



newWORLD®

**Users Guide & Installation  
Handbook**



New World  
High Level Gas UK

Part No 083139807 Date 08/11/2017

# CONTENTS & INTRODUCTION

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## INTRODUCTION

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

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

For general information, customer care, spares and service information, our contact details are located on the back page of this book.

If, however, you should find something missing, or not covered, please contact our Customer Care team.

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

When you dial the number, you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

## WARRANTY

Your new appliance comes with our 12 month guarantee, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone.

For full terms & conditions of the manufacturer's guarantee, refer to our website.

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

## European Directives



As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognised collection points, such as local authority sites/local recycling centres

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive 2009/125/EC regarding Eco design requirements for energy-related products

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.

# CONTENTS & INTRODUCTION

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## **GAS WARNING**

**If you smell gas:**

**Do not try to light any appliance.**

**Do not touch any electrical switch.**

**Call the Gas Emergency Helpline at**

**0800 111999**

# SAFETY

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## WARNING

- During use the appliance becomes hot. 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.
- 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.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- 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.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use 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 hob guards can cause accidents.
- Accessible parts may become hot when the grill is in use. Children

should be kept away.

- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

## **CAUTION**

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: 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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- (Gas through glass models only) In case of hotplate glass breakage, immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

**If you have an electrical fire in the kitchen and you consider it safe to do so:**

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and

gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

# USING THE HOB - GAS

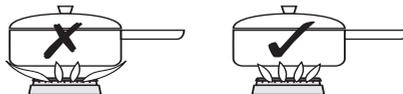
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- If your hob is supplied with left and right handed pan supports, ensure that they are located over the alignment pins and are sitting flat on the hob.
- Use pans which are large enough to avoid overflows onto the hob surface.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

## 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.

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.

## Energy Saving

- Position pans centrally over the cook zones.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

# USING THE HOB - GAS

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## WOK RING (IF SUPPLIED)

**The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.**

If desired, the wok ring should be located on top of the pan supports around the centre burner.

The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use.

Always locate the wok ring before lighting the burner.

**Caution:** The wok ring will become hot in use. Ensure it has cooled fully before removing or cleaning it.

**NOTE: Due to the temperatures the wok ring will operate under during use, discolouration will occur.**

# USING THE GRILL - GAS

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**Caution: Accessible parts may be hot when the grill is used. Young children should be kept away.**

Make sure that the grill pan is first pushed back to the rear stop position and engage onto the grill pan runners before pulling forward to the front stop position.

## Ignition

Push in and turn the grill control knob anti clockwise to the 'FULL ON' position and press the IGNITION SWITCH(if fitted), or hold a lighted match or taper to the burner, until the burner lights. Hold the control knob in for 15 seconds. Do not hold the control knob in for more than 15 seconds. If the burner fails to light with in this time, release the control knob and wait for one minute before attempting further ignition. Turn the control knob to the required setting.

## Preheating

Always preheat the grill for about 3 minutes, for best cooked results.

## Grilling

There are three different grilling positions, as the grill trivet, which is in the grill pan, may be inverted to give a high or low position or the trivet may be removed.

- The HIGH trivet position is suitable for toasting bread.
- The LOW trivet position is suitable for grilling all types of meat & fish.
- With the grill trivet removed the food is placed directly on the base of the grill pan, e.g.; when cooking whole fish or browning dishes such as cauliflower cheese.

When slower cooking is required the grill can be turned down anti-clockwise to a slightly reduced setting, past the large flame symbol (full on), to the small flame symbol. This can be used in conjunction

with use of the different grilling positions (see section on grilling). Only use the grill burner between the large and small flame symbol.

To turn off, push in the control knob and turn clockwise until the dot on the control knob is below the dot on the fascia panel.

# USING THE MAIN OVEN - GAS

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## USING THE MAIN OVEN

### Ignition

Push in and turn the main oven control knob to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold a lighted match or taper to the burner, until the burner lights. If after 15 seconds, the burner has not lit, turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

Do not hold the control knob in for more than 15 seconds.

Turn the control knob to the required setting.

Note; Some appliance's are automatic ignition and do not include neither require an ignition switch.

To turn off, return the control knob to the "off" position.

Preheat the main oven for 15 minutes. If you are not preheating the oven, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges. Put the oven shelves in the position required before preheating the oven.

### Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

### Oven light (if fitted)

Press the light button on the fascia panel. If there is no light button the oven light will come on when the oven control is operated.

## OVEN FURNITURE

### Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray            350mm x 330mm

Roasting tin            370mm x 320mm

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

### Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing upwards.

## SLOW COOKING

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

# USING THE MAIN OVEN - GAS

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

## MAIN OVEN BAKING GUIDE

Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	7 "S" slow set	middle - top bottom	8 - 15 mins 2 - 3 hours
<b>Cakes</b>			
Small cakes	5	middle - top	15 - 25 mins
Whisked sponge	5	middle - top	20 - 25 mins
Swiss roll	6	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	4	middle - top	20 - 30 mins
Genoese sponge	4	middle	20 - 30 mins
Madeira (180mm/7")	3	middle	1 - 1¼ hours
Gingerbread	3	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	2 or 3	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	1 or 2	bottom	depending on recipe
Dundee cake (205mm/8")	3	middle - bottom	2 - 2½ hours
<b>Pastry</b>			
Rough Puff	7	middle - top	Cooking time depends on
Flaky/Puff	6	middle - top	recipe and type
Shortcrust	6	middle - top	of filling
Flan	6	middle - top	
<b>Biscuits</b>			
Nut brownies	5	middle - top	25 - 35 mins
Brandy snaps	4	middle - top	10 - 12 mins
Flapjacks	4	middle - top	20 - 25 mins
Gingernuts	4	middle - top	10 - 20 mins

# USING THE MAIN OVEN - GAS

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## Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

## Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

# USING THE MAIN OVEN - GAS

## Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

## Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at Gas Mark 5		Approximate Cooking Time (pre-heated oven)
<b>Beef</b>	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
<b>Lamb</b>	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	30 minutes per 450g (1lb), plus 30 minutes
<b>Pork</b>		35 minutes per 450g (1lb), plus 35 minutes
<b>Poultry</b>		20 minutes per 450g (1lb), plus 20 minutes

# CLEANING

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## General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- 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.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladding strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

## Stainless steel & Aluminium surfaces

- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.

## Enamel surfaces & parts

- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.

## Glass parts

**WARNING:-** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

# CLEANING

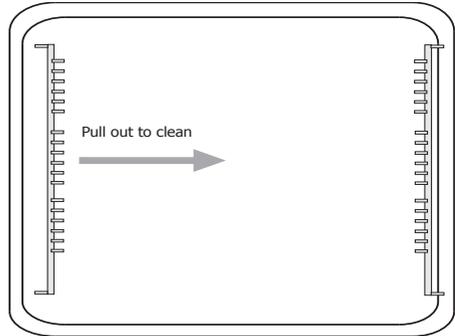
## REMOVING OVEN PARTS FOR CLEANING

### Inner Door Glass (glass doors only)

- Some models have a removable, inner door glass. It can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

### Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.

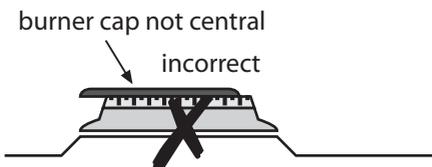
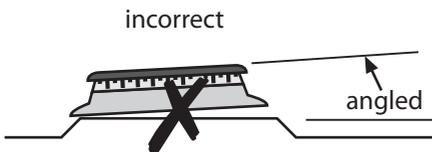
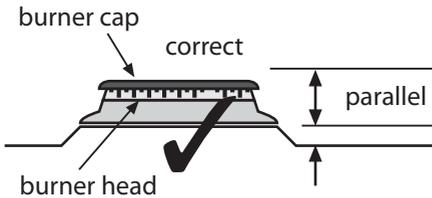


# CLEANING

## GAS HOB

### Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- 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 discolouration of the stainless steel around the burners.



### 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.
- To season: Heat the griddle for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and re-heat the griddle for one minute.

# INSTALLATION INSTRUCTIONS - GAS

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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 1996 (Installation and Use).
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 1989.
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: 1989:

All rooms require an openable 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.

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: 1989 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.

# INSTALLATION INSTRUCTIONS - GAS

## LP GAS ONLY

Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side. 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.**

## Moving the cooker

Please note that the weight of this appliance is approximately 45kg (500mm wide models), or 50kg (550mm wide models) (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.

## CLEARANCES & DIMENSIONS CLEARANCES

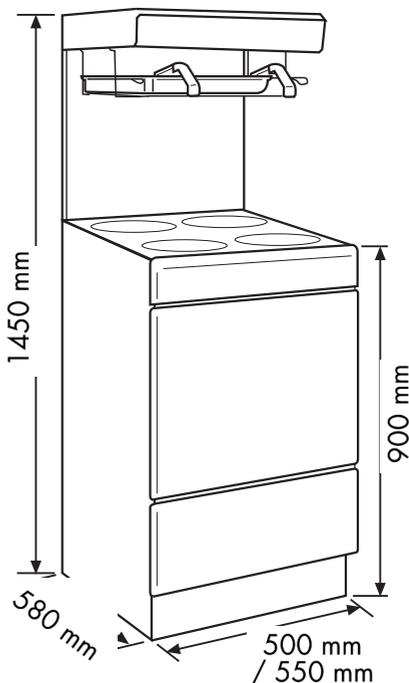
No shelf or overhang or cooker hood should be closer than a minimum of 460 mm, but check with cooker hood manufacturer's recommendations. The cooker must have a side clearance above hob level of 90mm. To avoid damage to surrounding units a 10mm gap should be left between the appliance and the units.

If this is not possible, a kit (part number 0125552 00) may be ordered from Customer Care which will protect the units.

For models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

## Cooker dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles. Width is either 500mm or 550mm, depending on model.



# INSTALLATION INSTRUCTIONS - GAS

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## ASSEMBLE GRILL

### Fitting the grill canopy

Fixing screws and washers that are not loosely assembled in position are in the plastic bag in the oven pack.

1. There are 2 sets of screws in the back of the cooker which will secure the splashplate (through the uprights) onto the back of the cooker.
2. Loosen the lower screws of each set in the back of the cooker, until some of the thread is showing.
3. Remove the upper screws in each set and keep to hand. Pick up the splashplate and grill canopy and lower it onto the back of the cooker so the slots in the uprights locate over the loosened screws.
4. Replace the upper screws through the slotted holes and tighten all of the screws in turn.
5. Connect the grill pipe from the tap rail to the straight hexagon connector.

**Make sure the connections are gas sound**

### Thermocouples

Locate the spring clip in the grillpan. Carefully uncoil the grill thermocouple and feed through the correct hole (see label on splashback). Insert thermocouple into grill burner bracket and secure with the spring clip. Coil the thermocouple to take up any slack ensuring there are no sharp bends or kinks.

### Grill electrode lead

Feed the grill electrode lead through the hole at the top left-hand corner of the splash plate (viewed from rear) and connect it to the grill electrode. Do not feed the wire through the grill shelf wire slots.

### Fit the grill shelf

Note: For ease of assembly, slacken the 4 screws holding the canopy to the splash plate, before offering up the grill shelf.

#### - If the grill shelf has mounting holes:

1. Remove the four grill shelf fasteners which are loosely assembled in position on the underside of the grill canopy.
2. Offer the grill shelf up to the underside of the grill canopy with the rubber end caps against the splashplate and use the four fasteners to fix in place.
3. Retighten the 4 screws holding the canopy to the splashplate.

#### - If the grill shelf has mounting slots:

1. Loosen but **do not remove** the grill shelf fasteners until some thread is visible. These are loosely assembled in position on the underside of the grill canopy.
2. Slide the shelf, with its rubber end caps against the splashplate, under the fasteners on one side to locate it.
3. Push the other end under the fasteners on the other side of the canopy, applying some pressure to enable location. Tighten all 4 fasteners to fix in place.
4. Retighten the 4 screws holding the canopy to the splashplate.

### Fit the grill pan

Place the grill pan onto the grill pan runners and push to the back stop position, raise the front edge of the grill pan to engage it onto the grill pan runners. The grill pan can now be pulled forwards to fit the front stop position.

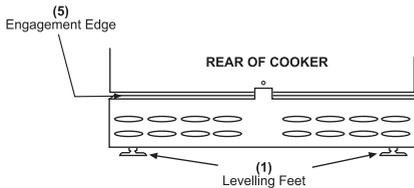
# INSTALLATION INSTRUCTIONS - GAS

## 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.



## STABILITY BRACKET

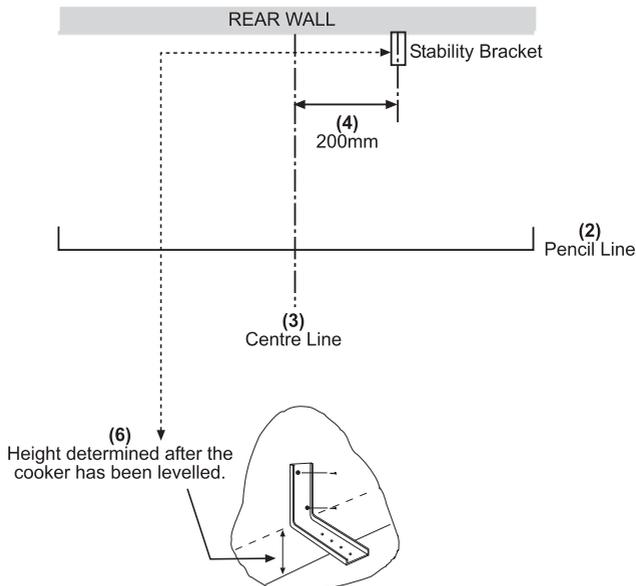
If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket can be bought from your local supplier.

A stability bracket can be fitted as follows: Place the cooker in position and draw a PENCIL LINE level with the front edge (2).

Mark the centre of the cooker to give a CENTRE LINE (3).

Remove the cooker and mark off 200mm to the right of the centre line (4) on the rear wall.

Measure from FLOOR LEVEL to the ENGAGEMENT EDGE where the stability bracket will rest and add 2mm (5). Transfer this dimension to the rear wall and secure the bracket to the wall at this height (6) using the two off centre holes in the single bracket.



# INSTALLATION INSTRUCTIONS - GAS

## CONNECT TO THE ELECTRICITY SUPPLY

(mains ignition models only)

Warning: This appliance must be earthed. The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse.

Replace only with a fuse of the same rating and type.

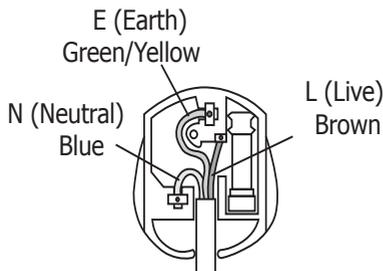
The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,

Blue = Neutral,

Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:



1. The wire which is coloured green and yellow must be connected to the terminal marked E  $\overline{\text{E}}$  (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured 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 of the appliance ever require replacing, this must be carried out by a qualified

electrician who will replace it with a lead of the same size and temperature rating. Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

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

# INSTALLATION INSTRUCTIONS - GAS

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## 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 pipework is of the correct rating for both size and temperature.

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

### Pressure setting

G20 Natural Gas @ 20 mbar

Pressure test point

Use the oven injector.

### Grill

Open the top oven / grill door. Push in and turn the top oven / grill control knob clockwise to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold 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. until the burner lights.

### 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.

### Ovens

Open the oven door. Turn the control to the FULL ON position and press the ignition switch, or hold 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.

### Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook. Thank you.

# TECHNICAL DATA

**Data badge** - lower part of front frame.

**Type of gas:**

This cooker must only be used with either Natural gas and LP gas only as specified on the appliance data badge

**Burner Aeration:** Fixed

**Pressure setting:**

G20 Natural Gas @ 20mbar  
G30 Butane @ 28 - 30mbar  
G31 Propane @ 37mbar

**Appliance class** - class 1 freestanding cooker

Electrical supply

220 - 240V ~ 50Hz

**Warning:** This cooker must be earthed if mains powered.

**Gas category,**

Natural gas I2H, LP gas I3+

**Countries of destination** - GB, IE

**Grill**

Grill burner is surface combustion type.  
Spark gaps 3 - 4mm

**Gas hob**

Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner

**Ovens**

Oven burners are sheet steel, with pierced ports. Spark gaps 3 - 4mm. Flame supervision - Thermoelectric type. Thermostat phial, top right hand side of oven cavity.

Gas	Hob Burners	Nominal Rate Qn	Grammes per hour		Injector Size .01mm
			Butane	Propane	
Type Nat Gas	Grill	3.5kW			1.40
	Hob LHF	1.0kW			77
	Hob LHR-RHR	2.0kW			104
	Hob RHF	3.0kW			130
	Ovens	2.5kW			180 amal
	Total heat input	Qn 14kW			

Gas	Hob Burners	Nominal Rate Qn	Grammes per hour		Injector Size .01mm
			Butane	Propane	
Type LP Gas	Grill	3.6kW	262 g/h	257 g/h	110 amal
	Hob LHF	1.0kW	73 g/h	71 g/h	50
	Hob LHR-RHR	2.0kW	145 g/h	143 g/h	70
	Hob RHF	3.0kW	218 g/h	214 g/h	87
	Ovens	2.4kW	175 g/h	171 g/h	70 amal
	Total heat input	Qn 14kW	1018g/h	1000g/h	

# CUSTOMER CARE

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## FAQs

### **What parts of the appliance can be washed in a dishwasher?**

- Any enamelled parts such as the grill pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

### **What parts must NOT be cleaned in a dishwasher?**

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

### **There's been a power failure and the product won't work.**

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

### **My oven is a single combined oven and grill - can I use both functions together?**

- No. You can only use one or the other.

### **Why is there condensation on the doors?**

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Preheat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally pro-

duce condensation when the oven is cooling down with food inside.

### **Should the cooling fan continue to run once the appliance has been switched off?**

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

### **Can all gas appliances be converted from Natural Gas to LP Gas?**

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

### **Why won't the ignition work?**

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

### **Call Customer Care for a Service Engineer's visit if:**

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

# CUSTOMER CARE

## CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at [www.gdhaonline.co.uk](http://www.gdhaonline.co.uk) or call the Spares Sales Team. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

# CUSTOMER CARE

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## CHANGING LIGHT BULBS (where fitted)

**Warning:** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

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 hardwarestores (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. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.

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

# CUSTOMER CARE

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To contact New World about your appliance, please call

**Warranty Registration**

**0800 952 1065**

to register your appliance

**Customer Care Helpline**

**0344 815 3747**

in case of difficulty within the UK

**Spares Sales Team**

**0344 815 3745**

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