CAPITAL RANGE AUSTRALIAN SUPPLEMENT

INTRODUCTION

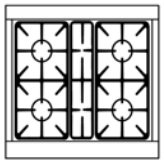
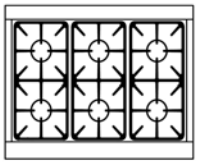
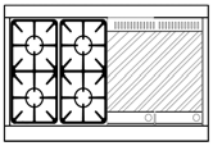
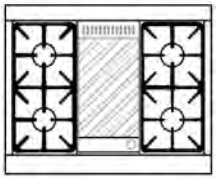
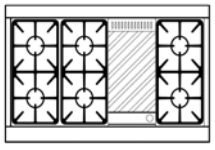
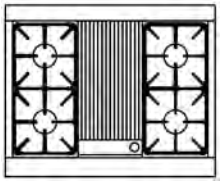
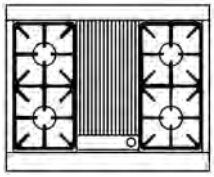
The Capital Precision Series range of upright cookers are designed and made in the United States. This supplement provides important additional information that is specific to Australian conditions. This must be read in conjunction with the main user manual which came with the appliance.

Ensure all product documentation, including this supplement, remains with the appliance owner.

AUSTRALIAN MODEL SERIES

Below are the Australian model numbers in the Capital Precision range.

Within a size category of cooker, model variants are based on cooktop configuration. Note that self cleaning models have SC in their model designation.

30" MODEL	36" MODELS	48" MODELS
AGSCR304 4 burners 	**AGSCR366** 6 burners 	**AGSCR484T** 4 burners double teppanyaki plate 
	AGSCR364T 2 burners teppanyaki plate 2 burners 	**AGSCR486T** 4 burners teppanyaki plate 2 burners 
	AGSCR364Q 2 burners griddle plate 2 burners 	**AGSCR484QT** 4 burners teppanyaki plate 2 burners 

NOTES ON METRIC UNIT CONVERSIONS

The main user manual uses inches and Fahrenheit units which are commonly used in the US. The most important information is provided in this supplement in Australian metric units. We also provide a table of Fahrenheit to Celsius conversion at the end of this supplement, which will also assist in cooking with old fashioned recipes.

BURNER GAS CONSUMPTION

The main user manual provides burner consumption in BTU's using US gas rates. For the gas consumption in MJ/hr for each burner in your cooker, please refer to the data plate located on your cooker.

GENERAL WARNINGS

If you are using small domestic appliances near the hob, ensure that their power supply cables do not come into contact with the hot parts of the surface.

DONOT MODIFY THIS APPLIANCE.

DONOT SPRAY AEROSOLS IN THE VICINITYOF THIS APPLIANCE WHILE IT IS IN OPERATION.

DONOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.

Gas appliances require a regular air supply to maintain efficient operation. Always ensure that the kitchen is adequately ventilated whilst the appliance is in use.

INSTALLATION – EXTRA INFORMATION

COMPLIANCE

These installation instructions have been prepared for use by authorised persons. This unit must be installed only by an authorised person.

This cooker must be installed in accordance with the requirements of local gas and electrical authorities, as well as the latest published versions of the following standards:

- AS/NZS 5601 Gas Installation code
- SAA Wiring Rules

LOCATION

WARNING:NOT FORUSE IN MARINE CRAFT, CARAVANS OR MOBILEHOMES.

VENTILATION

This unit may be installed and used only in permanently ventilated rooms. Fresh circulating air is needed for the proper combustion of gas. If insufficient air is provided to the gas cooktop, inefficient combustion and/or the production of poisonous gases may result.

CLEARANCES AND ADJACENT CABINETRY

It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 100°C.

The appliance should be installed next to cabinetry which is no taller than the top of the cooker hob.

The following minimum clearances to combustible materials must be observed:

(i) Rear wall requires protection to combustible materials is required to a minimum of 400mm above the level of the cooktop.

(ii) Side wall clearance (above level of cooktop): 300mm

(iii) Overhead clearance: 900mm

(iv) Range hoods and overhead exhaust fans must be installed according to manufacturers' instructions but in no case shall clearance from hob burners be less than 600 mm for range hoods and 750 mm for overhead exhaust fans.

Where the cooker includes a barbeque or teppanyaki plate, the following additional clearances must be observed above the grill or plate:

(i) Vertically to an overhead grease filter.....1200 mm.

(ii) Vertically to a combustible surface ..... 1200 mm.

(iii) Vertically to a non-combustible surface .....600 mm.

(iv) Horizontally to a vertical combustible surface .....200 mm.

If the hood is installed below a wall cabinet, the wall cabinet must be at least 700 mm above the surface of the cooktop.

GAS INSTALLATION

GAS TYPE

The Capital range of upright cookers comes preset for either LPG (2.75kPa) or Natural Gas (1.0 kPa). Please refer to the data plate for details of burner jet sizes and gas consumption. It is imperative that you confirm the gas type available to the location prior to installing. Allowing the cooker to be connected to the wrong gas type can cause a serious fire and/or health hazard.

GAS INLET CONNECTION

Fit the supplied regulator (if applicable) at the rear of appliance, and as close as practicable to the appliance. Note that the inlet connection points to the right, when looking at the rear of the unit.

It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.

FLEXIBLE HOSE

If a flexible hose is used,it should be as short as possible with a maximum length of 1.5 metres;

- The flexible connection must be approved to class B or D of AS/NZS1869 as a minimum.
- it should not be bent, kinked or compressed;
- it should not be in contact with the rear wall of the appliance or in any case with parts which may reach a temperature of 50°C;
- it should not come into contact with pointed parts or sharp corners;
- it should not be subject to any pulling or twisting forces;
- it should be easy to inspect along its entire length in order to be able to check its condition.
- The supply connection point must be accessible with the appliance installed.
- The inner diameters of the pipe are as follows:

  8mm for LPG;

  13mm for Natural Gas.

ANTI-TILT DEVICE

It is a requirement that the anti-tilt brackets must be installed to prevent inadvertent tipping of the appliance.

DUPLICATE DATA PLATE

Where the data plate is obscured by cabinetry when the cooker is in the installed position,place a duplicate data plate on a surface of the cabinetry adjacent to the cooker where it can easily be viewed.

POST INSTALLATION CHECKS

Perform post installation checks and ensure proper and safe operation before leaving. Test all burners individually and in combination.

LEAK CHECK

Ensure all gas control knobs are in the Off position.

Ensure the gas and electricity supplies are switched on.

Spray a solution of soapy water onto all gas joints as well as the full length of any flexible hoses.

UNDER NOCIRCUMSTANCES USE A NAKED FLAME IN CHECKING FORLEAKS.

If bubbles appear anywhere, turn the gas supply off, check all connections and retest. If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

FLAME CHECK

Turn each burner on, and ensure that the flame is blue with minimal yellow tipping. If there is significant yellow tipping, flame lift off or excessive noise, check pressure and adjust at the regulator if necessary.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

IGNITER OPERATION

Check that the igniter for each burner successfully ignites the gas.

If an igniter fails to work, first remove the plug from the electrical power outlet, and then check that all the electrical connections are in place.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

LOW FLAME SETTING

Check the low flame setting for each hob burner to ensure that the minimum flame will not be extinguished by air drafts.

Light the burner.

Turn the control until it engages in the minimum position.

Ensure the flame is stable and will not be extinguished by air drafts.

ELECTRICAL INSTALLATION

The cooker must be plugged into a 10 Amp earthed pin socket using the power supply cable provided with the unit.

COOKER OPERATION

CONTROL KNOBS

The cooktop knobs are marked OFF, MAX, MED and SIMMER. Do not allow any burner to operate with the knob between OFF and MAX.

TURNING ON

To turn a cooktop burner on, push in on the control knob and turn it counter clockwise to the "MAX" position. An audible clicking sound will be heard. When the gas has been ignited by the electronic spark igniter, turn the knob to the desired setting.

TEPPANYAKI AND BBQ GRILL BURNERS

The teppanyaki and BBQ grill burners are equipped with an electric glow igniter and safety system which lights the gas. There will be a delay after the control knob has been turned on to when you actually hear gas arrive at the burner. The burner will ignite after the gas reaches the burner, sometimes this can take as long as 45 seconds.

The ignition system incorporates a safety mechanism which shuts off the flow of gas to these burners if either the electricity is interrupted, or if the flame is extinguished. If this occurs, ensure electricity supply is restored, and reignite the burner as normal.

TURNING OFF

Rotate the control knob till the OFF position on the knob is at the 12 o'clock position.

TURNING ON AFTER EXTENDED BREAK

When you turn the cooker on for the first time after an extended break, such as a holiday, or for the first time after servicing or installation, allow a safe purge of the gas lines. Turn each gas knob on as normal, but allow several more attempts while trapped air is cleared from the gas lines.

FOOD SAFETY

You should not store food at temperatures between 4 °C and 60°C for longer than 2 hours.

ABOUT BROILING

North American cookbooks often refer to broiling. The equivalent term in Australia is Grilling.

THE GRILLER

The Infra red burner on the grill oven is fitted with a sheet of protective ceramic glass. As a result, the griller takes longer than conventional grillers to heat up. You should allow for this extended heat up time when grilling food.

OVEN SETTINGS

Due to the heat circulating effect of the fan in the large oven, the actual temperature may be up to 10°C hotter than the setting shown in the dial when the fan is used.

CLEANING SPILLS IN THE OVEN

Oven spills can easily be cleaned by lifting out the oven burner cover. Remove spills and food residue from the burner basin, including under the burner itself.

Replace the burner cover once cleaning is completed.

MAINTENANCE

To maximise the life of your appliance, we recommend having your cooker serviced by a qualified technician every 5 years.

For service and spare parts, contact

AUSTRALIA

ARISITP TYLIMITED

40-44Mark Anthony D rive, Dandenong South, VIC 3175 , Australia

Priority Service Phone: 13 00 815 58 9

Spare Parts P hone: (03) 9768 0888

Fax: Service & Sales (03) 97 68 0838

Email: consumer.care@arisit.com

NEW ZEALAND

ARISITP TYLIMITED

POBox68 -140 Newton, Auckland

1145, New Zealand

Priority Service Phone: (09) 306 102 0

Spare Parts P hone: (09) 306 1020

Fax: (09) 302 0077 -

Email:s ales@aristonappliances.co.nz

CONVERSION FAHRENHEIT TO CELSIUS

Below is an exact temperature conversion table between Fahrenheit and Celsius. When a recipe or direction asks you to set a specific temperature on the oven thermostat in degrees Fahrenheit, use this table to find the equivalent temperature in degrees Celsius. For most purposes, you only need to be approximate.

NOTE: When a recipe or direction asks you to ***adjust*** the temperature up or down by 25-50°F, the equivalent adjustment on your cooker is 15-30°C

°FAHRENHEIT	°CELSIUS
32	**0**
40	4
50	10
60	16
70	21
80	27
90	32
100	38
110	43
120	49
130	54
140	60
150	66
160	71
170	77
180	82
190	88
200	93
210	99
212	100
220	104
230	110

°FAHRENHEIT	°CELSIUS
240	116
250	121
260	127
270	132
280	138
290	143
300	149
310	154
320	160
330	166
340	171
350	177
360	182
370	188
380	193
390	199
400	204
410	210
420	216
430	221
440	227
450	232

GAS CONSUMPTIONS

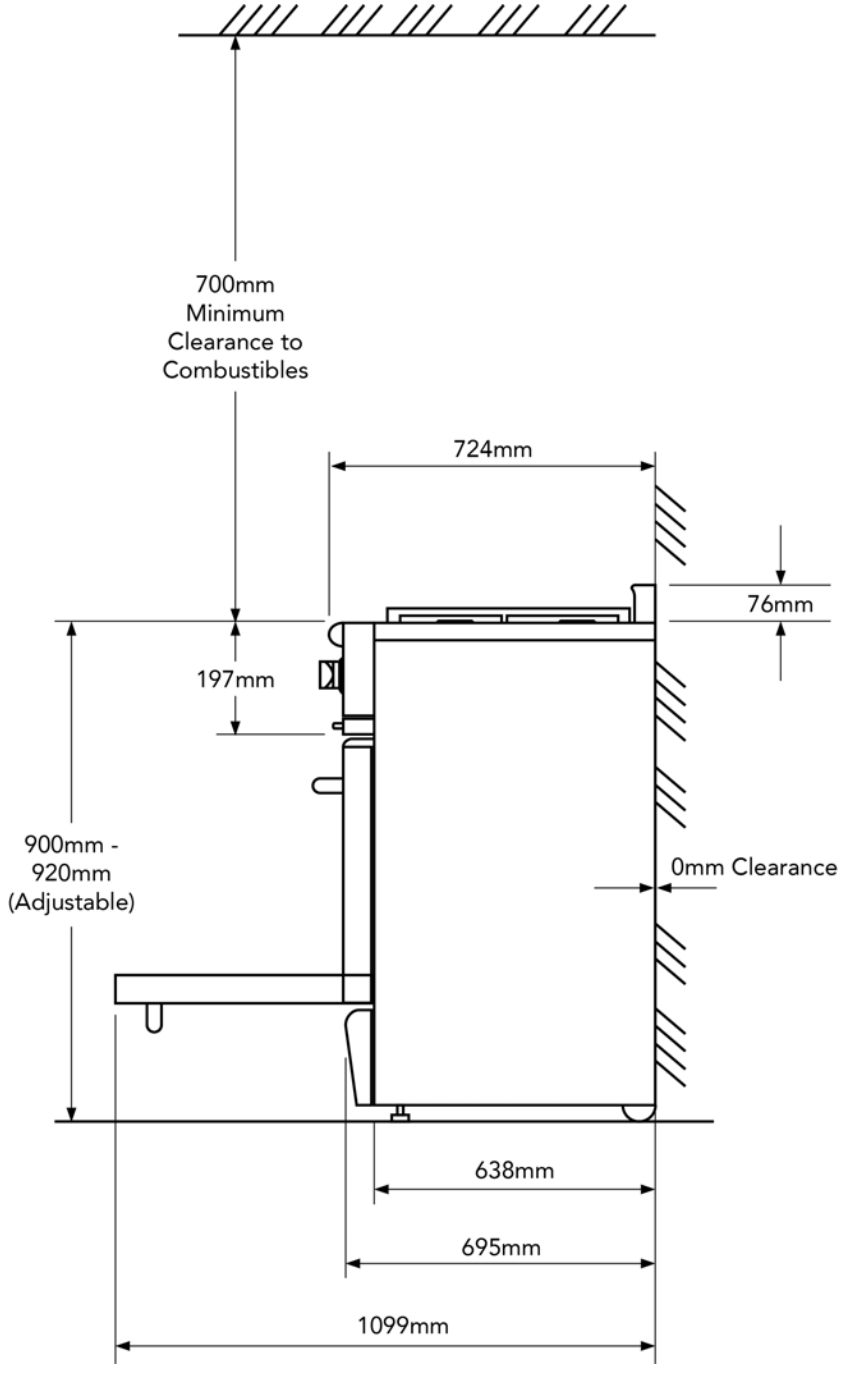
Natural Gas @ 1.0 kPa Test Point Pressure

Burner	NGC (MJ/hr)	Injector Nom/ /measurement	Aeration setting	By pass screw adjustment
Cooktop burners (4 off)	18.5	#46 / 2.00 mm	NA	3/8 turn
Barbecue	17.0	#48 / 1.90 mm	2 x 9 mm	¾ turn
Teppanyaki	15.0	#50 / 1.75 mm	2 x 15 mm fully open	max rate only
Small oven	14.0	#50 / 1.75 mm	2 x 5 mm	max rate only
Large oven	27.0	#40 / 2.4 mm	2 x 8 mm	max rate only
IR Grill	17.5	#48 / 1.90 mm	fixed	max rate only

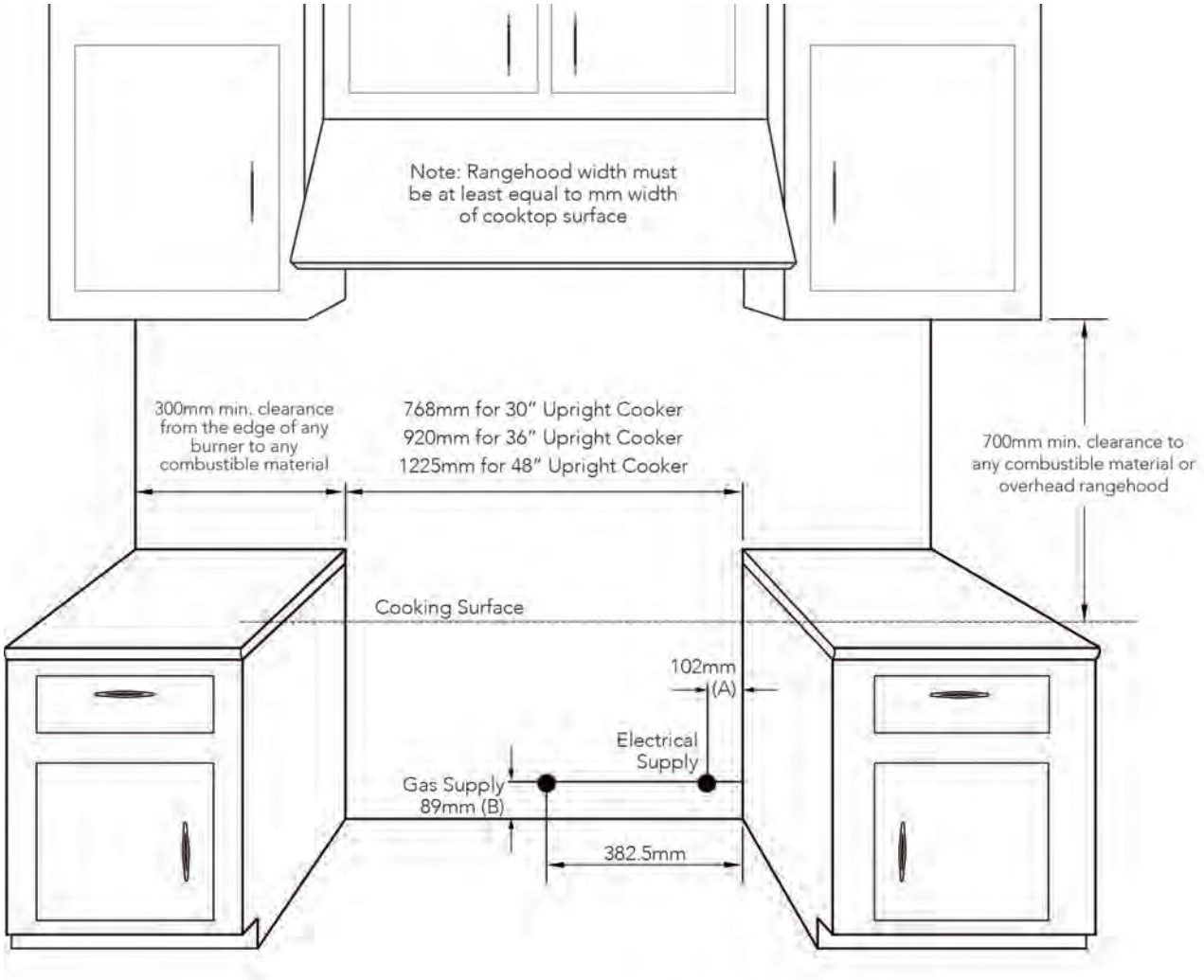
ULPG @ 2.75 kPa Appliance Inlet Pressure

Burner	NGC (MJ/hr)	Injector Nom/ /measurement	Aeration setting	By pass screw adjustment
Cooktop burners (4 off)	17.0	#56 / 1.15 mm	NA	fully closed
Barbecue	19.5	#55 / 1.30 mm	2 x 12 mm	½ turn
Teppanyaki	14.5	#57 / 1.075mm	2 x 15 mm fully open	max rate only
Small oven	17.0	#56 / 1.15 mm	2 x 7 mm	max rate only
Large oven	30.0	#52 / 1.60 mm	2 x 16 mm	max rate only
IR Grill	15.0	#57 / 1.075mm	fixed	max rate only

CUT OUT DIMENSIONS - SIDE



CUT OUT DIMENSIONS - FRONT



A. Distance from cabinetry for Electrical point

B. Height from floor for both points

RANGE WIDTHS		CUT OUT WIDTHS	
AGSCR30	762 mm	AGSCR30	768 mm
AGSCR36	914 mm	AGSCR36	920 mm
AGSCR48	1219 mm	AGSCR48	1225 mm