



STAINLESS STEEL COOKER



To be installed by a trained and competent person

INSTALLATION & OPERATING MANUAL

To be left with end user

TABLE OF CONTENTS

PAGE NO.

1. Introduction	3
2. Notes on Safety	3
3. Heating Elements	3
Table of Electrical Powers (Multifunction Oven)	3
Small Oven	3
Maximum Electrical Power	4
Table of Electrical Power (Electric Hobs)	4
4. Installation Instructions	5
Ventilation	5
Positioning the Appliance	5
Gas Connection	5
Connection Using a Rigid Pipe (Natural Gas - Butane - Propane)	5
Connection Using a Rubber Hose	5
Connection Using a Metal Hose	5
Making the Gas Connection to the Cylinder	5
Electrical Connection	6
Replacing the Power Supply Lead	6
Removing Protective Film	6
Fitting the Adjustable Feet	6
Adapting the Cooker to Different Types of Gas	6
Hob Burners	6
Replacing the Injectors	6
Primary Air Settings	6
Regulating the Minimum Setting	6
5. Maintenance	7
Greasing Taps or Thermostats	7
Changing the Oven Lamp	7
Removing the Oven Door	7
6. Operating Instructions	7
Hob Burners	7
Switching on the Grill Element	7
Using the Rotisserie	7
Hobs (Gas Burners & Electric Hot Plates)	7
Operation of Miniaturised Electronic Programmer	8
Electric Oven	10
Using the Rotisserie	10
Multifunction Oven	11
Thermostat	11
Function Selector Switch	11
Selector Switch Functions	11
Oven Light	11
Defrosting	11
Static Oven	11
Fan Oven	11
Central Grill	11
Double Grill	11
Double Grill with Fan	11
Bottom Element with Fan	11
7. Cooking Guidelines	12
8. Cleaning	12
9. Illustration	13 & 14
10. Warranty	15

INTRODUCTION

Please read this manual carefully; it provides important information about the safety, installation, use and maintenance of the appliance. This appliance must only be used for the purpose for which it is designed: household cooking. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

Caution: If the appliance breaks down and/or malfunctions, turn off the gas tap, disconnect it from the electrical mains and do not tamper with it. For any repairs, contact authorised service agents and use original spare parts. The manufacturer declines all responsibility in case of failure to comply with the instructions in this user manual.

The manufacturers reserve the right to make alterations to design, materials or construction for manufacturing or other reasons subsequent to publication.

NOTES ON SAFETY

The cooker must always be installed by a qualified person.

a) OVEN DOOR

Keep children away from the glass door of the oven when in use. The glass may cause burns if touched.

b) FIRST USE OF THE OVEN

Operate the oven empty for at least 30 minutes to eliminate any greases, fumes or impurities left by the production cycle.

c) MAIN GAS TAP

The mains gas tap should always be turned off after use of the cooker. Check the connection hose for damage periodically.

d) FLAME CAP POSITION

The flame cap is marked with a number of locator notches; make sure that it is correctly positioned to avoid damage to the burner (Fig.4).

e) FLAME CAP COVERS

These are purely decorative. Their use on lighting burners does not impair operation of the appliance.









f) ELECTRIC HOTPLATES

Use pans with a flat base of the right size for the plates (Fig.5).

g) WARMING COMPARTMENT

Never place inflammable materials in the compartment under the oven.

HEATING ELEMENTS

TABLE OF ELECTRICAL POWERS								
MULTIFUNCTION OVEN								
COOKER MODEL								
Waterford 60cm Dual Fuel	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 60cm Electric	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 70cm Dual Fuel	15 W	45 W	2265 W	2245 W	1415 W	2265 W	2295 W	1445 W
Waterford 90cm Dual Fuel Double Oven	15 W	45 W	1815 W	2245 W	1415 W	2115 W	2145 W	1145 W
Waterford 90cm Electric Single Oven	15 W	45 W	2465 W	2445 W	1515 W	2465 W	2495 W	1545 W
Waterford 100cm Dual Fuel Double Oven	15 W	45 W	1815 W	2245 W	1415 W	2115 W	2145 W	1145 W





SMALL OVEN				
				
Waterford 90cm Dual Fuel Double Oven	1300 W	500 W	800 W	1200 W
Waterford 100cm Dual Fuel Double Oven	1300 W	500 W	800 W	1200 W

TABLE OF ELECTRICAL POWERS
- Electric hobs

MAXIMUM ELECTRICAL POWER	
COOKER MODEL	W
Waterford 60cm Dual Fuel	2295
Waterford 60cm Electric	8995
Waterford 70cm Dual Fuel	2295
Waterford 90cm Dual Fuel Double Oven	3564
Waterford 90cm Electric Single Oven	11395
Waterford 100cm Dual Fuel Double Oven	3564

HOTPLATE DIAMETER	W
d) mm 145	1200
f) mm 210	2200
g) mm 170/265	1400/2200
h) mm 120/210	700/2100

	FUEL	TYPE OF BURNER				
Cooker model		From left	Left rear	Rear right	Right Front	Centre
60cm Dual Fuel	Gas	extra rapid	semi rapid	rapid	auxiliary	N/A
60cm Electric	Electric	h	d	g	d	N/A
70cm Dual Fuel	Gas	extra rapid	semi rapid	rapid	auxiliary	double crown
90cm Dual Fuel Double Oven	Gas	extra rapid	semi rapid	rapid	auxiliary	double crown
90cm Electric Single Oven	Electric	h	d	f	d	g
100cm Dual Fuel Double Oven	Gas	extra rapid	semi rapid	rapid	auxiliary	double crown

BURNER	GAS	PRESSURE (mbar)	INJECTOR DIAMETER 1/100 mm	GAS CONSUMPTION	POWER kW		PAN DIAMETER (CM)
					NOMINAL	LOW	
AUXILIARY	Liquid Gas G30 G31	28-30 37	50	73 gr/h	1	0.3	12 6 with reducer grille
	Natural Gas G20/G25	20/25	70	95 dm ³ /h			
SEMI-RAPID	Liquid Gas G30 G31	28-30 37	60	124 gr/h	1.7	0.32	12
	Natural Gas G20/G25	20/25	95	162 dm ³ /h			
RAPID	Liquid Gas G30 G31	28-30 37	75	182 gr/h	2.5	0.7	14
	Natural Gas G20/G25	20/25	110	238 dm ³ /h			
ULTRA-RAPID	Liquid Gas G30 G31	28-30 37	92	262 gr/h	3.6	1.3	16
	Natural Gas G20/G25	20/25	135	343 dm ³ /h			
DOUBLE FLAME	Liquid Gas G30 G31	28-30 37	100	320 gr/h	4.4	1.5	18
	Natural Gas G20/G25	20/25	150	419 dm ³ /h			
EXTRA-RAPID	Liquid Gas G30 G31	28-30 37	87	233 gr/h	3.2	1.6	16
	Natural Gas G20/G25	20/25	130	305 dm ³ /h			

INSTALLATION INSTRUCTIONS

The appliance must be installed in accordance with the regulations in force.

All installation and adjustment operations must be carried out by qualified staff.

The manufacturer declines all liability for any direct or indirect damage if these regulations are not complied with.

VENTILATION

The room where the gas appliance is installed must be well ventilated to allow proper gas combustion and correct ventilation during operation of the appliance.

The air flow necessary for proper combustion must be no less than 2 m³/h for each kW of the appliance's rated power.

POSITIONING THE APPLIANCE

The appliance is in class 1 and class 2/1.

It can therefore stand alone or be fitted between kitchen units, provided the following minimum distances are left:

- 630 mm between the top of the appliance and horizontal surfaces above it;
- 30 mm between the side of the appliance and higher-sided units. In case of installation between kitchen units, their sides must withstand a temperature of at least 65°C (type Y appliance).

GAS CONNECTION

The appliance must be installed in accordance with the regulations in force.

The appliance is tested and preset to operate with the type of gas indicated on the nameplate on the lid of the cooker, and also stated on the dataplate.

CONNECTION USING A RIGID PIPE (Fig.6) NATURAL GAS - BUTANE - PROPANE

Copper pipe should be used.

Unscrew the hose connection and connect the end of the pipe to the threaded connection elbow.

CONNECTION USING A RUBBER HOSE

Make the connection using a hose stamped with the approval mark, to the standard hose connection (D). The hose must be replaced at the date indicated on it, and may be secured to the connection using a hose clamp. It must be possible to inspect the entire length of the hose.

The diameter of the pipes used depends on the type of gas:

pipe for LPG gas to be fixed to hose connection with diameter 8mm;

pipe for Natural Gas (METHANE) to be fixed to hose connection with diameter 12mm.

This type of connection is not permitted when the appliance is installed between other units and the hose cannot be inspected.

CONNECTION USING A METAL HOSE

The connection is made using a hose (H) complying with the National Regulations, screwed onto the connection B (ISO R 228) with a seal between.

IMPORTANT: After installation, check that the connections are securely fixed. Never use a naked flame to look for leaks; use a foamy solution.

The gas connection line must never be more than 1.5 metres long and it must not pass behind the appliance; it may be connected on the left or right.

MAKING THE GAS CONNECTION TO THE CYLINDER

The cylinder must be equipped with a pressure reducer, the connection to the cylinder must be made in accordance with the installation regulations.

The connection hose used must have inside diameter of 8mm and must comply with IS 813.

The hose must be connected to the cooker hose connection and the pressure reducer using clamps.

Always follow these rules when connecting the gas cylinder:

- the gas connection hose must not be more than 1 metre long;
- the pressure reducer connection must face towards the outside of the cooker;
- the hose must not touch any hot surfaces on the cooker (left cooker or top) and MUST follow the route established by the supports provided.
- the cylinder must be positioned so that it does not touch the adjoining side of the oven.

Do not pull the hose out of position when replacing empty cylinders.


The gas cylinder tap should always be turned off after use.

Location of gas cylinder should be in accordance with IS813 (ROI) & EN30-1-1 (UK).

ELECTRICAL CONNECTION

This appliance must be earthed. Switch off the electrical supply prior to carrying out work. The appliance requires a 230 volt A.C. supply at 50 Hz. The installation must be carried out by a qualified electrician in compliance with the current regulations. The cooker must be connected to a cooker box control unit with a sufficient amperage rating to deal with the maximum possible load (See table of Maximum Electrical Powers). The cooker must be connected using an adequately sized cooker cable via a double pole switch with contact separation of 3mm. The power lead must not reach a temperature in excess of 50°C.

REPLACING THE POWER SUPPLY LEAD

- Disconnect the appliance from the power supply;
- Undo the screws fixing the back of the cooker and remove it;
- Undo the screws fixing the cable clamp and the screws on the terminal board which secure the three wires of the power lead;
- Replace the lead with an adequately sized cooker cable
- Connect the power supply lead to the terminal board as follows:
 - blue neutral wire to terminal N;
 - brown live wire to terminal L;
 - yellow-green earth wire to the  terminal.(See Fig.7).

CAUTION: REMOVING THE PROTECTIVE FILM

- Some parts of the cooker are protected by a special film.
- Before putting the appliance into operation, remove this protection carefully, cutting it along the edges with a blade. The film is glued to the various parts; to remove any glue residues, use soapy lukewarm water.

FITTING THE ADJUSTABLE FEET

- Fit the threaded end into the holes in the base of the cooker and screw fully in. (See Fig.8).

ADAPTING THE COOKER TO DIFFERENT TYPES OF GAS

- Replacing the injectors;
- Regulating the primary air;
- Regulating the minimum setting.

The cooker is able to operate with different types of gas, each of which requires specific injectors and adjustments. To make any variations, always dis-

connect the appliance from the electricity supply, shut off the mains gas supply temporarily and proceed as follows:

- HOB BURNERS:

Remove the burners, unscrew the side screws to free the hob and lift it. (Fig.9).

- REPLACING THE INJECTORS:

Use the metal collars on the burner support, adjusting them on the basis of the table below. (See Fig.11).

PRIMARY AIR SETTINGS

(measurements refer to the air intake gap)

burner type	G30/G31 28.30/37mbar	G20/G25 20/25
	mm	mm
AUXILIARY	0	14
SEMI-RAPID	2	25
RAPID	3.5	25
ULTRA-RAPID	25	25
DOUBLE FLAME	25	3
EXTRA-RAPID	25	8
FISH BURNER	2	1

CAUTION: these values are guidelines. Always check the appearance of the flame and operation of the burner during the passage from maximum to minimum setting. After every adjustment, make sure that the flame:

- tends to be bluish in colour;
- is stable and noiseless;
- does not detach from the burner;
- does not blow back during the passage from maximum to minimum setting.

- REGULATING THE MINIMUM SETTING

The following procedure is recommended:

- ignite the burner and leave it in operation at its rated flow rate for about 10 minutes;
- then turn the knob to the minimum setting;
- remove the knob, pulling it off the tap shaft;
- use a small screwdriver to regulate the minimum setting, turning clockwise to reduce the flame or anti-clockwise to increase.

In normal taps, the regulating screw for adjusting the minimum setting is inside the rod.

In taps with valve, the regulating screw is on the body of the tap itself. (See Fig.12).

After any replacements or adjustments, reassemble all parts carefully to restore the original functions.

MAINTENANCE

GREASING TAPS OR THERMOSTATS

If a tap or thermostat becomes stiff to operate, it must be greased as follows:

- Shut off the mains gas tap;
- remove the burners, unscrew the side screws to free the hob and lift it;
- undo the two screws at the side to free the hob and lift it;
- undo the two screws which fix the tap body C;
- remove the pin and the spring D and extract the cone E with the aid of a pair of pliers;
- clean the cone and its seat thoroughly with a rag soaked in solvent;
- grease the cone slightly with the appropriate grease, put it back in place and turn it a few times;
- remove the cone again and wipe off any excess grease, checking that the gas passage holes are not blocked;
- reassemble all parts carefully. (See Fig.16)

CHANGING THE OVEN LAMP

- disconnect the appliance from the electrical mains;
- unscrew the protective cap O which projects into the oven;
- unscrew the lamp and replace it with another of the same power and resistant to high temperatures (300°C);
- replace the cap, fitting the notches in the tangs N, and screw down (See Fig.17).

REMOVING THE OVEN DOOR

Open the oven door, on the hinge there is a hook, rotate this hook towards the cooker as much as possible. Fig 18a shows the hook in the normal position, Fig 18b shows the hook rotated for removing the oven door. Partially close the door and pull away from the cooker. To reassemble follow the same procedure in the reverse order.

OPERATING INSTRUCTIONS

HOB BURNERS

Electric Ignition (burners fitted with safety thermocouple):

Press the corresponding knob down and turn it anti-clockwise to the maximum setting, the ignition switch is incorporated in the knobs. Keep the knob pressed for about 15 seconds. (See Fig.19).

CAUTION: If the burner does not ignite within 15 seconds, wait at least 1 minute before repeating the procedure. Once the burner has lit, set the flame power to requirements, ensuring that the knob is between the maximum and minimum settings, and never between the maximum setting and zero position.

SWITCHING ON THE GRILL ELEMENT:

Press the corresponding switch marked with the Grill symbol. This switches on the grill element, a pilot light and the rotisserie motor.

The grill element can only be switched on with the oven burner off. (A safety switch prevents the use of the two different heat sources simultaneously).

CAUTION: When the grill is working the accessible parts may become very hot. Keep children well away.

USING THE ROTISSERIE

Impale the food for cooking on the rotisserie spit, taking care that it is secured between the two forks (A and B), and balancing the weight to avoid forcing the motor unnecessarily. (Fig.24)

HOBS (Gas burners and electric hotplates)

To ignite the gas burners, follow the instructions given in the HOB BURNERS section.

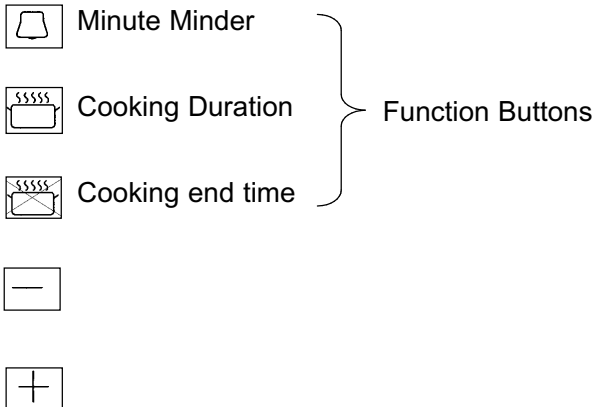
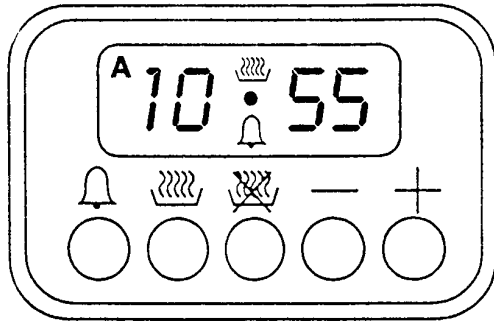
The electric hotplates are switched on by turning the knob to the setting required. A diagram showing the relations between the knobs and hotplates is screen printed on the front panel beside each knob.

The hotplate switch has 5 positions:

- 0 - OFF position
- 1 - MINIMUM power setting
- 2 - MEDIUM-LOW power setting
- 3 - MEDIUM-HIGH power setting
- 4 - MAXIMUM power setting (Fig.25)

When switching on a hotplate for the first time, or if it has been out of use for a long period, operate it without a pan on setting 1 for 3 minutes to eliminate any moisture absorbed by the insulation. To avoid wasting energy, use flat bottomed pans and do not use pans smaller in diameter than the hotplates. (See Fig.26).

OPERATION OF MINIATURISED ELECTRONIC PROGRAMMER



Setting

Select a function by pressing the function button and set the required time with the +/- buttons.

+/- Buttons

Pressing the "+" button increases the time set, pressing "-" decreases it. The count-up or count-down speed increases the longer the button is held in the appropriate position.

Setting Time of Day

Keep duration and end time buttons pressed while setting time of day with +/- buttons. Any programme which has been set is cancelled and the outputs switched on.

Manual Operation

Press duration and endtime button together. The relay contacts will switch on. The "A" symbol will be erased, the pot symbol illuminated. Any programme which has been set is cancelled.

Semi-automatic Operation with Cooking Duration

Select cooking duration function and set required duration with the +/- button.

"A" and cookpot symbols appear. The relay output becomes active. If time of day = cooking end time the relay output and the cookpot symbol are switched off. The audible signal sounds. The symbol "A" blinks.

Semi-automatic Operation with Cooking End Time

Select cooking end time function and set required end time with the +/- button. The "A" and cookpot symbols appear. The relay output becomes active. If time of day = cooking end time the relay output and the cookpot symbol are switched off. The audible signal sounds and "A" blinks.

Fully Automatic Operation

Select cooking duration function and set required duration with the +/- button. The "A" symbol appears. The relay is switched on and the cookpot symbol appears. Select cooking end time function and the earliest possible end time is displayed. Set the required end time with the +/- button. The relay and the cookpot symbol are switched off. The cookpot symbol appears again when time of day = the calculated start time. After the automatic programme has ended, the symbol "A" blinks. The audible signal is heard and the cookpot symbol and the relay are switched off.

Minute Minder

Select minute minder button and set required time with +/- button. As the time set elapses the symbol bell symbol is displayed. After the time set has elapsed, the audible signal sounds.

Audible Signal

The audible signal (1 Hz interval) sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minute. The signal can be cancelled by pressing any function button.

Pressing the "-" button without having previously selected a function the frequency of the signal changes.

A selection from 3 possibilities can be made.

The selected signal is audible as long as the "-" button is pressed.

Programme Start and Verification

A programme which has been set is carried out after setting the time required.

The "time-to-run" can be verified at any time by selecting the appropriate function.

Setting Error Identification

The setting is incorrect if time of day is in between the calculated cooking start and end times.

If an error has been made, this will be indicated by the audible signal and by the symbol "A" flashing.

The faulty setting can be corrected by changing one or both functions.


Cancelling a Programme

A programme can be cancelled by selecting the manual function.


After a programme which has been set comes to an end, it is automatically cancelled.


ELECTRIC OVEN


The electric oven is controlled by the switch combined with the oven thermostat. As the knob is turned clockwise, the following functions are obtained in this order:

 - Oven light switches on;

- 0...250- numerical indication of the temperature which can be obtained in the oven (in this thermostat-controlled function, the oven is heated by two elements, one in the top and one in the bottom);

 - top element only on;

 - bottom element only on;

 - grill element on. (See Fig.28)

The thermostat pilot light indicates the progress of the thermostatically controlled cycles, switching on and off accordingly.

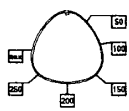
USING THE ROTISSERIE:

The rotisserie is started by pressing the corresponding switch. (See Fig.29).

MULTIFUNCTION OVEN

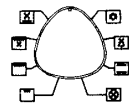
Thanks to the various heating elements controlled by a switch and regulated by a thermostat, this oven offers various cooking options:

- CONVENTIONAL STATIC
- FAN
- INFRARED (grill)



THERMOSTAT

allows the temperature of use to be selected and set.



FUNCTION SELECTOR SWITCH

allows selection of the cooking mode.

SELECTOR SWITCH FUNCTIONS



OVEN LIGHT

The oven light and general pilot light come on and will remain on as long as the oven is in use.



DEFROSTING

The fan starts up but no heat is emitted. This aids the thawing of foods, reducing the time normally required by about 1/3.



STATIC OVEN

(conventional cooking)

The heat is provided from above and below.

The oven must be preheated before the foods are placed inside. Static cooking provides optimum results with:

- Cakes (dry and thin)
- pizzas
- bread

Characteristics of static cooking:

- heat provided from above and below
- cooking is possible on only one shelf
- low moisture removal.



FAN OVEN

The circular heating element and fan come into operation and the heat is spread evenly to all levels of use.

Various types of foods can be cooked on different shelves, naturally with the appropriate cooking times.

The oven must be preheated before the foods are placed inside. Fan mode provides optimum results with:

- cakes (soft and thick)
- large quantities of foods
- cooking various dishes simultaneously

Characteristics of fan cooking:

- heat provided from all directions
- cooking possible on a number of shelves
- high moisture removal
- thawing is possible with or without heat emission.



CENTRAL GRILL

This cooking mode is used for small amounts of food (low energy consumption)



DOUBLE GRILL

Used when the grill is required over a wide area.



DOUBLE GRILL WITH FAN

Action of the fan combined with the powerful action of the two grill heating elements is ideal for cooking large items.



BOTTOM ELEMENT WITH FAN

The heat from below is evenly distributed over the oven, allowing slow, gentle cooking.



CAUTION

THE OVEN DOOR MUST BE CLOSED DURING COOKING IN ALL MODELS, INCLUDING THOSE USING THE GRILL.



CAUTION





THE THERMOSTAT MUST ALWAYS BE SET ON 250°C DURING COOKING USING THE GRILL OR DOUBLE GRILL WITH FAN.

COMMON PRECAUTIONS FOR GAS AND ELECTRIC OVENS

- Before cooking, check that only the accessories required are inside the oven.
- Before placing the food inside allow the oven to preheat for about 15 minutes, turning the knob to the temperature required.
- For excellent results, try to open the oven door as little as possible.
- When grilling foods on a grating, always place the fat collection tray on the runners immediately below. (See Fig.30).

COOKING GUIDELINES

COOKER TYPE

	SINGLE OVEN		DOUBLE OVEN		TEMPERATURE °C	TIME (Minutes)
	E	F	E	F		
						
	SHELF LEVEL		SHELF LEVEL			
SWEETS						
Pastry	3	2 (2/4)	4	2 (2/4)	180/200	30/40
Sponge Cakes	2	2 (1/3)	3	2 (1/3)	190/210	30/40
Jam Tart	2	2 (1/3)	3	2 (1/3)	190/210	30/40
Fruit Cake	3	2 (2/4)	4	2 (2/4)	180/200	30/40
FISH						
Fillets or slices	2	2 (1/3)	3	2 (1/3)	160/180	20/30
Roast	2	2 (1/3)	3	1 (1/3)	180/200	25/35
In foil	2	2 (1/3)	3	2 (1/3)	190/210	25/35
MEAT						
Veal	3	2 (2/4)	4	2 (2/4)	180/200	60/70
Pork	3	2 (2/4)	4	2 (2/4)	180/200	60/70
Chicken	3	2 (2/4)	4	2 (2/4)	190/210	80/90
Turkey	3	2 (2/4)	4	2 (2/4)	190/210	80/90
Beef	3	3 (2/4)	4	2 (2/4)	200/220	70/80
Lamb	3	2 (2/4)	4	2 (2/4)	200/220	80/90
BREAD & PIZZA						
Pizza	3	2 (2/4)	4	2 (2/4)	190/210	20/30
Muffins	3	2 (2/4)	4	2 (2/4)	180/200	20/30
Bread	3	3 (2/4)	4	2 (2/4)	210/230	30/40
BAKES						
Vegetable Bake	2	2 (1/3)	3	2 (1/3)	170/190	30/40
Pasta Bake	2	2 (1/3)	3	2 (1/3)	180/200	30/40

NOTES:

The data given are guidelines.

Experience, eating habits and personal taste will suggest any variations required.

The times and temperatures indicated refer to average quantities of foods: 0.8/1.5kg).

On average, lower temperatures and shorter times are required when cooking using fan functions.

When cooking on more than one shelf at once (for multifunction ovens only) always place the containers in the centre of the shelves.



ELECTRIC OVEN



FAN OVEN

CLEANING



Caution: before any cleaning or maintenance work, always disconnect the power supply to the appliance.

The burners and oven must be cleaned regularly to avoid the build-up of grease which will produce fumes, unpleasant smells and malfunctions over time.

If parts are removed for cleaning, ensure that they are carefully replaced.

Never use steel blades, powder detergents or abrasive sponges. Never use acid or chlorine based products.

If no specific commercial products are available, use soapy lukewarm water. All components washed must be rinsed and dried thoroughly before use. (Fig.31)

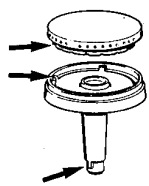


FIG.4

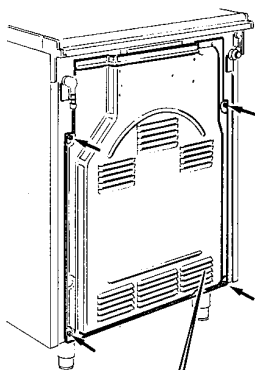


FIG.7

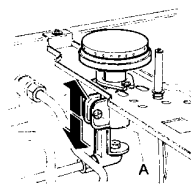


FIG.11

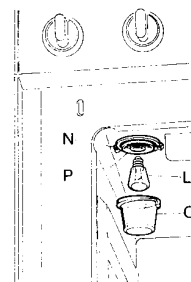


FIG.17

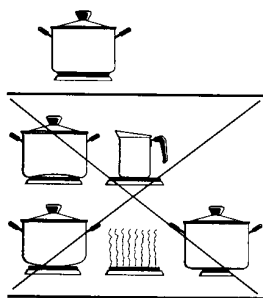


FIG.5

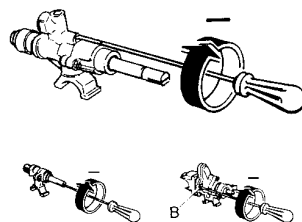
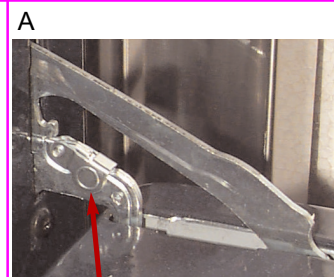


FIG.12



Hook in normal position

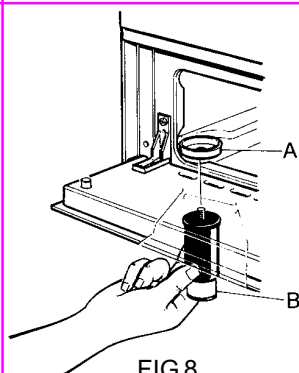


FIG.8

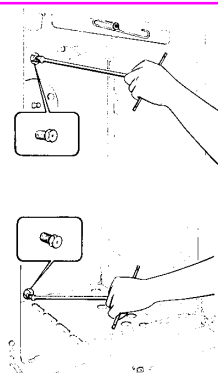
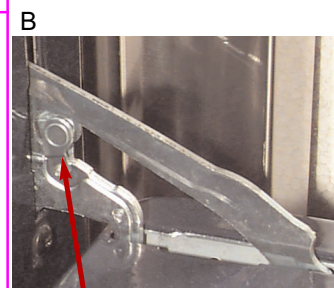


FIG.14



Hook fully rotated

FIG.18

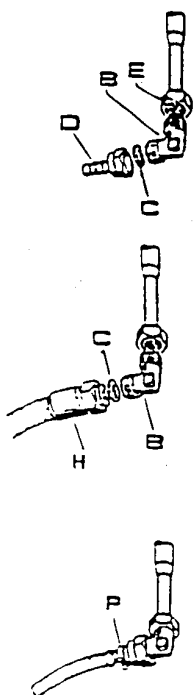


FIG.6

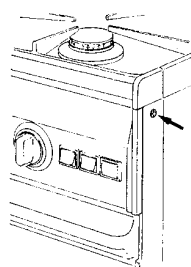


FIG.9

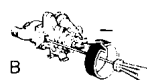


FIG.15

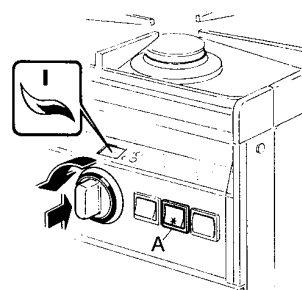


FIG.19

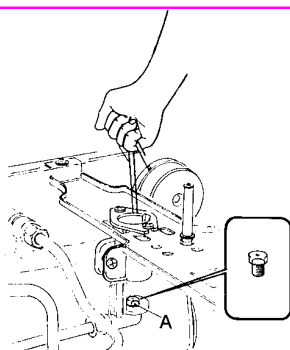


FIG.10

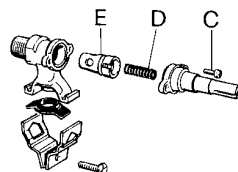


FIG.16

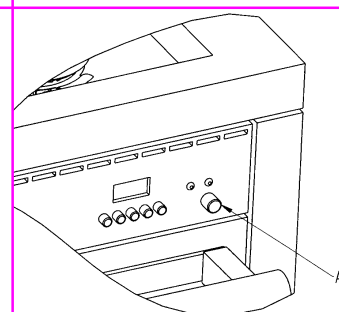


FIG.21

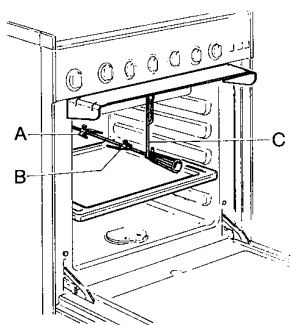


FIG.24

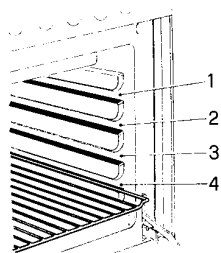


FIG.30

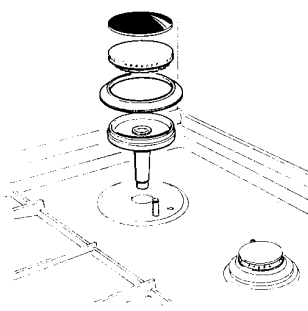
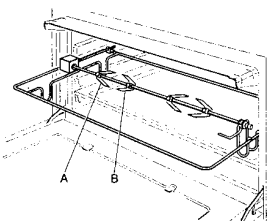


FIG.31

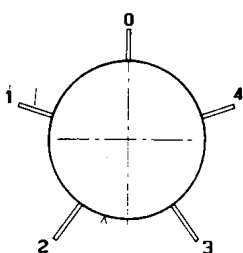


FIG.25

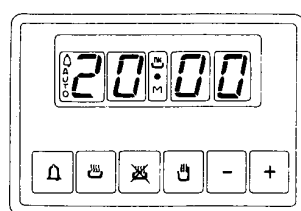


FIG.32

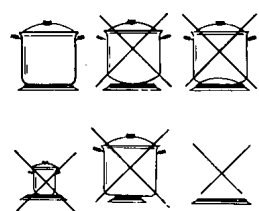


FIG.26

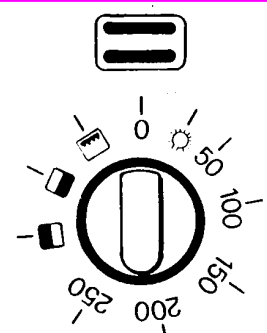


FIG.28



WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- * The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- * Any manufacturing defect is reported to the stockist from whom you bought the appliance within 2 years of the date of purchase.
- * The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- * The guarantee registration form is completed fully and returned to us within 30 days of the purchase date.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.