



Installation Instructions

Stoves Richmond 90cm Dual Fuel

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REGULATIONS & STANDARDS



WARNING

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



WARNING

Servicing should be carried out only by authorised personnel.



WARNING

Do not modify this appliance.



WARNING

This appliance must be earthed.



WARNING

GAS WARNING! If you smell gas:

- Do not try to light any appliance
- Do not touch the electrical switch
- Contact your local gas supplier immediately



WARNING

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



WARNING

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible:



WARNING

The adjustment conditions for this appliance are stated on the label (on the data plate).



WARNING

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

**WARNING**

Danger of fire: do not store items on the cooking surfaces.

**WARNING**

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

**CAUTION**

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping. It is advised that you turn the ovens and/ or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process- but this is nothing to worry about and is harmless. It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

**CAUTION**

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

**CAUTION**

Prolonged intensive use of the appliance may require additional ventilation, for example increasing of mechanical ventilation where present, additional ventilation to safely remove the product of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

**CAUTION**

We recommend that the appliance is connected by a competent person who is a member of a 'Competent Person Scheme' who will comply with the required regulations.

**CAUTION**

Connection should be made with a suitable flexible cable with minimum temperature of 70°C.

**CAUTION**

Ensure that you route all main cables well clear of any adjacent heat source.

**CAUTION**

The space for air circulation, located underneath and at the back of the hob improves reliability by ensuring that it will cool down, efficiently.

**CAUTION**

Consult a professional before installation of the additional ventilation.

**CAUTION**

Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

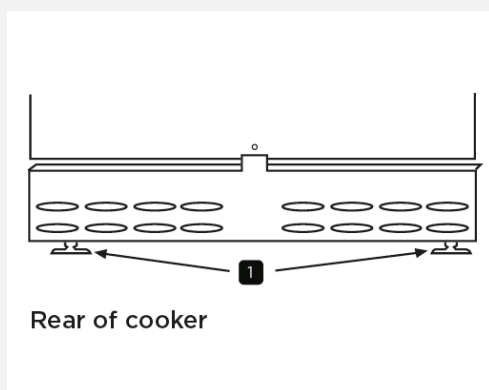
**CAUTION**

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all our illustrations and specifications. Changes may have been made subsequent to publishing.

BEFORE INSTALLATION

LEVELLING YOUR COOKER

1. Place a spirit level on a baking sheet onto an oven shelf.
2. The cooker is fitted with levelling feet (see below diagram). Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.

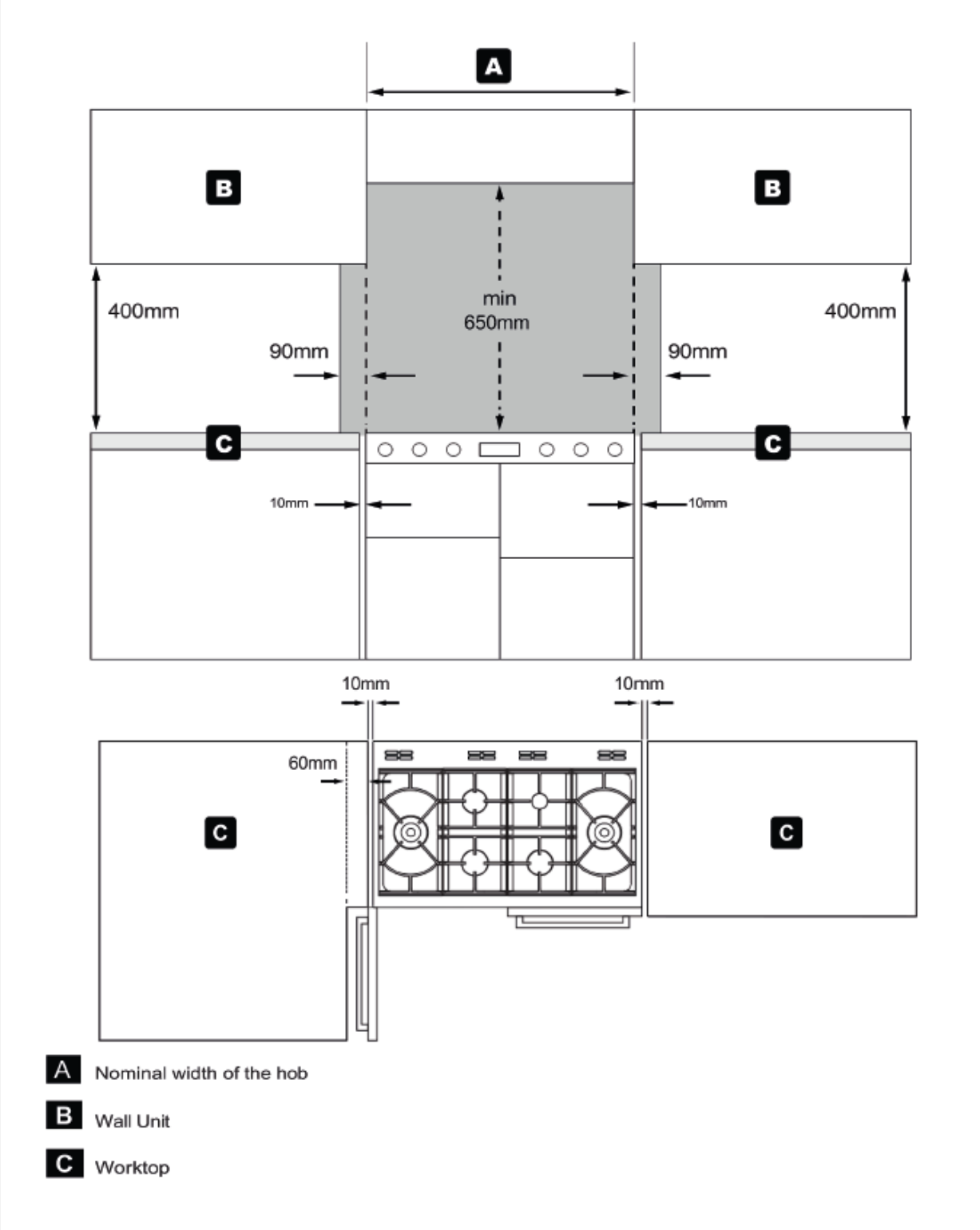


REAR WHEELS (IF FITTED)

Adjustment of the wheel height can be made with a screw driver, through the hexagonal hole in the front plinth.

DIMENSIONS & CLEARANCES

CUPBOARD/HOOD CLEARANCES



CUPBOARD/ HOOD CLEARANCES



WARNING

No shelf or overhang of combustible material should be closer than 650mm above the hob.

- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open, if placed up to a wall or cabinetry.
- The cooker must have a side clearance above the hob level of 90mm up to a height of 400mm.
- The cooker must be fitted flush to the base units of your kitchen.



Ensure that the stability chains are secured to the appliance and them secure the stability chains to the wall using the fixing hooks provided.



NOTE

Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

STABILITY BRACKET

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage the back of the cooker. A stability bracket can be bought from your local supplier.



WARNING

In order to prevent tipping of the appliance, this stabilising means must be installed. Refer to the instructions for installation.

- Underside of top bracket slots into engagement edge in back of cooker.
- Review stability bracket location identified or rear of appliance and position bracket accordingly.

CONNECTING TO THE ELECTRICITY SUPPLY TERMINAL BLOCK



WARNING

This appliance must be earthed.

We recommend that this appliance is connected by a competent person, who is a member of a recognised 'Competent Persons Scheme' and who will comply with all EU and local regulations.

The maximum power is detailed in the instruction manual and on the rating label placed on the back of the appliance.

For all types of connection (three-phase or single-phase), leave in place the connecting bars situated on the neutral connecting terminals and on the ground ones.

Then, fit the neutral and earth power cables to the corresponding connecting terminals. Firmly tighten the screws, but without forcing too much.

Single-phase: **Concerning a single-phase connection, place both brass connecting bars between L1 + L2 + L3. Then, link the mains supply's phase wire to the L2 connecting terminal.**

Finally, tighten all the connecting terminals' screws without forcing too much (see diagram).

Multi-phase: **Concerning a tri-phase connection, remove the brass connecting bars from the live terminals and connect respectively the 3 cables of the 3 phases to each of the corresponding terminals: L1 to L3.**

Leave in place the neutral and ground connecting bars.

The appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.

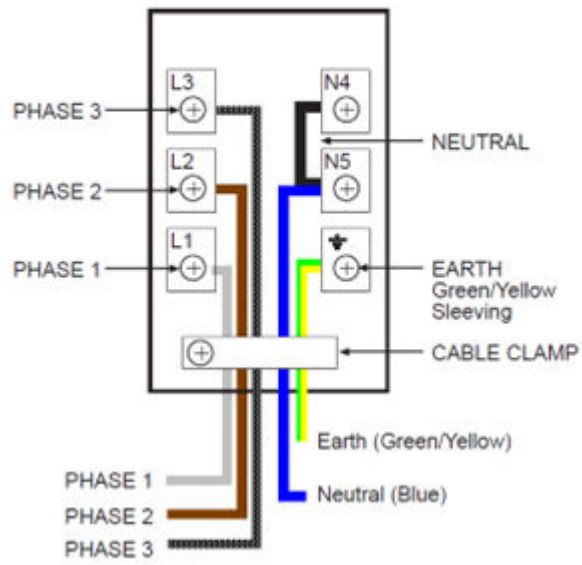


NOTE

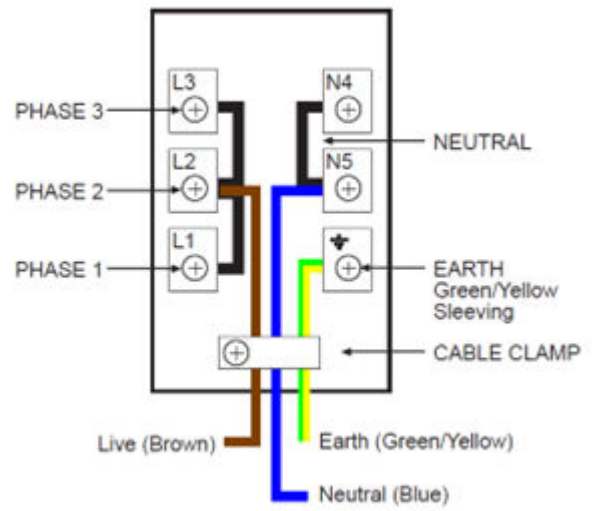
The terminal block screws and clamps can be damaged by excessive tightening and untightening.

DO NOT USE POWER TOOLS!

MULTI - PHASE



SINGLE PHASE



- 1. Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance.**
- 2. Connection should be made with a suitable flexible cable.**
- 3. First strip the wires then push the cable through the cable clamp.**
- 4. Connect the cable to the terminal block and tighten the cable clamp screws (see diagram).**
- 5. Refit the terminal box cover.**
- 6. Sufficient cable should be used to allow the cooker to be pulled out but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.**
- 7. Please ensure that the user has a copy of the Quick Start Guide and the appliance is in place.**
- 8. The appliance will be fitted with the terminal block below, for multi-phase appliances please remove the links from terminals L1, L2 and L3 only. Leave neutral links fitted to terminals N4 and N5.**
- 9. Close the terminal box, ensuring that the cover is engaged on the locking tabs.**

CONNECT TO THE GAS SUPPLY

The inlet to the cooker is $\frac{1}{2}$ inch BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.



WARNING

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm- 1125mm length of flexible connector.

Ensure that all the pipework is of the correct rating for both size and temperature.

Flexible connectors should comply with the relevant national regulations and codes of practice in force in the country where it is intended to be installed.

Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.

COMMISSIONING

BURNER AERATION

All burners have fixed aeration and no adjustment is possible.

PRESSURE SETTING

Pressure test point: Use the oven injector.

HOB BURNER

Turn the control knob to the 'FULL ON' position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

CHECK OPERATION OF ELECTRICAL COMPONENTS

Clock Programmer/ Minute Minder

- **Check functions as described in the Quick Start Guide.**

Oven Light & Convection Fan

- **Open the main oven door. Turn the main oven control knob to the defrost setting. Check the oven light and convection fan both come on. Turn control knob back to 'OFF' position.**

LID SAFETY SYSTEM (if fitted)

Ignite all hotplate burners including wok. Attempt to close the lid and make sure all flames are extinguished by the safety system.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock (if fitted) and controls.

Explain to the user that the lid safety system must not be used as a mean of turning off the hotplate burners. Control knobs must always be turned to the 'OFF' position after use.



NOTE

If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

Before leaving the installation hand over the Quick Start Guide to the customer.

TECHNICAL DATA

The cookers come in two gas types:
Natural gas and Universal LPG.

If the cooker is required to use LPG, a conversion kit can be obtained by contacting the Customer Care Centre.

Before installation check that the cooker is suitable for the gas supply.

To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following shows the supply and operating pressures for various gas supplies.

Operate pressure at appliance test point:

- 20mbar (Natural gas);
- 30mbar (LPG)

Burner Injector Sizes

Injector Specification		
UK (GB/IE)	I12H3+ (20,28-30/37)	G30-28-30/G31-37

Burner Injector Sizes

Aux Injector		Semi-Rapid Injector x 2	
NG 1.0kW	LPG 1.0kW	NG 2.0kW	LPG 2.0kW
0.72	0.5	1.05	0.7

Burner Injector Sizes

Rapid Injector		Wok Injector	
NG 3.0kW	LPG 3.0kW	NG 4.0kW	LPG 4.0kW
1.2	0.86	1.5	1



WARNING

This cooker must be earthed.

Data badge	Lower part of the front frame
Appliance class	Class 1 - freestanding cooker
Electrical supply	230 - 400V ~3N ~ 50 Hz
Load @ 230V	8060W
Max. heat input	ΣQ_n 12.00 kW
Type of gas	This cooker can be used with Natural Gas and LPG. Please see data badge for your specified gas type. Can be converted from natural gas to LPG. Never attempt to convert an appliance unless the data badge states you can.
Gas category	Natural gas I2H Natural gas II2H3+
Gas pressure settings	G20 Natural gas @ 20 mbar G30 Butane @ 28-30 mbar G31 Propane @ 37 mbar
Burner Aeration	Fixed
Grill	Electric
Hob	Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner.

ENERGY DATA TABLE

Regulation (EU) 65/2014:

Product Name: Stoves Richmond 90cm Dual Fuel	
Brand:	Stoves
Size:	90cm
Number of cavities	3

Energy Efficiency

Hob			
Fuel Type	Dual Fuel		
Number of cook zones	5 Gas Hobs		
	Symbol	Value	
Energy Efficiency per cook zone		Cook zone	EI (%)
	EE gas burner	Wok 56.47%	
		Rapid 1/Large 55.82%	
		Semi Rapid 1/ Medium 57.87%	
		Semi Rapid 2/ Medium 59.17%	
		Auxiliary/ Small -	
	EE gas hob	All burners 57.33%	

Energy Efficiency

Cavity	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Energy efficiency index	91,3	92,5	93,3
Energy efficiency class	A	A	A
Energy Consumption per cycle (conventional mode)	0,63 kWh	0,83 kWh	0,01 kWh
Energy Consumption per cycle (fan-forced convection mode)	0,01 kWh	0,74 kWh	0,83 kWh
Heat Source	Electric	Electric	Electric
Volume	33 Litres	60 Litres	81 Litres
<i>Energy consumption measured in accordance with BS EN 60350-1</i>			

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GDHA Part Number: 094123900