

These appliances are produced to B.S.5386 Part 4 under the BSI Safety mark for gas appliances.

Designed for use on LPG (Cat I₃₊)

Butane 28 mbar / Propane 37 mbar.

This appliance is set for Butane at 28mbar.

Country of destination:- GB/IE.

Contents

Installation	Page 3
Servicing	Page 12
Users Guide	Page 14
Cooking Chart	Page 19
Short List of Parts	Page 20

Basic Data

Dimensions

		Vanessa Cooker	Vanessa Hotplate	Vanessa Oven
Overall	Height Min.	541mm	234mm	353mm
	Width	438mm	438mm	438mm
	Depth	428mm	395mm	431mm
	Height to Hotplate	471mm	190mm	————
	Weight of appliance	20Kg	8.5Kg	12.5Kg

Connections

Gas Rp 1/4 (1/4" BSP Female). Use Copper pipe only.

Heat Input

Hotplate	2.24kW	2.24kW	————
Grill	2.12kW	2.24kW	————
Oven	1.328kW	————	1.31kW

Injector

Hotplate	N 70	N 70	————
Grill	N 75	N 75	————
Oven	N 50	————	N 50

Installation

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space. Read the instructions before installing or using this appliance.

In the UK the regulations and standards are as follows:-

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The cooker must be installed in accordance with

All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 1989 and:-

For LP Gas - BS 5482 part 1 (when the installation is in a permanent dwelling), Part 2, (when the installation is in a caravan or other non permanent dwelling), or Part 3, (when the installation is in a boat).

The Gas Safety (Installation and Use) regulations 1994.

The relevant Building / IEE regulations.

LPG (Cat I₃₊) appliances are supplied set for Butane (G30). If conversion is required from Butane to Propane, (or vice versa), read the appropriate sections on burner aeration adjustment. After converting the appliance please attach the enclosed Gas Conversion sticker over the appropriate area of the data badge, this will identify the gas type the appliance is now set for.

Loose Parts

When unpacking check the following loose parts:—

Vanessa Cooker

Pan support, Hotplate, Grill pan, Grill pan handle assembly & fixing screw, Grill pan grid, Short splashback & Fixing screw (in plastic envelope), Flue duct, Meat tin, Oven grid.

Vanessa Hotplate

Pan support, Hotplate, Grill pan, Grill pan handle Assembly & Fixing screw, Grill pan grid, Short splashback & Fixing screw (in plastic envelope).

Vanessa Oven

Oven Shelf, Meat Tin, Adaptor for gas connection, Flue Outlet Guard

Provision for Ventilation

The cooker requires a free air supply for combustion, and provision should be made for accidental accumulations of unburnt gas to disperse safely. However, the position chosen should not be prone to strong draughts, which will reduce the efficiency of the burners, and may effect combustion.

The room containing the cooker should have an air supply in accordance with B.S.5440 Part 2 : 1989.

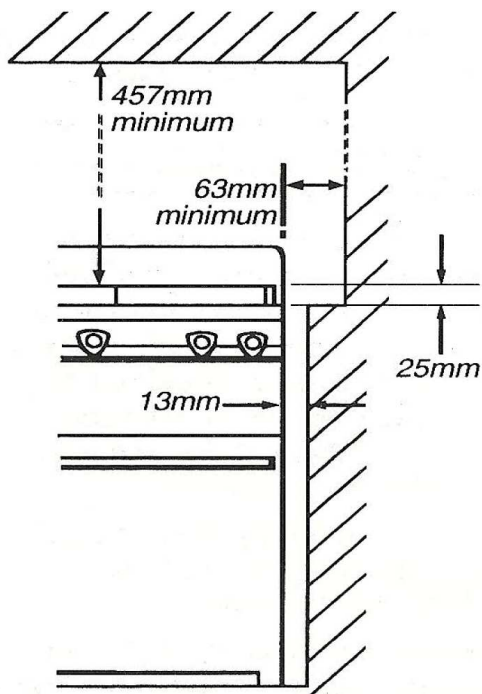
All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required;

if it is installed in a room of volume between 5m^3 and 10m^3 , an air vent of effective area 50cm^2 is required; while if the volume exceeds 11m^3 , no air vent is required. However, if the room has a door that opens directly to the outside, no air vent is required even when the room volume is between 5m^3 and 10m^3 . If there are other fuel burning appliances in the same room, B.S.5440 Part 2 : 1989 should be consulted to determine the requisite air vent requirements.

Note that the gap at the front beneath the Vanessa Cooker is an air inlet; it must not be covered in any way.

Position (See Figures)

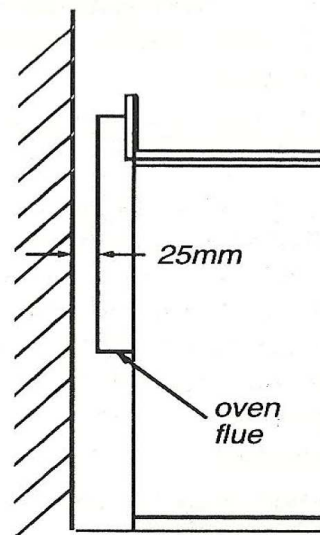
Vanessa Cooker



*Vanessa Cooker
Side and Overhead clearances*

Fig. 1

The cooker should be positioned within the space so as to leave minimum clearances of 13mm either side up to hotplate level, and 63mm above, 25mm behind the oven flue and 457mm directly over the hotplate.

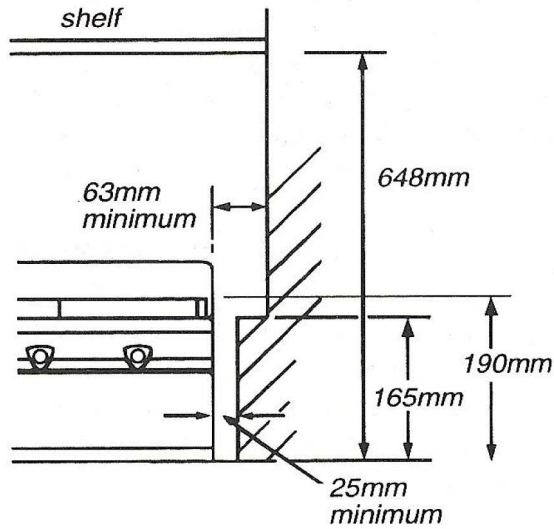


*Vanessa Cooker
Back clearance*

Fig. 2

Vanessa Hotplate

See Figs 3 & 4 for permissible clearances. Ensure that support points, where the metal is unavoidably in contact with combustible material, are well away from the hottest parts of the hotplate (hotplate burners etc.). The clearance between the hotplate and the metal shield may then be as small as necessary.



Vanessa Hotplate
Clearances for unprotected surfaces

Fig. 3

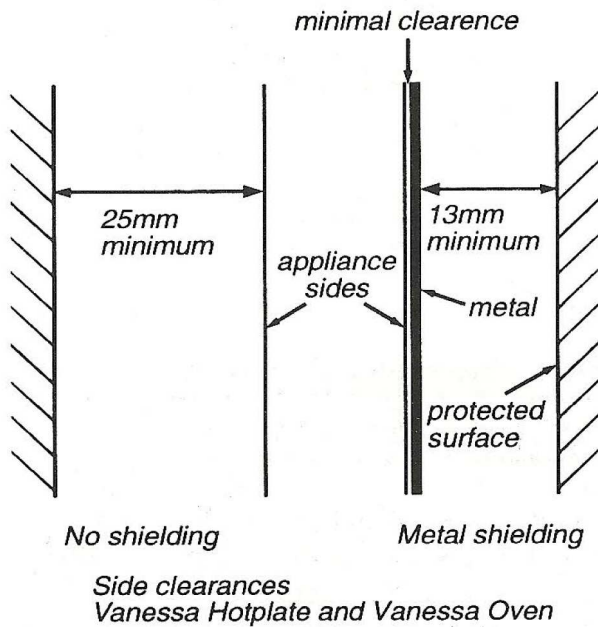
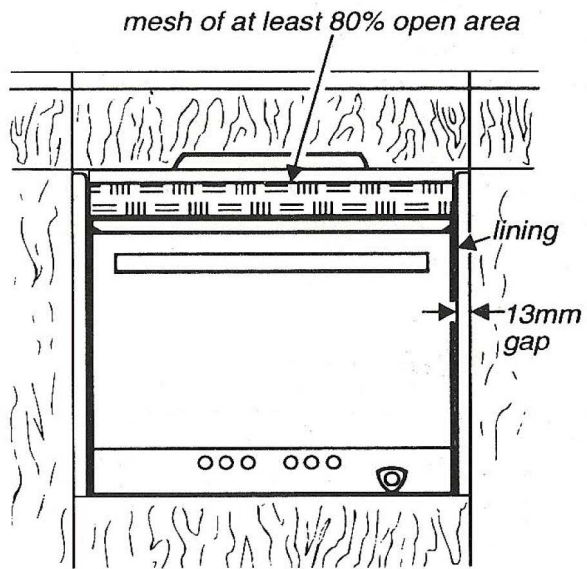


Fig. 4

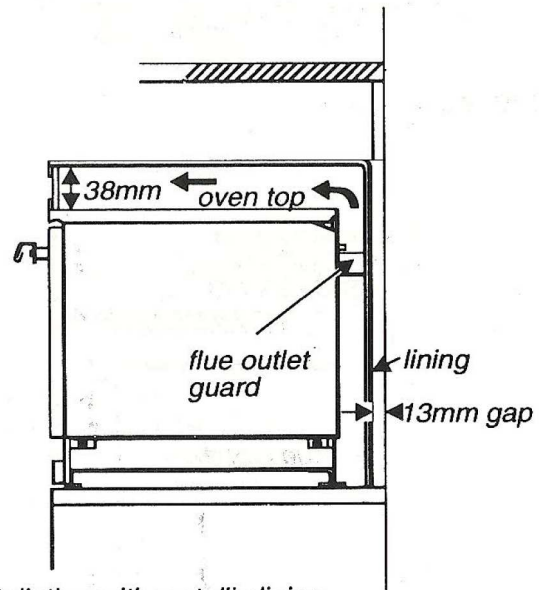
Vanessa Oven

The figures show minimum clearances between the oven and adjacent surfaces of combustible material for typical installation positions where the oven is built in to a compartment or unit.



installation with metallic lining
on sides back and top

Fig. 5a



installation with metallic lining
on sides back and top

Fig. 5b

Enclosed above. (Fig. 5a & 5b)

Where fitted beneath a drawer or in a similar position with no opening above, a clearance of 38mm must be allowed

above in order to allow flue product to be discharged. The aperture may be covered with a mesh, provided that the total open area is at least 80% of the aperture area. The compartment must be lined with sheet metal, positioned 13mm clear of the surface. Points of support, where this air gap is bridged, must be well away from high temperature points, such as the flue outlet.

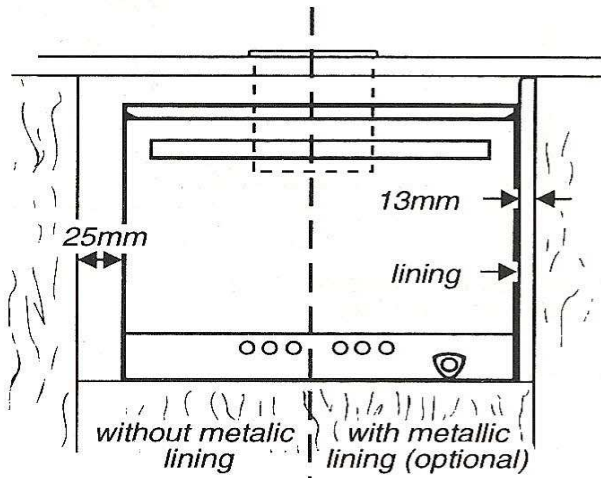


Fig. 6a

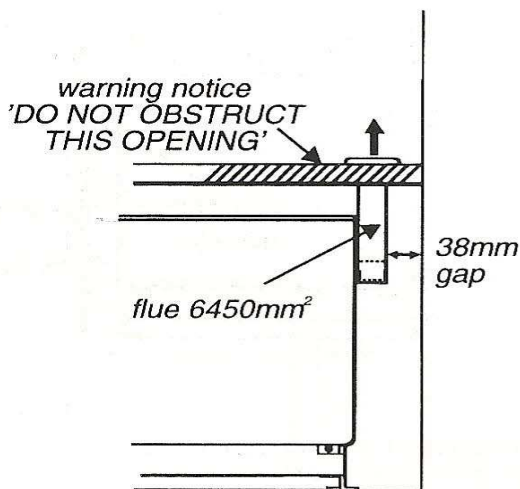


Fig.6b

Enclosed above with opening (Fig.6a & 6b)

Where fitted beneath a worktop through which an opening can be cut (or with the top of the oven flush with the worktop), a

vertical flue of cross-sectional area (c.s.a.) at least 6452mm² may be fitted in order to discharge the flue products at worktop level. The aperture should be designed to prevent accidental blockage, and it is strongly recommended that a warning notice

“DO NOT OBSTRUCT THIS OPENING”

be fixed adjacent to the aperture. The compartment may be lined with metal as described for Fig. 5, or left unlined provided that minimum clearances of 25mm are left at the sides and 38mm at the back.

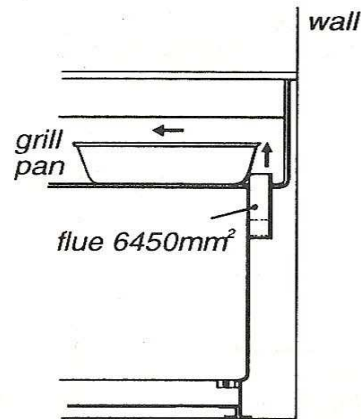


Fig. 7

Below hotplate with enclosed grill compartment.

(Fig.7) - Not the Vanessa Hotplate

Where fitted below a hotplate with grill compartment open only at the front, the flue products can be discharged into this compartment. The method is similar to that for Fig. 6. A vertical flue of minimum c.s.a. 6452mm² should be constructed to break into the base of the compartment. The flue outlet should protrude sufficiently into the grill compartment to prevent accidental blockage by the grill pan.

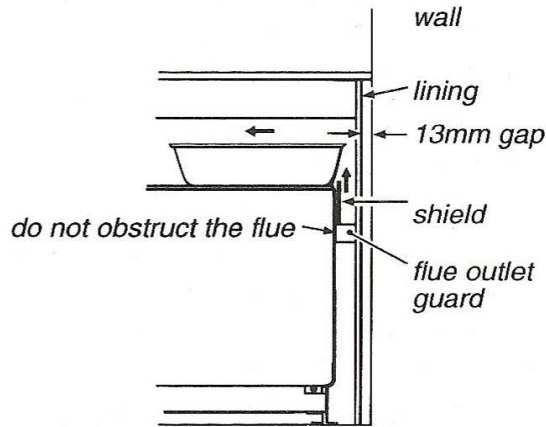


Fig. 8

Below hotplate without grill compartment.(Fig.8)

Where fitted below a hotplate without its own grill compartment, the top of the oven can be used as a working surface for the grill pan. Provision must be made to locate the pan in its correct position under the grill burner. This can be in the form of a plate fixed to the back of the oven, but care must be taken not to obstruct the flue opening with this plate.

Fitting

Vanessa Cooker and Vanessa Hotplate

1. Fix to the support beneath.
Remove the pan support (easing it up out of the spring clips) and the hotplate top.

VANESSA COOKER

Use four M5 screws, one at each corner, passing up through the support member and engaging with captive nuts in the cooker bottom flange. Hole spacings for drilling the support are shown in Fig.9.

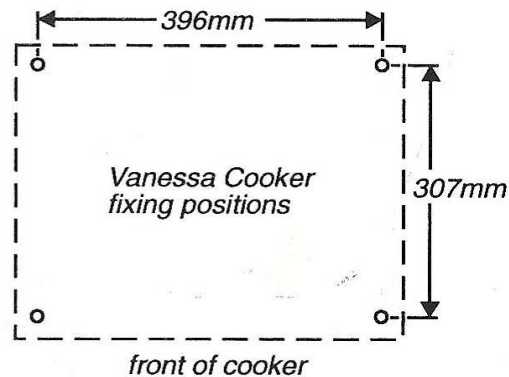


Fig. 9

VANESSA HOTPLATE

Use two No. 10 round head wood screws or M5 screws and nuts. Hole spacings are shown in Fig.10 Take care not to damage the enamelled base by over tightening the screws.

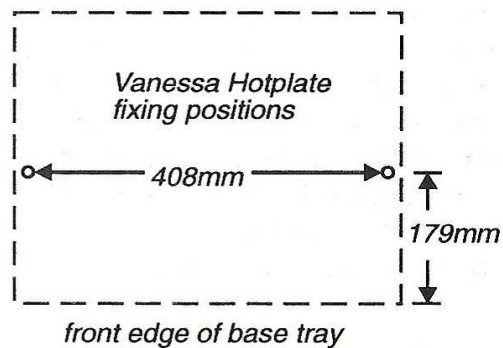


Fig. 10

2. Connect to gas. Make the connection at the L.H. end of the gas rail; the fitting is 1/4" BSP female thread. Use copper pipe, not rubber tubing.
Test for soundness after making the connection.
3. Vanessa Cooker Only - Fit the oven flue duct as shown in Fig. 11. Slide the duct down the cooker back ensuring that it engages in all four tags.

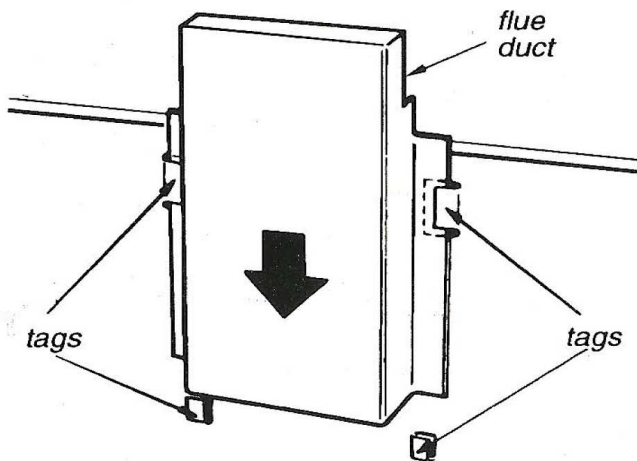


Fig. 11

4. Fit the splashback as shown in Fig.12. Remove the pan support and hotplate top. Support the grill burner assembly, unscrew the two fixing screws at the rear, move the burner assembly backwards to disengage it from the injector holder, and lower it to the base of the grill compartment. Slide the splashback into the locating lugs on the cooker back, making sure that the plunged slot in the back engages inside the top of the flue duct. Secure the splashback with the No.8 x 12mm

self tapper (Supplied in envelope). Replace the grill assembly, hotplate top and pan support.

5. Fit the control knobs by pushing onto the tap spindles.
6. Fit the grill pan handle. Remove the fixing screw from the wire end of the handle assembly, engage the wire end in the brackets on the pan, and secure it with the fixing screw.
7. Check pressure. Light the grill and oven burners and leave at full on. (For lighting procedure, see 8 and 9 below). Set the regulator to the appropriate pressure for the type of gas being used - for the correct figure, see the front of this booklet.
8. Check grill burner. The grill tap is self-locking in the off position, (marked by a dot). To light burner, hold lighter to the ports at either side of the grill burner body, push in grill tap knob (located in the centre of the fascia) and fully rotate anti-clockwise, to the large flame symbol.

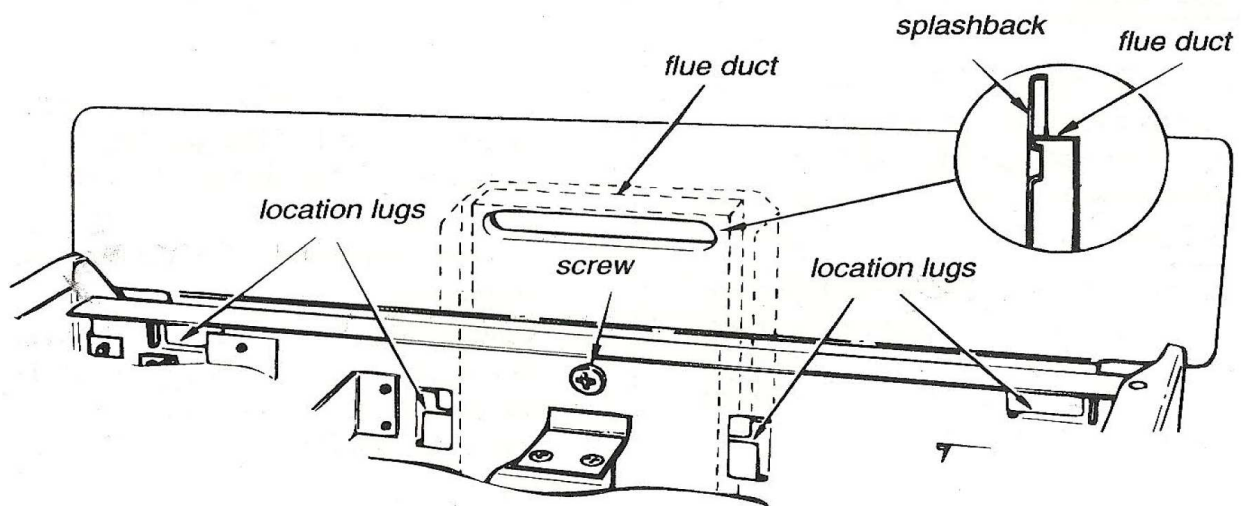


Fig.12

The flame should burn quietly and be of even height, mainly blue-green, but with yellow tips developing as the burner heats up. The aeration is preset, so a different flame appearance may indicate a fault in the burner. A flame tending to lift off the burner sometimes indicates too high a pressure excessive yellow tips, often resulting in sooting, may indicate too low a pressure.

After burner has been checked and turned off, place grill pan and trivet in position.

9. Check hotplate. The two hotplate burner taps are self-locking in the off position, marked by a dot.

Light each burner in turn and adjust the aeration. To light either burner, push in the appropriate tap and rotate fully anti-clockwise to the large flame symbol.

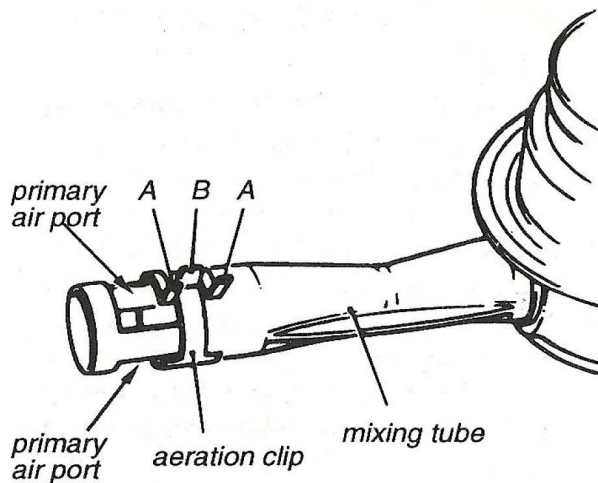


Fig. 13

Adjust the aeration by using pliers to release the aeration clip fitted over the mixing tube (see Fig.13) and sliding it to the appropriate position over the primary air ports to give cone height's (measured as shown in Fig.14) as follows:-

Butane 10mm, Propane 10—12mm

NOTE!

On Butane the aeration clip may not be needed over the primary air ports.

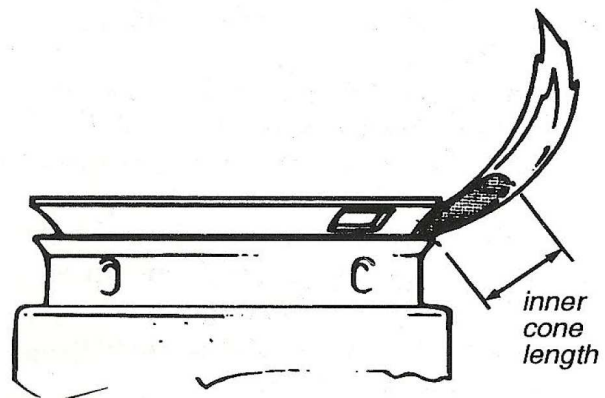


Fig. 14

10. Vanessa Cooker Only - Check the oven.

The oven is fitted with a thermo-electric flame supervision device (FSD).

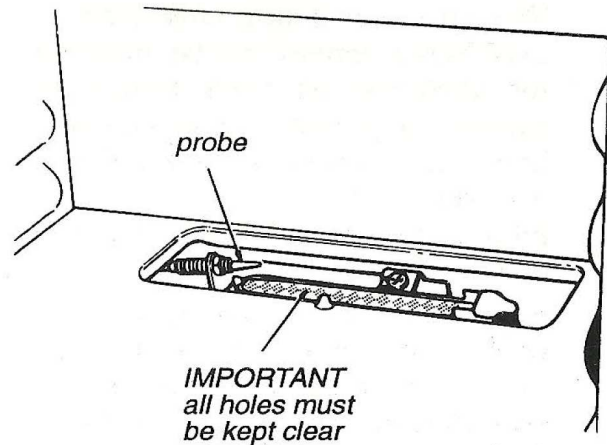


Fig. 15

To ignite the oven burner, open the oven door, push in the oven control knob (on the extreme right-hand side of the appliance fascia panel) and turn it fully anti clockwise. Hold a lighter to the burner ports, then press the FSD button in the centre bottom front edge of the oven. Gas will not flow to the burner until this button is pressed.

Keep button pressed in for approximately 15 seconds, after the burner has lit, to allow the FSD to operate. Upon releasing the button after this period of time the burner should remain alight.

Check that the flame burns quietly, and is of even height, mainly blue-green in colour. If the gas is propane, the flame will normally develop yellow tips as the burner heats up. If the gas is butane, a small amount of yellow tipping will be seen immediately after lighting, increasing as the burner heats up.

The aeration is preset, no adjustment is provided. If the flame does not appear as described, recheck the gas pressure. If the flame shows a tendency to lift, the pressure is probably too high. Excessive yellow tips, often resulting in sooting, may signify low pressure.

When the oven door is closed the oven burner flames may be observed for satisfactory operation through the narrow gap provided for this purpose immediately under the base of the oven door.

Fit oven furniture, the shelf and meat tin.

11. Re-assemble the remaining items. Replace the hotplate top and the pan support, inserting the four down-projecting ends through the holes in the hotplate top, and pressing firmly down into the spring clips beneath.

Advise the customer on the correct use of the appliance, in particular point out that all burners are fixed in position and should not be removed by the customer.

Also ensure that the customer is aware that the holes in the oven burner (Vanessa Cooker only - see Fig. 15) must be kept free from blockage. If blockage occurs, the top face of the burner should be wiped

with a cloth wrung out in clean hot soapy water, if this fails, a piece of fuse wire or a primus pricker may be used.

Vanessa Oven

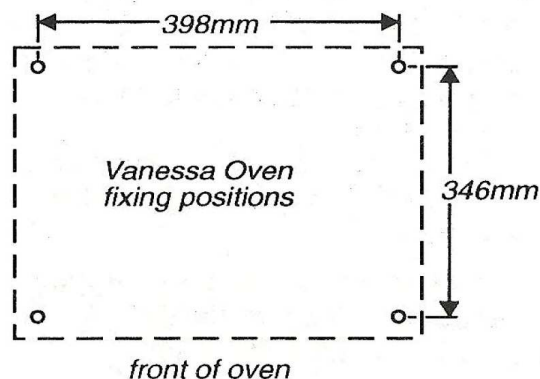


Fig. 16

1. Fix to the support beneath. Use four No. 8 woodscrews passed through the projecting lugs at each end of the front and the back. For hole spacings see Fig. 16
2. Connect to gas. The inlet connection is at the front, behind the bottom panel, to the left of the control knob, suitable for direct connection of 1/4" copper tube using a G1/4 (BS2779) tube nut and olive (not supplied). However, a loose adaptor is provided to convert the inlet connection to R1/4 (1/4" BSP male) to take a stud coupling and accommodate a larger size copper tube.
Pull off the control knob and remove the panel (two screws). After making the connection, check for soundness. (Leave the bottom panel off until the burner has been checked).
3. Check pressure. A pressure test point is provided at the gas inlet connection (see 2. Connection to Gas, above). Remove the pressure test screw and attach the pressure gauge tubing. Replace the control knob. Turn on the

gas cylinder valve (or other valve at the inlet to the installation). Light the burner as described below:-

To light the burner, push in the control knob, turn it to the left as far as possible (high), and release. Open the oven door, apply a light to the burner, and push in the FSD button (front bottom centre). The burner will light. Keep the button pressed for about 15 seconds. When you release the button, the burner should remain alight, if it does not, repeat, but keep the button pressed for a longer period.

Set the regulator to give the correct pressure for the type of gas used, as stated at the front of these instructions.

4. Check oven burner. Check that the flame burns quietly, and is of even height, mainly blue-green in colour. If the gas is propane, the flame will normally develop yellow tips as the burner heats up. If the gas is butane, a small amount of yellow tipping will be seen immediately after lighting, increasing as the burner heats up.

The aeration is preset, no adjustment is provided. If the flame does not appear as described, recheck the gas pressure. If the flame shows a tendency to lift, the pressure is probably too high. Excessive yellow tips, often resulting in sooting, may signify low pressure.

Turn the control knob to the right to turn off the burner - there is no need to push the knob in, observe that the flame diminishes as the knob is turned, until at the off position the flame is extinguished and the knob springs out.

Turn off the gas cylinder valve. Remove the pressure gauge tubing, and replace the pressure test screw. Pull off the control knob to replace the bottom panel. Replace the knob. Turn on the gas cylinder valve.

Safety

Observe all safety precautions, particularly where the appliance is used in a confined space. Install and operate the appliance according to these instructions.. Do not alter the injectors, burners, flue outlet or gas pressure unless you are a CORGI registered gas fitter. If you suspect a gas leak:

- (1) Extinguish fire, flame and other sources of ignition, do not operate electrical switches
- (2) Turn off the gas cylinder valve (or other valve at the inlet to the installation)
- (3) Open doors and windows to disperse the gas
- (4) An authorised CORGI gas fitter must investigate any gas leak.

Servicing

When applicable turn off gas supply before commencing servicing. After carrying out any of the following instructions, always re-assemble in reverse order unless otherwise stated.

Vanessa Cooker and Vanessa Hotplate

1. To Remove Hotplate Top

Lift the pan support frame and remove. Raise and remove hotplate top. When replacing the hotplate and pan support, note that both items may be fitted either way round.

Ensure that hotplate is correctly seated on the appliance when re-fitting, and that the longer pan support legs are satisfactorily located through the side holes on the hotplate.

When replacing the pan support take care not to damage the enamel.

2. To Remove Facia Panel

Remove hotplate top (as 1 above). Pull off the tap knobs. Undo the two self-tapping screws fitted with fibre washers on the facia panel top edge. Upon removal of the screws, tilt the facia panel top edge away from the appliance such that the tap spindle holes in the panel just clear the ends of the tap spindles, then lift the facia from its bottom locating pins. Replace in reverse order, and ensure all taps are in the off position, marked by a dot.

3. Side Panel Removal (Vanessa Cooker only)

Detach facia panel (see 2). Undo the screw fixing the facia locating pin

brackets in position. Remove screws and washers at front, back and bottom which hold side panel in position.

4. To Remove Grill Burner

Remove the pan support, hotplate top and facia (see 1 & 2). Support the grill burner assembly, unscrew the fixing screws at the rear, move the burner assembly backwards to disengage it from the injector holder, and lower it to the base of the grill compartment

5. To Change Hotplate or Grill Taps (Fig.17)

Turn off gas supply

Remove the grill burner (see 4). For hotplate taps remove the hotplate burner rear fixing screw and locknut, move the burner backwards to disengage it from the injector holder, turn the burner on its side, top facing the centre of the cooker, and lower it to the base of the grill compartment.

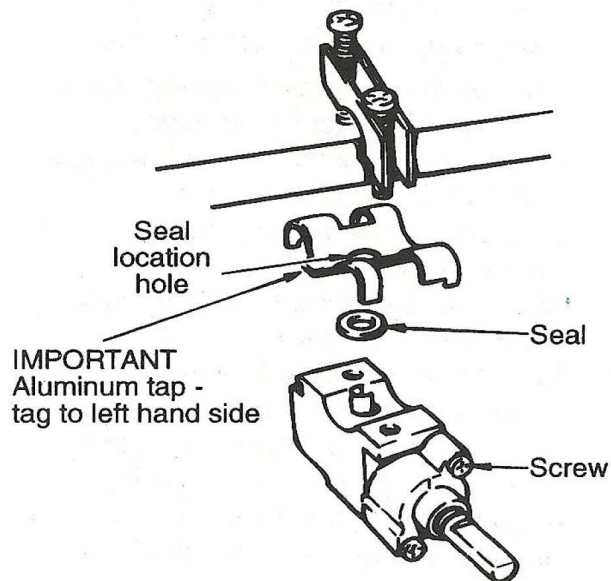


Fig. 17

Unscrew the injector holder at the rear of the tap. Remove the two tap fixing screws and saddle bracket, lower the tap from the gas rail. Retain the metal seal retainer, and screws, but discard the old sealing washer.

Fit new seal and seal retainer to new tap. (Note: Tag on seal retainer to be positioned with tag to left hand side see Fig.17). Hold the tap in position under the gas rail, and insert the front securing screw, enough to engage thread, then rear screw similarly, fully tighten front screw, then rear screw. Replace the injector holder and reassemble in reverse order. Test for gas soundness before refitting the fascia panel, knobs, hotplate top and pan supports.

6. To Exchange Oven Tap (Vanessa Cooker only)

Turn off gas supply. Remove hotplate and fascia panel (see 1 & 2).

Remove two screws, one at each end of the rear shield, and draw the shield forward so as to improve access to the tube nut. Undo tube nut at rear of tap, then proceed as for hotplate taps (see 5) to remove old tap replace with new one. Reconnect tube nut, check for gas soundness before refitting heat shield, fascia panel, hotplate, pan supports and knobs.

7. To Change Boiling Burner Injector

The gas supply need not be turned off. Remove the grill burner (see 4). Remove the hotplate burner rear fixing screw and locknut, move the burner backwards to disengage it from the injector holder, turn the burner on its side, top facing the centre of the cooker, and lower it to the base of the grill compartment.

Change the injector using a 4BA box spanner.

Re-assemble and test for gas soundness and satisfactory operations.

8. To Change Grill Injector

The gas supply need not be turned off.

Remove the grill burner (see 4). Change injector using 4BA spanner. After re-assembly, test for gas soundness and satisfactory operation of grill burner.

9. Splashback Removal (Fig. 12)

Remove the grill burner (see 4). Remove the splashback fixing screw (see Fig. 12). Tilt the splashback forward slightly to clear the edge of the flue duct, and pull upwards to remove.

10. To Change the Grill Fret Assembly

The gas supply need not be turned off.

Remove the grill burner assembly (see 4), and turn it over. Each fret assembly is held in place by two tags at each end, locating in slots in the grill cover. With a screwdriver or similar tool, prise the tags at one end of their slots, and bend them back just clear of the cover. Lift that end of the fret assembly sufficiently to hook the longer tag over the edge of the grill cover. Prise the tags at the other end clear of their slots, and remove the fret assembly, rotating it slightly so as to withdraw the inner edge out from under the burner.

To fit new fret assembly bend the four tags inward slightly. Locate cover of fret under burner body and then lower fret assembly into position. Holding fret in position bend the four tags back to locate in their fixing slots.

Re-assemble into cooker and check burner operation.

Vanessa Cooker And Vanessa Oven

11. To Exchange Oven Door Handle

Undo, but do not remove, the two securing screws from the inner door panel.

12. To Change Outer Oven Door Panel

Remove the four hinge screws from the underside of the outer oven door and the

two screws on the inner door panel which secures the door handle. Pull off outer door panel, taking care not to lose door spacers. (Ensure spacers are in position before refitting outer door panel).

13. To Exchange Inner Door Panel

Detach outer door panel (see 11) and remove door lagging and spacers. Disconnect door stays, ensuring that the stays are not pulled into the oven sides.

Remove inner panel. When re-assembling loosely fit one screw through each hinge to support the inner panel whilst refitting the door stay fixings. Remove temporary support screws and refit outer panel.

Ensure that spacers are in place when re-assembling.

14. Remove Oven Burner

Open oven door. Slacken the single burner bracket fixing screw, lift burner and bracket and move to the right. Remove single screw holding burner to bracket.

15. To Exchange Oven Burner Injector

Take out oven burner (see 14).

With the burner removed, access will be clear to the oven burner injector.

16. To Exchange FSD Thermocouple Probe.

Turn off gas supply, disconnect appliance and unscrew the fixing screws. Vanessa Oven only - remove rear mounting channel 2 hex headed screws. Access can now be gained by laying the cooker on its back. Remove heatshield (two screws).

Disconnect the FSD thermocouple probe from body. Open oven door, and through oven, remove the nut securing the thermocouple probe tip to the burner mounting bracket. The thermocouple probe may then be withdrawn from the appliance through the opening underneath

the oven. Re-assemble other items in reverse order, and check for satisfactory oven operation.

17. To Exchange Thermo-Electric FSD

Turn off gas supply, disconnect cooker and unscrew the fixing screws (through mounting surface into base of cooker). Access can now be gained by laying the cooker on its back.

Dismantle in manner described in 16 above, but note that it will only be necessary to detach the thermocouple probe at the valve body. To totally remove the T.E.V., disconnect nuts at the inlet and outlet to the valve and undo the nut securing the valve to its bracket. Carry out refitting in reverse order, check for soundness, and verify that the replaced valve performs in a satisfactory manner.

Users Guide

The TWO HOTPLATE BURNERS are the same size, each being adjustable from fast boiling down to simmering, by means of a control tap with a simmer stop position. Manual ignition only.

The LOW-LEVEL GRILL is complete with grill pan and grid

The OVEN, with drop-down door, is furnished with a shelf with a safety stop, which can be used in any one of four positions; a roasting tin is provided.

The control tap has three settings which cover the majority of cooking requirements; for a few items (e.g. Victoria Sponge), it is necessary to adjust to an intermediate position.

The burner flame is resistant to draughts of air, but a flame-failure gas cut-off device is also fitted.

Installation

The installer must be competent to carry out the installation: in the UK, CORGI Registered Installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards. Failure to install appliances correctly could lead to prosecution.

The cooker should be sited well away from curtains or other loose flammable materials.

Service

Your installer will ensure that your cooker is correctly installed and adjusted, and should be informed if any subsequent service is required. Unqualified persons should not be allowed to make any adjustments.

Replacement parts are available from your supplier (not direct from Flavel-Leisure); please quote the appliance name, and the serial number (shown on the data plate at the rear right-hand side of the grill compartment for the Vanessa Cooker and Vanessa Hotplate and behind the bottom facia for the Vanessa Oven).

Using the Vanessa Cooker

With the appliance safely installed and ready for use, please spare the time to read this book before you begin cooking. We want you to be able to make use of the facilities of the cooker.

Hotplate (where applicable)

DO NOT LEAN OVER THE HOTPLATE WHEN LIGHTING.

To light either hotplate burner, push in the appropriate knob, turn it to the left to the 'high' position, while holding a lighted match or other suitable igniter along the side of the burner.

If you require a lower flame, turn the knob back to the right; there is no need to push it in again. When the top of the 'low' range is reached, the knob will spring out. (Thus you can feel that the 'low' range has been reached, without looking at the flame on the burner). By turning further, a smaller flame can be obtained to suit your particular cooking needs.

To turn off, push in the knob, and turn it to the right until the stop is reached.

When using the hotplate:-

- use well designed pans with a flat base without a down turned base rim and with a minimum diameter of 100mm.

- place the pan centrally over the burner.
- place pan handles safely away from the front of the cooker.
- do not use commercial simmering aids e.g. asbestos mats as they may impede performance or damage the hotplate.
- ensure that the pan support is firmly in position.

Note on knob setting: It is not possible to give an exact guide as to where to set the knob, since this depends on the size and material of the pan and the quantity and ingredients of the food. Continued use of the cooker will help you determine the settings you require. One general rule: do not allow the flames to spread beyond the base of the pan; the food will not cook significantly faster, and you will be wasting gas.

Grill (where applicable)

To light the grill, push in the knob marked 'grill' (centre of the control panel), and turn to the left to the 'high' position while holding a lighted match or other suitable lighter along the side of the burner. (The burner can be lit from either side; the other side will light automatically).

Load the pan, and place it centrally under the grill. There is no need to wait for the grill to heat up, unless required for sealing meats when a couple of minutes preheating is recommended.

Note: When the grill is on:—

- Do not cover the aperture in the centre of the hotplate for any reason.
- Leave the grill pan in position (except when loading it with food) to protect the enamel on the base of the grill compartment.

To turn off, turn the knob right to 'off' . (There is no need to push it in; it will spring out when the 'off' position is reached).

The grill pan grid is reversible, giving a choice of two grilling heights.

- Use it in the high position for toasting and for cooking rare to medium steak. For meat, fish and chicken portions, etc., use the grid in the low position.
- For top browning of au gratin dishes, etc., use a suitable heatproof dish and put it directly on the base of the grill pan. This allows 70mm as a maximum height for dish and contents.

Oven (where applicable)

The oven burner is designed to prevent the flame being accidentally blown out completely, but if this should happen, a safety device cuts off the supply of gas to the oven. The oven control is positioned at the right-hand end of the control panel; the three most useful heat settings are marked, and designated on the Cooking Chart by letters as shown in Fig.18.

To light the oven, open the oven door and position the shelf as recommended on the Cooking Chart. Push in and turn the oven control knob fully to the high setting until the large flame symbol is in line with the burner indicator. Holding a lighted match or suitable lighter over the burner press in the flame safety device button located at the oven bottom (inside the oven door). The burner will now light, but continue to hold the button in for about 15 seconds so that the flame safety device can operate. If the burner does not remain alight, repeat the operation, but keep the button pushed in for a longer period.

Note:

Do not use a wax taper to light the burner; it may cause blockage of the burner holes.

Close the oven door, and leave the oven on 'high' for 10 minutes before inserting the food and turning the knob down to the suggested setting.

- The shelf should be inverted with the loops uppermost and to the rear of the oven in the runner position recommended in the Cooking Chart.
- Utensils used in the oven should normally be no larger than the roasting tin supplied. If you use one larger one, provided it does not overlap the back of the shelf, cooking will still be satisfactory but browning may not be quite so even.
- A joint which has been stored in a refrigerator should be left to stand until it has reached room temperature before cooking.
- Place single dishes centrally on the shelf.
- Cooking foil should be used in the oven for no other purpose than to cover food and dishes; it is particularly important to avoid blocking the outlet to the flue.
- Tarts or pies with pastry lining should be cooked on a baking tray and preferably on metal dishes.
- After loading the food in the oven, make sure that the oven door is properly closed.

Plates may be warmed on the grill shelf when the grill is not in use but the oven is on; remove the grill pan and put the plates in its place. Alternatively, plates may be warmed on the base of the oven.

Cleaning the cooker

General

After use, while the cooker is still warm, wash it with warm soapy water. If this is done regularly, your cooker will remain in good condition.

The enamel should not be chilled with cold water when hot.

Do not use harsh scouring materials as they will quickly destroy the gloss of the vitreous enamel. Spillage should be wiped off as soon as possible.

Hotplate

The hotplate top may be wiped while in position after removing the pan support, or can be completely removed to the sink area for more thorough cleaning if necessary.

After cleaning, ensure that all parts are dry and correctly replaced.

With continued use, those parts of the pan support touched by the burner flames may acquire a blue discolouration, which cannot be removed when cleaning.

Grill Compartment

The grill compartment can be cleaned by removing the grill pan and hotplate (if required). Use warm soapy water.

Oven

Cleaning will be easier if carried out while the oven is still warm. Before cleaning, cover the burner to prevent the burner holes becoming blocked.

The oven base, inner door and roof are all vitreous enamelled and can normally be cleaned using clean hot water and liquid detergent. For stubborn stains, use a nylon scouring pad or a moistened soap-filled

pad. Aerosol sprays can be used, but product should bear the V.E.D.C seal of approval, and the manufacturer's instructions must be followed.

After cleaning the oven, wipe with a cloth wrung out in clean water, then with a dry cloth.

The meat tin and shelf should be removed to the sink for cleaning with clean hot soapy water. A moistened soap-filled pad may be used to remove any burnt-on spillage.

After rinsing, wipe with a dry cloth - thorough drying of the shelf helps to maintain its finish.

Before replacing the oven shelf, check that the small holes in the oven burner face are not blocked. The burner is screwed in place and should not be removed, but the holes can be checked by viewing from the top. If there is a blockage, wipe the top face of the burner with a cloth wrung out in clean hot soapy water; if this fails, use a piece of fuse wire or a primus pricker.

Side Panels

Use clean hot soapy water only. Do NOT use abrasive or caustic agents or paint solvents. These panels have a durable polyester finish but are not vitreous enamelled.

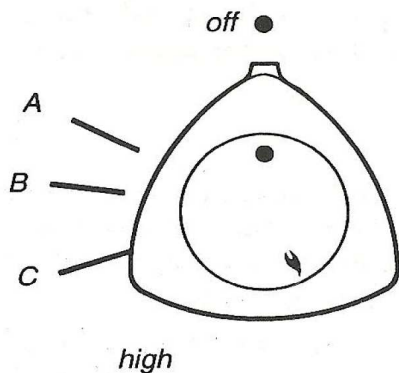


Fig. 18

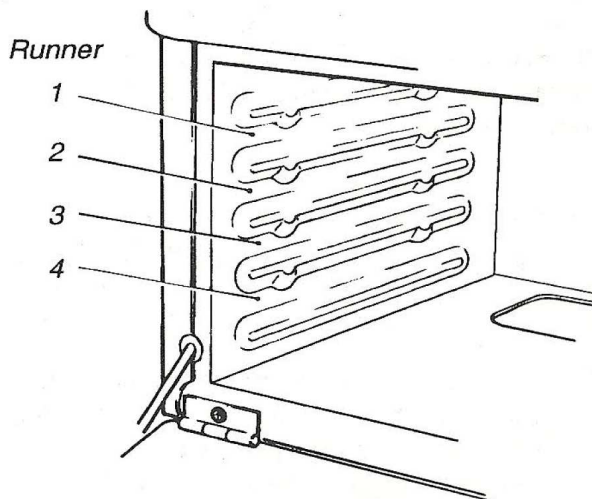


Fig. 19

Cooking Chart

- The following table is intended only as a guide; with experience, you may find that the suggestions given need to be modified slightly for best results.
- See Fig. 18 for Knob Settings. Settings A, B & C give oven temperatures approximately equivalent to Gas Marks 2, 5 & 7 respectively.
- See Fig. 19 for Shelf Runner Positions. All cooking is done with the tray or tin positioned centrally on the shelf unless otherwise stated.
- The Cooking Times given are for a pre-heated oven; after lighting, leave at high for 10 mins., then place the food in the oven and turn down to the suggested Knob Setting. If you start with a cold oven, you should increase the cooking time slightly, except for long-period dishes.

Cooking Chart

	Shelf		Cooking Time
	Runner Position	Knob Setting	
Roast Meat			
Pork and Veal	3	C	25 min. 450g (1lb) and 25 min. over.
Beef and Mutton	3	C	20 min. 450g (1lb) and 20 min. over.
Chicken	3 or 4	B	20 min. 450g (1lb) and 20 min. over.
Casserole Cooking			
Root Vegetables	3		2½ to 3½ hours.
		A	according to kind, after
Meat	3		simmering point has been reached.
Milk Puddings	2 or 3	A	2 to 2½ hours.
Cakes			
Madeira	4	Between A & B	80 to 90 min.
Fruit - 150mm (6") tin	3	A	2 hours.
Parkin	3 or 4	A	1 to 1¼ hours.
Sandwich Cakes			
Fatless Sponge	3	B	15 to 20 min.
Victoria Sponge			
- 180mm (7" tin)	3	Between A & B	20 min.
Small Cakes			
Scones	2	C	10 to 13 min.
Raspberry Buns	2	B	20 to 25 min.
Queen Cakes	2	B	18 to 20 min.
Fruit Pies	3	C	35 min.
			Tray pulled to front edge of shelf.
Plate Tarts	2	C	30 to 40min.
			Tray pushed to back stop of shelf.
Bread 450g (1lb)	3	C	45 to 50 min.

Short List of Parts

When ordering, quote the appliance name and serial number, together with the Part Number and Description of the item required. (Note: The Serial Number is on the data badge, which is on the rear R.H. side of the grill chamber for the Vanessa Cooker and Vanessa Hotplate and behind the bottom fascia for the Vanessa Oven).

Part	Qty.	Part No.
Hotplate tap and seal	2	A76394
Grill tap and seal	1	A75170
Oven tap and seal	1	A76207
Tap seal	4	P75044
Tap seal retainer	4	75045
Tap saddle clamp	4	75046
Injector (Hotplate burners) N 70	2	B01224
Injector (Grill burner) N75	1	B01225
Injector (Oven burner) N50	1	B01222
Grill fret assembly	1	A76051
Thermoelectric Gas Valve	1	P75029
Thermocouple Probe	1	P76209
Control knob and clip assembly (Grill and Oven)	2	P76397
Control knob and clip assembly (Hotplate)	2	P76395

Flavel-Leisure

CLARENCE STREET, LEAMINGTON SPA, WARWICKSHIRE, CV31 2AD
TEL : 01926 427027 FAX : 01926 450526 TELEX : 31558



A member of the Glynwed International plc group of companies

1 U0 355 00