



C270G/SS

Caple GAS Oven Stainless Steel

INSTRUCTION MANUAL

Thank you for buying your new CAPLE Built-in 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 0870 241 1142**

(Answerphone outside office hours)

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

- safety requirements of EEC Directive "Gas" 90/396;
- 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 element

Is exposed, so take great care when placing food in the oven or removing it. Use 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 appliance controls off. Ensure that the gas oven thermostat knob is in position ● (off), and close the main gas delivery valve or the gas cylinder valve.

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.

For your safety please read the following information:

- This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- The appliance is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- A properly earthed three pin plug (fused at 13 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol or coloured GREEN & YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

1 - Electrical Installation - Wall box connection

This appliance must be connected to a double pole isolating switch (fig. 1.1) and to the terminal block in the cooker (figs. 1.2 & 1.3) 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.

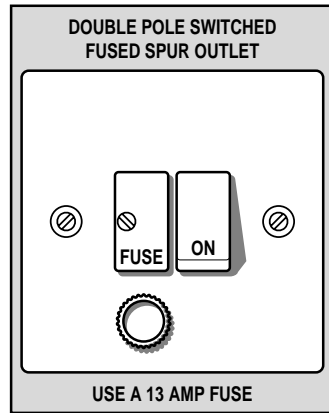


Fig. 1.1

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

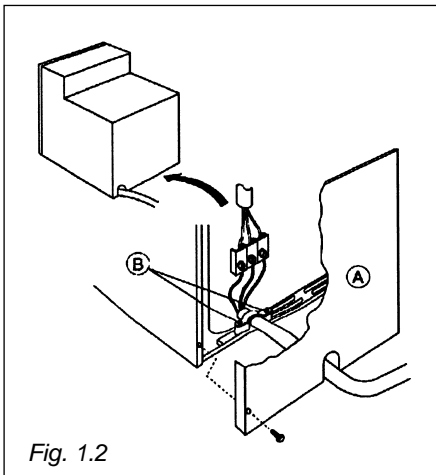


Fig. 1.2

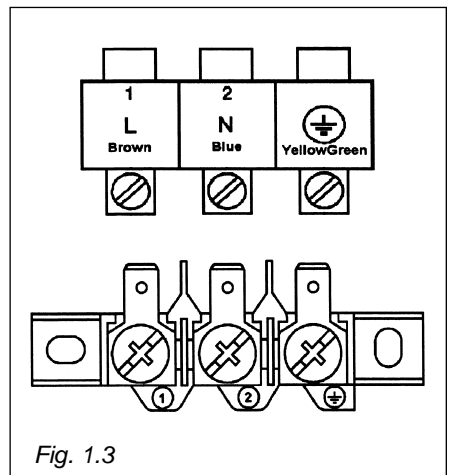


Fig. 1.3

FOR THE INSTALLER

2 - How To Install Your Oven

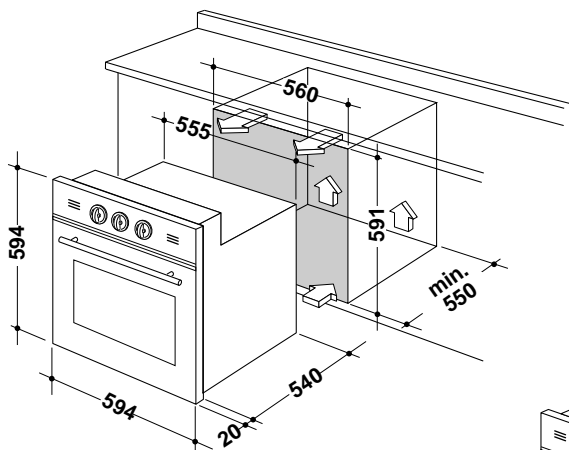


Fig. 2.1- Built under

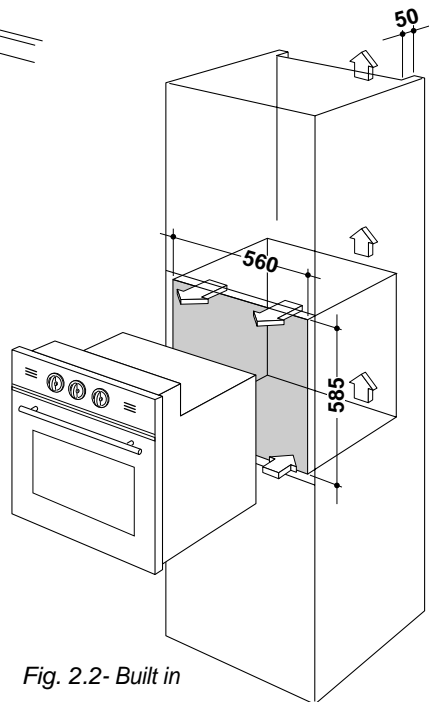


Fig. 2.2- Built in

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

| Dimensions (mm) | Oven | Housing |
|-----------------|------|---------------------------------|
| Height | 594 | 585 Built in 591 Built Under |
| Width | 594 | 560 |
| Depth | 560 | min. 550 |

The oven is designed to fit into a cabinet 600 mm wide. The oven can be built-in or built-under the kitchen units.

It is essential that the oven housing is well ventilated.

If the oven is being installed into a fully enclosed built-under oven housing (fig. 2.1) it may be necessary to cut a small slot in the top of the plinth panel fitted under the unit.

Cut a section 400 mm wide and a minimum of 15 mm high to allow air to pass under the unit.

Also ensure that the front rail at the top of the unit is not installed as it could restrict ventilation.

If the oven is being built in to a kitchen unit (fig. 2.2) ensure that the oven is ventilated with a 50 mm space at the top of the kitchen unit.

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

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 4 screw holes, 2 on each side of the oven.

The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing but secured to the wall and/or adjacent fittings.

Provison for ventilation

The room containing the oven should have an air supply in accordance with BS.5540: Part 2: 1989.

All rooms require an openable window or equivalent while some rooms require a permanent vent in addition to the openable window.

The oven should not be installed in a bed-sitting room, of volume less than 21 m³.

Where a DOMESTIC OVEN is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the oven is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm², irrespective of the room volume.

| MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE | | | | | | |
|--|-------------------------------------|---------------------|---------------------------------------|--|---------------------|---|
| Type of appliance | Maximum appliance rated input limit | Room volume | | | | Openable window or equivalent also required |
| | | < 5 m ³ | 5 m ³ to 10 m ³ | 11 m ³ to 20 m ³ | > 20 m ³ | |
| Domestic oven, hotplate, grill or any combination thereof. | None | 100 cm ² | 50 (*) cm ² | Nil cm ² | Nil cm ² | Yes |

(*) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

3 - Gas connection

GAS INSTALLATION

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required and is supplied with a conversion kit.

The oven must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.

BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

GAS CONNECTION

The installation of the oven to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

INSTALLATION TO NATURAL GAS

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 9 to 11).

When operating on Butane gas a supply pressure of 28-30 mbar is required.

When using Propane gas a supply pressure of 37 mbar is required.

The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the oven.

He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

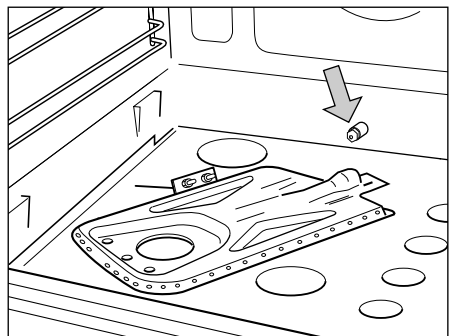
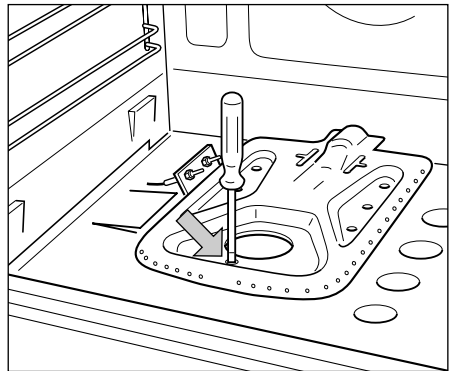
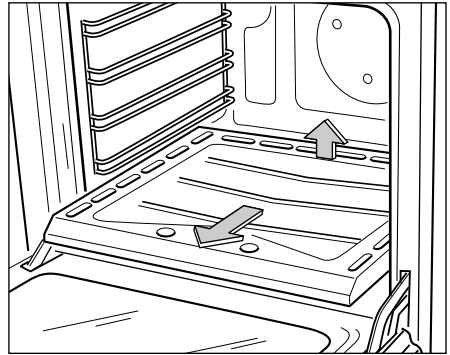
Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

This appliance is regulated to work with natural gas.

If it has to work with another type of gas (L.P.G.), before the appliance is connected you must substitute the oven burner injector as follows:

- Open the oven door completely.
- Remove the burner cover (Fig. 3.1).
- Remove the burner by unscrewing the front screw (Fig. 3.2).
- Unscrew the oven burner injector (Fig. 3.3) using a 7 mm spanner and substitute it with one (see table for the choice of the injectors) of the correct size.
- Replace all the components by following in reverse the operations explained above.



| BURNERS | Nominal Power [kW] | Reduced Power [kW] | G 30 - 28-30 mbar G 31 - 37 mbar | | | G 20 20 mbar | | |
|-------------|--------------------|--------------------|-------------------------------------|-----------------------|-------------------|--------------------|-----------------------|-------------------|
| | | | By-pass [1/100 mm] | Ø injector [1/100 mm] | Ring opening [mm] | By-pass [1/100 mm] | Ø injector [1/100 mm] | Ring opening [mm] |
| OVEN | 3,000 | 0,650 | 40 | 83 | 15 * | adjustable | 125 | 4 * |

* = Reference value

REGULATION OF THE MINIMUM FLAME (FOR FITTERS USE ONLY)

NOTE: The flame has been regulated for use with Natural Gas, however, when converting to L.P.G. the flame may need adjusting.

Turn the thermostat to the maximum setting and pre-heat the oven, without grill pan and base plate, for approximately ten minutes, turn the control to the 1/2 position.

Remove the knob and adjust the thermostat by-pass screw (Fig. 3.4) to obtain a short sharp stable flame. (The flame is visible through the holes in the oven base).

Check that moving the control knob from the maximum flame position to the 1/2 setting, or rapidly opening and closing the oven door does not make the flame go out.

FLAMES REGULATION OF THE OVEN BURNER

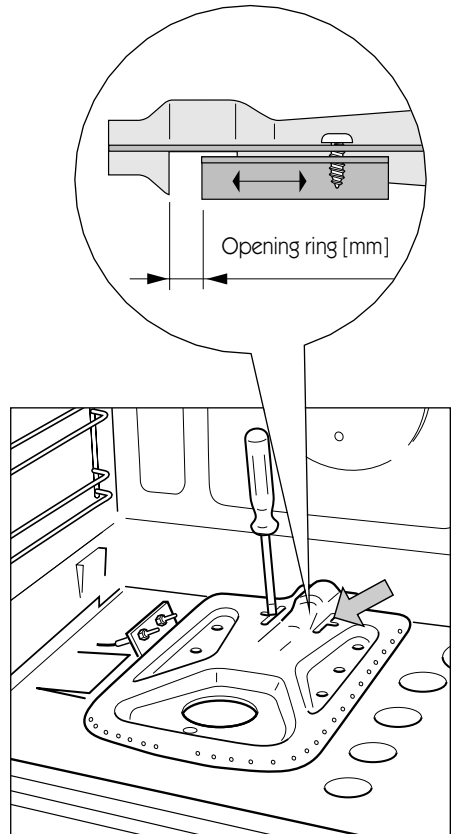
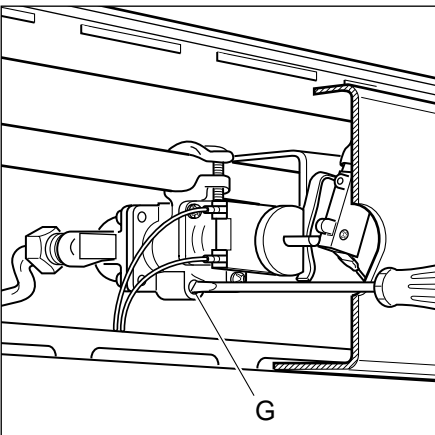
Because of different gas mixtures in the distribution system, you may have flames with too much or too little air. In such cases, loosen the screw and move the air ring to close or open the air flow, until the regular flame is obtained (fig. 3.5).

Standard position of the air ring.

Natural Gas: Positioning the indicator line of the air ring to the symbol N printed on the burner.

L.P.G.: Fully open the air ring.

Warning: The regulation of the flames must only be carried out by a Corgi registered fitter.

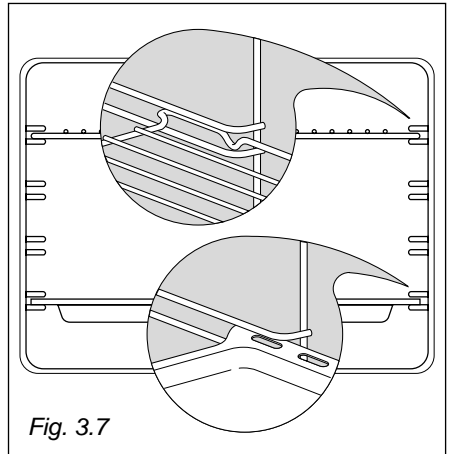
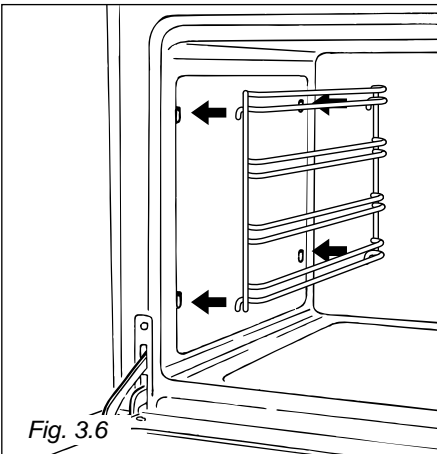


How To Use Your Gas Oven

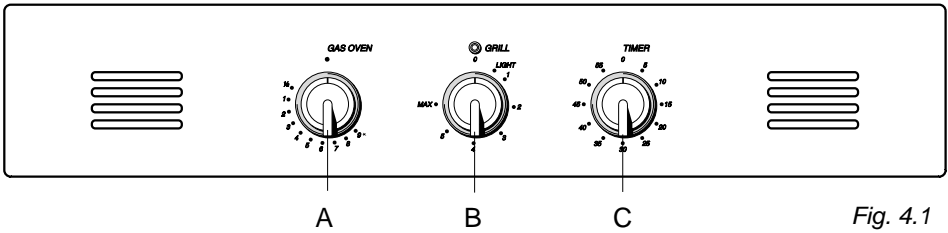
The rating plate can be found on the bottom right hand side of the inner door.

Locate the wire side frames as indicated in Fig. 3.6.
Slide in, on the guides, the shelf and the tray etc. (Fig. 3.7).

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.
The kitchen should be well ventilated during this time.



4 - How To Use Your Oven - Control panel



Control panel

- A. Temperature Selector/Ignition
- B. Grill and Light Selector
- C. Timer

LIGHTING OF OVEN BURNER

The thermostatic tap controlling the gas supply to the burner is equipped with a safety device which automatically stops the gas flow in case of flame extinction. The temperature is constantly maintained on the set value. The electric ignition starts up by pressing the thermostat knob.

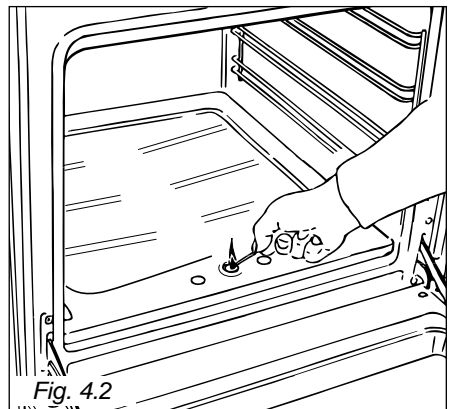
A safety device prevents the electric ignition from functioning when the oven door is shut.

A. Temperature Selector/Ignition

Light the oven with the door open, lightly press and turn the thermostat knob (A) anti-clockwise to the desired setting. Press the knob right in to operate the electronic ignition. Hold it in for 10 -15 seconds after the flame has lit.

If the oven fails to light using the electronic ignition it can be lit with a match (fig. 4.2).

If there is a fault refer to APPLIANCE SERVICING.



B. Grill and Light Selector

LIGHT The light will switch on automatically while grilling and can be selected when using the oven.

1 - MAX **Grill with the door closed.** Set the temperature to the desired setting which can be varied between 1 and max. Before using the grill, pre-heat for about 5 minutes.

Position the grill pan on the highest shelf position and check continually as food could easily burn. The indicator light will cycle with the grill element.

**Caution: the oven door becomes very hot during operation.
Keep children well out of reach.**

C. Timer

The timer can be set to a maximum of 60 minutes.

Turn the dial clockwise to the maximum setting of 60 minutes then turn it anti-clockwise until it reaches the desired time fig 4.3.

When the set time expires the timer bell will sound.

NOTE:

The oven will not switch itself off at the end of the timed period.

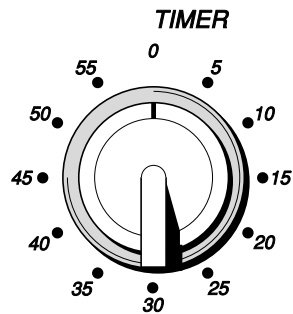


Fig. 4.3

Safety devices

For safety reasons, it is not allowed to use the oven burner and the electric grill together, at the same time.

The electric grill only operates when the thermostat knob is on position ● (out), as:

- when the oven burner is alight a safety device stops the ignition of the electric grill.
- if the electric grill is on, the same safety device cuts off the element if the thermostat knob is turned on.

Cooking guide

Your gas oven is a newly designed oven which incorporates an indirect burner located under the oven base plate.

If you have previously been used to cooking with gas you may need to slightly alter your cooking methods. The bottom of the oven is hot and is ideal for browning the underside of shallow pastry dishes and pizzas. Other items should be cooked nearer the top of the oven.

When baking cakes, scones etc on more than one shelf the best results will be achieved by swapping the shelf positions over half way through the cooking process.

SAFETY

NEVER allow fat to build on the oven base.

As with all ovens, clean and empty fat regularly from the trays and oven base to avoid the possibility of fat fires.

The oven contains a tangential fan at the top of the appliance which forces cool air over the fascia panel when the oven reaches a set temperature to prevent it from becoming too hot.

The fan will continue to operate after the oven has been switched off, until the appliance cools down. However, the oven door can become hot - keep children away from this appliance.

NEVER place anything on the bottom of the oven.

USE OF THE GRILL

Preheat the oven for about 5 minutes with the **door closed**.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Do not grill for longer than 30 minutes at any one time.

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

Recommended cooking temperature

| MARK | APPROX. TEMP. | HEAT OF OVEN | TYPE OF DISH TO COOK |
|------|----------------|---------------------|--|
| 1/2 | 125°C 257°F | Very cool oven | Meringue cakes, slow cooking items |
| 1 | 140°C 275°F | Cool oven | Milk puddings, very rich fruit cakes, i.e., Christmas |
| 2 | 150°C 300°F | Cool or slow oven | Stews, casseroles, braising, rich fruit cakes, i.e., Dundee |
| 3 | 160°C 325°F | Cool or slow oven | Biscuits, rich plain cakes i.e., Madeira. Low temp. roasting |
| 4 | 180°C 350°F | Warm oven | Plain cakes, Victoria sandwich, raised meat pies |
| 5 | 190°C 375°F | Moderate oven | Small cakes, savoury flans, fish |
| 6 | 200°C 395°F | Fairly hot oven | Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting |
| 7 | 220°C 430°F | Hot oven | Bread and bread rolls etc., scones, flaky and rough puff pastry, yorkshire pudding |
| 8 | 230°C 450°F | Moderately hot oven | Sausage rolls, mince pies, puff pastry, pizza |
| 9 | 240°C 465°F | Very hot oven | Browning ready cooked dishes |

5 - Cleaning and Maintenance

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

Important:

Before any operation of cleaning and maintenance disconnect the appliance from the electrical network.

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.

Stainless steel surfaces

CAUTION

The STAINLESS STEEL surfaces used in this oven are protected with a Special Lacquer to reduce finger-print marks.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

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.

Removal of the inner glass door panel

The inner glass door panel can easily be removed for cleaning by unscrewing the two screws (figure 5.1).

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

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.

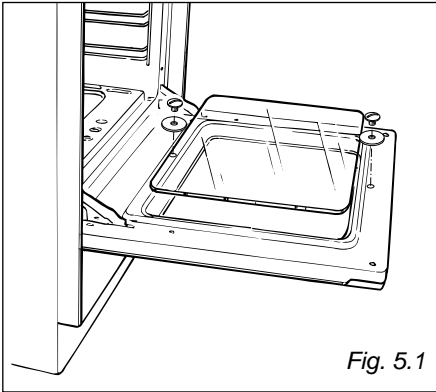


Fig. 5.1

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

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 and isolate the power.
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 you are in any doubt call the **CAPLE Helpline on 0870 241 1142.**

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 is has been used incorrectly.

CAPLE "Built-in" Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142**.

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 0870 241 1142**.

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.