

VANETTE

2001 Oven

(08 15290 02)

For use with Liquefied Petroleum Gas

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STOVES LTD. STONEY LANE, PRESCOT, MERSEYSIDE. L35 2XW.

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THANK YOU FOR CHOOSING A BRITISH BUILT
COOKER BY STOVES

We hope the following information will enable you to quickly familiarize yourself with the cooker features and use the cooker successfully and safely.



IT IS THE LAW THAT ONLY CORGI REGISTERED
INSTALLERS SHOULD CARRY OUT GAS INSTALLATION,
SERVICING AND REPAIR WORK.

BE SAFE

KEEP CHILDREN AWAY FROM THE VICINITY
OF THE OVEN

Do not use foil on oven shelves or the grill pan, or allow it to block the oven flue outlet as this **CREATES A FIRE HAZARD.**



Keep all combustible materials away from the oven.

The VANETTE 2001 has a shelf lock position for easier and safer handling of oven contents; the shelves can be pulled part way out and will not tip forward.

IGNITION

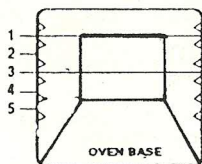
Open the oven door, push in and turn the oven control knob **anticlockwise** to the required Gas Mark. Keep the control knob depressed and either press the ignition button on the left-hand side of the fascia (IF FITTED) or hold a lighted match or taper to the **RIGHT-HAND** side of the burner.

If the flame goes out the flame sensing device cuts off the gas supply to the burner; to light the oven again repeat the above procedure.

TO TURN OFF—Push in the control knob and turn clockwise to the farthest position until the ● on the control knob is opposite the ● on the fascia.

THE OVEN

Preheating - The oven must be preheated for 10 minutes when reheating frozen or chilled food, and we recommend preheating for yeast mixtures, batters soufflés and whisked sponges.



The shelf positions in the following guide are counted from the top of the oven. If you prefer darker cooked results cook on a higher shelf for paler results use a lower shelf.

EXTRA shelves can be bought from your local supplier. See Spare Parts.

The cooking times in the following guide are based on a preheated oven. If you do not preheat the oven the cooking time should be extended.



COOKING GUIDE



Dish	Recommended Gas Mark	Suggested Shelf Positions	Approximate Cooking Time	
Scones	7	3	8-15 mins.	
Cakes				
Small cakes	5	4	15-25 mins.	
Whisked sponge	5	3	20-30 mins.	
Swiss roll	6	2	8-15 mins.	
Victoria Sandwich (2 x 230mm. (9"))	4	4	20-35 mins.	
Genoese sponge	5	3	20-30 mins.	
Madeira cake	3	3	1¼-1½ hours	
Very Rich Fruit Cake 205mm. (8")	2	4	3½-4½ hours approx.	
Semi Rich Fruit Cake (205mm. (8"))	2	4	2½-3 hours approx. ¾ hour per 500g./1lb.	
To protect a very rich fruit cake during cooking stand the cake tin in a larger tin or tie two layers of brown paper around the tin.				
Pastry				
Rough Puff	7	2	15-45 mins.) Cooking times depend on dish)
Flaky/Puff	7	2	15-45 mins.	
Shortcrust	6	2	15-45 mins.	
Flan	6	2	15-45 mins.	
Choux	6	2	20-45 mins.	
Biscuits				
Shortbread Fingers	3	2	20-30 mins.	
Nut Brownies	6	3	12-20 mins.	
Brandy Snaps	3	2	12-18 mins.	
Flapjacks	4	3	20-40 mins.	
Ginger nuts	5	2	7-12 mins.	
Puddings				
Rice Pudding	2	3	2-2½ hours	
Baked Custard	2/3	3	1-1¼ hours	
Bread and Butter	3	3	1-1¼ hours	
Hot soufflé	4	3	40-50 mins.	
Fruit Crumble	5	3	30-50 mins.	
Bread				
Loaves 2 x 500g. (1lb.)	7	3	20-40 mins.	
1 x 1kg. (2lb.)	7	3	30-45 mins.	

MEAT AND POULTRY ROASTING

Meat may be roasted at **Gas Mark 7** which seals the meat quickly or at **Gas Mark 3** which cooks the meat slowly and gives a moister and more tender joint. Preheat at Gas Mark 6 and cook for 30 minutes before reducing to Gas Mark 3.

Joints cooked in foil or covered roasters are moist and tender and will shrink less than if open roasted. To crisp and brown the outside, cook uncovered for the final ½ hour.



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



■ Frozen poultry should be thoroughly thawed before cooking, the time required depends on the size of the bird e.g. a large turkey may take up to 48 hours to thaw.

The **TIMES** given in the **ROASTING GUIDE** are only intended as a guide as completely accurate roasting times cannot be given because the size and age of the bird will influence cooking time as will the shape of a joint and the proportion of bone. Adjust the shelf position so the meat or poultry will be in the **centre** of the oven.

	Gas Mark 3	Gas Mark 7
Beef - on bone	25 mins. per 500g. (1lb.) plus 25 mins.	15-20 mins. per 500g. (1lb.) plus 25 mins.
- rolled	30 mins. per 500g. (1lb.) plus 30 mins.	20 mins. per 500g. (1lb.) plus 25 mins.
Lamb - on bone	25 mins. per 500g. (1lb.) plus 25 mins.	20 mins. per 500g. (1lb.) plus 20 mins.
- rolled	35 mins. per 500g. (1lb.) plus 35 mins.	25 mins. per 500g. (1lb.) plus 25 mins.
Veal - on bone	35 mins. per 500g. (1lb.) plus 35 mins.	25 mins. per 500g. (1lb.) plus 25 mins.
- rolled	40-45 mins. per 500g. (1lb.) plus 40 mins.	30 mins. per 500g. (1lb.) plus 30 mins.
Pork - on bone	30 mins. per 500g. (1lb.) plus 30 mins.	25 mins. per 500g. (1lb.) plus 25 mins.
- rolled	35 mins. per 500g. (1lb.) plus 35 mins.	30 mins. per 500g. (1lb.) plus 30 mins.
Chicken	25 mins. per 500g. (1lb.) plus 25 mins.	20 mins. per 500g. (1lb.) plus 25 mins.
Duck	25 mins. per 500g. (1lb.)	20 mins. per 500g. (1lb.)
Goose		
Turkey		

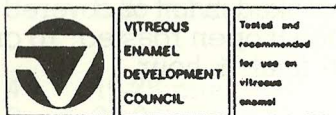
NOTE: When cooking stuffed poultry calculate the cooking time from the total weight of the bird plus its stuffing.

CLEANING

■ ABRASIVES AND POLISHES WILL DAMAGE THE SURFACES ■

Use only hot soapy water or a mild cream cleaner for stubborn marks and allow to cool before cleaning.

The OVEN COMPARTMENT is vitreous enamel and we recommend a mild paste cleaner such as Jif, Flash or Ajax which has the Vitreous Enamel Recommendation Seal.



TECHNICAL SPECIFICATIONS

Pressure test point	Remove oven burner and use injector with thermostat turned on and pushed in.
Thermostat	Isphording-Phial on oven roof.
Injector	Size 50 Stamped 50.
Heat input	1.7kW.
Flame supervision	Thermoelectric.
Aeration	Fixed. It is normal for flame to burn with white tips.
Data Badge	Lower front frame.

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CODES AND REGULATIONS



IT IS THE LAW THAT ONLY CORGI REGISTERED INSTALLERS SHOULD CARRY OUT GAS INSTALLATION, SERVICING AND REPAIR WORK, WHICH MUST BE IN ACCORDANCE WITH:

1. Gas Safety Regulations 1984 (Installation and Use).
2. Building Regulations-Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated)-Issued by the Scottish Development Department.
4. The I.E.E. Regulations.
5. The Electricity at Work Regulations 1989.
6. The Installation and Servicing Instructions for this appliance.
7. All relevant British Standard Codes.

VENTILATION

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, and some rooms will require a permanent vent as well.

For room volumes up to 5m^3 an air vent of 100cm^2 is required.

If the room has a door that opens directly to the outside, or the room exceeds 11m^3 NO AIR VENT is required.

For room volumes between 5m^3 and 10m^3 an air vent of 50cm^2 is required.

If there are other fuel burning appliances in the same room B.S. 5440: Part 2:1989 should be consulted to determine the air vent requirements.

The appliance must not be installed in a bed sitting room of volume less than 20m^3 or in a bathroom or shower-room.

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

■ FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION. ■

INSTALLATION INSTRUCTIONS

■ AFTER INSTALLATION MAKE SURE THE OVEN IS GAS SOUND ■
AND ALL COMPONENTS ARE OPERATING CORRECTLY.

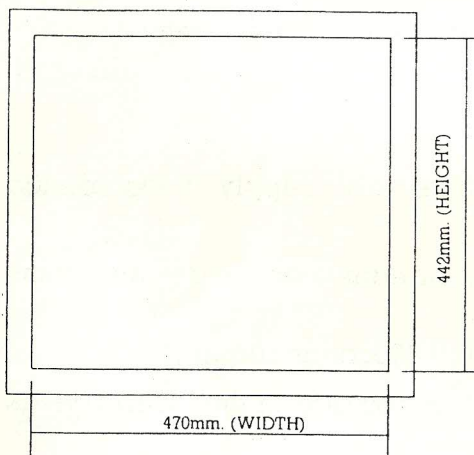
GAS CONNECTION

The 8mm bundy gas inlet is at the top right-hand side behind the thermostat.

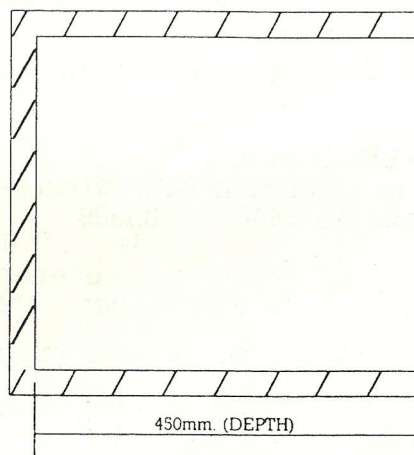
WARNING: DO NOT use a flexible tubing connection.

CABINET DETAILS

The oven unit is intended for building into a cabinet with minimum size as shown below:



Front View



Sectional End View

Secure with suitable screws through the holes in the side trims into the side of the cabinet.

The 12mm. gap below the front frame allows air to circulate around the appliance for combustion and **MUST BE MAINTAINED**.

Any cupboards above the oven unit should be adequately ventilated but it is still not advisable to store food in them.

SERVICING INSTRUCTIONS

AFTER SERVICING MAKE SURE THE OVEN IS GAS SOUND
AND ALL COMPONENTS ARE OPERATING CORRECTLY

1. Remove the oven unit

- a. Disconnect the gas supply to the appliance.
- b. Remove the 2 securing screws from each of the side trims. The unit can now be removed.

2. Remove the fascia

- a. Remove the 2 outer screws from the side trims that secure the oven to the cabinet.
- b. DO NOT remove the middle screws - just loosen slightly before removing the top and bottom screws.
- c. PIVOT side trims outwards on the middle screws.
- d. Remove the control knob and then the locknut from the thermostat boss.
- e. Remove the 2 screws from below the fascia then lift up and off.

3. Exchange the thermostat

- a. Remove the oven unit (1).
- b. Remove the 5 screws from the back of the cooker and the single screw from the top of each side panel.
- c. Unscrew the gas inlet and outlet connections to the thermostat and unscrew the FFD connection.
- d. Slightly loosen the bundy nut at the oven burner end of the pipe.
- e. The top/rear panel can now be removed by pushing the sides out slightly and pushing the oven supply pipe back slightly. If necessary unclip the thermocouple from the bundy tube.
- f. Unclip the thermostat phial from the oven roof and feed the phial out of the oven roof.
- g. Take off the tap knob and thermostat locknut to release the thermostat.
- h. Fit the new thermostat into the fascia and refit the top/rear panel, **taking care not to bend or damage the thermostat capillary** or oven insulation.
- i. Refit the oven into its cabinet.

4. Thermocouple Probe

- a. Remove the oven unit (1).
- b. Disconnect the thermocouple from the rear of the control.
- c. Unclip the thermocouple from the oven supply pipe.
- d. From inside the oven release the locknut from the front of the thermocouple. The thermocouple can now be lifted out.

5. Oven Burner and Injector

- a. From inside the oven remove the screw from the left-hand end of the oven burner.
- b. Release the thermocouple locknut and lift the burner clear of the injector.

6. Thermostat Bypass

- a. Remove the fascia (2).
- b. The bypass screw is visible on the front of the thermostat.

7. Glass Door Panels and Handle

- a. Open the oven door and remove the screw at the top of each side trim securing the top trim to the door assembly.
- b. The inner and/or outer glass panel can now be removed.
- c. The handle is removed by withdrawing the 2 screws that secure it to the top trim.

SPARE PARTS

When ordering spare parts please give the name of the appliance, the serial number from the data badge and also the colour.

Description

Part Number

Control knob (Brown)	08 15062 03
Control knob bezel	08 15188 06
Control knob spring	08 15110 01
Control knob (White)	08 15062 05
Control knob bezel (White)	08 15188 09
Handle (Brown)	56 15080 03
End caps for handle (Brown)	08 15079 01
Handle (White)	56 15080 02
End caps for handle (White)	08 15079 00
Inner glass door	08 14946 00
Oven shelf	08 14976 00
Cake tray	60 03944 01
Thermostat	08 15156 00
Injector	08 00111 08