



The Rosières Bocuse cooker
Operating instructions

B O C U S E

RBC 127 AUS

44000571

Contents

Section 1

An introduction to your Rosières

Bocuse cooker

- key features at a glance

Section 2

Some words of caution

Section 3

How to use your

Rosières Bocuse cooker

- gas burners
- hob plate and griddle
- the left oven
- rotisserie
- the right oven
- oven accessories
- cooking hints

Section 4

Cleaning

- cast-iron hot plate
- stainless steel parts
- enamelled cast-iron
- gas burners
- stainless steel parts
- oven doors
- the oven light
- pyrolytic left oven
- catalytic right oven

Section 5

Technical data and maintenance

Section 6

Installation

We recommend that your cooker is installed by professional fitters

- connection to gas supply
- This must be carried out by a qualified gas fitter
- setting hob jets
 - adjusting gas flame
 - with option splash-back : installation conditions

Section 7

Electrical connection

This must be carried out by a qualified electrician

The cooker must be earthed

Welcome

...to the Rosières world of 'cuisine complet'

The purpose of this user-guide is to introduce you to the many features and benefits of your Rosières Bocuse cooker – and to welcome you to our world of 'cuisine complet'.

As someone who loves to cook, you now have before you, at your fingertips, a cooker with the level of specification and performance which satisfies the requirements of the most demanding professionals.

Originally designed for the internationally renowned chef Paul Bocuse, it has been adapted for the domestic market.

Rosières have been manufacturing appliances which have won their place at the heart of French cuisine since 1869 and the Rosières Bocuse may be described as the only complete cooker. It combines craftsmanship and innovation, putting the technology of today at the service of the finest traditions of the chef's art.

So much more is put into the Rosières Bocuse – so you can get so much more out of it.

Let your creative cooking have free rein and enjoy experiencing the world of cuisine complet with your Rosières Bocuse.

Bon appetit!

COOKER : RBC 127



TOP LEFT

Ultra-rapid 4 kW safety gas burner, with electronic ignition
The hot plate can be replaced with the meat griddle

LEFT OVEN

Electric
Multi-function, 7 cooking functions
Pyrolytic cleaning
Equipped with clock programmer for controlling the cooking and pyrolytic functions
Thermostat control indicator light and pyrolytic cycle indicator

TOP RIGHT

4 safety gas burners with electronic ignition
front left, ultra-rapid 3.5 kW
back left, semi-rapid 1.40 kW
front right, semi-rapid 1.40 kW
back right, rapid Mijorose simmer safe burner 2.20 kW

RIGHT OVEN

Electric
Conventional cooking with 4 cooking functions
Oven, either catalytic or super-enamel
Equipped with end of cooking timer
Thermostat control indicator light

Section 1

An introduction to your Rosières Bocuse cooker

Eager though you will be to start using your new Rosières Bocuse cooker, we advise that you take time to get acquainted: after all, this is going to be a long and creative relationship.

Using the key features illustration as your guide, familiarise yourself with each part and function of the cooker which you will come to find offers you easy access, flexibility, safety, economy, efficiency, with precise control of timing and temperature.

As you will see from this initial inspection, the Rosières Bocuse gives you:

- Two full-sized electric ovens: Pyrolytic multi-function oven with diagonal rotisserie left oven - catalytic conventional oven (right oven)
- Analogue clock programmer for multifunction oven
- End of cooking timer for conventional oven
- Flame failure device
- 4 gas burners with cast iron pan supports including Mijorose simmersafe burner
- 4 kW Super gas burner with cast-iron pan and Wok support
- Cast-iron hotplate with griddle option
- Height adjustment feature to a maximum 90 cm
- Optional matching stainless steel splash-back
- Two convenient storage drawers for kitchen utensils and cooker accessories

As you begin using your Rosières Bocuse cooker you will find that its unrivalled array of features, together in this one appliance, puts you in total control – with all the advantages that brings.

Whether it involves baking or blanching, simmering or grilling, no recipe will prove impossible. You will have your own favourites to try, of course. And to extend your range, you will find Paul Bocuse cookery books available at good bookshops.

Section 2 Some words of caution

We want you to get maximum pleasure and benefit from your Rosières Bocuse cooker. But before we guide you through its many features, permit us to offer.

a few important words of caution for your well-being and that of your cooker.

We recommend that your cooker is:

- *professionally installed*
- *it must be connected to the fuel supply by a qualified electrician and gas fitter*
- *earthed*

- For safety reasons under no circumstances should any modifications be carried out to this appliance.
- All the accessible parts are hot when the cooker is in operation. Keep young children away from the cooker when in use.
- Both the ovens are fitted with a multi-layered glass door to prevent the possible risk of burns during operation (cooking modes). **Nevertheless, we recommend you keep young children well away from the ovens especially during the left oven's pyrolytic cleaning phase.**
- Prior to pyrolytic cleaning, wipe off any large food spillages. Indeed, excessive amounts of grease may catch fire under the intense pyrolytic heat.
- Never use a steam or high-pressure spray to clean the ovens.
- If your oven shows even the smallest defect, do not connect it. Disconnect it from the power supply and immediately contact an approved ROSIERES service agent.
- Do not store flammable products in the cooker as they can catch fire if the cooker is inadvertently switched on.
- Do not lean on the oven doors or allow children to do so.
- Use oven gloves, when placing or removing a dish from the oven.
- After each use we recommend that some cleaning of the cooker, is undertaken. This prevents the accumulation of dirt and grease which gets re-cooked and burns, generating unpleasant smells and smoke.
- Do not line the oven walls with aluminium foil or single-use oven protectors available from some stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting the enamel or causing deterioration to the inside.
- When cooking with fats or oils, always take care to watch the cooking process as heated fats and oils can catch fire rapidly.



Cast-iron hot plate: essential pre-treatment before first use

Caution: before using the hot plate for the first time, the following steps must be taken:

- wash the plate with soapy water
- sprinkle salt over the plate and then buff in the salt with black and white printed newspaper (not coloured)
- heat the salted plate, allow to cool, wipe off the salt
- using kitchen roll, wipe a thin layer of vegetable cooking oil over the top of the hot plate
- turn on the burner to heat the hot plate for a few minutes
- this will produce some smoke, so switch on the extractor hood
- once the oil has disappeared, turn off the burner and let the hot plate cool
- give the plate a light wipe with vegetable oil
- leave to cool, the hot plate centre will turn light grey and the edges will remain dark grey
- the hot plate is ready for use

Caution: Please read this guide thoroughly before first using your cooker.

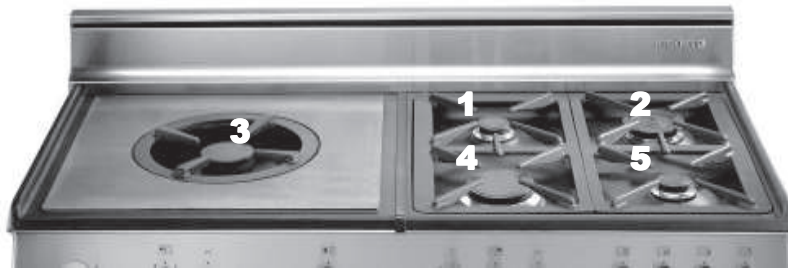
Section 3 How to use your Rosières Bocuse cooker

We now come to the detailed practical guide to your cooker. We describe each feature, its function, and how it can benefit you in your cooking.

RECOMMENDATIONS...

- Do not use pans with a concave or convex bases. You can use a "Wok" as long as you install the Wok support griddle supplied with the cooker.
- Avoid boiling food too quickly. A "high boil" doesn't cook food any quicker, and as the food is violently agitated this can cause it to lose its taste.
- Flames should not lick out from the pan base, this just means you are wasting gas. Only the base of the pan should be heated. Do not allow flames to project beyond this point. This means gas is being wasted.
- Do not place an empty pan on a lit gas burner.

Caution: when the burners are not in use, the main supply control should be closed.



1-5 • SEMI-RAPID BURNER: use the smallest burner for small pans.

2 • RAPID BURNER: use this burner for stewing and sauces. With medium rate, the flame is only in contact with the burner cap. Ideal for stewing, the heat is distributed evenly under the pan. Food does not stick and there is no crown effect in the bottom of the pan.

3 • MULTI PURPOSE HOT PLATE/SUPER BURNER: this burner provides various uses. A handling tool supplied with the cooker lets you remove the hot plate for adapting various components.

4 • ULTRA-RAPID BURNER: use this burner for bringing to the boil, sealing meat, and generally for all foods that need to be cooked quickly.

For optimum burner utilisation, we recommend you use pans with diameters not less than those detailed below:

Ultra-rapid	ø 18 cm	Rapid	ø 18 cm
Semi-rapid	ø 12 cm	Open hob	ø 24 cm

USE

Each burner has electronic ignition and a thermocouple safety device that automatically stops the gas if the flame goes out accidentally.

- Open the gas tap.
- A symbol near each knob lets you see which burner is in use.
- Press in and turn the gas tap to the ⚡ mark. Holding the knob in creates the ignition spark. Continue pressing the knob in for two seconds to set the safety device.
- Adjust the flame according to your cooking needs.



High



Low

- To stop the burner, set the knob to position "•".

Note:

If there is no electricity, the burner can be lit with a match.

If the flame goes out accidentally, reignite the burner.



MULTI PURPOSE BURNER

Caution: the cast iron hot plate and the griddle cook at high temperatures. Please take extreme care and always keep children away. It is advisable to allow the cast iron parts to cool before moving them. Always use the lifting tool ensuring that the top of the tool is over the hot plate centre.



HOT PLATE: ideal for simultaneous cooking, for sauces, lengthy stewing, or keeping foods warm. According to the dish, you can adjust the setting either by the control knob or by moving the pan over the cast iron plate. The temperature at the plate centre reaches 400°C, towards the outer edge the temperature decreases to 100°C for traditional slow simmering.



GRIDDLE: for a brisk heat, etc.



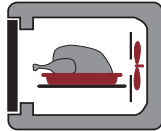
OPEN HOB: accommodates large quantities of food and large pans. Remember to position the spacer and its core for optimal operation.



WOK SUPPORT: for WOK, use or when using a convex bottomed pan. It can be fitted to various burners.

COOKING METHODS :

Defrost



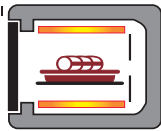
All cooking should be carried out with the door closed.

Defrost: The cooking fan runs circulating air inside the oven. Ideal for defrosting before cooking.

Conventional cooking



L ... J

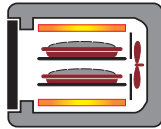


Conventional cooking: Top and bottom heating elements are used together. Preheat the oven for about ten minutes. This method is ideal for all traditional roasting and baking. For sealing red meats, roast beef, leg of lamb, game, bread, foil-wrapped food (papillotes), flaky pastry. Mid shelf position recommended.

Fan cooking



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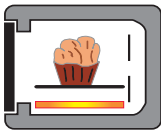


Fan cooking: Both top and bottom heating elements are used and the fan circulates the air inside the oven. Recommended for poultry, pastries, fish and vegetables. Heat penetrates the food better and both the cooking and preheating times are reduced. Different foods can be cooked at the same time in one or more positions. This function provides even heat distribution and does not mix the smells. Allow about ten minutes extra when cooking foods at the same time.

Lower element



L ... J



Lower element: Using the lower element. Ideal for cooking all pastry based dishes. This allows you to cook dry tart pastry without over cooking the fruit filling. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.

Fan & Lower element



L ... J



Fan & Lower element: The bottom heating element is used in conjunction with the fan which circulates the air inside the oven. This method is ideal for moist fruit flans, tarts and pâté. It prevents food from drying out and encourages rising cakes, bread dough and other foods. Bottom cooking. Put the shelf at a lower shelf level recommended.

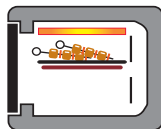
Grill



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Grill: Using the top level element. Success is guaranteed for mixed grills, kebabs and au gratin dishes.

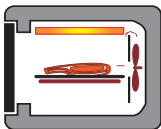
Five minutes preheating is required to get the element hot. Use the grill when the door is closed. The right oven has two grill positions: grill = 2140 W, grill with extra = 3000 W.

Fan assisted grill



L ... J

L ... J

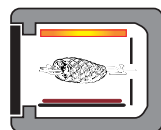


Fan assisted grilling: The top heating element is used in conjunction with the fan circulating the air inside the oven. Ideal for cooking thicker food stuffs, whole pieces of meat such as roast pork, poultry, etc. Preheating is necessary for red meats but not for white meats. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.

Rotisserie



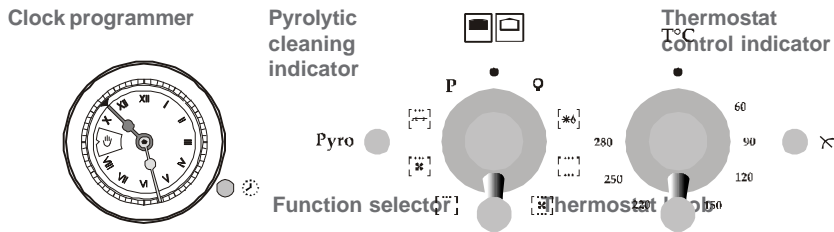
L ... J



Rotisserie: The top heating element is used in conjunction with the rotisserie providing the real flavour of a traditional roast.



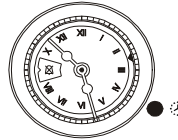
LEFT OVEN



SETTING THE PROGRAMMER

The clock must be set before using the oven for the first time.


To set the time, press in and turn the button clockwise. Move the clock's hour and minute hands to the correct time.



USING THE LEFT OVEN

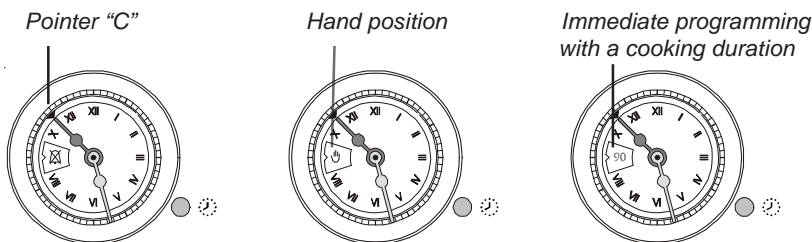
- > Turn the function selector to the cooking position you want.
- > Set the thermostat knob to the required temperature based on the information below.

[*Δ]	Defrost	Thermostat knob to stop position
[...]	Conventional cooking	from 60°C to 280°C
[...]	Fan cooking	from 60°C to 230°C
[...]	Fan + Lower element	from 60°C to 230°C
[...]	Grill	from 220°C to 275°C
[...]	Turbo grill	from 180°C to 230°C
[...]	Rotisserie	from 220°C to 275°C

> In order to operate the oven either set to manual ( symbol in window) or automatic (cooking duration time displayed in window).


Before programming, the "C" pointer must be positioned under the hour hand, if not: pull out and turn the button clockwise.

In the hand position, or with a cooking duration displayed, the oven starts immediately, to set Manual symbol or time in window turn the button clockwise without pulling it and release it.



Section 3

In hand position, the oven must be stopped manually by returning the function selector and thermostat knobs to the stop position.


For programming with immediate start and cooking duration, the oven stops automatically once the time has elapsed and an audible alarm sounds. To stop the alarm, turn the button to display  in the little window.

Return the function selector and thermostat knobs to the stop position.

> The cooking start time can be delayed...

To set the start time: pull out and turn the button to the right to put the 'C' pointer to the required starting time, and release it.

To set the cooking duration: turn the button clockwise, without pulling, to display the time required to cook the food.

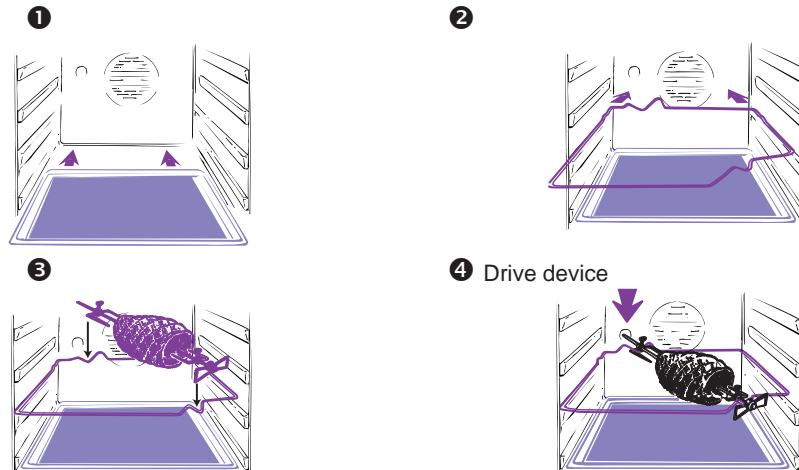
The oven starts at the programmed time and stops operating automatically once the time has elapsed. The end of cooking time is signalled by an alarm that rings for several minutes. To stop the alarm, turn the button to display  and return the function selector and thermostat knobs to the stop position.

ROTISSERIE

This consists of one skewer, two forks and a spit holder.

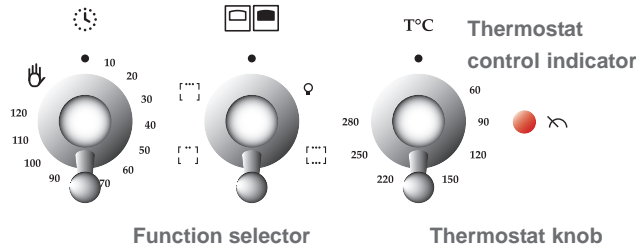
- . Take all the accessories out of the oven.
- . Place the deep tray at the bottom.
- . Put the food onto the skewer, and centre between the two forks.
- . Put the skewer onto the holder.
- . Slide the holder and skewer into the second shelf position from the bottom.
- . The end of the turnspit should be opposite the opening of the drive device.
- . Engage the turnspit in the drive device.

Fitting the turnspit diagonally:



No preheating is required for Rotisserie cooking.
Rotisserie cooking is carried out with the door closed.

End of cooking timer with hand position



RIGHT OVEN

USING THE RIGHT OVEN

> Turn the function selector knob to the cooking position you require.

> Set the thermostat knob to the required temperature based on the information below.

	Conventional cooking	from 60°C to 280°C
	Lower element	from 60°C to 230°C
	Grill	from 220°C to 275°C

> Set the timer knob to the hand position or to a duration.

Note: to indicate a duration on the timer, turn the knob clockwise up to 120 minutes then return it to the required duration.

Hand position Duration : 1-120 minutes

Whatever programming method is selected, the oven starts immediately.

In hand position, the oven must be stopped manually by returning the function selector and thermostat knobs to the stop position.

When programming a duration, the oven stops automatically once the time has elapsed.

INDICATORS

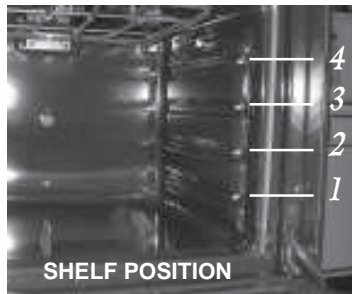
- The regulation indicator shows the use and operation of the thermostat. It comes on and goes off regularly throughout the cooking duration time.
- The pyrolytic cleaning indicator comes on as soon as the control knob is on the P position and goes off when the oven temperature rises to 300°C.

Section 3

COOKING HINTS

Temperatures and cooking times are given as guidance for oven use. Personal experience should then let you adapt these settings to your own taste.

Remember that cooking at higher temperatures causes more spattering, and the oven becomes dirty causing smoke. It is better to slightly reduce the cooking temperature, even if it means increasing the cooking time.



Oven walls are equipped with different shelf positions numbered from the bottom.

FISH

Recipe	Cooking	Quantity Method	Cooking °C	Cooking time	Shelf position from bottom of the oven
Trout or Bream	Conventional cooking	1 kg whole	220°C	30 min	1
Monk fish or Salmon	Conventional cooking	1 kg poached	220°C	30 min	1
Salmon steak	Fan cooking	6 pieces	140-160°C	10-15 min	1
Fillet of sole	Fan cooking	6 pieces	160°C	15-20 min	1
Grilled fish	Grill	6 fillets	275°C	2 X 5 min	4

MEAT

It is better not to salt meat until after cooking as salt encourages the meat to spatter fat. This will dirty the oven and generate a lot of smoke. Joints of white meat, pork, veal, lamb and fish can be put into a cold oven. The cooking time is longer than for a preheated oven, but it cooks through to the middle of the food as the heat has more time to penetrate.

Correct preheating is the basis of successful red meat cookery.

FOR GRILLING

Preparing for a mixed grill:

Remove the meat from the refrigerator a few hours before grilling. Lay it on several layers of kitchen roll: this improves sealing, making it tastier and ensures that it cooks right through to the centre.

Add pepper and spices to the meat before grilling, but add any salt after cooking. This way it will seal and stay moist. Baste all the food to be cooked with a little oil. This is best done with a wide flat basting brush. Then sprinkle with more pepper and herbs.

Put the grill dish into the oven.

During cooking:

Never pierce the food during cooking, or when you turn it over: juice runs out and the meat becomes dry.

MEAT

Recipe	Cooking Method	Quantity	Cooking °C	Cooking time	Hints
Beef with carrots	Conventional cooking	for 6	200-220°C	about 4 hr	
Duck	Conv. cooking	1.5 kg	200-220°C	1½ hr	
Turkey	Conv. cooking	5-6 kg	160-180°C	2½-3 hr	
Goose	Conv. cooking	3-4 kg	160-180°C	2-2½ hr	
Leg of lamb	Conv. cooking		200-220°C	15 min/pound	
Roast chicken	Conv. cooking	1-1.5 kg	220°C	about 1 hr	
Roast beef	Conv. cooking		240°C	15 min/pound	
Roast rabbit	Fan cooking	800 g – 1 kg	200-220°C	50-60 min	
Roast white meat	Fan cooking		200-220°C	40-50 min/kg	
Boeuf bourguignon	Lower element*	for 6	200°C	1½ hr	Cast-iron casserole with lid
Chicken casserole	Lower element*	1.5 kg	210°C	1½ hr	Cast-iron casserole with lid
Veal/poultry	Rotisserie	1.2 kg	275°C	60-70 min/kg	No preheat required
Veal/poultry	Rotisserie	1 kg	275°C	45-50 min	No preheat required
Beef	Rotisserie	1 kg	275°C	15-20 min	No preheat required
Lamb/Mutton	Rotisserie	1 kg	275°C	20-25 min	No preheat required
Pork	Rotisserie	1 kg	275°C	45-50 min	No preheat required
Kebabs	Grill	6 pieces	275°C	2 x 8 min	Turn over half way through cooking
Pork chop	Grill	6 pieces	275°C	2 x 8 min	Turn over half way through cooking

* for the fan and lower element cooking method, we recommend preheating with fan cooking. All cooking was done at shelf position "1".

VEGETABLES – OTHERS

Recipe	Cooking Method	Quantity	Cooking °C	Cooking time	Hints
Braised cabbage	Conv. cooking	for 6	200-220°C	1 hour	
Pâté en croûte	Conv. cooking		200-220°C	1 hour/kg	
Chicory with gruyere	Fan cooking	for 6	180-200°C	25-30 min	
Jacket potatoes	Fan cooking	for 6	200-220°C	about 1 hour	
Soufflé, savoury /sweet	Fan cooking	for 6	180-200°C	50-60 min	mould Ø 22
Stuffed tomatoes	Fan cooking	6-8 pieces	200-220°C	40-45 min	
Pilau rice	Lower element	300 g	200°C	25 min	
Leek flan	Fan + Lower element	for 6	220°C	35-40 min	
Quiche Lorraine	Fan + Lower element	for 6	220°C	45-50 min	Flat pan
Toast with cheese*	Turbo grill	6 pieces	210°C	3 min to toast one side + 4 min/cheese	
Dauphiné (cheese-topped dish)*	Turbo grill	6 portions	200°C	45 min	Oval dish
Sausages*	Turbo grill	4 pieces	210°C	2 X 10 min Turn over Half way through cooking	Flat pan

All the cooking was done at shelf position "1" except cooking marked "**", which requires cooking at a middle shelf position.

BAKING

Avoid using shiny tins as they reflect heat and can spoil your cakes. If your cakes brown too quickly, cover them with grease-proof paper or aluminium foil. Caution: the correct way to use foil is with the shiny side in towards the cake. If not the heat is reflected by the shiny surface and does not penetrate the food.

Avoid opening the door during the first 20 to 25 minutes of cooking: soufflés, brioche, sponge cakes will tend to fall.

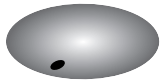
You can check if cakes are done by pricking the centre with a knife blade or skewer. If the blade comes out nice and dry, your cake is ready and you can stop cooking. If the blade comes out moist or with bits of cake attached, continue baking but slightly lower the thermostat so that it is finished off without burning.

Recipe	Cooking	Quantity Method	Cooking °C	Cooking time	Shelf level	Hints
Cake	Conv. cooking	1.5 kg	180-200°C	50-60 min	1	
Fruit tart in batter	Conv. Cooking	for 6	200-220°C	40-50 min	1	Ø 27
Pound cake	Conv. cooking	1.5 kg	200-220°C	45-50 min	1	
Filled pie	Conv. cooking	for 6	200-220°C	40-45 min	1	Ø 27
Brioche	Fan cooking	800 g	200°C	40-45 min	1	
Sponge cake	Fan cooking		180-200°C	35-40 min	1	Ø 27
Genoese cake	Fan cooking		180-200°C	30-35 min		Ø 27
Choux pastry	Fan cooking	40 pieces	190°C	35 min	1 and 3	2 trays
Pastry base	Fan cooking	for 6	180-200°C	20-30 min	1	Ø 27
Puff pastry e.g. bouchée	Fan cooking	6 pieces	200°C	15-20 min	1	
Meringues	Fan + Lower element*	1 tray	80-85°C	4½ hours	1	
Fruit tart	Fan + Lower element*	for 6	220°C	35-40 min	1	

* with fan and lower element cooking method, we recommend at first a preheating with fan cooking to save time.

COOKER EQUIPMENT

THE MULTI PURPOSE HOT PLATE/SUPER BURNER AND ACCESSORIES



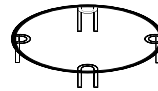
Hot plate



Hook



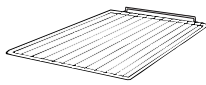
Griddle



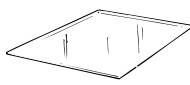
Wok support

- . 1 Hot plate for cooking food using large pans, for stews, sauces, etc.
- . 1 Hook for removing the hot plate.
- . 1 Griddle for brisk grilling.
- . 1 Burner spacer with cast iron pan support for use when the burner is uncovered.
- . 1 Wok support grill.
- . 1 cast-iron pan support for open burner cooking.

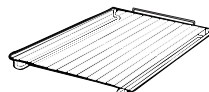
OVENS



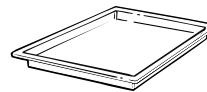
Flat shelf



Pastry tray

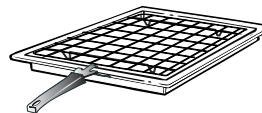


Tray holder shelf



Drip-tray

- . 2 Flat shelves for supporting various dishes and moulds.
- . 3 Pastry trays with 1 stainless steel tray that slide directly into the oven shelf positions. They are for cooking small pastries, like choux, biscuits, meringues, etc.
- . 2 Tray holder shelves for supporting dishes or moulds. They can be combined with drip-trays on slides.
- . 2 Drip-trays to collect meat and grilling juices during roasting or grilling. They can be put on the shelves, or slid under them. Unless used with the grill, the drip-tray must not be stored in the oven while in use.
- . 1 Flat shelf can be combined with the drip-tray for all types of grilling. A handle is supplied for removing grill pan from the oven without the risk of burning yourself. Never leave the handle inside the oven.



All unused accessories must be removed from the oven when it is in use.

Section 4 Cleaning

Cleaning your Rosières Bocuse cooker

This section explains how to keep each part of your cooker clean and in peak operating condition.

Before carrying out any cleaning, you must:

- . disconnect the appliance from the electrical supply.
- . wait for all the hot parts to cool.

Never use abrasive cleaners, wire wool or sharp objects to clean the top.

TOP LEFT

- **Polished cast-iron plate:** protective finish is applied to the cast-iron plate when it leaves the factory. The finish can easily be removed using a strong liquid detergent (ammonia based).

To clean it, rub the plate with fine emery paper to clear any rust spots. Wipe with a **slightly oily cloth** to prevent rust forming. When in use, daily cleaning is required to keep the top of the cast-iron plate looking good. General stores stock various products for cleaning the polished top. For additional protection, we recommend you clean the cast-iron top regularly with a **slightly oily cloth**.

- **Enamelled cast-iron frame:** when the cooker is cold, just clean using a non-abrasive liquid detergent, rinse and wipe off with a clean dry cloth. Cleaning hot enamel risks tarnishing it.

TOP RIGHT

- **Burner caps and pan supports in enamelled cast-iron:** clean as described above for the enamelled cast-iron frame.

- **Gas burners:** for normal cleaning, it is recommended to clean off all grease or burnt-on deposits using ammonia or commercial, non-abrasive cleaners.

Do not put the burner caps straight into cold water after use in order to prevent heat shock from rupturing the enamel. To conserve the original appearance of the burner bodies, use a non-abrasive detergent, rinse and dry carefully. If the holes are clogged, brush them with soapy water, rinse and dry.

When refitting these parts, make sure that each of them is wiped dry. Check that each part is correctly positioned before using the cooker hob again.

- **Caution:** do not let water get inside the gas burners.

STAINLESS STEEL PARTS – clean with soft cloth and a special stainless steel cleaner available from most department stores.

ENAMEL CAST-IRON PARTS - when the cooker is cold, clean using a non-abrasive liquid detergent, rinse and wipe off with a clean dry cloth.



OVENS

. Whatever the cleaning method, do not let fatty residues accumulate inside the oven. Clean it regularly.

. Never line the oven sides with aluminium foil or single-use commercial protection; this concentrates the heat causing the enamel to deteriorate.

- **Oven doors:** the door can be cleaned in situ or can be removed.

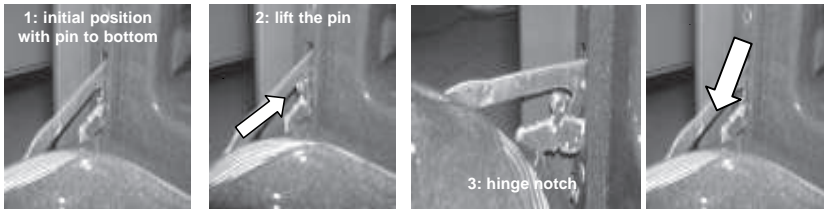
. Remove as follows:

. fully open the door; the hinge appears as in photo 1;

. lift the hinge pins (photo 2) and pull the door upwards partially closing it until released.

For installation, make sure you reposition the hinges carefully; a notch located below them (photo 3) lets you fit the hinges correctly.

After the door is put back on its supports, fit the hinge pins in their initial position as in photo 4.

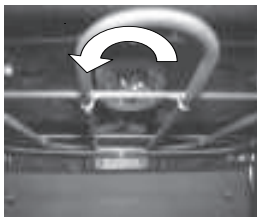


<----- Removal -----> <----- Installation ----->

- **Oven door glass:** after each use of the oven, wipe using absorbent kitchen roll. If there is a lot of spattering, clean the glass with a sponge and detergent. Rinse and dry.

- **Oven lighting:**

Disconnect all power supplies from the oven before cleaning or replacing the bulb. The bulb and its cover are made of material resistant to high temperatures.



Bulb characteristics:

230 V AC - 25 W – Base E 14 - Temperature 300°C.

To change a defective bulb, just:

- . unscrew and remove the glass cover,
- . unscrew the bulb;
- . replace it with the same type: see characteristics above;
- . after replacing the defective bulb, screw back the protective glass cover.

LEFT PYROLYTIC OVEN

Pyrolytic cleaning uses high temperatures to destroy soiling. The resulting smoke is cleaned by passing through a catalyst. Because of the high temperatures involved, the oven door has a safety lock that prevents it being opened during pyrolytic cleaning.

When the pyrolytic cycle is running, you may notice a slight odours; its intensity will depend on the amount of ventilation in the room.

IMPORTANT:

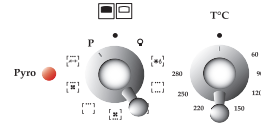
- . It is important to clean off accumulated grease. Indeed, any grease deposits may catch fire under the intense heat involved in pyrolytic cleaning.
- . You are strongly advised not to use detergents or any other proprietary product for cleaning ovens.
- . Do not use the left-hand gas plate during pyrolytic cleaning.

• Before commencing pyrolytic cleaning:

- . Remove all the accessories from the oven; they are likely to be damaged by the heat generated during the pyrolytic cleaning process.
- . Remove large spills of food or waste that would take too long to be carbonized.
- . Close the door.

• Starting pyrolytic cleaning:

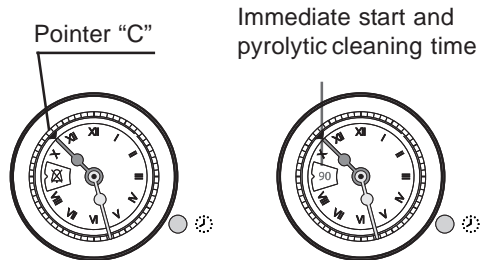
Turn the function selector to the P position.
Leave the thermostat knob on the 'stop' position.




• Display a cleaning duration on the programmer:

Before programming, check on the programmer that the pointer 'C' should be positioned under the hour hand, if not: pull out and turn the button clockwise.

To set the cleaning duration, turn the button clockwise and then release it.




Minor soiling: 90 min., medium soiling: 105 min., very soiled: 120 min.

With immediate start and duration programming, the oven stops automatically once the time has elapsed and an audible alarm sounds to warn you. To stop the alarm, turn the button to display  in the little window. Turn the function selector knob to the stop position.

• **The pyrolytic cleaning cycle can be delayed...**

Setting a programming start time: pull out and turn the button clockwise to put the 'C' pointer to the starting time, and release it.

Displaying a duration: turn the button clockwise, without pulling it, to display the time required for the pyrolytic cleaning cycle.

The oven starts at the programmed time and stops operating automatically once the time has elapsed. The end of the time is signalled by a bell that rings for several minutes. To stop the alarm, turn the button to display . Return the function selector knob to the stop position.

Pyrolysis leaves a white residue on the oven walls. Wait for the oven to cool completely then clean the inside of the oven with a damp sponge to wipe off the residue.

RIGHT CATALYTIC OVEN

OVEN WITH CATALYTIC WALLS – catalytic cleaning takes place while the oven is in use. The oven walls are coated with a special enamel, micropores encourage the combustion of grease. Each drop is eliminated by the combined action of the catalytic enamel and heat.

• **Regular cleaning:** the accumulation of fine residual dust resulting from the combustion of grease may eventually reduce the enamel's efficiency.

To keep this enamel in peak condition, you should rinse the walls with very hot water after every 10-15 roasts. This quick job is made all the easier as the side walls can be fully removed to be washed in the sink. They are fixed by a central screw (unscrewed by hand) on the top of the wall, and held by two tabs at the bottom; release them by lifting.

After rinsing and installing the sides in the cooker, dry the enamel by operating the oven at maximum position for ¼ hour.

• **If spills are large,** the enamel should be cleaned to let it recover its efficiency. Follow these steps:

. Wipe any big spills or deposits with a sponge soaked in very hot water, using ammonia liquid detergent.

. Use a nylon brush on any marks that cannot be wiped away.

. Then heat the oven for an hour set at the maximum thermostat position.

. It may be necessary to repeat these operations several times, if the spillages are heavy.

Note: if after normal use, you notice slightly darker marks on the oven walls don't worry, this effect is quite normal, they are just grease marks in the process of being eliminated.

ENAMEL OVEN – The oven has an enamelled surface when the catalytic side walls are removed. Clean inside the oven with a sponge soaked in washing up liquid and very hot water to remove hard grease marks. For heavy spattering use commercially available oven cleaners.

Section 5 Technical data and maintenance

This section details the dimensions of the appliance, the hob power rating, and the dimensions, power rating and power consumption of the two ovens.

RBC 127 AUS		
Cooker dimensions	Width 116,5 cm X Depth 61,5 cm 98 cm with back plate	
HOBS	TOP LEFT	TOP RIGHT
front right		semi-rapid 1,4 kW
front left		ultra-rapid 3,5 kW
back right		rapid simmer 2,2 kW
back left		semi-rapid 1,4 kW
Hot plate / super burner	burner 4 kW	
OVENS	LEFT OVEN	RIGHT OVEN
Oven volume	48 litres	50 litres
Width X Depth X Height	43 X 37,5 X 30 cm	42,5 X 39,5 X 30 cm
	Oven power under 230 V	
	Multi-funtion	Conventional cooking
Defrost	40 W	-
Conventional cooking	2420 W	2420 W
Fan cooking	2450 W	-
Lower element	-	1560 W
Fan + Lower element	1590 W	-
Gril	2140 W	2140 W
Gril with extra	-	3000 W
Fan assisted grill	2170 W	-
Rotisserie	2140 W	-
Pyrolytic cleaning	2410 W	-
Maximum power	2450 W	3000 W
	Oven consumption	
Rise to 200°C	0,50 kWh	0,45 kWh
Holding for 1 h at 200°C	0,60 kWh	0,65 kWh
Pyrolytic cleaning (80 minutes)	3 kWh	-

All data is given for information only. In order to improve the quality of its products, ROSIERES may modify its appliances with technological developments which adhere to the conditions set out in the Consumer Code.

 Appliance compliant with Directives 89/336/EEC, 73/23/EEC, 89/109/EEC & 90/396/EEC.

Section 6 Installation

The installation of household appliances is a delicate operation that, «if not done correctly», can have serious consequences for consumer safety.

Therefore, this work must be entrusted to a professional who can carry it out in compliance with the technical standards in force.

Rosières will not accept any responsibility in case of technical failure of the product whether or not it causes damage to goods and/or persons if the installation has not been carried out by a qualified engineer/gas fitter.

• Before installation, the technician should:

- . Check the compatibility between the cooker and the gas installation.
The cooker is factory set for use with the gas type as stated on the packaging and repeated on the label affixed to the cooker.
- . If necessary change the gas
To adapt the cooker fit suitable jets that provide the nominal flow rate and by adjusting the air rings according to the information given on pages 26 to 28.

• For installation, the technician should:

- . Install the cooker leaving a space of 1.5 cm on each side. *The cooker is Class 1; furniture adjacent to the unit must not be higher than the top of the cooker.* The cooker has five adjustable feet for perfect levelling on the floor.
. Do not remove the cooker spacers at the back. Do not block the air outlet between the back plate and the wall. These alterations can cause abnormal heating of the cooker.
- . Comply with the installation conditions stated on page 31 when fitting the splash-back, optional accessory.
- . Make the gas connection to the installation according to the gas supply, page 29 to 30, by connecting the gas supply pipe without forgetting to fit the seal.
- . Connect the cooker electrically in compliance with the information given on page 32/33.
- . If the gas type has been changed, adjust the minimum flow of each gas burner as described on page 30.

ANY MODIFICATION MADE TO THE GAS SETTING SHOULD BE NOTED ON THE LABEL AFFIXED TO THE COOKER.

GAS INSTALLATION

		G20	G31	Gas connector
		10 mbar	27,5 mbar	tapered ISO 7-1
AUSTRALY	AUS	☒	X	☒

☒ = Original setting: G20-10 mbar

X = Gas setting possible

CHANGING THE GAS: the calorific capacity and pressure of the gas vary according to the type of gas.

When changing the gas, you should successively:

* **change the jets**, see table page 28 for jet selection,

* correct the flame appearance by **adjusting the air ring**, see table page 28,

* and **set the minimum flow of the gas burner tap**.

CHANGING JETS

Each jet is identified with a mark.

Burner jets

To access the jets of the top burners, remove the top grills, caps and heads of all the burners.

Use the key supplied with the cooker to unscrew the jets.

According to the information given in table page 28, install jets suitable for the burner type and gas type supplied. Screw them right down.

For reinstallation, fit the heads, burner caps and grills.



Example above: ultra-rapid burner (x 2 jets)

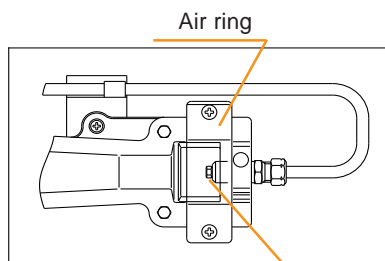
Hot plate burner jet

The cast-iron top has to be removed after taking off the hot plate using the hook (see page 19).

The cast-iron plate is held:

. At the back by two screws located under the back plate (unscrew them), and at the front by two pins located under the control panel. Open the oven door and unscrew them.

To access the jet, loosen the air ring and push it backwards. Loosen the jet with a 7 mm spanner holding the jet holder with a 16 mm spanner. Fit the jet suited to the burner type and the gas supply. Do not forget to replace the air ring in its initial position.



Jet located under the air ring.

ADJUSTING THE AIR RING

Adjusting the air ring of the top burners and the hob burner.

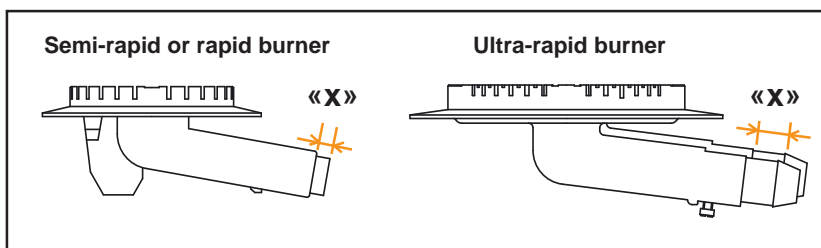
This lets you obtain correct combustion and maximum burner efficiency. The table on page 28 gives the dimension "X" in mm; it may be necessary to adjust this setting in a range +/- 1 mm to improve the flame's appearance and quality.

1 – Top burners:

To access the burner air rings, remove the burner grills and caps.

The air ring is located in the extension of the burner body, and fixed with a screw.

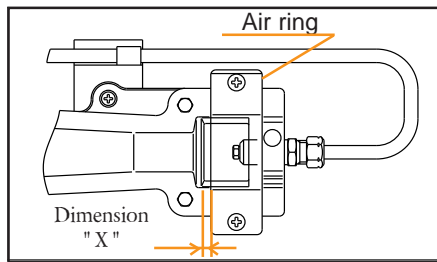
Unscrew the air ring. Adjust the air ring according to the dimensions given in the table. Lock the fixing screw. Install the various parts again.



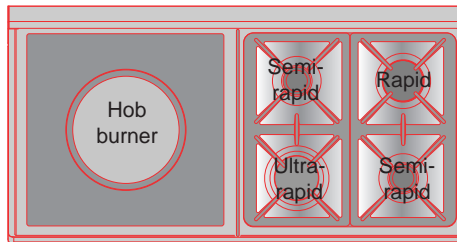
ADJUSTING THE AIR RING

2 - Hot plate burner:

The air ring is located in the extension of the burner body. Adjust the air ring according to the dimension given in the table below. Lock the fixing screw.



To reinstall, replace the cast-iron top, fix it with the two pins at the front under the control panel, and replace the two screws holding it under the rear back plate.



		Hob					semi-rapid			rapid			semi-rapid			ultra-rapid***		
							back left			back right			front right			front left		
Gas	mbar	Jet	BA	kW	Jet	BA	kW	Jet	BA	kW	Inj.	BA	kW	Inj.	BA	kW		
1	G 20	10	175	3	4	105	6	1,4	130	10	2,2	105	6	1,4	122	14	3,5	
	G 31	27,5	110	1,5	4	65	7	1,4	80	9	2,2	65	7	1,4	70	14	3,4	
BA = Air ring in mm - kW = burner power *** The ultra-rapid burner needs two jets																		
1	Original setting: G 20-10 mbar																	

GAS CONNECTION

This must be done in compliance with the regulations in force in the installation country. In all cases, on the gas feed pipe provide a stop cock, a regulator or regulator release device for propane gas. Only use valves, regulators, ends and flexible tubes, regulators with the official mark of the installation country.

GAS CONNECTION ACCORDING TO INSTALLATION:

Natural Rigid, Flexible hose with mechanical fittings (1)

Butane Rigid, Flexible hose with mechanical fittings (1)

Propane Rigid, Flexible hose with mechanical fittings (1)

1 – Provided the flexible hose can be inspected for its entire length – Flexible hoses with mechanical fittings must be arranged to be away from any flames, and not deteriorated by the combustion gases, hot cooker parts or by any spills of hot food.

TWO CONNECTION OPTIONS:

- RIGID PIPE CONNECTION

Connect directly to the manifold fittings.

- CONNECTION BY FLEXIBLE HOSE WITH MECHANICAL FITTINGS

Screw the hose nuts directly onto the manifold fitting on the one hand and onto the stop cock of the piping on the other hand.

MINIMUM FLOW ADJUSTMENT

If the gas type has been altered, the stability of the flame in the minimum flow must be checked and set by adjusting the bypass screw.

To access the top burner bypass screw, remove the control panel knobs.

a) natural gas

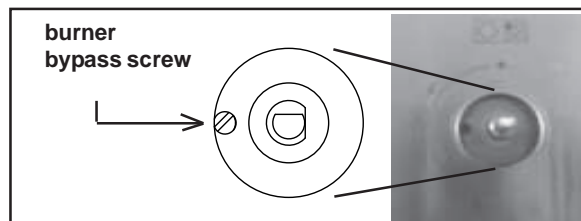
- . unscrew the bypass screw one turn ↺
- . replace the knob, light the burner and set to low.
- . remove the knob, screw ↻ the bypass screw until a reduced flame is obtained, staying stable when going from high to low position. Replace the knob.

b) butane-propane: the setting is done by screwing ↻ right in (without forcing) the bypass screw whose calibrated hole provides the minimum flow.

To access the hob burner's bypass screw, remove its knob.

a) natural gas: screw ↻ the bypass screw right in then unscrew it by two turns, replace the knob and light the burner, set it to low (to the stop), remove the knob, and screw the bypass screw ↻ to obtain a low flame that stays stable when going from high to low position. Replace the knob.

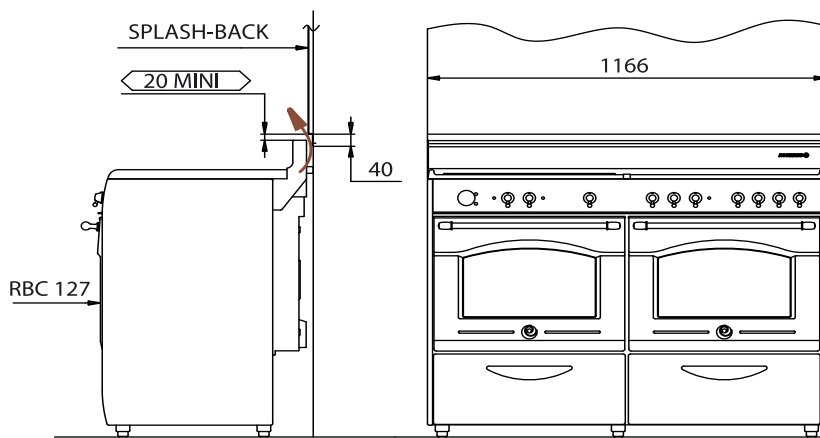
b) butane-propane: the setting is done by screwing ↻ to the stop the bypass screw whose calibrated hole provides the minimum flow.



INSTALLATION CONDITIONS WITH SPLASH-BACK OPTION

For the cooker to operate properly, make sure not to block the ventilation flow outlet, especially when the optional Splash-back is installed, when a minimum distance of 20 mm must be allowed (see diagram).

Not complying with this condition can damage internal components by overheating, which may have serious consequences for consumer safety.



Section 7 Electrical connection

The installation receiving the appliance must comply with the standards in force in the installation country. The ROSIERES company does not accept any responsibility if this provision is not complied with.

Caution:

- Before connecting, the technician must check the power supply voltage shown on the meter, the circuit breaker setting, the fuse rating and the earth continuity of the installation.
- Connection to the network must be by earthed socket outlet, or by means of a multi-pole circuit-breaker having a distance between contacts of at least 3 mm.
If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.
- The green/yellow protection wire must be linked to the earth terminals, of the appliance on one side, and the installation on the other side.
- We decline any responsibility for any incident or its possible consequences that may arise when an appliance is used that is not connected to the earth, or connected to an earth whose continuity is defective.
- All work in relation to the power supply cable must be carried out by the after sales service or someone with similar qualifications.

The cooker comes without power supply cable. It is equipped with a terminal board for selecting the type of electrical connection appropriate to the installation.

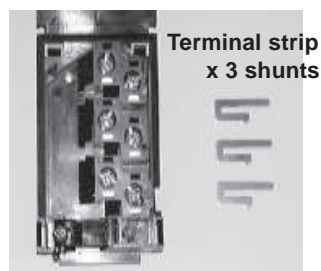
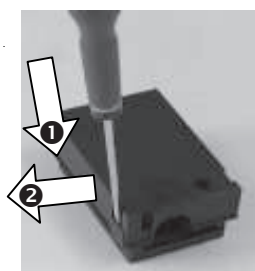
Single phase	220-240 V AC
Two phase	220-240 V2 AC
Three phase	220-240 V3 AC
Three phase	380-415 V3N AC

CONNECTING TO THE COOKER TERMINALS:

The terminal strip is located at the back of the cooker.

To open the terminal strip cover:

- . find the two tabs located on the sides,
- . put the blade of a screwdriver in front of each tab, push in ❶ and press ❷,
- . remove the cover.



To make the connection:

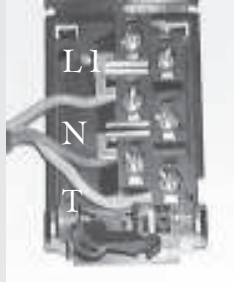
- . strip the end of each conductor and attach them to the terminals, respecting the marks and the placing of the shunts as shown in the connection table,
- . unscrew the cable clamp,
- . pass the lead through the cable clamp.

Example of single phase connection.

1 – Shunt installation

2 – Wire installation

3 - The cable goes through the cable clamp.



Caution: incorrect tightening can cause dangerous heating risks for the power supply cable.

When the connection operation to the appliance terminals is finished, tighten the cable clamp and close the cover.

	SINGLE PHASE 220-240 V~	TWO PHASES 220-240 V2~	THREE PHASES 220-240 V3~	THREE PHASES 380-415 V3N~
Fuse	25 A	25 A	25 A	16 A
CABLE				
cross-section	3 G 2,5 mm ²	3 G 2,5 mm ²	4 G 2,5 mm ²	5 G 1,5 mm ²
Type	H05VV-F or H05RR-F	H05VV-F or H05RR-F	H05VV-F or H05RR-F	H05VV-F or H05RR-F
Connection to terminal block				
Shunt: make a bridge using a shunt	<p>L1 : Phase Shunt 1-2 and Shunt 2-3 N : Neutral Shunt 4-5 T : Earth</p>	<p>L1 : Phase Shunt 1-2 and Shunt 2-3 L2 : Phase Shunt 4-5 T : Earth</p>	<p>L1 : Phase Shunt 1-2 L2 : Phase Shunt 3-4 L3 : Phase 5 T : Earth</p>	<p>L1 : Phase 1 L2 : Phase 2 L3 : Phase 3 N : Neutral Shunt 4-5 T : Earth</p>

Section 7

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