



MAKE A STATEMENT

USER GUIDE



Countries of destination:

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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 1065

*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.

INTRODUCTION

ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides.

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.

Ensure that other people using the product are familiar with these instructions as well.

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



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product

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

DECLARATION OF COMPLIANCE

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



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 since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any range cooker, hobs and oven appliances.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.
- When the oven is first switched on, it may give off an unpleasant smell. Please use the conventional or fanned cooking function at 250°C for 90 minutes to clean oil impurities inside the cavity. Ensure that the room is well ventilated during this process.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- The means for disconnection must, be incorporated in the fixed wiring in accordance with the wiring specifications
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules in force
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 rating of 70°C.
- 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.
- Always switch off your appliance and allow it to cool down before you clean any part of it.

CAUTION

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Ensure shelving is correctly installed, see the sections on 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 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

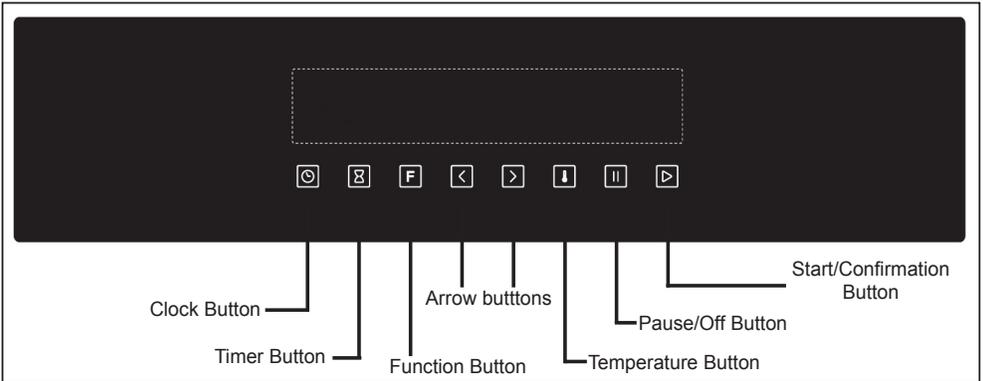
- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panels correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting any cleaning or maintenance. Always allow 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, 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.

USING YOUR APPLIANCE

Getting to know your product

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

Control Panel



Oven / Grill functions

Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat for 15 minutes.

Symbol	Function Description
	Oven Lamp:- Can be operated on its own and will also come on when any oven function is selected except ECO function.
	Defrost:- Can be used to gently defrost frozen foods, This setting can also be used to help dough to rise faster than at room temperature.
	Base Heat:- Ideal for when additional base heat is required in the cooking process, e.g. the base heat can be used to provide additional browning for dishes such as pizza, pies and quiche. The temperature can be set within the ranges of 60-120°C. The default temperature is 60°C
	Conventional Cooking:-The top and bottom elements work together to provide traditional cooking and is ideal for roasting. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Fan Assist:- Combination of the fan and both top and bottom heating elements provide even heat distribution around the food. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Top Heat:- is ideal for browning off the tops of food as it is not as intense as the grilling function, Provides additional browning for dishes like lasagna or cauliflower cheese, Use this function towards the end of the cooking cycle. The temperature can be set within the range of 150-200°C. The default temperature is 180°C
	Fanned Grill:- The fan forces air around the food and is ideal for thinner foods such as bacon, fish and gammon steaks. Foods require less turning. Use this function with the oven door closed. The temperature can be set within the range of 150-240°C. The default temperature is 210°C.
	Fanned Oven:- The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.
	Radiant Grill:- The centre area under the grill becomes hot and is ideal for toasting, and grilling meats such as sausages, chops and steaks The temperature can be set within the range of 150-240°C. The default temperature is 210°C.
	Combination of the top and bottom heating elements with intermittent fan operation to provide even heat distribution around the food. The temperature can be set within the range of 50°C to 250°C. The default temperature is 160°C.

Cooling Fan

When cooking is finished, paused, or if the center oven temperature is over 75°C, the cooling fan will continue working for 15 minutes. When the center oven temperature drops below 75°C, the cooling fan will stop.

To use your appliance

To select a Cooking Function and Cooking Temperature

1. Press the Function button to cycle through all functions.
2. Once the function is selected, set the temperature by selecting the Temperature button and use the Arrow buttons to set the desired temperature (The temperature range varies from function to function).
3. Press Start/Confirmation Button to begin.

Note: Press the Pause/Off Button once to pause cooking. Press the Pause/Off button twice to cancel cooking.

To activate and deactivate the Child Lock function

Child lock can be activated to stop the product from being accidentally turned on.

1. Press and hold the Start/Confirmation and the Pause/Off button until a beep is heard. A lock symbol will appear on the display. This indicates that the Child Lock function has been activated.
2. To deactivate, press and hold the Start/Confirmation and the Pause/Off button until a beep is heard. The lock symbol will disappear on the display and the appliance can be used as normal.

Clock/Programmer

Setting the Time of Day

1. After connecting to the Power for the first time, the display will show 0:00.
2. Press the Clock button.
3. The hours will flash first, and can be adjusted using the Arrow buttons (from 0 to 23).
4. Pressing the Clock button sets the hours and moves on to the minutes, which will flash when selected.
5. Use the Arrow keys to adjust the value for minute (from 00 to 59).
6. Press the Clock button again to set the clock. This will be indicated by the colon in the time blinking every second.

Note: When either the minutes or hours are selected, they will flash until either of the arrow keys are pressed. Once an arrow key is pressed, the selected denomination will stop blinking, however the value can still be adjusted using the arrow keys.

The clock can be set at any time by pressing the Clock button.

Setting the Minute Minder

This cannot be set when cooking functions are being selected.

1. The Minute Minder can be set by pressing the Timer button.
2. The display will show a blinking timer (set to 0:00) and the letters "AL".
3. Press the Arrow keys to set the timer (min = 0:00, max = 9:00)

4. Press the Start/Confirmation Button to start the Minute Minder. The “:” will begin to flash and the Minute Minder indicator will light up on the display.
5. Press the Pause/Off Button once to pause the Minute Minder.
6. Press the Pause/Off Button twice to cancel the Minute Minder.
7. Pressing the Pause/Off Button during set-up will cancel the Minute Minder.
8. The Oven will beep 10 times once the Minute Minder has finished counting down.

Note: The timer will stop blinking when the arrow keys are pressed. The timer will increment by 1 minute up to 0:30 (30 minutes) at which point it will begin to go up in 5 minute increments.

The Minute Minder can be cancelled during set-up by pressing the Pause/Off Button. The Minute Minder can be cancelled at any point once it has been set by pressing the Pause/Off Button twice. Once the minute minder has been set, it cannot be modified.

Semi-Automatic Cooking (To Use Your Appliance)

1. Press the Function button to cycle through all functions.
2. When desired function is selected, use the Arrow buttons to set the time.
3. The display will show a blinking timer (set to 9:00).
4. Press the Arrow buttons to set the timer; the minimum value is 0:00, and the maximum value is 9:00 (the timer will be automatically set to 9:00, and will reset to this every time a new function is selected).
5. Once the time is set, set the temperature by selecting the Temperature button and use the Arrow buttons to select the desired temperature (The temperature range varies from function to function).
6. Press Start/Confirmation Button to begin.
7. Press the Pause/Off Button to pause cooking.
8. Press the Pause/Off Button twice to cancel cooking.
9. Pressing the Pause/Off Button during set up will cancel cooking.

Note: Press the Pause/Off Button once to pause cooking. Press the Pause/Off button twice to cancel cooking.

Fully Automatic Cooking (To Use Your Appliance)

1. Press the Timer button twice to set the end time (the display will show the clock hours flashing and the word “END”).
2. Press the Timer button to change between hours and minutes.
3. Use the Arrow buttons to set the desired end time.
4. Once the desired end time has been inputted, press the Function button to select a function (the display will change to show the selected function, the timer, which will be flashing, and the temperature).
5. Once the desired function is selected, press the Arrow buttons to set the timer. The minimum value is 0:00, and the maximum value is 9:00 (the timer will be automatically set to 9:00, and will reset to this every time a new function is selected).
6. Once the time is set, set the temperature by selecting the Temperature button and use the Arrow buttons to select the desired temperature (The temperature range varies from function to function).
7. Once everything has been set, press the Start/Confirmation Button to start. The display will return to the clock display.
8. Press the Pause/Off Button twice to cancel cooking.
9. Pressing the Pause/Off Button during set up will cancel cooking.

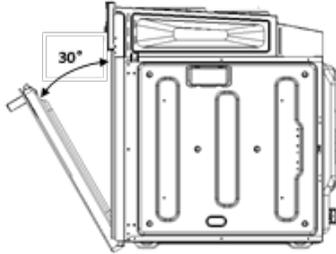
Note: You can find out the time that the oven starts by subtracting the cooking duration from the cooking end time. Press the Pause/Off Button once to pause cooking. Press the Pause/Off Button twice to cancel cooking. Lamp and Defrost functions cannot be set in Fully Automatic mode.

Soft Closing Door (If fitted)

The door can be paused at any angle greater than 30°.

The door will close slowly under the action of the damper, if it is less than or equal to an angle of 30°.

Please do not close the door vigorously.



Catalytic Oven liners (If fitted)

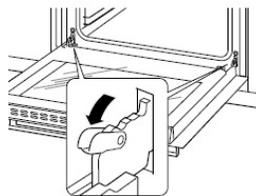
Some oven specifications have catalytic oven liners fitted to the sides of the oven, you can easily tell if they are fitted because the panel is a light grey soft touch enamel. This enamel is special and partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

These panels work best when the oven is heated above 200°C. If you do most of your cooking below this temperature, occasionally wipe the panels with a lint free cloth and hot soapy water. The panels should then be allowed to dry naturally and the oven heated at 200°C for about one hour. This will make sure that the panels are working effectively.

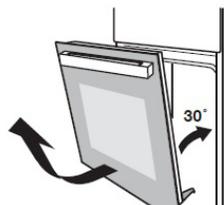
Do not use harsh abrasives or chemicals on this soft enamel.

Removing the door from oven (optional)

1. To remove the door, open the door to the maximum angle. Then pull the catch at the door hinge backward.



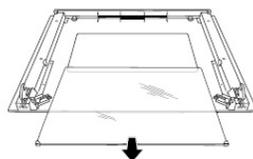
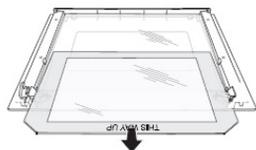
2. Close the door to an angle approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven.



3. Open the door rotation bracket assembly, refer the action in the following picture.



4. Lift up the door outer glass and pull it out, then take the door middle glass out in the same way.

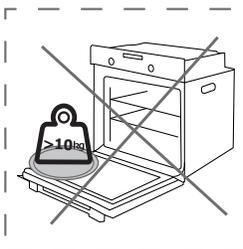


To reassemble, follow the instructions in reverse, ensuring the glass is re-installed the right way up.

WARNING: Do not forcibly pull on the oven door as this could result in the glass shattering during the dismantling process

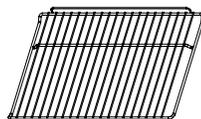
WARNING: The hinge springs could loosen, causing personal injury.

WARNING: Do not lift or carry the oven door by the door handle.

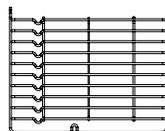


Accessories

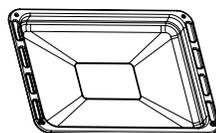
Wire shelf: For grill, dishes, cake pan with items for roasting and grilling.



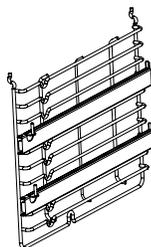
Slider bracket: For cooking larger size food, these shelf support rails on the right and left sides of the oven can be removed.



Grill pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices.



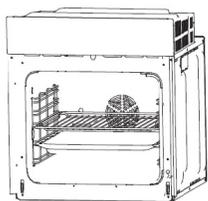
Telescopic runner (if fitted): Some models might come with telescopic runners to facilitate the use of oven. These telescopic runners and slider brackets could be disassembled by unscrewing the screws used to fix it.



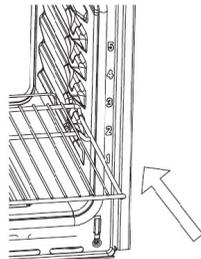
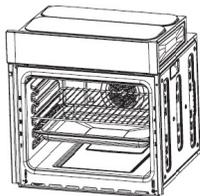
Shelf placement warning:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the grill pan can only be used between the first and fifth layers.

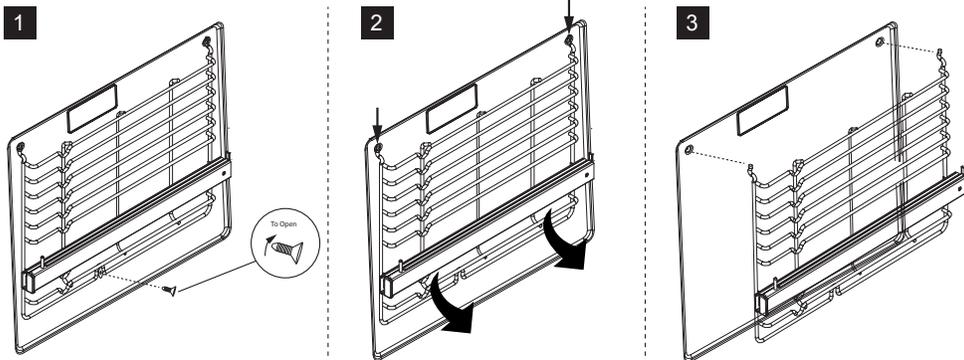
The shelves should only be used in the right direction as it ensures that trays and hot food items do not slide if the shelves are moved.



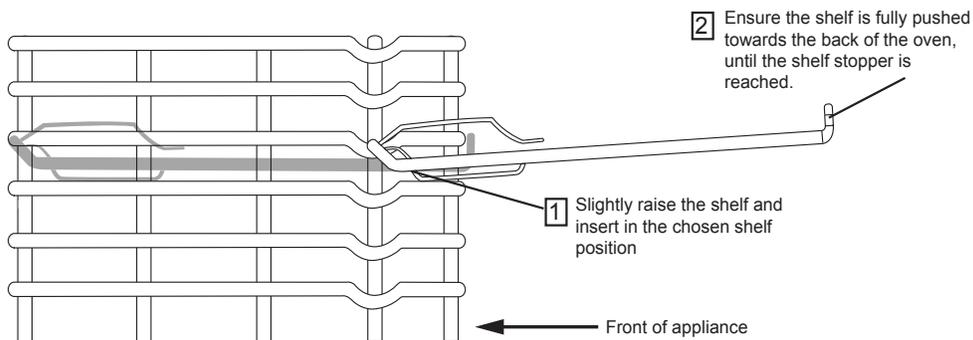
OR



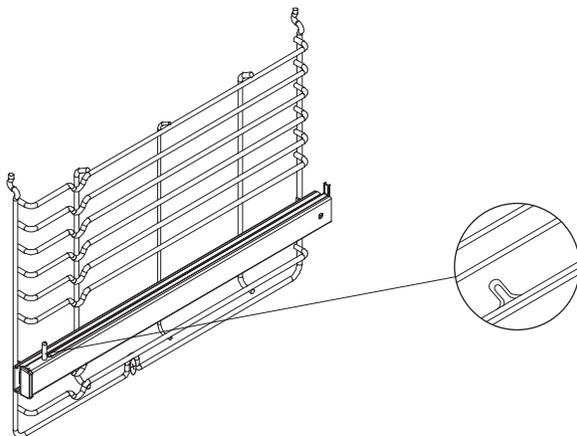
Removing Shelf Runners



Standard shelves



The oven shelves can also be hooked onto the shelf runners



Before removing the shelves completely, please make sure that the shelf is unclipped from the retaining tabs.

BULB REPLACEMENT

Risk of electric shock!

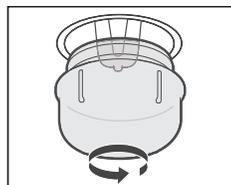
Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service.

For replacement, process as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.

Note: Only use 25-40W/220V-240V, T300°C halogen lamps

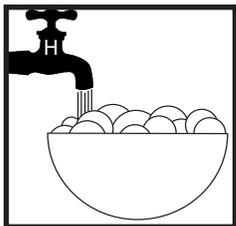


CLEANING YOUR APPLIANCE

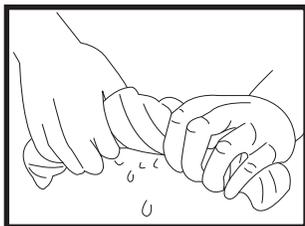
Do's

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

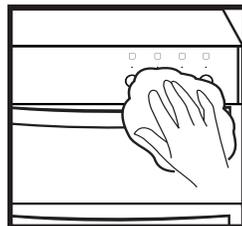
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



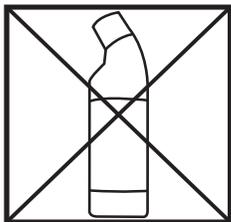
- Clean, wring out cloth



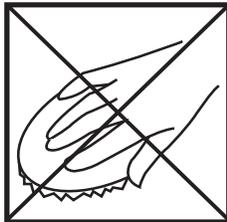
- Wipe with damp cloth
- Dry with a soft cloth

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.

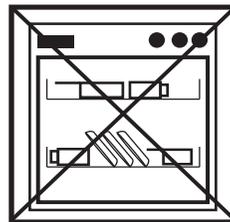
Dont's



- Undiluted bleaches
- Chloride products



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



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S 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.

TECHNICAL DATA

Electric Built In

Electrical supply / Load		
Appliance Size (cm)	Electrical supply	Load (kW)
60 Multi Function Oven	220 - 240V ~ 50Hz	2.1

For the specific power rating of your model, refer to the data badge on the front frame of your appliance.

WARNING: This appliance must be earthed.