



CR600SS - Caple 60x60 Multi Function Range Cooker

CR900BLU - Caple Range Cooker 900mm Blue

CR900GRN - Caple Range Cooker 900mm Green

CR900SS - Caple Range Cooker 900mm Stainless Steel

CR1000AN - Caple Twin Cavity Range Anthracite

CR1000GRN - Caple Twin Cavity Range Green

CR1000SS - Caple Twin Cavity Range Stainless Steel

Instruction Manual

Thank you for purchasing this Caple Duel Fuel Range Cooker which, if these instructions are followed, will give you many years trouble free service.

Please keep these instructions for use close at hand and available to anyone other than yourself who may use the appliance. By following all the recommendations made in the instructions you will be able to make the best possible use of your new appliance's facilities.

Should you have any queries on this product, please call our help desk on: 0870 2411142

Please be ready to supply details of your appliance. We will need to know the Model number, Serial number and colour. You will find these details on the data badge, which is attached to the inside of the plate warming compartment door, which is situated below the oven door.

Bon Appetite!

GUARANTEE

This appliance is guaranteed for a period of 12 months against manufacturing defects. In the unlikely event of a service engineer being required, please call our help desk on 0870 2411142. **You will need to provide the engineer with a copy of the sales invoice to confirm date of purchase.** Without this information, work will be carried out on a chargeable basis.

INSTALLATION REQUIREMENTS

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

In the UK the regulations and standards are as follows:

- Gas Safety Regulations 1994 (Installation & Use).
- Building Regulations - Issued by the Department of the Environment.
- The current IEE Wiring Regulations.
- Electricity at Work Regulations 1989.
- BS 6172 Installation of Domestic Gas Cooking Appliances. Also for LP Gas to BS 5482 Part 1, Part 2 or Part 3 as relevant.

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

The manufacturer declines all liability for any direct or indirect damage if these regulations are not complied with.

VENTILATION REQUIREMENTS

- The room containing the appliance should have an air supply in accordance with BS 5440: Part 2 1989.
- All rooms require an opening window, or equivalent and some rooms will require a permanent vent as well.
- For room volumes up to 5^m² an air vent of 100^{cm}² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10^m², NO AIR VENT is required.
- For room volumes between 5^m² and 10^m² an air vent of 50^{cm}² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed-sitting room of less than 20^m² or in a bathroom or shower room.
- Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

Failure to install appliances correctly is dangerous and could lead to prosecution

OVEN DOOR

Keep children away from the glass door of the oven when in use. The glass may cause burns if touched.

GRILL

The grill must always be used with the oven door **CLOSED**.

FIRST USE OF THE OVEN

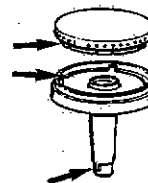
Operate the oven empty for at least 30 minutes to eliminate any greases, fumes or impurities left by the production cycle.

MAINS GAS TAP

The mains gas tap should always be turned off after use of the cooker. Check the connection hose for damage periodically.

FLAME CAP POSITION

The flame cap is marked with a number of locator notches; make sure that it is correctly positioned to avoid damage to the burner



FLAME CAP COVERS

These are purely decorative. Their use on lit burners does not impair operation of the appliance.

WARMING COMPARTMENT

Never place inflammable materials in the compartment under the oven.

POSITIONING THE APPLIANCE

The appliance is in class 1 and class 2/1. It can therefore stand-alone or be fitted between kitchen units. The following minimum distance must be left: - 630 mm between the top of the appliance and horizontal surfaces above it. In case of installation between kitchen units, their sides must withstand a temperature of at least 75 degrees C (type Y appliance).

GAS CONNECTION

The appliance must be installed in accordance with the regulations in force. The appliance is tested and preset to operate with the type of gas indicated on the nameplate on the lid of the cooker and also stated on the data plate.

IMPORTANT

After installation, check that the connections are securely fixed. Never use a naked flame to look for leaks; use a foamy solution.

The gas connection line must never be more than 1.5 meters long and it must not pass behind the appliance; it may be connected on the left or right.

ELECTRICAL CONNECTION

The socket or installation must have a good earth connection. The yellow-green wire of the power lead must not be interrupted by switches.

The power lead must not reach a temperature of over 50°C at any point. On installation, if the connection is not made by means of a plug in an easily accessible position, a circuit breaker with gap between open contacts of 3 mm, complying with the regulations in force, must be fitted between the appliance and the electrical mains.

The manufacturer declines all responsibility if:

- Current electrical regulations are not complied with
- the connection is not made to proper workmanship standards by qualified personnel.

CAUTION: REMOVING THE PROTECTIVE FILM

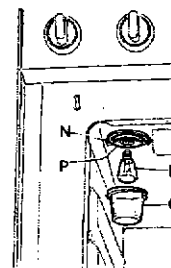


Some parts of the cooker are protected by a special film.

Before putting the appliance into operation, remove this protection carefully, cutting it along the edges with a blade. The film is glued to the various parts; to remove any glue residues, use soapy lukewarm water.

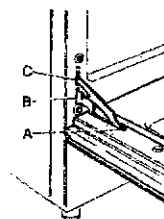
CHANGING THE OVEN LAMP

- Disconnect the appliance from the electrical mains.
- Unscrew the protective cap O which projects into the oven;
- Unscrew the lamp and replace it with another of the same power and resistant to high temperatures (300 degrees- C);
- Replace the cap, fitting the notches in the tangs N and screw down.



REMOVING THE OVEN DOOR

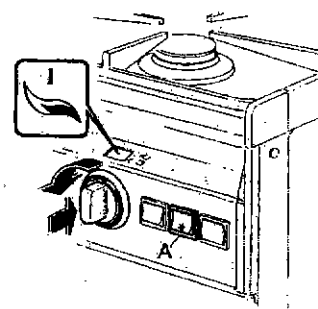
- With the door open, fit two screws of suitable size into the gap between the door and sector A.
- Partially close the door and pull it up to release sectors B from the roller supports fixed to the cooker.
- After release, pull the door forward, turning it slightly down to allow sector C to detach from the roller.
- To reassemble, follow the same procedures in the reverse order, taking care to fit sector C into its seat first, followed by sector B.



ELECTRIC IGNITION

Press the corresponding knob down and turn it anti-clockwise to the maximum setting. Press the ignition switch.

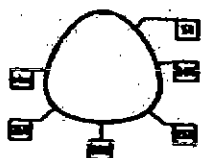
CAUTION If the burner does not ignite within 15 seconds, wait at least 1 minute before repeating the procedure. Once the burner has lit, set the flame power to requirements, ensuring that the knob is between the maximum and minimum settings, and never between the maximum setting and zero position.



MULTIFUNCTION OVEN

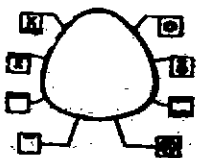
The various heating elements are controlled by a switch and regulated by a thermostat, this oven offers various cooking options: -

- CONVENTIONAL STATIC
- FAN
- INFRARED (grill)



THERMOSTAT

Allows the selected temperature to be set and maintained.



FUNCTION SELECTOR SWITCH

Allows selection of the cooking mode.

SELECTOR SWITCH FUNCTIONS



OVEN LIGHT

The oven light and general pilot light come on and will remain on as long as the oven is in use.



DEFROSTING

The fan starts up but no heat is emitted. This aids the defrosting of foods, reducing the time normally required by about 1/3.



STATIC OVEN (conventional cooking)

The heat is provided from above and below. The oven must be preheated before the foods are placed inside.

Static cooking provides optimum results with: -

- Cakes (dry and thin)
- Pizzas
- Bread

Characteristics of static cooking: -

- Heat provided from above and below.
- Cooking is possible on only one shelf
- Low moisture removal.



FAN OVEN

The circular heating element and fan come into operation and the heat is spread evenly to all levels of use. Various types of foods can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before the foods are placed inside.

Fan mode provides optimum results with:

- Cakes (soft and thick)
- Large quantities of foods .
- Cooking various dishes simultaneously

Characteristics of fan cooking: -

- Heat provided from all directions.
- Cooking possible on a number of shelves.
- High moisture removal.
- Defrosting is possible with or without heat emission.



CENTRAL GRILL

This cooking mode is used for small amounts of food (low energy consumption)



DOUBLE GRILL

Used when the grill is required over a wide area.



DOUBLE GRILL WITH FAN

Action of the fan combined with the powerful action of the two grill heating elements is ideal for cooking large items.



BOTTOM ELEMENT WITH FAN

The heat from below is evenly distributed over the oven, allowing slow, gentle cooking.

ROTISSERIE (CR1000 only)

The Rotisserie is started by pressing the "Rotisserie Start Button" which is situated on the right hand side of the fascia.



AS THE ROTISSERIE IS USED WITH THE SMALL OVEN DOOR OPEN, IT IS MOST IMPORTANT THAT THE HEAT DEFLECTOR SHIELD IS FITTED WHEN IN USE.

CLOSED DOOR GRILLING (ALL MODLES)



THE OVEN DOOR MUST BE CLOSED DURING COOKING IN ALL MODELS WHILST THE GRILL IS IN USE.

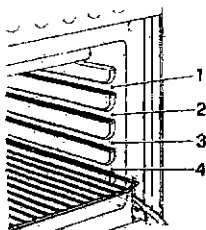
COMMON PRECAUTIONS FOR ELECTRIC OVENS

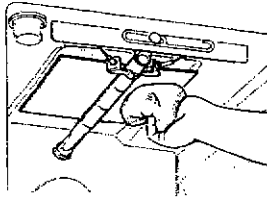
Before cooking, check that only the accessories really needed are inside the oven.

Before placing the food inside, allow the oven to preheat for about 15 minutes, turning the knob to the temperature required.

For excellent results, try to open the oven door as little as possible.

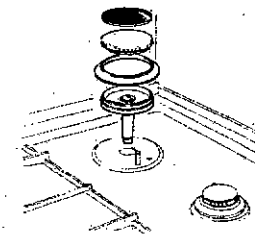
When grilling foods on a grating, always place the fat collection tray on the runners immediately below: -





Before any cleaning or maintenance work, always disconnect the power supply to the appliance.

The burners and oven must be cleaned regularly to avoid the build-up of grease which will produce fumes, unpleasant smells and malfunctions over time. If parts are removed for cleaning, ensure that they are carefully replaced.



Never use steel blades, powder detergents or abrasive sponges. Never use acid or chlorine based products. If no specific commercial products are available, use soapy lukewarm water. All components washed must be rinsed and dried thoroughly before use.

ANALOG CLOCK

Set the exact time

- Push and turn the clock knob in an anti-clockwise direction.

Program the bell

- Turn the clock knob in an anti-clockwise direction in order to set the time (min. 3' - max 180').
- As soon as the set time expires, the bell starts ringing.

Stop the bell

- Turn the clock knob in an anti-clockwise direction in order to position on the symbol "bell-stop".

ANALOG PROGRAMMER

Set the exact time

- Push and turn the clock knob in an anti-clockwise direction.

Set the cooker for the manual use of the oven

- Pull and turn the knob in an anti-clockwise direction in order to position the red triangular indicator in correspondence with the hour hand.
- Turn the knob in an anti-clockwise direction in order to position the symbol "manual". (Hand Symbol)
- Ignite the oven on the desired function.

END-COOKING PROGRAMMING

- If necessary, carry on the following operations: set the exact time and set the cooker for the manual use of the oven.
- Turn the knob in an anti-clockwise direction in order to set the cooking duration.
- Ignite the oven on the desired function.

As soon as the set time expires, the clock stops the electric contact with the oven provoking the oven's blowing out and the bell starts ringing.

Stop the bell

- Turn the clock knob in an anti-clockwise direction in order to position on the symbol "bell-stop".

START AND END-COOKING PROGRAMMING

If necessary, carry on the operations of setting the exact time.

- Pull and turn the knob in an anti-clockwise direction in order to place the red triangular indicator on the start cooking minute.
- Turn the clock knob in an anti-clockwise direction in order to set the cooking duration (min: 3' - max 180').
- Place the oven's controls on the desired function.

At the pre-programmed start time, the clock turns the oven on.

As soon as the set time cooking time expires, the clock turns the oven off and the bell starts ringing.

Stop the bell

- Turn the clock knob in an anti-clockwise direction in order to position on the symbol "bell-stop".

IMPORTANT

The clock must be reset to the correct time if the electricity supply to the cooker is interrupted.