

850DODL

Freestanding Gas Double Oven Cooker
For Natural Gas Models

User & Installation Instructions

STOVES™

Stoney Lane, Prescott, Merseyside, L35 2XW

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 Gáis emergency line on **1850 205050** or contact your local gas supplier.

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.

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 in your local telephone directory under Gas.

The appliance must be installed by a Corgi registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations 1994", & the "The Gas Safety (Installation & Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence.



Technical Data

Data badge - Lower part of front frame

Type of gas

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

Gas category

Natural Gas - I2H, LP Gas - I3+

Pressure setting

G20 Natural Gas @ 20 mbar

G30 Butane @ 28-30 mbar

G31 Propane @ 37 mbar

Pressure test point

Use the oven injector

Aeration

 - Fixed

Appliance class

Class 1, Freestanding

Electrical supply

230 - 240V ~ 50Hz

Spark generator: Mains operated 7 outlet controlled by a single push button switch at the LHS of the fascia to individual electrodes.

Warning: This cooker must be earthed.

Grill - Grill burner is surface combustion type. Spark gaps 3 - 4mm.

Hob - Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner.

Oven - Oven burner is sheet steel, with pierced ports in stainless steel flame strip. Spark Gap 3 - 4mm.

Flame supervision: Expansion type with fixed low rate bypass drilling in valve. *Thermostat phial:* Front, centre of oven roof.

Countries of destination

GB - Great Britain, IE - Ireland

Gas	Burner	Nominal Rate Qn	Injector Size	Grammes per hour	
				Butane	Propane
Natural Gas	Grill	2.4kW	1.15mm	-	-
	Hob - LHF	1.0kW	72 "X"	-	-
	Hob - LHR & RHR	2.0kW	100 "Z"	-	-
	Hob - RHF	2.9kW	1.1 "Y"	-	-
	Main Oven	2.5kW	180 amal	-	-
	Top Oven	1.75kW	110 amal	-	-
	Total Heat Input	ΣQn 14.55kW	-	-	-
LP Gas	Grill	2.4kW	0.76mm	174g/h	172g/h
	Hob - LHF	1.0kW	50	73g/h	72g/h
	Hob - LHR & RHR	2.0kW	70	145g/h	143g/h
	Hob - RHF	2.9kW	85	211g/h	207g/h
	Main Oven	2.4kW	70 amal	174g/h	172g/h
	Top Oven	1.75kW	50 amal	127g/h	125g/h
	Total Heat Input	ΣQn 14.45kW	-	1049g/h	1034g/h
Electric	Griddle	1.2kW	-	-	-

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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 that the following information will help you to 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.

Your new 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 by a competent person who will ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations 1994", & the "The Gas Safety (Installation & Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offence.

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.

Installation Instructions

Connect to the gas supply

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

Fit the bayonet connection. This should be located so as to ensure the flexible connector hose does not kink.

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

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

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.

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

Pressure test point

Use the oven injector

Grill - Turn the top oven / grill control knob to the GRILL position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner.

Hob - Turn the control knob to the FULL ON position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner.

Ovens - Open the oven door. Turn the control to the FULL ON position and press the ignition switch, or holding a lighted match or taper to the burner. The burner operates at a low rate for up to 60 seconds until the flame supervision device opens and full gas rate is obtained.

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.

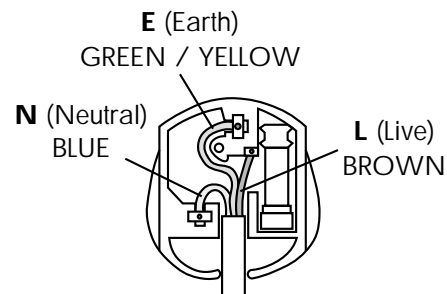
Installation Instructions

Connect to the electricity supply

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of 13 amp capacity.

If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.




Use a **13 amp** fuse in a 13 amp plug.

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,
Blue = Neutral,
Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E**  (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

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

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.

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.

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.

The cooling fan

When the appliance is switched on, you may hear the cooling fan come on. This keeps the fascia and control knobs cool during grilling / cooking and will continue to operate for up to 15 minutes after the appliance has been switched off.

During oven use the fan may cycle on and off. Should any fault occur with the cooling fan, the appliance will require servicing. Contact Customer Support.

Introduction

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, we strongly recommend that it is replaced immediately.

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

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:

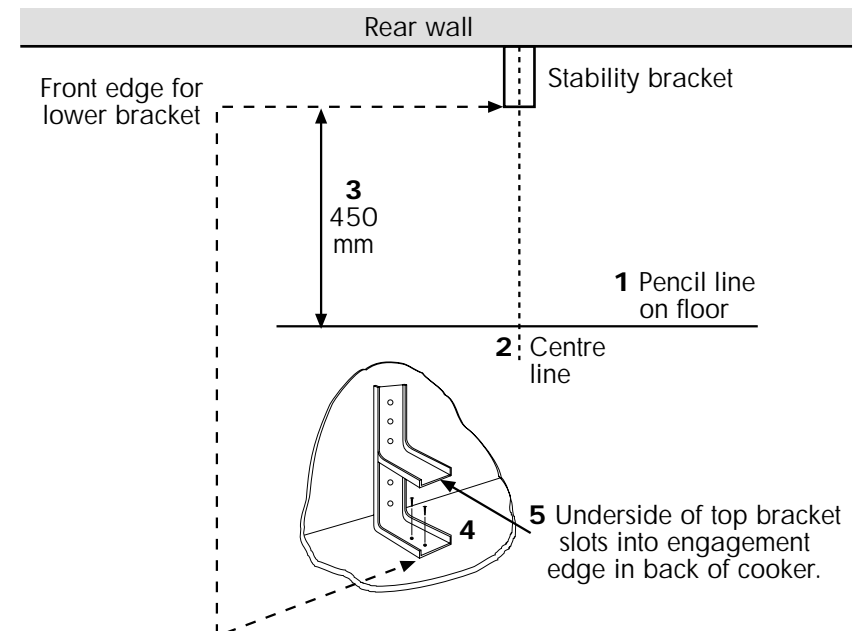
1. Place the cooker in position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.

4. Fix the bracket to the floor.
Measure from FLOOR LEVEL to ENGAGEMENT EDGE in the back of the cooker and add 3 mm.
5. Assemble the underside of the top part of the bracket to this height.

Levelling

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

The cooker is fitted with levelling feet and locknuts at the FRONT, and levelling feet only at the rear.



Installation Instructions

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 **64kg** (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.

Clearances & dimensions

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 850 mm

depth 600 mm

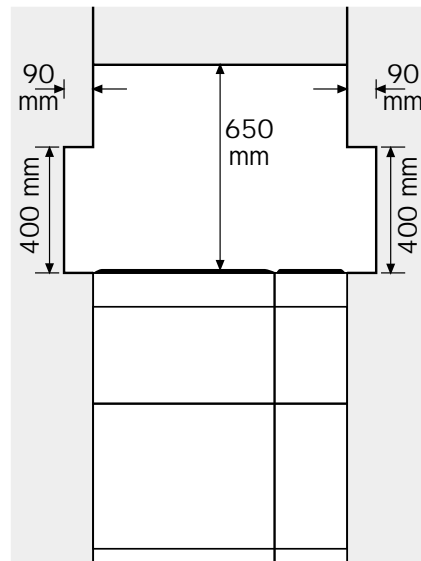
height 900 - 915 mm (adjustable)

Clearances

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

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 up to the front edge of the side panels. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall.



Be Safe - Not Sorry

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

- **Warning:** This appliance must be earthed.
- 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 and furnishings) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- Do not drape tea towels over the flue vents or doors 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.

- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- 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. The high reflectivity can also damage the element.
- 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.
- 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.
- **All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.**

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

Storage Compartment

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

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

The *plate rack* (if fitted) may be used to store plates - but make sure that they are oven proof. Use the slots provided, and take care not to overload the shelf.

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.**

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 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² 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 20m³ 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.

Cleaning

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.

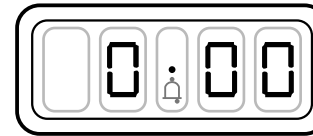
Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surface.

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.

Clock / Minute Minder

Initial display



The digital timer enables you to set the time of day (24 hour clock) and the minute minder alarm.

Setting the "Time of Day"

1. Switch on the electricity supply to the appliance.
The display will flash.
2. Press and release the *time of day* button.
3. Set the time of day with the *plus* and *minus* buttons.
4. The time will be set 7 seconds after the last plus or minus operation.

Alarm tones

After setting the time of day, you can select one of three alarm tones.

Press the *minus* button to listen to the first tone, then release the *minus* button and press it again to listen to the second tone, etc.

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

Setting the minute minder

1. Press and release the *plus* button to change the display from clock to minute minder - the bell symbol will light.
2. Use the *plus* and *minus* buttons to set the length of time before the alarm tone will sound. The display will increase / decrease in units of 10 seconds up to 99 minutes 50 seconds, and in units of 1 minute from 1 hour 40 minutes upwards. The maximum period which may be set is 10 hours.

The display format will change after 99 minutes and 50 seconds to 1 hour and 40 minutes.

During countdown, the minute minder has priority on the display, which will show (in *minutes : seconds*, or *hours : minutes*) the time remaining.

When countdown is complete, the tone will sound for 7 minutes, or it can be reset with one touch of any button.

To cancel the minute minder at any other time, run down the set time with the *minus* button.

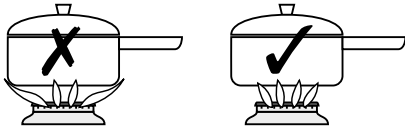
The display will revert to show the time of day.

Using the Hob

Ignition

Push in and turn the selected control knob anticlockwise to the *large flame* symbol 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 line 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.

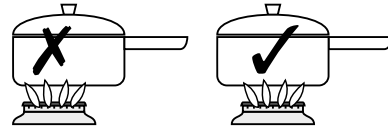
Pans

Use pans with a flat base of minimum 100mm / 4 ins diameter and maximum 280mm / 10 ins diameter which are stable in use.

Avoid using old misshapen pans or any pan which is unstable when placed on a flat surface.

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

Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.



When cooking with fat or oil, never leave unattended.

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

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

Pan supports

Always make sure the pan supports are replaced correctly, and located in the hob spillage well.

Cleaning

Glass parts (if fitted)

GLASS DOOR PANELS

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

Use a mild cream cleaner - eg; "Cif". Rinse away excess cleaner and dry with a soft cloth.

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 (if fitted)

OVEN DOOR FRAME & HANDLE, GRILL PAN HANDLE, FACIA PANEL & CONTROL KNOBS

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

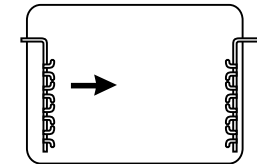
Chrome plated parts

OVEN SHELF & SHELF RUNNERS, GRILL PAN RUNNERS, GRILL PAN TRIVET

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

Note: Oven shelf runners (if fitted) 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.



'Easy care' oven interior (if fitted)

MAIN OVEN SIDES AND BACK

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than gas mark 5, 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.

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 cooker 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 appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous Enamel parts

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

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

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

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

Burner caps and heads

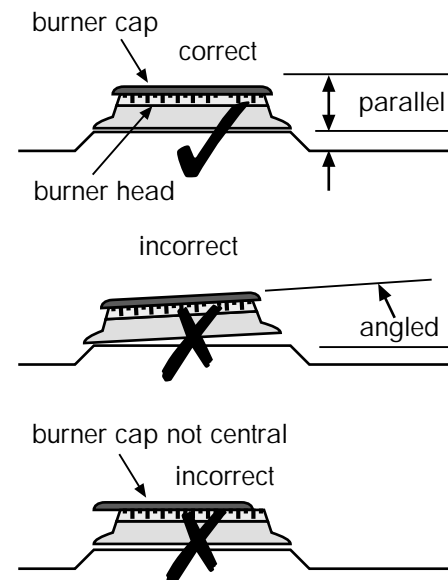
Important: Allow burners to cool before cleaning.

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 the burner cap & head with a moist soapy pad - eg; "Brillo".

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



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.

Using the Griddle

Griddle cooking

Griddle cooking is a traditional cooking method which allow anything from full breakfasts to drop scones to be cooked with ease.

The griddle absorbs heat quickly and evenly, and there is ample space for cooking. The coating on the griddle allows for low fat cooking and ease of cleaning.

The following foods are suitable for cooking on the griddle:

- griddle scones,
- pancakes,
- potato cakes,
- oatcakes,
- crumpets,
- bacon,
- gammon,
- sausages,
- steak,
- scotch pancakes / drop scones,
- salmon fillets,
- eggs (can be cooked in a metal ring to retain shape).

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

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 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 will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at Gas Mark 5		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 20 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Using the Ovens

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 involves 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.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 4 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 lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking 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 Grill

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

Ignition

Open the grill door. Push in and turn the grill control knob anticlockwise to the 'full on' position. Hold the control knob in and press the ignition switch or hold a lighted match or taper to the burner.

If after 15 seconds the burner has not lit, switch off the grill and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

Do not hold the control knob in for more than 15 seconds.

Note that on some models it is not necessary to hold the control in after turning clockwise to the "full on" position.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite the burner for at least one minute.

A few seconds after the flame has established, the safety valve will open and the control knob can be released.

Important: Keep the grill door open when the grill is on.

When slower cooking is required the grill can be turned down anti-clockwise to a slightly reduced setting, past the large flame symbol (full on), to the small flame symbol. This can be used

in conjunction with use of the different grilling positions (see below).

Only use the grill burner between the large and small flame symbol.

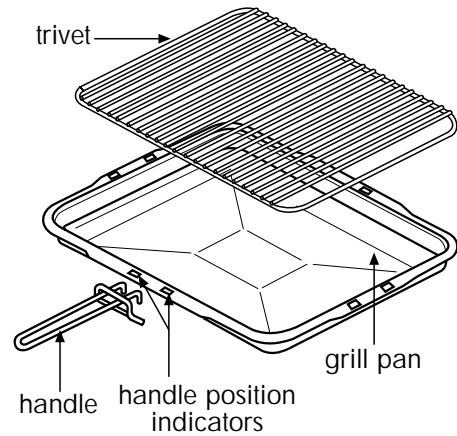
To turn off, push in the control knob and turn it clockwise to the "off" position.

Preheating

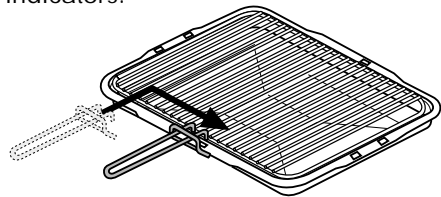
For best cooked results, always preheat the grill for about 3 minutes.

Using the Grill

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.

Grilling

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

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill pan trivet - inside the grill pan - can be inverted to give a high or low position, or it may be removed altogether to suit the type of food.

The base of the compartment can also be used - for example; when cooking whole fish, or when browning dishes such as cauliflower cheese.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill, can create a fire hazard.

Using the Ovens

Main oven baking guide

Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	7 "S" slow set	middle - top bottom	8 - 15 mins 2 - 3 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7") Genoise sponge Madeira (180mm / 7") Gingerbread Semi rich fruit cake (205 mm / 8") Christmas cake (205 mm / 8") Dundee cake (205mm / 8")	5 5 6 4 4 3 3 2 or 3 1 or 2 3	middle - top middle - top middle - top middle - top middle middle middle middle - bottom bottom middle - bottom	15 - 25 mins 20 - 25 mins 10 - 12 mins 20 - 30 mins 20 -30 mins 1 - 1¼ hours 1 - 1¼ hours 2½ - 3 hours depending on recipe 2- 2½ hour
Pastry Rough Puff Flaky / Puff Shortcrust Flan	7 6 6 6	middle - top middle - top middle - top middle - top	cooking time depends on recipe & type of filling
Biscuits Nut brownies Brandy snaps Flapjacks Ginger nuts	5 4 4 4	middle - top middle - top middle - top middle - top	25 - 35 mins 10 - 12 mins 20 - 25 mins 10 - 20 mins

Using the Ovens

Top oven baking guide

Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	7 "S" slow setting	top - middle bottom	10 - 15 mins 2 - 3 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm/7" per shelf) Genoise sponge (2 x 180mm/7" per shelf)	5 5 6 4 5	middle middle middle middle (side by side) middle	15 - 25 mins 20 - 30 mins 10 - 12 mins 20 - 35 mins 25 - 30 mins
Pastry Rough Puff Flaky / Puff Shortcrust Flan	7 6 6 6	middle middle middle middle	cooking time depends on recipe & type of filling
Biscuits Shortbread fingers Nut brownies Brandy snaps Flapjacks Ginger nuts	5 5 4 4 5	middle - top middle middle - top middle - top middle - top	20 - 30 mins 25 - 35 mins 10 - 15 mins 25 - 40 mins 15 - 20 mins

Using the Ovens

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

Top oven

The top oven can be used in the same way as the main oven, to cook a full range of dishes, but it is a secondary oven, and there are some differences.

Foods cooked in the top oven should be in relation to the oven size. Larger dishes, or food which may rise during cooking, should be cooked in the main oven.

Large items, wide tins and tall items such as rich fruit cakes, should be cooked in the main oven to obtain optimum results.

Ignition

Push in and turn the top oven control knob anticlockwise to the 'full on' position - gas mark 9 - and press the ignition switch until the burner lights. Turn the control knob to the required setting.

It can take up to 60 seconds for the oven burner to come on to the full rate.

In the event of the top oven burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the oven burner for at least one minute.

To switch off, push in the control knob and turn anticlockwise to return it to the off position.

Main oven

Ignition

Push in and turn the selected control knob anticlockwise to the 'full on' position (gas mark 9) and press the IGNITION SWITCH (if fitted), or hold a lighted match or taper to the oven burner, until the burner lights. Turn the control knob to the required setting.

It can take up to 60 seconds for the oven burner to come on to the full rate.

In the event of the burner flames in the main oven being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

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.

Using the Ovens

Preheating

Always preheat the top oven for 20 minutes. However, if the main oven is being used at the same time, preheating may not be necessary.

When both ovens are used together, the cooking times may need to be shortened slightly, or the cooking temperature adjusted, to allow for heat transference from the main oven to the top oven.

Preheat the main oven for 15 minutes. If you are not preheating the ovens, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The ovens must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges. For other dishes, preheating may not be essential, as many dishes will cook from a cold start.

Put the oven shelves in the position required before preheating the oven.

Oven shelves

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

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.

The shelf with the rear heatshield attached is intended for use in the top oven only.

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

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.

Using the Ovens

Shelf positions

To allow for heat circulation, position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves when cooking with more than one shelf.

When cooking 2 trays or items, remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the bases is required - eg; pies and pastries - interchange part way through cooking. If you prefer darker cooked results, cook on a higher shelf, for paler results use a lower shelf.

Slow cooking

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2½kg / 4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to Gas Mark 6 and cook for 30 minutes, then adjust the oven control to the "S" (slow) setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Cooking frozen & chilled foods

- Always preheat the oven.
- When cooking frozen or chilled foods, please follow the manufacturer's instructions.
- If cooking more than one tray or item, cooking times may need to be increased.
- Please ensure that foods are piping hot before consumption.
- Due to the many variations of frozen and chilled foods, always use the temperature setting stated on food packaging.
- Never overload the tray - eg; oven chips should be placed onto the baking tray in one even layer for satisfactory cooking.
- Follow the cooking times given on packaging but remember they are only intended as a guide and do not take individual preferences into account.
- Always cook frozen convenience foods straight from the freezer unless packaging advises otherwise.

Baking guide

Please note that the times and temperatures stated in the baking guide are only intended for reference only - refer to your recipe.