

STOVES

MAKE A STATEMENT

USER GUIDE

A commitment to:



Countries of destination:

GB - Great Britain

IE - Ireland

DE - Germany

ES - Spain

FR - French

IT - Italy

PL - Poland

NL - Netherlands

SE - Sweden

CN - China

NZ - New Zealand

AU - Australia

To contact Stoves about your appliance, please call:



Customer Care Helpline

0344 815 3740

In case of difficulty within the UK



Warranty Registration

0800 952 1068

*Please call our Customer Care team for extended warranty



Spares Store

0344 815 3745



To register your appliance online:

www.stoves.co.uk



To contact us by email:

gdhainfo@gdha.com



To register your appliance by mail:

Please complete the warranty card and return to the address supplied



Alternatively general, spares and service information is available from our website at: **www.stoves.co.uk**

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

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

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

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

INTRODUCTION

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

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

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

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

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

European Directives



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

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

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

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

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the hob since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hobs and oven appliances.
- To avoid electric shock, ensure that the appliance is switched off before replacing the bulb.
- Accessible parts may become hot when the grill is in use. Children should be kept away.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Connection should be made with a suitable flexible cable with a minimum temperature of 70°C.

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.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- This appliance must not be installed behind a decorative door in order to avoid overheating.
- Ensure shelving is correctly installed. See the sections on the shelf runners and shelf location within this book.

- **Fire Safety Advice**

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

If you have an electrical fire in the kitchen:

- 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**

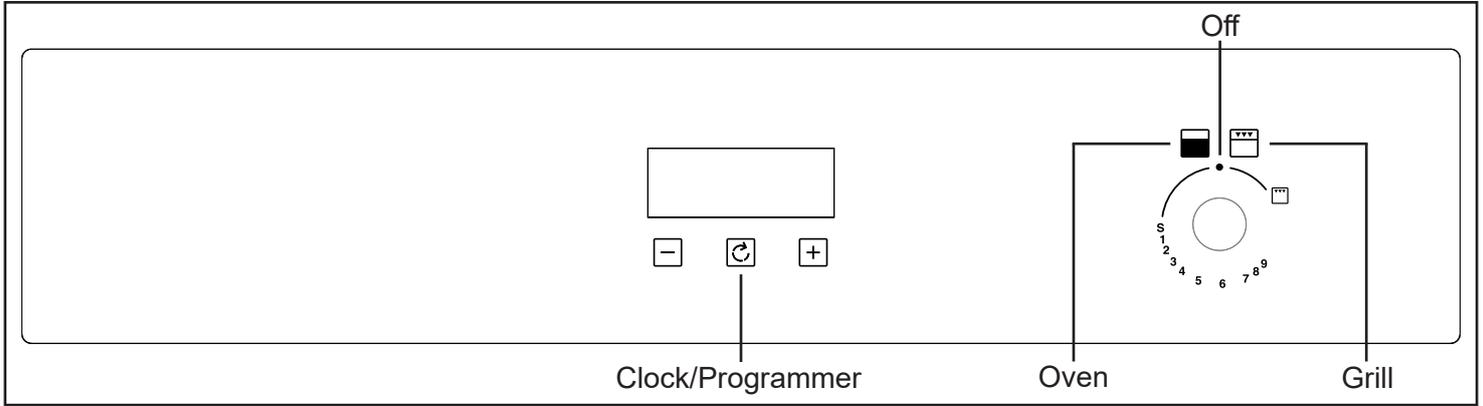
- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- 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 of the appliance, 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. Call the Gas Emergency Help line at **0800 111999**.
- **IF YOUR PRODUCT IS BROKEN OR DAMAGED IN ANY WAY, PLEASE CONTACT THE CUSTOMER CARE HELPLINE FOR REPLACEMENT PARTS.**

USING YOUR APPLIANCE

Getting to know your product

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

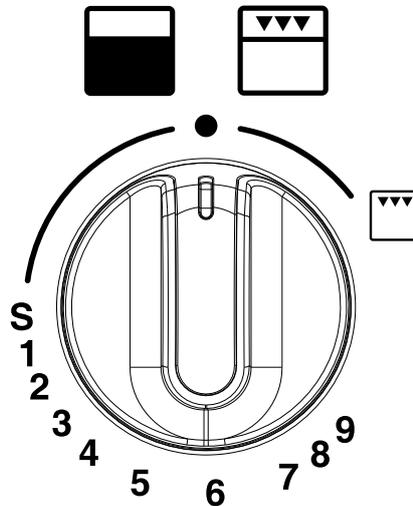
Control Panel 60cm



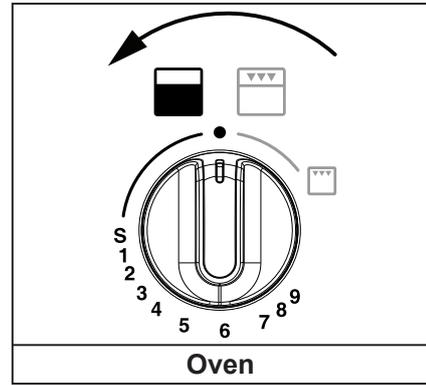
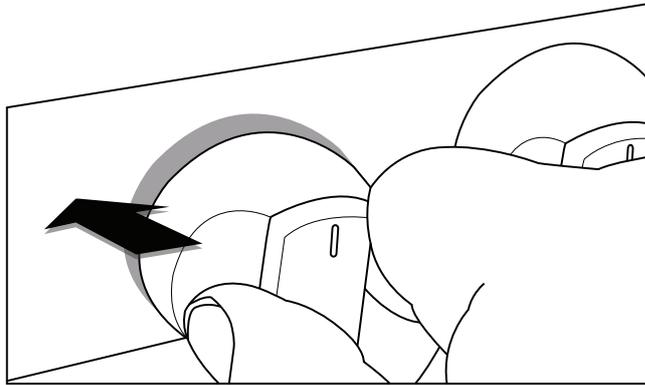
Oven/Grill functions

Use **S** oven setting for slow cooking (120 / 125°C). Do not try to slow cook using any of the other oven functions

Oven/Grill



Oven



When the oven or grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during cooking/grilling. The fan may continue to operate for a period of 10 minutes after the oven or grill has been switched off.

Ignition

Push in and turn the oven control knob to the 'FULL ON' position. Continue to push the control knob in until the ignition unit sparks. The burner will ignite automatically. Once lit, turn the control knob to the required setting. To turn off, return the control knob to the 'off' position.

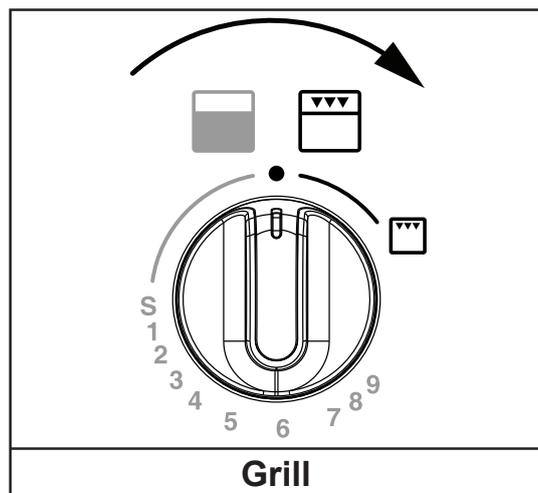
If after 15 seconds the burner has not lit, turn off the oven and leave the compartment door open. Do not hold the control knob in for more than 15 seconds. Wait at least one minute before a further attempt to ignite the burner.

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

Grill

THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED FOR CONVENTIONAL GRILLING.

We recommend to preheat the grill 3 minutes.

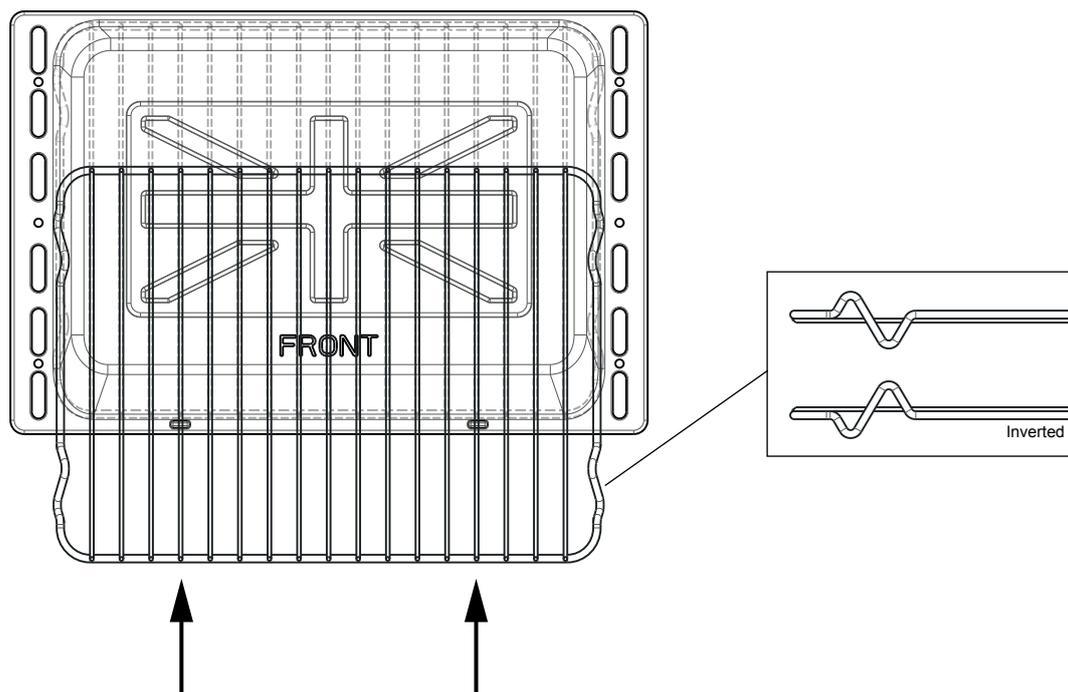


Turn the control knob clockwise to the grill position. To turn off, return the control knob to the "off" position.

Note: Never operate the grill between the grill symbol and the 'off' position.

Grill pan and trivet

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

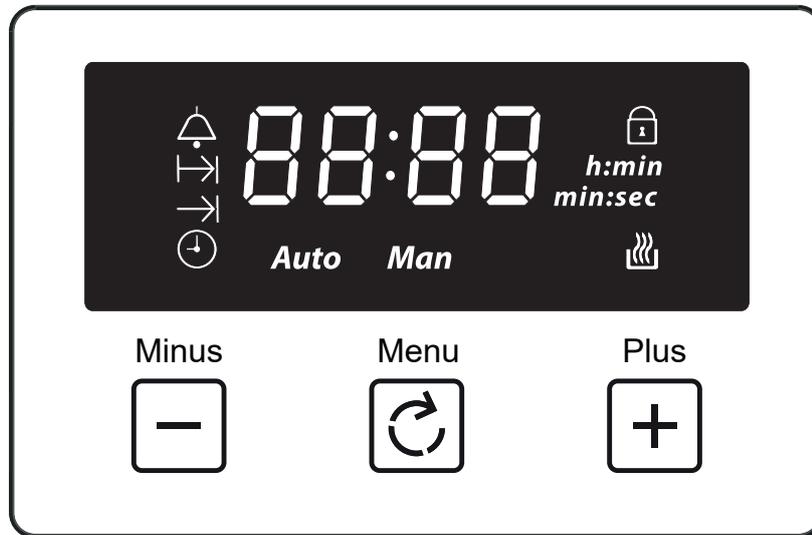


For the quickest toasting results, always place the shelf into the top position runners and place the grill pan with the trivet on the shelf.

Please be aware that only the main oven is controlled by the programmer.

Clock / Programmer

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



Minute minder



Cooking time / Duration



Time of day



Keylock



Auto cooking

Auto

Automatic mode

Man

Manual mode

L 1, L 2, L 3

Volume level

23:59

7-segment display

99:00

Max. adjustable minute minder

23:59

Max. adjustable cooking time

h:min

Display hours:minutes

min:sec

Display minutes:seconds

Using the touch controls

Menu - Scroll through to select a function

Plus - Increase time or volume

Minus - Decrease time or volume

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

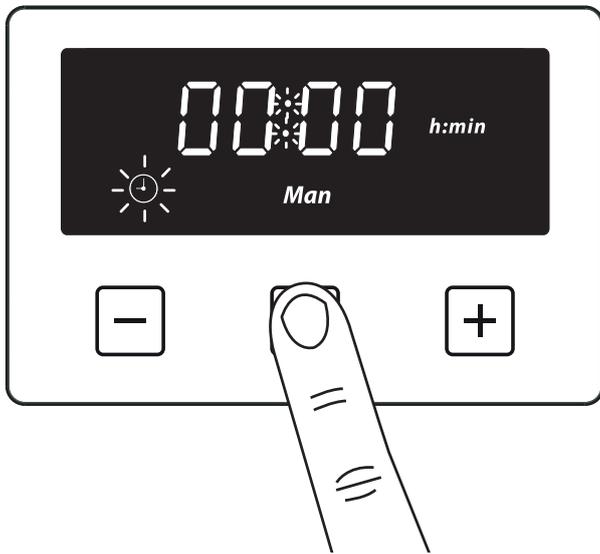
Manual Mode

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

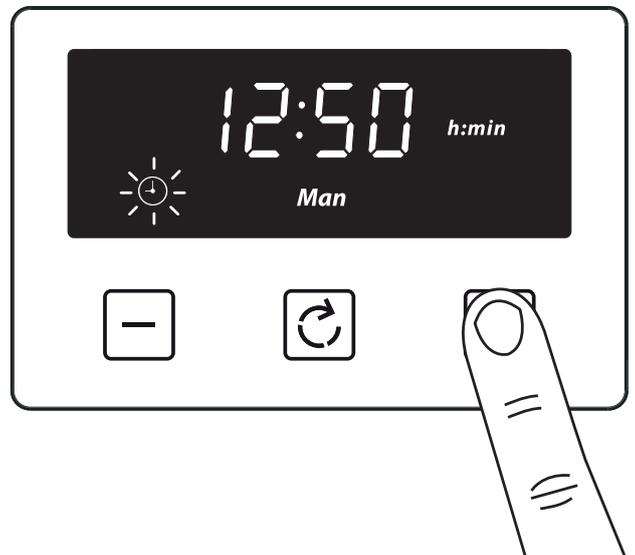
Setting the time of day

By pressing menu, scroll through the functions until you reach 'time of day'.

- 1 Press the function button until the 'time of day' symbol appears



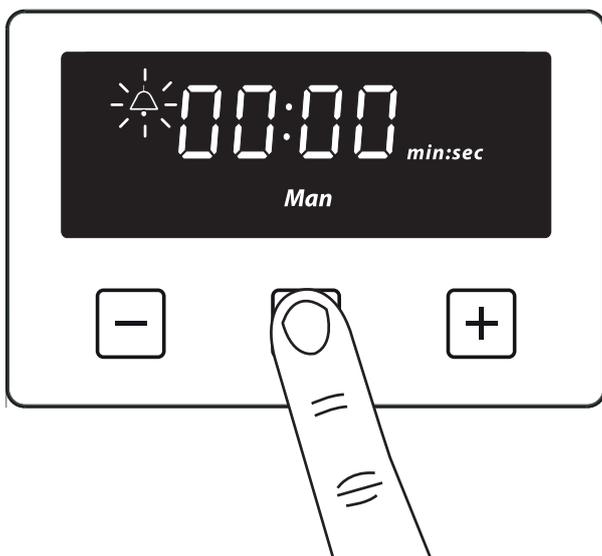
- 2 Press the plus or minus buttons to set a time



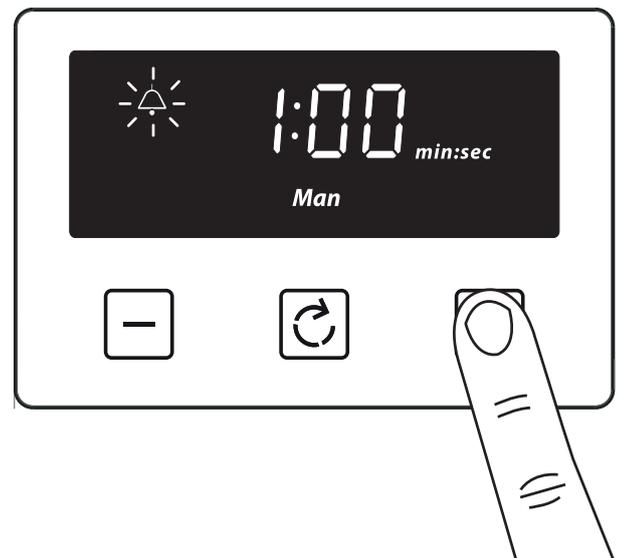
Setting the minute minder

The maximum cooking time that can be set is 99 minutes.

- 1 Press the function button until the 'minute minder' symbol appears



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



Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

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

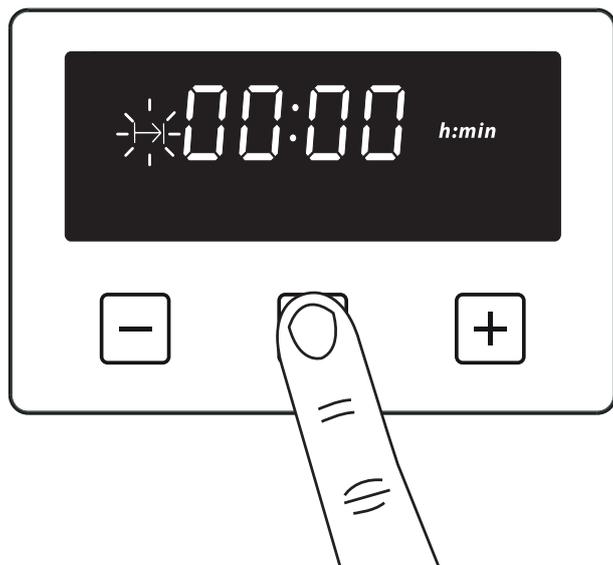
To modify or cancel the minute minder

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

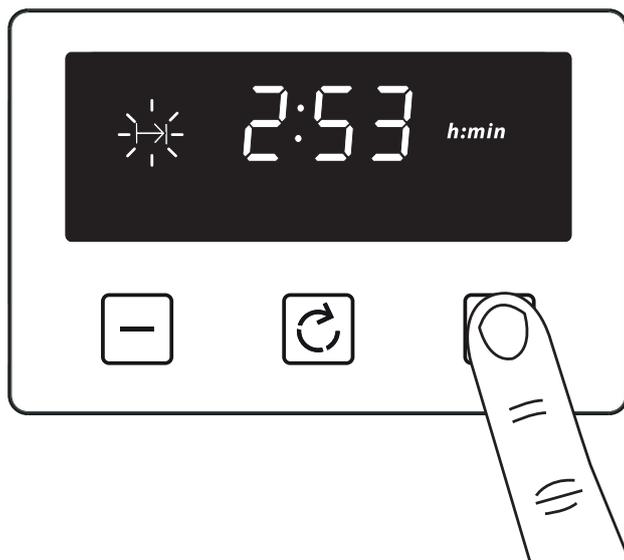
Setting the cooking time (the duration of time the oven will operate for) Semi Automatic cooking

The maximum cooking time that can be set is 23 hours and 59 minutes.

1 Press the function button until the 'cooking time' symbol appears



2 Press the plus or minus buttons to set a time



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

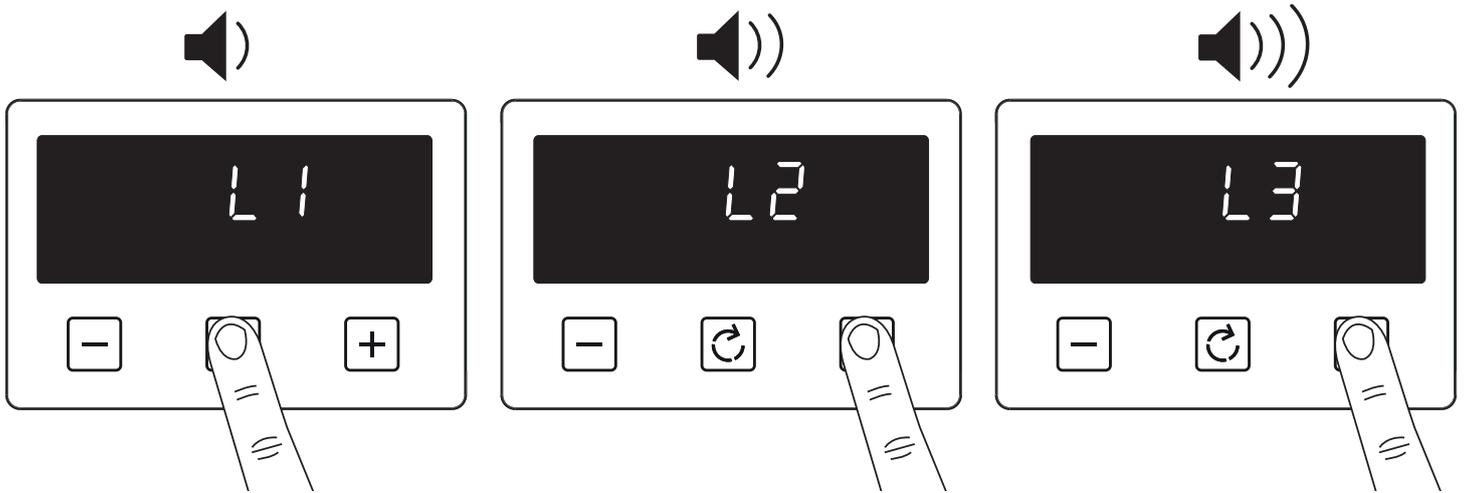
When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the cooking time

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

Setting the volume

Press the menu button until "LX" (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

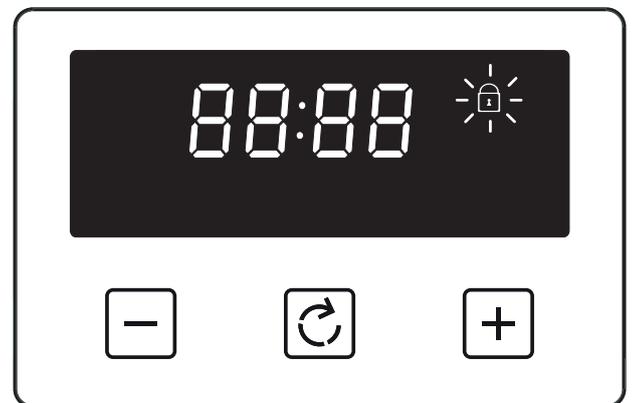
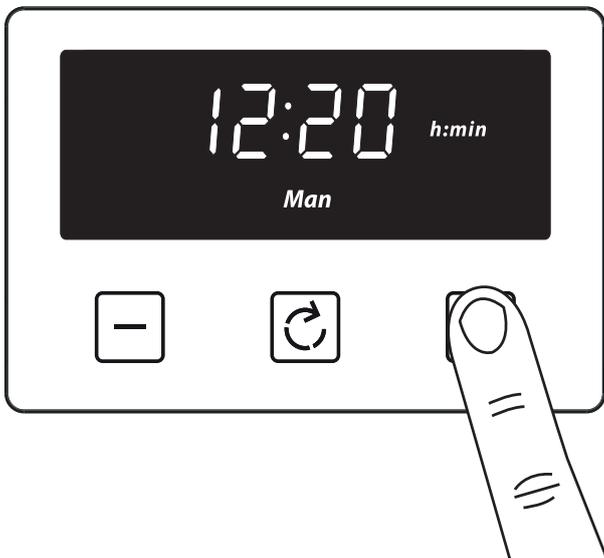


Note: Default tone is L3

Activating / deactivating Key lock

1 Press and hold the plus button for 3-5 seconds

2



Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.

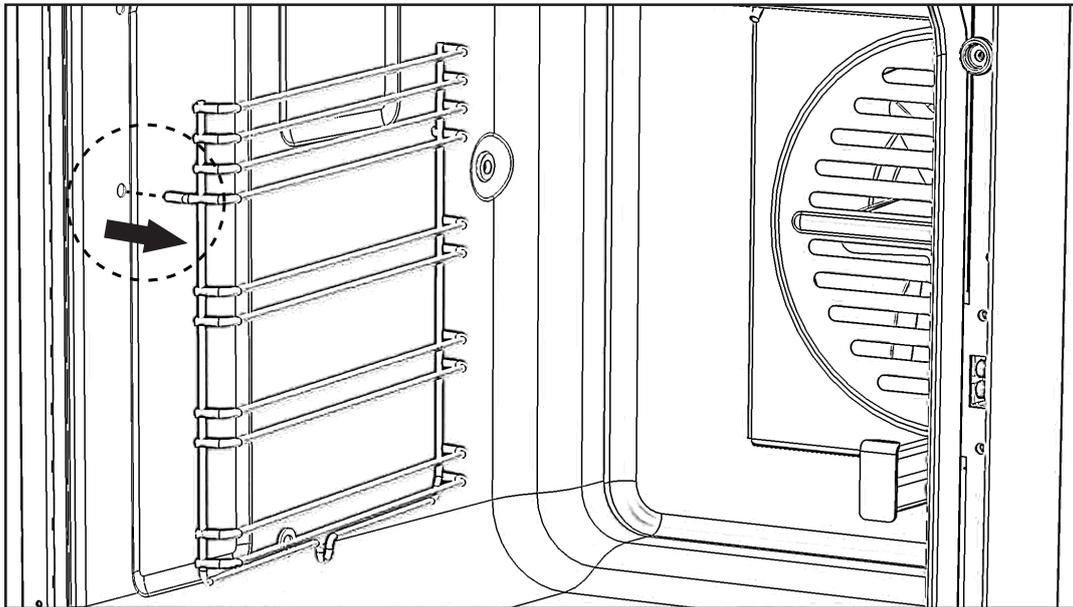
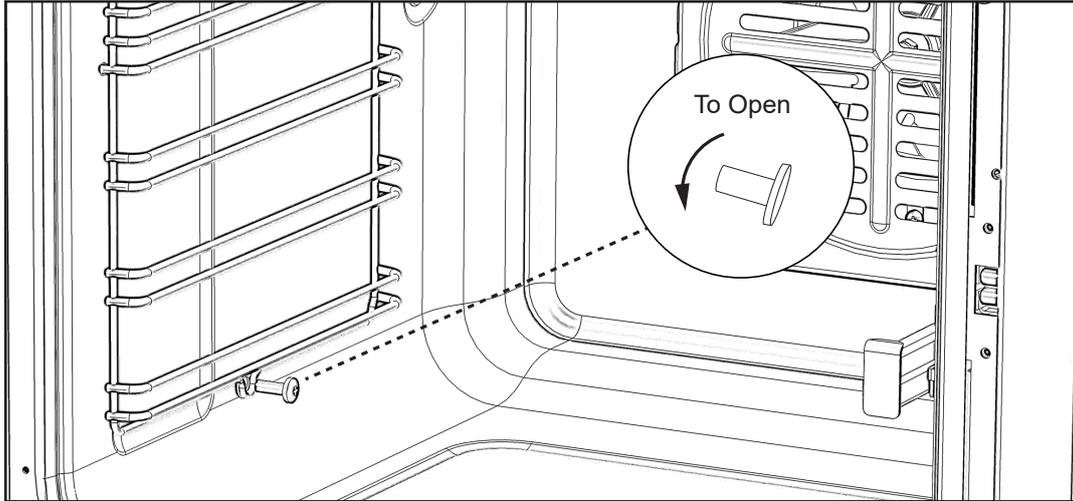
To deactivate the Key lock

Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.

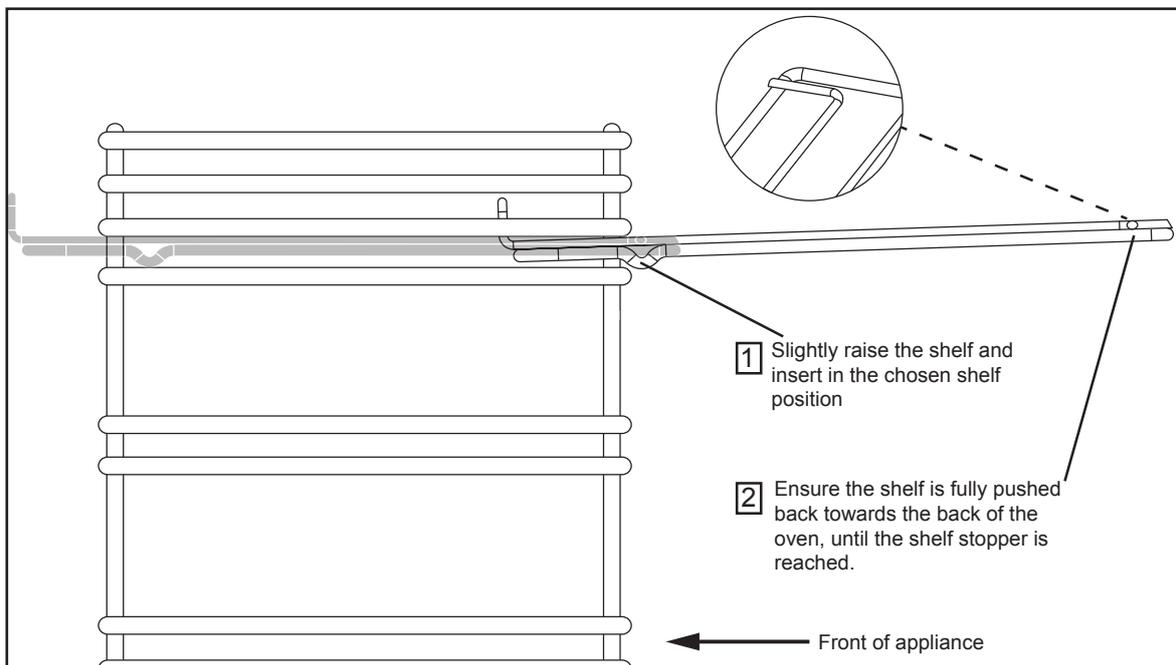
Note: In case of main power loss for a short time (about 1.5 minutes), timer maintains its status. Key lock status and buzzer tone are memorized independent of the power loss duration.

Removing Shelf Runners

Warning: Please allow runners to cool before moving.

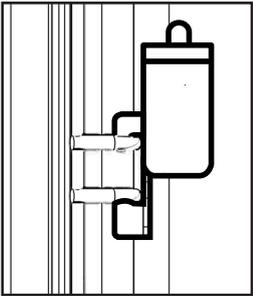


Standard shelves

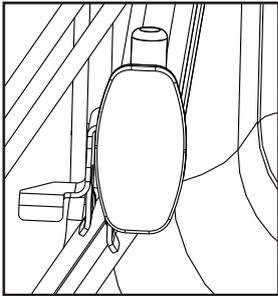


Your product will be supplied with either one of the fitted Telescopic guides as shown. Please refer to the instructions below.

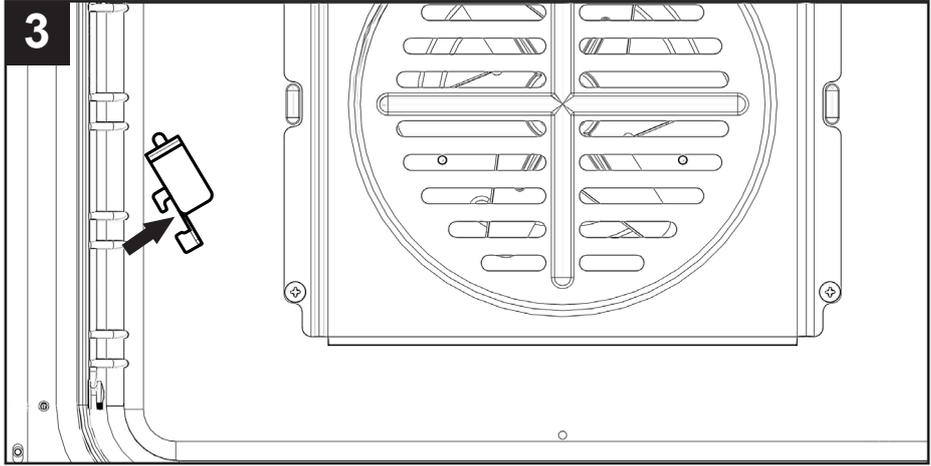
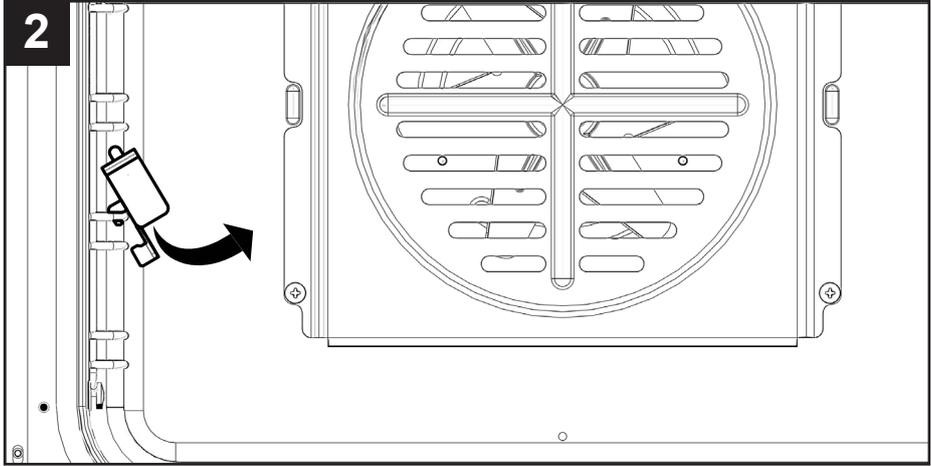
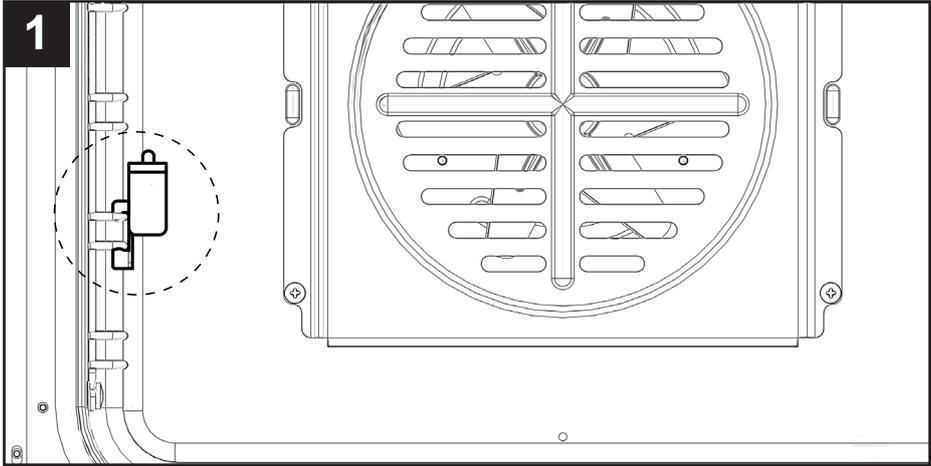
Option 1



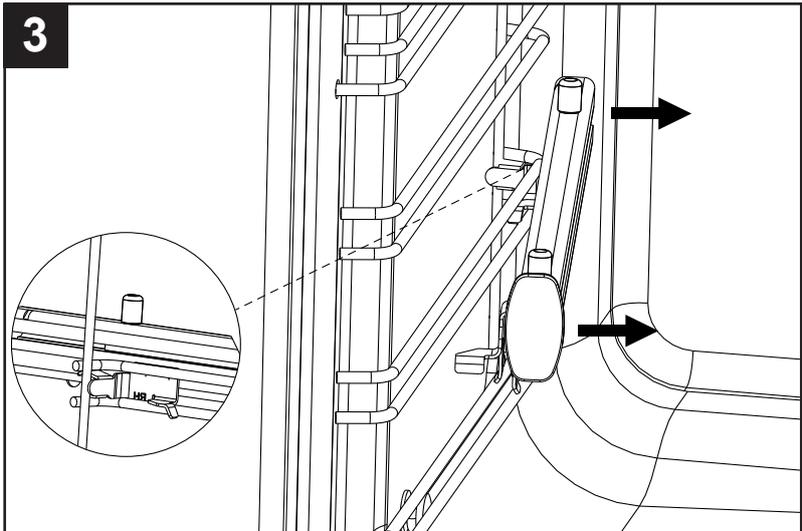
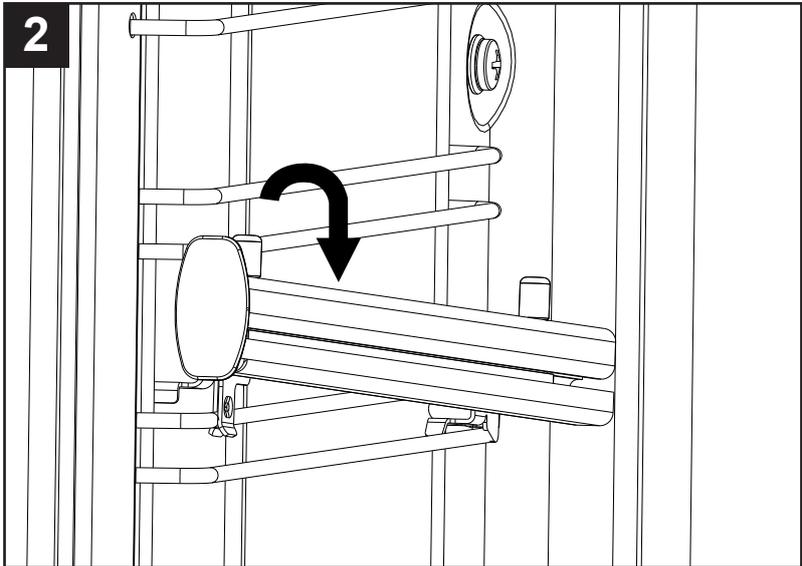
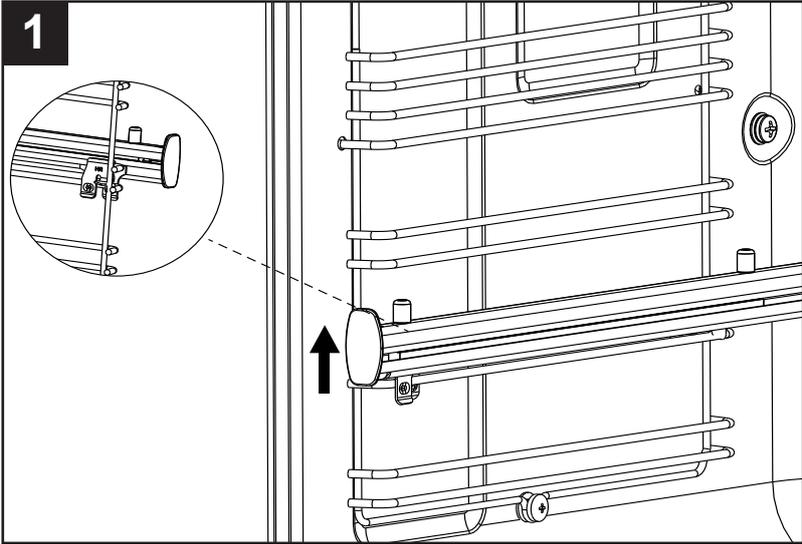
Option 2



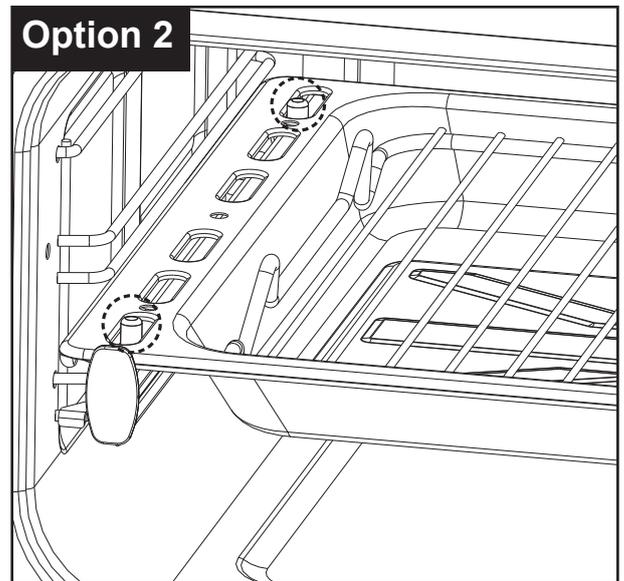
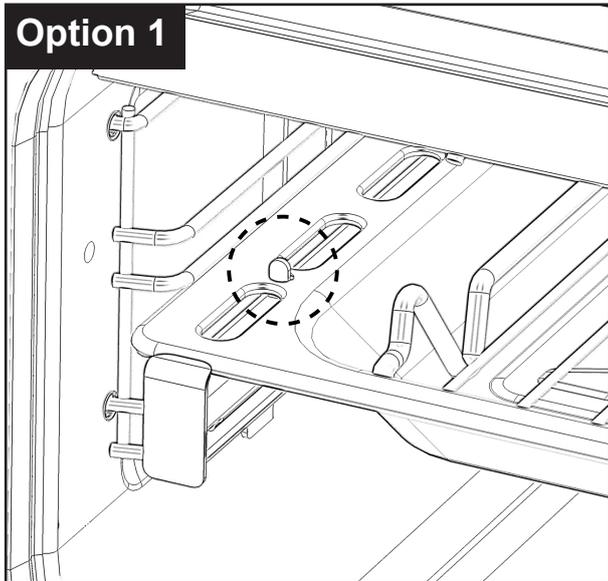
Option 1: Removing Telescopic guides



Option 2: Removing Telescopic guides

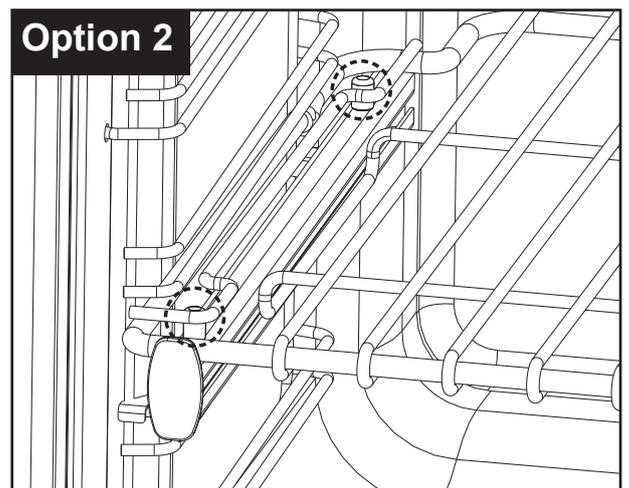
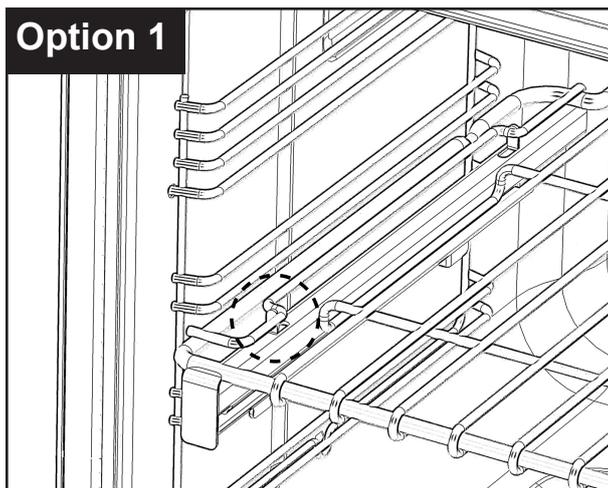


Full width oven pan



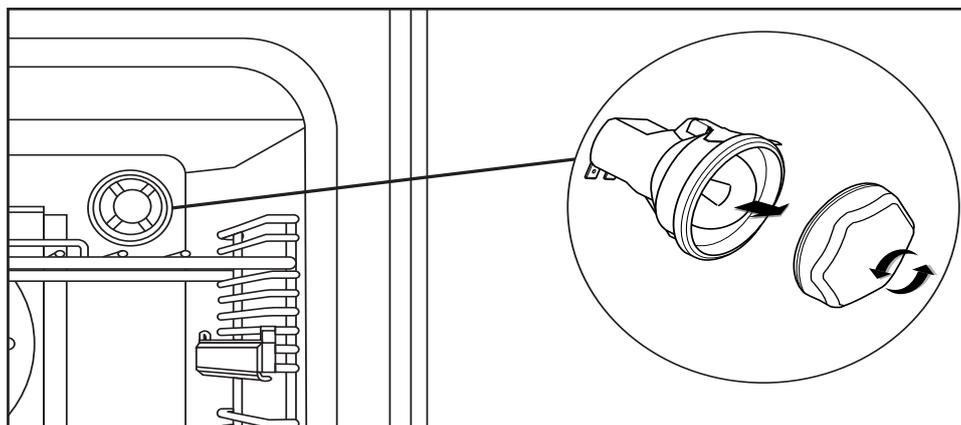
Note: Please ensure the wires / oven pan locate around the small tabs on the telescopic runner.

Telescopic sliders



Changing the light bulb

Warning: To avoid electric shock, ensure that the appliance is switched off before replacing the bulb.



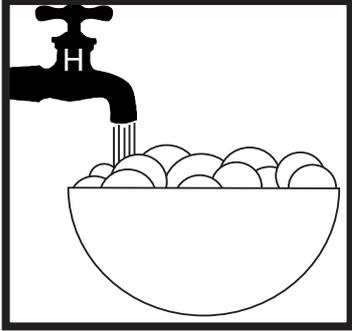
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. **Please remember that bulbs are not covered by your warranty.**

CLEANING YOUR APPLIANCE

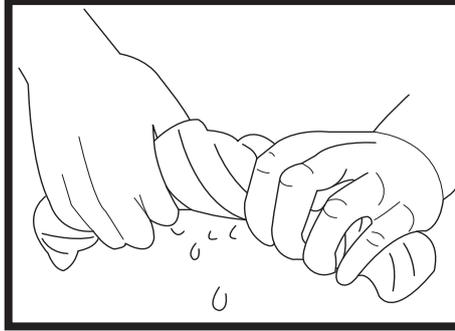
Dos

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

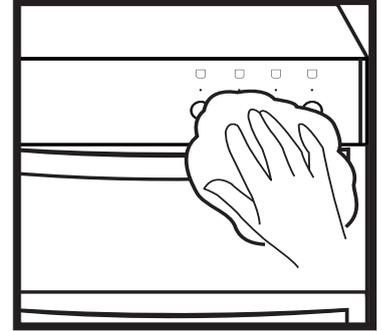
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



- Clean, wrung out cloth

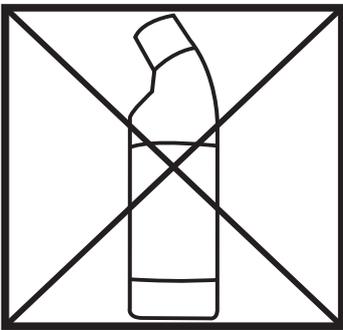


- Wipe with damp cloth
- Dry with a soft cloth

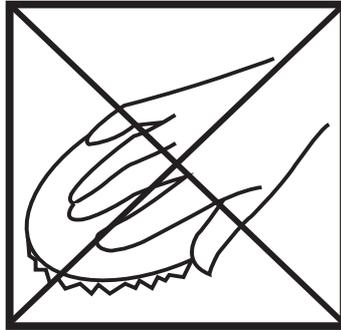
Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

Note: When cleaning the grill, take care of the fixing brackets and fixings.

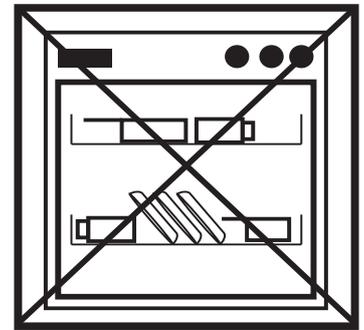
Don'ts



- Undiluted bleaches
- Chloride products



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



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports
- Burner caps & skirts

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT ITS PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit our website located at the front of this User Guide.

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

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who may use the appliance.

TECHNICAL DATA

Gas built in oven

Databadge	Lower part of the front frame and rear of the appliance
Electric supply	220V - 240V ~ 50Hz 1W - maximum 1750W (if fitted with an electric grill)
Appliance class	Class 3 built in oven and grill
Gas category	Natural Gas I _{2H} (20) LPG I ₃₊ (28-30/37) (see Note.1)
Gas pressure settings	G20 Natural gas @ 20 mbar G31 Propane gas @ 37 mbar G30 Butane gas @ 28 - 30 mbar

Warning: This cooker must be earthed.

THIS APPLIANCE CAN BE CONVERTED FROM NAT GAS TO LPG.

Note. 1: Check the product data badge for the gas category that this product is suitable for use on. If you are unsure please ring the Customer Care Helpline that can be found at the front of this book.

Any conversion should be carried out by a competent person (e.g Gas Safe engineer).

Burner	Nominal rate on (kW)		Injector size	
	Nat Gas	LP Gas	Nat Gas	LP Gas
60				
Oven	2.40	2.40	1.15mm	70 AMAL
Grill	N/A	N/A	N/A	N/A
Total heat input	2.40	2.40	N/A	N/A

Conversion Kit 012860223

Note: A conversion kit is available from our Spares Store. Contact details can be found at the front of this User Guide.