



Range Cooker Conversions

4 Oven

User Instructions

OILWARM BURNER PRODUCTS

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Contents

Technical Data & Warnings.....	3
Control Panel.....	4
Buttons.....	5-6
Operating Instructions	
Operating the Hobs.....	7
Operating the Ovens.....	8
Cook Timer.....	9
Lock Screen.....	10
Fan/ Settings Menu.....	11
Time/Date.....	12
24/7 Timer.....	13-14
Backlight Timer.....	15
Smart Life App.....	16-17
Optional Induction.....	18-20
Upgraded Hot Cupboard (Optional)	21
Error Messages & Troubleshooting	22

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: 1.6 Induction	Left: 1.6 Induction	Left: 3.0 Induction	Left: 3.0 Induction	Left: Radiant	Left: Radiant	Left: Radiant	Left: 1.6 Induction	Left: 3.0 Induction
	Right: 1.4 Solid	Right: 1.4 Solid	Right: 2.2 Solid	Right: 1.4 Solid	Right: 2.2 Solid	Right: 1.4 Solid	Right: 2.2 Solid	Right: Radiant	Right: Radiant	Right: Radiant
2 Oven	32 Amp	32 Amp	32 Amp	32 Amp	* 40 Amp	32 Amp	*40 Amp	*40 Amp	32 Amp	*40 Amp
4 Oven	32 Amp	32 Amp	32 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp	*40 Amp
4 Oven with upgraded	40 Amp	*40 Amp	*40 Amp	*40 Amp	*45 Amp	*40 Amp	*45 Amp	**45 Amp	40 Amp	**45 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 switch fuse supply.

WARNING:

- 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.
- Accessible parts may become hot during use. Young children should be kept away.
 - 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.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

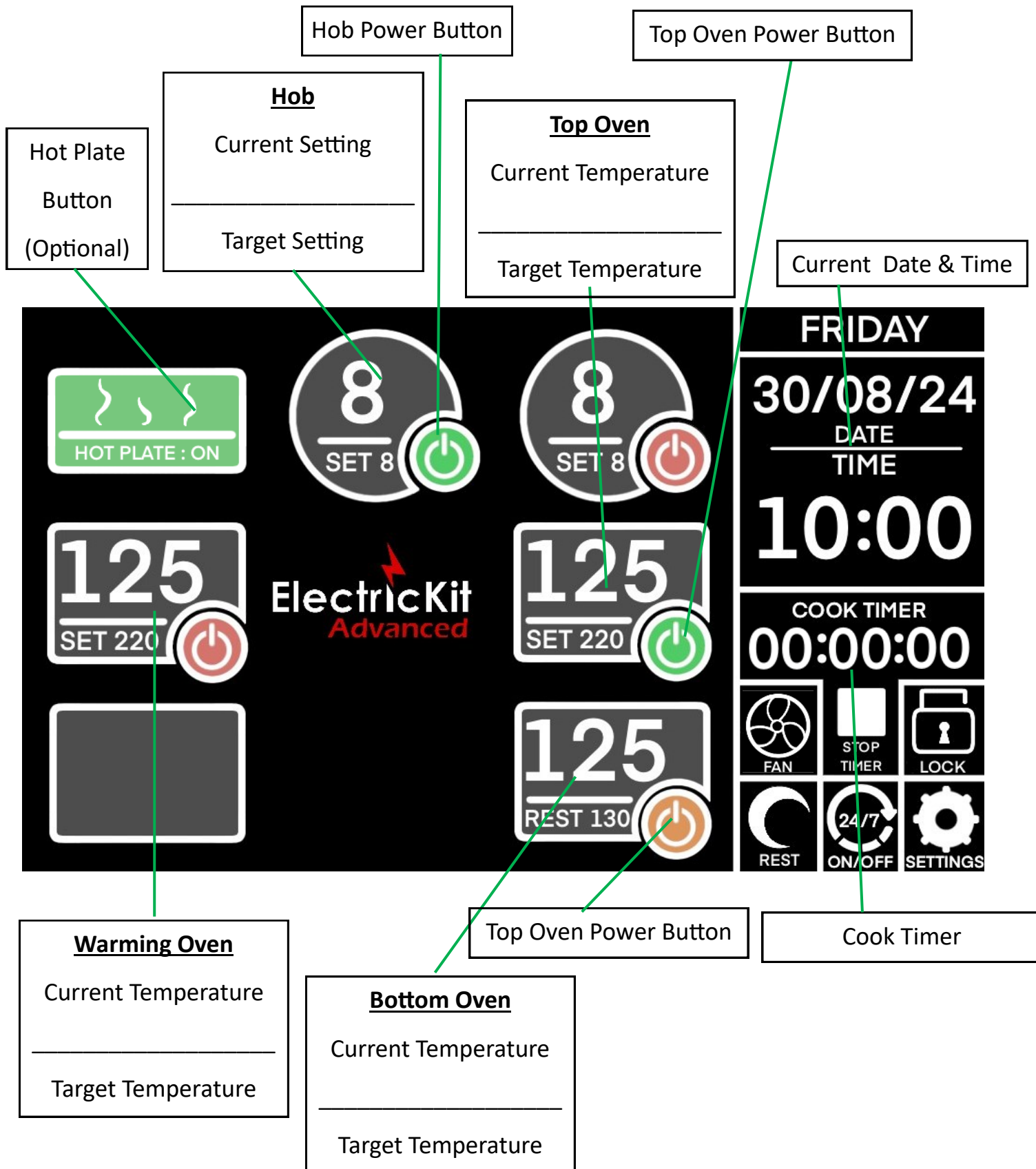
A steam cleaner is not to be used for cleaning the cooking range.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

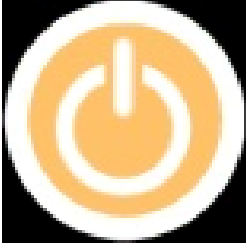
If spillage occurs on the hob lid then this should be removed from the lid before opening.

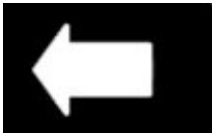
Hobs should be turned down below number 6 setting before closing the lids for prolonged periods of time.

Control Panel



Buttons

Button	Function	
	Hob or Oven ON	
	Hob or Oven OFF	
	Oven Rest Mode ON	
 	Fan OFF	Fan ON
	The fan functionality is only available if you had a fan in your cooker pre conversion or the engineer has fitted one with the conversion	
	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	

Button	Function
	24 Hour Timer ON
	Settings Button
	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)
	Hot Plate OFF (Optional)
	Hot Plate ON (Optional)

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

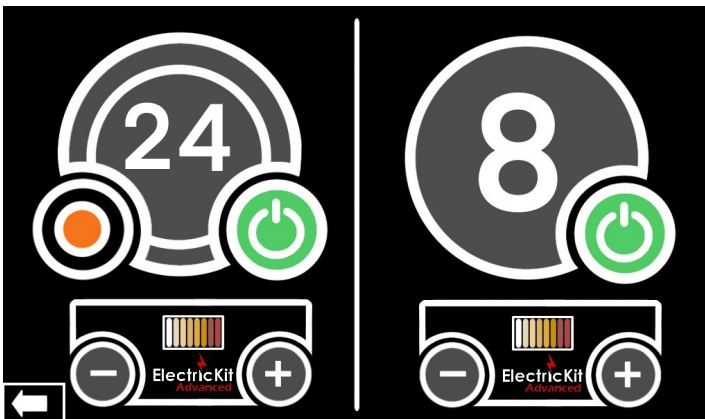
Solid Hob

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) for different. 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

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

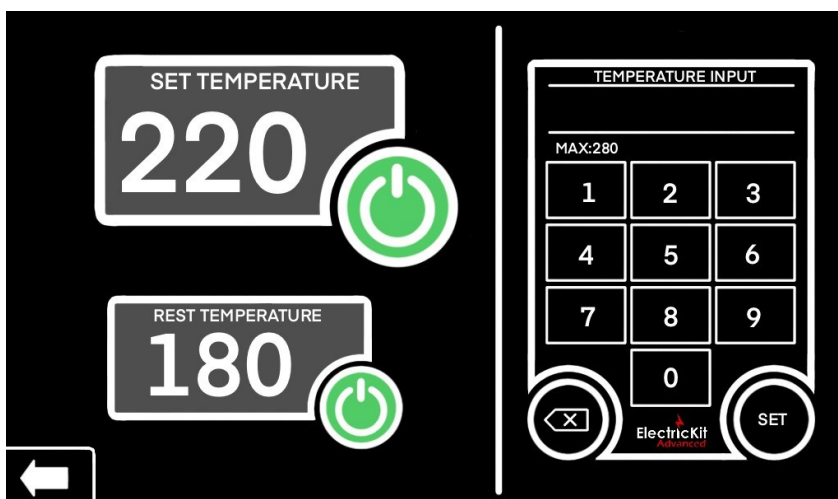
Bottom Oven 0-280

Warming Cupboard 0-120 / Roasting Cupboard 0-250

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.



Controlling the Bottom Right Oven

The top oven control will set the top right oven temperature, the bottom right oven will slowly rise to 65% of the top oven set temperature after approximately 4 hours.

This oven can have its warm up time decreased from the 4 hours stated above using the top oven control. The bottom oven control can be used to raise the bottom oven temperature closer to the top oven warm up time, it can also be used to increase the temperature above the conventional simmering oven temperature up to 280°C. It is still advised that the top right is the primary oven, the bottom oven can be set to a temperature matching this but we would not recommend trying to run the bottom oven hotter than the top.

Operating Instructions



Cook Timer

Press the cook timer set 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

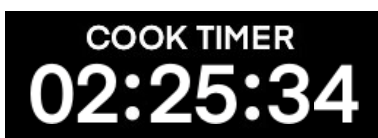
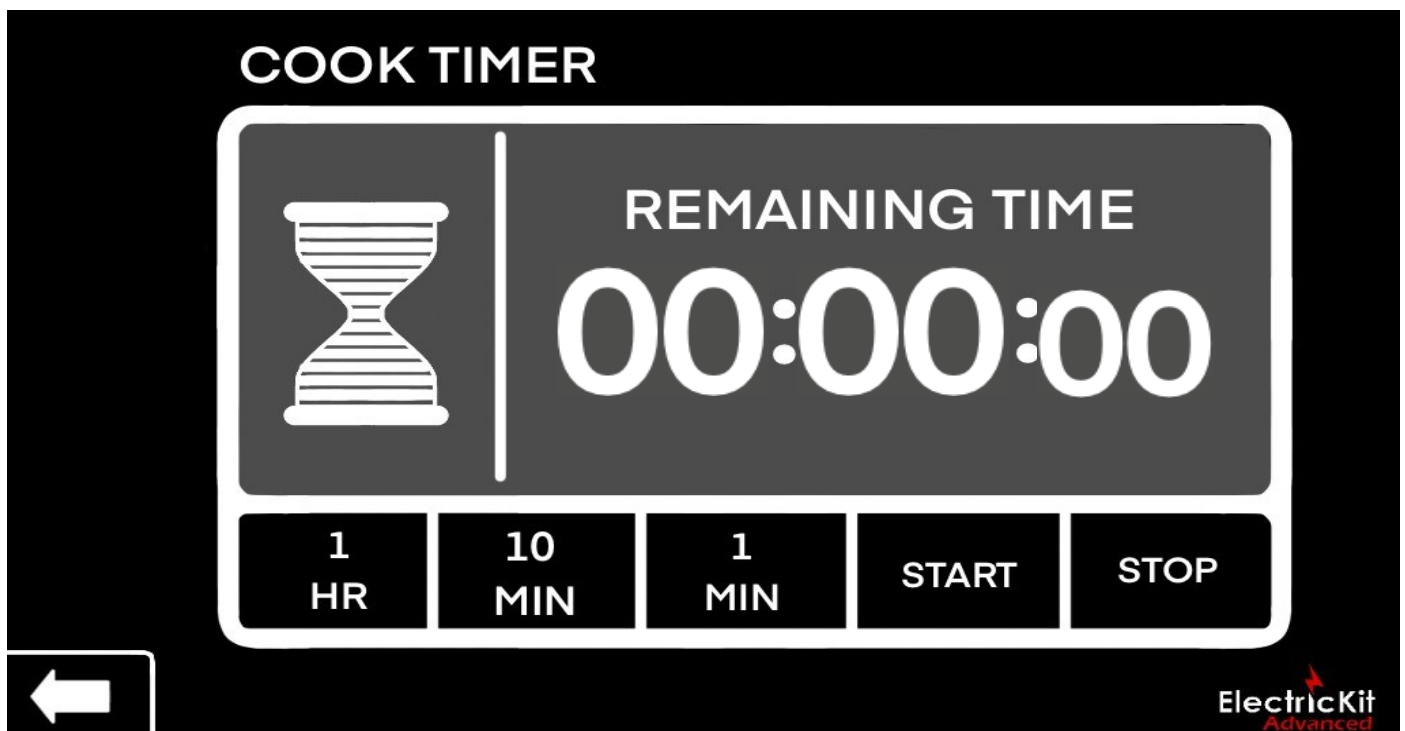
Press the "10 MIN" button to add 10 minute increments to the timer

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



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.



Lock Screen



Operating Instructions



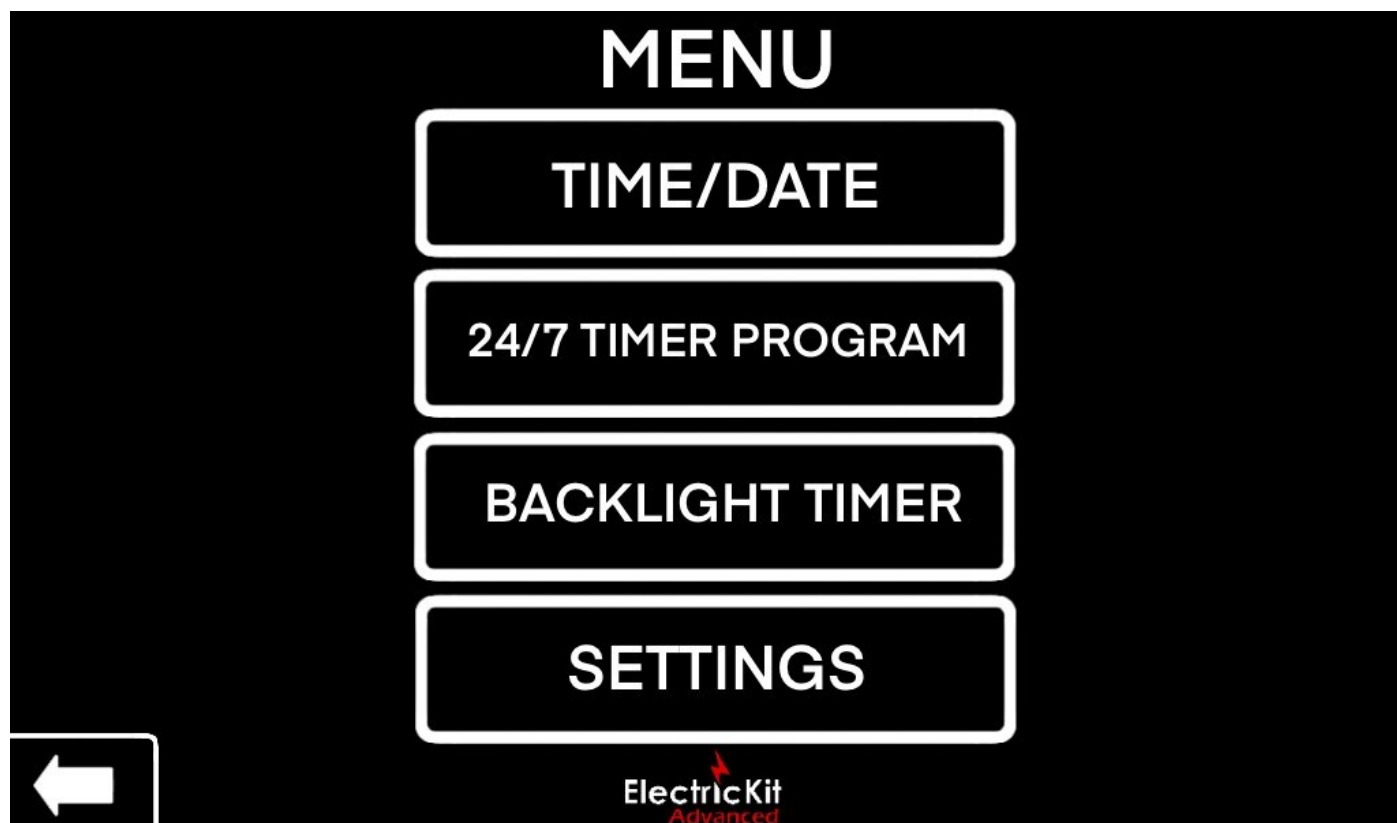
Fan Functionality

This is only applicable if you already have a fan in your cooker before the conversion. The ElectricKit Advanced does not come with a fan unless your fitter installs one with the conversion. Simply press the button to activate the fan this will then light up the button indicating the fan is running.



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

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

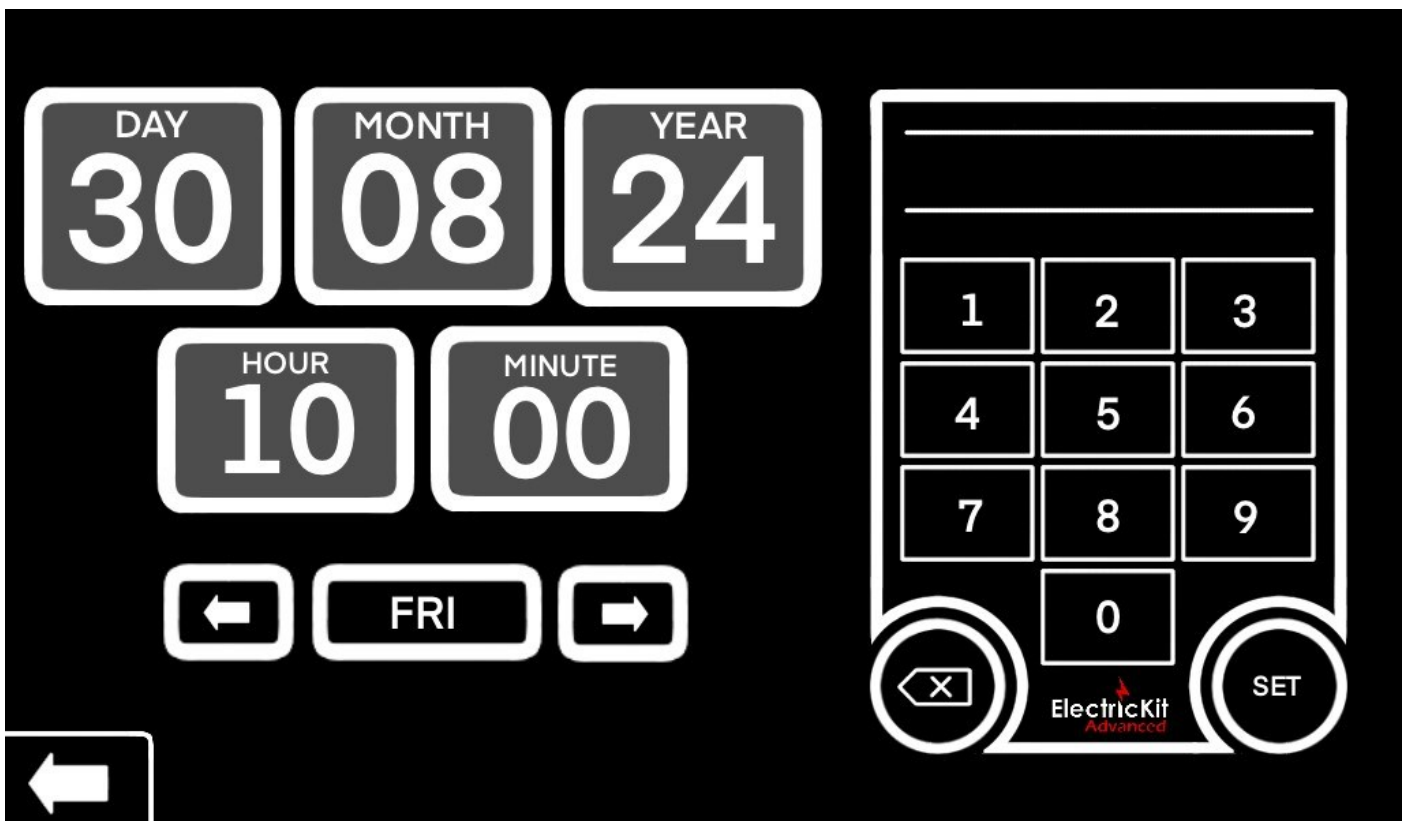
Press the “HOUR” button to change the Hour using the number pad then press SET

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.

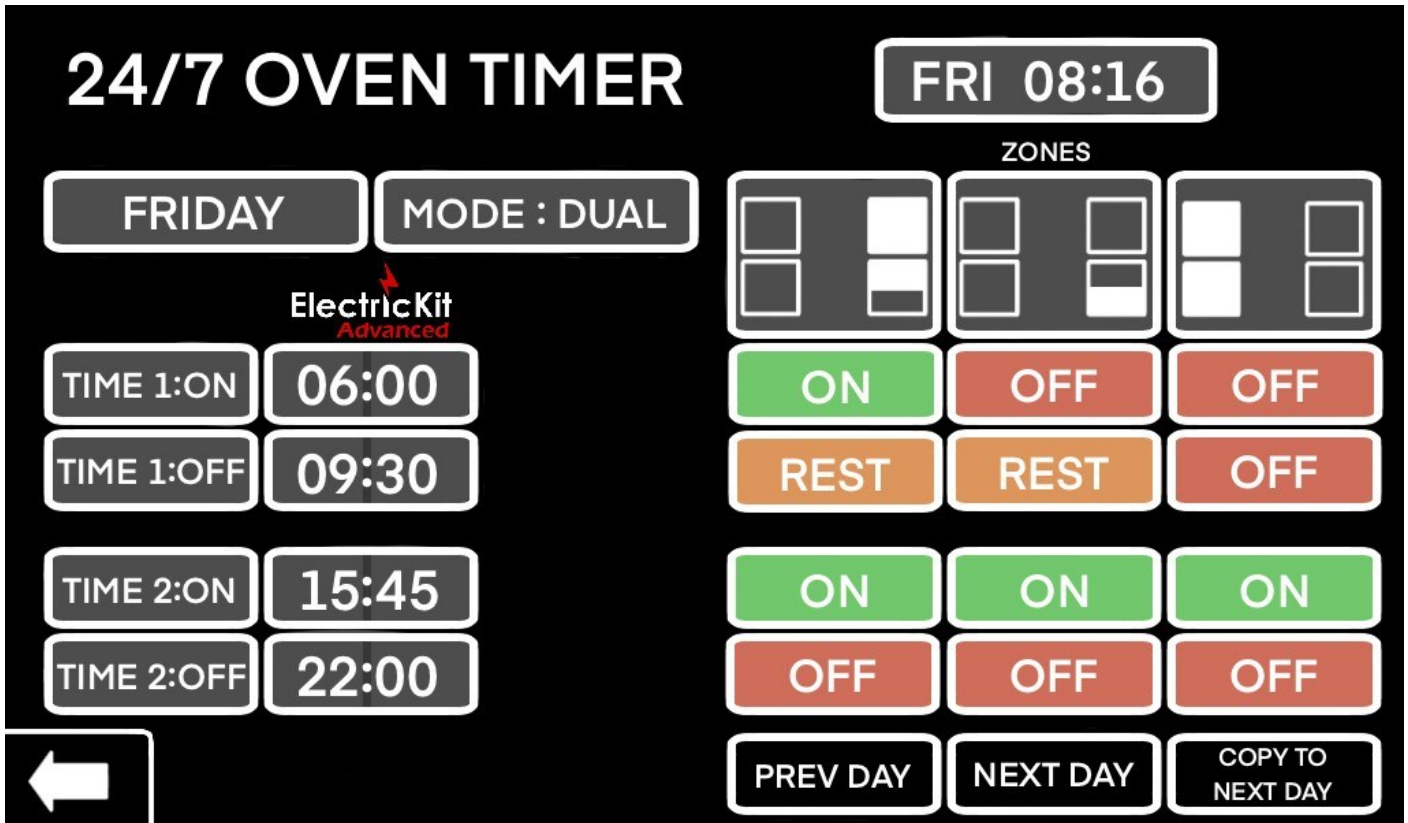
If connected to WIFI the time and date should automatically update once connected. The only thing you will need to set is the day of the week.



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 sets of 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

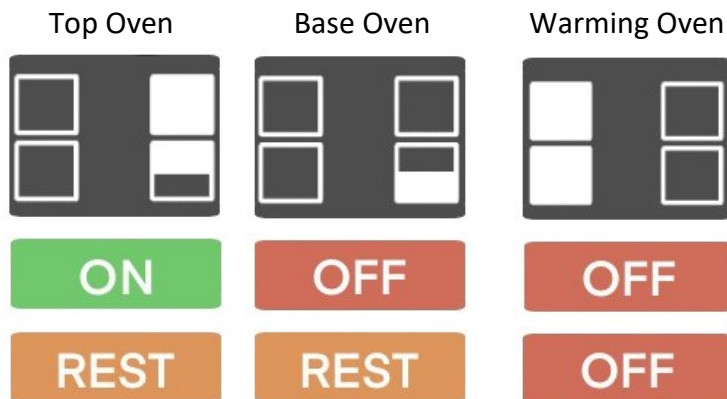
To set "TIME 1:ON" press the left-hand half of the digital clock button to set the hour. A number pad will appear once you have entered the hour press "SET" to confirm. Then repeat this process for the minutes on the right-hand side of the digital clock button. You can then use this same method to set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



Previous Day

PREV DAY

Next Day

NEXT DAY

COPY TO
NEXT DAY

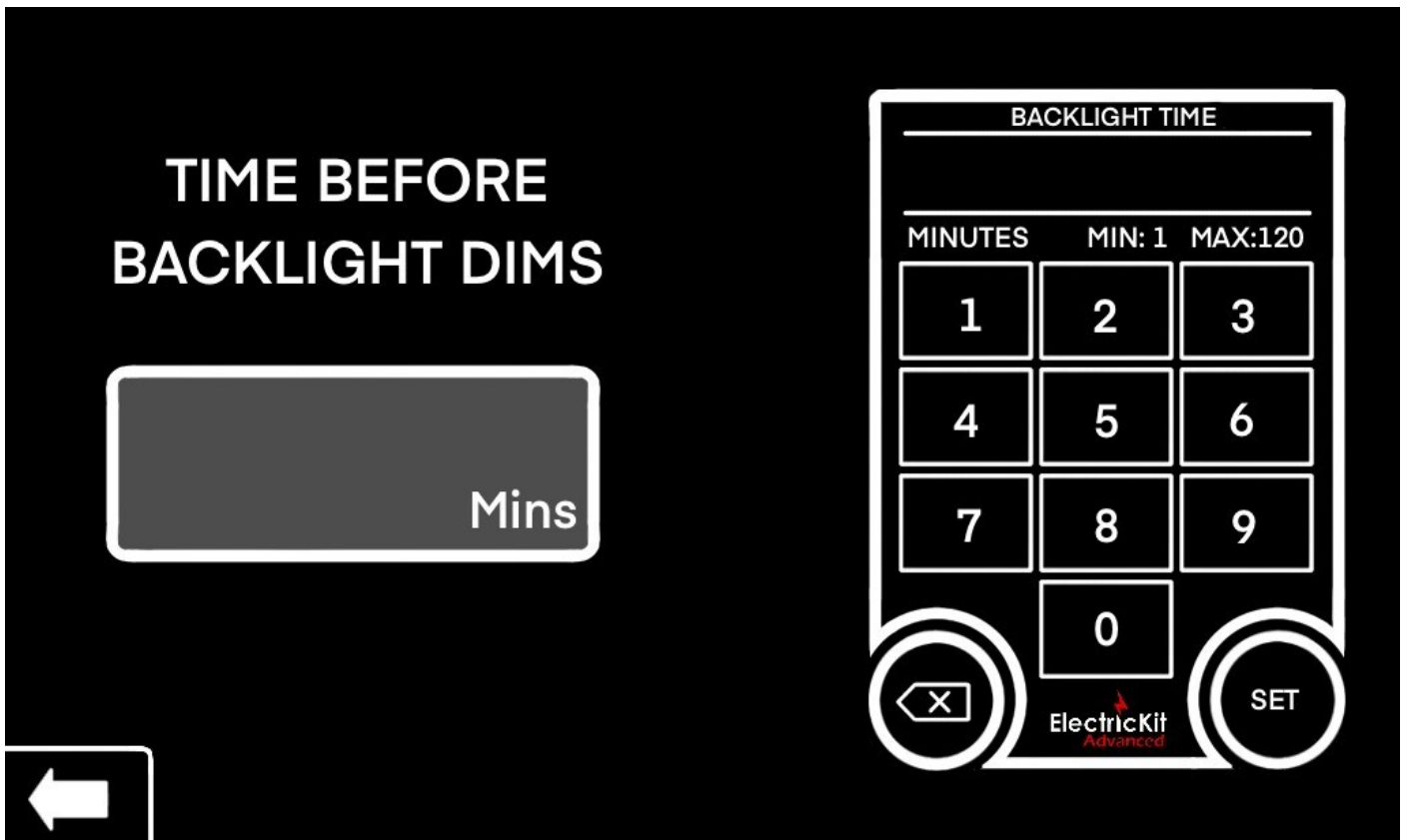
Selecting Days

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.

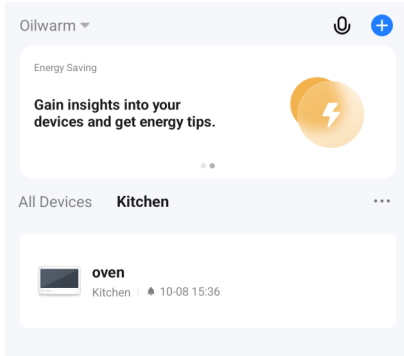
Operating Instructions

Backlight Timer

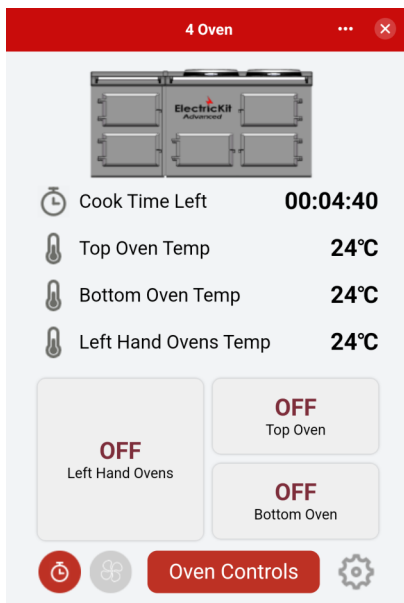
In this menu you have the ability to change how long you want the backlight of the screen to stay lit after no activity on the touch screen. Simply press the grey button, enter how many minutes you want the backlight to be on (1 minute - 120 minutes) and press the "SET" button.



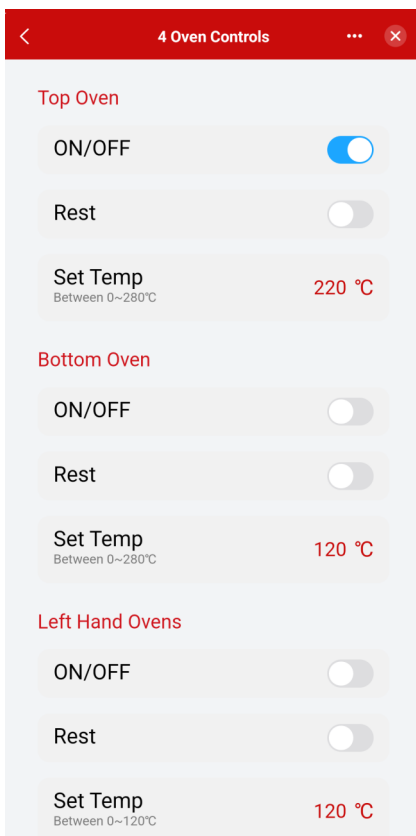
Using the Smart Life App with The ElectricKit Advanced



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

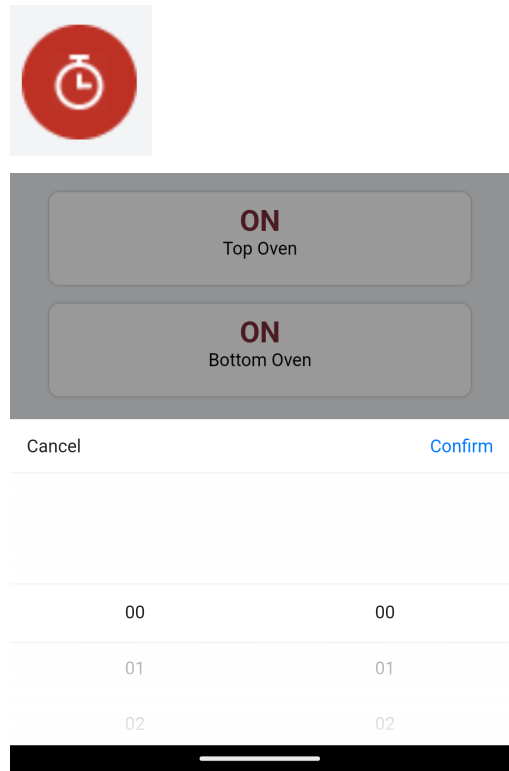
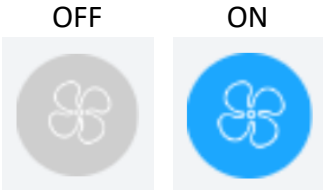
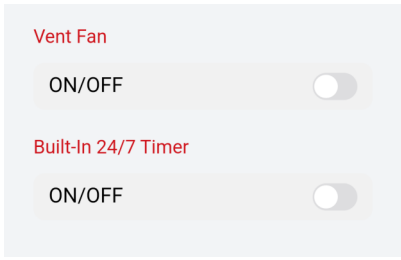


The main screen is where you can view what temperature your ovens are running at, turn them on and off, turn the vent fan on and off (if installed), see remaining cook timer and set a cook timer. Turning zones on or off is done by pressing the buttons below the current temperatures. To make further changes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



Oven Controls App

This will bring you to this page. From here you can both turn ovens ON/OFF and activate Rest mode. By pressing the red set temperatures you can set the ovens and press the tick button when you have finished.



Vent Fan / 24/7 Timer

You can also turn the vent fan and the 24/7 Timer on and off from here.

Vent Fan

From the main page press the Fan button to turn the 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.



Smart Life App for
Android Devices



Smart Life App for
Apple Devices

Optional Induction Hob

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



- **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**

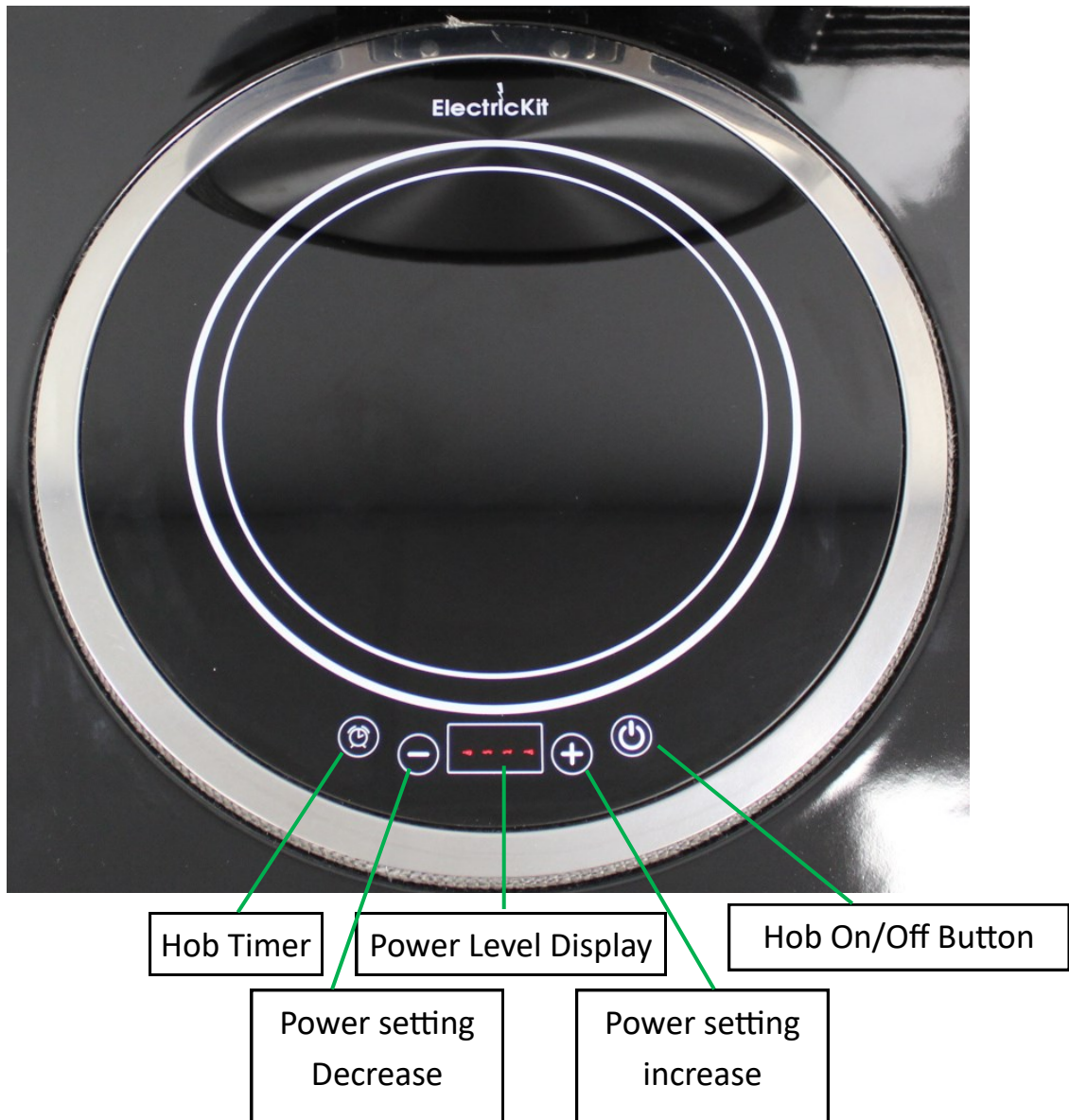
This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the 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. Children shall not play with the appliance. 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.

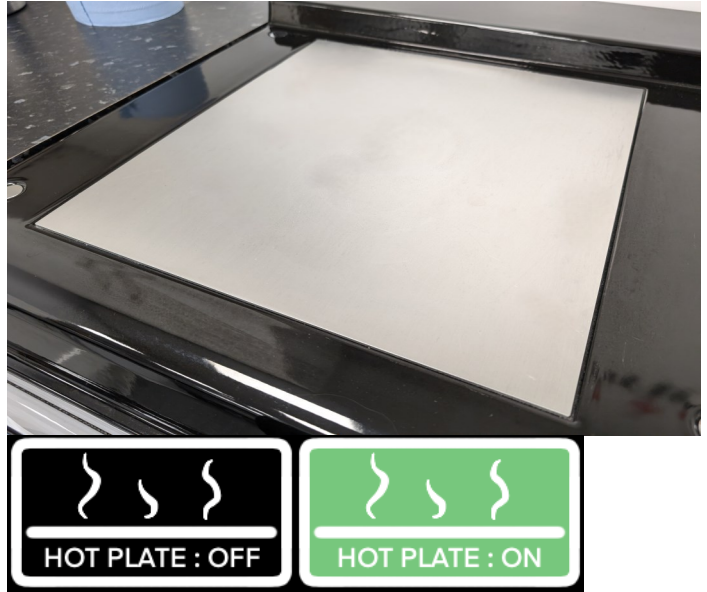
Upgraded Roasting Cupboard (Optional)

Our upgraded Left-hand ovens gives you more power in your warming cupboard meaning you can reach temperatures of 250°C in the top oven and approximately 220°C-230°C in the bottom oven. This is useful for giving these ovens more of a temperature range. With this option you can choose to have the Powered Warming plate or the Double Radiant Hob.

Powered Warming plate

Energise your existing warming plate with our powered warming plate option. This gives you the ability to use the warming plate without having your warming cupboard on.

This plate is activated on the control screen with a dedicated ON/OFF button.



Double Radiant Hob

This option replaces your warming plate giving you faster heat up times and giving you the option fry and boil on top of the warming oven. Controlled by 2 x 1-6 dial controlling the ring at the front and the back.



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"



"Timer 2: ON" must be later than "Timer 1: OFF"



"Timer 2: OFF" must be later than "Timer 2: ON"

Struggling to get the touch screen to register?

Try pressing the buttons slower and for longer

Can't leave a menu after inputting values?

Press the "SET" Button when you have finished and then 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.