

# JLFSMFC 601

## Multifunction Cooker

Instruction manual



**John Lewis**



# Important safety information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

## Installation

- This cooker must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to the installation information in chapter “Installation”.
- This cooker is heavy. Take care when moving it.
- Do not use the oven door handle for lifting or moving the cooker, or for removing the appliance from the packaging.
- This cooker must be installed in an adequately ventilated room.
- The technical data is indicated on the rating plate located on the back of the appliance. This plate must not be removed.
- The adjustment conditions are shown on a label applied to the packaging and the appliance.
- Remove all packaging, both inside and outside the hob, before using the cooker.
- Before assembling the cooker remove all the parts that are not firmly attached to it, in particular the pan supports and burners. To lighten the weight of the cooker, the accessories inside the ovens may also be removed, preventing accidental damage during the overturning process.
- If the cooker is set on a pedestal, appropriate measures must be taken to prevent it from sliding off the pedestal.
- Additions or modifications to the appliance are not permitted.
- Repairs to the cooker must only be carried out by trained registered service engineers.

## Child safety

- The cooker is designed to be operated by adults. Do not allow children to tamper with the controls or play with near the cooker.
- Do not allow children to sit or climb on the drop down doors.
- Never store items that children may attempt to reach above the appliance.
- Whenever the cooker is in use and in the necessary cooling down period, take care to position the saucepans in a way to prevent burns or overturning. Avoid leaving the oven door open during use and immediately after cooking, the heating elements will still be hot.
- Only allow older children to use the cooker with adult supervision.

## Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Remove all stickers and film from the glass doors and the stainless steel cabinet.
- Cookers become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching the hob area and the inside of the oven until fully cooled.
- There is the risk of burns from the appliance if used carelessly.
- Cables from other electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven or on the hob in case they are inadvertently switched ON.
- Ensure that you switch the gas hobs and ovens OFF after use.
- Do not ignite a gas hob without a saucepan over the burner.
- When in use the gas hob will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a vented outlet.
- When using the hob for a long period of time, opening a window or increasing the extractor speed should improve the ventilation.
- All the cooker's vents must be free of obstructed to ensure ventilation of the oven cavity.
- Do not use the cooker if it is in contact with water.
- Do not operate the cooker with wet hands.
- Always stand back from the cooker when opening the oven doors during cooking or at the end of it, to allow any build up of steam or heat to release.
- Unstable or misshapen pans should not be used on the hob as they can cause an accident by tipping or spillage.
- Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- The cooker must not be used as a work surface or as a storage surface.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking materials, e.g. roasting bags, to come into contact with the oven elements.

- Do not place or store sealed cans, aerosols, flammable liquids, highly inflammable materials or fusible objects (e.g. plastics film, plastic, aluminium) inside, on, above or near the cooker.
- Do not hang towels, dishcloths or clothes from the oven or its handles.
- Always use oven gloves to remove and replace food in the oven.

## Maintenance and cleaning


- For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.
- Always allow the cooker to cool down and ensure it is switched off at the wall switch prior to carrying out any cleaning / maintenance work.
- Only clean the cooker in accordance with the instructions contained within this manual.
- For cleaning or for maintenance work, the electrical supply to the appliance must be switched off and the appliance must be cooled down.
- For safety reasons, the cleaning of the cooker with steam jet or high-pressure cleaning equipment is not permitted.

## Service

- Before leaving the factory, this cooker has been tested and set up by qualified, specialist personnel, to guarantee the best operating results. Each repair or adjustment that may subsequently be necessary must be carried out with the utmost care and attention. Therefore this cooker should only be repaired or serviced by an authorised service engineer and only genuine approved spare parts should be used.



## Environmental information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable and make safe any components, which might be dangerous for children (remove doors etc.).
- The Symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

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## Guide to using the instruction manual

The following symbols will be found in the text to guide you throughout the instructions:



Safety instructions



Hints and tips



Environmental information

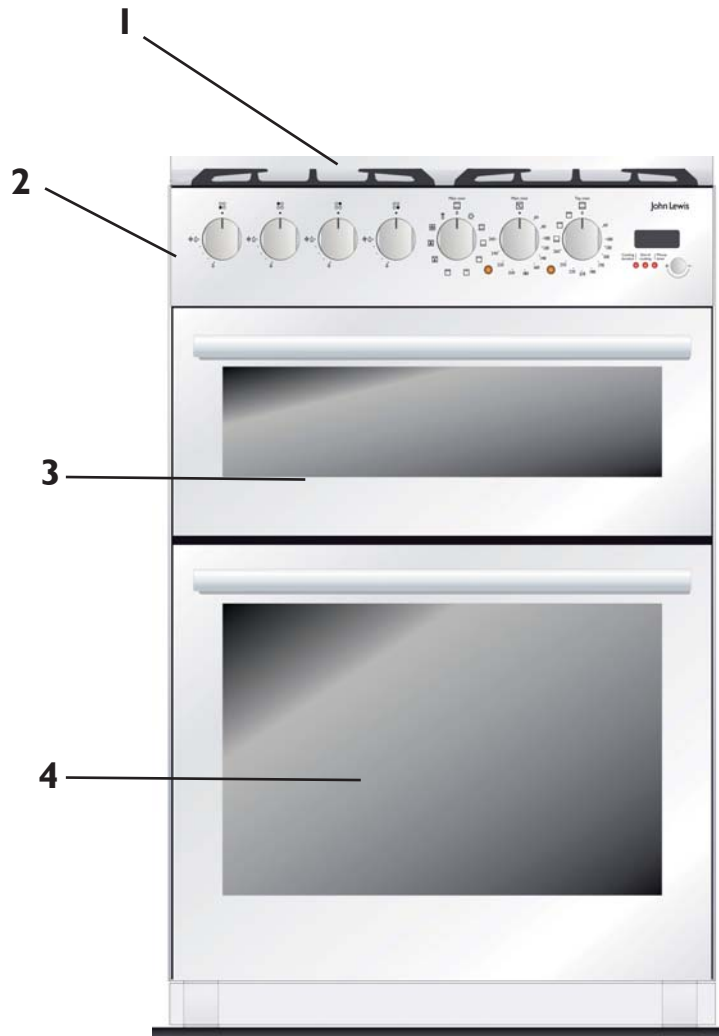


This appliance complies with the following E.E.C. Directives:

- **73/23/EEC** (Low voltage directive) and subsequent modifications.
- **89/336/EEC** (Electromagnetic disturbance directive) and subsequent modifications.
- **90/396/EEC** (Gas appliances directive) and subsequent modifications.
- **89/109/EEC** (Material in contact with food directive) and subsequent modifications.

# Description of the appliance

- 1 Hob
- 2 Control panel
- 3 Conventional top oven
- 4 Multifunction main oven



# Installation



It is dangerous to alter the specifications or attempt to modify this product in any way.



Care must be taken to ensure that the appliance does not stand on the electrical supply cable (not supplied).



Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.

## Technical specifications



<b>Appliance dimensions</b>	<b>Width</b> <b>Depth</b> <b>Height</b>	<b>60 cm</b> <b>60 cm</b> <b>85-90.5 cm</b>
<b>Connection voltage</b>	<b>230 V ~ 50 Hz</b>	
<b>Maximum connection load</b>	<b>4.78 kW</b>	

<b>Gas Hobs</b>		
<b>Position</b>	<b>Type</b>	<b>Power</b>
<b>Rear Left</b>	<b>Simmer</b>	<b>1 kW</b>
<b>Rear Right</b>	<b>Rapid</b>	<b>3 kW</b>
<b>Front Left</b>	<b>Triple Ring</b>	<b>3.9 kW</b>
<b>Front Right</b>	<b>Semi-Rapid</b>	<b>1.75 kW</b>

<b>Electric Ovens</b>		
<b>Position</b>	<b>Type</b>	<b>Power</b>
<b>Top</b>	<b>Conventional</b>	<b>2.18 kW</b>
<b>Bottom</b>	<b>Multifunction</b>	<b>2.60 kW</b>

# Electrical connection



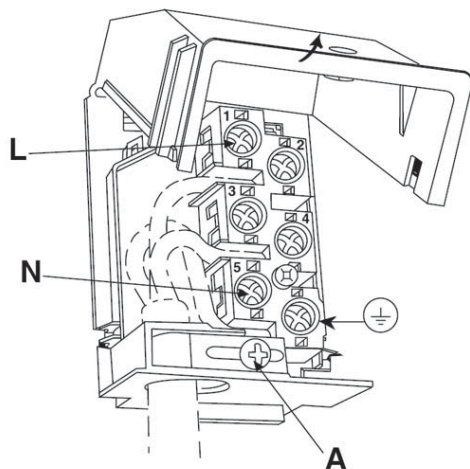
**WARNING:** This appliance must be earthed. Do not earth this appliance to the gas supply piping. Connect to 230 - 240V AC supply only.

- The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.
- We recommend you use a new length of 2,5 mm<sup>2</sup> twin core and earthed cable to ensure your safety.
- Make the connection as shown in figure by proceeding as follows:
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wire strippers.
- Ensure all screws are securely tightened.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taut but not so slack as to cause any fouling.
- Connect the remaining end of the mains cable to the appliance to the appliance point / junction box.
- Place fuse / miniature circuit breaker in circuit and switch on at mains.

When refitting the mains terminal cover, ensure that the lower tabs are located inside the bottom edge of the aperture, before fixing the two screws into the top edge of the mains terminal cover. Ensure that the cover is securely fastened.

**Proceed as follows:**

- **Open the terminal board box, unscrew the screw A that locks the cable;**
- **Loosen the screw contacts and replace the cable with one of the same length that corresponds to the specifications in the table in section “Electric power cable section”;**
- **The “yellow-green” earth wire must be connected to the terminal and must be approximately 20 mm longer than the line cables;**
- **The neutral “blue” wire must be connected to the terminal marked with the letter N;**
- **The line wire “brown” must be connected to the terminal marked with the letter L.**



# Gas connection

The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2.

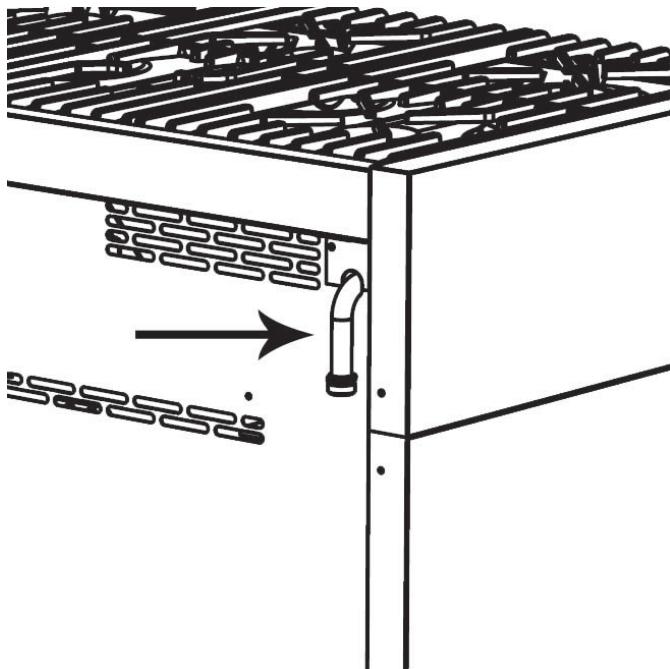
1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2. For room volumes up to 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.
3. If the room has a door that opens directly to the outside, and the room exceeds 1m<sup>3</sup> no air vent is required.
4. For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> is required.
5. If there are other fuel burning appliances in the same room B.S. 5440 part 2 should be consulted to determine the air vent requirements.
6. The appliance must not be installed in a bed sitting room of less than 20m<sup>3</sup> or in a bathroom or shower room.

The cooker is designed to match the depth of standard 600mm worktops. An adaptor back plate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed in fully and chased to the wall. Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor. The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70 C.

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**i** We recommend checking that the appliance is properly set up for the type of gas distributed. The threaded ½" gas connection pipe is located at the rear on the right hand side of the appliance.

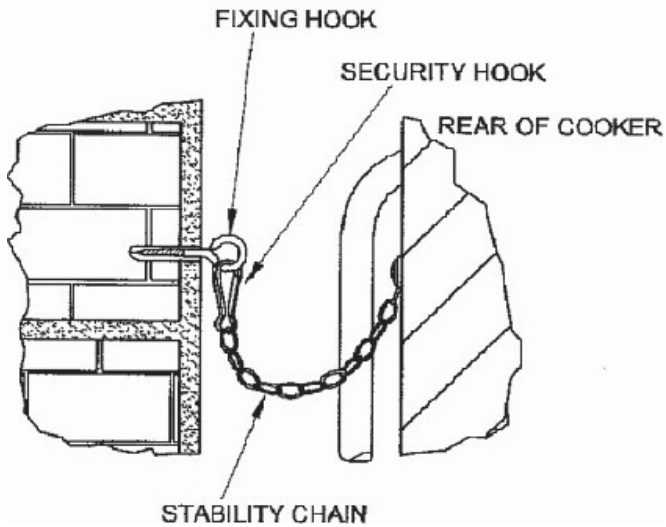
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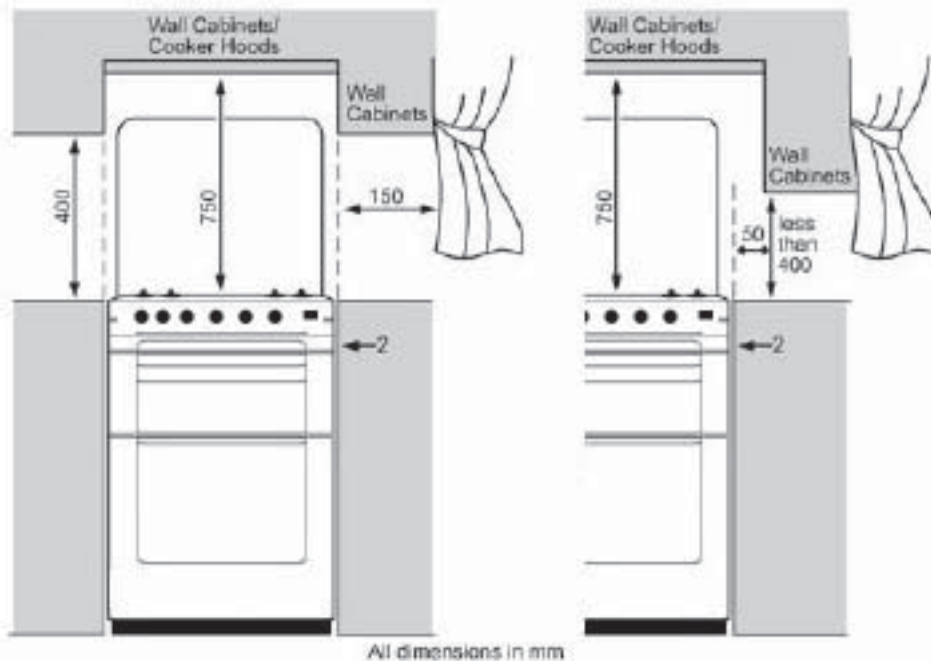
# Stability chain

The cooker is fitted with a stability device such as a proprietary stability chain as shown and firmly secured to the fabric of the building. Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service.



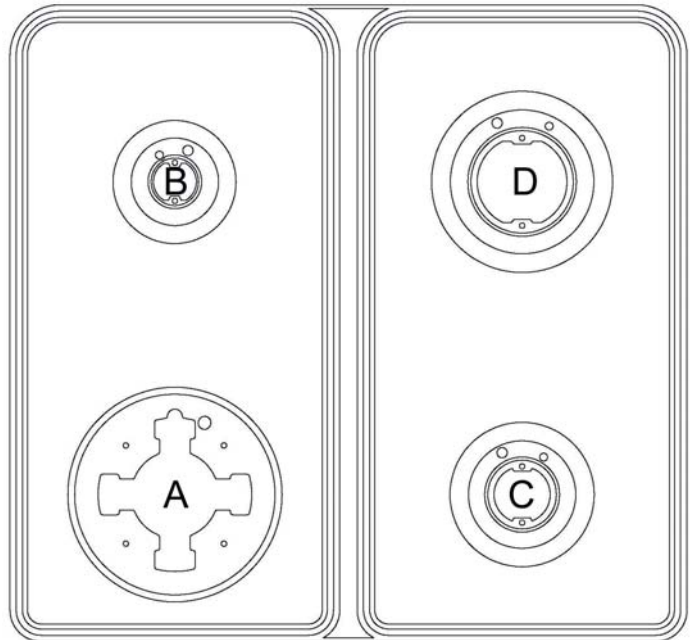
The wall behind the cooker between the hotplate and 450mm above, and across the width of the cooker, must be an incombustible material such as ceramic wall tiles. This appliance is designed not to project in front of standard 600mm worktops (excluding handles). To achieve the best fit the cooker must be pushed against the wall.

**i** As this appliance is very heavy it should be situated on a suitably hard surface to ensure servicing and installation is made possible with minimal impact on the floor surface.



# Description of the hob

<b>A</b>	<b>Triple ring burner</b>	<b>3.90 kW</b>
<b>B</b>	<b>Simmer burner</b>	<b>1.00 kW</b>
<b>C</b>	<b>Semi-rapid burner</b>	<b>1.75 kW</b>
<b>D</b>	<b>Rapid burner</b>	<b>3.00 kW</b>



## Assembly

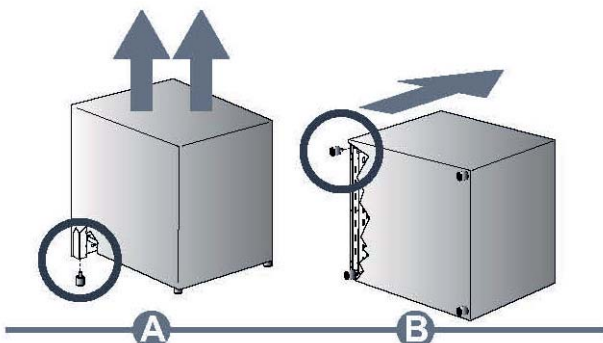
### Fitting the adjustable feet



Before assembling the cooker remove all the parts that are not firmly attached to it, in particular the pan supports and burners. To lighten the weight of the cooker, the accessories inside the ovens may also be removed, preventing accidental damage during the overturning process.

The cooker is delivered with the feet removed. Before moving and connecting up the cooker, take the feet from the packaging and screw them onto the cooker. This can be done in one of two ways:

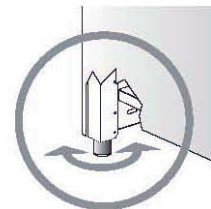
- A** Lifting the cooker off the floor.
- B** Laying the cooker on its back.



Should it be necessary to move the cooker, screw the feet in completely and carry out the final levelling adjustment only when the gas and electrical connections have been made.

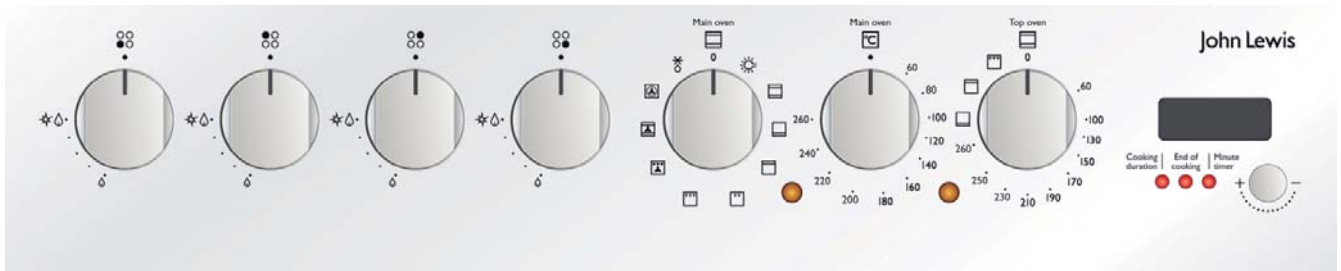
### Levelling the cooker

After connecting the cooker to the gas and electricity supply, level the cooker to the floor using the adjustable feet previously fitted onto the bottom of the cooker.



Should it be necessary to move the cooker, screw the feet in completely and carry out the final adjustments only when the other operations are completed.

# The control panel

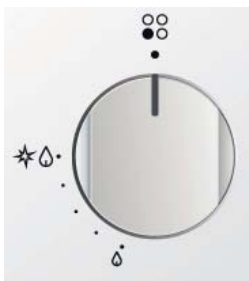


## The control panel

All the commands and controls for cooking with the hob and ovens are on the control panel.

## Description of hob burner knob

The flame is lit by simultaneously pressing and turning the knob anticlockwise to the low flame symbol. To regulate the flow of the flame, turn the knob to between the maximum and minimum settings. Turn off the burner by returning the knob to position.



## Layout of burner - Description of symbols



REAR LEFT



FRONT LEFT



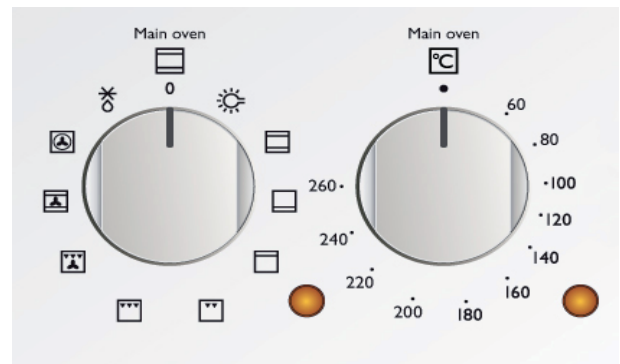
REAR RIGHT




FRONT RIGHT

## Description of electric oven knobs

The main oven is controlled by two knobs: function switch knob and thermostat knob. They allow you to choose the most suitable type of heating for different cooking requirements, by switching on the heating elements appropriately and setting the required temperature (from 50 C to 260 C).

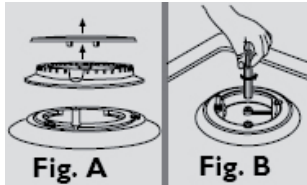


The two orange lights indicate when the preset temperature has been reached. The orange light switches on and off to indicate when the heating automatically kicks in to maintain the temperature inside the oven at the level set on the thermostat knob. The oven has an internal light. The light is always on while the oven is working: it can be switched on while the oven is off, for cleaning purposes, by turning the function switch knob to the symbol .

# Conversion from natural gas to LPG


It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas (conversion kit included) providing the correct injectors are fitted. The gas rate is adjusted to suit.

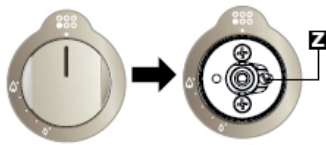
Proceed as follows:




- Remove the pan supports;
- Remove the burners and burner caps (Fig.A);
- Take out the injector (Fig. B) and replace it with one suitable for the new type of gas (see “General injectors table”);
- Replace the gas label (on the rear of the appliance) with the new one provided with the injectors kit;
- Refit all parts by following the disassembly instructions in reverse order and taking care to position the burner cap correctly on the burner.

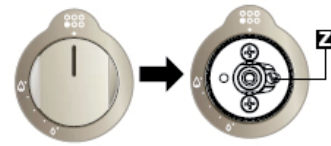
## Minimum flow of valved cooking hob taps

- Switch on the burner and turn the control knob towards the minimum flow position  ;
- Remove the knob;
- Using a screwdriver, adjust the internal screw Z until the correct low flame is obtained;
- Refit the knob.



## Minimum flow of non-valved cooking hob taps

- Switch on the burner and turn the control knob towards the minimum flow position  ;
- Remove the knob;
- Insert a small screwdriver into the rod of the tap and adjust the internal screw Z until the correct low flame is obtained;
- Refit the knob.



Unscrew the adjustment screw Z to increase the flow, or tighten it to reduce the flow. The adjustment is correct when the low flame measures approximately 3 or 4 mm. When changing quickly from maximum to minimum flow and vice versa make sure that the flame does not go out.

## Connecting to LPG

Use a pressure regulator and connect to the cylinder in compliance with the guidelines set out in standards regulations in force.



L.P.G. cookers **MUST NOT** be installed below ground level i.e. in a basement or aboard any boat, yacht or other vessel.

## General injectors table

TYPE OF GAS	mBar	INJECTOR NO.		BURNERS POSITION TYPE	POWER Watts		MAX. CONSUMPTION
		INJECTOR	BY-PASS		MAX	MIN	
NATURAL GAS G20 (E)	20	127	39 GAP	RAPID	3000	500	286 l/h
		97	29 GAP	SEMI-RAPID	1750	350	167 l/h
		77	27 GAP	SIMMER	1000	290	95 l/h
		136	65 GAP	TRIPLE RING	3900	1500	371 l/h
LPG BUTANE PROPANE G30/G31	28-30/37	85	39 GAP	RAPID	3000	500	219 g/h
		65	29 GAP	SEMI-RAPID	1750	350	128 g/h
		50	27 GAP	SIMMER	1000	290	73 g/h
		100	65GAP	TRIPLE RING	3900	1500	284 g/h

# Using the hob



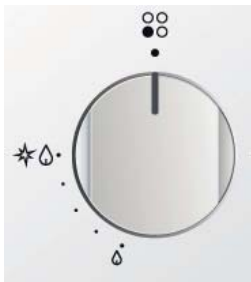
Before use make sure the **Burner caps** and **Pan supports** are correctly fitted.



During normal use the cooker will get hot. Caution should therefore be used. Do not allow children to approach or play with the cooker; whenever the hob is in use and during the necessary cooling down period, take care to position the saucepans in a way that prevents burns or overturning.

## Switching on the burners

All the hob burner knobs have the following symbols:



- tap closed
- 🔥 high flame
- 🔥 low flame

The low flame setting is found by turning the knob anticlockwise all the way. All intermediate settings must be selected between the high and low flame, never between high flame and tap closed.

## One touch ignition and safety valve

The hob burners are equipped with a “one touch” ignition system. To switch on one of the burners press in the appropriate knob and turn it anti-clockwise to the low setting. Hold down the knob to activate the automatic “one touch” ignition. Continue holding the knob down for up to 10 seconds, to allow the safety valve to open. Should the burner switch off accidentally, the safety (thermocouple) valve will close and stop the flow of gas, even when the tap is open.

## Manual ignition

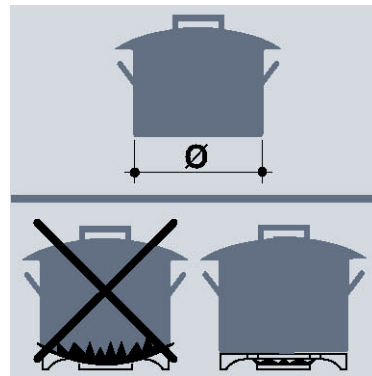
To manually light one of the burners, move a match towards the burner, press the appropriate knob and turn it anti-clockwise to the low setting. Adjust the flame and release the knob.

## Switching off the burners

At the end of the cooking, return the knob to position .

## Suggestions for using the hob burners correctly

The diameter of the base of sauce or frying pans should fit the diameter of the burner used (see below). The burner flame must never be wider than the diameter of the pan. Always use pans with a flat base; where possible use pans with a lid, as this reduces the level of gas required. To reduce cooking times for vegetables, potatoes, etc, reduce the quantity of water used.



# Using the ovens



During normal use the cooker will get hot. Caution should therefore be used. Avoid leaving the oven door open during use and immediately after cooking, the heating elements will still be hot.



Do not allow children to approach or play with the cooker.



Do not allow children to sit or climb on the drop down doors.

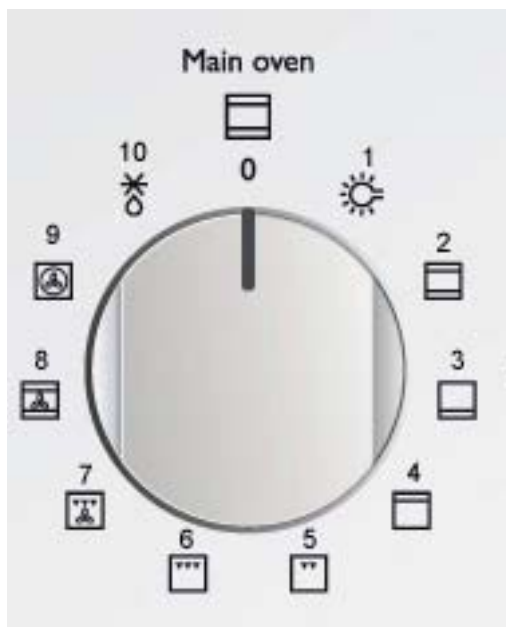


Do not cook food on the bottom of the oven.



The grill door must remain closed whilst grilling.

## Multifunction oven (Bottom oven)



### FUNCTIONS

1. **OVEN LIGHT.**
2. **CONVENTIONAL OVEN.** The heat distributes evenly from the top and the bottom. Ideal for baking pastries, cakes & biscuits and roasts. Recommended for cooking individual items.
3. **BOTTOM HEAT.** The heat distributes from the

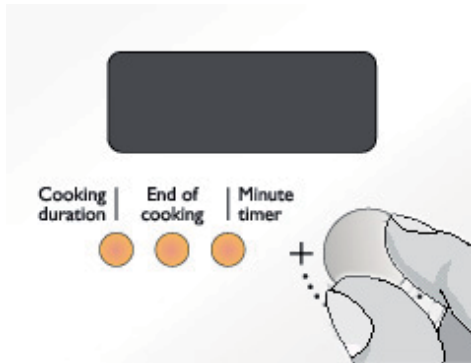
- bottom element to cook foods from the base.
4. **TOP HEAT.** The heat distributes from the top element. Ideal for browning the top of dishes without grilling.
5. **ECONOMY GRILL.** The centre element distributes the heat. Ideal for grilling, smaller quantities.
6. **FULL GRILL.** Both elements distribute the heat. Ideal for grilling larger quantities.
7. **FAN GRILLING.** The heat is radiated into the oven from the grill element and the fan distributes the heat. Ideal for grilling thicker cuts of meat.
8. **FAN ASSISTED COOKING.** The heat is radiated evenly from the top and bottom elements and distributes by the fan.
9. **FAN COOKING.** The heat radiated from the back elements is distributed evenly by the fan. The function enables you to cook different dishes at the same time with no transfer of flavours. Cooking times and temperatures can be reduced.
10. **DEFROST.** Set the oven thermostat to "0" position. Food can be defrosted by using the fan without any heat.

# Electronic programmer

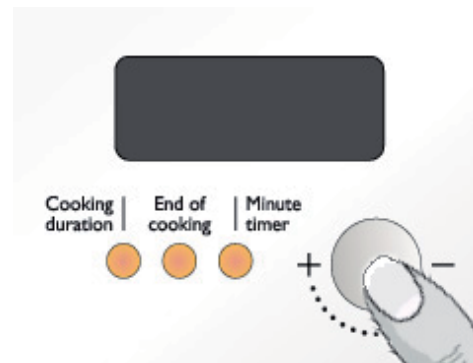
The electronic programmer is a high-technology component which, by using only one knob, allows you to use all the functions that are usually made with more than one knob.

This simple system easily allows you to use all the cooking programmes of your appliance.

In addition to turning clockwise and anti-clockwise, it can be used as a push button. See figure below.



TURN  
THE  
KNOB



PRESS  
THE  
KNOB

## Setting the clock for the first time

Turn the knob to program the correct time.  
Confirm the time by pressing in the knob.

## How to change the time

To change the time set, press in and hold the knob for 3 seconds and then carry out the 'Setting the clock' instructions again.

## Minute timer function

Turn the knob to select the required time for the minute timer. The display will show the selected time and the 'minute timer' LED light flashes. At the end of the countdown the display will show "END" and a warning alarm will sound.

The alarm will sound for 10 minutes.  
It is intermittent for the first 30 seconds and after that you will hear a warning every 15 seconds. To stop the alarm, press the knob.

To change the countdown time turn the knob clockwise until the desired time is reached. To cancel the countdown time turn the knob anti-clockwise back to 0 or press the knob.

## End cook function

Turning the knob clockwise while the main oven is on enables the end cook function, which will turn the oven off at a pre-programmed time.

The display shows the time selected and the 'cooking duration' LED light flashes. At the end of the countdown the display will show "END", a warning alarm will sound and the oven will switch itself off.

To reset the end cook time turn the knob to select another time while the oven is still on. To reset the display to show the time press the knob or reset the oven function switch to the off position.

To cancel the end cook before the cooking time is up turn the knob anti-clockwise back to 0 or press the knob.

**N.B.** if you press the knob twice consecutively then it is possible to increase the time in 5 minute increments. Press the knob again to confirm the time selected.

## Programmable timer function

You can programme the timer to switch the oven on and off at a selected time. With the oven switched off press in the knob.

The 'Cooking duration' light switches on and the 'End of cooking' LED light flashes. Turn the knob to set the cooking start time. Press the knob to confirm and set the start time. Turn the knob to set the length of cooking time. The 'Cooking duration' and 'End of cooking' lights will flash.

Press the knob to confirm and set the length of cooking time. The display will return to the current time of day and the 'End of cooking' light flashes to indicate that the programmable timer function is set. Having set the programmable timer you can then set the desired cooking function (using the function switch knob) and temperature (using the thermo-

stat knob) as described on page 11-13.

At the pre-programmed time the oven switches on and the display shows the remaining cooking time and the LED lights flash.

At the end of the pre-programmed time the timer switches off, the display shows "END" and a warning alarm will sound.



The programmable timer function will not set if you try to programme a zero cooking time or the starting time as the same time as the current time. If the oven is switched on, it will switch off at the end of the pre-programmed cooking time.

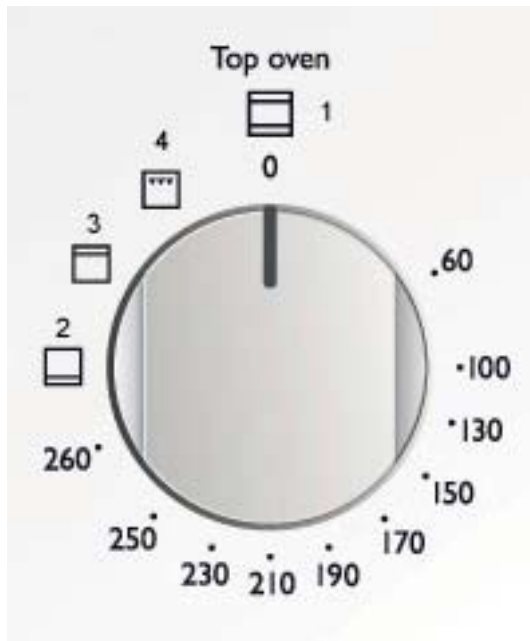


Once you have programmed the programmable timer function it remains memorised even in the event of a power failure and the light going out. When the power is restored, the oven timer resumes its countdown and will switch on at the pre-programmed time with a delay equal to the time for which the power was out.

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# Conventional oven (Top oven)



1. **CONVENTIONAL COOKING** with heat distribution from above and from below. With the same knob is possible to set the temperature till a maximum of  $260^{\circ}\text{C}$ .
2. **BOTTOM HEAT** with a maximum temperature of  $260^{\circ}\text{C}$ ; is ideal for browning the base of the dishes.
3. **TOP HEAT** with a maximum temperature of  $260^{\circ}\text{C}$ ; ideal for browning the top of dishes.
4. **FULL GRILL** with a maximum temperature fixed on  $260^{\circ}\text{C}$ ; this function is ideal for grilling family sized portions.

# Maintenance and cleaning



**Before cleaning or carrying out maintenance, switch off the power supply to the cooker and close the gas taps.**



**Do not clean the surfaces of the cooker when they are still hot.**



**Do not use pressure or steam spray guns to clean the cooker.**

## Cleaning the stainless steel

To clean and preserve stainless steel surfaces and remove the toughest stains, always use specific products; these products should not contain chlorine-based abrasives or acid substances, alternatively use a little warm vinegar. Pour the product onto a damp cloth and wipe the stainless steel surface. Rinse carefully and dry with a soft cloth. Do not under any circumstances use metallic sponges or sharp scrapers that may damage the surfaces. Only use non-scratch, non-abrasive sponges and, if necessary, wooden or plastic utensils.

## Cleaning enamelled surfaces

Clean with a non-scratch, non-abrasive sponge dampened with soap and water. Grease stains can easily be eliminated with hot water or a product specifically made for cleaning enamel. Rinse carefully and dry with a soft cloth. Do not use products containing abrasives, scouring pads, steel wool or acid, which may spoil the surfaces. Do not leave acid or alkaline substances on the enamel (lemon juice, vinegar, salt etc.).

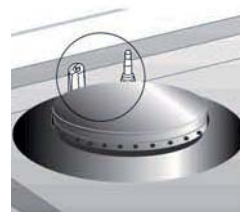
## Cleaning the knobs and the control panel

Clean the knobs and the control panel with a damp cloth.

## Cleaning the pan supports and burners

To clean the pan supports and hob burners, remove them from their housing by lifting them upwards as shown below, and immerse them in a solution of warm water and non-abrasive detergent for about ten minutes. Rinse and dry carefully. Always check that the burner opening and jets are free of any soiling or impediments. Be sure to refit the burners correctly, checking the flame is uniform. We recommend carrying out this operation at least once a week and each time as necessary.

## Cleaning the igniter plugs and thermocouples



In order for the igniter plugs and thermocouples to operate correctly, they must be kept clean at all times. Check them frequently and, if necessary, clean them with a damp cloth. Any dry residues should be removed with a toothpick or needle, taking care not to damage the insulating ceramic part.

## Cleaning the oven

In order to maintain the oven's efficiency and for hygienic reasons, it should be cleaned regularly, each time it is used if possible, after leaving it to cool: in this way it is possible to remove any residue more easily preventing it from burning on the next time the oven is used. Clean the stainless steel and enamelled parts as described in the relevant sections "Cleaning stainless steel" and "Cleaning enamelled surfaces". Take out all the removable parts and wash them separately. Rinse and dry thoroughly with a clean cloth.

## Cleaning the oven walls

Never use detergent products to clean this type of oven. The walls of the oven can be cleaned using white vinegar and wiped with a cloth dampened with water. Subsequently, heat the oven for at least one hour at 150° C to facilitate cleaning. When the oven has cooled, wipe it again with a damp cloth.

## Cleaning the door

We recommend you always keep the oven door clean. Use paper kitchen roll and on tougher dirt use a damp cloth and household detergent.



**Spray products for cleaning the oven must not be used to clean the fan and the thermostat sensor inside the oven.**

## Replacing the light bulb



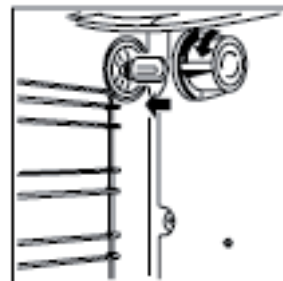
**Before carrying out maintenance, switch off the power supply to the cooker.**

Proceed as follows:

- Open the oven door.
- Unscrew the glass safety cap anticlockwise; unscrew the bulb and replace it with another one suitable for high temperatures (300° C) with the following specification:

<b>Voltage:</b>	<b>230V/50Hz</b>
<b>Power:</b>	<b>2 X 25 Watts</b>
<b>Attachment:</b>	<b>E14</b>

Refit the glass cap and switch on the power. It is possible to check that the oven light is working even when the door is closed by turning the function switch knob to the position



# Special maintenance

Periodically, it is necessary to maintain or replace some parts that are subject to wear and tear. Specific instructions are given below for each type of maintenance.



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**Before carrying out maintenance, switch off the power supply to the cooker and close the gas taps.**

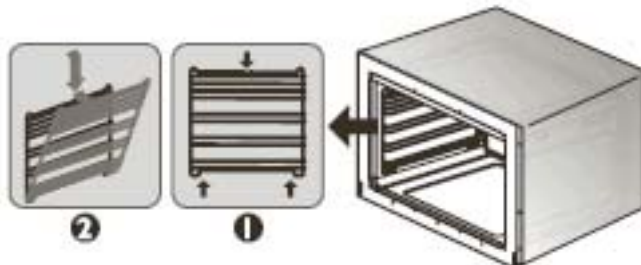
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## Removing the shelf runner grid

The shelf runner grid can easily be removed for cleaning and to facilitate cleaning the oven walls. The grids are hooked to the oven walls in the three points indicated by the arrows in the figure (detail 1).

- Press the top of the grid downwards with your fingers as shown in (detail 2) to release the grid from the upper pin.
- Lift the frame upward and remove.

To refit the grid, carry out the instructions in the reverse direction. Set the lower part of the grid on the respective pins and press the upper part towards the oven wall until it hooks onto the pin.



# Something not working

If the appliance is not working correctly, please carry out the following checks before contacting your local Service Force agent.



**IMPORTANT :** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptom	Solution
<b>The ignition does not work:</b>	<ul style="list-style-type: none"><li>• The plug is not properly inserted in the power socket.</li><li>• There is no current at the socket.</li></ul>
<b>The burner does not ignite:</b>	<ul style="list-style-type: none"><li>• The gas is turned off.</li><li>• There is no ignition spark.</li></ul>
<b>The flame is uneven:</b>	<ul style="list-style-type: none"><li>• The burner plate is improperly assembled.</li><li>• The burner is dirty.</li></ul>
<b>The internal light is not working:</b>	<ul style="list-style-type: none"><li>• The plug is not properly inserted in the power socket.</li><li>• There is no current at the socket.</li><li>• The lamp is defective.</li></ul>
<b>The oven is not heating up:</b>	<ul style="list-style-type: none"><li>• The plug is not properly inserted in the power socket.</li><li>• There is no current at the socket.</li></ul>

# Repairs - after sales service

If your appliance is not working correctly; consult the fault finding guides within this instruction book (Something not working). If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact our extended warranty administrators on

**0870 010 7887**

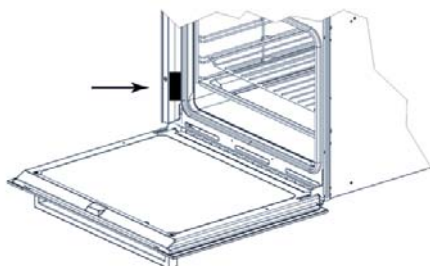
They will give you details for your local Service Force Centre. Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working".

When you contact your local Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of fault.
4. The purchase date and found on your receipt.
5. The model and serial number of the appliance.

So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod. : .....  
PNC : .....  
S.N. : .....



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**IMPORTANT : If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.**

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## Spare parts



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**Always insist on genuine spare parts.**

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An authorised service engineer should service this product, and only genuine spare parts should be used. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local John Lewis branch.



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