

Congratulations on the purchase of your [Porter&Charles](#) appliance.

We are sure it will provide many years of great cooking experience.

You may find that it has different features and characteristics than your last appliance.

It is essential you read this operation manual thoroughly to fully understand all of the various functions and operations. Experiment with your cooking and take advantage of the features your new appliance offers.

This manual should be retained for future reference. Should ownership of the appliance be transferred, please ensure that the manual is also passed onto the new owner.

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A - Installation instructions check and warnings

WARNING

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.
Children should be supervised to ensure that they do not play with the appliance.

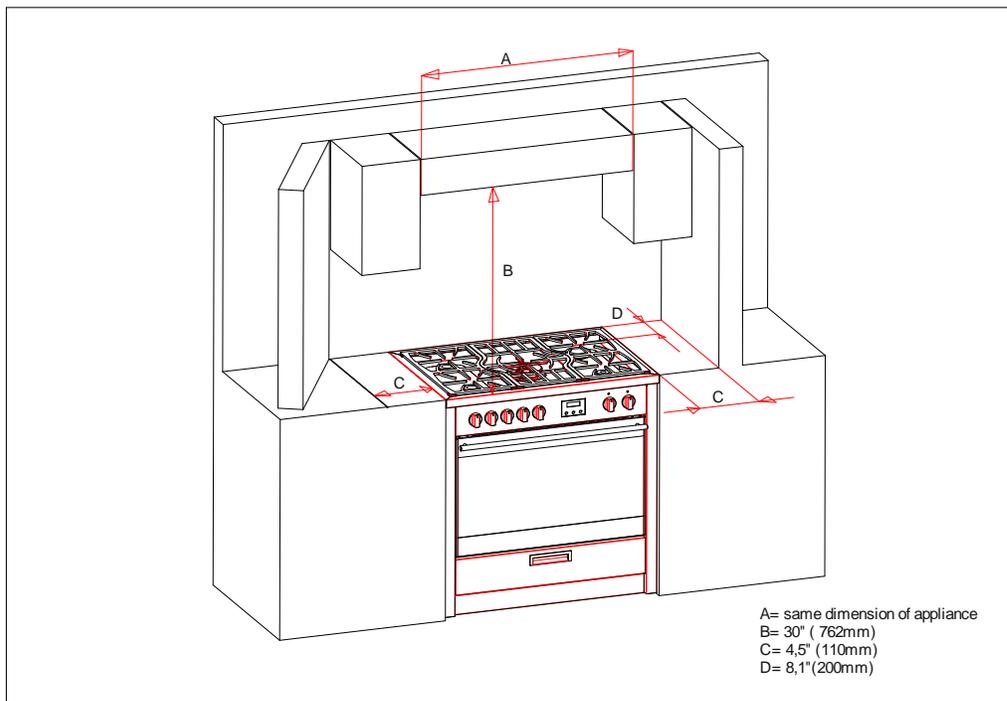
WARNING

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

IMPORTANT:

Please ensure that the cut out measurement, venting, and wiring are as specified in section B of this manual.

A licensed electrician with relevant qualifications must perform electrical work when installing or servicing the appliance. The supply cable and fuse rating must be suitable for the appliance. You must never repair or replace any part of the appliance unless specifically recommended in the operation manual.



DO NOT LIFT RANGE BY THE FRONT DOOR HANDLE AND/OR COOKTOP AS THIS WILL DAMAGE THE UNIT.

The operations indicated below must be followed by a qualified technician in compliance with local regulations.

The supplier refuses all responsibility for damages to person or property resulting from the failure to comply with such requirements.

All units are 208/240Volt power and 60Hz.

The appliance is designed to be used only near heat resistant pieces of furniture or kitchen cabinetry.



ATTENTION

Disregard of this precaution could cause the incorrect operation of the touch control system of the cooktop and affect the product's warranty.



WARNING:

All aspects of the installation must conform to North American wiring standards, as well as to local electrical and building codes and regulations, and any other applicable requirements and conditions of your local power supply authority. Your appliance must be properly installed and grounded by a qualified and licensed technician.

208/240Volt 60 Hz 30Amp/40Amp service

Incorrect installation of the appliance, resulting from the installer not following the detailed installation specifications, can affect the performance of the appliance.



WARNINGS:

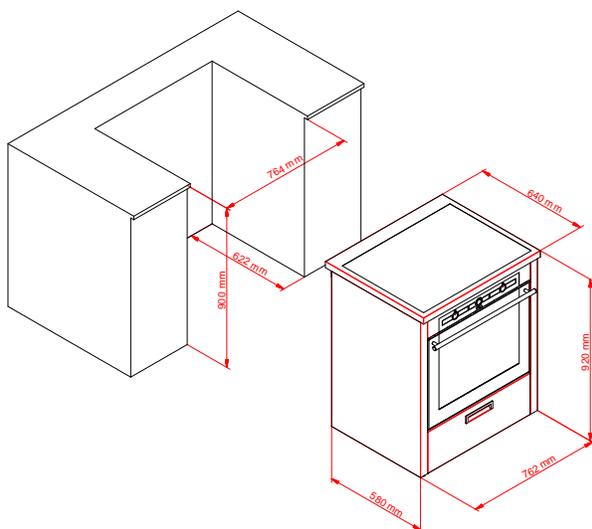
In order to prevent tipping of the appliance, the safety chain must be attached to a hook secured to the wall.

(PLEASE NOTE: The fixing hook is not provided, as the type will depend on the construction of the wall to which it will be drilled and fitted. The installer should provide the fixing hook per customer request.)

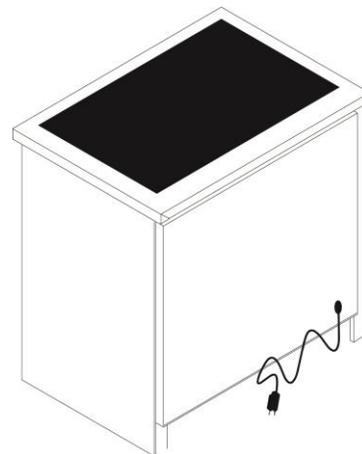


B - Range Measurements

Model IR76S



Rear View



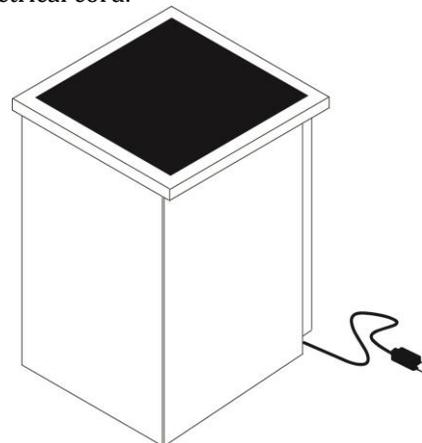
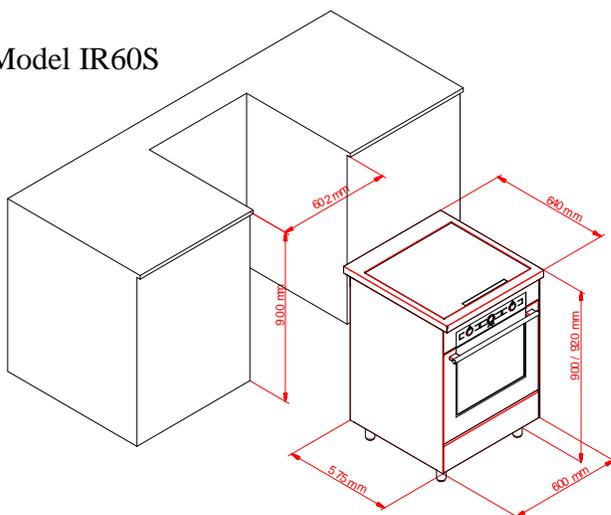
RANGE DIMENSIONS

- D: 25^{3/16}” • W: 30” • H: 36^{1/4}”
- D: 640 mm • W: 762 mm • H: 920 mm

ELECTRICAL REQUIREMENTS

- 208/240 Volt, 60Hz, 40AMP
- P&C ranges are supplied with a 5' long electrical cord.

Model IR60S



RANGE DIMENSIONS

- D: 25^{3/16}” • W: 23^{5/8}” • H: 33^{7/8}” - 36^{1/4}”
- D: 640mm. • W: 600mm. • H: 860mm. - 920mm.

ELECTRICAL REQUIREMENTS

- 208/240 Volt, 60Hz, 40AMP
- P&C ranges are supplied with 5' Long electrical cord.

C – Electrical requirements



WARNING:

All aspects of the installation must conform to the requirements of the standard North American wiring rules, as well as your local electrical and building codes and regulations, as well as any other applicable requirements and conditions of your local power supply authority. A licensed electrician must perform the electrical work when installing this appliance. The supply cable and fuse rating must be suitable for the appliance. The range is supplied with a 40AMP cord.

240Volt 60Hz 40AMP (range with ceramic cooktop)

Note:

To the electrician – please ensure sufficient supply cable is provided to allow the appliance to be removed from the cavity should any servicing be necessary. This will also allow for easy connection to the main power.

Voltage supply connection, if unit not supplied with power cord

To connect the electrical supply:

- 1- This appliance must be installed on its own separate and distinct final sub-circuit.
- 2- Ensure the supply cable and fuse rating are suitable for the appliance
- 3- Remove the cover plate by loosening the screw.
- 4- Fit a suitable entry bush to the conduit entry on the rear left of the appliance (with the rear toward you) and feed the fixed wiring through.
- 5- Connect the wiring to the terminal block using the screw connections provided. Ensure the wires are properly secured to prevent any high resistance electrical connection.
- 6- Replace the cover plate making sure that the supply wiring is clear of any metal work and screws.
- 7- If the supply cord is damaged, it must be replaced by the manufacturer, the service agent, or similarly qualified persons in order to avoid hazards.

When connected to a sub circuit protected by a circuit breaker, it is recommended that the circuit breaker is the same as the total rating of the appliance.

To fully disconnect the power supply, you must unplug the power cord from the wall receptacle.

D – Using the appliance for the first time

After installation, remove all notification labels (excluding identification or warning labels) and packaging materials. After cleaning, make sure cleaned surfaces are thoroughly rinsed and wiped dry using a clean, soft cloth.

Power on



NOTE: Oven will not operate unless the clock is set.

When the power is first connected, the display will flash "00:00".
The time of day is displayed in digital 24-hour format (e.g.: 18:00 is 6:00pm).

Burning in

Before cooking with the appliance, an initial pre-heating is required to burn off the fine oil film used to protect the elements for shipping. Select a cooking mode and set the oven temperature to 180°C. With the oven door closed, leave for approximately 5 minutes.

Repeat the above step for each cooking mode.
After completing the above, make sure all controls are turned off. The oven is now ready for cooking and grilling.

Initial heat up

Some smoke and smell may be noticed during the initial heat up cycle. This is normal and should quickly dissipate. If abnormal levels of smoke occur during use (i.e.: it is not food that is burning), have the appliance thoroughly checked.



WARNING

Damage resulting from such use **is not covered under warranty.**

DO NOT use aluminum foil on the base of ovens

The use of foil on the base of the oven to avoid spillage and improve cleaning is not recommended. The bottom element is concealed under the base of the oven liner. Foil or dishes with reflective qualities must never be placed on the base of the oven during cooking, as the concentration of direct and reflected heat will damage the enamel surface.

Do not use the appliance as a space heater

The appliance must never be used for warming or heating the surrounding room. Combustible materials must never be placed on or near the appliance.

Do not leave children alone

Children must not be left unsupervised in the area when the appliance is in use. Children must never be allowed to sit or stand on any part of the appliance.

Wear proper apparel when using the appliance

Loose fitting, hanging, or highly flammable garments (such as synthetics) should never be worn while using the appliance.

Only use dry potholders

Moist or damp potholders on hot surfaces may result in burns from steam. Do not allow potholder to touch the hot heating elements. Do not use a towel or bulky cloth when handling hot cooking utensils in the appliance.

Oven compartments must never be used for storage

Items, particularly flammable materials, must never be stored in an oven.

Do not use water on grease fires

Fires or flames should be smothered using a flameproof material or extinguished using a dry chemical or other suitable fire retardant.

E - Accessories

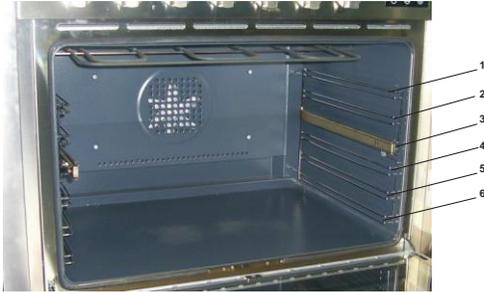
Your appliance should come equipped with the following items:

- 1 x pair of Retractable Slide Runners (only for the 76/90cm models) that can be fitted to multiple positions as needed.
- 1 x Deep Enamelled Roasting Pan with a dual height reversible Grill Rack insert – ready for sliding into side rack positions or for fitting onto Retractable Slide Runners.
- 2 x Wire Oven Shelves that can be fitted into the Retractable Slide Runners or for sliding into side rack positions.
- **Note:** Additional Retractable Slide Runners are available as an optional extra and can be fitted at any time.
- **Note:** Additional oven shelves and pans are available as optional extras.

The oven shelf support consists of 5 or 6 positions (depending on the model). Always remember to position the racks before warming up the oven, and remove all the shelves and roasting pan before selecting the cleaning function.

Correct placement of oven shelves and roasting pans

76/90cm Oven



60cm. Oven



60/76cm Oven



The retractable slide runners can operate on shelf positions 2 through 6 by clipping or unclipping them between the upper and lower rail of each shelf position.

The wire shelves can be inserted at any shelf position, or on the retractable slide runner.

The roasting pan can be inserted on shelf positions 1 through 5. It can be used with the retractable slide runners for shelf position 6, but cannot be used with the slide runners for shelf position 4.

When inserting the wire shelf, the riser should be positioned upwards at the rear of the oven. The grooves at the sides of the shelves, toward the rear, provide an anti-slide stability for the shelves when extended.

IMPORTANT: If the oven is ON, remember to switch it off manually otherwise it does not stop operating in the set mode.

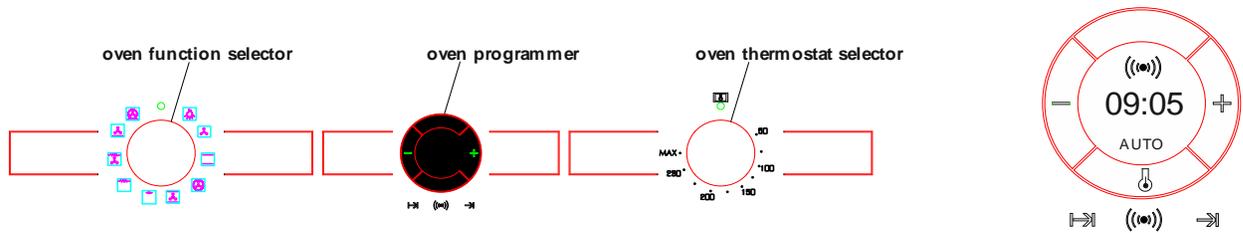
Cooling Fan

The oven is provided with a cooling fan motor to reduce the heat around the oven. The fan motor is controlled by a sensor, which will start when the oven is switched on and stop working when the temperature is reduced. This safeguards both the range and the adjoining cupboards from the possibility of temperature damage.

Safety Thermostat

Your range is fitted with an over-temperature sensor that will automatically shut down your oven for a short time if it is deemed to be overheating- this sensor is fitted to the rear wall of the oven, inside the outer case – it will only activate in extreme circumstances and is provided as protection for the appliance and the adjoining furnishings. If activated, it will shut down the appliance for a short time and will automatically reset, allowing normal operation. You should consult your service technician if the problem re-occurs.

F - Electronic Programmer Operation



Caution

The electronic clock features Touch-Control technology. To operate, simply touch the glass control symbols with your fingertip.

The touch control sensitivity continuously adapts to ambient conditions. Make sure the glass surface of the control panel is clean and free of obstacles when plugging in the oven.

If the clock does not respond correctly when you touch the glass, unplug the oven for a few seconds and then plug it in again. Doing this causes the sensors to adjust automatically so they will react to fingertip control.

Electronic Clock Settings

Symbol : lights up when the clock timer is selected.

Symbol AUTO: lights up to indicate that the oven is programmed.

Symbol : indicates that the oven is transmitting heat to the food.

+/- Sensors: enable you to select a time.

Sensors   : enable you to program the electronic clock functions.

Setting the Time

When you turn on the oven, you will see the clock flashing "12:00".

Set the clock by touching the + or – sensor. You will hear 2 beeps confirming that the time has been set.

To change the time, press the + and – sensors at the same time. The current time will then flash on the screen. Change the time by pressing the + or – sensors. Two beeps will then confirm that the new time has been set.

NOTE

The clock light has a night mode so the display light will be dim between 00:00 and 6:00 o'clock.

Manual Operation

After setting the clock, the oven is ready for use. Select a cooking function and temperature.

During cooking, the  symbol will light up to indicate that the oven is being heated. This symbol turns off once the selected temperature has been reached.

Set the controls to  to turn off the oven.

Electronic Clock Settings

Timer Alarm: The alarm will go off at the programmed time, even if the oven has already finished cooking.

Cooking Time: This function allows you to program the duration of cooking time, after which the oven will turn off automatically.

Cooking Stop Time: This setting allows you to program the time that the cooking stops, after which the oven will turn off automatically.

Cooking Time and Cooking Stop Time: This setting allows you to program the length of time the oven will operate, and the time that you would like the oven to turn off. By setting the Cooking Time and the Cooking Stop Time, you are programming the oven to switch on and off automatically. The oven automatically calculates at what time it will switch on in order for the chosen cooking duration to be finished at the chosen stop time.

Child Safety Function: This function locks the electronic clock, preventing small children from playing with it.

Programming the Timer Alarm

1. Touch the  sensor with your fingertip until the  symbol starts flashing on the display. The clock will also flash: "00:00".
2. Select the time after which you wish the alarm to sound by pressing the + or – sensor.
3. You will hear 2 beeps to confirm that the time has been set. The clock will start counting down from the selected time, and the  symbol will flash slowly.
4. When the time is up, the alarm will go off and the  symbol will flash quickly.
5. Touch any sensor to stop the alarm. The  symbol will switch off.

If you want to change the timer alarm, simply touch the  sensor with your fingertip and then press the + or – sensor. You will hear 2 beeps to confirm that the time has been changed. The clock will start counting down from new time and the  symbol will flash slowly.

NOTE: You cannot see the current time on the display when the timer alarm is set.

Programming Cooking Time

1. Touch the  sensor with your fingertip until the AUTO symbol starts to flash and 00:00 appears on the display.
2. Select the cooking time by pressing the + or – sensor.
3. You will hear 2 beeps, the AUTO symbol will flash slowly, and the display will show the time left before the oven switches off automatically.
4. Select a cooking function and temperature.
5. Once the cooking time is up, the oven will turn off, an alarm will sound, and the AUTO symbol will flash quickly.
6. Touch any sensor to stop the alarm and to turn off the AUTO symbol. The oven will switch on again.
7. Set the controls to  to turn off the oven

You can change the remaining cooking time at any time by touching the  sensor until the AUTO symbol starts to flash quickly. Now touch the + or – sensor to change time.

NOTE: You cannot see the current time on the display when the timer alarm is set.

Programming the Cooking Stop Time

1. Touch sensor  with your fingertip until the AUTO symbol starts to flash.
2. Select the cooking stop time by pressing the + or – sensor.
3. You will hear 2 beeps, the display will show the current time and the AUTO symbol will flash slowly to indicate that the oven will switch off automatically.
4. Select a cooking function and temperature.
5. When the cooking time is up, the oven will turn off, an alarm will sound, and the AUTO symbol will flash quickly.
6. Touch any sensor to stop the alarm and to turn off the AUTO symbol. The oven will switch on again.
7. Set the controls to  to turn off the oven. You can change the remaining cooking time at any time by touching sensor  with your fingertip until the AUTO symbol starts to flash quickly. Now touch the + or – sensor to change the time.

Programming Cooking Time and Cooking Stop Time

1. Touch sensor  with your fingertip until the AUTO symbol starts to flash and 00:00 appears on the display.
2. Select the cooking stop time by pressing the + or – sensor.
3. You will hear 2 beeps. The display will show the remaining cooking time and the AUTO symbol will flash slowly.
4. Touch the  sensor until the AUTO symbol starts to flash quickly. The display will show the current time and the programmed cooking time.
5. Select the cooking stop time by pressing the + or – sensor.
6. You will hear 2 beeps. The display will show the current time.
7. Select a cooking function and temperature.
8. The oven will remain off and the AUTO light will be on. The oven is now programmed.
9. When it is the time to start cooking, the oven will turn on and will operate for the programmed cooking time.
10. While cooking, the display will show the cooking time remaining, and the AUTO symbol will flash quickly.
11. When the cooking time is up, the oven will turn off, an alarm will sound, and the AUTO symbol will flash quickly.
12. Touch any sensor to stop the alarm and to turn off the AUTO symbol. The oven will switch on again.
13. Set the controls to  to turn off the oven. You can change the remaining cooking time at any time by touching sensor  with your fingertip until the AUTO symbol starts to flash quickly. Now touch the + or – sensor to change the time.

Child Safety Function

This function can be selected at any time while using the oven.

To activate the function, press the + and – sensors at the same time for several seconds. You will hear a beep and the display will show the word **SAFE**. The clock is locked.

If the oven is off and you activate the child safety function, the oven will not work even if a cooking function is selected.

If this function is activated while you are cooking, it will only lock the electronic clock settings.

If a clock sensor is touched while the child safety function is on, the word **SAFE** will appear on the display. The clock is locked.

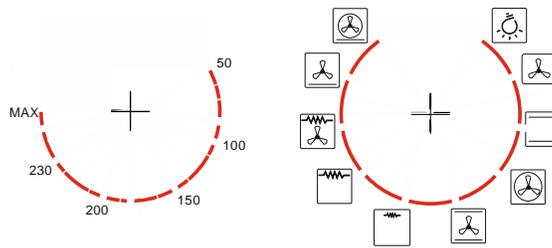
To disable the function, press + and – sensors at the same time for several seconds until you hear a beep.

Caution

In case of a power failure, your electronic clock settings will be erased and 12:00 will flash on the clock display. Reset the clock and program again.

G - Control Panel

Control Panel:



Warming drawer & continuous warm function of the main oven (76cm. range)



This switch is controlling the warming element in the bottom oven element (200 watt)

This switch is controlling the warming element in the drawer (200 watt)

The warming drawer and warming element of the main oven heats continuously until reaching 75°C. This temperature will be maintained throughout the warming process as required.



NOTE: The warming elements need to be switched off manually.

During use the appliances become hot. Care should be taken to avoid touching cooktop and oven heating elements. Accessible parts may become hot during use. Young children should be kept away.

H - Cooking modes and Instructions



NOTE: Cooking functions will vary from model to model – below is a description of the functions that are available. Some or all of these functions will be included on the product you have purchased.

The following table summarises the operating parameters of each cooking mode of the oven:

Oven function	Grill element	Top element	Bottom element	Fan element	Light	Fan motor
Light					X	
Defrost/ food warmer			X		X	X
Conventional		X	X		X	
Convection				X	X	X
Fan Assist		X	X		X	X
Half Grill	X				X	
Full Grill	X	X			X	
Fan Grill	X	X			X	X
High Bake			X		X	X
Pizza (Preheat)			X	X	X	X

PREHEATING

Preheating the oven is not essential, but doing so will produce better results. Some foods, particularly cakes and pastries, are better cooked in a preheated oven. Other foods, such as casseroles, cook just as well in a non-preheated oven, but may need longer cooking times.

For faster preheating, select Pizza Mode and the required temperature, and once the oven has reached the required level, change to the desired cooking mode/function.

To preheat the oven:

- 1- Set the mode required for preheating.
- 2- Set the oven to the desired temperature.

Preheating guide (for 180°C settings)

Cooking Mode	Preheat Time
CONVENTIONAL OVEN	20-30 MINUTES
PIZZA MODE	15-20 MINUTES



NOTE:

Any food or other cooking utensils placed in the oven during preheating will affect the preheating time. The preheat time may also vary with installations.



WARNING

When using an alternative cooking mode (such as Pizza Mode) for a faster preheat, be sure to turn the cooking mode to your required setting before placing food in the oven.

HINT:

Because there will be some heat loss while placing food into the oven, preheat the oven 10-20°C higher than your desired temperature, and then reduce the temperature to your required cooking temperature once you have placed your food in the oven.

Always preheat the oven when cooking multiple dishes at the same time.

Roasting guide. These cooking charts are intended as a guide only. Temperature, cooking mode, and cooking times may vary to suit individual tastes.

Type of Meat Approx. 450 grams = 1lb	Cuts of Meat	Time per lb.	Oven Temperature °C
Beef	Prime Rib, rolled sirloin bolar blade, Top Loin, New York Strip Sirloin	30 minutes per 1lb.	180 ⁰ – 200 ⁰
		20 minutes per 1lb.	180 ⁰ - 200 ⁰
Veal	Shoulder or leg (with bone or rolled)	20-25 minutes per 1lb.	180 ⁰ - 200 ⁰
Lamb	Leg, shoulder (loin or rolled)	20-25 minutes per 1lb.	180 ⁰ - 200 ⁰
Pork	Leg loin	45 minutes per 1lb.	220 ⁰ -230 ⁰ / 180 ⁰ -200 ⁰

Pork leg should be cooked at a higher temperature for the first 15-25 minutes then reduced to lower temperature for remaining cooking time.

Type of Poultry	Size of Meat	Time per lb.	Oven Temperature °C
Chicken	Whole or pieces	30 minutes per lb.	180 ⁰ - 200 ⁰
Duck	3lbs – 4.1lbs	30 minutes per lb. + 35 minutes extra	180 ⁰ - 200 ⁰
Turkey	5.4lbs – 21lbs	40-50 minutes per lb. + 35 minutes extra	180 ⁰ - 200 ⁰

Turkey should be well basted and turned during cooking.

Type of Fish	Cuts of Fish	Time per lb.	Oven Temperature °C
Fish	Whole or fillets	10 minutes per lb.	170-190°C

In Conventional Oven mode, fish should be covered for the first ¾ of the cooking time to help retain moisture.

Baking guide. These cooking charts are intended as a guide only. Temperature and cooking times may vary to suit individual tastes.

Oven Temperature °C	General Times	Foods Suitable
130 ⁰ – under	Very slow	Small meringues, pavlova, custard, reheating
130 ⁰ - 150 ⁰	Slow	Rich fruit cake, light fruit cake
150 ⁰ - 180 ⁰	Moderate	Casseroles, deep butter cake
180 ⁰ - 200 ⁰	Moderately hot	Shallow butter cakes, sponges, biscuits, meat loaf, baked fish
200 ⁰ - 230 ⁰	Hot	Swiss roll, patty cakes, rock cakes, short crust pastry
230 ⁰ – and over	Very Hot	Scones, Choux pastry



DEFROST

All foods may be defrosted using the Fan Forced Convection mode. **It is important to note that this function activates the fan motor and the light only, but it is possible to adjust the temperature between 40°C to 60°C after the program starts.**

As a general guide, the defrosting time for meat is approximately 15-20 minutes per lb.



CONVENTIONAL OVEN

In this traditional mode, oven heat is provided from the top and lower oven compartment and is most suitable when cooking on a single shelf. For best results, arrange the shelves so the top of the food is near the centre of the oven.

If cooking on more than one shelf, always preheat the oven and position the pans to allow as much free circulation of heat as possible.

Depending on the food, you may need to rearrange the tray position during cooking.

- 1- Adjust oven shelves to desired position/s.
- 2- Select Conventional Oven mode.
- 3- Set the oven to the desired temperature.
- 4- When cooking is complete, turn the oven off.

HINT:

If water is used in your cooking (such as water placed in a baking dish) the water will evaporate in the oven in the form of steam. The level of condensation will be reduced when cooking in fan oven mode where excess moisture is circulated and evaporates during the cooking cycle.



NOTE: Stand clear of the oven when opening the door as steam may escape rapidly.



FAN ASSIST

This style of cooking provides traditional cooking heating from top and bottom elements with the assistance of a circulation fan to ensure fast even results. This mode is most suitable for delicate cooking such as cakes, pastries, gateaux, biscuits and yeast dough. Best results when thermostat is set to 150-180 degrees – depending on the recipe.



FAN FORCED ("True Fan") CONVECTION – most commonly used function

In this mode the oven fan circulates heat from behind the fan cover to give a more even temperature throughout the oven. The even heat provides similar cooking results for each portion of food. Although temperatures for cooking foods in this type of oven are generally the same as required by a conventional oven, when cooking foods that require lengthy cooking cycles, a fan-forced oven normally cooks more quickly, saving time and energy.

Always place the food as near to the centre of the oven as possible. If cooking on more than one level, arrange the pan positions to allow for free circulation of heat.

- 1- Adjust oven shelves to desired position/s.
- 2- Select FAN OVEN mode.
- 3- Set the oven to the desired temperature.
- 4- When the cooking is complete, turn the oven off.

HINT:

Always preheat the oven when cooking on multiple shelves at the same time. Depending on the food, you may need to rearrange the tray positions during cooking.



HALF GRILL



FULL GRILL

This mode of cooking uses infrared heat from the top of the oven to cook foods to your requirements. Half grill engages only the inner band of the top element and is suitable for smaller volumes and consequently has a lower energy usage.

This method of grilling in the oven is recommended for short duration (5 minutes or less) grilling only, which is ideal for toasting (see note below). Foods with higher fat content or foods, which require more than 5 minutes grilling time, should be grilled using the FAN GRILL mode.

When in GRILL mode the oven door should be closed. If the door is not closed, over time discoloration to the control panel may occur.

- 1- Commence grilling from a **cold oven** whenever possible.
- 2- Place food on grill rack and pan supplied.
- 3- Position the shelf to your preference.
- 4- Select GRILL mode and turn to your desired heat setting.
- 5- When cooking is complete, turn the oven off.



NOTE:

The grill element is controlled by the oven thermostat. Once the temperature in the oven has reached the selected temperature, the element will switch off. It will then switch on again when more heat is required.



NOTE: The temperature setting in FULL & HALF GRILL mode must not exceed 200°C.



FAN GRILL



NOTE: Door must be closed in Fan Grill Mode

Fan grilling is a combination of direct heat and circulated hot air and gives the appearance and flavour similar to rotisserie cooking, which is ideal for single level roasts. Direct infrared heat from the grill element is circulated by the fan to cook the food, which should be positioned as near to the centre of the oven as possible.

For best cooking results, it is recommended that food be turned only once.

- 1- Oven door must be closed in Fan grill mode.
- 2- Place food on grill rack and pan supplied (ensure grill rack is turned over to the high position to allow best circulation of air) as close to the centre of the oven as possible.
- 3- Select FAN GRILL / Pr07 mode.
- 4- Set the oven to the desired temperature. (See note below and refer to FAN GRILL temperature guide.)
- 5- When cooking is complete, turn the oven off.



NOTE:

Large grill pans or roasting dishes can restrict the circulation of air in the oven. To prevent moisture condensing in the cooler lower sections of the oven, preheat the oven for approximately 10 minutes, using CONVENTIONAL OVEN or HIGH BAKE modes, prior to fan grilling.



NOTE: The temperature setting in FAN GRILL mode must not exceed 200°C.

Fan grill guide

These cooking charts are intended as a guide only. Temperatures and cooking times may vary to suit individual tastes.

Type of meat/poultry/fish	Oven Temperature °C	Approximate Cooking Time
Chicken – whole	175 ⁰ - 185 ⁰	30 minutes per lb.
Pieces	185 ⁰ - 195 ⁰	15-20 minutes
Lamb - loin/rack	175 ⁰ - 185 ⁰	25 minutes per lb.
Chops - medium/rare	175 ⁰ - 185 ⁰	10-12 minutes
Chops – medium	175 ⁰ - 185 ⁰	14-16 minutes
Beef- Steak – rare	175 ⁰ - 185 ⁰	6-8 minutes
Steak – medium	175 ⁰ - 185 ⁰	8-12 minutes
Steak – well done	175 ⁰ - 185 ⁰	12-15 minutes
Pork Chops – medium/rare	190 ⁰ - 200 ⁰	6-10 minutes
Chops - medium	175 ⁰ - 185 ⁰	10-12 minutes
Chops – well done	175 ⁰ - 185 ⁰	12-15 minutes
Sausages- thin	175 ⁰ - 185 ⁰	8-10 minutes
thick	175 ⁰ - 185 ⁰	12-14 minutes
Fish fillets	175 ⁰ - 185 ⁰	10-14 minutes
Sliced vegetables	180 ⁰ - 190 ⁰	20-30 minutes
Tomato halves	190 ⁰ - 200 ⁰	6-8 minutes
Crumb Based dishes	175 ⁰ - 185 ⁰	20-30 minutes
Pasta dishes	175 ⁰ - 185 ⁰	20-30 minutes



HIGH BAKE

The HIGH BAKE mode uses the oven fan to circulate air with heat from the lower oven element. Quick and consistent heat is evenly distributed throughout the oven.

The results are quick, not unlike a microwave oven. With the circulation of heat, foods cooked with high bake mode retain a crisp, dry texture on the outside especially pizza, pastries, and other foods where you want the base to be well cooked. HIGH BAKE is also excellent for re-heating.

- 1- Adjust oven shelves to desired position/s.
- 2- Select HIGH BAKE mode.
- 3- Set the oven to the desired temperature.
- 4- When cooking is complete, turn the oven off.



PIZZA

This function is excellent as the fastest setting to **preheat** the oven, engaging maximum power to heat the oven to a selected temperature before selecting an appropriate function and temperature for a task.

In this position, the fan and the fan element, together with the bottom oven element, are engaged simultaneously. This is used for food that requires a concentration of cooking to the base, and allows the top to gently cook at the same time.

We recommend this function for best results for pizza and similar items.

I - INDUCTION COOKTOP

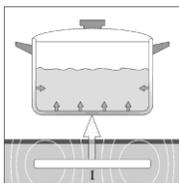
Induction cooking is a radical change on the traditional way of cooking. The heat is generated directly in the cooking vessel (pot or pan), instead of being generated in the cooking surface and then transferred to the cooking vessel. For this reason it presents many advantages when compared to other cooking methods.

Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface as they can get hot.

High speed cooking and frying: The efficiency is greater than other systems because there is no heat loss as you are warming the cookware directly and not the cooking surface.

It is economic: It is proven that cooking with an induction hot plate dramatically reduces electrical consumption in comparison with other cooking methods.

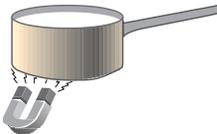
Cooking and security control: As soon as the cooktop is turned on, it produces or suspends the electrical output. If cookware is removed without previously switching off the cooktop, it will automatically stop the output of heat. If any combustible material, i.e. a rag, is left on the cooktop, it will not burn even if the cooking area is active. This is because after using the cooktop, the glass surface retains only the remaining heat transmitted by the cookware.



PRATICAL ADVICE FOR THE COOKTOP USE AND FOR BEST PERFORMANCE

- Use cookware that is compatible with the induction principle (ferromagnetic material). It is recommended that you use enamelled steel or special induction inox pots. To insure the compatibility of the cookware, check it with a magnet.

SUITABLE MATERIALS



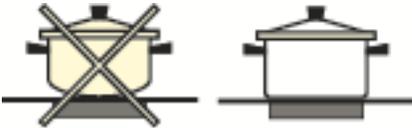
Magnetic cast iron,
enamelled steel,
magnetic stainless steel

NOT SUITABLE MATERIALS



Copper, aluminum,
cast iron, enamelled
glass, terracotta, steel, non magnetic stainless
steel.

- Use flat bottom pots with an elevated thickness to be sure that they perfectly adhere to the heating areas

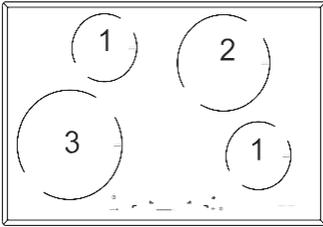


- Use pots with a diameter large enough to cover the heating area completely. This will guarantee the utilisation of all available heat.

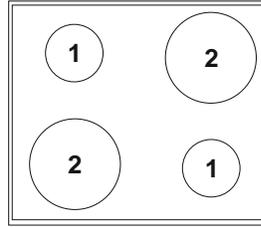


- Make sure that the pot base is always dry and clean to ensure the correct contact.
- Avoid using the same pots that may be used on gas burners. The gas burners' heat concentration could deform the pot bottom which will degrade the adhesion to the cooktop.

L – INDUCTION COOKTOP DESCRIPTION



DIMENSIONS: 762X640



DIMENSIONS: 600X640

- 1- Cooking area Ø 145 (1200 W - Booster 1600 W)
- 2- Cooking area Ø 210 (1500 W - Booster 2000 W)
- 3- Cooking area Ø 240 (2200 W - Booster 3000 W)

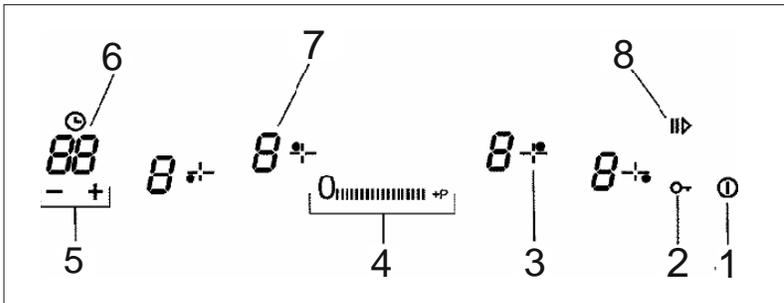
WHEN BOTH LEFT BURNERS ARE USED SIMULTANEOUSLY (n°1 & n°3), THE FOLLOWING POWER LIMITATIONS APPLY (the usage never exceeds 3600W):

BURNER n° 3

BURNER n° 1

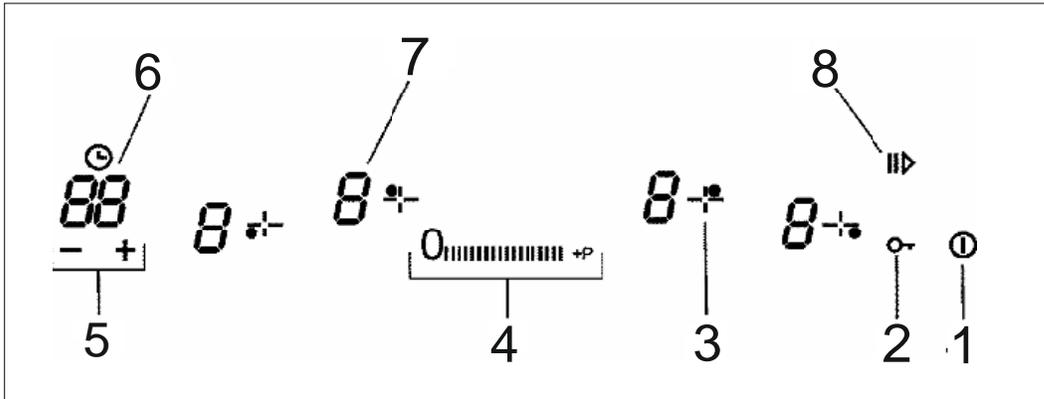
VALUE	POWER	VALUE	POWER	TOTAL POWER
P	2700W	7	900W	3600W
9	2000W	P	1600W	3600W

CONTROL DESCRIPTION



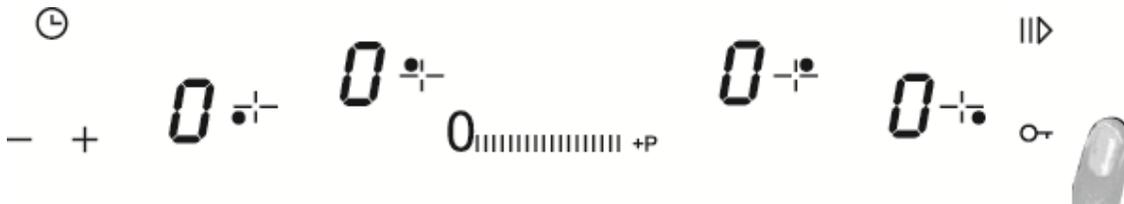
- 1 Power Button
- 2 Key lock (child lock)
- 3 Burner indicator
- 4 Temperature control "SLIDER"
- 5 Cooking timer controls
- 6 Timer & cooking area indicator
- 7 Burner power level
- 8 Stop & Go function

START AND USE



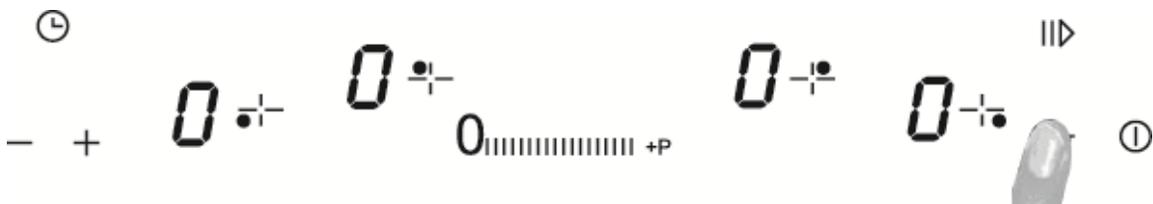
Switching on the appliance:

The cooktop switches on by selecting the n°4 sensor on the control area. When this sensor is selected, a beep sounds. **If it is the first time** the appliance is switched on, the appliance lights up all of the displays on the control panel and switches off after 10 seconds.



This activates sensor n°5 (the key lock).

Deactivate the key lock by pressing the key symbol. The heated areas switch on and all stay at "0" until a power level is selected. If this does not occur within 10 seconds, the hob will automatically switch off.



Selecting a Burner and its power level:

A burner is selected by touching the corresponding cooking area key (n°6) for 3 seconds. Then, a beep sounds and the burner display shows the power level.



The burners that are not selected are shown with a dot.

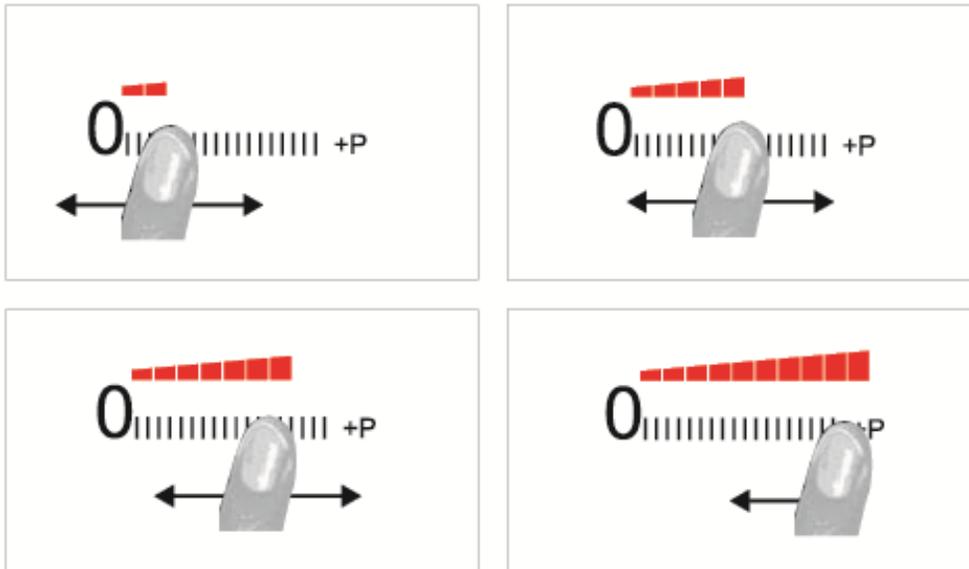
When the burner selection is finished, a beep sounds after 10 seconds and all the burner displays show the power levels again.

Once the burner is selected, the power level can be selected by touching the SLIDER key (n°7). Each position over the slider surface corresponds to a cooking level.

The power level selection is done by sliding the finger or by placing the finger on a specific position on the slider surface.

When the power level is changed by sliding the finger, a slider sound sounds. There are 11 selectable power levels, from 0 to 9 and P (Booster).

Once you select the level, press the cooking zone selection.



- If the keys are unresponsive, it may be that:
- the cooktop is off (all the burner displays are off)
 - the key lock is activated
 - there is a burner or appliance error

- The burner selection will finish:
- 10 seconds after the last touch over the SLIDER key (n°7)
 - if another burner is selected
 - if the burner selector is touched for 3 seconds.

Booster Function

This function brings every power zone to the highest level (position 10) for a maximum period of 10 minutes. After 10 minutes, the power returns to the level "9".

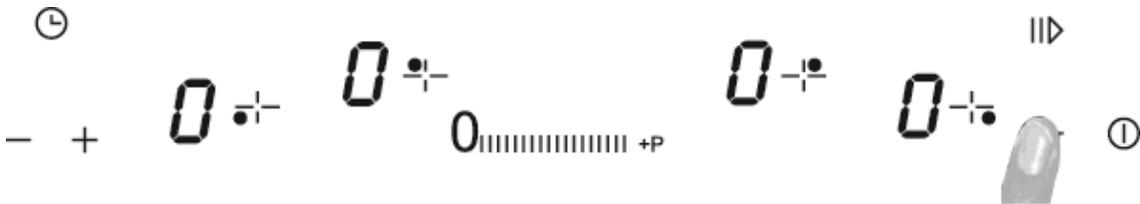


WARNING:

WHEN BOTH LEFT BURNERS ARE USED SIMULTANIOUSLY (n°1 & n°3), THERE IS A POWER LIMITATION (the usage never exceeds 3600W).

Key Lock Function

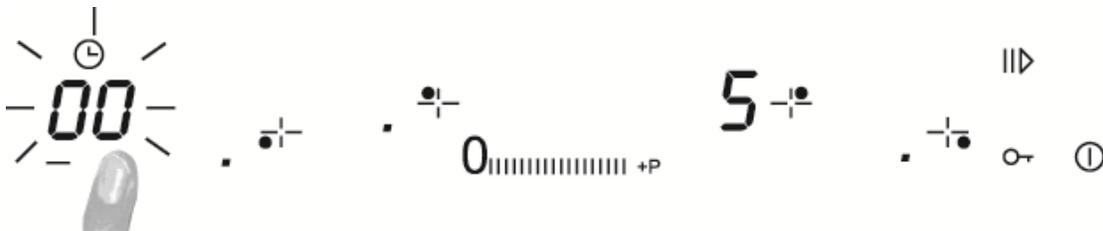
This function can be activated whether with the appliance is switched on or off. The purpose is to block the command sensors to avoid accidental changes. When the key lock is activated when the appliance is functioning, all the power zones and the timer controls will be blocked. The power button will remain operative (n°4 in the picture above). If the key is selected when the appliance is switched off, the power button sensor will again be excluded (n°4). When the key lock is activated, a light appears on the key symbol. Therefore, when the light is switched on, the key is activated, and when it is switched off, the key is not activated. **When you turn off the power with the key lock activated, it remains active.**



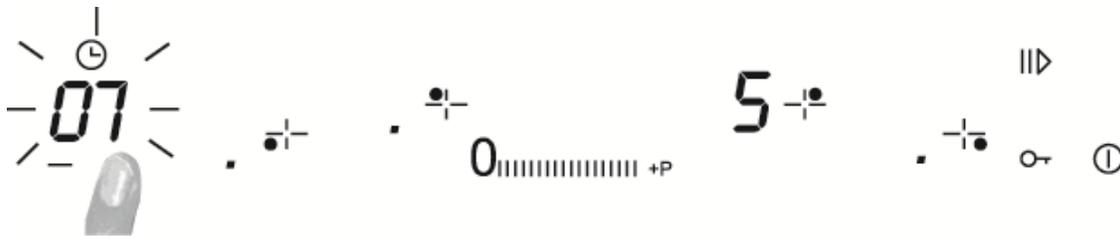
Timer Function

Once a burner is selected, the timer can be activated by pushing on the corresponding sensors (+) (-).

The timer ranges from 1-99 minutes. This can be modified at any time touching the timer (+) or (-) keys. By doing so, the countdown stops and the timer changes to time selection status, waiting a time selection.



To cancel the function, simultaneously press on keys (+) and (-). When the timer displays "00", push on the (+) sensor to increase the minutes.



By pressing on the (-) sensor, the timer will position itself on “99”, and decrease until the sensor is released at the desired time.

The countdown starts 5 seconds after the last action. The last minute will be displayed in seconds. When the time set on the timer has run out, the timer display and the timed burner LED lights start blinking, and the timer alarm beep sounds for one minute. When the timer is in alarm status, it can be switched off by pressing any key on the touch control.

Timer running with cooking areas

You can use the timer on all cooking areas, however they can operate only one at a time. To make the cooking area function with the timer, operate as specified below:

- Select one cooking area.
- Activate the timer.
- A LED will light both the timer and the selected cooking area.
- Within 10 seconds, select the time to pre-set on the timer. If this does not happen, the area will automatically switch off. It is possible to use the timer with the cooking area power at “0”. Time alterations have to be made with the (+) and (-) sensors.

When selecting the timer duration, the speed at which the timer increases/decreases will accelerate by pushing the sensors for a longer time.

When the selected duration has ended, the timer starts flashing with “00”, and a sound is made. This sound stops automatically after one minute, or can be stopped by pushing one of the touch sensors.

When more than one burner is timed, the timer display will show the timer that is going to elapse first. The active burner timer LED will be blinking.



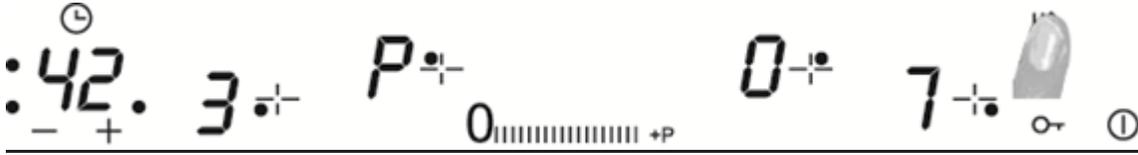
Automatic switch-off.

When a burner is turned on and the power level is not altered or turned off after a lengthy period of time, it will automatically switch off (after the time indicated in the table below) for safety reasons.

Stop & Go function:

The Stop and Go function allows temporary pausing of the cooking process, allowing the user to answer the door or the telephone without worrying that the water will boil over. This function is also useful to clean the surface of the cooktop without changing the selected cooking settings.

The stop function is activated when the STOP&GO key (n°11) is touched for more than 2 seconds: The key blinks, makes a sound, and the cooktop functions are temporarily stopped.



The actual power setting of the burners is saved, and all the active burners are set to level 0.

- the burners' auto-switch off times are stopped,
- all the timers' running count downs are stopped,
- all keys are locked except the Stop & Go key (11) and the On/Off Key (4),
- the Stop & Go LED is blinking and all burner displays show the **stop sequence**.

Stop sequence: All the burner displays show a line growing sequentially until a "0" is formed. When the "0" is complete, it begins to disappear a gain, segment by segment. When the last segment is left, the cycle begins again. The segments are switched on/off anticlockwise.



To turn off the Stop & Go key, press it for more than 2 seconds. A beep will sound and the previously selected settings will be restored.

If the cooktop is interrupted for more than 10 minutes, it turns off automatically.

When the timer is in the final minute, and displays the seconds, the Stop & Go function is not activated.

Power Management:

Setting Cooktop's ECO Power Limit

The cooktop is pre-set to 7.200 Watts

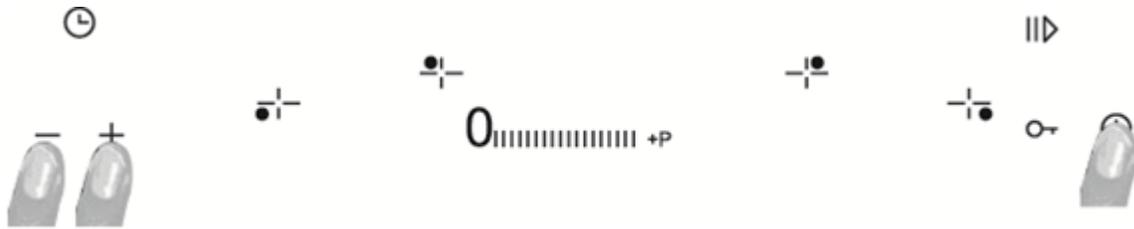
The cooktop's maximum power limit is 7200W.

This power limit can be reduced by the user to 2800W, 3500W or 6000W.

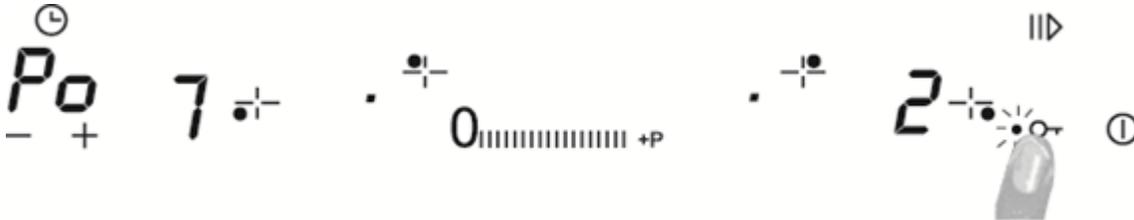
Every time you disconnect the power, or any time after a power outage, the appliance is reprogrammable.

To set a new Cooktop Power Limit:

- During the first 30 seconds after plugging in the appliance press: (+) Timer Key, (-) Timer Key, and ON/OFF key at the same time.
- The key lock has to be unlocked and all burners off



• Once this is done, a beep sounds and the actual Cooktop Power Limit will be shown in the burner displays.



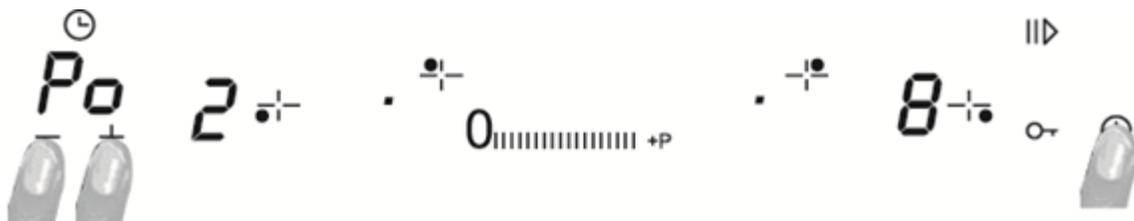
To select a new Power Limit:

• By pressing the KEYLOCK KEY, you can increase the Power Limit.
The selectable powers are: 2800W, 3500W, 6000W or 7200W. When the power is 7200W, if the KEYLOCK KEY is touched the power changes to 2800W.



To finish setting the new Cooktop Power Limit:

• Press: (+) Timer key, (-) Timer key and ON/OFF key at the same time.



Once this is done, new Cooktop Power Limit is recorded and there is a system reset.

To finish without recording changes:

• If there is no action for 60 seconds, changes are not recorded and there is a system reset.
For ECO power cooktops, each time the user tries to increase the power, the total power level of the cooktop is calculated. If this total power level is greater than the cooktop power limit, the power increase is not allowed. An error beep sounds and the burner display shows an 'r' for 3 seconds.



M - COOKTOP CARE

Cleaning: As the glass absorbs only a small part of the heat from the heated cookware, it is relatively cool. This helps to avoid any foods that may spill from burning onto the surface. Although it is not entirely necessary, wait for the cooktop to completely cool to clean it.

Never use steam machines to clean the range.

- The vapour can reach the electrical conductor components and cause it to short-circuit. Vapour pressure can also cause permanent damage to the surface of the appliance. The manufacturer/supplier is not responsible of these damages.
- Do not use pointed objects on the appliance as these can damage the enamel or ceramic surfaces.
- Do not use products with sands, alkali, acids or chlorides, oven spray, detergents used to clean dishwashers, steel wool, abrasive dampers, or a hard bristle brush. Also, do not use products that have abrasive detergent residuals because they could scratch the surface.
- If an incorrect cleaning detergent is used, the surface may appear bleached or have permanent blue stains.
- Use special detergent for ceramic cooktops and follow the manufacturer's directions
- Eliminate all detergent from the cooking zones with a wet cloth. If the cooking zones are switched on and there is residual detergent still there, these could damage the ceramic.
- For this reason, clean all impurities immediately so that they do not burn onto the surface. Make sure that the bottoms of the cookware are clean, dry, and grease-free before using them on the cooktop.
- Do not put metallic objects on the cooktop.
- Clean the appliance regularly and always after use.
- Before cleaning, wait until the cooktop has cooled.
- Clean the cooktop with a special ceramic detergent and kitchen paper, or with a smooth, wet cloth.
- Always dry the appliance after cleaning it with a wet cloth to avoid the formation of calcium deposits

N - PROBLEMS AND SOLUTIONS

Displaying Special Statuses

The corresponding burner display alternates between two characters depending on the status.



Special Status (Visualization Priority Order)	Start conditions	End conditions	Action	Burner status	Burner Display fore	Burner Display back
Power increment not allowed (only for ECO models)	Asked Cooktop power > Cooktop ECO power limit	2 sec	Power increment not allowed	On/Off	'r'	
Burner without suitable pan or without pan ²	No pan or not suitable pan over the burner	Suitable pan over the burner	After 1 minute burner off	On	Power'	'u' ²
Induction burner over temperature	COIL TEMPERATURE > T1 ¹	COIL TEMPERATURE > T2 ¹	No power is delivered to the burner	Off	' ' or 'H'	'c'
				On	Power'	
Induction generator over temperature	HEATSINK TEMPERATURE > T3	HEATSINK TEMPERATURE > T4	No power is delivered to the burner	Off	' ' or 'H'	'c'
				On	Power'	
Hot glass over a burner (residual heat)	HEATSINK TEMPERATURE > T5	HEATSINK TEMPERATURE > T6	-----	Off	'H'	

(1) For T1, T2, T3, T4, T5 and T6 values see the corresponding drawing.

(2) Some kinds of overvoltage disturbances in the main power supply can damage internal electronics. The Ecook system includes an overvoltage protection circuit to protect itself. The protection circuit disables the power circuit to cut the absorbed power of the induction. There are 2 protection circuits.

Depending on the disturbance, energy, and voltage level, both protection circuits can be activated or only one related to the left side burners or one related to the right side burners.

The way to visualise this protection activation in the Touch control for a 4 burner is:

Protection	Left two displays	Right two displays
Left side activated	"U"	
Right side activated		"U"
Both activated	"U"	"U"

This "U" message is the same as the "No Pan Detection" symbol.

Normally, the disturbance takes a few seconds. The Ecook includes a filter that will not show the “U” unless multiple power disruptions have occurred. The protection takes place, but the “U” is not shown with just one short disturbance.

Errors / Alarms:

When an error is detected, the whole appliance or the burner/s are switched off, a beep sounds (only if one or more burners are active), and all displays show an ‘F’ letter and the error code alternately.

While in error status, the keys of the corresponding burners are not operative.

Except EEPROM and microcontroller errors, all errors are recoverable. That is, when the cause of the error disappears, all displays are deactivated and the cooktop returns to normal operation.



Fault/Error (Visualization Priority Order)	Burner Displays (fore 0.5 sec./ back 0.5 sec)	Effect in the appliance	Normal status recovery
Microcontroller fault	F0	App. off	-----
On/Off key emitter fault	FA	App. off	When the fault disappears
On/Off key receiver fault	FC	App. off	When the fault disappears
User interface temperature sensor short-circuit	FE	App. off	When the fault disappears
User interface temperature sensor open-circuit	Ft	App. off	When the fault disappears
User interface over temperature	Fc	App. off	When user interface temperature < T
EEPROM fault	FH	App. off	-----
Microcontroller A/D converter multiplexer fault	FJ	App. off	When the fault disappears
Ambient Light fault	FL	App. off	When satisfactory ambient lighting is detected
Microcontroller A/D converter conversion fault	FU	App. off	When the fault disappears
Communication fault	F5	Burner/s off	When the fault disappears
Burner temperature sensor short-circuit	F1	Burner/s off	When the fault disappears

Burner temperature sensor open-circuit	F2	Burner/s off	When the fault disappears
Burner temperature sensor error 1	F7	Burner/s off	When the fault disappears
Burner temperature sensor error 2	F8	Burner/s off	When the fault disappears
Burner voltage fault	F9	Burner/s off	When the fault disappears
Power unit temperature sensor short-circuit	F3	Burner/s off	When the fault disappears
Power unit temperature sensor open-circuit	F4	Burner/s off	When the fault disappears
Mains zero crossing loss	F6	Burner/s off	When the fault disappears

O - Oven Cleaning and Maintenance

1. Cleaning and maintenance

Proper cleaning and care of your appliance is essential to maintain its appearance and durability.



WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

NOTE:

People with sensitivity to cleaning chemicals must take the necessary precautions. It is recommended that protective gloves be worn while cleaning the appliance. Routine cleaning of the appliance should only be performed when the appliance is at room temperature.

Do not use any acid or caustic cleaners, abrasive powders, or scourers on the interior or exterior of the appliance. Substances or items with these properties may discolour or damage the finishes of your appliance. If any abrasive, acidic, or caustic substance or cleaning agent should come into contact with the appliance, rinse off immediately with water, taking special care to avoid injury if surfaces are hot.

When using the appliance, it may be soiled by food spills and splatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces. Foods which contain acidic substances or sugar can discolour or damage enamel finishes.

The enamel interior of the oven is a hard durable finish that is resistant to wear and discoloration. However, to maintain the appearance and durability of the finish, any spills must be wiped off as soon as it is safe to do so. Once cool, the affected area should be thoroughly cleaned and rinsed using non-abrasive, mild cleaning detergents and water.

2. Care for stainless steel

No metal is indestructible and certain procedures should be followed to maintain the finish and durability of stainless steel.

Never leave stainless steel items unwashed. The surface responds best to gentle cleaning methods. Scouring materials and harsh abrasives should not be used. Frequent washing with water (preferably hot) is the recommended treatment, followed by rinsing with fresh clean water and wiping dry with a soft cloth or paper towel.

A little soap or detergent may be added to the washing water but too much can produce a cloudy film over the appliance. Use of steel wool is not recommended but stainless steel wool (a fine mesh pad) is an excellent cleaning aid. Oil or grease in the washing water can leave a rainbow film when it dries. It can easily be removed by simply using the polishing and cleaning methods described above. Thoroughly rinsing with clean water is the best way to clean your oven, and it is surprising how easily stainless steel can be kept sparkling clean by using the above simple method.

Never leave stainless steel to air-dry.

3. Only place cookware on oven shelves.

Other surfaces such as trims are not totally resistant to hard materials or direct heat and may be permanently damaged by such use.

Recommended cleaners

Mild detergents and warm water together with a clean, soft, non-abrasive cloth achieve good results for normal cleaning. Diluted washes with ammonia and water should rinse away any adhesive residue or gummy deposits on the appliance surfaces. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Alcohol based products (methylated spirit, etc.) are not recommended. Brand name cream cleansers and concentrates, without abrasive qualities, can be used in small amounts to break down greasy deposits and dirt.

After cleaning, make sure cleaned surfaces are thoroughly rinsed to prevent any risk of baked on cleaner residues and wipe dry with a clean, soft cloth.

Avoid contact with elements, rubber door seals, and exterior surfaces.



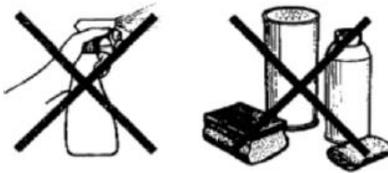
NOTE:

When cleaning stainless steel surfaces, [Porter&Charles](#) recommends the 3M brand or Advance stainless steel cleaner. Other reputable brand cleaners specifically formulated for cleaning stainless steel may also be acceptable. Do not use steel soap pads or abrasive scourers of any kind. The abrasive qualities of these pads will ruin the even brushed finish of the stainless steel and any residual metal fibres may corrode, causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.



WARNING:

Do not use any acid, caustic cleansers, abrasive powders or scourers on the interior or exterior of the appliance.



Routine cleaning

Ensure all controls are in the off position and the appliance is cool before cleaning. When wiping stainless steel surfaces with a brushed finish, wipe in the same direction as the brushing.

To clean the oven interior, fully open or remove the door(s) for better access while cleaning. The shelves and shelf guides can be lifted out for cleaning by removing the relevant thumbscrews.

The shelves and shelf guides can be washed manually but are also dishwasher safe.

After cleaning, make sure all surfaces are thoroughly rinsed and wiped dry with a clean, soft cloth.

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 the shattering of the glass.



DO NOT USE A PORTABLE STEAM CLEANER TO CLEAN THE OVEN.

Self-Cleaning Panels

The range is equipped with 3 panels (sides and rear) to provide a catalytic cleaning process. The catalytic panels are attached to the sides of the oven by removing the rack guides and placing the self-cleaning panels against the oven side. The rear panel is attached with screws. Ensure that the "rough" side is facing out.

These liners are "self-cleaning" during cooking. If residue remains on them after cooking, remove all shelves, pans and food items, and turn the cooking function selector to Conventional Oven (top and bottom element), and the temperature setting to MAX. 15-20 minutes should be adequate to clean the panels using this method.

How the Self-Cleaning panels work.

The self-cleaning oven panels go through a special enamelling process that ultimately creates a rough surface (this is the side which should face outwards in the oven). Because of the structure of the surface, it is extremely porous and attracts oxygen. When splashes of grease hit this surface it immediately spreads. In this way, immediate oxidization of the grease occurs, and it ultimately disappears while the oven is in general use at standard cooking temperatures. The self-cleaning panels are located on the sides and on the rear of the oven, and are designed to rid the panels of fatty stains very efficiently.

For stains on the bottom of the oven, the usual causes are sugar or starch overflows. The base of the oven should be cleaned by using warm soapy water (see procedure to page 15-16) with a soft, clean cloth.

BEWARE: Never use silicone films (polish or cleaners) on self-cleaning panels - they will be rendered useless.

Similarly, **NEVER** try to wash with detergent, or use abrasive cleaners on the panels.

Drop Down Grilling Element

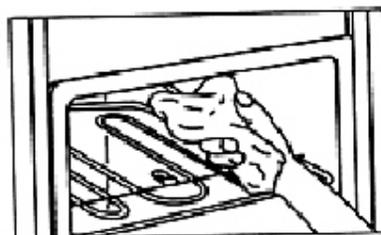
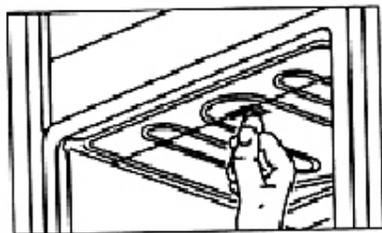
The removal of a single screw at the front of the upper grill element permits the grill to drop down, allowing for the cleaning of the oven ceiling. On completion of cleaning, simply replace the grill element and secure with the screw.

To avoid smoking, use a clean, damp cloth to regularly clean oil and fat splatters from the exposed drop down grilling element.

The fan cover can be lifted out for cleaning by removing the retaining screws. The fan blade can also be removed for cleaning if necessary.



NOTE: The fan blade nut has a left-handed thread.



Removing Oven Door

To remove the oven door

The oven door can be easily removed for better access while cleaning. To remove the oven door:

1. Open the door fully and fit the supplied pin in the hole on both hinges.
2. Raise the door slightly, holding the sides of the door about half way up. **Make sure the pin stays in the hole the entire time.** Lift the door gently. This should disconnect the hinges from the oven frame.
3. Remove the door by continuing to raise it while pulling the door away from the oven. When handling the door, be careful not to dislodge the pin from the hole. If the pin does dislodge, the hinge will have to be closed by hand and the pin re-fitted onto the hole before re-fitting into the oven.

To re-fit the oven door:

1. Holding the door at an angle to the oven, slide the hinges into the oven frame, making sure that on each side the top curved arm fits into the top slot and the lower arm fits into the bottom slot.
2. Make sure the hinges are pushed as far as they will go and the lower arm engages into the plate mounted in the oven frame.
3. Open the door fully and ensure the pin fully disengages from the hole. The door can now be opened and closed as normal.

NOTE: Apply gentle downward pressure on the door to help remove the pins.



Changing the light bulb: (76/90cm. range)

The light bulb is located behind the glass cover and is a push-in type.

WARNING:

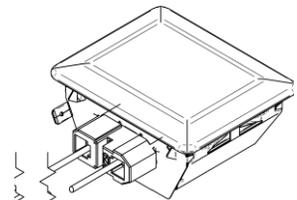
ENSURE THE APPLIANCE IS SWITCHED OFF BEFORE REPLACING THE LIGHT BULB TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK

To change a light bulb: (76/90cm. range)

- 1- Gently take out the glass cover.
- 2- Lift the bulb upwards out of holder.
- 3- Push in a replacement bulb.
- 4- Replace the glass cover making sure it fits correctly into place.



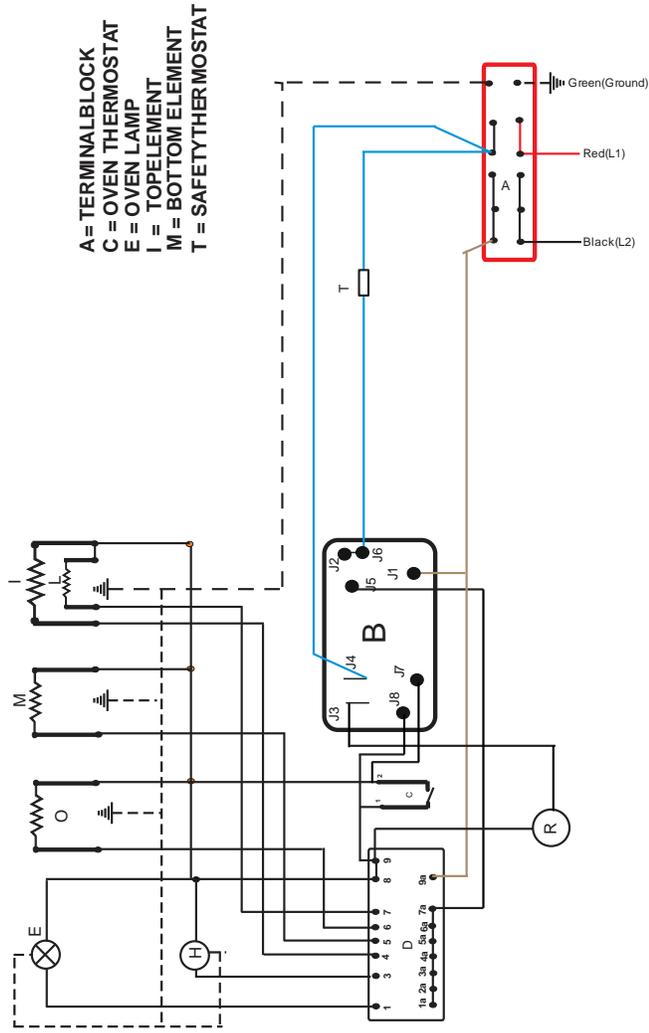
NOTE: Recommended globe: Halogen 40W / 230V / 300°C.



P - Trouble Shooting Guide

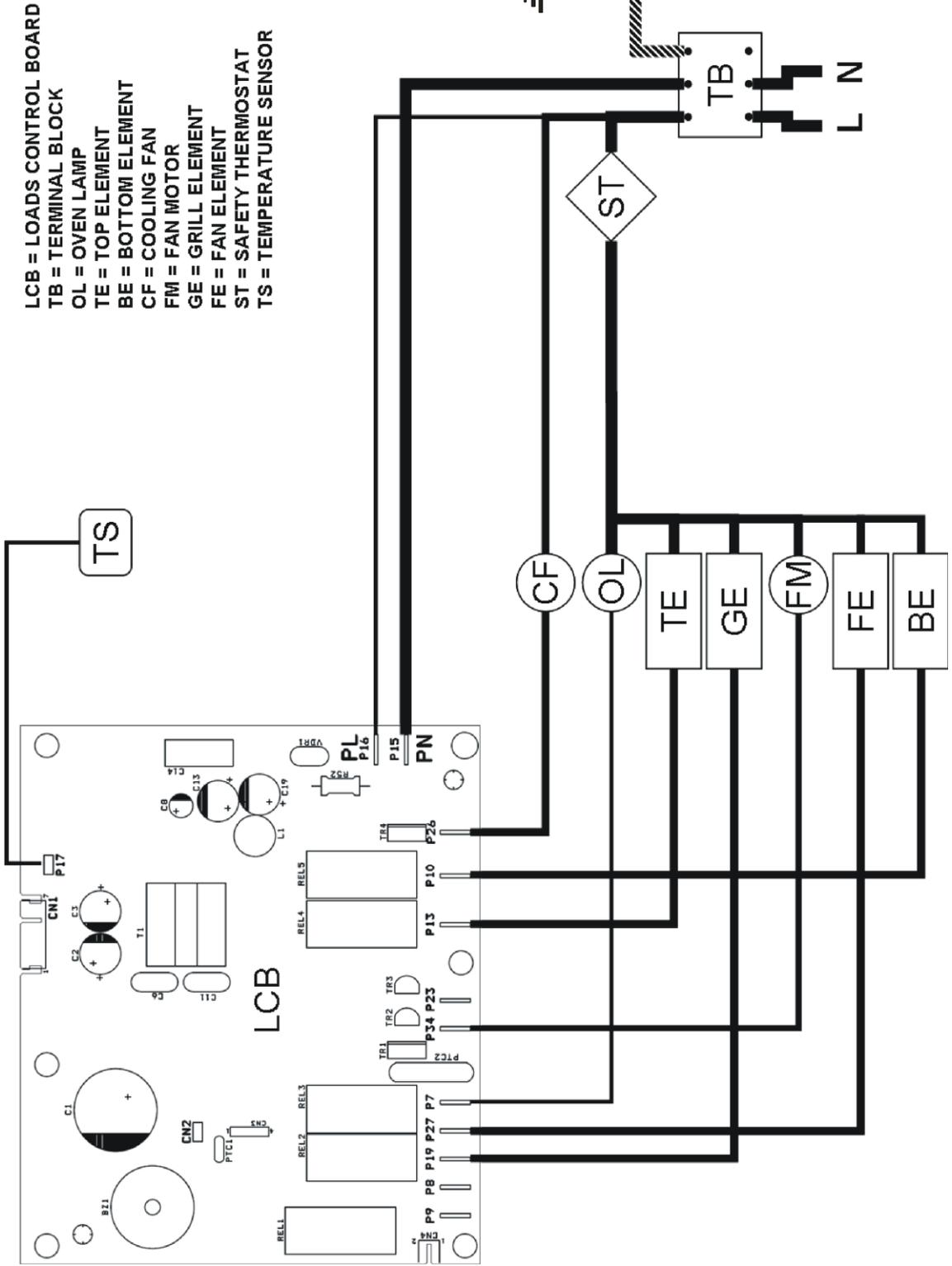
Symptom	Remedy
No power supplied to appliance	Has the power been disconnected? Check the meter box. Has the main fuse or circuit breaker blown or tripped?
Oven power is on but appliance does not operate	Oven may be set on AUTO (see auto programmed cooking). Ensure clock is set.
Oven power is on but there is no heat	Oven may be set on AUTO Oven temperature may be set to OFF Mode may be on incorrect selection
Display is flashing, is only part illuminated or is cycling through various displays.	Turn power supply to appliance off, wait 5 minutes and turn power on. Set clock.

ELECTRICAL WIRING DIAGRAM OVEN WITH TEKA TIMER



A = TERMINAL BLOCK
 C = OVEN THERMOSTAT
 E = OVEN LAMP
 I = TOPELEMENT
 M = BOTTOM ELEMENT
 T = SAFETY THERMOSTAT

B = ELECTRONIC TIMER
 D = OVEN SWITCH
 H = FAN MOTOR
 L = GRILLELEMENT
 R = COOLING FAN
 O = FAN ELEMENT



Q - Warranty

Porter&Charles products are designed and built to the highest standards. We expect your appliances to provide many years of trouble-free enjoyment. In the event of an appliance requiring attention, each appliance is covered by a 2-year warranty from the date of purchase.

Refer to the warranty policy for complete terms and conditions.

Coverage is for costs of parts and labour for appliances in capital cities and metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

Porter&Charles products are supported by a national service support system. Call our customer service department for assistance.

Please retain your invoice for reference should you require service assistance. This will identify your product for our servicer. Please attach your invoice to this manual for easy future reference. To register your purchase, you can either complete the section below to mail or fax, or register online at www.porterandcharles.ca/warranty-information.

Porter&Charles
871 Cranberry Court
Oakville, ON L6L 6J7
Canada

Tel: 905-829-3980
Fax: 905-829-3985
Email: marketing@euro-line-appliances.com

For Service & Parts:
EURO-PARTS
1-800-678-8352

Important: Please record details of your purchase below and mail or fax to Porter&Charles
-----cut along line -----

Name: _____ Tel No: _____

Address: _____

City: _____ Prov/State: _____ Postal Code/ZIP: _____

Where purchased: _____ Purchase date: _____

Items purchased: _____

Serial No's: _____