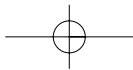
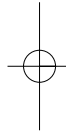


**Built-In Electric 600**  
**EL616**  
**Oven / Grill with Fan Cooled Fascia**

User & Installation Instructions



## Contents

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

## Introduction

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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.

Please read the instructions in this handbook before using or installing 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 covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

The 600 oven is designed to fit into a standard 600mm wide housing unit with a minimum internal height of 580mm.

### Electrical connection

For your safety employ a competent electrician.

The mains supply socket should be positioned where it is easily accessible so you can switch off the electricity supply to the oven, when replacing oven light bulbs (if fitted).

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

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

### Cooling fan

When the appliance is switched on, you will hear the cooling fan come on.

This keeps the fascia and control knobs cool during cooking, and will go off when the appliance is switched off.

### To replace an oven light bulb (if fitted)

**Caution:** Switch off the electricity supply and wait until the oven is cool before removing the oven shelves.

Remove the loose oven back - unscrew the 4 securing screws (one at each corner). Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover, and replace oven back.

Please note that the oven light bulb is not covered by the guarantee.

## 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.

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

- Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves or oven base, as this creates a fire hazard, and prevents heat circulation.
- Do not use the oven with the door inner glass panel removed (glass oven doors only).
- 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.
- Switch off the electricity supply before replacing the oven light bulb (if fitted), to avoid the risk of electric shock.
- Never use the appliance for heating a room.
- **Warning:** This appliance must be earthed.

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.**

## Using the Grill

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

### To turn on the grill

1. Turn the oven control knob clockwise until the grill function you require is showing in the window - ie;

 Conventional grill,

 Fanned grill.

2. Turn the grill control knob to the selected grill heat setting.

Position the grill pan under the centre of the grill.

The grill pan trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.



### Preheating

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

### Conventional grill

The door must be **open** when the conventional grill is used.

When using the door stop position for grilling, you can remove the grill pan handle by sliding it to the recess.

Turn the grill control knob either anti-clockwise to select  single grill settings (white numerals) or clockwise to use the  full grill settings (red numerals).

### Fanned grill

The door must be **closed** when the fanned grill is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

The grill control knob can be turned either way, as when the fan grill is selected, only the inner element will come on.

Fanned grilling may be faster than conventional grilling, because air is being circulated around the food, and thin portions of food such as bacon or fish fillets may not need turning.

## Using the Grill

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### Aluminium foil

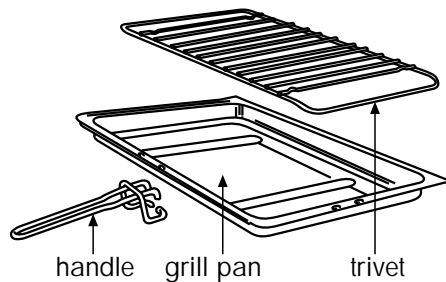
Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.

### Detachable grill pan handle

Place the handle over the edge of the grill pan. 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.



### Grill pan trivet

Food for grilling should be placed within the area defined by the kinks in the trivet wires.

## Using the Oven

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

### To switch on the oven

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

The red thermostat indicator 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 the selected temperature.

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

### Preheating

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 light switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

### Aluminium foil

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

### Note:

As part of the cooking process, hot air is expelled through a vent at the top of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

### 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 350 mm x 280 mm

This size of baking tray will hold up to 20 small cakes.

Roasting tin 370 mm x 320 mm

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

### Oven shelves

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

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



## Using the Oven

### **Cooking with a fan oven**

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan 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 the items will be cooked within the same length of time.

Cooking times will generally be shorter by between 5 - 10 minutes per hour, than those given in recipe books for conventional cooking.

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time; this will take between 5 - 15 minutes depending on the temperature selected.

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.

The fan oven may cook foods at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperature may have to be reduced.

### **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 25 mm / 1" 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.


### **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 control to the 110 - 120°C "slow set" for the remainder of the cooking time.
- Slow cooking times will be about 3 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 2¼kg / 4½lb.

## Using the Oven

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### **Defrosting and cooling**

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

To **cool** foods after cooking prior to refrigerating or freezing, turn the oven control to the  defrost position, and open the door about 75 mm / 3" to the stop position.

### **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.

### **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.

## Using the Oven

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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 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.

- Turkey should be roasted at 170 - 190°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 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 Oven

### **Baking guide**

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given.

The cooking times are only approximate because the size and type of cooking dish will influence cooking time as will personal preferences.

<b>Item</b>	<b>Temperature at °C</b>	<b>Approximate cooking time</b>
Small cakes	170 - 180	20 - 25 mins
Whisked Sponge	170	15 - 20 mins
Swiss Roll	190	8 - 12 mins
Victoria Sandwich (2 x 205mm / 8 in)	160	25 - 35 mins
Semi rich fruit cake (230mm / 9 in)	140	2½ - 3½ hours
Scones	210 - 220	10 - 15 mins
Meringues	90 - 100	2 - 3 hours
Shortcrust Pastry	200	Depend on the size & type of cooking dish and also the filling.
Puff / Pastry	210	
Choux Pastry	200	
Biscuits	160 - 200	10 - 20 mins
Bread (500g / 1 lb)	210	20 - 30 mins
Sponge Pudding	150	45 mins - 1 hour
Milk Pudding	150	1½ - 1¾ hours

## Using the Oven

### 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.

<b>Cook in oven at 180°C</b>		<b>Approximate cooking time</b> (preheated oven)
<b>Beef</b>	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Lamb</b>	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 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

## Using the Oven

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### **Automatic cooking**

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:**

- 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, prevent the transfer of odours, 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 cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm 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 refrigerated.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

## Using the Oven

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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

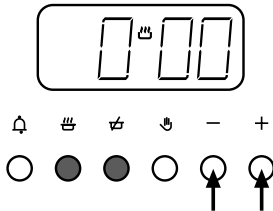
- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes 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.

## Programmer / Clock (6 button clock - if fitted)

### The programmer buttons

-  minute minder
-  cook time
-  ready time
-  manual
-  minus
-  plus

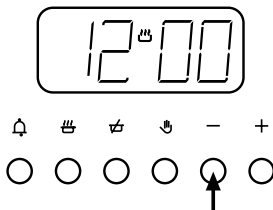
### To set the time of day



Press the *cook time* and *ready time* buttons simultaneously, and keep them depressed. Use the *plus* and *minus* buttons to set the required time.

Auto symbol goes out. The cookpot symbol comes on.

### To select an alarm tone

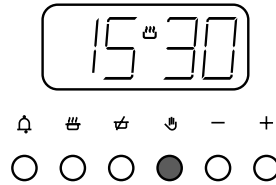


Press the *minus* button to listen to the first tone.

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

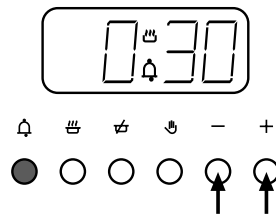
Releasing the *minus* button after the tone has sounded will automatically select that tone.

### Manual operation



To set the programmer to manual operation at any time (cancelling any automatic setting), press the *manual* button. 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 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.



## Programmer / Clock (6 button clock - if fitted)

### 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 (6.00 pm) as shown **(2)**.

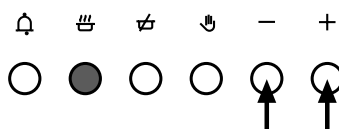
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

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

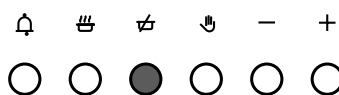
When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(4)**.

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 *manual* button **(4)**.

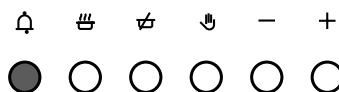
### 1. Auto symbol appears.



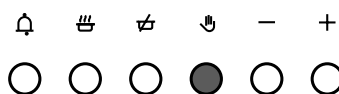
### 2.



### 3. Auto symbol will flash.



### 4. Auto symbol goes out.



## Programmer / Clock (6 button clock - if fitted)

### 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)**.

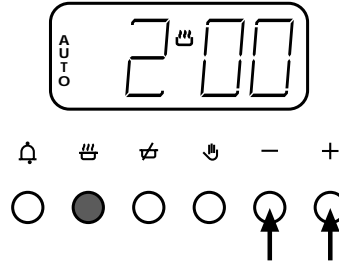
The display will revert to show time of day.

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

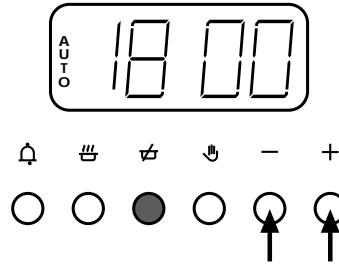
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) **(7)**.

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

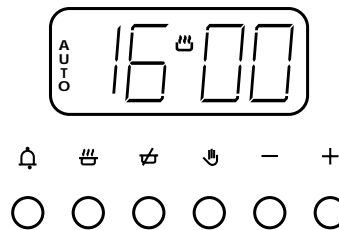
5. Auto symbol appears.



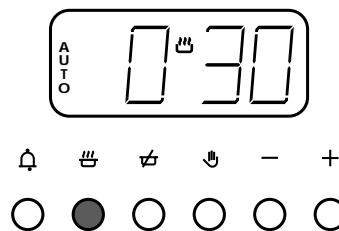
6. The cookpot symbol will disappear from the display.



7. The cookpot symbol will appear on the display.



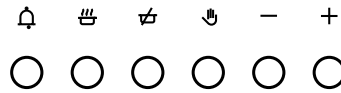
8.



## Programmer / Clock (6 button clock - if fitted)

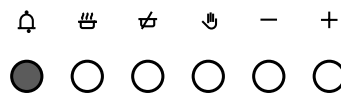
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound **(9)**.

9. Auto symbol will flash.



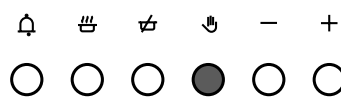
To switch off the alarm press the *minute minder* button **(10)**.

10.



When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(11)**.

11. Auto symbol goes out.



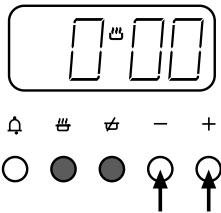
If you wish to cancel the automatic setting before cooking has started, and return to manual operation, press the *manual* button **(11)**. To cancel any remaining cooking time left on the clock before the alarm sounds, press the *manual* button **(11)**.

## Programmer / Clock (5 button clock - if fitted)

### The Programmer Buttons

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

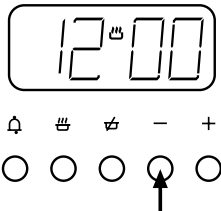
### To set the "Time of Day"



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

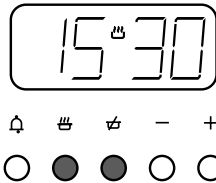


Press the *minus* button to listen to the first tone.

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

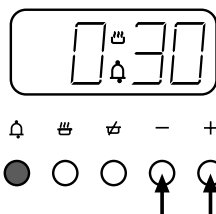
Releasing the *minus* button after the tone has sounded will automatically select that tone.

### 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.

## Programmer / Clock (5 button clock - if fitted)

### 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).

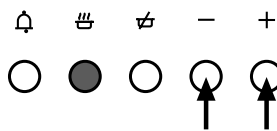
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

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

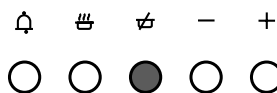
When the oven has switched off, **return the oven control knob to the "off" position**, and press the *cook time* and *ready time* buttons to return to manual operation (4).

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).

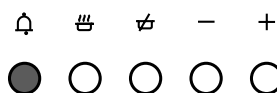
1. A (Auto) symbol appears.



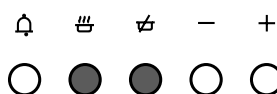
- 2.



3. A (Auto) symbol will flash.



4. A (Auto) symbol goes out.



## Programmer / Clock (5 button clock - if fitted)

### 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).

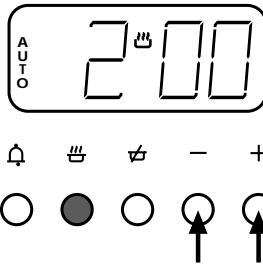
The display will revert to show time of day.

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

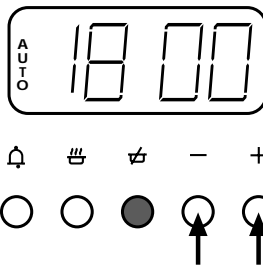
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) (7).

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

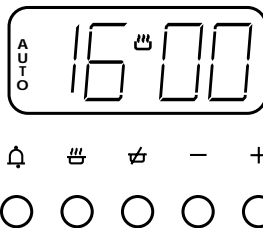
5. A (Auto) symbol appears.



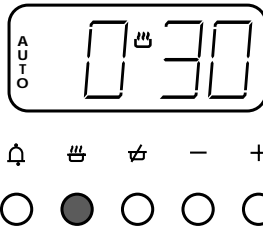
6. The cookpot symbol will disappear from display.



7. The cookpot symbol will appear on display.



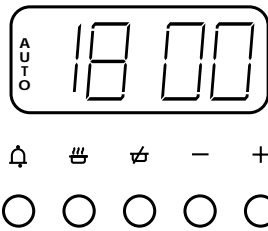
8.



## Programmer / Clock (5 button clock - if fitted)

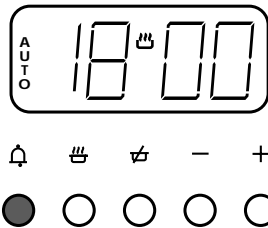
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound (9).

9. A (Auto) symbol will flash.



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

10.

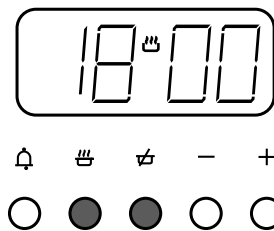


When the oven has switched off, return the oven control knob to the "off" position, and press the *cook time* and *ready time* buttons simultaneously (11).

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).

11. A (Auto) symbol goes out.



## Cleaning

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

**Always let the oven 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.

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

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

To avoid damaging the surfaces when removing stubborn marks, we recommend the following:

### Vitreous enamel parts

GRILL PAN, OVEN COMPARTMENT FLOOR

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

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

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

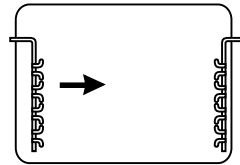
### Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS,  
GRILL PAN TRIVET

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

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

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



### Easy care surfaces

OVEN SIDES AND BACK

If you do a lot of open roasting, or roast at temperatures above 200°C, we recommend regular cleaning 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

### **Painted, plastic and metal finish parts** (where fitted)

OVEN DOOR FRAME & HANDLE, GRILL PAN HANDLE, OUTER FRAME TRIM, CONTROL KNOBS

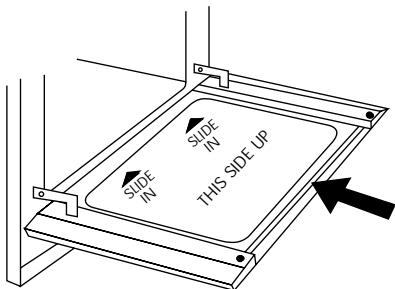
Only use a clean cloth wrung out in hot soapy water.

### **Glass parts**

FASCIA PANEL & DOOR PANELS

*Do not* use abrasive cleaners or polishes. Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth.

**Important:** The inner door glass panel can be removed for cleaning but it must be replaced the right way up as shown (so the reflective side faces inwards), and pushed fully in to the **stop** position. To remove the glass panel, hold the top and bottom edges and slide out.



### **Stainless steel surfaces** (stainless steel finish models only)

FACIA PANEL, HANDLES

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 H.R.P.C. - contact direct sales order line ☎ 01772 819 672.

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. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

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

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil" and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

## Installation Instructions

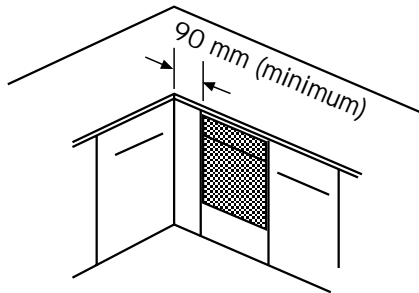
### Step 1: Prepare installation

**Do not lift the oven by the door handle.**

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

Please note that the weight of this appliance is approximately **36kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

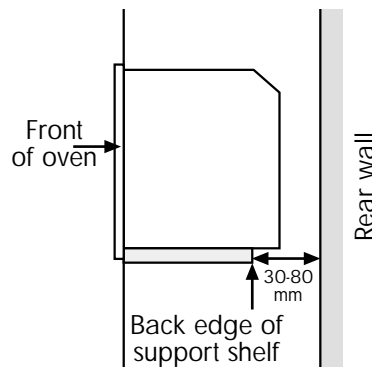
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

*Note:* When removing the appliance from the base tray packaging care should be taken not to damage the appliance.

1. When installing in a typical 600mm deep, built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
3. If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



## Installation Instructions

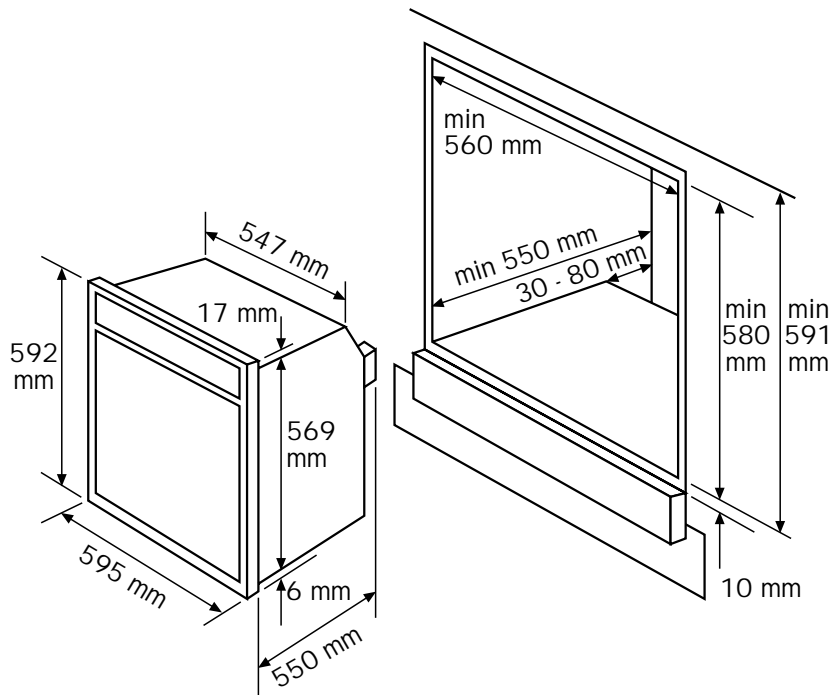
The appliance is designed to fit into a standard 600mm wide housing unit, with **minimum** internal dimensions as shown.

*Note:* **588mm** is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.

Please note that all sizes are nominal, and some variation is to be expected.

### Installing a hob above the oven

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.



## Installation Instructions

### **Step 2: Connect to the electricity supply**

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

**Important:** Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

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

1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3 mm must be provided.

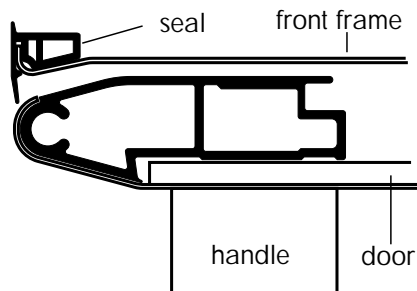
Use a 13 amp fuse.

2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be 2.5 mm<sup>2</sup>.
3. The mains terminal block is positioned at the right hand rear of the top service panel.
5. Connect the cable to the terminal block, and tighten the cable clamp.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

### **Step 3: Check edging strip**

The edging strip is factory fitted to the front side edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.



When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.

### **Step 4: Secure appliance into housing unit**

*Note:* The unit housing the appliance must be appropriately fixed.

Open the oven door and screw 2 screws through the top corner holes in the front frame.

## Technical Data

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### Technical data

#### **Power supply**

230 - 240V ~ 50Hz

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

#### **Element ratings at 235V**

Single grill	1725W
Dual grill	2685W
Fan oven	2400W
Light	25W
<b>Maximum Load</b>	<b>2760W</b>

## 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

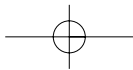
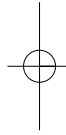
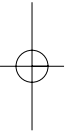
Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

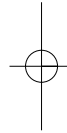
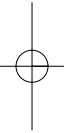
Enter appliance numbers here for future reference:

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





STOVES LIMITED  
STONEY LANE, PRESCOT, MERSEYSIDE, L35 2XW

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