

540mm Separate Grill Upright Cooker USER MANUAL



Front Control Models

White	F54CW	F54EW	F54RW	F54GW	FD54CW	FD54EW	FD54RW
S/Steel	F54CS	F54ES	F54RS	F54GS	FD54CS	FD54ES	FD54RS

Rear Control Models

White	R54CW	R54EW	R54RW
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Euromaid

price, quality, performance

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We recommend that you read the instructions in this Manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this Manual close to hand since you may need to refer to it in the future. Thank you.

Conditions of use

This appliance is intended to be used for domestic use, not commercial use.

Safety precautions

- 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 use of the appliance by a person responsible for their safety.
- **Warning** – ensure that no downward pressure is applied to the oven door when open. In particular, DO NOT ALLOW a child to climb on to open oven door
- **Warning** - accessible parts can become hot during use, especially the oven door. To avoid burns, young children MUST BE KEPT AWAY.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- The cooktop area including the entire hob will become very hot when in use. Care MUST BE TAKEN when using this part of the appliance.
- Install cooker, shelving and fittings in accordance with this Manual.
- Ensure all specified vents, openings and air spaces are not blocked.
- To ensure your safety, all electric appliances should only be installed or serviced by qualified persons. If the supply cord is damaged, it must be replaced a service agent or similarly qualified person in order to avoid a hazard.
- **Important Notice** - This Upright Cooker must be fitted securely using the supplied brackets. Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store flammable materials in the appliance or near this appliance.
- Do not operate any gas appliance if the smell of gas persists.
- Do not modify this appliance.
- Appliance must be installed according to current laws and regulations by qualified tradesmen/ Installers.
- Gas models are NOT APPROVED for installation in marine craft, caravans or mobile homes.

The Manufacturers and Importers / Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect Installation.

Other important safety information



This appliance must not be used as a space heater.



According to the electrical safety regulations the appliance equipment must be properly earthed.



Do not obstruct the ventilation slots on front or back of appliance.



Do not use corrosive cleaners e.g. oven cleaners that contain caustic soda.



Do not remove any labels or use abrasive/ corrosive cleaners on.

Warnings for use of grill, oven, and appliance hob

Grill warnings

- DO NOT leave grill on unattended.
- DO NOT cover the grill tray wire rack with foil.
- Trying to grill food more than 25mm thick under grill can be a fire hazard. Trim excess fat from fatty meats, such as pork and lamb.
- Fat left on a grill tray is a fire hazard! Keep grill clean and turn off grill immediately after use and leave drawer open for a few minutes to cool grill area.

Oven warnings

- DO NOT push down or apply any weight on open oven door.
- DO NOT place dishes on open door of oven
- DO NOT line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.
- If you have an upright cooker with a gas oven that does not light within about in 5 - 8 seconds, allow 1 minute for gas to disperse clear before trying again.

Hotplate and burner warnings

- DO NOT allow pots to boil dry, as damage to hotplate may result.
- DO NOT operate hotplates or burners without a pot, fry pan etc.
- DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Gas models: Ensure burner caps and crowns are in their correct position to avoid damage to these parts

Ceramic hotplate warnings

- DO NOT place heat resistant mats, wire mats or aluminum foil under pots or pans.
- DO NOT cook food directly on the ceramic glass surface.
- DO NOT use round bottom woks or similar utensils which could lead to overheating of hotplates and possible damage to the cooking surface. Cookware used should have completely flat bases.
- Ensure cookware states it is suitable for use on ceramic glass. Some aluminium and copper based cookware can cause minor pitting of the ceramic glass surface.
- DO NOT use the ceramic cook top as extra bench space or as a cutting board.
- AVOID dropping heavy objects onto the ceramic glass surface as damage can occur
- Immediately clean glass when sugary liquids have spilt eg. stewed fruit, jam, melted sugar.

Disposal of packaging

Please recycle the cardboard, and also any polystyrene packaging where possible.

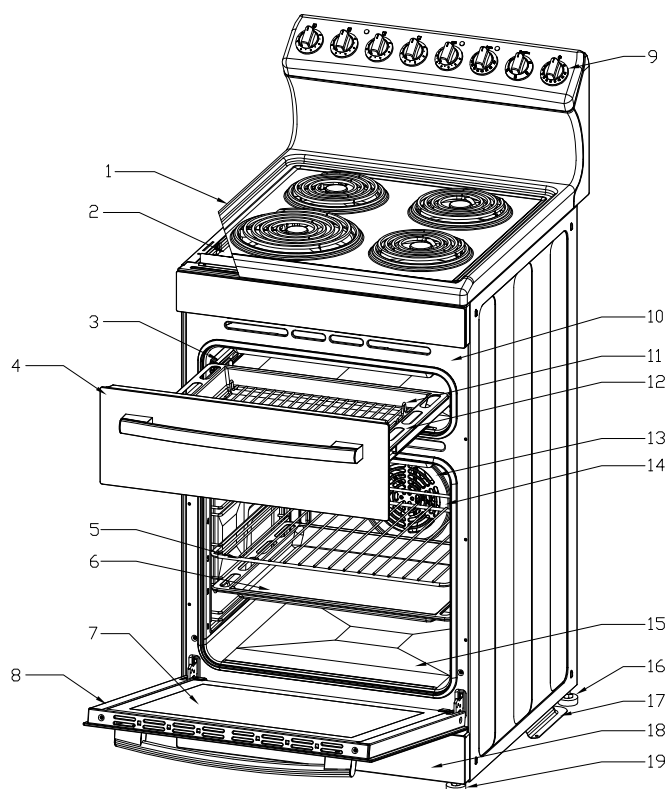
Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt bracket and stability bolt must be installed properly and securely to the floor.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°.
- Only authorised personnel should carry out servicing (Certificate of Compliance to be retained).
- **WARNING** - Always ensure the appliance is switched off before cleaning or any maintenance is carried out such as changing of light globes.
- DO NOT use abrasive type cleaner or caustic soda-based cleaners. Using warm soapy water after the appliance has cooled somewhat, followed by a dry cloth is suitable.
- DO NOT use sharp metal scrapers to clean oven door as they can scratch the surface, which may result in shattering of the glass.
- DO NOT use steam cleaners as a method to clean this appliance.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.
- Appliances requiring connection to 220-240V and must be earthed.
- Gas models are NOT APPROVED for installation in marine craft, caravans or mobile homes.

Product description (Rear Control Models)

Description of cooker with separate grill and rear controls

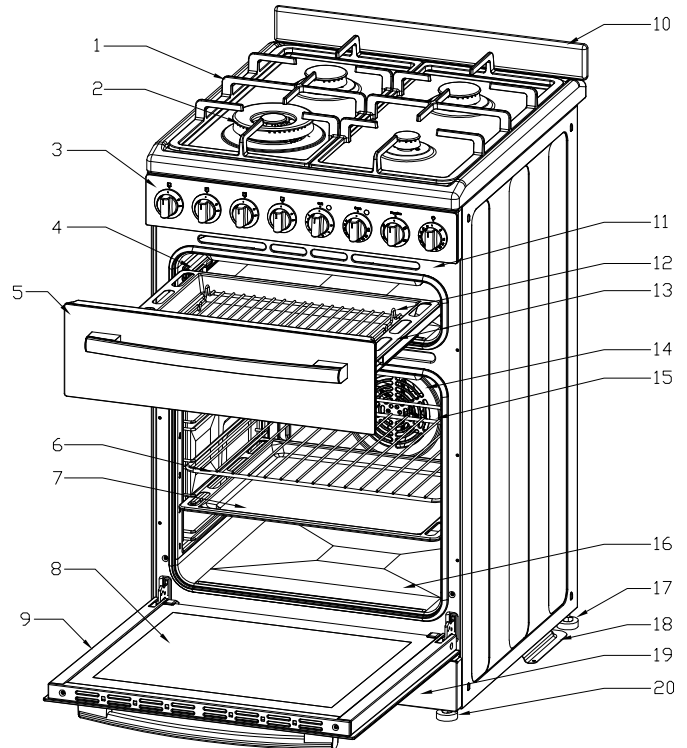
1. Hob (Solid, coil and ceramic)
2. Heat shield (coil element models only)
3. Telescopic runner
4. Grill drawer
5. Oven shelf (2 supplied)
6. Enamelled oven baking tray (1 supplied)
7. Oven inner door glass
8. Oven door
9. Control panel
10. Grill element (inside compartment)
11. Grill tray wire rack insert (reversible to adjust height)
12. Enamelled grill tray (1 supplied)
13. Fan & element cover
14. Oven rear fan forced element
15. Hidden oven base element
16. Rear adjustable anti slip feet (2)
17. Anti tilt floor bracket
18. Kick panel (stability bolt located behind kick panel)
19. Front adjustable anti slip feet (2)



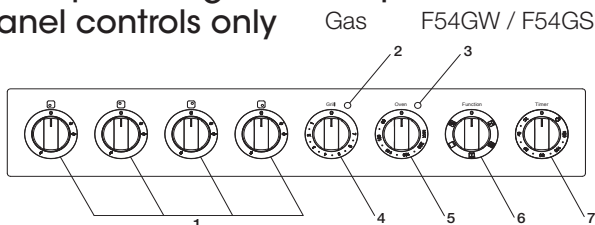
Product description (Front Control Models)

Description of cooker with separate grill and front controls

1. Hob (Solid, coil, ceramic and gas). Gas model supplied with cast iron trivets and WOK adapter.
2. Gas Model - Wok burner (1) (highlighted) with removable cap, distributor, other burners (2 x semi rapid, 1 x auxiliary).
3. Control panel
4. Telescopic runner
5. Grill drawer
6. Oven shelf (2 supplied)
7. Enamelled oven baking tray (1 supplied)
8. Oven inner door glass
9. Oven door
10. Rear splash back (1 supplied)
11. Grill element (inside compartment)
12. Grill tray wire rack insert (reversible to adjust height)
13. Enamelled grill tray (1 supplied)
14. Fan & element cover
15. Oven rear fan forced element
16. Hidden oven base element
17. Rear adjustable anti slip feet (2)
18. Anti tilt floor bracket
19. Kick panel (stability bolt located behind kick panel)
20. Front adjustable anti slip feet (2)



Description of gas cooktop model front panel controls only



1. Hotplate elements / burners control knobs
 - Sets elements or burners cooking temperature.
2. Grill indicator lamp
 - Comes on when grill is below set temperature, cycles on and off during grilling.
3. Oven indicator lamp
 - Lamp is on when oven element is heating up oven, then cycles on and of.
4. Grill temperature control knob
 - Adjusts grilling temperature.
5. Oven temperature control knob
 - Adjusts oven temperature.
6. Function switch control knob
 - Sets oven function / mode.
7. 120 Minute Ringer Timer (Some models fitted with 3 button clock with digital display)
 - Sets "reminder" alarm count-down time, or if oven is being used, the cooking time until oven switches OFF.

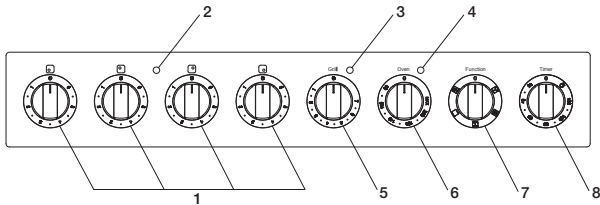
NOTE: The gas burner control knobs have to be held down for approximately 5 seconds to ignite.

Product description (control panels)

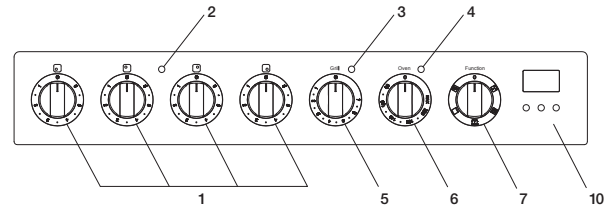
Controls

Front control panel models

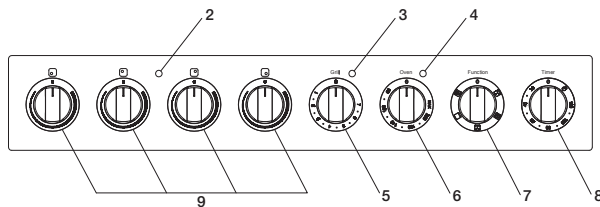
Solid F54EW / F54ES
Coil F54RW / F54RS



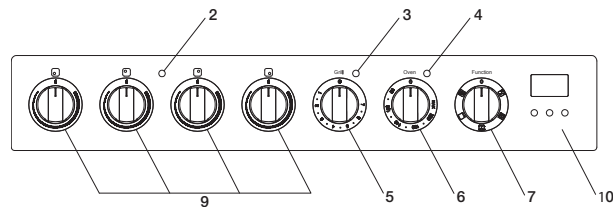
Solid FD54EW / FD54ES
Coil FD54RW / FD54RS



Ceramic F54CW / F54CS

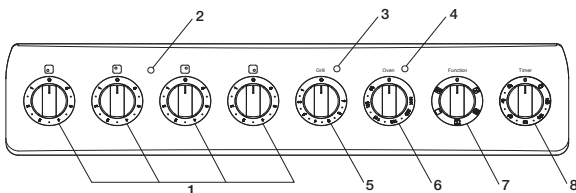


Ceramic FD54CW / FD54CS

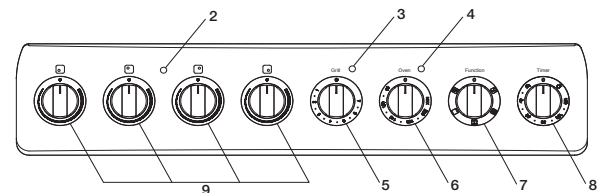


Rear control models

Solid R54EW / R54ES
Coil R54RW / R54RS



Ceramic R54CW / R54CS



1. Radiant (solid or coil) Hotplate Control Knob - can be rotated in either direction
 - Adjusts temperature of hotplate.
2. Hotplate Indicator Lamp (where fitted)
 - Comes on when a hotplate is turned on.
3. Grill Indicator Lamp
 - Comes on when grill is below set temperature, cycles on and off during grilling.
4. Oven Indicator Lamp
 - Lamp is on when oven element is heating up oven, then cycles on and off.
5. Grill Temperature Control Knob
 - Adjusts grilling temperature.
6. Oven Temperature Control Knob
 - Adjusts oven temperature.

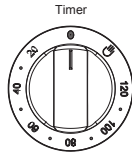
7. Function switch Control Knob
 - Sets oven function / mode.
 8. 120 Minute Ringer Timer (where fitted)
 - Sets "reminder" alarm count-down time or if oven is being used, switches oven OFF after cooking time set has ended.
 9. Ceramic Cook top Control Knob
 - Adjusts temperature of ceramic cook top.
 - Can be rotated in either direction.
 10. Programmable Clock (where fitted)
 - Sets cooking reminder times.
 - Sets automatic cooking duration and stop time
- NOTE: Clock time must be set before oven can operate.

First time use of the appliance

Preparing your appliance for the first time

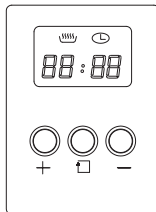
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odour during first operation from components manufactured with the aid of oils. It is recommended to ‘run in’ your oven before you cook for the first time. Run the an empty oven at 180°C for approximately 1 to 2 hours. Ensure that the room is well ventilated.
- Please install oven furniture as outlined in the “Fitting Oven Accessories and Cleaning” section.
- If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface.
- The grill element may have oils left on the grill during manufacture. Before you cook on the grill for the first time, turn on for 15 minutes with 10mm of water in the bottom of the grill dish.

120 Minute Timer models



If your upright cooker is fitted with a 120 minute timer you must select a cooking time or turn the knob clockwise to the ‘👉’ symbol to operate. If either of these are not selected the oven will not heat.

Digital Timer with 3 buttons



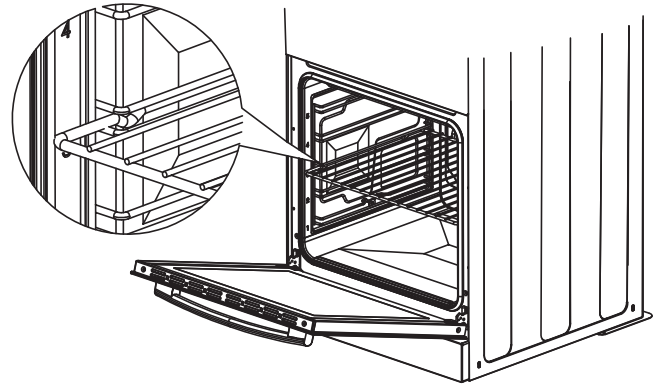
If you have purchased a model fitted with a 3 button programmable timer, you must set the time of day before you can operate your appliance.

- After the appliance has been electrically connected “00.00” will be displayed and the “👉” will flash.
- To set the time of day, press the “-” or “+” buttons. 15 seconds after the last change, the “👉” will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display

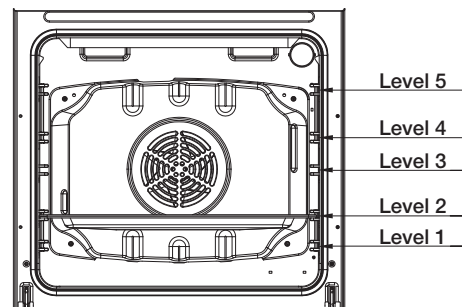
Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.
- **NOTE: The top ledge is not a shelf position**



Oven shelf positions

- The main oven has 5 shelf positions to choose from. Position 1 is the position at the bottom of the oven and position 5 is located at the highest point of the oven
- The 5 position side rack system can house both the standard oven shelves and baking tray.



Using the oven

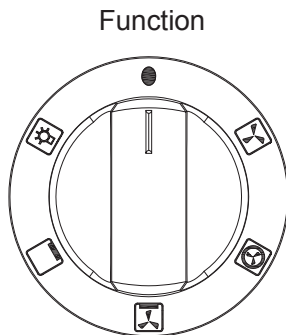
Oven safety warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- DO NOT line the oven with foil, it will damage the enamel coating.
- DO NOT place cookware or anything else on the bottom of oven as trapped heat will damage the oven enamel coating.
- DO NOT touch the hot surfaces or heating elements inside the oven.
- DO NOT use the oven door as a shelf.
- DO NOT push down or sit on the open oven door.
- DO NOT place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

Operation

Set: 1) Oven Function 2) Temperature
3) Cooking time

1) Oven Function Knob



Description of each oven function (mode)

Lamp “”

The lamp of the oven is on. No heating elements are on.

Conventional cooking / no fan (uses hidden bottom element) “”

Suitable for cakes, biscuits, slow cooking and ideal for blind baking. Good for slow cooking at lower temperatures (below 150 degrees celcius).

Do not use lowest shelf position as base of food can burn as it is close to the element.

Bottom Element with Fan (Pizza) Cooking “”

The bottom heating element and the fan come on. Suitable for pastries, pizzas, cakes and puddings in baking tins or moulds

Do not use lowest shelf position

Fan-forced Cooking “”

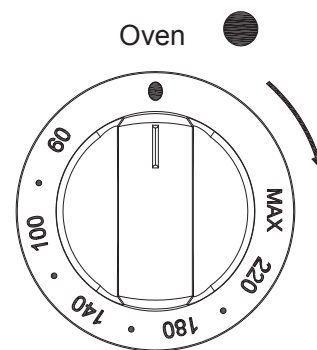
The rear circular heating element and the fan come on to make heat distributed more uniformly throughout the oven. Ideal for cooking on more than one level at a time.

This mode is ideal for general purpose cooking such as baking cakes, muffins and roasting meat. Cooki on multiple shelf positions at the same time.

Defrosting Mode “”

Only the fan operates. It is located on the back of the oven, causing makes the air to circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require subsequent cooking, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using this mode, the defrosting time is approximately halved.

2) Oven Temperature (thermostat) Knob

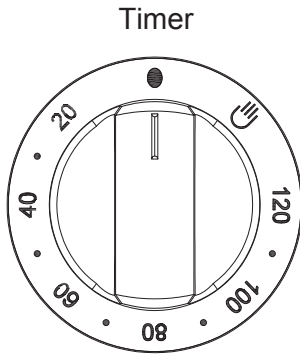


- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C to MAX.
- If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.

Using the oven

3) Set Cooking Time

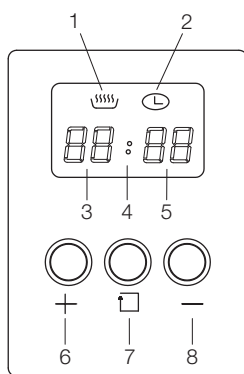
- 120 Minute Ringer Timer with "Oven ON/OFF"



- Operating oven without Timer** - Turn knob counterclockwise to "👉" symbol. The oven will operate with use of the timer function.
- Operating oven using the Timer** - To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set minutes and the timer will ring at the same time.

NOTE: For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.

- Programmable Clock (some models only)**



- Heating indication
- Clock indication
- Hour indication
- Second indication
- Minute indication
- Up
- Set
- Down

Starting-up procedure

After power on, the screen will display "00:00" and "🕒" clock indicator will be on.

Time of day setting procedure

NOTE: Digital clock is displayed in 24 hour format

When "🕒" clock indicator and hour indication are flashing, press "+" up key or "-" down key to select a number value from (0-23) for the hour time, then press "👉" set key to change to the minute setting. Whilst flashing press '+' up key or '-' down key to select a number value from (0-59) for the minute time. The "🕒" clock indicator will remain flashing for 15 seconds once the time is set and neither of the "+" up key or "-" down keys and pressed again whilst flashing.

Duration timer setting procedure

Press "👉" selection button 3 times until "🔥" heating indicator is flashing, then press "+" up key or the "-" down key to select the cooking duration time in hours. Then press the "👉" selection button to enter the cooking duration time in minutes setting. The "🔥" heating indicator will remain flashing for 15 seconds once the cooking duration time is set and neither of the "+" up key or "-" down keys are pressed again whilst flashing.

Alternatively press the "👉" selection button and the oven will start cooking immediately

If duration timer setting does need to exceed 59 minutes then initially the "👉" selection button should be pressed 4 times instead of 3 to bypass the hour duration selection.

Audible 'End of Cooking' buzzer

The buzzer will sound for up 60 seconds at the end of the cooking time duration that has been set has been reached. The "00:00" display and "🔥" heating indication will flash for this period unless the "👉" selection button is pressed. The clock will return to the time of day display when either of the above two actions occur.

Remarks

- If you press "+" up key or "-" down key for more than 3 seconds, the value will change quickly.
- When setting the Time of Day or Duration Timer the ":" does not blink although will blink when in either either normal Time of Day mode or Duration Timer is displayed.

Using the oven

Oven cooking guide

The following cooking guide is intended as a rough guide only. You may be required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments may be needed to the cooking time to suit personal expectations. If you are new to using a Fan Forced oven It is advisable to make these adjustments until you get to know the way your oven performs. If following cookbook recipes or pre-packaged goods you should read carefully their cooking times guidelines.

For best results when baking, preheat your oven for 15-20 minutes.

Food	Conventional Oven / Pizza		Fan forced mode		Time in minutes
	Temperature (°C)	Oven shelf position	Temperature(°C)	Oven shelf position	
Plain or fruit scones			200	Any	10-15
Rolled biscuits	170	2-3	150	Any	10-15
Spooned biscuits	190	2-3	180	Any	12-15
Shortbread biscuits	160	2-3	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110	2	100	Any	75
Patty cakes	190	2-3	170	Any	15-20
Sponge	180	2-3	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140	2	130	Any	180
Short crust cornish pasty	180-200	2*	160	Any	40-45
Short crust custard tart	180-220	2*	170-200	Any	20-30
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	2*	200	Any	25-30
Pizza	215	2*	205	Any	12-20

* When using  you could use position 3 of the oven

Meat/Poultry/Fish		Fan Forced - Rec. Temp (°C)	Minutes per kilogram
Beef	Rare	180	35-40
	Medium	180	45-50
	Well done	180	55-60
Lamb	Medium	180	40
	Well done	180	60
Veal		170	60
Pork		200	60
Chicken		180	45-60
Duck		180	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		160-170	20

Using the oven

Understanding cooking problems

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature by 10 – 20 or more
	Cooking time too long	Next time, shorten cooking time
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°-20 C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep or wrong size	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and under cooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Oven temperature is too low	Increase temperature to 200 - 220
	Not long enough in oven	Continue cooking for another 15+ minutes

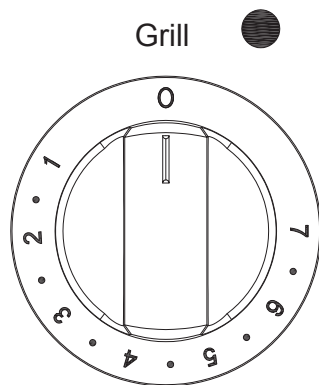
NOTE: Condensation on oven door is normal, especially when kitchen is cold

Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

Using the grill

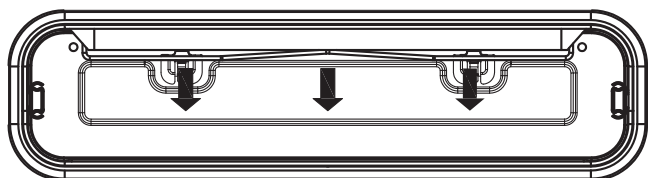
Grill safety warnings

- Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & grill insert after every use.
- Grill insert rack can be inverted.....to provide 2 different settings for the distance from top of food to the grill element.
- DO NOT line the grill rack with foil.
- DO NOT leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- DO NOT try to grill place food more than 25mm thick. Food may catch fire. Trim excess fat from fatty type meats to reduce any risk of fire.
- Do not store flammable materials near the grill.



Grill information

- The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, bread, cheese toasties and other quick-cooking foods.
- Preheat for 3 minutes.
- Place food once the grill chamber after pre-heating is finished
- The grill drawer door must be closed during grilling.



Using the grill

- Ensure grill wire rack is turned over to 'high' position in the enamel grill tray for toast, food less than 20mm thick, or turned over to 'low' position for food 20-30mm thick.
- Turn the grill control knob to adjust the temperature to get the desired result. Eg, toast 4 or 5, meat 6 or 7.
- Ensure that the enamelled grill tray is positioned correctly on the pins located on the telescopic side runners. Insert the grill rack insert, choosing height level required for food being grilled, into the enamelled grill tray and close the grill drawer fully.
- Preheat the grill. After 3 minutes, open the grill drawer and place food onto grill rack insert.
- Close the grill drawer.
- In the process of grilling, slide out the grill drawer every 1 minute to check progress of toast, every 2-3 minutes for meats..

Handling grilling problems

Problem	Causes	What to do
Grilled meats burnt on outside and raw in centre	Meat too close to grill	Use inverted wire rack insert and / or reduce temperature setting
Excess grill smoke	Build-up of fats in grill	Clean grill enamelled tray and wire rack after every use Trim fat from meat prior to cooking
	Grilled steaks and chops curling	Cut slits into fat with knife towards meat or remove all fat prior to grilling

Using the hotplates of your cooker

Hotplates safety warnings

- DO NOT use pots and pans which are unsteady, as these could overbalance.
- DO NOT use mats or heat diffusers on top of hotplates. These will cause a temperature build-up which can damage the cook top.
- DO NOT turn on hotplates if there is no pot or pan on hotplate or if they do not contain food or liquids in them.
- DO NOT let cooking pots overhang sides or front of hob as they can radiate too much heat onto control knobs or bench top surfaces.

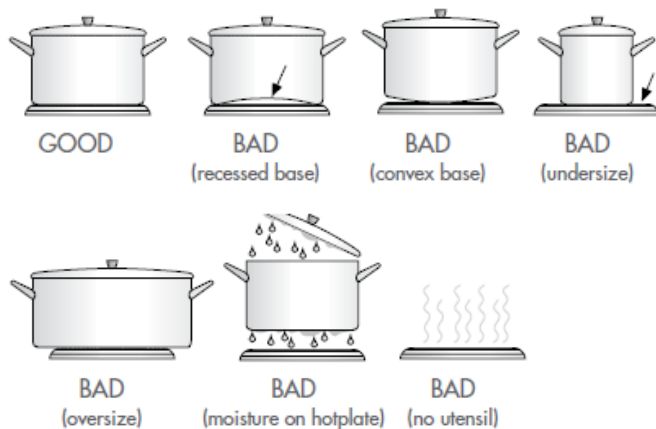
Ceramic hotplates

- DO NOT use if the ceramic glass top is cracked or broken.
- DO NOT leave aluminium foil on the hot ceramic hotplates (permanent damage will occur)

NOTE: Stored heat in the hotplate can be used for the last few minutes of cooking. Simply turn off the control.

Choosing Cooking Pots

Look at this diagram below which shows you which cooking pot and pans to use on the hotplates and which ones that should not be used.

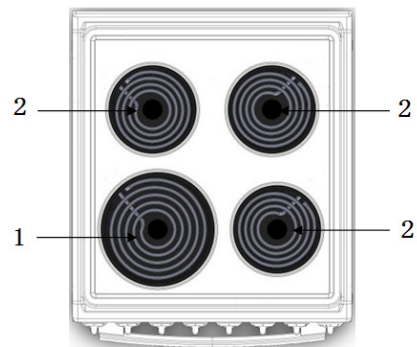


- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob or surrounding surfaces.

Using the hotplates of your electric cooker

Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

Radiant hotplates



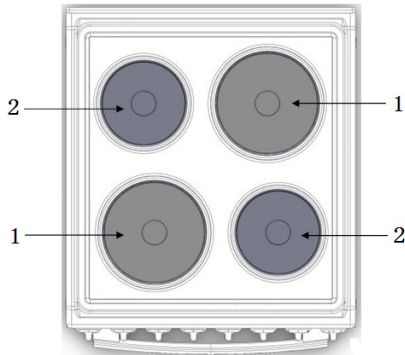
Radiant Hotplate

1. Rapid heat plate 2100W
2. Rapid heat plate 1300W

- The high-speed radiant hotplates heat rapidly from a cold start.
- The radiant elements can be unplugged and the trim rings can be removed for cleaning the spillage bowls

Using the hotplates of your cooker

Solid hotplates



Solid Hotplates

1. Electric heating plate Φ 180 1500W
2. Electric heating plate Φ 145 1000W

- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.

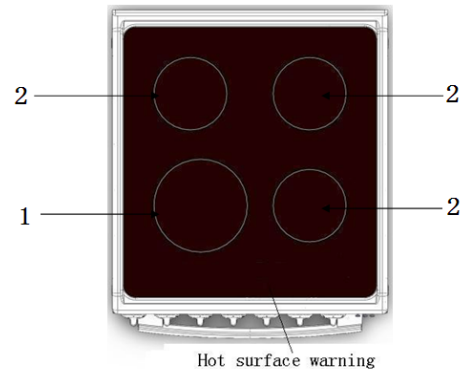
Before first use

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx. 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.

Care of the hotplates

- Ensure that spills from oil and water are cleaned once hotplates are cool enough to do so. If water remains on the hotplates, rust spots may appear over time.
- Over time, the hotplates can discolour from spills during cooking. We recommend to use Hillmark 'Shine On' hotplate protector, on a regular basis to extend the life of the hotplates and reduce the risk of rusting as this forms a protective waterproof coating on the hotplates. This can be purchased from major hardware outlets and supermarkets.

Ceramic hotplates



Ceramic Hotplate

1. Radiation furnace plate 1800W
2. Radiation furnace plate 1200W

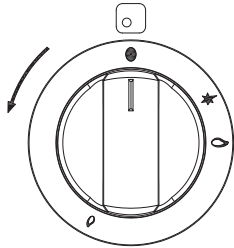
- DO NOT use the cook top if the glass is cracked. Contact the service department immediately to have this repaired.
- The ceramic cook top is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that as it is glass, it may break.
- The smooth glass surface has a pattern to show where the elements under the glass are located.
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.

Care of ceramic glass surface



- Ensure that spills from sugary substances are cleaned as soon as possible after spillage as sugar can damage the ceramic glass surface over time.
- A glass scraper should be used to remove burnt on and very stubborn spills created during cooking. Warm soapy water, followed by wiping with a dry soft cloth is fine for daily cleaning.
- Periodic care, approximately once a month, should be carried on the ceramic glass surface. We recommend the use of Hillmark 'Cerapol' ceramic cooktop cleaner to remove stubborn stains.
- To maintain and protect the ceramic glass surface over time Hillmark 'Ceraseal' ceramic cooktop protector is recommended. This silicon based product creates a thin film of the ceramic glass surface.
- Scratches can appear on the glass surface although do not effect the use of the cooktop.

Using the hotplate gas burners

The hob control knobs

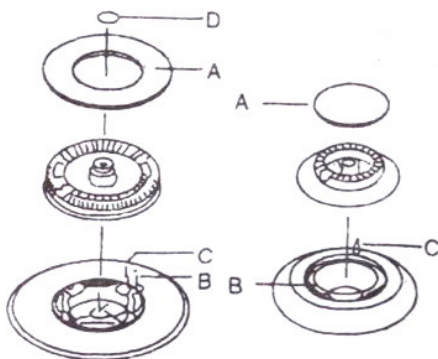


The symbols on the control knobs mean the following:

- No gas flow
-  Maximum gas flow
-  Minimum gas flow

All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.


Introduction to the burner

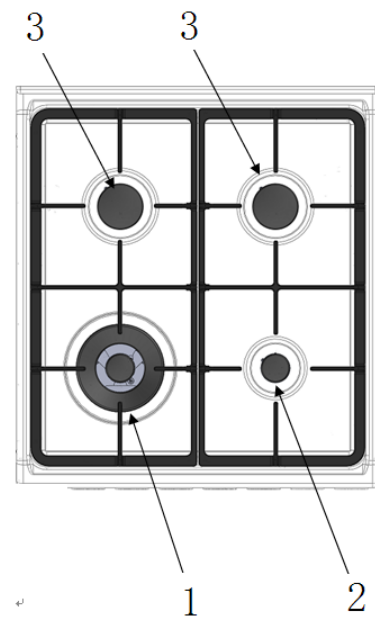


- A Burner cap
- B Ignition plug
- C Thermocouple
- D Wok burner cap

Hotplate Ignition

To light these hotplates:

1. Choose the hotplate you want to use.
2. Push in burner control knob and rotate to “”.
3. Hold control knob for 2-3 seconds, then release and rotate knob to adjust the flame height. If flame goes out, the knob was not held in for sufficient time; repeat step 2.



Burner

1. Wok burner
 - Used for fast heating.
 - Used with WOK, large size pots and pans.
 - For rounded bottom woks use WOK adapter.
2. Small Burner
 - Used for simmering.
 - Used with small pots and pans.
3. Semi-rapid Burner
 - Used for normal cooking.
 - Used with middle size pots and pans.

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edges of the cookware.

Fitting oven accessories and cleaning

Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Use of steam cleaners is prohibited to clean this appliance.
- Do not use caustic - based cleaners. These will damage aluminum parts, and remove enamel gloss.

Cleaning the enamel

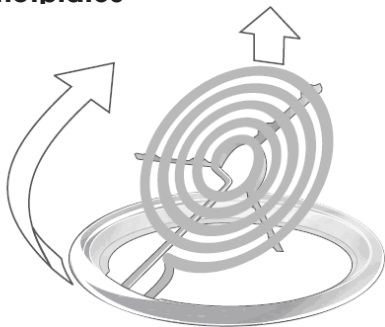
- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

Cleaning the control panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.
- Take care when cleaning around knobs to ensure printing on control panel is not removed, this can occur if abrasive cleaners are used, therefore, should not be used at all.

Cleaning the electric cook top

Radiant hotplates



These coiled hotplates are self cleaning. To clean the trim rings, lift front of element and remove trim ring. Then wash in warm, soapy water. To clean the spillage bowl, lift element and pull out of socket. Remove spillage bowl and wash in warm soapy water

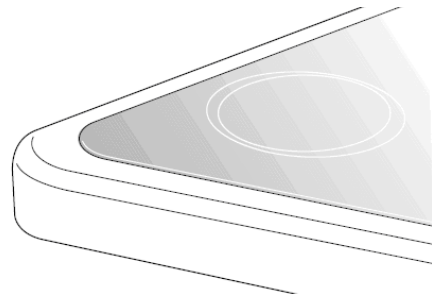
DO NOT PUT ELEMENTS IN WATER!

Solid hotplates



- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.
- After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
- Over time, the hotplates can discolour from spills during cooking. We recommend to use Hillmark 'Shine On' hotplate protector, on a regular basis to extend the life of the hotplates and reduce the risk of rusting as this forms a protective waterproof coating on the hotplates..
- Permanent heat- discolouration of the trim ring is normal.

Ceramic hotplates



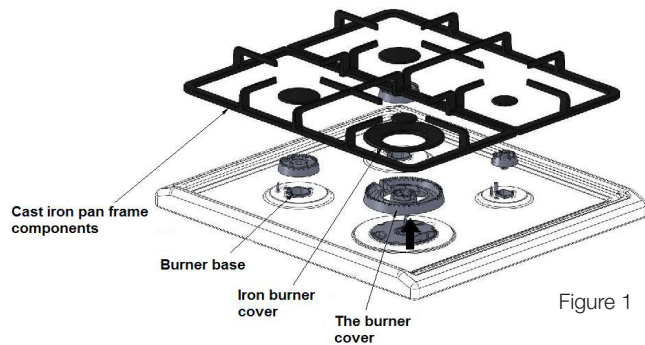
- Remove all spilt food with the razor blade scraper supplied while the hotplate is still warm turned off) – NOT HOT.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.

NOTE: Do not use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cook top. Any pitting, staining or scratching will not be covered by warranty.

Fitting oven accessories and cleaning

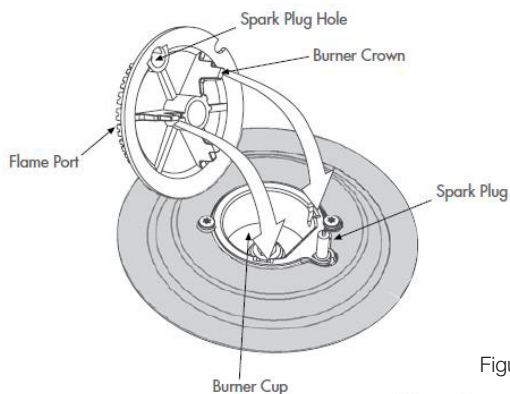
Cleaning the Gas Hob

Removing the trivets (Refer Figure 1)



- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water. Dry thoroughly.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.

Removing the burner parts (Refer Figure 2)



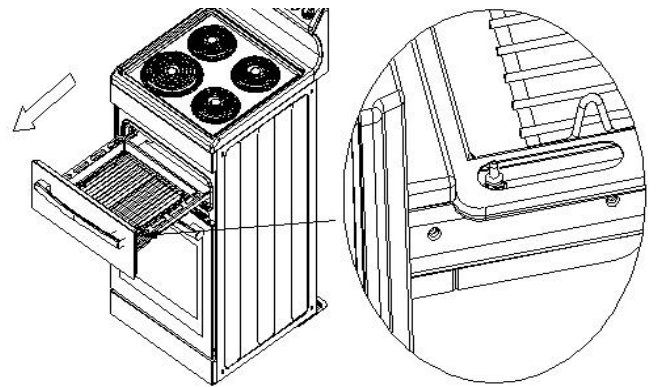
- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or put in a dishwasher as they will be damaged.

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See figure 2).
- The burner cap is simply positioned over the top of the burner crown.

NOTE: When the burner is correctly fitted it will sit level on the hob.

If ignition is difficult or fails after cleaning, or the flames are not even around the burner, then either burner parts are not dry / parts have not been positioned correctly or incorrect cap is fitted.



Cleaning the grill compartment

- Lift the enamelled grill tray out.
- Clean the sides and bottom of compartment with hot soapy water.

If stronger action is needed use a non abrasive cleaner applied with a nylon scourer.

Cleaning the Oven

- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.
- Thoroughly dry with a soft cloth to remove excess water that may be present.

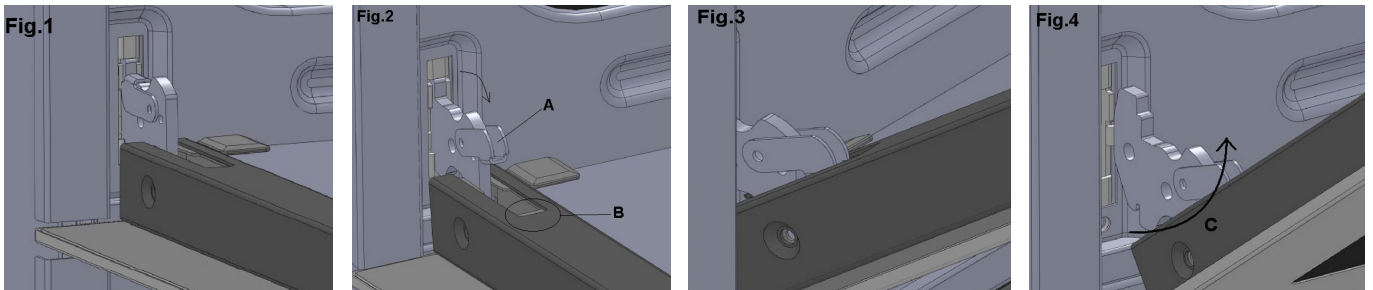
Fitting oven accessories and cleaning

Cleaning the oven door / How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:

- Open the door to the full extent (fig. 1)
- Open the lever A completely on the left and right hinges (fig. 2)
- Hold the door as shown in (fig. 3) approximately 30 degree angle upwards
- Gently close the door (fig. 3) until left and right hinge levers A (fig. 2) are hooked to part B (fig. 2) of the door
- Withdraw the hinge hooks from their location following arrow C (fig. 4)
- Rest the door on a soft surface, to reduce risk of damage to the door
- To replace the door, repeat the above steps in reverse order

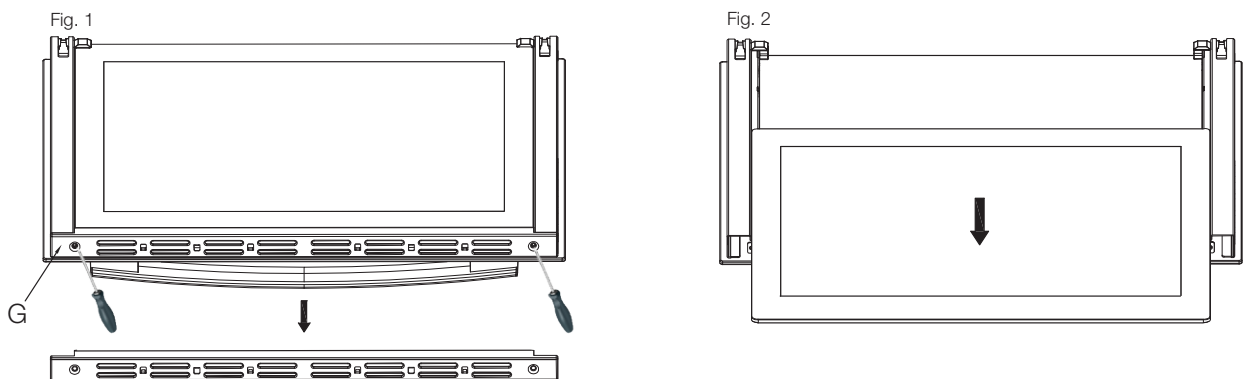
Removing the Inner Pane of Glass



- Triple Glazed oven door: Remove the top frame (G) by unscrewing the 2 screws, located on the left and right sides
- Gently pull out the inner pane of glass (fig. 2). Also remove the centre pane of door glass, not shown here.
- Clean the glass panes with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

Cleaning the door glass

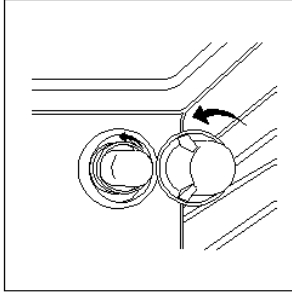
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.



- Do not use the oven without the inner door panes fitted correctly. When re-fitting inner glass door panes ensure they go back in facing the same way they came out. The doors are coated with a very slight reflective coating to reflect the heat back into the oven cavity and keep the outer door cooler to touch.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Fitting oven accessories and cleaning

Replacing the Oven Lamp



- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains or unplug the appliance if a gas model.
- Remove the glass cover of the lamp-holder by rotating anti-clockwise. Be aware that the glass may be difficult to remove if there is a build up of oil and grease created during cooking. In this case the glass may need to be cleaned with hot soapy water to break this build up.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14

Replace the glass cover. Reconnect the appliance to the mains power supply.

Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on or connected	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
'Oven heating' indicator lamp does not go OFF	No fault if you are using temps > 180 with conventional or pizza mode selected, this is normal	It can take a long time (50 - 70 mins or more) for the oven indicator lamp to go OFF / start cycling.
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 1-4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

NOTE: Only service centers should carry out servicing. Otherwise warranty may be void.

Installing cooker – power connections

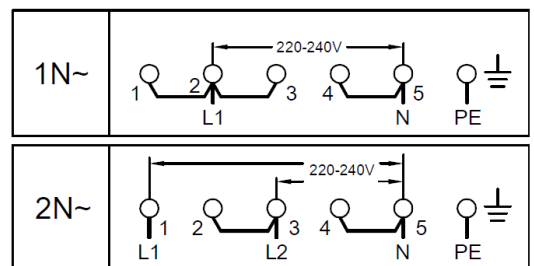
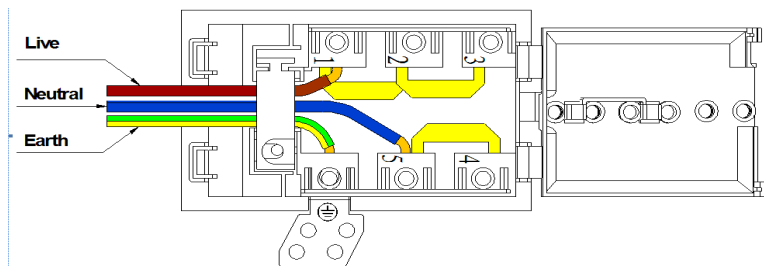
Fitting on a Power Supply Cable

WARNING: Installation MUST ONLY be carried out by a qualified approved installer, ie. an Electrician.

Connecting appropriate power supply terminal board/connector block:

NOTE: REFER to TECHNICAL tables at the rear of this manual for correct rating for your corresponding model purchased.

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass ‘bridge’ for single phase supply.



- Fasten cable clamp and close the cover of the terminal board.
- The AC power supply should be 220-240V, 50Hz. For electric cookers, the minimum 45A fuse, or at least 45A a distribution circuit breaker. For gas cookers, the minimum 20A fuse, or at least 20A circuit breaker.

WARNING: Connect the power cord must be in accordance with the instructions listed in the table below

Wire cross-sectional area (mm ²)	L1	L2	N	E
Connection mode				
1N~	Min6	—	Min6	Min6
2N~	Min1.5	Min2.5	Min6	Min6

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate
- Go to section 19 “Installing your new cooker”

NOTE: All Upright cookers must comply to local regulations to Australian Stanadrd AS/NZS 3000:2007 guidelines. Qualified Electrician will have a copy of these guides that MUST be adhered to.

Installing the gas cooker

Unpacking

Do not fit the burner crowns, burner caps and trivets until after the cooker has been installed.

Checking gas pressures

Before installation check that the cooker is suitable for the gas supply. To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door. If the cooker is required to be used with LPG, the supplied conversion kit must be used.

The following shows the supply and operating pressures for various gas supplies.

Operate pressure at appliance test point:
1.00 KPa (Natural gas); N2.75 KPa (Universal LPG gas)

The following table shows the injector sizes for each burner.

Injector	Natural gas	Universal LPG
Auxiliary burner	0.93mm	0.57mm
Semi-rapid Burner	1.16mm	0.71mm
Triple ring Burner	1.75mm	1.10mm

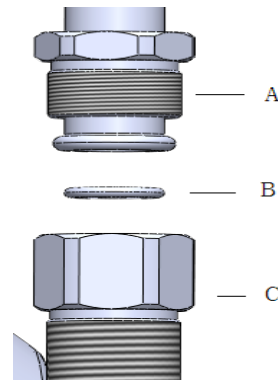
Connection to the gas supply

- The gas Connection must be made in accordance with the local standards.

When installing, fit a safety tap at the end of the pipeline. The appliance leaves the factory tested and set for the type of gas indicated on the plate inside the bottom guard, close to the gas connection pipe. Make sure that the type of gas to be supplied to the appliance is the same as that shown on the plate.

- For maximum efficiency and minimum consumption, make sure that the gas supply pressure complies with the values shown in the gas used is different from that specified (or variable). a suitable pressure regulator must be installed on the supply pipeline.

Gas connection



- A Inlet pipe joint
- B Gasket
- C Stable union

Procedure

Make the connection to the gas system using a rigid metal pipe and regulation unions, or with a stainless steel hose complying with the local standard. If metal hoses are used, take care that they do not come into contact with mobile parts and are not crushed.

When making the connection, take care not to apply stresses of any kind to the appliance.

Read these points before connecting to the gas supply;

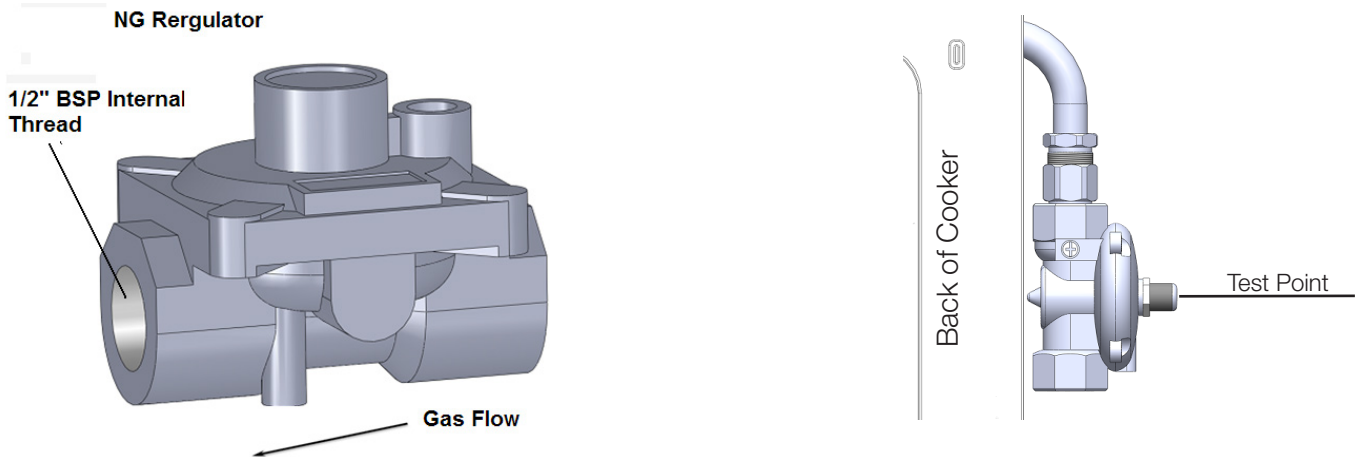
- The gas connection point is a 1/2" BSP external thread located at the rear of the appliance as shown in the Rear View.
- A regulator is supplied for natural gas appliances which must be fitted in the supply line to the appliance. For LPG the supplied brass Test Point Adapter / Fitting must be fitted to the supply line.
- It is recommended to fit the regulator or test point fitting to the appliance connection point, then fit either hard piping or a flexible connection from the regulator or test point fitting to consumer hard piping. Ensure installation allows withdrawal of appliance. For flexible hose installation AS/NZS 5601.1 clauses 5.9 and 6.10.1.9 must be followed.

Installing the gas cooker

Operation on Natural Gas

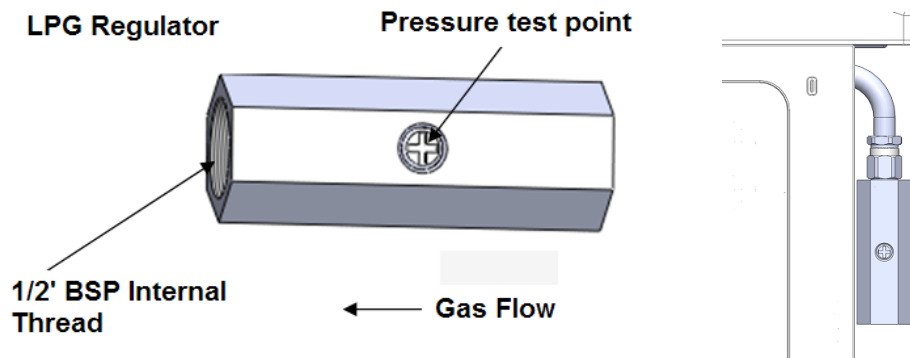
Read these points about operation on NG/SNG and look carefully at the diagram:

- The appliance regulator provided must be orientated to give access the manometer test point.
- The arrow showing the direction of the flow must be facing the correct way from gas source into the cooker.
- The regulator has a 1/2" BSP internal thread at inlet and outlet



Operation on Universal LPG

An inlet fitting with pressure test point is provided. The inlet fitting has 1/2" BSP internal thread for both inlet and outlet. The inlet fitting must be orientated so that the pressure test point is accessible.



When the installation is complete, always check that all the unions are absolutely tight using a soapy solution. Never use a flame to make this check.

Testing the operation of the gas cooker

NOTE: You must test the cooker after installation, before you hand it over to the customer. You must have a manometer and a connecting tube.

Checking gas supply

- Check the manometer zero point is correct.
- Connect the manometer to the cooker pressure test point. This is located on the NG regulator or LPG inlet fitting.

- Turn on the gas supply and the electricity (if applicable) and try to ignite the gas.

NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

- Check the operating pressure for the particular gas type (see table).

For LPG cookers

Adjust or replace the regulator on the gas bottle if necessary (this may be remote from the cooker).

For Natural Gas cookers

- Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.
- An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator are orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

Checking the Function of the Regulator

With the appliance operating check the outlet pressure:

- When all burners of the appliance are operating at maximum,
- When the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.0kPa by more than $\pm 20\%$ of the nominal outlet pressure ($\pm 0.20\text{kPa}$ for Natural Gas).

If the regulator appears to not be performing satisfactorily then check the following points.

- If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow. Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

Testing the cooker features

Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

- Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
- Check the ignition on all burners both separately and in combination.
- Check the operation of the electrical components, if applicable.
- If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

NOTE: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

Installing your new cooker

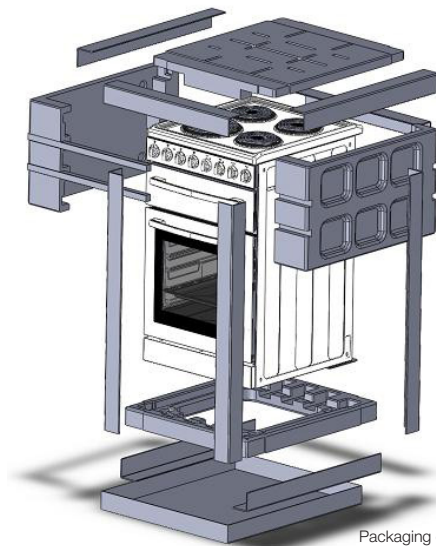
Safety warnings about installation

- The cooker **MUST BE** installed and serviced only by an authorised person.
- A certificate of compliance must be supplied by installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets **MUST BE** able to withstand 95°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 95°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The flexible pipe for gas models must have sufficient loops so the cooker can be moved for service.
- The vents; openings and air spaces **MUST NOT** be blocked.
- The anti-tilt floor bracket must be installed to avoid accidental tipping.
- The stability bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Power socket, if provided for gas models, and electricity isolation switch for electric models and gas models without a 20A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

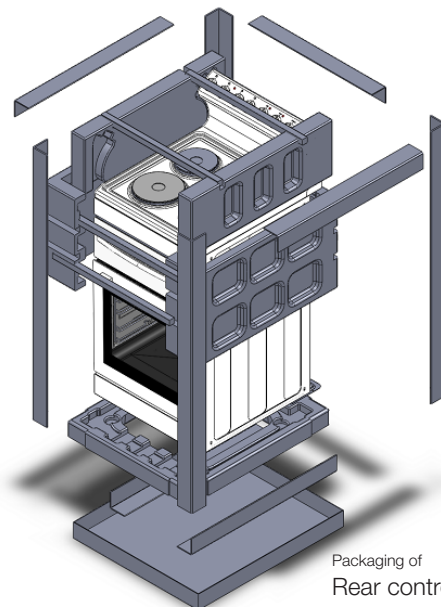
Unpacking and installation Instructions for Installer

Unpacking

- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this Manual relating to your Model and type of cooker.
- Confirm that product is compatible with available electrical / gas supply. Ensure proposed installation position does not conflict with Installation Sections.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove Anti-tilt floor bracket screwed onto the rear of the cooker.



Packaging of
Front control models



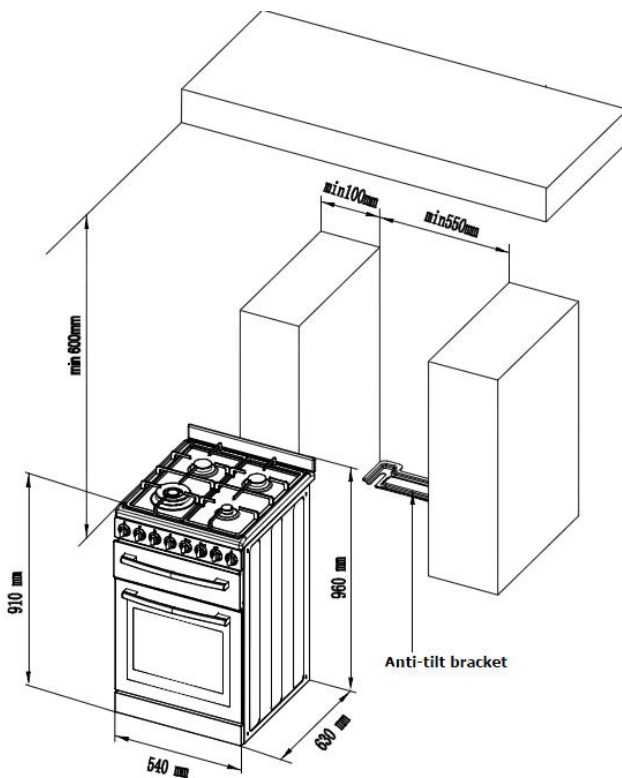
Packaging of
Rear control models

Installing your new cooker

Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. Unscrew leveling legs by about 10mm to give clearance to the anti-tilt floor bracket. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

NOTE: To ensure cooker stability, both the anti-tilt floor bracket and anti-movement / stability bolt (this is fitted to the cooker during and located behind the kick panel) must be installed on all cookers (electric and gas).



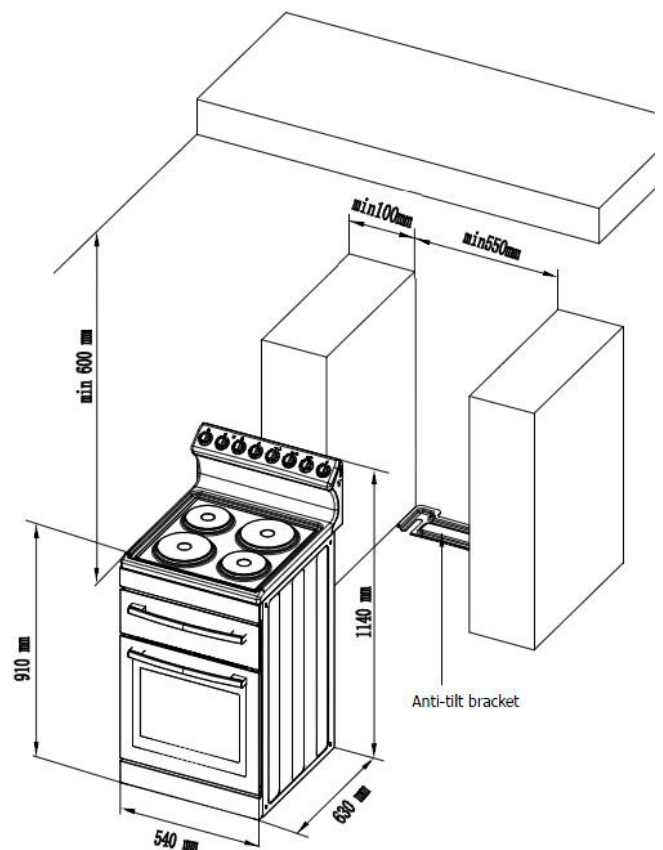
Front control models - gas

The installation of splash back

- To fit splash back, align the 2 tabs of the splash back with the corresponding holes in the hob and push downwards.
- Fit screws.



Rear control models



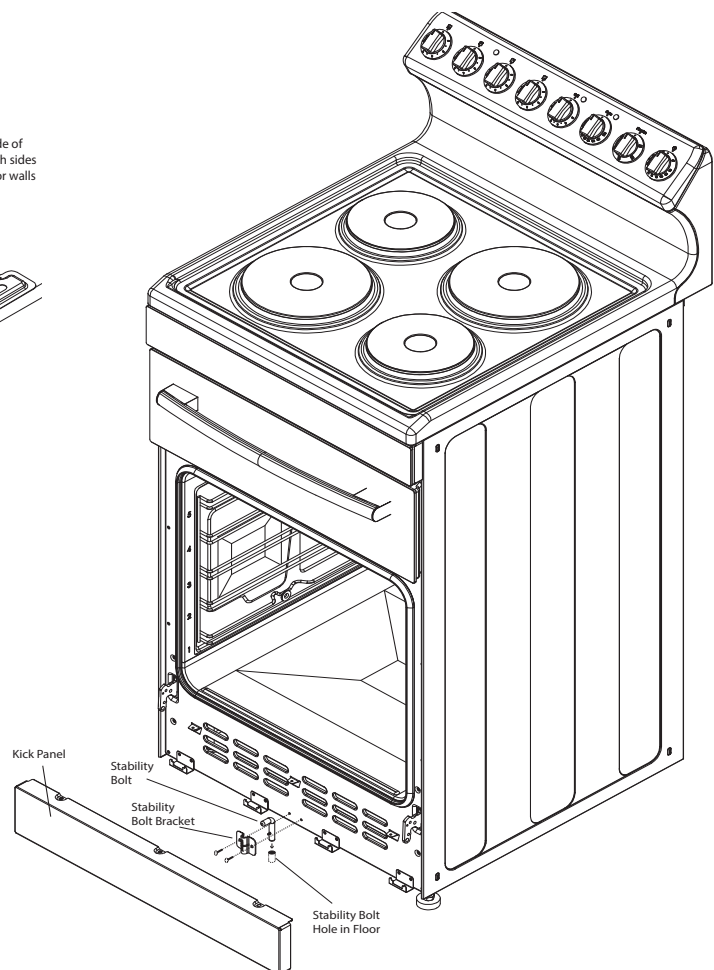
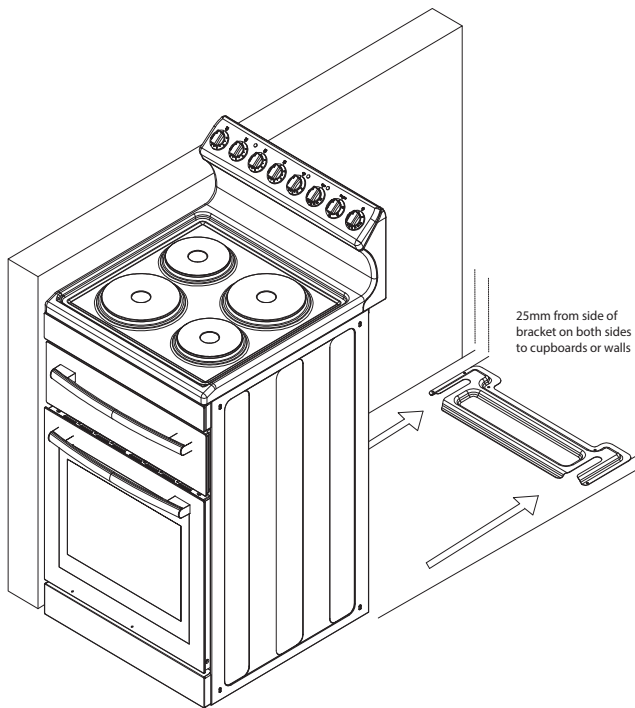
Installing your new cooker

Installation Sequence

- Determine position of cooker and anti-tilt floor bracket.
- Mark position of holes that need to be drilled into floor.
- Drill holes with correct type drill suitable for floor type.
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Stability bolt is fitted during production to front of cooker behind kick panel. Remove door from oven, unscrew kick panel from the top and remove kick panel to locate stability bolt.

- Reposition the cooker back into the anti-tilt floor bracket and then mark the position for hole in floor to house the stability bolt.
- Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill, depending on floor type. When drilling into concrete ensure a minimum hole depth of 30mm.
- Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then remove tape from stability bolt and slide the bolt through the bracket and into the hole.
- Connect Electricity supply/gas supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker.

If required, pull the cooker back out and adjust the leveling feet as required.



Technical specifications



Model	R54EW
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(8.67kW) 36.125 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
Hobs power (W)	5000
product dimension (mm)	540*630*1140
package size (mm)	636*740*1200
gross/net weight (kg)	64.5/55



Model	R54RW
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(9.37kW) 39.04 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (W)	6000
product dimension (mm)	540*630*1140
package size (mm)	636*740*1200
gross/net weight (kg)	63.5/54



Model	R54CW
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(9.07kW) 37.79 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (W)	5400
product dimension (mm)	540*630*1140
package size (mm)	636*740*1200
gross/net weight (kg)	65.5/56

Technical specifications



Model	F54GW, F54GS
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(3.65kW) 15.2 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
burner power (W)	(NG/LPG 29.88 mj/h) 8300
product dimension (mm)	540*630*910
package size (mm)	636*740*976
gross/net weight (Kg)	57/49.5



Model	F54EW, F54ES
oven capacity(L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(8.67kW) 36.125 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (KW)	5000
product dimension (mm)	540*630*910
package size (mm)	636*740*976
gross/net weight (Kg)	63/55.5



Model	F54RW, F54RS
oven capacity (L)	83
grill capacity (L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(9.37kW) 39.04 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (W)	6000
product dimension (mm)	540*630*910
package size (mm)	636*740*976
gross/net weight (Kg)	60/52.5

Technical specifications



Model	F54CW, F54CS
oven capacity(L)	83
grill capacity(L)	20
voltage (v)	220-240
frequency (Hz)	50/60
circuit breaker (A)	(9.07kW) 37.79 Amp
oven power (W)	1710-2030
grill power (W)	1650-1800
hob power (W)	5400
product dimension (mm)	540*630*910
package size (mm)	636*740*976
gross/net weight (kg)	63.5/56

Notes

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