

Q720EM

Electric Multi-function Double Oven & Grill

User & Installation Instructions



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

INTRODUCTION

Thank you for choosing a British built appliance by Stoves

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

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

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

The Q720EM is designed to be installed beneath worktop level, either into a housing unit, or between base units.

Your 1st year guarantee

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

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

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves 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.

The *User's Section* in this handbook covers the operation of the ovens and grill, but to help you make the most of your Q720EM, with its main multi-function oven and conventional top oven, we have produced the accompanying *Cooking Guide* which gives more details of its features and benefits.

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 BS 3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

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

INTRODUCTION

Cooling fan

When the appliance is switched on, you will hear the cooling fan come on, this keeps the exterior of the appliance cool during cooking, and will continue to operate to cool the appliance for about 10 minutes after the last control has been switched off.

To replace an oven light bulb

Caution: Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock. Wait until the oven is cool, then remove the oven shelves.

Grasp the lens cover and pull away from the oven side. Unscrew the bulb. Please note that the oven light bulb is not covered by guarantee.

Condensation

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.

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'.

OVEN FUNCTIONS

| Symbol | Function / Feature | Top Oven | Main Oven |
|---|------------------------|----------|-----------|
|  | Conventional Grill | page 6 | page 9 |
|  | Economy Grill | page 6 | - |
|  | Fanned Grill | - | page 9 |
|  | Conventional Oven | page 7 | page 11 |
|  | Top Heat Only | page 7 | page 11 |
|  | Base Heat Only | page 7 | page 11 |
|  | Fanned Oven | - | page 11 |
|  | Fan and Base Heat Only | - | page 11 |
|  | Intensive Bake | - | page 11 |
|  | Defrosting and cooling | - | page 12 |
|  | Oven Light | ✓ | ✓ |
|  | Oven Temperature | ✓ | ✓ |
|  | Oven Selector | - | ✓ |

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. 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 or doors, 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 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.
- *Drop-down doors:* Do not place items on the door when open.
- Switch off the electricity supply before replacing the oven light bulb, to avoid the possibility of 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 - TOP OVEN

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

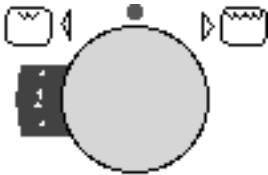
The top oven grill is a fully variable dual ceramic maxigrill.

To switch on the grill

Make sure that the programmer is set to manual.

Open the grill door.

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.

Important: the top oven / grill door must be kept open when the grill is in use.

To switch on the grill lights

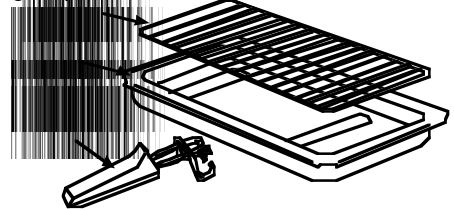
Turn the top oven control knob clockwise until the light symbol is showing in the window.

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.





Caution: Do not use the grill if the ceramic grill glass is cracked, as electrical parts are directly beneath. Turn off the electricity supply to the oven at the socket.

USING THE TOP OVEN

Caution: Accessible parts may be hot when the top 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 oven can be used. If **A** (Auto) is showing 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 switch on the top oven

Turn the top oven control knob to the desired 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 ceramic grill glass gets extremely hot when the top oven / grill is in use, so take extra care to avoid touching it.

Top heat and base heat

The top oven offers the advantage that it can be used with either bottom 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 MULTI-FUNCTION MAIN OVEN

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

The main oven is a multi-function oven, and may be used as a conventional oven or a fanned oven. It may also be used as a grill, or with one of the other oven functions.

Manual operation

The programmer must be set to manual operation before the main oven or grill functions can be used. 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

Step 1 - Select the function

Turn the selector control knob in either direction, until the function you require appears in the window.

Step 2 - Set the main oven control

If you have selected an oven cooking function, then simply turn the main oven control knob clockwise to the required temperature - this brings on the neon indicator light, which will stay on until the oven reaches the required temperature.

If you have selected Defrost, turn the main oven control clockwise until the light symbol appears in the window.

If you have selected the grill or fanned grill function, then turn the main oven control knob clockwise until the grill symbol appears in the window.

To switch off the main oven, return the control knob to the 'off' position.

Automatic operation

See 'Programmer / Clock' section.

USING THE GRILL - MAIN OVEN

Grilling in the main oven

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

The grill lights and main oven facia neons will not operate when the programmer is set for automatic operation.

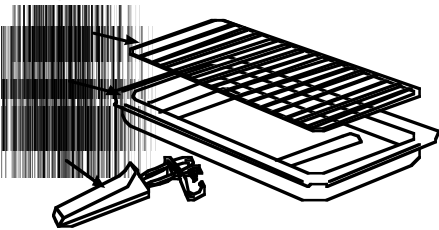
The grill / fanned grill are fixed settings using the inner element only.

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.



Aluminium foil

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

Conventional grill

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

- (i) Turn the selector control knob to the conventional grill setting.
- (ii) Turn the oven control knob to the grill setting.

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.

- (i) Turn the selector control knob to the fan grill setting.
- (ii) Turn the oven control knob to the grill setting.

When the fanned 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. Thin portions of food, such as bacon or fish fillets, may not need turning.

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

USING THE MAIN OVEN

Oven cooking

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

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

Manual operation

Set the programmer to manual operation. See 'Programmer / Clock' section.

Turn the selector control knob until the symbol for the desired oven function is showing in the window.

Turn the main oven control knob to the desired temperature.

The red thermostat indicator neon will come on and off 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 the main oven, return the main oven control knob to the "off" position.

Automatic operation

See 'Programmer / Clock section.

Preheating

Always use the fan oven setting for preheating to save time and electricity.

After the oven has been preheated on the fan oven setting, turn the selector control knob to the oven setting you require.

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

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

To help the air circulate freely

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

USING THE MAIN OVEN

Conventional oven

- (i) Turn the selector control knob to the conventional oven symbol.
- (ii) Turn the main oven control knob to the required temperature.

The temperature you select corresponds to the temperature in the middle of the oven.

The top heat comes from the outer element of the grill, and the base heat is under the oven base.

Top heat only

- (i) Turn the selector control knob to the top heat symbol.
- (ii) Turn the main oven control to the required temperature.

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

Base heat only

- (i) Turn the selector control knob to the base heat symbol.
- (ii) Turn the main oven control knob to the required temperature.

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

Fan oven

- (i) Turn the selector control knob to the fan oven symbol.
- (ii) Turn the main oven control knob to the required temperature.

The fan oven comes on when the oven is switched on and circulates the air around the oven to give a fairly even temperature throughout the oven.

Fan and base heat only

- (i) Turn the selector control to the fan and base heat symbol.
- (ii) Turn the main control to the required temperature.

This setting can be used to finish items with a top crust - eg; jam tarts, open mince pies and flans.


Intensive bake

- (i) Turn the selector control to the intensive bake symbol.
- (ii) Turn the main oven control to the required temperature.

This setting can be used for items with a high moisture content - eg; fruit flans, quiches and cheese cake.

USING THE MAIN OVEN

Defrosting and cooling

- (i) Turn the selector control knob to defrost.
- (ii) Turn the oven control to the light symbol. 

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

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

Be safe

- Do not defrost stuffed poultry using this method.
- Do not defrost larger joints of meat or poultry over 2kg / 4lb using this method.
- Never place uncooked food which is to be defrosted next to cooked food which is to be cooled, as this can lead to cross contamination.

Please refer to the *Cooking Guide* for more information on using the Defrost function.

Slow cooking

Turn the selector control to either conventional oven or fanned oven.

Do not try to slow cook using any of the other oven functions.

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

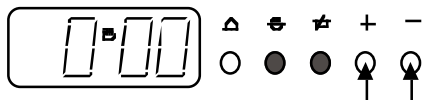
- Always use the top half of the oven when slow cooking in the top oven, or in the main oven with the conventional oven function.
- Slow cooking times will be about *three* times as long as conventional cooking times.
- Make sure that frozen foods are thoroughly *thawed* before cooking.
- Do not slow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

PROGRAMMER / CLOCK

The Programmer Buttons

- △ minute minder
- ☼ cook time
- ★ ready time
- minus
- + plus

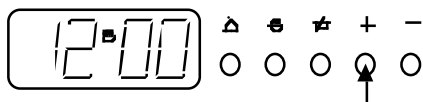
To set the "Time of Day"



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)**.

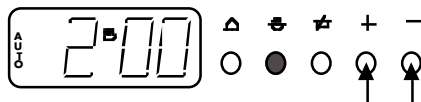
At the end of the cooking time, the alarm will sound.

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)**.

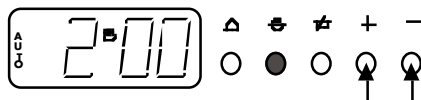
The display will revert to show time of day.

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

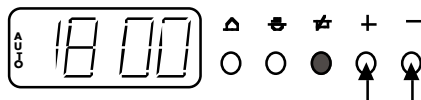
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) **(7)**.

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)**.

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

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

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)**.

9. A (Auto) symbol will flash.



10.



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.

It is recommended that the appliance is cleaned after open roasting.

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.

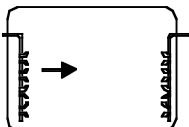
Chrome plated parts

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.



Vitreous enamel surfaces

GRILL PAN, TOP OVEN / GRILL COMPARTMENT,
MAIN OVEN COMPARTMENT FLOOR

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

Painted, plastic and metal finish parts (where fitted)

HANDLES & CONTROL KNOBS

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

'Easy-care' surfaces

OVEN SIDES AND BACK

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

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

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

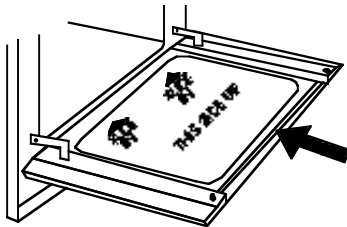
CLEANING

Glass parts

FACIA PANEL & DOOR PANELS

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



Ceramic grill glass

After using the top oven or grill, wait until the grill glass is cool before giving it a quick wipe over.

Most splashes on the grill glass will burn off as the grill is used but, if necessary, it can be cleaned using a ceramic hob cleaner - eg; "Hob Brite", or a moist soapy "Brillo" pad. When cleaning, do not exert excessive pressure on the grill glass.

For removing stubborn deposits, we recommend a ceramic hob scraper (available from "Homecare" © 0208 871 5027).

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** ☎ **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 during installation.

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.

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

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

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 710mm, which can be modified to obtain the required dimensions.

Method 3: Into a housing unit, with an internal height of 710mm 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 | N° 8 x 12mm long Self tapping screw | Runners to appliance |
| 12 | Black | N° 8 x 12mm long Chipboard screw | Runners and sidetrims to cabinet or housing |
| 2 | Silver | N° 8 x 25mm long Chipboard screw | Appliance to cabinet |
| 2 | Silver | N° 8 x 12mm 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 opposite.

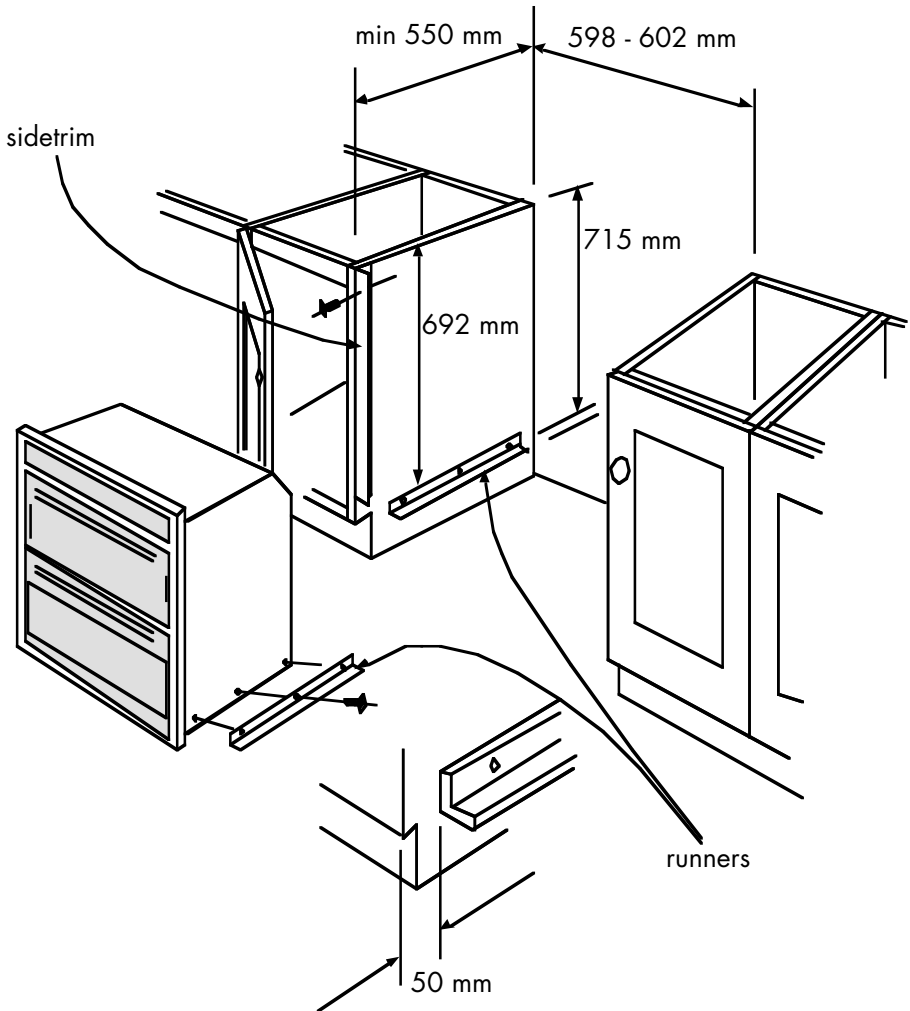
The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the **550mm** minimum depth.

The *fixing kit* is packed onto the oven under the polystyrene packaging. You will find 2 side trims (692mm long) and 4 runners (420mm 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 N° 8 x 12mm (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 **692mm** from the top edge of the base unit, to the top edge of the runner.
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
4. Measure **50mm** from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the N° 8 x 12mm (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 N° 8 x 12mm (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 710mm.

Note: You will not need the 2 side trims (692mm 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 550mm minimum depth.

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

To fix the runners

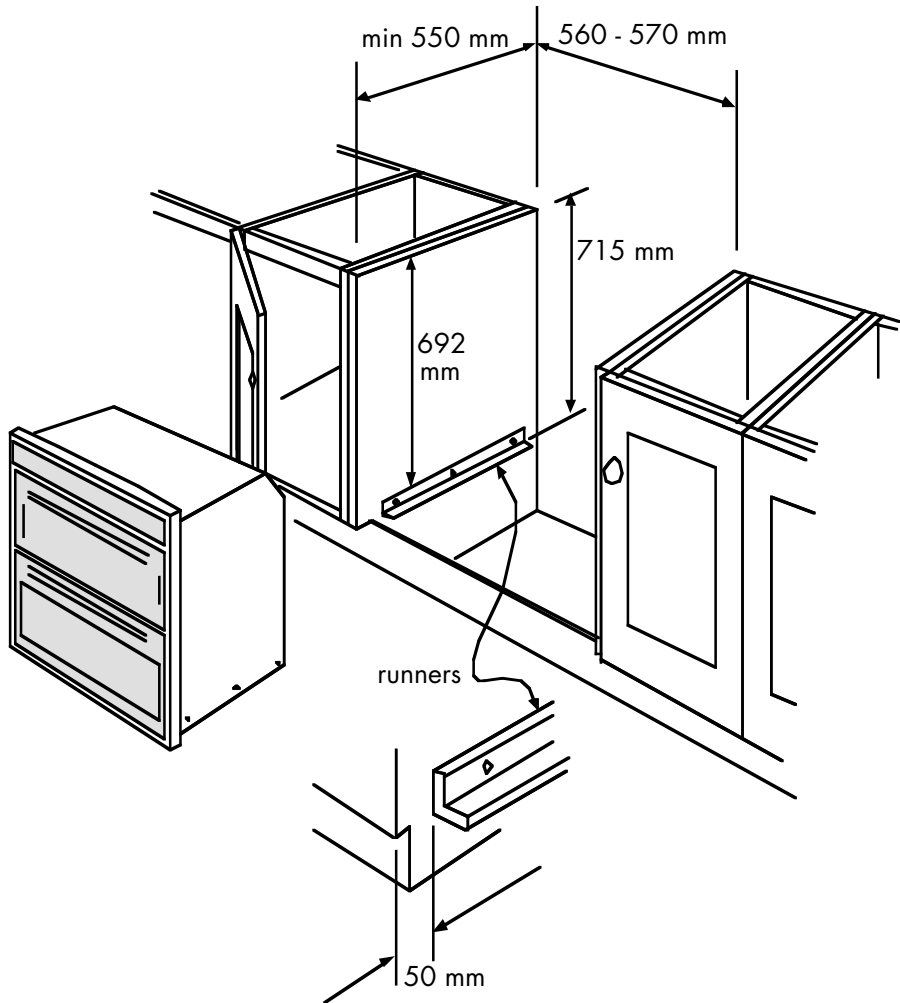
1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 692mm from the top edge of the side unit, to the top edge for the runner.

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

2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the N° 8 x 12mm (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 710mm

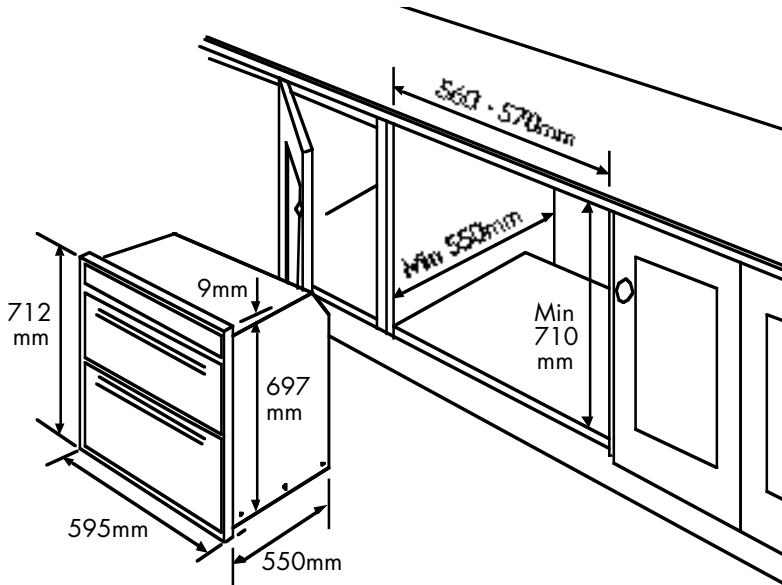


INSTALLATION INSTRUCTIONS

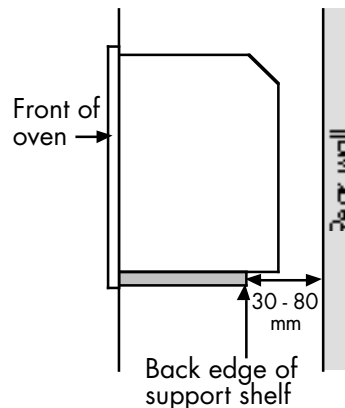
Method 3: Housing unit with internal height of 710mm or more.

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 600mm 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 **80mm**.
- (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 **30mm** 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 3mm minimum contact separation at all poles.

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

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 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.

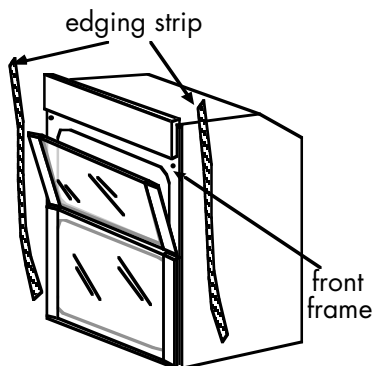
INSTALLATION INSTRUCTIONS

Step 3: Fit edging strip

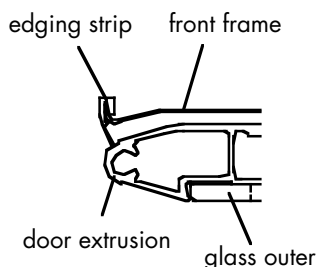
Before inserting the appliance into the cabinet, fit the silicon edging strip (supplied in the oven pack) to the front side edges of the front frame.

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 3.2mm diameter drill. Secure the appliance to the side trims with the 2 remaining N° 8 x 12mm (Silver) self tapping screws.

Methods 2 & 3: Open the grill door and secure appliance into position using 2 N° 8 x 25mm (Silver) chip-board screws through the front frame.

INSTALLATION INSTRUCTIONS

Installing a STOVES gas hob above the appliance

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.

TECHNICAL DATA

Electrical supply

230 - 240V ~ 50Hz

Element Ratings

Main oven

| | |
|-------------|-------|
| Base | 960W |
| Top | 960W |
| Grill | 1725W |
| Fan element | 2400W |

Top oven

| | |
|------------------|--------------|
| Dual grill | 1370 / 2610W |
| Top oven (base) | 960W |
| Top oven (grill) | 390W |
| Lights | 25W |

Maximum Load 5210W

Countries of destination

(GB) Great Britain, (IE) Ireland

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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"/> |
| 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"/> |

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.



