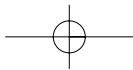
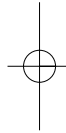
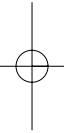


Q900EM

Multi-function Electric Double Oven & Grill

User & Installation Instructions



CONTENTS

| | |
|--|----------------|
| User's Section | 2 - 18 |
| Introduction | 2 |
| Functions. | 4 |
| Be Safe - Not Sorry. | 5 |
| Using the Grill - Top Oven | 6 |
| Using the Top Oven | 7 |
| Using the Main Oven | 8 |
| <i>Grilling in the main oven</i> | 9 |
| <i>Oven cooking</i> | 10 |
| <i>Conventional Oven</i> | 11 |
| <i>Top Heat Only</i> | 11 |
| <i>Base Heat Only</i> | 11 |
| <i>Fan Oven</i> | 11 |
| <i>Fan & Base Heat Only</i> | 11 |
| <i>Intensive Bake</i> | 11 |
| <i>Defrosting and cooling</i> | 12 |
| <i>Slow cooking</i> | 12 |
| Programmer / Clock | 13 |
| Cleaning | 17 |
| | |
| Installation Instructions | 19 - 22 |
| | |
| Technical Data | 23 |
| | |
| Stoves Customer Support | 24 |

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 Q900EM is designed to fit into a standard 600 mm wide housing unit with a minimum internal height of 880 mm.

The *User's Section* in this handbook covers the operation of the ovens and grill, but to help you make the most of your Q900EM, with its main fan oven and conventional top oven, we have produced the accompanying 'Cooking Guide' which gives more details of its features and benefits.

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.

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 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 change a light bulb

Switch off the electricity supply to the appliance at the socket, to avoid the risk electric shock.

Wait until the oven is **cool**, then remove the oven shelves.

The lens cover on the light can be removed by pulling away from the oven side. Unscrew the bulb.

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

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 fused spur.
2. When the power returns, see the 'Programmer / Clock' section to 'Set the time of day'.

FUNCTIONS

| Symbol | Function / Feature | Top Oven | Main Oven |
|---|---------------------------|----------|-----------|
|  | 1. Conventional Grill | page 6 | page 9 |
|  | Economy Grill | page 6 | - |
|  | 2. Fanned Grill | - | page 10 |
|  | 3. Defrosting and cooling | - | page 12 |
|  | 4. Conventional Oven | page 7 | page 12 |
|  | 5. Top Heat Only | page 7 | page 12 |
|  | 6. Base Heat Only | page 7 | page 12 |
|  | 7. Fanned Oven | - | page 12 |
|  | 8. Fan and Base Heat Only | - | page 12 |
|  | 9. Intensive Bake | - | page 12 |
|  | Oven Light | ✓ | ✓ |
|  | Oven Temperature | ✓ | ✓ |
|  | Oven Selector | - | ✓ |

BE SAFE - NOT SORRY

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

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils 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.
- Never use the appliance for heating a room.
- 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.

- Do not use the oven with the door inner glass panel removed.
- *Drop-down doors:* Do not place items on the door when open.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard. The high reflectivity can also damage the element.
- Use oven gloves when removing hot food 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.
- Switch off the electricity supply before replacing the oven light bulb, to avoid the risk electric shock.

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 - 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.

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

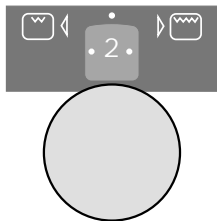
If **A** (Auto) is showing on the programmer display, return the grill to manual operation by pressing the ⏸ cook time and ⏹ ready time button simultaneously. Any programme which has been set is cancelled.

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 door must be kept open when the grill is used, as the grill will not operate with the door closed.

To switch on the grill lights

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

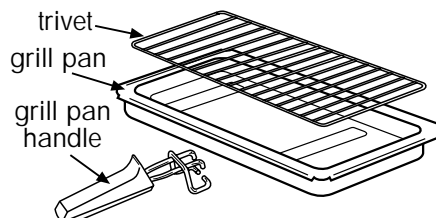
Please note that you cannot turn on the lights when the programmer is set for automatic operation.

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 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 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.

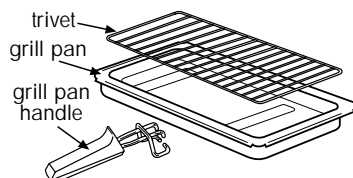
The grill / fanned grill are fixed settings using the inner element only.

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 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

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.

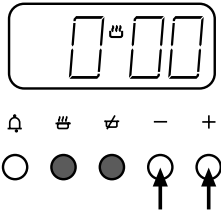
- Always use the top half of the oven when slow cooking in the top oven, or in the main oven with the conventional oven function.
- Slow cooking times will be about *three* times as long as conventional cooking times.
- Make sure that frozen foods are thoroughly *thawed* before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼ kg.

PROGRAMMER / CLOCK

The Programmer Buttons

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

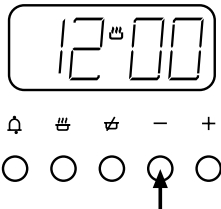
To set the "Time of Day"



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

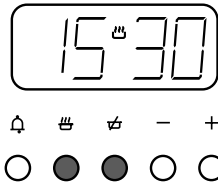


Press the *minus* button to listen to the first tone.

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

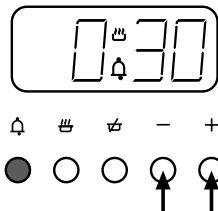
Releasing the *minus* button after the tone has sounded will automatically select that tone.

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).

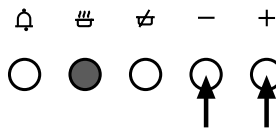
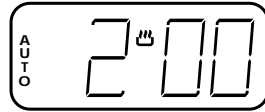
At the end of the cooking time, the alarm will sound.

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

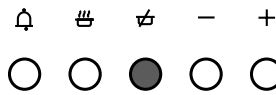
When the oven has switched off, **return the oven control knob to the "off" position**, and press the *cook time* and *ready time* buttons to return to manual operation (4).

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).

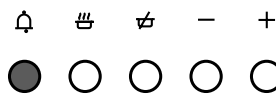
1. A (Auto) symbol appears.



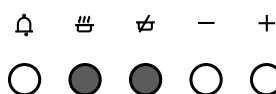
- 2.



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).

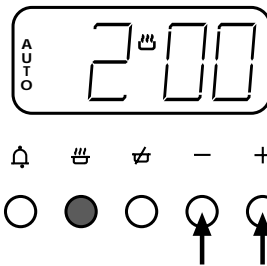
The display will revert to show time of day.

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

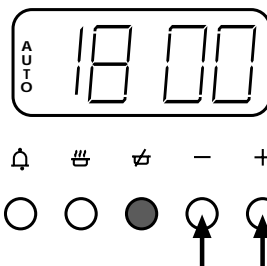
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) (7).

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

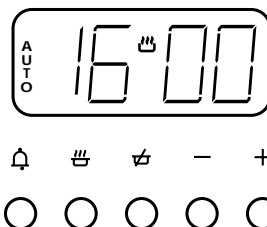
5. A (Auto) symbol appears.



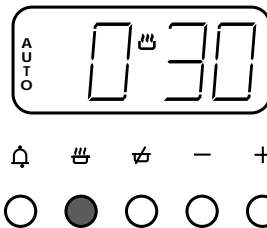
6. The cookpot symbol will disappear from display.



7. The cookpot symbol will appear on display.



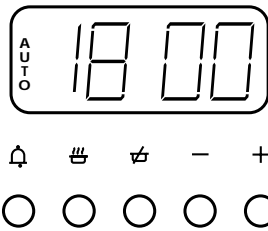
8.



PROGRAMMER / CLOCK

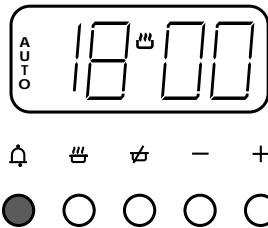
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound (9).

9. A (Auto) symbol will flash.



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

10.

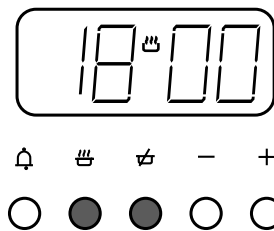


When the oven has switched off, return the oven control knob to the "off" position, and press the *cook time* and *ready time* buttons simultaneously (11).

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

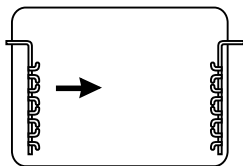
Chrome plated parts

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.



Painted, plastic & metal finish parts

HANDLES & CONTROL KNOBS

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

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.

'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.

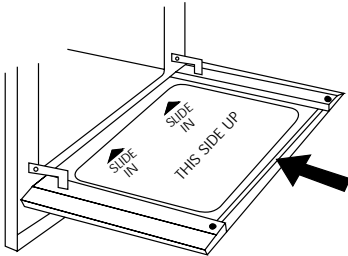
CLEANING

Glass parts

FACIA PANEL & DOOR PANELS

Use a mild cream cleaner - eg; "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.



ANTHRACITE COLOURED GLASS PARTS

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

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.

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

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 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 **56kg** (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.

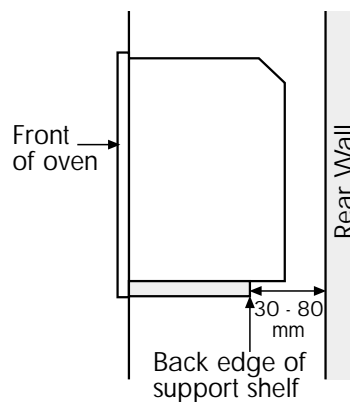
1. Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

Note: When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.

2. (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.

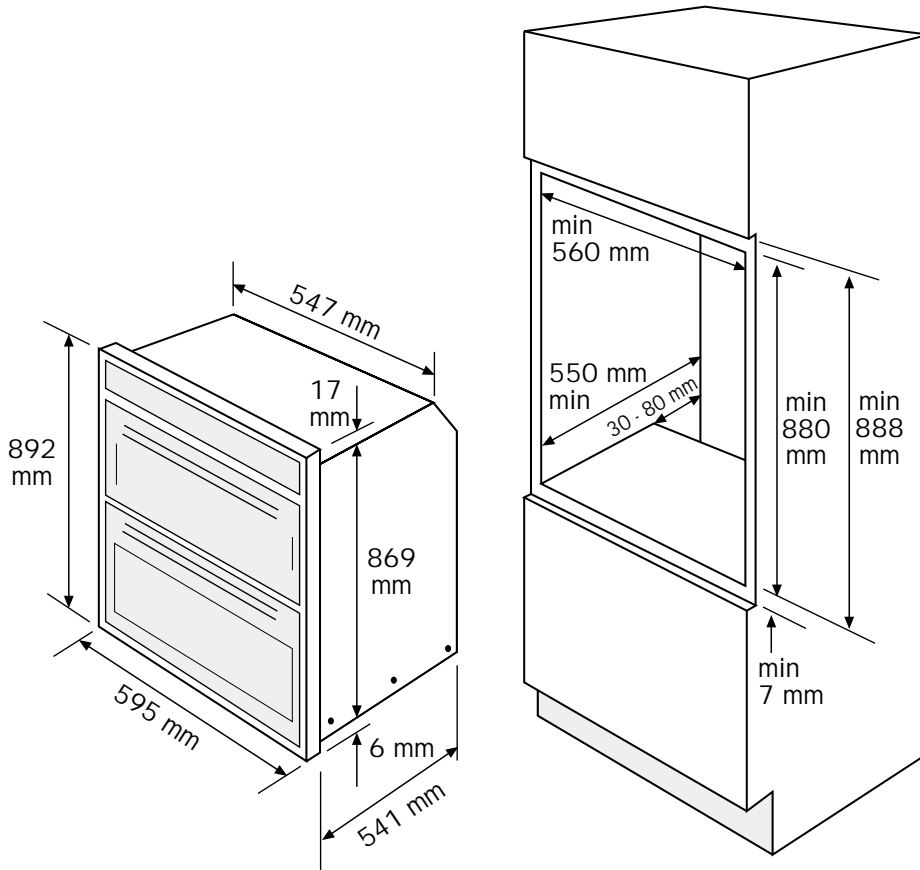
(iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



INSTALLATION INSTRUCTIONS

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

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



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.

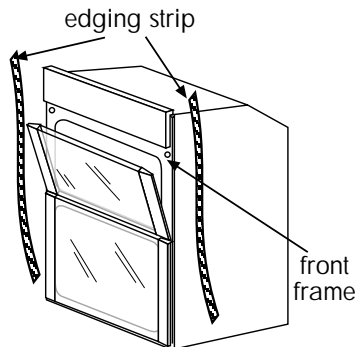
1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with suitable twin and earth heat resistant flexible cable, minimum 4mm², which is suitable for use up to 25 amps.
3. First strip 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

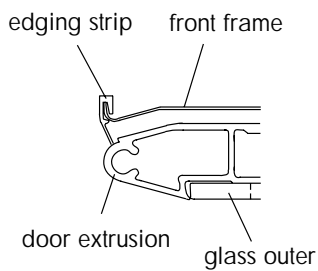
Step 3: Fit edging strip & secure appliance into housing unit

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:



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

To secure the appliance to the housing unit, open the grill / top oven door and screw 2 screws through the top corner holes in the front frame, ensuring that the appliance is centrally located. Take care not to damage the appliance or cabinet.

TECHNICAL DATA

Electrical supply

230 - 240V ~ 50Hz

Maximum Load 5210 W

Element Ratings

Main oven

Base 960 W

Top 960 W

Grill 1725 W

Fan element 2400 W

Light(s) 25 W

Top oven

Dual grill 1370 / 2610 W

Top oven (base) 960 W

Top oven (grill) 390 W

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"/> |
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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.

