



# Instructions for Installation and Use

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WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not h

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# Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

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- Always refer servicing to a qualified appliance service engineer.
  - Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
  - Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
  - During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.

- Never stare at Halogen heating units.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

**SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE**  
 In the event of a chip pan fire or any other pan fire:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
  2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
  3. LEAVE THE PAN TO COOL FOR AT LEAST 60MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.
- NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.  
 Never use water to extinguish oil or fat fires.  
 The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

# Introduction

## To the Installer:

Before installation, fill in the product details on the back cover of this book. The information can be found on the rating plate.

## To the User:

You must read the instructions prior to installing and using the appliance and then retain them for future reference.

**\* The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable**

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ers of  
the appliance.

## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings. Your new appliance is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet. To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

## **When the cooker is first used an odour may be emitted, this will cease after a period of use.**

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes.

It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

Your new cooker is guaranteed and will give lasting service.

The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

# Installation

## **WARNING - THIS APPLIANCE MUST BE EARTHED.**

### **Mains Connection**

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel.

The model number and serial number are located on the front of the cooker, as shown on the Feature's page.

The cooker must be connected by a competent person such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm<sup>2</sup>, minimum.

Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

**Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.**

### **Levelling**



as in an angled corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

**Note: This appliance must NOT be fitted on a platform.**

### **Moving the Cooker**

Before moving your cooker, switch off at the cooker control unit, ensure that it is cool.

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

### **Radio Interference**

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

**Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.**

**The appliance must not be installed behind**

# Features







# Clock/Minute Minder Operation



# Temperature Conversion Chart

<b>Gas Mark</b>	<b>°F</b>	<b>Main Conventional Oven °C</b>	<b>Top Conventional Oven °C</b>	<b>Main Fan Oven °C</b>
½	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	-	220	210
9	475	-	-	220



## **Do Not**

**In order to keep your ceramic hob in good condition, follow these simple guidelines:**

Do not

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**Warning: Accessible parts may become hot during use. Young children should be kept away.**

Your cooker is not fitted with a conventional type of grill. The

# Top Oven Cookery Notes

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above.

There are two cooking positions, the shelf placed on runner 1 or 2 (from the base), do not use shelves





# Oven Cooking Charts - Meat

Meat	Pre-heat	Temperature °C	Top Oven Cooking	
			Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	15-30 mins	160-180°C	1.5-2.5 hrs	Top

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

<b>Beef -</b>	Rare: 60°C	<b>Lamb: 80°C</b>	<b>Poultry: 90°C</b>
	Medium: 70°C	<b>Pork: 90°C</b>	
	Well Done: 75°C	<b>Veal: 75°C</b>	

## Using The Main Oven for other Functions

### 'S' SLOW setting

"Slow" cook is identified as 'S' on the oven temperature scale. This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

**DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.**

### Advantages of "SLOW" cooking are:

The oven stays cleaner because there is less splashing.  
Timing of food is not as critical, so there is less fear of overcooking.  
Inexpensive joints of meat are tenderised.  
Fully loading the oven can be economical.  
Cooking times can be extended in some cases by up to 2 hours.

### Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select 'S' (Slow Cooking Temperature) by turning Main Oven Temperature Control clockwise ensuring the oven door is fully closed.

### Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.

### Points to consider when preparing food for "SLOW" cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4 lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a meat tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover food first with foil and then the lid to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be checked from time to time.

# Care and Cleaning

**TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.**

**NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.**

**! Never use steam cleaners or pressure cleaners on the appliance.**

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## **Cleaning materials to avoid:**

1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

**ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.**

## **Ceramic hotplates:**

Clean your Ceramic hob top regularly and avoid repeated burning of encrusted contamination.

Your choice of cleaner will depend on the degree of soiling involved (see below).

- **minor soiling**, where the contamination has not burnt hard, can be wiped off with a clean wet cloth
  - **major soiling** and strongly-adhering burnt
-

# Care and Cleaning

**Main Oven Liners** - side and rear panels.  
**Top Oven Liners** - sides

It should not normally be necessary to clean the 'Stay clean' panels in water. If the user feels it is desirable to do so, wash them in warm soapy water, followed by rinsing in clean water. **Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

## Decorative trims (all models):

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker.

The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use).

Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Control Panel:

Wipe with a damp cloth and polish with a dry cloth.

Stainless trims:

Regularly wipe with a clean, damp cloth and polish with a clean dry cloth.

## Grill:

Remove the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the floor of the compartment.

## Main oven:

1. Glass Door - open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows. For

slight soiling the inner glass panel may be cleaned, while still warm. For removing stubborn stains see next page.

2. Remove the rod shelves. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves and the floor of the oven. Refer to the instructions on previous page for cleaning the 'Stay clean' panels.

## Doors

Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Ensure that glass doors are not subjected to any sharp mechanical blows.**

## Glass Inner Door Panel

Open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Warning: Oven must not be operated with inner door glass removed.

**Do not use** aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

## Replacement oven lamp:

**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture and unscrew the lamp anti-clockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Do not use the oven lamp as/for ambient lighting

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Open the door fully and carefully slide the first inner glass towards you, taking care not to allow the glass to fall. If necessary, the glass can be pushed delicately from the back side.



Repeat the same procedure with the next glass. Now the external glass panel can be washed.

**WARNING!** As soon as the inner and middle glass panels are removed, the door slam tT3

**Problem****Check****Grilling**

Uneven cooking front to back

Ensure that the grill pan is positioned centrally below the grill element.

Fat splattering

Ensure that the grill is not set to too high a setting.

**Baking (General)**

Uneven rising of cakes

Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.

Sinking of cakes

Sinking of cakes  
The following may cause cakes to sink:  
1. Preheating of fan ovens.  
2. Cooking at too high a temperature.  
3. Using normal creaming method with soft margarine. (use the all-in-one method). 4. If using soft margarine use the all-in-one method

Over/Under cooking Fast/Slow cooking

Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2¼ins) in height.

1. Too large baking sheet used. (See 'Cookery Notes',

Uneven cooking of cakes

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# Something Wrong with your Cooker?

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

## **Disposal of your product**

To minimise the risk of injury to children please

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