

Fisher & Paykel

Freestanding cooker
OR90SDBGFX models

**Installation instructions
and User guide**

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Installation

⚠ WARNING!



Electrical Shock Hazard

Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.

Failure to do so may result in death or electrical shock.

⚠ WARNING!



Cut Hazard

Take care - panel edges are sharp.

Failure to use caution could result in injury or cuts.

Important safety precautions

General

- ***To avoid hazard, follow these instructions carefully before installing or using this product.***
- ***Please make this information available to the person installing the product as it could reduce your installation costs.***
- ***Installation must comply with your local building and electricity regulations.***
- ***Failure to install the cooker correctly could invalidate any warranty or liability claims.***

- *Some appliances have a protective film. Remove this film before using the cooker.*
- *After unpacking the appliance, check to ensure it is not damaged and the door closes correctly. If in doubt, do not use it and consult your Authorised Dealer or a professionally qualified technician.*

Electrical

- *This cooker is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.*

Electrical

- *The switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point and cannot become entrapped in the oven door.*
- *To connect the cooker to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *The cooker must be earthed.*

Gas

- *This cooker is supplied for use with natural gas only, and cannot be used on any other gas without modification. See 'Gas installation' for modification to other gas types.*
- *This cooker can only be installed in a room with adequate ventilation. See the 'Ventilation requirements' in the installation instructions .*

General

- *Do not leave packing elements (plastic bags, polystyrene foam, nails, packing straps etc) around within easy access of children, as these may cause serious injuries.*
- *Read the instructions carefully before installing and using the appliance.*
- *The manufacturer declines all liability for injury to persons or damage to property caused by the incorrect use or improper use of the appliance.*
- *If you should decide to dispose of this cooker, we recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations. In particular, ensure that all potentially hazardous parts are made harmless, especially in regard to children who could play with unused appliances.*
- *Various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.*

6 Safety and warnings

Operation

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

⚠ WARNING!

Explosion Hazard



Do not store flammable materials such as gasoline near the cooktop.

Do not store flammable material in the ovens or in the storage compartment. Do not spray aerosols near the cooktop during use.

Failure to do so may result in death or serious injury.

⚠ WARNING!



Electrical Shock Hazard

Switch the cooker off at the wall before replacing fuses or the oven lamp.

Failure to do so may result in death or electrical shock.

⚠ WARNING!**Hot Surface Hazard**

Accessible parts will become hot when this cooker is in use.

To avoid burns and scalds keep children away.

Do not touch hot surfaces inside the ovens.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Take care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.

Before cleaning, turn the cooker off and make sure it is cool.

Failure to do so could result in burns and scalds.



Important safety precautions

- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite. NEVER try to extinguish a fire with water. Switch the appliance off at the wall and then cover the flame with a lid or fire blanket.*
- *Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children. Children of less than 8 years old must be kept away from the appliance unless continuously supervised. 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 the use of the appliance in a safe way and they understand the hazards involved.*
- *Cleaning and user maintenance shall not be done by children without supervision.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning.*

Take particular care during warmer weather.

- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not line the oven walls with aluminium foil.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Do not use a steam cleaner to clean any part of the cooker.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop. Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*

- *Do not hang towels, dishcloths or other items on the cooker or oven door handle as this is a potential a fire hazard.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *Do not touch the cooker with wet hands or feet. Do not operate whilst in bare feet.*
- *This cooker is not to be used as a space heater.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*
- *Do not operate the cooker by means of an external timer or separate remote-control system.*
- *Do not modify this appliance as it may become dangerous to use. The manufacturer declines all responsibility for any inconvenience or damage to persons or property arising from the non-observance of this condition.*

- *The manufacturer declines all liability for damage to property cause by the incorrect or improper use of the appliance.*
- *Important! This appliance is designed and manufactured solely for the cooking of domestic (household) food and it not suitable for any non domestic application and therefore should not be used in a commercial environment.*
- *The appliance guarantee will be void if the appliance is used with in a non domestic environment ie a semi-commercial, commercial or communal environment.*

12 Installation instructions

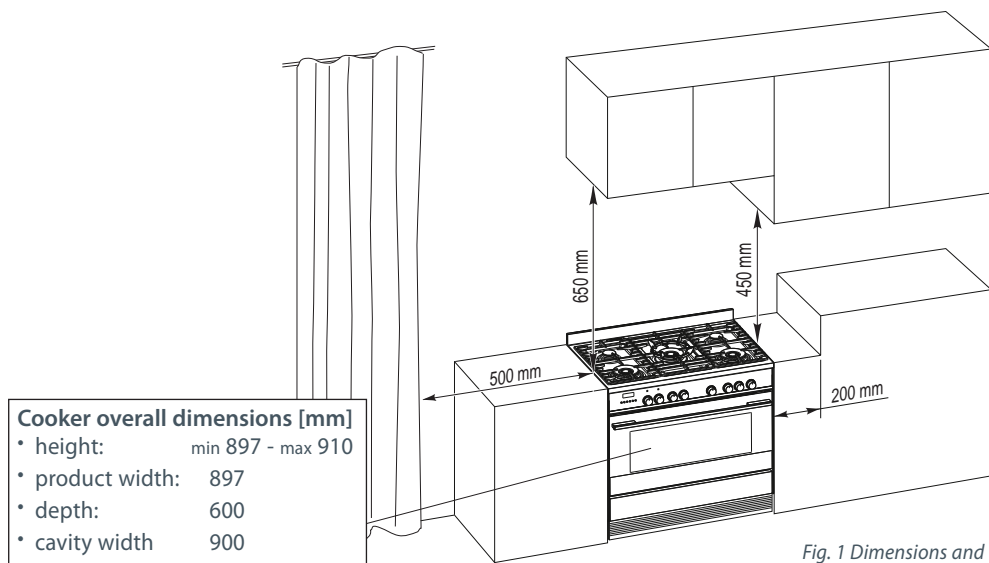


Fig. 1 Dimensions and distances from cooker

The cooker must be installed by a qualified technician and in compliance with local safety standards. This cookers has class "2/1" overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture. The furniture walls adjacent to the cooker must be made of material resistant to heat. The veneered synthetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediately behind appliance or within 500 mm of the sides.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

It is essential that the cooker is positioned as stated.

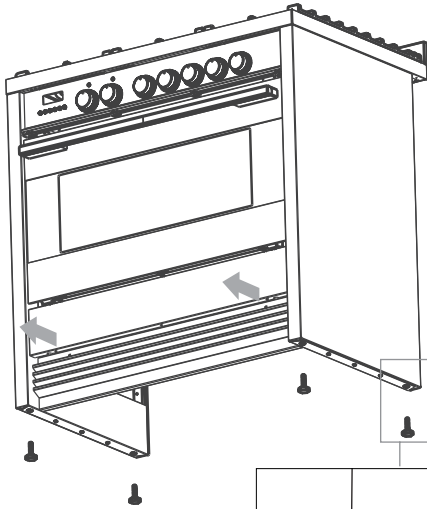
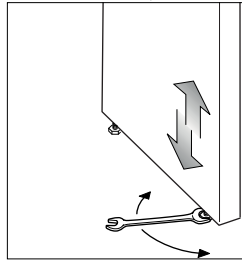


Fig. 2a Screw/unscrew the feet to get the required height



Levelling the cooker

Important!

Using the supplied adjustable feet is **MANDATORY**. For safety reasons and to ensure adequate ventilation, the cooker chassis **MUST NOT** sit directly on the floor, a plinth, or other support surface.

- For ease of installation, first remove the kickstrip. To remove the kickstrip, unscrew the two screws holding it in place.
- The cooker is already fitted with four levelling feet.
- Level the cooker by screwing or unscrewing the feet.
- Make sure you follow the instructions in Figs. 2a, 2b, and 2c.
- Note: nuts are supplied with the cooker in a separate kit.
Do not refit the kickstrip until you have installed the anti-tip bracket.

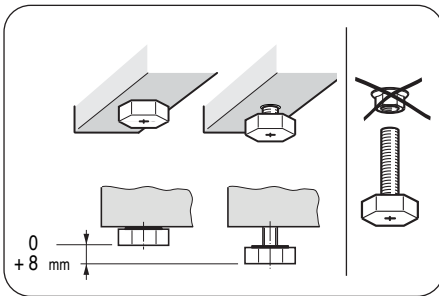


Fig. 2b Do not use the supplied nuts for height adjustments between 0 and 8 mm

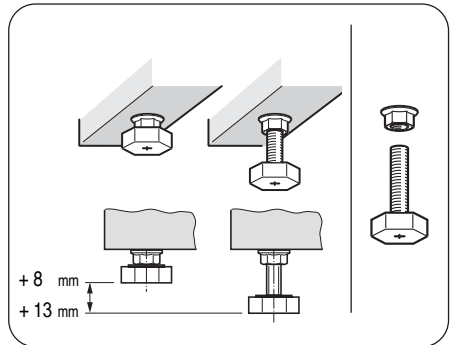


Fig. 2c Use the supplied nuts for height adjustments between 8 and 13 mm

Fitting the anti-tilt bracket

Important!

To restrain the appliance and prevent it tipping accidentally, the anti-tilt bracket supplied must be fitted according to the instructions below.

- 1 Drill four 8mm diameter holes for the fixing screws (two in the wall and two in the floor-see Fig.3) and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 2 Attach the anti-tilt bracket to the floor and rear wall using the four screws supplied, as shown in Fig. 3.
- 3 After attaching the anti-tilt bracket securely, slide the cooker into place. Ensure that the left rear foot slides under the bracket, as shown in Fig.3.
- 4 Replace the kickstrip using the two screws.

Important!

When sliding the cooker into place be careful not to trap the power supply cable in the anti-tip bracket. Pay extra attention to the gas connection hose.

Beware of sharp edges when removing or replacing the drawer.

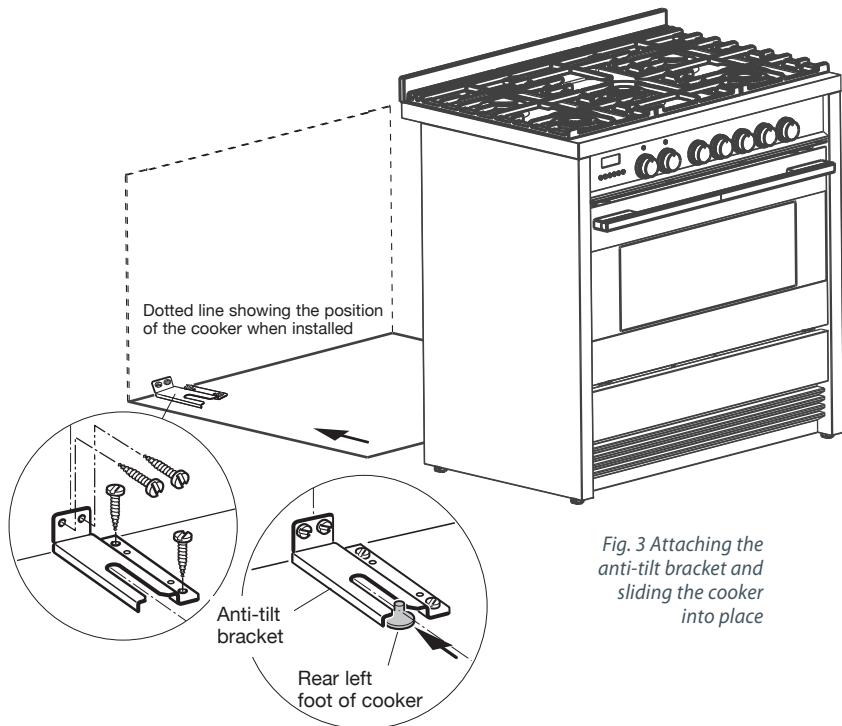


Fig. 3 Attaching the anti-tilt bracket and sliding the cooker into place

Moving the cooker

Important!

To prevent damaging the adjustable feet or lower trim, ensure the cooker is always lifted by two people.

Do not lift the cooker by the door handles.
DO NOT DRAG the cooker. Lift the feet clear of the floor.

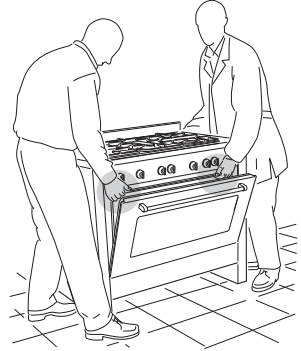


Fig. 4 Correctly lifting the cooker

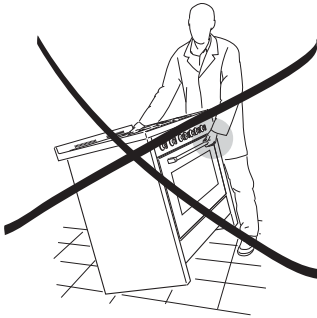


Fig. 5 Incorrectly lifting the cooker



Fig. 6 Incorrectly moving the cooker

Fixing the backguard

Before installing the cooker, assemble the backguard "C".

- The backguard "C" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/adhesive tape.
 - 2 Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
 - 3 Assemble the backguard as shown and fix it by screwing the central screw "B" and the spacers "A".

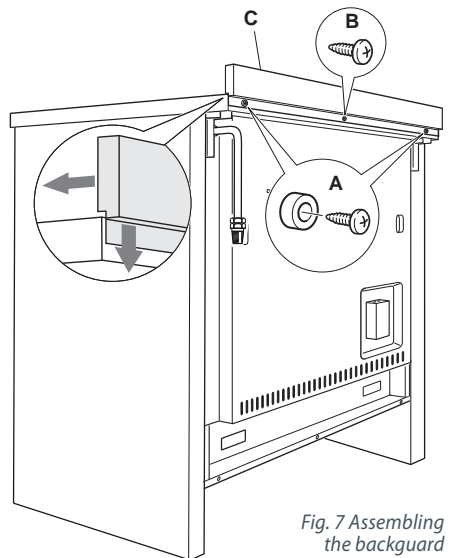


Fig. 7 Assembling the backguard

Ventilation requirements

The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2:2008.

For rooms with a volume of less than 5 m³ - permanent ventilation of 100 mm² free area will be required.

For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.

For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

Important!

Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

Where there are other fuel burning appliances in the same room, BS 5440-2:2008 should be consulted to determine the correct amount of free area ventilation requirements.

Gas installation

Important!

This cooker uses NATURAL GAS only and cannot be used on any other gas without modification. This appliance is manufactured for conversion to LPG if required. If the injectors are not supplied they can be obtained from the After-Sales Service.

Installation and service regulations

Important!

This appliance must be installed and serviced only by a suitably qualified and registered person, and in accordance with the current editions of the following standards and regulations or other locally applicable regulations:

- *Gas Safety (Installation and Use) Regulations*
- *Building Regulations*
- *British Standards*
- *Regulations for Electrical Installation*

Failure to install the appliance correctly could invalidate any manufacturer's warranty and lead to prosecution under the above-quoted regulation.

Gas connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

Attaching a restraining chain

It is a requirement that a restraining chain (not supplied with the appliance) is used to prevent stress being applied to the gas hose or pipework. The chain should be attached securely to the product and on the wall (Fig. 8a).

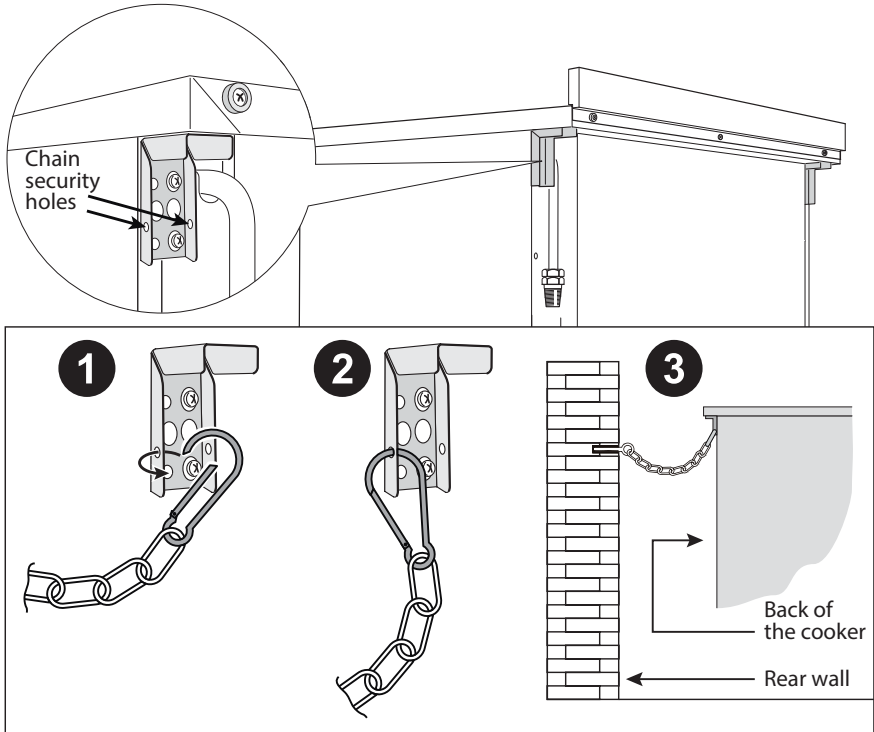


Fig. 8a Attaching restraining chain.

Installation to Natural gas

The installation must conform to the relevant British Standards. Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

Installation to Liquid Petroleum gas

This appliance must only be connected to LPG after an LPG conversion kit has been fitted. The installation must conform to the relevant British Standards.

Important!

Only a suitably qualified and registered person may convert the appliance to a different gas type.

- When using Butane gas a supply pressure of 28 -30 mbar is required.
 - When using Propane gas a supply pressure of 37 mbar is required.
- Notes:
- Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.
 - Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by either a red band or stripe on the rubber outer coating of the hose).
 - The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents. The hose should be connected in such away that it does not touch the floor and must hang in a natural loop between the appliance and the bayonet fitting.

To connect the gas supply:

- 1 Fit the 1/2" BSP (female) connector (supplied with the cooker in a separate kit) to the gas inlet at the rear of the cooker interposing the gasket. Check the correct positioning of the connector as shown and always use two suitable spanners (Fig 8c).
- 2 Connect the gas supply to the gas inlet at the rear of the cooker. The pipe is not to cross the cooker.
- 3 To avoid damage to the appliance gas rail inlet pipe tighten the fittings using two suitable spanners (Fig. 8c).
- 4 Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

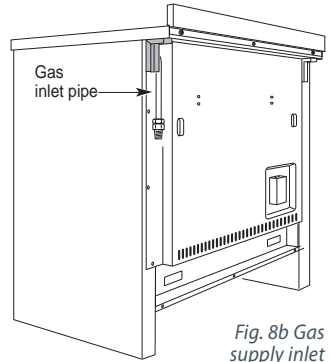
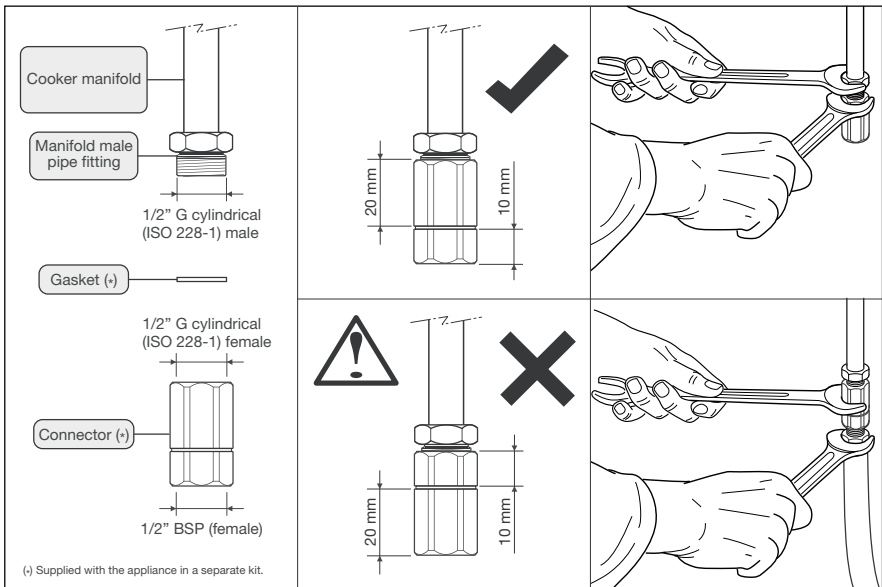


Fig. 8b Gas supply inlet

IMPORTANT!

- Do not use a naked flame to test for leaks.
- It is the responsibility of the gas installer to ensure that the product is fully tested and commissioned in accordance with current regulations and to ensure there are no gas leaks.



(+) Supplied with the appliance in a separate kit.

Fig. 8c Connecting the gas

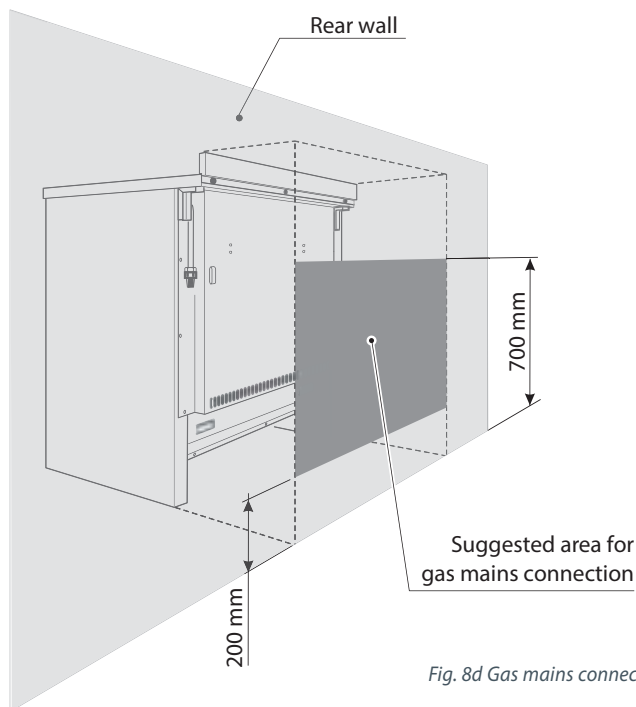


Fig. 8d Gas mains connection area.

Converting to a different gas type

This appliance is suitable for use with Natural gas or LPG (check the “gas type” sticker attached to the appliance). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burning setting.

Replacing the injectors

- 1 Remove the trivets and burners from the cooktop.
- 2 Using a spanner, remove the injectors (shown in Figs. 9-10-11 following) and replace them with ones according to the gas type (see the 'Table for the choice of injectors').
- 3 Fix the warning label (supplied with the conversion kit) at the back of the cooker, near the gas inlet connection. This label states that the gas cooktop has been converted for use with LPG/ Natural gas.

Adjusting the minimum burner setting

- 4 See 'Adjusting the minimum burner setting'.

Note: The burners are designed so that regulation of the primary air is not required.

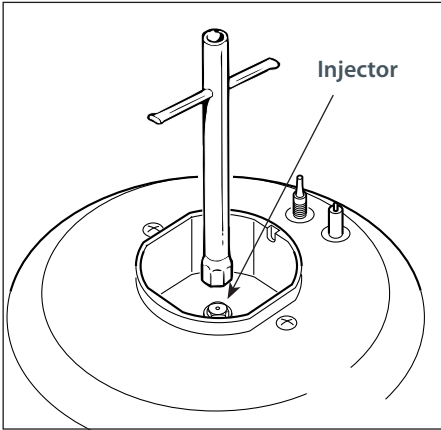


Fig. 9 Semi-rapid burner

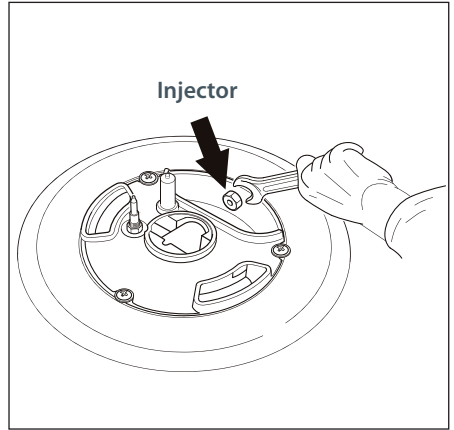


Fig. 10 Triple-ring wok burner

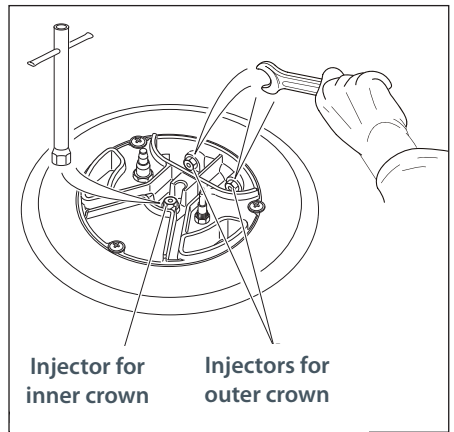


Fig. 11 Dual burner

Adjusting the minimum burner setting

Check whether the flame spreads to all burner ports when the burner is lit with the gas valve set to the minimum position.

If some ports do not light, increase the minimum gas rate setting. Check whether the burner remains lit even when the gas valve is turned quickly from the maximum to the minimum position.

If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting:

Semi-rapid and triple-ring burners:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 12) to the correct regulation.

Inside crown of dual burner:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position of the inner crown only.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 13) to the correct regulation.

Outside crown of dual burner:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position of the inner and outer crowns.
- 3 Take off the dial.
- 4 Using a small flat screwdriver, turn the screw (see Fig. 13) to the correct regulation.

Note: for LPG, the regulation screw is normally tightened up.

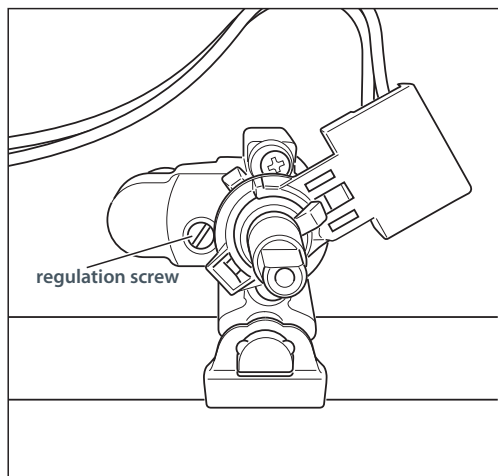


Fig. 12 Adjusting the minimum burner setting: semi-rapid and triple-ring wok burner

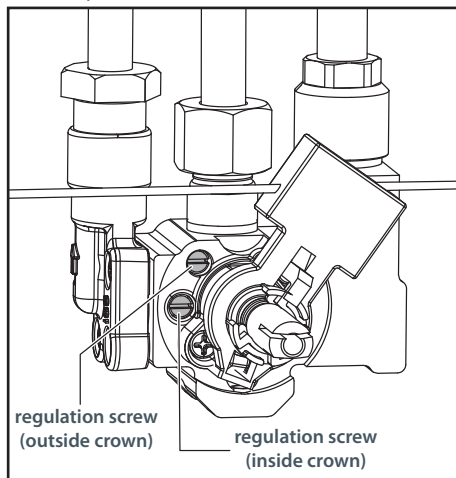


Fig. 13 Adjusting the minimum burner setting: dual burner

Table for the choice of the injectors



BURNERS	Nominal power [kW]	Reduced power [kW]	LPG G30 - 28-30 mbar G31 - 37 mbar	Natural gas G20 - 20 mbar	
			Injector Dia. [1/100 mm]	Injector Dia. [1/100 mm]	
Semi-rapid	1,75	0,45	66	101	
Triple-ring wok	3,50	1,50	93	135	
Dual	Inner crown	0,80 (*)	0,35 (*)	46 (no. 1 central)	70 (no. 1 central)
	Outer crown	4,50 (#)	1,90 (#)	70 (no. 2 outer)	104 (no. 2 outer)

(*) Power calculated with inner crown operating

(#) Power calculated with inner and outer crowns operating

Lubrication of the gas taps

A qualified technician must lubricate the gas taps.

Important!

All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability if these correct parts are not used.

Connecting the power supply cable

Important!

This cooker must be connected to the electricity supply only by an authorised person.

Feeder cable section

This cooker must be connected to electrical supply using H05RR-F insulated cable 220-240V~ 3 x 1,5 mm² cable.

To connect the power supply cable to the cooker, it is necessary to:

- 1 Unhook the terminal board cover by inserting a screwdriver into the two hooks 'A' (fig. 14).
- 2 Unscrew the screw 'D' and open completely the cable clamp 'E' (figs. 15).
- 3 Connect the phase, neutral and earth wires to terminal board 'G' according to the diagrams in Fig. 15.
- 4 Strain the feeder cable and block it with cable clamp 'E' (by screwing screw 'D').
- 5 Close the terminal block cover (check the two hooks 'A' are correctly hooked).

Important!

To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block. WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

Voltage and power consumption

220-240V ~ 50/60Hz 3680W 16A (230V)*

* Connection with wall box connection

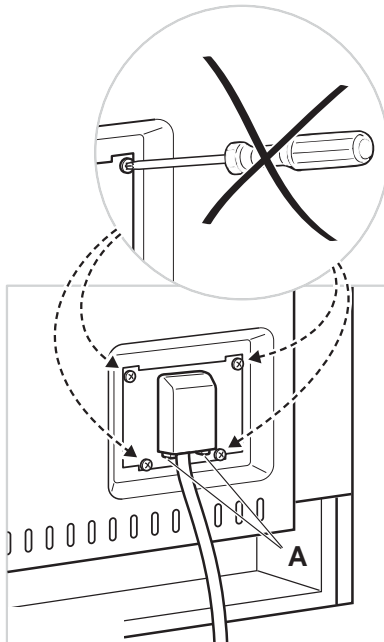


Fig. 14 Terminal block

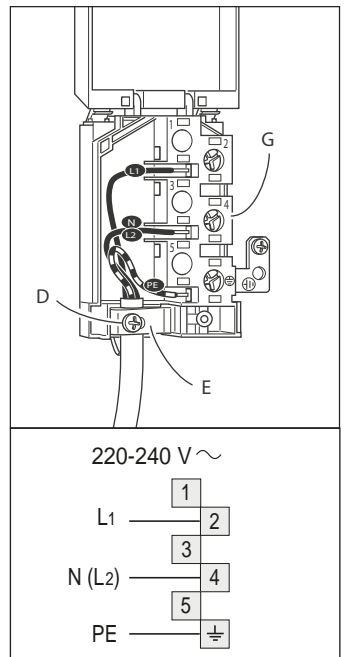


Fig. 15 Connection diagrams

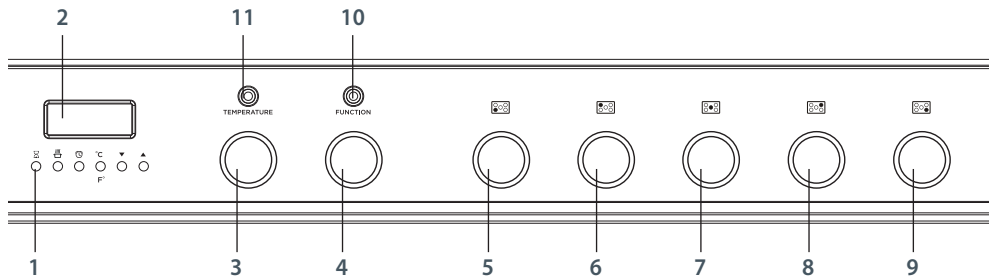





Fig. 16 Control panel

- | | | | |
|---|--|----|---------------------------------------|
| 1 | Control buttons | 8 | Rear right (semi-rapid) burner dial |
| 2 | Clock display | 9 | Front right (triple-ring) burner dial |
| 3 | Temperature dial | 10 | Function indicator light |
| 4 | Function dial | 11 | Temperature indicator light |
| 5 | Front left (triple-ring wok) burner dial | | |
| 6 | Rear left (semi-rapid) burner dial | | |
| 7 | Central (dual) burner dial | | |

Buttons

-  sets the timer
-  sets the cooking time
-  sets the stop time for automatic cooking
- °C set the oven temperature /
- F° select Celsius or Fahrenheit
- ▼ decreases the time and temperature
- ▲ increases the time and temperature

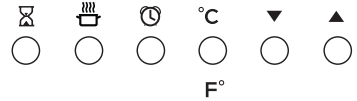


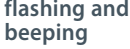








Fig. 17 Clock display and control buttons

Illuminated symbols



If the display shows	It means that...	For more information
 flashing 12:00	The clock needs to be set.	See instructions below.
A  steadily lit	The oven is set for automatic cooking.	See section 'Automatic cooking'
 flashing and beeping	Automatic cooking has finished	
 steadily lit	The timer is set	See section 'Using the electronic timer'
 steadily lit	The oven is heating up	See section 'Using your oven'

To set the clock

When the power to the appliance is turned on or restored after a power failure 12:00 will flash in the display.

- 1 Press  and  together - the display will stop flashing. The clock is now set for 12:00.
- 2 Press  and  together again to change the time. The display will flash
- 3 Press ▼ and ▲ to set the time. After a few minutes the display will be steadily lit, showing the time is set.

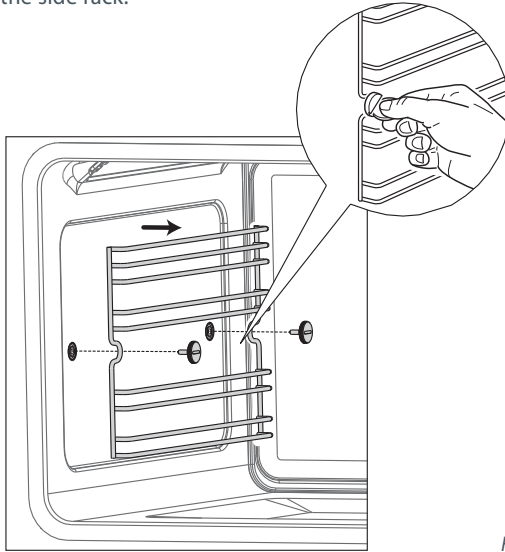
To change the time

- 1 Press  and  together. The display will flash.
- 2 Press ▼ and ▲ to set the time.

After a few seconds the display will remain steadily lit, showing the time is set.

Remove the side racks to fit the Catalytic panels (if not already fitted)

- 1 Remove all shelves and trays.
- 2 For easier access to the fixing screws, you may remove the oven door first. See 'Removing and refitting the oven door' in Care and Cleaning.
- 3 Remove the side racks on both sides:
- 4 Using a small coin or a flat-head screwdriver, loosen and remove both fixing screws.
- 5 Gently remove the side rack.




*Fig. 18 Refitting the side racks***Fitting the Catalytic panels**

- 6 Fit the catalytic panel. When fitting the catalytic panel make sure that
 - the arrows are pointing upwards
 - the panel with the hole in it is on the right oven wall.

Refitting the side racks

- 7 To refit the side racks
 - make sure that they are the right way up, as in the illustrations, and that you tighten the fixing screws.
- 8 If not already fitted, fit the telescopic sliding shelf supports. See "Care and cleaning" for instructions.

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Peel the protective film off all surfaces and accessories.
- 3 Set the clock. The oven will not work until the clock has been set. See 'Setting the clock'.
- 4 Fit the Catalytic panels and side racks. See opposite.
- 5 If not already fitted, fit the sliding shelf supports. See 'Care and cleaning' for instructions.
- 6 Slide in the shelves you will need, making sure that:
 - they are between the two wires of a shelf position;
 - the stop notches point down;
 - the guard rail is at the back.
 - Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.
- 7 Heat the oven on maximum for:
 - 60 minutes in the  position
 - 30 minutes in the  position
 - 15 minutes in the  position
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 8 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

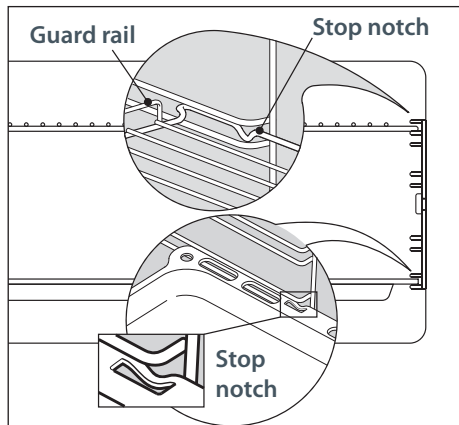


Fig. 19 Correct position of shelves and grill tray

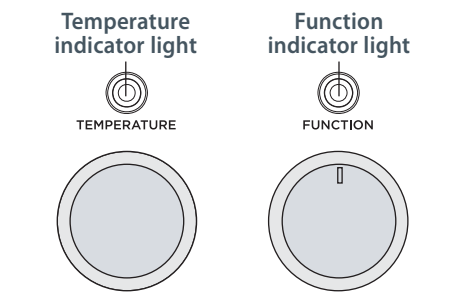
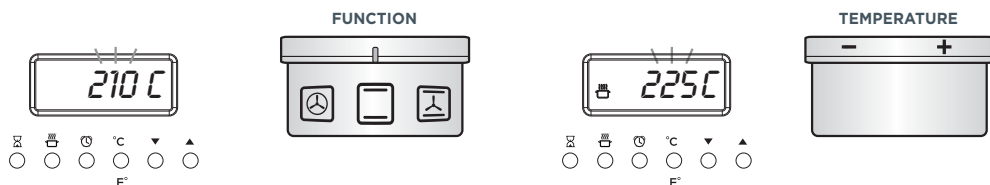


Fig. 20 Function and temperature dials



1 Select a function

Rotate the function dial to select a function

- The function indicator light will come on.
- The preset function temperature will flash in the display. (Each cooking function has a preset temperature)

If you wish to use the oven at the preset temperature -

- After a few seconds, the display will stop flashing and the oven will turn on and heat up. The display will revert to show the actual oven temperature.
- The indicator will show in the display.

Note: if you select , the display will show *DEF*. The temperature cannot be adjusted when using this function.

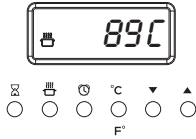
2a Adjust the temperature



There are two ways to set the temperature while the display is flashing:

- Rotate the temperature dial (clockwise to increase and anticlockwise to decrease the temperature);
- OR**
- Use the ▼ and ▲ buttons to increase or decrease the set temperature.
- After a few seconds, the display will stop flashing and the oven will turn on and heat up. The display will revert to show the actual oven temperature.
- The indicator will show in the display.

Note: if the temperature display stops flashing before you have set the required temperature, you can:

- 2b Press the $^{\circ}\text{F}$ button
 - The display will flash
- 2c Use the ▼ and ▲ buttons to increase or decrease the set temperature.




- 3 When the oven is preheating and during cooking**
- The  indicator will show in the display.
 - The  indicator will go out when the oven has reached the set temperature.
Note: this indicator may turn on and off during cooking as the oven maintains the set temperature.




- The temperature indicator light will also come on when the oven is heating and will turn on and off as the oven maintains its set temperature.
- The temperature indicator light goes out when the oven has reached the set temperature.

4a To check the set temperature

- Press the  button.
The display will flash showing the set temperature
- After a few seconds the display will return to the actual oven temperature and the display will be steadily lit.

4b To check the time of day

- Press the  button.
After a few seconds the display will show the oven temperature again.

5 When you have finished cooking

- Turn the function dial to **O** (off) to turn the oven off.

32 Cooking functions



OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



ROTISSERIE

A delicious way to cook meat and poultry. The slowly rotating meat is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See 'Using the rotisserie'.



GRILL

Grill is the most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak. Use with the oven door closed and the temperature set to a maximum of 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).



DEFROST

this is not a cooking function

Only the oven fan comes on. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%. Note: this function is not for cooking food.



FAN FORCED

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.



FAN GRILL

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 225°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items (eg a whole chicken).



this is not a cooking function

Always reheat food until piping hot and then select the warm function to keep food hot.



The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Using the fat filter

- Use the fat filter when roasting meat and poultry on Fan Bake, Fan Grill or Fan Forced. It helps to keep your oven clean and reduces splatter and smoking.
- Remove the fat filter before baking.
- Clean the fat filter after every use. See 'Care and cleaning'.

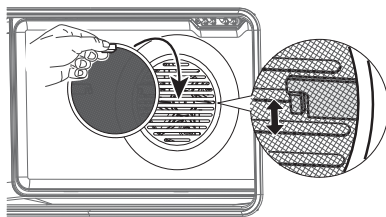


Fig. 21 Fat filter

Changing the oven from Celsius to Fahrenheit

You can set your oven to display the temperature in Fahrenheit or Celsius.

- 1 Select a cooking function.
 - 2 While the display is flashing, press ▼ to reduce the oven to the minimum temperature (50 °C / 120 °F)
 - 3 When the display stops flashing, press and hold the °C/F button until C or F flashes in the display
 - 4 Press the °C/F button to change between Celsius (C) and Fahrenheit (F).
- After a few moments the oven will turn off and the display will show the time of day.
 - Turn the function dial back to 0 (Off).

Cooking Guide

The settings in the following chart are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.

- Shelf positions are counted from the oven floor up (1 is the lowest, 5 is the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the desired temperature.
- Single shelf positions below use the flat oven shelf; where a multi-shelf arrangement is recommended, the lower position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.
- Always preheat the oven before baking.
- For models with a fat filter:
 - Always use the fat filter when roasting meat or poultry.
 - Always remove the fat filter before baking.
- Do not place anything, including water or ice, on the oven floor
- Keep the door completely shut when grilling foods.
- Do not open the door during the first 3/4 of baking time.

SAVOURY

<i>Food</i>	<i>Shelves</i>	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
Roast Chicken	Rotisserie	Rotisserie	1	180-210	15-20 min/450g
Lasagne	Single	Fan Bake	3	175-180	45-50
Quiche	Single	Pastry Bake	1	180-200	30-40
Pizza	Single	Pastry Bake	3	225-250	10-15
Casserole	Single	Fan Forced	3	170-190	55-70
Roast Lamb (bone in)	Single	Fan Grill (medium)	3	160-170	18-28 min/450 g
Baked Potatoes	Single	Bake	4	175-190	40-50
Beef Steak	Single	Grill	4	Hi	6-8 min / side
Beef Burgers	Single	Grill	4	Hi	12-15 min / side

BAKING

<i>Food</i>	<i>Shelves</i>	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
Small cakes	single shelf	Bake	2	180-190	20-30
	multi shelf	Fan Forced	1 and 3	160-170	30-40
Scones	single shelf	Bake	2	210-230	15-20
	multi shelf	Fan Forced	1 and 3	210-230	15-20
Sponge	two small pans (20 cm), on single shelf	Bake	2	170-180	30-45
	one large pan (26 cm)	Bake	2	175	30-40
Light fruit cake	two pans (21 cm) on single shelf	Bake	2	155-165	90
Rich fruit cake	Single	Bake	2	130-150	3-6 hrs
Apple pie	Single	Bake	1	185	35-45
Quiche	Single	Bake	1	180-200	30-40
Meringues	Single	Bake	1	100-120	60
Bread rolls	Single	Bake	1	210-230	15-20
Muffins	2 x 12 muffin trays on single shelf	Fan Forced or Fan Bake	3	190-200	10-15
Pastry case (baked 'blind')	one 21 cm flan tin	Pastry Bake	1	200	10 with beans, then 10 without

Important!

- If fitted, remove the sliding shelf supports from shelf position 1 before using the rotisserie.
- Remove all oven shelves and trays.

1 Prepare the rotisserie supports.

- Place the grill tray on the benchtop.
- Insert the supports into the lock studs.
- Push the supports all the way down to lock them in firmly.

2 Secure the meat.**Important!**

Take care, the forks are sharp!

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat and is long enough to cook two chickens at the same time.

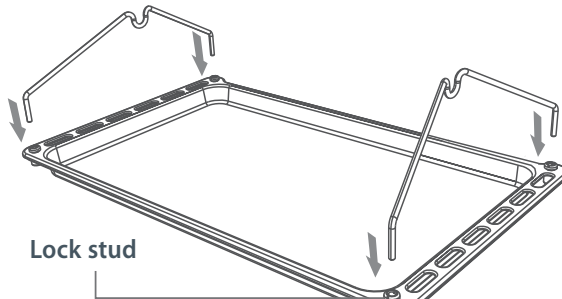


Fig. 22a Prepare the rotisserie supports

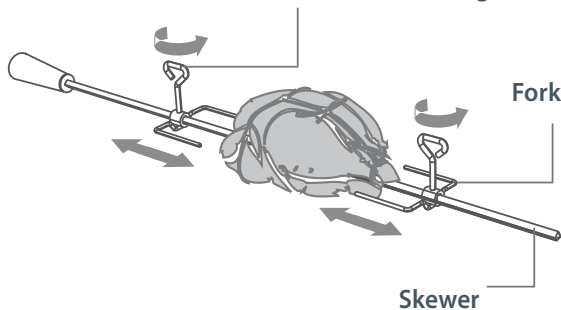
Rotate the fork screws to loosen and tighten

Fig. 22b Secure the meat

- 3 Position the skewer on the supports.
 - Place the skewer on the supports, and check that the meat does not touch the grill tray.
 - Twist the handle off. It must not be left in the oven.
- 4 Place the rotisserie in the oven.
 - Check the fat filter is in place.
 - Slide the grill tray all the way to the back on shelf position 1.
 - Move the rotisserie drive hole cover aside (right-hand wall of the oven). Insert the skewer fully into the rotisserie drive hole. Ensure the left hand side of the skewer is properly located on the supports.
- 5 Start the rotisserie
 - Select the Rotisserie function.
 - Set the temperature.
 - The rotisserie will start to rotate.

Important!

- *Always turn the function dial to O (off) before removing the rotisserie.*
- *Always ensure that poultry is cooked thoroughly.*
- *During use, the rotisserie components become hot. If you leave the oven door open after using the rotisserie, parts of the control panel may also become hot. Use oven mitts and take extra care, especially when removing the rotisserie support rack from the hot oven.*
- *Always clean the fat filter after every use. See 'Care and cleaning'.*

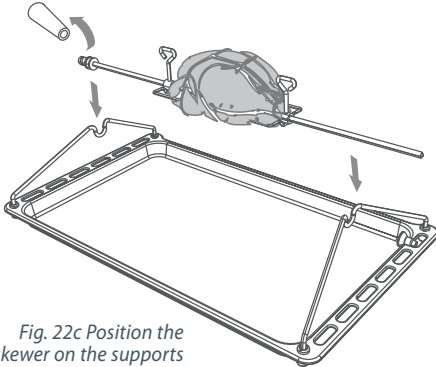


Fig. 22c Position the skewer on the supports

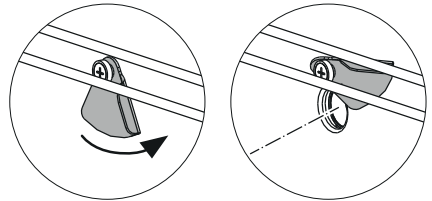


Fig. 22d Rotisserie drive hole cover

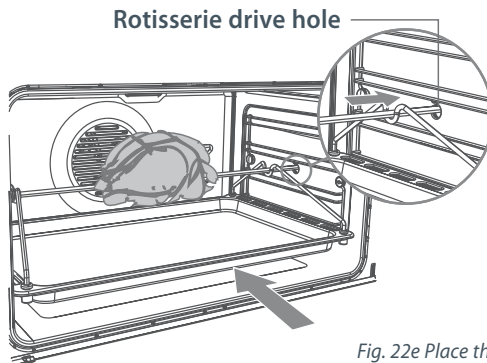


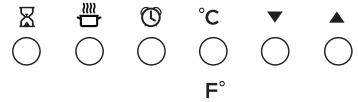
Fig. 22e Place the rotisserie in the oven

38 Using the electronic timer

You can use the timer at any time, even when the oven is not in use.

Important!

The timer does NOT turn the oven off.



To set the timer

- 1 Press the timer ⌚ button.
 - The time will show 0:00
- 2 Press ▼ and ▲ buttons to set the time you want (up to 3 hours in one minute steps).
 - The timer 🔔 indicator will come on.
 - After a few seconds the time will start counting down, the display will show the time of day (if the oven is off) or temperature (if the oven is on) and will be steadily lit.

To check the remaining time

- 3 Press the timer ⌚ button.
 - The timer counts down in minutes (hr:min) until the last minute, when it counts down in seconds.

To cancel the timer

- 4 Press the timer ⌚ button.
 - The remaining time will be displayed. Press the ▼ button to scroll the time down to 0:00
 - After a few seconds the clock will show the time of day (if the oven is off) or temperature (if the oven is on).

When the time is up

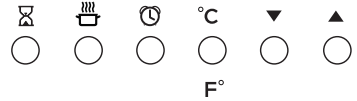
- The timer will beep and the timer 🔔 indicator go out.
- Press any button to stop the beeping.

To set the oven for automatic cooking



1 Set the oven

- Check the clock shows the correct time (eg 12:07).
- Select the function and set the temperature.
The oven will turn on.



2 Set the cooking time

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
- Press .
- Use ▼ and ▲ to set the cooking time. **A** will show in the display.

3 Set the stop time

- Decide when you want your food to be ready by (eg 13:30).
- Press .
- Use ▼ and ▲ to set the stop time.

You can turn the oven on manually and set it to turn off automatically by setting the stop time (step 3 above).

When automatic cooking is set

- If there is time before cooking starts, the oven will turn off and the pre-set temperature and **A** will show in the clock display, indicating the oven is set for automatic cooking. Note: the cooling fan may stay on.
- The oven will automatically turn on at the required time (eg 12:50) and turn off at the set stop time (eg 13:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .

To cancel automatic cooking

- 1 Press and hold ▼ and ▲ together for 3 seconds.
- 2 Turn the function dial to (Off).

When the stop time is reached

- The oven will turn off, the timer will beep.
 - The display will show *End* and the **A** will flash.
- 1 Press any button to stop the beeping.
 - 2 Turn the function dial to (Off).

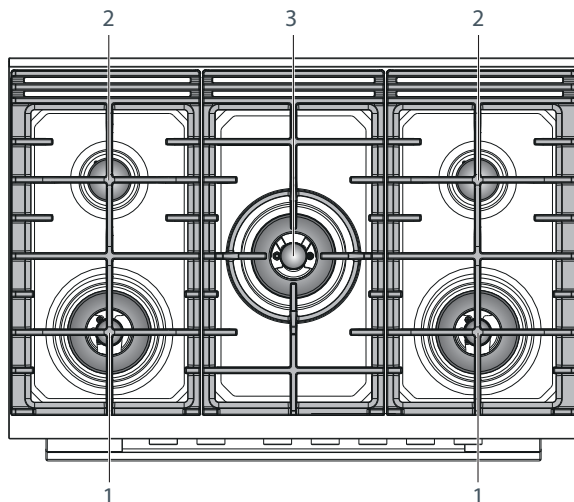


Fig 23 Cooktop layout

- 1 Triple-ring wok burner
- 2 Semi-rapid burner
- 3 Dual burner

Gas burners

The dial controls the flow of gas through the safety valve.

Semi-rapid and triple-ring wok burners

- ○ = closed valve (OFF)
- ● = maximum flow of semi-rapid and triple-ring burner burners
- ● = minimum flow of semi-rapid and triple-ring burner burners

You can choose to cook at any heat between ● and ●, but never between ● and ○ (OFF).

Dual burner

- ○ = closed valve (OFF)
- ● = maximum flow of inner crown only (turn dial clockwise)
- ● = minimum flow of inner crown only (turn dial clockwise)
- ● = maximum flow of inner & outer crowns (turn dial anticlockwise)
- ● = minimum flow of inner & crowns (turn dial anticlockwise)


You can choose to cook at any heat between ● and ● or between ● and ●, but never between ● and ○ (OFF) or between ● and ○ (OFF).



Before using your cooktop

Before using your new cooktop, please:













- Read this user guide, taking special note of the 'Safety and warnings' section.
- Make sure all burner control dials are turned off.
- Turn the power to the cooker on at the wall.

Using the gas burners

- 1 Choose the control dial for the burner you want to use.
- 2 **Semi-rapid and triple-ring burners:** press the dial in gently and turn it anticlockwise to the  position. The ignitors on all the burners will spark.

Dual burner: press the dial in gently and turn it anticlockwise to the  position (to ignite the inner and outer crowns) or press the dial in gently and turn it clockwise to the  position (to ignite the inner crown only). The ignitors on all the burners will spark.

Hold in the dial for approximately 10 seconds after the burner has lit. Releasing the dial too soon will extinguish the flame.

- 3 Adjust the flame anywhere between  and  or  or  or  or  positions. Do not adjust the flame between  or  or  and  (OFF).
- Note: If the burner does not light within 15 seconds, turn the control dial off and wait at least one minute before trying again.
- 4 To turn the burner off, turn the dial clockwise (semi-rapid and triple-ring burners or dual burner when using both crowns) or anticlockwise (dual burner when using the inner crown only) to  (OFF) until you hear the safety click.
- 5 After use, always turn the dials to the  (OFF) position.

Flame failure safety feature

The flame failure probe cuts off the gas supply to the burner if the flame is blown out.

When lighting the burner on flame failure models, hold down the dial for approximately 10 seconds after the burner has lit. Releasing the dial too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

If a burner does not light

Check that:

- The cooker is plugged in and the electricity is switched on.
- The gas is turned on.
- The gas bottle is not empty (if you are using bottled gas).
- You have held down the dial for at least 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig.24.

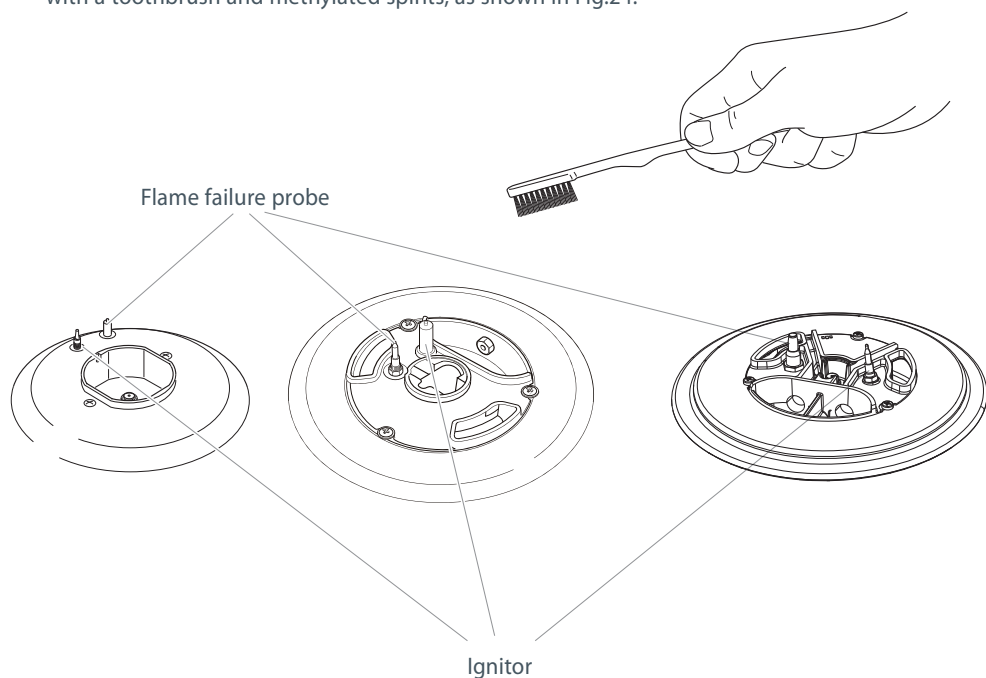


Fig. 24 Cleaning the probe and ignitor

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Cooktop troubleshooting'.

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Semi-rapid	16 cm	24 cm
Triple-ring wok	26 cm	28 cm
	Maximum diameter for woks 36 cm	
Dual (inner crown only)	12 cm	14 cm
Dual (inner and outer crowns)	26 cm	28 cm
	Maximum diameter for woks 36 cm	

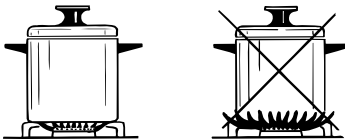


Fig. 25 Correct and incorrect matching of cookware and burner size



Fig. 26 Efficient and inefficient saucepan bottoms

Wok stand

The wok stand fits over the dual or triple ring burner pan support.

Important!

- Using a wok without the stand may cause the wok to tip or the triple ring or dual burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the pan support for the triple ring or dual burner.
- The cooktop becomes very hot during operation. Keep children well out of reach.

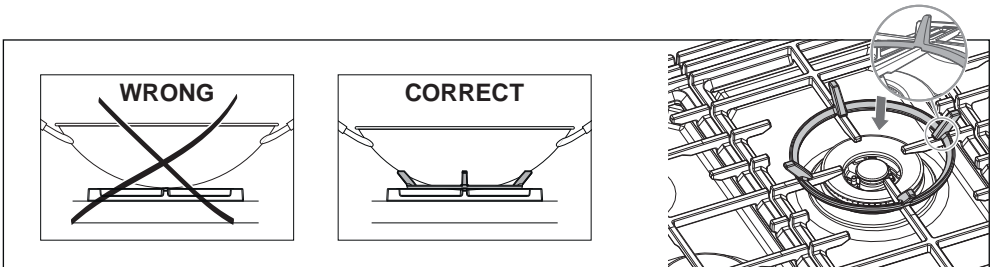


Fig. 27 Correct placement of wok stand

Important!

Before you start cleaning your cooker, please:

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the cooker off at the wall.*
- *Make sure the cooker is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven or drawer.*

General advice

- Wipe down the cooktop and wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the surfaces.
- Do not use cleaning products with a chlorine or acidic base.

Cleaning the outside of the cooker**Important!**

- *Do not use abrasive cleaners, cloths or pads on the outside surfaces.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor and probe carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and pan supports

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts in place.

Replacing the semi-rapid burners

- Carefully replace the burner parts as per the following Figs. Check that:
 - the ignitor is always clean to ensure trouble-free sparking.
 - the probe is always clean to ensure correct operation of the safety valves (some models only)
- Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig.24).

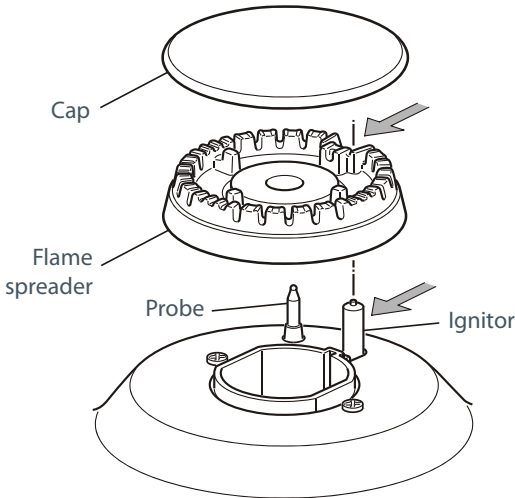


Fig. 28 Correct line-up of semi-rapid burner parts

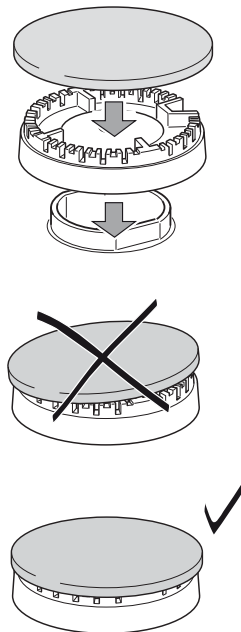


Fig. 29 Replacing the semi-rapid burner caps

Replacing the triple-ring wok and dual burners

- Carefully replace the burner parts as per the following Figs.
Fit the flame spreader to the housing as shown by the arrow in the Figs.30a-30b. Make sure the burner is not able to rotate (Fig. 31).

Check that:

- the ignitor is always clean to ensure trouble-free sparking.
- the probe is always clean to ensure correct operation of the safety valves (some models only).
Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig.24).

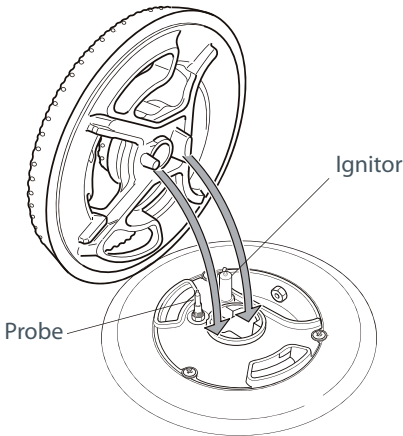


Fig. 30a Correct positioning of flame spreader - triple-ring wok burner

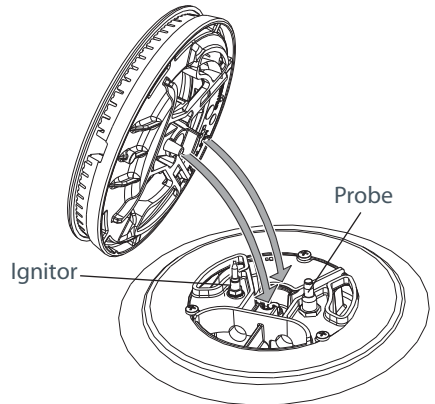


Fig. 30b Correct positioning of flame spreader - dual burner

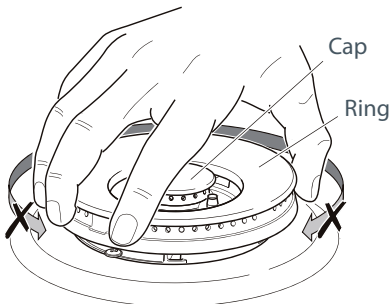


Fig. 31 Correct positioning of cap and ring - triple-ring wok and dual burner

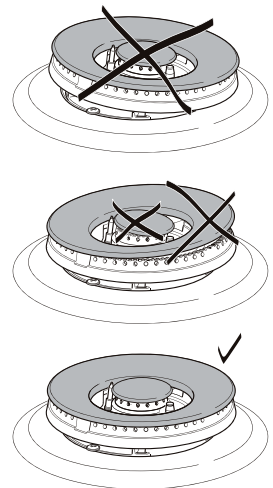


Fig. 32 Incorrect and correct positioning of cap and ring - triple-ring wok and dual burner

Cleaning the inside of your oven

- Do not use oven cleaner on catalytic panels. Remove the catalytic panels if additional oven cavity cleaning is required. See 'Fitting and removing catalytic panels'
- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- To make cleaning easier, you can remove the side racks, the oven door, and the fat filter.

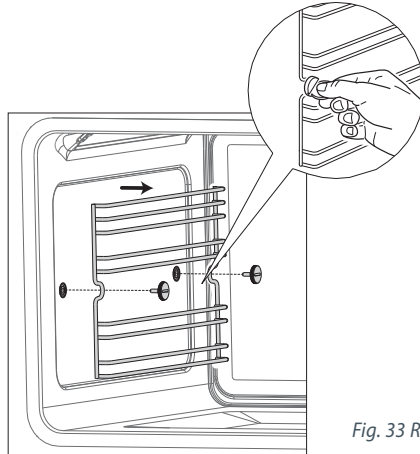


Fig. 33 Removing the side racks

Drop-down grill element

- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screws.
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screws back onto the studs. Make sure that the fixing screws are tightened and the element is held securely in place. The grill element itself is self-cleaning.

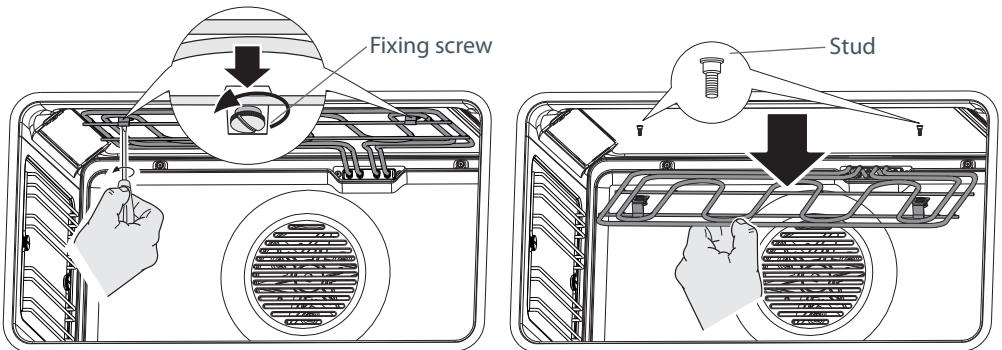


Fig.34 Drop-down grill element

Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

Important!

Do not use oven cleaner on catalytic panels.

Cleaning the fat filter

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If the filter is lightly soiled, place it in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

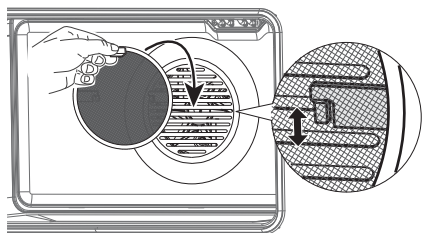


Fig. 35 Fat filter

Cleaning the grill tray and shelves

Clean these in hot, soapy water.

After cleaning slide in the shelves, making sure that:

- they are between the two wires of a shelf position;
- the stop notches point down;
- the guard rail is at the back.
- Note: the grill tray should be positioned between the two wires of a shelf position and orientated as shown.

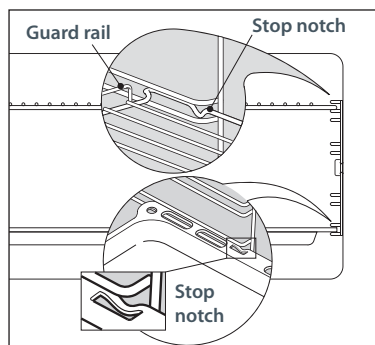


Fig. 36 Oven shelves and grill tray

Fitting and removing the sliding shelf supports

When fitting the sliding shelf supports, make sure that you fit:

- the catalytic panels first. See 'Fitting the catalytic panels'.
- the side racks.
- the slides to the top wire of a shelf position.
- both sides of each pair of slides.
- both slides on the same level.

Important!

Remove the side racks first to make removing the sliding shelf supports easier.

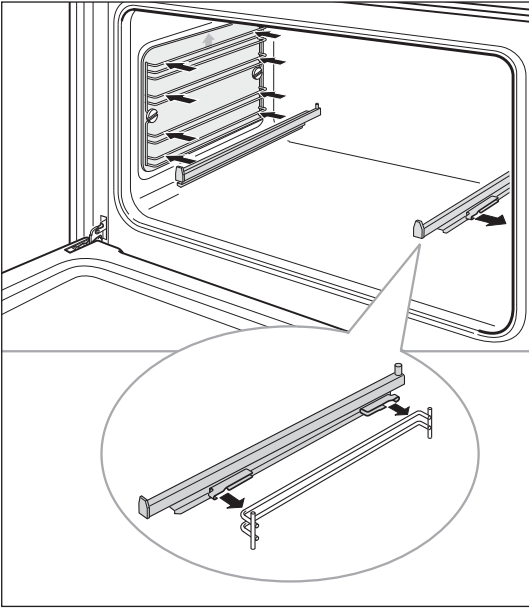


Fig. 37 Fitting the sliding shelf supports

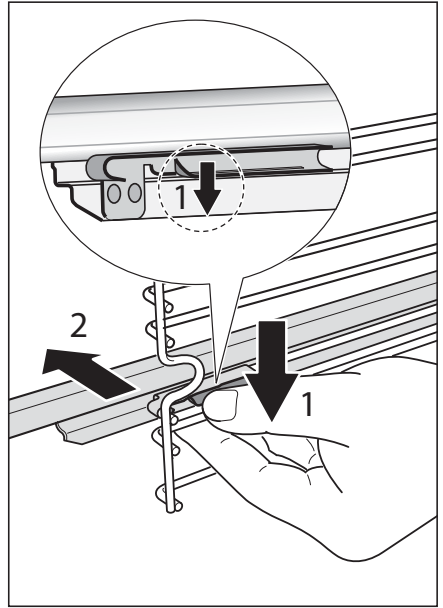


Fig. 38 Removing the sliding shelf supports

Storage Drawer

- The drawer opens like a normal drawer. The drawer slides stop the drawer from sliding all the way out.

To remove the drawer

- 1 Open the drawer fully.
- 2 Press the lever on the left guide rail down and the right guide rail up.
- 3 Holding the levers, disengage and remove the drawer. Do not use excessive force or you may damage the drawer slides.

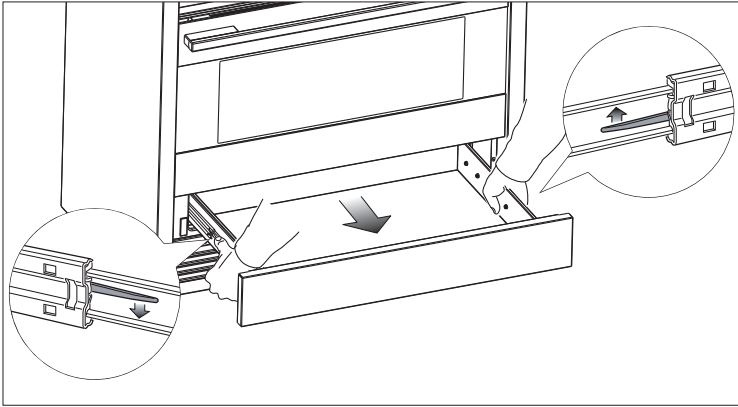


Fig. 39 Removing the drawer

Replace the drawer

- 1 Insert the drawer rails into the guide rails.
- 2 Gently push the drawer in completely, the catches will automatically hook.

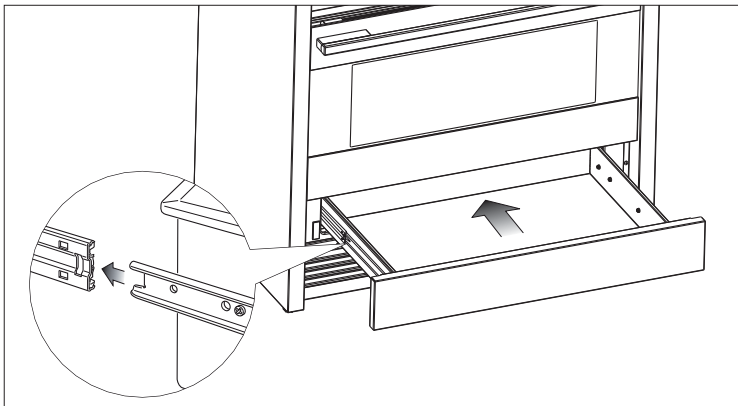
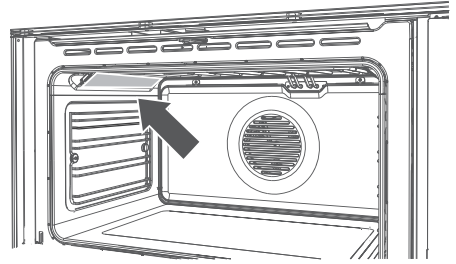
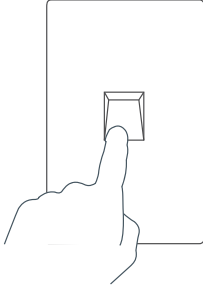


Fig. 40 Replacing the drawer

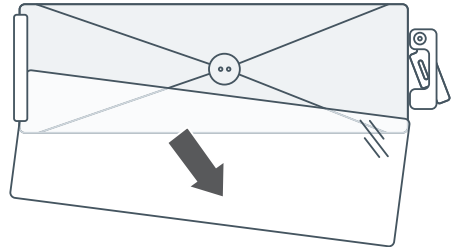
Replacing the oven light bulbs

The oven light bulbs (12V/20 W halogen) have a very long life, but if you should need to replace one, use only a replacement bulb purchased from your nearest Fisher & Paykel dealer and follow these steps. **Note: oven bulb replacement is not covered by your warranty.**



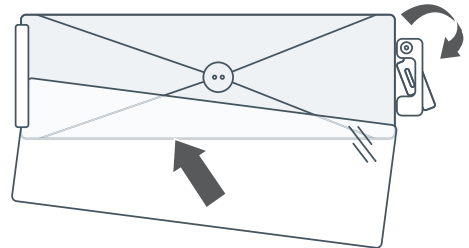
- 1 Allow the oven to cool down, then turn it off at the mains power supply (wall switch).

- 2 Remove any oven shelves that may get in the way.



- 3 Using a flat-head screwdriver, twist and lift the retainer clip upwards to release the glass cover. Hold the glass cover to prevent it falling.

- 4 Carefully lift the glass cover out of the retaining bracket in the back and pull out the faulty bulb.



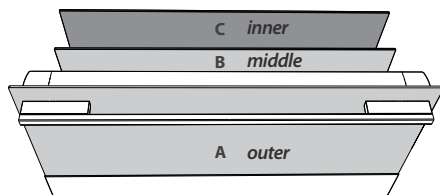
- 5 Hold the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span) and insert it into the socket.

- 6a Reposition the glass cover and twist the retainer clip back in place.
- 6b Turn the oven back on at the mains power supply (wall switch).

Removing and replacing the door glass panes for cleaning.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

Your oven door has 3 panes of glass. The inner and middle panes may be removed for cleaning.

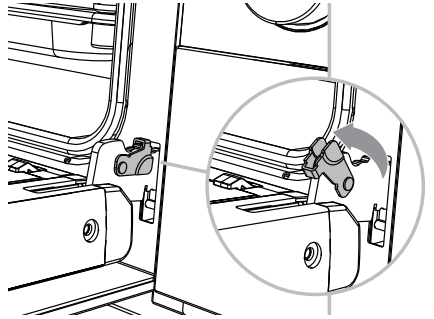
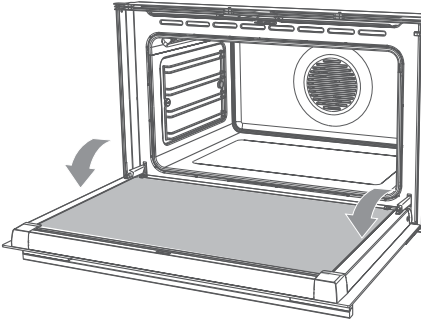


Important!

- *Switch the oven off at the wall before removing the door.*
- *Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.*
- *Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.*
- *Take extreme care when handling the glass panes. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.*
- *Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.*
- *If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.*
- *Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.*
- *If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.*

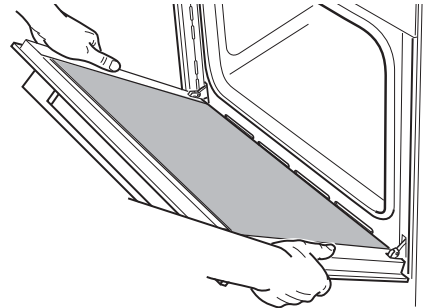
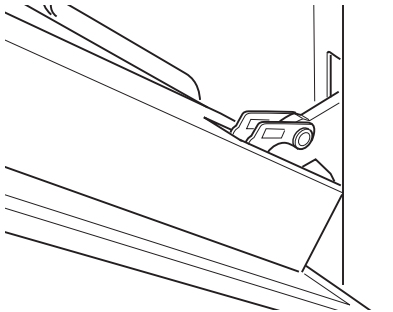
Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

Removing the door



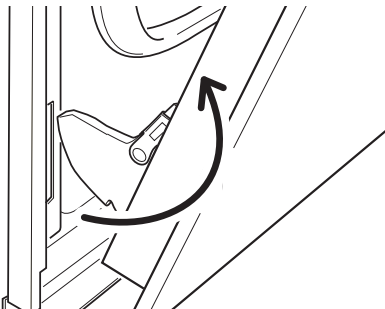
- 1a Turn the oven off at the wall. Make sure you have prepared enough space for resting the door and its glass panes on a clean, flat surface.
- 1b Open the door to its full extent.

- 2 Open the levers on the left and right hinges to their full extent, as shown.



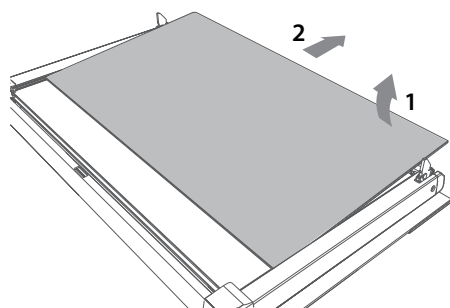
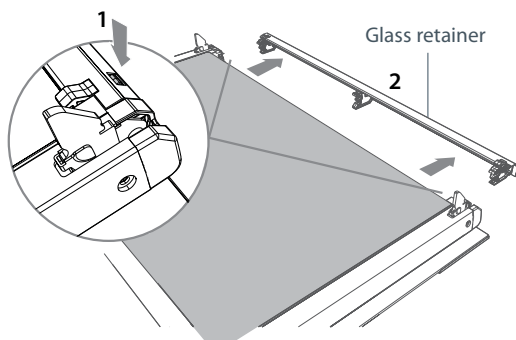
- 3 Gently close the door until the left and right hinge levers are hooked to the door.

- 4 Hold the door firmly, as shown.



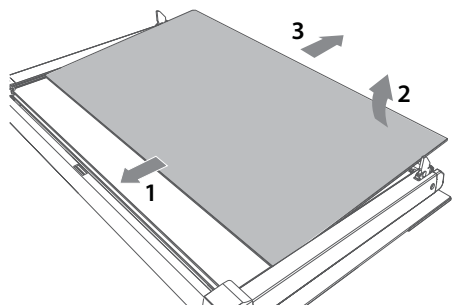
- 5a Lift the door and disengage the hinges.
- 5b Rest the door on a soft surface. Ensure you lay it with the handle side down.

Remove the inner and middle glass pane



1 Press down on both tabs (1) to release the glass retainer (2).

2 Lift the inner pane (C) slightly (1), then gently slide out (2).

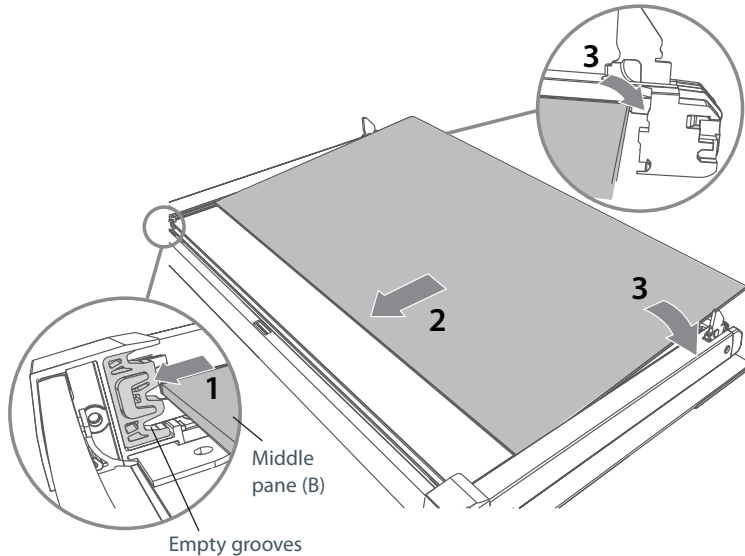


3 Slide the middle pane (B) slightly towards yourself (1), then lift (2) and slide out (3).

After cleaning, replace the glass panes

When replacing the glass panes, make sure that:

- you replace all panes correctly, as shown. Each pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly.
- you take extra care not to bump the edges of the glass against any object or surface.
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.



- 1 Take the middle pane (B) and hold it firmly.

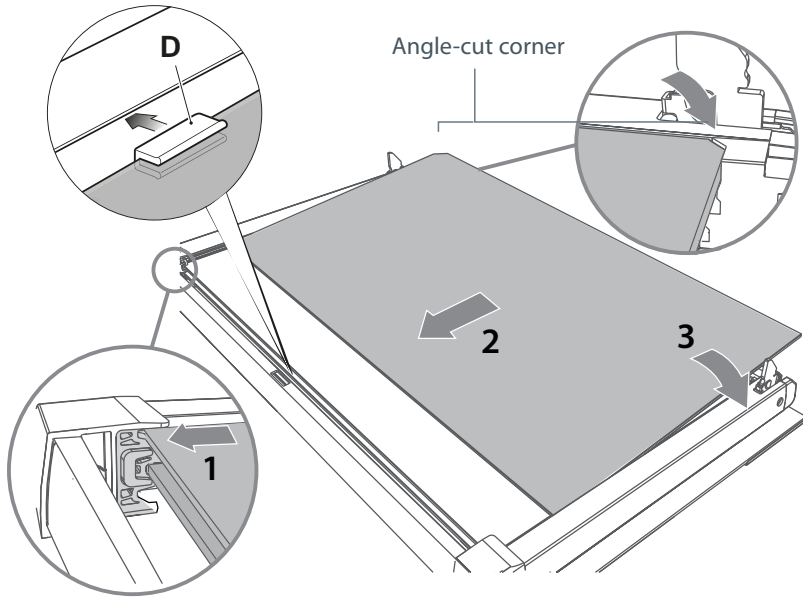
Important!

Check you are holding the pane the correct way. You should be able to read the wording on it as it faces you.

- 2 Insert the pane into the middle pair of grooves (1), push it slightly towards yourself (2) and gently lower into place (3).

Important!

Use the middle pair of grooves. The pair of grooves closest to the outer pane must remain empty.

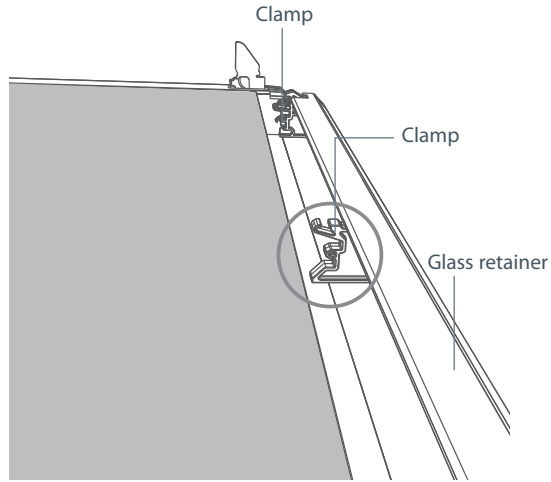


- 3 Take the inner pane (C), holding it with the angle-cut corner orientated as shown. Insert it in the uppermost pair of grooves (1), push it slightly towards yourself (2) and gently lower into place (3).

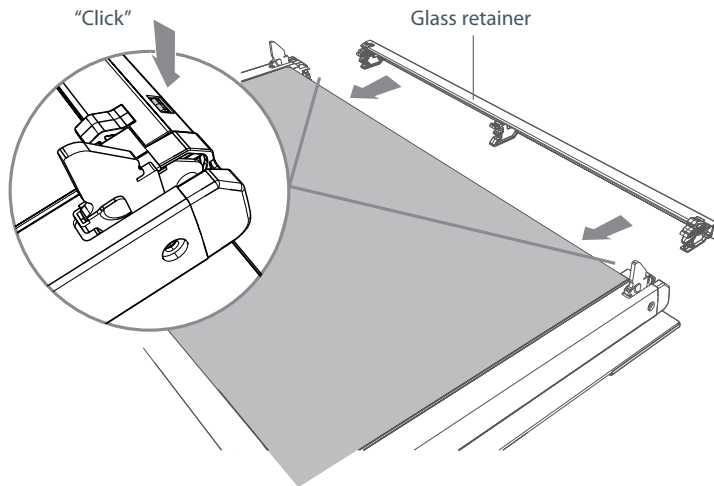
Important!

Make sure that the angle-cut corner of the inner pane (C) is at the bottom of the oven door, on the left-hand side. It has to be in this position for the door to function correctly.

Check that the gasket (D) is in place. It should sit on the inner pane of glass in the centre as shown.



- 4 Position the glass retainer, as shown. It should sit on the bottom edge of the outer glass (A). Check that the clamps of the glass retainer are not deformed or damaged.

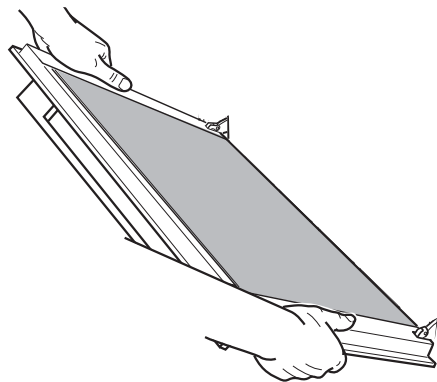


- 5 Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

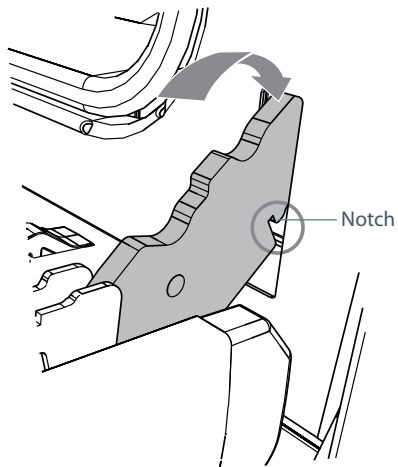
Important!

Make sure the glass retainer is correctly and firmly in place and that the glass panes are secure.

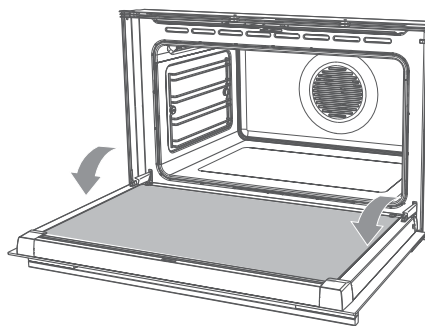
Refit the door



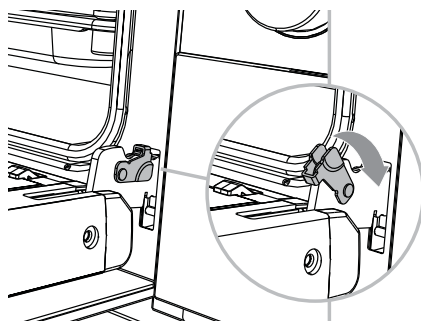
1 Hold the door firmly.




2 Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place as shown.



3 Open the door to its full extent.



4a Fully close the levers on the left and right hinges, as shown.
4b Close the door, turn the power supply to the oven on at the wall.

Problem	Possible solutions
A burner does not light.	<p>Check the cooker is switched on at the wall.</p> <p>Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on.</p> <p>Check the gas bottle is not empty.</p> <p>The ignitors may be dirty. Clean them with a toothbrush and methylated spirits.</p> <p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p>
My burner flames are yellow or hard to start.	<p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p> <p>Check the burner parts are clean and dry.</p> <p>The gas pressure may not be at the correct level. Check with your service person or installer.</p> <p>Your cooker may not be set up for the gas you are using. Check this with your service person or installer.</p>
One of my burners has an uneven flame.	<p>Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.</p>
The flame goes out at low settings.	<p>The gas supply pressure may be low. Check this with your service person or installer.</p> <p>The low setting may have been adjusted incorrectly. Check this with your service person or installer.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p>
My burners do not turn down much (when running on bottled gas or LPG).	<p>Your cooktop may not have been adjusted correctly. Check this with your service person or installer.</p>
The flame tips are very yellow.	<p>Call your service person to service the cooker.</p>
There are objectionable odours.	<p>Call your service person to service the cooker.</p>
The flame appears to lift off the burner.	<p>Call your service person to service the cooker.</p>
There is an electricity failure.	<p>If there is an electricity failure, you can still use your cooktop. Light the burners by holding a match close to the side of the burner and turning the control dial to the High position. Wait until the flame is burning evenly before adjusting.</p>
The fan comes on when I select the Light function  .	<p>This is normal.</p>

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

www.fisherpaykel.com

This cooker has been designed and constructed in accordance with the following codes and specifications:

In Europe:

Safety requirements of EEC Directive "Gas" 2009/142

- EN 30-1-1
- EN 30-2-1
- EN 437



Safety requirements of EEC Directive "Low voltage" 2006/95:

- EN 60335-1 General Requirements for Domestic electrical appliances
- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances


Safety requirements of EEC Directive "EMC" 2004/108:

- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements

Requirements of EEC Directive 93/68 and 2011/65.

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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