



# **C306F/SS**

**Caple Built Under Double Oven**

**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.

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

(Answerphone outside office hours)

The **CE** marking confirms that the appliance conforms to the following EU directives:

- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.

# 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 2.5 mm<sup>2</sup>, type H05RR-F (3 cables).

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 6 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.

Switch the oven on and set the temperature to 225°C.


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)  or coloured Green.

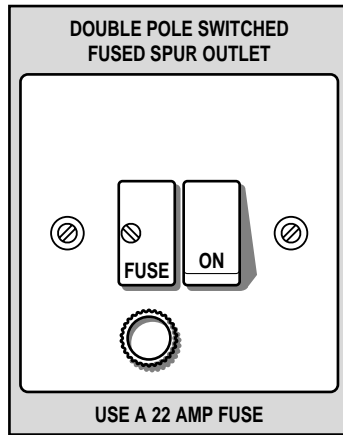
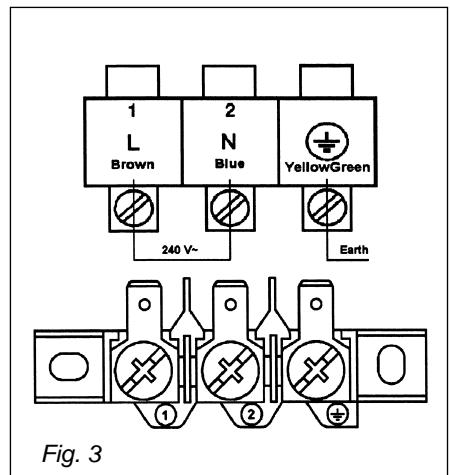
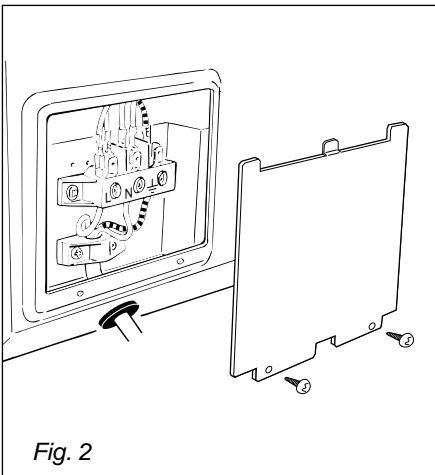


Fig. 1

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



# How To Install Your Oven

All our ovens are designed for being easily built in - whether in masonry or a cabinet made of wood, laminated plastic or metal, provided it is heat resistant.

The double oven can be built under the working surface into a kitchen base unit.

The unit should have an aperture according to the measurements as detailed in Fig. 4.

To build in the double oven operate as follow:

- mount the 2 metal supports "B", supplied with the appliance, as indicated in Fig. 4;
- prepare 2 wood uprights "A" (width 50-100 mm, thickness 20 mm, length 650 mm);
- mount the 2 wood uprights "A" to the cabinet walls as indicated in Fig. 4;
- build in the double oven making it slide on the metal supports "B".

The double oven should then be secured by 6 screws fitted into the holes provided at the sides of the oven (Fig. 5).

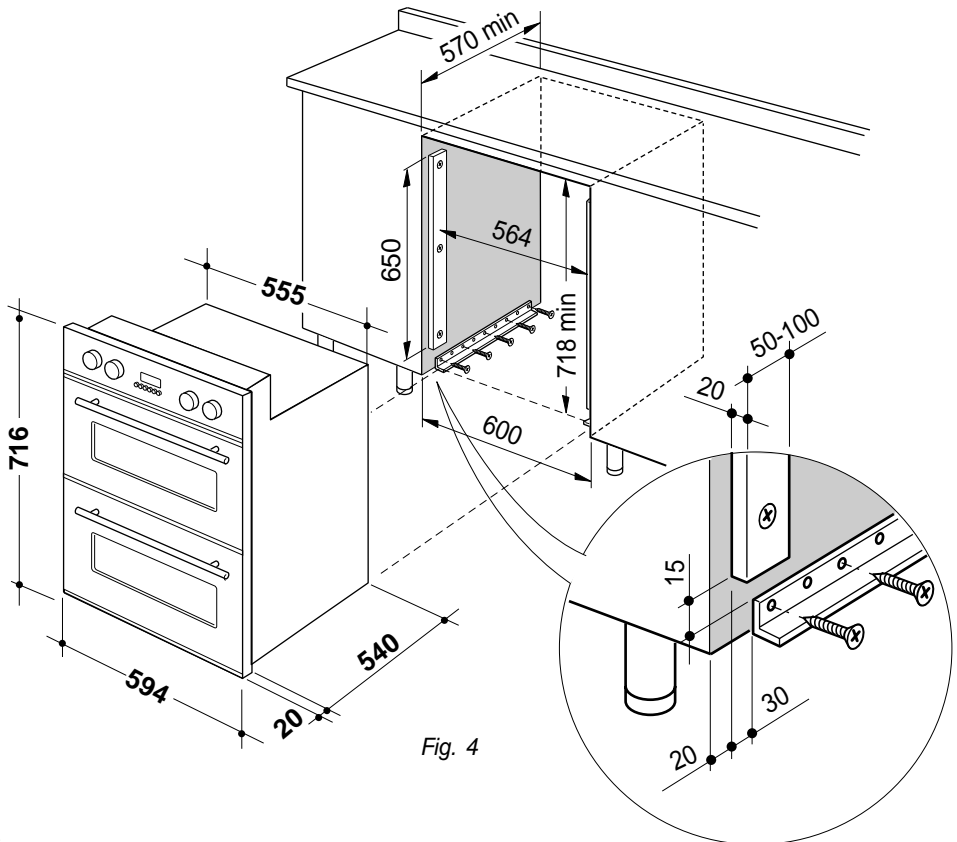


Fig. 4

## Warning!

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 70°C above room temperature.

## Warning!

It is very important that the upper slits of the control panel are not obstructed. These slits are part of the ovens air circulation system and any blockage could result in overheating.

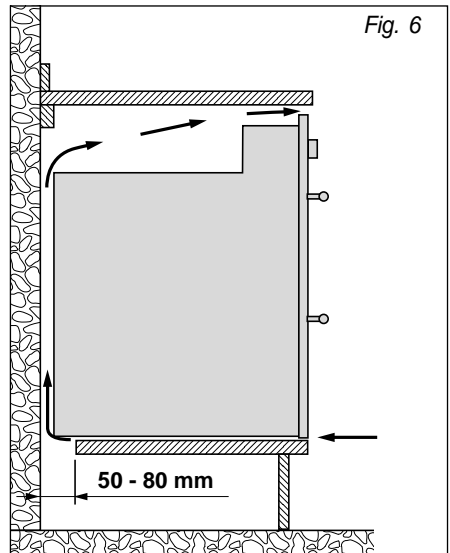
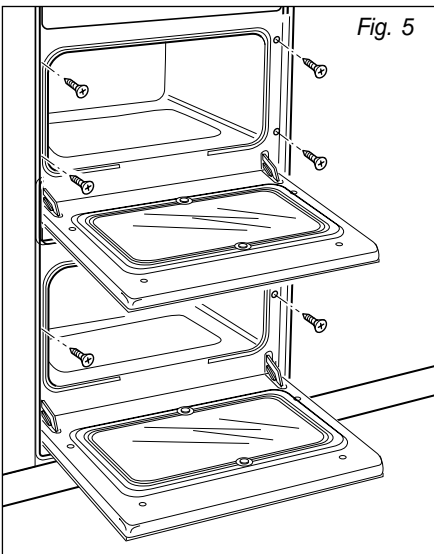
## Note

It is essential that when installing your oven, adequate air circulation is available within the installation.

Inadequate air circulation may greatly impair the performance of your oven and may affect adjacent cabinets due to an increase in temperature.

## Caution

Do not lift this oven by the door handles.



# How To Use Your Oven

## Using the top and the main oven for the first time

You are advised to carry out the following operations:

- Clean the inside of the two ovens with a cloth soaked in water and neutral detergent and dry thoroughly.
- Hang up the wire racks on the oven sides (Figure 7).
- Slide in, on the guides, the shelf and the tray etc. (Figure 8).

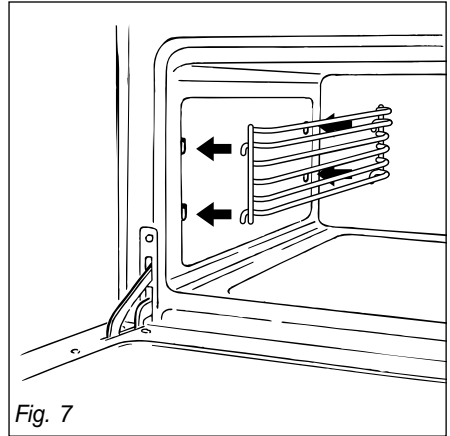


Fig. 7

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.

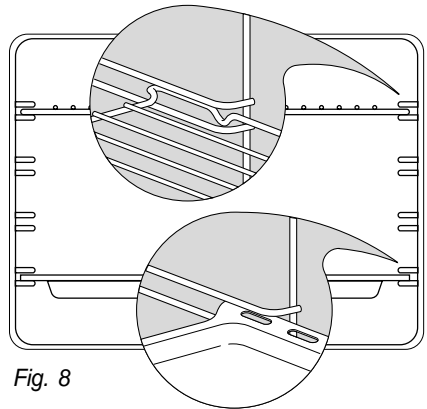


Fig. 8

# How To Use Your Oven

## 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.

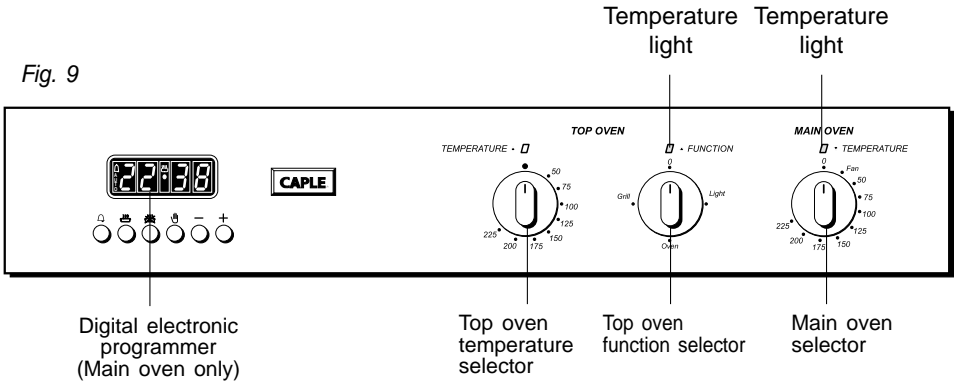
Proving yeast based dishes is also speeded up this way.

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

# Control panel

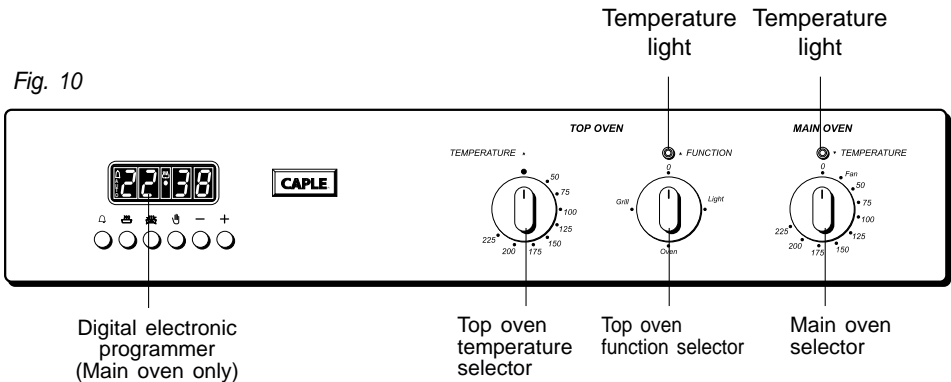
## Model C 306F/W

Fig. 9



## Model C 306F/SS

Fig. 10



# How To Use Your Main

## Autotimer

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.



## Description of the buttons:

- Timer
- Cooking time
- End of cooking time
- Manual position and cancellation of programmed cooking
- Advancement of the numbers of all programs
- Turning back of the numbers of all programs and changing the frequency of the audible signal.

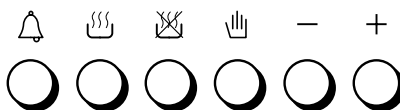


Fig. 11

## Description of the lighted symbols:

**AUTO** - *flashing* - Programmer in automatic position but not programmed  
**AUTO** - *always lighted* - Programmer in automatic position with program inserted.

- Automatic cooking taking place
- Timer in operation
- and **AUTO** - *flashing* - Program error.  
(The time of day lies between the calculated cooking start and end time).

**NOTE:** Select a function using the respective button and, in 5 seconds, set the required time with the / buttons ("one-hand" operation).

A power-cut makes the clock go to zero and cancels the set programs.

## Electronic Clock

The programmer is equipped with an electronic clock with lighted numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a power-cut, three zeros will flash on the programmer panel.


To set the hour it is necessary to push the button and then the or button until you have set the exact hour.

In another way push simultaneously the two buttons and at the same time push the or button.

**NOTE:** The hour setting after programming delete any program.

## Normal Cooking without the use of the Programmer


To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on).





**Attention:** If the **AUTO** is steady lighted (which means a cooking program has already been inserted), by pushing the button  you will cancel the program and revert to manual operation.



**If the oven is switched on, remember you must switch off manually.**

## Electronic Timer


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** is flashing push the  button.

To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 11). Having finished the setting, the clock hour will appear on the panel and the  symbol will be lighted.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button . At the end of the time, the  symbol will be switched off and an intermittent buzzer will sound; this can be stopped by pressing one of any of the buttons.

## Setting the frequency of the Audible Signal








The selection from 3 possibilities of sound can be made by pressing the  button. The last setting remains on.


## Setting the Automatic Oven Cooking

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:


1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time. The **AUTO** and the  symbol will be on.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button; if you pass the desired time you may get back by pushing the  button.

After this setting, the  symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking time itself by following again the above mentioned instructions.


3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment and end the cooking at the selected time.

During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

**The cooking program may be cancelled at any moment by pushing .**




At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the  button.




**Attention:** A power-cut makes the clock go to zero and cancels the set programs. After a power-cut, three zeros will flash on the panel.


## Setting the Semi-Automatic Oven Cooking

This is used to switch automatically off the oven after the desired cooking time has elapsed. To effect the semi-automatic cooking there are two ways:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time.






or

2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time.

**AUTO** and the  symbol will be on.

Then set the temperature and the cooking program using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched off automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking. **The cooking program can be cancelled at any moment by pushing the  button.** At the end of the cooking, the oven and the  symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons. Turn the switch and thermostat knobs to zero and set the programmer onto “manual” by pressing the  button.

# How To Use Your Top Oven

## TOP OVEN

TEMPERATURE ▲

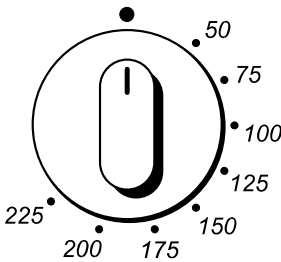


Fig. 12

FUNCTION ▲

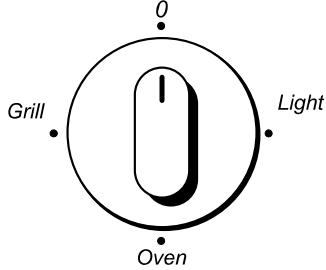


Fig. 13

### 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.**

**Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.**

### 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.

# How To Use Your Main Oven

## MAIN OVEN

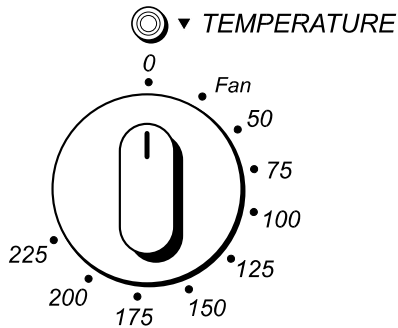


Fig. 14

### 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.

# Cleaning and Maintenance

**Before cleaning the double oven switch it off and wait for it to cool down.**

## General

Installation, and any demonstration, information or adjustments are not included in the warranty.

We recommend that the installation is carried out by qualified personnel.

After use allow the oven to cool and whilst the oven is still “warm” it should be wiped with a damp cloth using warm soapy water. With regular cleaning the oven will remain in good condition.

## Enamel Parts

In order to maintain the condition of the enamel parts, clean and wipe frequently with hot soapy water. Any obstinate marks can be removed using a paste or cream cleaner or a well moistened soap impregnated steel wool pad. Rub gently so as not to damage the surface.

Never use abrasive powders.

Never permit vinegar, coffee, milk, salt water or tomato juice to remain in contact with the enamel parts as they may stain or discolour the surface.

If any cleaners such as a spray or a stick are used on enamel they must have the VEDC (Vitreous Enamel Development Council) seal of approval and the manufacturers instructions must be followed.

## REPLACING the oven light

To replace the interior oven lamp, unscrew the glass guard and make sure that the new lamp has identical specifications, i.e. 15 Watts, 300°Centigrade.

**Be sure to switch off the electrical supply.**

## Stainless steel surfaces

Clean with a suitable product. Always dry thoroughly.

Do not use a steam cleaner because the moisture can get into the appliance thus making it unsafe.

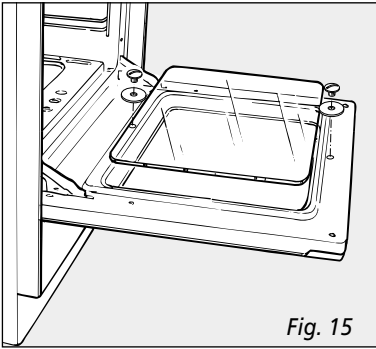


Fig. 15

## Removal of the inner glass door panel

The inner glass door panel can easily be removed for cleaning by unscrewing the two screws (figure 15).

During re-assembly, ensure that the inner glass is correctly aligned and do not over tighten the screws.

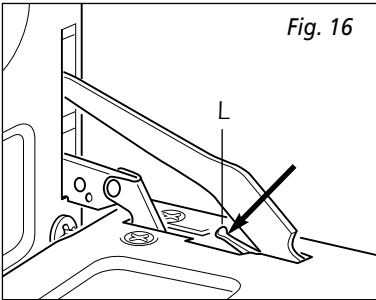


Fig. 16

## Removing the oven door

Please operate as follows:

- Open the door completely.
- Push down the lever "L" and, keeping it in this position, slowly close the door in order to lock the hinge (Fig. 16).
- Grip the door (as indicated in fig. 17) and, while closing it, release the two hinges as shown in fig. 18.

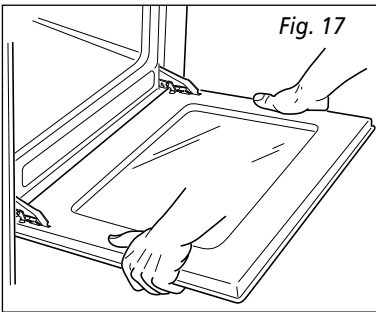


Fig. 17

## Reassembling the oven door

- Grip the door with your hands placed near the hinges and raise the levers "H" with your forefingers (fig. 18).
- Insert the hinges in position until the notch on lever "H" is firmly hooked on the bottom of the hinge aperture.
- Open the door completely to release levers "L".
- If the door is out of line or does not close properly the hinges are not sitting properly. Start again from figure 16.

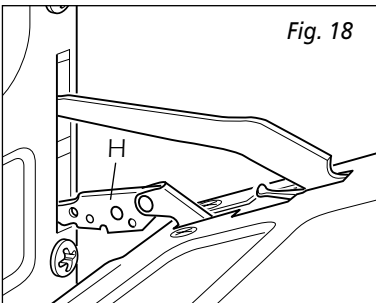


Fig. 18

## ATTENTION

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

# 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)
<b>CAKES</b>					
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 <sup>3</sup> / <sub>4</sub> hours
Rich fruit cake	150	300	2	3 or 4	2 <sup>1</sup> / <sub>2</sub> hours
Scones	225	425	8-9	2	8-10 mins
<b>PASTRY</b>					
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
<b>YEAST</b>					
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
<b>ROAST MEAT</b>					
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 <sup>1</sup> / <sub>2</sub> 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.

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### **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.



**CAPLE®**