

# **USER / INSTALLER INSTRUCTION BOOKLET**

**Please read the instructions before using the appliance**

**MODEL: MAXI 60 GSF**

The logo for Statesman features the word "STATESMAN" in a bold, serif font. A large, stylized, black swoosh or underline element is positioned behind the text, starting under the 'S', arching over the 'A', and ending under the 'N'.

**STATESMAN**

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# INTRODUCTION

Thank you for choosing a STATESMAN appliance.

**IMPORTANT;** before using your appliance, please read this manual carefully to assist safe and successful operation.

## **INSTALLATION (See Page 9)**

This appliance is adjusted for use as stated on the data badge.

This appliance is not connected to a combustion products evacuation device. It shall be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards and current installation regulations. Particular attention shall be given to the relevant regulations regarding ventilation.

This cooker is heavy and care should be taken when moving it.

Do not lift the appliance using the handle as this may damage the appliance.

Ensure that the electrical supply complies with type stated on the rating plate.

Do not attempt to modify the cooker in any way as this may be dangerous and will invalidate the warranty.

Remove all packaging prior to using this appliance.

## **SERVICE**

Should you have any difficulty using your cooker, and you have checked the possible causes with the help of information provided, you may contact our **CUSTOMER SERVICES DEPARTMENT: 0844 84 85 861**

Please have ready the following details:

- Model No.
- Serial No.
- Date of purchase
- Name, address and postcode
- Contact telephone number
- Accurate description of fault
- Where purchased

Spare parts information can be obtained by calling the **SPARE PARTS DEPARTMENT: 0844 84 85 862**

# SAFETY

It is important to read this manual and take all safety measures recommended.

- This appliance has been designed for domestic, non-professional use.
- Check for any damage once unpacked. If there are any defects or damage, do not use the appliance. Report the defect/damage to your supplier or to the Statesman Service Department. Remove and dispose of all packaging immediately to prevent any risk of harm to children.
- This appliance must be installed and commissioned by a qualified person as Statesman will not take any responsibility for damage caused by incorrect installation.
- Before installing this appliance, make sure that the gas and electricity supplies are compatible with the specification on the rating plate and the packaging.
- The supply cable must never be changed by the customer. If it becomes damaged, contact a qualified person to replace it.
- Always switch the power supply off before any cleaning or maintenance is carried out.
- After use, some parts of this appliance may remain hot for a long time. Take care to avoid touching these parts until the appliance has cooled.
- Keep flammable materials away from the appliance.
- Ensure that no cables of other appliances come into contact with this appliance, especially hot parts.
- Turn any control knobs to the off position when not being used.
- When heating fats or oils, do not leave pans unattended as there is risk of fire.
- Children should be supervised to ensure they do not play with the appliance.

## SAFETY CONTINUED

- When using the grill, the oven door should be kept open.
- Never use steam cleaners for cleaning the appliance.
- IF A REPAIR IS REQUIRED, ONLY GENUINE PARTS SHOULD BE USED AND ANY WORK MUST BE CARRIED OUT BY A QUALIFIED ENGINEER.
- The installer of this appliance should read the installation instructions and should be a suitably qualified person.
- Please be aware of the risk of leaving the oven door open. Any downwards pressure could tilt the cooker forward and tip hot pans and contents from the hotplate. Excess weight or pressure on the open door may also result in damage which will not be covered by the guarantee.
- Switch the power supply switch (cooker switch) off at the wall when not in use.
- Always protect the appliance from the effects of damp or wet weather conditions.
- This appliance is not intended for use by persons(including children) of reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

# USING THE OVEN

## OPERATION

Open the door fully, push in and turn the oven control knob to max. Hold the control knob in and press the ignition button. Keep the oven control knob pressed in for a further 5 - 10 seconds before slowly releasing and turning to the desired temperature. If the burner fails to light, do not attempt to re-light it for 1 min.

## PREHEATING

Allow the oven to preheat for approximately 15 minutes before cooking food. The cooking times will be reduced when preheating the oven. If cooking without preheating, you may wish to increase the cooking time by 15 minutes.

## WARMING

When keeping food warm, the minimum setting may be too hot for some food. Heat the empty oven for at least 15 minutes and turn the oven control knob to the off position. The food can then be kept warm for up to 30 minutes.

## POSITIONING

The temperature at the centre of the oven corresponds with the selected temperature and will vary according to the shelf position being used.

## CONDENSATION AND STEAM

When moist food is heated it produces steam in the same way as boiling a kettle. If this steam comes into contact with a cool surface on the outside of the cooker, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

## COOKWARE

Use any oven proof cookware which will withstand temperatures of 250°C. Do not use baking trays that fill the width or depth of the oven as they will restrict the circulation of heat and may affect the performance.

## TIPS

This cooker has a powerful base burner and inserting the roasting pan (provided with the appliance) below food being cooked will help to achieve even cooking.

Placing the grill pan or oven pan beneath food being cooked will catch spillages and prevent food deposits from falling onto the oven burner and causing damage to the appliance.

# USING THE HOTPLATE BURNERS

## IGNITION

Push in and turn the selected control knob anticlockwise to the 'full on' position (as indicated by the flame symbols), whilst pressing the ignition button until the burner lights. **HOLD THE CONTROL KNOB IN FOR 5-10 SECONDS BEFORE RELEASING.** If the burner fails to light or stay alight, do not attempt to re-light it for 1 minute.

## SIMMERING

To achieve a simmer flame, light the burner on the full position and then slowly turn the control knob anticlockwise to the small flame symbol. When trying to achieve a small simmer flame, ensure burner remains lit before placing a pan over it.

## PANS

For optimum safety and performance, please ensure pans are placed centrally over the burner flame.

# USING THE GRILL

**IMPORTANT-** When grilling, the door must be open and the grill deflector plate in place. The deflector plate will fit beneath the control panel by locating it onto the 2 metal lugs.

## IGNITING AND USING THE GRILL

Open the door fully, push in and turn the oven / grill control knob to the grill position (as per symbol). Hold the control knob in and press the ignition button.

Keep the control knob pressed in for a further 5–10 seconds before slowly releasing. If the burner fails to light, **keep the oven door open and do not attempt to re-light it for 1 min.**

Allow 5 minutes for the grill burner flame to stabilize and reach the required temperature.

Adjust the grill pan on the runner positions to allow for different types of food.

# CLEANING

**IMPORTANT** - Before any maintenance or cleaning can be carried out, the cooker **must** be un-plugged from the electricity supply.

## HOTPLATE BURNERS AND SPILLAGE TRAY AREA

The hotplate tray is best cleaned when it is still warm as it is easier to remove spillages before it has cooled.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- Household detergents and bleaches;
- Impregnated pads unsuitable for non-stick saucepans;
- Steel wool pads;
- Bath/sink stain removers.

## CONTROL PANEL

Before cleaning the control fascia, ensure that the surface is cool.

For best results use a soft dampened cloth, if marks should remain use a very mild detergent using a light rubbing action being particularly careful around graphics.

## THE OVEN

The oven should be kept clean at all times. A build up of fats or other foodstuffs could result in a fire.

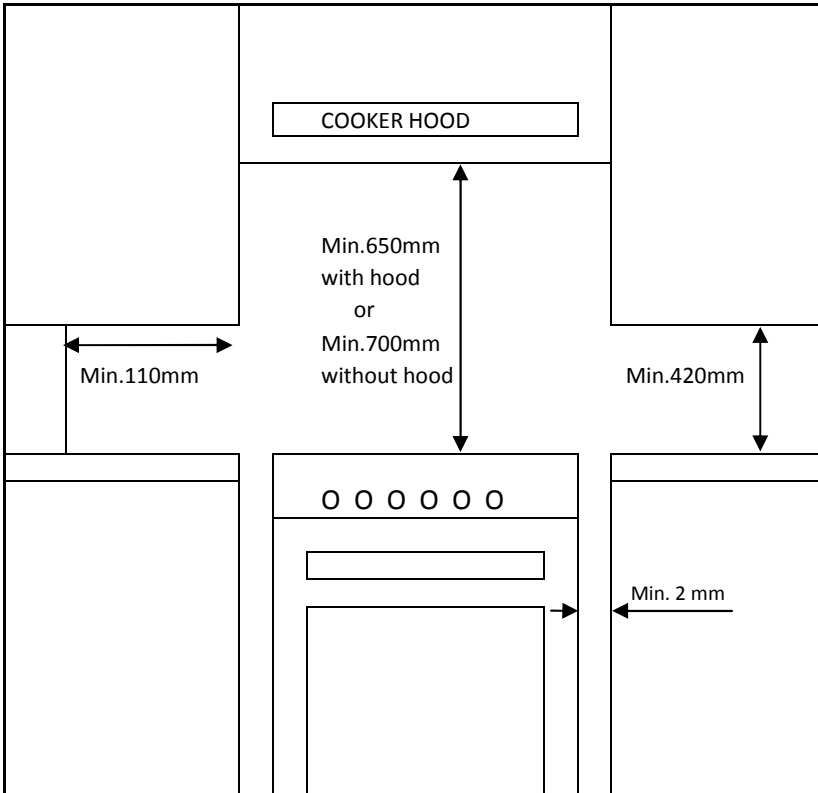
The oven cavity is a smooth enamel finish and can be scrubbed with a soft cloth soaked in warm soapy water, however from time to time it may require a more thorough clean using an oven cleaner. Ensure that the oven cleaner used is suitable for smooth enamel.



# INSTALLATION

**IMPORTANT** - Installation of this cooker must be carried out by qualified personnel.

## CLEARANCES



This cooker may be fitted flush to the base units. Leave a gap of approximately 2mm minimum from any adjacent cupboard or appliance. Any adjacent surface must be heat resistant to 50°C and if it is higher than the appliance it must be a minimum of 110mm away from the appliance. Any such adjacent cupboard less than 110mm away horizontally, must be at least 420mm higher than the hotplate level.

No cupboard over the appliance should be closer than 700mm or cooker hood closer than 650mm above hotplate.

## **VENTILATION REQUIREMENTS**

This appliance needs  $2\text{m}^3/\text{h}$  of air per kw input.

This appliance must not be installed in a bed sitting room of less than  $20\text{m}^3$  or in a bathroom or shower room.

If there are other fuel burning appliances in the same room, BS5440; Part2; 1989 should be consulted to determine the air vent requirements.

For room volumes between  $5\text{m}^3$  and  $10\text{m}^3$ , an air vent of  $50\text{cm}^2$  is required.

If the room has a door that opens directly to outside, or the room exceeds  $10\text{m}^3$ , no air vent is required.

For room volumes of up to  $5\text{m}^3$ , an air vent of  $100\text{cm}^2$  is required.

All rooms require an opening window or equivalent and some rooms will require a permanent vent as well.

### **NOTE:**

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## **ANTI-TILT DEVICE**

The cooker must be fitted with an anti-tilt/restraint device to prevent it tipping forward when in use. To use the floor mounted bracket (if supplied), see the separate instructions provided.

## LEVELLING

Place a spirit level on an oven pan or shelf and adjust the feet accordingly. Make sure that the appliance is stable and does not rock.

## GAS CONNECTION

- Always grip the appliance inlet fitting firmly when fitting the hose to prevent any damage occurring.
- Never check for gas leaks with a naked flame.

The cooker is fitted with a ½" BSP internal thread situated at the rear right corner. A flexible hose of correct rating in size and temperature should be used. For Natural Gas it will be a black hose with a yellow band or label and should comply with BS 669.

LPG hoses should be suitable for LP gases up to 50 mbar pressure and 70°C temperature rise. It will be a black hose with a red band or label.

Hoses should not exceed 1.5m in length.

Pressure setting – G20 Natural Gas @ 20 mbar

G30 Butane @ 28.3 mbar

G31 Propane @ 37 mbar

**NOTE;** The gas hose and electrical cables of your cooker must not come into direct contact with any hot or sharp surfaces or objects. Do not move the appliance after the gas connection has been made. Make sure that the hose is not kinked, damaged or trapped.

## ELECTRICAL CONNECTION

- Make sure that the electricity supply is compatible with the type stated on the data plate of the appliance.
- **This appliance must be earthed.**
- The cable should not touch any hot surface or sharp objects. This is to avoid damage to the cable which could cause a short circuit.
- The electrical switch should be within 1.5m of the appliance and an extension lead should not be used.
- Do not install the appliance with a damaged cable.
- Incorrect installation will invalidate the guarantee.

The instructions must be followed, otherwise the guarantee is invalid.

## **LPG CONVERSION**

This cooker has been pre-set for use on Natural Gas. A conversion kit is included for converting the appliance for use on LP Gas. This should only be carried out by a suitably qualified engineer.

## **CHANGING THE INJECTORS**

Refer to the table of injector sizes to select the correct injectors. The hotplate injectors are situated underneath the hotplate caps. To access the oven and grill injectors, proceed as follows:

1. Remove the outer back panel. Unscrew the gas supply tube nut from the injector block.
2. Remove the oven base panel inside the oven.
3. Remove the 2 screws at the rear, either side of the oven burner to release the oven injector block behind.
4. Replace the injector with the relevant LPG one and re-fit the injector block.
5. Remove the grill burner by undoing the screw at the front of the burner.
6. Exchange the injector without removing the injector block and re-fit the grill burner.

## **SETTING THE SIMMER RATES**

### **HOTPLATE BURNERS;**

Switch off the electricity supply and access the burner by-pass screws as follows;

1. Remove the hotplate tray by undoing the rear fixings and the 2 small screws beneath each hotplate burner head. Now slide the hotplate forwards to unhook it from the front locators.
2. Unscrew and remove the control panel, taking care with the ignition switch wires.
3. The by-pass adjustment screw can now be accessed and adjusted as necessary.
4. Carry out the oven adjustment before re-assembling.

**OVEN;** the by-pass/simmer rate needs to be adjusted to ensure a sufficient maintenance rate to the burner once the oven temperature has been reached.

Proceed as follows:

1. Light the oven and select 180<sup>0</sup>C. After a few minutes the oven will have reached the required temperature and the flame size will have decreased.
2. Turn the oven control knob to minimum.
3. Switch off the electricity supply and access the thermostat by-pass screw as follows;
  - Remove the hotplate tray by undoing the rear fixings and the 2 small screws beneath each hotplate burner head. Now slide the hotplate forwards to unhook it from the front locators.
  - Unscrew and remove the control panel, taking care with the ignition switch wires.
4. Adjust the flame size small enough to enable lowest temperature settings to be maintained and large enough to maintain flame stability. If the flame is too small, the thermocouple may cool down and shut off the gas supply to the burner. After making the adjustment, check that the flame is stable enough to remain lit when the door is opened and closed and when the thermostat control knob is turned from maximum temperature to minimum temperature. If necessary, re-adjust the flame size until flame stability is maintained when repeating the same test.

**Grill;** The grill does not have any adjustment as it is always in the full-on position when in use.

# TECHNICAL DATA

<b>GAS TYPE-</b>	Nat Gas @ 20 mbar LPG- Propane @37 mbar LPG- Butane @ 28.3 mbar
<b>GASCATEGORY-</b>	Nat Gas- I2H LPG- I3+I3H
<b>AERATION-</b>	Preset
<b>ELECTRICAL -</b>	220-240V 50HZ
<b>FUSE-</b>	3Amp
<b>OVEN CAPACITY</b>	61 Litres
<b>KW RATING</b>	Max Total = 10.3 kW (excluding grill)
	OVEN 2.8 kW
	GRILL 2.2 kW
	BURNER Large 3.0 kW
	BURNER Med(x2) 1.75 kW
	BURNER Small 1.0 kW

This appliance is designed and made in accordance with the European standards listed below:

EN30-1-1, EN30-2-1, & EN437+subsequent amendments(gas)

EN60 335-1 & EN60 335-2-6(electric.)+relative amendments

The appliance complies with the prescriptions of the European Directives as below:

2006/95+93/68 EC concerning electrical safety (BT).

2004/108 + 92/31+93/68 EC concerning electromagnetic

compatibility(EMC) 2009/142+93/68 EC concerning gas safety.

Oven accessories that could come into contact with food

stuffs are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88

# SPECIFICATION

INJECTOR DIAMETERS					
GAS TYPE	Small	Medium	Large	Oven	Grill
	Burner	Burner	Burner	Burner	Burner
G20 20mbar	0.72	0.97	1.15	1.2	1.1
G25 25mbar	0.72	0.94	1.25	1.2	1.1
G30 30mbar	0.5	0.65	0.85	0.76	0.68
G31 37mbar	0.5	0.65	0.85	0.76	0.68
G30 50mbar	0.43	0.58	0.75	0.68	0.62
Natural Gas	1	1.75	3	2.8	2.2
Consumption (gm/h)					

FIXED SPECIFICATION	Maxi 60GSF
Product Dimensions(HxWxDmm)	900x600x500
Packaged Dimensions(HxWxDmm)	977x645x684
Product Weight (KG)	43
Packaged Weight (KG)	46.5

## CE

This appliance complies with European regulations on low voltages, EEC Directive 2006/95 on electrical safety and with the following European regulations: EEC Directive 2004/108 on electromagnetic compatibility and EEC Directive 93/68 on EC marking.