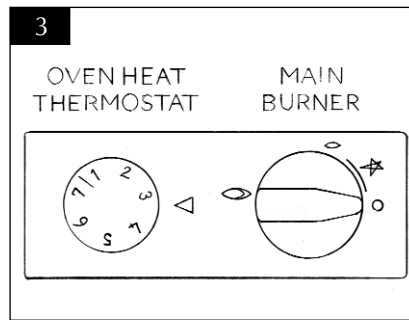
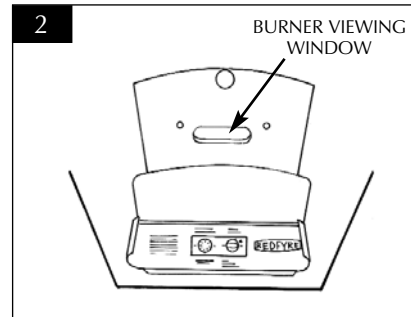
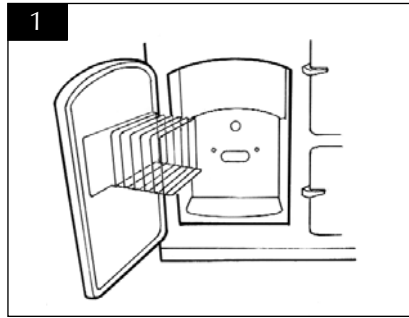


LIGHTING THE BURNER



Open the burner door, see diagram 1, lift the control cover, see diagram 2. There are two control knobs, the right hand knob controls the pilot ignition and main burner. The left hand knob controls the oven temperature, see diagram 3.

Ensure that the right hand control knob is pointing to off (●).

Press in the right hand control knob and rotate it anti-clockwise until a click is heard (keep pressing in) and the knob is pointing to pilot (☛). The pilot should now light, this can be seen through the burner viewing window, see diagram 2. If the pilot has not lit, repeat the procedure until it does.

Keep the control knob pressed for 10 seconds and then release it, the pilot should stay alight. If the pilot goes out, repeat the procedures until it does.

If the pilot will not light after repeated attempts, contact the retailer or installer from whom the cooker was purchased.

Turn the right hand control to point to main burner (☛) the main burner will now light. The cooker can now be controlled using the oven heat thermostat knob.

When lighting the cooker from cold set the oven heat thermostat control to setting 5. The oven temperature will now rise, taking approximately 2 1/2 hours to reach 200°C.

When cooking is not required, turn the oven heat thermostat down to the lowest setting to allow the cooker to 'tick over'.

TURNING OFF THE BURNER

To turn the pilot off, locate the control valve, turn the main burner control knob until it points to off (●), the pilot will go out.

IF THE FIRE IS EXTINGUISHED OR GOES OUT IN USE, WAIT 3 MINUTES BEFORE ATTEMPTING TO RELIGHT THE FIRE. THE CONTROL VALVE HAS AN INTERLOCK DEVICE AND THEREFORE CANNOT BE LIT UNTIL THE 3 MINUTES HAVE ELAPSED.

OXYGEN DEPLETION SENSOR

The appliance is fitted with an oxygen sensitive pilot system that will act to cut off the gas supply to the cooker should the oxygen in the room fall below its normal level. If the cooker is turned off by this device it usually indicates that there is a problem with the flue system, this should be inspected by a qualified engineer.

DO NOT ATTEMPT TO USE THE COOKER UNTIL AN ENGINEER SAYS IT IS SAFE TO DO SO.

THIS DEVICE IS NOT A SUBSTITUTE FOR AN INDEPENDENTLY MOUNTED CARBON MONOXIDE DETECTOR.

FLAME FAILURE DEVICE

This is a safety feature incorporated on this appliance which automatically switches off the gas supply if the pilot goes out and fails to heat the thermocouple.

RUNNING IN

The surface coating inside your REDFYRE cooker will "burn off" during the first few hours of use producing some smoke. This will disappear after a short period of use. If the odour persists, ask your installer for advice.

SERVICING

The cooker must be serviced every 12 months by a qualified Gas Engineer. In all correspondence always quote the Model number and the Serial number which may be found on the databadge.

VENTILATION

Any purpose provided ventilation should be checked periodically to ensure that it is free from obstruction.

INSTALLATION DETAILS

To assist in any future correspondence, your installer should have completed the commissioning sheet at the front of the installation instructions, this records the essential installation details of the appliance. In all correspondence always quote the Model number and Serial number.

HOT SURFACES

Parts of this cooker become hot during normal use. It is therefore recommended that a suitable guard be used for protection of young children and the infirm. Indeed, all parts of the cooker should be treated as a 'working surface' except for the control access panel.

CLEANING THE COOKER

WARNING :Beware of hot surfaces at all times! Only clean the cooker when it has cooled down sufficiently.

Your range cooker is finished in a high gloss vitreous enamel. To keep it in the best possible condition, follow these simple steps.

- Wipe over daily with a damp soapy cloth, then polish the enamel with a clean dry duster.
- While you're cooking, keep a damp cloth handy to wipe up spills.
- Should spills become baked on, use a non-abrasive cream cleaner. Check that it's approved by the Vitreous Enamel Development Council.
- If liquids that are either acidic, like fruit juice or milk, or have a high sugar content like jams and preserves, are spilt onto the enamel – wipe off immediately or the surface may be permanently discoloured.
- Abrasive pads, hard scrapers and oven cleaners containing citric acid can ONLY be used on the stainless steel surfaces, NEVER use them on the enamel as they will damage it.

To keep the hotplates and the inside of the ovens clean, use a light wire brush – but take care not to touch the enamel. Carbonised fat splashes in the oven can also be removed with the wire brush. The shelves can be soaked and cleaned with an oven cleaner.

The oven doors can be removed for easier cleaning, this should be done with care as they are heavy. Lift them off their hinges and place them face down on a surface which has been covered with a cloth to protect the enamel. Do not submerge the doors in water.



How to get the best from your Gas-Fired Classic Range Cooker

Please read this carefully before lighting for the first time.

Your new REDFYRE gas-fired range cooker has been manufactured to the highest standards. If installed, used and serviced correctly it will give you many years of economical, trouble-free operation.

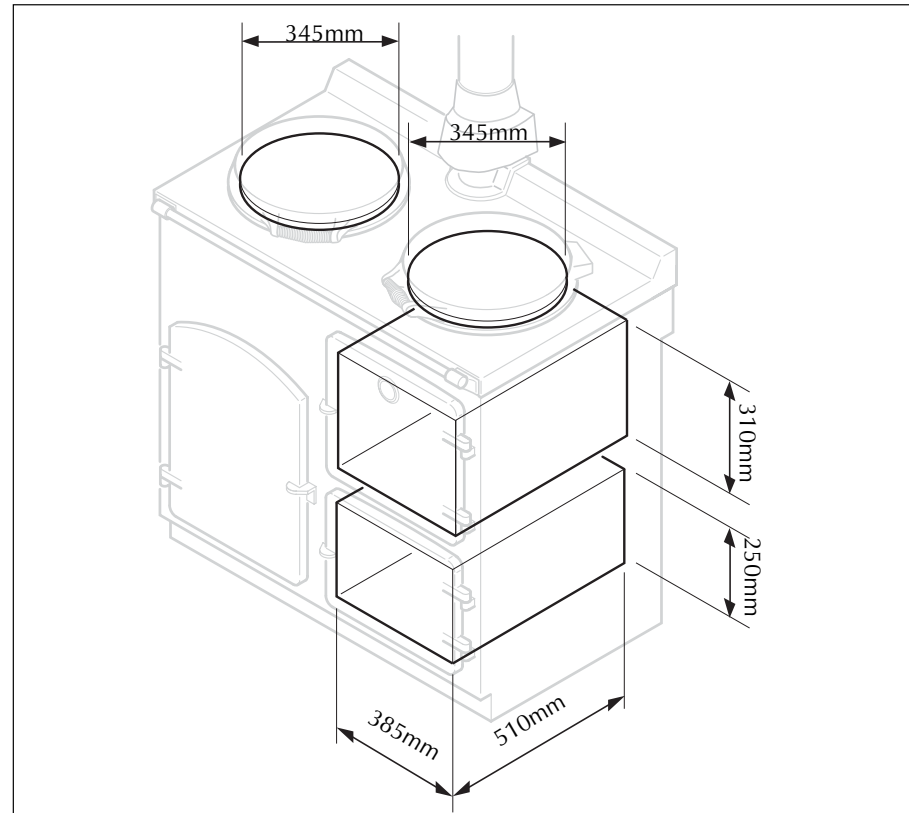
IMPORTANT

To make sure you get the best possible performance from your range cooker, it must be installed and commissioned by a CORGI registered engineer. Installation must be carried out to accepted standards, and comply with all regional and national regulations. REDFYRE will accept no responsibility or liability for any faults arising from poor or incorrect installation.

Any alteration not approved by REDFYRE could invalidate the approval of the appliance and the operation of its warranty, as well as adversely affecting your statutory rights.

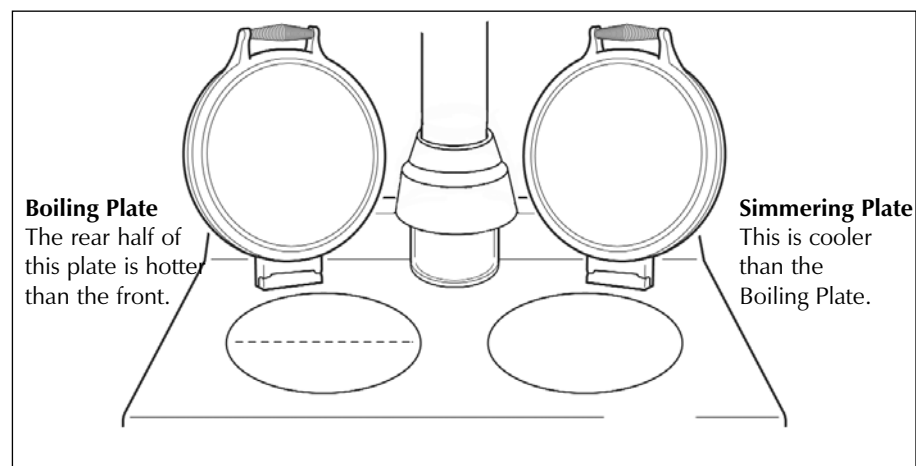
It is recommended that a qualified engineer should carry out servicing once a year. The burner should be turned off at least 4 hours before the Service Engineer arrives, to allow the appliance to cool.

OVEN AND HOB SIZES



NOTE: The Top Oven of this cooker is one of the largest of any range cooker currently on the market.

USING THE HOT PLATES

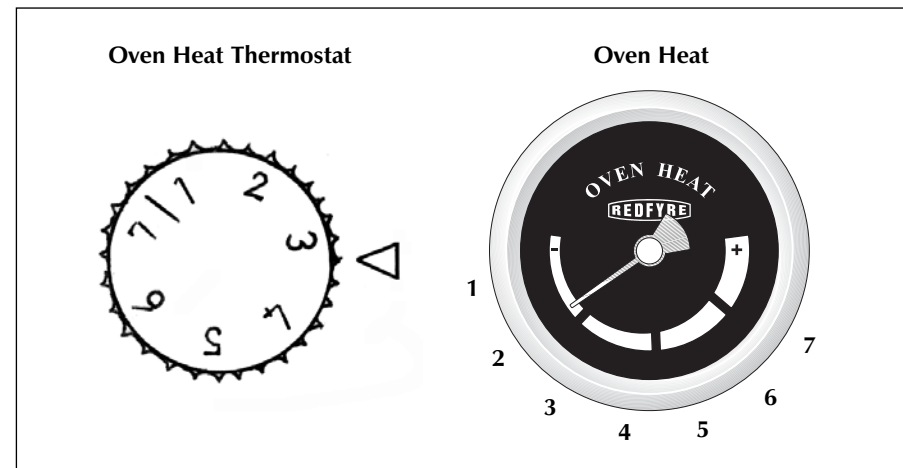


The temperature of the plates depends on the setting of the oven heat control. Below is a rough guide, please note that these temperatures are approximate.

POSITION	DESCRIPTION
1	Very cool
2	Cool
3	Moderate
4	Moderately Hot
5	Hot
6	Hot
7	Very Hot

USING THE TOP OVEN

The temperature of the oven will depend on the setting of the oven heat control. For rapid heating, turn the Thermostat up to 5 until the oven reaches the temperature you require then turn it back to hold the required temperature.



Below is a guide to the control positions, these temperatures are approximate. Remember that the oven is hotter at the top and cooler at the bottom, with use you will become accustomed to the temperature variations.

POSITION	DESCRIPTION	°C	°F	GAS MARK
1	Very cool	110°C-120°C	225°F-250°F	0.25-0.5
2	Cool	140°C-150°C	275°F-300°F	1-2
3	Moderate	160°C-180°C	325°F-350°F	3-4
4	Moderately Hot	190°C-200°C	375°F-400°F	5-6
5	Hot	210°C-230°C	425°F-450°F	7-8
6	Hot	210°C-230°C	425°F-450°F	7-8
7	Very Hot	240°C	475°F	9

USING THE BOTTOM OVEN

The Bottom Oven is approximately half the temperature of the top oven plus 10°, making it ideal for simmering, slow cooking and warming.

Take care not to leave the cooker running with the oven doors open for long periods as the cooker will lose heat and take time to recover to cooking temperature.

USING A TIMER

To get the best economy from your range cooker it can be fitted with a timer. This timer will allow you to control your cooker throughout the week ensuring that it is always ready when you need it.

The timer will keep your cooker running on low and turn it on before breakfast, lunch and tea time. The cooker will rise to the temperature set on the oven heat thermostat.

Full details on how to use the timer is supplied with the timer kit, which is available from your REDFYRE stockist.

COOKING TIPS

OVENS

The left hand side of the Top Oven is nearer the burner. When baking in the Top Oven, turn the food 180° approximately half way through cooking to ensure even browning.

PANS

For really good results it is essential to use good quality flat based pans. Pans which bend or don't sit flat will result in scorching and uneven cooking.

HOB LIDS

Ensure that the Hob Lids are closed when cooking has finished. If they are left up the cooker temperature will drop quickly.

KETTLE

Make sure that the kettle is not left simmering for long periods of time. Not only does this waste fuel but it also concentrates the minerals in the water which is not good for you.

GRILLING

The upper part of the Top Oven is the hottest when the oven is on full. For grilling use a shelf in the highest position.

TOAST

To make toast put the bread directly onto the hot plates or use the toasting 'bat' provided.

The Boiling Plate will toast the bread faster, this results in toast that is crisp on the outside and softer in the middle. The Simmering Plate toasts the bread more slowly so that the bread is crisp all the way through.

BACOGSLIDE

When cooking directly on the hot plates, e.g. eggs, drop scones, pancakes etc. use REDFYRE Bacoglide to prevent food sticking to the surface. Sample pieces are supplied with the cooker.

Bacoglide is available as sheets or a roll and can be purchased from your dealer.