CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call 0844 481 0182, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer’s guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.
BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

Please note:- these safety warnings cover both gas and electric products.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING! - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces.

WARNING! - Servicing should be carried out only by authorised personnel.

• The appliance must never be disconnected from the mains supply during use, as this will seriously
5.1 Safety

affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not modify this appliance.

**CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use:

- keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

**WARNING!** -

Do not operate the appliance without the glass panel correctly fitted.

**WARNING!** -

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.

**WARNING!** - The top element gets extremely hot when in use, so take extra care to avoid touching it.

**WARNING!** - Do not modify the outer panels of this appliance in any way.

**WARNING!** - This appliance must be earthed.

**WARNING!** - There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

**WARNING!** - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may well result in shattering of the glass.

**CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

**OVEN / GRILL**

**Do**
- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.
Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

Never use this appliance to heat anything other than food items and do not use it for heating the room.
WARNING! : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING! : It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING! : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING! : Only allow children to use the microwave oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.

Do

- Before using for the first time, remove the protective film off the microwave display and door release button.
- Only use utensils that are suitable for use in microwave ovens.
- Keep an eye on the microwave oven when heating food in plastic or paper containers, due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Always adhere to the cleaning instructions for the door seals, cavities and parts.
- The microwave oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the microwave oven regularly can lead to damage and reduced efficiency.
oven in a clean condition, could lead to the deterioration of the surface that could adversely affect the life of the appliance and possibility result in a hazardous situation.

**Do not**

- Eggs in their shell and whole hard boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
The Display Screen

The display screen shows the cooking time, power and program information.

When the microwave is in standby mode, a green clock symbol will be visible. No time will be displayed.

Function Controls

- **Power level** - Press to set the required power level.
- **Grill** - Press to set a grill-cooking program of up to a maximum of 95 minutes.
- **Combi 1 & 2** - Combined microwave and grill cooking power.
- **Menu / Time** - Turn the control knob to enter the cooking time or to select the auto-cooking menu.
- **Weight Adjust** - Press to specify food weights or the number of servings.
- **Weight Defrost** - Press to set the defrost program based on the weight entered.
- **Preset** - Press to set a cooking program, this will start automatically at the time set.
- **Start / Quick Start** - Press once to start a cooking program or several times to set a cooking time at full power level.
- **Pause / Cancel** - Press to cancel a setting or reset the microwave before setting a cooking program. Press once to temporarily stop cooking, or twice to cancel the cooking altogether. This is also used for setting the child lock.

After a cooking program has finished, several beeps will sound and "End" will be displayed. Press any button or open the door to clear it before setting another function.
Cooking with the microwave oven

For microwave cooking, press the POWER LEVEL button several times to select a cooking power level, and then use the MENU/TIME dial to set a desired cooking time. The longest cooking time is 95 minutes.

Select power level by pressing the POWER LEVEL button to the required cooking power (see the table below).

<table>
<thead>
<tr>
<th>Press ‘Power Level’ button</th>
<th>Display</th>
<th>Cooking Power</th>
</tr>
</thead>
<tbody>
<tr>
<td>once</td>
<td>100</td>
<td>100%</td>
</tr>
<tr>
<td>twice</td>
<td>80</td>
<td>80%</td>
</tr>
<tr>
<td>3 times</td>
<td>60</td>
<td>60%</td>
</tr>
<tr>
<td>4 times</td>
<td>40</td>
<td>40%</td>
</tr>
<tr>
<td>5 times</td>
<td>20</td>
<td>20%</td>
</tr>
<tr>
<td>6 times</td>
<td>00</td>
<td>0%</td>
</tr>
</tbody>
</table>

Press the Start/Quick Start button to commence cooking.

Grill Cooking

The longest cooking time is 95 minutes.

The grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages or pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Press the Grill button, turn the Menu/Time dial to the required cooking time and press the Start/Quick Start button.

Combination Cooking (1)

The longest cooking time is 95 minutes.

The Combination Cooking (1) function is where 30% of the cooking time will be microwave cooking and 70% will be grill cooking. This is ideal for cooking fish or au gratin dishes.

Press the Combi button until CO-1 is displayed, turn the Menu/Time dial to the required cooking time and press the Start/Quick Start button.

Combination Cooking (2)

The longest cooking time is 95 minutes.

The Combination Cooking (2) function is where 55% of the cooking time will be microwave cooking and 45% will be grill cooking. This is ideal for cooking puddings, omelettes, baked potatoes and poultry.

Press the Combi button until CO-2 is displayed, turn the Menu/Time dial to the required cooking time and press the Start/Quick Start button.

Auto Cooking

For some foods, you do not need to input the cooking power and time. If you enter the food type and weight, the microwave oven automatically calculates the cooking time required.

You may need to turn the food over at the middle of cooking time to obtain uniform cooking.

In standby mode, turn the Menu/Time dial to the required food type code you want to cook (see table). Press the Weight Adjust button a number of times to the required weight. Press the Start/Quick Start button.
USING THE (800W) MICROWAVE OVEN

<table>
<thead>
<tr>
<th>Code</th>
<th>Food Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Milk/Coffee (200ml/cup)</td>
</tr>
<tr>
<td>02</td>
<td>Rice/Pasta (g)</td>
</tr>
<tr>
<td>03</td>
<td>Spaghetti (g)</td>
</tr>
<tr>
<td>04</td>
<td>Potato (each 230g)</td>
</tr>
<tr>
<td>05</td>
<td>Auto Reheat (g)</td>
</tr>
<tr>
<td>06</td>
<td>Fish (g)</td>
</tr>
<tr>
<td>07</td>
<td>Chicken (g)</td>
</tr>
<tr>
<td>08</td>
<td>Beef/Lamb (g)</td>
</tr>
<tr>
<td>09</td>
<td>Skewered Meat (g)</td>
</tr>
</tbody>
</table>

When you press the Weight Adjust button, the display will show the number of servings instead of food weight for milk/coffee and potatoes.

When cooking items (07) Chicken, (08) Beef/Lamb and (09) Skewered Meat, the oven stops and beeps during cooking to remind you to open the door and turn the food over for uniform cooking.

The result of auto cooking depends on factors such as voltage fluctuation, the shape and size of food, etc. If you find the results not to your liking, adjust the cooking time a little bit accordingly.

For Spaghetti, add boiling water before cooking.

**Preset Function**

This function allows you to preset the time you wish the cooking programme to start.

Enter the required cooking program, press the Preset button once. Turn the Menu/Time dial to set the hour. Press the Preset button once. Turn the Menu/Time dial to set the minute. Press the Preset button once. Press Start/Quick button once. The cooking programme will start at the preset time.

Note: After a preset function has been set, you cannot operate other functions.

You can check the preset time by pressing the Preset button. To cancel a preset time press the Pause/Cancel button.

**Weight Defrost**

The oven will defrost food based on the weight entered by user. The defrosting time and power level are automatically set once the weight is programmed. The frozen food weight ranges from 100g to 1800g.

Press the Pause/Cancel button, press the Weight Defrost button, enter the weight of the food to be defrosted by pressing the Weight Adjust button. Press the Start/Quick button to start the defrosting.

Note: the oven stops during defrosting to let the user to turn food over for uniform defrosting and then press Start/Quick Start to defrost for the remaining time.

**Quick Start**

The oven will cook food quickly at HIGH power (100% power output) for quick start cooking program.

Press the Start/Quick Start to set the required cooking time, the oven starts working immediately at full power. The maximum cooking time you can enter is 10 minutes.

**Child Lock**

Use to prevent unsupervised operation of the oven by children.

To set the Child Lock: Press and hold the Pause/Cancel button for 3 seconds, a beep sounds and Child Lock indicator lights and shows on the display.

Note: The oven can not be operated while the Child Lock is set.

To cancel the Child Lock: Press and hold the Pause/Cancel button for 3 seconds until lock indicator on the display goes off.
USING THE GRILL - ELECTRIC

Caution: Accessible parts may be hot when the grill is used - young children should be kept away.
a grill pan handle can be purchased as an optional extra from our spares department quoting the numbers below.
Handle - 082283705
Handle grip - 082469100
Complete grillpan pack - 012635666
Contact details can be found on the customer care page.
If cleaning the grill pan when it is hot, use oven gloves to move it.
Food for grilling should be positioned centrally on the trivet.

Using the grill

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

Open the grill door. Turn the control knob to the grill setting and the temperature control all the way around to the grill setting. For best cooking results, we recommend that you preheat the grill for 5 minutes.

Push the grill pan towards the back of the shelf, to position it under the grill.

The speed of grilling can be controlled by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

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

To switch off, turn the control knobs to the off position.

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

The cooling fan
When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.
During use the fan may cycle on and off, this is normal.
Accessible parts may be hot when the oven is used. Young children should be kept away.

To switch on the oven
Turn the oven control knob(s) to the required setting.

The red thermostat indicator (if fitted) 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.

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

PREHEATING

Fanned oven
When cooking sensitive items such as souffle and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the neon switches off for the first time. For any other types of cooking, a pre-heat may not be required.

Conventional oven
Preheating is always required

Manual Operation (fanned only)
The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the up and down buttons simultaneously. Any programme which has been set is cancelled.

The cooling fan
The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

OVEN FURNITURE

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

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

Baking tray and roasting tins
For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 250mm
This size of baking tray will hold up to 12 small cakes.

Roasting tin 370mm x 320mm
We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.
**USING THE MAIN OVEN - ELECTRIC**

**Slow cooking (S Setting or 100°C)**

- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to S or 100°C (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

**Aluminium foil**

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

**Cooking with a fanned oven**

As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

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

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

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.

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

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 the shelves to allow for the rise.

**Notes:**

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 ‘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 will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.
**USING THE MAIN OVEN - ELECTRIC**

There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

**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.

**Defrosting and cooling in the main oven**

To defrost frozen foods, turn the main 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 main oven control to the defrost position and open the door.

**Defrosting times**

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & 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.

**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.

**MAIN OVEN BAKING GUIDE**

**Cooking times & temperatures**

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

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 circulating freely.
USING THE MAIN OVEN - ELECTRIC

Note: this is a high efficiency oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, ‘A’ efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to ‘A’ efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the ‘A’ efficiency temperature of 160°C.

<table>
<thead>
<tr>
<th>Conventional temperature (°C)</th>
<th>‘A’ Efficiency Oven (°C)</th>
<th>Gas Mark</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>100</td>
<td>1/4</td>
</tr>
<tr>
<td>110</td>
<td>110</td>
<td>1/4</td>
</tr>
<tr>
<td>130</td>
<td>120</td>
<td>1/2</td>
</tr>
<tr>
<td>140</td>
<td>130</td>
<td>1</td>
</tr>
<tr>
<td>150</td>
<td>140</td>
<td>2</td>
</tr>
<tr>
<td>160</td>
<td>150</td>
<td>3</td>
</tr>
<tr>
<td>180-190</td>
<td>160</td>
<td>4-5</td>
</tr>
<tr>
<td>200</td>
<td>170</td>
<td>6</td>
</tr>
<tr>
<td>220</td>
<td>180</td>
<td>7</td>
</tr>
<tr>
<td>230</td>
<td>190</td>
<td>8</td>
</tr>
<tr>
<td>250</td>
<td>200</td>
<td>9</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature settings °C</th>
<th>Time Approx.</th>
<th>Shelf Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small cakes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Victoria sandwich</td>
<td>180</td>
<td>20 - 30</td>
<td>3</td>
</tr>
<tr>
<td>Semi rich fruit cake</td>
<td>150</td>
<td>2.5HRS - 3HRS</td>
<td>2</td>
</tr>
<tr>
<td>Christmas cake</td>
<td>150</td>
<td>2.5HRS - 3HRS</td>
<td>2</td>
</tr>
<tr>
<td>Puddings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread and butter pudding</td>
<td>170</td>
<td>45 - 1hr</td>
<td>3</td>
</tr>
<tr>
<td>Fruit crumble</td>
<td>200</td>
<td>40 - 1hr</td>
<td>3</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yorkshire pudding:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>large</td>
<td>220</td>
<td>40 - 48</td>
<td>4 - 5</td>
</tr>
<tr>
<td>small</td>
<td>220</td>
<td>15 - 20</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Shortcrust pastry</td>
<td>200</td>
<td>Depends on filling</td>
<td>4 - 5</td>
</tr>
</tbody>
</table>
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.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C (fanned) or 180°C - 200°C (conventional) 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.
**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 over night.

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

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

**Notes:**

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

<table>
<thead>
<tr>
<th>Cook in main oven at:</th>
<th>Approximate Cooking Time (preheated oven)</th>
</tr>
</thead>
<tbody>
<tr>
<td>160°C - 180°C (fanned)</td>
<td>20 minutes per 450g (1lb), plus 20 minutes</td>
</tr>
<tr>
<td>180°C - 200°C (conventional)</td>
<td>25 minutes per 450g (1lb), plus 25 minutes</td>
</tr>
<tr>
<td>Beef</td>
<td>30 minutes per 450g (1lb), plus 30 minutes</td>
</tr>
<tr>
<td></td>
<td>25 minutes per 450g (1lb), plus 25 minutes</td>
</tr>
<tr>
<td>Lamb</td>
<td>30 minutes per 450g (1lb), plus 30 minutes</td>
</tr>
<tr>
<td>Pork</td>
<td>20 minutes per 450g (1lb), plus 20 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td>25 minutes per 450g (1lb), plus 25 minutes</td>
</tr>
</tbody>
</table>

Beef: Rare, Medium, Well done
Lamb: Medium, Well Done
1.0 Overview of symbols & functions:

Display symbols:

- Minute minder
- Cooking time
- End of cooking time
- Time of day
- Child lock
- Cooking pot
- Automatic mode
- Manual mode
- Pyrolysis mode (OPTIONAL)
- Acoustic signal
- 7-segment display
- Max. adjustable minute minder
- Max. adjustable cooking time
- Display hours:minutes
- Display minutes:seconds

1.1 Manual mode

The programmer remains in MANUAL mode if no COOKING TIME or END of COOKING TIME is selected & the symbol Man is displayed. The TIME of DAY is shown on the 7-segment display unless the MINUTE MINDER is active.

1.2 Automatic mode

If a COOKING TIME or END of COOKING TIME is selected, the programmer switches to AUTOMATIC mode. The symbol Auto is displayed until the COOKING TIME or the END of COOKING TIME has expired.
2.0 Touch Control

- Select a function

- Plus - increase time or volume

- Minus - decrease time or volume

2.1 Touch Controls + -

Touching the + & - symbols momentarily increases or decreases the time by one minute (or the volume of the ACOUSTIC SIGNAL by one step).

Touching the & symbols permanently increases or decreases the speed of time setting automatically.

2.2 Touch Control FUNCTION

Touching the FUNCTION symbol momentarily, the next following function is chosen. Touching the FUNCTION symbol permanently causes no automatic change & if touched for more than 10 seconds an ACOUSTIC SIGNAL occurs & the FUNCTION mode terminates automatically.

Within 5 seconds after selecting a function, the time or signal volume can be set by touching the + & - symbols.
3.0 FUNCTIONS

3.1 Start of Function

When a function is selected & the time or acoustic volume is set, the chosen function will start automatically five seconds after setting.

The display shows the current TIME of DAY, except when the MINUTE MINDER is active. In this case, the display shows the remaining time of the MINUTE MINDER.

3.2 Power ON/initial operation

After connecting the appliance to the mains, the display shows the default TIME of DAY 12:00 h/min flashing.

In the event of a power failure, the oven & grill elements will not automatically switch on when power is resumed; thus, on resumption of power, touch any of the touch control symbols & the display will show the default time 12:00 h/min permanently. The colon & the symbol continue to flash & the current TIME of DAY can now be set.

3.3 Time of Day

Select the TIME of DAY mode by using the FUNCTION symbol until the symbol flashes; set the TIME of DAY by using the + or - symbols.

3.4 Acoustic Signal

Select the ACOUSTIC SIGNAL mode by using the FUNCTION symbol until the symbols L1, L2 or L3 appear on the display. The signal volume can be set using the + or - symbols; the acoustic signal sounds in the selected volume.

ACOUSTIC SIGNAL volume:

| L1 | low |
| L2 | medium |
| L3 | loud |

3.5 Minute Minder

Select the MINUTE MINDER mode by using the FUNCTION symbol until the MINUTE MINDER symbol is flashing. The MINUTE MINDER symbol & the remaining time is displayed continuously. While setting other functions the MINUTE MINDER counts down in the background.

The remaining time can be changed at any time by using the + or - symbols. The countdown is deleted by setting the MINUTE MINDER to 00:00 min/sec.

The MINUTE MINDER time has expired once it reaches 00:00 min/sec; the MINUTE MINDER symbol flashes & the ACOUSTIC SIGNAL is heard.

Touching any touch control symbol automatically terminates the MINUTE MINDER mode.

The ACOUSTIC SIGNAL & the MINUTE MINDER symbol are switched off & the current TIME of DAY is displayed.

3.6 Cooking Time

Select the COOKING TIME mode by using the FUNCTION symbol until the COOKING TIME symbol is flashing. The COOKING TIME can be set using the + or - symbols up to a maximum COOKING TIME of 23:59 h/min.

Five seconds after setting the COOKING TIME, the MANUAL mode changes to the AUTOMATIC mode, the COOKING POT symbol & the current TIME of DAY are displayed.

To change or delete the time, select COOKING TIME mode until the COOKING TIME symbol is flashing. The time is changed using the + or - symbols or deleted by setting it to 00:00 h/min.
Once the COOKING TIME has expired, the ACOUSTIC SIGNAL is heard. The display shows \( \text{Cook} \) \( \text{h/min} \) & the \text{Man} symbol flashes.

After seven minutes maximum or after touching any of the touch control symbols, the ACOUSTIC SIGNAL stops but the \text{Man} symbol continues to flash. Touch the FUNCTION symbol, the \text{Man} symbol is displayed continuously & the current TIME of DAY is displayed, except if the MINUTE MINDER is active.

**3.7 End of Cooking Time**

The END of COOKING TIME function \textbf{MUST} be used in conjunction with the COOKING TIME function. This is in order to allow the user to set the START TIME for the cooking to begin - see the following section on DELAYED COOKING.

To select the END of COOKING TIME mode keep touching the FUNCTION symbol until the END of COOKING TIME symbol \( \rightarrow \) is flashing. The END of COOKING TIME can be set using the + or - symbols. The display shows the current TIME of DAY plus the set COOKING TIME. The latest END of COOKING TIME is limited to the current TIME of DAY plus \( 2359 \text{h/min} \).

Five seconds after setting, the MANUAL mode changes to AUTOMATIC mode & the display shows the COOKING POT symbol \( 
\) & the current TIME of DAY.

To modify or delete the END of COOKING TIME, select the function until the END of COOKING TIME symbol \( \rightarrow \) is flashing. The END of COOKING TIME can be modified by using the + or - symbols.

The END of COOKING TIME can be deleted by counting back using the - symbol until it equals the current TIME of DAY.

The END of COOKING TIME has expired - see COOKING TIME has expired paragraph 3.6.
3.8 Delayed Cooking

Calculation of START TIME as below:

To select DELAYED COOKING:
1. set the desired COOKING TIME - see paragraph 3.6.
2. set the desired END of COOKING TIME - see paragraph 3.7.

DELAYED COOKING run down - the COOKING POT symbol 🟢 is off until the START TIME is reached. COOKING TIME starts as soon as the START TIME is reached at which time the COOKING POT 🟢 symbol is displayed.

To modify or delete DELAYED COOKING, see paragraphs 3.6 COOKING TIME & 3.7 END of COOKING TIME.

DELAYED COOKING has expired - as COOKING TIME - see paragraph 3.6.

3.9 Child Lock

The CHILD LOCK function can be activated while the TIME of DAY is displayed in MANUAL mode, regardless of whether a COOKING TIME or an END of COOKING TIME is running down in AUTOMATIC mode.

CHILD LOCK function is activated by touching the + symbol for a minimum of five seconds until the CHILD LOCK symbol ⛔️ is displayed. From this moment on all other functions are locked.

Exception: if a function e.g. COOKING TIME has expired, the ACOUSTIC SIGNAL can be terminated by touching any of the touch control symbols, although the CHILD LOCK is active.

Touching any of the touch control symbols while the CHILD LOCK is activated results in an ACOUSTIC SIGNAL & the CHILD LOCK symbol flashes for two seconds.

The CHILD LOCK function is de-activated by touching the + symbol for a minimum of five seconds until the CHILD LOCK symbol ⛔️ switches off. From this moment on all functions are selectable again.

Activating the CHILD LOCK in MANUAL mode completely locks the appliance & the Man symbol is switched off. After deactivation, as described above, the Man symbol is displayed again.

The CHILD LOCK remains activated after a power failure. Before re-newing the settings, the CHILD LOCK has to be deactivated, as described above.
CLEANING

General
• It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
• Always switch off your appliance and allow it to cool down before you clean any part of it.
• Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
• Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
• If your product is fitted with stainless steel cladded strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

Painted & Plastic parts
• Only use a clean cloth wrung out in hot soapy water.
• Do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces
• Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
• Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
• Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
• Wipe any spillage immediately, taking care to avoid burning your hands
• Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
• Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don’t use cooking oils as they can contain salts, which will damage the metal.
• Do not use steam cleaners.

Enamel surfaces & parts
• Clean with warm, soapy water and a clean cloth.
• If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
• Rinse well and dry with a soft clean towel or cloth.
• Do not use steam cleaners.

Glass parts
**WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
• Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
Rinse away any excess cleaner and dry with a soft cloth.

Chrome plated parts
• Use a moist soap filled pad, or place in a dishwasher
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass (glass doors only)
• The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
• Always make sure that the glass is pushed fully into the Stop position.
• To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
• **Warning:** Do not operate the appliance without the glass panel correctly fitted.
• For your safety, glass door panels are made of toughened glass. 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.

Shelf Runners
• Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.
MICROWAVE OVEN

- Always keep the inside of the oven clean. Wipe any food and liquid spillages with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

- The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

- Wipe the door and window on the sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills. Do not use an abrasive cleaner.

- Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave the oven door open to prevent the oven from accidentally turning on.

- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and is quite normal.

- It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm soapy water or in a dishwasher.

- The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild soapy water or a dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace it in the correct position.

- To remove odours from your oven, mix a cup of water with the juice and skin of one lemon in a deep microwaveable bowl. Microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.

- The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- When the microwave oven with grill function is first used, it may produce slight smoke and odour. This is quite a normal and will disappear after a period of use.
**INSTALLATION**

**STEP 1 : PREPARE INSTALLATION**

Do not lift the appliance 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 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

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.

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.

Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.
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.

iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm² below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.

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

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.

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

**Installing the appliance under a worktop**
Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.
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 47kg (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.

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Colour</th>
<th>Description</th>
<th>For Fixing</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Silver</td>
<td>No 8 x 12mm long Self tapping screw</td>
<td>Runners to appliance</td>
</tr>
<tr>
<td>12</td>
<td>Black</td>
<td>No 8 x 12mm long Chipboard screw</td>
<td>Runners and sidetrim to cabinet or housing</td>
</tr>
<tr>
<td>6</td>
<td>Black</td>
<td>No 8 x 25mm long Chipboard screw</td>
<td>Appliance to cabinet</td>
</tr>
<tr>
<td>2</td>
<td>Silver</td>
<td>No 8 x 12mm long Self tapping screw</td>
<td>Appliance to sidetrim</td>
</tr>
</tbody>
</table>

**Table: Fixing Screws**
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 550mm minimum depth.

The Fixing Kit

Should you need a replacement fixing kit please call the customer care helpline and order part number: 01 28287 00.

In the fixing kit you will find 2 side trims (687mm long) and 4 runners (420mm long). The fixing screws are in a polythene bag in the oven.

1. Take the 6 No 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 687mm 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 No 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 No 8 x 12mm (Black) chipboard screws.
METHOD 2: HOUSING UNIT WITH INTERNAL HEIGHT LESS THAN 710MM

Note: You will not need the 2 side trims (687mm 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 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

To fix the runners (if required)

1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm 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 No 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.

If you require a replacement fixing kit please call the customer care helpline and order part number 01 28287 00.
Method 3: Housing unit with internal height 710mm or more

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

1. 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.

2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.

3. If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf.

Remove any fixings that may prevent entry of the oven into housing, or obstruct the gas inlet pipe. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.
STEP 1 : PREPARE INSTALLATION
Do not lift the appliance by the door handle.
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. Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 48kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

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

Siting the appliance
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. 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.

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 of the support shelf and the rear wall of approximately 80mm.

If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.
Cut 12mm from the top of any plinth that may be fitted (see diagram).

Important: Do not modify the outer panels of this appliance in any way.
INSTALLATION - 90CM

Dimensions

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

Note: All sizes are nominal, some variation is to be expected.
STEP 2 & 3 CONNECT TO THE ELECTRICITY SUPPLY

We recommend that the appliance is connected by a competent person who is a member of a “Competent Person Scheme” & who will comply with the I.E.E. & local regulations.

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

Warning: This appliance must be earthed.

For 60cm BI appliance:
1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
   Use a 13 amp fuse.

2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be a minimum of 1.5mm².
3. The mains terminal block is located at the right hand rear of the top service panel.
4. Connect the cable to the terminal block & tighten the cable clamp.
5. Close the terminal box, ensuring the cover is engaged on the locking tabs.

For 70/90cm appliances:
1. The appliance must be installed using a double pole control unit of 32 ampere minimum capacity separation at all poles.
2. 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).
3. Connection should be made with suitable twin & earth flexible cable, minimum 4mm² , which is suitable for use up to 25 amps.
4. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
5. Connect the cable to the terminal block & tighten the cable clamp screw.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.
**STEP 4: SECURE APPLIANCE INTO HOUSING UNIT**

Note: The unit housing the appliance must be appropriately fixed. Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinetry.

**70cm only**

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 the cabinet - ensure that it is engaged over the top of the side runners.

Method 3: Insert appliance into cabinet

Note: For installation Method 1, you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill. There are 4/6 black no 8 x 25mm long chipboard screws for securing appliance to cabinet. Insert appliance into cabinet and secure.

**60cm ovens**

- Open the oven door and screw the 4 fixing screws through the holes in the front frame.

**70/90cm ovens**

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.

- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment. Close the grill / top oven door.

- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.
**Anti-stain trim (if fitted)**

The anti-stain trim is factory fitted to the edges of the appliance front frame. This trim provides the cabinetry with extra protection from any escape of heat.

- When installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.

- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

Note: When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.

**Edging strip (if fitted)**

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

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

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

ELECTRIC PRODUCTS

Electrical supply/load
220 - 240V ~ 50Hz 2450MHZ
2770W-3300W

Warning: This appliance must be earthed.
Databadge is located at the bottom of the front frame, behind the door.

Countries of destination

GB - Great Britain, IE - Ireland
FAQs

What parts of the appliance can be washed in a dishwasher?

- Any enamelled parts such as the grill-pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

What parts must NOT be cleaned in a dishwasher?

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher; they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

There’s been a power failure and the product won’t work.

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?

- No. You can only use one or the other.

Why is there condensation on the doors?

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
  - Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
  - Whenever you can, cook wet foods at higher temperatures.
  - Don’t leave food in the oven to cool down.
  - Automatic cooking will normally pro-

duce condensation when the oven is cooling down with food inside.

Should the cooling fan continue to run once the appliance has been switched off?

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

What is a Multifunction oven?

- A multifunction oven combines a variety of features, which are explained fully earlier in this book (if fitted), it allows you more flexibility when cooking.

The neon on my appliance keeps going out and coming back on again - is this right?

- Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.

Call Customer Care for a Service Engineer’s visit if:

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.
CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you’ll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquiries, please visit our Web Shop at www.gdhaonline.co.uk or call the Spares Sales Team on 0844 815 3745. For countries outside the UK, please contact your local service agent.

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Where used</th>
<th>Purpose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceramic Hob Cleaner</td>
<td>All Ceramic glass hobs including Induction</td>
<td>Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.</td>
</tr>
<tr>
<td>Ceramic Hob Scraper kit</td>
<td>All Ceramic glass hobs including Induction</td>
<td>Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner</td>
</tr>
<tr>
<td>Sealed Hotplate Conditioner</td>
<td>All sealed/solid plate hobs</td>
<td>Restores the sleek matt black finish to solid hotplates</td>
</tr>
<tr>
<td>Multipurpose Kitchen Cleaner</td>
<td>General kitchen cleaner</td>
<td>Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.</td>
</tr>
<tr>
<td>Oven Cleaner</td>
<td>All cooking appliances.</td>
<td>Cuts through grease &amp; burnt on grime. 500ml bottle</td>
</tr>
<tr>
<td>Restor-A-Cloth</td>
<td>All cooking appliances.</td>
<td>Chemical free cleaning cloth Ideal for cleaning &amp; polishing glass &amp; stainless steel</td>
</tr>
<tr>
<td>Stainless Steel Cleaner</td>
<td>All stainless steel parts</td>
<td>Oil based cleaner. Perfect for removing stubborn &amp; greasy marks. 300ml bottle</td>
</tr>
<tr>
<td>Rectangular carbon filters</td>
<td>Cooker Hoods</td>
<td>New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free</td>
</tr>
<tr>
<td>Round Carbon Filters</td>
<td>Cooker Hoods</td>
<td>New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free</td>
</tr>
</tbody>
</table>
CHANGING LIGHT BULBS
(where fitted)

**Warning:** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty.

<table>
<thead>
<tr>
<th>No of Lamps</th>
<th>Instructions</th>
</tr>
</thead>
</table>
| 1           | Remove the oven shelves.  
Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove (Where fitted).  
Unscrew the lens cover by turning anticlockwise.  
Remove the bulb and replace.  
Replace the lens cover and oven back. |
Please keep this handbook for future reference, or for anyone else who may use the appliance.
Please keep this handbook for future reference, or for anyone else who may use the appliance.
To contact Stoves about your appliance, please call

**Warranty Registration**  
0844 481 0182  
to register your appliance

**Customer Care Helpline**  
0844 815 3740  
in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at  
www.stoves.co.uk

Please ensure that you have the product’s model no and serial no available when you call. These can be found on the silver data label on your product which is located:

- **Ovens**: Open the door; adjacent to the oven cavity
- **High-level grill products**: Inside the base compartment
- **Hobs**: On the underside of the product

Enter appliance numbers here for future reference:

<table>
<thead>
<tr>
<th>Model No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Serial No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

**SERVICE RECORD**

<table>
<thead>
<tr>
<th>Date of purchase</th>
<th>Installed by</th>
<th>Installation Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Place of purchase:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Date</th>
<th>Part(s) replaced</th>
<th>Engineer’s name</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW