

## HOW TO USE AND CARE FOR YOUR

# CHEF GAS COOKER RANGER 070A

### CONTROL TAPS

All control knobs are located on the hob panel top or front. The knobs should be pushed down as they are turned on.

### HOTPLATE

The right burner is a high speed boiling burner and the left burner is especially suitable for simmering. Each burner has a low position which is particularly useful for slow cooking.

**WARNING:** Do not use asbestos mats as temperatures are likely to build up to a point where the enamel could be damaged; adjust the flame to give correct amount of heat.

### TO LIGHT HOTPLATE BURNERS

Select desired hotplate burner, depress knob and gently turn to full on position whilst applying a lighted match to the burner head.

### GRILLER

The griller burner is of the infra-ray type which provides an even controlled heat.

**Note:** The grill compartment door must be left partly open when grill is in use.

The griller tray is fitted with a solid grid on which food rests when grilling. This is particularly useful when grilling meat. Surplus fat runs through slots into the griller tray and spattering is kept to a minimum. A wire handle is provided to fit to tray for ease of handling.

### TO LIGHT GRILLER BURNER

**Note:** Remove oven baffle plate when grilling.

Depress knob and turn to on position and hold a lighted match to grill face until griller burner lights (approximately 3 to 5 seconds).

### USE OF GRILLER

When grilling meat it is advisable to allow the griller to preheat for 2 to 3 minutes.

Separate grilling heights are provided for the grill tray to enable selection of required heat. Select desired position by removing wire rack complete with grill tray and refitting to desired position.

### OVEN

**Note:** Position oven baffle plate into slides under griller burner for temperature settings above 250°F / 120°C.

The oven is thermostatically controlled and temperatures required are selected by setting the oven control knob to the desired temperature marking.

Always place shelves in required positions before lighting the oven.

### TO LIGHT THE OVEN

1. Open oven door fully, and check that grill tap is in off position
2. Turn oven thermostat knob to desired temperature setting.
3. Apply lighted match to oven burner, and push operating button below thermostat knob fully in.
4. Keep operating button fully depressed for 15 seconds after oven burner lights and then release same.  
**Note:** If oven burner does not remain alight after releasing button repeat Steps 3 and 4 until oven flame is established.
5. Close oven door.

## USING THE OVEN

### COLD START COOKING

Because this oven is thermostatically controlled it is not necessary to preheat the oven for cooking. Place the food in the oven, light the gas at the required temperature and cook for the same period of time as you would when preheating. As the oven heats up to the temperature set on the thermostat, the food does too, and when the oven heat coincides with the thermostat setting the food starts to cook.

### PRE-HEATING

If you wish to pre-heat the oven before inserting the food allow 15 to 20 minutes for the oven to reach the required temperature as set by the thermostat.

### POSITIONING FOOD IN THE OVEN

With a modern gas oven the temperature setting on the oven thermostat knob refers to the temperature in the centre of the oven. Above the centre the temperature is slightly hotter than the thermostat setting and below the centre the temperature is slightly lower than the thermostat setting.

### COOKING HINTS

- A. The griller tray provided with the cooker can be used for scones, patty cakes, etc.
- B. Best results will be obtained for sponges, cakes, etc., if aluminium or bright finish utensils are used.
- C. Wherever possible, cover liquid foods if these are to be cooked together with other foods. The steam given off will prevent the browning of foods.
- D. Roasting meats at low temperatures will reduce spattering.

### CLEANING

Your Chef cooker has been specially designed for easy cleaning and with care will continue to look bright and smart.

The cooker is finished in porcelain enamel which is really a thin coating of glass so that where ever possible use of gritty soaps or abrasives should be avoided. Occasional washing with a hot soapy water and finishing with a soft dry cloth is all that should be necessary to maintain the original shiny finish. Stubborn stains may be removed by soaking in hot soapy water.

### HOTPLATE

Do not wash any part while still hot. The pot supports and burners can be removed for washing. The burners will stay bright and shiny with an occasional rub with soapy steel wool. Control knobs may also be removed to wipe hob control panel.

### OVEN

Should be wiped out when still warm with soapy hot water. Shelf and shelf supports may be removed for cleaning.

### INSTALLATION

In order to ensure the best results in service, proper operation and maximum efficiency, the original installation and adjustments should be made by your Chef Dealer, his authorised agent, or by a licensed plumber or gas fitter before you attempt to operate the cooker.

The cooker should be installed in accordance with the requirements of the local authority (Gas, Electrical, Council, etc.).

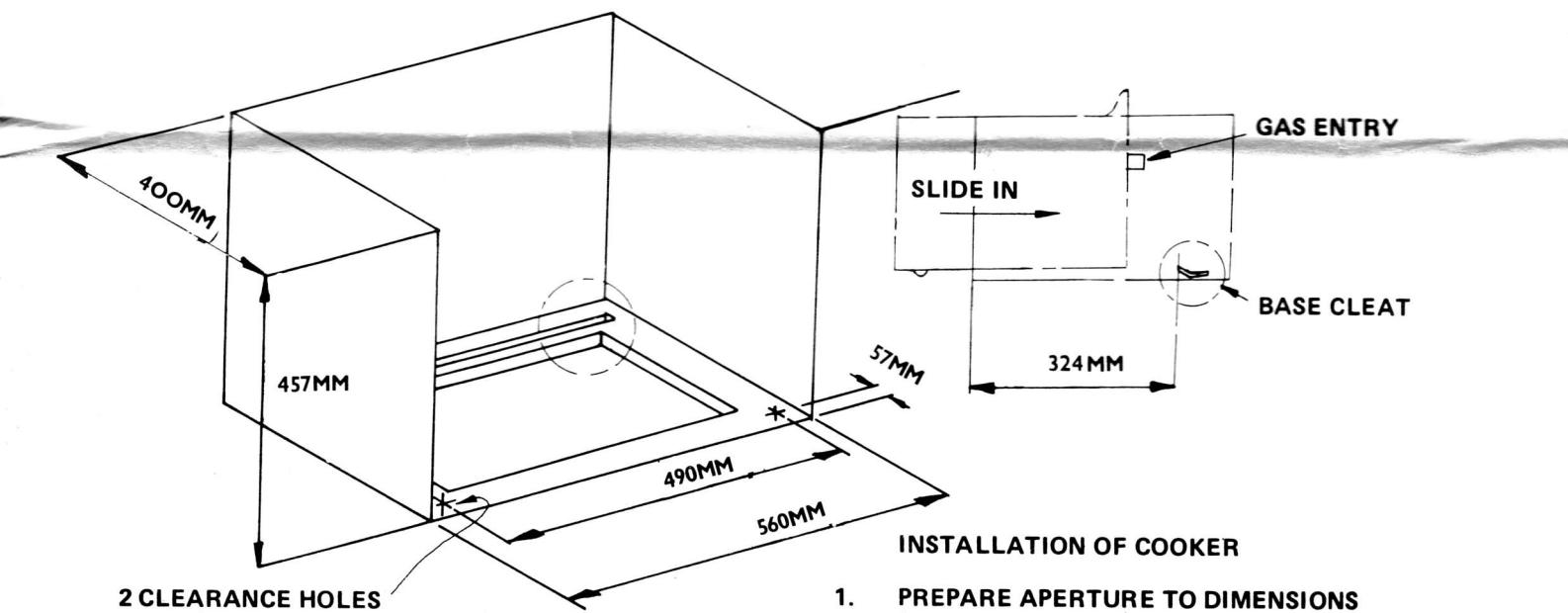
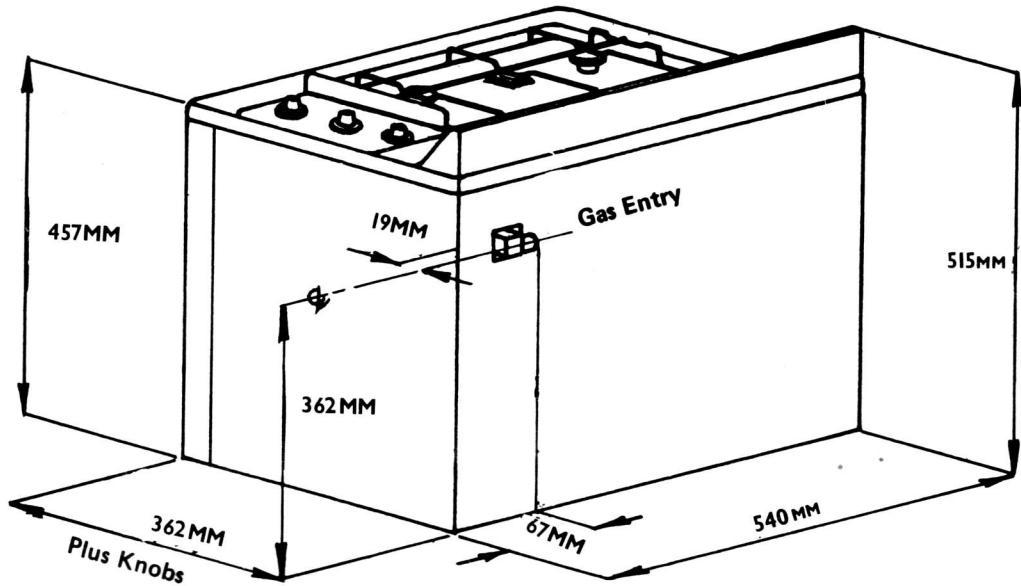
#### LOCATION – Place Cooker where it will be well lighted

Install the cooker with a minimum of 6MM clearance between combustible materials and side panels (See Aperture size for inbuilt installation)

For proper baking and cooking results, cooker must stand level. Use a spirit level on centre oven rack to level range.

Pipe entry to the cooker is made from rear of cooker.

For details of gas rate, manifold pressure, etc., refer to details shown on oven front.



#### APERTURE FOR INBUILT INSTALLATION

#### INSTALLATION OF COOKER

1. PREPARE APERTURE TO DIMENSIONS SHOWN. FIT BASE CLEAT.
2. LOWER COOKER INTO PREPARED APERTURE.
3. CONNECT GAS.
4. SLIDE COOKER BACK UNTIL BASE CLEAT IS ENGAGED.
5. FIT 2 3/16" B.S.W. SCREWS THROUGH BOTTOM OF APERTURE INTO NUTS WELDED TO COOKER BASE.

**TESTING COOKER (Fitter's Instructions)**

1. Remove trivets and hotplate burner heads.
2. Remove the two screws from either end of hob and lift off hob.
3. Replace burner heads, ignite hotplate burners and check and adjust aeration if necessary. All burners are adjusted before leaving factory, but aeration adjustment may be necessary depending on local gas supply. The hotplate burners should be adjusted to give well defined soft blue inner cones, with no white tipping of the outer flame mantle.
4. The Infra-Ray Griller burner is not fitted with aeration adjustment. If the aeration is insufficient then the injector alignment should be checked to ensure that it is firing centrally down the burner venturi.
5. After adjusting aeration remove burner heads, then replace hob, burners and trivets, and check ignition of all burners.
6. Operate oven and check burner aeration. The oven burner should be adjusted to give a soft blue flame with no white tipping.

**MANUFACTURER'S WARRANTY**

We warrant the original purchaser of every CHEF cooker that all parts of our manufacture are free from defects in material and workmanship under normal use and service. Our obligation under this warranty being limited to exchanging any part or parts which prove defective, within three hundred and sixty-five days from date of delivery to the original purchaser and which our examination shall disclose to our satisfaction to be thus defective.

Malfunction of the unit due to faulty installation or operation is not covered by this guarantee.

This guarantee will not apply to any appliance which has been subject to accident, abuse or misuse.

Manufactured by:

**CRAIG & SEELEY LTD.**

**21-25 Hope Street, Brunswick, Victoria, Australia.**

FOR SERVICE OR ADVICE CONTACT

THE DISTRIBUTORS

**CRAIG & SEELEY DISTRIBUTORS LTD**

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S.A.	52 Holden Street, Hindmarsh, 5007. 46 4581
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