

Operating Instructions

Freestanding Cooker

AUS

English, 1

CX109SV6 AUS

Contents

Introduction, 2

For Your Safety, 3-4

Oven Timer Operation, 5-8

Hotplate, 9-10

Griddle, 11

Some Recipe ideas for your Griddle, 12

Twin Grill, 13

Fan Oven, 14

Conventional Oven, 15

Oven Cooking Chart - Meat, 16

Oven Cooking Chart - Baking, 17

The Slow Cook Setting, 18

Care and Cleaning, 19-20

Something Wrong with your cooker?, 21-22

Installation Instructions, 23-28

Electrical Connection, 29-30

Service schedule, 32

AUS



ARISTON

Installer - Ensure you test the operation of the cooker before leaving.
Please ensure these instructions remain with the consumer.

Introduction

AUS

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY. Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

General Appliance Warnings

- " Read the recommendations in this instruction booklet carefully, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.
- " This appliance is not suitable for marine craft, caravans or recreational vehicles.
- " This appliance has been designed for private, nonprofessional use in normal dwellings.
- " This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- " Children should be supervised to ensure they do not play with this appliance.
- " Always make sure the knobs are in the OFF position when the appliance is not in use.
- " The openings used for ventilation and dispersion of heat must never be covered.
- " During operation, the oven glass door, adjacent parts of the appliance and the internal sections of the appliance become hot. Care should be taken to avoid touching any of these parts.
- " Accessible parts may become hot during use. To avoid burns young children should be kept away.
- " The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- " Make sure that power supply cables of other electrical appliances do not come into contact with hot parts of this appliance.
- " Always use oven gloves when placing or removing cookware into or out of the oven.
- " Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- " Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is accidentally switched on, these materials could catch fire. Care must be taken when using the bottom storage drawer, as the internal bottom surface of this drawer can get very hot.

Installation Warnings

- " The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to weather.
- " The appliance must be installed by a qualified person in compliance with the instructions provided, and should be used for the purpose for which it was designed. Any other purpose (for

example, heating the room) constitutes improper use of the cooker and is dangerous. The manufacturer shall not be held responsible for any harm caused to persons or animals or for any damage to property resulting from incorrect installation, or caused as a result of improper, incorrect or unreasonable use of the appliance.

- " The electrical safety of this appliance is only guaranteed when it has been correctly connected to an efficient earthed electricity supply in compliance with current electrical safety regulations. This is a fundamental safety requirement that must be checked and, if there is any doubt, you should ask a professionally qualified technician to carry out a thorough check of the supply system. The manufacturer may not be held responsible for any damage caused by a mains supply that has not been earthed correctly.
- " Before connecting the appliance, make sure its rating (which can be found on the appliance itself and/or on the packaging) corresponds to the gas and electrical power supply.
- " Make sure that the mains supply and the electrical sockets can withstand the maximum power of the appliance, which is indicated on the serial number plate. If there is any doubt, contact a professionally qualified technician.
- " Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from manufacture.
- " In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the supplied safety chain must be installed. Refer to the installation section of this manual for details.
- " Do not lean or rest heavy objects on the open door.

Safety With The Cooktop

- " Never leave cooking food unattended. Do not allow the liquid to boil dry
- " Do not use asbestos mats or heat diffusers, as these trap the heat and can cause damage to the cooktop from overheating.
- " Don't wear loose clothing while cooking, as garments may catch utensil handles or catch fire.
- " Use dry utensil holders. Wet pot holders can build up steam. Do not use towels or other large pieces of cloth to pick up cooking utensils, as these may

touch the heating element and catch fire.

- " Do not allow pot handles to overhang other burners that are in use, as this will cause scorching of the handle, and potential handling burns.
- " Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- " Always make sure the knobs are in the OFF position when the appliance is not in use.

Maintenance Warnings

- " DO NOT MODIFY THIS APPLIANCE.
- " When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance and contact your nearest Ariston Service Centre.
- " There are no user serviceable parts within this appliance. For any service, contact the place of purchase or the nominated service agent. Do not attempt repairs yourself.
- " Do not touch hot surfaces. Allow hob to cool before wiping spillage.
- " Do not attempt to replace the power supply cable yourself. If the cable is damaged or needs replacing, contact a technical assistance centre that has been authorised by the manufacturer.
- " Always disconnect the appliance from the mains supply (either by unplugging it or by shutting off the switch) before cleaning it or carrying out any maintenance work. When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- " Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- " Before disposing of the appliance, make it unusable by unplugging it and cutting off the power supply cable. It is also advisable to remove any potentially hazardous parts, especially with regard to children who may use the old appliance as a toy.
- " Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or damage.

Gas And Electrical Safety

- " If you are using small domestic appliances near the hob, ensure that their power supply cables do not come into contact with the hot parts of the surface.
- " DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- " DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE COMPARTMENT OR NEAR THIS APPLIANCE.
- " Gas appliances require a regular air supply to maintain efficient operation. Always ensure that the kitchen is adequately ventilated whilst the appliance is in use.

Oven Timer Operation

The oven timer (only ventilated Oven) offers you the following features:

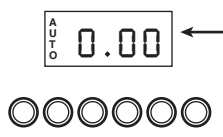
1. Time of Day
2. Automatic Cooking
3. Minute Minder

AUTOMATIC COOKING

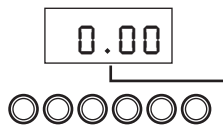
The main oven can be controlled automatically.

GUIDANCE ON AUTOMATIC COOKING

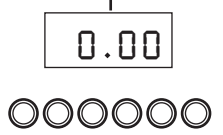
1. Select foods which will take the same time to cook.
2. Set the oven timer so that the food has just finished or is just about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. Dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.



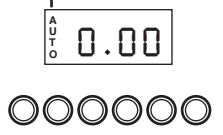
CLOCKFACE
The timer incorporates a 24 hour clock. Ensure the correct time of day is always set, before using your cooker.



SYMBOLS
A 'bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set. At the end of the Minute Minder Period, the timer will emit an audible tone and the 'bell' symbol will disappear.



The 'cookpot' symbol will light up either:-
- When the timer is in manual mode, or
- During the actual Cook Period.



'AUTO' will light up:-
- When the timer is first turned on it will flash. It will go out when a time of day is set or when the timer is set to manual.

The 'AUTO' symbol will flash at the end of an Auto Cooking programme to indicate that the programme has finished.

(When the 'AUTO' symbol is flashing, to return the oven to Manual operation, turn the oven controls off, ensure that the correct time of day is set, and press the "Manual" button - The 'AUTO' symbol will go out).

Oven Timer Operation

AUS

TIMER FUNCTION BUTTONS



Minute Minder Button

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

AUTO COOKING PROGRAMME



Cook Period Button

Cook Period is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme.
(e.g. If you set 2 hours, the food will be cooked for 2 hours).



End Time Button

The time of day at which you want an "Auto Cooking" programme to end.

For Example: If you set a "Cook Period" for 2 hours, and "End Time" of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a audible tone at 11:00, to indicate that the Auto Cooking Programme has finished.

Notes:

- When setting an Auto Cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer.
- If an Auto Cooking programme has been set the oven(s) will only operate during the pre-programmed time.



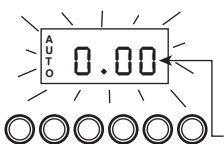
Manual Button

Needs to be pressed to cancel an Auto Cooking programme and return the oven(s) to Manual operation.

"+" and "-" Buttons

Used to adjust the various timer function settings.

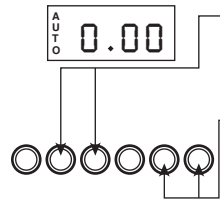
SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned Off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show 0.00 and the Auto symbol, flashing intermittently.



Step 4 Press & hold in both the Cook Period & End Time buttons together.

Step 5 With the Cook Period & End Time buttons still held in, press either the "+" or "-" buttons to set the correct time of day.

Step 6 Release all the buttons simultaneously. THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4, 5 & 6 above.

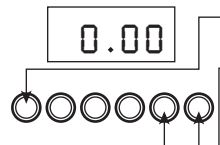
Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the Minute Minder button.

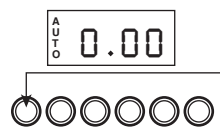
Step 3 With the Minute Minder button held in, set the required Minute Minder period using the "+" and "-" buttons. A 'bell' symbol will light up.



Release all buttons and the timer display will revert back to the time of day.

The 'bell' symbol will remain lit to signify that a Minute Minder period has been set.

At the end of the set time an audible tone will be heard, and the 'bell' symbol will disappear.



Step 4 To cancel the audible tone press the Minute Minder button.

Note 1 When the Minute Minder has been set, the time remaining can be checked at any time by simply pressing the Minute Minder button.

Note 2 If necessary the Minute Minder can be cancelled before the tone sounds by pressing and holding the Minute Minder button and then at the same time pressing the "-" button until 0.00 appears in the display window.

Oven Timer Operation

AUTO COOKING PROGRAMMES

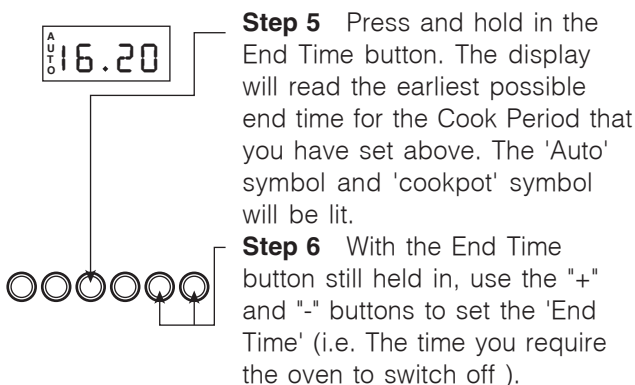
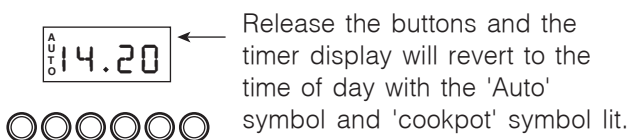
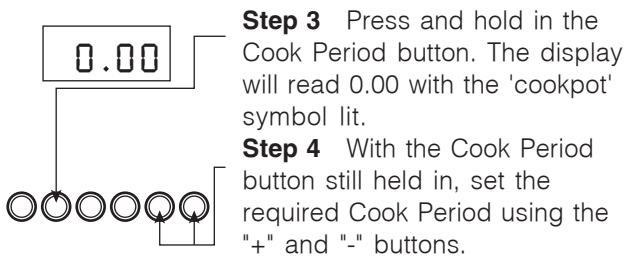
There are two Auto Cooking programmes that can be selected using your timer:-

- (a) To set the timer to switch the oven(s) On and Off Automatically
- (b) To set timer to switch on immediately and OFF automatically after a set cook period.

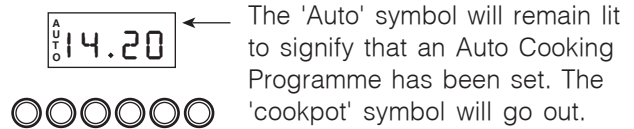
a) TO SET THE TIMER TO SWITCH THE OVEN(S) ON AND OFF AUTOMATICALLY

This allows you to cook at a specified time for a chosen period before the oven switches off Automatically.

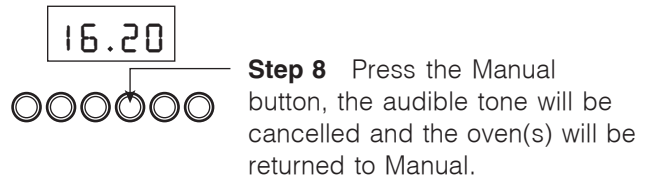
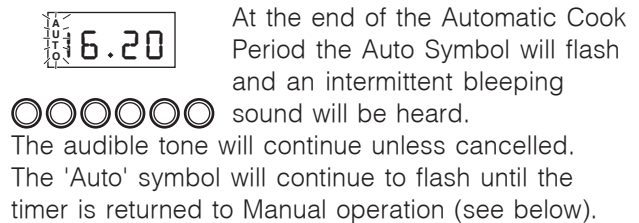
- Step 1** Check that the correct time of day is set, if not follow instructions for setting the time of day.
- Step 2** Place food onto the correct shelf position in the oven and close the oven door(s).



Release all the buttons and the timer will revert back to the time of day.



Step 7 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

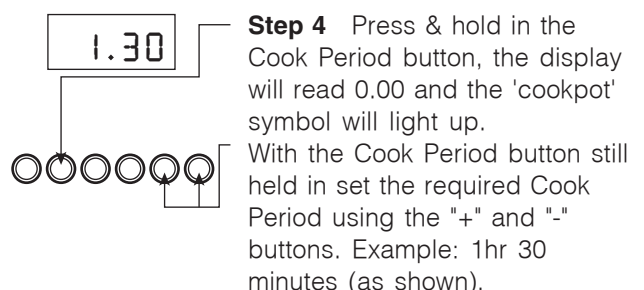


Step 9 Turn the oven control(s) to the OFF position.

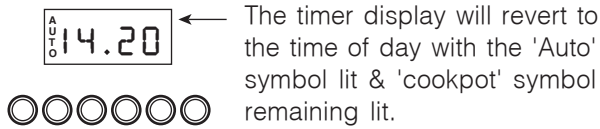
- Note 1** When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.
- Note 2** When cooking automatically the End Time can be checked at any time by simply pressing the End Time button.

b) TO SET TIMER TO SWITCH ON IMMEDIATELY AND OFF AUTOMATICALLY AFTER A SET COOK PERIOD

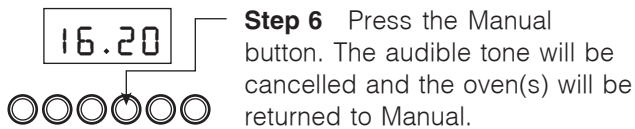
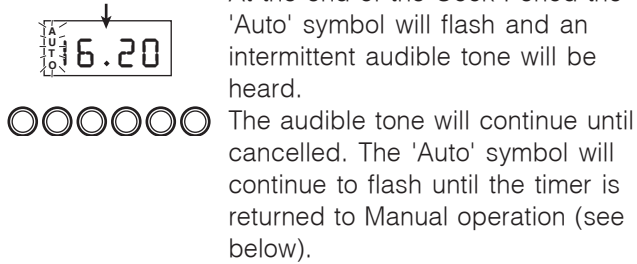
- Step 1** Check that the correct time of day is set, if not follow instructions for setting the time of day.
- Step 2** Place food onto the correct shelf position in the oven and close the oven door(s).
- Step 3** Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.



Step 5 Release all buttons.



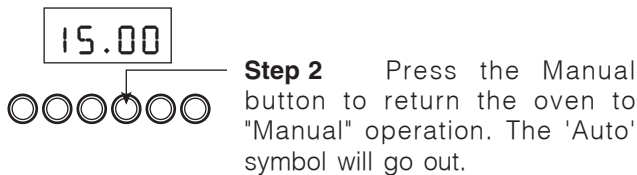
NOTE: The Cookpot symbol disappears



Step 7 Turn the oven control(s) to the OFF position.

TO CANCEL AN AUTO COOKING PROGRAMME BEFORE THE COOK PERIOD HAS FINISHED.

Step 1 Turn the oven control to the OFF position.





Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

OTHER NOTES ON TIMER OPERATION

1. When cooking Automatically the Cook Period can be checked at any time simply by pressing the Cook Period button.
2. When cooking Automatically the End Time can be checked at any time by simply pressing the End Time button.
3. Having set a Cook Period and End Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required times.
4. When setting an Auto Cooking Programme and a mistake is made, to clear:-
(a) Press & release the Manual button.
(b) Start the sequence again.
5. If at any time the display shows three flashing zero's 0.00 and 'Auto', it is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. **Food in the oven may, therefore, not have been cooked, before serving check food is thoroughly heated and completely cooked.**
6. To set each function always press and hold the required function button and at the same time press "+" or "-" buttons.

The hotplate has one dual control wok burner, one large high speed burner, three normal simmering burners and one small simmering burner. The dual control wok burner consists of a smaller inner and a larger outer burner that can operate either together or separately. Use of the two burners together with large pans on maximum setting gives a very high input and reduces cooking times with respect to conventional burners. Use of the two burners together provides a more uniform distribution of heat on the bottom of the pan. Cookware of all sizes can be used above the dual control wok burner. For small pans it is recommended that only the inner burner is used.

The knob situated below the symbol  on the fascia panel operates the outer burner.

The knob situated below the symbol  on the fascia panel operates the inner burner.

The two normal simmering burners on the right hand side of the hotplate are oval in form and can be turned through 90°. This makes the hotplate more flexible in how it can be used.

For cooking fish or heating oval cookware use the two burners with their longest sides at 90° to the front of the hotplate.

When using the griddle or for heating rectangular, square or large cookware use the two burners with their longest sides parallel to the front of the hotplate.

For medium size cookware use any of the two burners in any orientation.

All pans should be placed centrally over the burners.

TO USE THE HOTPLATE

1. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the spark lights the gas. When operating the dual control burner there is a separate control knob for the inner and outer burners. Check that the gas has been lit. If the burner fails to ignite try again. If the burner fails to ignite after 3 attempts, wait a few minutes for the gas to disperse before making any further attempts. If the burner still fails to ignite, a match or lighting device can be used, but care must be taken. If the problem persists, contact place of purchase or their appointed agent for service. If the flame has excessive yellowing, or appears to lift off the burner ports, or makes a loud noise, turn the burner off and call your service agent.

2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the **O** position.

Lighting the burners for the first time

If the appliance is being used for the first time, or if it has not been used for a long period of time, it may be necessary to purge the gas lines of excess air before you can successfully light the burners. To do this, turn each burner to High for 10-15 seconds and press the ignition button several times. If the burner does not light, repeat this procedure twice more. Wait 1-2 minutes for any gas build up to disperse before allowing any further gas flow.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

Always use cookware with a flat base. Do not use pans which are unstable or which have a warped or damaged base.

Ensure the pot sits securely on the trivet and is centred above the burner.

Each burner is fitted with a spark ignition electrode for lighting the gas.

To ensure rapid lighting of the burners every time they are used, the electrodes must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrodes using a small nylon brush such as a tooth brush.

Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

In the event of the burner flames being accidentally extinguished, turn off the burner controls and do not attempt to re-ignite the burners for at least 1 minute.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for further information.

Models with Hob Gas Burner Safety Devices to Prevent Leaks (only available on certain models)

These models can be identified by the presence of the device itself.

! Since the hob burners are equipped with a safety device, you must hold the control knob in for about 3 seconds after the burner has been lighted to allow the gas to pass until the safety thermocouple has heated.

For the hotplate to work in the most efficient way possible and in order to save on the amount of gas consumed, it is recommended that only pans which have a lid and a flat base are used. They should also be suited to the size of the hotplate.

Hotplate	∅ Cookware diameter (cm)
Rear left	24 - 26
Front left	16 - 22
Centre rear	10 - 14
Front right	16 - 22
Rear right	16 - 22
Centre front (DCDR internal)	10 - 14
Centre front (DCDR external)	26 - 28

! Make sure the pans do not overlap the edges of the hob while it is being used.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

A non-stick griddle is supplied for use over the two burners on the right hand side of the hob. The griddle is made of cast iron and the surface is covered with a special nonstick finish. To protect the non-stick coating never use metal cooking utensils as they may scratch the surface. Wooden or heat resistant plastic utensils may be used. Do not use saucepans on the griddle plate.

UNDER NO CIRCUMSTANCES MUST THE GRIDDLE PLATE BE USED OVER ANY OTHER HOTPLATE BURNERS.

USE OF THE GRIDDLE

The griddle may be used with either or both of the burners on, depending on the food being cooked.

1. Secure the griddle above the two simmer burners, making sure that the support feet are located correctly on the pan support fingers.
2. Press the ignition button and then push in and turn the control knob(s) of the burners anticlockwise to the large flame symbol. Continue to press the ignition button until the spark lights the gas. Preheat the griddle plate for approximately four minutes.
3. Place the food directly on the griddle plate. However when cooking drier foods eg. drop scones the griddle plate can be lightly greased.
4. The controls can be left at high for the sealing of foods or turned down to a lower heat setting depending on what food is being cooked. NB. A gentle heat is all that is required for the majority of griddling. Once the griddle plate is up to temperature it maintains the cooking temperature on a medium/low setting.
5. Cook the food for the required time, which will depend on the type of food being cooked.
6. To turn off, push in and turn the control knob(s) fully clockwise to the **0** position.
7. Allow the griddle plate to cool before cleaning.

In the event of the burner flames being accidentally extinguished, turn off the burner controls and do not attempt to re-ignite the burners for at least 1 minute.

Some Recipe ideas for your Griddle

AUS

DROPPED SCONES

4oz (100g) plain flour
1/4 tsp salt
1 level tsp (5ml) cream of tartar
1/2 level tsp (2.5ml) bicarbonate of soda
1 egg
1oz (25g) caster sugar
1/4 pint (150ml) milk
1/2oz (10g) margarine

METHOD

1. Rub the fat into the flour.
2. Beat in the remaining ingredients.
3. When a smooth batter has been obtained, drop spoonfuls on to the pre-heated griddle plate.
4. Turn each scone when bubbles start to burst on the upper side.
5. Cook on the reverse side until light brown and the scone, when split, is dried through.
6. Allow approx. 3 minutes for the first side and 2 minutes for the second.
7. Place inside a clean folded towel laid over a cooling rack.
8. When cool, butter and serve.

WELSH CAKES

6oz (175g) plain flour
1/2 level tsp (2.5ml) salt
1/4oz (5g) baking powder
2oz (50g) margarine
2oz (50g) sugar
2oz (50g) currant or sultanas
1/4 tsp grated nutmeg
1 egg
a little milk

METHOD

1. Sieve the flour and salt into a bowl.
2. Rub in the fat.
3. Add the dry ingredients.
4. Beat the egg and mix to a soft dough adding a little milk to obtain a soft consistency.
5. Roll out 1/4" (5mm) thickness.
6. Cut out with a 2" (50mm) plain cutter.
7. Cook on the pre-heated griddle for about 6 minutes each side.
8. They may be eaten hot or cold and should be split and buttered.

POTATO CAKES

8oz (225g) warm creamed potatoes
2oz (50g) plain flour
1/2 (2.5ml) salt
pepper to taste
2 tsp (10ml) milk

METHOD

1. Mix all the ingredients together.
2. Knead lightly.
3. Roll out thinly and cut with a pastry cutter to suit requirements.
4. Cook on a pre-heated griddle for 3-4 minutes on each side.

Twin Grill

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

The grill control is designed to provide variable heat control of either the full width of the grill or just the grill half. Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the grill half.

A gentle flow of air will be blown from underneath the control panel when the grill is in use.

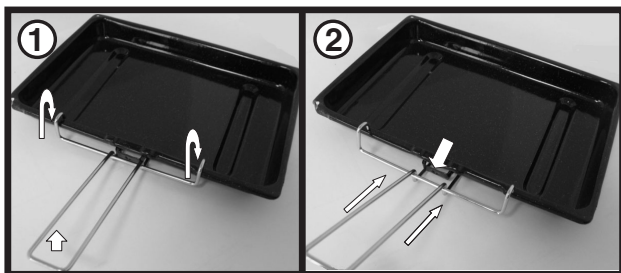
If the fan fails to blow air beneath the control panel when the grill is in use, you should contact your service engineer immediately (see back page).

Using the grill pan kit

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so the external 'hooks' embrace the that edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



TO USE THE GRILL

1. Open the top grill door
2. Turn the grill control knob clockwise to **4** for full width grilling or anticlockwise for half width grilling.
3. Slide the grill pan toward the back of the grill compartment until it stops.
4. Leave the control at **4** for toast and for sealing and for fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after sealing on both sides at **4**.

Grilling can be started from cold but for best results preheat for approximately 2 minutes.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Fan Oven

AUS

The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature. It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

Since a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding do often benefit from being placed in a preheated oven.

The 'Oven Cooking' charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven ie. without preheating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

OVEN POSITIONS

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

- Do not fit shelves upside down.
- Never use more than 3 shelves in the oven as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

TEMPERATURE AND TIME

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

NB. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The fan oven makes it possible in most cases to:

- Reduce the recommended temperatures 25°C (45°F).
- Reduce the recommended time by approximately 10 minutes per hour.
- Make pre-heating the oven unnecessary for certain foods.

TO PREPARE MEAT AND POULTRY FOR ROASTING IN YOUR FAN OVEN

- Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking and frozen meat or poultry must be completely defrosted before placing in the oven.
- The weight of any stuffing used should be added before calculating the cooking time.
- Place meat / poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2lb) should be roasted in a smaller meat pan / tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- Additional fat should not be added, except for veal, very lean meat or poultry which can be 'larded' with bacon fat or brushed very sparingly with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking and the rind of pork should be scored, brushed lightly with oil and rubbed with salt to give crisp crackling.
- Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantage. Always follow the manufacturer's packing instructions and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

FROZEN MEAT AND POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven. It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

OVEN CONTROL

Heating of the oven is achieved by turning the control clockwise to the required oven temperature scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and off during cooking as the thermostat maintains the correct temperature.

The 'Oven Cooking' charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase and decrease temperatures by 10°C.

The oven is fitted with 'heat clean' liners and two rod shelves. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

The correct positioning of food is indicated on the temperature charts.

TO PREPARE MEAT FOR ROASTING IN YOUR CONVENTIONAL OVEN

Wipe the joint, dry well with a clean cloth, kitchen tissue etc. and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature for approximately 30 minutes before cooking and frozen meat or poultry must be completely defrosted beforehand.

Beef, lamb, mutton and poultry may be lightly floured, but pork should be scored, brushed lightly with oil and rubbed with salt to give crisp crackling. Place joint in the main oven meat pan supplied with your cooker. (Small joints weighing less than 1.75kg (31/2lb) should be roasted in a smaller meat pan / tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices). Additional fat should not be added, except for veal, very lean meat or poultry which can be 'larded' with bacon fat or brushed **very sparingly** with cooking oil or melted fat. It is not necessary to baste, when roasting in an electric oven and liquid / stock should not be added to the pan.

For optimum cooking performance, there must be clearance between meat pan and oven sides.

The meat pan must be placed lengthways in the oven to allow for air circulation.

TIMES AND TEMPERATURES FOR ROASTING

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature.

Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, the joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry) and the splashing of fat onto oven interior is reduced to a minimum.

When a complete meal is being cooked in the oven, cooking time may need to be increased and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures given below should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
 - (a) A short thick joint requires a longer cooking period than a long thin joint.
 - (b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
 - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. The weight of stuffing should be added to the oven ready weight of the meat / poultry to calculate roasting times.

NOTE: Remember to switch off the oven control after cooking is finished. If the door of the oven is left open for long periods of time with the control switch ON, then the grill element will become hot. The correct positioning of food is indicated in the temperature charts.

Oven Cooking Chart - Meat

AUS

It is not necessary to pre-heat the fan oven before roasting. Note: Where times are stated, they are approximate only.

Conventional Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven from bottom
Beef	Yes	190/200	25-30 mins per 450g (1lb) +25 mins over.	In meat pan on runner 2
Lamb	Yes	190/200	25-30 mins per 450g (1lb) +25 mins over.	
Pork	Yes	190/200	30-35 mins per 450g (1lb) +30 mins over.	
Veal	Yes	190/200	25-35 mins per 450g (1lb) +30 mins over	
Poultry/Game up to 4kg (8lb)	Yes	180/190	20-25 mins per 450g (1lb) +30 mins over	
Turkey up to 5.5 kg (12lb)	Yes	190	22 mins per 450g (1lb) eg. 5.5kg (11lb) = 242mins	Runner 2
Turkey over 5.5 kg (12lb)	Yes	180	18 mins per 450g (1lb) eg. 10kg (22lb) = 352mins	
Casserole Cooking	Yes	140/160	2-2½ hrs	Runner 3
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

Fan Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven from bottom
Beef	No	160/180	20-25 mins per 450g (1lb) +20 mins over.	In meat pan on runner 2
Lamb	No	160/180	25 mins per 450g (1lb) +25 mins over.	
Pork	No	160/180	25 mins per 450g (1lb) +25 mins over.	
Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins over	
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins over	
Turkey up to 5.5 kg (12lb)	No	150 - 160	13-15 mins per 450g (1lb) eg. 5.5kg (11lb) = 143-165 mins	Runner 2
Turkey over 5.5 kg (12lb)	No	150	12 mins per 450g (1lb) eg. 10kg (22lb) = 264 mins	
Casserole Cooking	No	140 - 150	1½ - 2 hrs	Runner 3
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
 Medium: 70°C **Pork:** 90°C
 Well Done: 75°C **Veal:** 75°C

Oven Cooking Chart - Baking

Fan Oven Cooking			
Food	Pre-heat	Temperature and Time	Position in Oven
Scones	Yes	210/220°C approx. 8 - 10 mins.	Runner 3
Small Cakes	Yes	160/170°C approx. 15 - 20 mins.	Runner 3
Victoria Sandwich	No	160/170°C approx. 20 - 25 mins.	Runner3
Sponge Sandwich (fatless)	Yes	160/170°C approx. 15 - 20 mins.	Runner 3
Swiss Roll	Yes	170/180°C approx. 12 - 15 mins.	Runner 3
Rich Fruit cakes	No	120/130°C dependent on use	Runner 2
Semi-Rich Cakes	No	140/150°C approx. 1¼ - 2¼ hrs.	Runner 3
Shortcrust Pastry	No	180/190°C approx. 45 - 50 mins.	Runner 2
Puff Pastry	No	190/200°C dependent on use	Runner 2 & 5
Yorkshire Pudding	Yes	170/180°C approx. 40 - 45 mins.	Runner 3
Individual Yorkshire Pudding	Yes	180/190°C approx. 20 - 25 mins.	Runner 3
Milk Pudding	No	130/140°C approx. 1¼ - 2¼ hrs.	Runner 2
Baked Custard	No	140/150°C approx. 40 - 50 mins.	Runner 2
Bread	Yes	200/210°C approx. 40 - 45 mins.	Runner 2
Meringues	No	70/80°C approx. 3 - 4 hrs.	Runner 1

Conventional Oven Cooking			
Food	Pre-heat	Temperature and Time	Position in Oven
Scones	Yes	220/230°C approx. 10 - 15 mins.	Runner 3
Small Cakes	Yes	180/190°C approx. 20 - 25 mins.	Runner 3
Victoria Sandwich	Yes	170/180°C 6½" - 7" tins approx. 20 - 25 mins.	Runner3
Sponge Sandwich (fatless)	Yes	190/200°C 7" tins 15 - 20 mins.	Runner 3
Swiss Roll	Yes	190/200°C approx. 10 - 15 mins.	Runner 3
Rich Fruit cakes	Yes	130/140°C dependent on use	Runner 2
Semi-Rich Cakes	Yes	160/170°C 7" - 8" tins 1¼ - 1½ hours	Runner 3
Shortcrust Pastry	Yes	190/200°C depending on use	Runner 2
Puff Pastry	Yes	220°C approx. dependent on use	Runner 2 & 5
Yorkshire Pudding	Yes	200/210°C 30 - 45 mins.	Runner 3
Individual Yorkshire Pudding	Yes	210/220°C approx. 20 - 25 mins.	Runner 3
Milk Pudding	Yes	150/160°C approx. 2 - 2½ hours	Runner 2
Baked Custard	Yes	150/160°C approx. 45 - 55 mins.	Runner 2
Bread	Yes	220/230°C 50 - 60 mins. reducing to 210/220°C 230°C 45-50 mins after first 10 minutes	Runner 2
Meringues	Yes	100/110°C Large 3½ - 4½ hours Small 2½ - 3 hours	Runner 1

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

The Slow Cook Setting

AUS

With the fanned oven thermostat set to **90°** the oven can be used for slow cooking - The 'Slow Cook' setting.

PREPARING FOOD FOR SLOW COOKING

1. All dishes cooked by the 'Slow Cook' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at 170° for 30 minutes before turning to the 'Slow Cook' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the 'Slow Cook' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

WARMING COMPARTMENT

The warming compartment is situated at the bottom right hand side of the cooker. It can be used for keeping plates or food warm. It is not designed as a 'Slow Cook' oven.

DO NOT TOUCH HOT SURFACES. ALLOW COOKTOP AND ALL OVEN SURFACES TO COOL COMPLETELY BEFORE CLEANING.

! Never use steam cleaners or pressure cleaners on the appliance.

! Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use harsh abrasive cleaners or materials, or metal scrapers to clean the oven door glass since these can scratch the surface, which may result in shattering of the glass.

! The accessories can be washed like everyday crockery (even in your dishwasher).

! Switch off the electricity supply and allow to cool before cleaning the cooker.

! Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.

! Before moving your cooker ensure that it is cool and note that it is heavy so you may require assistance.

The cooker is fitted with rear wheels and will slide in and out of position easily.

Movement of your cooker is most easily achieved as follows:

Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding contact with any grill or oven furniture and then lift and slide at the same time.

When repositioning the cooker, ensure that it is level. Take care to ensure that any floor covering is not damaged.

Cleaning The Cooktop

- " Always wipe spills up when they occur. Do not leave spills to dry onto the surface of the hob.
- " It is usually enough to wash the hob with a damp sponge and dry it with absorbent kitchen roll.
- " NOTE: Do not put hot components in cold water. The sudden temperature shock could cause the component to crack.
- " Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

Burners

- " Wait for the cooktop to cool completely. Remove the burner cap and check the gas outlet holes for blockages. Clean with a soft bristle brush and

warm soapy water.

- " The removable parts of the burners should be washed frequently with warm water and soap and any burnt-on substances removed.
- " Dry the burner parts thoroughly before replacing.

Ignitors

- " The terminal part of the electronic instant lighting devices and flame failure probes should be cleaned frequently,

'HEAT CLEAN' LINERS

The oven linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking.

However, if high temperatures are not used regularly it may be necessary to run the oven empty at maximum setting for one hour. If desired, they can be wiped over with a soapy cloth followed by a wipe with a clean, damp cloth.

Inspect The Oven Seals

- " Check the door seals around the oven door regularly.
- " If the seals are damaged, please contact your nearest Ariston Service Centre. We recommend that the oven is not used until worn seals have been replaced.

CLEANING THE GRIDDLE PLATE

After cooking, leave the griddle plate on the hob and allow to cool before cleaning. It can then be taken to the sink and washed using warm soapy water, gently wipe the cooking surface with a dishcloth. DO NOT use abrasive cleaning materials.

REPLACEMENT OF OVEN LIGHT BULB

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK.

Light bulbs are not covered by the manufacturer's guarantee.

A new 15W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

Care and Cleaning

AUS

COOKER FINISH	CLEANING METHOD
<p>Vitreous Enamel Hotplate (Traditional), pan supports, burner caps, roasting dish, grill pan, oven base, rear and roof, door inner panels, grill and warming compartments.</p>	<p>Clean the enameled parts with soapy water when cold and wipe off with a clean, dry cloth. The enamel could dull if cleaned while still hot.</p> <p>Never use abrasives, scouring pads or sharp objects. This will cause irreparable damage to the enamel.</p>
<p>Aluminium Burner bodies, door handles.</p>	<p>Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner ports. Care should be taken when refitting the bodies over the electrodes.</p>
<p>Glass</p>	<p>As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.</p>
<p>Chromium Plating Oven shelves, grill pan grid, grill pan handle support.</p>	<p>Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.</p>
<p>Plastic Grill pan handle, control knobs, door handle supports.</p>	<p>Wipe with a cloth wrung out in warm soapy water.</p>
<p>Stainless Steel Door trims, control panel, hotplate</p>	<p>Wipe with a cloth wrung out in warm soapy water. Polish with a clean dry cloth or kitchen towel. For stubborn stains, use commercial products designed for cleaning stainless steel, and follow the maker's instructions. Care should be taken when cleaning around graphics.</p> <p>Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse and dry any remaining drops of water.</p>
<p>Paint Side panels</p>	<p>Wipe with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.</p>

Something Wrong with your Cooker



AUS

Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

PROBLEM	CHECK
Slight odour or small amount of smoke when grill/oven used for first time.	This is normal and should cease after a short period.
Oven cooks too fast or too slow.	Check that the oven setting and shelf positions are as recommended in the Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Ignition does not work:	<p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not;</p> <p>(i) Check that the electricity supply is turned on. (ii) Check other appliances to see if you have had a power cut.</p> <p><u>If only one burner fails to ignite:</u> (i) Check the burner cap is seated correctly. (ii) Check the slots in the burner bodies are not blocked with any soap residue or cooking soil (see care and cleaning). (iii) Check, if the burners have recently been cleaned using a wire wool pad eg. "Brillo Pad", ensure that no stray strands are caught on the ignitor or burner body.</p> <p>NOTE. Satisfactory ignition will only be achieved if all the hotplate burners are fitted. In the event of an electricity failure, all burners can be lit with a match.</p>
Cannot set an "Auto Cook" programme or cannot get the timer to turn the oven on or off at the required times.	Read the Timer instructions in this book carefully remembering that the Cook period is the length of time that the timer will switch the oven(s) on as part of an Auto Cooking Programme.
Timer Display shows "0:00" with "AUTO" Flashing.	The electricity supply to the cooker may have been interrupted, but has now come back on again. Set the correct time of day by following the instructions given in the timer section of this book.
Fanned oven does not work, but the grill, top oven and hotplate burners work.	The Timer may be set for an Auto Cooking programme. Check the Timer to see if "AUTO" is illuminated. If it is, follow the instructions given in the Timer section of this book to cancel the Auto Cooking programme.
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, (see back page).

If there is still a problem contact your local Service office (see back page).

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely.

Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Compliance with standards

This cooktop must be installed by a licensed gasfitter in accordance with the requirements of local gas and electrical authorities, as well as the latest published versions of the following standards:

- " AS/NZS 5601 Gas Installation code
- " SAA Wiring Rules.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the back panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

LOCATION

Where the total input of all appliances exceeds 3 MJ/h for each cubic metre of the room or enclosure volume, the space shall be ventilated by one of the methods detailed below. For the purpose of assessing the adequacy of ventilation, the space that cannot be isolated by doors is the 'volume of a room'.

Natural ventilation direct from outside

Two permanent openings shall be provided directly to outside. The openings shall be located to ensure the distance between the top of the upper opening and the ceiling of the room or enclosure, and the distance between the bottom of the lower opening and the floor of the room or enclosure does not exceed 5% of the height of the room or enclosure. The minimum free ventilation area provided by each opening shall be calculated using the following formula:

$$A = 3 \times T$$

where

- A = the minimum free ventilation area (cm²)
- T = the total gas consumption of all appliances (MJ/h)

The minimum vertical dimension of any free ventilation opening shall be 6 mm.

NOTE 1 When used in this Clause, the term 'directly to outside' means any one of the following options, provided that the ventilation path is unobstructed by building material or insulation:

- (a) Directly through an outside wall (preferred option).
- (b) Through to an outside wall but offset.
- (c) Into a cavity ventilated to outside.

(d) Into an underfloor space ventilated to outside.

(e) Into a roof space ventilated to outside.

NOTE 2 The two openings may be combined provided that the top and bottom of the opening reach the limits set by this Clause.

Natural ventilation via adjacent room

Two permanent openings shall be provided in the room or enclosure. The openings shall be located to ensure the distance between the top of the upper opening and the ceiling of the room or enclosure, and the distance between the bottom of the lower opening and the floor of the room or enclosure does not exceed 5% of the height of the room or enclosure.

The minimum free ventilation area provided by each opening shall be calculated using the following formula:

$$A = 6 \times T$$

where

- A = the minimum free ventilation area (cm²)
- T = the total gas consumption of all appliances (MJ/h)

These requirements shall apply to all subsequent rooms until a room is ventilated to outside, in accordance with the previous section, or the total input of the appliances does not exceed 3 MJ/h for each cubic metre of the total volume of the enclosure and rooms.

The minimum vertical dimension of any free ventilation opening shall be 6 mm.

NOTE: The two openings may be combined provided that the top and bottom of the opening reach the limits set by this Clause.

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

TECHNICAL DATA**DIMENSIONS**

Height	900 - 915 mm
Width	1000 mm
Depth	600 mm (excluding door handles)

GENERAL

Gas connection	1/2" BSP female
Location of gas inlet	Rear of upright cooker 433 mm C/L from LH side (as viewed from front) 700 mm from base
Pressure test point	Hotplate burner injector
Gas rate adjustment	none
Aeration adjustment	none
Electrical input	230-240V 50Hz AC 6.00-6.80KW
Location of Electrical Connection	Rear of upright cooker 77 mm C/L from RH side (as viewed from front) 113 mm from base

Gas Consumption

	Natural Gas (1.0 kPa)		ULPG (2.75 kPa)	
	Injector Diameter	Gas Input	Injector Diameter	Gas Input
Auxiliary Burner	0.90 mm	4.0 MJ/hr	0.55 mm	4.0 MJ/hr
Semi Rapid Burner	1.10 mm	6.0 MJ/hr	0.70 mm	6.5 MJ/hr
Rapid Burner	1.50 mm	10.8 MJ/hr	0.85 mm	10.0 MJ/hr
Fish Burner (each)	1.01 mm	5.0 MJ/hr	0.64 mm	5.5 MJ/hr
Wok (inner) Burner	0.65 mm	2.0 MJ/hr	0.44 mm	2.4 MJ/hr
Wok (outer) Burner	2 x 1.15 mm	13.4 MJ/hr	2 x 0.70 mm	13.0 MJ/hr
Total Gas Input		46.2 MJ/hr		46.9 MJ/hr

Electrical Rating

Element	Rating
Twin Grill	2.50 kW
Left hand oven	1.60 kW
Right Hand Oven	1.80 kW
Warming Drawer	0.15 kW
Max input	6.00-6.80 kW

Installation

AUS

CONVERSION FOR USE ON LPG

Each hob burner requires the injector to be replaced and each burner gas tap to have the by-pass screw adjusted according to the following procedure:

1. Lift off the burner cap and the burner body and place it to one side.
2. Remove the injector from the burner base with a suitable box spanner and discard.
3. Replace the injector with the appropriate replacement (see Table on the previous page).
4. Repeat for each burner.
5. Replace the burner bodies and caps, taking care that they are positioned correctly.
6. Remove the tap knob from the left hand hotplate tap. Insert a narrow flat screwdriver centre of the tap spindle and turn fully clockwise. Replace the tap knob. Repeat this procedure with the other six hotplate taps.
7. Position and fix the self-adhesive LPG conversion label over the gas details on the rating plate label.

SPACE FOR FIXING

The diagram shows minimum clearances between the cooker and adjacent walls, cupboards etc. The dimensions of the appliance and the location of connection points are provided in the Technical Data section. It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 65°C. Also, the following must be observed:

- " The appliance should be installed next to cabinetry which is no taller than the top of the cooker hob.
- " The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation of the cooker, the back panel of the cooker could reach a temperature of 50°C above room temperature.
- " Kitchen cabinets installed next to the cooker that are higher than the top of the hob, must be at least 600 mm from the edge of the hob itself.

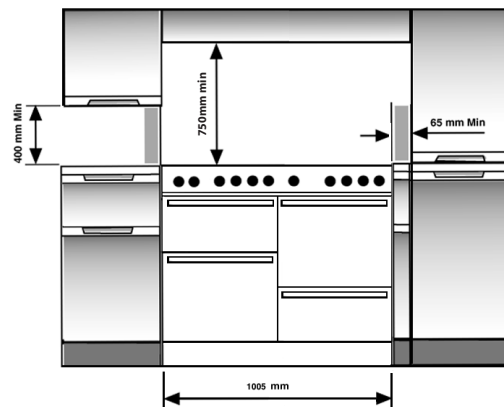
The following minimum clearances to combustible materials must be observed:

- " Minimum clearance from edge of burner to side wall must be 200 mm.
- " Minimum clearance from edge of burner to rear wall must be 200 mm.

- " Minimum clearance from burner to overhead cabinetry must be 600 mm.

Note: The rear wall clearance need not be observed if the wall behind the cooker, 50mm below and 450mm above, and the width of the cooker are lined with noncombustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



Range hoods

Range hoods and overhead exhaust fans must be installed according to manufacturers' instructions but in no case shall clearance from hob burners be less than 600 mm for range hoods and 750 mm for overhead exhaust fans.

If the hood is installed below a wall cabinet, the latter must be at least 700 mm (millimetres) above the surface of the hob.

UNPACKING THE COOKER

Unpack the components from inside the grill and oven. Check that the following parts are present:

Meat pan	Pan supports (3)
Grill pan, grid and handle	LPG conversion kit
Loose burner parts (14)	Oven shelves (4)
Aluminium burner bodies (6)	Griddle
Wok Stand	Literature pack

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

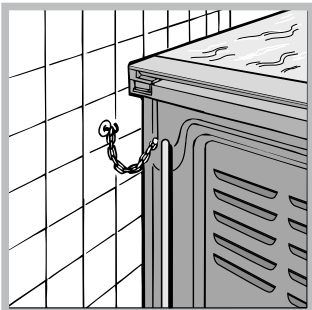
LEVELLING

Your cooker is heavy, so it would be advisable for two people to move it. The cooker is fitted with rear wheels and will slide into position easily. Movement of your cooker is most easily achieved as follows. Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill or oven interior furniture, and then lift and slide back at the same time. Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked, this is easily achieved by adjusting the three feet which are under the front of the cooker and the 3 castors under the rear of the cooker, if necessary.

Installing the shelves

When inserting the shelves onto the guide rails, ensure the raised section is towards the rear of the oven. This prevents food from falling off the back of the tray.

Safety Chain



the chain to a hook or screw behind the appliance.

In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the supplied safety chain must be installed.

Ensure the chain is secured to the rear wall of the oven, and attach secured to the wall

NOTE: If the cooker is to be placed on a base, precautions must be taken to prevent it from slipping off the base.

The cooker is designed to match the depth of standard 600mm worktops.

An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall. This appliance is suitable for use with either a flexible connection or rigid copper connection.

Check The Gas Type

WARNING: Before installation, check that the gas type (natural gas or LPG/Propane) of the cooker is suitable for the gas type available to the installation. It is extremely dangerous to use the wrong gas type with any appliance, as fire or serious injury can result.

This cooker is supplied from the factory already set for Natural Gas. To convert the cooker to LPG (or back to Natural Gas from LPG), follow the directions later in this section.

Fit regulator supplied for Natural Gas (if applicable) at rear of appliance, and as close as practicable to the appliance.

It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.

Gas Connection

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded 1/2" G male fitting) situated at the rear of the appliance to the right (fig.8), or an approved flexible hose of class B or D.

Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced. If a flexible hose is used, it should be as short as possible with a maximum length of 1.5 metres;

- " The flexible connection must be approved to class B or D of AS/NZS1869 as a minimum.
- " it should not be bent, kinked or compressed;
- " it should not be in contact with the rear wall of the appliance or in any case with parts which may reach a temperature of 50°C;
- " it should not come into contact with pointed parts or sharp corners;
- " it should not be subject to any pulling or twisting forces;
- " it should be easy to inspect along its entire length in order to be able to check its condition.
- " The supply connection point must be accessible

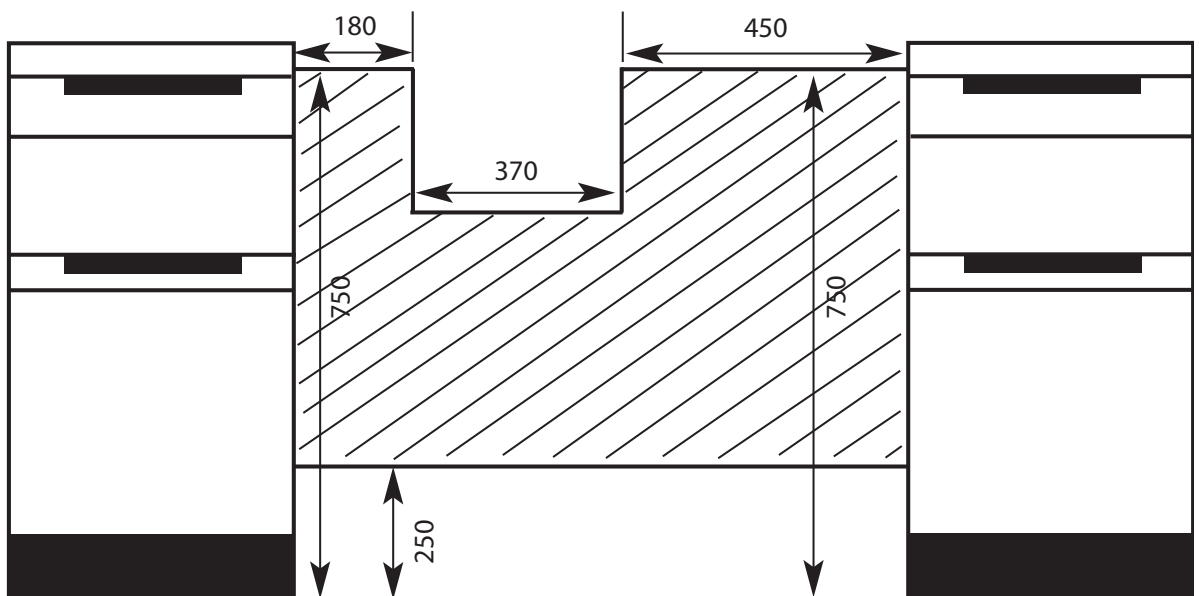
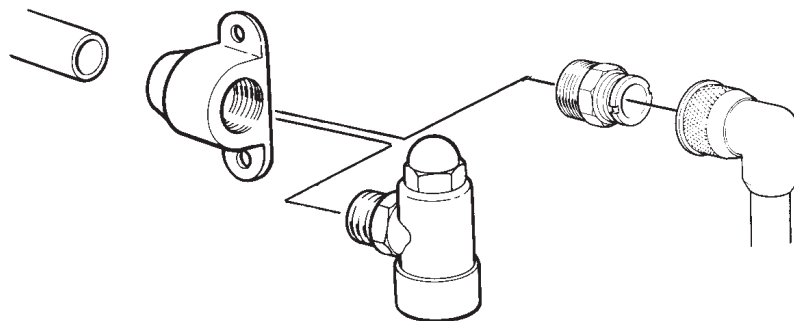
with the appliance installed.

- " The inner diameters of the pipe are as follows:
8 mm for LPG;
13 mm for Natural Gas.

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame). Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

Duplicate Data Plate

Where the data plate is obscured by cabinetry when the cooker is in the installed position, place a duplicate data plate on a surface of the cabinetry adjacent to the cooker.



WARNING - THIS APPLIANCE MUST BE EARTHED

The cooker must be connected to the mains power by a licensed electrician.

The electrical supply for the cooker must be 240 Volt 50 Hz.

1. The fuse and electrical wiring of the home/ premises must support the load of the appliance.
2. The appliance must be earthed.
3. (New Zealand statutory warning): The cooker must be connected to the electricity supply by a cable fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply this cooker.
4. The appliance must be connected to the mains by means of a double pole switch with a minimum contact opening of 3 mm. The yellow-green earth wire must not be interrupted by the switch
5. **IMPORTANT** If a power socket needs to be installed or relocated, the work must be done by a licensed electrician.

Mounting A Power Supply Cable

Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever to open the cover.

Loosen the cable clamp screw and remove it
Remove the wire contact screws L-N- , then fasten the wires under the screw heads, respecting the colour code: Black/Blue (N), Red/Brown (L) and Bare Wire/Yellow-Green.

Once the connections have been made, tighten all the terminal screws fully.

Fasten the supply cable in place with the clamp and close the cover of the terminal board.

The supply cable should be positioned so that it is not subject to direct heat and so that it does not reach a temperature of more than 50°C higher than room temperature, along its length. If there is a risk that the cable will come into contact with parts having such a temperature rise, then fixed wiring insulation must be protected using an insulating sleeve of an appropriate temperature rating.
Before making the connection, check that the home electrical system can support the appliance load (see data plate).

NB: Never use reducers, adaptors or shunts since they can cause heating or burning.

The socket or circuit-breaker must be easily accessible once the cooker has been installed. The power cable must not be bent or compressed.

Disconnecting the cable

Ensure that the means for disconnection of the power cable is incorporated into the fixed wiring in accordance with local wiring rules.

Sufficient cable should be used to allow the cooker to be pulled out for servicing.

INSTALLATION & OPERATIONAL CHECKS

Post Installation Checks

Perform post installation checks and ensure proper and safe operation before leaving. Test all burners individually and in combination.

Leak Check

- " Ensure all gas control knobs are in the Off position.
- " Ensure the gas supply is switched on.
- " Spray a solution of soapy water onto all gas joints as well as the full length of any flexible hoses.

UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS.

If bubbles appear anywhere, turn the gas supply off, check all connections and retest. If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Flame check

Turn each burner on, and ensure that the flame is blue with minimal yellow tipping. If there is significant yellow tipping, flame lift off or excessive noise, check pressure and adjust at the regulator if necessary.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Igniter operation

Check that the igniter for each burner successfully ignites the gas.

If an igniter fails to work, first remove the plug from the electrical power outlet, and then check that all the electrical connections are in place.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Low flame setting

Check the low flame setting for each hob burner to ensure that the minimum flame will not be extinguished by air draughts.

- " Light the burner.
- " Turn the control until it engages in the minimum position.
- " Ensure the flame is stable and will not be extinguished by air draughts.

To adjust the minimum flame:

Follow the procedure described in the gas conversion instruction.

Instruct the customer on proper operation prior to leaving.

DO NOT MODIFY THIS APPLIANCE IN ANY WAY,
OTHER THAN AS DESCRIBED IN THESE
INSTRUCTIONS.

Service schedule

10/2010 - 195075015.01
XEROX FABRIANO

AUS

To keep your cooker running smoothly, we recommend that you have your cooker serviced every 5 years by an authorised service agent.

Never use unauthorised technicians and never accept replacement parts which are not original.

Service and spare parts are available on the numbers below. Please have the following information handy:

" The appliance model (Mod.).

" The serial number (S/N).

This information can be found on the data plate located on the appliance and/or on the packaging.

ARISTON PRIORITY SERVICE

If you are not completely satisfied with your appliance
or require service call:

Australia

Phone: 1300 815 589

New Zealand

Phone: (09) 306 1020

GENUINE ACCESSORIES & SPARE PARTS

A wide range of genuine
accessories are available for your appliance call:

Australia

Phone: 03 9768 0888

New Zealand

Phone: (09) 306 1020

AUSTRALIA ARISIT PTY LIMITED

40-44 Mark Anthony Drive, Dandenong South,
VIC 3175, Australia

Fax: Service & Sales (03) 9768 0838

Email: consumer.care@arisit.com

NEW ZEALAND ARISIT PTY LIMITED

PO Box 68-140 Newton, Auckland
1145, New Zealand

Fax: (09) 302 0077

Email: sales@aristonappliances.co.nz