

# RV961 Range Cooker

Installation, Use and Maintenance



## Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

### **Appliance information:**

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	


## **CE Declarations of Conformity:**

This appliance has been designed, constructed and marketed in compliance with safety requirements of EEC Directive 2006/95/EEC (Low voltage) and requirements of EMC Directive 2004/108/EEC.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to EEC/89/109.4

## **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

# User Information

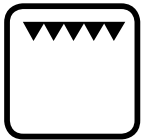
- Read the instructions carefully before using the cooker.
- Keep the instructions in a safe place for future reference.
- Follow the instructions for first use (page 6).
- Always use oven gloves when removing shelves and trays from the cooker.
- Always grill with the door closed.
- Do not grill food containing fat without using the grill pan grid.
- Do not use the grill pan for roasting.
- Do not place cooking utensils or plates directly on the oven base.
- Do not cover the grill pan grid or the oven walls with aluminium foil.
- Do not store inflammable substances or items that cannot withstand heat (such as wood, paper, cloths, spray cans, etc.) in the storage drawer.
- Do not attempt to repair the internal workings of your oven.
- Cookers become hot during and immediately after use. Do not touch the oven internal parts or the hob until the appliance has been allowed to cool.
- After use, ensure that all the control knobs are switched off.
- Keep children away from the cooker when in use and immediately after use.
- This cooker has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- Never use the hob top for storage.

- Pan handles should never stand out beyond the edge of the worktop. This will help ensure children cannot reach them.
- Do not use pans with rough bases (e.g. cast iron) as these may scratch the hob surface.
- Do not switch on the hob zones without cookware in place.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure any base of the saucepan is clean and dry before placing it on the hob to prevent damage to the surface of the hob.
- The appliance is not intended to be operated by any means of an external timer or separate remote-control system.
- **Do not use the hob if the glass surface is cracked or damaged, to prevent risk of electric shock. Disconnect it from the power supply.**

**When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.**

## Before First Use

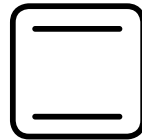
Before using the ovens for the first time we recommend that you clean them with soapy water, rinse carefully and then heat on each of the below programmes at maximum temperature for the specified time. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.



15 minutes grill



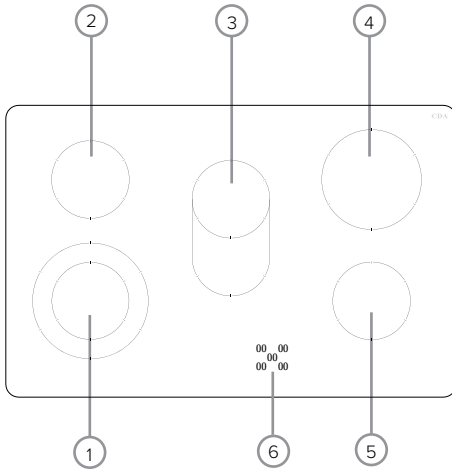
60 minutes fan oven



60 minutes  
conventional oven

### **Please note:**

- This range cooker has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures. The cooling fan will switch on automatically when the ovens reach a preset temperature and switch off automatically when the ovens have cooled sufficiently, even after the ovens are switched off.
- The range cooker is equipped with a safety thermostat which will switch off the ovens to prevent overheating. Overheating can be caused by incorrect use of an oven or defective components. If an oven switches off due to overheating, wait for the oven to cool down before using it again. If the error continues, contact CDA Customer Care.



**Hob:**

- 1. Front left dual zone 1.0/2.2kW / 140/210mm
- 2. Rear left zone 1.2kW / 140mm
- 3. Centre dual zone 11/2.0kW 140x250mm
- 4. Rear right zone 1.8kW / 180mm
- 5. Front right zone 1.2kW / 140mm
- 6. Residual heat indicators

**Control panel:**

- 7. Timer control
- 8. Left oven function control
- 9. Left oven temperature control
- 10. Right oven function control
- 11. Front left dual zone control
- 12. Rear left zone control
- 13. Centre dual zone control
- 14. Rear right zone control
- 15. Front right zone control

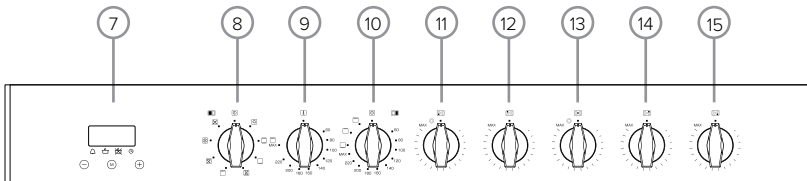


Fig. 1

# How to Use the Hob

The ceramic surface of the hob allows fast transmission of heat vertically from the heating elements under the glass to the pans on the hob top.

The heat does not spread horizontally, so the hob top remains relatively cool only a few centimeters from the zone in use.

## **Please note:**

The heating elements are equipped with a temperature limiter that will switch the element off to prevent damage to the hob.

The temperature limiter may also operate when incorrect pans are used or pans are poorly positioned. This will affect cooking performance.

The temperature limiter can be seen in the zone as the straight line out from the centre of the element. This is not a fault with the hob.

## **Using the single zones**

The heating element is formed of a coil of resistant material which reaches the required cooking temperature quickly.


Before using the hob, first check the hob and the pan are clean and dry, then place the pan correctly onto the zone.

The power level for each zone can be regulated by turning the control knob to the required level between 0 (off) and MAX (maximum).



## Using the dual zones

The dual zones are formed of two separate coils of resistant material.

To turn on the dual zone, turn the control knob fully clockwise to the  position.

## Residual heat indicators

The hob is equipped with residual heat indicators which warn when any of the zones are hot to the touch, both during and after cooking.

A light will show on the display to indicate a zone is hot until the zone is at a safe temperature to touch, when the residual heat indicator will switch off.

### **Please note:**

You should avoid touching the zones when the hob is in use, or when a residual heat indicator is on.

In the event of a power cut, the residual heat indicators will illuminate after the power supply is restored. However, when there is no power supply to the hob the residual heat indicators will not work, so extra care must be taken.

# Efficient Use of Your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose appropriate zones depending on the sizes of the pans. The most efficient use of the hob is shown below, where the pans and zones are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

Turn off each zone a few minutes before the end of cooking time. The residual heat in the zones will continue to cook the food for the remaining cooking time.

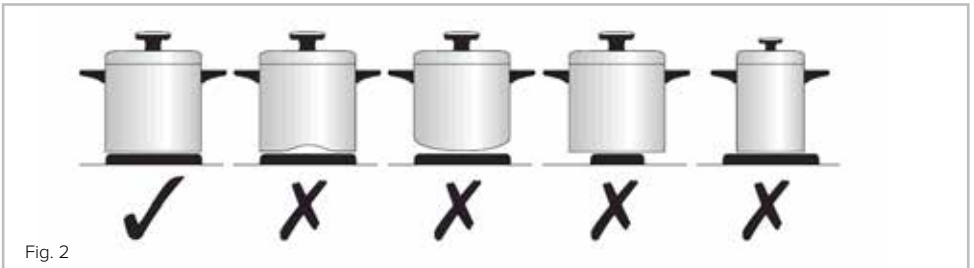


Fig. 2

Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
140 mm	14	16
180 mm	16	20
220 mm	20	24

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base should be flat and smooth, as any rough part on the pan base could scratch the ceramic hob top.

---

Choose pans which are between the sizes recommended in the table above, and with bases that are as non-reflective as possible, e.g. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Pans with aluminium bases may leave silver streaks or spots on the hob. Glassware and pans with rough circular machined bases should not be used.

**Please note:**

At the end of cooking, remember to turn off the hob.

# Using Your Main Oven

## Important

### Cooking function knob

To choose the function, turn the cooking function knob clockwise to the required setting.

Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time.

These are explained below:



### Oven Light

This function switches on the oven light without using any heating elements, to illuminate the oven cavity.

The oven light remains on with every cooking function.



### Fanned Grill

This function uses the fan to circulate the heat from the grill element around the food.

The temperature must be set between 60°C and Max.



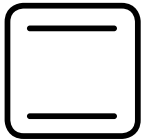
### Grill

This function radiates the heat from the grill element.

The temperature must be set between 60°C and Max.

### **For both grill functions please note:**

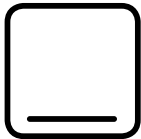
- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for approximately five minutes with the oven door closed.



#### **Conventional Oven**

This function uses the upper and lower heating elements with a temperature between 60°C and Max.

Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.



#### **Warming Oven**

Using heat produced only by the bottom element, this natural heat is perfect for dough proving and blind-baking.



#### **Fan Assisted Oven**

Using the circular element and the fan with a temperature between 60°C and Max, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme.



## Defrost

Using the fan only this oven function circulates the air around the oven cavity, speeding up the natural defrost process (1kg takes approximately one hour, depending on the type of food).

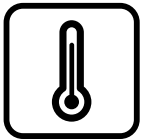


## Fan Oven

Using the circular element and the fan with a temperature between 60°C and Max, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme.

Perfect for cooking various food types simultaneously as foods are sealed quickly to prevent flavour transfer.

## Temperature knob



- To set the temperature, turn the temperature knob clockwise to the required temperature.
- Once the oven has reached the required temperature, the temperature indicator lamp on the control panel will switch off.
- The temperature indicator lamp will light up when the oven elements are working.
- Turn the temperature knob fully clockwise for grilling.

**Please note: Always ensure that you turn all the control knobs back to their off positions after cooking.**

# Programming the Main Oven

## Please note:

- The semi-automatic and automatic cooking programmes will only work with the main oven.
- The alert beep will cut off after two minutes if it is not switched off manually.

## Setting the clock

The clock is preset to 12:00, and will revert to this after a power failure.

When the current time indicator is flashing, touch ⊕ or ⊖. When the correct time is shown on the display, the clock will set after approximately five seconds' delay.

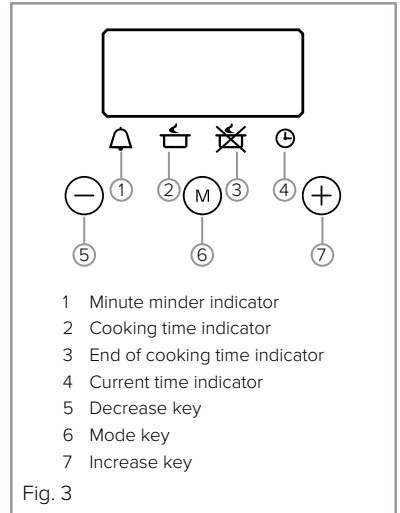
To change the clock once it has been set, touch ⊙ repeatedly until the current time indicator flashes, then touch ⊕ or ⊖. When the correct time is shown on the display, the clock will set after approximately five seconds delay.

## The minute minder

The minute minder can be used when the oven is switched on or off. It can be set for up to 23 hours and 59 minutes.

## To set the minute minder:

- Touch ⊙ repeatedly until the minute minder indicator flashes.



- Then touch ⊕ or ⊖ to select the required duration for the minute minder. When the correct duration shows on the display, either touch ⊙ or wait for approximately five seconds. The minute minder indicator will remain lit to confirm the minute minder is on.
- When the countdown is complete, there will be an alert beep which will continue for two minutes and the minute minder indicator will flash. To switch off the alert beep, touch any key.

**Please note:**

At the end of the countdown, the minute minder will not switch off the oven. Remember to turn off the oven manually.

**Semi-automatic cooking**

The main oven can be set to switch off automatically at a preset time up to a maximum of 10 hours.

To set a semi-automatic cooking programme:

- Select the oven function and temperature (the oven will switch on)
- Touch ⊙ until the cooking time indicator flashes.
- Then touch ⊕ or ⊖ to select the required duration for the semi-automatic cooking programme. When the correct duration shows on the display, wait for approximately five seconds. The cooking time indicator will remain lit to confirm the semi-automatic programme is on.
- When the cooking time is complete, there will be an alert beep which will continue for two minutes and the cooking time indicator will flash. To switch off the alert beep, touch any key.



**Please note:**

At the end of the cooking programme, remember to turn off the oven manually.

**Automatic cooking**

The main oven can be set to switch on and off automatically at preset times up to a maximum of 10 hours.

To set an automatic cooking programme, follow the steps for setting a semi-automatic programme above, and then:


- Touch  $\text{Ⓜ}$  until the end of cooking time indicator flashes.
- Then touch  $\oplus$  or  $\ominus$  to select the required end of cooking time.  
When the correct time shows on the display, wait for approximately five seconds. The cooking time and end of cooking time indicators will remain lit to confirm the automatic programme is on.
- The oven will switch off until the automatic programme starts. When the programme starts, the cooking time indicator will switch off
- When the cooking time is complete, there will be an alert beep which will continue for two minutes and the end of cooking time indicator will flash and the oven will switch off. To switch off the alert beep, touch any key.

**Please note:**

At the end of the cooking programme, remember to turn the oven controls to the off position manually.

# Using Your Second Oven

## Control Knob

Important: The control knob does not rotate through a full 360°. Rotate it clockwise from the “Off” position to turn the oven on, then rotate it anticlockwise back to the “Off” position to turn the oven off. Do not try to force the knob past the  position.

To set the temperature of the second oven (conventional cooking only), or to select the other functions, turn the control knob to the required function.

Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time. These are explained below:

## Conventional Oven

Turning the control knob clockwise to any of the temperature settings around the dial switches on the conventional oven.

This function uses the upper and lower heating elements with a temperature between 60°C and Max.

Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.



## Warming Oven

This setting uses heat produced only by the bottom element and is pre-set to 250°C.

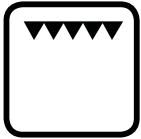
This gives an ideal setting for cooking pizza.



### **Browning Oven**

Using only the top oven element pre-set at 250°C, this uses convection heat for browning and crisping.

Ideal for cauliflower or macaroni cheese.



### **Grill**

This function radiates the heat from the grill element.

The temperature is pre-set to maximum, for efficient grilling.

### **When grilling please note:**

- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for approximately five minutes with the oven door closed.

### **Temperature Control**

Once the oven has reached the required temperature, the temperature indicator lamp on the control panel will switch off.

The temperature indicator lamp will light up when the elements are working.

**Please note: Always ensure that you turn the control knob to its off position after you finish cooking.**

# Cleaning The Cooker

## **IMPORTANT:**

**Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.**

**You should always allow the cooker to cool fully after use before undertaking any cleaning or maintenance.**

- Steam cleaners must not be used when cleaning this appliance
- Clean the cooker regularly and remove spills as soon as they occur.
- Do not allow fat or oils to build up on the hob or in the oven.
- Do not place hot enamel parts (e.g. grill pan) in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.
- Do not use abrasive or corrosive cleaners (including scouring pads) as these could scratch the appliance, remove control panel markings or damage the cooker.
- Do not clean the removable parts of the cooker in a dishwasher, these must be washed by hand.

For the glass and stainless steel surfaces, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Over time with use, the stainless steel surface may discolour; this is normal and does not constitute a fault with this appliance. Proprietary stainless steel cleaners are available.

## Cleaning the Hob

You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the markings.

Do not use steel wool, abrasive sponges or sharp utensils such as knives to clean the hob as these could damage the hob. The hob surface and the pans must be clean.

Carefully remove any food remains (especially those containing sugar), dirt etc. as soon as is possible after spillage - using a ceramic hob scraper if necessary whilst the zone is still hot.

Sugar/syrup mixtures could permanently pit the hob surface if left to burn on. Once they have cooled and hardened they become increasingly difficult to remove.

All cleaner residues should be removed with a damp cloth.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.

# Cleaning The Oven Interiors

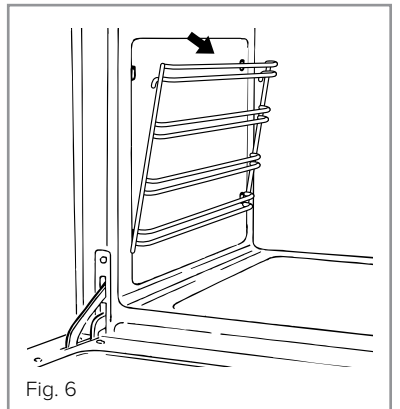
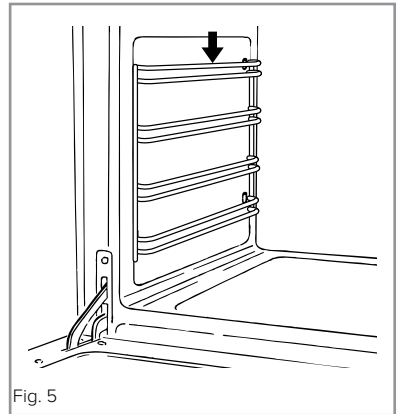
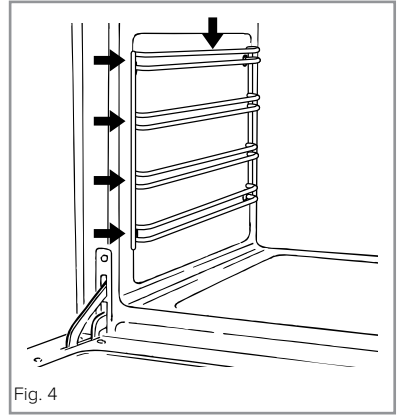
To clean the oven interior, suitable proprietary chemical cleaners may be used after first consulting with the manufacturer's recommendations and testing a small sample on the oven cavity.

Do not use metal scrapers or harsh cleaners on the oven door glass.

These could cause scratches, which may result in the glass shattering.

To remove the side racks, press down on the top bar of the side rack to free the rack from the top securing pin, then remove the side rack by lowering it out so that the hooks on the lower edge are freed from the oven cavity (as shown in fig. 5 and 6).

To replace the side racks, locate the lower hooks in the oven cavity, then pivot the side rack back into position, pressing the top bar down to relocate it against the securing pin.

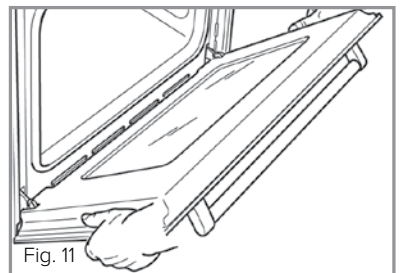
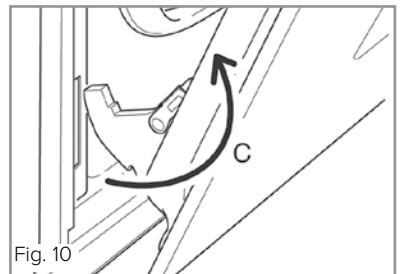
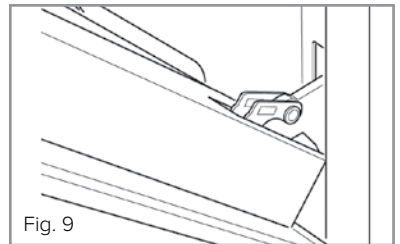
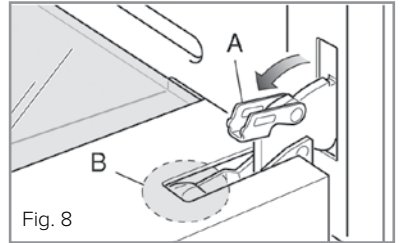
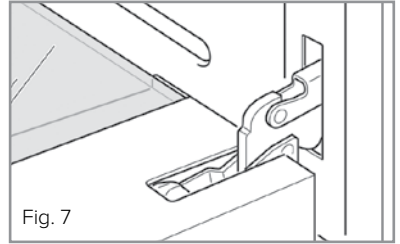


# Removing The Oven Doors

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 7).
- Open the lever A completely on the left and right hinge (fig. 8).
- Hold the door as shown in fig. 14.
- Gently close the door (fig. 10) until left and right hinge levers A are hooked to part B of the door (fig. 9).
- Withdraw the hinge hooks from their location following arrow C (fig. 10)
- Rest the door on a surface.

To replace the door, repeat the above steps in reverse order.



---

# Changing The Oven Lights

1. Disconnect the electrical power supply (for example, by switching off the main isolator switch).
2. Unscrew the light cover.
3. Fit a new bulb.
4. Refit the cover.

## **Note:**

Use only bulbs designed to resist up to 300°C with the following characteristics: 230 V, type E14 and same power of the replaced bulb (check wattage as stamped on the bulb itself).

## **If your cooker is not working**

1. Check that the mains supply has not been switched off.
2. Check that the fuse in the spur has not blown.



# Installation

**The manufacturer will not be held responsible for any damage to property or injury to persons/animals resulting from incorrect installation of this appliance.**

**We recommend you seek the help of another individual when installing this appliance to prevent damage or injury.**

## Installation requirements

This range cooker is designed to be installed flush with adjacent worktops however in situations where the hob top will be lower than the worktop then a distance of 200mm should be observed.

A distance of 500mm between the range cooker and any adjacent combustible materials (e.g. curtains) should be observed.

A distance of 200mm between the range cooker and adjacent vertical surfaces should be observed.

This appliance is class 2/1 and is suitable for installation adjacent to furniture cabinets.

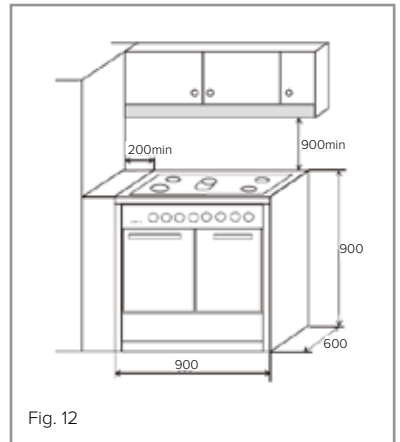


Fig. 12

## If Fitting a Cooker Hood Above the Range Cooker:

If a cooker hood is to be installed above the range cooker, the height of the hood above the hob must be at least 650mm. If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 650mm, then that height is the minimum required.

### **Wall furniture requirements:**

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 450mm, unless they are manufactured from a material resistant to fire (steel, for example)

### **Notes:**

- Do not position this appliance adjacent to a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed adjacent to cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.

---

### **Anti-tilt bracket/chain**

This appliance is supplied fitted with safety chains and wall mounted brackets to prevent it tilting forwards. These should be fitted as part of the installation.

You must ensure that the fixings are suitable for the wall type. Those included may not be suitable in all situations.

### **Height adjustable feet**

The adjustable feet must be fitted to the base of the range cooker before use.

Rest the rear of the appliance on the packaging exposing the base to fit the feet.

Fit the four legs by screwing them hand tight into the support base. To prevent damage, lift the range cooker into position. Do not push it across the floor unnecessarily.

# Mains Electricity Connection

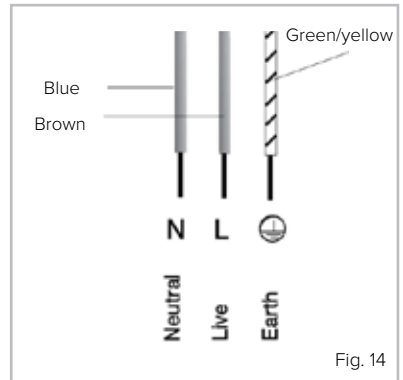
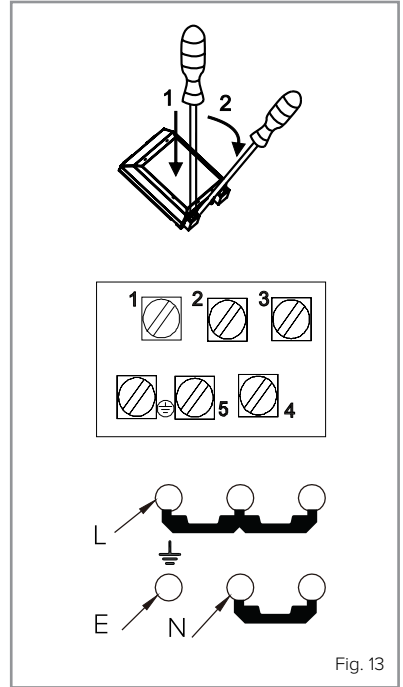
**Warning! This appliance must be earthed**

To connect this appliance to a UK standard mains supply, connect the bridging links between 1-2-3 for the live feed and 4-5 for the neutral feed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

**This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.**

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.



**Green and Yellow = Earth (PE)**

**Blue = Neutral**

**Brown = Live**

Release the two locks located at either side of the connector cover at the rear of the appliance.

Feed the mains lead through the cable clamp to prevent accidental disconnection.

Tighten the cable clamp securely and close the connector cover.

**Please note:**

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 6.0mm<sup>2</sup>, HO5RR-F or twin and earth).
  - This appliance is intended to be connected to the mains supply with a cable of cross section area 6.0mm<sup>2</sup>. A larger cable will not fit the terminal connections.
  - The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
  - Assembly and electrical connection should be carried out by specialised personnel.
  - When installing this product we recommend you seek the help of another individual.
1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
  2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
  3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

Mains electrical voltage: **220 – 240Vac, 50 / 60 Hz**

Total rated electrical consumption: **11.7 - 13.86 kW**



---

E & O E. All instructions, dimensions and illustrations are provided for guidance only. CDA reserve the right to change specifications without prior notice.



Please contact our **Customer Care Department** for Service on the details below

**Customer Care Department**

The ICDAI Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY  
T : 01949 862 012 F : 01949 862 003 E : [customer.care@cda.eu](mailto:customer.care@cda.eu)

