

1100mm

Electric Range Cookers

User & Installation Instructions

STOVES™

Stoney Lane, Prescot, Merseyside, L35 2XW

S T O V E S
Newhome

Stoves Customer Care

In case of difficulty within the UK and Northern Ireland, please call
Stoves Customer Care Centre Helpline on

0151 432 7838

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Opening Hours for Customer Care Centre

Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

Enter appliance numbers here for future reference:

Model No
<input type="text"/>
Serial No
<input type="text"/>

Please ensure you have the above details (Model No and Serial No) to hand when calling Stoves Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing a British built appliance by Stoves

We hope the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

Your new appliance is designed to be installed free-standing or flush to base units.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

The *User's Section* in this handbook covers the operation of the ovens, grill, hotplate and griddle, but to help you make the most of your Range cooker, we have produced the accompanying '*Cooking Guide*' which gives more details of its features and benefits.

Glass door panels

To meet the relevant Standards of Domestic Cooking Appliances, all of the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damaged to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Technical Data

Data badge

Lower part of front frame.

Electrical supply

230 - 240 V ~ 50 Hz

Warning: This cooker must be earthed.

Electrical ratings

Fan oven element	1670W
Conventional oven	2020W
Stir fan	30W
Grill	1725W
Griddle element	1200W
Warming plate	100W
Cooling fan	10W
Lights (if fitted)	2 x 25W

Hotplate ratings:

Front left-hand side	960W
Rear left-hand side	*1920W
Rear right-hand side	960W
Front right-hand side	1440W

* high speed hotplate

Maximum load

Models without lights	12035W
Models with lights	12085W

Countries of destination

(GB) Great Britain, (IE) Ireland

Installation Instructions

Connect to the electricity supply

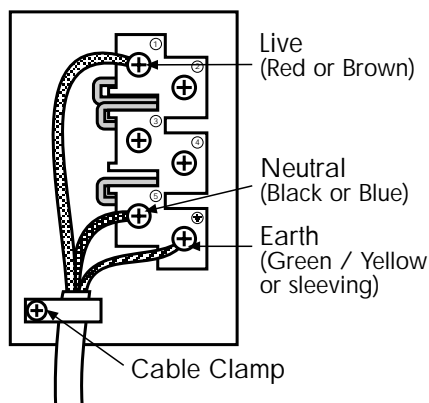
Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 30 ampere minimum capacity, with 3mm minimum separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear left-hand side of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6-way 6.0m² twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Ensure that links are fitted and that terminals 2, 3 and 4 are clamped tightly.
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

6. Sufficient cable should be used to allow the cooker to be pulled out, but the cable must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.



Levelling

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with levelling feet and locknuts at the front, and wheels at the rear.

Adjustment of wheel height can be made with a screwdriver through the hexagonal hole in the front plinth.

Before leaving the installation

1. Place all the loose parts of the cooker into position.
 2. Show the customer how to operate the cooker and give them this handbook.
- Thank you.

Introduction

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

To replace an oven light bulb

(if fitted)

Caution: Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Wait until the oven is **cool** before removing the oven shelves.

Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb.

Please note that the oven light bulb is not covered by the guarantee. Replacement bulbs can be ordered from your local supplier, or bought from a hardware store.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

Warning: This appliance must be earthed.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Do not drape tea towels over the flue vents as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.

- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Do not place items on drop-down doors when they are open.
- The storage compartment should only be used to store oven furniture. Do not store any flammable materials in this compartment.
- Never use the appliance for heating a room.

All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

Warning: This appliance must be earthed.

When you have finished cooking check that all controls are in the off position.

Installation Instructions

Clearances & dimensions

Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

Check that there are no projections in the rear wall which will prevent the lid being raised to the vertical position.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend that a side clearance of 60mm between the cooker and any side wall or cabinet, to allow the door to open fully.

Appliance dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

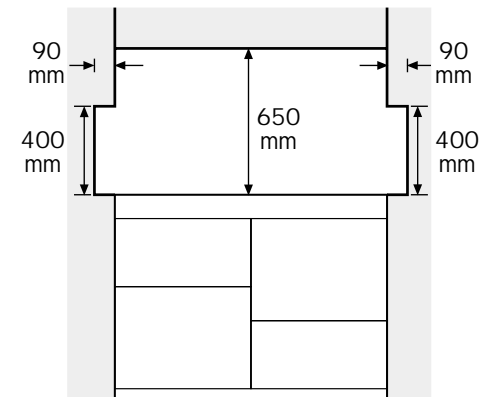
Width; 1100mm

Depth; 600mm

Height (adjustable);

- with lid down 900-915mm

- with lid up 1430 - 1445mm



Installation Instructions

Before you start, please read the instructions. Planning your installation will save you time and effort.

This appliance is a type X appliance with regard to installation.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Moving the cooker

Please note that the approximate (unpacked) weight of the appliance is 81kg.

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Storage Compartment

Your appliance has a generous storage compartment, located beneath the right-hand side oven.

The storage compartment should only be used to store oven furniture.

Baking trays and roasting tins may be stored in the compartment.

Do not store items with plastic or wooden handles in the compartment, as they may be damaged by heat from the oven.

Do not store flammable liquids, even when cold, in the storage compartment, as they may catch fire. Do not store flammable items - ie; chip pans.

Do not store food / canned items in the storage compartment. **Do not use the compartment as a food warming facility.**

Using the Hob

When you are cooking, keep children away from the vicinity of the hob.

Using the solid hotplates

Before using the hob for the first time, it should be primed - refer to the instructions given in the 'Care & Cleaning' section.

To turn on the hotplate

Turn the selected hotplate control clockwise or anticlockwise, depending on the required setting.

The electric hob uses a sealed hob system where heat is transferred by conduction, which is highly efficient. For maximum efficiency, use a correctly sized pan with a flat heavy gauge base.

The high speed hob ring (if fitted) is identified by its central red spot. This ring has a faster response time.

Pans

Use pans with a flat base of minimum 100mm / 4 ins diameter and maximum 280mm / 11 ins diameter which are stable in use.

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the hotplates.

When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Decorative covers should not be used over the hotplates as these can trap moisture and cause corrosion. Accidental operation with a cover in place can cause intense heat.

Never place saucepan lids on the hotplates as this may cause corrosion.

Always ensure that pan bases are dry before placing them onto the hotplates.

Cleaning

Solid plate elements

Care and maintenance

Before using the hob for the first time, we recommend that you prime then season the hotplates.

To prime the hotplates, switch on each element in turn for a short period, without a pan, to harden and burn off the coating. Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process. Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off.

Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a **thin** coat of oil to the hotplate surface.

Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute.

Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used - eg; "4:: hob", available from "Homecare" ☎ 0208 871 5027.

Refer to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate(s).

Cleaning

Important: Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth.

When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleansing agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream or powder cleaner - eg; "Cif". Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).

Cleaning

Glass parts

GLASS LID, WARMING PLATE & GLASS DOORS

Only use a clean cloth wrung out in hot soapy water. Rinse away excess cleaner and dry with a soft cloth.

Do not use abrasives or polishes as they will scratch and damage the glass.

Let the warming plate **cool** before cleaning.

The oven door inner glass panel can be removed for cleaning by grasping the top and bottom edges and sliding out.

Painted, plastic & metal finish parts (where fitted)

PAINTED METAL DOOR PANELS (IF FITTED),
PAINTED FACIA PANEL & SIDE PANELS,
HANDLES & CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Griddle

After cooking, allow the griddle to cool completely before attempting to clean.

Before cleaning, remove any surface debris. Scrape the surface of the griddle while it is still warm (**but not hot**) - use a heat resistant plastic / wooden scraper. Take care to avoid hand contact with any hot surfaces. Do not use metal implements.

Once the griddle has cooled, remove any excess fat with kitchen paper.

The griddle can be cleaned with a cloth wrung out in hot soapy water, or a nylon brush. Non-scratch cleaning pads which are recommended for non-stick surfaces are also suitable for removing more stubborn residues from the griddle.

Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surface.

After cleaning, dry the griddle **thoroughly** then re-season the surface by wiping sparingly with a minimum amount of oil (refer to 'Using the griddle' section).

Slight discolouration of the griddle surface is normal, and not detrimental to cooking performance. If the griddle shows signs of rust, wipe clean then re-season.

Using the Hob

The fold down lid (if fitted)

Caution: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

Any spillage should be removed from the surface of the lid before opening.

When opening and closing the lid, use the cooler outer sides of the lid trim.

The lid must be opened fully, so there is no danger of it closing while the hob is being used.

If the lid is closed accidentally a safety shut off device will shut off the electricity supply to the hotplates, griddle and warming plate. Do not use this device as a quick way to turn off the burners.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use, and the surface may be scratched if items with rough or sharp surfaces are placed on it.

Warming plate

The cooker hotplate incorporates a toughened glass warming plate.

DO NOT USE THE WARMING PLATE IF THE CERAMIC GLASS IS CRACKED, AS ELECTRICAL PARTS ARE DIRECTLY BENEATH. DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY IMMEDIATELY.

The warming area can be used to keep foods warm for a short period of time, to warm heatproof plates, or as a pan park area.

A neon will illuminate on the glass warming plate when it is in use.

Using the Griddle

Caution: Accessible parts may be hot during and after use of the griddle. Young children should be kept away.

Please read this section and the 'Care and Cleaning' section thoroughly.

- Before using the griddle for the first time, wipe the surface with a cloth wrung out in hot soapy water. Wipe dry and season.
- Each time the griddle is used it should be preheated on the highest temperature setting (number 8) for 5 minutes.
- Following each use, the griddle should be thoroughly cleaned (refer to the 'Care and Cleaning' section) and re-seasoned.

Seasoning

The griddle is made from quality cast iron, and has a non stick cooking surface. Regular seasoning will prolong the life of the griddle and prevent rusting. If the griddle shows signs of rust, wipe clean and re-season.

To season;

- Clean and dry the griddle thoroughly.
- Rub the griddle sparingly with a small amount of unsalted vegetable oil. Supermarket own brand vegetable oil is suitable. Note that olive oil is **not** suitable for seasoning.

Using the griddle

Before using the griddle, preheat on full rate (temperature setting number 8) for 5 minutes. The red neon indicator will come on when the griddle is switched on.

After preheating, turn the control knob to the desired setting. The griddle is now ready for cooking.

The griddle should **not** be used on full rate for the duration of cooking.

Temperature setting number 8 may be used to seal the surface of foods before reducing the temperature to a lower setting for the remainder of the cooking time.

This ensures that thicker foods such as chops are thoroughly cooked. It also prevents foods from sticking and burning onto the griddle surface.

Vary the temperature settings between high - medium - low, depending on the type and quantity of foods that are being cooked.

Because of the position of the element, the griddle is hotter at the centre than around the outer edges. This means that foods positioned in the centre of the griddle will cook more quickly.

Do not use metal cooking implements as they will damage the non-stick surface.

Slight discolouration of the griddle surface is normal and not detrimental to cooking performance.

Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the cooker cool before cleaning.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

We recommend that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the cooker can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous Enamel Parts

GRILL PAN & GRILL COMPARTMENT, HOB TOP & PAN SUPPORTS, OVEN COMPARTMENT FLOOR

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Easy care surfaces

OVEN SIDES AND BACK

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C, to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

Caution: Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

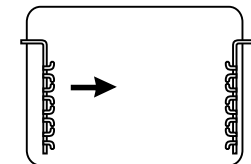
Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Note: Oven shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

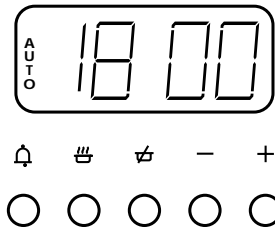
Note: These items may also be cleaned in a dishwasher.



Programmer / Clock

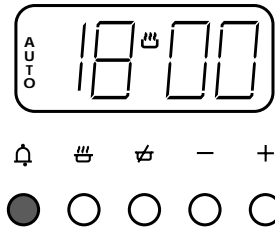
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound (9).

9. A (Auto) symbol will flash.



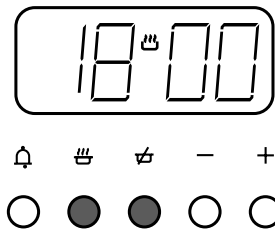
To switch off the alarm press the *minute minder* button (10).

10.



When the oven has switched off, return the oven control knob to the "off" position, and press the *cook time* and *ready time* buttons simultaneously (11).

11. A (Auto) symbol goes out.



If you wish to cancel the automatic setting before cooking has started, and return to manual operation, press the *cook time* and *ready time* buttons simultaneously (11).

To cancel any remaining cooking time left on the clock before the alarm sounds, press the *cook time* and *ready time* buttons simultaneously (11).

Using the Grill

Caution: Accessible parts may be hot when grill is used, young children should be kept away.

To switch on the grill

Open the grill door.

Turn the grill control knob to the required setting.

The grill door must be **fully open** when grill is used.

To switch off, return the control knob to the "off" position.

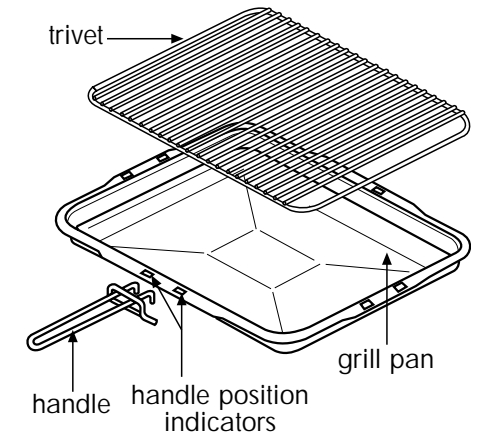
Preheating

Always preheat the grill for about 3 minutes for best cooked results.

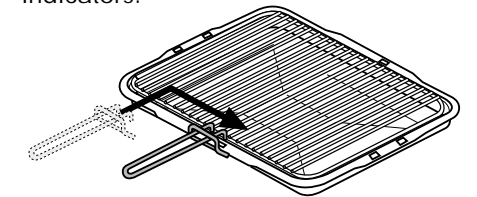
The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling only. The fan will continue to operate for a period after the grill control has been switched off.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Using the grill

The temperature of the grill is variable, and can be adjusted by turning the grill control to the required setting. Setting 8 is high and 1 is low.

The speed of grilling can also be controlled by selecting a higher or lower shelf position.

It is recommended that the high temperature setting is used for toasting and for cooking foods such as bacon, sausages or steaks. Use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, the temperature may be reduced to a lower setting. Use a lower shelf position.

Grilling can also be adjusted by adjusting the trivet position, as detailed below;

- The grill trivet inside the grill pan can be inverted to give a high or low position, or it may be removed altogether.
- For toasting, use the highest trivet position.
- The lower trivet position is useful for grilling all types of meat or fish.
- With trivet removed the food is placed directly on the base of the grill pan - eg; when cooking whole fish, or browning dishes such as cauliflower cheese.

Push the grill pan to the back of the shelf to position it under the centre of the grill.

Never allow fat to build up in the grill pan, as this creates a fire hazard.

For best results, preheat the grill for 3 - 5 minutes before use.

When you have finished grilling, check that the control knob is returned to the "off" position.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill, creates a fire hazard, and the high reflectivity may damage the grill element.

Programmer / Clock

Fully automatic cooking (example)

For use when a delayed start time is required.

You want to set the length of cooking time, and the time for the oven to switch off. The programmer will automatically calculate the cooking start time.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required, eg; 2 hours as shown (5).

Press the *ready time* button, and the present ready time will be displayed. Using the *plus* and *minus* buttons you can set the display to show the actual time you want the oven to switch off, eg; 18.00 hours (6.00 pm) (6).

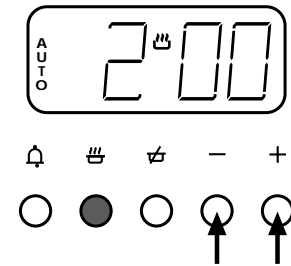
The display will revert to show time of day.

After setting the programmer, turn the oven control to the required temperature.

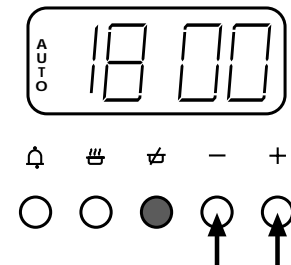
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) (7).

A single press of the *cook time* button shows the cooking time remaining before the oven automatically switches off (8).

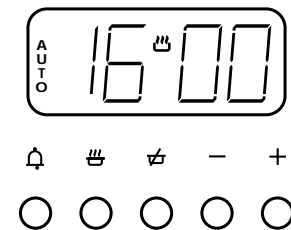
5. A (Auto) symbol appears.



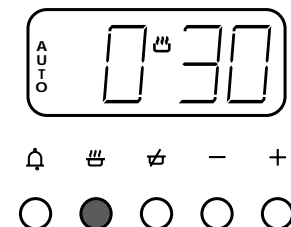
6. The cookpot symbol will disappear from display.



7. The cookpot symbol will appear on display.



8.



Programmer / Clock

Semi-automatic cooking (example)

You have started cooking a meal or dish in the oven, and want to set the time for the oven to switch off.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required, eg; 2 hours as shown (1).

After setting, the display will revert to show the time of day, but you can press the *cook time* button and the display will show how much cooking time still remains on the clock.

Press the *ready time* button, and the display will show the actual time the oven is going to switch off, eg; 18.00 as shown (2).

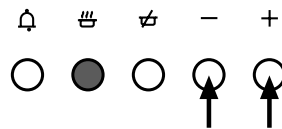
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

To switch off the alarm, press the *minute minder* button (3).

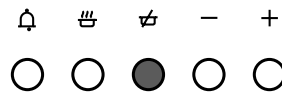
When the oven has switched off, **return the oven control knob to the "off" position**, and press the *cook time* and *ready time* buttons to return to manual operation (4).

If you wish to cancel the automatic setting, or to cancel any remaining cooking time left on the clock before the alarm sounds, press the *cook time* and *ready time* buttons simultaneously. (4).

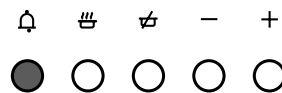
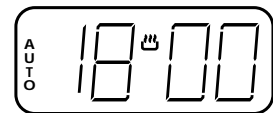
1. A (Auto) symbol appears.



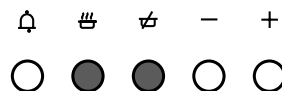
2.



3. A (Auto) symbol will flash.



4. A (Auto) symbol goes out.



Using the Ovens

Caution: Accessible parts may be hot when the appliance is in use. Young children should be kept away.

The cooker has two electric ovens - one fanned and one conventional.

Right-hand side Fanned oven

The right-hand side oven is a fanned electric oven. It may be controlled by the automatic programmer. Please refer to the cooking guide for instructions for 'Automatic Cooking'.

To switch on, turn the oven control knob clockwise to the desired temperature setting.

To switch off, return the control knob to the "off" position.

Left-hand side Conventional oven

The left-hand side oven is a conventional electric oven. This oven is not controlled by the automatic programmer.

To switch on, turn the oven control knob clockwise to the desired temperature setting.

To switch off, return the control knob to the "off" position.

Caution: The top element gets extremely hot when in use, so take care to avoid touching it.

Important: Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat.

Red thermostat indicator neon (if fitted)

The red thermostat indicator (if fitted) will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain oven temperature.

Cooking guide

Please refer to the accompanying cooking guide for instructions on using the ovens.

Using the Ovens

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

Extra shelves can be ordered from the Customer Care Centre.

Defrost function

There is a Defrost function on the fanned oven. This can be used for defrosting frozen foods, or for cooling foods after cooking.

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool the foods after cooking prior to refrigerating or freezing, turn the oven control to the defrost position, and open the oven door.

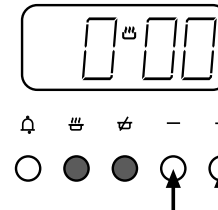
Refer to the cooking guide for full instructions, including food safety points, for using the defrost function.

Programmer / Clock

The Programmer Buttons

- 🕒 minute minder
- 🕒 cook time
- 🕒 ready time
- minus
- + plus

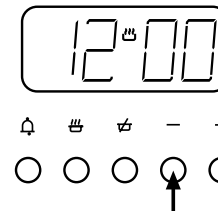
To set the "Time of Day"



Press the *cook time* and *ready time* buttons simultaneously, and keep the buttons depressed. Use the *plus* and *minus* buttons to set the time of day, eg; 12.00.

A (Auto) symbol goes out, cookpot symbol comes on.

To select an alarm tone

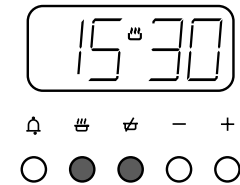


Press the *minus* button to listen to the first tone.

Release the *minus* button and press it again to listen to the second tone, etc.

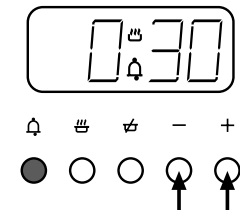
Releasing the *minus* button after the tone has sounded will automatically select that tone.

Manual operation



To set the programmer to manual operation at any time (cancelling any automatic setting), press the *cook time* and *ready time* buttons simultaneously. The programmer must be set to manual before the appliance can be used manually.

Setting the minute minder



Press the *minute minder* button, then use the *plus* and *minus* buttons to set the required time.

The minute minder (bell) symbol will appear on the display.

You can cancel the minute minder at any time by pressing the *minute minder* button and the *minus* button until the display returns to 0.00.

After setting, the display will revert to show the time of day, but you can press the *minute minder* button, and the display will show the minutes remaining.

The tone will sound at the end of the time set - to cancel the tone, press the minute minder button.