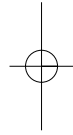


# **STOVES**

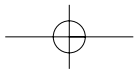
## **Newhome ES500DOa**

**500mm wide Waist Level Electric  
Freestanding Cooker  
Double Oven & Grill with Solid Plate Hotplate**  
(with fanned main oven)

User & Installation Handbook



SN ES500DOa



# Contents

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<b>User's Section</b> . . . . .	<b>2 - 23</b>
Introduction . . . . .	2
Be Safe - Not Sorry. . . . .	4
Using the Hob . . . . .	5
Using the Grill . . . . .	6
Using the Top Oven . . . . .	8
Top oven baking guide . . . . .	9
Using the Main Oven . . . . .	10
Cooking with a fanned oven . . . . .	11
Slow cooking. . . . .	12
Main oven baking guide . . . . .	13
Traditional fruit cakes . . . . .	14
Roasting turkey. . . . .	14
Roasting guide. . . . .	15
Automatic cooking . . . . .	16
Programmer / Clock (if fitted) . . . . .	18
Cleaning. . . . .	22
<b>Installation Instructions</b> . . . . .	<b>24</b>
Connect to electrical supply . . . . .	25
<b>Technical Data</b> . . . . .	<b>26</b>
<b>Troubleshooting</b> . . . . .	<b>27</b>
<b>Stoves Customer Support.</b> . . . . .	<b>28</b>

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

## Introduction

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### **Thank you for choosing this appliance**

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.

Your new appliance is designed to be installed flush to base units.

### **Your 1st Year Guarantee**

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

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

### **Electrical connection**

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

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

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

**Before using the appliance** for the first time, remove any protective polythene film and wash the oven shelves in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

### **Moving the cooker**

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

## Introduction

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### **Environmental Protection**

Stoves Limited is committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001:1996.

### **Disposal of packaging**

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

**Caution:** Packaging materials can pose a risk of suffocation - keep away from children.

## 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 heating elements inside the oven.  
Allow sufficient time for the appliance to cool after switching off.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard. The high reflectivity can also damage the element.

- Never use the appliance for heating a room.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on the hob or oven shelves, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Never remove any part of the cooker other than those intended for normal use. Do not attempt to modify the cooker in any way.
- Never store items above a cooker that children may attempt to reach.
- Never use large pans or fish kettles across two hotplates, as this will damage the hob.
- Keep any ventilation slots clear of obstructions.

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

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

## Using the Hob

Before using the hob for the first time, it should be primed and seasoned - refer to the instructions in the 'Cleaning' section.

### To switch on a hotplate element

Turn the selected hotplate control knob clockwise or anticlockwise, depending on the required setting.

Each hotplate can be used between settings 1 and 6. These are fixed heat settings.

Setting 1 is the lowest temperature, and setting 6 is the highest.

The high speed hob ring(s) are identified by its central red spot. A high speed hob ring has a faster response time.

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

### Using the hob

Do not operate the hotplate elements without a pan on, or leave them running after removing a pan.

The electric hob uses a sealed hob system where heat is transferred by conduction, which is highly efficient. For maximum efficiency, use a correctly sized pan with a flat heavy gauge base.

Decorative covers should **not** be used over the hotplates as these can trap moisture and cause corrosion. Accidental operation with a cover in place can cause intense heat.

### Pans

When cooking with fat or oil, never leave unattended.

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the hotplates. If positioned off centre, smaller pans may be unstable.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Use pans with a flat base of minimum 100mm / 4 ins diameter and maximum 254mm / 10 ins diameter which are stable in use.

Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm - will result in slower cooking times.

Always ensure that pan bases are dry before placing them onto the hotplates.

Never place saucepan lids on the hotplates as any moisture on them may cause corrosion.

Commercial simmering aids and heat diffusers should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

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

## Using the Grill

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

### To switch on the grill

Open the grill door.

Turn the grill control knob to maximum temperature setting (models with grill in oven compartment) or to position 6 (models with grill separate to oven).

Preheat the grill for 5 minutes.

Turn the control knob to the required temperature.

Only use the middle and bottom shelf positions for grilling. Do not use the top shelf position.

Ensure that the food is correctly positioned under the grill element.

The grill door must be **fully open** when grill is used.

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

### **Always grill with the grill door open**

The thermostat will prevent the grill from overheating should the grill door be accidentally closed during grilling. However, always ensure that the grill door is open when grilling.

### Preheating

Always preheat the grill for about 5 minutes for best cooked results.

### Detachable grill pan handle

**Warning;** Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

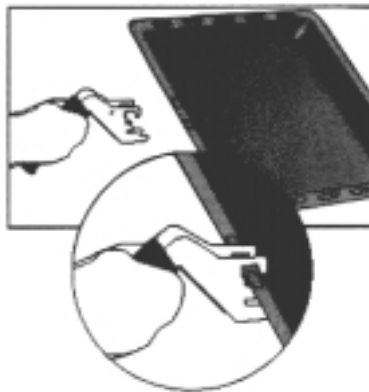
The grill pan has a detachable handle. Make sure that the handle is securely located between the raised profiles across the front of the grill pan. To remove the handle, reverse the sequence.

Always take care to avoid skin contact with hot surfaces (such as a hot grill pan) when using the grill pan handle.

Ensure that the handle is positioned centrally and securely.

The handle is designed for removing / inserting the grill pan under the grill when grilling. It should be removed from the pan during grilling, to prevent overheating.

If cleaning the grill pan when it is hot, use oven gloves to move it. **Do not** use the handle to pour hot fats from the grill pan.





## Using the Grill

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### Grilling

It is recommended that the high temperature setting is used for toasting and for cooking foods such as bacon, sausages or steaks.

For thicker foods such as chops or chicken joint pieces, which may require longer cooking times, turn the control to a lower setting after the initial sealing on both sides.

The thicker the food, the lower the control setting which should be used.

When grilling thicker food, the grill pan trivet should be turned to its low position.

### Browning food under the grill

Foods which require browning can be placed under a hot grill - either in the grill pan or placed on the floor of the grill compartment, depending on the size of the dish.

If the grill pan is used, the trivet can be removed.

### Warming plates and dishes in the grill compartment

Ovenproof plates and dishes may be warmed in the grill compartment when the main oven is in use - place them on the floor of the grill compartment.

### Aluminium foil

Do not line the grill pan with aluminium foil or put items wrapped in foil under the grill, as this creates a fire hazard, and the high reflectivity may damage the grill element.

## Using the Top Oven

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**Accessible parts may be hot when the oven is used. Young children should be kept away.**

**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. Always position items on the shelf.

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

### To turn on the top oven

Turn the top oven control knob clockwise to the desired temperature setting.

The red thermostat indicator light (if fitted) will stay 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.

Take care when opening the oven door. Let any steam or hot air escape before removing the food.

### Preheating

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

Preheat the oven until the indicator light switches off for the first time - this will take up to 20 minutes depending on the temperature selected. If you are not preheating the oven, the cooking times in the baking guide may need to be extended, as they are based on a preheated oven.

**Note:** Only the main oven is programmable. When the programmer has been set for the main oven, the top oven may be used manually.

## Using the Top Oven

### Top oven baking guide

#### **Cooking times**

These times are based on cooking in a preheated oven.

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

#### **Shelf positions**

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

There are 3 shelf positions in the top oven, counted from the base upwards.

#### **Cooking temperatures**

The temperature settings and time given in the baking guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

<b>Item</b>	<b>Temperature °C</b>	<b>Shelf position</b>	<b>Approximate cooking time</b>
Casseroles	140 - 160°C	1	1½ - 2 hrs, depends on quantity
Fruit cake	140 - 160°C	1 - 2	Time depends on size
Small cakes	160 - 180°C	1	20 - 25 mins
Victoria sandwich	160 - 180°C	1	30 - 35 mins

## Using the Main Oven

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**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 clockwise to the desired 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.

### Preheating

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

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

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

### Oven shelves

There are 6 shelf positions in the main oven, counted from the bottom upwards.

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

### Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are 350mm wide x 275mm deep.

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

**Note:** The main oven is fully programmable. However, when the programmer has been set for the main oven, the top oven may still be used manually.

## Using the Main Oven

### **Cooking with a fanned oven**

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

There are no zones of heat in a fan oven 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 or stocking the freezer.

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

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.

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 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.

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

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### Slow cooking

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2½kg / 4½lb.
- For roasting joints of meat or poultry, and for pot roasts preheat the oven to 190°C and cook for 30 minutes, then adjust the oven control to the 110°C - 120°C (slow setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.

## Using the Main Oven

### Main oven baking guide

Item	Temperature °C	Shelf position	Approximate cooking time
Casseroles	140 - 150°C	1 - 2	1½ - 2 hrs, depends on quantity
Fruit cake	130 - 140°C	2 - 3	Time depends on size
Small cakes	160 - 180°C	1	20 - 25 mins
Victoria sandwich	160 - 180°C	1	30 - 35 mins

### **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.

If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

The times given in the baking guide are based on cooking in a preheated oven.

### **Aluminium foil**

Only use foil to cover food or cooking dishes. Do not use foil to cover the shelves or oven base, as this creates a fire hazard.

### **Notes**

- Ensure that you stand back from the appliance when opening the oven door to allow any build up of steam to escape.
- Check that food is thoroughly cooked and piping hot before serving.

## Using the Ovens

### **Traditional fruit cakes**

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

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

### **Roast turkey**

Roasting turkey 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 170°C - 190°C for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to cook time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to cook time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.



## Using the Ovens

### Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

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

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

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

### **Notes:**

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

<b>Cook in oven at:</b> <b>180°C - Main Oven</b> (Fanned) <b>190°C - Top Oven</b> (Conventional)		<b>Approximate Cooking Time</b> (preheated oven)
<b>Beef</b>	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Lamb</b>	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Pork</b>		35 minutes per 450g (1lb), plus 35 minutes
<b>Poultry</b>		20 minutes per 450g (1lb), plus 20 minutes

## Using the Main Oven

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### **Automatic cooking**

The automatic cooking facility is controlled by the programmer (see 'Programmer / Clock' section) and allows complete meals or individual dishes to be cooked while you are out of the house, to be ready for when you return. The 'READY TIME' should be set as close as possible to, or just after, your anticipated return, so food is not left standing in a warm oven.

### **Do**

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator) before placing them in the oven, and avoid using rolled joints of meat, which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

### **Do not**

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

## Using the Main Oven

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**Important:**

Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

**Hints for automatic cooking**

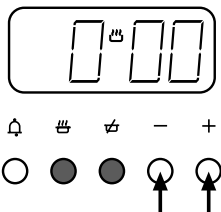
- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

## Programmer / Clock (if fitted)

### The Programmer Buttons

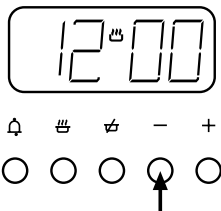
- 🔔 minute minder
- 🕒 cook time
- 🕒 ready time
- minus
- + plus

### To set the "Time of Day"



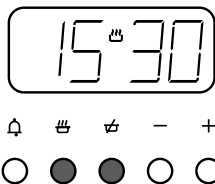
Press the *cook time* and *ready time* buttons simultaneously, and keep the buttons depressed. Use the *plus* and *minus* buttons to set the time of day, eg; 12.00. The clock has a 24hr display. A (Auto) symbol goes out, cookpot symbol comes on.

### To select an alarm tone



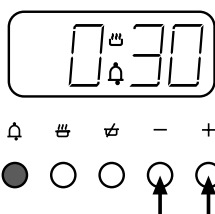
Press the *minus* button to listen to the first tone.  
 Release the *minus* button and press it again to listen to the second tone, etc.  
 Releasing the *minus* button after the tone has sounded will automatically select that tone.

### 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 and hold down 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 (if fitted)

### Semi-automatic cooking (example)

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

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

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

Press the *ready time* button, and the display will show the actual time the oven is going to switch off, eg; 18.00 as shown (2).

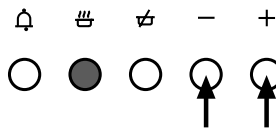
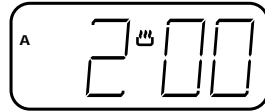
At the end of the cooking time, the alarm will sound, and the oven will automatically switch off.

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

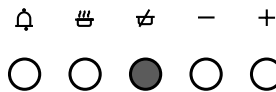
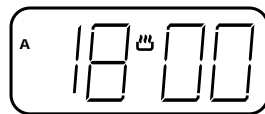
When the oven has switched off, **return the oven control knob to the "off" position**, and press the *cook time* and *ready time* buttons to return to manual operation (4).

If you wish to cancel the automatic setting, or to cancel any remaining cooking time left on the clock before the alarm sounds, press the *cook time* and *ready time* buttons simultaneously. (4).

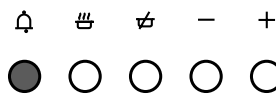
1. A (Auto) symbol appears.



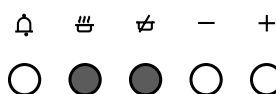
- 2.



3. A (Auto) symbol will flash.



4. A (Auto) symbol goes out.



## Programmer / Clock (if fitted)

### Fully automatic cooking (example)

For use when a delayed start time is required.

You want to set the length of cooking time, and the time for the oven to switch off. The programmer will automatically calculate the cooking start time.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required, eg; 2 hours as shown (5).

Press the *ready time* button, and the present ready time will be displayed. Using the *plus* and *minus* buttons you can set the display to show the actual time you want the oven to switch off, eg; 18.00 hours (6.00 pm) (6).

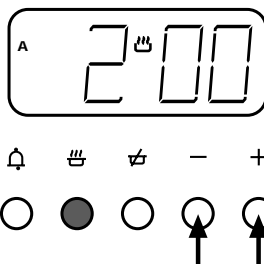
The display will revert to show time of day.

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

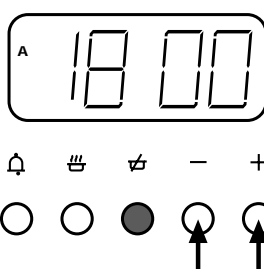
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) (7).

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

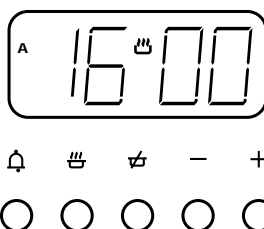
5. A (Auto) symbol appears.



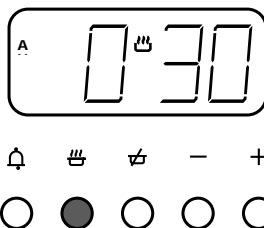
6. The cookpot symbol will disappear from display.



7. The cookpot symbol will appear on display.



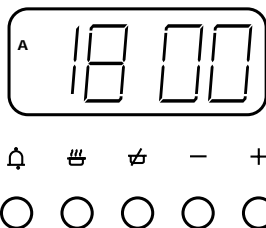
8.



## Programmer / Clock (if fitted)

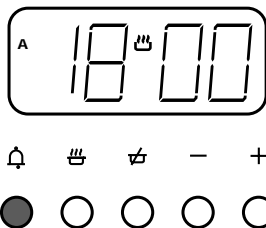
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound (9).

9. A (Auto) symbol will flash.



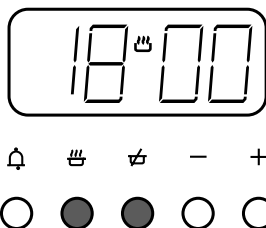
To switch off the alarm press the *minute minder* button (10).

10.



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

11. A (Auto) symbol goes out.



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

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

**Note:** If the appliance has 2 ovens, only the main oven is programmable. When the programmer has been set for the main oven, the top oven may be used manually.

## Cleaning

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

**Always let the appliance cool before cleaning.**

**Switch off the appliance at the mains switch before cleaning.**

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the cooker through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

We recommend that the appliance is cleaned after open roasting.

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

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

**Important:** When removing the oven shelves & shelf supports, take care not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof in the oven compartment.

Note: Take care that the data badge edges are not lifted during cleaning and that the lettering is not blurred or removed.

### Vitreous Enamel parts

GRILL PAN, OVEN & GRILL CAVITY INTERIORS, HOB TOP

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

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

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

### Oven & grill compartments

Wipe around the compartment, removing stubborn stains with a moist soap pad - eg; "Brillo". Harsh abrasives should not be used.

### Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS (IF FITTED), GRILL PAN TRIVET

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

These parts may be cleaned with a nylon brush in hot soapy water.

### Door seal

During cleaning, take care not to damage or distort the door seal.

Do not lift the door seal from the oven front frame - if necessary, remove the seal by carefully unhooking the corner clips.



## Cleaning

### **Solid plate elements**

#### ***Cleaning:***

**Important:** Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth.

When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleansing agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream cleaner - eg; "Cif". Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).

#### ***Care and maintenance:***

*Before using the hob for the first time, we recommend that you prime then season the hotplates.*

To prime the hotplates, switch on each element in turn for a short period, without a pan, to harden and burn off the coating.

Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process.

Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off.

Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a **thin** coat of

oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute.

Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used (eg; "4:: Hob", by Homecare\*).

Refer to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate.

\* Homecare products are available mail order from ☎ 0208 871 5027.

### **Glass parts** (if fitted)

GLASS DOORS

Do not use abrasives or polishes as they will scratch and damage the glass.

Use a mild cream cleaner - eg; "Cif". Rinse away excess cleaner and dry with a soft cloth.

### **Painted, plastic & metal finish parts** (if fitted)

METAL DOOR PANEL (IF FITTED), DOOR HANDLE, FACIA PANEL & CONTROL KNOBS

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

## Installation Instructions

This is a type X appliance regarding installation requirements.

**Important:** Ensure that you route all mains cables well clear of any adjacent heat source.

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.

### Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

### Moving the cooker

Please note that the (unpacked) weight of the appliance is approximately **50kg**.

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

### Clearances

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 150mm up to a height of 400mm.

### Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

Width:	500mm
Depth:	600mm
Height (adjustable):	900 - 910mm

## Installation Instructions

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### Levelling

The appliance must not be installed on a raised base.

The appliance should be located on a level surface. The 2 front feet can be adjusted to a maximum height of 910mm as required. To ensure that your appliance is standing level, adjust the 2 front feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

### Connect to the electrical supply

**Warning:** This appliance must be earthed, and must not be installed on a raised base.

Your cooker should be checked to ensure that the voltage corresponds with the supply voltage. This is stated on the data badge, which is situated on the plinth below the oven door.

The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with the IEE regulations.

The power supply cable should conform to BS6004. We recommend PVC insulated twin and earth cable with a conductor size of 6mm.

The maximum size of cable that can be used is 10mm.

The control unit should be easily accessible in the event of an emergency.

This appliance conforms to EN55014 regarding suppression of radio and television interference.

### Connecting the cooker

For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower right-hand side of the rear panel. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Tighten the screws on the cable clamp and replace the cover.

No part of the appliance will operate unless the main control unit is switched ON.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50mm to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

## Technical Data

### Data badge

On the bottom of the front frame behind the oven door.

### Electrical supply

220 - 240V ~ 50Hz

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

### Countries of Destination

GB - Great Britain, IE - Ireland

### Electrical ratings

\* High speed hotplate elements are indicated by a central red spot.

### Element

Main fanned oven	1.8kW
Oven stir fan (main oven)	35W
Conventional top oven	1.8kW
Grill	2kW
Hotplate - LHR	* 2kW
Hotplate - LHF	1kW
Hotplate - RHF	* 2kW
Hotplate - RHR	1kW

**Maximum load** 9.835kW

## Troubleshooting

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Before contacting Stoves Customer Support, please check the guide below - there may be nothing wrong with your cooker.

### **Slight odour or small amount of smoke when using the cooker for the first time.**

This is normal and should cease after a short period.

### **Sinking of cakes**

The following may cause cakes to sink;

- Cooking at too high a temperature.
- Using normal creaming method with soft tub margarine.

### **Over / under cooking, or fast / slow cooking**

Refer to the cooking times and temperatures given in the baking guides. However, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.

Do not use roasting tins greater than 56mm (2¼") in height.

### **Grill not working**

The grill will not work unless the grill door is in the grilling position (refer to 'Using the Grill' section).

### **Oven does not work**

Check that the Automatic Programmer is set for manual operation.

### **Nothing works**

Is the main cooker wall switch turned on?

## STOVES CUSTOMER SUPPORT

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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.

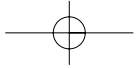
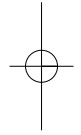
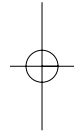
### Opening Hours for Customer Support

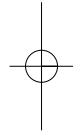
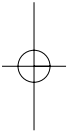
Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

Enter appliance numbers here for future reference:

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





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

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