Users Guide & Installation Handbook
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.

For general information, customer care, spares and service information, our contact details are located on the back page of this book.

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

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

When you dial the 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.

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

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

This appliance conforms to European Directive 2009/125/EC regarding Eco design requirements for energy-related products.

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

WARNING

• If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer’s visit.
• During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
• Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
• Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
• Do not use a steam cleaner on any cooking range, hob or oven appliance.
• Metallic objects such a knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
• If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.
• After use, switch off the hob element by its control and do not rely on the pan detector.
• To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
• The appliance is not intended to be operated by means of an external timer or separate control system.
• Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
• NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
• Danger of fire: Do not store items on the cooking surfaces.
• Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
• If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
• Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
• This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

CAUTION
• The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
• This appliance must not be installed behind a decorative door in order to avoid overheating.

Fire Safety Advice
If you do have a fire in the kitchen, don’t take any risks - get everyone out of your home and call the Fire Brigade.

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

Other Safety Advice
• Servicing should be carried out only by authorised personnel.
• Do not operate the appliance without the glass panel correctly fitted.
• Do not modify the outer panels of this appliance in any way.
• This appliance must be earthed.
• The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
• GAS WARNING! - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.
Before using your hob

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

TOUCH CONTROLS

The touch controls for your induction hob have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over. When a cook zone is activated the power setting is displayed for each zone individually.

Using the Touch Controls.

Use the flat of your finger, not the tip, the controls respond to touch, so you don’t need to apply any pressure.

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

A warning will be activated and will beep to attract your attention. ER03 will be displayed and the control will switch off after 10 seconds. Please remove any objects and clean the control area as appropriate.

Basic Control Functions

Child Lock “L”

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

To Activate:

1) Select the On/Off Key.

2) Simultaneously touch the right hand front (RHF) cook zone and the down [-] key, the hob should beep.

3) Remove fingers and touch the RHF cook zone again. (L should appear in all the cook zone displays).

4) Switch off the hob.

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

To de-activate the child lock:

1) Select the On/Off Key. (L will be displayed on all Cook Zones).

2) Simultaneously touch the RHF cook zone and the down [-] key, the hob should beep.

3) Remove fingers and touch the down [-] key again. (The hob should switch off).

4) When you now switch on the hob “0” will be displayed in all cook zone displays, the hob can now be used normally.

Central On/Off switch

The central on/off switch enables all of the cooking zones to be switched off simultaneously at a touch of a key.

To switch on the hob

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

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

If a heater is not selected in 10 seconds, the hob will turn off automatically.

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

Switching on an individual hob cook zone

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

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

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

Switching off an individual hob cook zone

Once the cook zone is selected, it can be switched off by touching the down [-] key until the corresponding display shows “0”.

Power Boost

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

Quick Operation

With the cook zone at power level 0, touch the down [-] key the power level will raise straight to 9.

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

MINUTE MINDER

The minute minder uses the displays for the two rear cook zones, either side of the clock symbol.

The minute minder beeps when the set time has expired – it does not switch off any zone.

To operate

1) Turn on the hob, using the on/off key.

2) Ensure that no cooking zones have been selected. Select the minute minder by pressing the up [+] and down [-] keys simultaneously – the display will show 00.

3) Set the minute minder by pressing the
up [+] and down [-] keys. Pressing down [-] first sets the timer to 30 minutes. This can then be adjusted using the up [+] and down [-] keys.

4) The maximum time that can be set is 99 minutes.

5) The minute minder is now set and begins counting down.

6) You can now use the hob as normal.

7) If the hob is turned off then minute minder operation is shown by flashing dots on the display.

**When the time is up**

1) The minute minder will beep and the timer display flashes.

2) Touch any key to stop.

**Additional minute minder information**

To modify or cancel the minute minder:-

1) Follow steps 1 to 5 above if the hob is turned off.

2) Follow steps 2 to 5 above if the hob is turned on.

3) Setting back to zero will cancel the minute minder.

**TIMER AUTO SWITCH OFF**

The timer uses the displays for the rear cook zones, either side of the clock symbol. The timer can be set to automatically turn off a cooking zone. All four cook zones can be simultaneously timed to turn off automatically.

Cook zones can be set for a maximum time of 99 minutes.

**Warning:** Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

**To operate**

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

2) Select the timer by pressing the up [+] and down [-] keys simultaneously – the timer display will show 00

3) Set the timer by pressing the up [+] and down [-] keys. Pressing down [-] first sets the timer to 30 minutes. This can then be adjusted using the up [+] and down [-] keys.

4) The timer indicator in the display stops flashing and is not displayed. Operation of a timer is shown by a stationary dot in the cook zone display for the timed cook zone.

**When the time is up**

1) The timer display will flash, the timer will beep and the cook zone will automatically turn off.

2) The timed cook zone display will show a flashing dot.

3) Touch any key to stop the beeping.

**Additional timer information**

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

To set the timer for additional zones follow steps 1 to 4 above in “To operate”.

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

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

1) Ensure that a cooking zone has not
USING THE HOB

been selected.

2) Select the timer by pressing the up [+] and down [-] keys simultaneously.

3) Press the up [+] and down [-] keys as many times as necessary to display the timer for the required cook zone (the active cook zone times are cycled clockwise). The stationary dot in the cook zone display will flash when the timer is displayed for that zone.

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

Pan Detection

As soon as you lift the pan off the zone the power is automatically reduced, helping to save energy.

The above “U” symbol appears when a zone has been activated but no pan has been placed on the cook zone,

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

Note

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

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

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

• This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe.

• The pacemaker must be designed in compliance with the appropriate regulations.

PANS AND COOKWARE FOR INDUCTION HOBS

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

It’s important that good quality flat bottomed pans are used.

If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

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

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

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

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

### Induction Cook Zone

<table>
<thead>
<tr>
<th>Induction Cook Zone</th>
<th>Smallest Recommended Diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>LHF</td>
<td>130</td>
</tr>
<tr>
<td>LHR</td>
<td>130</td>
</tr>
<tr>
<td>RHR</td>
<td>130</td>
</tr>
<tr>
<td>RHF</td>
<td>130</td>
</tr>
</tbody>
</table>

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

### Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terra-cotta.

### Overheat Pan Protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as gas and ceramic hobs. Helps reduce the risk of fire through misuse of hob.

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

#### Approximate Glass Temperature °C

<table>
<thead>
<tr>
<th>Approximate Glass Temperature °C</th>
<th>Hob Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>255</td>
<td>Cooking zone switches off with the error message “E2”</td>
</tr>
<tr>
<td>265</td>
<td>All cooking zones are switched off with the errors message “E2”</td>
</tr>
</tbody>
</table>

### Note:

The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

### Residual Heat Indicators

If glass surface is above 65°C when the cook zone is switched off an “H” will be displayed in the cook zone display until the glass surface drops below approximately 63°C.

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

#### Note:

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

### Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below.
**USING THE HOB**

<table>
<thead>
<tr>
<th>Power Level</th>
<th>Maximum Operation Time hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>2</td>
<td>6</td>
</tr>
<tr>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>6</td>
<td>1.5</td>
</tr>
<tr>
<td>7</td>
<td>1.5</td>
</tr>
<tr>
<td>8</td>
<td>1.5</td>
</tr>
<tr>
<td>9</td>
<td>1.5</td>
</tr>
<tr>
<td>P (Power Boost)</td>
<td>Max 5mins</td>
</tr>
</tbody>
</table>

**Energy Saving Tips**

Always place cookware on the cooking zone before it is switched on. When ever possible place lids on pans.

**TROUBLESHOOTING**

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

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

**Pans make a noise during cooking**

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

**The hob makes a slight clicking sound**

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

**The hob won’t work. The indicators don’t come on**

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

Check the fuses and the cut-out switch.

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

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

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

<table>
<thead>
<tr>
<th>Appliance Errors</th>
<th>Fault Description</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>ER03 and permanent tone</td>
<td>Continuous button actuation; control switches off after 10 s</td>
<td>Clean the user interface.</td>
</tr>
<tr>
<td>E2</td>
<td>Over temperature</td>
<td>Allow system to cool</td>
</tr>
<tr>
<td>E3</td>
<td>1. Pot/pan not suitable, example Loss of magnetic properties because of temperature at bottom of pot. 2. Power of cooking zones permanently exceeded</td>
<td>1. This error is reset after 30 s; the cooking zone can be used again. The pot/pan must be removed if the fault keeps reoccurring. 2. The power unit must be replaced if the error continues to be displayed even when no pot/pan is present on the cooking zone.</td>
</tr>
<tr>
<td>E/H</td>
<td>Invariable resistor fault</td>
<td>Induction module must be cool</td>
</tr>
</tbody>
</table>
 USING THE GRILL - ELECTRIC

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

A grill pan handle can be purchased as an optional extra from our spares department quoting the part numbers below:

Handle - 082283705
Handle grip - 082469100
Complete grill pan pack - 012635666
Contact details can be found on the customer care page.

If cleaning the grill pan when it is hot, use oven gloves to move it.

Food for grilling should be positioned centrally on the trivet.

Using the grill

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

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

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

Push the grill pan towards the back of the shelf, to position it under the grill.

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 joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

To switch off, turn the control knob to the off position.

Using aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

The cooling fan

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

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

Types of grill

Variable rate grill:

has adjustable heat settings 1 (low) to 8 (high) or 5 (high) - depending on the model.

Single grill: has one grill element. The grill pan trivet MUST be inverted when using the single grill function.

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

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

- Full grill at 1/4 power
- Centre grill at full power
- Full grill area at full power
When you are cooking keep children away from the vicinity of the oven.

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

The top oven is a conventional oven.

Note: The top oven is not controlled by the programmer (if fitted).

To turn on the top oven

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

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 top oven control knob to the off position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

The cooling fan

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

Preheating

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

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

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

Shelf positions

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

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

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

When using the top oven

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

Cooking times
These times are based on cooking in a preheated oven.
These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

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

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

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

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

Use the baking guide as a reference for determining which temperatures to use.
USING THE MAIN OVEN - ELECTRIC

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(s) to the required setting.

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

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

When using the oven
As part of the cooking process, hot air is expelled through a vent in 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

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

Conventional oven
Preheating is always required

Manual Operation (fanned only)
The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the 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.

Baking tray and roasting tins
For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows:

Baking tray 350mm x 250mm
This size of baking tray will hold up to 12 small cakes.

Roasting tin 370mm x 320mm
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

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 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.

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

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

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

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature settings (°C)</th>
<th>Time Approx.</th>
<th>Shelf Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakes</td>
<td>Conv Fanned</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small cakes</td>
<td>190 160</td>
<td>15 - 25</td>
<td>2 - 4</td>
</tr>
<tr>
<td>Victoria sandwich</td>
<td>180 160</td>
<td>20 - 30</td>
<td>3</td>
</tr>
<tr>
<td>Semi rich fruit cake</td>
<td>150 125</td>
<td>2.5HRS - 3HRS</td>
<td>2</td>
</tr>
<tr>
<td>Christmas cake</td>
<td>150 125</td>
<td>2.5HRS - 3HRS</td>
<td>2</td>
</tr>
<tr>
<td>Puddings</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread and butter pudding</td>
<td>170 150</td>
<td>45 - 1hr</td>
<td>3</td>
</tr>
<tr>
<td>Fruit crumble</td>
<td>200 175</td>
<td>40 - 1hr</td>
<td>3</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yorkshire pudding:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>large</td>
<td>220 200</td>
<td>40 - 48</td>
<td>4 - 5</td>
</tr>
<tr>
<td>small</td>
<td>220 200</td>
<td>15 - 20</td>
<td>4 - 5</td>
</tr>
<tr>
<td>Shortcrust pastry</td>
<td>200 180</td>
<td>Depends on filling</td>
<td>4 - 5</td>
</tr>
</tbody>
</table>
Traditional fruit cakes

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

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

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

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 (fanned) or 180°C - 200°C (conventional) for 20 minutes per 450g (1 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 450g (1 lb) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 450g (1 lb) 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.
- 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.

<table>
<thead>
<tr>
<th>Cook in main oven at:</th>
<th>Approximate Cooking Time (preheated oven)</th>
</tr>
</thead>
<tbody>
<tr>
<td>160°C - 180°C (fanned)</td>
<td></td>
</tr>
<tr>
<td>180°C - 200°C (conventional)</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td></td>
</tr>
<tr>
<td>Rare</td>
<td>20 minutes per 450g (1lb), plus 20 minutes</td>
</tr>
<tr>
<td>Medium</td>
<td>25 minutes per 450g (1lb), plus 25 minutes</td>
</tr>
<tr>
<td>Well done</td>
<td>30 minutes per 450g (1lb), plus 30 minutes</td>
</tr>
<tr>
<td>Lamb</td>
<td></td>
</tr>
<tr>
<td>Medium</td>
<td>25 minutes per 450g (1lb), plus 25 minutes</td>
</tr>
<tr>
<td>Well Done</td>
<td>30 minutes per 450g (1lb), plus 30 minutes</td>
</tr>
<tr>
<td>Pork</td>
<td></td>
</tr>
<tr>
<td></td>
<td>35 minutes per 450g (1lb), plus 35 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
</tr>
<tr>
<td></td>
<td>20 minutes per 450g (1lb), plus 20 minutes</td>
</tr>
</tbody>
</table>
THE ALTERNATIVE PROGRAMMERS

There are two types of programmer covered in this section - push button & touch control. Both programmers have the same symbol variants & functions but may vary in their method of operation.

The push button programmer

<table>
<thead>
<tr>
<th>Symbol</th>
<th>What is it?</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="down-minus" /></td>
<td>Down/minus</td>
<td>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.</td>
</tr>
<tr>
<td><img src="image" alt="up-plus" /></td>
<td>Up/plus</td>
<td>Used to increase cook / end time, add minutes to the minute minder and adjust the time of day.</td>
</tr>
<tr>
<td><img src="image" alt="function-mode" /></td>
<td>Function button</td>
<td>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.</td>
</tr>
</tbody>
</table>

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.

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.

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

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.
**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.
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.
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.
## The touch control programmer

There are three touch control icons for this timer - the table below shows you what the symbols look like, depending on the model type, & their functions.

Note - some functions require you to ‘touch & hold’ an icon for a few seconds, whilst others require you to just ‘touch’ the icon without holding.

<table>
<thead>
<tr>
<th>Symbol</th>
<th>Symbol</th>
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</thead>
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<tr>
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<td>Up/plus Used to increase cook / end time, add minutes to the minute minder and adjust the time of day.</td>
</tr>
<tr>
<td><img src="image" alt="Function icon" /></td>
<td><img src="image" alt="Function icon" /></td>
<td>Function icon Used to select the functions available on this timer. Touch once for: Minute Minder. Touch twice for: Cook time Touch three times for: End time. How to use these functions is explained later on in this section.</td>
</tr>
</tbody>
</table>

The ‘function’ icon in the centre is used for setting the minute minder & 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.

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 icons 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.
**Setting the time of day**

Touch & hold the centre (function) icon for a few seconds until the ● symbol between the numbers on the LED display flashes.

While the ● symbol is flashing, you can adjust the time of day by touching the plus & minus icons. Please note: the hours & minutes adjust quickly.

Important - once the time of day has been set, allow approximately 30 seconds before using any of the other programmer functions. This ensures that the time of day will remain correct.

**Setting an alarm tone**

Touch & hold the plus & minus icons simultaneously until the ● symbol flashes & you hear a beep - then touch the centre (function) icon.

Touch the minus icon to select the tone.

You can change the tone by repeatedly touching the minus icon - there are three tones to choose from.

**Setting the minute minder**

To set the minute minder, touch & hold the centre (function) icon until the bell symbol appears & begins to flash. Important - the flashing will last for approximately five seconds, so any setting must be carried out within this time frame.

Touch the plus & minus icons 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, touch & hold any of the icons.

To cancel the minute minder at any time, touch & hold the plus & minus icons together.

**Semi-automatic cooking**

**Method 1 - duration (switch off after set time period):**

Touch & hold the centre (function) icon; the bell will flash & you will hear a beep. Touch the centre (function) icon again - this will skip past the minute minder function.

The display will flash the word ‘dur’ & the ‘A’ will flash on the left hand of the display.

Use the plus & minus icons to set the length of time you want to cook for. The flashing will last for approximately five seconds, so the setting must be done within this time frame or the time of day will show again.

Once the duration has been set, the oven will automatically switch off. When the set time has elapsed the alarm will sound. To switch the alarm off, touch any icon.

To view any remaining time, touch & hold the centre (function) icon & touch again.

To cancel the semi-automatic programme at any time, touch the plus & minus icons together.

**Method 2 - end time (switch off at a set end time):**

Touch & hold the centre (function) icon; the bell will flash & you will hear a beep. Touch the centre (function) icon again - twice - this will skip past the minute minder & duration functions.

The display will flash the word ‘End’ & the ‘A’ will flash on the left hand of the display.
Use the plus & minus icons to select the time the oven is required to switch off.

Once this is done the oven will switch itself off at the pre-selected time. To turn the alarm off, touch any icon.

To cancel the semi-automatic programme at any time, touch the plus & minus icons together.

**Fully automatic cooking**

This function allows the cooker to switch on & off automatically. It requires both the duration & the end time to be entered. The timer will work out the start time & begin cooking.

Touch & hold the centre (function) icon; the bell will flash & you will hear a beep. Touch the centre (function) icon again - this will skip past the minute minder function.

The display will flash the word ‘dur’ & the ‘A’ will flash on the left hand of the display.

Use the plus & minus icons to set the length of time you want to cook for. The flashing will last for approximately five seconds, so the setting must be done within this time frame or the time of day will show again.

Touch the centre (function) icon again - this skips past the minute minder & duration functions.

The display will flash the word ‘End’ & the ‘A’ will flash on the left hand of the display.

Use the plus & minus icons to select the time the oven is required to switch off.

Set the temperature of the oven & place the food inside. The timer will calculate the start time.

When this is done the oven will turn itself off at the time you have selected. To switch off the alarm, touch any icon.
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.

• If your product is fitted with stainless steel cladding strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

• Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.

• Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stainless steel & Aluminium surfaces

• Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

• 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.

Enamel surfaces & parts

• If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.

Glass parts

WARNING:- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass (glass doors only)

- Some models have a removable, inner door glass. It 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.
ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. 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 discoloration. Use a dry, clean cloth to polish the surface.

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

- Do not use steam cleaners or high pressure cleaning equipment.

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

- 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.

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.
Moving the cooker
Please note that the weight of this appliance is approximately 60kg (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

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

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

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

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

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

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.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

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

Depth: 600mm
Width: 500 / 550/ 600mm
Height (adjustable): 900 - 915mm

Levelling the cooker
There are four adjustable feet on the base of the cooker. Turn the feet by hand to adjust the height of the cooker.

Products with Cast Iron Lid (where fitted)
A 55mm clearance is required from the back of the hotplate to the rear wall, to allow the lid to be opened fully. To ensure this clearance is maintained, the infill piece (supplied) should be fitted using the instructions below.

Fix the infill piece to the wall - using suitable screws and wall fixings (not supplied) - and ensure it is level with the hotplate as shown.

Note: The 55mm clearance dimension should not be reduced.
CONNECT TO THE ELECTRICITY SUPPLY

Warning: This appliance must be earthed.

This appliance is not intended to be operated by means of an external timer or separate remote control system.

The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a competent person who is a member of a competent persons scheme.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6.0mm² flexible twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

If your appliance is fitted with the terminal block below, for multiphase appliances please remove the links from terminals L1, L2 and L3 only. Leave neutral links fitted to terminals N4 and N5.
**ELECTRIC PRODUCTS**

**Electrical supply/load**

220 - 240V ~ 50Hz

- Load 9000-10700W with Ceramic Hotplate.
- Load 9140 - 10880W with Solid Hotplate
- Load 11644-12467W with Induction Hotplate.

**Countries of destination**

GB - Great Britain, IE - Ireland, Germany

DE, FR - France

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

Databadge is located at the bottom of the front frame, behind the door.
FAQs

What parts of the appliance can be washed in a dishwasher?
• Any enamelled parts such as the grill-pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

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

There’s been a power failure and the product won’t work.
• Switch off the electricity supply.
• When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?
• No. You can only use one or the other.

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

Why is there steam or smoke escaping from the oven?
• Your oven is fitted with a steam vent at the top of the main oven. This is to allow excessive steam out of the oven whilst cooking wet foods such as quiche or pizza.
• If your main oven smokes during its use, it is important that the oven cavity is kept clean and not contaminated with grease or old foods.

Should the cooling fan continue to run once the appliance has been switched off?
• Yes. Your oven is fitted with a cooling fan to keep the operator controls cool. In some cases the cooling fan may continue to run even after the oven is switched off to disperse the residual heat of the oven.

What is a Multifunction oven?
• A multifunction oven combines a variety of features, which are explained fully earlier in this book (if fitted), it allows you more flexibility when cooking.

The neon on my appliance keeps going out and coming back on again.
• Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.

My new oven is giving off a strange smell?
• This is the smell of the oven being used for the first time. After a small period of uses, the smell will deteriorate. Whilst inside the oven your food will never be polluted by this smell.

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

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

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

<table>
<thead>
<tr>
<th>No of Lamps</th>
<th>Instructions</th>
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<tbody>
<tr>
<td>1</td>
<td>Remove the oven shelves.</td>
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<tr>
<td></td>
<td>Unscrew the lens cover by turning anticlockwise.</td>
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<tr>
<td></td>
<td>Remove the bulb and replace.</td>
</tr>
<tr>
<td></td>
<td>Replace the lens cover and oven back.</td>
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</table>
Please keep this handbook for future reference, or for anyone else who may use the appliance.
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CUSTOMER CARE

To contact New World about your appliance, please call

**Warranty Registration**
0800 952 1065
to register your appliance

**Customer Care Helpline**
0344 815 3747
in case of difficulty within the UK

**Spares Sales Team**
0344 815 3745

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

<table>
<thead>
<tr>
<th>Date of purchase</th>
<th>Installed by</th>
<th>Installation Date</th>
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**Place of purchase:**

**Date** | **Part(s) replaced** | **Engineer’s name**
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For customers outside the UK and Northern Ireland, please contact your local supplier.

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