



**STUDIO2, STUDIO2B
& STUDIO2S**

50cm SINGLE BLACK CAVITY GAS COOKER

Instruction Manual

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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 8)

This cooker must be installed by qualified personnel, according to the manufacturers instructions and to the relevant British Standards.

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

Remove all packaging before using the cooker.

Ensure that the electrical supply is compatible 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 guarantee.

Service

Should you have any difficulty using your appliance and you have checked the possible causes with the help of information provided, you may contact our

National Service Line: 0844 848 5861

Spare Parts Line: 0844 848 5862

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 Statesman Service. 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 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.
- Keep children away from this appliance.
- When using the grill, the oven door should be kept open.
- Never use steam cleaners for cleaning the appliance.
- Before opening the lid which covers the hotplate, check that there are no liquids on it.
- Do not close the lid after use until the appliance has cooled down.
- Make sure that the lid is open when using the appliance.

Safety

(continued)

- 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 or drawer open. Any downwards pressure could tilt the cooker forward and tip any pans being used from the hotplate. Excess weight or pressure on the open door or drawer may also result in damage which will not be covered by the guarantee.
- Do not place any flammable items in the lower drawer (nylon, plastic, paper, cloth etc).
- 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.

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 2500C. Do not use baking trays larger than 30cm x 35cm, as they will restrict the circulation of heat and may affect the performance.

Using the Hotplate

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. If you have the FULL FFD model (LEGACY 50GSLF), YOU WILL NEED TO HOLD THE CONTROL KNOB IN FOR 5-10 SECONDS.

If the burner fails to light, 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.

FOLD DOWN LID (if fitted)

The lid is not intended to be used as a work surface as it becomes hot when the cooker is in use and the surface will become damaged if rough or sharp items are put or used on it.

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 minute.

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

The hotplate 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 AND LID

Before cleaning the control fascia and lid, ensure that the fascia 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

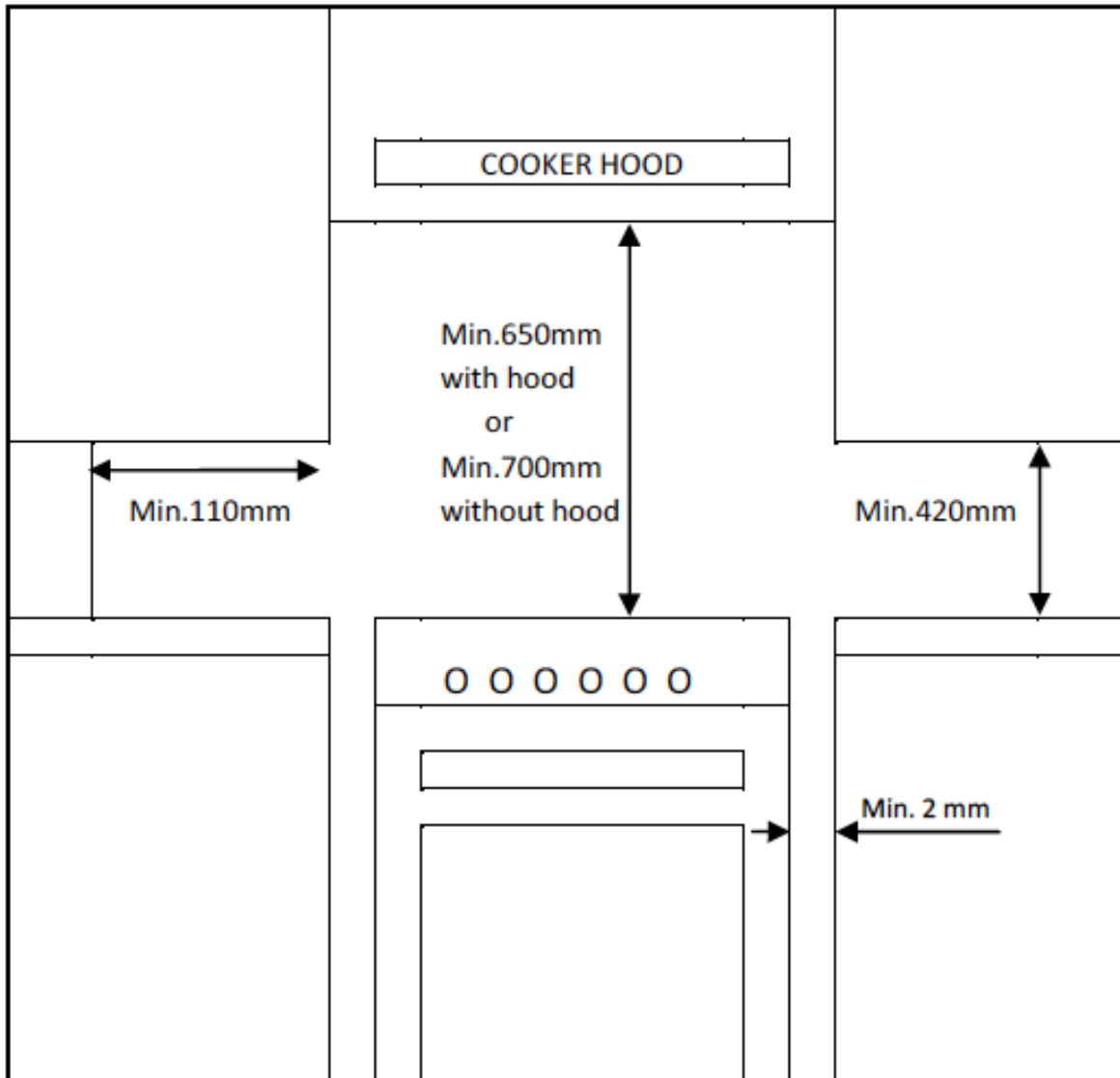
The oven should be kept clean at all times. A build up of fats or other foodstuffs could result in a fire.

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.

Installation

(continued)

VENTILATION REQUIREMENTS

This appliance needs 2m³/h of air per kw input.

This appliance must not be installed in a bed sitting room of less than 20m³ 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 5m³ and 10m³, an air vent of 50cm² is required. If the room has a door that opens directly to outside, or the room exceeds 10m³, no air vent is required.

For room volumes of up to 5m³, an air vent of 100cm² is required. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well.

NOTE: The use of a gas cooker results in the production of heat and moisture in the room in which it is installed.

Always ensure that the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device. In particular, when using the grill or more than one burner, open a window if a mechanical ventilation device is not in operation.

Installation

(continued)

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 supplied, see the 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.
- The electrical switch should be within 1.5m of the appliance and an extension lead should not be used.

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.

LPG Conversion

SETTING THE SIMMER RATES

Hotplates.

a) Models without hotplate FSD

Each hotplate tap can be adjusted through the hole in the centre of the tap spindle. Set the lighted burner to the simmer position and remove the control knob. Adjust the flame size, ensuring that the flame will not be extinguished by a slight draught or by turning the tap down to simmer, quickly.

b) Models with hotplate FSD (Access procedure is the same for the oven)

Switch off the electricity supply and access the hotplate 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 to 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 1800C. After a few minutes the oven will have reached 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.
5. If this model has FSD hotplates, ensure that these have been adjusted before reassembling.

Grill.

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

Technical Data

GAS TYPE Nat Gas @ 20 mbar
 LPG - Propane @37 mbar
 LPG - Butane @ 28.3 mbar

GAS CATEGORY Natural Gas - I 2H
 LPG - I3 + I3H

AERATION Preset

ELECTRICAL 220 - 240V 50Hz
FUUSE 3 Amp
OVEN CAPACITY 50.5 Litres

KW RATING Max. Total = 12.5 kW
 OVEN 2.8 kW
 GRILL 2.2 kW
 BURNER Large 3.0 kW
 BURNER Med 1.75 kW
 BURNER Small 1.0 kW

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

EN 30 - 1 - 1, EN 30 - 2 - 1, & EN 437 + subsequent amendments (gas)
EN 60335 - 1 & EN 60335 - 2 - 6 (electric) + relative amendments.

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

73 / 23 + 93 / 68 EC concerning electrical safety (BT).

89 / 336 + 92 / 31 + 93 / 68 EC concerning electromagnetic compatibility (EMC) 90 / 396 + 93 / 68 EC concerning gas safety.

Oven accessories that could come into contact with food stuffs are materials that comply with the provisions of the 89 / 109 EC directive dated 21 / 12 / 88.

Specification

| Gas Type | Small Burner | Medium Burner | Large Burner | Oven Burner | Grill 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 | 0.70 | 0.68 |
| G31 37mbar | 0.5 | 0.65 | 0.85 | 0.70 | 0.68 |
| G30 50mbar | 0.43 | 0.58 | 0.75 | 0.68 | 0.62 |
| Natural Gas | 1 | 1.75 | 3 | 2.8 | 2.2 |

| | |
|------------------------------------|------------------------------|
| FIXED SPECIFICATION | Studio 50GS Legacy 50GSLF |
| Product Dimensions (H x W x D mm) | 900 x 500 x 500 |
| Packaged Dimensions (H x W x D mm) | 967 x 545 x 586 |
| Product Weight (KG) | 36 |
| Packaged Weight (KG) | 39 |



This appliance complies with European regulations on low voltages, EEC Directive 73 / 23 on electrical safety and with the following European regulations : EEC Directive 89 / 336 on electromagnetic compatibility and EEC Directive 93 / 68 on EC marking.



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