

# 700DFDOa

## Freestanding Dual Fuel Double Oven Range Cooker

For Natural Gas models & LP Gas models

## User & Installation Instructions

**STOVES™**

Stoney Lane, Prescot, Merseyside, L35 2XW

## STOVES CUSTOMER CARE

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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.

### If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

In the Republic of Ireland, call the Bord Gais emergency line on  
**1850 205050** or contact your local gas supplier.

## TECHNICAL DATA

### Data badge

Located on the lower part of the front frame.

### Type of gas

This cooker must only be used with either Natural Gas only or LP Gas only, as specified on the appliance data badge.

### Gas category

Natural Gas - I<sub>2H</sub>, LP Gas - I<sub>3+</sub>, II<sub>2H3+</sub>

### Appliance class

Class 1, Freestanding

### Pressure setting

G20 Natural gas @ 20mbar

G30 Butane @ 28 - 30mbar

G31 Propane @ 37mbar

### Aeration

Fixed

### Electrical supply

220 - 240V ~ 50Hz

**Warning:** This cooker must be earthed.

### Spark generators

Mains powered 6 outlet, with 2 outlets shorted to earth, controlled by a single switch at the left hand side of the fascia to individual electrodes.

### Hob

Burners have burner heads and caps which are removable for cleaning.

Concealed electrodes to each burner.

### Electrical ratings at 235V

Grill 1725 / 2685W

Top element 615W

Base element 730W

Fan oven element 2400W

Stir fan 38W

Lights 4 x 25W

Cooling fan 23W

Maximum load 5246W

### Countries of destination

(GB) Great Britain, (IE) Ireland

| Hotplate burner    | Nominal Rate Qn | Injector marking | Bypass screw marking | Butane g/h | Propane g/h | Total Heat Input $\Sigma Qn$ |
|--------------------|-----------------|------------------|----------------------|------------|-------------|------------------------------|
| <b>Natural Gas</b> |                 |                  |                      |            |             |                              |
| Auxiliary          | 1.0kW           | 72 X             | 46                   | -          | -           | 7.9kW                        |
| Semi rapid (x2)    | 2.0kW           | 100 Z            | 46                   | -          | -           |                              |
| Rapid              | 2.9kW           | 1.1 Y            | 60                   | -          | -           |                              |
| <b>LP Gas</b>      |                 |                  |                      |            |             |                              |
| Auxiliary          | 1.0kW           | 50               | 27                   | 73         | 71          | 7.9kW                        |
| Semi rapid (x2)    | 2.0kW           | 70               | 32                   | 145        | 143         |                              |
| Rapid              | 2.9kW           | 85               | 40                   | 211        | 207         |                              |

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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.

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before installing or using this appliance.

### 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 and furniture 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.

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

### Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

In your own interest, and that of safety, it is the law that all gas appliances be installed and serviced by competent persons, who will comply with the relevant standards and regulations. Corgi registered installers undertake to work to satisfactory standards.

Disconnection of gas and electric appliances should always be carried out by competent persons.

**Warning:** This appliance must be earthed.

The *Gas Consumer Council (GCC)* is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number is your local telephone directory under Gas.

## INSTALLATION INSTRUCTIONS

### Step 5: Commissioning

#### Burner aeration

All burners have fixed aeration and no adjustment is possible.

#### Pressure setting

G20 Natural Gas @ 20 mbar

G30 Butane @ 28 - 30 mbar

G31 Propane @ 37 mbar

#### Ignition

All burners are ignited by pressing the ignition switch on the fascia. When the burner has lit release the ignition switch. Turn the tap to the FULL ON position, wait a second before pressing the ignition switch.

#### 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.

### Conversion instructions

Natural Gas (I<sub>2H</sub>) G20 @ 20mbar to LPG (I<sub>3+</sub>) G30 @ 28-30mbar / G31 @ 37mbar

#### 1. To convert hotplate burners

- a. Remove pan supports.
- b. Remove burner caps & burner heads.
- c. Unscrew existing injectors from hotplate burner bowls.
- d. Replace with injectors in conversion kit as detailed above.

#### 2. To convert hotplate bypass pins Before carrying out this procedure ensure that the appliance is disconnected from gas and electrical supplies.

- a. Remove pan supports.
- b. Remove burner caps and heads.
- c. Remove the control knobs and timer buttons from the fascia panel.
- d. Unscrew and remove the fascia panel fixing screws located beneath the fascia panel and gently lower the fascia panel. Remove the ignition and light switch leads from the back of the switches.
- e. The hotplate bypass pins are now accessible through the inner fascia panel. Unscrew each pin and replace as detailed above.

#### 3. Data labels

After completing the above procedure affix label (A), supplied with the conversion kit and remove the label currently fitted, label (B).

label (A): PER / FOR G30/G31

label (B): PER / FOR G20.

## INSTALLATION INSTRUCTIONS

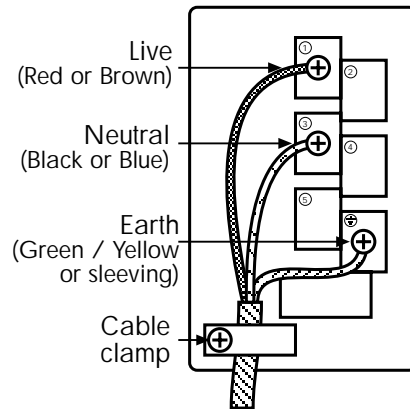
### **Step 3: Connect to the electricity supply**

**Warning:** This appliance must be earthed.

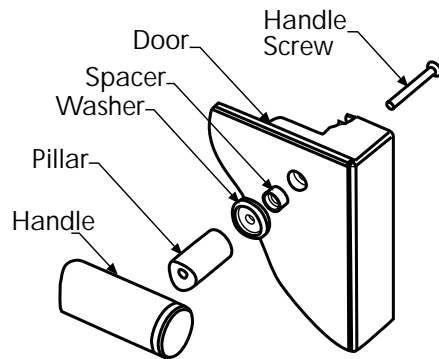
The appliance must be installed by a competent electrician using a double pole control unit of 30 ampere minimum capacity with 3mm minimum contact separation at all poles.

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 regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with minimum 2.5mm<sup>2</sup> 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. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



### **Step 4: Fitting door handle**



1. Remove handle screws from assembly.
2. Place screws through door.
3. Place spacer, washer and pillar over screw.
4. Screw handle in place. Take care not to over tighten.

**Important:** DO NOT lift the appliance by the door handle.

## 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.

### **Stability bracket**

If the cooker is to be fitted with a flexible inlet connection, a stability bracket should also be fitted to engage in the back of the cooker. Make sure this is re-engaged whenever you move the cooker for cleaning.

### **Ventilation**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

### **If the ignition fails**

- Check there is a spark when the ignition button is depressed.
- If there is no spark, check that the electricity supply is switched on at the socket.
- Check that the gas supply is switched on.

### **Glass door panels**

To meet the relevant Standards of Domestic cooking appliances, all 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 damage 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, Stoves strongly recommend that it is replaced immediately.

## INTRODUCTION

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### To replace an oven light bulb

**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**, then remove 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.

## INSTALLATION INSTRUCTIONS

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### Step 2: Connect to the gas supply

The inlet to the cooker is ½" BSP internal situated at the rear centre.

Use a 900mm - 1125mm length of flexible connector.

**Natural Gas** - Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

**LP Gas** - For flexible connections, use a bayonet type hose, suitable for use on LP Gas up to 50 mbar pressure rise and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

**After installation, make sure all connections are gas sound**

## INSTALLATION INSTRUCTIONS

### Stability bracket

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket can be bought from your local supplier.

A stability bracket can be fitted as follows:

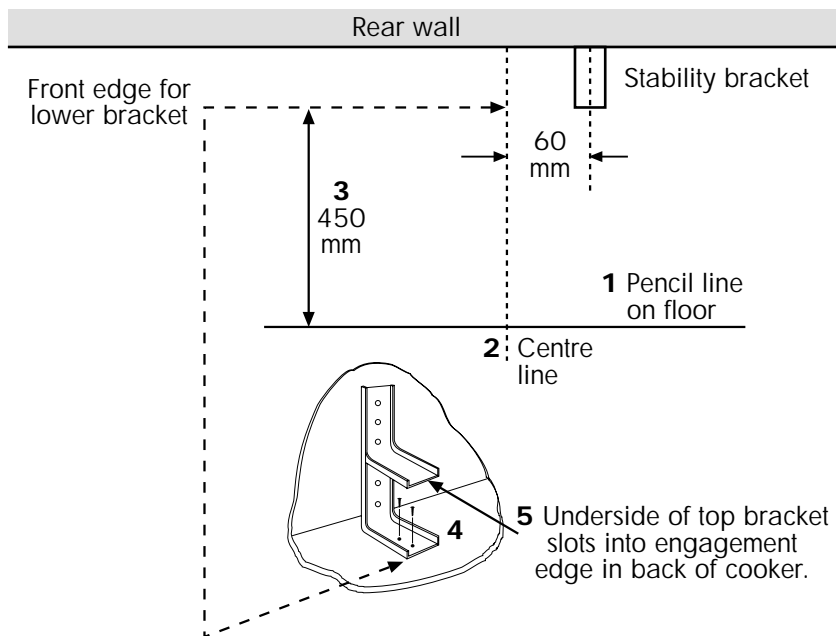
1. Place the cooker in position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.

4. Fix the bracket to the floor.  
Measure from floor level to engagement edge in the back of the cooker and add 3mm.
5. Assemble the underside of the top part of the bracket to this height.

### Levelling

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

The cooker is fitted with levelling feet and locknuts.



## 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.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- 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.
- Do not drape tea towels over the flue vents as this creates a fire hazard.

- 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.
- 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 the oven door when it is open.
- 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.
- As with all gas appliances, it is recommended that your appliance is serviced regularly.

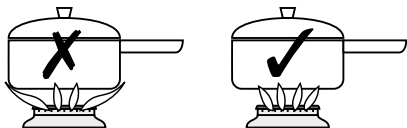
### When you have finished cooking check that all controls are in the off position.

## USING THE HOB

### Ignition


Push in and turn the selected control knob anticlockwise to the 'full on' (large flame)  position and press the *ignition switch*  until the burner lights. Turn the control knob to the required setting.



Adjust the burner flame so that it does not extend over the pan base.



To turn off, push in the control knob and turn clockwise until the dot on the control knob is below the dot on the fascia panel.

### To simmer

The simmer position is marked by the small flame  symbol.

Once lit turn the selected control knob anticlockwise past the  large flame symbol (full on) to the  small flame symbol.

You may hear a slight popping noise when the hob burners are operating and this is quite normal, but if anything about the cooker appears unusual, such as change in flame appearance, or the operation of controls - seek expert advice.

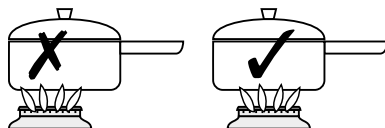
### Pans

Use flat based pans which are stable in use - refer to the table on the following page for pan sizes.

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

Material and size of pan, as well as quantity and type of food to be cooked, can affect cooking times.

Always position pans centrally over the burner, resting on the pan supports. If positioned off centre, smaller pans may become unstable.



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.

Do not use pans which overhang the pan supports.

## INSTALLATION INSTRUCTIONS

### Step 1: Prepare installation

**Important:** ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Ensure that all pipework is of the correct rating for both size and temperature.

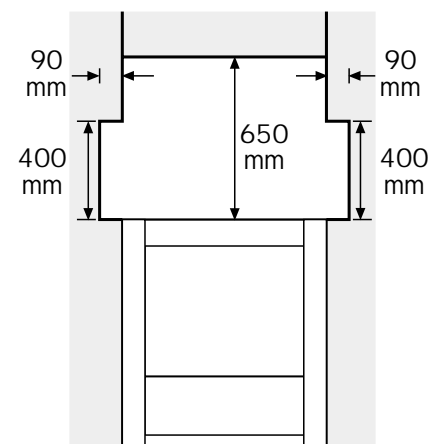
This cooker may be fitted flush to base units.

### Clearances

No shelf or overhang or cooker hood shall 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.



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 weight of this appliance is approximately **78kg** (unpacked).

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.

### 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  | 695mm |
| Depth  | 600mm |
| Height | 890mm |



# INSTALLATION INSTRUCTIONS

*Before you start:* Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

## In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances  
Also, for **LP Gas**, refer to BS 5482 Part 1, Part 2 or part 3 as relevant.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

## Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m<sup>3</sup>, NO AIR VENT is required.
- For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m<sup>3</sup> or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

**LP Gas only** - Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

# USING THE HOB

## Auxiliary burner

The auxiliary burner is ideal for simmering, for custards and sauces, and for smaller pans.

## Semi-rapid burners (x 2)

The semi-rapid burners are suitable for general domestic use, larger pans and chip pans.

They are also suitable for fish kettles which need to be positioned over 2 equally rated burners to ensure even cooking of whole fish.

*Note:* Fish kettles must not overhang the pan supports.

## Rapid burner

The rapid burner is ideal for faster cooking methods such as boiling or frying and for larger pans.

## To save gas

- Use the size of pan most suited to the size of the burner - ie; larger pans on the larger burners, smaller pans on the smaller burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

## Notes:

Be careful when cooking foods in salted water, or foods containing large amounts of sugar or syrup, if they are spilt onto the stainless steel they may damage it.

Spillages should not be allowed to collect in the hotplate spillage well.

Wipe any spillage immediately - switch off the burners, move any pans out of the way and take care to avoid skin contact with hot surfaces.

| Burner              | Pan base diameter |         | suitable for:  |
|---------------------|-------------------|---------|--|
|                     | min. mm           | max. mm |  |
| <b>A</b> Auxiliary  | 100mm             | 300mm   | <i>Simmering, stewing, smaller pans.</i>                               |
| <b>B</b> Semi-rapid | 100mm             | 300mm   | <i>General domestic use, fish kettles, chip pans, griddle cooking.</i> |
| <b>C</b> Semi-rapid | 100mm             | 300mm   |  |
| <b>D</b> Rapid      | 150mm             | 320mm   | <i>Boiling, frying, larger pans.</i>                                   |

## USING THE GRILL

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

The grill is a fixed rate dual grill, which offers a choice of either single or dual grill settings.

### To switch on the grill

Open the oven door.

Turn the selector control knob to the required grill setting (☞ single grill or dual grill ☞).

To switch off, return the controls to the "off" setting.

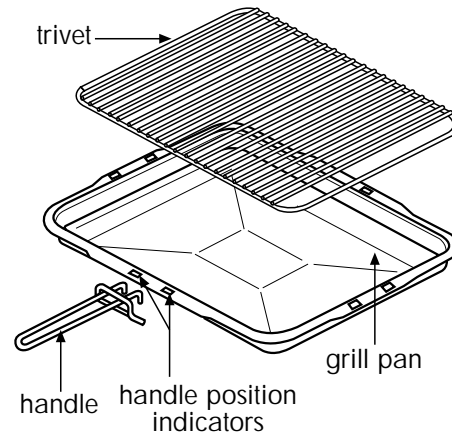
### Preheating

For best cooked results, the grill should always be preheated for about 3 minutes.

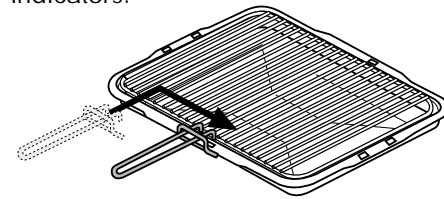
### Cooling fan

When the grill is switched on, you will hear the cooling fan come on; this keeps the fascia panel cool during cooking and will continue to operate to cool the appliance for approximately 10 minutes after the last 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.

## CLEANING

### Burner caps and heads

**Important:** Allow burners to cool before cleaning.

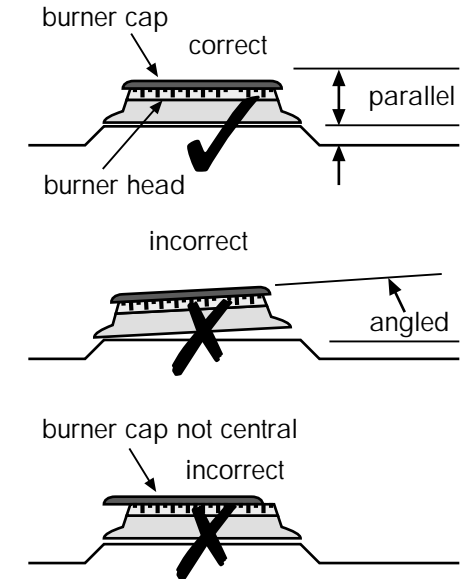
**Caution:** Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, and dry thoroughly.

Clean with a moist soapy pad - eg: "Brillo".

Any brownish coloured marks on the burners are carbon deposits or fat stains, which can be removed by rubbing gently with a moistened soapy "Brillo" pad.

**Important:** The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown below.



## CLEANING

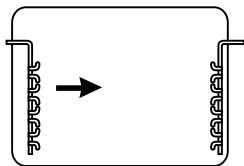
### Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS,  
GRILL PAN TRIVET

Use a moist soap pad - eg; "Brillo".

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.



### Glass parts

GLASS DOOR PANELS

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.

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

### Stainless steel surfaces

FASCIA PANEL, DOOR HANDLE, HOB SPILLAGE  
WELL, OVEN SIDES, DOOR

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Wipe any spillage immediately, taking care to avoid burning your hands.

Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, rub the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil".

Do not use cooking oils, as these may contain salt which can damage the stainless steel surface.

## USING THE GRILL

### Grilling

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 positions are useful for grilling meat or fish.

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

- For toasting, and for quicker grilling of thinner foods or small quantities use a higher shelf position.
- For thicker foods and for larger items such as pork chops and chicken joints, use a middle to low shelf position.
- The grill can be utilised in conjunction with the oven.

For example, meat or fish can be browned under the grill in a serving dish, and other ingredients added - eg; sauces or toppings. The control can then be turned to the oven setting, and the appropriate temperature selected to finish off cooking.

- *Do not* cover the grill pan base or the trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.

### 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 can damage the grill element.

## USING THE TOP OVEN

**Caution:** Accessible parts may be hot when the appliance is in use - keep children away from the vicinity of the oven.

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

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

### The top oven

The top oven is a conventional oven.

*Note:* The top oven is not controlled by the programmer.

### **To switch on the top oven**

Turn the top oven control knob clockwise to the required temperature.

*To turn off,* turn the control knobs to the "off" position.

### **The cooling fan**

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

### **Red thermostat indicator neon**

The red thermostat indicator neon 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.

### **Oven lights**

To switch on the oven lights, press the oven light switch at the right-hand side of the fascia.

## 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.

It is recommended 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.

### **Painted & plastic parts** (where fitted)

CONTROL KNOBS, PROGRAMMER BUTTONS

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

### **Vitreous Enamel Parts**

GRILL PAN, PAN SUPPORTS, TOP OVEN / GRILL COMPARTMENT, MAIN OVEN 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.

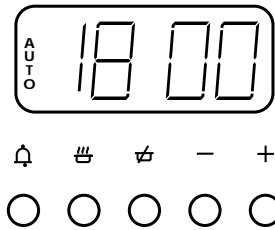
**Caution:** Most types of cleaning agent will damage these surfaces.

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.

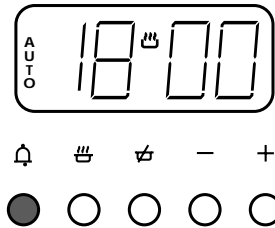
## PROGRAMMER / CLOCK

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.



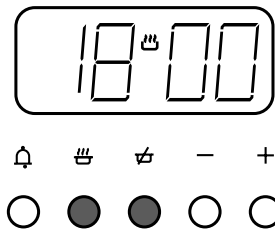
10.



To switch off the alarm press the *minute minder* button (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 TOP OVEN

### Conventional oven cooking

The conventional oven mode is ideal for cooking foods which require slightly different temperatures and is more suited to traditional cooking.

The temperature in the oven varies, with the top being slightly hotter due to heat rising, and the lower part of the oven is slightly cooler.

### Heat distribution

The temperature at the *centre* of the oven corresponds with the selected temperature setting and is slightly hotter towards the top of the oven and slightly cooler towards the base. This variation is known as 'zones of heat'.

### Using the zones of heat

The zones of heat are useful as several dishes requiring different temperatures may be cooked in the oven at the same time. Dishes requiring a slightly hotter temperature should be placed towards the top of the oven and those requiring a lower temperature on a lower position.

A complete meal may be cooked in the oven taking advantage of the zones of heat. By using the oven space effectively, full use is made of the fuel which is heating the oven.

Do not use the oven base as a cooking position when using the conventional mode.

### Preheating the top oven

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending on the temperature selected.

If you are not preheating the oven, the cooking times in the baking guide may need to be extended, as they are based on a preheated oven.

## USING THE TOP OVEN

### Top oven baking guide

#### Cooking times

These times are based on cooking in a preheated oven. These cooking times are approximate, because the size and type of cooking dish will influence time as will personal preferences.

#### Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Shelf positions in an electric oven are counted from the bottom position up.

### Cooking temperatures

The temperature settings and times given in the baking guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference to determine which temperatures to use.

| Item  | Temperature at °C | Shelf Position | Approximate Cooking Time |
|---|-------------------|----------------|--------------------------|
| Small cakes                                   | 180               | 3              | 15 - 20 mins             |
| Victoria sandwich<br>(2 x 180mm / 7")         | 160               | 3              | 20 - 25 mins             |
| Swiss roll                                    | 200               | 3              | 8 - 12 mins              |
| Semi rich fruit cake<br>(180mm / 7" deep tin) | 140               | 1              | 2½ - 3 hours             |
| Scones  | 215               | 4              | 10 - 15 mins             |
| Meringues                                     | 90 - 100          | 1              | 2 - 3 hours              |
| Shortcrust pastry                             | 200 - 210         | depends on     | Depends on size &        |
| Puff / flaky pastry                           | 200 - 210         | recipe &       | type of cooking dish     |
| Choux pastry                                  | 200 - 210         | filling        | & also the filling       |
| Biscuits                                      | 160 - 200         | 3              | 10 - 20 mins             |
| Sponge pudding                                | 150               | 2              | 30 - 45 mins             |
| Milk pudding                                  | 140               | 1              | 2 - 2½ hours             |

## 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).

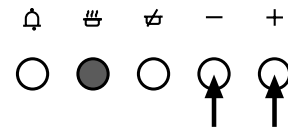
The display will revert to show time of day.

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

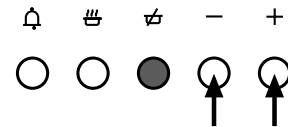
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) (7).

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

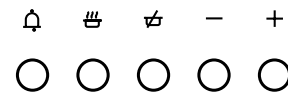
5. A (Auto) symbol appears.



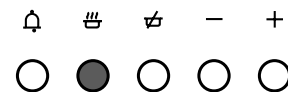
6. The cookpot symbol will disappear from display.



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).

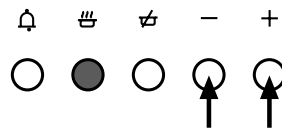
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

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

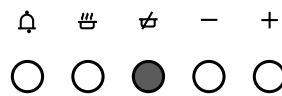
When the oven has switched off, **return the oven control knob to the "off" position**, and press the *cook time* and *ready time* buttons to return to manual operation (4).

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).

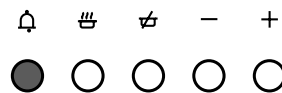
1. A (Auto) symbol appears.



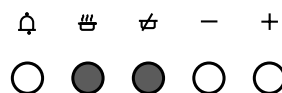
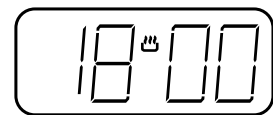
2.



3. A (Auto) symbol will flash.



4. A (Auto) symbol goes out.



## USING THE MAIN OVEN

**Caution: Accessible parts may be hot when the appliance is in use - keep children away from the vicinity of the oven.**

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

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

### **The main oven**

The main oven is a fanned oven.

The main oven is fully programmable. The programmer must be set to manual operation before the oven can be used manually. Refer to 'Programmer / Clock' section.

### **To switch on the main oven**

Turn the main oven control knob clockwise to the required temperature.

To turn off, turn the control knobs to the "off" position.

### **Automatic operation**

See 'Programmer / Clock' and 'Automatic cooking' sections.

### **Red thermostat indicator neon**

The red thermostat indicator neon 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.

### **Oven lights**

To switch on the oven lights, press the oven light switch at the right-hand side of the fascia.

### **Preheating the main oven**

The oven must be preheated when cooking frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges, otherwise preheating is not necessary as a fan oven warms up quickly.

Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

## USING THE MAIN OVEN

### Cooking with a fan oven

If you have been used to cooking with a conventional oven, you will find a number of differences to cooking with a fanned oven, which will require a different approach:

There are no zones of heat in a fanned oven, the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all items will be cooked within the same length of time.

Foods are cooked at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperatures may have to be reduced.

Pre-heating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between shelves to allow for the rise.

### Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles. Although you need to keep in mind the point from the previous page 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal and perhaps something else for the freezer in the oven at the same time.

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

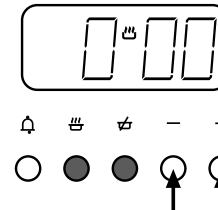
Because a fan oven has an even temperature throughout the oven, no shelf positions have been given in the following baking guide, and there is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

## PROGRAMMER / CLOCK

### The Programmer Buttons

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

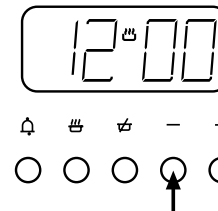
### To set the "Time of Day"



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

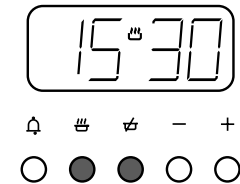


Press the *minus* button to listen to the first tone.

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

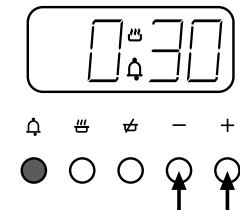
Releasing the *minus* button after the tone has sounded will automatically select that tone.

### 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.



## USING THE OVENS

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### **Important:**

Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

### **Hints for automatic cooking**

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

## USING THE MAIN OVEN

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### **Defrosting and cooling in the main oven**

(Turn the oven control knob to the defrost position .

To **defrost** frozen foods, place food in the centre of the oven and close the door.

To **cool** foods after cooking prior to refrigeration or freezing, place food in the centre of the oven with the door open.

### **Defrosting times**

Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns, and mince will take approximately 1 - 2 hours. Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Always check foods are thoroughly defrosted before cooking.

### **Be safe**

- Do not defrost stuffed poultry using this method.
- Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
- Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- Defrosting meat, poultry and fish can be accelerated using this method, but make sure they are completely thawed before cooking thoroughly.  
Place meat and poultry on a trivet in a meat tin, to catch the juices from the defrosting process.

## USING THE MAIN OVEN

| Item                                   | Temperature at °C<br>Fanned | Approximate<br>cooking time<br>(preheated oven) |
|--|-----------------------------|---|
| Small cakes                            | 175                         | 15 - 25 mins                                    |
| Whisked sponge                         | 170                         | 20 - 25 mins                                    |
| Swiss Roll                             | 190                         | 10 - 12 mins                                    |
| Victoria Sandwich<br>(2 x 205mm / 8in) | 160                         | 20 - 30 mins                                    |
| Semi rich fruit cake<br>(180mm / 7in)  | 125                         | 2½ - 3 hours                                    |
| Scones                                 | 210                         | 10 - 15 mins                                    |
| Meringues                              | 90 - 100                    | 2½ - 3 hours                                    |
| Shortcrust pastry                      | 200                         | depending on size                               |
| Puff / Flaky pastry                    | 210                         | & type of dish                                  |
| Choux pastry                           | 200                         | & type of filling                               |
| Biscuits                               | 160 - 200                   | 20 - 30 mins                                    |
| Sponge pudding                         | 150                         | 45 mins - 1 hour                                |
| Milk pudding                           | 150                         | 1½ - 1¾ hours                                   |

### Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

The times given in the baking guide are based on cooking in a preheated oven.

### Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

## USING THE OVENS

### Automatic cooking in the main oven

The automatic cooking facility is controlled by the programmer (see 'Programmer / Clock' section) and allows complete meals or individual dishes to be cooked while you are out of the house, to be ready for when you return.

The 'READY TIME' should be set as close as possible to, or just after, your anticipated return, so food is not left standing in a warm oven.

### Do

- Make sure that the oven lights are switched off when leaving food in the oven for a delayed start.
- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator) before placing them in the oven, and avoid using rolled joints of meat, which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

### Do not

- Warm food should never be placed in the oven if there is a delay period.
- Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over meat or poultry, dishes containing eggs, cooked rice, or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven; allow the oven to cool before setting for automatic cooking.
- Do not over fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerate.
- Never use the automatic facility to reheat 'cook chill' foods, as they should go straight from the refrigerator into a preheated oven.

## USING THE OVENS

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### Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

### Roast turkey

Roasting turkey perfectly can prove difficult, as you are cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 180°C for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to cook time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to cook time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

## USING THE OVENS

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### **To help the air circulate freely**

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely.

### **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 & shelf positions**

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

Shelf positions in an electric oven are counted from the bottom of the oven upwards, so shelf position 1 is the lowest. When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element (top oven) / oven roof.

Extra shelves may be ordered from the Customer Care Centre.

Position baking trays and roasting tins on the middle of the shelves, and leave 1 clear shelf position between shelves, to allow for circulation of heat.

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

## USING THE OVENS

### Slow cooking

For roasting joints of meat or poultry and for pot roasts, preheat the oven to 190°C - 200°C and cook for 30 minutes, then adjust the oven temperature control to 110 - 120°C for the remainder of the cooking time.

- Always use the top half of the oven when slow cooking in the conventional top oven.
- Slow cooking times will be about *three* times as long as conventional cooking times.
- Make sure that frozen foods are thoroughly *thawed* before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2½kg.

## USING THE OVENS

### Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

### Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is positioned in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

| Cook in oven at:<br>180°C - Fanned Main Oven<br>200°C - Conventional Top Oven |                             | Approximate Cooking Time<br>(preheated oven)   |
|---|-----------------------------|--|
| <b>Beef</b>   | Rare<br>Medium<br>Well done | 20 minutes per 450g (1lb), plus 20 minutes<br>25 minutes per 450g (1lb), plus 20 minutes<br>30 minutes per 450g (1lb), plus 30 minutes |
| <b>Lamb</b>   | Medium<br>Well done         | 25 minutes per 450g (1lb), plus 25 minutes<br>30 minutes per 450g (1lb), plus 30 minutes   |
| <b>Pork</b>   |                             | 35 minutes per 450g (1lb), plus 35 minutes   |
| <b>Poultry</b>  |                             | 20 minutes per 450g (1lb), plus 20 minutes   |