110 Induction

La Cornue 1908

CornuFé®

www.la-cornue.com

User Guide

Installation & Service Instructions

U110253-02

CE

Contents

1. Before You Start...

Thank you for buying this cooker. It should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used an induction cooker before.

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

Installation and Maintenance

All installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

Make sure that the cooker is correctly wired and switched on.

The hob control display will flash for about 2 seconds during first power setting – this is normal.

Set the clock to make sure that the ovens are functional – see the relevant section in this manual.

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

Peculiar Smells

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

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

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

Ventilation

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

Personal Safety

Important information for pacemaker and implanted insulin pump users: The functions of this hob comply with the applicable European standards on electromagnetic interference. If you are fitted with a pacemaker or implanted insulin pump and are concerned please consult your doctor for medical advice.

⚠ **DO NOT modify this appliance.**

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

⚠ **WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

⚠ **When the hob is in use keep magnetic items, such as credit and debit cards, floppy disk, calculators, etc. away.**

⚠ **CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

⚠ **Danger of fire: DO NOT store items on the cooking surfaces.**

⚠ **To avoid overheating, DO NOT install the cooker behind a decorative door.**

⚠ **Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

⚠ **DO NOT use a steam cleaner on your cooker.**

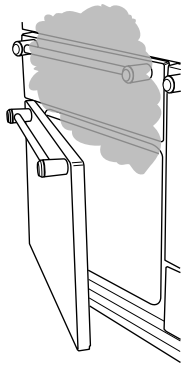
Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

⚠ **Take care when touching the marked cooking areas of the hob.**

⚠ **When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.**

⚠ **When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.**

Fig.1.1



Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ **DO NOT spray aerosols in the vicinity of the cooker while it is on.**

Cooking high moisture content foods can create a 'steam burst' when an oven door is opened **(Fig.1.1)**. When opening an oven stand well back and allow any steam to disperse.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ **NEVER operate the cooker with wet hands.**

⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

⚠ **NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

⚠ **DO NOT use unstable saucepans. Always make sure that you position the handles away from the edge of the hotplate.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

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

⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slots along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multi-purpose dry chemical or foam-type fire extinguisher.**

Take care that no water seeps into the appliance.

⚠ **This appliance is heavy so take care when moving it.**

Hob Care

⚠ **NEVER allow anyone to climb or stand on the hob.**

⚠ **NEVER cook directly on the hob surface (Fig.1.2).**

⚠ **DO NOT use the hob surface as a cutting board.**

DO NOT leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).

⚠ **DO NOT place plastic or aluminium foil, or plastic containers, on the hob.**

⚠ **DO NOT leave the hob zones switched on unless being used for cooking.**

DO NOT stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break **(Fig.1.3)**.

⚠ **Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.**

Always LIFT pans off the hob. Sliding pans may cause marks and scratches **(Fig.1.4)**. Always turn the control to the OFF position before removing a pan.

⚠ **Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can 'stick' to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, carefully slide the lid to the edge of the hob surface and remove.**

DO NOT place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, wok stand).

⚠ **Take care NOT to place metallic objects such as knives, forks, spoons and lids on the hob surface since they can get hot.**

⚠ **The appliance is not intended to be operated by means of external timer or separated remote-control system.**

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours **(Fig.1.5)**.

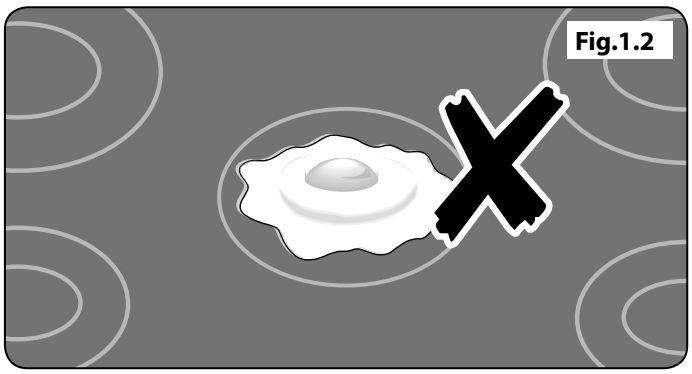


Fig.1.2

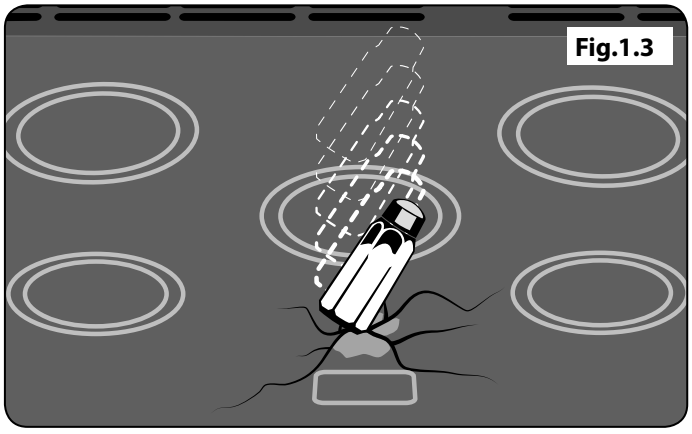


Fig.1.3

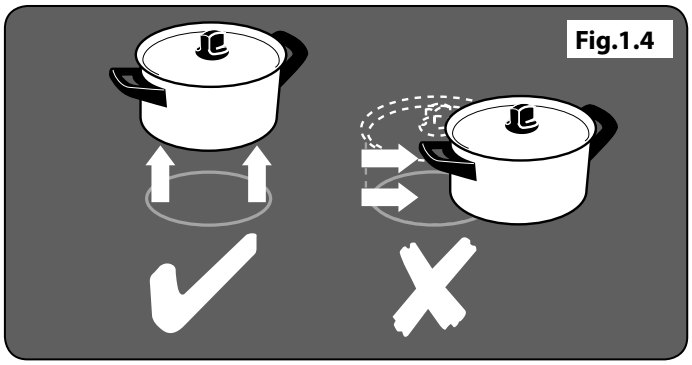


Fig.1.4

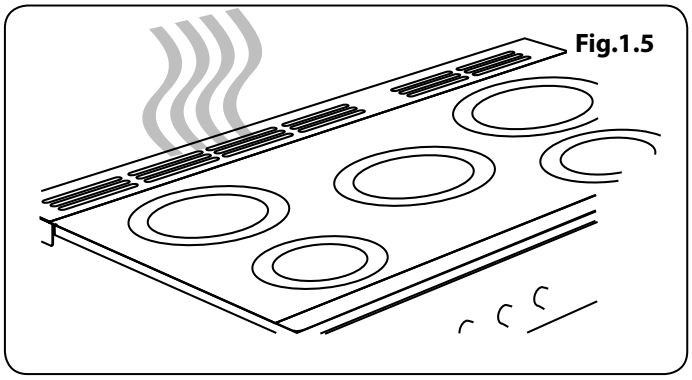
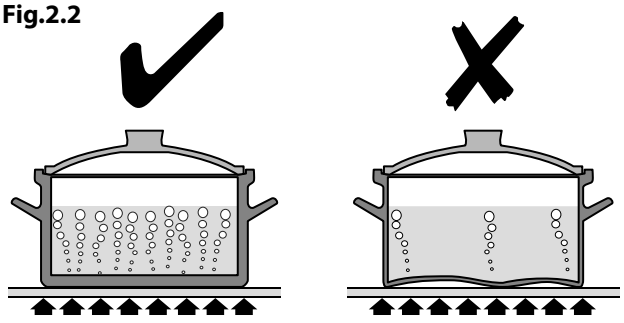


Fig.1.5

2. Cooker Overview

Fig.2.1

Fig.2.2



The 110 induction cooker **(Fig.2.1)** has the following features:

A. 5 induction cooking zones

B. Control panel

C. Main multi-function oven

D. Storage drawer

E. Main fan oven

The Hob

Use only pans that are suitable for induction hobs. We recommend stainless steel, enamelled steel pans or cast iron pans with enamelled bases. Note that some stainless steel pans are not suitable for use with an induction hob so please check carefully before purchasing any cookware.

Pans made of copper, aluminium or ceramic are not suitable for use on an induction hob. The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms **(Fig.2.2)**. This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold **(Fig.2.3)**. If you hold a ruler across the bottom you will see a small gap in the middle. When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob. Using a lid will help the contents boil more quickly.

⚠ **Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can 'stick' to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, slide the lid to the edge of the hob surface and remove.**

⚠ **Always take care before touching the surface, even when the hob is turned off. It may be hotter than you think!**

The layout of the rotary controls for the operation of the induction hob is shown in **Fig.2.4**.

The induction hob comprises of five cooking zones containing induction elements with different ratings and diameters **(Fig.2.5)** each with a pan detector and residual heat indicator, and a hob control display.

The hob control display **(Fig.2.6)** informs you of the following induction hob functions:

- Pan detector
- Residual heat indicator
- Automatic heat-up
- Child lock
- Low temperature setting
- Power boost setting

Pan Detector,

IMPORTANT: After use, switch off the hob element by its control and DO NOT RELY on the pan detector.

If a cooking area is switched on and there is no pan in place or if the pan is too small for the cooking area, then no heat will be generated. The symbol [ ] will appear on the hob control display; this is the "pan-missing symbol". Place a pan of the correct size on the cooking area and the [ ] symbol will disappear and cooking can begin. After 10 minutes without detecting a pan the cooking zone will switch off automatically.

Fig.2.3

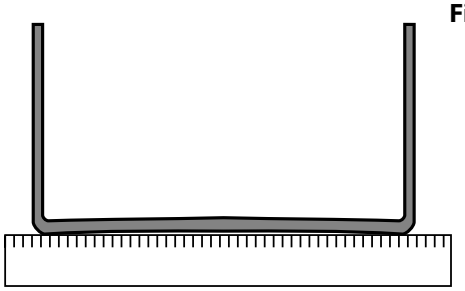


Fig.2.4

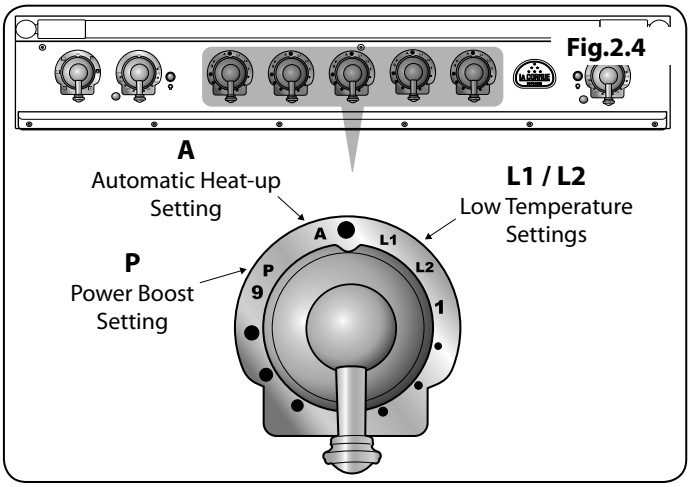


Fig.2.5

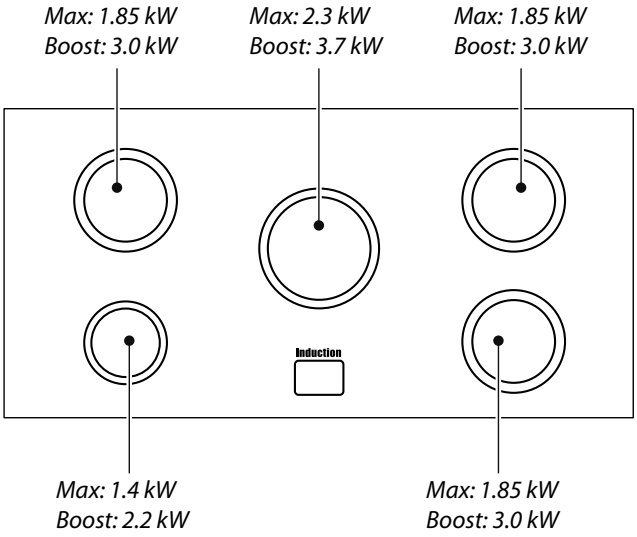
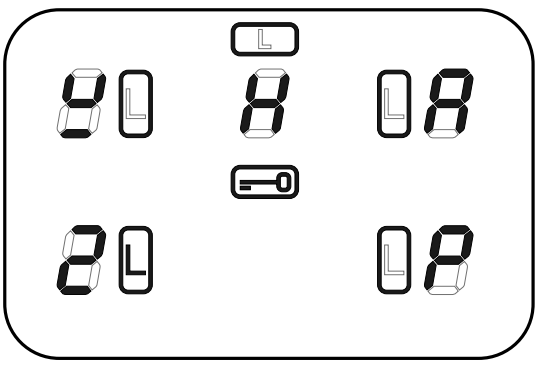


Fig.2.6



Cooking Zone	Minimum Pan Diameter (Pan Base) mm
Front left	*120*
Rear left	*140*
Centre	*160*
Rear right	*140*
Front right	*140*

Table 2.1

Power level	Automatic heat-up time at 100% (min:sec)
1	*0:48*
2	*2:24*
3	*3:50*
4	*5:12*
5	*6:48*
6	*2:00*
7	*2:48*
8	*3:36*
9	

Table 2.2

Fig.2.7

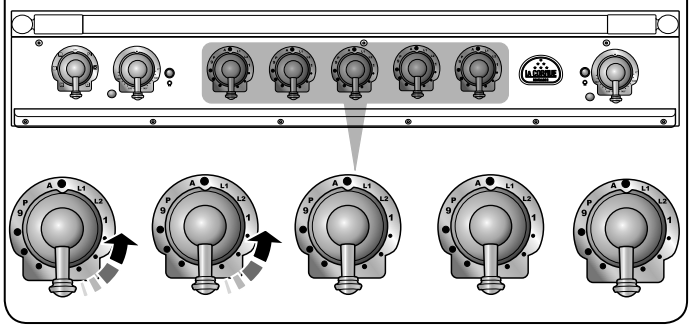


Fig.2.8

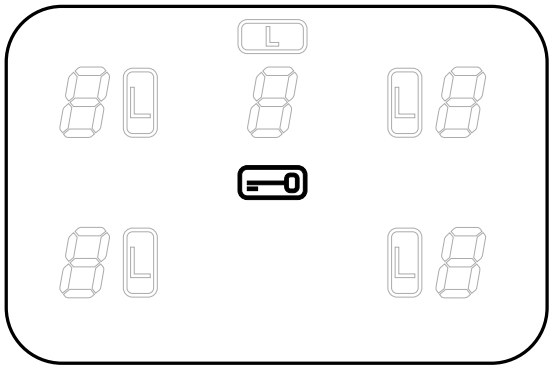


Table 2.1 shows the minimum pan sizes recommended for each cooking zone.

Note: Using pans with a base diameter smaller than those recommended will result in a power reduction.

Residual Heat Indicator, H

After use, a cooking zone will remain hot for a while as heat dissipates. When a cooking zone is switched off the residual heat indicator symbol [H], will appear in the display. This shows that the cooking zone temperature is above 60 °C and may still cause burns. Once the temperature has dropped to below 60 °C the [H] will go out.

Automatic Heat-up, A

This function is available on all of the cooking zones. It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The function is selected by turning the control knob to the 'A' position. This can be selected by turning the control knob momentarily counter-clockwise from the zero position until the symbol [A] is shown on the hob control display.

Once the [A] is displayed, turn the control knob to the level of your choice (1 to 9). The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.

When the Automatic Heat-up function is activated, the hob control display will flash alternately between the [A] setting and the chosen power level.

Once the Automatic Heat-up time has ended the hob display will stop flashing and will show the chosen power level.

The Automatic Heat-up function can be stopped by either turning the control knob back to the "0" power setting or turning the control knob to the "9" power setting.

For your guidance **Table 2.2** shows the time available at 100% power depending on the power level selected in the Automatic Heat-up mode.

Child Lock,

To prevent the unwanted use by children, the hob can be locked.

IMPORTANT: This can only be activated when all the cooking zones are switched off.

To lock the hob, simultaneously turn the two left-hand hob controls counter-clockwise **(Fig.2.7)** and hold until the symbol appears in the centre of the hob control display **(Fig.2.8)**.

Note: [A] will flash when locking the hob – this is normal.

Locking the hob will NOT affect the oven; it can still be used.

To unlock the hob, simultaneously turn the two left-hand hob controls counter-clockwise and hold until the symbol disappears from the centre of the hob control display.

Low Temperature Setting, *L1/L2*

Each cooking area is equipped with 2 low temperature settings:

- *L1* will maintain a temperature of about 40 °C – ideal for gently melting butter or chocolate.
- *L2* will maintain a temperature of about 90 °C – ideal for simmering (bring the pan to the boil and then select *L2* to keep soups, sauces, stews, etc at an optimal simmer).

The maximum time this setting can be used is 2 hours, after which the hob will switch off automatically. If required, you can immediately restart the Low Temperature function by reactivating *L1* or *L2*.

The maximum times for all other power levels are shown in **Table 2-3**.

Power Boost Setting, *P*

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise until [*P*] is shown on the hob control display.

Power Boost allows additional power to be made available for each of the cooking zones. This is useful to bring a large pan of water to the boil quickly.

The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

When using the Power Boost function, the cooking zones are linked.

Fig.2.9 shows the hob layout. Zones A and B are linked together as are zones D and E. The centre area C runs independently, regardless of the use of other cooking areas.

This means that when using zone A on Power Boost and then switching zone B to power boost, the power to zone A will reduce slightly. The last zone switched to Power Boost always takes priority. Zones D and E work in the same way.

⚠ **This is a built in safety device.**

Deactivate the Power Boost function by turning the control knob to a lower setting.

Overheat Function

This function identifies when the temperature of the pan rises rapidly and works to maintain a safe level of pan temperature. It should not interfere with normal cooking.

Cookware with bases that become distorted **(Fig.2.2)** when heated may interfere with the operation of the Overheat Function. This may result in damage to your cookware or Induction Glass Hob.

⚠ **Please remember not to leave the hob unattended. Care should be taken to not allow your cookware to boil dry. Damage to your cookware and Induction Glass Hob may result.**

Please read and follow the manufacturers' instructions carefully before using cookware on your induction hob.

Power Level	Maximum Operating Time
L1 and L2	*2 hours*
1	*6 hours*
2	*6 hours*
3	*5 hours*
4	*5 hours*
5	*4 hours*
6	*1.5 hours*
7	*1.5 hours*
8	*1.5 hours*
9	*1.5 hours*
Power Boost	*10 minutes*

Table 2.3

Fig.2.9

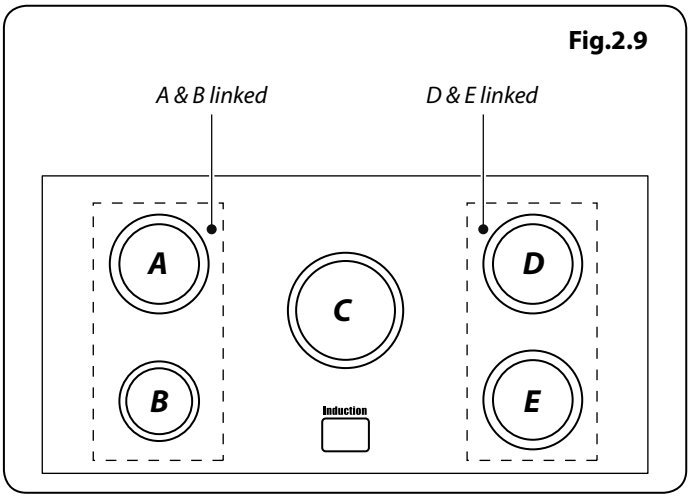
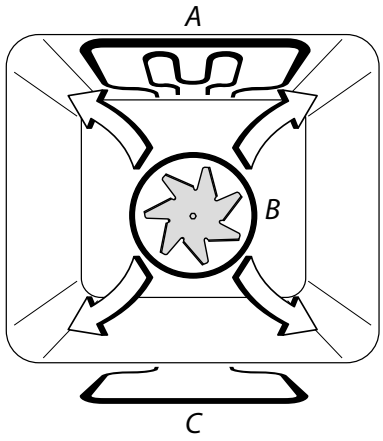


Fig.2.10

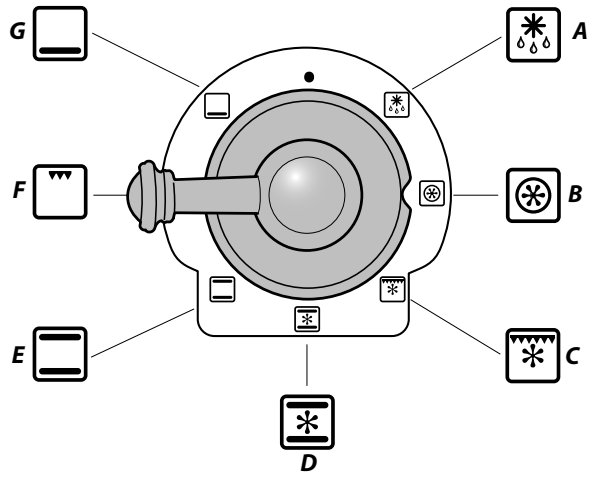


A – Grill elements, B – Convection elements, C – Base heat elements

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

Table 2.4

Fig.2.11



A – Defrost, B – Fan oven, C – Fanned grilling, D – Fan assisted oven, E – Conventional oven, F – Browning element, G – Base heat

The Ovens

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

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

The right-hand oven is a fan oven.

Multi-function Ovens

Multi-function ovens have an oven fan and oven fan element, as well as two extra heating elements (**Fig.2.10**). One element is in the top of the oven and the second is under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

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

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

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

Table 2.4 gives a summary of the multi-function modes. The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

Multi-function Oven Functions (Fig.2.11)

Fan Oven

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

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

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

Fanned Grilling

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a trivet over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

Fan Assisted Oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

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

Conventional Oven (Top and Base Heat)

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

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

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

Browning Element

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

Base Heat

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

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

Defrost

This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

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

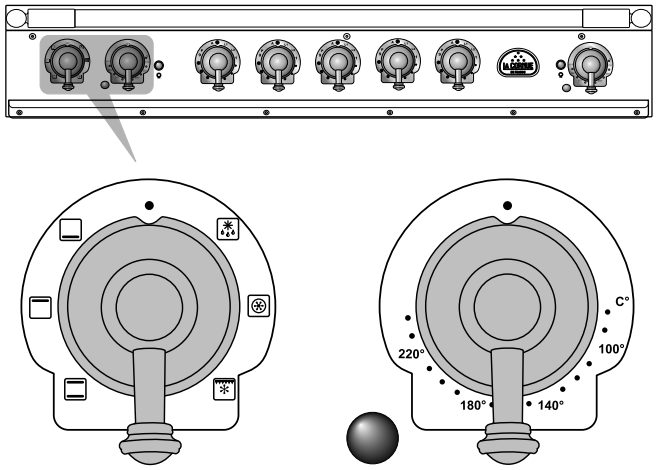
Defrost with the oven door closed.

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

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

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

Fig.2.12



Function Control *Temperature Control*

Fig.2.13

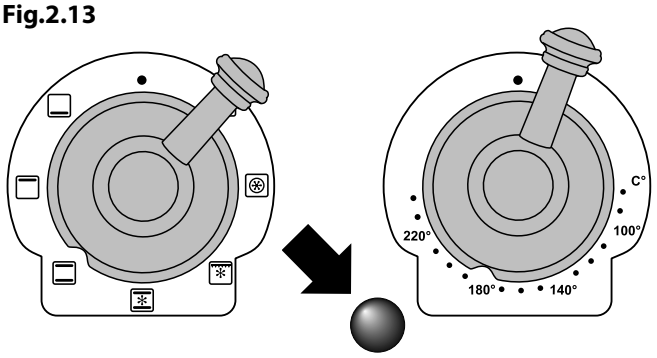


Fig.2.14

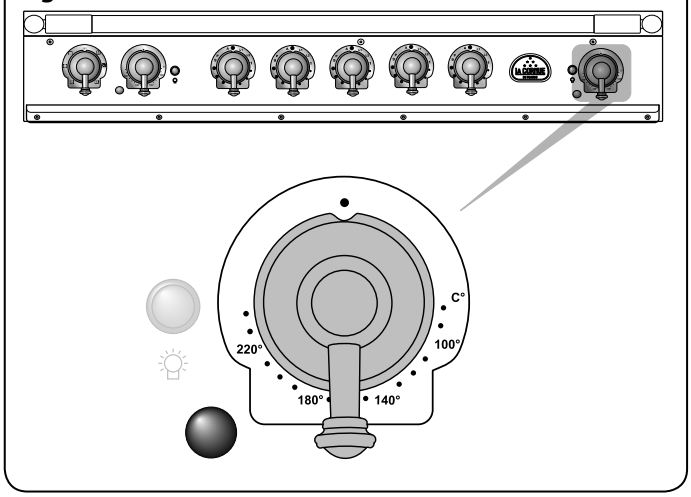
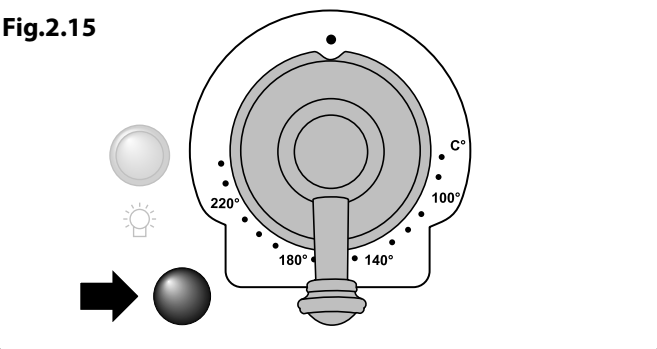


Fig.2.15



Fan Ovens

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

Operating the Ovens

Multi-function Oven

The multi-function oven has two controls: a function control and a temperature control **(Fig.2.12)**.

Turn the function control to a cooking function. Turn the oven temperature knob to the temperature required **(Fig.2.13)**.

The oven indicator light will glow until the oven has reached the temperature you selected **(Fig.2.13)**. It will then cycle on and off during cooking as the oven maintains the selected temperature.

Fan Oven

Turn the oven knob to the desired temperature **(Fig.2.14)**.

The oven indicator light will glow until the oven has reached the temperature you selected **(Fig.2.15)**. It will then cycle on and off during cooking as the oven maintains the selected temperature.

Accessories

Oven Shelves

Each cooker is supplied with:

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

In addition to the flat shelves your cooker is supplied with drop shelves **(Fig.2.17)**. The drop shelves increase the possibilities for oven shelf spacing.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides **(Fig.2.20)**.

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward **(Fig.2.21)**.

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back **(Fig.2.22)**.

Main Oven Light

Press the button to turn the light on **(Fig.2.23)**.

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

Fig.2.16

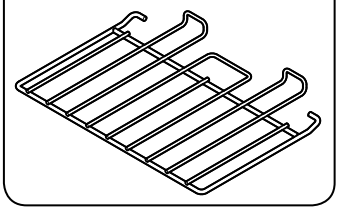


Fig.2.17

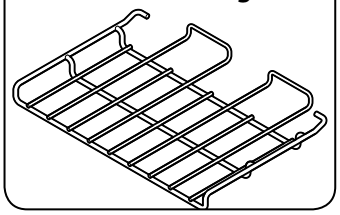


Fig.2.18

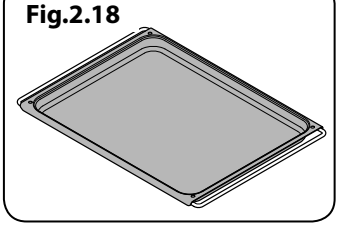


Fig.2.19

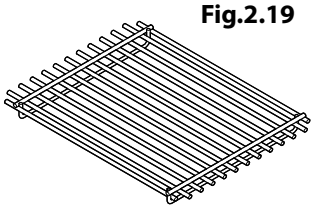


Fig.2.20

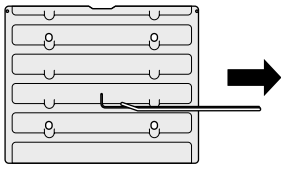


Fig.2.21

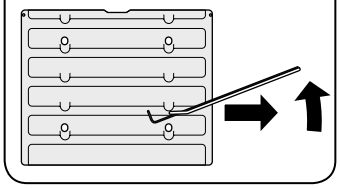


Fig.2.22

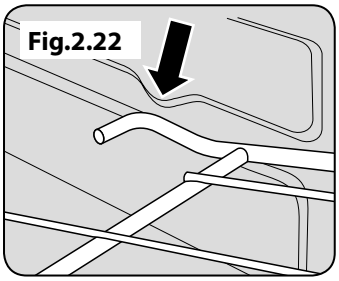


Fig.2.23

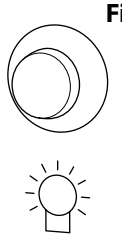
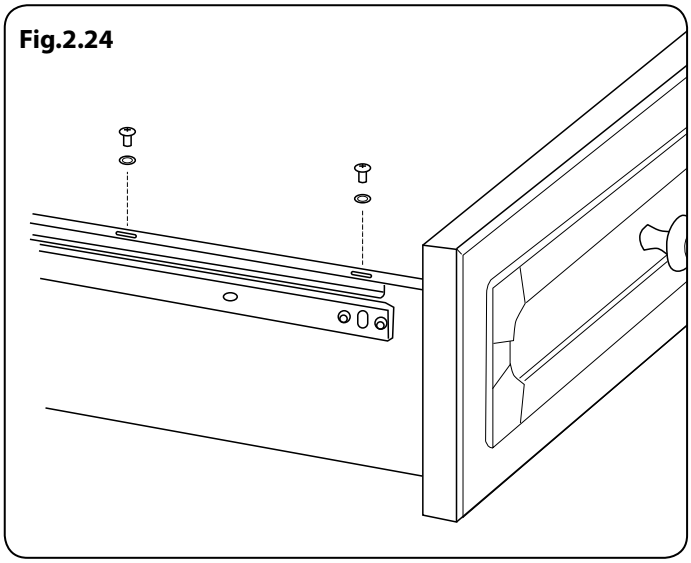


Fig.2.24



Storage Drawer

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

It can get very warm so do not store anything in it that may melt or catch fire. Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Flammable materials may explode and result in fire or property damage.

The drawer can be removed completely for cleaning, etc.

To Remove the Storage Drawer

1. **Note:** To avoid exterior damage to the storage drawer. Ensure a soft cushioned mat is placed on the floor and covers the width and depth of the storage drawer.
2. Slide the storage drawer out until it stops.
3. Unscrew the two fasteners and remove the screw washers from either side of the storage drawer runner brackets **(Fig.2.24)**.

To Fit the Storage Drawer

1. **Note:** To avoid exterior damage to the storage drawer. Ensure a soft cushioned mat is placed on the floor and covers the width and depth of the storage drawer.
2. Align the two holes on either side of the storage drawer with the runner brackets **(Fig.2.24)**.
3. Fasten the two fasteners and screws washers on either side of the storage drawer.
4. Close drawer and check the alignment. Adjust storage drawer position accordingly.
5. Check the alignment is correct and ensure all fasteners are fully tightened.

3. Cooking Tips

Hints on Using Your Induction Cooker

If you have not used an induction cooker before please be aware of the following:

- Make sure that the pans you have or buy are suitable for use on the induction hob. Stainless steel, enamelled steel or cast iron is ideal. Double check before you buy pans – they must have bases that would attract a magnet.
- Allow time to get used to induction cooking; it is fast and powerful as well as being gentle. When simmering, you may notice that liquids appear to stop bubbling and then start again almost immediately. This is perfectly normal.
- You may notice a faint vibrating sound coming from the pans when using the induction hob. Again, this is perfectly normal and will depend upon the type and style of pans you are using.
- The induction heating elements will phase on and off when cooking. Although an active cooking zone may appear to switch on and off, a constant heat is still being supplied to the base of the pan – this is completely normal.

General Oven Tips

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

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13 ½") by 340 mm (13 ½").

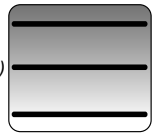
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The 'Cook & Clean' oven liners (see *'Cleaning Your Cooker'*) work better when fat splashes are avoided. Cover meat when cooking.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

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

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



Oven Shelf Positions

T - Top; C - Centre; B - Base

Food	Conventional Oven Temperature °C (Shelf Position)	Fan Oven Temperature °C	Approximate Cooking Time
Meat			
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Poultry			
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.
	200 (C)	190	15 minutes per 500g +15 minutes.
Duck	160 (C)	150	25-30 minutes per 500g.
	200 (C)	190	20 minutes per 500g.
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.
Cake			
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.
Madeira 180 mm	160 (C/B)	150	80-90 minutes.
Small cakes	170 (C/B)	160	15-25 minutes.
Scones	200 (C/B)	190	10-15 minutes.
Victoria sandwich			
180 mm tin	170 (C/B)	160	20-30 minutes.
210 mm tin	170 (C/B)	160	30-40 minutes.
Desserts			
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.
Fruit pies	180 (C/B)	170	35-45 minutes.
Tartlets	180 (C/B)	170	10-20 minutes according to size.
Puff pastry	210 (C/B)	200	20-40 minutes according to size.
Meringues	100 (C/B)	90	2-3 hours.
Baked egg custard	160 (C/B)	150	45-60 minutes.
Baked sponge pudding	180 (C/B)	170	40-45 minutes.
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.
Bread	210 (C)	200	20-30 minutes.
Fish	Fanned Grilling		
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.

Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.

For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.

Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.

Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.

Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation.
If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.

5. Cleaning Your Cooker

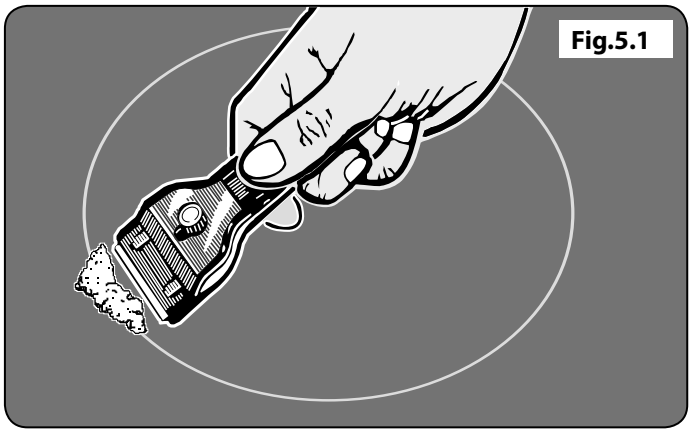
Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

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

⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

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

Remember to switch the electricity supply back on before reusing the cooker.



Hob

⚠ **CAUTION — Do not use abrasive cleaners or pads, oven aerosols, pads or stain removers on the surface.**

Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below (*'Cleaning Burned-on Spills'*).

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill IMMEDIATELY with a razor scraper, while the unit is still hot.

IMPORTANT: Use an oven glove to protect your hand from potential burns.

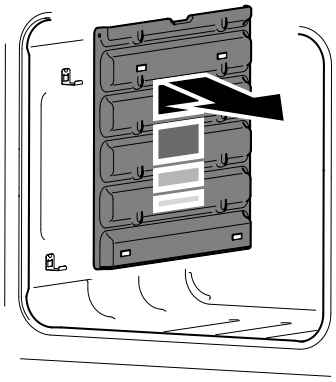
Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the *'Daily Care'* procedure outlined above.

Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter **(Fig.5.1)**.

Once you have removed as much as possible with the scraper, follow the *'Daily Care'* procedure outlined above.

Fig.5.2



Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent. The same cleaner can also be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance. After cleaning, polish with a dry cloth.

Ovens

'Cook & Clean' Panels

The ovens have side 'Cook & Clean' panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

These panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will ensure that the panels are working effectively.

Removing the Panels to Clean the Enamel Interior

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets **(Fig.5.2)**.

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

⚠ **DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.**

Refit in the reverse order.

Cleaning Table

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

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

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

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

Table 5.1

6. Troubleshooting

⚠ **Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.**

Note: The induction hob is able to self-diagnose a number of problems and can show this information to the user via the hob control display. Error codes may be displayed if your hob has developed a fault.

If your appliance reports an error or is not working, you may be able to correct the fault by consulting the following.

Error code E2 is displayed

The electronic unit is too hot. Please check the installation of the cooker, making sure that there is sufficient ventilation. In extreme cases, if a cooking utensil has been allowed to boil dry this error code may also be displayed. If in doubt please contact your installer or a qualified repair engineer.

No display operation

Over voltage or loss of supply voltage to the cooker. If in doubt please contact your installer or a qualified repair engineer.

Error code U400 is displayed

The cooker has been incorrectly connected. The control will switch off after approximately 1 second and the error code will be permanently displayed.

Consult your installer or a qualified repair engineer.

Error code Er followed by a number is displayed

The appliance has developed an internal technical fault that cannot be rectified by the user.

Consult your installer or a qualified repair engineer.

The fuse blows or the RCD trips regularly

Please contact your installer or a qualified repair engineer.

The hob will not switch on

Has the wiring system in the house blown a fuse or tripped an RCD?

Has the hob been correctly connected to the mains supply?

Has the child lock been activated? Please refer to the child lock section for details of this function.

The induction hob is noisy

When using the induction hob there may be some 'noise' emitted from the pan. This is normal and may be most noticeable when cooking on high power settings or if 5 pans are used simultaneously. The type of pan may also contribute to induction 'noise'.

The cooling fan

The induction hob incorporates a cooling fan. This cooling fan is active when either the grill or ovens are on. Under certain conditions, the cooling fan may remain active when the grill or ovens are switched off. This is normal and the fan will switch off automatically.

A crack has appeared in the hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. Do not use the cooker until after the repair.

My hob is scratched

Always use the cleaning methods recommended in this guide, and make sure that the pan bottoms are smooth and clean.

Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.

The oven fan is noisy

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

Grill not cooking properly

Are you using the pan and trivet supplied with the cooker? Is the grill tray pushed back fully to the 'back stop' position?

The knobs get hot when I use the oven or grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

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

You do. Service organisations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it's in your own interest to keep track of this installer so that you can contact them as required.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide.

You can then adjust the settings according to your own individual tastes.

The oven is not cooking evenly

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

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

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

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

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

Oven temperature getting hotter as the cooker gets older

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

The oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the guarantee) from a good electrical shop. Ask for a 15 W – 230 V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C **(Fig.6.1)**.

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

Locate the bulb cover and unscrew it by turning it counter-clockwise (it may be very stiff) **(Fig.6.2)**.

Now unscrew the existing bulb counter-clockwise, taking care to protect your fingers with a glove in case the bulb should shatter.

Screw in the new bulb clockwise and then screw the bulb cover back on. Turn on the electricity supply and check that the bulb now lights.

The oven door is misaligned

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

Retighten the hinge screws.

Fig.6.1

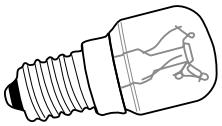


Fig.6.2

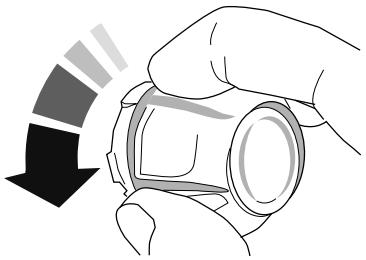
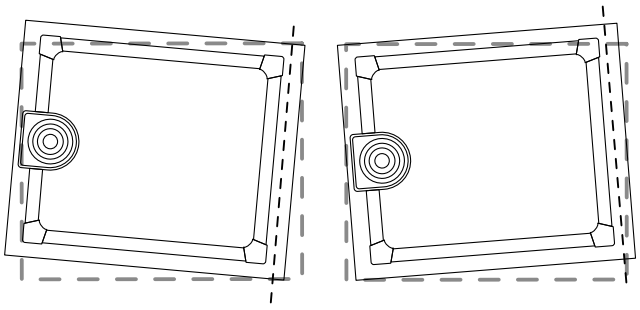
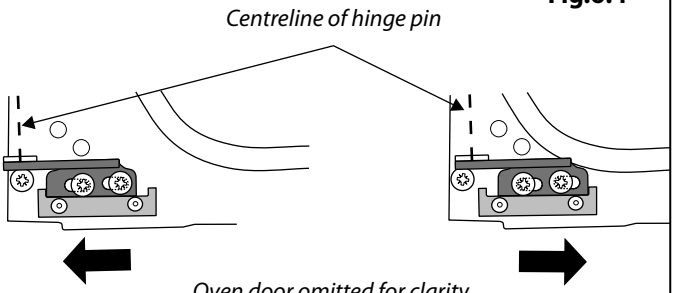


Fig.6.3



Effect of hinge adjustment – exagerrated for clarity

Fig.6.4



7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Only scratches in the hob surface reported within 14 days of cooker installation are covered by the guarantee. Scratches caused by usage are not covered.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

⚠ **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.**

⚠ **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**

⚠ **Read the instructions before installing or using this appliance.**

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Therefore, particular attention must be given to the relevant requirements regarding ventilation.

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

Location of Cooker

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

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

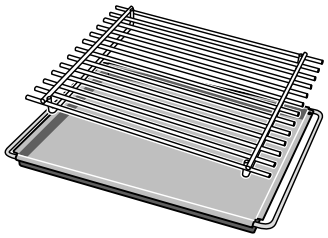
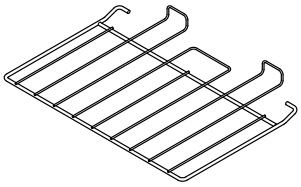
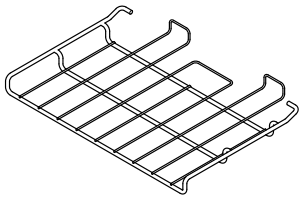
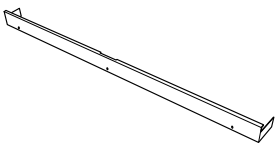
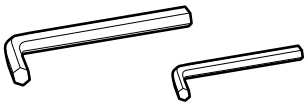
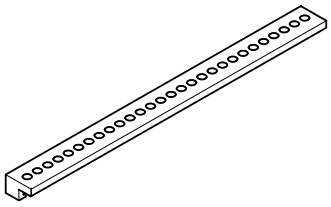
You will need the following equipment to complete the cooker installation satisfactorily:

- Multimeter (for electrical checks).

You will also need the following tools:

1. Steel tape measure
2. Cross-head screwdriver
3. Flat-bladed screwdriver
4. Spirit level
5. Pencil
6. Adjustable spanner
7. Allen keys (supplied)
8. 13 mm spanner or socket wrench

Checking the parts:

Deluxe oven tray and trivet	*2 flat oven shelves*
	
2 drop shelves	*Plinth*
	
Allen keys	*Flue grille*
	

Positioning the Cooker

Fig.7.1 and **Fig.7.2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

The hotplate surround should be level with, or above, any adjacent work surface. A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles), this can be reduced to 25 mm.

A minimum space of 800 mm is required between the top of the hob and a horizontal combustible surface.

**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

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

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

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

If the cooker is near a corner of the kitchen, a clearance of 200 mm is required to allow the oven doors to open **(Fig.7.3)**. The actual opening of the doors is slightly less, but this allows for some protection of your hand as you open the door.

Moving the Cooker

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

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

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

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

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base **(Fig.7.4)**. Repeat from the back and remove the rear half of the polystyrene base.

Fig.7.1

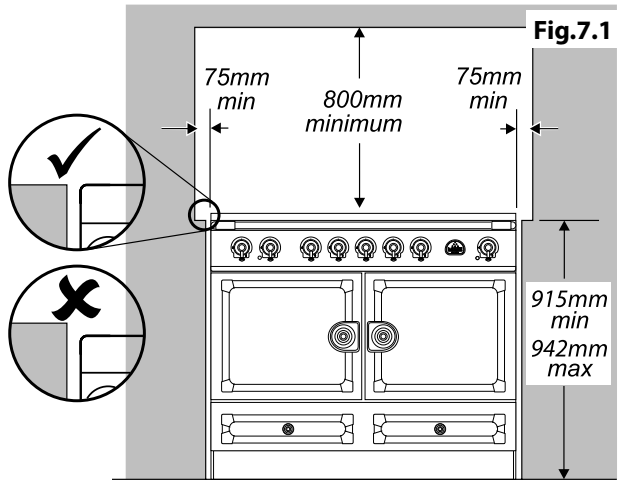


Fig.7.2

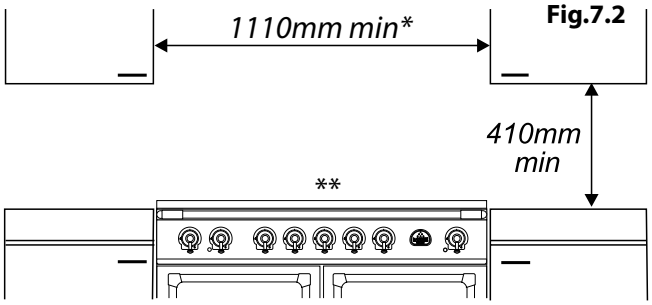


Fig.7.3

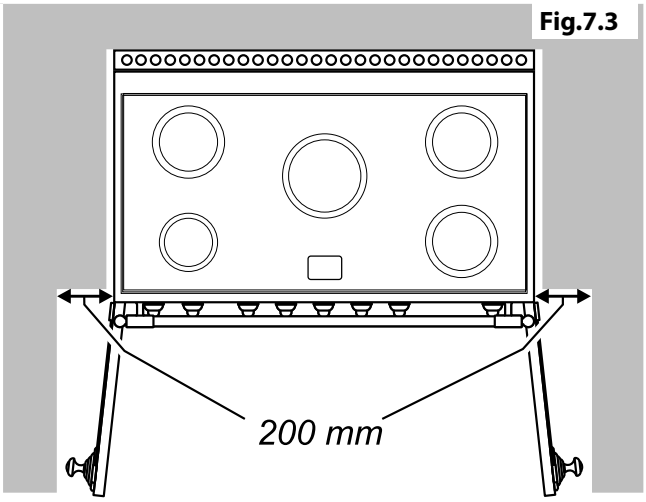


Fig.7.4

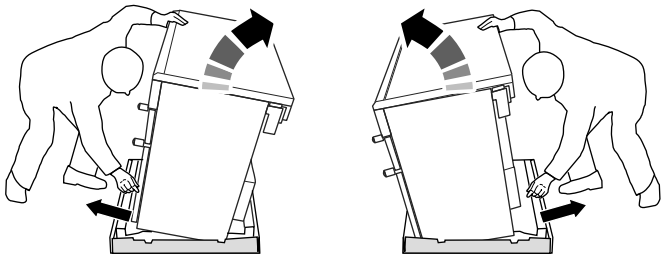


Fig.7.5

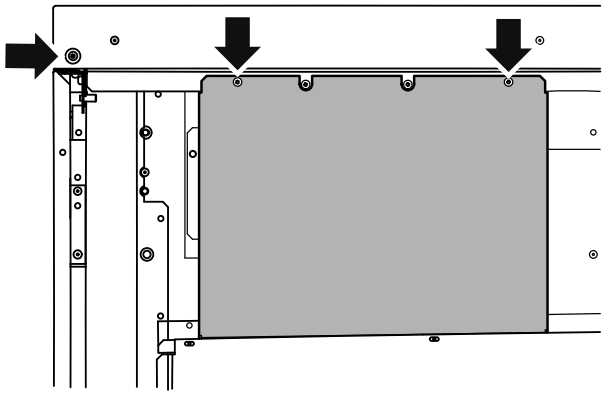


Fig.7.6

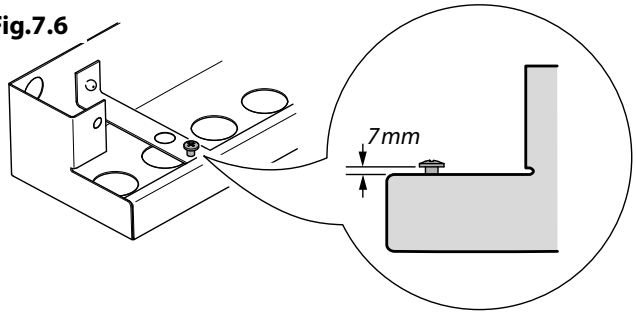


Fig.7.7

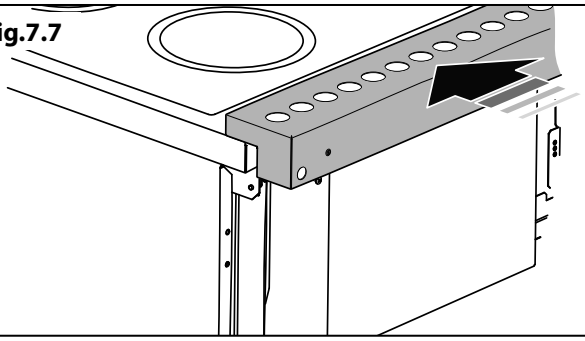
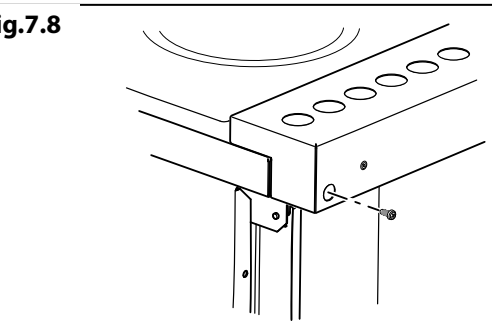


Fig.7.8



Fitting the Flue Grille

Before fitting the flue grille the fan cover will require removal. To do this remove the two upper screws and lift clear **(Fig.7.5)**. Unscrew and remove the two screws from the upper rear corners of the cooker **(Fig.7.5)**. These will be used to secure the grille.

The flue grille is packed separately.There are four screws supplied fitted to the underside of the grille. These will need to be unscrewed until there is a space of 7 mm between the underside of the screw head and the grille **(Fig.7.6)**.

Locate the grille with the screw heads inside the keyhole slots in the cooker. Gently push the grille towards the hob to locate **(Fig.7.7)**.

Fix the grille in place using the two screws removed previously **(Fig.7.8)**. Tighten the four screws on the underside of the grille.

Refit the fan cover and two screws.

Removing the Storage Drawer

1. **Note:** To avoid exterior damage to the storage drawer. Ensure a soft cushioned mat is placed on the floor and covers the width and depth of the storage drawer.
2. Slide the storage drawer out until it stops.
3. Unscrew the two fasteners and remove the screw washers from either side of the storage drawer runner brackets **(Fig.7.9)**.

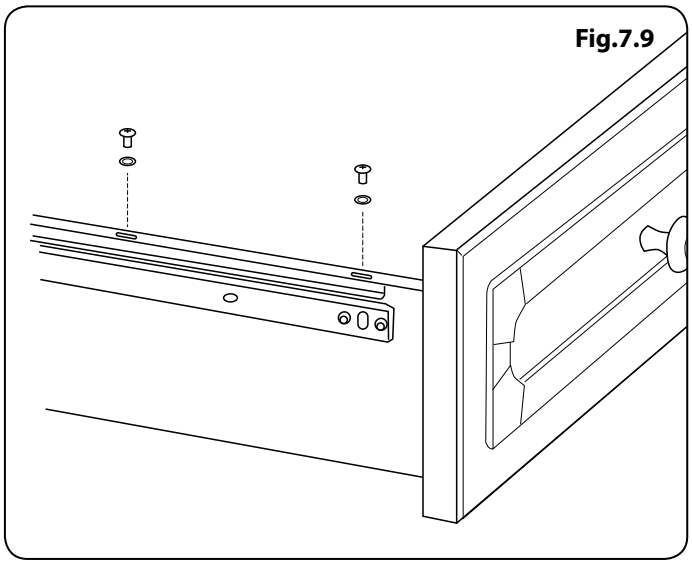


Fig.7.9

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut **(Fig.7.10)**.

Rotate the nut – clockwise to raise – counter-clockwise to lower. Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

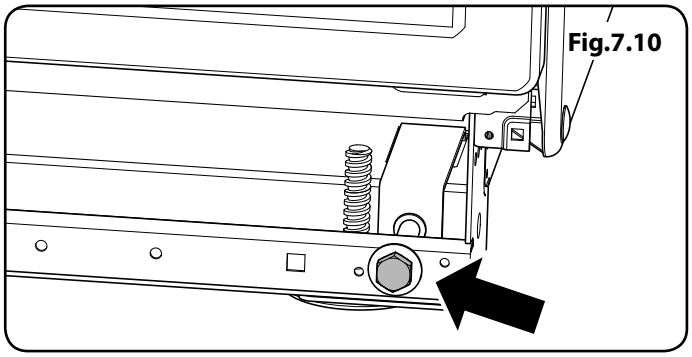


Fig.7.10

Completing the Move

Unfold the rear edge of the cardboard base tray. Open the oven doors so that you can get a good grip on the bottom of the fascia panel as you move the oven **(Fig.7.11)**.

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

Position the cooker close to its final position, leaving just enough space to get behind it **(Fig.7.12)**.

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

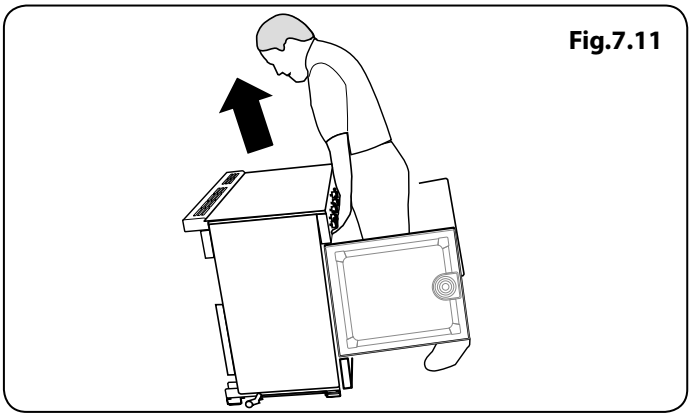


Fig.7.11

Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected, make sure it is switched off at the supply switch before gripping under the fascia panel and lifting the front of the cooker slightly **(Fig.7.11)**. Check behind the cooker to make sure that the electricity cable is not caught.

As you progress, always make sure that the cable has sufficient slack to allow the cooker to move.

When you replace the cooker, check behind it again once more to make sure that the electricity cable is not caught or trapped.

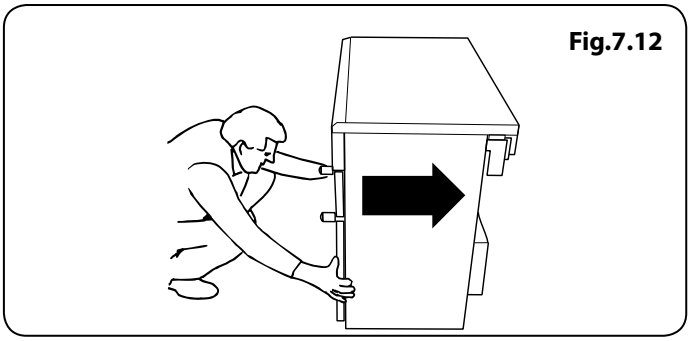


Fig.7.12

Levelling the Cooker

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

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

The front feet and rear rollers can be adjusted to level the cooker. To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the hexagonal adjusting nuts at the front bottom corners of the cooker.

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

Fig.7.13

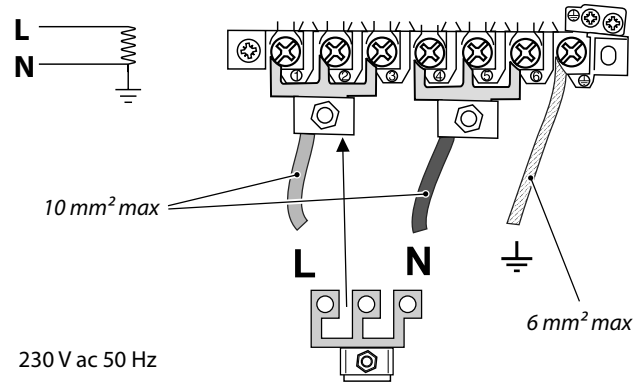


Fig.7.14

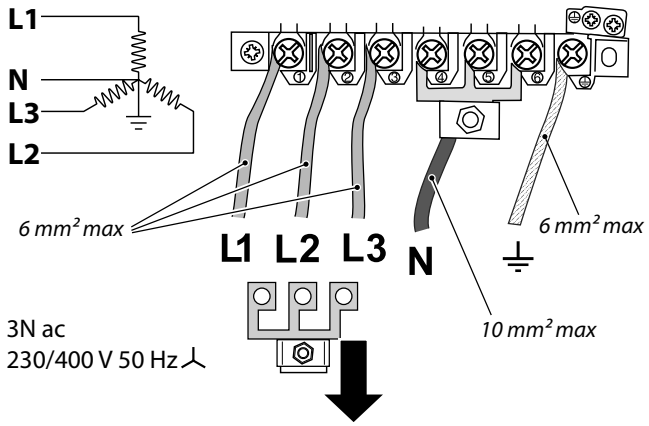


Fig.7.15

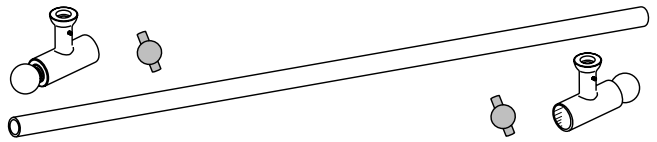


Fig.7.16

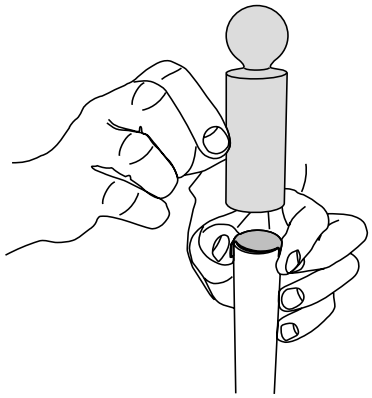
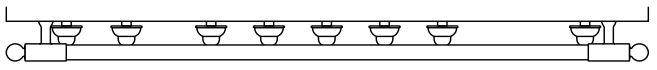


Fig.7.17



Viewed from above

Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Current Operated Earth Leakage Breakers

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

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

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

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ **The cooker MUST NOT be connected to an ordinary domestic power point.**

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig.7.13** and **Fig.7.14**). Check that the connections are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Final Fitting

Fitting the Handrail

The hand rail is supplied as 2 end pieces with grub screws, 2 plastic friction cups and the rail tube **(Fig.7.15)**.

Hold a friction cup by the tabs on one end of the tube. Fit one of the end pieces to the tube and push it on the tube over the friction cup **(Fig.7.16)**.

Turn the tube over and fit the other end piece using the second friction cup, making sure that you do not scratch or damage the first end piece and the that the two end pieces are lined up correctly. Fit the assembled hand rail to the projecting mounting studs on the control panel and fix it in place by tightening the grub screws. The grub screws should be on the underside **(Fig.7.17)**.

Fitting the Door Handles

Fit the door knobs to door knob bases and screw them on to the mountings on the oven doors. Hand tighten only – do not use any tools **(Fig.7.18)**.

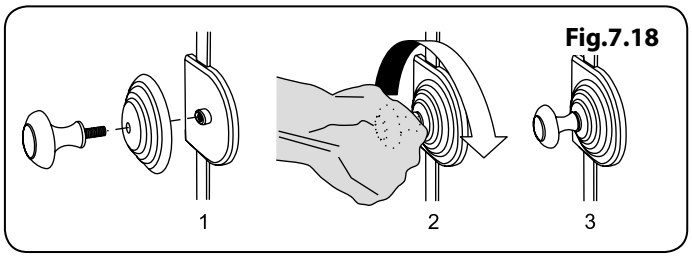


Fig.7.18

Fitting the Plinth

Remove the 3 screws for the plinth mounts along the front bottom edge of the cooker **(Fig.7.19)**. Fasten the plinth using these screws.

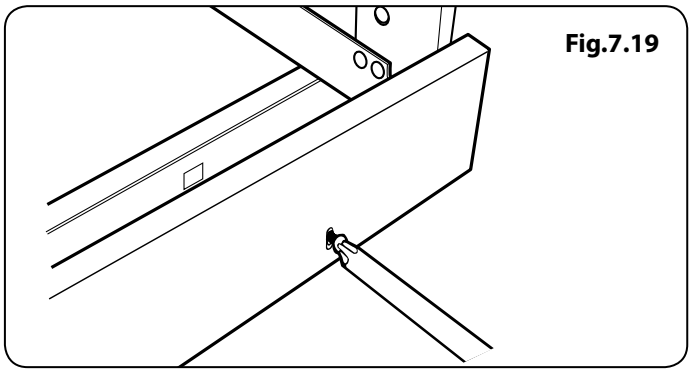


Fig.7.19

Refitting the Storage Drawer

1. **Note:** To avoid exterior damage to the storage drawer. Ensure a soft cushioned mat is placed on the floor and covers the width and depth of the storage drawer.
2. Align the two holes on either side of the storage drawer with the runner brackets **(Fig.7.20)**.
3. Fasten the two fasteners and screw washers on either side of the storage drawer.
4. Close drawer and check the alignment. Adjust storage drawer position accordingly.
5. Check the alignment is correct and ensure all fasteners are fully tightened.

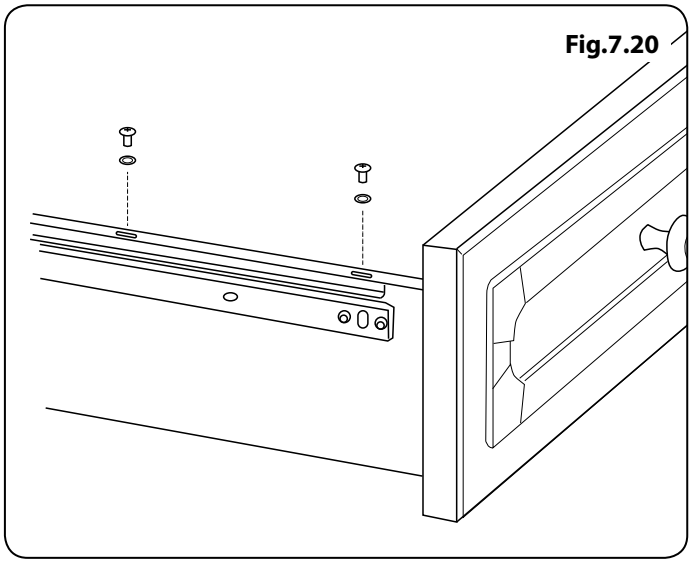


Fig.7.20

Final Checks

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Oven Check

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

Customer Care

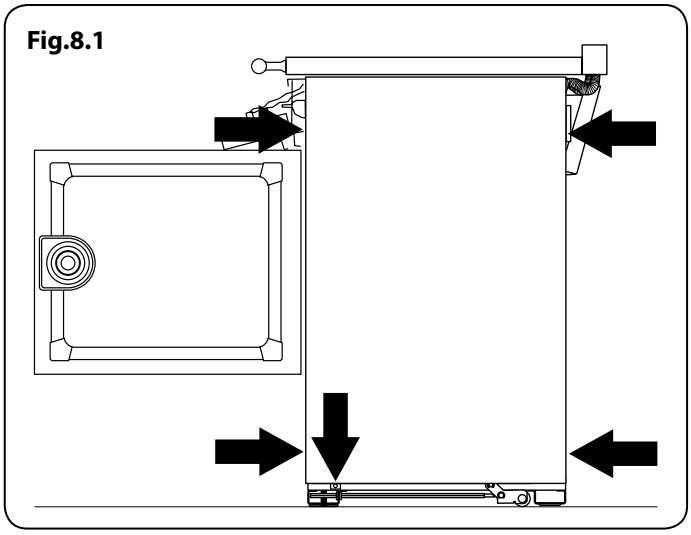
Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

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

8. Servicing

Fig.8.1



⚠ **Disconnect the cooker from the electricity supply before servicing, particularly before removing any of the following: control panel, side panels, ceramic hob, or any of the electrical components or cover boxes.**

⚠ **Before reconnection, check that the appliance is electrically safe.**

1. To Remove the Control Panel

a). Disconnect the appliance from the electricity supply.

b). Remove the control knobs from all the controls.

c). Open the left-hand and right-hand doors. Remove the 3 fixings from the control panel front and 3 fixings on the control panel underside.

d). Pull the control panel forward and remove the connections from the 2 neons. Lift the panel clear.

e). Replace all parts in reverse order.

f). When replacing any electrical connections refer to the wiring diagram.

2. To Lift up the Induction Hob

a). Disconnect the appliance from the electricity supply.

b). Pull the unit forward to gain access.

c). Remove the Control Panel as detailed in Section 1.

d). Remove the 2 hob retaining screws from each side of the hob.

e). Lift the front of the hob.

f). Replace in reverse order.

3. To Remove a Side Panel

a). Disconnect the appliance from the electricity supply.

b). Remove the control panel as detailed in Section1.

c). Undo the lower retaining screw situated below the edge at the panel front corner **(Fig.8.1)**.

d). Remove the front side panel retaining screws and the 2 on the rear of the side panel. Remove the panel by pulling it away from the range **(Fig.8.1)**.

e). Replace parts in reverse order.

4. To Remove an Oven Neon

a). Disconnect the appliance from the electricity supply.

b). Remove the control panel as detailed in Section 1.

c). Remove the relevant neon connection and undo the nut which secures the neon to the control panel.

d). Replace parts in reverse order. Make sure the

e). replacement neon functions correctly.

5. To Replace a Hob Element

a). Disconnect the appliance from the electricity supply.

b). Lift up the induction hob (see Section 2). The Induction Heating Elements (IHE) are now accessible. Note the wire connection positions and element orientation for re-assembly. Disconnect the wires, and remove the element unit.

c). Re-assemble in the reverse order.

d). **Note:** The IHE will require commissioning when the hob has been refitted.

6. To Replace a Light Switch

a). Disconnect the appliance from the electricity supply.

b). Remove the control panel (see Section 1).

c). **Note:** The old switch may be destroyed during removal.

d). Remove the old switch from its bezel by gripping the switch body behind the control panel and twisting sharply. Remove the switch bezel by folding back its locking wings and pushing forward. Fit the new bezel to the control panel by first lining up the raised key on its body with the cut-out in the control panel and pushing it in from the front.

e). Assemble the new switch to the bezel by lining up the key sections and pushing home. Fit the new button by pushing in from the front.

f). Replace the Control Panel in reverse order and test for correct operation.

7. To Remove the Induction Unit

a). Disconnect the appliance from the electricity supply.

b). Remove the control panel as detailed in Section 1.

c). Lift the induction hob as detailed in Section 2.

d). Lift the front of the induction unit.

e). Disconnect the wire from the display control unit.

f). Disconnect the supply wires from the hob terminal block – 6 wires.

g). Remove one of the induction unit hinges (remove 3 screws) and remove the induction hob.

8. To Remove a Thermostat

a). Disconnect the appliance from the electricity supply.

b). Remove the control panel as detailed in Section 1.

c). Remove the induction hob as detailed in Section 2.

d). Open the appropriate oven door and remove the oven shelves.

e). Remove the oven linings. Lift each lining upward and slide forward off the support brackets **(Fig.8.2)**.

f). Remove the two screws holding the thermostat phial to the oven fan cover at the rear of the oven.

Fig.8.2

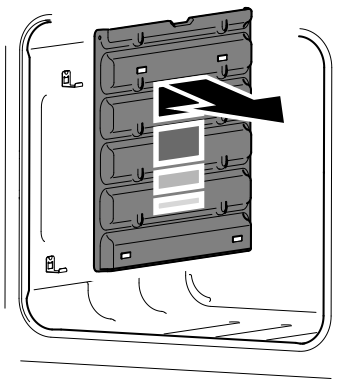


Fig.8.3

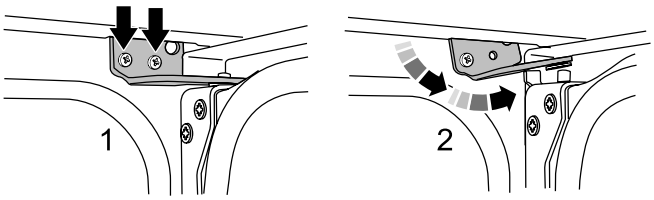


Fig.8.4

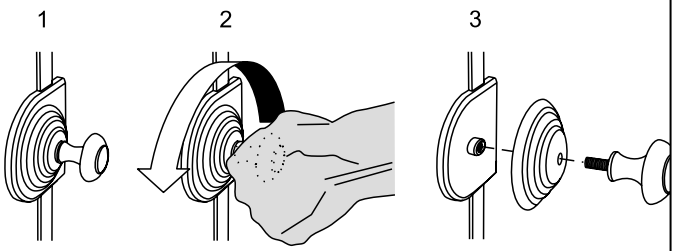
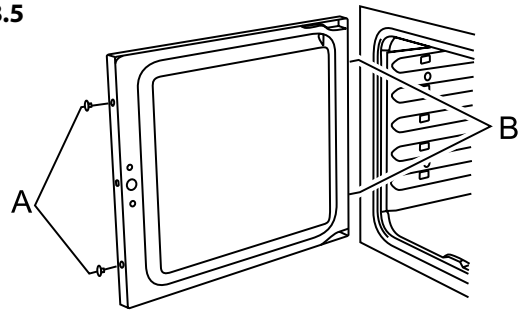


Fig.8.5



g). Left-hand oven only -

h). Pull the unit forward to access the rear of the cooker.

i). Remove both cover boxes by removing the fixing screws and lifting clear. Feed the thermostat capillary clear of the oven.

j). Disconnect the wires from the thermostat and undo the two fixings which secure the control to the mounting plate.

k). Fit the replacement and re-assemble in reverse order. Ensure that the phial is screwed to the oven rear, positioned centrally between the clips. Check that the thermostat functions correctly.

9. To Remove an Oven Cut-off Thermostat

a). Disconnect the appliance from the electricity supply.

b). Pull the unit forward to gain access to the cover box. Undo the cover screws and lift clear.

c). The control is located on the earth plate beside the oven element connections.

d). Disconnect the thermostat wiring. Undo the fixings that secure the thermostat to the earth plate and remove.

e). Fit replacement control and re-assemble parts in reverse order.

10. To Remove the Oven Door (Fig.8.3)

a). Door is very heavy - take care.

b). Open the oven door.

c). Support the door and remove the two screws which secure the upper hinge to the front frame of the unit.

d). Remove the door from the lower hinge by lifting slightly and moving it outward.

e). Re-assemble in reverse order.

11. To Change the Oven Outer Door Panel or Door Trim Parts

a). The door outer panel and all the trim parts are available as separate spares so that individual parts can be changed.

b). Unscrew the door handle and remove the handle and door trim handle disk **(Fig.8.4)**.

c). Open the oven door.

d). Remove the hexagon headed screws 'A' and 'B' (two each side) from the door **(Fig.8.5)**.

e). Carefully lift off the door outer.

f). Place the outer panel on a clean flat surface.

g). The door trim handle plate is held in place by screws on the inside. Studs and nuts hold the other trims.

h). Replace the damaged parts and re-assemble in reverse order.

12. To Remove the Door Latch

a). Remove the screws that secure the latch assembly to the inner door panel. Fit the replacement latch and re-assemble in reverse order **(Fig.8.6)**.

b). Check correct operation of door.

13. To Remove the Oven Door Seal

a). Open oven door. The seal is held in place by small hooks on the rear face. At the corner pull seal diagonally away from the door centre until that hook is released **(Fig.8.7)**.

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

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

14. To Remove Oven Inner Back

a). Open the oven door. For the left-hand oven unscrew the 2 thermostat phial fixing screws. Remove the fixings that secure the inner back to the oven rear **(Fig.8.8)**.

b). Lift the removable panel away.

c). Re-assemble in reverse order. Ensure that the retaining fixings are fully tightened.

15. To Replace an Oven Fan

a). Disconnect the appliance from the electricity supply.

b). Pull the unit forward to access the cover boxes at the rear of the appliance. Remove the fixings that secure the cover and lift it clear.

c). Remove the fan wiring, noting the connection positions.

d). Remove the inner back as detailed in Section 14.

e). Hold the fan blades and undo the centre nut (LH thread), brass washers, fan blade and circlip.

f). Undo the fixings that retain the fan and remove it from the cavity rear.

g). Fit the replacement and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

16. To Remove an Oven Fan Element

a). Disconnect the appliance from the electricity supply

b). Pull the unit forward to access the cover boxes at the rear of the appliance. Remove the fixings that secure the cover and lift it clear.

c). Undo the terminal connections noting their positions.

d). Remove the inner back as detailed in Section 14.

e). Remove the fixings that secure the element within the oven and lift the element away carefully **(Fig.8.9)**.

Fig.8.6

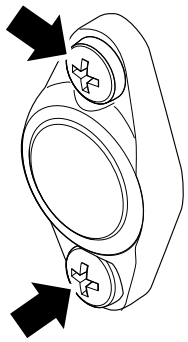


Fig.8.7

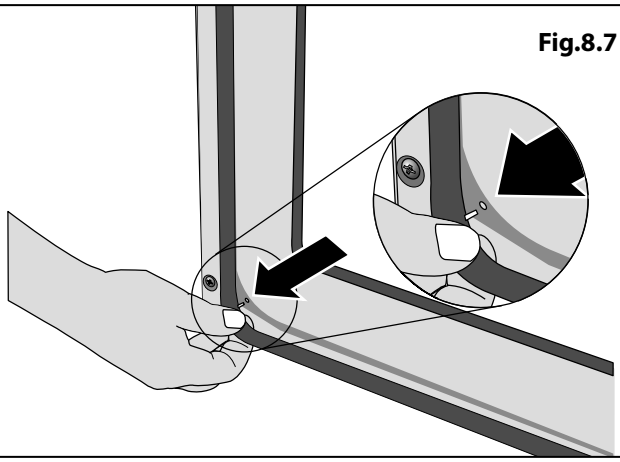


Fig.8.8

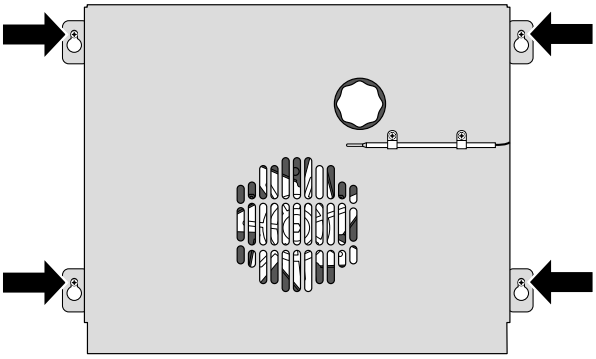


Fig.8.9

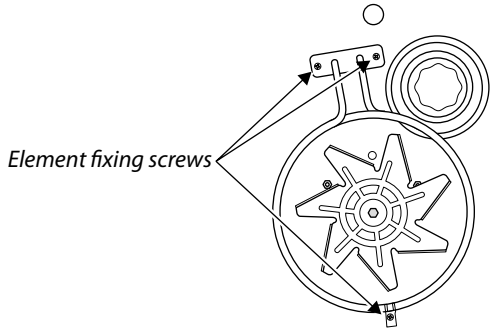


Fig.8.10

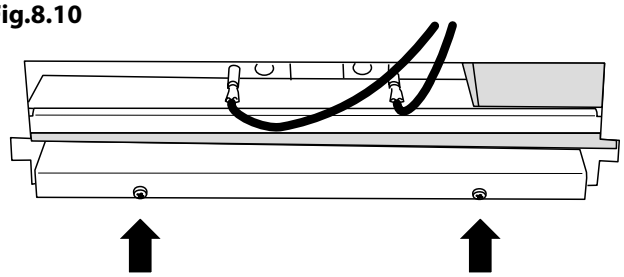
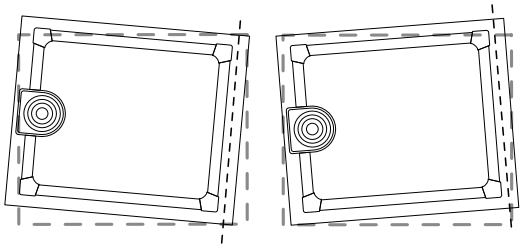
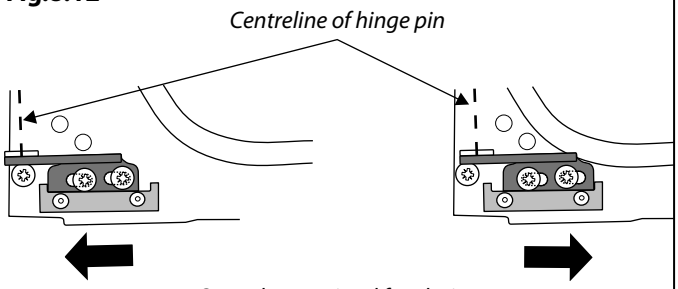


Fig.8.11



Effect of hinge adjustment - exagerrated for clarity

Fig.8.12



Oven door omitted for clarity

Fig.8.13

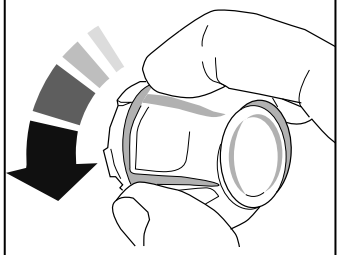
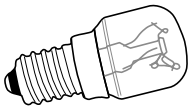


Fig.8.14



f). Fit the replacement element and re-assemble parts in reverse order.

g). Check that the oven operates correctly.

17. To remove the Left-hand Oven Bottom and Top Elements

a). Disconnect the appliance from the electricity supply.

Bottom Element (Fig.8.10)

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

c). Undo the terminal connections, noting their positions.

d). Remove the fixings that secure the bottom element cover.

e). Undo the terminal connections, noting their positions.

f). Remove the lower element support fixings.

g). Remove the element bracket fixings and withdraw element.

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

Top Element

i). Open the left-hand oven door and undo the fixings that secure the heat shield.

j). Remove the top element bracket fixings and withdraw element.

k). Replace the element and re-assemble parts in reverse order. Check that the oven operates satisfactorily.

18. To Adjust the Oven Door Angle

a). The door bottom hinge can be adjusted to alter the angle of the door **(Fig.8.11)**.

b). Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position **(Fig.8.12)**. Retighten the hinge screws.

19. To Change Oven Light Bulb

a). Disconnect the appliance from the electricity supply.

b). Make sure the oven is cool. Open the oven door and remove the oven shelves. Unscrew the bulb cover by turning anticlockwise. It may be very stiff **(Fig.8.13)**.

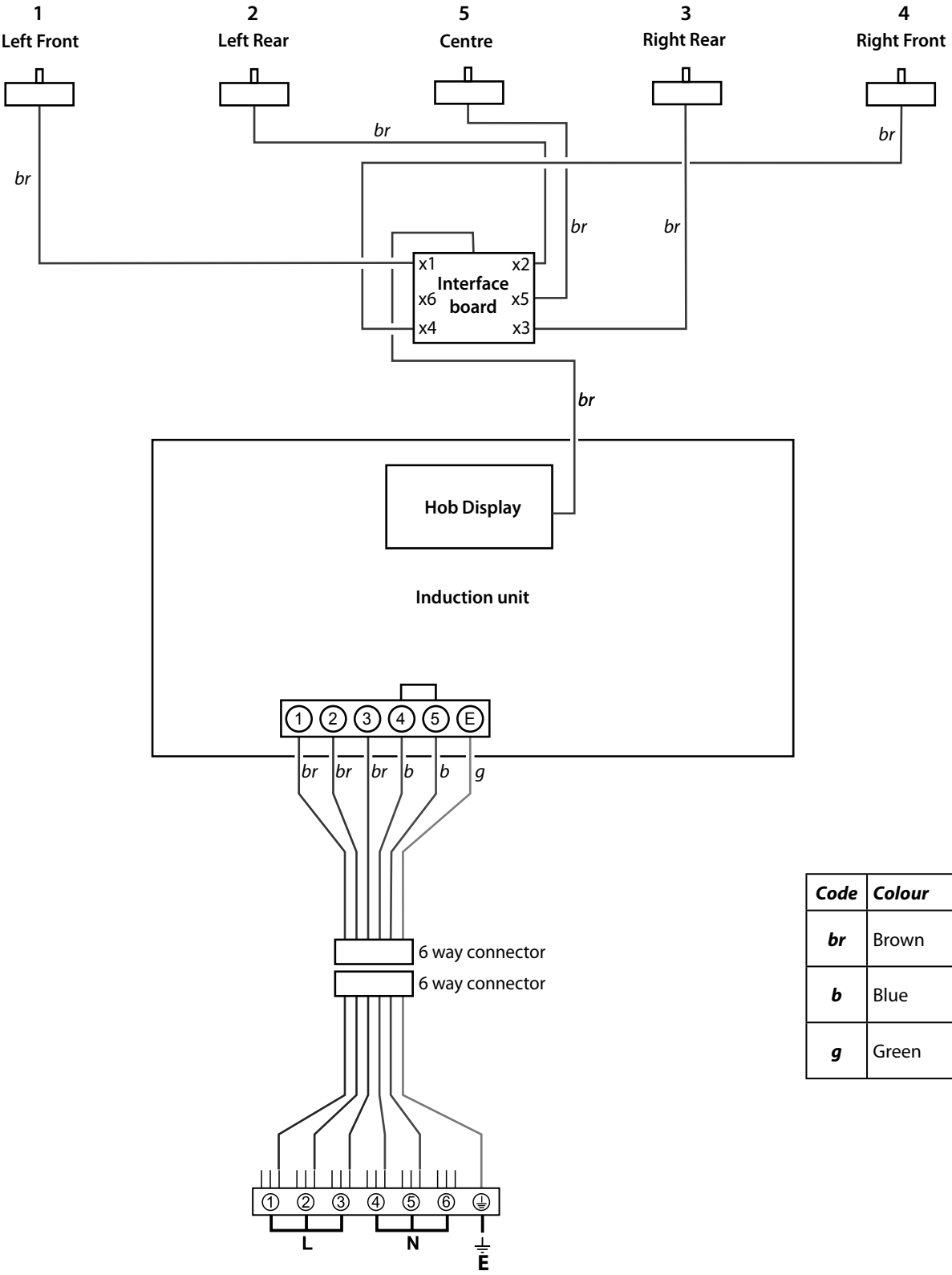
c). Taking care to protect your fingers in case the bulb should shatter, unscrew the old bulb.

d). Fit an Edison screw fitting 15W 240V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C **(Fig.8.14)**.

e). Screw in the new bulb, and then screw back the bulb cover. Turn on the electricity supply and check that the bulb now lights.

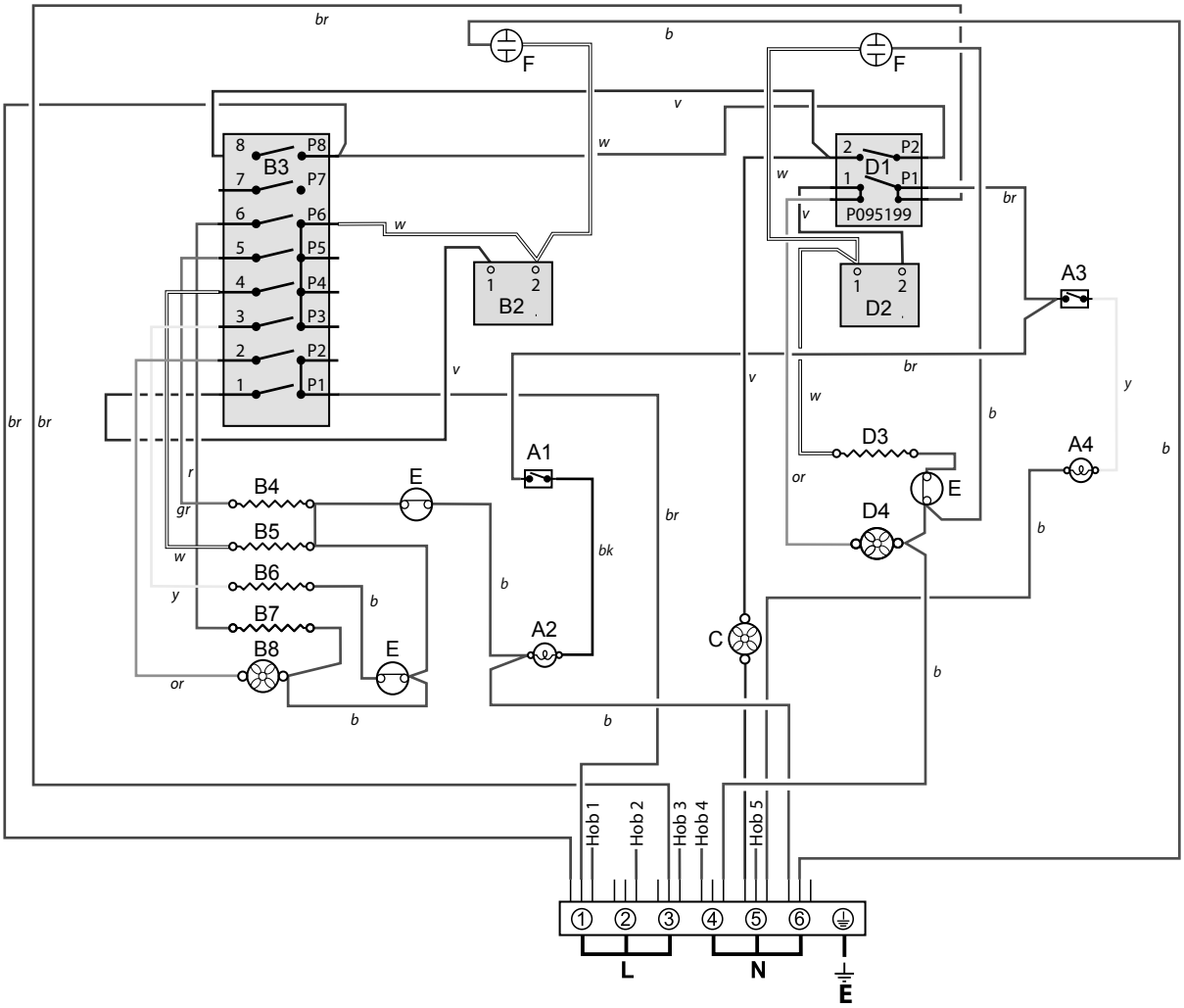
9. Circuit Diagram

Induction Hob Circuit Diagram



Code	*Colour*
br	Brown
b	Blue
g	Green

Oven Circuit Diagram



Legend

The connections shown in the circuit diagram are for single-phase. The ratings are for 230 V 50 Hz.

Code	*Description*
A1	Left-hand oven light switch
A2	Left-hand oven light
A3	Right-hand oven light switch
A4	Right-hand oven light
B2	Left-hand oven thermostat
B3	Left-hand multi-function oven switch
B4	Left-hand oven top element
B5	Left-hand oven browning element
B6	Left-hand fan element
B7	Left-hand oven base element

Code	*Description*
B8	Left-hand oven fan
C	Cooling fan
D1	Right-hand oven front switch
D2	Right-hand oven thermostat
D3	Right-hand oven fan element
D4	Right-hand oven fan
E	Thermal cut-out
F	Neons

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

10. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Below the storage drawer. Remove the storage drawer (see *'Unpacking the Cooker'*)

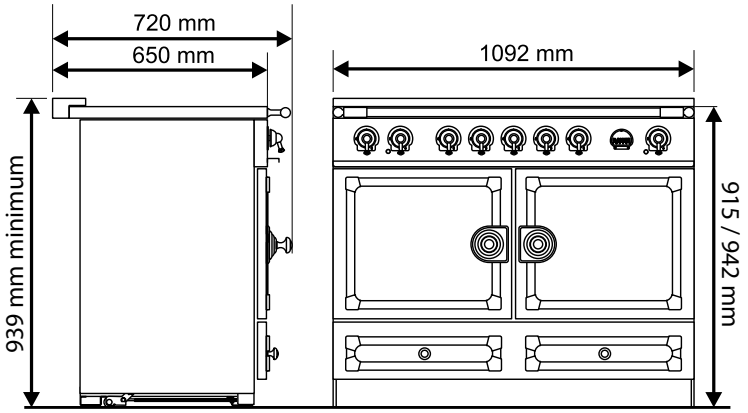
COUNTRIES OF DESTINATION: GB, IE, FR, NL, DE, IT, ES, RU, BE, AT, LU.

Connections

Electric	230 / 400 V 3N 50 Hz

Induction Hob

Induction Hob	Non-Boost	Boost
Left-hand Front	1.40 kW	2.20 kW
Left-hand Back	1.85 kW	3.00 kW
Centre	2.30 kW	3.70 kW
Right-hand Front	1.85 kW	3.00 kW
Right-hand Rear	1.85 kW	3.00 kW



Dimensions

Overall height	minimum 910 mm	maximum 937 mm
Overall width	1092 mm See *'Positioning the Cooker'.*	
Overall depth including handles	720 mm	
Overall depth excluding handles	650 mm	
Minimum space above hotplate	800 mm	

Ovens

Ovens	Left-hand Multi-function Oven	Right-hand Fan Oven
Fan element	2.50 kW	2.50 kW
Top element	1.20 kW	
Browning element	1.15 kW	
Bottom element	1.00 kW	

Ovens	Multi-function	Forced Air Convection
Energy efficiency class: on a scale of A (more efficient) to G (less efficient)	A	A
Energy consumption based on standard load	0.95kWh	0.90kWh
Usable volume (litres)	69	69
Size	Large	Large
Time to cook standard load	41 minutes	38 minutes
Baking area	1400cm^2	1400cm^2

Maximum total electrical load at 230V approximate total including oven fan etc**:** 16.2 kW.

Total Nominal Load for Induction Hob at 230 V = 9.25 kW.

Total Boost Load for Induction Hob at 230 V = 11.1 kW.

La Cornue 1908

Ateliers La Cornue

14 rue du Bois du Pont

Z.I. les Béthunes

95310 Saint-Ouen l'Aumône

FRANCE

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

E-mail : a.table@la-cornue.com

www.la-cornue.com