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 to 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

IMPORTANT:

Please ensure that the cut out measurement, venting and wiring is as specified in the relevant 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.

Ventilation opening must not be covered or obstructed in any way.

VENTILATION

The room containing this cooker should have an air supply in accordance with local regulations.

- All rooms require an open window, or equivalent and some rooms will require a permanent vent as well.
- For room areas up to 5 m^2 an air vent of 100 cm^2 is required.
- For room areas between 5 m^2 and 100 cm^2 an air vent of 50 cm^2 is required.
- If the room is greater than 5 m^2 and has a door that opens directly to the outside, then no air vent is required.
- If there are other fuel burning appliances in the same room local regulations should be consulted to determine the air vent requirements.

DISCHARGE OF FUEL GASES

Cooking appliances must always discharge the flue gases into special hoods (fig.1-C), which must be connected to chimneys, flue pipes or have direct access to the outside. If it is not possible to connect a hood, an electric fan can be fitted to a window or a wall (fig.1-E), which must be turned on when the cooker is on, as long as ventilation standards are strictly adhered to.

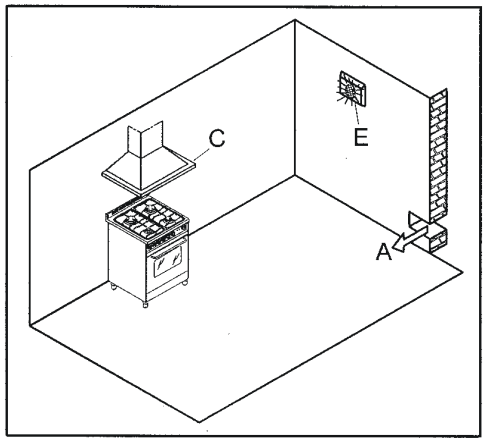


Fig.1

RECOMMENDED VENTILATION HEIGHT
- for ceramic cooktop model min. 24" above range
- for gas cooktop model min. 30" above range

When ranges are installed in close proximity to vinyl finish cabinets, those materials should be able to withstand temperature up to 75℃ centigrade. Alternatively, heat insulating barriers should be installed to avoid any deterioration to the finish.
The equipment must not be installed near inflammable materials, such as curtains, cloths etc.
Pay particular attention to the position of the electric cable and gas pipe: they must not touch any hot parts of the oven

The manufacturer will not accept responsibility for damages to cabinetry where manufacturer installation guidelines were not adhered to.

CONVERTING THE GAS-SUPPLY TO THE HOB BURNERS
Burners: auxiliary, semi-rapid, rapid, triple crown, griddle burner.
These burners are all fitted with injectors designed to create a primary input of air gauged for each type of gas. This means that the air regulator does not have to be regulated. Proceed as follows in order to convert from one type of gas to another: remove the grids, covers, holed flame diffuser and the burner supports (fig. 7); replace the holed injectors as indicated in 7/C according to the type of gas used (see table 1); put the burner supports, flame diffusers, covers and grids back in position; regulate the minimum output following the instructions in paragraph 1.7.

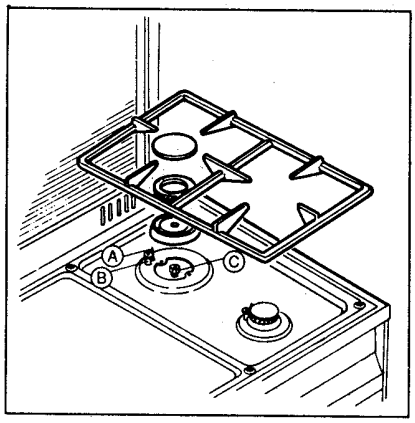
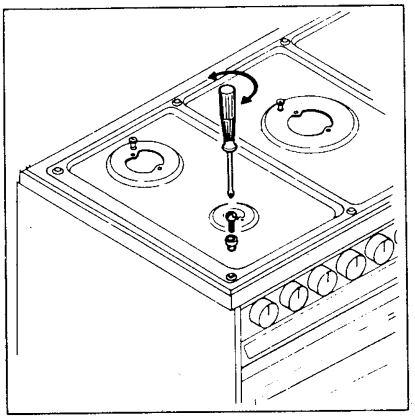


Fig.7


7/C

REGULATING THE MINIMUM OUTPUT OF THE HOB BURNERS

Normal/valve taps:

Ignite the burners and turn the knob to the maximum position. Remove the knob and insert a small flat-head screwdriver into the rod or through the holes on the side of the control panel, in accordance with the type (fig. 8 A/B). Loosen the by-pass screw by two turns in an anti-clockwise direction and rotate the rod to the minimum position. Adjust the previously loosened screws until the flame is lowered but stable, even when rapid changes are made from the maximum to the minimum position with the burner cold. If safety taps are fitted, let the burner run on minimum for a few minutes to ensure that the device does not cut in. If it does, increase the minimum.

N.B. For liquid gas settings, the burner minimum must be set by fully tightening the tap by-passes.

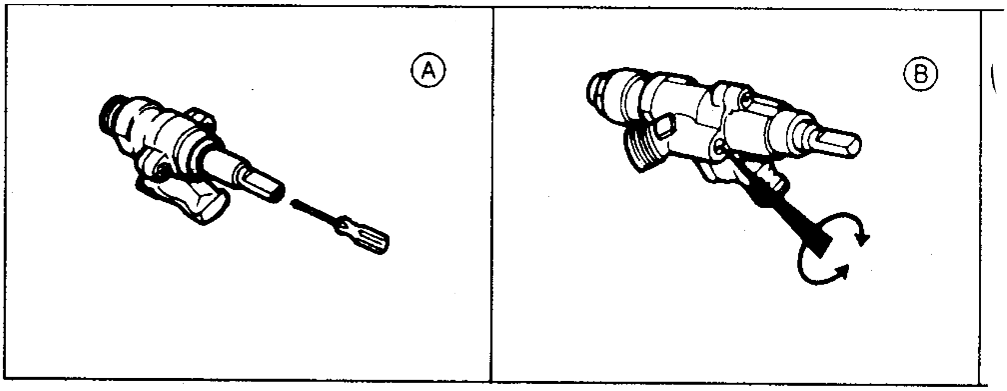


Fig.8

WARNINGS:

- If the burner flames accidentally go out, turn off the KNOB and wait for at least one minute before igniting.
- Using a gas cooker produces heat and humidity in the room where it is installed. Ensure the room is well ventilated by keeping all the natural air vents open or by installing an extraction hood with flue pipe.
- Intensive or extensive use of the cooker may require supplementary ventilation e.g. opening a window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if installed.

N.B. When the burners are alight, there must not be any draughts inside the room in that they may affect the flame or even blow it out.

DO NOT LIFT COOKER BY THE FRONT DOOR AS THIS WILL DAMAGE THE OVEN

The operations indicated below must be followed by qualified personnel, in conformity with the regulations in force.

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

All units are 208/240Volt power and 60hz

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

ELECTRICAL CONNECTIONS
Before carrying out electrical connection, be sure that the characteristics of the electrical system meet the specifications (on the rating plate on the range) and the electrical system is provided with effective ground in compliance with the regulations and provision of the law in your country. The ground is required in all circumstances.
If you wish a direct connection to the line, it is necessary to use a single pole switch, with a minimum opening between the contacts of 3 mm. suitable for the purpose and in conformity with the rules in your country (the yellow/green ground cable should not be interrupted by the switch).

ATTENTION

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

WARNING:
All aspects of the installation must conform with the requirement of the Standards North America (within North America) wiring rules, as well as your 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.

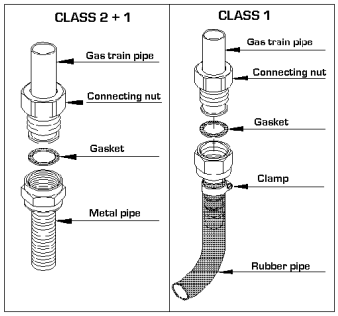
208/240Volt 60 Hz 30Amp/40Amp service

Incorrect installation of the appliance, resulting from the kitchen maker not following the detailed installation specifications, can affect the appliance performance

CONNECTION TO THE GAS SUPPLY: CURRENT INSTALLATION STANDARDS

The cooker should be connected according to local regulations, using either a rigid or flexible connections.

a) For building in: Use a continuous flexible stainless steel pipe, as per current installation standards, which can be extended to a maximum of 2000 mm.; the ends of the pipe must be fitted with an ISO 228/1coupling and gasket or an ISO 7/1 threaded coupling with mechanical gasket.



b) For free standing: A non-metallic flexible pipe can be used as long as it complies with current standards and the following installation instructions are observed: the pipe must be longer than 400 mm and shorter than 1500 mm; it must not exceed 50℃ in any point; it is not pulled or twisted; it cannot be choked and the entire edges, sharp corners or other similar hazards.
Before connecting the non-metallic flexible pipe, the brass adapter and gasket supplied with the cooker and/or available form the reseller must be fitted to the pipe/gas train on the back of the cooker. The regulator provided should be positioned between the brass adapter and the non metallic flexible pipe.

c) A certified gas plumber must complete the installation and meet with local regulation requirements for gas connections. Where the unit has an armour cable a certified electrician must complete the electrical connection. The white, or neutral wire will not be used and must be capped using a marrette.

WARNINGS:

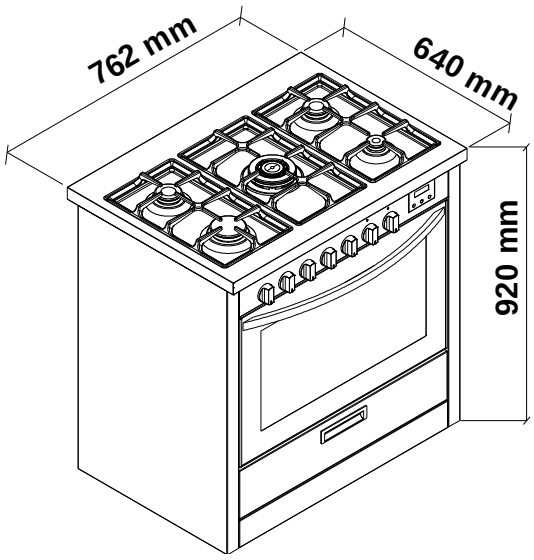
In order to prevent tipping of the appliance, The safety chain must be attaché To a hook secured to the wall

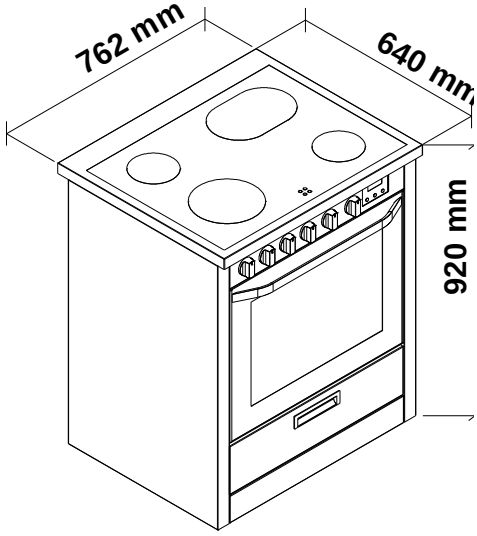
(PLEASE NOTE: The fixing hook is not provided as the type will depend on the construction of the wall to which it will be drilled and fitted. The installer should provide the fixing hook per customer request).

B - Range Measurements (762x640x920mm)

Measurements
Please note that all dimensions provided are in millimeters (mm.) The sizes allow for only a small degree of error so all cut-outs must be precise and square

If the range is placed on a base, measures have to taken to prevent the appliance slipping from the base





Cooling Fan
The range 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 temperature achieves the level pre-fixed and stop working when the temperature is reduced accordingly.

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 period 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 to the appliance and the adjoining furnishings. If activated it will shut down the appliance for a short time and will automatically reset allowing normal operations – you should consult your service technician if the problem re-occurs

C – Electrical requirements

WARNING:

All aspects of the installation must conform with the requirements of the standard North America (within North America) wiring rules, as well as your local electrical and building codes and regulations, and 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.

WARNING:

A licenced electrician must connect the armour cable and 3 wires into the electrical connection box. The white, or Neutral wire is not used, and must be capped using a marette.

To avoid power borne interference, this appliance must be installed individually on a separate and distinct final sub-circuit.
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 easy connection of the supply.

Voltage supply connection
To connect the electrical supply:

1- Ensure the supply cable and fuse rating are suitable for the appliance (see the electrical loading).
2- Remove the cover plate by undoing the screw.
3- 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.
4- 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.
5- Replace the cover plate making certain that the supply wiring is clear of any metal work and the screws.
6- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard

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

To full disconnect the power supply, it is necessary to have a proper mean in the fixed wiring in accordance with the wiring rules. It must have full disconnection under overvoltage category III conditions.

Electrical Loads

Oven	2350 W	Oven	2350 W
Grill	2800 W	Grill	2800 W
Oven fan and light	90 W	Oven fan and light	90 W
Cearmic cooktop	6800 W	Gas cooktop	
TOTAL RATING AT 208V	**9.05 KW**	**TOTAL RATING AT 208V**	**3.22KW**
TOTAL RATING AT 240V	**11.90 KW**	**TOTAL RATING AT 240V**	**4.05KW**

D – USING THE APPLIANCE FOR THE FIRST TIME

After installation remove all notification labels (not 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 power is first applied the display will flash and shows 00:00.
The time of day is displayed in digital 24 hours format (e.g.: 18:00 is 6:00 pm).

Burning in
Before cooking in 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℃. With the oven door closed, leave for approximately 5 minutes.

Select a cooking mode and set the oven temperature to 180℃. 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

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 (not exposed). 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.

NOTE

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

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

Don't 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 where 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.

Use only dry pot holders
Moist or damp pot holders on hot surfaces may result in burns from steam. Do not allow pot holder to touch 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 or near surface units.

Do not use water on grease fires
Fires or flame should be smothered using flameproof material or extinguished using a dry chemical or other suitable fire retardant.

All installation, adjustments, gas-conversion and maintenance operations must be carried out by qualified personnel, in accordance with the enclosed instructions and current installation standards. The manufacturer accepts no liability for faulty installation, setting, handling and use of the cooker.

Periodically check that there are no gas leaks in the pipe that connects the cooker to the gas bottle or the supply line; replace it upon expi

When the cooker is not in use, ensure that all the knobs are in the off position; furthermore, if it is unused for a period of time, shut off the gas bottle valve and the supply valve, as well as the appliance's mains electricity supply.

Keep the burners, covers and flame diffusers clean in order to ensure optimum operation.

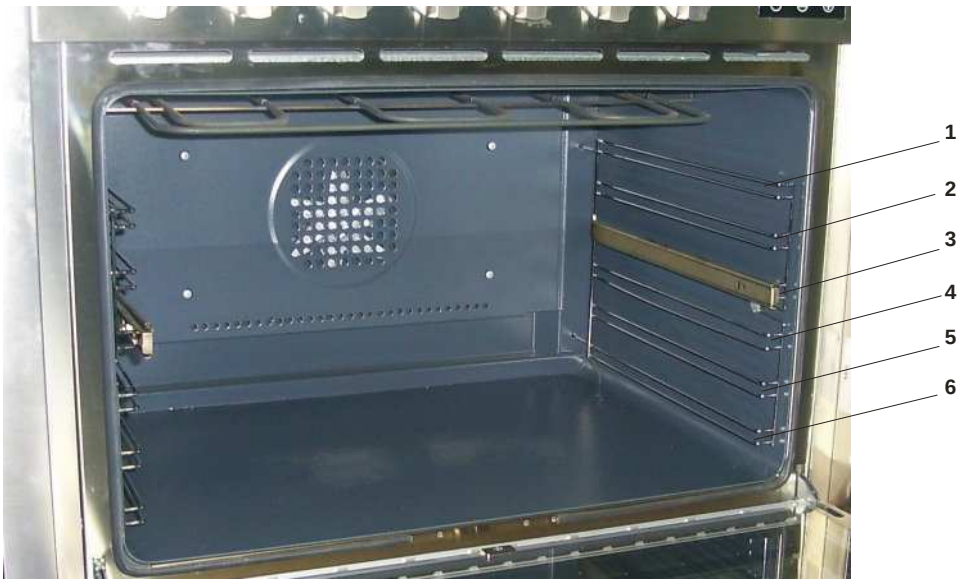
E - Accessories

Your appliance should come equipped with the following items.

- 1 x pair of Retractable Slide Runners fitted to upper position and capable of being moved to any selected position as required
- 1 x Deep Enameled Roasting Pan with dual height reversible Grill Rack insert – ready for sliding into side rack positions or fitting onto Retractable Slide Runners
- 2 x Wire Oven Shelves that can be fitted into 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 consist of 6 positions. Always remember to position the racks before warming up the oven, and remove all the shelves and roasting pan before cleaning operations.

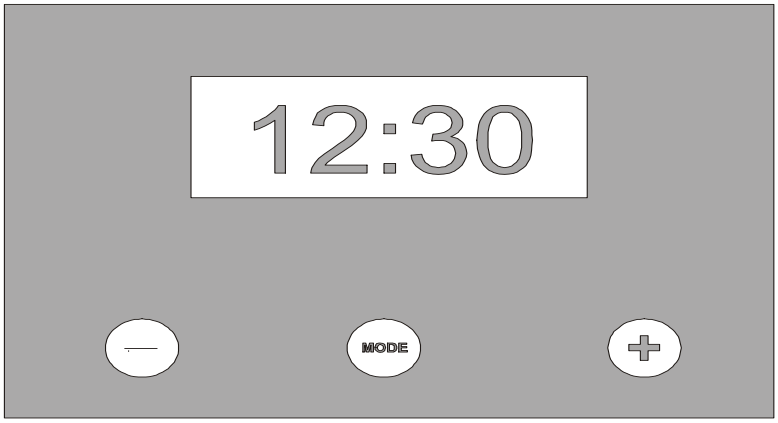
The slides runners can be position in any of the 6 rails



F - Electronic Programmer Operation

The 24 hour clock allows the setting of automatic cooking options up to 24 hours in advance.

1 **-** Minus Time Button
2 **Mode** (Countdown Timer with Alarm, Cooking duration, Finish Cooking)
3 **+** Plus Time Button



Setting the time on the 24 hour clock

IMPORTANT – NOTE FOR NEW INSTALLATION AND FIRST OPERATION

1- The clock will require setting when you first turn on the power (or following a power failure).
2- At power on, the relay contact is opened. The display and **AUTO** symbol flashes and time of day starts from 0:00.
3- Press PLUS and MINUS button simultaneously for minimum 3 seconds. The **AUTO** symbol goes out, **POT** symbol goes on, the **DOT** is flashing. With the PLUS button the time will advance slowly, and then speed up. If you over-shoot the desired time , use the MINUS button)
4- Press the MODE button twice to display the time of day setting mode. The oven will be in manual cooking mode.
5- The oven is now ready for use and to accept the selected cooking functions
6- The timer can be set for countdown up to 24 hours and for automatic cooking modes up to 10 hours and will countdown to zero. When zero is reached the alarm will sound.
7- To set the countdown timer
8- Press the MODE button for minimum 3 seconds. The **BELL** symbol is flashing and the display shows 0:00. Using the PLUS button advance the timer to the desired time.
9- Once the countdown timer is set, the normal time of day will return to the display within 7 seconds. If you wish to check how much time remains on the countdown, press the MODE button for 3 seconds. The remaining time will be displayed. After 7 seconds the normal time will return to the display.
10- To silence the alarm press the MODE button for minimum 4 second

Adjusting the tone of the electronic timer alarm.

THE TONE
There are 3 different tones from which you can select. To change the tone you press the “+” and “-“ simultaneously, then press the Mode button, ONCE ton will be displayed. Pressing the “-“ button while **ton** is in the display, will change the tone to the desired setting, then press the mode button once.
The electronic timer will store in its memory the last tone activated

Manual cooking

Once the time of day is set the POT symbol will be displayed. The oven is now in manual operation mode ready for you to select the desired cooking function and temperature

Automatic cooking modes *(*Based on setting the duration “DUR”)

Set function and temperature to the desired position

For example: if you wish to cook for 45 minutes. Press the MODE button minimum for 4 seconds. Press the MODE button again. The AUTO symbol is flashing and the display shows **“dur”.** The display automatically switches over between **"dur"** display and 0:00. During this time you can set the duration time of 45 minutes by pressing the PLUS button (use MINUS button should you over-shoot the required time). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will also appear indicating that you have set the automatic cooking function.
The oven will operate for 45 minutes only, turn off automatically and the alarm will sound. The AUTO symbol is flashing and the POT symbol will disappear. The alarm will turn off after pressing the MODE button.
If you hold the MODE button down longer than 4 seconds the oven will return to the normal cooking mode.

If further cooking is required, either leave on manual or repeat the above setting sequence.

Note: If you have not turned the function and thermostat setting off, your oven will now continue to operate manually. The AUTO symbol will disappear and the POT symbol will reappear.

Based on setting a cook stop time

1 Set the function and thermostat control to the desired position
2 For example: if you commence cooking and decide you would like the oven to turn off at 6.00pm. Press the MODE button minimum for 4 seconds. Press the MODE button two times again. The AUTO symbol is flashing and the display shows “End”. The display automatically switches over between "End" and time of day. During this time you can set the cooking stop time to 6.00pm, i.e.18:00 on the 24 hour clock, by pressing the PLUS button (use MINUS button should you over-shoot the required time). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will also appear indicating that you have set the automatic cooking function.
3 The oven will continue to cook until 18:00 (6.00pm) and then switch off and the alarm will sound. The AUTO symbol is flashing and the POT symbol will disappear. The alarm will turn off after pressing the MODE button.
4 If you hold the MODE button pressed longer then 4 seconds the oven will return to the normal cooking mode.

If further cooking is required, either leave on manual or repeat the above setting sequence.

Note: If you have not turned the function and thermostat setting off, your oven will now continue to operate manually. The AUTO symbol will disappear and the POT symbol will reappear.

Fully automatic – (Start Later – Stop Later)

Your oven may be programmed to start, cook for the desired time and turn off automatically. This function is particularly useful in the preparation of the evening meal, should you be out during the day, it will be ready on your return home. For example if your cooking time is 45 minutes and you want the cooking to finish at 6.00 p.m.

Press the MODE button minimum for 4 seconds. Press the MODE button again. Set the cooking duration time for say 45 minutes using the PLUS or MINUS button.
Press the MODE button again. Set the stop cooking time to 6.00pm (18:00). Release and the display will return to the normal time of day after 7 seconds. The AUTO symbol will be displayed.
Using the above settings, the oven is now programmed automatically to commence cooking 45 minutes prior to 6.00 pm. Then automatically turn off.

When cooking is complete the AUTO symbol is flashing and the POT symbol will disappear and the alarm will sound. The alarm will turn off after pressing the MODE button
If you hold the MODE button pressed longer then 4 seconds the oven will return to the normal cooking mode.

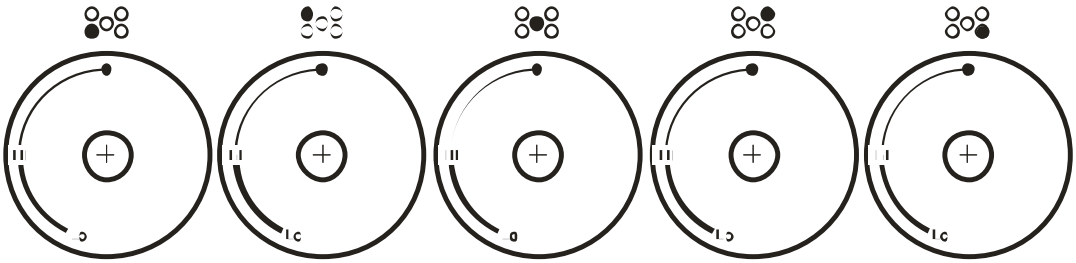
Canceling automatic settings

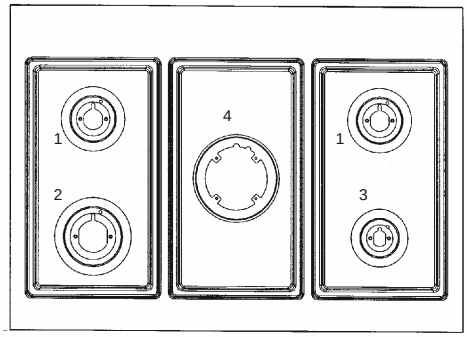
To cancel a program:
Press plus and minus button simultaneously for minimum 3 seconds.

NOTE:

On oven start up or possibly at other times, due to electricity supply deviations – the programmer may freeze on a function – if this occurs we recommend that, after checking other solutions without success, it is recommended that power supply be disconnected to the appliance and allow it to be in this position for some minutes before reconnecting. This may have a result of clearing the frozen position allowing you to reset the programmer for normal operation.

G - Gas Cooktop Control Panel





1= semirapid burner 2= rapid burner
3=auxiliary burner 4= wok burner

Technical Characteristic table

BURNERS		GAS	NORMAL PRESSURE mbar	INJECTOR DIAMETER 1/100 mm	TAP BY PASS DIAMETER 1/100mm	NOMINAL HEAT INPUT MAX. MJ/h(bTU/H)
N°	DESCRIPTION					
1	SEMI-RAPID	PROPANE NATURAL	28 10	72 118	35 REG.	6.3(6000)
2	RAPID	PROPANE NATURAL	28 10	92 155	46 REG	10.5(10000)
3	AUXILIARY	PROPANE NATURAL	28 10	55 90	35 REG.	3.7(3500)
4	WOK	PROPANE NATURAL	28 10	105 175	65 REG.	15.1(14000)

H - Gas Cooktop Functions

Automatic start-up with valves
Turn the corresponding knob anticlockwise up to the maximum position and press the knob. Once the burner has been started up, keep the knob pressed for about 6 seconds.

Using the burners
In order to obtain the maximum yield without wasting gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table and fig.1). This is to avoid the flame extremities being larger than the base of the pot. All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.
The gas supply can be interrupted by turning the knob clockwise up to the closing position.

NOTE:
If there is no power supply, it is possible to light the burners with matches, setting the knob to the startup
point (large flame, fig. 1).

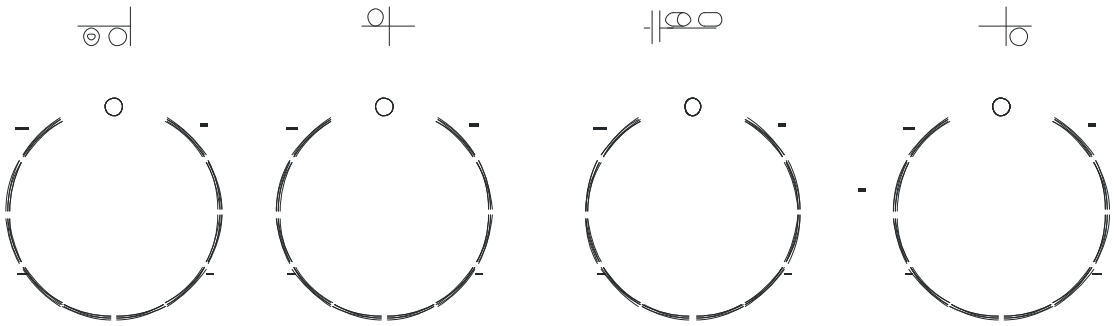
BURNERS	POWER (MJ/h) POWER (Btu/h)	Ø of pots
Auxiliary	3.2 3000	10 - 14 cm
Semi-rapid	6.3 6000	16 - 18 cm
Rapid	11.6 11000	20 - 22 cm
Wok	17.9 17000	24 - 26 cm

NOTE:
When the equipment is switched off, always check that the knobs are in the closing position.
If the flame should blow out accidentally, the safety valve will automatically stop the gas supply, after a few seconds. To restore operation, set the knob to the lighting point and press. While cooking with fat or oil, pay the utmost attention as these substances can catch fire when overheated.

WARNING:
-Do not use sprays near the appliance in operation.
-Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
-Always turn gas off if moving a pot away from the appliance.

I - Ceramic Cooktop Control Panel

Ceramic Cooktop Controls:



Switch controlling the left, front
Turning the knob clockwise activates the full hot plate.

Switch controlling the left, back hot plate.

Switch controlling the right, back hot plate.
Turning the knob clockwise activates the full hot plate.

Switch controlling the right, front hot plate.

To operate Single (inner zone) and separate Dual (inner + outer zone) follow this procedure:

a/ Inner Zone - rotate control knob in clockwise direction selecting power from positions 1 through 12. The inner zone only will operate.

b/ Inner + Outer Zone = Full Power - rotate control knob clockwise through position 12 as above, then through to the Dot on control panel only - a click will sound (do not Rotate control knob all the way to OFF position as this will turn power OFF). Then rotate control knob backwards (anticlockwise) selecting power level from 1 to 12 as before. This will activate both Inner and Outer zones concurrently for maximum power.

c/ To deactivate (turn off) Inner Zone or Inner + Outer Zone the control knob must be returned to the OFF position

Important Note:
1/ DO NOT TURN CONTROL KNOB ANTICLOCKWISE FROM OFF POSITION AS THIS WILL DAMAGE THE CONTROL MECHANISM - OPERATE SINGLE AND DUAL ZONES STRICTLY ACCORDING TO THE INSTRUCTIONS AS ABOVE.

L - Ceramic Cooktop Functions

WARNING

--If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surface of glass-ceramic or similar material which protect live parts

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

All operations relative to installation and electric connection should be carried out by qualified personnel in conformity with the regulations in force in your country.

The specific instructions are described in the booklet section for the installer

NOTICE

- Use only flat pans with a sufficiently thick base, equal to or not much larger than the hot plate selected (fig.1)
- The containers should not have rough bottoms in order to avoid scratching the heat surface of the top.
- Do not switch the electric plate on without the pan over the plate.
- Do not cook any food directly on the hot area. Avoid overflows of liquid and should they occur clean away promptly.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.

Switching on

Set the power by rotating the knob, taking into consideration that the highest number corresponds with the maximum power.

The pilot light is switched ON when at least one element is on. The residual heat indicator will light up when the temperature in any area is higher than $50^{O}C$.

Cleaning

Remove leftover and grease **or spillage** from the cooking surface with the special scraper (fig.3) (optional).

Then clean the heating area thoroughly with a paper towel and ceramic cleaning products for the correct care of your appliance. Never use abrasive sponge or irritating chemical detergents such as over spray or spot removers.

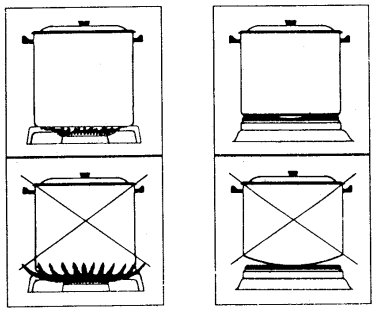
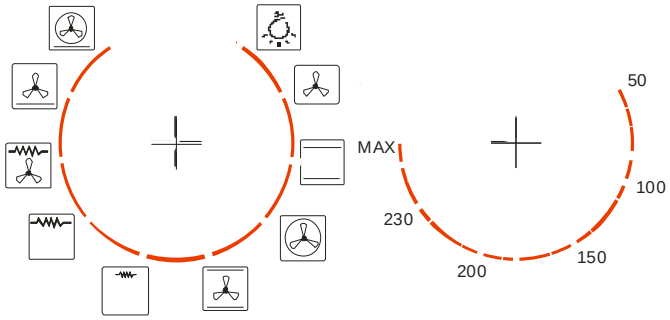


FIG-.1

M - Oven Functions & Control Panel

Control Panel:



Warming Drawer & continuous warm function of main oven:

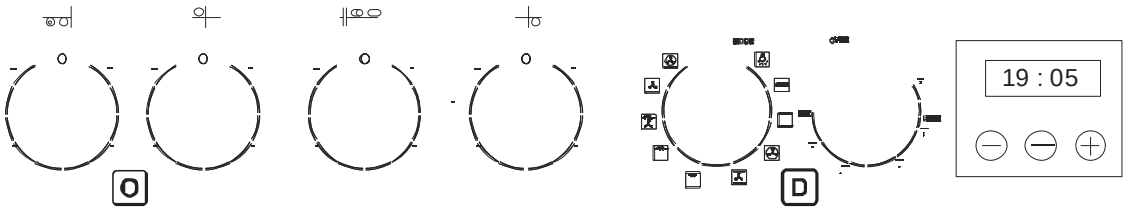
This switch controls the warming element in the oven (200 Watt)

O

This switch controls the warming drawer (200 Watt)

D

The warming drawer and warming element of the main oven heats continuously until it reaches 75 Degrees C and this temperature will be maintained throughout the warming process as required.



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

PREHEATING

Preheating the oven is not essential, but you will achieve better results if you do. Some foods, particularly cakes and pastry, are better cooked in a preheated oven. Other foods, for example casseroles, cook just as well when cooked 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 cooking mode/function for the task.

To preheat the oven:

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

Preheating guide (for 180℃ settings)

Cooking Mode	Preheat Time
CONVENTIONAL OVEN	15-20 MINUTES
FAN OVEN	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 for fast preheat, be sure to turn the cooking mode to your required setting before placing food in the oven.

HINT:
To allow for heat loss while placing food into the oven, preheat the oven 10-20℃ higher and then reduce the temperature to your required cooking temperature.

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

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

Type of Meat Approx. 450 grams = 1lb	Cuts of Meat	Time per lb (allow)	Oven Temperature ^{0}C
Beef	Prime Rib, rolled sirloin bolar blade, Top Loin, New York Strip Sirloin	60 minutes per 2lbs 40 minutes per 2lbs	180^0 – 200^0 180^0 - 200^0
Veal	Shoulder or leg (with bone or rolled)	40-50 minutes per 2lbs.	180^0 - 200^0
Lamb	Leg, shoulder (loin or rolled)	40-50 minutes per 2lbs	180^0 - 200^0
Pork	Leg loin	90 minutes per 2lbs.	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 ^{0}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 ^{0}C
Fish	Whole or fillets	10 minutes per lb.	170-190^{0}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 ^{0}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

This function activates the fan , to allow controlled and hygienic defrosting.
no heat is required,
(in case you want to speed up the operation, you can set the thermostat knob to 50℃)

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

All foods may be defrosted using the Fan Forced Convection mode. It is important to note that NO temperature (0 Degrees) is selected when using this function.

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

PIZZA

In this position the fan and fan element together with the under 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.

For best results for pizza and similar items we recommend this function and may be combined with our optional pizza stone for perfect outcome

CONVENTIONAL OVEN

In this traditional mode, oven heat is provided from the top and under the 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 oven door as steam may escape rapid

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 recipe.

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

CLASSIC BAKE (bottom of double oven)

In this mode, oven heat is provided from under the oven compartment. This is most suitable for cooking food which requires a well cooked base or where minimal browning is required.

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

HIGH BAKE

The HIGH BAKE mode uses the oven fan to circulate air with heat from the under 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, pastry 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.

FAN FORCED 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.

FAN GRILL

NOTE: Door must be closed in Fan Grill Mode

Fan grilling is a combination of direct heat and circulated hot air which gives the appearance and flavor 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 once only.

1- Oven door must be closed in Fan grill mode.
2- Place food on grill rack and pan supplied (ensure grill rack is inverted to the high position to allow best circulation of air) as close to the centre of the oven as possible.
3- Select FAN GRILL 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℃. The grill element has a safety shutdown at approximately 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 ^{0}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

FULL GRILL **& HALF 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 has a consequently 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 opened.

1- Commence grilling from a **hot 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, and then on again, when more heat is required.

N - Cleaning and Maintenance

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

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 discolor 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 spatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces. Foods which contain acidic substances or sugar can discolor or damage enamel finishes.
The enamel interior of the oven is a hard durable finish which is resistant to wear and discoloration. However, to maintain the appearance and durability of the finish any spills must be wiped off immediately. This should be done even if still hot and necessary precaution must be taken to avoid injury. 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 polishing and cleaning methods described previously. Thoroughly rinsing with clean water is the real secret and it surprising how easily stainless steel can be kept sparkling clean by using the above simple method.

Never leave stainless steel to dry by itself.

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 goods 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 (eg: 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.

NOTE:
When cleaning stainless steel surfaces Porter&Charles recommend 3M brand or 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 fibers may corrode causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.

WARNING:
Do not use any acid or caustic cleansers or 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.

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 directions as the brushing.

To clean the oven interior, fully open (side opening door/s) or remove the door/s (top opening type, see opposite page) for better access while cleaning. The shelves and shelf guides can be lifted out for cleaning by removing the relevant thumb screws. The shelves and shelf guides can be washed manually but are also dishwasher safe.

If using commercial oven cleaners, choose only non-caustic cleaners and follow the manufacturer's instructions. Avoid contact with elements, rubber door seals and exterior surfaces.

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

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

Self Cleaning Panels

The range is equipped with 3 panels (2 sides and rear). They are attached to the sides by removing the rack guides assembly 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 the cooking. If residue remains on them after cooking, empty the oven of food, and remove all shelves and pan, and turn the selector to Conventional oven (top and bottom element) and thermostat 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 which 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 the 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 cope with fatty stains very efficiently. For stains on the bottom of the oven, the usual causes are sugar or starch overflows.

The self cleaning panels are manufactured using a special enamelling process

The base of the oven should cleaned by using soapy water (see procedure to page 15-16) on a soft clean and newspaper

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

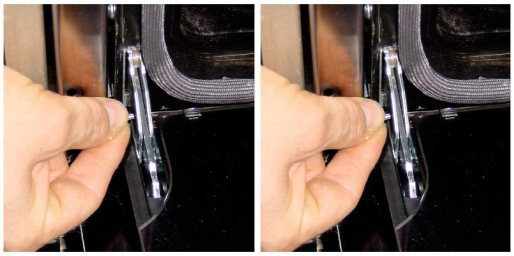
Similarly, NEVER try to wash with detergent, or use abrasive cleaners on the panels

Removing oven door (pull down door models only)
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.
2. Raise the door slightly, holding the sides of the door about half way up. **Make sure the pin stays in the hole the whole 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 off 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.

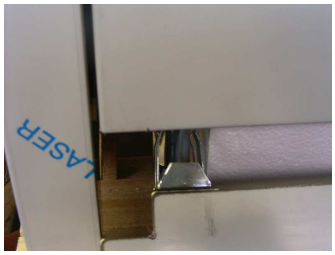
To re-fit the oven door:

i. 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.
ii. 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.
iii. Open the door fully and ensure the pin fully disengages from the hole. The door can now be opened and as normal.



REMOVABLE BASEBOARD

The baseboard is provided with two clips to easy fit on to the legs.
To clean the floor under the ranges is easy removable the baseboard and refit after the cleaning operations.



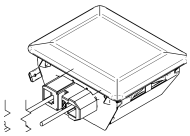
Changing the light globe
The light globe is located behind the glass cover and is a push-in type.

WARNING:
ENSURE THE APPLIANCE IS SWITCHED OFF BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK

To change a light globe:

1- Gently lever out the glass cover only.
2- Pull the light globe and push in a replacement globe.
3- Replace the glass cover making sure it fits correctly into place.

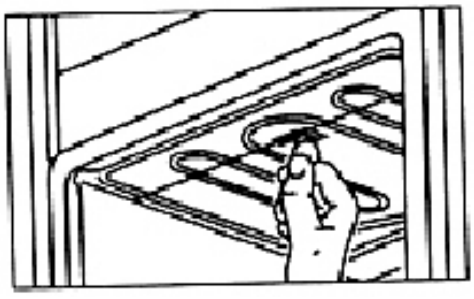
NOTE:
Recommended globe: Halogen 40W

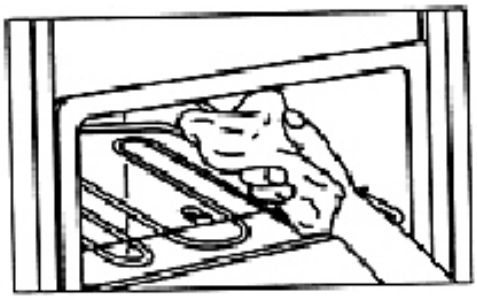


Drop Down Grilling Element

The removal of a single screw at the front of the upper grill element allows the grill to drop down to facilitate 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 separately by removing the retaining screws. The fan blade can also be removed for cleaning if necessary.

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

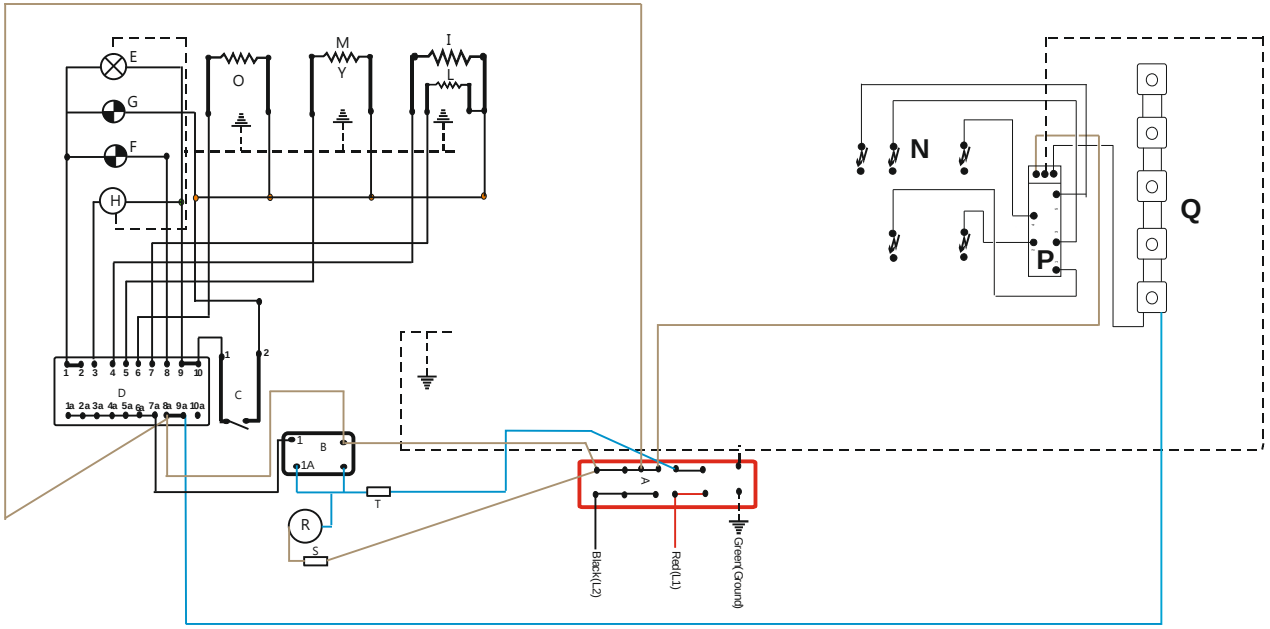




P - Trouble Shooting Guide

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)
Oven power is on but there is no heat	Oven may be set on AUTO Oven temperature may be set OFF Mode may be on incorrect selection
Rubber seal has gap/s at bottom and ends do not meet	Correct - doors are sealed this way for oven venting purposes
Display is flashing, is only part illuminated or is cycling through various displays.	Turn power supply to appliance off, wait 30 seconds and turn power on. Reset clock

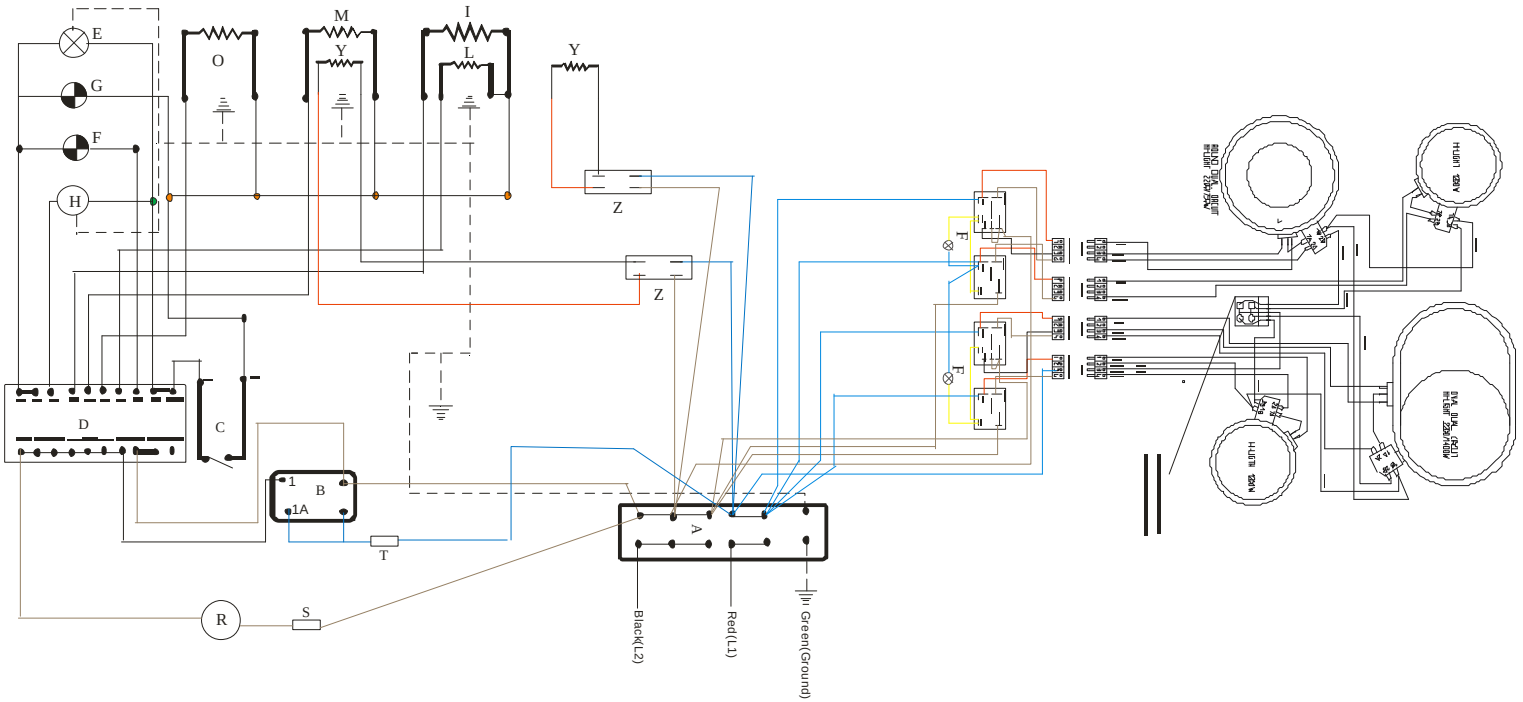
ELECTRICAL WIRING DIAGRAM FREE STANDING COOKER 60 CM. GAS COOKTOP



A = TERMINAL BLOCK
B = ELECTRONIC TIMER
C = OVEN THERMOSTAT
D = OVEN SWITCH
E = OVEN LAMP
F = RED PILOT LAMP
G = YELLOW PILOT LAMP
H = FAN MOTOR
I = TOP ELEMENT
L = GRILL ELEMENT
M = BOTTOM ELEMENT
N = SPARK CANDLE
O = FAN ELEMENT
P = SPARK GENERATOR
Q = SWITCH CHAINE
R = COOLING FAN
T = SAFETY THERMOSTAT
S = COOLING FAN CLIXON

A = TERMINAL BLOCK
B = ELECTRONIC TIMER
C = OVEN THERMOSTAT
D = OVEN SWITCH
E = OVEN LAMP
F = REDPILOT LAMP
G = YELLOW PILOT LAMP
H = FAN MOTOR
I = TOP ELEMENT
L = GRILL ELEMENT
M = BOTTOM ELEMENT
O = FAN ELEMEN
R = COOLING FAN
T = SAFETY THERMOSTAT
S = COOLING FAN CLIXON
Y = DRAWER ELEMENT
X= WARMING ELEMENT OVEN
Z = SWITCHES FOR WARMING ELEMENTS

ELECTRICAL WIRING DIAGRAM FREE STANDING COOKER



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 warranty policy for complete terms and conditions. Coverage is for costs of parts and labor for appliances in capital cities & 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 attention.*

Please retain your invoice* Porter&Charles *to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.

PORTER & CHARLES INCORPORATED
871 Cranberry Court
Oakville, ON L6L 6J7
Canada
Telephone: 1-866.699-4973
Telephone: 905-829.8389
Facsimile: 905-829.8409

For Service & Spares:
EURO-PARTS
1-800.678-8352

Important: *Please record details of your purchase below and mail or fax to:*

----------cut along line ----------

Porter&Charles

Name:_____ Tel no_____
Address:
_____

City: _____ State:_____ Zip Code: _____

Where purchased: _____ Purchase date ;_____

Items purchased:_____

Serial No. (s):
_____