

# **Users Guide & Installation Handbook**



# CONTENTS & INTRODUCTION

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## CONTENTS

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## INTRODUCTION

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

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

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

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

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

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

## WARRANTY

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

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

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

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

## **GAS WARNING**

### **If you smell gas:**

**Do not try to light any appliance.**

**Do not touch any electrical switch.**

**Call the Gas Emergency Helpline at  
TRANSCO on: 0800 111999**

# BEFORE USING THE PRODUCT

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- 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 recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

# SAFETY

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## 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.

**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

### Do

- Always take care when removing food from the oven as the area around the cavity may be hot.

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

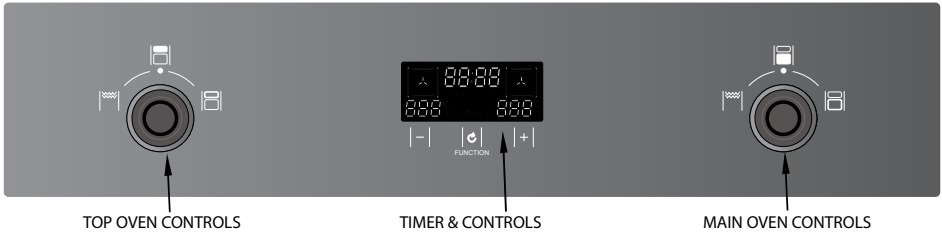
### Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

**CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

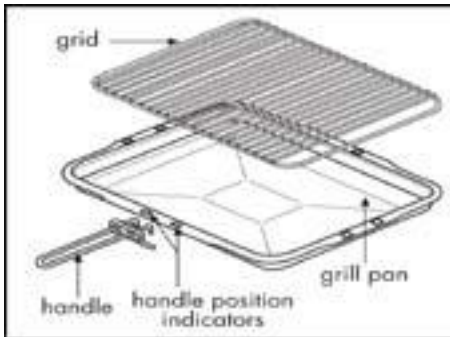
Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

# USING THE GRILL



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

## Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges.

Slide the handle to the centre, and locate between the handle position indicators.

The handle should be removed from the pan during grilling, to prevent overheating.



The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. **Do not** use the handle to pour hot fats from the grill pan. Food for grilling should be positioned centrally on the trivet.

## Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

## The cooling fan

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

## Using the grill

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


The cooker has a grill in both the top oven and main oven.


## Preheating

For best results, preheat the grill for 3 - 5 minutes.

## To switch on the grill

Open the oven / grill door.

Turn the top oven or main oven control knob anti clockwise towards the grill symbol  to the required setting from 1-9.

The first setting is Eco grill []. To switch to the full grill setting touch the centre of the control knob and the display will show

# USING THE GRILL

[ ] for full grill.

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

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

For grilling smaller quantities of food the centre (economy) grill can be utilised.

For grilling larger quantities of food, the full grill can be utilised.

When using the grill in the top oven, the speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken pieces, use the low shelf position.

## Timer Symbols

The following image identifies the symbols that will be found on the timer display.



Gas Oven



Pizza



Gas Oven &  
Inner Grill



Single Grill



Gas Oven &  
Dual Grill



Dual Grill



Child Lock



Temperature °C



Minute Minder



Temperature Gas Mark



Duration



Rapid Preheat



End Time



Timer in Manual Mode



Time Mode



Time in Auto Mode



Auto Cook in Progress



Time



Defrost



Temperature

## Child Lock Function

To operate, ensure that both controls are in the "off" position. Touch and hold the |+| button for 5 seconds. The lock symbol will illuminate.


To deactivate the lock function, repeat the process.

# USING THE TOP OVEN

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## Top Oven Control

### Light Only Mode

Turn the oven control knob towards the the  symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

### To switch on the oven

Turn the oven control knob towards the the  symbol past the light only mode.

The top oven is now in standard gas oven mode and the display will show the gas oven symbol [...]. To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C or from **SEO** for slow cooking to Gas mark 9.

If the burner fails to light an error will show. Switch off both ovens and open the oven doors. Wait for 1 minute and retry.

### Gas Mark Setting

It is possible to switch between a temperature setting and a gas mark setting. When the oven is in operation touch and hold the minus symbol **| - |** for 5 seconds.

To revert back to temperature repeat the process.

### Oven Functions

To scroll through the different oven functions touch the centre of the control knob.

Gas Oven and Inner Grill

The display will show the gas oven and inner grill symbol [...]

Touching the control knob again will revert back to gas only mode.

### Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

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

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

Put the oven shelves in the position required before preheating the oven.

### Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark/temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

### Oven furniture

#### 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 330mm

Roasting tin            370mm x 320mm

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.

### Oven shelves

Extra shelves may be ordered from your local supplier.

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

# USING THE TOP OVEN

facing upwards.

## Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking

time.

Slow cooking times will be about three times as long as conventional cooking times.

## Top Oven Baking Guide - Gas Mark

Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	7 "S" slow setting	top - middle bottom	10 - 15 mins 2 - 3 hours
<b>Cakes</b> Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7" per shelf) Genoise Sponge (2 x 180mm / 7" per shelf)	5 5 6 4 5	middle middle middle middle (side by side) middle	15 - 25 mins 20 - 30 mins 10 - 12 mins 20 - 35 mins 25 - 30 mins
<b>Pastry</b> Rough Puff Flaky / Puff Shortcrust Flan	7 6 6 6	middle middle middle middle	cooking time depends on recipe & type of filling
<b>Biscuits</b> Shortbread fingers Nut brownies Brandy snaps Flapjacks Ginger nuts	5 5 4 4 5	middle - top middle middle - top middle - top middle - top	



# USING THE TOP OVEN

Top Oven Baking Guide - Temperature			
Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	230	middle - top	8 - 15 mins
Meringues	125	bottom	2 - 3 hours
<b>Cakes</b>			
Small cakes	200	middle - top	15 - 25 mins
Whisked sponge	200	middle - top	20 - 25 mins
Swiss roll	215	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	185	middle - top	20 - 30 mins
Genoise sponge	185	middle	20 - 30 mins
Madeira (180mm/7")	170	middle	1 - 1¼ hours
Gingerbread	170	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	155 or 170	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	140 or 155	bottom	depending on recipe
Dundee cake (205mm/8")	170	middle - bottom	2 - 2½ hours
<b>Pastry</b>			
Rough Puff	230	middle - top	Cooking time
Flaky/Puff	215	middle - top	depends on
Shortcrust	215	middle - top	recipe and type
Flan	215	middle - top	of filling
<b>Biscuits</b>			
Nut brownies	200	middle - top	25 - 35 mins
Brandy snaps	185	middle - top	10 - 12 mins
Flapjacks	185	middle - top	20 - 25 mins
Gingernuts	185	middle - top	10 - 20 mins

# USING THE TOP OVEN

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## Traditional fruit cakes

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

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

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

## Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.

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

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

## Roasting guide

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

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

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

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

## Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.

# USING THE TOP OVEN

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- 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 Gas Mark 5		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

# USING THE MAIN OVEN

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
## Main Oven Control


### Light Only Mode

Turn the oven control knob towards the the  symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.


### To switch on the oven

Turn the oven control knob towards the the  symbol past the light only mode.

The main oven is now in standard gas oven mode and the display will show the gas oven symbol . To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C or from **SLO** for slow cooking to Gas mark 9.

If the burner fails to light an error will show. Switch off the control and open the oven door. Wait for 1 minute and retry.

### Gas Mark Setting


It is possible to switch between a temperature setting and a gas mark setting. When the oven is in operation touch and hold the minus symbol  for 5 seconds.

To revert back to temperature repeat the process.


### Oven Functions

To scroll through the different oven functions touch the centre of the control knob.

1st Touch - Rapid Preheat

This will illuminate the rapid preheat symbol  and allow the oven to get to the desired temperature quicker.

2nd Touch - Gas Oven and Inner Grill

The display will show the gas oven and inner grill symbol .

3rd Touch - Pizza Setting

The display will show the Pizza mode set-

ting .

Touching the control knob again will revert back to fanned oven.

### Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

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

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


Put the oven shelves in the position required before preheating the oven.


### Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark/temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

### Main Oven Grill

To switch on the main oven grill rotate the control to the  symbol.

The display will show the single grill symbol . The heat setting can then be set from 1-9.

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

# USING THE MAIN OVEN

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

## Oven furniture

### 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 330mm

Roasting tin            370mm x 320mm

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.

### Oven shelves

Extra shelves may be ordered from your local supplier.

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

### Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Main Oven Baking Guide - Gas Mark			
Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	7	middle - top	8 - 15 mins
Meringues	500	bottom	2 - 3 hours
<b>Cakes</b>			
Small cakes	5	middle - top	15 - 25 mins
Whisked sponge	5	middle - top	20 - 25 mins
Swiss roll	6	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	4	middle - top	20 - 30 mins
Genoise sponge	4	middle	20 - 30 mins
Madeira (180mm/7")	3	middle	1 - 1¼ hours
Gingerbread	3	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	2 or 3	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	1 or 2	bottom	depending on recipe
Dundee cake (205mm/8")	3	middle - bottom	2 - 2½ hours

## USING THE MAIN OVEN

<b>Pastry</b>			
Rough Puff	7	middle - top	Cooking time
Flaky/Puff	6	middle - top	depends on
Shortcrust	6	middle - top	recipe and type
Flan	6	middle - top	of filling
<b>Biscuits</b>			
Nut brownies	5	middle - top	25 - 35 mins
Brandy snaps	4	middle - top	10 - 12 mins
Flapjacks	4	middle - top	20 - 25 mins
Gingernuts	4	middle - top	10 - 20 mins

Main Oven Baking Guide - Temperature			
Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	230	middle - top	8 - 15 mins
Meringues	125	bottom	2 - 3 hours
<b>Cakes</b>			
Small cakes	200	middle - top	15 - 25 mins
Whisked sponge	200	middle - top	20 - 25 mins
Swiss roll	215	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	185	middle - top	20 - 30 mins
Genoese sponge	185	middle	20 - 30 mins
Madeira (180mm/7")	170	middle	1 - 1¼ hours
Gingerbread	170	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	155 or 170	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	140 or 155	bottom	depending on recipe
Dundee cake (205mm/8")	170	middle - bottom	2 - 2½ hours

# USING THE MAIN OVEN

<b>Pastry</b>			
Rough Puff	230	middle - top	Cooking time
Flaky/Puff	215	middle - top	depends on
Shortcrust	215	middle - top	recipe and type
Flan	215	middle - top	of filling
<b>Biscuits</b>			
Nut brownies	200	middle - top	25 - 35 mins
Brandy snaps	185	middle - top	10 - 12 mins
Flapjacks	185	middle - top	20 - 25 mins
Gingernuts	185	middle - top	10 - 20 mins

## Traditional fruit cakes

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

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

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

## Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 5 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

# USING THE MAIN OVEN

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is cooked. If the juices are still pink, the turkey will need longer cooking.

## **Roasting guide**

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

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

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

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

the meat/poultry.

## **Notes:**

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

Cook in oven at Gas Mark 5		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes



# USING THE TOUCH PROGRAMMER



Select a function




Plus - increase time or volume






Minus - decrease time or volume

## **Power ON/initial operation**



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

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

## **Time of Day**

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

## **Volume Level**

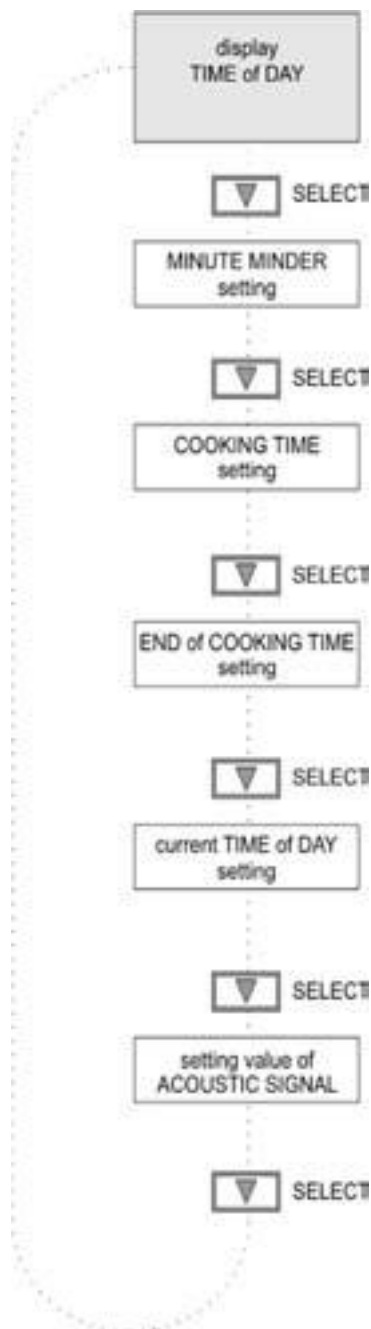
Select the volume level by using the FUNCTION symbol until the symbols **00**, **02** or **03** appear on the display. The signal volume can be set using the  or  symbols; the acoustic signal sounds in the selected volume.

ACOUSTIC SIGNAL volume:

**00** = Low

**02** = Medium


**03** = Loud




# USING THE TOUCH PROGRAMMER


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## **Minute Minder**


Select the MINUTE MINDER mode by using the FUNCTION symbol until the MINUTE MINDER symbol  is flashing. The MINUTE MINDER can be set using the  $|+|$  or  $|-|$  symbols up to a maximum of **99:00** minutes.

Five seconds after setting the MINUTE MINDER, the count down starts in steps of seconds. The display shows the MINUTE MINDER symbol  & the remaining time is displayed continuously. While setting other functions the MINUTE MINDER counts down in the background.

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

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

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


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

## **Automatic cooking**


There are 3 automatic cooking modes for operating the main oven. In all cases the main oven function should be selected before the automatic mode is set.


## **Cooking Time**

This mode allows you to set the amount of time the oven operates for before it switches off.

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

Five seconds after setting the COOKING

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

To change or delete the time, select COOKING TIME mode until the COOKING TIME symbol  is flashing. The time is changed using the  $|+|$  or  $|-|$  symbols or deleted by setting it to **00:00**.


Once the COOKING TIME has expired, the ACOUSTIC SIGNAL is heard. The display shows **00:00** & the **M** symbol flashes.


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

## **End of Cooking Time**

This mode allows you to set the time of day you want the oven to switch off.

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

To select the END of COOKING TIME mode keep touching the FUNCTION symbol until the END of COOKING TIME symbol  is flashing. The END of COOKING TIME can be set using the  $|+|$  or  $|-|$  symbols. The display shows the current TIME of DAY plus the set COOKING TIME. The latest END of COOKING TIME is limited to the current TIME of DAY plus **23:59**.

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

To modify or delete the END of COOKING TIME, select the function until the END of

# USING THE TOUCH PROGRAMMER

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COOKING TIME symbol → is flashing. The END of COOKING TIME can be modified by using the |+| or |-| symbols.

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

## **Fully Automatic**

This mode is used to set the cooking time and end time and allows the oven to switch on at the correct time to ensure the food is ready for the desired end time. This mode requires both the cooking time and end cooking time to be set. The programmer will then automatically set the start time. The clock on the timer must be set to the correct time.

## **Cancelling an automatic mode**

To cancel an automatic cooking mode, simply switch the main oven control knob to off. This will switch off the automatic cooking mode. The **A** and  symbol will no longer be illuminated.

# CLEANING

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## General

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

## Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, 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

# CLEANING

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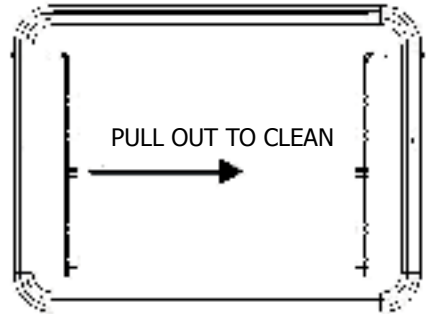
## REMOVING OVEN PARTS FOR CLEANING

### 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.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- Warning: do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

### Shelf Runners

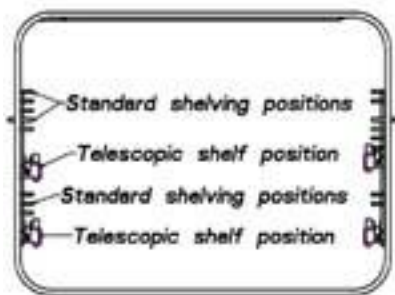
- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



# CLEANING

## TELESCOPIC SHELVING SYSTEM (if fitted)

- 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.



## To remove the telescopic shelves

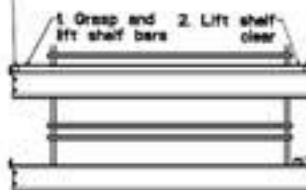
- Make sure the shelf is cool enough to touch.
- Push the oven shelf back into the cavity, until it hits the stop position.
- Grasp the shelf bars in the centre, and lift the back of the shelf clear of the stop position.
- You can then lift the front of the shelf clear of the retaining tabs.

## 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.

Make sure the shelf is firstly pressed against the stop position of the back of the oven cavity.

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



# INSTALLATION

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Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. Gas Safe registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

## **IN THE UK THE REGULATIONS AND STANDARDS ARE AS FOLLOWS:**

1. Gas Safety Regulations (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations.
6. BS 6172 Installation of Domestic Gas cooking Appliances.
7. Installation & 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.

In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

## **Ventilation Requirements**

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2.

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m<sup>3</sup> an air vent of 100cm<sup>2</sup> is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m<sup>3</sup>, NO AIR VENT is required.
- For room volumes between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of 50cm<sup>2</sup> is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m<sup>3</sup> or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a Gas Safe gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

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

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

# INSTALLATION - 60CM

## STEP 1 : PREPARE INSTALLATION

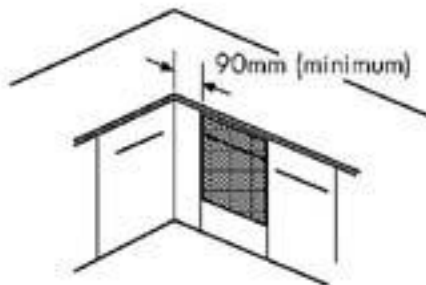
Do not lift the appliance by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

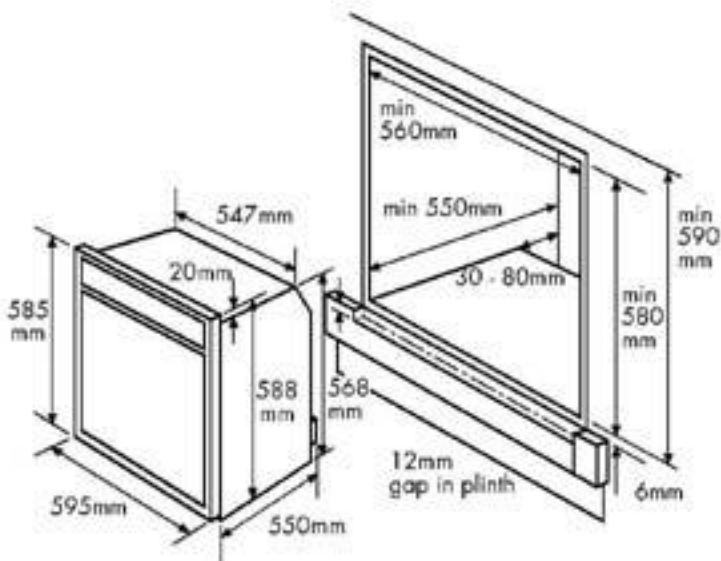
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



## Housing dimensions

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





# INSTALLATION - 60CM

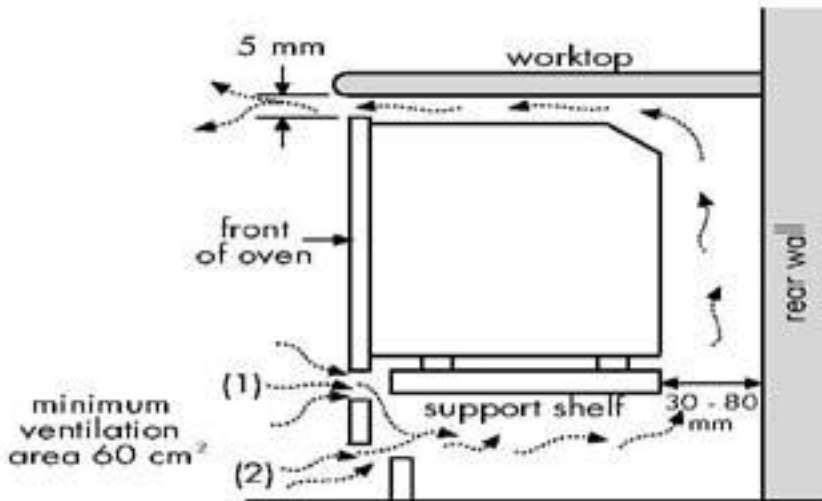
- i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
  - ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
  - iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.
  - iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm<sup>2</sup> below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.
- Important:* Do not modify the outer panels of this appliance in any way.

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

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

## Installing the appliance under a worktop

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



# INSTALLATION - 70CM

## Before you start

Please read the instructions carefully - planning your installation will save you time and effort.

Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 47kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

This appliance must be installed only at low level - ie; under a worktop. The controls have been designed for viewing at a low level, and it should therefore not be installed at high level.

Please note that all dimensions and sizes given are nominal, some variation is to be expected.

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

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

Fixing screws - The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.

## STEP 1: PREPARE FOR INSTALLATION

There are 3 methods of installing the appliance:

- Method 1: Into a space between two base units, ie; without a housing unit.
- Method 2: Into a housing unit, with an internal height of less than 710mm, which can be modified to obtain the required dimensions.
- Method 3: Into a housing unit, with an internal height of 710mm or more. If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

Quantity	Colour	Description	For Fixing
6	Silver	No 8 x 12mm long Self tapping screw	Runners to appliance
12	Black	No 8 x 12mm long Chipboard screw	Runners and sidetrims to cabinet or housing
6	Black	No 8 x 25mm long Chipboard screw	Appliance to cabinet
2	Silver	No 8 x 12mm long Self tapping screw	Appliance to sidetrims

# INSTALLATION - 70CM

## METHOD 1: WITHOUT HOUSING UNIT(BETWEEN 2 BASE UNITS)

Before installing the appliance, check the internal dimensions as shown.

The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

### The Fixing Kit

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

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

1. Take the 6 No 8 x 12mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.

2. Make sure they are the right way up as shown.

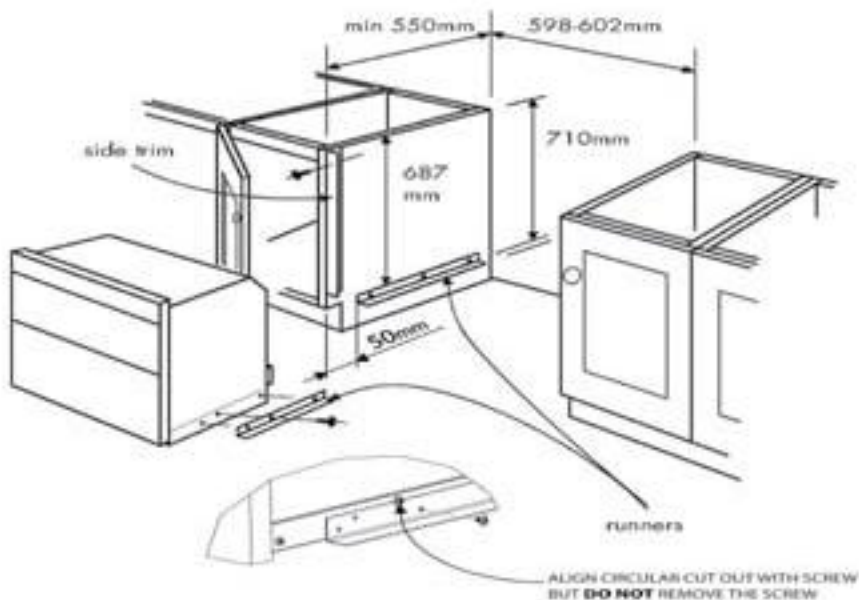
3. Take one of the side trims, hold it against the side of the base unit, and mark off 687mm from the top edge of the base unit, to the top edge of the runner.

Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.

4. Measure 50mm from the front edge of the base units, to mark the front edge of the runners.

5. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.

6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12mm (Black) chipboard screws.



# INSTALLATION - 70CM

## METHOD 2: HOUSING UNIT WITH internal height less than 710mm.

Note: You will not need the 2 side trims (687mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.

### Before you start;

Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.

You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

To obtain the required 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

### To fix the runners (if required)

1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm from the top edge of the side unit, to the top edge for the runner.

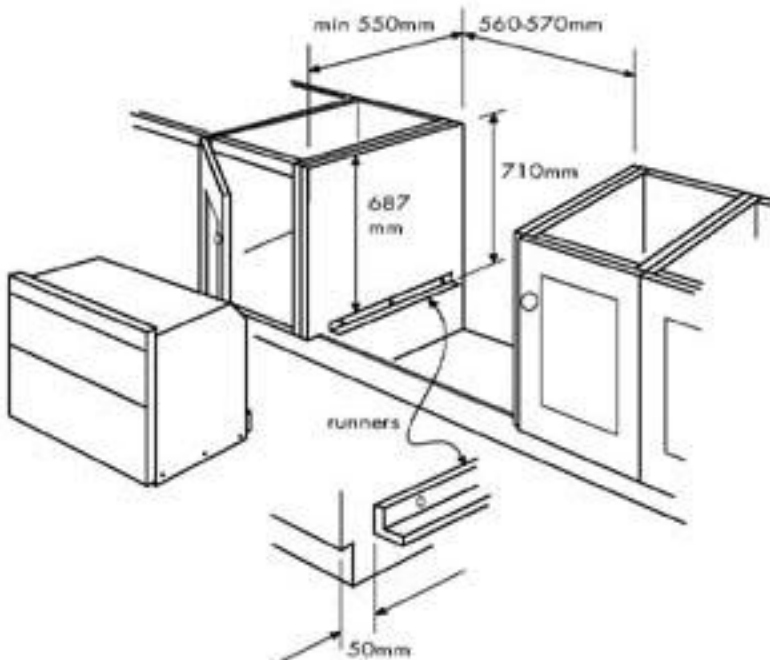
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.

2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.

3. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into position the right way up as shown.

4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.

If you require a replacement fixing kit please call the customer care helpline and order part number 01 28287 00.

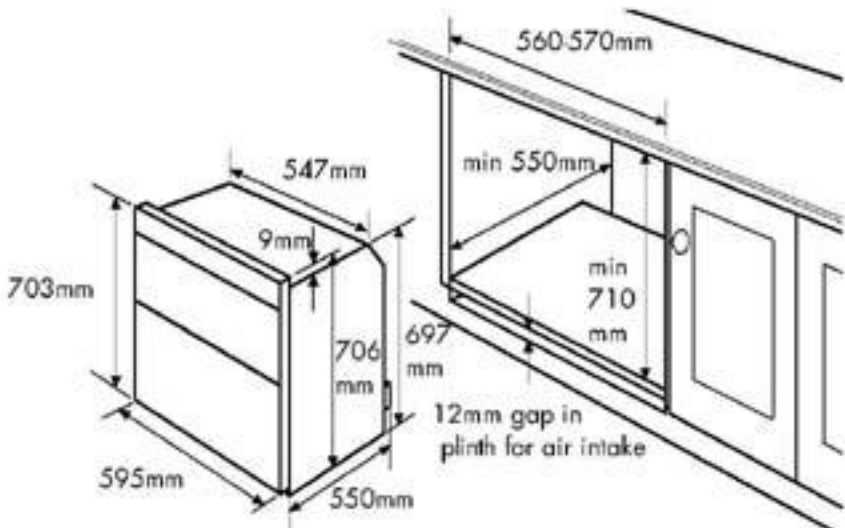


# INSTALLATION - 70CM

## METHOD 3: HOUSING UNIT WITH INTERNAL HEIGHT 710MM OR MORE

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

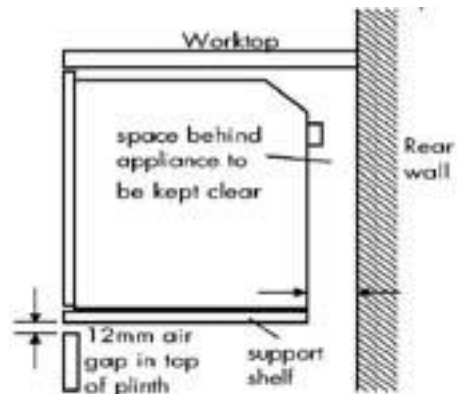
Remove any fixings that may prevent entry of the oven into housing, or obstruct the gas inlet pipe. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.



1. When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.

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

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



# INSTALLATION - 90CM

## STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it. Whilst every care is taken to eliminate burrs and raw edges from this appliance, please take care when handling - we recommend the use of protective gloves during installation.

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

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

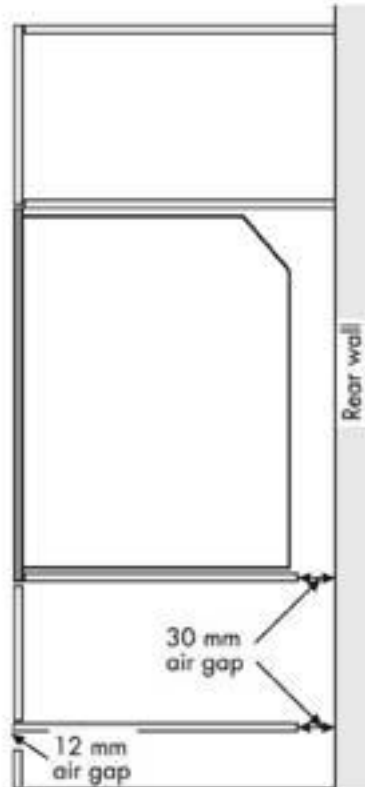
## Siting the appliance

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets. When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm. If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.

Cut 12mm from the top of any plinth that may be fitted (see diagram).

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

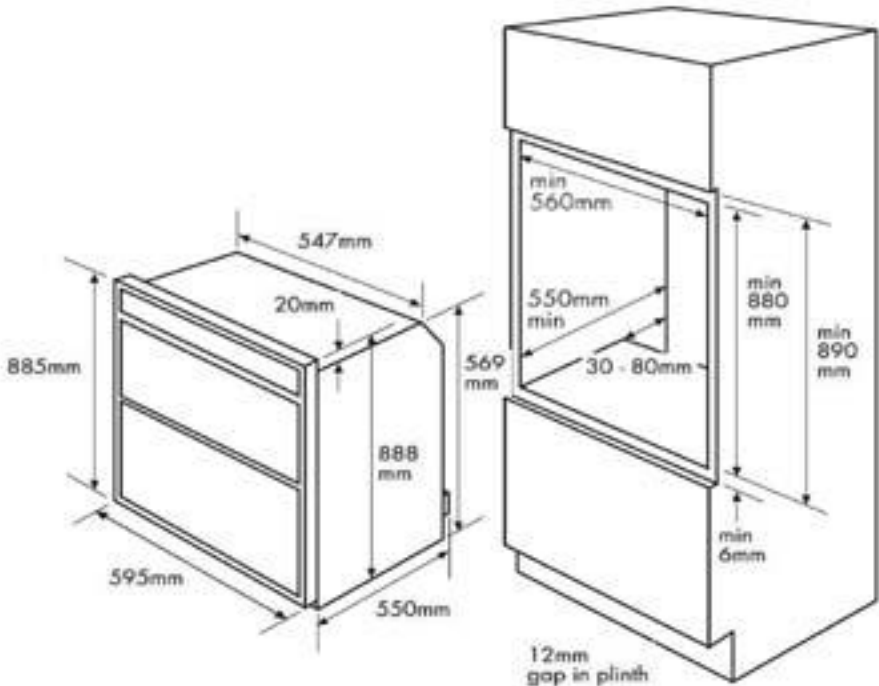


# INSTALLATION - 90CM

## Dimensions

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

Note: All sizes are nominal, some variation is to be expected.



## Step 2 : Connect to gas supply

1. The inlet to the appliance is ISO 7 - Rp ½" internal thread situated towards the top right hand rear corner.

2. Fit the bayonet connection to the wall in shaded area as shown. The shaded area shown is applicable to installations in minimum depth cabinets. If more room is available, the bayonet fixing area can be extended, provided that the flexible tube does not obscure the fan intake.

3. Use a 900mm - 1125mm length of flexible connector. The flexible connector shall be fitted such that it cannot come into contact with a moveable part of the housing unit (eg; drawer) and does not pass through any space susceptible of becoming congested.

# INSTALLATION

Make sure that the flexible connector does not block the cooling fan inlet.

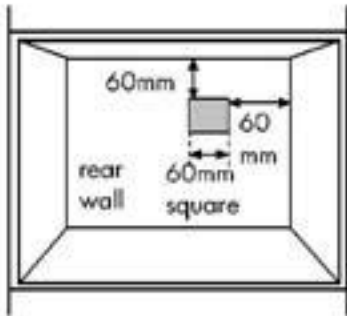
4. Flexible connections should comply with BS 669.

Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

5. Rigid connections must be accessible to disconnect for servicing.

Cut a 150mm square hole in the right hand rear corner of the support shelf for the supply pipe.

6. Make sure all connections are gas sound.



## Step 3 : Connect to the electricity supply

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

### For products fitted with a plug

The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse.

Replace only with a fuse of the same rating and type.

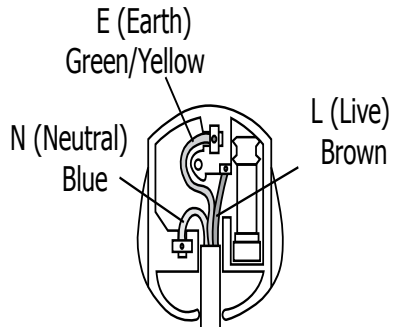
The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,

Blue = Neutral,

Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:



1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.

2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.

3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Under no circumstances should the mains electric cable be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.



# INSTALLATION

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## **For products without a plug**

This appliance must be connected by a competent person, who is a member of a competent person scheme, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

## **Use a 13 amp fuse.**

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

The wires in the mains lead are coloured in accordance with the following code:  
Green & Yellow = earth, Blue = neutral,  
Brown = live.

# INSTALLATION

## Step 4: Secure appliance into housing unit

## 60/70/90 fixing positions

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

### 70cm only

Method 1 : Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.

Method 2 : Insert appliance into the cabinet - ensure that it is engaged over the top of the side runners.

Method 3 : Insert appliance into cabinet  
Note: For installation Method 1, you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill.

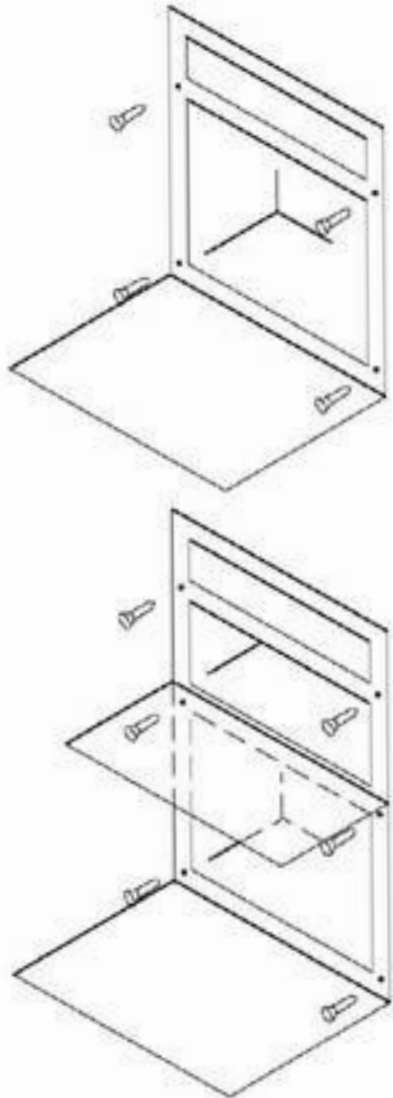
There are 4/6 black no 8 x 25mm long chipboard screws for securing appliance to cabinet. Insert appliance into cabinet and secure.

### 60cm ovens

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

### 70/90cm ovens

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.  
- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment. Close the grill / top oven door.  
- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.

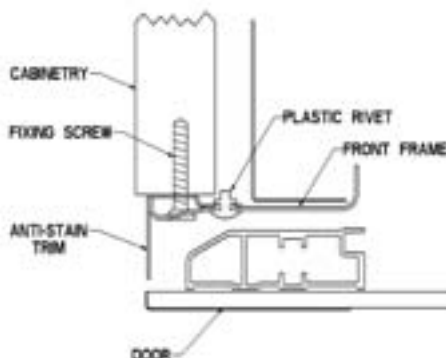


# INSTALLATION

## Anti-stain trim (if fitted)

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

- When Installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.
- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

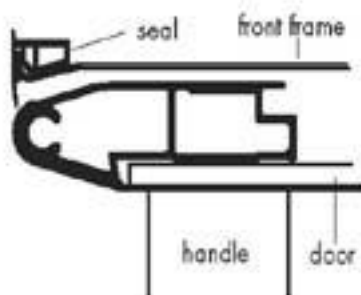


Note : When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.

## Edging strip (if fitted)

The edging strip is factory fitted to the edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat. When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.

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



# INSTALLATION

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## **Commissioning**

### **Pressure test point**

Use the oven burner. From inside the oven remove the burner cowl. Remove the small screw at the LHS of the burner cradle. Slide the burner to the left to access the injector.

Connect suitable T-piece (incorporating a 115 injector) to the injector. Connect manometer to the T-piece, and turn oven control to full on to check pressure.

Replace in reverse order.

### **Burner aeration**

All burners have fixed aeration and no adjustment is possible.

### **Pressure setting**

See technical data.

### **Electrical systems check**

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

## **Oven Ignition**

Follow the instructions for turning on the oven. Turn the oven full on to 250°C or setting 9. The automatic ignition system will spark automatically. The sparking will stop. If after 10 seconds, the burner has not lit, the system will lock out and show an error turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

When switching on the product for the first time this may take a few attempts to purge the gas through the system.

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

### **Grill**

1. The door must be open for grilling.
2. Turn the control knob anticlockwise to the grill symbol.

### **Before leaving the installation**

Show the customer how to operate the oven and grill and give them this handbook. Thank you.

# TECHNICAL DATA

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**Data badge**

Lower part of front frame and rear of appliance

**Gas category**

I<sub>2H</sub> (20)

**Pressure setting**

G20 Natural Gas @ 20 mbar

**Appliance class**

Class 3, built-in oven and grill

**Countries of destination**

GB - Great Britain, IE - Ireland

**Electrical supply**

220 - 240V ~ 50Hz

2660W

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

**GAS DATA****60cm**

Gas	Burner	Nominal Rate On	Injector Size
Nat Gas	Oven	2.5kW	115mm
	Grill	-	
	Total heat input	2.5kW	

**70/90cm - Oven & Grill**

Gas Type	Burner	Nominal Rate On	Injector Size
Nat Gas	Oven	2.5kW	115mm
	Grill	2.4kW	1.12mm
	Total heat input	4.8kW	
70 LPG Gas	Oven	2.5kW	70 Amal
	Grill	2.3kW	0.74mm
	Total heat input	4.8kW	

**70/90cm - Double Oven**

Gas	Burner	Nominal Rate On	Injector Size
Nat Gas	Main Oven	2.5kW	115mm
	Top Oven	1.8kW	130 Amal
	Grill	-	
	Total heat input	4.3kW	

# CUSTOMER CARE

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## FAQs

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

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

### **What parts must NOT be cleaned in a dishwasher?**

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

### **There's been a power failure and the product won't work.**

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

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

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

### **Why is there condensation on the doors?**

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

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

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

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

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

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

### **Why won't the ignition work?**

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

### **Error messages**

- Switch off control knobs, wait 10 seconds and then try again.
- If an error message still shows, turn off the control knobs, power down the appliance, wait 10 seconds, power up the appliance and then try again.

### **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 or the cooling fan may have stopped working.

# CUSTOMER CARE

## CUSTOMER CARE WEB SHOP

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

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

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at **[www.gdhaonline.co.uk](http://www.gdhaonline.co.uk)** or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

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

# CUSTOMER CARE

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## 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 (Electric)	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/Fanned (Gas)	Remove the oven shelves. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover.



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

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# CUSTOMER CARE

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In case of difficulty within the UK, please call Stoves Customer Care Helpline on  
**0844 815 3740**

Alternatively general, spares and service information is available from our website at  
**[www.stoves.co.uk](http://www.stoves.co.uk)**

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

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

Enter appliance numbers here for future reference:

Model No

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Serial No

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## 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, Stoney Lane, Prescot, Merseyside, L35 2XW