

Freestanding Oven

MODELS: FE904C, FE904C2, FED3B2, FED4A

Appliance Operation Manual

INCLUDING INSTALLATION AND CLEANING

WELCOME TO ST GEORGE

St George is a proud Australian company with a heritage of innovation and quality.

Our success extends to domestic and overseas markets, confirming our reputation at the forefront of appliance excellence.

The elegant simplicity and high performance features of St George designs, will remain contemporary in many years to come.

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1. KNOWING YOUR ST GEORGE FREESTANDING OVEN

1.1 Important Points

Thank you for purchasing a St George appliance that we are sure will provide many years of great cooking experiences. If you haven't had the pleasure of cooking with St George previously, you may find that it has different features and characteristics to your last appliance. It is essential you read this operation manual thoroughly to fully understand all of the various functions and operations. The aim is to encourage you to experiment with your cooking and take advantage of the features St George offers.

The versatility of your new appliance means most foods will cook successfully using alternative functions. The key to achieving results that best suit your personal taste is experimentation.

This manual should be retained for future reference. Should ownership of the appliance be transferred, please ensure that the manual is also passed onto the new owner.

1.2 Installation Checks and Warnings

In the interests of your safety and the care of your new appliance, please take time to carefully read this manual before installing and using the appliance. In particular your attention is drawn to the following:-

Incorrect installation of the appliance as a result of not following the detailed specifications can affect the appliances performance. Ovens incorrectly installed may invalidate the warranty and we strongly recommend that the oven cavity, venting, wiring and gas connection be prepared as described in the specifications. This is critical to appearance, oven performance and safety. For installation details, please refer to Cabinet Installation Instructions.

A licensed electrician and licensed gas fitter with relevant qualifications must perform the electrical and gas work when installing or servicing the appliance. The supply cable and fuse rating must be suitable for the appliance. You must never repair or replace any part of the appliance unless specifically recommended in the operation manual. For installation details, please refer to **Gas Connection Instructions**, and **Electrical Connection Instructions and Wiring Diagrams**.

VENTILATION SLOTS AND AIR VENTS MUST NOT BE COVERED OR OBSTRUCTED IN ANY WAY.

DON'T USE ALUMINIUM FOIL ON THE BASE OF OVENS

The use of aluminium foil on the base of the oven to collect spills and improve cleaning is not recommended. The bottom element of St George ovens is concealed under the base of the oven liner (not exposed). **Foil or dishes with reflective qualities must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Damage resulting from such use is not covered under the provisions of the warranty.** Refer to **Cleaning and Maintenance** for care instructions for your new appliance.

INITIAL HEAT UP

Some smoke and smell may be noticed during the initial heat up cycle (see **Using the Appliance for the First Time**). This should quickly dissipate. If abnormal levels of smoke are observed (i.e. it is not food that is burning) have the appliance thoroughly checked.

DON'T USE THE GRILL PAN HANDLE FOR LIFTING

The grill pan handle provided should only be used to assist in sliding the grill pan in and out of the oven compartments. **AT NO TIME MAY IT BE USED FOR LIFTING THE GRILL PAN, ESPECIALLY WHEN THE PAN IS LADEN WITH FOOD.**

DON'T USE THE APPLIANCE AS A SPACE HEATER

The appliance must never be used for warming or heating the surrounding room or for drying clothes or textiles or other items not specifically recommended in the operation manual. Combustible materials or products must never be placed on or near the appliance.

DO NOT LEAVE CHILDREN ALONE

Children must not be left unsupervised in the area where the appliance is in use. The appliance gets hot during use and retains heat for some time after being turned off. Children must never be allowed to sit or stand on any part of the appliance.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THE APPLIANCE WHILE IT IS IN OPERATION

OVEN CARE – ACIDIC FOODS

Certain foods can cause severe corrosion of enamel and metal finishes if the oven surface is not completely cleaned after use. This is particularly so around the joins in the oven liner and the chrome racks and shelves.

Examples of these are vinegar, sour milk, citrus fruits, olives, strong salt solutions and fruit juices. Regular inspection will alleviate the likelihood of this type of damage occurring. Some oven cleaners can also have a detrimental effect on vitreous enamel surfaces.

POLYUNSATURATED OILS

The excessive use of polyunsaturated oils in cooking can cause deposits of solidified oils on the inside surfaces of the oven and are extremely difficult to remove from glass and enamel finishes. Their use, where possible should be minimised.

AEROSOLS

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

The use of aerosol cans such as insect spray, deodorants, repellents, stove cleaners, hair spray, paint and food preservatives etc., must be avoided in the proximity of your oven, especially near controls or switches. Some aerosols contain chemicals that cause rapid corrosion of metals and enamels. This normally shows in the form of white staining of the vitreous enamel or rusting. Damage of this kind is not covered in the appliance warranty.

OVEN CLEANERS

We recommend a non-caustic oven cleaner be used at all times. Any residue of oven cleaner should be thoroughly removed to avoid corrosion of metal finishes.

- **NEVER** use the oven to dry out oven cleaners as they can produce a highly corrosive chemical reaction that will attack the enamel.
- **NEVER** activate any element or burner on the appliance (except oven light) while there is oven cleaner in the oven compartment.

WEAR PROPER APPAREL WHEN USING THE APPLIANCE

Loose fitting, hanging or highly flammable garments (such as synthetics) should never be worn while using the appliance.

USE ONLY DRY POT HOLDERS

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not allow pot holders to touch hot heating elements. Do not use a towel or bulky cloth when handling hot cooking utensils.

DON'T USE OVEN OR GRILL COMPARTMENTS FOR STORAGE

Items, particularly flammable materials, must never be stored in an oven or near surface units.

DO NOT USE WATER ON GREASE FIRES

Fats, oils or other substances will ignite if they become too hot. Fires or flames should be smothered using flame proof material or extinguished using a dry chemical or another suitable fire retardant.

USE AUTOMATIC PROGRAMMED COOKING ONLY IN SUITABLE MODES

Automatic programmed cooking is available in the multi-function oven only and suitable only for *Defrost, Fan Oven, Normal Oven and Fan Grill* modes.

DO NOT USE OVERSIZE COOKWARE OR PLACE COOKWARE OFF-CENTRE OVER BURNERS

Oversize cookware will deflect heat towards the cooktop and bench top surfaces. Cookware with large bases, especially if placed off-centre over the burners, may cause deterioration of the cooktop and bench top surfaces. Such damage is not covered under the provisions of the warranty. Follow the illustrations and examples in the **Cooktop Cooking** instructions.

NEVER USE AN ASBESTOS MAT BETWEEN COOKWARE AND COOKTOP

Use of an asbestos mat is both hazardous and will cause damage to the unit.

SELECT AND USE COOKWARE SUITABLE FOR THE CERAMIC COOKTOP (FEC model only)

Under certain conditions some enamel, copper based and aluminium saucepans can cause deterioration of the cooktop surface. Stainless steel cookware should not react in this way. Aluminium cookware in particular is not recommended.

ONLY PLACE COOKWARE ON COOKING ZONES, PAN SUPPORTS OR OVEN SHELVES

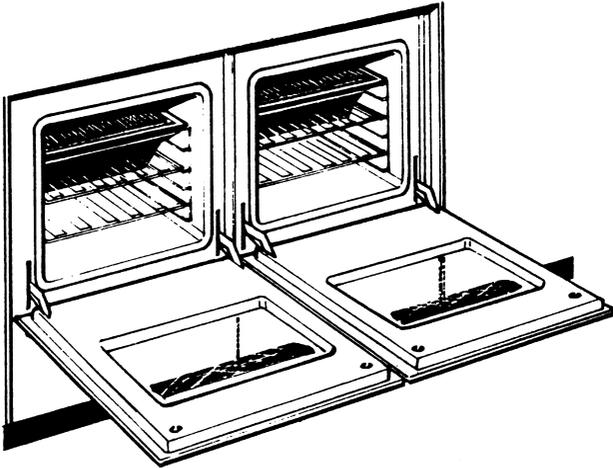
Other surfaces of the appliance, for example trims, are not totally resistant to hard or sharp materials or direct heat and may be damaged by such use.

NOTE: To ensure correct ventilation, freestanding ranges are fitted with thermostatically controlled ventilation fans. The ventilation fan/s will automatically operate and may continue to operate (even with the controls in the off positions) until the temperature falls below the operating limits.

Accessories

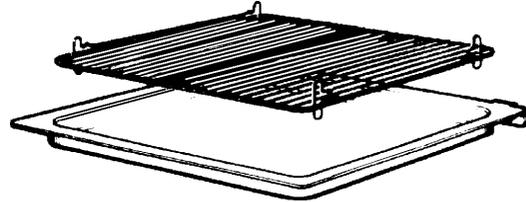
Shelf Levels

(The 6 shelf levels assure the optimal use of the 93 litre oven)



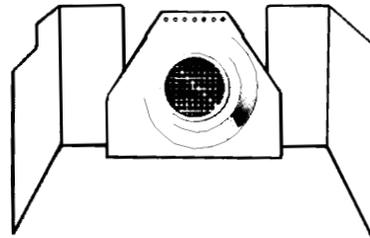
Grill & Pan Rack

(Acts as an extra shelf and the pan is coated with vitreous enamel for long life and easy cleaning)



Self Clean Oven Liners

Optional Extra — great to alleviate extra cleaning requirements).



1.3 Features and Benefits

A range of cooking options is combined in your St George freestanding range. St George's extra large ovens allow you to cook everything from small simple dishes for one, to complete dinners for the whole family. The multi-function modes give you the ability to defrost delicate foods, bake either conventional or fan-forced, as well as conventional grilling or fan grilling for excellent rotisserie style flavour.

The right hand oven (FED only) also offers conventional oven cooking and a variable heat grill. This allows you to cook separate meals, bake entrees or desserts, or grill separately while the multi-function oven cooks a meal.

The control panel features a 24 hour electronic clock which incorporates an independent timer, useful for timing household activities. The electronic oven clock allows manual operation or the ability to program cooking times, giving you the freedom to cook meals to suit your own schedules.

NOTE: Automatic programmed cooking operates in the multi-function oven only.

Cleaning the oven interior is made simple with St George's high quality vitreous enamel. The doors easily lift off and the in-oven parts are removable. refer to **Cleaning and Maintenance** for complete care instructions)

If over heating occurs, however unlikely, there are safety systems which shut down the heating elements. The power to the element/s resumes once the oven cools slightly.

USING THE APPLIANCE FOR THE FIRST TIME

2. USING THE APPLIANCE FOR THE FIRST TIME

After installation remove all notification labels (not grill or electrical warning labels), advertising, tape, packaging, etc. A quick diluted wash with Ammonia and water should rinse away any adhesive residue. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Thoroughly rinse cleaned surfaces and wipe them dry using a clean, soft cloth.

NOTE: People with sensitivity to cleaning chemicals must take the necessary precautions. St George recommends wearing protective gloves while cleaning the appliance.

NOTE: Unless otherwise noted, the instructions for oven operation apply to the multi-function oven (left hand oven for FED model).

2.1 Power On

The time is displayed in digital 24 hour format (e.g. 18:00 is 6:00 pm). When power is first applied the time of day **(0:00)** and **AUTO** flashes in the display. Pressing the *Reset* button cancels power-up mode and automatically places the unit in manual mode.

2.2 Burning In

Before cooking in the appliance an initial pre-heat is required to burn off the fine oil film used to protect the elements during shipping. The first time you heat up the oven (or grill) the oil will be given off as smoke (some smell may also be noticeable), which is perfectly normal.

1. Set the Clock Timer for manual operation by pressing the *Reset* button.
2. Select *Fan Oven* on the mode switch and set the oven temperature to 180°C.
3. With the oven door closed, leave the oven on for approximately 1 hour or until the smoke has disappeared.
4. Change the selection on the mode switch to *Fan Grill* and leave for a further 20 minutes or until the smoke has disappeared.

Right Hand Oven (FED Model)

With the right hand door closed, set the right hand oven temperature to 180°C and leave on for approximately 1 hour or until the smoke has disappeared. Turn the oven control off and turn the right hand oven grill control to *Hi* and leave for a further 10 minutes only.

BBQ Grill (FED Model)

Turn the BBQ grill controls to Hi and leave for approximately 10 minutes or until the smoke has disappeared.

Warmer Drawer (FED and FE90 Models)

Turn the warmer control to On and leave for approximately 10 minutes or until the smoke has disappeared. After completing the above turn all controls off. The oven/s are now ready for cooking and grilling.

3. CONTROL PANEL OPERATION

3.1 One Handed Operation

The oven timer control has been designed so that it requires only one hand to operate any of its various functions. To alter any of the functions or settings you need only to press the relevant button/s. The selected function will remain active for a few moments allowing you to adjust the setting. The \vee or \wedge buttons can be pressed to adjust the displayed time.

When the \vee or \wedge buttons are pressed singularly the time will change in 1 minute steps. If the \vee or \wedge buttons are held down the time will change more rapidly.

When you are finished the selection will be set and the time display will revert to the time of day.

NOTE: The **AUTO** symbol may flash and/or the  symbol may be displayed if those functions have been inadvertently set. To cancel any **AUTO** settings press the *Reset* button. To cancel the timer function, press the *Timer* button and set the alarm time back to zero. If an alarm sounds, pressing any of the 4 left hand buttons will cancel it.

3.2 Setting the Time of Day

The time of day can be set at any time by pressing the *Reset* button. Once pressed the time can then be set by pressing the \vee or \wedge buttons. The unit will then commence timing from the selected time on the display.

NOTE: If the unit is in automatic mode, resetting the time of day will cancel any automatic settings.

3.3 Manual Operation

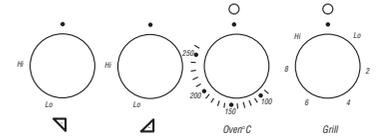
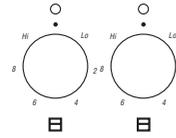
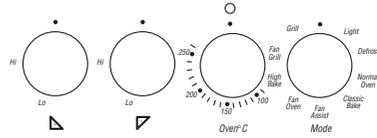
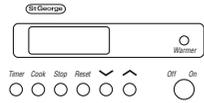
Pressing the *Reset* button at any time after turning power on (see 2.1 above) will cancel any automatic setting in memory and allow the unit to be used manually. The  indicator will be displayed to show manual operation has been set.

3.4 Changing the Alarm Tone

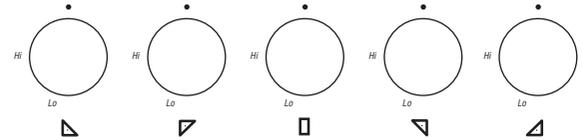
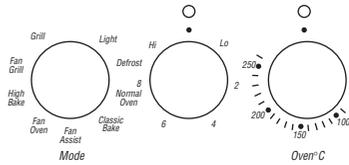
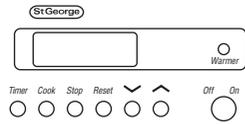
The alarm tone can be changed to either one of 3 selections. Simply press the \vee button singularly to cycle through the available selections.

NOTE: This only works if no other function is active when the \vee button is pressed.

FED3B



FE904B



3.5 Using the Alarm Timer

The alarm timer can be used independently of other clock functions. Very handy for letting you know when to turn food, when basting is required or when a batch of food (when cooking multiple batches) is ready without interrupting the oven operation. The alarm timer is also very useful for timing other household activities.

To set the alarm timer press the *Timer* button to display the time remaining until the alarm sounds. The alarm time can then be set by pressing the \vee or \wedge buttons. The 🔔 symbol will be displayed to show an alarm time has been set. When you are finished selecting an alarm time the display will revert back to the time of day. The remaining time to the alarm can be displayed momentarily and altered using the *Timer* and \vee/\wedge buttons. To cancel the alarm timer simply reset the alarm time to zero. The 🔔 symbol will no longer show and the display will revert back to the time of day.

Once the alarm time has elapsed the alarm will sound. Pressing any of the four left-hand buttons will cancel the alarm and the 🔔 indicator will no longer be displayed. If not manually cancelled the alarm will automatically cancel after a few minutes.

NOTE: Whilst the alarm time is displayed pressing the \vee or \wedge buttons will change the alarm time setting. If the *Reset* button is pressed to cancel any alarms, any automatic settings in memory will be cancelled and the unit will return to manual operation.

3.6 Mode Switch

This switch selects the mode of cooking you require and may be turned in either direction to give you the following selections:

<i>Light</i>	<i>Defrost</i>
<i>Normal Oven</i> (conventional oven)	
<i>Classic Bake</i>	<i>Fan Assist</i>
<i>Fan Oven</i>	<i>High Bake</i>
<i>Fan Grill</i>	<i>Grill</i>

The *Light* selection is included to assist when cleaning the oven interior. The oven illumination lamp will remain on at all times on any selection except off. This provides an extra safety precaution to indicate that the oven has been left on.

3.7 Oven Temperature Control

This control allows you to select the temperature to be maintained during cooking. Turn the control clockwise to switch power on and select your required temperature. An indicator light will show when the oven is heating and will cycle on and off as the temperature is maintained. The indicator light will operate this way when any oven mode with temperature control is used (i.e. *Fan Oven*, *Normal Oven* and *Fan Grill*). The control can only be turned anti-clockwise to the off position.

The oven temperature control for the right hand oven (FED Model) operates alone to control oven operation. This control operates identically to the left hand oven temperature control.

3.8 Grill Control

FED Model

Grilling in the left hand oven is controlled by setting the Mode switch to *Grill*. The speed of cooking may be varied by altering the grill pan and rack positions. The separate *Grill* control on the far right of the control panel is used to select the heat desired for grilling in the right hand oven only. This control may be turned in either direction.

NOTE: For the FED model the right hand oven temperature control overrides the grill control if both controls are on at the same time.

3.9 Cooktop Controls

3.9.1 Gas Burner Controls

The cooktop burners are ignited by the in-built electronic ignition controls. The controls must be turned anti-clockwise to operate and can only be turned clockwise to the off position. Alternatively the burner may be ignited manually using matches, cooktop gas lighters or similar devices, being careful not to risk injury or damage.

To operate the controls ensure the burners are correctly assembled and positioned over the gas burner outlets and the pan supports are correctly positioned then:-

- a) Start the gas flow by pressing down and turning the control knob corresponding to the burner you wish to use. Pressing down on the control knob causes the igniter to spark.
- b) Once the flame is established the knob needs to be pressed and held for approximately 3 seconds until the thermocouple holds the gas flow open. The control can then be turned to your required setting.

3.10 Warming Control (FED and FE90 Models)

The drawer compartment below the oven (left hand oven only for FED) incorporates a heating element and is perfect for keeping food warm and/or to warm plates and serving dishes. A pilot lamp situated above the *Warmer* control indicates when the warming element is on. Allow approximately 10 minutes for the warmer compartment to pre-heat prior to placing food in to keep warm. When using the drawer to warm plates and serving dishes these should be placed in the drawer from cold to reduce the risk of breakage. Remember to turn the *Warmer* control to the OFF position when the compartment is no longer required for warming.

NOTE: When not in use the drawers may be used to store cookware and utensils. Items which may deteriorate in storage or with unintentional use of the warming element must never be placed in the compartment.

3.11 **BBQ Grill Controls (FED model only)**

The electric BBQ grill has individual controls for the front and rear grill zones to select the heat desired for cooking. The controls may be turned in either direction. The indicator lights above the controls glow when the corresponding element zone is operating.

3.12 **Roast Probe Operation**

WARNING: This mode of cooking is suitable only for *Normal Oven, Classic Bake, Fan Assist, Fan Oven or High Bake* modes. Use of the probe sensor in either *Grill or Fan Grill* modes will damage the probe.

The roast probe operation shares the same digit display as does the timer functions and operates only in the main oven. The roast probe must be plugged into its socket within the oven compartment to display the current temperature of the roast probe sensor in the left-hand pair of digits. The Roast Probe Set Temperature (RPST) will be displayed in the right hand pair of digits and can be adjusted by pressing the \vee or \wedge buttons.

NOTE: The RPST can be set between 0°C and 99°C, however, it is not recommended to set the RPST above 85°C as this gives inconsistent results and may result in the burning of food.

Once the temperature of the roast probe's sensor reaches or exceeds the RPST the oven will automatically turn off and the alarm will sound. The alarm can be cancelled by pressing any of the 4 left-hand buttons. If not manually cancelled the alarm will self cancel after a few minutes. To cancel the roast probe function, remove the roast probe from its socket.

For complete details refer to **Roast Probe Cooking**.

NOTE: Whenever the roast probe is plugged in, the RPST is re-set to 80°C.

The time is not displayed when the roast probe is plugged in. If the roast probe is disconnected the display reverts back to the time of day.

Automatic programmed cooking can be used with the roast probe.

4. COOKING MODES AND INSTRUCTIONS

4.1 Roasting Hints and General Guide

When roasting or baking, position food near the centre of the oven. This will vary on the size of the food to be cooked or if other foods are to be cooked at the same time. Cooking times may vary slightly depending on, for example, the size and thickness of meat or the presence of bone or stuffing.

The temperature for roasting meats and poultry will usually range between 170°C and 200°C. These cooking temperatures will normally prevent excessive shrinkage and moisture loss. An exception is roast pork which is placed in a hot oven (around 220°C to 230°C) for the first 15-25 minutes to obtain a crisp crackling, after which the temperature is reduced to 180°C to 200°C for the remaining cooking time. Of course, these temperatures and times will vary according to your own personal taste.

Bake meat and vegetables in baking dishes that allow the heat to circulate evenly and brown the food to your own taste. When cooking more than one dish of food at the same time place cooking utensils so that they do not touch each other or the sides of the oven. To allow free circulation of heat, do not arrange pans directly above each other, stagger their positions if possible.

When using the oven to bake a complete meal at one time, for example meat, vegetables and dessert, place the meat in the lower part of the oven and place the vegetables and dessert above. Note that the cooking times and temperatures when cooking this way should be similar for each of the dishes. The oven temperature may also need to be increased slightly to account for the larger volume of food being cooked. Please note that not all types of food are suitable for cooking together. (e.g. some desserts are not suitable to be cooked with meat)

Make use of retained heat whenever possible. For example, after baking a dinner there should be sufficient retained heat to dry herbs, bread crumbs and biscuits or fruit.

OVEN TEMPERATURE °C	GENERAL TIMES	FOODS SUITABLE
130° and under	Very Slow	small meringues, pavlova, baked custard, re-heating
130° – 150°	Slow	rich fruit cake light fruit cake
150° – 180°	Moderate	casseroles deep butter cakes
180° – 200°	Moderately Hot	shallow butter cakes, sponges biscuits, meat loaf, baked fish
200° – 230°	Hot	swiss roll, patty cakes rock cakes, shortcrust pastry
230° and over	Very Hot	scones, choux pastry

*These Cooking Charts are intended as a guide only.
Temperatures and cooking times may be varied to suit individual tastes.*

**TEMPERATURE GUIDE
APPROXIMATE ROASTING TIMES FOR MEAT, POULTRY & FISH**

TYPE OF MEAT	CUTS OF MEAT	TIME/KG	OVEN TEMPERATURE °C
BEEF	Standing Rib, Rolled Sirloin Bolar Blade, Corned Topside	60 mins per kg	180°–200°
	Fillet, Scotch fillet	40 mins per kg	180°–200°
VEAL	Shoulder or leg (with bone or rolled)	40-50 mins per kg	180°–200°
LAMB	Leg, Shoulder (loin or rolled)	40-50 mins per kg	180°–200°
PORK	Leg Loin	90 mins per kg	220°–230°/180°–200°
*Pork Legs should be cooked at higher temperature for first 15-25 minutes then reduced to lower temperature for remaining cooking time.			
TYPE OF POULTRY/FISH	CUTS/SIZE	TIME/500g	OVEN TEMPERATURE °C
CHICKEN	Whole or Pieces	30 mins per 500g	180°–200°
DUCK	1.4 - 1.9kg	30 mins per 500g + 35 mins extra	180°–200°
TURKEY*	2.5 - 10.0kg	30 mins per 500g + 35 mins extra	180°–200°
*Turkeys should be well basted and turned during cooking.			
FISH*	Whole or Fillets	10 mins per 500g	170°–190°
*In <i>Normal Oven</i> mode, fish should be covered for the first 3/4 of the cooking time to help retain moisture			

*These Cooking Charts are intended as a guide only.
Temperatures and cooking times may be varied to suit individual tastes.*

4.2 **Preheating**

Preheating the oven is not essential, but you will achieve better results if you do. Some foods, particularly cakes and pastry, are better cooked in a preheated oven. Other foods, for example casseroles, cook just as well when cooked in a non-preheated oven but may need longer cooking times.

To preheat the main oven:

1. Select the mode required for preheating.
2. Set the oven to the desired temperature.

PREHEATING GUIDE (for 180°C setting)	
Cooking Mode	Preheat time (mins)
<i>Normal Oven</i>	25-30
<i>Fan Oven</i>	15-20
<i>High Bake</i>	8-12

For your convenience use *Fan Oven* or High Bake modes for fast, efficient preheating of the main oven.

Please note that any food or other cooking utensils placed in the oven during preheating will affect the preheating time. The preheat time may also vary with installations.

WARNING: When using an alternative cooking mode for faster preheat, be sure to turn the cooking mode to your required setting before placing food in the oven.

HINT: To allow for heat loss while placing food into the oven, preheat the oven 10-20°C higher and then reduce the temperature to your required cooking temperature.

Always preheat the oven when cooking multiple dishes at the same time.

To preheat the right hand oven (FED model only)

Turn the right hand oven temperature control to your desired setting. The oven will preheat to 180°C in 25-30 minutes.

COOKING MODES AND INSTRUCTIONS

4.3 *Oven Cooking Modes Guide*

Oven Mode Main Oven	Elements	Mode Descriptions	Cooking Suggestions
Defrost	Only the Fan operates	This mode offers a clean and healthy way to defrost frozen foods	All foods may be defrosted using this mode
Normal Oven	Concealed bottom element and top outer element	Single item cooking. Foods that require long slow cooking	Fruit Cakes, Christmas Cakes, Meringues, Breads, Crème Caramels, Custards, Soufflés
Classic Bake	Concealed bottom element	Blind baking	Pastry cases, Quiche bases
Fan Assist	Concealed bottom element, top outer element and Fan	Used for multi-shelf purposes	Versatile in batch cooking, where one dish must have a well cooked base and another must be well browned
Fan Oven (Fan Forced)	Fan element and Fan	Multi-shelf cooking Multi-purpose general cooking	Cakes, Biscuits, Puddings, Baking whole Fish, Roast meat and vegetables
High Bake	Concealed bottom element, Fan element and Fan	Foods that require a high heat and a crisp base	Pizza's, Quiches, Pies and Scones
Fan Grill (Oven door remains closed on this mode)	Grill element and Fan	Ideal for grilling all meats and vegetables – the grill tray should be placed in the middle of the oven with the wire rack elevated	Roasts, Steak, Chops, Meatballs, Hamburger patties
Grill (in main oven) (Oven door remains closed on this mode)	Grill element	Straight quick grilling	Toasted cheese sandwiches. Browning food

4.4 **Defrost**

The *Defrost* mode offers a clean and healthy means to defrost frozen food. Food left in the open is exposed to contamination by pets and insects. With the *Defrost* setting, food placed in the oven defrosts without heat, reducing the likelihood of growing bacteria. The circulation of air in the oven achieves effective thawing. The oven does not provide any heat on this setting which prevents food extremities from over-thawing, or even cooking, like they tend to do in a microwave.

All foods may be defrosted using this method but it is especially good for meat and fish fillets and delicate frozen foods such as cream cheesecakes or cakes with cream filling, icing or frosting. The time taken to defrost foods will vary, depending on the volume and weight of the food. As a general guide the defrosting time for meat should be approximately 15-20 minutes per kg.

Using *Defrost* Mode

1. Adjust oven shelves to correct position (this mode is most effective when food is placed near the centre of the oven).
2. Select *Defrost* on the mode switch.
3. When defrosting is complete, turn the oven off.

NOTE: A temperature cannot be set when *Defrost* mode is selected.

To prevent spoilage of food, do not use *Defrost* for longer than necessary (periodically check food during defrosting). If food is not to be cooked immediately when defrosting is complete, remove the food from the oven and place into a refrigerator until needed.

4.5 ***Fan Oven***

In this mode the oven fan circulates heat from an element concealed behind the fan cover to give more even temperature throughout the oven. When cooking more than one tray of food on multiple shelves the even heat provides similar cooking results throughout each portion of food. Temperatures for cooking foods in this oven mode are generally the same as required by a conventional oven, however, when cooking foods that require lengthy cooking cycles a fan forced oven normally cooks more quickly, saving both time and energy (e.g. rich fruit cakes and large roasts).

Always place the food as near to the centre of the oven as possible. If cooking on more than one level, stagger the positioning to allow for as much free circulation of heat within the oven as possible.

Using *Fan Oven* Mode

1. Adjust oven shelves to desired position/s.
2. Select *Fan Oven* on mode switch.
3. Set the oven to the desired temperature.
4. When cooking is complete turn the mode switch and thermostat off.

HINT: Always preheat the oven when cooking multiple dishes at the same time. Depending on the food, you may need to rearrange the tray positions during cooking.

After cooking is complete the oven will retain heat for a period of time after being turned off. The retained heat can be used to dry foods or to keep food warm prior to serving. Examples of foods that may be dried are breadcrumbs, herbs or fruit. To prevent heat loss when using the oven in this way do not leave the oven door open or open the door too often. Also remember to remove food from the oven to prevent spoilage.

4.6 **Normal Oven**

In this mode the outside ring of the top oven element and a concealed element under the oven compartment provides the oven heat. *Normal Oven* is most suitable when cooking on one rack only. For best results, arrange the shelves so the top of the food is near the centre of the oven. This is usually the second or third shelf position from the bottom. If cooking on more than one shelf, always preheat the oven and stagger the positions of baking trays to allow free circulation of heat within the oven. Depending on the food, you may need to rearrange tray positions during cooking.

Using Normal Oven Mode

1. Adjust oven shelves to desired position/s.
2. Select *Normal Oven* on mode switch.
3. Set the oven to the desired temperature.
4. When cooking is complete turn the mode switch and thermostat off.

HINT: If water is used in your cooking (such as water placed in a baking dish) the water evaporating during cooking may cause condensation to escape and run down the front of your appliance. This should not cause any problem to your appliance, however it is advisable to wipe away the condensation from the exterior of the oven with a very warm damp cloth during cooking. The level of condensation will be reduced when cooking in *Fan Oven* mode where excess moisture is circulated and evaporates during the cooking cycle.

NOTE: Always stand clear of the oven when opening the oven door/s as built up steam may escape rapidly.

4.7 **Classic Bake**

On the *Classic Bake* selection, heat is provided only by the concealed element under the oven compartment. This mode is ideal where food must have a well-cooked base or where minimal browning is desired.

Using *Classic Bake* Mode

1. Adjust oven shelves to desired position/s.
2. Select *Classic Bake* on mode switch.
3. Set the oven to the desired temperature.
4. When cooking is complete turn the mode switch and thermostat off.

4.8 **Fan Assist**

In *Fan Assist* mode, heat is provided by the outside ring of the top oven element and the concealed element under the oven compartment in conjunction with the oven fan. *Fan Assist* is versatile in batch cooking (where even temperature is essential), where one dish must have a well-cooked base and another must be well browned.

Using *Fan Assist* Mode

1. Adjust oven shelves to desired position/s.
2. Select *Fan Assist* on mode switch.
3. Set the oven to the desired temperature.
4. When cooking is complete turn the mode switch and thermostat off.

HINT: Always preheat the oven when cooking multiple dishes at the same time.

4.9 **High Bake**

The *High Bake* mode uses the concealed elements behind the fan cover and under the oven in combination. With the addition of the forced convection of the oven fan, quick and consistent heat is evenly distributed throughout the oven. *High Bake* has the advantage of excellent cooking results for pastry foods such as hors d'oeuvres and especially Pizza.

The results are quick, not unlike a microwave oven. With the circulation of heat, foods cooked with *High Bake* mode retain a crisp, dry texture on the outside. Especially Pizza, pastry and other foods where you want the base to be well cooked. *High Bake* is also excellent for re-heating.

Using High Bake Mode

1. Adjust oven shelves to desired position/s.
2. Select *High Bake* on mode switch.
3. Set the oven to the desired temperature.
4. When cooking is complete turn the mode switch and thermostat off.

4.10 **Fan Grill**

Fan grilling is a combination of direct heat and circulated hot air which gives the appearance and flavour similar to rotisserie cooking – a crunchy exterior with succulent meat – which is ideal for single level roasts. In this mode the direct infrared heat from the grill element is also circulated by the fan to cook the food. Note that the food should be positioned as near to the centre of the oven as possible.

With the added benefit of the circulated air, more even cooking can be achieved giving excellent results. The *Fan Grill* mode has been developed to replace grilling with the door open and has the following advantages over conventional grilling:–

1. Food is generally more moist.
2. Improved rotisserie style flavour.
3. Most cooking fumes from grilling pass through the oven vent.
4. Reduced spatter when cooking fatty meats.

For even browning, St George recommends turning food once only.

Using *Fan Grill* Mode

1. OVEN DOOR MUST BE CLOSED IN *Fan Grill* MODE
2. Place food on grill rack and pan supplied (ensure grill rack is inverted to the high position to allow best circulation of air).
3. Place grill pan on shelf carrier so that the food is positioned as close as possible to the centre of the oven.
4. Select *Fan Grill* on mode switch.
5. Set the oven to the desired temperature. (see Note below and refer to Fan Grill Temperature Guide)
6. When cooking is complete turn the mode switch and thermostat off.

NOTE: Large grill pans or roasting dishes can restrict the circulation of air in the oven. To prevent moisture condensing in the cooler lower sections of the oven, preheat the oven for approximately 10 minutes using *Normal Oven* or *High Bake* modes prior to fan grilling.

NOTE: The temperature setting in *Fan Grill* mode must not exceed 200°C (390°F).

The grill element has a safety shutdown at approximately 200°C (390°F). Once the temperature in the oven has reached this limit the element will be switched off. The element will switch back on once the oven cools slightly.

WARNING: The grill pan handle provided should only be used to assist in sliding the grill pan in and out of the oven compartments. **AT NO TIME MAY IT BE USED FOR LIFTING THE GRILL PAN, ESPECIALLY WHEN THE PAN IS LADEN WITH FOOD.**

***Fan Grill* TEMPERATURE GUIDE**

TYPE OF MEAT/POULTRY/FISH		OVEN TEMPERATURE °C	APPROXIMATE COOKING TIME
Chicken	Whole Pieces	175–185 185–195	30 mins per 500g 15-20 mins
Lamb	Loin/Rack Chops, medium/rare Chops, medium	175–185 175–185 175–185	25 mins per 500g 10-12 mins 14–16 mins
Beef	Steak, rare Steak, medium Steak, well-done	175–185 175–185 175–185	6-8 mins 10–12 mins 12-15 mins
Pork	Chops, medium/rare Chops, medium Chops, well-done	190–200 175–185 175–185	6-10 mins 10-12 mins 12–15 mins
Bacon		190-200	5-6 mins
Sausages	Thin Thick	175–185 175–185	8–10 mins 12-14 mins
Fish	Fillets, rolled Fillets, thick Whole	175–185 175–185 190–200	10–12 mins 10–12 mins 15-30 mins
Sliced vegetables		180-190	20-30 mins
Tomato halves		190–200	6–8 mins
Sauce-based recipes with breadcrumb toppings		175–185	20-30 mins
Pasta dishes		175–185	20-30 mins

*These Cooking Charts are intended as a guide only.
Temperatures and cooking times may be varied to suit individual tastes.*

4.11 **Grill** (in multi-function oven)

This mode of cooking uses the infrared heat of the top inner element to cook foods to your requirements. For the FED model, the cooking can be varied by lowering or raising the grill pan and rack position in the oven. For the FED model, this oven grilling facility is additional to the separate grill in the right hand oven.

This method of grilling in the oven is recommended for short duration (5 minutes or less) grilling only which is ideal for toasting (see note below). **Foods with higher fat content or foods which require more than 5 minutes grilling time must be grilled using the Fan Grill mode.** The Fan Grill mode has been developed to generally replace grilling with the door open (see **Fan Grill** for details on Fan Grill mode).

When in Grill mode the oven door should be closed. If the door is not closed, discoloration may occur to the control panel. IT IS RECOMMENDED THAT THE MULTI-FUNCTION OVEN Grill MODE IS NOT OPERATED WHEN RESIDUAL HEAT REMAINS IN THE OVEN.

Using Multi-function Oven Grill Mode

1. Commence grilling from a cold oven only.
2. Place food on grill rack and pan supplied (use grill rack in low position).
3. Place grill pan on shelf carrier position of your preference.
4. For the FED model select *Grill* on mode switch.
5. For the FED model, the oven has a preset temperature for the *Grill* mode. The oven temperature control cannot override this preset temperature.
6. When cooking is complete turn all controls to the off position.

NOTE: The grill element has a safety shutdown at approximately 200°C (390°F). Once the temperature in the oven has reached this limit the element will switch off until the oven cools slightly at which time the element will resume heating. (This temperature is generally reached after approximately 10 minutes)

WARNING: The grill pan handle provided should only be used to assist in sliding the grill pan in and out of the oven compartments. **AT NO TIME MAY IT BE USED FOR LIFTING THE GRILL PAN, ESPECIALLY WHEN THE PAN IS LADEN WITH FOOD.**

4.12 Normal Oven Cooking in Right Hand Oven (FED Model)

In this mode the outside ring of the top oven element and a concealed element under the oven compartment provides the oven heat. For best results, arrange the shelves so the top of the food is near the centre of the oven. This is usually the second or third shelf position from the bottom. If cooking more than one dish, always preheat the oven and stagger the positions of baking trays to allow free circulation of heat within the oven. Depending on the food, you may need to rearrange tray positions during cooking.

Using Normal Oven Mode in the Right Hand Oven

1. Adjust oven shelves to desired position/s.
2. Set the right hand oven temperature control to the desired temperature.
3. When cooking is complete turn the right hand oven temperature control off.

HINT: If water is used in your cooking (such as water placed in a baking dish) the water evaporating during cooking may cause condensation to escape and run down the front of your appliance. This should not cause any problem to your appliance, however it is advisable to wipe away the condensation from the exterior of the oven with a very warm damp cloth during cooking.

NOTE: Always stand clear of the oven when opening the oven door/s as built up steam may escape rapidly. For the FED model the oven temperature control for the right hand oven overrides the grill controls if both controls are on at the same time.

4.13 Grilling in the Right Hand Oven (FED Model)

This mode of cooking uses the infrared heat of the top inner element to cook foods to your requirements. The grill control for the right hand oven has a full range of heat settings from Lo to Hi (full).

This method of grilling in the oven is recommended for short duration (5 minutes or less) grilling only which is ideal for toasting (see note below). **Foods with higher fat content or foods which require more than 5 minutes grilling time must be grilled using the *Fan Grill* mode of the left hand multi-function oven.** The *Fan Grill* mode has been developed to generally replace grilling with the door open (see *Fan Grill* for details on *Fan Grill* mode).

When in *Grill* mode the oven door should be closed. If the door is not closed, discoloration may occur to the control panel. IT IS RECOMMENDED THAT THE OVEN *Grill* MODE IS NOT OPERATED WHEN RESIDUAL HEAT REMAINS IN THE OVEN.

Using the Grill in the Right Hand Oven

1. Commence grilling from a **cold oven** only.
2. Place food on grill rack and pan supplied (use grill rack in low position).
3. Place grill pan on shelf carrier position of your preference.
4. Select the heat desired for grilling using the right hand oven *Grill* control.
5. When cooking is complete turn the right hand oven *Grill* control to the off position.

NOTE: The grill element has a safety shutdown at approximately 200°C. Once the temperature in the oven has reached this limit the element will switch off until the oven cools slightly at which time the element will resume heating. (This temperature is generally reached after approximately 10 minutes)

WARNING: The grill pan handle provided should only be used to assist in sliding the grill pan in and out of the oven compartments. **AT NO TIME MAY IT BE USED FOR LIFTING THE GRILL PAN, ESPECIALLY WHEN THE PAN IS LADEN WITH FOOD.**

NOTE: For the FED model the oven temperature control for the right hand oven overrides the grill control if both controls are on at the same time.

4.14 Automatic Programmed Cooking

The multi-function oven can be set to turn on and off automatically. Using automatic settings normally implies that food will be left unattended in the oven. It is important to select food that:-

- does not have to be supervised during cooking;
- will last safely for possibly long periods in the oven prior to cooking;
- will last safely in the oven after cooking is complete.

When calculating cooking times, remember to take into account the retained heat after the oven turns off (particularly if the oven will be unattended when it turns off) and (if applicable) any pre-heating time.

NOTE: Automatic cooking is available in the multi-function oven only and suitable only in *Defrost*, *Fan Oven*, *Normal Oven* and *Fan Grill* modes.

Once the oven is programmed:-

The remaining cooking and finish times can be momentarily displayed and altered by using the *Start/Cook*, *Stop* and $\vee\wedge$ buttons.

To cancel the automatic settings press the *Reset* button. The settings will be erased and the **AUTO** symbol will no longer be displayed.

NOTE: If the times are set or altered such that the finish time is less than the present time plus the cooking time an alarm will sound. Check the set times and correct them or press the *Reset* button to erase the settings then re-enter the appropriate automatic settings.

If the *Reset* button is pressed to cancel any alarms, any automatic settings in memory will be cancelled and the unit will be set for manual operation.

4.14.1 Setting the Oven to Stop Automatically

This function is used to start cooking immediately and cook for a selected length of time or until a selected time of day.

To set a cooking duration time (i.e. cook for a selected length of time) press the *Start/Cook* button to display the remaining cooking time. The cooking time can be set using the \vee or \wedge buttons.

OR

To set a finish time (i.e. cook until a selected time of day) press the *Stop* button to display the current finish time. The finish time can then be set using the \vee or \wedge buttons.

The **AUTO** and  symbols will be displayed to show a program has been set and the display will revert to the time of day. Select the mode of cooking and the temperature you require. The oven will commence operation immediately and will cook for the selected cooking duration time or until the selected finish time.

Once the program is complete the oven will automatically turn off and the alarm will sound. The **AUTO** indicator will flash and the  symbol will no longer be displayed. Pressing any of the 4 left-hand buttons will cancel the alarm. If not manually cancelled the alarm will self cancel after a few minutes.

Remember to ensure all oven controls are OFF if no further cooking is required.

4.14.2 Setting Oven to Start and Stop Automatically

This mode is used to cook for a selected length of time and finish cooking at a selected time. The cooking time and the finish time can be programmed in any order, however, in the following description the cooking time is set first.

To set the cooking time press the *Start/Cook* button to display the remaining cooking time. The cooking time can then be set using the \vee or \wedge buttons. The **AUTO** and  symbols will be displayed to show a program has been set and the display will revert to the time of day.

To set the finish time, press the *Stop* button to display the current finish time (i.e. the current time of day plus the set cooking time). The finish time can then be set using the \vee or \wedge buttons. If a delayed start has been set, the time of day and the **AUTO** symbol will be displayed.

Select the mode of cooking and the temperature you require. The electronic timer will calculate the difference between the set finishing time and the selected cooking time to achieve the correct time that the oven will commence operation. The oven will turn on at the calculated time, the  symbol will be displayed and the oven will cook until the selected finish time.

Once the finish time is reached the oven will automatically turn off and the alarm will sound. The **AUTO** indicator will flash and the  symbol will no longer be displayed. Pressing any of the 4 left-hand buttons will cancel the alarm. If not manually cancelled the alarm will self cancel after a few minutes

Remember to ensure all oven controls are OFF if no further cooking is required.

4.15 Cooktop Cooking

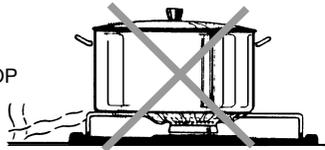
To achieve the best possible cooking results, the following points are recommended:-

- * Make sure that both the cooktop surface and the bottom of your cookware is clean and dry before cooking. Clean and dry surfaces will help prevent scratches and stains on your cooktop and cookware.
- * Use good quality saucepans with thick ground bases (preferably 5 mm thick) that effectively cover the heating area. Pans which have smooth, slightly concave or flat bases when cold will expand and become flat when hot. Thin, warped, dented or ridged bases can cause irregular heat distribution resulting in uneven heating of food. Quality stainless steel pans are recommended.
- * The size of the pan should closely match the size of the cooking zone to be used - not much wider or narrower. If the diameter of the base of the cookware is much smaller than the diameter of the cooking zone, you will waste energy and increase the risk of burning spills. If the cookware is too large for the burner boiling times will be delayed.
- * Use a set of twin or triple saucepans or saucepans with dividers when individually cooking several vegetables at the same time using only one burner.
- * When steaming, use saucepans with close fitting lids.
- * When cooking food such as cut vegetables or fruit, cut the food into pieces of uniform size to obtain even cooking.
- * When cooking vegetables use a minimum amount of hot water to obtain a crisp texture and prevent over cooking. The quantity of water will depend on the type, quantity and quality of the vegetables being cooked. With the exception of frying, etc., always cook with the lid on the saucepan at the correct heat level to prevent boilovers.

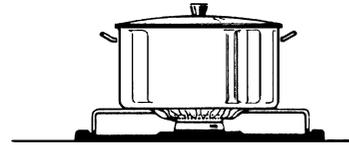
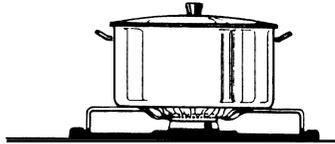
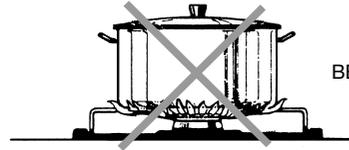
WARNING: Oversize cookware will deflect heat towards the cooktop and bench top surfaces. Cookware with large bases, especially if placed off-centre over the burners, may cause deterioration of the cooktop and bench top surfaces. Such damage is not covered under the provisions of the warranty.

Gas Cooktop

HEAT DEFLECTED
TOWARDS BENCHTOP



HEAT EXTENDED
BEYOND BASE OF PAN



4.16 **BBQ Grill Cooking (FED Model)**

The electric BBQ grill has two heating zones (front and rear) with individual controls to select the heat desired for cooking. Both controls have a full range of settings and can be used independently or together.

Using the BBQ Grill

1. Raise the BBQ's stainless steel lid or remove it entirely.
2. Select the area/s you wish to cook on (front, rear or both) and turn on the relevant control/s to your required settings. Allow approximately 5-10 minutes for the volcanic rock and grill grids to reach cooking temperature.
3. Commence cooking.
4. When cooking is complete make sure all controls are turned to the off position. Allow the unit to cool to room temperature before lowering or re-fitting the stainless steel lid.

WARNING: The appliance must never be left unattended when cooking with the BBQ grill as built up cooking fats in the unit may ignite during use. (see **Cleaning and Maintenance** for cleaning requirements for the BBQ grill)

The BBQ's stainless steel lid must be in the up position when the grill is in operation.

5. **CLEANING AND MAINTENANCE**

Proper cleaning and maintenance of your appliance will provide you with years of pleasant use. To maintain the appearance and durability of your appliance we encourage you to read and follow the instructions, hints and warnings included throughout this manual. Care must always be taken to prevent scratches on your appliance from hard or sharp objects.

NOTE: People with sensitivity to cleaning chemicals must take the necessary precautions. St George recommends wearing protective gloves while cleaning the appliance. Routine cleaning of the appliance should only be performed when the appliance is at room temperature.

DO NOT USE ANY ACIDIC OR CAUSTIC CLEANERS, ABRASIVE POWDERS OR SCOURERS ON THE INTERIOR OR EXTERIOR OF THE APPLIANCE. Substances or items with these properties may discolour or damage the finishes of your appliance. If any abrasive, acidic or caustic substance or cleaning agent should come into contact with the appliance, rinse off immediately with water, taking special care to avoid injury if surfaces are hot.

5.1 **Recommended Cleaners**

Mild detergents and warm water together with a clean, soft, non-abrasive cloth achieve good results for normal cleaning.

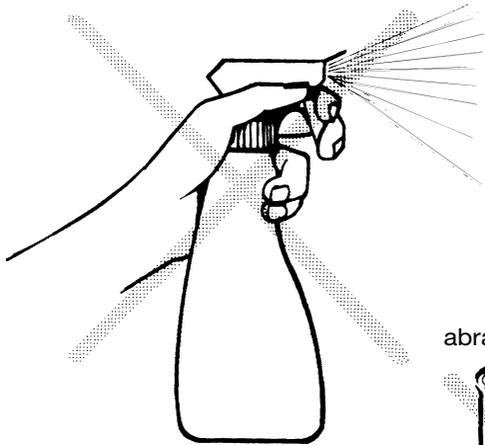
Diluted washes with Ammonia and water should rinse away any adhesive residue or gummy deposits on the appliance surfaces. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Alcohol based products (e.g. Methylated Spirit, etc.) are not recommended.

Brand name cream cleansers and concentrates, without abrasive qualities, can be used in small amounts to break down greasy deposits and dirt.

After cleaning make sure cleaned surfaces are thoroughly rinsed to prevent any risk of baked on cleaner residues and wiped dry with a clean, soft cloth.

NOTE: When cleaning stainless steel surfaces St George recommend 3M brand or Advance (by Cleaveland Cleaning Supplies) stainless steel cleaner. Other reputable brand cleaners specifically formulated for cleaning stainless steel may also be acceptable. Do not use steel soap pads or abrasive scourers of any kind. The abrasive qualities of these pads will ruin the even brushed finish of the stainless steel and any residual metal fibres may corrode causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.

**DO NOT USE ANY ACID OR CAUSTIC
CLEANSERS OR ABRASIVE POWDERS
OR SCOURERS ON THE INTERIOR
OR EXTERIOR OF THE APPLIANCE**

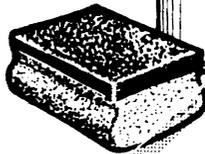


caustic sprays

abrasive powder



oven spray

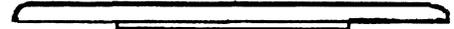


abrasive sponge

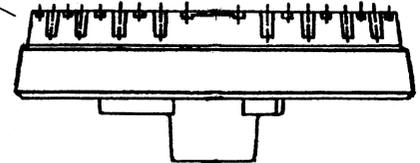


steel wool

Burner Cap



Gas outlets should be
free of obstructions



Polished Aluminium Dress Ring

5.2 Routine Cleaning

If possible, the oven and/or cooktop should be wiped down after each use to prevent dirt and grease build up. Ensure all controls are off and the appliance is cool before cleaning. To clean the exterior, wipe the control panel, handles, glass, stainless steel and enamel surfaces regularly using a warm, damp, non-abrasive cloth. Mild detergents may be safely used on all of these surfaces. When wiping stainless steel surfaces which have a brushed finish, wipe in the same direction as the brushing. The pan supports (all models except FEC) easily lift off and are dishwasher safe.

Cleaning the oven is made simple with St George's high quality vitreous enamel. To clean the oven interior remove the door/s (see **Removing Oven Door**) for better access while cleaning. The shelves and shelf guides can be lifted out for cleaning by removing the relevant thumb screws. The shelves and shelf guides can be washed by hand or by dishwasher. The fan cover can be lifted out for cleaning separately by removing the fasteners retaining it in place. The fan blade can also be removed for cleaning if necessary. Note that the fan blade nut has a left handed thread.

Wipe out the compartment/s with a warm, damp, non-abrasive cloth. Mild detergents may be safely used on the oven interiors. Do not forget the inside top and back of the oven/s and the back of the oven door/s. If using commercial oven cleaners, choose only non-caustic cleaners and follow the manufacturer's instructions. Avoid contact with elements, rubber door seals and exterior surfaces.

After cleaning make sure all surfaces are thoroughly rinsed and then wiped dry with a clean, soft cloth.

5.3 Spills, Spatters and Accidents

When using the appliance, it may be soiled by food spills and spatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces. Some foods, such as fruit juices (especially citrus juices like lemon juice) and vinegar's (i.e. acidic substances) or sugar or foods containing sugar can discolour or damage enamel finishes.

The enamel interior of your St George appliance has a hard durable finish which is resistant to wear and discoloration. However, to maintain the appearance and durability of the finish any spills must be wiped off immediately. This should be done as soon as possible and necessary precautions must be taken to avoid injury from hot surfaces. Once cool the affected area should be thoroughly cleaned and rinsed using non-abrasive, mild cleaning detergents and water.

WARNING: USE OF ALUMINIUM FOIL IN OVENS

The use of aluminium foil on the base of the oven to avoid spillage and improve cleaning is not recommended. The bottom element of St George ovens is concealed under the base of the oven liner (not exposed). **Foil or dishes with reflective qualities must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Damage resulting from such use is not covered under the provisions of the warranty.**

NOTE: To fully preserve the enamelled finish of the grill pan supplied with your appliance, make sure that it is properly lined (e.g. with aluminium foil) when used for grilling or baking fish and other foods with high acid content such as fatty meats and fruits.

5.4 **Cleaning the BBQ Grill (FED Model)**

The BBQ grill plates, element, volcanic rocks and smokeless grill tray are removable for cleaning. The grill plates and tray are dishwasher safe and the fixed grill box (in the unit) can be easily wiped clean.

WARNING: Built up cooking fats in the unit may ignite during use. To avoid the build up of cooking fats the BBQ unit must be regularly cleaned. Volcanic rocks are absorbent and may entrap cooking fats within the rock pores. When cleaning the unit, the rocks should be removed and cleaned by soaking in warm soapy water and then thoroughly rinsed with hot water. The best way to avoid fat build up in addition to cleaning is to periodically replace the BBQ rocks. With normal usage it is recommended that the rocks be replaced every six months. The rocks may need to be replaced at different intervals depending on the unit's usage.

5.5 **Removing Oven Door (downward opening door models only)**

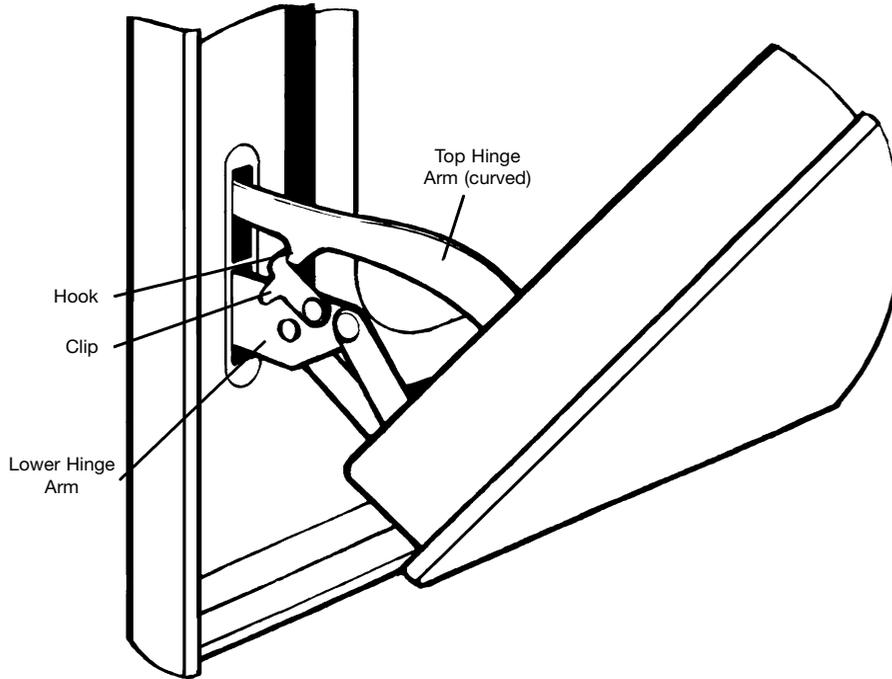
The oven door can be easily removed for better access while cleaning. To remove the oven door:-

1. Open the door fully and pull the clips toward you onto the hooks.
2. Raise the door slightly and, holding the sides of the door about half way up and making sure the clips stay on the hooks, lift the door gently. This should disconnect the hinges from the oven frame.
3. Remove the door by continuing to raise it while pulling the door away from the oven. When handling the door be careful not to dislodge the clips off the hooks. If so the hinge will have to be closed by hand and the clip re-engaged onto the hook before re-fitting onto the oven.

To re-fit the oven door:-

1. Holding the door at an angle to the oven, slide the hinges into the oven frame, making sure that on each side the top, curved arm fits into the top slot and the lower arm fits into the bottom slot.
2. Make sure the hinges are pushed in as far as they will go and the lower arm engages into the plate mounted in the oven frame.
3. Open the door completely and disengage the clips from the hooks. You may need to push the clips down with your finger if they do not fall away from the hooks by themselves. The door can now be opened and closed as normal.

REMOVAL & REPLACEMENT OF OVEN DOOR (DOWNWARD OPENING DOORS ONLY)



5.5.1 Door Glass Removable

The piece of glass on the back of the door can be removed for cleaning. To remove the glass from the door back:

1. Open the oven door fully
2. Use a coin or screwdriver to loosen the 2 fixing screws.
Side Opening Doors: Take care the glass does not fall when loosening the screws.
3. The glass can be removed for cleaning.

Do not lose the silicon washer and sleeve, these parts are there to protect the door back and glass from damage.

Installation is the reverse of removal. Ensure that the silicon washer and sleeve are replaced. The fixing screws need only be firmly finger tight. Do not over tighten.

5.6 Self Clean Oven Liners

An Optional Self Clean Oven Liner Kit is available as an accessory which, when fitted into the oven, catalyses cooking fats which come into contact with their surfaces during oven operation. The fats burn and flake to the oven floor so a quick brush out when the oven is cool is all that's required. The non-liner surfaces in the oven can then be wiped down for brilliantly simple results. For extra cleaning action, heat the empty oven at 230°C for 15 to 20 minutes.

Be very careful not to scratch the surfaces of the liners. Large spills should be removed by sponging the liners using warm water and a soft sponge. If large areas of the catalytic coated liners are covered with cooking fats the self cleaning action may not be as effective. The catalytic liners can be cleaned by removing them from the oven and rinsing with **clear hot water** only. Cleansing agents or oven cleaners must never be used on the self-clean liners.

5.7 Changing the Light Globe

The oven illumination lamp/s are located in the side wall/s of the oven compartment/s. The light globe is located behind the glass cover and is a screw-in type.

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

To change a light globe:-

1. Gently lever out the glass cover from the rear edge.
2. Unscrew the light globe and screw in a replacement globe.
3. Replace the glass cover making sure it fits correctly into place.

5.8 TROUBLE SHOOTING GUIDE

SYMPTOM	REMEDY
<p>No power supplied to appliance</p> <p>Oven power is on but appliance does not operate.</p> <p>Oven power is on but there is no heat</p> <p>Rubber seal has gap/s at bottom and ends do not meet.</p> <p>Display is flashing, is only partly illuminated or is cycling through various displays</p>	<p>Has the mains been disconnected. Check meter box, has the mains fuse or circuit breaker blown or tripped.</p> <p>Oven may be set on Automatic (See Automatic Programmed Cooking)</p> <p>Oven may be set on Automatic. Mode may be on incorrect selection.</p> <p>Correct — some doors sealed this way for oven venting purposes.</p> <p>Turn power supply to appliance off, wait 30 seconds and turn power back on. Wait 90 seconds before resetting clock and using appliance.</p>

IF YOU HAVE A PROBLEM WITH YOUR ST GEORGE APPLIANCE WHICH CANNOT BE OVERCOME USING THE INFORMATION PROVIDED IN THIS MANUAL AND REQUIRE A SERVICE CHECK, PLEASE CONTACT THE RELEVANT OFFICE IN YOUR STATE — for contact details see over.

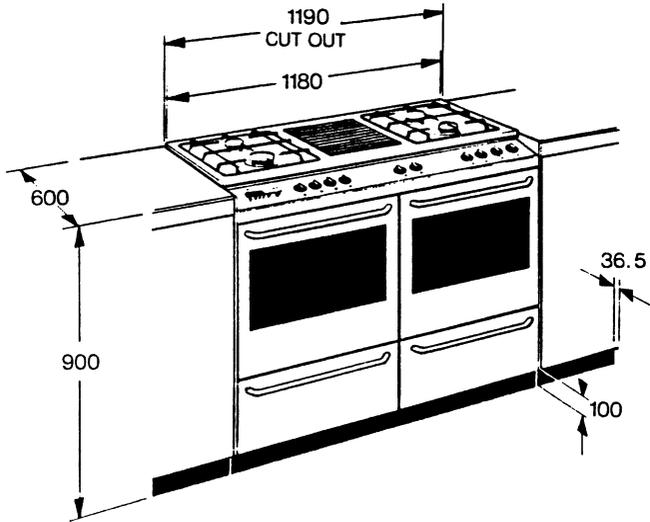
To ensure prompt and efficient service please have the following details ready before making your call:-

Model Number
Serial Number

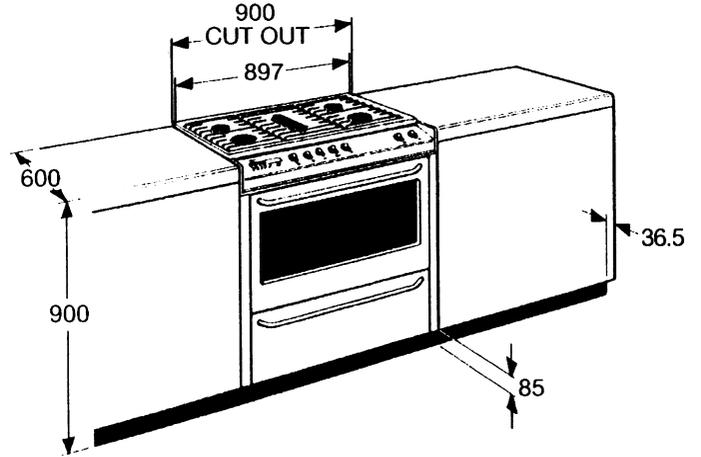
Date and Place of Purchase
Warranty Registration Number (if applicable)

CABINET INSTALLATION INSTRUCTIONS

FED



FE90



6. CABINET INSTALLATION INSTRUCTIONS

Your safety and the proper care of your appliance is extremely important. Incorrect installation of the appliance as a result of not following the detailed specifications can affect the appliances performance. Ovens incorrectly installed may invalidate the warranty and we strongly recommend that the oven cavity, venting, wiring and gas connections be prepared as described in the specifications. This is critical to appearance, oven performance and safety.

WARNING: Installation must comply with Standards Australia (within Australia) Wiring Rules as well as your local electrical and building codes and regulations and any other applicable requirements.

Your appliance must be properly installed and grounded by a qualified technician.

This appliance must be installed according to the installation requirements of the local gas authority and the appropriate installation code issued by the A.L.P.G.A and A.G.A (reference code AG601) and the building authorities requirements and any other applicable requirements.

6.1 Measurements

Unless otherwise noted, all dimensions provided are in millimetres (mm). The sizes allow for only a small degree of error so all cut outs must be precise and square. To ensure the cabinetry is well finished the cut edges must also be square and care taken to ensure the cut edges are free of chips.

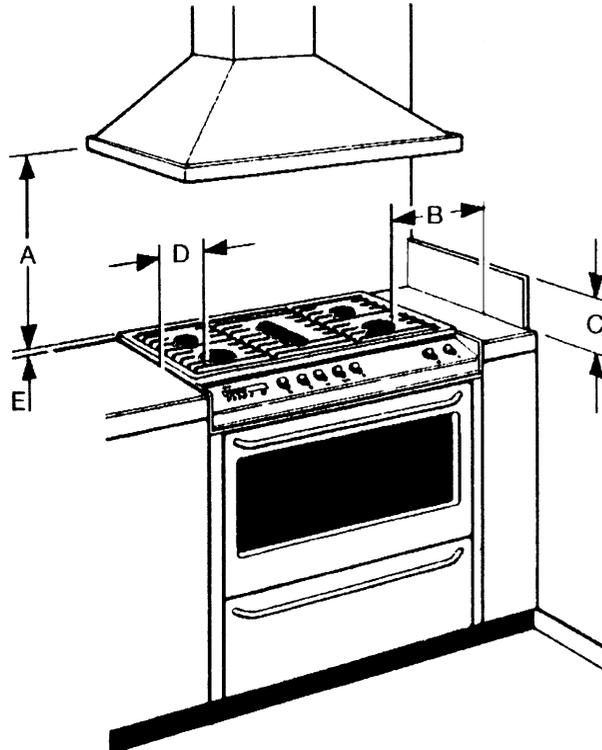
6.2 Preparing the Cupboard Cavity

Freestanding ranges may be fitted within cupboard surrounds or at the end of a cabinet arrangement. Refer to the installation diagrams and **Required Clearances** for the various mounting options and necessary clearances applicable.

CABINET INSTALLATION INSTRUCTIONS

REQUIRED CLEARANCES

Required Clearance	Dimension
A	600mm +
B	200mm + for Wok
C	150mm +
D	100mm +
E	13mm +



Adjustable feet provided on all corners. 600mm depth includes spacing for air circulation at rear.

All dimensions in mm.
Handles protrude forward by up to an additional 50mm.

6.3 Providing a Suitable Flue

Ventilation is provided by thermostatically controlled ventilation fans which expel oven vented air through slots below the control panel.

6.4 Required Clearances

(Required Clearances Around Domestic Cooking Appliances - Extract from AG601)

All cooktops, rangehoods and/or exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the top of the highest burner on the cooktop to the lowest extruding part of the rangehood or exhaust fan (A) be less than 600 mm. (Clause 5.6.1.5)

Any other combustible materials less than 600 mm above the top of the highest burner shall be protected for the full width and depth of the cooking surface in accordance with Clause 5.6.1.2. However, in no case shall this clearance be less than 450 mm.

If (B) is less than 200 mm (275 mm for wok burner), any surrounding vertical combustible material shall be protected in accordance with Clause 5.6.1.4 to a height (C) of not less than 150 mm above the burners for the full dimension (length or width) of the cooktop.

Protection of the rear wall is required if the appliance is fitted without a splashback.

If (D), the distance to a horizontal combustible material from the periphery of the nearest burner is less than 200 mm (275 mm for Wok burners), then (E) shall not be less than 13 mm (Clause 5.6.1.3). The dimension (E) is measured from the hob down to the horizontal surface.

6.5 **Securing the Oven**

For FECOMBI and FECOMBIWOK models an anti-tilt bracket is supplied which must be secured to the floor in a position which allows the rear feet of the appliance to locate into the bracket slots when the unit is pushed back into the installed position.

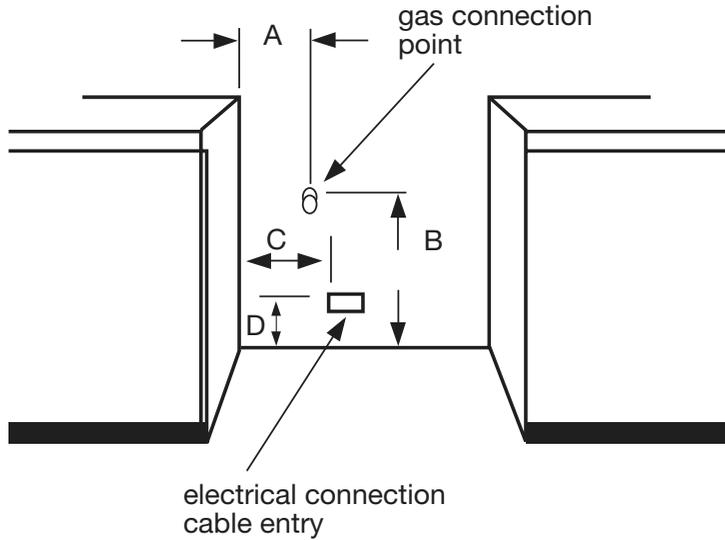
For gas appliances, the final gas connection shall be made using a flexible hose or annealed copper tubing of sufficient length to permit the insertion and removal of the appliance. For gas appliances connected using flexible hose, a resticking chain must be attached to the anchor point adjacent to the connection to limit movement to 80% of the hose length. Hose to be type A, 65°C rated with 1/2" BSP connections.

For appliances fitted with flexible electrical lead and plug, the general purpose outlet and switch must not be installed within the appliance recess and must be readily accessible without having to remove the appliance.

Move the appliance into position in front of the opening and ensure rear edge of the appliance is parallel to the front fascia of the enclosure. Slide the appliance far enough into the cavity to be able to make the final gas and electrical connections ensuring the gas and electricity are turned off. After all connections have been made, slide the unit back fully into the recess and secure as necessary.

NOTE: The height of the unit can be altered, if necessary, by adjusting the feet before sliding into the recess.

Gas and Electrical Connection



MODEL	A	B	C	D
FED	820	550	220	60
FE90	650	430	450	60

All dimensions are in Millimetres

7. GAS CONNECTION INSTRUCTIONS

7.1 Gas Supply Connection

WARNING: This appliance must be installed according to the installation requirements of the local gas authority and the appropriate installation code issued (within Australia) by the A.L.P.G.A and A.G.A (reference code AG601) and the building authorities requirements and any other applicable requirements.

1. Check the gas type of the appliance which is identified by a sticker attached to the appliance.
2. Ensure the location of the gas supply and routing of the gas line is appropriate for the appliance (see installation diagrams for gas connection location details).
3. A manual shut-off valve must be installed in the gas supply line, in an accessible position external to the appliance, such that the gas supply to the appliance can be shut off in the event of an emergency or for servicing without having to remove the appliance.
4. For LPG models, the gas supply for the appliance must be regulated to a pressure of 2.75 kPa (11" W.G.). The gas inlet is fitted with an adapter incorporating a pressure test point and has a 1/2" female BSP thread.

For Natural Gas models, the gas supply is connected to the regulator supplied with the appliance which has a 1/2" female BSP thread. **IT IS ESSENTIAL THAT THE REGULATOR ON THE APPLIANCE BE HELD FIRMLY WITH A SPANNER WHEN CONNECTING THE SUPPLY. DO NOT OVERTIGHTEN. THE REGULATOR MUST NOT BE CONNECTED TO APPLIANCE OR THE GAS SUPPLY WITHOUT THREAD SEALANT/LUBRICATION AS DRY CONNECTION MAY PERMANENTLY BIND THREADS.** The regulated pressure for Natural Gas is 1.0 kPa (4" W.G.).

5. After installing the gas supply and making all connections, the supply line connections must be checked for possible leaks. With all controls of the appliance in the off position, open the gas supply valve and using a soap and water solution check each gas connection one at a time by brushing the solution over the connection. The formation of bubbles indicates a leak. Tighten the fitting and recheck for leaks. If it is not possible to correct the leak by tightening, replace the fitting. **Matches or lighters must never be used to check for leaks.**
6. Turn on each burner control and light in turn. Check for a clear blue flame without excessive yellow tipping. If burners show any abnormal combustion check they are correctly located. Sometimes burners may not ignite immediately and may seem to "blow" slightly when they do ignite. This is usually due to air in the gas line, which should clear itself.
7. If, after following the instructions, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.
8. For minor adjustments see Servicing and Minor Adjustments.
9. A two (2) yearly inspection of the appliance by an authorised service agent will ensure many years of trouble free service (Note: This is not provided under warranty).

7.2 Injector Sizes for Gas Cooktops

MODEL	BURNER	NATURAL GAS		LPG	
		INJECTOR DIAMETER mm	MJ/h	INJECTOR DIAMETER mm	MJ/h
FED	SEMI-RAPID	1.18	6.0	0.65	5.4
	RAPID	1.6	12	0.92	11.0
	WOK x 2	1.8	14.5	0.95	12.0
FE90	AUXILIARY	0.9	4.0	0.50	3.2
	SEMI-RAPID	1.18	6.0	0.65	5.4
	RAPID	1.6	12	0.92	11.0
	WOK	1.8	14.5	0.95	12.0
	FISH BURNER	1.4	9.5	0.85	10.0

7.3 Conversion from Natural Gas to ULPG

THE FOLLOWING MUST BE CARRIED OUT BY AN AUTHORISED PERSON

General Information

The Hob is supplied pre-adjusted for Natural Gas.

1. The injectors required for adapting this Appliance to ULPG are supplied in the Conversion Kit P/N 51587 for FED and P/N 51586.
2. When the appliance has been converted to ULPG tick the box on the injector information label P/N 51589 for FED P/N 51588 for FE90.
3. Change the Black Natural Gas labels to the Red ULPG labels.

Conversion

1. Remove the Pan Supports, Burner Caps, Burner Ring/dress Rings.
2. Remove the fitted injectors one by one and replace with the ULPG injector sized as the label 51589 (FED) or 51588 (FE90) attached to the appliance and also in the Users Manual.
3. Fit the Test Point Adaptor at the Gas Inlet.
4. Replace all the Burner parts ensuring that they are correctly keyed to the mating part.
5. After fully leak testing and working on each burner in turn, remove the control knob and light the burner and then adjust the minimum flame via the adjustment screw in the centre of the Gas Cock shaft. With the gas cock set in the low flame position, turn the adjustment screw clockwise to reduce the flow to the required level. Two burners should be full on while adjusting a burner.
6. Replace the Control Knobs and Pan Supports.

8. ELECTRICAL CONNECTION INSTRUCTIONS AND WIRING DIAGRAMS

8.1 Wiring Rules and Warnings

WARNING: All aspects of the installation must conform with the requirements of the Standards Australia (within Australia) Wiring Rules as well as your local electrical and building codes and regulations and any other applicable requirements and conditions of your Local Power Supply Authority.

A licensed electrician must perform the electrical work when installing this appliance. The supply cable and fuse rating must be suitable for the appliance.

WARNING: To avoid mains borne interference, this appliance must be installed individually on a separate and distinct final sub-circuit.

NOTE: To the Electrician – please ensure sufficient supply cable is provided to allow the appliance to be removed from the cavity should any servicing be necessary. This will also allow easy connection of the supply.

8.2 Voltage Supply Connection

To connect the electrical supply:-

1. Ensure the supply cable and fuse rating are suitable for the appliance (see Electrical Loads).
2. For models not fitted with a flexible lead and plug, remove the cover plate by undoing the screws.
3. Fit a suitable entry bush to the conduit entry bracket and feed the fixed wiring through.
4. Connect the wiring to the terminal block using the screw connections provided. Ensure the wires are properly secured to prevent any high resistance electrical connection.
For the FED model, the supply can be single or 2 phase. For 2 phase connection the link between A1 and A2 must be removed.
5. Replace the cover plate and secure in position using the screws making certain that all wiring is clear of any metal work and the screws.

ELECTRICAL CONNECTION INSTRUCTIONS

8.3 Electrical Loads

MULTI-FUNCTION OVEN	FED	FE90
NORMAL OVEN	2400W	3000W
FAN OVEN	2200W	2200W
GRILL	2700W	3500W
FAN & LIGHT	200W	100W
WARMER DRAWER	500W	500W
BBQ GRILL	2800W	–
SMALL HOTPLATE	–	–
MED HOTPLATE	–	–
LARGE HOTPLATE	–	–
RIGHT HAND OVEN		
OVEN	2400W	–
GRILL	2700W	–
TOTAL	10.0 kW	4.8 kW

When connected to a subcircuit protected by a circuit breaker, the current drawn by an oven may cause the circuit breaker to trip in some cases. It is recommended that the following installation procedures are used.

Model	kW Rating	Maximum Current (Amperes)	Recommendation	
			Cable Size	Circuit Breaker
FED	10.0	42	4.0 mm ²	45 Amp
FE90	4.8	20	2.5 mm ²	25 Amp

9. SERVICING AND MINOR ADJUSTMENTS

9.1 Thermostat Adjustments

The oven thermostat is factory set and calibrated over the whole temperature range and is not adjustable.

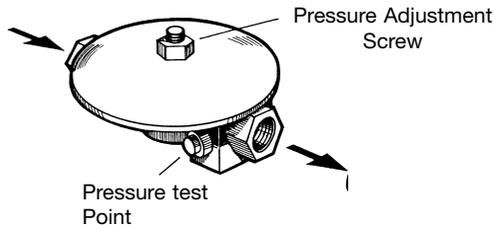
9.2 Setting Gas Pressure

A pressure test point is provided on the pressure regulator (for Natural Gas models) or on the inlet adapter (for LPG models) at the gas connection point of the appliance. The pressure should be set with one burner fully on. The set pressure should be 1 kPa for Natural Gas or 2.75 kPa for LPG.

9.3 Gas Simmer Flame Adjustment

The minimum gas flow for each burner is factory set but can be adjusted if necessary. The minimum flow can be increased or decreased by removing the control knob and:-

For all models, turning the adjustment screw in the centre of the control shaft using a small flat bladed screw driver. Take care not to damage the head of the screw.



By pass
Screw
Adjustment
Via
Centre
Shaft



AUSTRALIA
St. George Appliances
South Sydney Corporate Park
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Phone: 1300 652 100

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