

# **USER / INSTALLER INSTRUCTION BOOKLET**

Please read the instructions before using the appliance

**MODEL**

**LEGACY 50 GSLF**

The logo for Statesman features the word "STATESMAN" in a bold, serif font. A stylized, curved line arches over the letters "S" and "T" and under the letters "M" and "A", creating a sense of motion or a signature.

**STATESMAN**



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# INTRODUCTION

Thank you for choosing a STATESMAN appliance.

**IMPORTANT;** Before using your appliance, please read this manual carefully to assist safe and successful operation

## **INSTALLATION (See Page 8)**

### **WARNING – THIS APPLIANCE MUST BE EARTHED**

This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.

This cooker is heavy, take care when moving it. Remove all packaging before using the cooker.

Ensure that the electrical supply complies with type stated on the rating plate.

Do not attempt to modify the cooker in any way as this may be dangerous and will invalidate the warranty.

### **FOLD DOWN LID**

The lid provided for this cooker is for cosmetic purposes only. It is safe to use the cooker with the lid in the raised position but the lid may become discoloured or scratched if cleaned while hot, used as a work surface or left in position while using the oven. We recommend that the lid is removed during cooking. This can be simply achieved by raising the lid to its vertical position, holding the lid firmly at each side and pulling gently in the upwards direction. To re-fit, simply lower the hinge pins back into their sockets – no tools are required.

### **GENERAL SAFETY NOTE**

This appliance has been tested to the latest stringent European safety standards. However, cooking appliances do become very hot during use. After use, some parts of this appliance may remain hot for a long time. Take care to avoid touching parts until the appliance has cooled. Please ensure that the deflector device is used and the door remains open when grilling.

## **NOTE**

This is a modern safety design of gas cooker and the oven uses a base burner below the floor of the oven. As a result, the performance characteristics may vary considerably from previous experience using older oven designs with exposed rear gas burners.

Please allow for variation from previous experience with using older designs of gas ovens until you become familiar with the characteristics of this oven. (See—“using the oven”).

## **SERVICE**

This appliance should only be repaired or serviced by an authorized service engineer and only genuine approved spare parts should be used.

NATIONAL SERVICE LINE: 0844 848 5861

SPARE PARTS LINE: 0844 848 5862

## SAFETY

It is important to read this manual and take all safety measures recommended.

- This appliance has been designed for domestic, non-professional use.
- Check for any damage once unpacked. If there are any defects or damage, do not use the appliance. Report the defect/damage to your supplier or Statesman Service. Remove and dispose of all packaging immediately to prevent any risk of harm to children.
- This appliance must be installed and commissioned by a qualified person as Statesman will not take any responsibility for damage caused by incorrect installation.
- Before installing this appliance, make sure that the gas and electricity supplies are compatible with the specification on the rating plate and the packaging.
- The supply cable must never be changed by the customer. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always switch the power supply off before any cleaning or maintenance is carried out.
- This appliance has been tested to the latest stringent European safety standards. However, cooking appliances do become very hot during use. After use, some parts of this appliance may remain hot for a long time. Take care to avoid touching parts until the appliance has cooled.
- Keep flammable materials away from the appliance.
- Ensure that no cables of other appliances come into contact with this appliance, especially hot parts.
- Turn any control knobs to the off position when not being used.

## SAFETY CONTINUED

- When heating fats or oils, do not leave pans unattended as there is risk of fire.
- Keep children away from this appliance.
- CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Never use steam cleaners for cleaning the appliance.
- For hobs incorporating a lid, any spillage should be removed from the lid before opening.
- Do not close the lid after use until the appliance has cooled down.
- Make sure that the lid is open when using the appliance.
- IF A REPAIR IS REQUIRED, ONLY GENUINE PARTS SHOULD BE USED AND ANY WORK MUST BE CARRIED OUT BY A QUALIFIED ENGINEER.
- The installer of this appliance should read the installation instructions and should be a suitably qualified person.
- Please be aware of the risk of leaving the oven door or drawer open. Any downwards pressure could tilt the cooker forward and tip any pans being used from the hotplate. Excess weight or pressure on the open door or drawer may also result in damage which will not be covered by the guarantee.
- Do not place any flammable items in the lower drawer (nylon, plastic, paper, cloth etc.)...
- Switch the power supply switch (cooker switch) off at the wall when not in use.

## **SAFETY CONTINUED**

- Always protect the appliance from the effects of damp or wet weather conditions.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- 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
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



# USING THE OVEN

**Note** – This is a modern design of gas cooker using a base burner below the floor of the oven. As a result, the performance characteristics may vary considerably from previous experience using older oven designs with exposed rear gas burners. Please allow for variation from previous experience with older designs of gas ovens until you become familiar with the characteristics of this oven.

## OPERATION

Open the door fully, push in and turn the oven control knob to max. Hold the control knob in and press the ignition button. Keep the oven control knob pressed in for a further 5 - 10 seconds before slowly releasing and turning to the desired temperature. If the burner fails to light, do not attempt to re-light it for 1 min.

## PREHEATING

Allow the oven to preheat for approximately 10-15 minutes before cooking food. The cooking times will be reduced when preheating the oven. If cooking without preheating, you may wish to increase the cooking time by 10-15 minutes.

## WARMING

When keeping food warm, the minimum setting may be too hot for some food. Heat the empty oven for at least 15 minutes using the lowest setting and turn the oven control knob to the off position. The food can then be kept warm for up to 30 minutes.

## POSITIONING

The temperature at the centre of the oven corresponds with the selected temperature and will vary according to the shelf position being used. The base of the oven will become very hot during operation and should not be used as a shelf position.

## CONDENSATION AND STEAM

When moist food is heated it produces steam in the same way as boiling a kettle. If this steam comes into contact with a cool surface on the outside of the cooker, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

## COOKWARE

Use any oven proof cookware which will withstand temperatures of 250°C. Do not use baking trays larger than 30cm x 35cm, as they will restrict the circulation of heat and may affect the performance.

# USING THE HOTPLATE

## IGNITION

Push in and turn the selected control knob anticlockwise to the 'full on' position (as indicated by the flame symbols), whilst pressing the ignition button until the burner lights. **ONCE THE BURNER HAS LIT, HOLD THE CONTROL KNOB IN FOR 5-10 SECONDS BEFORE SLOWLY RELEASING.** If the burner fails to light, do not attempt to re-light it for 1 minute. **WARNING** – when lit, ensure flames are crisp and blue, not long and yellow. Should flames become long and yellow, consult the service department.

## SIMMERING

To achieve a simmer flame, light the burner on the full position and then slowly turn the control knob anticlockwise to the small flame symbol. When trying to achieve a small simmer flame, ensure burner remains lit before placing a pan over it.

## PANS

For optimum safety and performance, please ensure pans are placed centrally over the burner flame. Do not use pans with concave or convex bases. Use only pans with flat bases.

## FOLD DOWN LID

The lid provided for this cooker is for cosmetic purposes only. It is safe to use the cooker with the lid in the raised position but the lid may become discolored or scratched if cleaned while hot or used as a work surface. We recommend that the lid is removed during cooking. This can be simply achieved by raising the lid to its vertical position, holding the lid firmly at each side and pulling gently in the upwards direction.

# USING THE GRILL

**IMPORTANT-** When grilling, the door must be open and the grill deflector plate in place. The deflector plate will fit beneath the control panel by locating it onto the 2 metal lugs.

## IGNITING AND USING THE GRILL

Open the door fully, push in and turn the oven / grill control knob to the grill position (as per symbol). Hold the control knob in and press the ignition button

Keep the control knob pressed in for a further 5–10 seconds before slowly releasing.

If the burner fails to light, **keep the oven door open and do not attempt to re-light it for 1 min.**

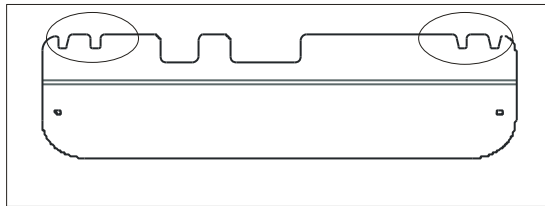
Allow 5 minutes for the grill burner flame to stabilize and reach the required temperature.

Adjust the grill pan on the runner positions to allow for different types of food.

**WARNING:** The grill burner in this appliance can't be modulated and acts as a constant source of heat. Use it only at designated position

## Assembling the grill heat shield

Hold the heat shield as the warnings face upwards. There are two small slots on the right and left side of the rear edge of the shield, as shown in the below figure.



There are two screw equipped with bushes under the oven control panel. Align the bushes with the assembly slots so that the shield is stuck between the control panel and the bush. Push the shield towards the appliance until it is firmly in its place.

## CLEANING

**IMPORTANT-** Before any maintenance or cleaning can be carried out, the cooker **must** be un-plugged from the electricity supply.

### HOTPLATE

The hotplate is best cleaned when it is still warm as it is easier to remove spillages before it has cooled.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- Household detergents and bleaches;
- Impregnated pads unsuitable for non-stick saucepans;
- Steel wool pads;
- Bath/sink stain removers.

## **CONTROL PANEL AND LID**

Before cleaning the control fascia and lid, ensure that the fascia surface is cool. For best results use a soft dampened cloth, if marks should remain use a very mild detergent using a light rubbing action being particularly careful around graphics.

## **THE OVEN**

The oven should be kept clean at all times. A build up of fats or other foodstuffs could result in a fire.

The oven cavity is a smooth enamel finish and can be scrubbed with a soft cloth soaked in warm soapy water, however from time to time it may require a more thorough clean using an oven cleaner. Ensure that the oven cleaner used is suitable for smooth enamel.

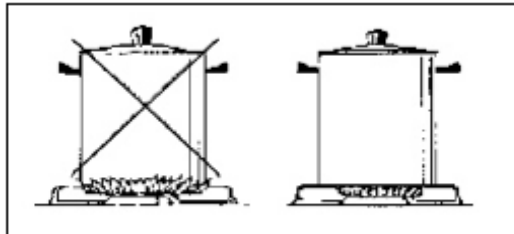
In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss.

Rapid Burner: 22-26cm

Medium Burner: 14-22cm

Auxiliary Burner: 12-18cm

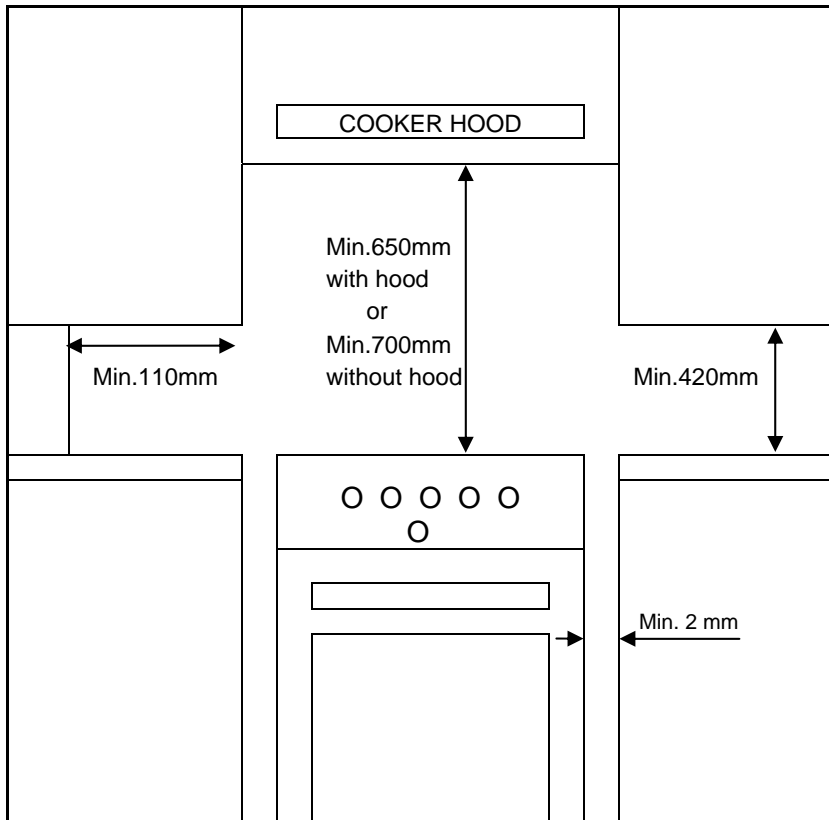
Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).



# INSTALLATION

**IMPORTANT** - Installation of this cooker must be carried out by qualified personnel.

## CLEARANCES



This cooker may be fitted flush to the base units. Leave a gap of approximately 2mm minimum from any adjacent cupboard or appliance. Any adjacent surface must be heat resistant to 50<sup>0</sup>C above room temperature and if it is higher than the appliance it must be a minimum of 110mm away from the appliance. Any such adjacent cupboard less than 110mm away horizontally, must be at least 420mm higher than the hotplate level. No cupboard over the appliance should be closer than 700mm or cooker hood closer than 650mm above hotplate.

## VENTILATION REQUIREMENTS

This appliance needs  $2\text{m}^3/\text{h}$  of air per KW input.

This appliance must not be installed in a bed sitting room of less than  $20\text{m}^3$  or in a bathroom or shower room.

If there are other fuel burning appliances in the same room, BS5440; Part2; 1989 should be consulted to determine the air vent requirements.

For room volumes between  $5\text{m}^3$  and  $10\text{m}^3$ , an air vent of  $50\text{cm}^2$  is required.

If the room has a door that opens directly to outside, or the room exceeds  $10\text{m}^3$ , no air vent is required.

For room volumes of up to  $5\text{m}^3$ , an air vent of  $100\text{cm}^2$  is required.

All rooms require an openable window or equivalent and some rooms will require a permanent vent as well.

**NOTE;** the use of a gas cooker results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device. In particular, when using the grill or more than one burner, open a window if a mechanical ventilation device is not in operation.

## **ANTI-TILT DEVICE**

The cooker must be fitted with an anti-tilt/restraint device to prevent it tipping forward when in use. To use the floor mounted bracket supplied, see the instructions provided.

## **LEVELLING**

Place a spirit level on an oven pan or shelf and adjust the feet accordingly. Make sure that the appliance is stable and does not rock.

## **GAS CONNECTION**

- Always grip the appliance inlet fitting firmly when fitting the hose to prevent any damage occurring.
- Never check for gas leaks with a naked flame.

The cooker is fitted with a ½" BSP internal thread situated at the rear right corner. A flexible hose of correct rating in size and temperature should be used. For Natural Gas it will be a black hose with a yellow band or label and should comply with BS 669

LPG hoses should be suitable for LP gases up to 50 mbar pressure and 70°C temperature rise. It will be a black hose with a red band or label.

Hoses should not exceed 1.5m in length.

Pressure setting – G20 Natural Gas @ 20 mbar

G30 Butane @ 28.3 mbar

G31 Propane @ 37 mbar

**NOTE;** The gas hose and electrical cables of your cooker must not come into direct contact with any hot or sharp surfaces or objects. Do not move the appliance after the gas connection has been made. Make sure that the hose is not kinked, damaged or trapped.

## **ELECTRICAL CONNECTION**

- **WARNING - This appliance must be earthed.**
- Make sure that the electricity supply is compatible with the type stated on the data plate of the appliance.
- The cable should not touch any hot surface or sharp objects.
- The electrical switch should be within 1.5m of the appliance and an extension lead should not be used.

### **Electrical connection (UK ONLY)**

For your safety please read the following information.

**WARNING:** This appliance must be earthed.

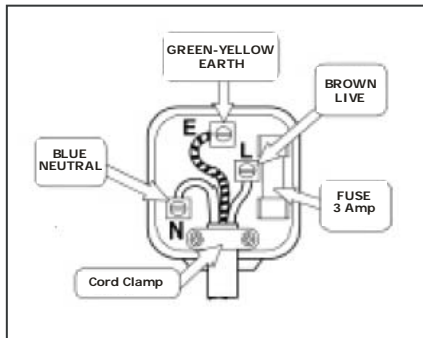
- The appliance must be connected to a 240 volts 50 Hz AC supply by means of a three pin socket, suitably earthed and should be protected by a 3 amp fuse in the plug.
- The appliance is supplied with 3-pin mains plug fitted with a 3 amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved to BS1362.
- The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained. If the mains plug is unsuitable for the socket outlet in your home or is removed for any other reason, then the fuse should be removed and the cut off plug disposed of safely to prevent the hazard of electric shock.
- There is a danger of electric shock if the cut off plug is inserted into any 13 amp socket outlet.



### **IMPORTANT: How to wire a 3 amp plug**

The wires in the mains lead on this appliance are colored in accordance with the following code:

- Green and Yellow – Earth
- Blue – Neutral
- Brown – Live



As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows. The green and yellow wire must be connected to the terminal in the plug, which is marked with the letter E, or with the earth symbol or coloured green and yellow. The blue wire must be connected to the terminal marked N. The brown wire must be connected to the terminal marked L.

## LPG CONVERSION

This cooker has been pre-set for use on Natural Gas (G20 – 20 mbar). A conversion kit is included for converting the appliance for use on LP Gas. This should only be carried out by a suitably qualified engineer. The instructions below must be followed in full, otherwise the guarantee becomes invalid.

### CHANGING THE INJECTORS

Refer to the table of injector sizes to select the correct injectors. The hotplate injectors are situated underneath the hotplate caps. To access the oven and grill injectors, proceed as follows:

1. Remove the outer back panel. Unscrew the gas supply tube nut from the injector block.
2. Remove the oven base panel inside the oven.
3. Remove the 2 screws at the rear, either side of the oven burner to release the oven injector block behind.
4. Replace the injector with the relevant LPG one and re-fit the injector block.
5. Remove the grill burner by undoing the screw at the front of the burner.
6. Exchange the injector without removing the injector block and re-fit the grill burner.

### SETTING THE SIMMER RATES

#### HOTPLATES;

**(Access procedure is the same for the oven)**

Switch off the electricity supply and access the hotplate by-pass screws as follows;

1. Remove the hotplate tray by undoing the rear fixings and the 2 small screws beneath each hotplate burner head. Now slide the hotplate forwards to unhook it from the front locators.
2. Unscrew and remove the control panel, taking care with the ignition switch wires.

3. The by-pass adjustment screw can now be accessed and adjusted as necessary. When converting from NG to LPG, completely fasten the by-pass screw. When converting from LPG to NG, the same screw must be loosened.
4. Carry out the oven adjustment before re-assembling.

**OVEN;** by-pass/simmer rate **MUST** be adjusted to ensure a sufficient maintenance rate to the burner once the oven temperature has been reached.

Proceed as follows:

1. Light the oven and select 180<sup>0</sup>C. After a few minutes the oven will have reached temperature and the flame size will have decreased.
2. Turn the oven control knob to minimum.
3. Switch off the electricity supply and access the thermostat by-pass screw as follows;
  - Remove the hotplate tray by undoing the rear fixings and the 2 small screws beneath each hotplate burner head. Now slide the hotplate forwards to unhook it from the front locators.
  - Unscrew and remove the control panel, taking care with the ignition switch wires.
4. Adjust the flame size small enough to enable lowest temperature settings to be maintained and large enough to maintain flame stability. If the flame is too small, the thermocouple may cool down and shut off the gas supply to the burner.
5. Ensure that the hotplate simmer rates have been adjusted before re-assembling.

**Grill;** The grill does not have any adjustment as it is always in the full-on position when in use.

## TECHNICAL DATA

<b>GAS TYPE-</b>	Nat Gas @ 20 mbar LPG- Propane @37 mbar LPG- Butane @ 28.3 mbar
<b>GASCATGORY-</b>	Nat Gas- I2H LPG- I3+I3P
<b>AERATION-</b>	Preset
<b>ELECTRICAL -</b>	220-240V 50HZ
<b>FUSE-</b>	3Amp
<b>OVEN CAPACITY</b>	50.5 Litres
<b>KW RATING</b>	Max Total = 9.35 kw  OVEN 2.1 kw GRILL 2.0 kw BURNER Large 2.75 kw BURNER Med 1.75 kw BURNER Small 1.0 kw

This appliance is designed and made in accordance with the European standards listed below:  
EN30-1-1, EN30-2-1, & EN437+subsequent amendments(gas)  
EN60 335-1 & EN60 335-2-6(electric.)+relative amendments  
The appliance complies with the prescriptions of the European Directives as below:  
73/23+93/68 EC concerning electrical safety (BT).  
89/336+92/31+93/68 EC concerning electromagnetic compatibility(EMC)90/396+93/68 EC concerning gas safety.  
Oven accessories that could come into contact with food stuffs are made with materials that comply with the provisions of the89/109 EC directive dated 21/12/88

# SPECIFICATION

INJECTOR DIAMETERS					
GAS TYPE	Small Burner	Medium Burner	Large Burner	Oven Burner	Grill Burner
G20 20mbar	0.72	0.97	1.15	107	107
G30 29mbar	0.5	0.65	0.85	0.70	0.68
G31 37mbar	0.5	0.65	0.85	0.70	0.68
Natural Gas Consumption (lt/h)	95.2 lt/h	166.7 lt/h	261.9 lt/h	200 lt/h	190.5 lt/h
LPG Consumption (gr/h)	72.7 gr/h	127.2 gr/h	218.1 gr/h	152.7 gr/h	145.4 gr/h

FIXED SPECIFICATION	Studio 50GS Legacy 50GSLF
Product Dimensions(HxWxDmm)	900x500x500
Packaged Dimensions(HxWxDmm)	967x545x586
Product Weight (KG)	36
Packaged Weight (KG)	39

## CE

This appliance complies with European regulations on low voltages, EEC Directive73/23 on electrical safety and with the following European regulations: EEC Directive89/336 on electromagnetic compatibility and EEC Directive 93/68 on EC marking.