



Range Cooker Conversions

3 Oven

User Instructions

OILWARM BURNER PRODUCTS

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This conversion & connection to electricity supply/supplies must be carried out by a suitably qualified person/persons.

**Electrical Ratings
230 Volts 50 Hz**

Power supply requirements table.

	Left: 2.2 Solid	Left: 2.2 Solid	Left: 1.6 Induction	Left: 1.6 Induction	Left: 1.6 Induction	Left: 3.0 Induction	Left: 3.0 Induction	Left: 3.0 Induction	Left: Radiant	Left: Radiant	Left: Radiant
	Right: 1.4 Solid	Right: 2.2 Solid	Right: 1.4 Solid	Right: 2.2 Solid	Right: Radiant	Right: 1.4 Solid	Right: 2.2 Solid	Right: Radiant	Right: 1.4 Solid	Right: 2.2 Solid	Right: Radiant
2 Oven	32 Amp	32 Amp	32 Amp	32 Amp	32 Amp	32 Amp	*40 Amp	*40 Amp	32 Amp	*40 Amp	*40 Amp
3 Oven	40 Amp	40 Amp	32 Amp	*40 Amp	*40 Amp	*40 Amp	*45 Amp	*45 Amp	*40 Amp	*40 Amp	*45 Amp
4 Oven	32 Amp	40 Amp	32 Amp	32 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp
4 Oven Roasting Cupboard	40 Amp	40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*45 Amp	**45 Amp	*40 Amp	*45 Amp	**45 Amp
5 Oven	40 Amp	45 Amp	*40 Amp	*40 Amp	**45 Amp	*45 Amp	*45 Amp	**50 Amp	*40 Amp	*45 Amp	**50 Amp
5 Oven Roasting Cupboard	45 Amp	50 Amp	40 Amp	**45 Amp	**50 Amp	**50 Amp	**50 Amp	40 +13 Amp	**45 Amp	**50 Amp	40 +13 Amp

* Cooker can be supplied with a **32 Amp** connection, provided the left hob is powered with a 13 Amp dedicated switch fuse supply.

** Cooker can be supplied with a **40 Amp** connection, provided the left hob is powered with a 13 Amp dedicated switched fused supply.

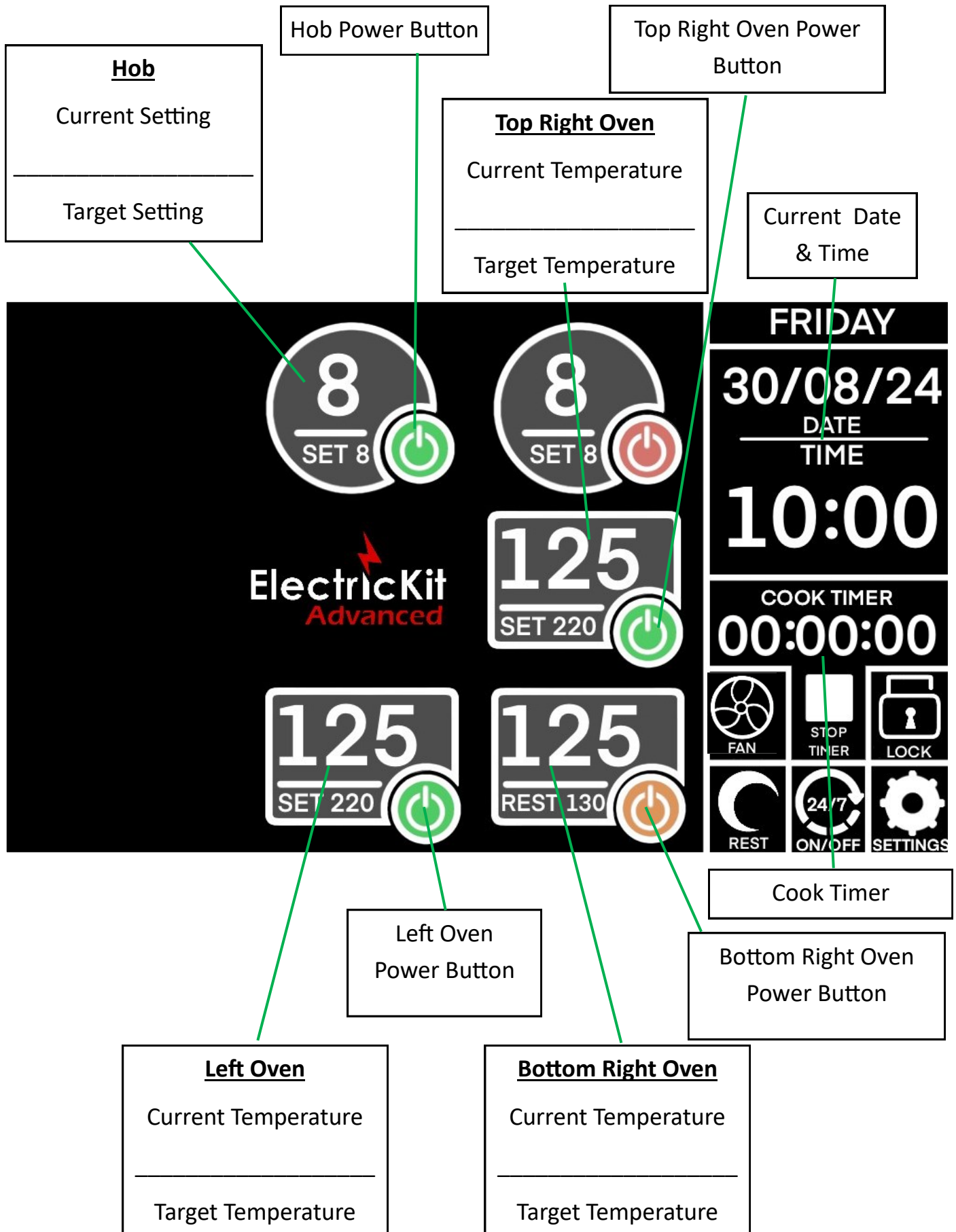
WARNING:

This appliance **MUST** be earthed!

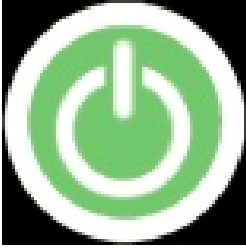
Turn off power supply/supplies before remove the control cover!

- All oven doors and hob domes **MUST** be insulated.
- Lower right hand oven door back **MUST** be deep type.
- Ovens **MUST** be vented external to the cooker body. The vent **MUST** be unobstructed and **NOT** directed towards a combustible material.
- Data plate **MUST** be mounted to the appliance.
- Both door backs on the upgraded warming cupboard **MUST** be deep type and insulated.
- The upgraded warming cupboard **MUST** be vented external to the cooker body. The vent **MUST** be unobstructed and **NOT** directed towards a combustible material.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Danger of fire, do not store items on the cooking surfaces.
- Young children should be kept away from hot appliances.
- Danger of fire, do not leave flammable items on the hob lids.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Care should be taken to avoid touching heating elements inside the oven.
- A steam cleaner is not to be used for cleaning the cooking range.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If spillage occurs on the hob lid then this should be removed from the lid before opening.
- Hobs should be turned down below number 6 setting before closing the lids for prolonged periods of time.
- Towels or clothes should not be hung over the towel rail in front of the control box door, this may block airflow causing the control system to overheat and shut down.
- The ventilation at the rear of the cooker must not be obstructed or covered, this could cause the control system to overheat.

Control Panel



Buttons

Button	Function	
	Hob or Oven ON.	
	Hob or Oven OFF.	
	Oven Rest Mode ON. When enabled this will replace the Oven off option. This mean the main page oven buttons will toggle between On / Rest.	
 	Fan OFF	Fan ON
	External oven vent fan on / off. This is an optional control that will not be visible on the page unless set up and configured by your engineer.	
	Cook Timer alarm sounding, press to stop.	
	Lock Screen Button, hold for 10 seconds to lock the screen. Hold the Key Button 10 seconds to unlock.	
	Rest Mode Button ON. This button can be used to turn ON / OFF all oven rest modes. Rest mode only replaces ovens in the Off setting. If an oven is ON this zone will not go to rest until the button is toggled.	

Button	Function
	24 Hour Timer ON.
	Settings Button, Loads the settings menu.
	Back Button, press this to go back to the main page.
	Backspace Button, use this to delete your temperature or value when using the number pad. (Used on the Oven setting screen, Time/Date Screen, 24/7 Timer and the Backlight timer)

Operating Instructions

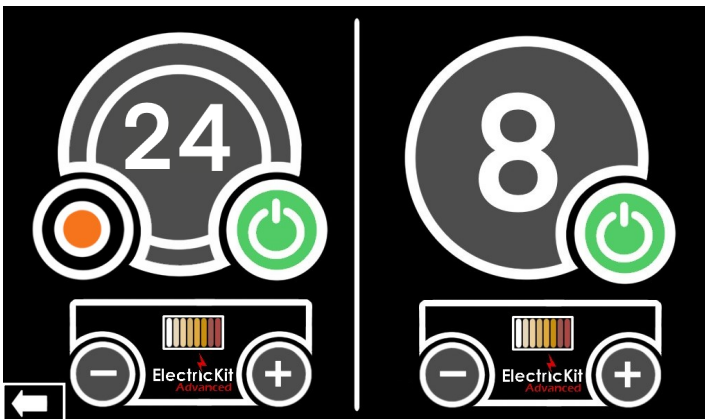


Hob Control

Press the grey button  to change the setting. The top number represents the setting the hob is at currently and the set value is the target setting.

Radiant Hob

Solid Hob



Solid Hob

Press the minus (-) and plus (+) buttons to change the setting (1-8).

Then press the power button to turn the hob on (changes from red to green).

When you have set the hobs press the back button to return to the main menu. If you forget and leave your hobs on settings 7 or 8, these will automatically turn down to 6 after 4 hours.

Radiant Hob Modes



Half Power



Full Power

Radiant Hob (Optional)

If you opted for the Radiant Hob you can press the minus (-) and plus (+) buttons to change the setting (1-24).

Then press the power button to turn the hob on (changes from red to green).

When you have set the hobs, press the back button to return to the main menu.

With the radiant hob you have two different modes Half Power (small circle only) and Full power (Both Circles). Simply tap this button to change the mode. If the radiant hob is left on between 16-24 and forgotten it will return to 12 in an hour automatically.



Induction (Optional)

This icon is present on the control panel if you have opted for the induction hob (Left hand side Only). This cannot be controlled via the control panel. The controls are on the induction hob itself, please turn to page 21 for the operating instructions.

Operating Instructions

Hob Control

Solid Hob:

The solid hotplates are independently adjustable, these have settings 1-8, from testing it was found that setting 7 would be around the original boiling plate temperature and setting 5 would be around the simmer plate temperature, however this can be customised to personal preference. It is recommended to always keep the lids down while not actively cooking, this will allow the hotplates to store heat and be most energy efficient. If the hobs are to be used for background heat it is recommended to turn down to setting 4 if they are to be left running for long periods of time, this is to keep the top plate at a safe temperature and improve energy efficiency.

Induction Hob:

The induction hob is only available as an upgrade for the boiling plate, this has been designed to offer gentle boil to searing. The 1600w version has 5 power levels and the 3000w version has 8 power levels. During use the induction hob requires a cooling fan, this will run automatically until the unit cools then switch off. The induction hob must be switched off before the lid is closed. It is recommended that any gentle cooking uses the right hand hob as the induction may be too fierce for this type of cooking. The induction hob can not be used to provide any ambient heat to the room.

Radiant Hob:

The radiant hob can be installed on both the left and right* sides of the cooker. There are 24 available power settings giving more precise control while cooking. The ability to choose the active ring size means that all cooking can be done using the most energy efficient setting. It is not recommended to leave the hob running with the lids down. The radiant hobs are designed to be used as an on-demand cooking surface reaching full temperature in moments. It is not recommended to use this hob to provide ambient heat to the room or leave running for long periods of time without cooking on.

*The radiant hob can only be installed on the right hand side if there is a radiant or induction fitted to the left side, this can not be fitted with a solid hob on the left.

Operating Instructions



Oven Control

Press the grey button  to change the value to your desired temperature.

The top number represents the temperature the oven has reached and the set value is the temperature the cooker is going to reach.

Oven Temperature/Rest Temperature

Press the grey “SET TEMPERATURE”  button, enter your desired temperature on the number pad and press the “SET” button. You can also set the rest temperature the same way but instead pressing the grey “REST TEMPERATURE” button.

Top Oven 0-280

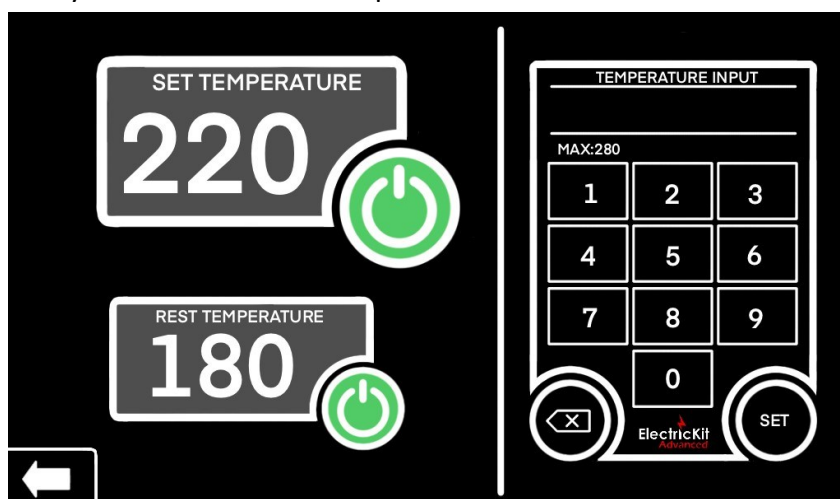
Bottom Oven 0-280

Left Oven 0-280

Then press the power button to turn the oven on. (changes from red to green)

If you make a mistake when entering a temperature you can use the back space button to delete the temperature.

When you have set the ovens press the back button to return to the main menu.



After conversion some cooking habits may need to be adjusted, there will be differences between the cooking behaviours pre and post conversion due to the differences in how zones are heated.

The top oven is always the most efficient of the right hand ovens. It is more energy efficient to run the top oven at a lower temperature if not required for other cooking rather than using only the bottom oven. Increasing the top oven temperature will also increase the bottom oven temperature and decreasing the top oven temperature will decrease the bottom oven temperature when each oven reaches stabilisation.

Operating Instructions

The bottom oven can be used in two ways, firstly, with the top oven on and the bottom oven control turned off. This will provide the coolest temperatures in the bottom oven where the only heat is radiated from the oven above. Used in this way, the temperature on the display correlates to the very top of the bottom oven, with the temperatures decreasing approximately 8-10⁰c per runner position. There will be no active temperature regulation of the bottom oven and when foods are added the oven temperature will fall allowing for slow cooking. For the coolest cooking temperatures it is advised to place the cooking on a grid shelf directly on the bottom skin of the oven. To reduce the radiated heat from the top skin of the bottom oven a cold shelf can be used above foods to deflect some of this heat. In this mode the bottom oven temperature depends on the set temperature of the top oven, the duration of which the oven has been running as leaving at high temperatures for prolonged periods will cause the bottom oven temperature to creep up. Under test conditions with only the top oven running, the bottom oven display raises to approximately 65-75% of the top oven display after approximately 4 hours. This is while under steady state conditions with no load. If the top oven is actively cooking this will cause the shared element to work harder which over time can lead to a temperature creep in the bottom oven. It should be noted that if using a cold shelf this will reduce the radiated heat to any food in the oven but will not be detected by the oven temperature probe so the display will continue to show the higher temperature.

The second way that the bottom oven can be used is with the bottom oven element turned on, this element is designed to boost the oven temperature and is not suitable for heating the oven with the top oven turned off. This element is designed to allow the bottom oven temperature to be raised to a usable range quicker from cold or to allow the oven to be increased to baking or roasting temperatures when required, it is recommended that the bottom oven is always set to a temperature no higher than the top oven. While the bottom oven zone is on the temperature will be more uniform through out the whole oven when run at a temperature above the natural stabilisation temperature mentioned above. If a temperature lower than this stabilisation point is set as the target, the bottom element will not be utilised unless the temperature falls below the target.

The left hand oven can be used completely independently, this can be set to any temperature from warming to roasting. This oven reaches temperature in a similar time to the top right and is the most energy efficient oven zone of the cooker.

The control system has a built in cooling fan, depending on the number of oven zones active and the current temperatures this fan may periodically switch on to reduce the control system temperature. It is important to not block the cooling vents on the back of the cooker or place towels/ clothes on the towel rail in front of the control box door.

All temperatures and behaviours quoted for this conversion are based on our internal testing across a variety of different models, however external factors including but not limited to, oven ventilation methods, installation quality, variations in the original oven castings, household incoming voltage and kitchen temperature and humidity can effect the temperature display accuracy, heat up times and temperature distribution throughout the ovens. Due to these factors each cooker is unique so it should be expected that some variation may occur, all temperatures and times quoted should be used as guidelines only, finding the temperatures that match your preference and cooking style may take some time to acquire. As the ovens retain their cast iron skins, it is still recommended for the best cooking results to allow this to heat saturate for as long as possible. Cooking as soon as the oven has reached temperature is possible but cooking times may need to be adjusted.

Operating Instructions

COOK TIMER
00:00:00

Cook Timer

Press the cook timer button to open the cook timer menu.

Cook Timer Menu

Once you enter this screen you can set the timer.

Press the "1 HR" button to add hours to the timer.

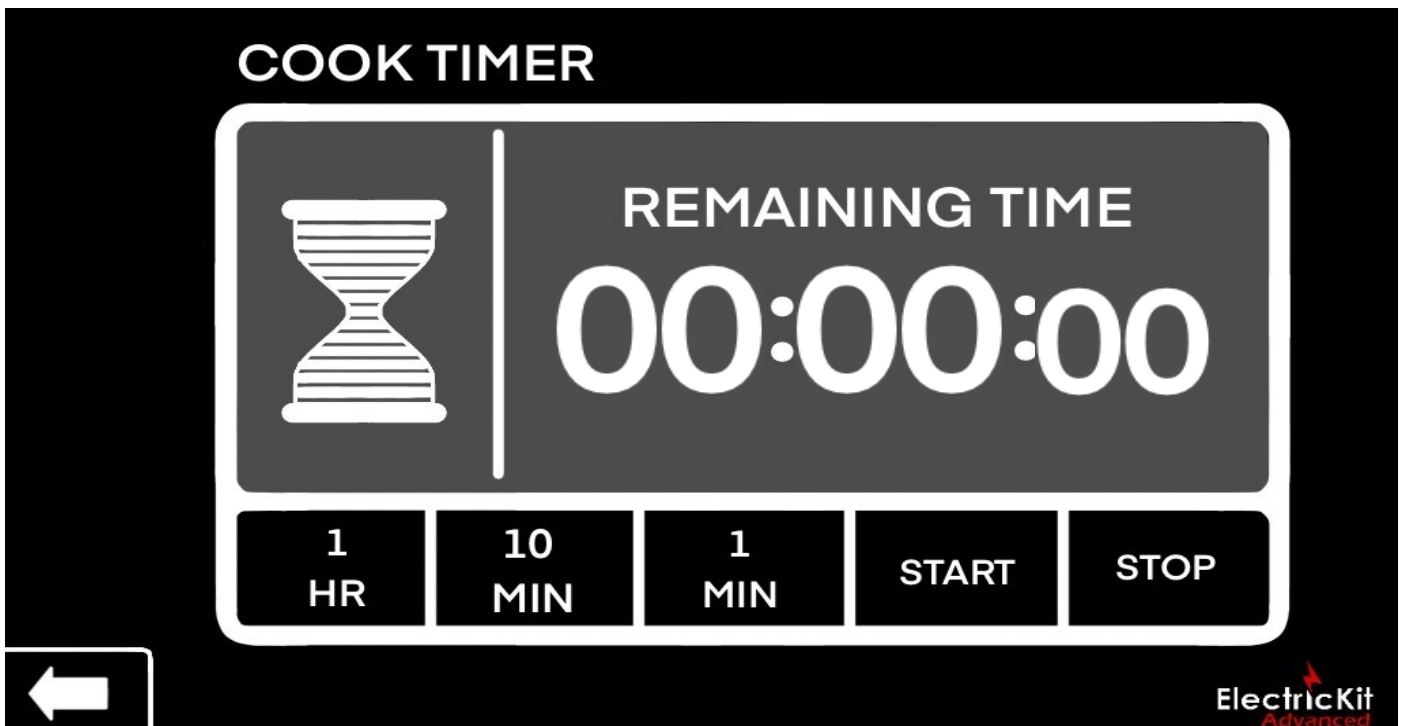
Press the "10 MIN" button to add 10 minute increments to the timer.

Press the "1 MIN" button to add 1 minute increments to the timer.

Press the "START" button to start the cook timer.

Press the "STOP" button to stop the cook timer.

You can now press the back button to return to the main screen.



COOK TIMER
02:25:34

After doing this the time remaining will be displayed on the main screen.

Hours Minutes Seconds



When the alarm is sounding press the "STOP TIMER" button to turn the alarm off.

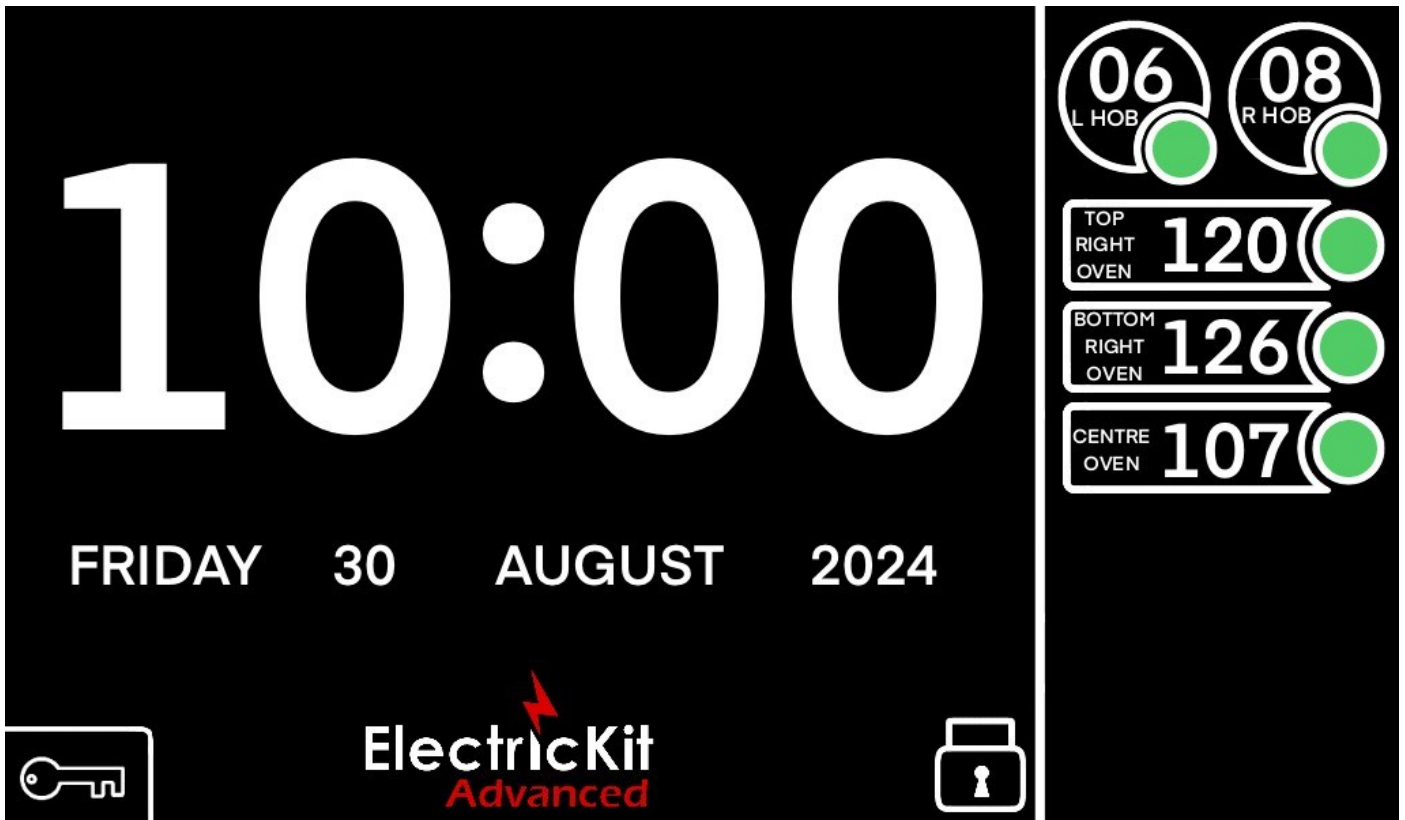
Operating Instructions

Lock Screen Button



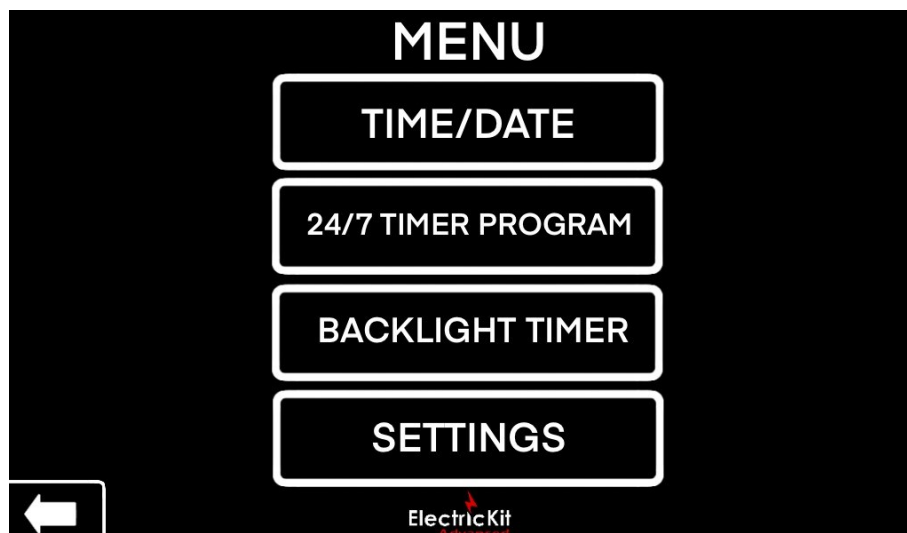
If you would like to lock the screen to stop settings being changed hold the lock button for 10 seconds to lock the screen. To unlock the screen, hold the key button for 10 seconds and the main screen will return. While the screen is locked changes can still be made using the WIFI App.

Lock Screen



Settings Menu

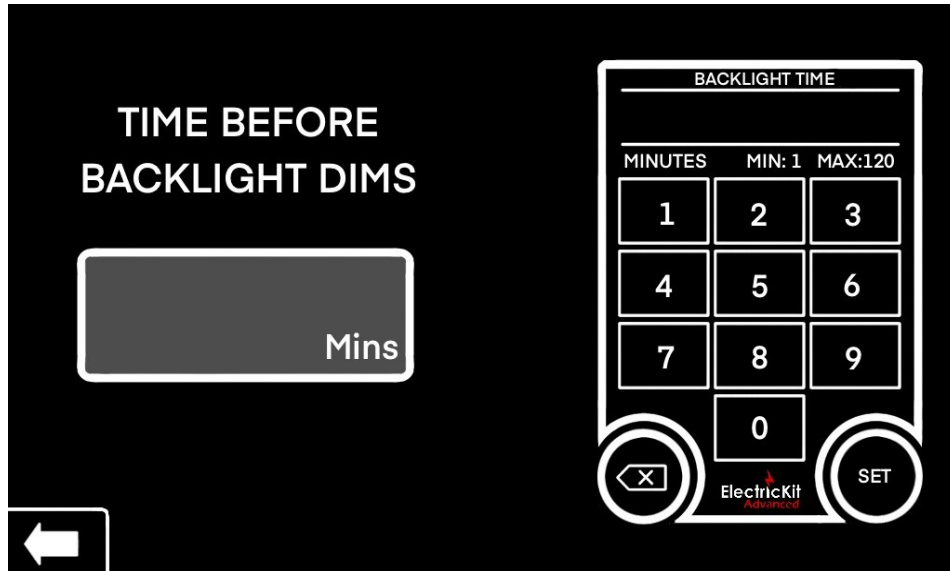
In the settings menu you have access to set the time and date, program the 24/7 timer, program the backlight timer and the settings section of this menu is only accessible for the fitting engineer. To return to the main menu press the back button.



Operating Instructions

Backlight Timer

In this menu you have the ability to change how long you want the backlight of the screen to stay lit after no activity on the touch screen. Simply press the grey button, enter how many minutes you want the backlight to be on (1 minute - 120 minutes) and press the “SET” button.



Time/Date

Press the “DAY” button to change the date using the number pad then press SET.

Press the “MONTH” button to change the month using the number pad then press SET.

Press the “YEAR” button to change the year (last 2 digits) using the number pad then press SET.

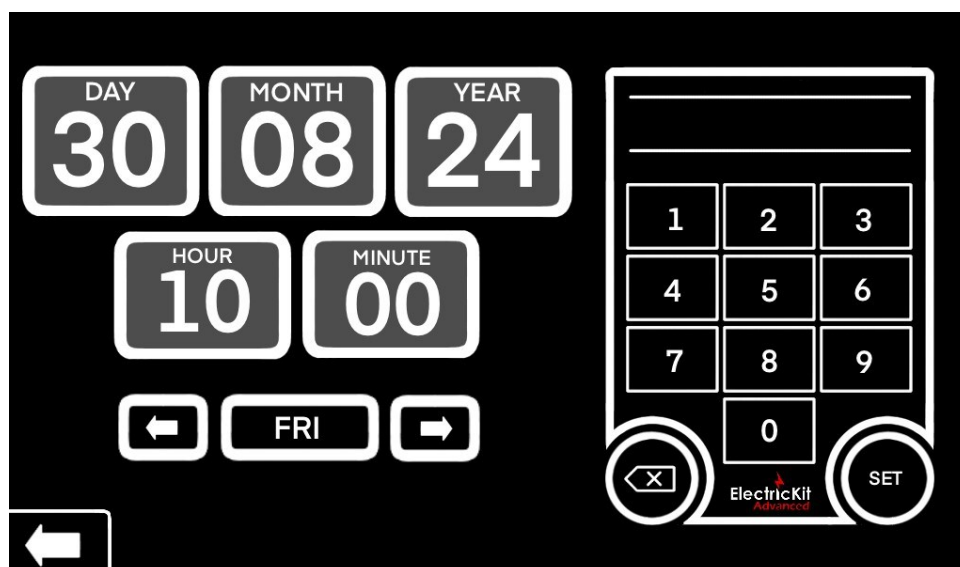
Press the “HOUR” button to change the hour using the number pad then press SET.

Press the “MINUTE” button to change the minutes using the number pad then press SET.

Use the left and right arrow buttons to cycle through the abbreviated days of the week.

When you are finished setting the time and date press the back button to return to the main menu.

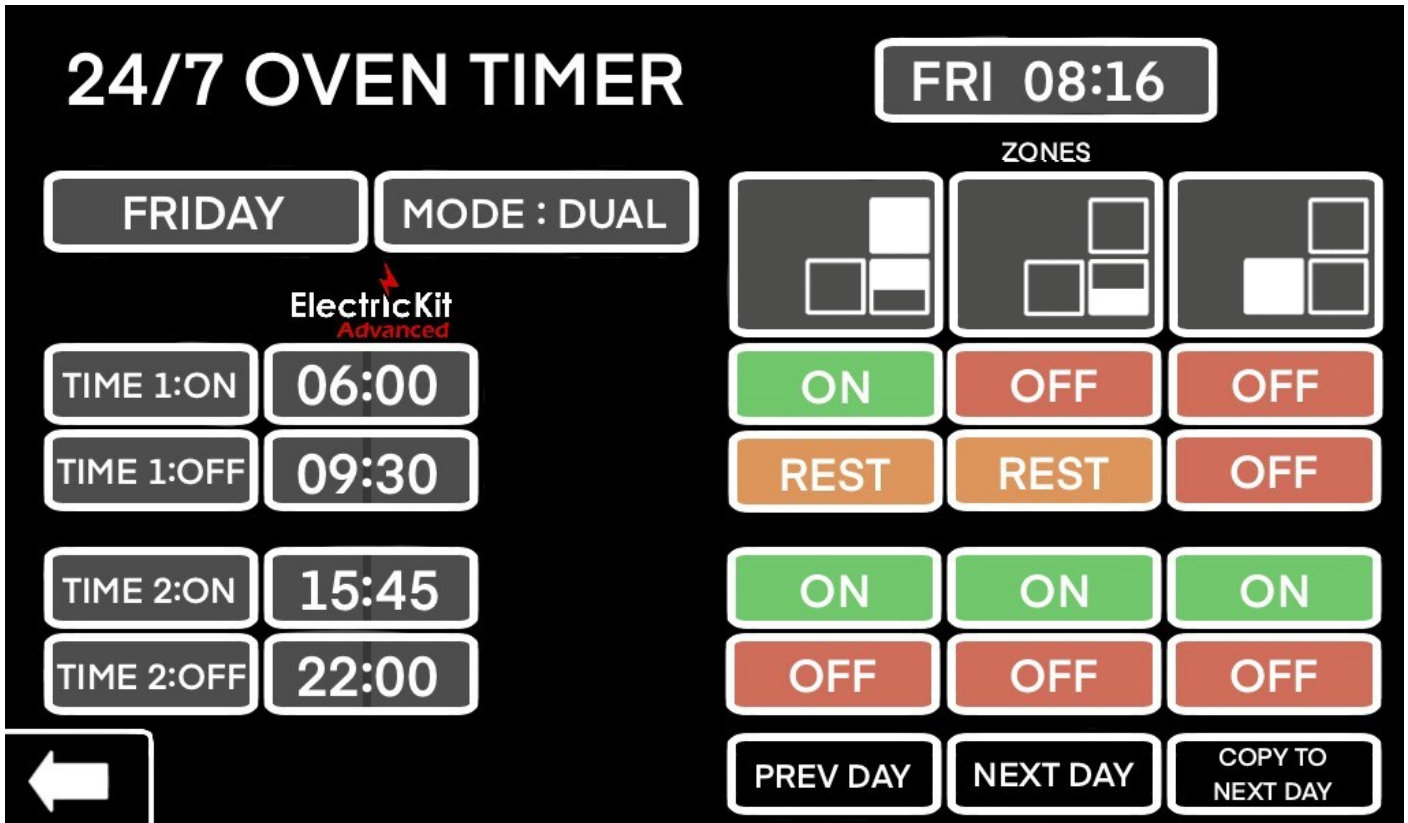
If connected to WIFI the time and date should automatically update every night to keep time and date synchronised. The only thing you will need to set is the day of the week.



Operating Instructions

24/7 Timer

The 24/7 timer grants you the flexibility to program your ovens to automatically turn on, off and to enter rest mode over a 24 hour period on 7 separate days.



Single & Dual Mode

MODE : SINGLE

MODE : DUAL

When in single mode you can set a time for the ovens to come on and turn off but when you are in dual mode you can program 2 periods where the ovens come on and off. This is toggled between the two by tapping the mode button.

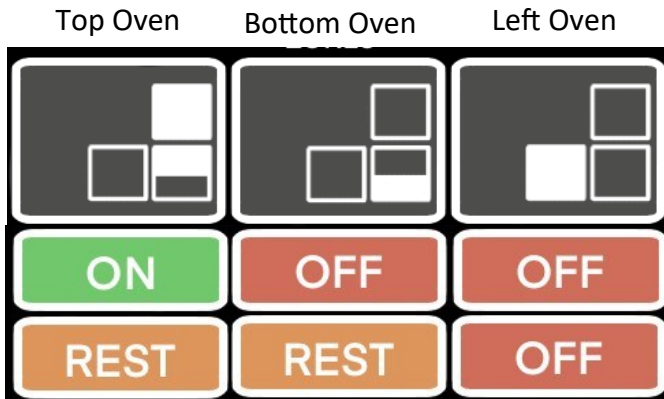
Hour Minute

06:00

Setting Times

To set "TIME 1:ON" press the left-hand half of the digital clock button to set the hour. A number pad will appear, once you have entered the hour press "SET" to confirm. Then repeat this process for the minutes on the right-hand side of the digital clock button. You can then use this same method to set "TIME 1:OFF" and "TIME 2:ON/OFF" if you are in dual mode.

Operating Instructions



Zones

You can set individual heat zones to come on, off and to enter rest mode.

You can change this by tapping "OFF" button, if you proceed to press this button it will cycle through the "REST", "ON" and "OFF".

Previous Day

PREV DAY

Next Day

NEXT DAY

**COPY TO
NEXT DAY**

Selecting Days

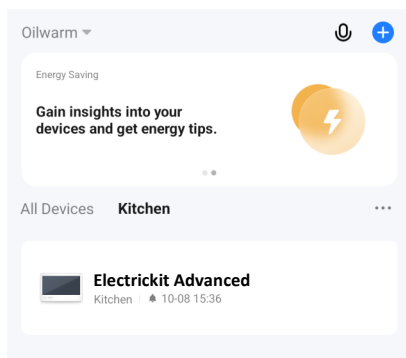
To start setting other days use the "PREV Day" and "NEXT DAY" buttons to cycle through the days of the week. If you wish to copy when the ovens turn on and off to the next day, press and hold the "COPY TO NEXT DAY" button and when you press the "NEXT DAY" button you will see all the settings have been carried over to the next day. You can repeat this method for as many days as you require. Once the 24/7 timer is programmed you can return to the main page by pressing the back button.

Please Note:

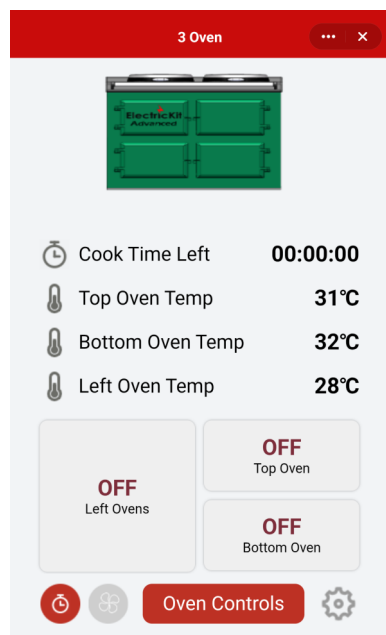
For the 24/7 timer to run all time zones and days must be fully configured. If this is not done it will not be possible to start the timer.

It is also possible to use the Wifi app to create up to 10 timer events where temperatures can also be adjusted, Both the built in timer and WIFI timer run independently from each other, we would recommend only using one of these options to avoid scheduling conflicts.

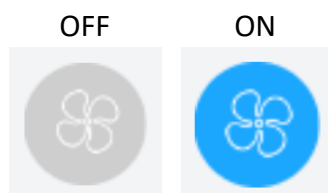
Using the Smart Life App with The ElectricKit Advanced



When opening the Smart Life app, the user will be shown all devices configured to the users account. Here a device named “ElectricKit Advanced”/ the name created by the installer should be visible. With the cooker powered on selecting this device will load the main screen below.

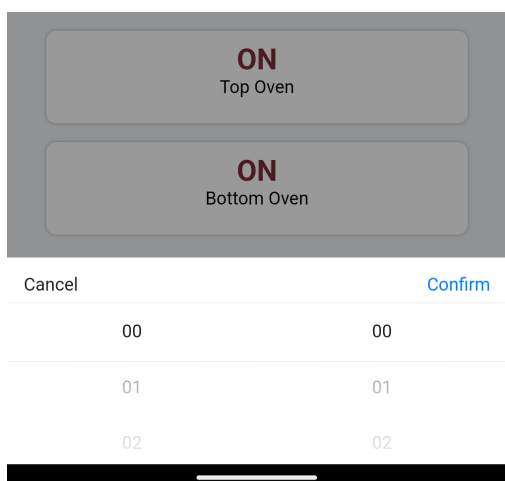


The main screen is where you can view what temperature your ovens are running at, turn them on and off, turn the Oven vent fan on and off (if installed), see remaining cook timer and set a cook timer. Turning zones on or off is done by pressing the buttons below the current temperatures. To make further changes to the ovens press the red “Oven Controls ” button.



Vent Fan

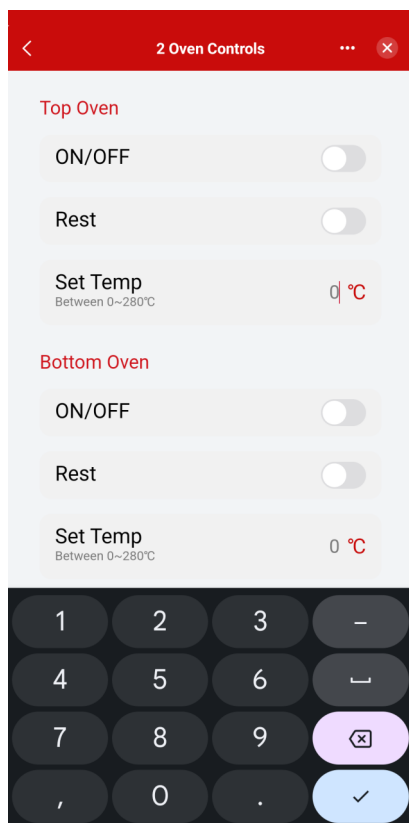
From the main page press the Fan button to turn the oven vent fan on and off.



Cooker Timer

Press the red stopwatch button on the main page to set the cook timer. Slide the numbers up to your chosen time. Hours on the left and minutes on the right.

Using the Smart Life App with The ElectricKit Advanced



Oven Controls - App

From here you can both turn ovens ON/OFF and activate Rest mode. By pressing the red numbers you can set the oven temperature and press the tick button when you have finished. On this page you can scroll down to view and set all available oven zones, you can also turn ON/OFF the oven vent fan and the built in 24/7 timer.

The Cooker can be linked to multiple devices, this can be done by using the same Smart Life account or by sharing the device. For more information on how to do this please search “How do I share a device?” in the Smart Life help centre.

The Smart Life app can be downloaded using the below QR codes for both Android and Apple devices.



Smart Life App for
Android Devices



Smart Life App for
Apple Devices

Optional Induction Hob



Electrical Shock Hazard

Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician. Switch the cooktop off at the wall before cleaning or maintenance. Failure to follow this advice may result in electrical shock or death.



Fire Hazard

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and cover flame, e.g. with a fire blanket. Do not store items on cooking surfaces. Failure to follow this advice may result in serious burns or death.



- **Health Hazard**

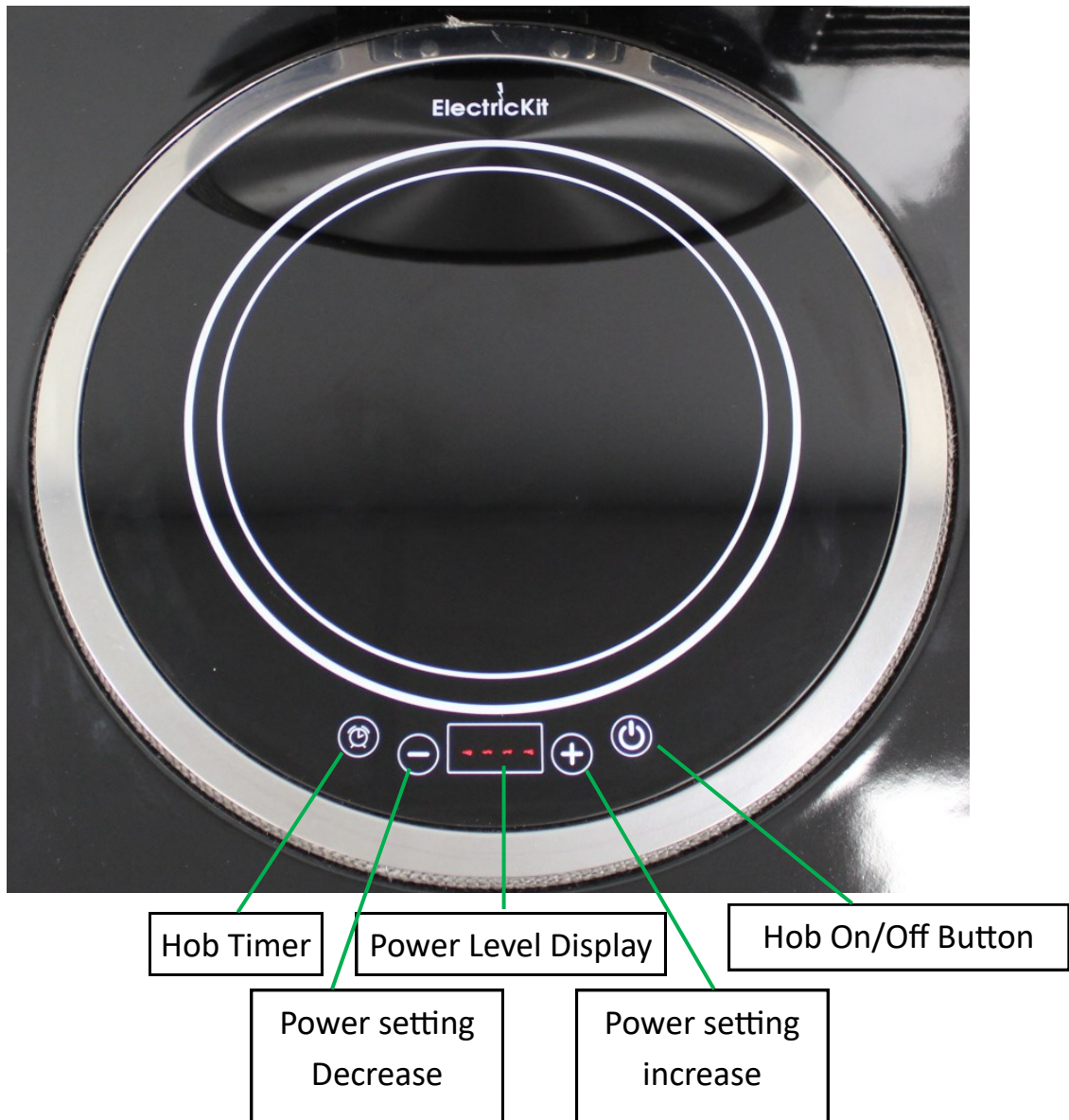
This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in death.



- **Hot Surface Hazard**

During use, accessible parts of this appliance will become hot enough to cause burns. Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool. Magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected. Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children. Failure to follow this advice could result in burns and scalds. Never use your appliance as a work or storage surface. Never leave any objects or utensils on the appliance.

- Do not place or leave any magnetisable objects (eg credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
 - We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.
 - Never use your appliance for warming or heating the room.
- If spillage occurs on the hob lid then this should be removed from the lid before opening.
- Induction hob should be turned off before closing the lids.
 - After use, always turn off the cooking zone and the cooktop by using the touch controls. Do not rely on the pan detection feature to turn off the cooking zones.
 - Do not allow children to play with the appliance or sit, stand, or climb on it.
Children less than 8 years of age shall be kept away unless continuously supervised.
The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children without supervision.
 - Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
 - Do not repair or replace any part of the appliance all servicing should be done by a qualified technician.
 - Do not use a steam cleaner to clean your cooktop.
 - Do not place or drop heavy objects on your cooktop.
 - Do not stand on your cooktop.
 - Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
 - Do not use scourer or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
 - If the power supply cable is damaged, it must only be replaced by a qualified technician.
 - This appliance must be earthed!
 - Do not operate your cooktop by means of an external timer or separate remote-control system.



1. Place a pan on the hob and press and hold the power button until a beep is heard this will turn on the hob and heat at full power. If no pan is detected E-0 is displayed on the screen.
2. The plus and minus buttons can be used to adjust the current power level, P-1 to P-5 for 1600w version and P-1 to P-8 for 3000w version.
3. Pressing the hob timer button will change the display to show 00:00. The plus and minus buttons can then be used to increase or decrease the cook timer, this is in 1 minute increments. After a few seconds the timer will automatically start to count down, this can be left on the display or pressing the timer button again reverts back to the current power level and allows changes to be made to power setting. Pressing the hob timer again will change back to displaying the remaining time. When the cook timer reaches 0 a buzzer will beep and the hob will automatically turn off. The cooling fans will run for a short period after switching off then automatically turn off.

The induction hob must be turned off before the dome can be closed.

Error Faults and Trouble shooting

	This error message appears when there is a sensor fault with the hob controls. Call for an engineer familiar with the system to come and have a look.
	This error message appears when there is a sensor fault with the oven controls. Call for an engineer familiar with the system to come and have a look.
	“Timer 1: OFF” must be later than “Timer 1: ON” This will be shown if there is an error within the 24/7 scheduling, all times must be in 24 hour format. Timer 1 scheduled off time must be later than the on time.
	“Timer 2: ON” must be later than “Timer 1: OFF” This will be shown if there is an error within the 24/7 scheduling, all times must be in 24 hour format. Timer 2 scheduled on time must be later than timer 1 scheduled off time.
	“Timer 2: OFF” must be later than “Timer 2: ON” This will be shown if there is an error within the 24/7 scheduling, all times must be in 24 hour format. Timer 2 scheduled off time must be later than the on time.
Struggling to get the touch screen to register?	Try pressing the buttons slower and for longer, ensure that you are pressing in the centre of the button zone.
Can't leave a Number input screen?	On pages that have the number input panel, if the curser is flashing you are in entry mode. To leave this, if you do not want to make changes to the selected value leave the entry blank, or enter the desired value then press the “SET” Button. Now it will be possible to press the back button to exit the menu.
24/7 Timer not switching on?	Check all days have been set and check that when the timer off time is later than the timer on time.

Error Faults and Trouble shooting

WARNING! Control system over temperature! All zones have been turned off to protect system. Ensure all oven doors are closed. Warning message will close when control system temperature is reduced. To silence alarm, press 'OK' OK	If this warning message appears check all oven doors are closed and there are no leaks around the door seals. Ensure that nothing has been placed in front of the control system door. All zones will turn off to protect the system, they can be turned back on when the system cools and the message disappears. If problem persists call for an engineer familiar with the system to come and have a look.

