



newWORLD®

**Users Guide & Installation  
Handbook**

# CONTENTS & INTRODUCTION

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This books covers the following:

- Safety
  - Using The Appliance
    - Cleaning
  - Installation Instructions
    - Technical Data
    - Customer Care
- 

## Introduction

**Thank you for buying this British-built appliance from us.**

Should you find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

## Warranty

Your new appliance comes with our 12 month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

## Gas Warning

If you smell gas: Do not try to light any appliance. Do not touch any electrical switch. Call the Gas Emergency Help line at 0800 111999

## SAFETY

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Ensure you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

**WARNING!** - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away, unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING!** - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

**WARNING!** - Danger of fire: Do not store items on the cooking surfaces.

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

## SAFETY

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**WARNING!** - Do not use a steam cleaner on any cooking ranges, hobs and oven appliances.

**WARNING!** - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of an electric shock.

**WARNING!** - The appliance is not intended to be operated by means of an external timer or separate remote control system.

**WARNING!** - Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**WARNING!** - 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 shattering of the glass.

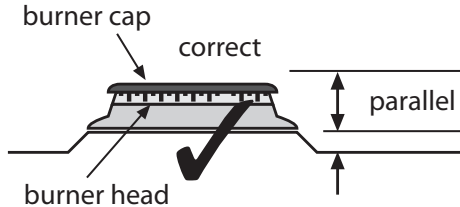
**WARNING!** - Accessible parts may become hot when the grill is in use. Children should be kept away.

# USING THE HOB - GAS

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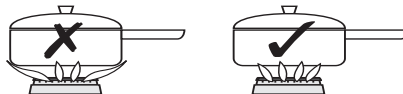
## Burner caps and heads

Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discoloration of the stainless steel around the burners



## Hob Ignition & Use

- To turn on burners other than WOK, push in and turn the control knob to the full on position (large flame symbol). If your hob has an ignition switch on the fascia, press it in until your burner lights.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- To turn on the WOK burner (if fitted), turn the WOK burner control knob to the simmer position (small flame symbol). Push in the control knob and after a couple of seconds press the ignition switch.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- NOTE : After the WOK burner is lit, please allow the burner to warm up for a few minutes before placing the pan over it.
- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.
- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.







- Avoid the use of pans that overhang the edges of the hotplate.
- Position pan handles so they cannot be knocked or grabbed accidentally

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

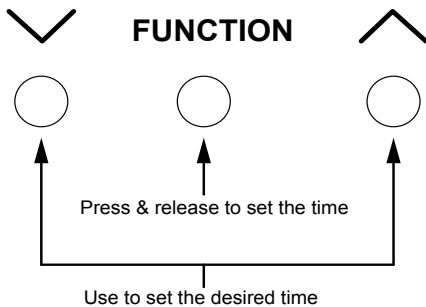
# APPLIANCE FUNCTIONS

## Functions

The charts below details all of the functions which are available. Your oven may not have all of the functions shown here.

| Feature                       | Symbol  | Description  |
|-------------------------------|---|--|
| Defrost                       |  | To defrost foods, such as cream cakes/gateaux, use with the oven door closed.<br>For cooling dishes prior to refrigeration, leave the door open. |
| Dual Grill                    |  | Turn anti-clockwise: Low - Medium Heat<br>Turn clockwise: Medium - High Heat   |
| Slow cooking Setting or 100°C |  | Slow cooking times will be about 3 times as long as conventional cooking times.  |
| 'Off' Position                |  | Turns off the appliance  |
| Power Setting                 | <b>1, 2, 3, 4...</b>  | Increase / Decrease cooking temperature  |

## Minute Minder



The **FUNCTION** button in the centre is used for setting the minute minder

- Use the ∨ and ∧ buttons to set the time while the 'dot' is still flashing.

## To Select An Alarm Tone

- Press and hold the ∨ button for a few seconds, to listen to first tone.
- Repeat this for the second and third tone. Releasing the button after the tone has sounded will automatically select that tone.

## Setting The Minute Minder

- Press and release the function button and bell symbol will appear and flash on the display.
- Use the ∨ and ∧ buttons to set the desired alarm time.
- Once the Minute Minder is set, the display will show the time of day and the bell symbol will stop flashing. Pressing the **FUNCTION** button will display the minutes remaining.
- The tone will sound at the end of the cooking time. To cancel the tone, press the **FUNCTION** button.

# CLEANING

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## General

- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth. For stubborn stains, you can use a mild cream cleaner.
- Some foods are corrosive e.g.; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.

## Stainless steel & Aluminium surfaces

- Baby oil can be used to restore stainless steel finishes - but only use a few drops.

## Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

## Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.

# INSTALLATION INSTRUCTIONS - DUAL FUEL

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**Before you start: Please read the instructions. Planning your installation will save you time and effort.**

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

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

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

## **In the UK the regulations and standards are as follows:**

1. Gas Safety Regulations (Installation and Use) Latest Edition
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations Latest Edition
6. BS 6172 Installation of Domestic Gas cooking Appliances.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

## **Ventilation requirements**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: Latest Edition:

All rooms require an open able window, or equivalent, and some rooms will require a permanent vent as well.

For room volumes up to 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.



# INSTALLATION INSTRUCTIONS - DUAL FUEL

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If the room has a door that opens directly to the outside, or the room exceeds 10m<sup>3</sup>, NO AIR VENT is required.

For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> is required.

If there are other fuel burning appliances in the same room, BS 5440: Part 2: Latest Edition should be consulted to determine the air vent requirements.

This appliance must not be installed in a bed sitting room of less than 20m<sup>3</sup> or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

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

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

## **Levelling Your Cooker**

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with LEVELLING FEET. Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.

## **Moving the cooker**

Please note that the weight of this appliance is at least 60kg (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

**Important:** Ensure that you route all mains cables well clear of any adjacent heat source.

# INSTALLATION INSTRUCTIONS - DUAL FUEL

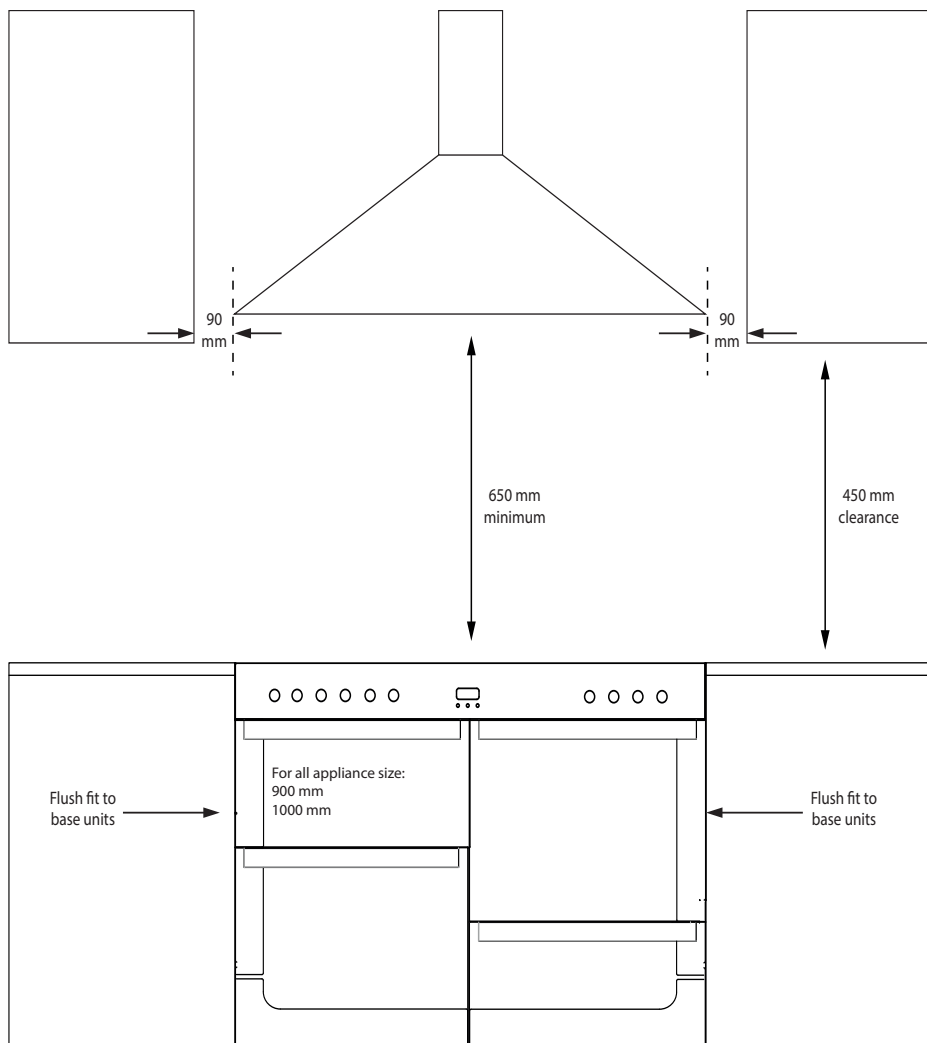
## Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturer's instructions.

- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

The important dimensions are those around the appliance.

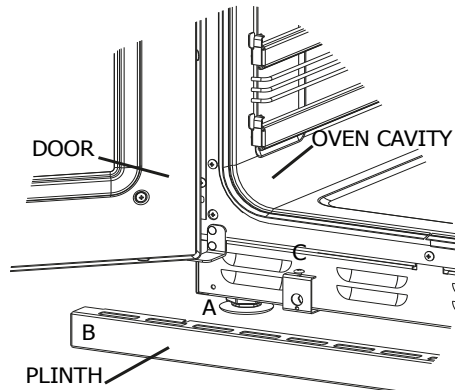


# INSTALLATION INSTRUCTIONS - DUAL FUEL

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## Fitting the plinth (if applicable)

- Ensure the appliance is raised to a height of 915mm or above using adjusting feet (A) before beginning.
- Open the appliance doors and loosen screw (C), do not remove the screw entirely. If your appliance has a storage drawer at the bottom, you access the screws through holes located at the base of the drawer after lifting the mat.
- Fit plinth (B) and secure using screw (C).



## CONNECT TO THE ELECTRICITY SUPPLY

**Warning:** This appliance must be earthed.

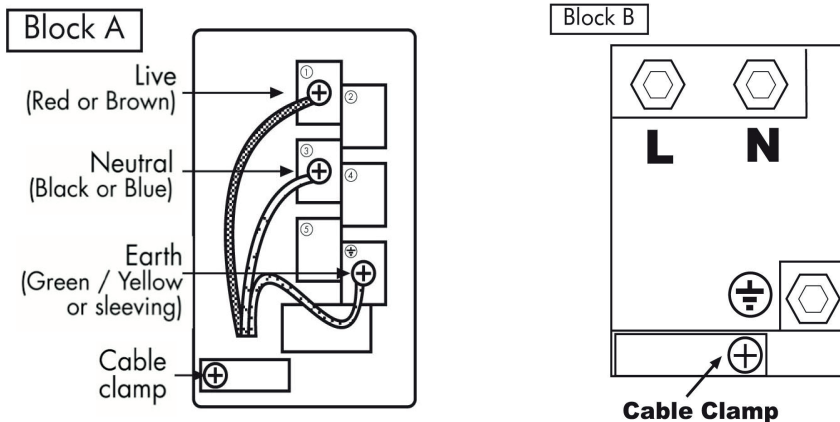
The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6.0mm<sup>2</sup> flexible twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

# INSTALLATION INSTRUCTIONS - DUAL FUEL

Your appliance will be fitted with one of the two terminal blocks below, Block A, Block B



The flexible mains lead is supplied connected to a BS 1363 fused plug.

If this plug does not fit in the socket in your home, it should be replaced by a suitable plug as outlined below

The wire which is green and yellow must be connected to the terminal marked **E** (Earth) or coloured green.

The wire that is coloured blue must be connected to the terminal marked **N** (Neutral) or coloured black.

The wire which is coloured brown must be connected to the terminal marked **L** (Live) or coloured red.

## **The plug and socket must be accessible after installation.**

Should the mains lead ever require replacing, we recommend that this is carried out by a qualified electrician who will replace with a lead of the same size and temperature rating.

**Important:** Ensure that you route all mains, electrical cables and flexible tubing well clear of any adjacent heat source.

## **CONNECT TO THE GAS SUPPLY**

The inlet to the cooker is ½" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipe work is of the correct rating for both size and temperature.

Flexible connections should comply with BS 669. Parts of the appliance likely to come

# INSTALLATION INSTRUCTIONS - DUAL FUEL

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into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.

## COMMISSIONING

### Burner aeration

All burners have fixed aeration and no adjustment is possible.

### Hob burner



Turn the control knob to the FULL ON position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

## CHECK THE OPERATION OF ELECTRICAL COMPONENTS



### Clock Programmer/Minute Minder

Check functions as described earlier in this booklet.

### Oven light & Convection fan

Open the main oven door. Turn the main oven control knob to the defrost setting . Check the oven light and convection fan both come on. Turn control knob back to off  position.

### Cooling Fan

Open the grill door. Turn the grill control knob to the full power setting . Check that the cooling fan operates. Turn control knob back to off  position and check cooling fan switches off immediately.

### Lid Safety system (if fitted)

Ignite all hotplate burners including wok. Attempt to close the lid and make sure all flames are extinguished by the safety system.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock (if fitted) and controls.

Explain to the user that the lid safety system must not be used as a means of turning off the hotplate burners. Control knobs must always be turned to the off position after use.

Note: If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organization or the retailer.

### Before leaving the installation hand over the handbook to the customer

# TECHNICAL DATA

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## Type of gas:

Please see data badge your for specified gas type.

Never attempt to convert an appliance, unless the data badge states that you can.

## Burner Aeration:

Fixed

## Pressure setting:

G20 Natural Gas @ 20mbar

G30 Butane @ 28-30mbar

G31 Propane @ 37mbar

## All Products

| Fuel Type   | Hotplate Burner / Element | Nominal Rate kW |
|-------------|---------------------------|-----------------|
| Natural Gas | Hob - small               | 1.0kW           |
|             | Hob - medium              | 2.0kW           |
|             | Hob - large               | 3.0kW           |
|             | Hob - wok                 | 3.5kW           |
|             | Total heat input          |                 |
|             | •5 burners                | 11.5kW          |
|             | •7 burners                | 14.5kW          |
| LPG Gas     | Hob - small               | 1.0kW           |
|             | Hob - medium              | 2.0kW           |
|             | Hob - large               | 3.0kW           |
|             | Hob - wok                 | 3.5kW           |
|             | Total heat input          |                 |
|             | •5 burners                | 11.5kW          |
|             | •7 burners                | 14.5kW          |

## Injectors used (hotplate)

### All Products

## Electrical supply:

220 - 240V ~ 50Hz

## Countries of destination

GB - Great Britain, IE - Ireland,  
DE - Germany

| Size   | Natural Gas | LP Gas  |
|--------|-------------|---------|
| Small  | 77          | 50      |
| Medium | 104         | 70      |
| Large  | 129         | 87      |
| Wok    | 121 & 63    | 87 & 35 |

# TECHNICAL DATA

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## All Products

|                                     |              |                      |                            |                                      |
|-------------------------------------|--------------|----------------------|----------------------------|--------------------------------------|
| <b>Fuel Type</b><br>Electric @ 240V |              | <b>Fanned oven</b>   | <b>Dual Variable grill</b> | <b>Conventional oven (if fitted)</b> |
|                                     |              | 2.0kW<br>2.5kW (900) | 2.8kW<br>2.7kW (900)       | 2.1kW (1000)                         |
| <b>Oven lamps</b>                   |              |                      |                            |                                      |
| 25W each or<br>Halogen 40W<br>each  |              |                      |                            |                                      |
| <b>Appliance size</b>               | <b>100cm</b> | <b>90cm</b>          |                            |                                      |
| Max load@<br>240V                   | 6.310kW      | 6.725kW              |                            |                                      |

# CUSTOMER CARE

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## CHANGING LIGHT BULBS (where fitted)

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty.

| No of Lamps | Instructions  |
|-------------|---|
| 1           | Remove the oven shelves.<br>Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove (Where fitted).<br>Unscrew the lens cover by turning anticlockwise.<br>Remove the bulb and replace.<br>Replace the lens cover and oven back. |

### Accessories

Handle - 082283705

Handle grip - 082469100

Complete grillpan pack - 012635666



Please keep this handbook for future reference, or for anyone else  
who may use the appliance.

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# CUSTOMER CARE

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To contact Newworld about your appliance, please call

**Warranty Registration**

**0844 481 0182**

to register your appliance

**Customer Care Helpline**

**0844 815 3747**

in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at  
**[www.newworld.co.uk](http://www.newworld.co.uk)**

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

|                           |  |
|---------------------------|--|
| Ovens                     | Open the door; adjacent to the oven cavity |
| High-level grill products | Inside the base compartment                |
| Hobs                      | On the underside of the product            |

Enter appliance numbers here for future reference:

Model No

|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|

Serial No

|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|

## SERVICE RECORD

| Date of purchase   | Installed by | Installation Date |
|--------------------|--------------|-------------------|
|                    |              |                   |
| Place of purchase: |              |                   |

| Date | Part(s) replaced | Engineer's name |
|------|------------------|-----------------|
|      |                  |                 |
|      |                  |                 |
|      |                  |                 |

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW