



STOVES

MADE BETTER








STOVES STERLING

User manual - EI (60 cm)

COUNTRIES OF DESTINATION:

GB - Great Britain	✓
IE - Ireland	✓
DE - Germany	
ES - Spain	
FR - French	
IT - Italy	
PL - Poland	
NL - Netherlands	
SE - Sweden	
CN - China	
NZ - New Zealand	
AU - Australia	

TO CONTACT STOVES ABOUT YOUR APPLIANCE, PLEASE CALL:

	Customer Care Helpline 0344 815 3740 In case of difficulty within the UK
	Warranty Registration 0800 952 1065
	Spares Store 0344 815 3745
	To register your appliance online: www.stoves.co.uk
	To contact us by email: gdhainfo@gdha.com
	To register your appliance by mail: Please complete the warranty card and return to the address supplied
	Alternatively general, spares and service information is available from our website at: www.stoves.co.uk

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our 12-month guarantee (UK only), protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. 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.

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

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INTRODUCTION

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

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. 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.

DISPOSAL OF PACKAGING MATERIAL




The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

SAFETY


WARNING

- ⚠ Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- ⚠ Accessible parts may become hot when the grill is in use. Children should be kept away.
- ⚠ Do not place articles on or against the appliance.
- ⚠ Always switch off your appliance and allow it to cool down before you clean any part of it.
- ⚠ Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- ⚠ This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- ⚠ Connection should be made with a suitable flexible cable with a minimum temperature of 70°C.
- ⚠ Do not use a steam cleaner on any cooking range, hob or oven appliance.
- ⚠ If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid (if fitted).
- ⚠ To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
- ⚠ The appliance is not intended to be operated by means of an external timer or separate control system.
- ⚠ 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.
- ⚠ Danger of fire: Do not store items on the cooking surfaces.
- ⚠ Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- ⚠ If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- ⚠ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ⚠ This appliance must not be installed behind a decorative door in order to avoid overheating.
- ⚠ Ensure shelving is correctly installed. See the sections on the shelf runners and shelf location within this book.
- ⚠ This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.




-  When hot moist air (created through the cooking process) meets a cooler surface such as an oven door, condensation is normal especially when cooking high moisture content foods at low temperatures.


To minimise this,


- Pre-heat the oven before putting the food into the oven.
- Cover the food you are cooking.
- Where possible cook high moisture content foods at higher temperatures.
- Do not leave food in the oven to cool down.

-  **Note!** Automatic cooking will normally produce condensation when cooling down and the food is still inside.


CAUTION

-  If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
-  During use the appliance becomes hot. 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.


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

-  This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether their implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

FIRE SAFETY ADVICE

-  If you do have a fire in the kitchen, don't take any risks – get everyone out of your home and call the Fire Service.

If you have an electrical fire in the kitchen:

1. Pull the plug out, or switch off the power at the fuse box – this may be enough to stop the fire immediately
 2. Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
-  Remember: never use water on an electrical or cooking oil fire.

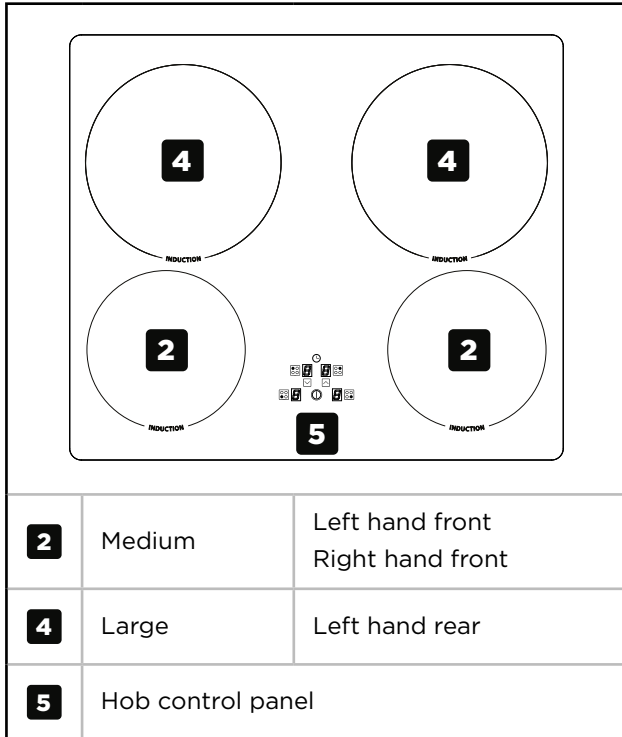
OTHER SAFETY ADVICE

-  Servicing should be carried out only by authorised personnel.
-  Do not operate the appliance without the glass panel correctly fitted.
-  There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance. Always allow the product to cool down before you change a bulb.
-  Do not modify the outer panels of this appliance in any way.
-  This appliance must be earthed.
-  The appliance must never be disconnected from the mains supply during use, as this will seriously 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.

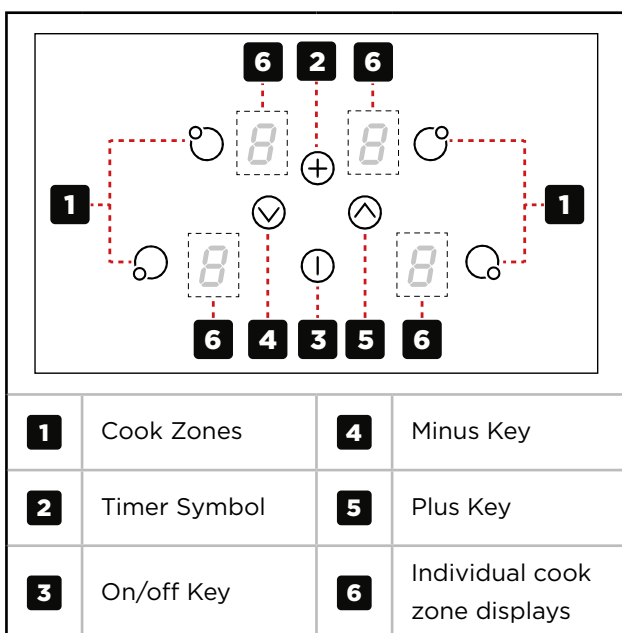
GETTING TO KNOW YOUR PRODUCT

i Note: Your appliance layout may differ depending on the model.

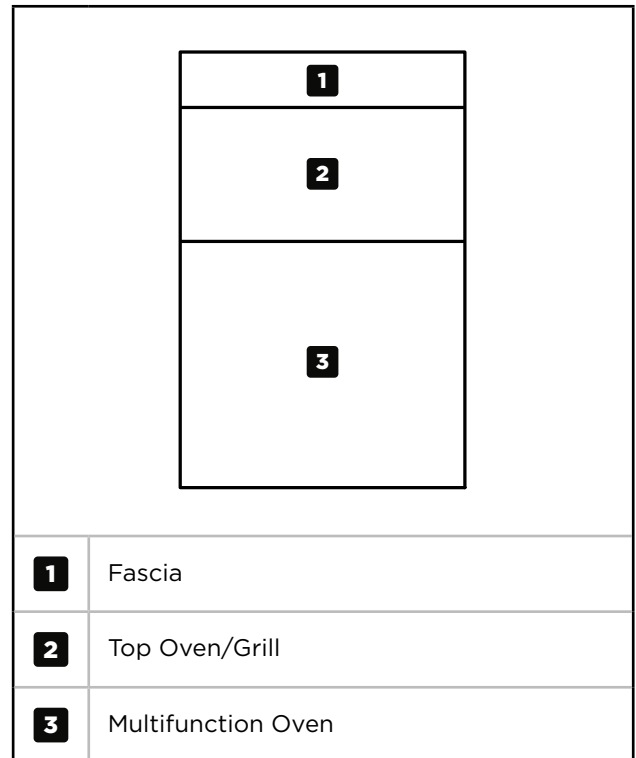
HOB



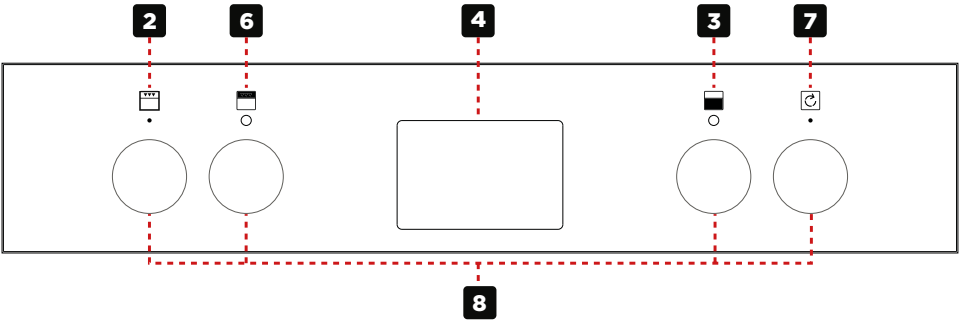
HOB CONTROL PANEL



OVERVIEW



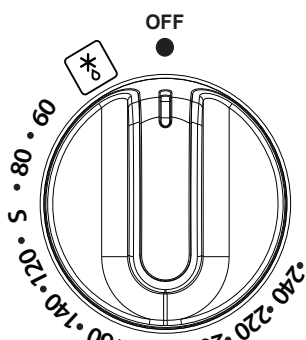
CONTROL PANEL



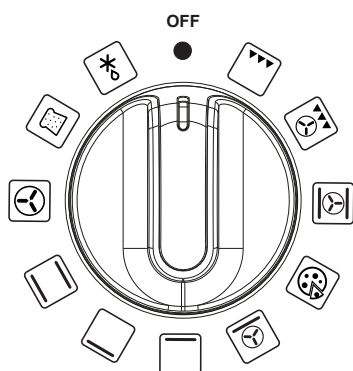
1	Cook Zones	6	Top Oven/Grill
2	Grill	7	Oven Selector Control
3	Oven	8	Hob and Oven controls
4	Clock/Programmer		
5	Thermostat indicator		

OVEN CONTROLS

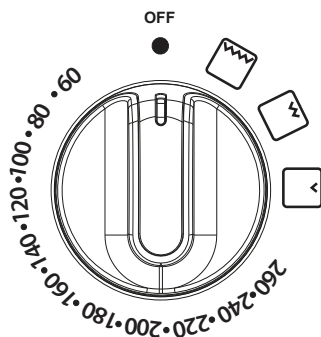
Oven



Oven Selector Control



Top Oven/Grill



APPLIANCE FUNCTIONS

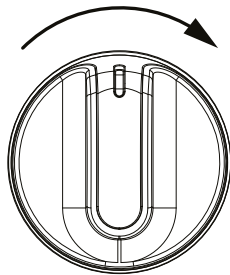
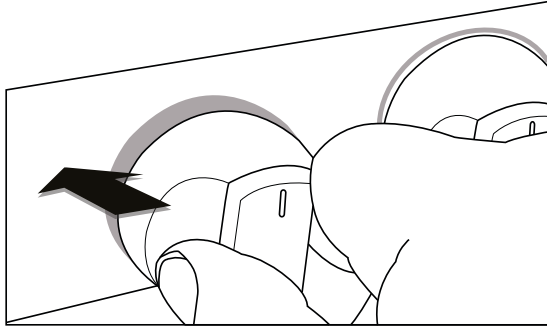
Only slow cook using the dedicated function. When using the multifunction oven, firstly select the fanned oven feature.

i Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

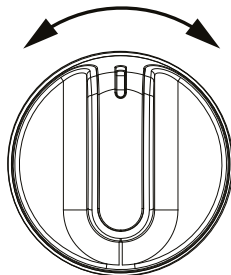
	Intense Baking
	Base Heat with Fan
	Slow Cook
	Fanned Grill
	Oven Selector Control
	Conventional Grill
	Top Heat
	Lights Only
	Bread Proving
	Defrost
	Conventional oven
	Fanned Oven
	Low Grill
	Single Grill
	Dual Grill
	Base Heat
	Pizza Function
	Keep Warm

USING YOUR APPLIANCE

OVENS AND GRILL



**Main Oven
Top Oven/Grill**



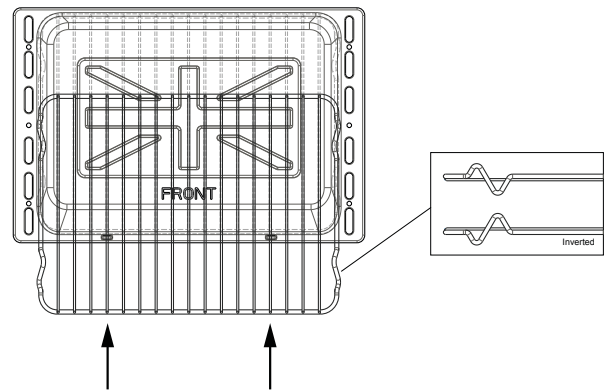
**Oven Selector Control
Grill Selector Control**

When the Top oven/grill or grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooling fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

⚠ Important: Never put items directly on top 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.

GRILL PAN AND TRIVET

The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.



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

USING THE HOB

SAFETY

- ⚠ Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- ⚠ Do not place aluminium foil or plastic utensils on the ceramic glass, as they may melt and damage the surface.
- ⚠ Do not use the ceramic glass hotplate surface for storage.
- ⚠ When cooking with fat or oil, never leave unattended.
- ⚠ Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- ⚠ Position pans over the centre of the hotplate elements.
- ⚠ Do not use the hob as a chopping board or a storage area, as this increases the likelihood of it being damaged – e.g.; plastic utensils placed on a warm hob may melt onto it, and damage the ceramic glass surface.
- ⚠ Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam – if they are spilled onto hot areas of the hob they may damage it.
- ⚠ Lift pans onto and off the surface, rather than sliding them across the surface, to avoid marks and scratches.

⚠ If you use a wet paper towel to remove spills from a warm heating area of the hob, be careful to avoid steam burns.

⚠ Do not use abrasive powder cleaners, metal wire wool pads, impregnated plastic pads, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these types of products will damage the ceramic glass.

Electromagnetic interference

The functions of the hob comply with the applicable standards on electromagnetic interference

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction cooking hob thus complies fully with the statutory requirements. It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

ABOUT THE INDUCTION HOB

The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans – you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

Auto Power Tuning

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base this ensures energy isn't wasted.

Touch Controls

The touch controls for your induction have been designed to provide you with finger touch control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

Each cook zone displays its individual power setting.

Using the Touch Controls

To select a cook zone or the timer, simply touch the graphic slider, using the flat of your finger, not the tip. The controls respond to touch, so you don't need to apply any pressure.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer.

If the red displays disappear, simply press the power button again.

Always ensure the control area is clean, dry and free from any objects (e.g. utensils, tea towels and cloths). Spillages and water may make the controls difficult to operate.



Power Boost

The power boost is a function that can be used to temporarily boost the normal maximum power for a cook zone by borrowing the available power from a "paired zone".

All the cook zones have this function.


Pan detection


When a zone has been activated but no pan has been placed on the cook zone, the zone will recognise that there is no pan in position. It also means the hob only uses power when a suitable pan is placed on the zone. This reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

 **Note** If the  symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

Note:

This means the hob only uses power when a suitable pan is placed on the zone, this reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

 **WARNING:** Ensure you switch off the appropriate cook zone individually or by the central on/off key when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

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

Residual Heat indicators

If glass surface is above 650C when the cook zone is switched off an “H” will be displayed in the cook zone display until the glass surface drops below approximately 630C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

i Note – The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto stand by

The hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below. Power boost switches to power level 9 after 5 minutes on the centre and rear cook zones.

Power Level	Maximum Operation Time hours/minutes
1	8
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5
P (Power Boost)	5 minutes

Overheat Pan Protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs (such as gas and ceramic hobs).

Approximate Glass Surface Temperature (°C)	Hob action
255	Cooking zone switches off with the error message “E2”
265	All cooking zones are switched off with the errors message “E2”

i If there is an overheat situation the hob will display the appropriate code detailed in the “hob status codes table”.

PANS AND COOKWARE FOR INDUCTION HOBS

Pans and Cookware for induction cooking zones must be made of ferrous material such as cast iron and have magnetic properties. The base must also be of the correct diameter.

Get a magnet, if a magnet doesn't stick to your pan, it is not suitable for use on the induction hob.

! Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the ceramic glass surface which are difficult or impossible to remove.

i Beware: Not all induction pans are of the same quality due to their construction. Pans that use enamelled/laminated/encapsulated bases can be difficult to detect, especially small pans (e.g. milk pans). We recommend that you buy pans that are marked/advertised as being suitable for induction.

This problem is not with induction hob but with the pan type, they can have bases which are magnetic but are not thick enough! If you experience problems with small pans we recommend that you try a larger pan or a pan of a different construction. Solid cast iron pans give the best performance.






Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terracotta.

Energy Saving Tips

- i** It's important that good quality flat bottomed pans are used.
- i** Always ensure that pan bases are dry before using them on the hob.
- i** Always place cookware on the cooking zone before it is switched on. When ever possible place lids on pans.
- i** If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

HOB OVERVIEW

Function	Description	Symbol
Power Level	Once a cook zone is selected, a power level can be set to a low or high temperature.	1-9
Cook zone timer	Once a cook zone is selected, the cook zone timer can be activated to sound after a pre-determined amount of time. When the alarm sounds and the dot begins to flash, the cook zone will turn off.	
Residual Heat	After use, the cooking surface remains hot and the residual heat symbol will be displayed.	
Pan detection	If no pan or an unsuitable pan is detected on an activated cook zone, the pan detection symbol will be displayed. Suitable pans - cast iron, metals with magnetic properties. Non-suitable pans - copper, stainless steel, aluminium, glass, ceramic, terra-cotta.	
Booster function	The booster function temporarily increases the power to a cook zone allowing for a faster heat up time. It will deactivate automatically after 5 minutes on the rear and centre cook zones or if a lower power level is selected.	
Child lock	Child lock can be activated to stop the hob from being accidentally turned on.	

USING THE HOB

- i Please note:** hob function instructions cover both bridged and non-bridged induction unless otherwise stated.

Before using your hob

It is recommended that you clean and wash the hob surface before using for the first time. Apply a thin coat of ceramic hob cleaner to the hob to maintain and protect it. See the customer care section for details of how to obtain all the available cleaning products.

Central On/Off switch

The central on/off switch enables all of the cooking zones to be switched on/off simultaneously at a touch of a button, so when you have finished cooking or are called away from the kitchen for any reason you can be safe in the knowledge that everything is under control and safe.

Switching the appliance On/Off

The hob is switched On by touching the “ON/OFF” key for 1 sec.

A beep sounds and all the heater displays show a full stop in the cook zone display.

The hob is switched off by touching the “ON/OFF” key for 1 second. A beep sounds and all the heaters are switched off.

- i Note:** If a zone is not selected in 10 seconds, the hob will turn off automatically.

Switching on an individual hob cook zone

To switch on a cook zone it is necessary to actuate every cooking zone by means of two operations:

- Touch the required cook zone key for approximately 1 second a beep sounds and the heater display shows the power level with normal brightness.

The cook zones that are not selected are dimmed. When the cook zone selection is finished after 10 seconds, a beep sounds and all the heater displays that were dimmed show the power levels with normal brightness.

- Select the required power setting using the up +/ down – keys.

Switching off an individual hob cook zone

Once the cook zone is selected, it can be switched off by touching the down [-] key until the corresponding display shows “o”.

Temporarily boost the power to a cook zone by approximately 30%. All cook zones can be boosted for a period of up to 5 minutes. After 5 minutes a beep sounds and the heater will return to level “9”.

Quick Operation

1. With the cook zone at power level 0, touch the down [-] key the power level will raise straight to 9.
2. With the cook zone at power level 9, touch the up [+] key the power level will raise to the Power Boost level and a beep sounds and the heater display shows “P”.

Child Lock

This feature is to help prevent accidental switching on of the hob, especially by young children.

To activate child lock

1. Press the On/Off key
2. Simultaneously touch the right hand front (RHF) cook zone and the down [-] key, the hob should beep.
3. Remove fingers and touch the RHF cook zone again. (L should appear in all the cook zone displays).
4. Switch off the hob.

When you now switch on the hob “L” will appear in all the cook zone displays. The child lock feature will be permanently activated, to de-activate follow the procedure below.

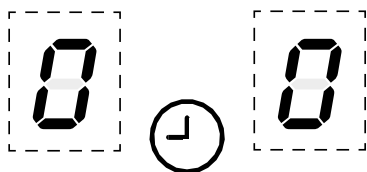
De-activating Child Lock

1. Press the On/Off key
2. L will be displayed on all Cook Zones
3. Simultaneously touch the right hand front (RHF) cook zone and the down [-] key, the hob should beep.
4. Remove fingers and touch the down [-] key again. (The hob should switch off).

When you now switch on the hob “o” will be displayed in all cook zone displays, the hob can now be used normally.

Setting the minute minder

1. Turn on the hob, using the on/off key.
2. Please ensure that no cook zones have been selected.



3. Select the minute minder by pressing the up [+] and down [-] keys simultaneously – the display will show oo.
4. Set the minute minder by pressing the up [+] and down [-] keys.

You can now use the hob as normal.

- i** Pressing down [-] first sets the timer to 30 minutes. This can then be adjusted using the up [+] and down [-] keys.
- i** The maximum time that can be set is 99 minutes.
- i** If the hob is turned off then minute minder operation is shown by flashing dots on the display.

When the time is up.

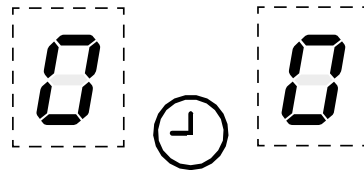
When the time is up, the timer display will flash, beep and the cook zone will automatically switch off. Touch any key to stop the beeping.

To modify or cancel the minute minder

Repeat the same steps for “Setting the minute minder” to modify the time. Setting back to zero will cancel the minute minder.

Timer auto switch off

1. Select the cook zone to be timed, ensuring power level is already set before selecting timer.



2. Select the timer by pressing the up [+] and down [-] keys simultaneously – the timer display will show oo
 3. Set the timer by pressing the up [+] and down [-] keys.
- i** Pressing down [-] first sets the timer to 30 minutes. This can then be adjusted using the up [+] and down [-] keys.
 - i** The timer indicator in the display stops flashing and is not displayed. Operation of a timer is shown by a stationary dot in the cook zone display for the timed cook zone.

When the time is up.

When the time is up, the timer display will flash, beep and the cook zone will automatically switch off. Touch any key to stop the beeping.

To modify or cancel the auto switch off

To modify or cancel a timer follow steps 1 to 4 above in “To operate”. Setting back to zero will cancel the timer.

To check the auto switch off

To check the timer setting for a cook zone select a timed cook zone and then press the up [+] and down [-] keys simultaneously to show the time remaining.

If multiple timers have been set then the timers can be checked as follows:

1. Please ensure that no cook zones have been selected.
2. Select the timer by pressing the up [+] and down [-] keys simultaneously – the timer display will show oo

3. Press the up [+] and down [-] keys as many times as necessary to display the timer for the required cook zone

i (the active cook zone times are cycled clockwise). The stationary dot in the cook zone display will flash when the timer is displayed for that zone.

i If the minute minder has also been set it will be displayed first. In this case other timed cooking zones are shown by a stationary dot in the cook zone display.

APPLIANCE ERRORS

Appliance Errors	Fault Description	Action
ER03 and permanent tone	Continuous button actuation; control switches off after 10 seconds	Clean the user interface.
E2	Over temperature	Allow system to cool
E/H	Invariable resistor fault	Induction module must be cool

TROUBLESHOOTING

The hob produces a smell the first few times it is used

Heat a pan full of water on each zone for half an hour.

Pans make a noise during cooking

This is caused by vibration due to the pas-sage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not dam-age the hob.

The hob makes a slight clicking sound

This is caused by the distribution of power between two heating zones on the same side of the hob.

The hob won't work. The indicators don't come on

The electricity supply is not reaching the appliance (faulty supply or connection);

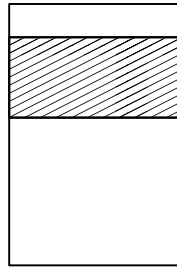
Check the fuses and the cut-out switch.

Refer to Troubleshooting chart and if problems persist call, the customer service hot line for further assistance.

The fan keeps working for a few minutes after the hob has been turned off

There are cooling fans fitted to this appliance which will operate when the appliance is on and until the appliance is sufficiently cooled.

USING THE GRILL



ALUMINIUM FOIL

⚠ Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.





TYPES OF GRILL

Variable rate grill: has adjustable heat settings 1 (low) to 8 (high) or 5 (high) – depending on the model.

Single grill: has one grill element. The grill pan trivet **MUST** be inverted when using single grill in the main oven.

Dual grill: has two grill elements which can be used together, or as a single grill.

Alternatively, you may have grill symbols similar to these below:

		Full grill at 1/4 power
		Centre grill at full power
		Full grill area at full power

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

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.

USING THE GRILL

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

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

⚠ Important: Never operate the grill between the large flame and the 'OFF' position.

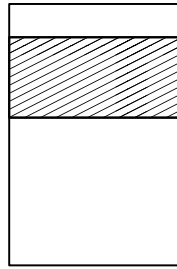
1. Open the grill door. Turn the control knob to the required setting. For best cooking results, we recommend that you preheat the dual grill for 3 minutes and the single grill for 5 minutes.

i For grilling small quantities of food, the centre (economy) grill can be used with the grill trivet inverted. For large quantities of food, the full grill can be used.

i Variation in grilling can be achieved by setting the control between the small and large flame symbols.

2. Push the grill pan towards the back of the shelf, to position it under the grill.
 - i** 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.
 - i** The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.
3. To switch off, return the control knob to the off position.

USING THE TOP OVEN



- ⚠** When you are cooking keep children away from the vicinity of the oven.
- ⚠ Caution:** The top element gets extremely hot when in use, so take extra care to avoid touching it.
- i** The top oven is a conventional oven.
- i Note:** The top oven is not controlled by the programmer.

OVEN FURNITURE

Oven shelves

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

- i** Extra shelves may be ordered from your local supplier.

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
- Roasting tin 370mm x 320mm

- i** 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.

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

Shelf positions

There are either 3 or 4 shelf positions, depending on which model you have purchased. These are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

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

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. Position baking trays and roast-ing tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on – this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected.

The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

2. To switch off, return the top oven control knob to the off position.

⚠ 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.

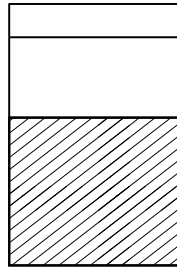
PREHEATING

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

- i** The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.
- i** 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.
- i** Put the oven shelves in the position required before preheating the oven.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. Position baking trays and roast-ing tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

USING THE MAIN OVEN - FANNED



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

OVEN FURNITURE

Oven shelves

i Extra shelves may be ordered from your local supplier.

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

i 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.

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

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.

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.

Aluminium Foil

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

WHEN USING THE OVEN

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). 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.

To switch on the oven

- Turn the oven control knob(s) to the required setting.

The red thermostat neon (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

Fanned oven

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

Conventional oven

Preheating is always required

Manual Operation (Left hand oven 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 plus and minus buttons simultaneously or the Menu button where applicable. Any programme which has been set is cancelled.

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.

i 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.

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

i 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.

i 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:

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

i 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.

i 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.

i 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.

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

Defrosting ^{*} and cooling in the main oven

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

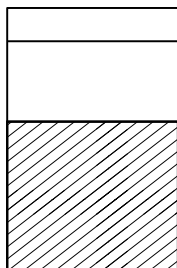
Defrosting times

- i** Small or thin pieces of frozen fish or meat – eg; fish filets, prawns & mince will take approximately 1 – 2 hours.
- i** Placing the food in a single layer will reduce the thawing time.
- i** A medium sized casserole or stew will take approximately 3 – 4 hours.
- i** A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

- i** Do not defrost stuffed poultry using this method.
- i** Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.

USING THE OVEN/GRILL - MULTI-FUNCTION



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

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

⚠ Never use dishes which are cracked, damaged or not oven proof as heating may lead to shattering inside the oven.

SWITCHING ON THE MULTIFUNCTION OVEN

The multifunction oven can be controlled by the programmer (see The Programmer/Clock for details).

i The programmer, must be set to manual before it can be used, or programmed.

1. Use the function control knob to select the function you wish to use -see the functions table for details.
2. Turn the temperature control knob to the temperature you wish to use.

The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.

3. To switch off the oven, simply turn the control knob back to the '•' position.





⚠ Important: Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.








i Note: You can change function during cooking if you wish, as long as the oven is in manual mode.

i The cooling fan may come on during use, and may continue to run for some time afterwards.

OVEN & GRILL FUNCTIONS

i The chart below details all of the functions which are available. Your oven may not have all of the functions shown here.

Main Oven Function	Recommended Uses
 Base Heat Only	Used to finish off the bases of food following cooking using the conventional or fanned modes. The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
 Top Heat Only	The heat is ideal from browning off the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like Lasagna or Cauliflower cheese. Use this function towards the end of cooking.
 Conventional oven	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.
 Intensive Bake	Suitable for food with a high moisture content, such as quiche, bread and cheesecake. It also eliminates the need for baking pastry blind.

Main Oven Function	Recommended Uses
 Fanned Grill	The fan allows the heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed.
 Fanned Oven	The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods.
 Defrost	To defrost foods, such as cream cakes/ gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
 Dual Grill	This function cooks food from the top and is ideal for a range of food from toast to steaks. As the whole grill is working, you can cook larger quantities of food.
 Single Grill	For smaller quantities of food, but is still ideal for anything from toast to steaks.
 Base Heat with Fan	Used to cook open pies (such as mince pies) the base element ensures that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.
 Lights Only	Use when the oven is switched off and cold to aid cleaning the oven cavity.

BEFORE YOU START GRILLING. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

FANNED / CONVENTIONAL GRILL

⚠ The grill function must be used with the door closed.

1. Turn the selector control knob to the grill setting you require (conventional or fanned).
2. Turn the temperature selector to the heat setting you require in a similar way to selecting the oven temperature.
3. To switch off, return the control knobs to the 'off' position.

i **Note:** Do not set the temperature any higher than 220°C.

DUAL/SINGLE GRILL

i This grill function can be used with the door open, or closed.

1. Turn the selector control knob to the grill setting you require.
2. Turn the grill control knob to either the dual or single grill setting. Then select the heat setting.
3. To switch off, return the control knobs to the 'off' position.

i The cooling fan may come on during use, and may continue to run for some time afterwards.

i To adjust your results, you can turn the grid over, or remove it altogether.

Fixed rate grill: has a full 'on' setting and 'off'.

Variable rate grill: has adjustable heat settings 1 (low) to 8 (high) or 5 (high) – depending on the model.

Dual grill: has two grill elements which can be used together, or as a single grill.

If your grill is a dual grill:

- The dual grill uses all of the top element and is ideal for grilling large quantities of food.
- The single grill uses part of the element only, and is better suited to grill smaller amounts of food.
- When grilling with the door closed only the inner part of your grill is used.

The grill neon

When grilling with the door closed, the neon will cycle on and off as the temperature is maintained inside the cavity.

i If the door is open, it will not cycle on and off.

PRE-HEATING

To get the best results from your oven, we recommend pre-heating for around 5 to 15 minutes before placing your dishes in. This is especially important for items which are chilled, frozen, batter based, yeast based or whisked sponges.

i If you are using a fanned function, you should still preheat but for a shorter time.

i The items in the cooking guide below are based on a pre-heated oven, but can be adjusted to take into account personal taste.

COOLING AND DEFROSTING FUNCTION

To cool foods quickly straight after cooking, but before refrigerating or freezing, turn the oven control to the defrost position, and open the door.

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

Defrosting times

- i** Small or thin pieces of frozen fish or meat – eg; fish fillets, prawns, and mince will take approximately 1 – 2 hours. Placing the food in a single layer will reduce the thawing time.
- i** A medium sized casserole or stew will take around 3 – 4 hours.
- i** A 1½kg / 3lb oven ready chicken will take around 5 hours, remove the giblets as soon as possible.
- i** Always check foods are thoroughly defrosted before cooking.

Be safe

- i** Do not defrost stuffed poultry using this method.
- i** Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
- i** Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- i** Defrosting meat, poultry and fish speeded up using this method, but make sure they are completely thawed before cooking thoroughly.
- i** Place meat and poultry on a trivet in a meat tin, to catch the juices from the defrosting process.

COOKING GUIDE

INDUCTION HOB

For best cooking results, follow the examples in the guide below, bearing in mind that settings 8 and 9 are maximum positions and should only be used for deep frying and bringing up to the boil quickly.

Preparation	Very fast frying		Fast	Medium		Slow	Simmering, re-heating		Keeping warm
	9	8	7	6	5	4	3	2	1
Soup									
Thin soup					✓				
Thick soup						✓			
Fish									
Court-Bouillon			✓						
Deep fried					✓				
Sauces									
Thick, flour based							✓		
Buttery, containing eggs								✓	
Vegetables									
Spinach				✓	✓				
Pulses							✓		
Boiled potatoes						✓			
Carrots				✓	✓				
Saute potatoes				✓	✓				
Frozen vegetables						✓			

Preparation	Very fast frying		Fast	Medium		Slow	Simmering, re-heating		Keeping warm
	9	8	7	6	5	4	3	2	1
Meat									
Thin cuts of meat	✓								
Fried steak		✓							
Other types of cooking									
Deep frying: frozen chips	✓								
Deep frying: fresh chips	✓								
Pressure cooking	✓				✓				
Stewed fruit						✓			
Pancakes	✓	✓							
Custard								✓	
To melt chocolate									✓
Jam						✓			
Milk			✓						
Fried eggs			✓						
Pasta	✓								
Re-heating baby food							✓		
Rice pudding								✓	
Keeping food warm									✓
Stews								✓	

GRILL

Food Type	Time Approx (mins)
Bacon	8 - 15
Sausages	12 - 15
Chops	
- Lamb	10 - 15
- Pork	15 - 25
Toast	
- 2 rounds	1 - 2 (per side)
- 4 rounds	1 - 2 (per side)
Bread products	
- Buns	1 - 2 (per side)
- Tea cakes	1 - 2 (per side)
Cheese on toast	
- 2 rounds	4 - 5
- 4 rounds	4 - 5
Fish	
- Fillets	10 - 15
Chicken	
- Fillets	20 - 30
Beef Steaks	
- Rare	7 - 10
- Medium	10 - 15
- Well done	15 - 20
Gammon Steaks	12 - 15

i As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

TOP OVEN

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.

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

- i Use the baking guide as a reference for determining which temperatures to use.

Cooking times

- i These times are based on cooking in a preheated oven.
- i These cooking times are approximate, due to the size and type of cooking dish and personal preferences.

Item	Temperature (°C)	Shelf Position	Approximate cooking time
Small cakes	160°C - 180°C (fanned)	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

MAIN OVEN



Cooking times & temperatures

- i** 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.
- i** Allow enough space between shelves for food that will rise during cooking.
- i** Do not place items on the oven base as this will prevent air circulating freely.

i Note: This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned oven temperature of 160 °C.

Conventional temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9








Food Type	Temp. Setting °C		Time Approx.	Shelf Position
				
Cakes				
Small cakes	190	160	15 - 25	2 - 4
Victoria sandwich	180	160	20 - 30	3
Semi rich fruit cake	150	125	2½ - 3 hours	2
Christmas cake	150	125	2½ - 3 hours	2
Puddings				
Bread & butter pudding	170	150	45 - 1 hour	3
Fruit crumble	200	175	40 - 1 hour	3
Miscellaneous				
Yorkshire pudding:				
- large	220	200	40 - 48	4 - 5
- small	220	200	15 - 20	4 - 5
Shortcrust pastry	200	180	depends on filling	4 - 5

GENERAL BAKING GUIDE

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") 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.

Trouble-shooting – fruit cakes

Problem	Possible Cause
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

Trouble-shooting – sponge cakes

Problem	Possible Cause
Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture

Slow cooking (S Setting or 100°C)

- i** Make sure that frozen foods are thoroughly thawed before cooking.
- i** Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- i** 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.
- i** Slow cooking times will be about 3 times as long as conventional cooking times.
- i** Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- i** Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

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.

Cook in main oven at: 160°C - 180°C (fanned) 180°C - 200°C (conventional)		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Notes:

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

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.

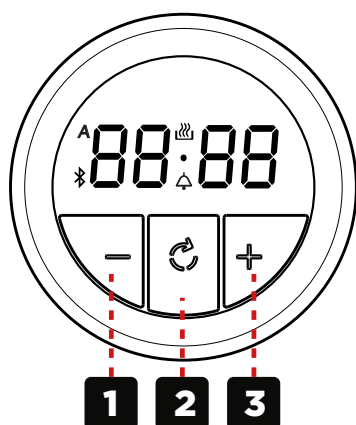
The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

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.

- i** Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- i** Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- i** 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.
- i** If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- i** If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.
- i** **Please note:** for all other Roasting guides refer to main oven section and see table.

CLOCK/PROGRAMMER - STOVES STERLING

Note: Your clock / programmer may not have all these functions



1	Minus
2	Function
3	Plus
	Auto cooking
	Minute minder
Auto	Automatic mode
23:59	7-segment display
23:59	Max. adjustable minute minder
23:59	Max. adjustable cooking time

USING THE TOUCH CONTROLS

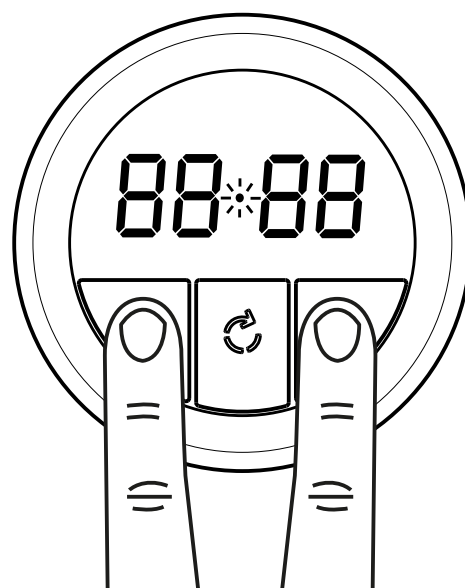
- Menu – Scroll through to select a function
- Plus – Increase time or volume
- Minus – Decrease time or volume

Note: When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

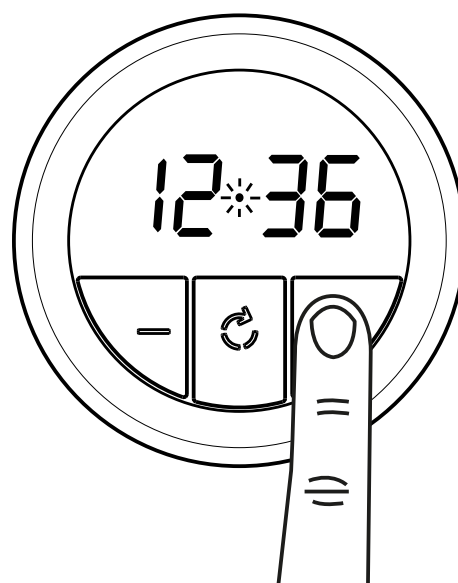
MANUAL MODE

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE TIME OF DAY

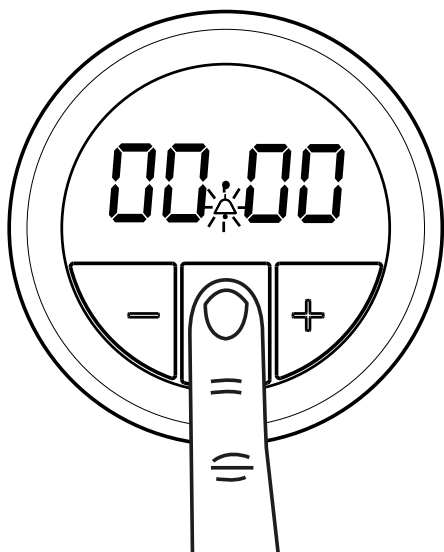


1. Press and hold the minus and plus buttons until the dot begins to flash

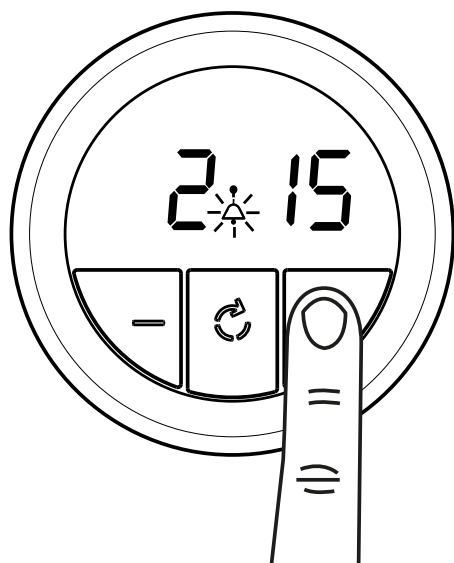


2. Press the minus or plus buttons to set the time of day

SETTING THE MINUTE MINDER



1. Press the function button until the bell symbols begins to flash



2. Press the minus or plus buttons to set a time

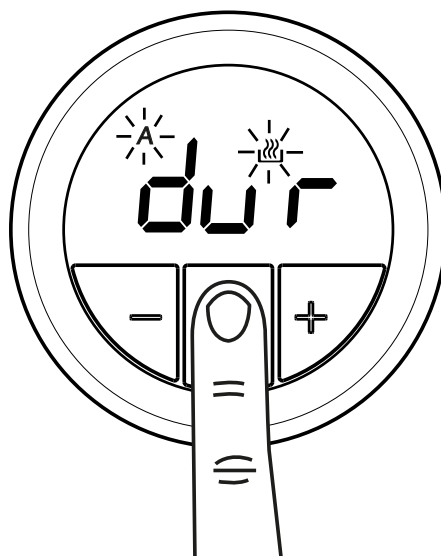
During countdown, the minute minder has priority on the display, which will show (in minutes : seconds, or hours : minutes) the time remaining.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

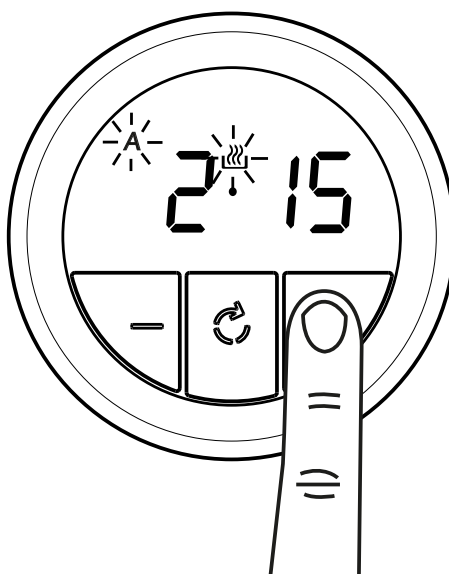
To modify or cancel the minute minder

Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

SETTING THE COOKING TIME (SEMI AUTOMATIC COOKING)



1. Press the function button until 'dur' appears on the display



2. Press the minus or plus buttons to set a time

Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

To see the remaining cooking time, press the function button twice.

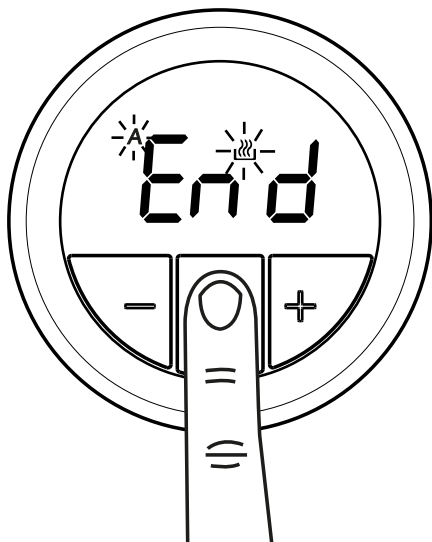
When the set time has completed, an alarm is heard. Press any button to stop the alarm. The time of day is then displayed.

To modify or cancel the cooking time

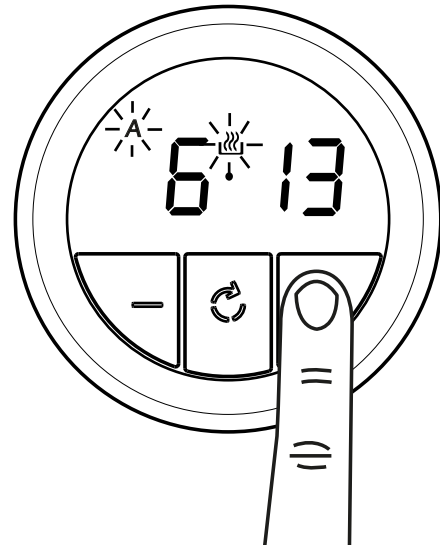
To modify, press the function button until 'dur' appears on the display then press either the minus or plus button to set the time. To cancel, press the function button until 'dur' appears on the display then press the plus button until 0.00

SETTING THE END OF COOKING TIME (FULLY AUTOMATIC)

Enter cooking duration as described in 'Setting the cooking time' section.



1. Press the function button until 'end' appears on the display

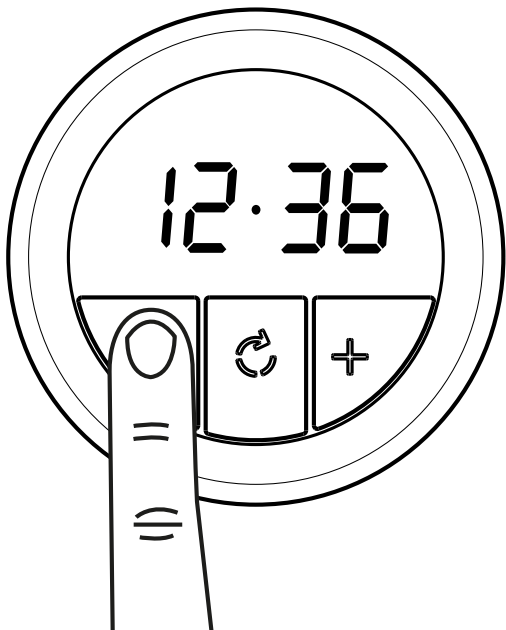





2. Press the minus or plus buttons to set a time

To modify or cancel the end cooking time

To modify, press the function button until 'end' appears on the display then press either the minus or plus button to set the time. To cancel, press the function button until 'end' appears on the display, then press the minus button until the set time of day appears.

SETTING THE ALARM TONE



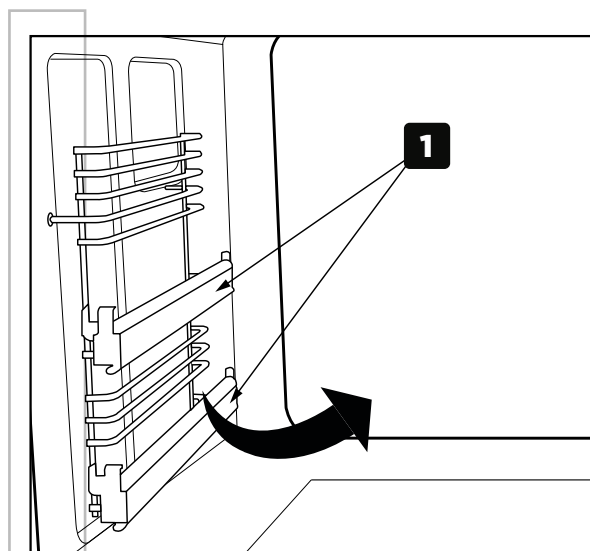
	First tone
	Second tone
	Third tone

Press and hold the minus button to listen to the first tone, then release the minus button and press it again to listen to the second tone, then the third tone.

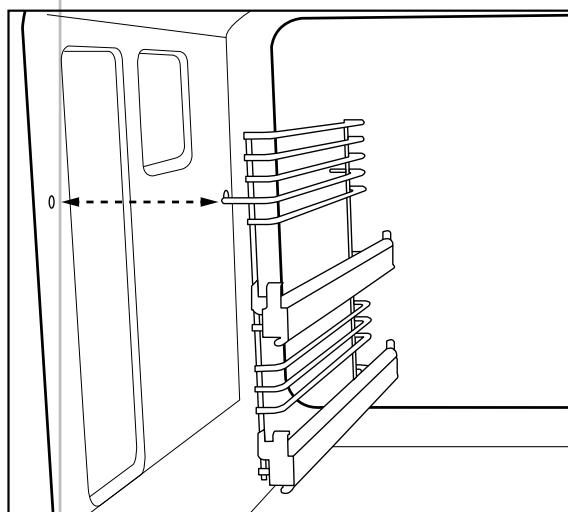
Releasing the minus button after a tone has sounded, will automatically select that tone.

REMOVING SHELF RUNNERS

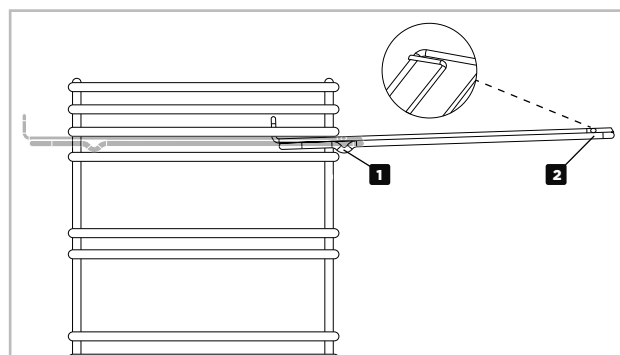
REMOVING SHELF RUNNERS



1



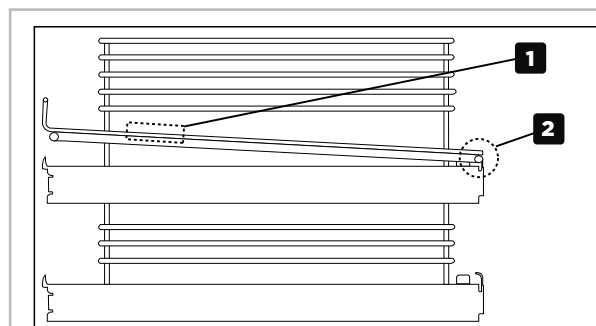
STANDARD SHELVES



Front of appliance

1. Slightly raise the shelf and insert in the chosen shelf position
2. Ensure the shelf is fully pushed back towards the back of the oven, until the shelf stopper is reached.

REMOVING TELESCOPIC SHELVES (IF FITTED)



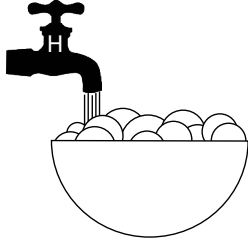
Front of appliance

- | | |
|----------|------------------------------------|
| 1 | Grasp and lift shelf |
| 2 | Lift shelf from the retaining tabs |

- i** Before removing the shelves completely, please make sure that the shelf is unclipped from the retaining tabs.

CLEANING YOUR APPLIANCE

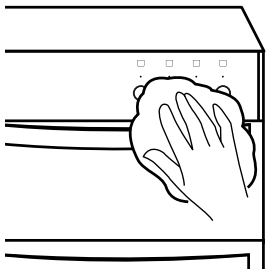
DO'S



- Warm, soapy water



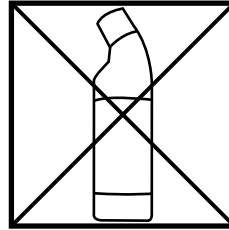
- Clean, wrung out cloth



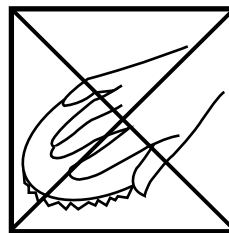
- Wipe with damp cloth
- Dry with a soft cloth

- i** **Note:** Always switch off your appliance and allow it to cool down before you clean any part of it.
- i** **Note:** Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.
- i** **Tips:** Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

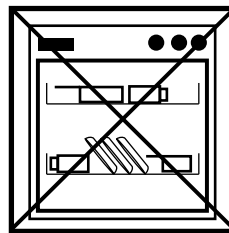
DON'TS



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports

- !** It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- !** In addition to the above, do not use metal scrapers to clean the oven door glass.
- i** We offer a great range of cleaning products and accessories for your appliance. To shop, please visit our website located at the front of this User Guide.

TECHNICAL DATA

⚠ WARNING – This cooker must be earthed

Electrical supply	Hotplate	Load (W)
220 - 240V ~ 50 Hz	Solid Hotplate	9140 - 10880
	Induction Hotplate	11486 - 12467

i The data badge is located at the lower part of front frame, behind the door.

CUSTOMER CARE

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 produce 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.

Can all gas appliances be converted from Natural Gas to LP Gas?

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice – do not attempt to convert an appliance if it is not compatible.

Why won't the ignition work?

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

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.

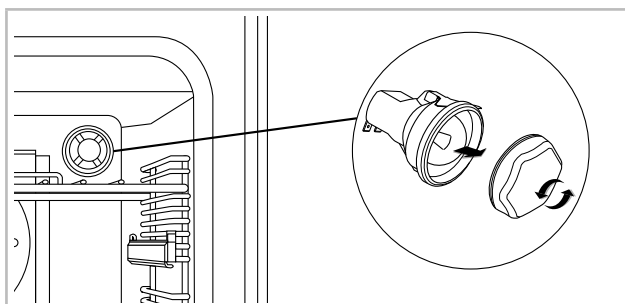
In addition to the list of our most popular products below, we also have an exciting range of Bakeware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

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

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner.
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates.
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle.
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel.

Product Description	Where used	Purpose
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free.
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free.

CHANGING THE LIGHT BULB



1. Remove the oven shelves.
2. Unscrew the lens cover by turning anticlockwise.
3. Remove the bulb and replace.
4. Replace the lens cover and oven back.

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

- i** Bulbs can be purchased from hardware stores (always take the old bulb with you).
- i** Please remember that bulbs are not covered by your warranty.

WWW.STOVES.CO.UK



MADE BETTER

Stoney Lane, Prescott, Merseyside L35 2XW

www.stoves.co.uk

Stoves Customer Care

0344 815 3740

Product Information Helpline

0344 248 4149