



C300F/B

Caple Double D.L. Fan Oven Brown

INSTRUCTION MANUAL

Thank you for buying your new CAPLE Built-Under Oven. To ensure that you get the best results from your new CAPLE oven, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, cleaning tips and a cooking guide, as well as other important facts about your CAPLE oven. If treated with care, your CAPLE oven should give you years of trouble-free cooking.

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**For Spare Parts, Technical Advice
or Product Service call the
CAPLE HELPLINE on 01245 322770**

(Answerphone outside office hours)

Safety Reminders

Instruction Book

This appliance should only be used for its intended purpose as described in these instructions.

Ensure that you fully understand these instructions before operating this appliance.

Space Requirements

Ensure that the specified ventilation space around the appliance is not obstructed.

Food Splashes

Always wipe clean the oven after use. Food splashes can carry on cooking next time and may become a fire hazard.

Hot Surfaces

It is important to remember that the surfaces of cooking appliances get hot during use and retain the heat for some time after switching off.

It is therefore advisable to keep small children away from the appliance.

The Grill and Top oven element

are exposed, so take great care when placing food in the oven or removing it. Use the grill pan handles or gloves.

DO NOT line the oven, grids, trays etc. with aluminium foil as this could adversely affect the heating elements and it could also damage the interior surfaces.

DO NOT place flammable materials in the oven.

Faults

Do not continue to use this appliance if it appears to be faulty.

After Use

Switch the oven controls off.

Always switch off at the isolating switch before cleaning the appliance, or attempting any maintenance task, or when not in use for long periods (when on holiday).

CAPLE Service

To ensure the continued safe and efficient operation of this appliance, we recommend that any servicing or repairs are carried out only by an authorised CAPLE SERVICE ENGINEER.

Electrical Requirements

**WARNING!
ELECTRICITY CAN BE
EXTREMELY DANGEROUS.
THIS APPLIANCE MUST BE
EARTHED.**

This Installation should be carried out by a competent electrician in accordance with current I.E.E. Regulations.

This CAPLE product must be connected to an electricity supply at the voltage shown on the rating plate. Connection must be made via a double pole isolating switch with a contact separation of at least 3mm.

Use supply cable, having a minimum conductor cross-sectional area of 1.25 mm².

Where both hob unit and **an oven are to be installed adjacent to each other, both appliances may be supplied via the same double pole isolating switch** using separate supply cables. Check that the total loading of the installation is within the capacity of the double pole isolating switch and the supply circuit.

Allow sufficient length in the supply cable(s) for removal of the appliance(s) for any subsequent servicing. Ensure that this extra cable is not trapped and is not in contact with the underside of any hob when fitting the appliance(s) in position.

As with all electrical appliances always switch off the electricity supply when not in use for long periods (when on holiday) and before attempting any maintenance task.

Fitting Into position

Your new CAPLE oven is designed to fit into a kitchen unit which is at least 550 mm deep.

Before proceeding with the installation, check that the oven will fit into the space intended for it, appropriate ventilation slots are provided as per installation instructions on page 5 and that all packing material has been removed.

IMPORTANT

Materials used to build the oven housing must be capable of withstanding temperatures of up to 100°C and the housing must be firmly fixed in position.

Before Use

Check that all accessories have been removed from the oven interior.

Set the temperature to 225°C using the temperature control knob.

Leave on for approximately 30 minutes. This will burn off any protective coating applied to the oven during manufacture.

The kitchen should be well ventilated during this time as there may be an odour given off.

When cool, wash the accessories and the oven with warm water and mild detergent.

Electrical Installation

This appliance must be connected to a double pole isolating switch (fig. 1) and to the terminal block in the oven (figs. 2 & 3) using the following guide:

- 1) The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.
- 2) The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
- 3) The wire which is coloured green and yellow must be connected to the terminal marked **E** (Earth) $\frac{\perp}{\text{—}}$ or coloured Green.

IMPORTANT: These connections must be carried out by a qualified electrical engineer.

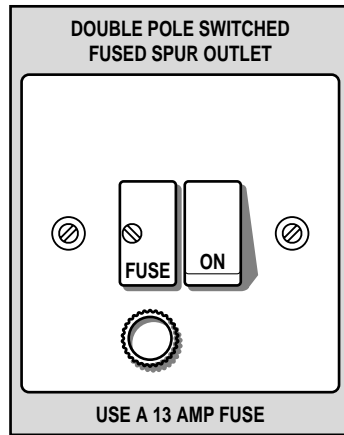


Fig. 1

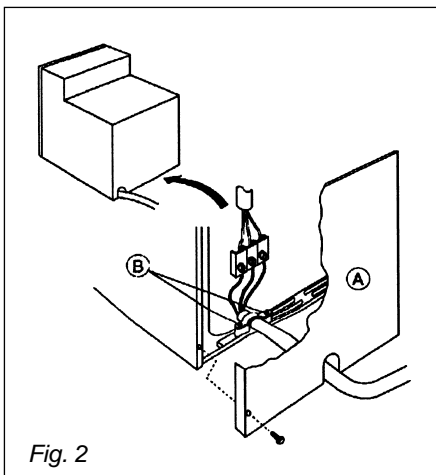


Fig. 2

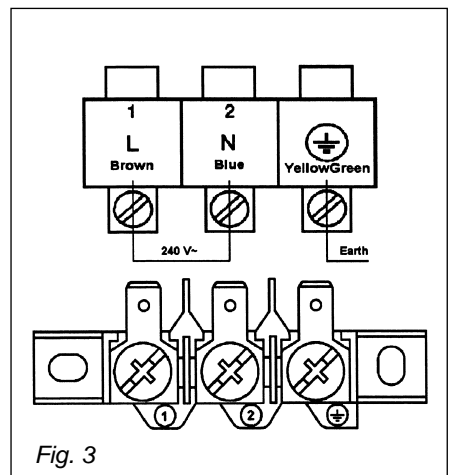


Fig. 3

How To Install Your Oven

You need the following housing area to fit your oven correctly.

Dimensions (mm)	Oven	Housing
Height	888	877
Width	594	560
Depth	560	555 min.

This appliance is type X installation.

The oven is designed to fit into a cabinet 600 mm wide. The oven can be built-in the kitchen units (fig. 4).

Ensure that the oven is ventilated with a 50 mm space at the top of the kitchen unit.

Failure to allow adequate ventilation for the appliance may result in over heating or damage to adjacent units.

Caple does not accept any responsibility for any damage caused due to non-compliance with these instructions.

To install the oven into a kitchen unit (fig. 4) first ensure that the oven housing is firmly secured to the wall and/or adjacent fittings.

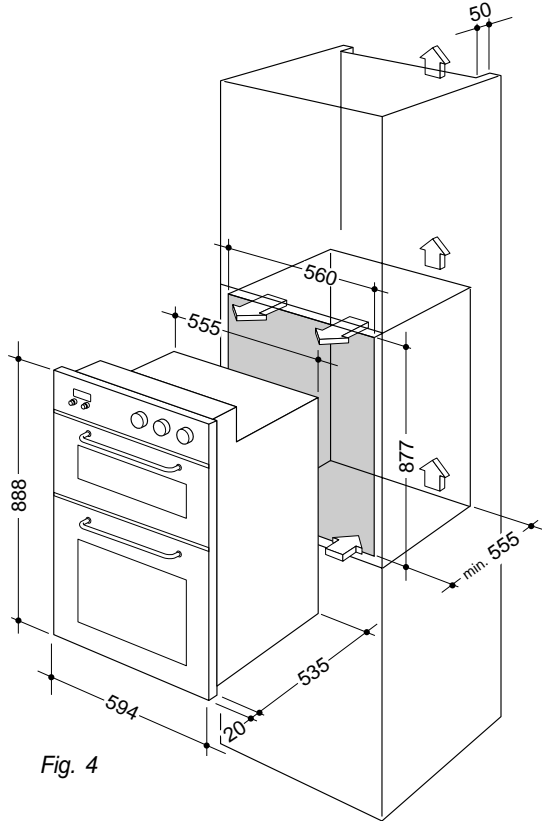


Fig. 4

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle.

If you lower the oven door, you will see four screw holes, two on each side of the oven.

The oven should then be secured to the housing by fitting screws into these holes.

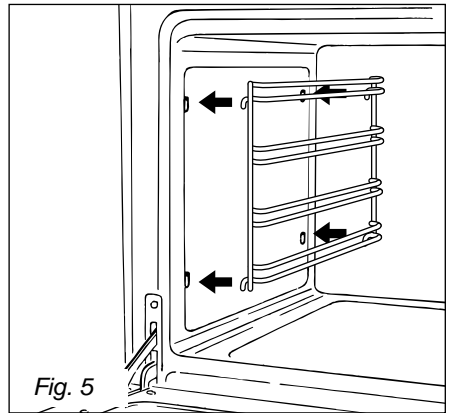
How To Use Your Oven

You will find the following items delivered with your oven; grill pan and 1 x handle, 2 wire side frames, 2 shelves, instruction booklet and guarantee card.

The rating plate can be found on the bottom right hand side of the inner door.

Before using the oven for the first time we recommend that you clean it with soapy water. Rinse carefully and heat for 30 minutes at maximum temperature. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.

Attach the side frames as shown in fig. 5.



Cooking in a Conventional Top Oven

The oven has two heating elements, one on the base and one on the roof of the cooker. Hot air rises, so the top of the oven is always the hottest. The temperature in the middle of the oven is maintained at the temperature set by the control knob, and is slightly hotter above and cooler below.

In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time - e.g. roast beef and Yorkshire pudding.

Always pre-heat a conventional oven before use. The oven indicator light will go out when the required temperature is reached. Do not open the oven door during cooking unless absolutely necessary.

IMPORTANT: Drip trays, baking trays etc. must not be left on the base of the oven as this could damage the appliance.

Cooking in a Main Fan Oven

The fan is situated on the back wall of the oven.

The heating element encircles the fan, and the fan forces this heat into the oven, through the sidewalls, creating a more even temperature than a conventional oven.

The moving hot air surrounds the food and penetrates it more quickly than in a conventional oven.

The oven can be filled with foods all requiring the same cooking temperature. Subtract 10 minutes per hour for every dish requiring a conventional cooking time of more than one hour, and to reduce the heat by 10-20°C; the hotter the oven, the more heat can be reduced.

Generally, there is no necessary to pre-heat a fan oven. However, pre-heating for 5 minutes ensure the best results.

When the fan is turned on and the temperature control set is at 0°C, the oven can be used for defrosting food.

This is ideal for gelatin based dishes and softening ice-cream - a microwave oven is much too strong for these dishes.

Proving yeast based dishes is also speeded up this way.

If the oven door has been opened, the fan oven quickly regains its temperature once the door is closed.

How To Use Your Oven

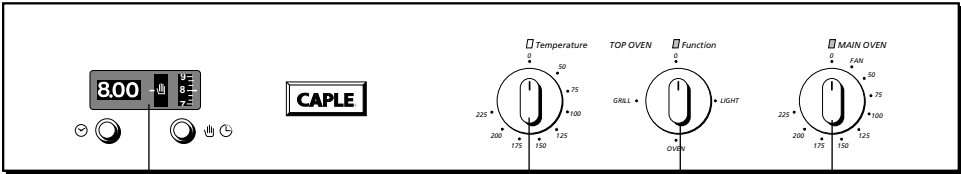


Fig. 6

A

D

C

B

Control panel

- A. Autotimer
- B. Main oven selector
- C. Top oven function selector
- D. Top oven temperature selector

How To Use Your Main Oven

A. Digital clock and automatic timer

- D** This knob adjusts the time of day on the clock.
- E** This knob controls the programming - sets the start of cooking and the length of cooking time.
- F** Clock dial.
- G** Dial indicating the length of cooking time.
- H** Dial indicating the start of cooking time.

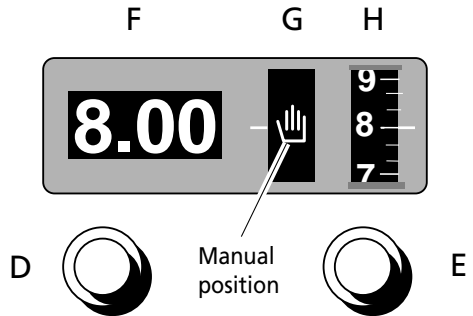


Fig. 7


Using your automatic timer

Setting the time of day

- Gently turn the knob **D** until the correct hours and minutes are displayed on dial **F**. The clock is now set.

Setting the timer to manual

Ensure that the time on dial **H** is the same as the time of day displayed on dial **F**. If not, proceed as follows:

- Turn the outer section of knob **E** clockwise until the  symbol is selected on dial **G**.
- Turn the inner section of the knob clockwise until the correct time is selected on dial **H**.

Setting the timer to start and stop cooking (fully automatic)

The cooking start time can be set along with the length of cooking time for fully automatic cooking. Proceed as follows:

- Turn the outer section of knob **E** clockwise until the cooking time is shown on dial **G** (up to 3 1/2 hours).
- Turn the inner section of knob **E** clockwise until the time that you want to start cooking is displayed on dial **H**.


The oven will begin cooking at the start time and for the length of time set, it will switch off when the cooking time is over. An audible signal will be heard before the oven switches off. This can be stopped by turning the outer section **E** until the "Bell Off" symbol appears on dial **G**.

Setting the timer to stop cooking (semi-automatic)

Using this mode the oven can be switched on normally but set to switch off automatically at the required time. Proceed as follows:

- Turn the outer section of knob **E** clockwise until the length of cooking time is displayed on dial **G** (up to 3 1/2 hours).
- Select the function and temperature required.

The oven will operate immediately and switch off when cooking time is over. An audible signal will be heard when the oven switches off. This can be stopped by turning the outer section of knob **E** until the "Bell Off" symbol appears on dial **G**.

On completion of cooking, always remember to set the oven controls back to the "off" positions and turn the outer section of knob **E** to the  symbol. Ensure that the time on dial **H** matches the time on dial **F**.

How To Use Your Main Oven

B. Function/Temperature Selector

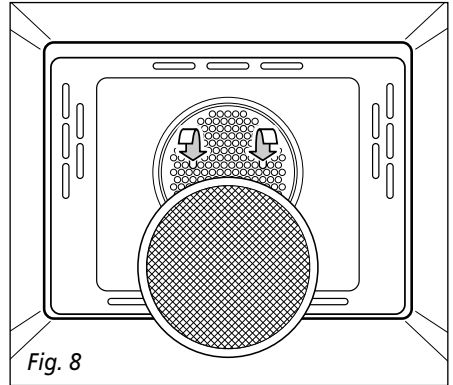
Cook by turning the knob until the indicator on it is in line with the function/function temperature required.

FAN The fan switches on. This function can be used for defrosting food.

50-225 These show the approximate temperature in °C. It is advisable to pre-heat the oven for at least 5 minutes. The set temperature has been reached when the indicator light above the function/temperature selector goes off. The light will cycle on and off during cooking as the oven maintains the selected temperature.

A special screen is provided at the back of the fan oven to catch grease particles, mainly when meat is being roasted. When baking pastry etc, the filter should be removed.

Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.



Grease Filter

The inside of the oven can be easily cleaned with a wet cloth and oven cleaner.

As a safety measure, before you start cleaning the oven, make sure the electrical supply is switched off.

You should clean the oven when it is cold.

Do not leave acid or alkaline residues (lemon juice, vinegar, salt, tomato, etc) on the enamelled surfaces.

Avoid abrasive cleaning products on the painted parts.

How To Use Your Top Oven

C. Function Selector

Cook or grill by turning the knob until the indicator on it is in line with the function required.

LIGHT The oven light is switched on.

OVEN Use in conjunction with the temperature selector C. It is advisable to pre-heat the oven until the set temperature has been reached ie: when the indicator light above the temperature selector goes off.

GRILL Grill with the door closed. Set the function selector B to the grill position and the temperature selector C to the **max. 225°C** for 15 minutes, then to the **max. 175°C**. The temperature can be varied depending on the food being cooked.

Before using the grill, pre-heat for about five minutes.
Position the grill pan on the highest shelf position and check continually as the food could easily burn.

Note: it is recommended that you do not grill for longer than 30 minutes at any one time.

D. Temperature Selector

The light above this dial will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

The light will cycle on and off during cooking in line with the oven temperature.

Cleaning your oven

The inside of the oven can be easily cleaned with a wet cloth and oven cleaner.

As a safety measure, before you start cleaning the oven, make sure the electrical supply is switched off.

You should clean the oven when it is cold. Do not leave acid or alkaline residues (lemon juice, vinegar, salt, tomato, etc) on the enamelled surfaces.

Avoid abrasive cleaning products on the painted parts.

Helpful Advice

Trouble shooting

Problem

Food too brown but not cooked.

Remedy

Turn down the oven temperature slightly and cook a little longer

Problem

Food cooked but not brown enough.

Remedy

Increase temperature.

Problem

Food baking unevenly.

Remedy

1. The temperature may be slightly high turn it down
2. Position the food in the centre of the shelves rather than towards the sides of the oven.
3. Rotate the food a half turn in the oven.
4. Try pre-heating the oven for 5-15 minutes prior to baking.

Always remove cooked items as soon as they are ready and continue cooking the under-cooked items until they are completely finished.

Changing the Oven Cavity Light Bulb.

If the oven light falls:

1. Turn off the oven by switching the oven selector to 0, switch off at the cooker point.

2. When the oven is cool, reach back and upwards inside the oven, the bulb is in the top left corner.
3. Unscrew the light glass cover, replace the bulb with a new one of the same specification and screw the cover back until it is hand tight.

NOTE: Oven bulb replacement is not covered by your guarantee.

Other bulbs cannot be changed by yourself and should be replaced by an authorised CAPLE Service Engineer.

Bulbs other than the oven bulb are covered by the guarantee.

IMPORTANT: Ovens get hot. Keep children away from this appliance at all times.

If Your OYen Does Not Work

Before calling a CAPLE service engineer run through the following checklist.

1. The oven is connected to the power supply and that the fuse is intact.
2. Make sure the timer control is set to the manual position, and that the oven has not been set inadvertently for an automatic or timed programme.

If you are in any doubt about carrying out these checks, call the **CAPLE Helpline on 01245 322770.**

A charge will be made if the appliance is found to be in working order, or if it has not been installed in accordance with these instructions, or if it has been used incorrectly.

Recommended cooking temperature

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
CAKES					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 ³ / ₄ hours
Rich fruit cake	150	300	2	3 or 4	2 ¹ / ₂ hours
Scones	225	425	8-9	2	8-10 mins
PASTRY					
Puff	225	425	8-9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200-210	400-410	6	1 or 2	30-35 mins
Quiches and flans	200-210	400-410	6	1 or 2	40-45 mins
YEAST					
Bread loaf	225	425	7-8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
ROAST MEAT					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190-200	375-400	5-7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150-170	300-325	2-3	2 or 3	1 ¹ / ₂ 2 hours

N.B. For fan ovens reduce the temperature by 10-20°C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.

* Shelf positions have been counted from the top of the oven to the base. A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

CAPLE “Built-in” Service

Should you require service at any time, please contact the **Caple Helpline on 01245 322770.**

Caple have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores, simply telephone 01245 322770.**

When ordering parts always quote the model number and serial number of your appliance.

YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers labour costs are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date of purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

Consequential losses and accidental damage to the product are not covered by the guarantee.

This guarantee does not affect your statutory or common law rights.

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.