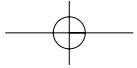
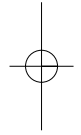
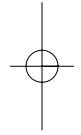


720EF, Q721EF

Electric Double Oven & Grill

User & Installation Instructions



CONTENTS

User's Section	2 - 22
Introduction	2
Be Safe - Not Sorry	4
Using the Grill	5
Using the Top Oven (Conventional)	6
<i>Top oven baking guide</i>	7
Using the Main Oven (Fanned)	9
<i>Cooking with a fanned oven</i>	10
<i>Main oven baking guide</i>	11
<i>Defrosting and Cooling</i>	12
<i>Slow cooking</i>	13
<i>Hints for cooking frozen & chilled foods</i>	13
<i>Traditional fruit cakes</i>	14
<i>Roasting turkey</i>	14
<i>Roasting guide</i>	15
Programmer / Clock	16
Automatic Cooking	20
Cleaning	22
 Installation Instructions	 24 - 32
Before you start your installation, please read the instructions - planning your installation will save you time and effort.	
 Technical Data	 33
 Stoves Customer Support	 36

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

INTRODUCTION

Thank you for choosing a British built appliance by Stoves

We hope the following information will help you to quickly familiarise yourself with the feature 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.

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.

The oven is designed to be installed beneath worktop level, either into a housing unit, or between base units.

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 turn on the oven or grill you may notice a smell and some smoke.

Electrical connection

Please refer to the 'Installation Instructions'. For your safety, employ a competent electrician.

Warning: This appliance must be earthed.

In the event of a power cut:

1. Switch off the electricity supply to the appliance at the cooker control unit.
2. When the power returns, see the 'Programmer / Clock' section to 'Set the time of day'.

INTRODUCTION

To replace a light bulb

Caution: Switch off the electricity supply, to remove the risk of electric shock. Wait until the oven /grill is cool before removing the shelves.

With a large flat bladed screwdriver or coin, prise off the lamp glass cover. Unscrew the bulb and replace. replace lens cover.

Please note that oven light bulbs are not covered by guarantee.

Glass 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, 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 panels be damaged, we strongly recommend that it is replaced immediately.

Cooling fan

When the appliance is switched on, you will hear the cooling fan come on. This keeps the facia and control knobs cool during cooking. Should any fault occur with the cooling fan, the appliance will need to be serviced - contact Stoves Customer Support.

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form - this is normal.

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 the heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Do not use 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.
- Do not use the oven with the door inner glass panel removed.
- Do not drape tea towels over the flue vents as this creates a fire hazard.
- Use oven gloves when removing hot food utensils from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not place items on drop down doors when they are open.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard.
- 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, to avoid the risk electric shock.
- Never use the appliance for heating a room.

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

Warning: This appliance must be earthed.



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

USING THE GRILL

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

The grill will not operate if the top oven is switched on or set for automatic cooking.

Manual operation

If **A** (Auto) is showing on the programmer display, return to manual operation by pressing the cook time  and ready time  buttons simultaneously. Any programme which has been set is cancelled.

To switch on the grill

Open the grill door.

Important: the door must be kept open when the grill is used.

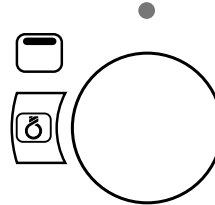
Turn the grill control knob either clockwise to use the full grill settings, which are coloured red, or anticlockwise to the economy grill settings, which are coloured white.

The economy grill settings only use the inner element of the grill.

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

To switch on the grill lights

Turn the 'TOP OVEN' control knob clockwise until the light symbol is showing in the window.



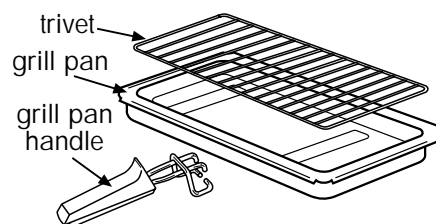
Aluminium foil

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

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.



USING THE TOP OVEN

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

The top oven is a conventional oven.

Manual operation

The programmer must be set to manual before the top oven can be used.

The top oven cannot be used manually when the programmer is set for automatic cooking; if **A** (Auto) is showing on the programmer display, return the oven to manual operation by pressing the cook time \equiv and ready time \neq buttons simultaneously. Any programme which has been set is cancelled.

To switch on the top oven

Turn the top oven control knob 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 to the OFF position.

Automatic operation

See 'Programmer / Clock' section.

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

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

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 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.

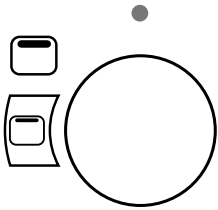
USING THE TOP OVEN

Top heat and base heat

The top oven offers the advantage that it can be used with either base heat only or top heat only. These are fixed heat settings.

Top heat only

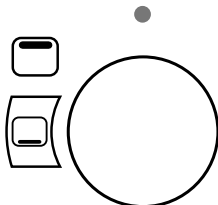
Turn the top oven control knob past the oven temperature markings, until the top heat symbol is in the window as shown below.



This setting can be used to brown the top of dishes such as cauliflower cheese or baked alaska etc.

Base heat only

Turn the top oven control knob past the oven temperature markings, until the base heat symbol is in the window as shown below.



This setting can be used to finish cooking pastry bases, pies, pizzas etc.

USING THE TOP OVEN

Preheating

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

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

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

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

Cooking temperatures

Because the top oven is more compact it may be necessary to reduce cooking temperatures specified in recipes by 20°C. Use the following guide as a reference for determining temperatures to use.

Shelf positions

There are 3 shelf positions in the top oven, which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

Baking guide

Item	Temperature °C	Shelf position	Approximate cooking time
Small cakes	180	2	15 - 20 mins
Victoria sandwich (2 x 180 mm / 7")	160	2	20 - 25 mins
Swiss Roll	200	2	8 - 12 mins
Semi rich fruit cake (180 mm / 7")	140	1	2¼ - 2¾ hours
Scones	215	3	10 - 15 mins
Meringues	110	1	2 - 3 hours
Shortcake Pastry	200 - 210	2	depends on size and type of cooking dish, and also the filling
Puff / Flaky Pastry	200 - 210	2	
Choux Pastry	200 - 210	2	
Biscuits	160 - 200	3	10 - 20 mins
Sponge Pudding	150	2	30 - 45 mins
Milk Pudding	140	1	2 - 2½ hours

USING THE MAIN OVEN

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

The main oven is a fanned oven.

Manual operation

The programmer must be set to manual before the oven can be used.

The oven cannot be used manually when the programmer is set for automatic cooking; if **A** (Auto) is on the programmer display, return the oven to manual operation by pressing the cook time ⌘ and ready time ⌘ buttons simultaneously. Any programme which has been set is cancelled.

To turn on the main oven

Turn the oven control knob clockwise to the selected temperature.

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.

Automatic operation

See 'Programmer / Clock' section.

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 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.

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 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.

USING THE MAIN OVEN

Cooking with a fanned oven

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

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

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

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

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods, eg; milk puddings. When batch baking foods that will rise during cooking - eg; bread, always ensure that enough space has been left between shelves to allow for the rise.

Preheating is generally not necessary as a fanned oven warms up quickly.

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

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

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

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

USING THE MAIN OVEN

Baking guide

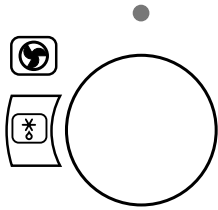
Item	Temperature °C	Approximate Cooking Time
Small cakes	170 - 180	20 - 25 mins
Whisked Sponge	170	15 - 20 mins
Swiss Roll	190	8 - 12 mins
Victoria sandwich (2 x 205 mm / 8", shallow tins)	160	25 - 35 mins
Semi rich fruit cake (180 mm / 7" deep tin)	125	2½ - 3 hours
Scones	210 - 220	10 - 15 mins
Meringues	110	2 - 3 hours
Shortcake Pastry	200	depends on size and type of cooking dish and also the filling
Puff/Flaky Pastry	210	
Choux Pastry	200	
Biscuits	160 - 200	10 - 20 mins
Bread (500 g (1lb) loaf)	210	20 - 30 mins
Sponge Pudding	150	45 mins - 1 hour
Milk Pudding	150	1½ - 1¾ hours

USING THE MAIN OVEN

Defrosting and cooling in the main oven

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.



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 filets, 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 MAIN OVEN

Slow cooking

- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.
- 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 120°C - *top oven* / 110°C - *main oven* for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.

Hints for cooking frozen & chilled foods

- 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.
- Always use the temperature setting stated on food packaging when cooking convenience food.
- Preheat the oven if requested.
- 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.

USING THE MAIN OVEN

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 25 mm (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 requires 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 - 180°C for 20 minutes per lb, 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 MAIN 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 the bone.

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

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

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

Notes:

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

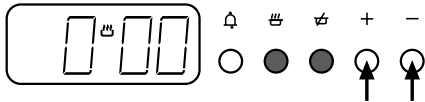
Cook in oven at; 180°C - main fanned oven 200°C - conventional top oven		Approximate cooking time (Preheated oven)
Beef	Rare Medium Well done	20 minutes per 450 g (1lb), plus 20 minutes 25 minutes per 450 g (1lb), plus 20 minutes 30 minutes per 450 g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450 g (1lb), plus 25 minutes 30 minutes per 450 g (1lb), plus 30 minutes
Pork		35 minutes per 450 g (1lb), plus 35 minutes
Poultry		20 minutes per 450 g (1lb), plus 20 minutes

PROGRAMMER / CLOCK

The Programmer Buttons

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

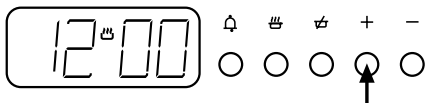
To set the "Time of Day"



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

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

To select an alarm tone

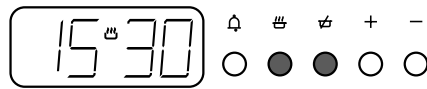


Press the *minus* button to listen to the first tone.

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

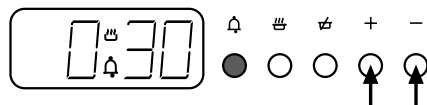
Releasing the *minus* button after the tone has sounded will automatically select that tone.

Manual operation



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

Setting the minute minder



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

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

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

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

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

PROGRAMMER / CLOCK

Semi-automatic cooking (example)

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

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

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

Press the *ready time* button, and the display will show the actual time the oven is going to switch off, eg; 3.30 as shown **(2)**.

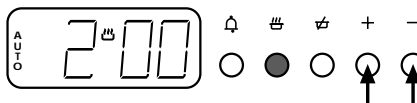
At the end of the cooking time, the alarm will sound.

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)**.

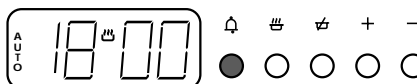
1. A (Auto) symbol appears.



2.



3. A (Auto) symbol will flash.



4. A (Auto) symbol goes out.



PROGRAMMER / CLOCK

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)**.

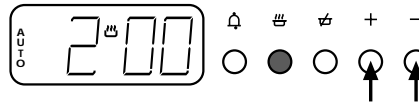
The display will revert to show time of day.

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

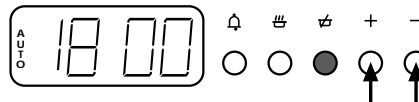
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) **(7)**.

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.



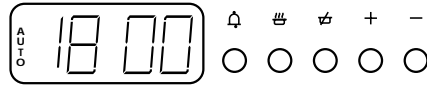
8.



PROGRAMMER / CLOCK

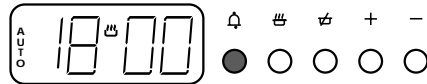
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound (9).

9. A (Auto) symbol will flash.



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

10.



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

11. A (Auto) symbol goes out.



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

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

AUTOMATIC COOKING

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, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not:

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

AUTOMATIC COOKING

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

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

Vitreous enamel surfaces

GRILL PAN, TOP OVEN COMPARTMENT, MAIN OVEN COMPARTMENT FLOOR

Use a mild cream cleaner. Look for one which has the Vitreous Enamel Council's recommendation seal - eg; "Jif".

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.

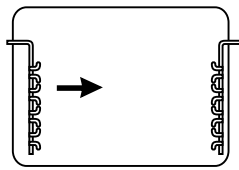
Chrome plated parts

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

MAIN 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.

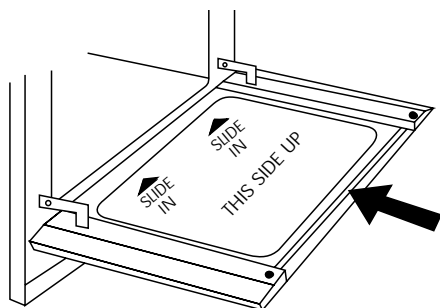
CLEANING

Glass parts

FACIA PANEL & DOOR PANELS

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

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, open the door wide, hold the top and bottom edges and slide out.



Painted, plastic and metal finish parts (where fitted)

HANDLES & CONTROL KNOBS, OVEN DOOR FRAME

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

Stainless Steel surfaces (stainless steel finish models only)

FACIA PANEL, HANDLES, DOOR PANELS

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 on 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

Before you start - please read the instructions carefully - planning your installation will save you time and effort.

Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.

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.

Please note that the weight of this appliance is approximately **55kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

This appliance must be installed only at low level - ie; under a worktop. The controls have been designed for viewing at a low level, and it should therefore not be installed at high level.

Important: Do not modify the outer panels of this appliance in any way.

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

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 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.

Fixing screws - The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.

Step 1: Prepare for installation

There are 3 methods of installing the appliance:

Method 1: Into a space between two base units, ie; without a housing unit.

Method 2: Into a housing unit, with an internal height of less than 710 mm, which can be modified to obtain the required dimensions.

Method 3: Into a housing unit, with an internal height of 710 or more.

If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

Quantity	Colour	Description	For Fixing:
6	Silver	No 8 x 12 mm long Self tapping screw	Runners to appliance
12	Black	No 8 x 12 mm long Chipboard screw	Runners and sidetrims to cabinet or housing
2	Silver	No 8 x 25 mm long Chipboard screw	Appliance to cabinet
2	Silver	No 8 x 12 mm long Self tapping screw	Appliance to sidetrims

INSTALLATION INSTRUCTIONS

Method 1: Without housing unit (between 2 base units)

Before installing the appliance, check the internal dimensions as shown.

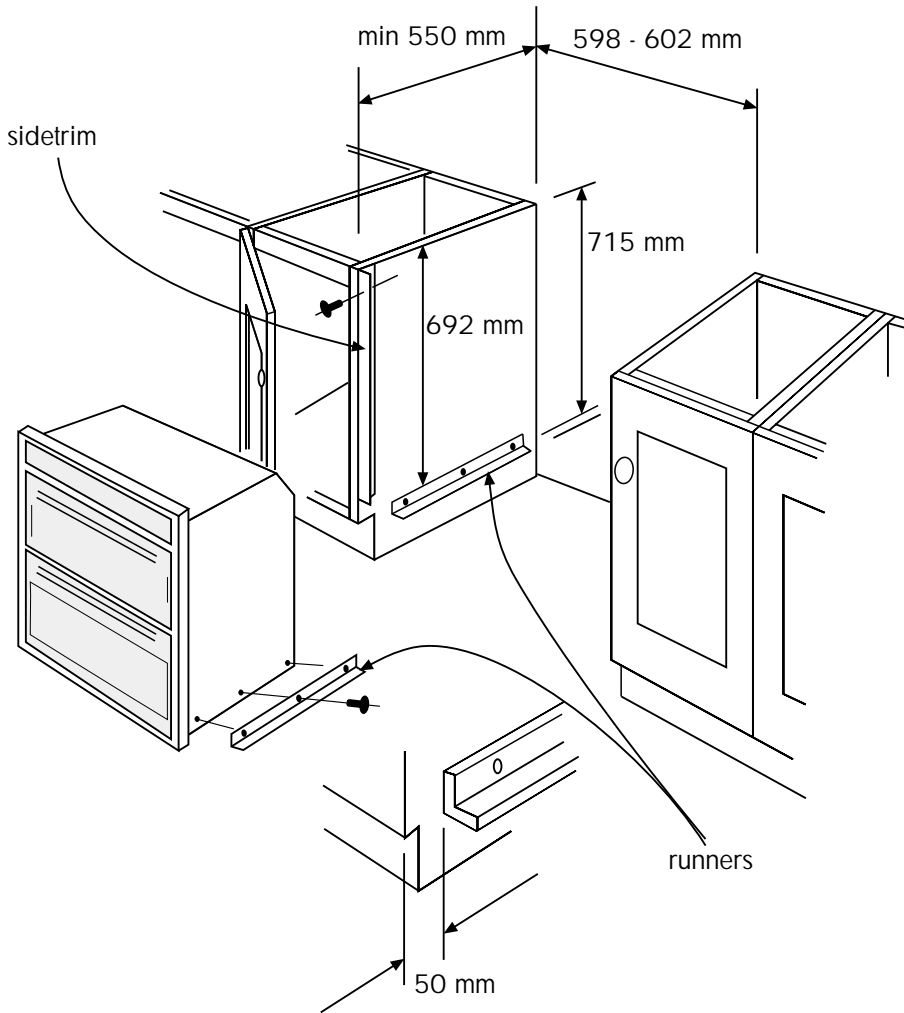
The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the **550 mm** minimum depth.

The fixing kit is packed onto the oven under the polystyrene packaging. You will find 2 side trims (692 mm long) and 4 runners (420 mm long). The fixing screws are in a polythene bag in the oven.

1. Remove the 6 screws (3 each side) from the lower sides of the oven. Take the 6 No 8 x 12 mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.
2. Make sure they are the right way up as shown.
3. Take one of the side trims, hold it against the side of the base unit, and mark off **692 mm** from the top edge of the base unit, to the top edge of the runner.
Note: This ensures a 5 - 8 mm clearance from the underside of the worktop to the top of the appliance.
4. Measure **50 mm** from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the No 8 x 12 mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.
6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12 mm (Black) chipboard screws.

INSTALLATION INSTRUCTIONS

Method 1: Without housing unit (between 2 base units)



INSTALLATION INSTRUCTIONS

Method 2: Housing unit with internal height less than 710 mm.

Note: You will not need the 2 side trims (692 mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.

Before you start;

Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.

You may have to cut into or remove any rear cross members to obtain the 550 mm minimum depth.

To obtain the required 715 mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

To fix the runners

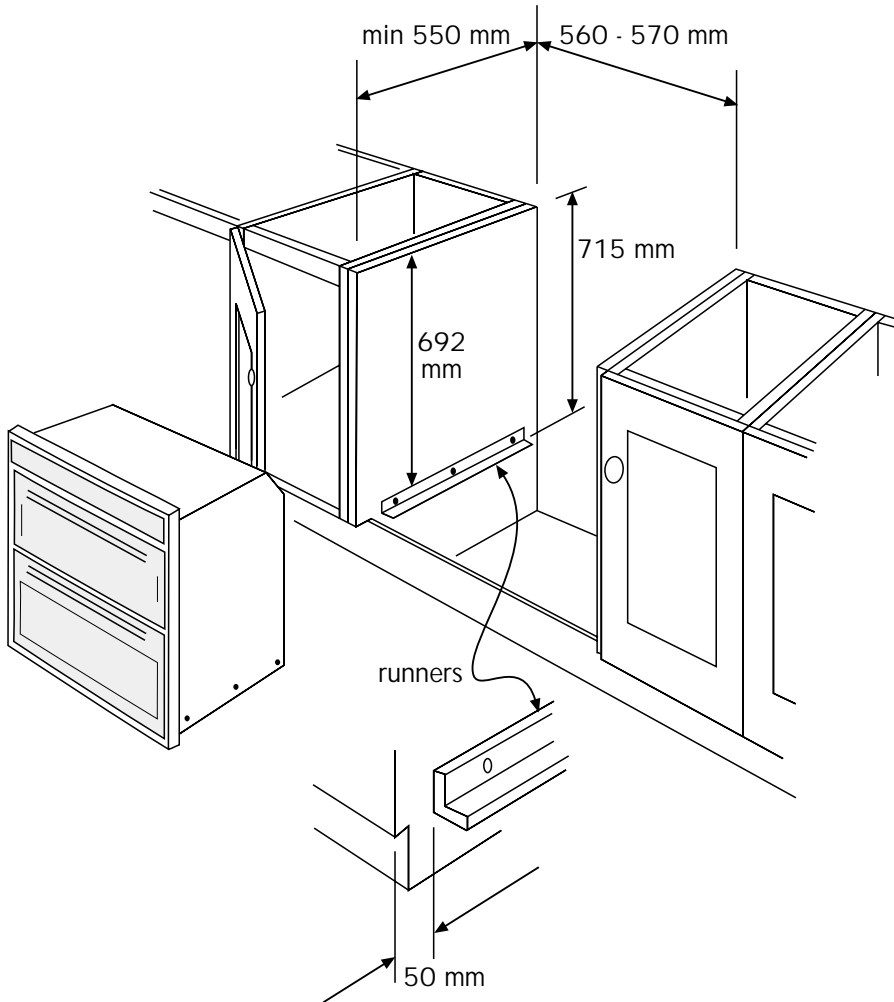
1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 692 mm from the top edge of the side unit, to the top edge for the runner.

Note: This ensures a 5 - 8 mm clearance from the underside of the worktop to the top of the appliance.

2. Measure 50 mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the No 8 x 12 mm (Black) chipboard screws and screw the runners into position the right way up as shown.
4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.

INSTALLATION INSTRUCTIONS

Method 2: Housing unit with internal height less than 710 mm

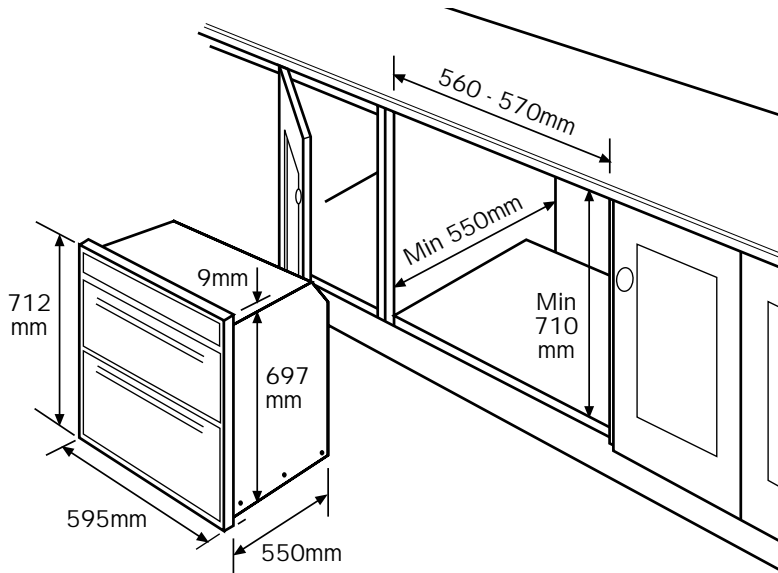


INSTALLATION INSTRUCTIONS

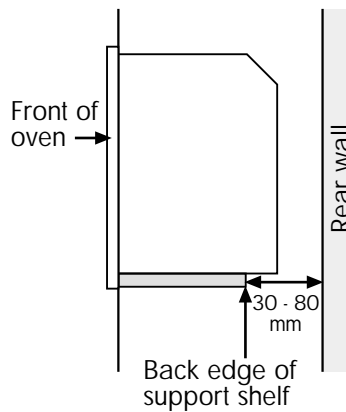
Method 3: Housing unit with internal height of 710 mm or more.

Note: You will not need the 4 runners and 2 trims that are packed with the oven for this installation.

Remove any fixings that may prevent entry of the oven into the housing. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.



- (i) When installed in a typical 600 mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
- (ii) 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 **80 mm**.
- (iii) 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 **30 mm** is made by shortening the shelf.



INSTALLATION INSTRUCTIONS

Step 2: Connect to the electricity supply

Warning: This appliance must be earthed.

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

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

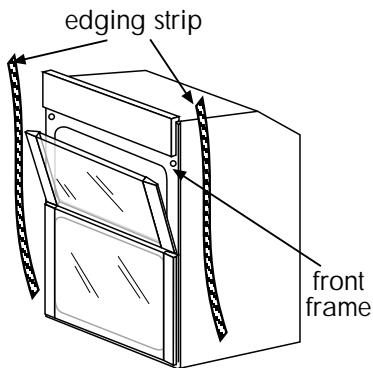
1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with suitable twin and earth heat resistant flexible cable, minimum 4mm², which is suitable for use up to 25 amps.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp cover.
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

INSTALLATION INSTRUCTIONS

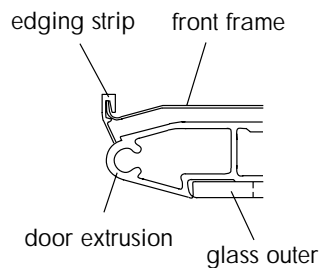
Step 3: Fit edging strip (Q721EF only)

Before inserting the appliance into the cabinet, fit the silicon edging strip (supplied in the oven pack) to the front side edges of the front frame. Trim to size.

Fitting the edging strip:



Detail:



Step 4: Insert appliance and secure in position

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

Method 1: Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.

Method 2: Insert appliance into cabinet - ensure that it is engaged over the top of the side runners.

Method 3: Insert appliance into cabinet.

To secure:

Make sure the appliance is centrally located.

Method 1: Open the grill door and you will see the 2 fixing holes at the top sides of the front frame. Drill through the fixing holes into the side trims with a 3.2 mm diameter drill. Secure the appliance to the side trims with the 2 remaining No 8 x 12 mm (Silver) self tapping screws.

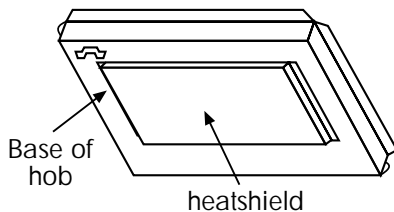
Methods 2 & 3: Open the grill door and secure appliance into position using 2 No 8 x 25 mm (Silver) chip-board screws through the front frame.

INSTALLATION INSTRUCTIONS

Step 5: Installing a STOVES gas hob above the appliance

1. Remove the heatshield from the underside of the hob base.

Note: The heatshield is not required in this type of installation.



2. Fit the inlet connector **adaptor kit** to the hob:
 - a. Remove the polythene bag, containing the kit and fixing screws from the oven pack.
 - b. Take out the pressure test nipple and elbow adaptor.
 - c. If the existing pressure test nipple on the hob is longer than the one supplied in the adaptor kit it must be replaced by the shorter one.
 - d. Remove existing inlet connector from the hob, and replace with the new elbow adaptor.

Care must be taken to ensure the hob inlet pipe is as close to the back wall as possible, so it doesn't obstruct the appliance or the appliance inlet pipe.

If a flexible inlet pipe is used, it must hang vertically and not be trapped between the oven and rear wall.

If another make of hob is installed above the appliance, and the inlet connector adaptor kit doesn't fit the hob, the correct size elbow and connector can be bought from a local hardware store.

TECHNICAL DATA

Electricity supply

Voltage 230 - 240V ~ 50Hz

Element ratings

Dual grill 1725 / 2685 W

Top oven (base) 670 W

Top oven (grill) 615 W

Main oven 2400 W

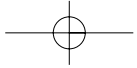
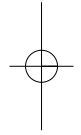
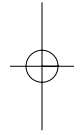
Oven lights each - 25 W

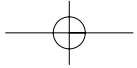
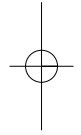
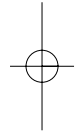
Cooling fan 10 W

Maximum load 5285 W

Countries of destination

(GB) Great Britain, (IE) Ireland





STOVES CUSTOMER SUPPORT

In case of difficulty please call
STOVES Customer Support 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 Support Representatives become available.

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 Support. They are essential to booking your call.

