

User and Installation Instructions

Stoves Range
Electric

STOVES

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

INTRODUCTION

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

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

If, however, you should find something missing, or not covered, please contact our Customer Care team on:

0844 815 3740

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

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

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

Alternatively, general information, spares and service information is available from our website:

www.stoves.co.uk

Warranty

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call 0870 240 1914, complete the registration form included or register online at the address 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.

BEFORE USING THE PRODUCT

- Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.
- It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.
- It is recommend that you wash the oven shelves, baking tray, grillpan and grillpan trivet before their first use in hot soapy water. This will remove the protective oil coating.

SAFETY

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

GENERAL

WARNING! - Accessible parts may become hot during use. To avoid burns, young children should be kept away from the appliance.

Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge) unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

OVEN/GRILL

- ✓ Always take care when removing food from the oven as the area around the cavity may be hot.
- ✓ Always use oven gloves when handling any utensils that have been in the oven as they will be hot.

✓ Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.

✓ Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

✗ Do not place items on the door while it is open.

✗ Do not wrap foil around the oven shelves or allow foil to block the flue.

✗ Do not drape tea towels near the oven while it is on; this will cause a fire hazard.

✗ Do not pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

✗ Do not use this appliance to heat anything other than food items and do not use it for heating the room.

ELECTRIC HOB

✓ Always ensure that pan bases are dry and flat before using them on the hob.

✓ Always position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked or grabbed.

✓ Always use pans which are no smaller than 100mm (4"), or larger than 250mm (10").

✓ Always match the size of pan to the size heat zone – do not use large pans on small zones or vice versa.

✓ If the appliance has solidplate elements, make sure you have primed and seasoned your hob before using it for the first time - see the Care & Cleaning section.

SAFETY

✓ If the appliance has a glass hobtop, make sure you do not drag pans across the ceramic surface as this will lead to scratches and damage.

✗ Never use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.

✗ Never leave cooking fat, or oil, unattended.

✗ Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.

✗ Never use the hob for any other purpose than cooking food.

✗ Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.

✗ Never leave any heat zone alight without a pan covering it. This causes a fire hazard.

✗ Do not use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.

✗ If the appliance has solidplate elements, never leave pan lids or decorative covers on top of the elements as any trapped moisture will lead to corrosion.

✗ If the appliance has a glass hobtop, never use the hob if the surface is cracked, broken or shattered. This creates a high risk of injury. Switch off the electric supply and call for a service engineer's visit.

✗ Do not stare at the halogen elements (if fitted). This may impair your vision.

✗ Do not leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.

CHIP PAN FIRES

What causes a chip pan fire?

- Chip pan fires start when oil of fat overheats and catches fire, or when oil or fat spills on to the cooker because the pan has been filled too high.
- They can also start when wet chips are put into hot oil, making it bubble up and overflow.

Preventing a chip pan fire

- Never fill the pan more than a third full with oil of fat.
- Never leave the pan alone with the heat on - even for a few seconds.
- Ensure chips are dry before putting them in the pan.
- Never put chips in the pan if the oil has started smoking. Turn off the heat and leave the oil to cool down.

In the event of a chip pan fire

- If your chip pan does catch fire - don't panic, and don't move the pan. Serious burns are often caused by picking up the pan and running outside with it.
- If it is safe to do so, and you don't have to reach across the pan, turn off the heat.
- Never throw water or use a fire extinguisher.
- If you can, drape a damp cloth or towel over the pan to smother the flames.
- Leave the pan to cool down for at least half an hour.
- If you can't control the fire yourself, close the door, get out and tell everybody else to get out.
- Call the fire brigade. Don't go back inside whatever the reason.

USING THE HOB - CERAMIC GLASS

Warnings

- Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.

- The hob surface remains hot after use.
DO NOT TOUCH

- Use pans which are large enough to avoid overflows onto the ceramic glass hob surface.

- As soon as the water boils, turn the cooking zones down to a lower setting; this will help prevent pans boiling over.

- Do not leave an empty pan on a heating zone.

- Nothing should ever be left lying on the hob.

- Pans should be placed in the centre of the heating zone.

- Wipe any spillage as soon as possible.

- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

- Never heat up a sealed tin of food, as it may explode.

- Do not use the hob surface for storage.

CERAMIC HOB

Before use

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it. Supplies can be purchased from our Customer Parts Centre. The part number and contact number are towards the back of this guide.

Hot hob indicator - (if fitted)

The hot hob light will come on when one of the hotplates is switched on. It will remain on for a short time after the last element has been switched off to serve as a reminder that the hob top may still be warm to the touch.

Use - rotary control

- Select the element you wish to use, place the pan on and turn the control knob to the heat you wish to use.

- To switch off, turn the selected control knob to the 'off' position.

Notes on use

- The temperature settings on the hob do not indicate any set temperature and cannot be used to judge one element against another.

- During cooking, the elements will cycle on and off. This is to prevent the hob from overheating.

- Do not use the ceramic glass surface of the hob as a work surface or chopping board, this will cause damage to the glass.

- Do not use commercial simmering aids as they cause excess heat which can damage your hob top and cause a hazard.

- Plastic utensils may melt onto the hob top if they come into contact with it while it is warm.

- Lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.

- Please be aware that the surface of this hob is smooth. If pans are knocked they will move on the hob top. Make sure pans are not overhanging the edge of the hob to prevent this wherever possible.

USING THE HOB - CERAMIC GLASS

- Use pans which are large enough for the foods inside to avoid over flowing - this may cause damage to your hob.
- Pans with dull or dark coloured bases give the quickest results. All pans used on ceramic/halogen hobs should have thick, flat, smooth bases to ensure maximum contact with the element.
- To avoid the risk of scratching the glass top of your hob, avoid sliding the pan across the glass surface or use pans with an enamelled base.
- Aluminium pans will give good results, but please take care when using them. If they are dragged across the glass they tend to leave visible marks which can be difficult to remove.
- Foods in salted water, or with a high sugar or syrup content may cause damage if they are spilled onto the hob during cooking.
- Aluminium foil must not be placed onto the hob, it will reflect any heat back into the element - which can damage it.
- Pans with highly polished bases may also reflect heat back into the element causing the hotplate to cycle on and off rapidly, which slows down cooking.
- Do not leave the element on without it being covered by a pan as this can cause overheating.
- Do not put metal cooking utensils, cutlery, knives or other metal objects on the hob. They could become hot if they are near a cooking area which is in use.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your element size.
- Smaller elements are ideal for simmering and stewing in smaller pans, while the larger elements are ideal for frying and boiling.

Energy Saving

- Position pans centrally over the elements.
- Only heat the amount of liquid you need.

USING THE TOP CAVITY GRILL - ELECTRIC (IF FITTED)

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.

- **Do not** close the door while the grill is in use.
- Turn the selector control knob to the grilling position (Richmond only) then select the heat setting you require.
- To switch off, return the control knob to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.

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.

The grill pan

This appliance comes with a grill pan, grill pan handle and a grid.

The handle of the grill pan is detachable to allow you to remove it while the pan is in use, this stops it from getting hot.

To attach the handle:

Place the handle over the narrow edge of the grill pan and slide to the centre as shown in the diagrams.

Shelf & Grid adjustments

Speed of grilling can be adjusted by changing the shelf position or the turning the grill pan grid.

- High: For thin foods and toasting.
- Low: For thicker meat pieces.

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.

i **Warning:** Accessible parts may become hot when the grill is in use. Children should be kept away.

i Types of grill

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

Variable rate grill: has adjustable heat settings

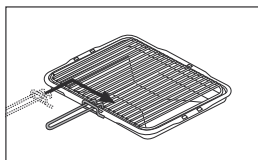
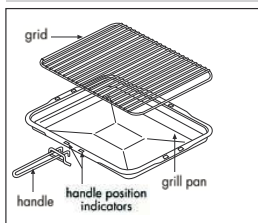
1 (low) to 8 (high) or 5 (high) - depending on the model.

Single grill: has one grill element.

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

i For best results:
Pre-heat the grill for about 3 minutes.

i **Please note:** the grill pan handle is designed for sliding the grill pan into and out of the grill cavity. It is not to be used for lifting the pan.



USING THE TOP CAVITY GRILL - ELECTRIC (IF FITTED)

Food Type	Time Approx (mins)
Bacon	8-15
Sausages	12 - 15
Chops <ul style="list-style-type: none">• Lamb• Pork	10 - 15 15 - 25
Toast <ul style="list-style-type: none">• 2 rounds• 4 rounds	1 - 2 (per side) 1 - 2 (per side)
Bread products <ul style="list-style-type: none">• Buns• Tea cakes	1 - 2 (per side) 1 - 2 (per side)
Cheese on toast <ul style="list-style-type: none">• 2 rounds• 4 rounds	4-5 4-5
Fish <ul style="list-style-type: none">• fillets	10 - 15
Chicken <ul style="list-style-type: none">• fillets	20 - 30
Beef Steaks <ul style="list-style-type: none">• rare• medium• well done	7 - 10 10 - 15 15 - 20
Gammon Steaks	12 - 15



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

USING THE MAIN OVEN - ELECTRIC FANNED

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

To switch on the oven

Turn the oven control knob to the required setting.

The red thermostat indicator will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

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

When using the oven

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

Preheating

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

Manual Operation

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

The cooling fan

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

Oven furniture

Oven shelves

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

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

Baking tray and roasting tins

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

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

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

USING THE MAIN OVEN - ELECTRIC FANNED

Slow cooking (S Setting or 100°C)

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

Aluminium foil

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

Cooking with a fanned oven

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

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

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an *even temperature* throughout the oven. This makes it ideal for batch baking - eg; when planning a party or stocking the freezer - as all the items will be cooked within the same length of time.

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

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

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the shelves to allow for the rise.

Notes:

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

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points '*To help the air circulate freely*' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

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

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide. There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

USING THE MAIN OVEN - ELECTRIC FANNED

To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

Defrosting and cooling in the main oven

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

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

Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

Do not defrost stuffed poultry using this method.

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

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

Main oven baking guide

Cooking times & temperatures

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

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.

USING THE MAIN OVEN - ELECTRIC FANNED

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

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

Conventional temperature (°C)	'A' Efficiency 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

USING THE MAIN OVEN - ELECTRIC FANNED

Main oven baking guide

Dish	Recommended temperature °C	Approximate cooking time (preheated oven)
Scones	180	8 - 15 mins
Meringues	110	2 - 3 hours
Cakes		
Small cakes	160	15 - 25 mins
Whisked sponge	160	15 - 20 mins
Swiss roll	170	10 - 12 mins
Victoria sandwich (2 x 180mm / 7")	160	20 - 30 mins
Genoese sponge	160	20 - 25 mins
Madeira (180mm / 7")	160	1 - 1¼ hours
Semi rich fruit cake (205mm / 8")	130	1 - 1¼ hours
Christmas cake (205mm / 8")	depending on recipe	2½ - 3 hours depending on recipe
Dundee cake (205mm / 8")	130	2 - 2½ hours
Pastry		
Flaky / Puff	180	depending on
Shortcrust	170	recipe and type
Choux	170	of filling
Plate tarts (2 x 180mm / 7")	170	
Biscuits		
Shortbread rounds	160	25 - 35 mins
Nut brownies	170	20 - 25 mins
Brandy snaps	160	10 - 12 mins
Flapjacks	160	20 - 25 mins
Ginger nuts	160	10 - 20 mins

USING THE MAIN OVEN - ELECTRIC FANNED

Traditional fruit cakes

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

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

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

Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

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

USING THE MAIN OVEN - ELECTRIC FANNED

Roasting guide

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

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

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

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

Notes:

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

Cook in oven at: 160°C - 180°C Main Oven (Fanned)		Approximate Cooking Time (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well Done	25 minutes per 450g (1lb), plus 25 minutes 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

USING THE MULTIFUNCTION OVEN/GRILL

Multifunction Oven

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

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

Switching on the multifunction oven

- Use the function control knob to select the function you wish to use - see the functions table for details.
Note: You can change function during cooking if you wish, as long as the oven is in manual mode.
- 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.
- To switch off the oven, simply turn the control knob back to the '•' position.
- The cooling fan may come on during use, and may continue to run for some time afterwards.

Fanned Oven (if fitted)

Switching on the fanned oven

- Use the main oven control to turn your oven on, and select your temperature.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- To switch off the main oven, simply turn the control knob back to the '•' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.














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

USING THE MULTIFUNCTION OVEN/GRILL

Oven & Grill Functions

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.
	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.

USING THE MULTIFUNCTION OVEN/GRILL

Single/Fanned Grill (if fitted)

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.

- This grill function must be used with the door **closed**.
- Turn the selector control knob to the grill setting you require (conventional or fanned).
- Turn the temperature selector to heat setting you require in a similar way to the selecting the oven temperature.
- **Note:** Do not set the temperature any higher than **220°C**.
- To switch off, return the control knobs to the 'off' position.
- To adjust your results, you can turn the grid over, or remove it altogether.

Fanned and Conventional grilling?

- The conventional grill uses half of the element and is ideal for grilling all kinds of food.
- The fanned grill uses half of the element and the fan, and this reduces the need to turn thinner foods such as bacon or fish.

i **Warning:** Accessible parts may become hot when the grill is in use. children should be kept away.

i Types of grill

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.

Single grill: has one grill element.

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

i For best results:
Pre-heat the grill for about 3 minutes.

USING THE MULTIFUNCTION OVEN/GRILL

Dual/Single Grill (if fitted)

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.

- This grill function can be used with the door open, or closed.
- Turn the selector control knob to the grill setting.
- Turn the grill control knob to either the dual or single grill setting. Then select the heat setting.
- To switch off, return the control knobs to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.

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

i **Warning:** Accessible parts may become hot when the grill is in use. children should be kept away.

i **Types of grill**

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.

Single grill: has one grill element.

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

i For best results:
Pre-heat the grill for about 3 minutes.

USING THE MULTIFUNCTION OVEN/GRILL

Fanned Oven Guide

- Some adjustment will have to be made to conventional cooking temperatures.
- The table below shows conventional cooking temperatures, fanned temperatures and gas marks. For optimum results using the fanned oven setting, conventional temperatures need to be converted to the fanned oven temperatures.
- For example an item which would cook at 180°C will now cook at the fanned oven temperature of 160°C.
- This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. **Always** make sure the food is piping hot throughout before serving.
- There are no zones of heat, and no flavour transfer when using a fanned oven - allowing you to cook a greater variety of foods together.
- If you are cooking on more than one shelf, you may need to slightly increase the cooking time.
- Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.

Conventional temp (°C)	'A' Efficiency 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

USING THE MULTIFUNCTION OVEN/GRILL

Cooking Guide

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.




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

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

Oven and bakeware

Always use high quality trays and tins for cooking. Poor quality tins and trays can warp in the oven producing uneven results.

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

Food Type	Temp. Setting °C			Time Approx.	Shelf Position
	Conv 	Fanned 	Intensive 		
Cakes					
Small cakes	190	175	-	15 - 25	7 & 13
Victoria sandwich	180	160	-	20 - 30	7
Semi rich fruit cake	150	125	-	2½ - 3hrs	5
Christmas cake	150	125	-	2½ - 3hrs	3
Puddings					
Bread & butter pudding	170	150	-	45 - 1 hr	9
Fruit crumble	200	175	-	40 - 1 hr	9
Miscellaneous					
Yorkshire pudding: large	220	200	200	40 - 45	11
small	220	200	200	15 - 20	12
Shortcrust pastry	200	180	180	depends on filling	top - middle

USING THE MULTIFUNCTION OVEN/GRILL

Roasting Guide

- Roasting times depend on the weight, shape and texture of the meat and personal preference. In order to calculate the roasting time, weigh the meat or poultry, **including the stuffing**, and follow the times given below.

Meat joints (including chicken) should be roasted at 180 - 200°C Conventional/ 160 - 180°C Fanned for 20 - 30 mins per 450g/1lb, plus 20 minutes on shelf position 2.

- Frozen meat must be **thoroughly** thawed before cooking. For large joints, it is advisable to thaw overnight.
- Frozen poultry must 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.
- When cooking stuffed meat or poultry, calculate the cooking time from the **total** weight of the meat **plus** the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, **add** 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.
- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean.
- The use of a roasting tin larger than that supplied is not advised, as this may impair performance and lead to extended cooking times.

USING THE MULTIFUNCTION OVEN/GRILL

Roasting Guide

Roast turkey

- Roasting turkey perfectly 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.
- Turkey should be roasted at 180°C - 190°C Conventional / 160°C - 180°C Fanned for 20 mins per 1lb, plus 20 minutes.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.
- To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking. Always make sure that the turkey is cooked properly before serving.

Turkey Roasting times.

Most Turkeys are measured by the kilogram. Timing should be calculated in either of these ways:

40 minutes per 1kg plus 10 minutes per 1/4 kg.

or

20 minutes per 1lb, plus 20 minutes.

The maximum size Turkey for this appliance is: 20lbs approximately 9kgs.

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed.

USING THE MULTIFUNCTION OVEN/GRILL

General Baking Guide

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

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

USING THE MULTIFUNCTION OVEN/GRILL

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

- 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.
- A medium sized casserole or stew will take around 3 - 4 hours.
- A 1½kg / 3lb oven ready chicken will take around 5 hours, remove the giblets as soon as possible.
- Always check foods are thoroughly defrosted before cooking.

Be safe

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

PLATE RACK (IF FITTED)

To fit the plate rack:

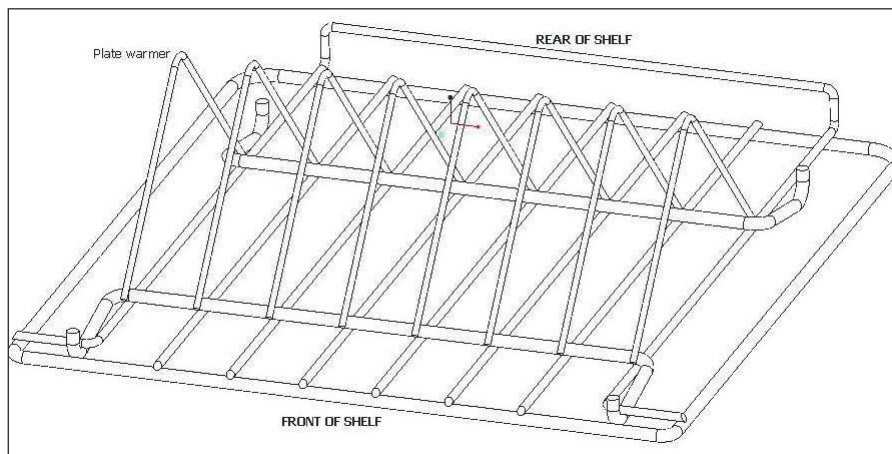
- Pull the shelf out of the cavity.
- Tilt the plate warmer towards you and make sure that it hooks underneath the shelf bars at the front.
- Drop the plate warmer carefully into position.

The plate warmer is now secure and you can place your plates into it.

Always make sure that you use oven gloves if you are putting the plate warmer into a hot, or recently used oven to prevent burns.

Always make sure that your plates are suitable for warming - some plates may shatter or crack when exposed to heat.

We recommend that you heat the oven to 70°C, or below, if you are warming plates.



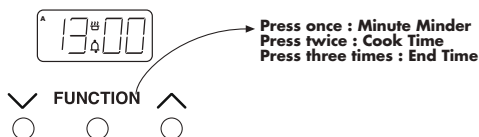
USING THE PROGRAMMER / CLOCK - ELECTRIC (if fitted)

The programmer button

Your timer should have symbols like the ones in the table below. It may also be either **TOUCH** control or have buttons.

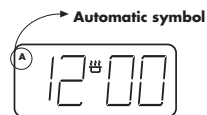
Symbol	Symbol	What is it?
∨	—	Down Used to decrease cook / end time, remove minutes from the minute minder and adjust the time of day. Also for listening to and setting the alarm tone.
∧	+	Up Used to increase cook / end time, add minutes to the minute minder and adjust the time of day.
FUNCTION	MODE	Function button Used to select the functions available on this timer. Press once for: Minute Minder. Press twice for: Cook time Press three times for: End time. How to use these functions is explained later on in this section.

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.

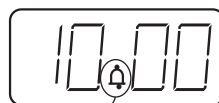


Symbols on the LED display.

This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set.



Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled.



Minute Minder symbol

This Bell symbol appears when the Minute Minder function has been selected.

While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.



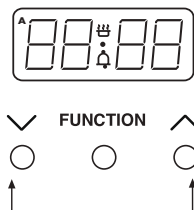
This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Up and Down buttons adjusts this accordingly.



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

USING THE PROGRAMMER / CLOCK - ELECTRIC (if fitted)

To set the time of day



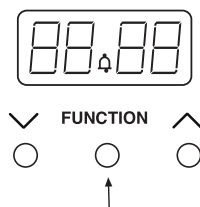
- Press the Up and Down buttons together for a few seconds, and release.
- The '●' in between the numbers on the LED Display will begin to flash.
- While the '●' is flashing it is possible to adjust the time using the Up and Down buttons. Once the time has been set, allow approximately 30 seconds before using any of the other timer functions. This ensures that the time will remain correct.

To select an alarm tone

There are three tones to choose from.

- Press and hold the down button to listen to the first tone.
- Release the down button and press it again to listen to the second tone etc.
- Releasing the down button after the tone has sounded will automatically select that tone.

Setting the minute minder



- To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
- Use the Up and Down button to set the length of time required. Once this has been done, the Minute Minder is set.
- When the desired length of time has counted down the alarm will sound.
- To cancel the tone, press any of the buttons.
- To cancel the Minute Minder at any time, press the Up and Down buttons together.

USING THE PROGRAMMER / CLOCK - ELECTRIC (if fitted)

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

However, once the program is set then it cannot be adjusted. Extra time cannot be added, nor can the end time be extended.

To cancel the semi automatic programs, press both the Up and Down buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

USING THE PROGRAMMER / CLOCK - ELECTRIC (if fitted)

Semi-automatic cooking

The Duration method

- Press the Function button twice, **(1)** which will skip past the Minute Minder.
- The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.
- Use the Up and Down buttons to set the length of time you want to cook for. **(3)** This must be done within 5 seconds or the time of day will show again.

Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.

To switch off the alarm, press any button.
To view any remaining time press the function button twice.

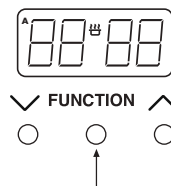
The End Time method

- Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**
- The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**
- Use the Up and Down buttons to select the time the oven is required to turn off. **(6)**

Once this is done the oven will turn itself off at the time you have selected.

To switch off the alarm, press any button.

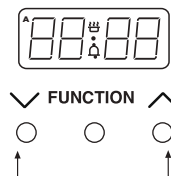
1. The Duration method



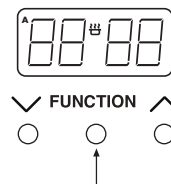
2.



3.



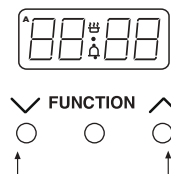
4. The End Time method



5.



6.



USING THE PROGRAMMER / CLOCK - ELECTRIC (if fitted)

Fully automatic cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

- Press the function button twice to select the length of time your food will need. **(7)**
- The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**
- Using the Up and Down buttons set the time you require within 5 seconds of the 'dur' message. **(9)**
- Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**
- Using the Up and Down buttons, set the time you would like the oven to switch off. **(12)**
- Set the temperature of the oven and place the food inside.

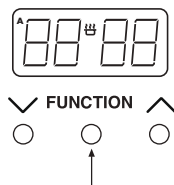
While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.

The timer will calculate the appropriate start time.

To switch off the alarm, press any button.

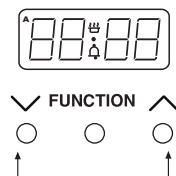
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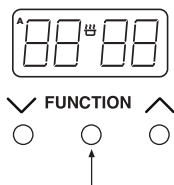
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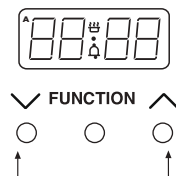
10



11



12



CLEANING

GENERAL

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

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, such as "Cif", wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.

- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.

- Do not use steam cleaners.

Enamel surfaces & parts

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

Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.

Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher.

REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.

CLEANING

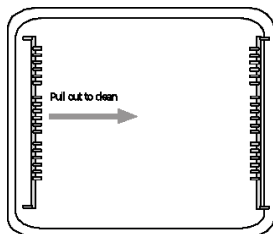
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.

- **Warning: DO NOT** operate the appliance without the glass panel correctly fitted.

- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Shelf Runners

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



ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too

thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.

- For stubborn marks, a specialist hob scraper can be used.

- Do not use steam cleaners.

- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.

- Use a damp, clean cloth to wipe the solid plate, making sure that you follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.

- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.

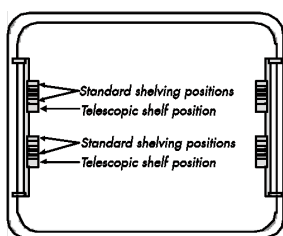
- **To prime:** Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.

- **To season:** Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

TELESCOPIC SHELVING SYSTEM (IF FITTED)

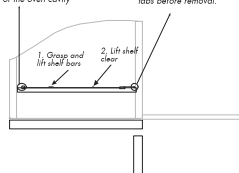
Telescopic Shelving System

- In addition to the traditional shelving fitted in your appliance, the telescopic shelving system is fitted in the most commonly used location in your cavity.
- The shelves with the telescopic system are easier to pull out than traditional shelving, which means the oven door stays open for a shorter period of time. The smooth action also reduces the likelihood of fat, or food, spillage, and gives you extra security.
- You do not have to use the telescopic shelves all of the time. You can place the shelves in the traditional positions if you would like more choice.
- The telescopic shelves remove easily from the runner for re-positioning or cleaning, but we recommend that you reposition your shelving before cooking, and remove the shelving for cleaning when the shelves are cold to prevent burning yourself.



Make sure the shelf is firmly pressed against the stop position at back of the oven cavity

Note: Make sure the shelf is unclipped from the retaining tabs before removal.



To remove the telescopic shelves

- Make sure the shelf is cool enough to touch.
- Push the oven shelf back into the cavity, until it hits the stop position.
- Grasp the shelf bars in the centre, and lift the back of the shelf clear of the stop position.
- You can then lift the front of the shelf clear of the retaining tabs.

To replace the telescopic shelves

- Make sure the oven runners are pushed all the way back into the cavity.
- Tilt the shelf and make sure the front of the shelf is against the stop position.
- Carefully place the shelf back onto the runner and snap in place firmly.
- Make sure the back of the shelf is inside the retaining tabs and slide it in and out of the oven to make sure it works correctly.

INSTALLATION INSTRUCTIONS - ELECTRIC PRODUCTS

Always make sure that your appliance is fitted correctly, by a competent electrician. This is a class 1 appliance regarding installation requirements, and must be earthed.

Before you start

- Always make sure that you have carefully read through the installation pages of this book - careful planning at the beginning will ensure a quick and easy installation.
- Take care when moving this appliance, it may be heavier than it looks! If you need to lift the appliance, make sure you use an appropriate lifting method.
- Soft, or uneven flooring may be damaged unless the appliance is moved with care.
- Do not attempt to move the cooker by pulling on the handles or doors, we recommend that you open the door and grasp the frame of the cooker. Please wear protective gloves for this, and make sure the door cannot trap your fingers.

Please make sure that you have enough space for your appliance. Clearances and more installation details are given on the following page.

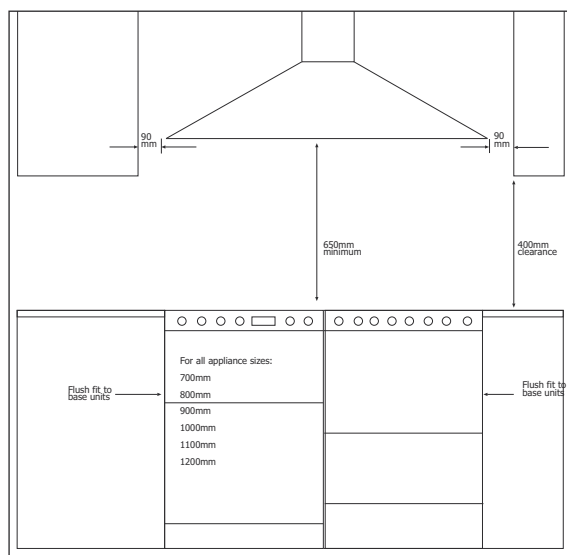
INSTALLATION INSTRUCTIONS - ELECTRIC PRODUCTS

Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturers instructions.
- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

The important dimensions are those around the appliance.



INSTALLATION INSTRUCTIONS - ELECTRIC PRODUCTS

The information below is crucial to installing this appliance correctly and safely.

UK Regulations & Standards

always refer to the most recent issue of the standards

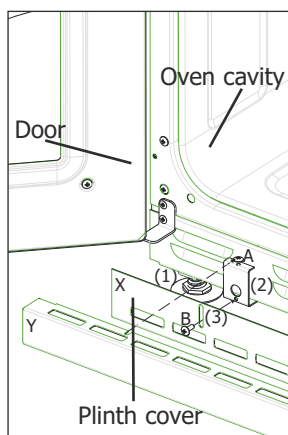
- Building Regulations - issued by the DEFRA.
- Building Standards (Scotland) (Consolidated) - issued by the Scottish Development Department.
- I.E.E. Wiring Regulations.
- Electricity at Work Regulations.
- Installation and Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Fitting the plinth (if applicable)

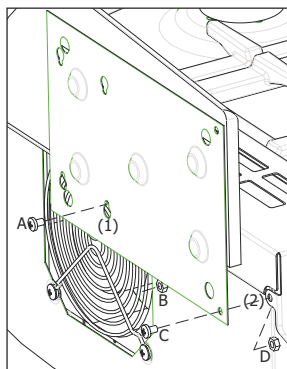
- Make sure the appliance is raised to a height of 915mm or above before beginning. If the appliance is below 915mm - you can only fit the plinth cover labelled Y. You can adjust the height using the feet (1) of the appliance.
If your appliance has a storage drawer at the bottom, you access the required holes through the base of the drawer after lifting the mat.
- Open the appliance doors, and loosen screw A located on bracket (2). Do not remove this screw entirely.
- Insert screw B, through slot (3) and screw into the small hole at the bottom of bracket (2). Make sure that the plinth cover is flush to the appliance, but not over tightened.



INSTALLATION INSTRUCTIONS - ELECTRIC PRODUCTS

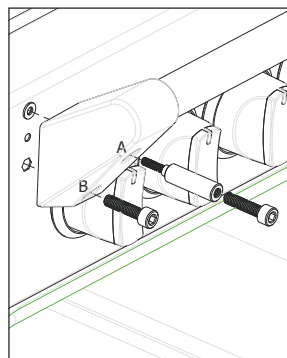
Fitting the splashback (if applicable)

- Loosely fit screw A and nut B into hole 1 at both ends of the rear surface of the appliance.
- Locate fitted screw A through the slots in both of the metal splashback plates.
- Tighten screw A and nut B.
- Now locate and tighten screw C and nut D through hole (2) at both ends of the rear surface of the appliance. Make sure that the splashback is securely attached, but avoid over tightening.



Fitting the towel rail (if applicable)

- On the towel rail there are two holes, top (A) and bottom (B), these holes have corresponding holes on the fascia at each end.
- The screw for the top hole (A), must be screwed into the supplied adaptor, whereas the remaining screw just goes through the bottom hole (B). Both screws are M6 screws. Using the allen key provided, tighten the screws making sure that the towel rail is flush to the fascia, but not over tightened.

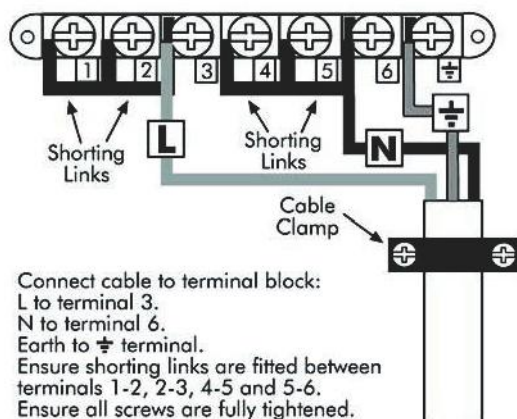


INSTALLATION INSTRUCTIONS - ELECTRIC PRODUCTS

Connecting the electricity supply - Terminal Block

- This appliance must be fitted using a double pole unit of 45 ampere minimum capacity with 3mm minimum contact at all poles.
- Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance.
- Connection should be made with a 10.0mm² twin and earth cable.
- First strip the wires then push the cable through the cable clamp.
- Connect the cable to the terminal block and tighten the cable clamp screws - see diagram.
- Refit the terminal box cover.
- Sufficient cable should be used to allow the cooker to be pulled out, but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.

Please ensure that the user has this copy of the handbook, and the appliance is in place. Thank you.



TECHNICAL DATA

Fuel Type	Hotplate Burner / Element	kW Rating @ 240v
Ceramic-electric	Hob - Small	1.2kW
	Hob - Large	1.8kW
	Hob - Warming zone	0.12kW
Induction	Hob - large	2.3kW
	Hob - small	1.4kW

Fuel Type	Multifunction oven	Fanned oven	Dual Variable grill (90 size)	Dual Variable grill (110 size)
Electric @ 240V	2.2kW	2.0kW (1100) 2.5kW (900)	2.7kW	2.8kW (Richmond) 2.9kW (Sterling)
Slow cook oven (if fitted)	Conventional top oven (if fitted)	Oven lamps		
0.17kW	1.4kW	25W each or Halogen 40W each		
Appliance size	110cm (Sterling)	110cm (Richmond)	90cm (Sterling)	90cm (Richmond)
Maximum load @ 240v	15.74kW	17.86kW	15.74kW	14.16kW

CUSTOMER CARE

FAQs

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

- Any enamelled parts such as the grillpan 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, it allows you more flexibility when cooking.

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

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

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

You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
The Cooling fan fails to work.

CUSTOMER CARE

CHANGING LIGHT BULBS (where fitted)

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

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

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

Please remember that bulbs are not covered by your warranty.

No of Lamps	Bulb location	Oven Type	Instructions
2	Side	All	Remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb and replace. Replace the lens cover
1	Rear	Fanned/Multifunction	Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.
1	Rear	Conventional	Remove the oven shelves. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover.

CUSTOMER CARE

COOKSHOP

To order or enquire about any of these products, please call the Spares Sales team on 0870 458 9961

Product Description	Product Code	Quantity	Where Used
Rectangular carbon filters	082612620	2	Hoods
Round carbon filters	082611571	1	Hoods
Ceramic hob scraper kit	082606781	1	All ceramic glass hobs including induction
Ceramic hob cleaner and conditioner	082606780	1	All ceramic glass hobs including induction
Sealed hotplate conditioner	082606783	1	All sealed / solid plate hobs
Stainless steel cleaner	082606764	1	All stainless steel parts
Oven cleaner spray	082606786	1	All cookers, inside cavities and on glass
Multi-purpose kitchen cleaner	082606782	1	General kitchen cleaner
E-cloth	082813300	1	All cookers, for cleaning glass and stainless steel





CUSTOMER CARE

In case of difficulty within the UK, please call Stoves Customer Care Helpline on

0844 815 3740

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

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

Ovens Open the door; adjacent to the oven cavity

High-level grill products Inside the base compartment

Hobs On the underside of the product

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

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

Glen Dimplex Home Appliances Limited is the owner of the Stoves brand and is part of the Glen Dimplex group of companies.

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

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