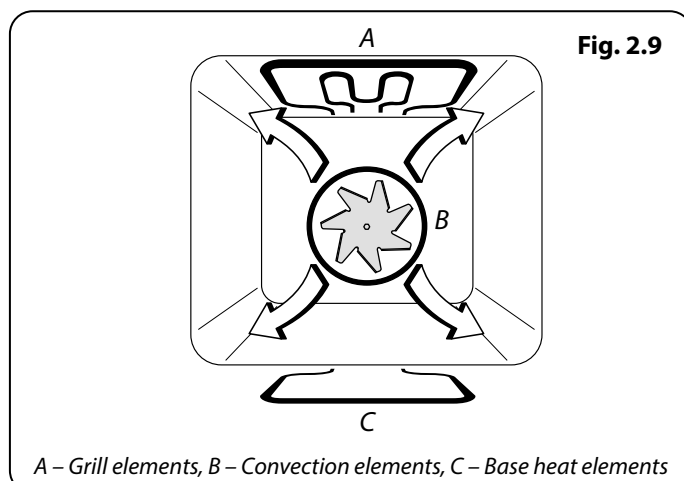
Multi-function ovens have an oven fan and oven fan element, as well as two extra heating elements (**Fig. 2.9**). One element is in the top of the oven and the second is under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking needs.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

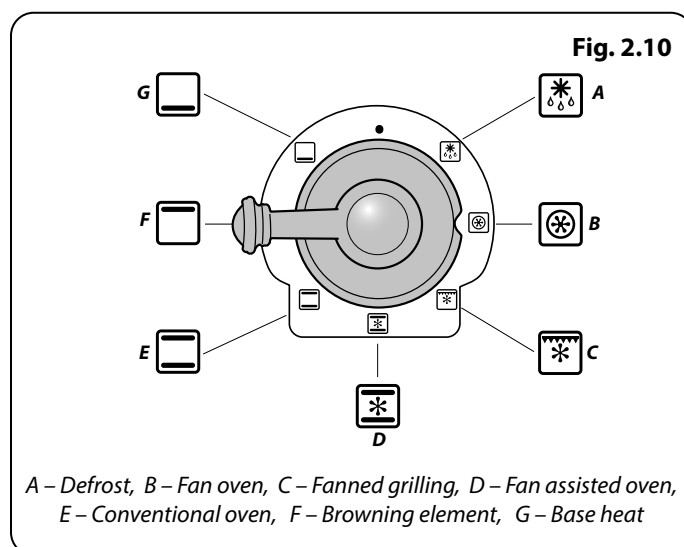
Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

**Table 2.1** gives a summary of the multi-function modes. The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.



Function	Use
<b>Defrost</b>	To thaw small items in the oven without heat
<b>Fan oven</b>	A full cooking function, even heat throughout, great for baking
<b>Fanned grilling</b>	Grilling meat and fish with the door closed
<b>Fan assisted</b>	A full cooking function good for roasting and baking
<b>Conventional oven</b>	A full cooking function for roasting and baking in the lower half of the oven
<b>Browning element</b>	To brown and crisp cheese topped dishes
<b>Base heat</b>	To crisp up the bases of quiche, pizza or pastry

**Table 2.1**



# English

## Multifunction oven functions

The multifunction oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function (**Fig. 2.10**). Remember – not all functions will be suitable for all food types.

### Base heat



This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realise how these functions can combine to extend your cooking skills.

### Browning element



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element. Keep the oven door closed.

### Conventional Oven (Top and Base Heat)



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan Assisted Oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

### Fan assisted oven



This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (Top and Base Heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

### Fanned grilling



This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on the grid in the deluxe oven shelf. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed whilst grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Pre-heat this function before cooking.

### Fan oven



This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.

### Defrost



This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

## Fan Ovens

Fan ovens circulate hot air continuously, which means faster, more even cooking. The recommended cooking temperatures for a fan oven are generally lower than those for a non-fan oven.

## Operating the Ovens

### Multi-function Oven

The multi-function oven has two controls: a function control and a temperature control (**Fig. 2.11**).

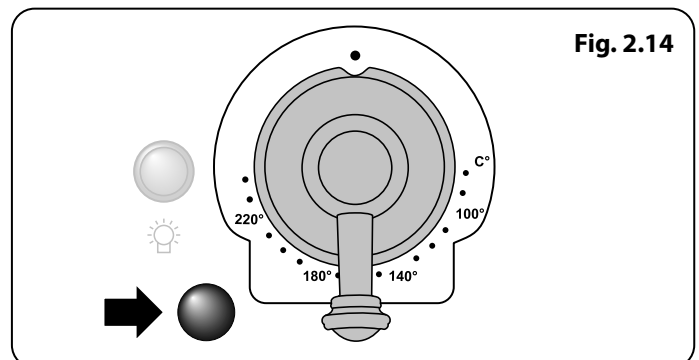
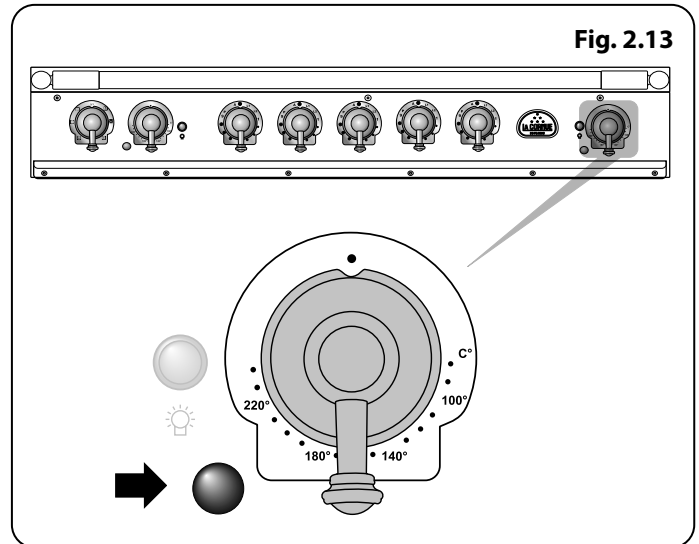
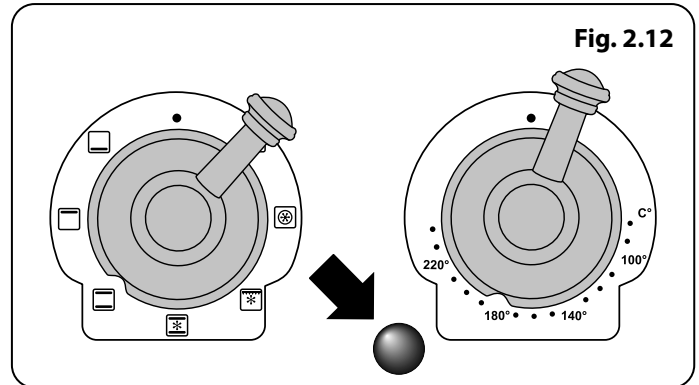
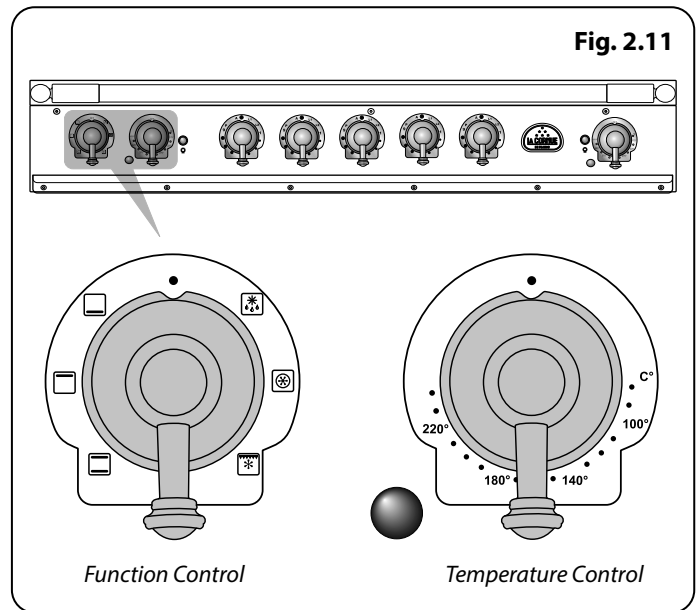
Turn the function control to a cooking function. Turn the oven temperature knob to the temperature required (**Fig. 2.12**).

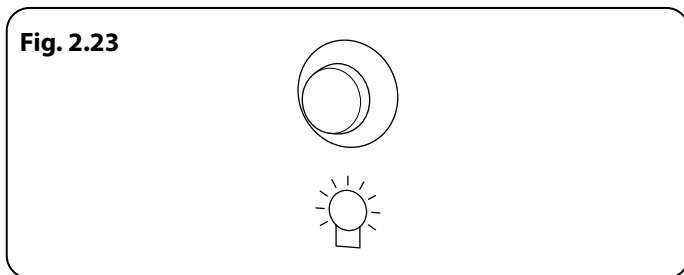
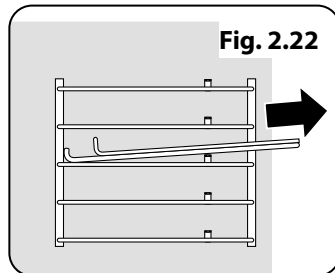
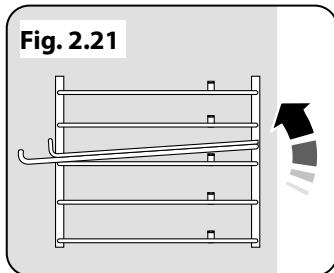
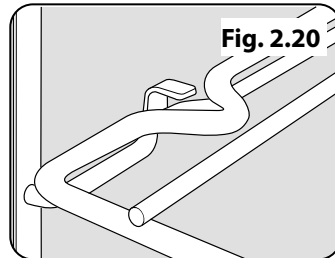
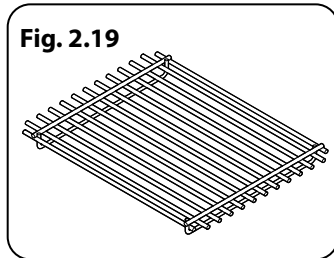
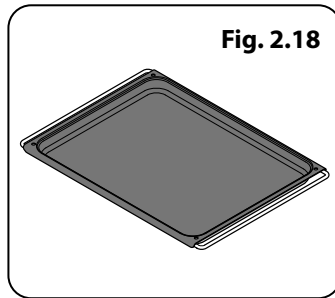
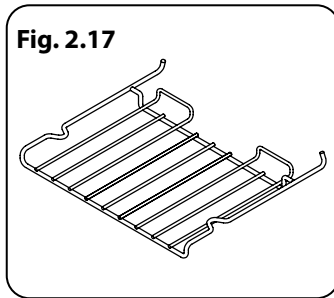
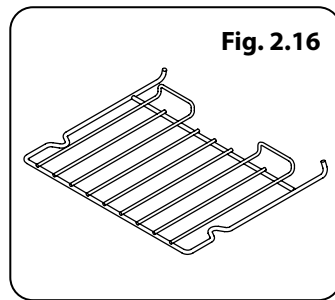
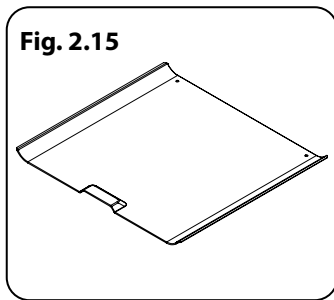
The oven indicator light will glow until the oven has reached the temperature you selected (**Fig. 2.12**). It will then cycle on and off during cooking as the oven maintains the selected temperature.

### Fan Oven

Turn the oven knob to the desired temperature (**Fig. 2.13**).

The oven indicator light will glow until the oven has reached the temperature you selected (**Fig. 2.14**). It will then cycle on and off during cooking as the oven maintains the selected temperature.





## Accessories

### Oven Shelves

The cooker is supplied with:

- 2 x Oven base tray (Fig. 2.15)
- 2 x Flat shelves (Fig. 2.16)
- 2 x Drop shelves (Fig. 2.17)
- 2 x Deluxe oven tray (Fig. 2.18)
- 1 x Deluxe oven tray trivet (Fig. 2.19)

In addition to the flat shelves your cooker is supplied with drop shelves. The drop shelves increase the possibilities for oven shelf spacing.

The oven shelves can be easily removed and refitted.

The shelf has a small kink on either side (Fig. 2.20). To remove the shelf, line these up with the stops in the shelf support. Lift the shelf upwards so that it will pass over the shelf stop (Fig. 2.21) and then pull it forwards (Fig. 2.22).

Refit in the reverse order, making sure to push it fully back.

### Oven Lights

Press the button to turn on the oven lights (Fig. 2.23).

If an oven light fails, turn off the power supply before changing the bulb. See the 'Troubleshooting' section for details on how to change the bulb.

### Storage

The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm, so do not store anything in it, which may melt or catch fire.

- ⚠ **Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids.**
- ⚠ **DO NOT store explosives, such as aerosol cans, on or near the appliance.**



### 3. Cooking tips

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#### Cooking with a multifunction oven

Remember: not all modes are suitable for all food types. The oven cooking times given are intended for a guide only.

#### General oven tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally.

Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is:

- depth: 340 mm (13 3/8") by width: 340 mm (13 3/8")

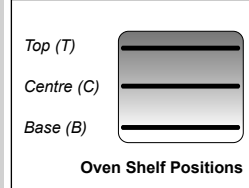
**When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.**

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

## 4. Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **as a guide only**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven °C (Shelf Position)	Fan Oven Temperature	Approximate Cooking Time	
<b>Meat</b>				
Beef (no bone)	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.
	200 (C)	190 °C	20-25 minutes per 500g +20-25 minutes.	
Lamb	160 (C)	150 °C	30-35 minutes per 500g +30-35 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
Pork	160 (C)	150 °C	35-40 minutes per 500g +35-40 minutes.	
	200 (C)	190 °C	25-30 minutes per 500g +25-30 minutes.	
<b>Poultry</b>				
Chicken	160 (C)	150 °C	20-25 minutes per 500g +20-25 minutes.	For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen pre-packed poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.
	200 (C)	190 °C	15-20 minutes per 500g +15-20 minutes.	
Turkey	160 (C)	150 °C	20 minutes per 500g +20 minutes.	
	200 (C)	190 °C	15 minutes per 500g +15 minutes.	
Duck	160 (C)	150 °C	25-30 minutes per 500g.	
	200 (C)	190 °C	20 minutes per 500g.	
<b>Casserole</b>	140-150 (C)	130 °C-140 °C	2-4 hours according to recipe.	
<b>Yorkshire Pudding</b>	220 (C)	210 °C	Large tins 30-35 minutes; individual 10-20 minutes.	
<b>Cake</b>				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130 °C	45-50 minutes per 500g of mixture.	Using the conventional oven: When two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.  Up to three tiers can be cooked on, in a fan oven, at the same time. But make sure to leave at least one runner space between each shelf being cooked on.
Fruit 180 mm tin	150 (C/B)	140 °C	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140 °C	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150 °C	80-90 minutes.	
Queen cakes	190 (C/B)	180 °C	15-25 minutes.	
Scones	220 (C/B)	210 °C	10-15 minutes.	
Victoria sandwich				
180 mm tin	180 (C/B)	170 °C	20-30 minutes.	
210 mm tin	180 (C/B)	170 °C	30-40 minutes.	
<b>Desserts</b>				
Shortcrust tarts	200 (C/B)	190 °C	20-30 minutes on a preheated tray.	
Fruit pies	200 (C/B)	190 °C	35-45 minutes.	
Tartlets	200 (C/B)	190 °C	10-20 minutes according to size.	Up to three tiers can be cooked on, in a fan oven, at the same time. But make sure to leave at least one runner space between each shelf being cooked on.
Puff pastry	210 (C/B)	200 °C	20-40 minutes according to size.	
Meringues	100 (C/B)	90 °C	2-3 hours.	
Baked egg custard	160 (C/B)	150 °C	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170 °C	40-45 minutes.	
Milk pudding	140-150 (C/B)	130 °C-140 °C	2 to 3 hours.	
<b>Bread</b>	210 (C)	200 °C	20-30 minutes.	
<b>Fish</b>				
	Fanned Grilling			
Fillet	190 (C/B)	190 °C (C/B)	15-20 minutes	
Whole	190 (C/B)	190 °C (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 °C (C/B)	Steaks according to thickness.	

## 5. Cleaning your cooker

### Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool

**⚠ Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

**⚠ Do not mix different cleaning products: they may react together with hazardous results.**

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch on the electricity supply before re-using the cooker.

### Daily care

Cleaning the cooker is not a welcomed chore, but it has to be done to maintain efficiency and appearance. Remember it is better to wipe up any spills as they occur, this will prevent them burning on and becoming more difficult to remove later.

**⚠ Make sure the flow of combustion and ventilation air to the cooker is unobstructed: for example by build-up of fats or grease.**

### Cleaning for spills

For spills and boil-overs that occur while cooking, as soon as possible turn off the burner and allow to cool. **DO NOT** clean until the area is completely cooled down. Wipe up spills as soon as possible.

**DO NOT** allow surplus water to seep into the cooker.

### Cooktop burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing (**Fig. 5.1**).

When replacing a burner head, make sure that it locates properly within the base (**Fig. 5.2**). If you look at the bottom of the burner head you will see two 'pips': these fit into the two notches in the burner base (**Fig. 5.3**).

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

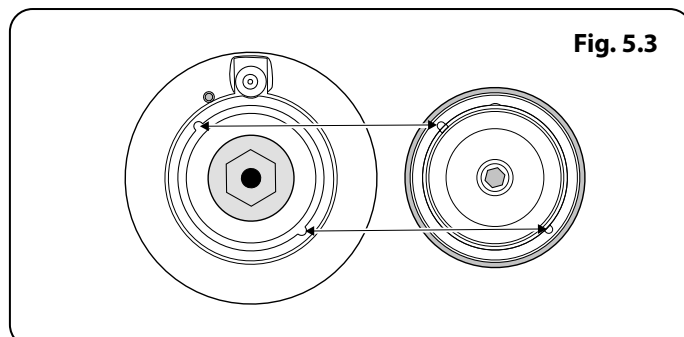
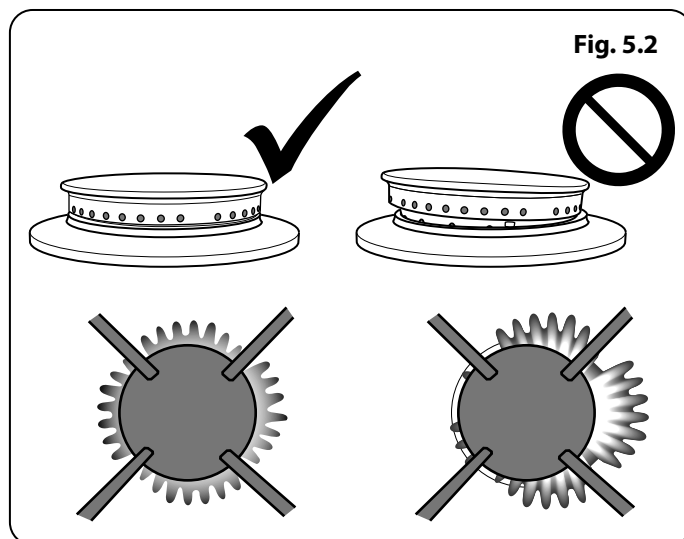
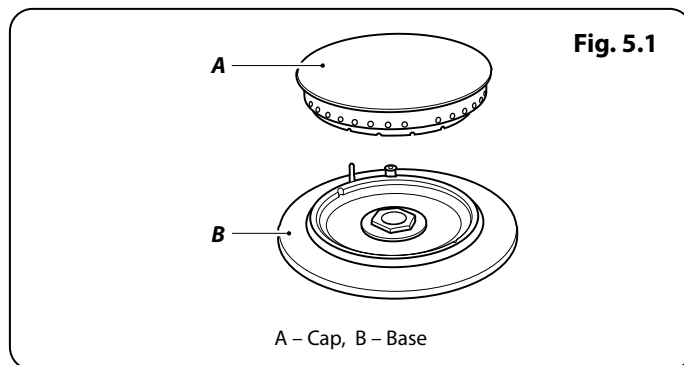


Fig. 5.4

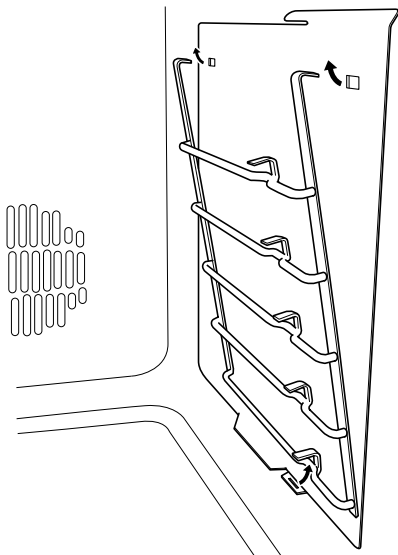
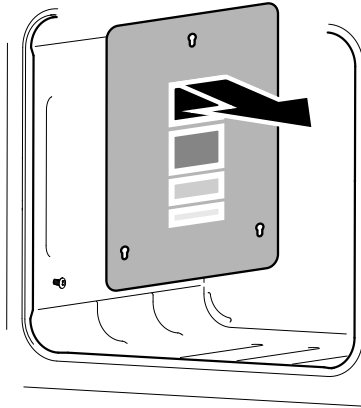


Fig. 5.5



## Main top

Lift away pots or pans from the main top. Remove the pan supports from the spillage area and carefully place in a sink of warm soapy water.

Wipe loose debris from main top. Avoid using any abrasive cleaners including cream cleaners. For best results use a liquid detergent cleaner. Rinse with cold water and thoroughly dry with a clean, soft cloth. Make sure all parts are dry before repositioning.

**⚠ Never use caustic or abrasive cleaners as these will damage the surface.**

## Control panel and oven doors

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth.

The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

## Ovens

Some of the lining panels can be removed for cleaning and for cleaning behind.

### Removing the oven linings

Remove the oven shelves. Pull the top of the shelf support up and away from the oven side and then lift the support away from the locating bracket at the bottom of the oven side (**Fig. 5.4**).

The side panels of either oven can be removed.

You do not have to remove the support brackets to remove the linings. Lift each lining upward and slide forward off the support brackets (**Fig. 5.5**).

Once the panels have been removed, the oven enamel interior can be cleaned.

**⚠ DO NOT use steel wool (or any other materials that will scratch the surface).**

**⚠ DO NOT use oven cleaning pads.**

Refit in the reverse order.

## Cleaning table

Cleaners listed (**Table 5.1**) are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

<b>Hotplate</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Hob top	Enamel or stainless steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Outside of Cooker</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth or microfibre all-purpose cloth (supermarket).
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, aluminium, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
<b>Oven</b>		
<b>Part</b>	<b>Finish</b>	<b>Recommended Cleaning Method</b>
Sides, floor & roof of oven NOT 'COOK & CLEAN' OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
'Cook & Clean' oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush.
Oven shelves, Handyrack, grill trivet, Handygrill rack	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

**Table 5.1**

## 6. Troubleshooting

---

### Hotplate/Cooktop ignition or hotplate burners faulty

Is the power on? If not, there maybe something wrong with the power supply.

Are the sparkers (ignition electrode) or burner ports blocked by debris?

Are the burner heads correctly located? See the section on 'Cleaning'.

### Hotplate/Cooktop burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

### Do the burners spark when you push in the knob?

If not, verify that the power is on.

### Steam is coming from the oven

When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

### What cleaning materials are recommended for the cooker?

See the 'Cleaning' section for recommended cleaning materials.

**⚠ Never use caustic or abrasive cleaners as these will damage the surface.**

### An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

### If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

### Poor performance

In the unlikely event that, after installation, the appliance does not perform correctly please contact your distributor (see "Service and Spares" on page 20).

### Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. The oven control settings and cooking times are intended to be used only as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

### The oven is not cooking evenly

**DO NOT** use a baking tray with dimensions larger than those specified in the section on 'General Oven Tips'.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level, arrange for your supplier to level it for you.

### Oven not coming on

Is the power on? If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

### Oven temperature getting hotter as the cooker gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a qualified service person.

### Oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop.

Ask for a 40W - 230V halogen lamp (G9) (**Fig. 6.1**).

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and make sure that the oven and bulb have cooled. Open the oven door and remove the oven shelves.

Remove the bulb cover by turning it a quarter turn, counter-clockwise. It may be very stiff (**Fig. 6.2**).

Pull the existing bulb to remove it. When handling the replacement bulb, avoid touching the glass with your fingers, as oils from your hands can cause premature failure. Push, click in the replacement bulb.

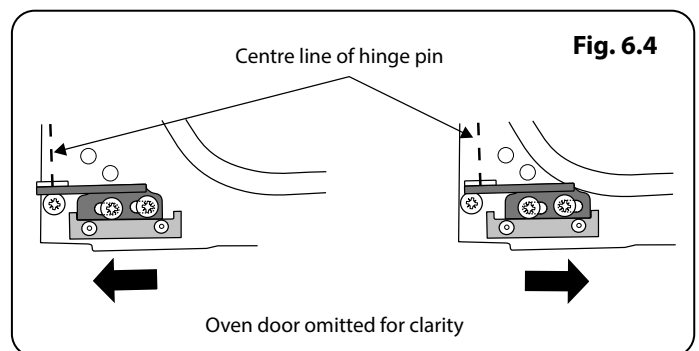
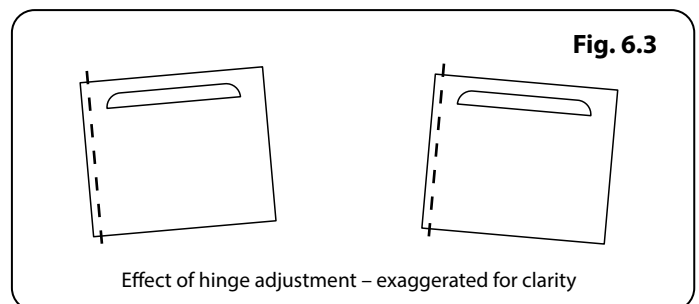
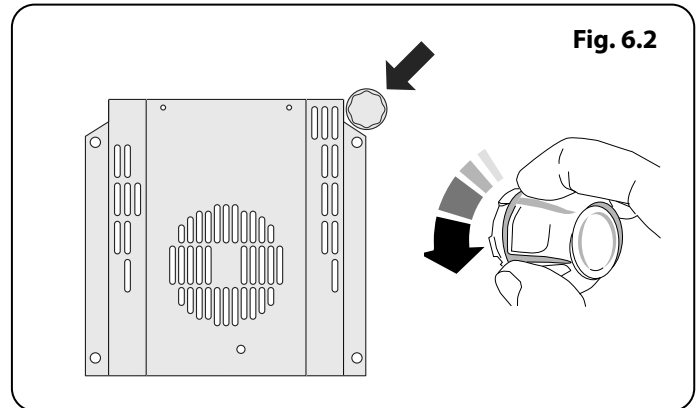
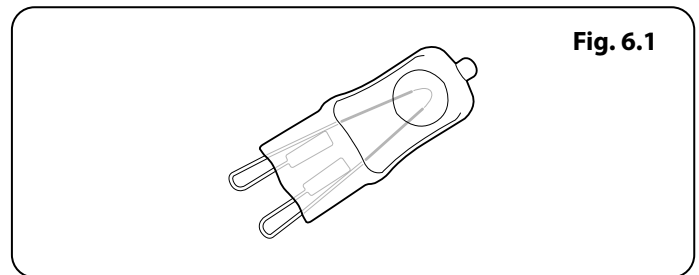
Screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

### The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door (**Fig. 6.3**). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (**Fig. 6.4**).

Retighten the hinge screws.

The cooker is cooled by a fan. If the fascia becomes excessively hot when the cooker is in use then the cooling fan may have failed. Should this occur please contact your installer, a qualified repair engineer or Customer Service to arrange for its repair.



## INSTALLATION

Check the appliance is electrically safe when you have finished.

# 7. Service and Spares

Firstly, please complete the appliance details below and keep them safe for future reference – this information will enable us to accurately identify the particular appliance and help us to help you. Filling this in now will save time and inconvenience if you later have a problem with the appliance. It may also be of benefit to keep your purchase receipt with this leaflet. You may be required to produce the receipt to validate a warranty field visit.

<b>Distributor's Name and Address</b>	Andi-Co Australia Pty Ltd. 1 Stamford Road, Oakleigh, VIC 3166  Customer Care Tel: 1300 650 020 Email: service@andico.com.au
<b>Name of Appliance</b>	
<b>Appliance Serial Number*</b>	
<b>Fuel Type</b>	
<b>Date of Purchase</b>	
<b>Installer's Name, Address and Telephone No.</b>	
<b>Date of Installation</b>	

\* This information is on the appliance data badge.

## If You Have a Problem

In the unlikely event that you have a problem with your appliance, please refer to rest of this booklet, especially the problem solving section, first to check that you are using the appliance correctly.

If you are still having difficulty, contact Customer Care on 1300 650 020 or email service@andico.com.au.

## Please Note

For warranty information and how to request a remedy, please refer to the Warranty Statement at <https://www.andico.com.au/warranty/> or contact Customer Care.

## Out of Warranty

We recommend that our appliances are serviced regularly throughout their life to maintain the best performance and efficiency. The frequency of service will depend on usage – for normal usage once a year should suffice.

Service work should only be carried out by a suitably Authorised Person.

## Spare Parts

To maintain optimum and safe performance, we recommend that only genuine spare parts are used. Do not use re-conditioned or unauthorised controls. Contact Spare Parts on (03) 9569 7744 or email spares@andico.com.au



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

# 8. Installation

## Safety Requirements and Regulations

You must be aware of the following safety requirements & regulations.

- ⚠ Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**
- ⚠ The 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.**

The regulations and standards are as follows:

- AS/NZS 5601 – ‘Gas Installations’
- AS/NZS 3000 - ‘Wiring Rules’

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons.

- ⚠ Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

The cooker must be installed in accordance with all local gas fitting regulations, municipal building codes, electrical wiring regulations and any other relevant statutory regulations.

- ⚠ WARNING!**  
**This appliance should not be used in marine craft, caravans or mobile homes.**

## Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

## Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

**This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.**

**Note:** An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

## Conversion

All models are supplied set for use on Natural gas. A conversion kit for Propane gas is included with the appliance. See the instructions that are supplied with the conversion kit.

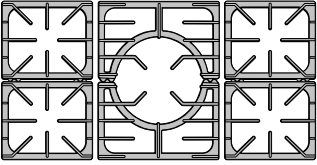
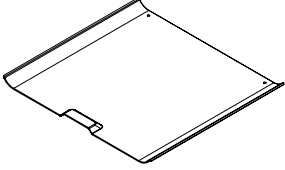
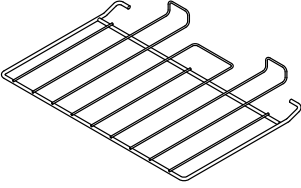
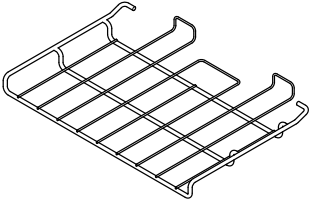
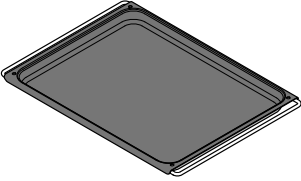
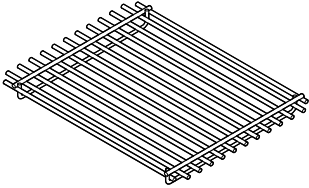
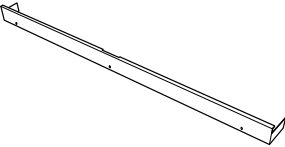
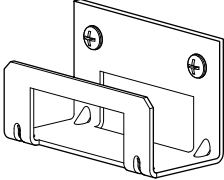
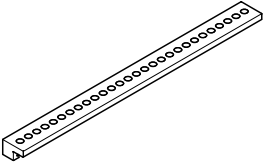
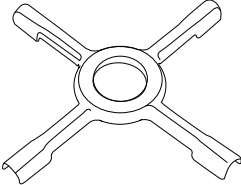
- ⚠ We recommend an overpressure shut-off device or pressure relief valve be used in any LPG installation, to prevent exposure of downstream fittings / appliances to excessive pressure (over 7.5kPa), in event of regulator failure.**

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge and add the “**Now adjusted for LP gas**” label - this will identify the gas type for which the appliance is now set.

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Checking the parts:

6 pan supports	2 oven base trays
	
2 flat shelves	2 drop shelves
	
2 deluxe oven trays	1 deluxe oven tray trivet
	
Plinth	Stability location bracket
	
Flue grill	Pan support trivet stand
	

### You will need the following equipment to complete the cooker installation satisfactorily:

- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain must be fitted.  
**These are not supplied with the cooker but are available at most builders' merchants.**
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

### You will also need the following tools:

1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket
11. 4 mm & 3 mm Allen keys
12. 13 mm spanner or socket wrench

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Positioning the cooker

The diagram (**Fig. 8.1**) shows the minimum recommended distance from the cooker to nearby surfaces as given in AS/NZS 5601.

Where the appliance is installed next to cabinetry, the cabinet material must be capable of withstanding 70°C. If this appliance is installed near vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier. Falcon cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances.

\*Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.

#### 1. Overhead – Measurement A

The minimum height of any surface above the top of the pan supports of the cooker is 650mm, for the full width and depth of the hob.

Cookerhoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a cookerhood be less than 650 mm or, for an overhead exhaust fan, 750 mm.

#### 2. Side Clearances – Measurements B & C

Where **B**, measured from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected by one of the following methods:

- Fixing ceramic tiles with a minimum thickness of 5 mm to the surface.
- Fixing toughened glass with a minimum thickness of 5 mm to the surface, provided the glass is approved by the manufacturer to be suitable for the application.
- Attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm.

Protection should be to a height **C** of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area.

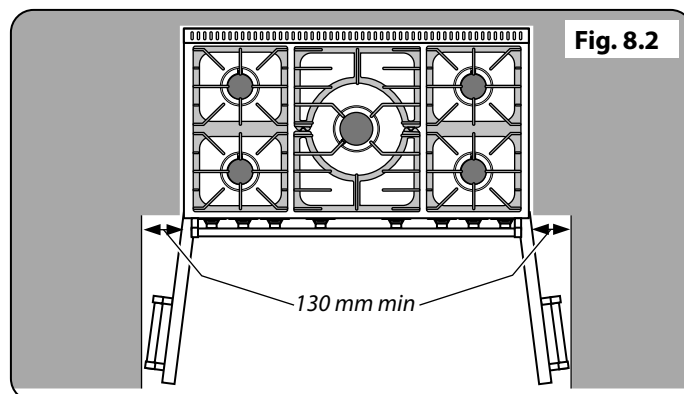
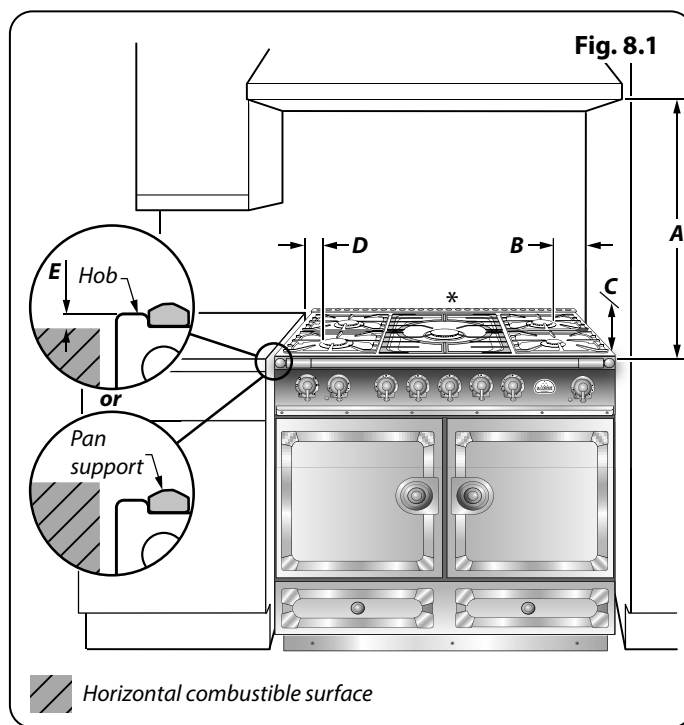
#### 3. Side Clearances – Measurement D & E

Where **D**, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then **E** shall be 10 mm or more, or the horizontal surface shall be above the pan supports.

If the horizontal surface is above the pan supports, then any vertical combustible surface needs to be protected in accordance with **B** above.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open (**Fig. 8.2**) The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

We recommend a gap of 1110 mm between units to allow for moving the cooker. **Do not** box the cooker in it must still be possible to move the cooker in and out for cleaning and



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig. 8.3

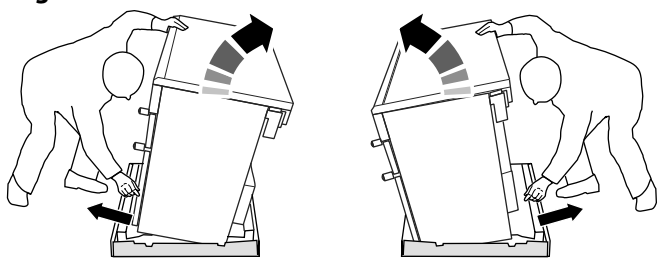


Fig. 8.4

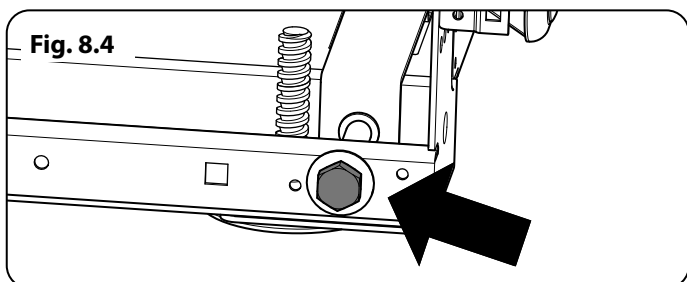


Fig. 8.5

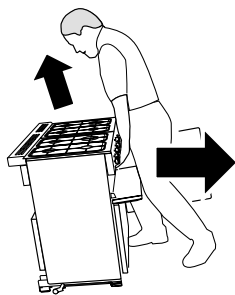


Fig. 8.6

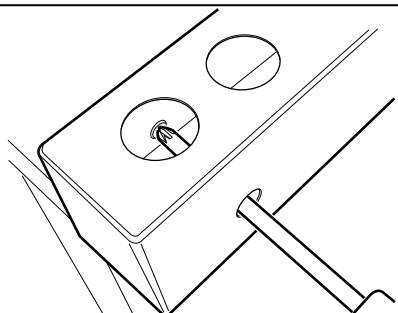
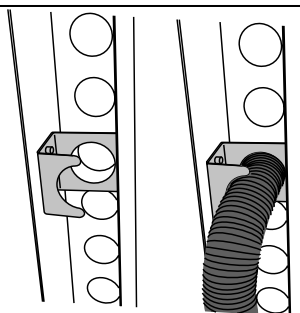


Fig. 8.7



servicing.

### Moving the cooker

**⚠ On no account try and move the cooker while it is plugged into the electricity supply.**

**⚠ The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base (Fig. 8.3).

Repeat from the back and remove the rear half of the polystyrene base.

### Lowering the two rear rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut (Fig. 8.4). Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

### Completing the move

Unfold the rear edge of the cardboard base tray. Open the oven doors so that you can get a good grip on the bottom of the fascia panel as you move the oven (Fig. 8.5).

Carefully push the cooker backwards off the base tray. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

**⚠ Do not use the door handles or control knobs to manoeuvre the cooker.**

### Fitting the flue grill

The flue grill is packed separately.

The larger of the holes along the sides are for screwdriver access and should face to the rear. Use the screws and nuts supplied to fix the grill in place (Fig. 8.6).

Clip the flexible extensions of the oven flues to the flue grill using the clips provided, inside the flue grill (Fig. 8.7).

### Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker.

To set the front turn the feet bases to raise or lower

### Fitting a stability bracket or chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig. 8.8** and **Fig. 8.9**.

If you are using a stability chain (**Fig. 8.8**) then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket; first attach the bracket location device to the rear of the cooker (**Fig. 8.9**). Then adjust the bracket to engage through the slot of the device (**Fig. 8.10** and **Fig. 8.11**).

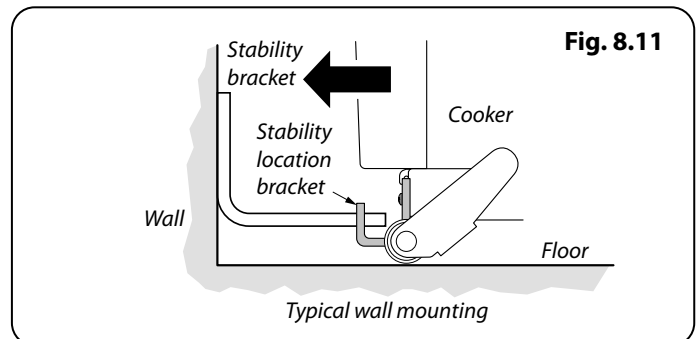
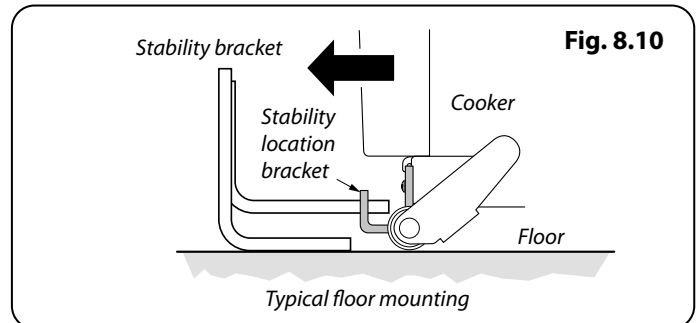
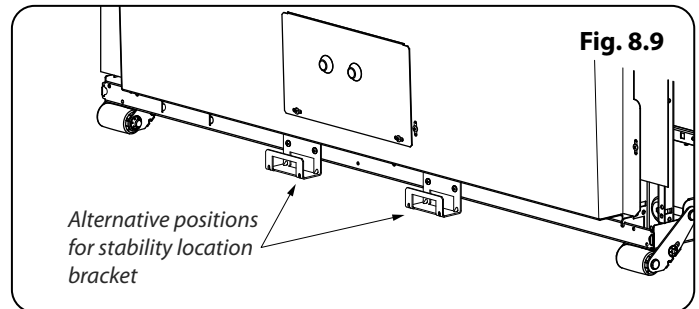
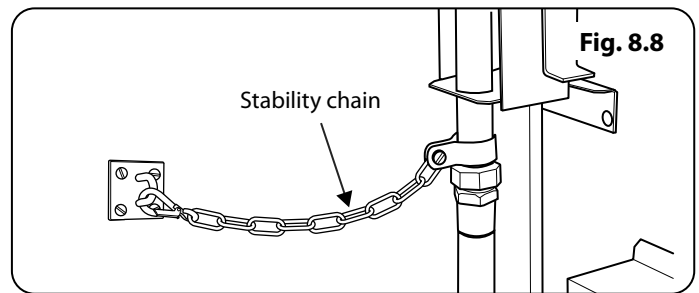
### Repositioning the cooker following connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly (**Fig. 8.3**), you need to check behind the cooker to make sure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

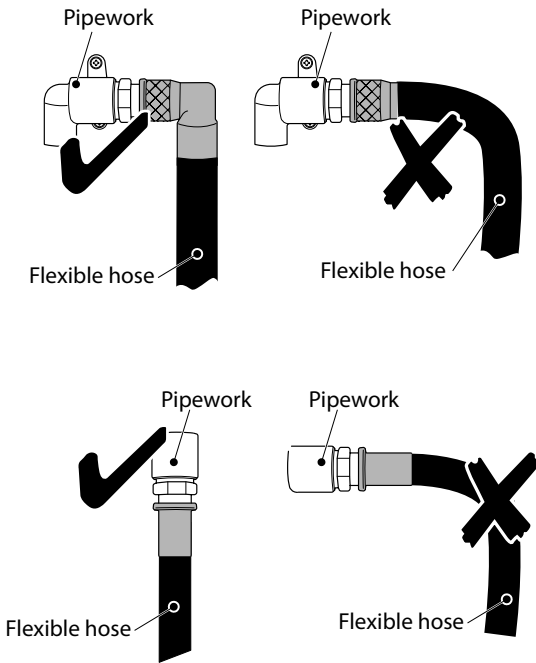
When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

Fig. 8.12



## Conversion to propane gas

If the appliance is to be converted to propane gas do the conversion at this point. See the conversion section of these instructions.

## Gas connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

Ideally the hose supply connection should be within the shaded area 'A' (Fig. 8.13).

For Natural Gas, the flexible hose must be in accordance with local codes and regulations. For LP Gas, it should be capable of 50 mbar pressure and 70 °C temperature rise. If in doubt contact your supplier.

Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

## Pressure testing

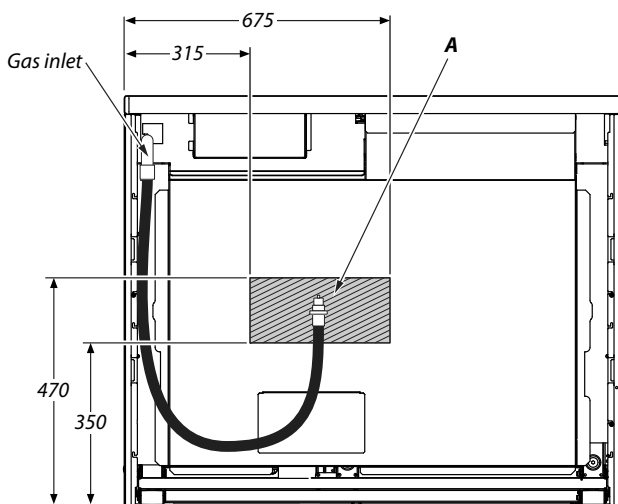
The gas pressure can be measured at the pressure test point on the gas inlet pipe, above the governor.

Connect the pressure gauge. Turn on the control knob for the WOK burner with the pressure gauge fitted to let gas through.

See the data badge for test pressures.

**⚠ Make sure that the appliance is gas sound.**

Fig. 8.13



All dimensions in millimetres

## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Electrical connection

This appliance must be installed by a qualified electrician to comply with with current AS/NZS 3000 Wiring Rules and regulations in force.

Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the cooker.

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3 mm.

#### **⚠ Warning: the appliance must be earthed.**

The appliance must be connected to an efficient earthing circuit. If the electricity network is not equipped with an earth connection, then it must be installed separately in compliance with local regulations.

Earthing is a safety measure required by law, and must be performed with particular care by a qualified technician, who must also check that the electricity supply characteristics are correct.

The total electrical load of the appliance is approximately 5 kW. The cable size used should be suitable for this load and comply with all local requirements (i.e. PVC Insulated cable IEC 60227 – code 53 for ordinary cables).

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 8.14** and **Fig. 8.15**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000 and/or AS/NZS 5601 as applicable for the appliance configuration.

**Note:** The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

#### Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

**IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.**

Fig. 8.14

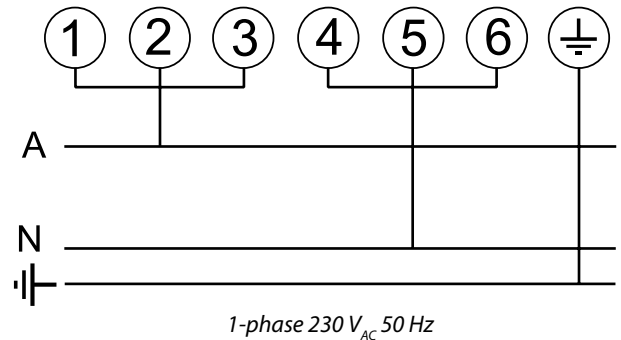
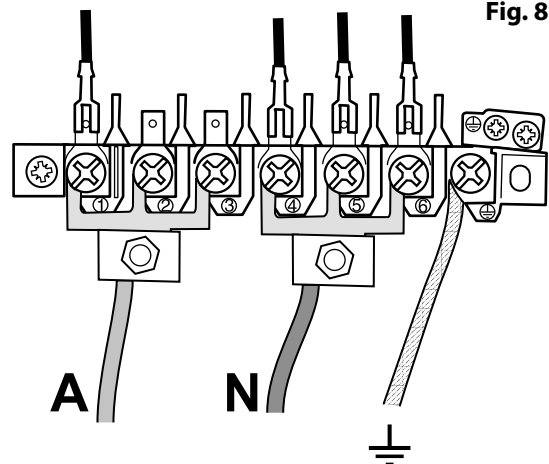


Fig. 8.15



## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Connection in New Zealand

Type of cord in accordance with **IEC 60227** with a minimum rating of 90°C.

Cord size recommended for this application is 3 x 4 mm<sup>2</sup>, three-core cable (Power cables may be sized to take into account the coincidence factor **AS/NZS 60335.2.6:2014**).

Rating of the plug is 15 Amp, in accordance with **AS/NZS 3112**. Based on the arithmetic mean value when measured under full load stabilized conditions, **Clause 10 IEC 60335-1**.

If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with either:

- an appropriately rated plug that is compatible with the socket – outlet fitted to the final sub –circuit in the fixed wiring that supplies this cooking range.
- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub circuit in the fixed wiring that supplies this cooking range.

**Note:** The marking for the rated current of the fuse protecting a socket should be placed on or near the socket outlet.

### Fixed Wiring

**⚠ Disconnect from the mains supply.**

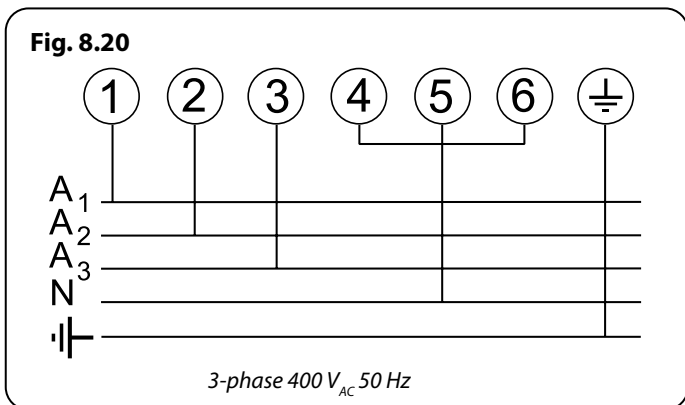
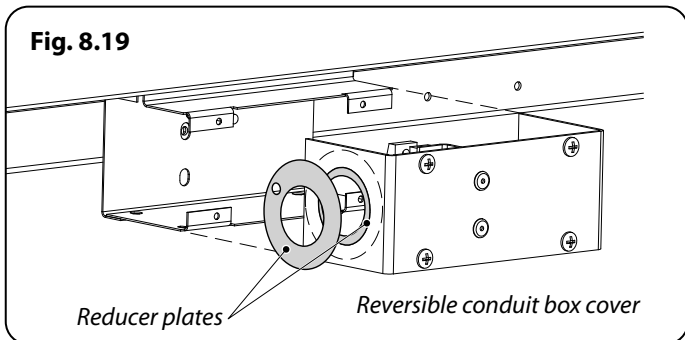
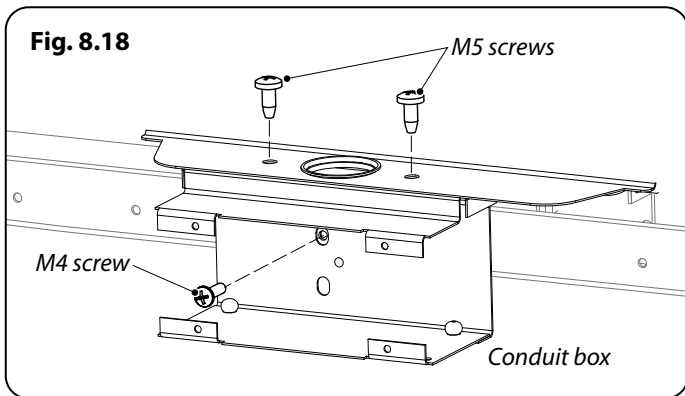
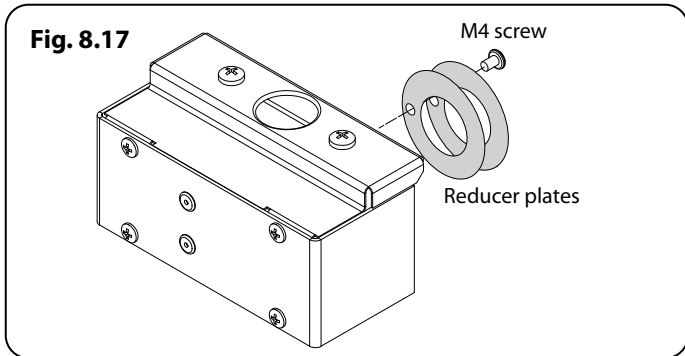
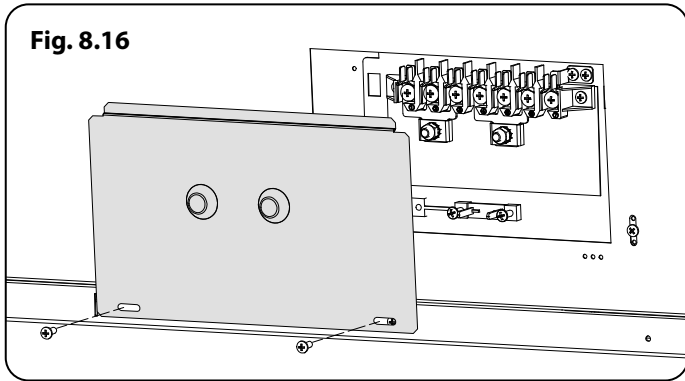
For connection to fixed wiring, i.e. flexible conduit, Remove the electrical terminal cover on the back panel (**Fig. 8.16**).

Remove the M4 screw securing the reducer plates to the conduit box (**Fig. 8.17**). Fit the conduit box to the cooker using the two M5 screw fittings located at the top of the box and the M4 screw (**Fig. 8.18**).

The conduit box cover is reversible. Fit the reducer plates, if required (**Fig. 8.19**). Feed the cable through the conduit box and secure in place with the cable clamp.

Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 8.20**). Check that the links are correctly fitted and that the terminal screws are tight.

Fit the cover to the conduit box.





## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Final Fitting

#### Fitting the Handrail

The hand rail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube (**Fig. 8.21**).

Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup (**Fig. 8.22**).

Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and that the two end pieces are lined up correctly. Fit the assembled hand rail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside (**Fig. 8.23**).

#### Fitting the Door Handles

Fit the door knobs to door knob bases and screw them on to the mountings on the oven doors. Hand tighten only – do not use any tools (**Fig. 8.24**).

#### Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker (**Fig. 8.25**). Fasten the plinth using these screws.

### Final checks

#### Hotplate check

Check each burner in turn (refer to the 'Hotplate Burners' section at the front of the instructions).

#### Oven check

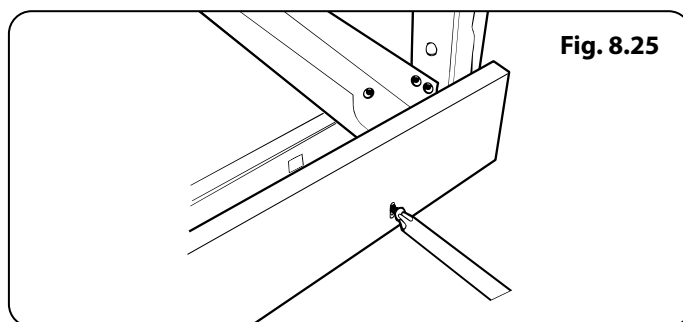
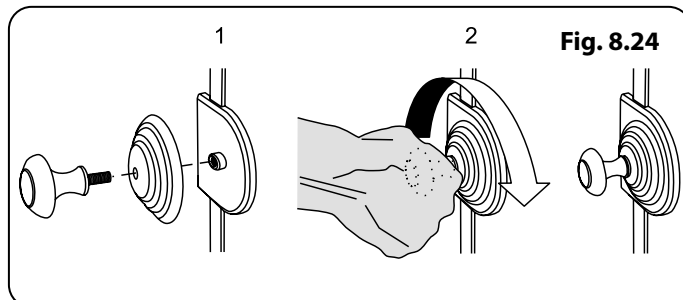
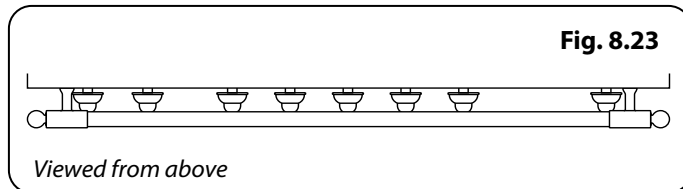
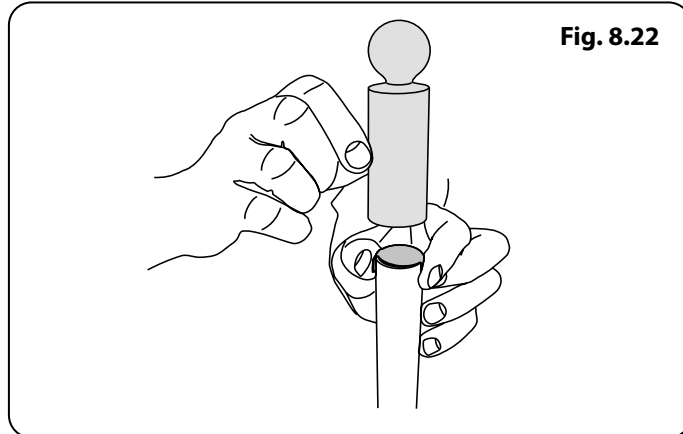
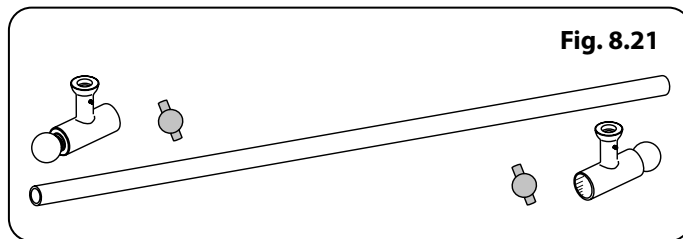
Turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up.

Turn off the oven.

### Customer care

**Installer:** Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

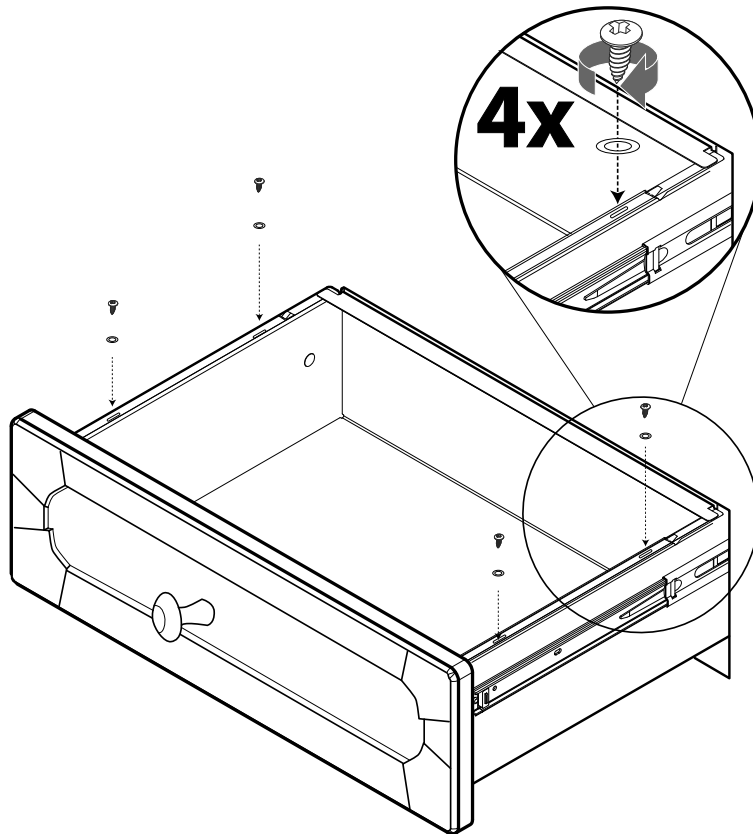
*Thank you.*



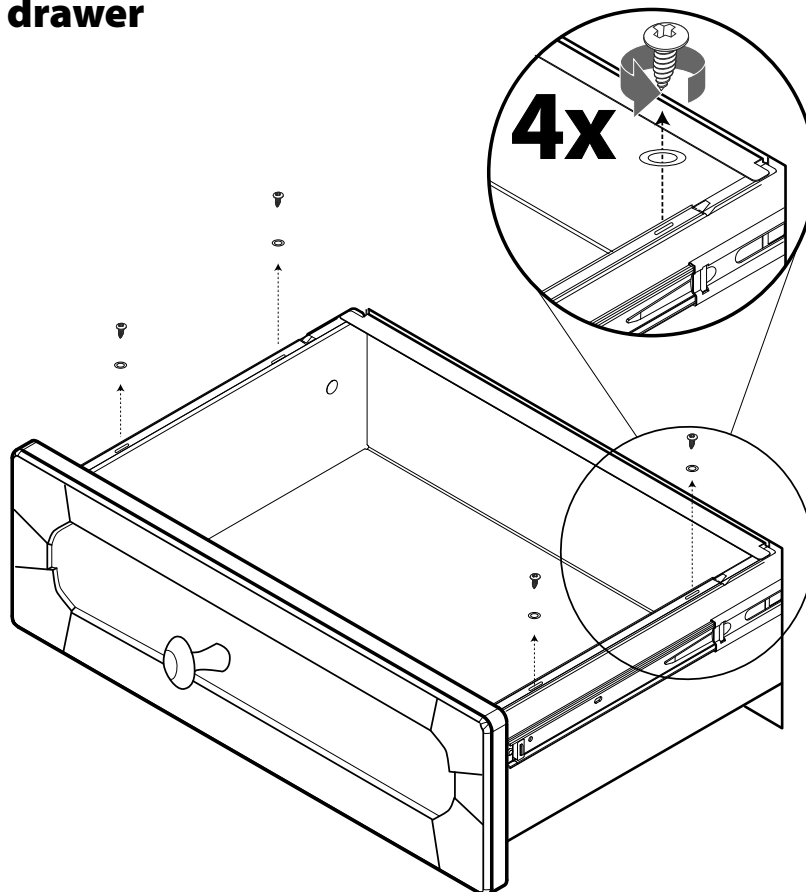
## INSTALLATION

Check the appliance is electrically safe and gas sound when you have finished.

### Fitting the drawer



### Removing the drawer



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

## 9. Servicing

Fig. 9.1

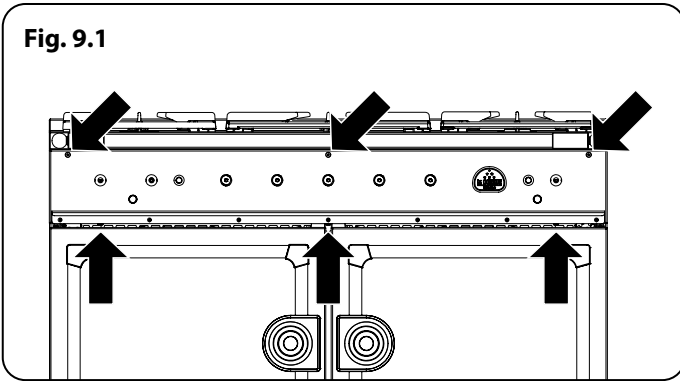
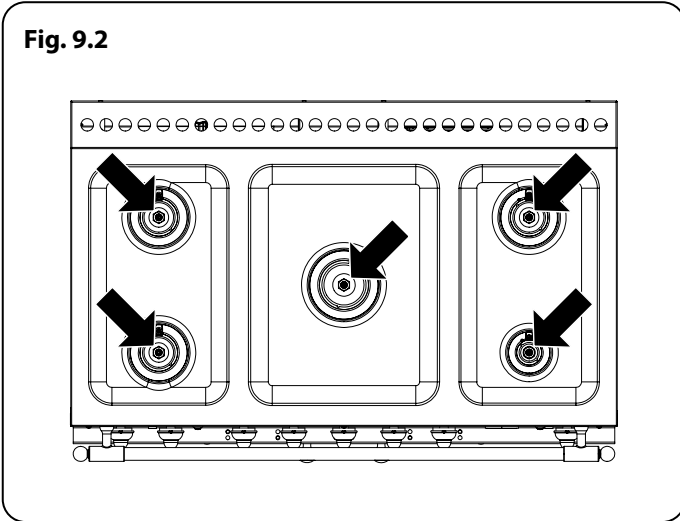


Fig. 9.2



- ⚠ **BEFORE SERVICING ANY GAS CARRYING COMPONENTS. TURN OFF THE GAS SUPPLY**
- ⚠ **DO NOT modify this appliance!**
- ⚠ **Check the appliance is gas sound after completion of service. When checking for gas leaks DO NOT use washing up liquid – this can corrode. Use a product specifically manufactured for leak detection.**
- ⚠ **DO NOT use reconditioned or unauthorised gas controls.**
- ⚠ **Disconnect from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, hotplate tray or any electrical components or covers.**
- ⚠ **Before electrical reconnection, check that the appliance is electrically safe.**

### 1. Panels

#### 1. To remove the control panel

##### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control knobs. Open the oven door. Remove the 3 fixing screws on the underside of the control panel. Remove the 3 fixing screws from the top of the control panel (**Fig. 9.1**).

Remove the pan supports and burner heads. Undo the large brass nuts and remove the venturis and ring, if fitted (**Fig. 9.2**). Raise the hotplate slightly and lift the control panel clear of the cooker.

Replace all parts in reverse order. When replacing any electrical connections refer to the wiring diagram.

#### 2. To remove the side panels

##### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel. Undo the 3 screws securing the plinth and remove.

Undo the lower retaining screw situated below the edge at the panel front corner. Remove the side panel retaining screw on the upper front edge and the 2 fixings on the rear or the side panel. Remove the panel by pulling it away from the cooker.

### 2. Hotplate

#### 1. To remove the hotplate

##### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove pan supports and burner heads. Undo the large brass nuts and remove the venturis and ring, if fitted (**Fig. 9.2**).

Taking care not to damage the burner heads, lift the hotplate clear of the cooker.

Reassemble in reverse order, making sure that the leads are reconnected correctly. Check the burner operation.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

## **2. To replace a hotplate control taps**

### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel (**Fig. 9.1**) and hotplate (**Fig. 9.2**).

Unplug the FSD lead from the rear of the tap. Undo compression fitting at the rear of the tap. Remove the fixings that secure the tap to the gas rail.

Disconnect the ignition switch wiring. Remove the tap, then remove and discard the gasket seal.

Fit the new gasket seal to the replacement tap.

Re-assemble in reverse order. Check the cooker is gas sound. Check the hotplate ignition.

## **3. To change hotplate burner injector**

### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Lift off the pan supports and remove the burner heads. Undo the large brass nuts and remove the brass venturis and ring, if fitted.

Remove the old injector. Fit the new injector (see **Injectors page 31**).

Reassemble in reverse order. Check the cooker is gas sound.

## **4. To replace a hotplate burner electrode**

### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Lift off the pan supports and remove the burner head. Undo the large brass nut and remove the brass ring, if fitted. Gently lift the burner base. Grip the lead, connecting the electrode, between thumb and forefinger. Pull off the electrode but keep hold of the lead.

Fit the new burner base and electrode to the lead and fix the electrode to the burner. Replace the brass nut the burner cap.

Check the burner ignition.

## **5. To replace a hotplate burner**

### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the hotplate (**Fig. 9.2**). The burners are mounted on support struts. Disconnect the burner feed pipes at the burner. Remove the appropriate burner and fit the new one.

Reassemble in reverse order. Check that the burner operation is satisfactory.

## **6. To remove a hotplate burner thermocouple**

### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the hotplate (**Fig. 9.2**).

Identify the thermocouple to be removed. Pull off the connection at the tap end, remove the nut and lift the thermocouple away at the burner end.

Fit the new thermocouple in reverse order.

Replace the hotplate. Check the thermocouple for correct operation at full rate and turndown.

## **3. Controls**

### **1. To change oven or light switch**

#### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel (**Fig. 9.1**).

**NOTE:** The old switch may be destroyed during removal.

Remove the switch button and old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back the locking wings and pushing forwards.

Fit the new bezel to the control panel by first lining up the raised key on its body with the cut-out in the control panel and pushing it in from the front. Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

Replace control panel in reverse order and test for correct operation.

### **2. To change the ignition spark generator**

#### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the hotplate (**Fig. 9.2**).

Disconnect all the leads from the generator, taking note of their positions. Unclip the generator from the cooker.

Fit the new generator and reconnect the leads. Check for correct ignition.

### **To change the oven multi-function switch**

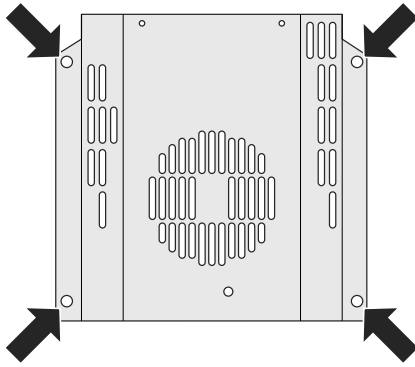
Remove the pan supports and burner heads. Remove the control panel (**Fig. 9.1**) and hotplate (**Fig. 9.2**).

Remove the fixing screws from the front of the oven multi-function switch. Disconnect the leads and remove the switch.

Fit the new switch.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

**Fig. 9.3**



## 4. Ovens

### 1. To replace an oven thermostat

#### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the control panel (**Fig. 9.1**) and hotplate (**Fig. 9.2**).

Remove the oven shelves.

For the right-hand oven, remove the thermostat phial cover (2 screws). Unclip the thermostat phial from the clips in the oven back. For the left-hand oven, pull cooker forward to gain access to the cover box at the rear of the cooker. Remove the 4 screws securing the cover and lift clear.

Feed the thermostat capillary out of the oven. Disconnect the wiring from the thermostat. Remove 2 screws holding thermostat to mounting panel. Fit new thermostat and reassemble in the reverse order. Make sure that the phial is clipped to the oven back with the phial centrally positioned between the clips.

Check the operation of the thermostat.

### 2. To remove the oven inner backs

#### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Open the oven door.

Remove the fixings that secure the inner back to the oven rear (**Fig. 9.3**). Lift the removable panels away.

Re-assemble in reverse order. Make sure that the retaining fixings are fully tightened.

### 3. To replace an oven fan

#### **DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Pull the cooker forward to gain access to the rear. Remove the screws securing the electric cover to the back sheet and remove the cover. Disconnect the 3 terminals connected to the fan, noting their position.

Remove the oven inner back (see 3). Hold the fan blade and remove the centre nut (left-hand thread), 2 brass washers, fan blade and circlip. Unscrew the fan retaining nuts and washers (3 off each) and lift the fan away from the rear of the cooker.

Fit the new fan and reassemble in reverse order. Check the operation of the oven.

**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**

Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

**1.1 To Replace a Fan Oven Element**

**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

Remove the inner back (see 3).

Remove the 2 screws from the top of the element and the 1 from the bottom of the element (**Fig. 9.4**). Carefully lift the element out, disconnecting the terminals connected to the element (noting their positions).

If it is not possible to disconnect the leads in this way, pull the cooker forward to gain access to the rear, remove the screws securing the electric cover to the back sheet, remove the cover and disconnect the terminals from the rear.

Fit the new element and reassemble in reverse order. Check the operation of the oven.

**4. Remove the left hand oven bottom and top elements**

**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

**Bottom Element**

Pull the cooker forward to access the cover boxes at the rear of the cooker. Remove the fixings that secure the cover and lift it clear.

Remove the 2 screws 'A' and allow the plate to drop down. Remove the 2 screws 'B', then lower the upper plate and remove it through the slot in the cooker back (**Fig. 9.5**).

Undo the terminal connections, noting their positions. Remove the element fixings and withdraw the element.

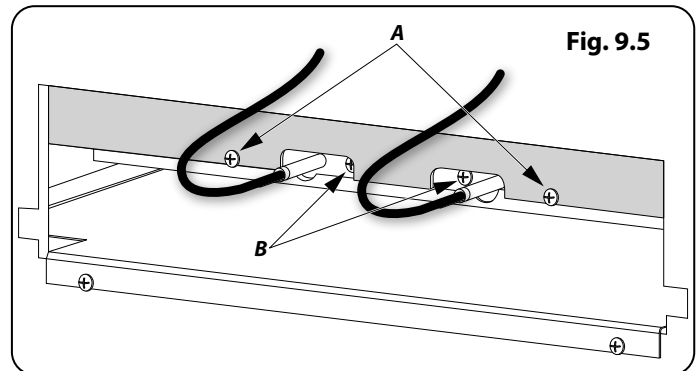
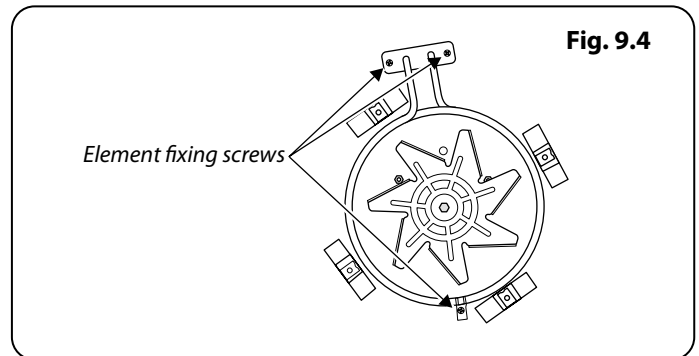
Replace the element and re-assemble parts in reverse order.

**Top Element**

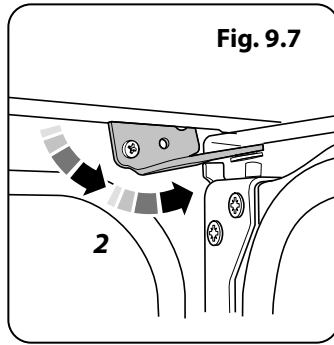
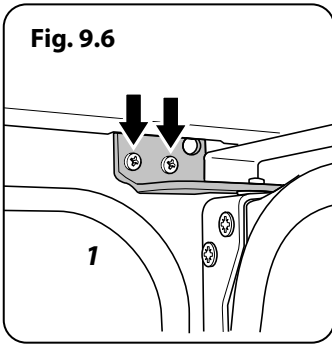
Remove the top element bracket fixings and withdraw the elements carefully, lifting to clear the clips on the support bar.

Replace the element and re-assemble the parts in reverse order.

Check that the oven operates satisfactorily.



**WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON**  
 Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.



## 5. Doors

### 1. To Replace an Oven Door

Open the oven door. Support the door and loosen the 2 screws securing the upper hinge and gasket to the cooker front (Fig. 9.6).

**⚠ The door is heavy, so take care.**

Support the door and remove the screw nearest the hinge pin (Fig. 9.7). Swing the hinge up and away from the door hinge pin. Lift the door away from the lower hinge and remove. Reassemble in reverse order.

### 2. To Adjust an Oven Door Angle

The bottom hinge of either oven door can be adjusted to alter the angle of the door (Fig. 9.8). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position (Fig. 9.9).

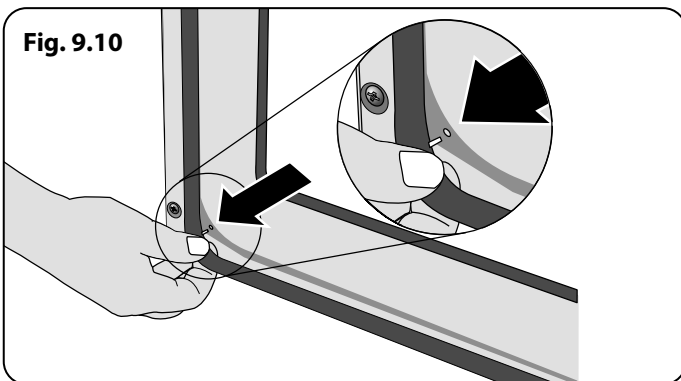
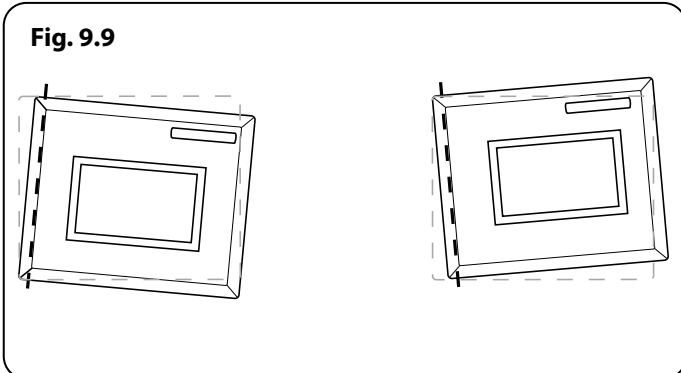
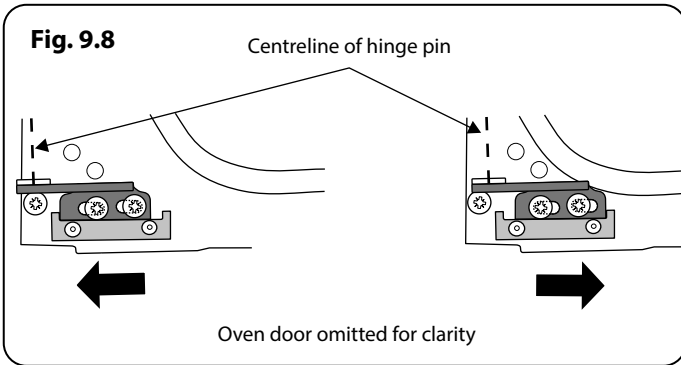
Retighten the hinge screws.

### 3. To remove the oven door seal

Open the oven door. The seal is held in place by small hooks to the cooker front. At the corner, pull the seal diagonally away from the door centre until that hook is released (Fig. 9.10).

Proceed to the next hook and release it in a similar way, and so on. Use force if the hooks are stiff, as the old seal will be discarded.

When fitting the new seal, position the seal join at the bottom. Hook the new seal in one of the corner holes of the door, and proceed round the door snapping in each hook in turn.



## 6. Ancillaries

### 1. To change the cooling fan

**DISCONNECT FROM THE ELECTRICITY SUPPLY.**

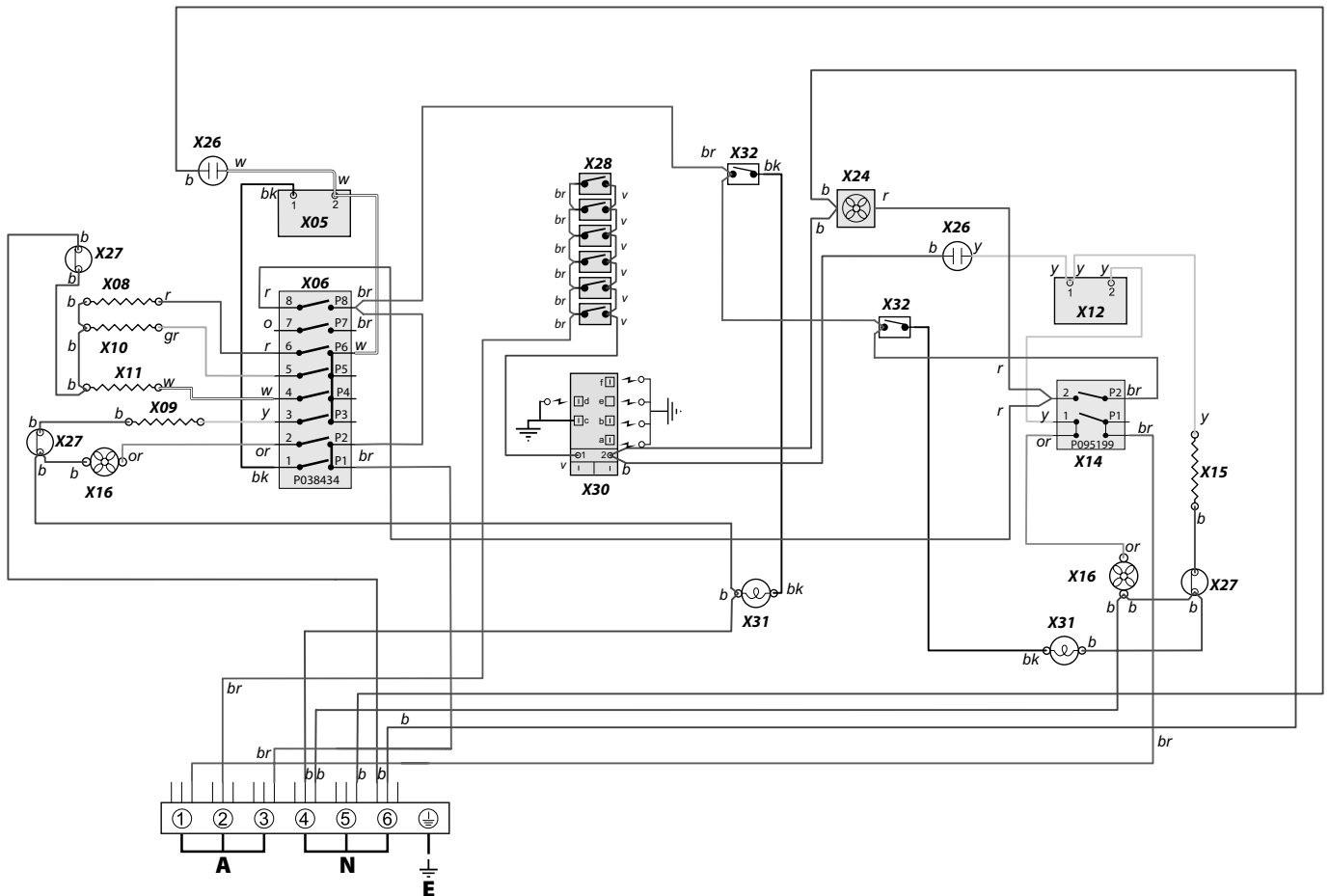
From the rear of the appliance, remove the 4 screws securing the fan duct to the appliance.

Drop down and gently pull forward to disconnect the wire from the cooling fan motor.

Remove the screws that hold the cooling fan to the duct and then lift out the fan.

Reassemble in reverse order.

# 10. Circuit diagram



### Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230V 50 Hz. Component positions viewed from the front of the cooker

Code	Description	Code	Description
X05	Left-hand oven thermostat	X16	Oven fan
X06	Left-hand oven multifunction switch	X24	Cooling fan
X08	Left-hand oven base element	X26	Neon
X09	Left-hand oven fan element	X27	Thermal cut-out
X10	Left-hand oven top element (outer)	X28	Ignition switches
X11	Left-hand oven top element (inner)	X30	Spark generator
X12	Right-hand oven thermostat	X31	Oven light
X14	Right-hand oven front switch	X32	Oven light switch
X15	Right-hand oven fan element		

Code	Colour
<b>b</b>	Blue
<b>br</b>	Brown
<b>bk</b>	Black
<b>or</b>	Orange
<b>r</b>	Red
<b>v</b>	Violet
<b>w</b>	White
<b>y</b>	Yellow
<b>g/y</b>	Green/yellow
<b>gr</b>	Grey



# 11. Technical Data

This cooker is designed for use on Natural gas, although a conversion for LP (LPG X Propane (2.54 kPa)) gas is included.

**INSTALLER:** Please leave these instructions with the user.

**DATA BADGE LOCATION:** Cooker back, serial number repeater badge below oven door opening.

**COUNTRY OF DESTINATION:** Australia.

## Pressures

Gas (Rp ½ at rear right-hand side)		Electric
<b>Supply Pressure</b> at the inlet to appliance regulator		230/400V 50 Hz
Natural Gas	1.13 kPa	
Propane	2.75 kPa	
<b>Operating Pressure</b> at appliance test point		
Natural Gas	1 kPa	
Propane	2.54 kPa	

## Dimensions

<b>Model</b>	CORNUFÉ 110 Dual Fuel		
<b>Overall height top of hob   top of pan supports</b>	minimum: 912 mm   952 mm	maximum: 937 mm   977 mm	
<b>Overall width</b>	1092 mm		
<b>Overall depth</b>	650 mm excluding handles, 720 mm including handles		
<b>Minimum height above top of pan supports</b>	650 mm		

## Ratings

Hotplate	Bypass screw*	Natural Gas 1.00kPa			Propane 2.54kPa		
		Input	Injector		Input	Injector	
			Marking	Size (dia)		Marking	Size (dia)
<b>Wok burner</b>	55	20.2 MJ/h	205	2.05 mm	18.4 MJ/h	118	1.18 mm
<b>Medium</b>	41	13.3 MJ/h	150	1.61 mm	12.6 MJ/h	99	0.99 mm
<b>Small</b>	33	6.5 MJ/h	112	1.12 mm	6.3 MJ/h	68	0.68 mm

Gas burner inputs based on Gross Calorific Value.

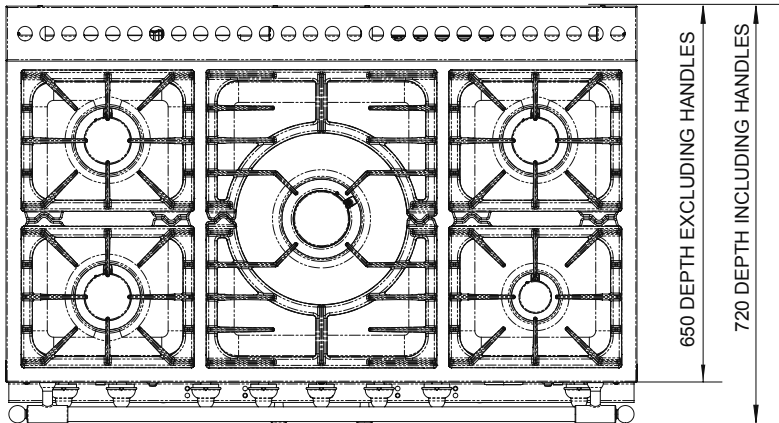
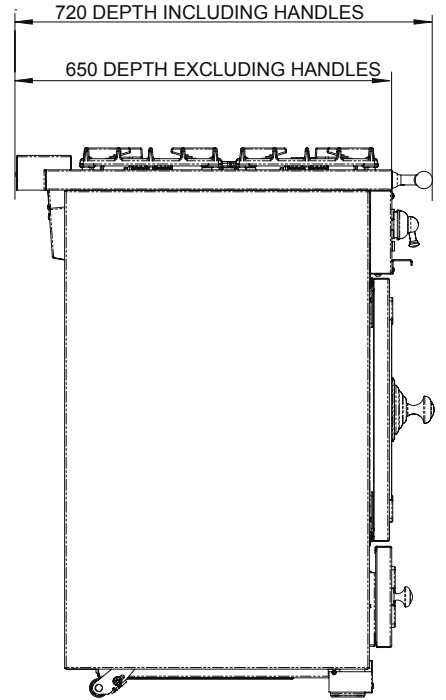
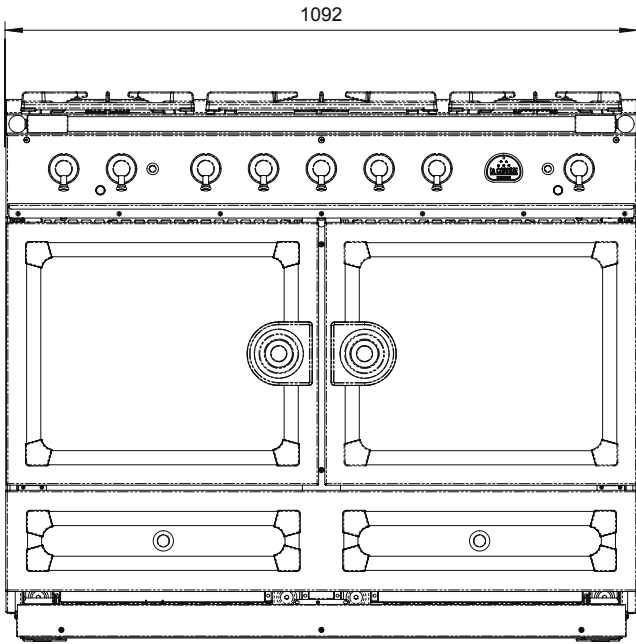
\* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

## Oven Efficiencies

Ovens	Left-hand Oven Multi-function	Right-hand Oven Forced Air Convection
Maximum power output @ 230V 50 Hz	2.50 kW	2.50 kW
Energy efficiency class on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.88 kWh	0.83 kWh
Usable volume (litres)	79	79
Size	Large	Large
Time to cook standard load	41 minutes	41 minutes
Surface area of the grid	1400 cm <sup>2</sup>	1400 cm <sup>2</sup>

**Maximum total electrical load at 230 V** (approximate total including oven lights, oven fan, etc.): 5.14 kW.

† Arithmetic mean value when measured under full load stabilized conditions, Clause 10 AS NZS 60335.















L a C o r n u e 1 9 0 8

Ateliers La Cornue

14 rue du Bois du Pont  
Z.I. les Béthunes  
95310 Saint-Ouen l'Aumône  
FRANCE

Tél. : + 33 (0)1 34 48 36 36 - Fax : + 33 (0)1 34 64 32 65

E-mail : [a.table@la-cornue.com](mailto:a.table@la-cornue.com)

[www.la-cornue.com](http://www.la-cornue.com)