



100cm Range Cooker

NWSPIRIT100DFT SiI
NWSPIRIT100DFT BIk

User Guide & Installation Handbook

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

INTRODUCTION

Thank you for buying this New World appliance.

We hope that the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

This cooker may be sited with cabinets on both sides, or it may be free standing. Sufficient space should be allowed at either side of the cooker to enable it to be pulled out for cleaning and servicing.

Please read the instructions in this handbook before using or installing this appliance. All installation and servicing work must be carried out by a competent person.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, are only available in the UK and Republic of Ireland.

Moving the cooker

Please note that this appliance may be heavier than it appears. Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by

pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and shelf runners in hot soapy water to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the likely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

INTRODUCTION

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

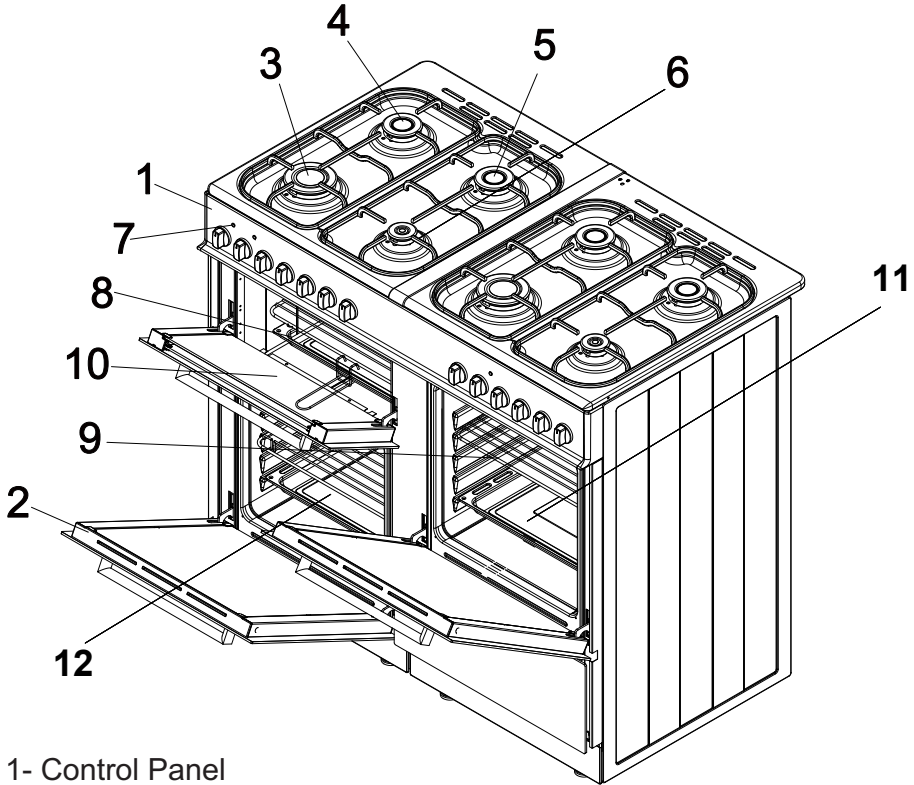
BE SAFE - NOT SORRY

- **When you are cooking, keep children away from the vicinity of the appliance.**
- **Children should be supervised to ensure that they do not play with the appliance.**
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety**
- This product is designed as a **domestic cooking appliance** for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Make sure you read and understand the instructions before using the appliance.
- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Never use the appliance for heating a room.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Do not use the oven with the door inner glass panel removed.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Warning: This appliance must be earthed.
- Any installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- **When you have finished cooking check that all controls are in the off position.**
- **Warning:** This appliance must be earthed.

ABOUT YOUR APPLIANCE

Purpose

The cooker should be used for preparing household meals only. It must not be used for any other purpose.



- 1- Control Panel
- 2- Oven door
- 3- Big burner
- 4- Middle burner
- 5- Middle burner
- 6- Small burner
- 7- Temperature indicate light
- 8- Grill pan with removable handle
- 9- Wire shelves
- 10- Grill door
- 11- Fan oven
- 12- Conventional oven

USING THE HOB

Using the hob top

Before first use

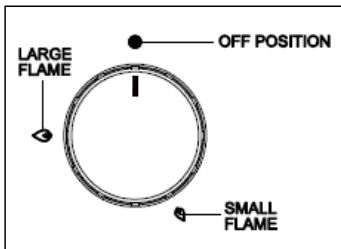


IMPORTANT: You should clean the hob surface (see "Cleaning and maintenance" section).

- You should switch on one burner at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one burner at once.
- **You must** place a saucepan filled half full with cold water on each burner as you burn it off.

Using the hob top burners

- Each burner on the gas hob top is controlled by a control knob.

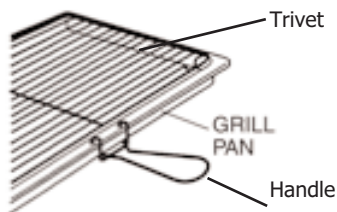


- To turn on a cooking zone use the relevant control knob for the zone you wish to use.
- Press and turn the control knob towards the large flame position.
- Pressing the control knob down will engage the electronic ignition and allow the gas to flow.
- When the burner ignites and the flame is visible, keep the knob pressed for a minimum of 10 seconds.
- For a maximum temperature, keep the dial turned to the large flame position.
- For simmering, lower the heat by turning the control dial to the small flame position.
- **IMPORTANT:** Always remember to turn the control knob to the OFF position when cooking is completed.

USING THE GRILL

Caution: **Accessible parts may be hot when the grill is used, young children should be kept away.**

Detachable grill pan handle



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

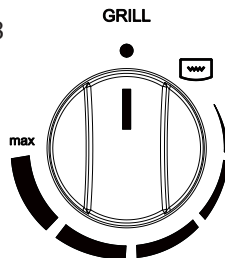
Preheating

For best results, preheat the grill for 3 - 5 minutes.

To switch on the grill

Turn the selector control knob (Figure 8) to the required temperature position.

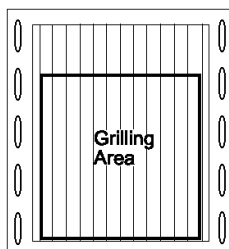
Figure 8



Place the food in the middle of the grill pan - as highlighted figure 10a - and position the pan so the food is near but not touching the top element.

Do not line the grill pan with aluminium foil.

Figure 10a



Front of grill pan

Use the handle when handling the grill pan (Figure 10b).

When the food is cooked, turn the selector control and temperature control (°C) to off (●).

Important: The door must be kept closed when the grill is used.

To switch off, return the control knobs to the "off" position.

When using the grill the speed of grilling can be controlled by use of either the thermostat or by selecting higher or lower shelf position.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position and always place food in the highlighted area - see figure 10a.

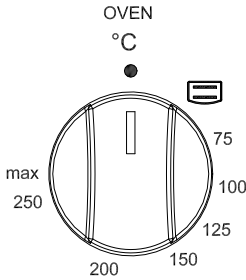
For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.


USING THE OVEN-CONVENTIONAL

Accessible parts may be hot when the oven is used. Young children should be kept away.

Switching the Oven on

Turn the selector control knob (Figure 9) to the required temperature position.



 Bottom and top element

-Figure 9-

The indicator light on the control panel will go out when the selected temperature has been reached inside the oven.

Always turn the control knob to off (●) when cooking has finished.

Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

When using the oven

As part of the cooking process, hot air is expelled through a vent at the rear of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Preheating

Always allow the oven to pre-heat until the neon switches off for the first time especially when cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

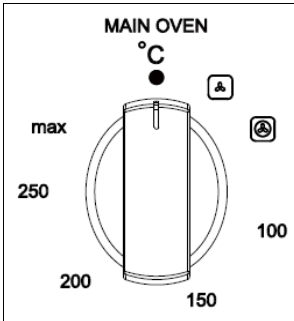
Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

USING THE OVEN FAN

Accessible parts may be hot when the oven is used. Young children should be kept away.

Using the main oven



The oven temperature control should be turned clockwise and used to select the particular mode of cooking that you require. If you turn the dial clockwise and select the first symbol, this will start the defrost function. If you continue turning the dial and set the oven to a temperature, then the fan oven setting is selected.

There are two cooking functions available on your appliance:



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods.

The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

Always turn the control knob to off (●) when cooking has finished.

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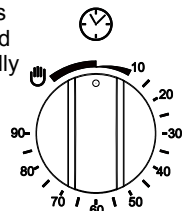
This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Adjustment of Mechanical Timer :

Mechanical Timer can be adjusted by its button on front panel. Timer must be adjusted to start the oven cooking. Cooking time can be adjusted between 5 to 90 minutes with mechanical timer. You should position the button to 'ON' manually. If cooking time will exceed 90 minutes.



CARE & CLEANING

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the appliance cool before cleaning.

Do not use a steam cleaner on this appliance.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee. **Do not** use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

Do not use harsh abrasives or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous enamel parts

grill pan, oven compartment

Use a mild cream cleaner - eg; "Cif".

Look for one which has the Vitreous Enamel Development Council's recommendation seal. Stubborn marks may be removed with a moistened "Brillo" pad. The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Glass parts

door panels

Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth.

CARE & CLEANING

Painted, plastic and metal finish parts

control knobs, door handles & doors, fascia panel

Only use a clean cloth wrung out in hot soapy water.

Chrome plated parts

oven shelves & oven shelf runners, grill pan trivet

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Warning !

Disconnect the cooker from the power supply before proceeding with washing and cleaning and wait until it cools down.

- The cooker must be cleaned regularly. When cleaning, avoid using any coarsegrained abrasive powders, wire sponges, aggressive chemicals and sharp objects. The knobs and the fascia panel should be cleaned with a soft cleaning liquid on a soft cloth.
- Clean the enamelled parts with a soft cloth or sponge moistened in lukewarm water with the addition of a soft detergent avoiding too much water. Remove heavy stains with special kitchen cleaning agents.
- Baking tins and meat roasting pans should be soaked in lukewarm water with the addition of washing-up liquid and carefully dried.
- Check to make sure that the oven door seal is always kept clean.

Cleaning the hotplate

- Clean the hot plates with a damp sponge and then dry them by turning them on for a few seconds.
- The hot plate trim rings can be cleaned with agents intended for the maintenance of stainless steel parts. The rings may become yellowed as a result of overheating. This is normal.
- If a hotplate is to be out of use for a long time, apply the special grease periodically.

Oven Cleaning

Caution: Before cleaning you should wait until the oven cools down.

It is the best to clean the bottom of the oven after every use and not allow the remains of food and spots of oil to remain burned on.

INSTALLATION

Positioning

- Remove all packing materials including the protective film covering the chrome-plated and stainless steel parts (if applicable).
- The kitchen should be dry and well ventilated. Position the cooker ensuring free access to all the controls.
- The distance between the hob and extractor hood should be at least 650mm.
- If necessary level the cooker by the adjustable feet.

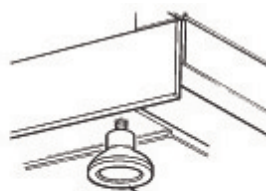


Figure 3 ADJUSTABLE FOOT

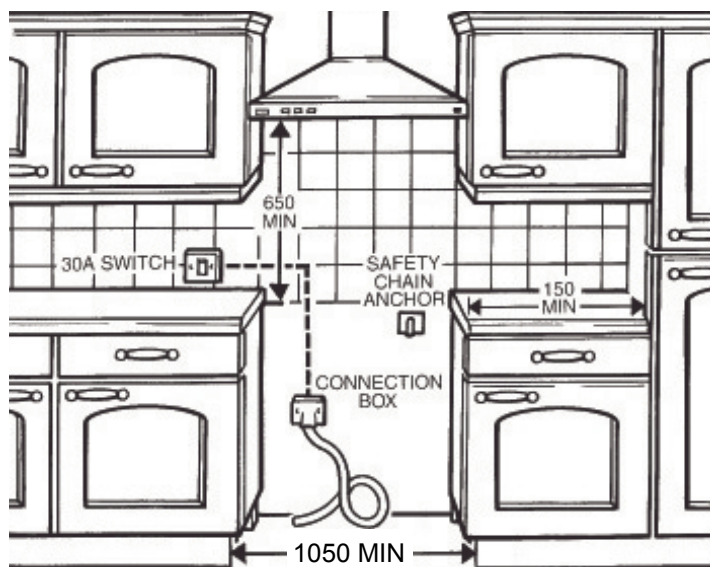


Figure 2

INSTALLATION INSTRUCTIONS

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Important: Ensure that you route all mains cables well clear of any adjacent heat source.

Clearances

This cooker may be fitted flush to base units.

The cooker should not be placed on a base.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

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Width	1003
Depth	600
Height (adjustable)	900 - 930
Weight kg (approx)	90

Levelling the cooker

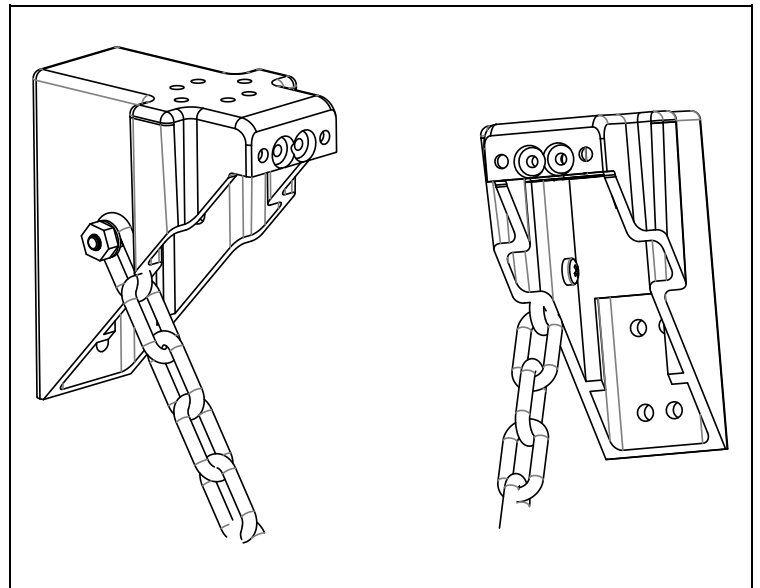
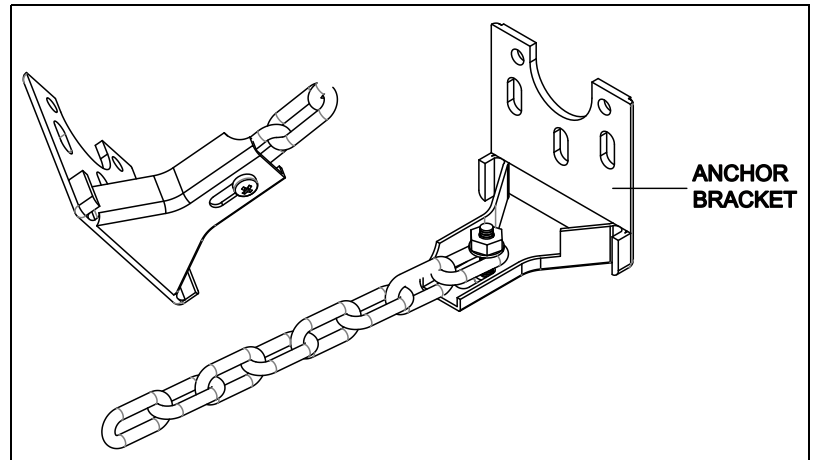
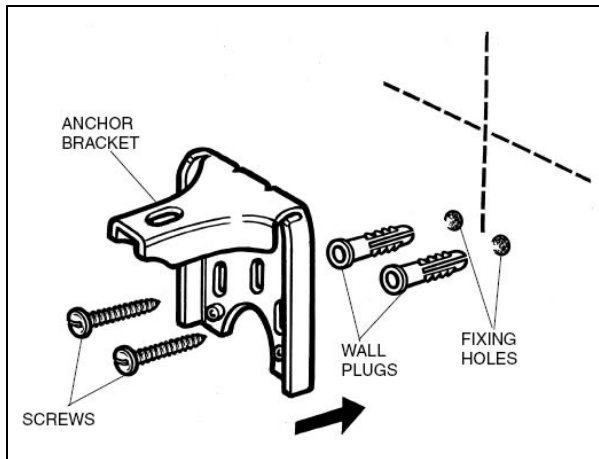
There are 8 adjustable feet on the base of the cooker. Slacken the locknut with an M8 spanner and turn the feet by hand to adjust the height of the cooker.

IMPORTANT SAFETY NOTICE

This cooker **MUST** be secured to the wall, please follow the instructions below.

Safety chain anchors

- In order to eliminate the risk of the oven falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.



- Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes.
- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.
- Leave the chains unattached until the installation process has been completed.

- Connect safety chain as per above diagrams.

Securing the safety chains

- Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.

INSTALLATION INSTRUCTIONS

Connect to the electricity supply

IMPORTANT:

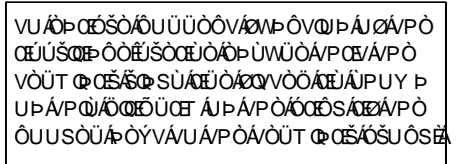
We recommend that this appliance is connected by a competent person, who is a member of a recognised "Competent Persons Scheme" and who will comply with the I.E.E. and local regulations.

The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles. Connection should be made with a 4.0mm² twin and earth cable minimum

Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
3. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
4. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to the electricity please check that all electrical parts are working.
- The maximum power rating is specified in the Technical Data section of this handbook, and also on the Data Badge on the appliance.

TECHNICAL DATA

Electrical supply

220 - 240V ~ 50Hz

Dimensions

All sizes are nominal so some variation is to be expected.

Countries of destination

GB - Great Britain, IE - Ireland

Warning: This appliance must be earthed.

Databadge is located at the bottom of the front frame, behind the door.

GAS DATA
Gas Sort- Pressure: Natural Gas-G20 20 mBar LPG-G30 28/30 mBar/G31 37 mBar
Gas Category: II _{2H3} + -I2H - II2H3B/P - I3B/P

Element	Element Ratings (@ 230V)
2xBig Burner 4xMiddle Burner 2xSmall Burner	2x3000W 4x1750W 2x1000W
Grill Left oven (Conventional) Right oven (Fan)	1500W 2000W 2050W
Maximum load Oven	5550W

New World Customer Care

In case of difficulty within the UK and Northern Ireland, please call the New World Customer Care Helpline on

0 844 815 37 47

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No									
Serial No									

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.



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